

Soups and Salads

Cream of Potato Soup

Julie Cerny

3 Cups Water 5 medium potatoes
3 chicken bouillon cubes ½ Cup finely chopped onion

Thickening sauce: 1/4 lb. Margarine, 2 C. Milk, 4-5 Tbsp. Flour, ½ tsp. Salt and 8-oz pkg. Cream cheese.

Boil water, potatoes, bouillon cubes and onion until vegetables are done - about ½ hour. Make a white sauce of margarine mixed with flour until mixture is melted and crumbly. Gradually add milk and whisk occasionally while cooking until thick. Add the salt and cut the cream cheese into cubes. Melt in the cream cheese and add the white sauce to the potato and onion mixture. Serves 10. This should be served in a crock pot as it may scorch in a regular pan on the stove.

This is a good soup to make almost any day as most people have the ingredients on hand. I helped Doug on the phone one Sunday with a potato soup. He said Angie and Cameron loved it.

Oyster Stew

John and Wilma Sukup

2 Gal. Milk 4 Small Cans Oysters
4 T. Margarine Salt & Pepper to taste

Heat milk slowly, add oysters and simmer 10 minutes. Add margarine. Serve.

This was a favorite of John and Wilma Sukup. Also a favorite of Ray, Dan, and Dave Sukup. I hated the grainy taste of the oysters. Mother used to order these little beasts fresh from the grocery. They would come in a quart container. They were packed in their own slimy juice and my brothers and my Dad just pulled them out of the container and ate them raw!

Mother always made Salmon Soup for me. It is made the same as oyster stew only substitute a can of Salmon for the oysters. I also have to have the little round bones picked-out of the salmon before putting it in the milk....and the black slimy stuff!

Dried Beef Corn Chowder

Gina Woods

1 C. Dried Beef (2 packages) cut into small pieces
½ C. Onion 2 Tbsp. Margarine
1 C. Water 2 C. Finely Chopped Potatoes
1 C. Milk 2 T. Flour

1 Can Cream Style Corn
Salt and pepper to taste

Cook onion, dried beef and margarine until onion is tender. Add water and potatoes. Cover and simmer 15 minutes. In separate small bowl, blend milk and flour until smooth. Add to potato mixture and add can of corn. Bring to boil while stirring. Cook one minute.

2 lbs. Ground beef	Broken spaghetti or noodles
1 qt. stewed tomatoes, chopped	1 medium onion, diced
1 C. shredded carrots	4 beef bouillon cubes
1 (10-oz) can Cream of Mushroom soup	4-5 C. Water
1 C. Shredded potatoes	Salt & Pepper to taste
4 tsp. Worcestershire sauce	

Brown ground beef and drain. Add the remaining ingredients and heat until the vegetables are done. This is better the second day after the flavors have had a chance to blend.

JoAnn always serves this at their grandchildren Christmas gathering and it doesn't last long. I worked with JoAnn at Thermal Design for 7 years. Fun!! JoAnn and I call each other on the phone to catch-up. One night we visited over a hour on the phone!

Country Potato Soup

1 lb. Bacon, fried crisp & crumbled	1 C. Chopped onion
1 (24-oz) pkg. frozen Hash browns	1 C. Chopped celery
1 C. Chopped Carrots	2 cubes chicken bouillon
4 C. Water	

Marcella Frauendorfer

In large heavy pan, place above ingredients and blend. Bring to boil and simmer 10 minutes. Add 1 C. Chopped ham, 1 or 2 cans Evaporated milk, 1 lb. Velveeta cheese cubed and pepper to taste. When soup is bubbling. Add mixture of ½ C. Flour mixed with water. Heat thoroughly but do not boil. This soup works good moving it to a crock pot to keep warm.

It's quite easy to make if one has all the ingredients. Marcella is a member of our Red Hat Society "The Bonnet Bunch". Since we are neighbors we often go to the gatherings together.

Chili Soup

1 lb. Hamburger	1 med. Onion, finely chopped
1 T. Flour	1/8 tsp. Black pepper
2 tsp. Chili powder	Salt to taste
1 C. Kidney beans	2 cans tomato sauce

Julie Cerny

Brown hamburger and onion. Drain. Add flour and rest of ingredients. Put into crock pot and simmer. May need to add a little water if too thick.

Grandma Wilma used to add a couple tablespoons of brown sugar! Secret ingredient!!! And Pat Donnelly would add lots of chili powder to give it that extra "kick"!!!

Czech Garlic Soup

Use 6 qt. pot
 Add 5 ½ quarts Cold water
 Dissolve 12 bouillon cubes in water and add to pot
 Add finely chopped whole garlic bulb
 Sprinkle Mrs. Dash seasoning

Denny and Ruth Farnik

Heat to boil and simmer until garlic is tender.
Serve very hot.

Denny Farnik and his wife Ruth Vonasek Farnik both graduated with Gene in 1957. We visited them in Arlington, Texas in 2003 on our winter vacation south. We had this Garlic Soup at their house. To serve add croutons as they do in Czechoslovakia or Denny likes to add a little Parmesan cheese and parsley flakes. Serve in a soup mug.

Broccoli Soup

Julie Cerny

2 C. Water

1/4 C. Onion chopped

1 bunch broccoli, cut-up 1 tsp. Salt

1/4 tsp. Pepper

1 chicken bouillon cube

White sauce:

1/4 C. Margarine

1/4 C. Flour

2 C. Milk

2 C. Cheddar cheese, shredded

Combine water, broccoli, onion, chicken cube, salt & pepper in large kettle. Boil 10-12 minutes. In separate small saucepan make white sauce by melting the margarine. Add flour and stir until smooth about 1 minute. Slowly add milk and cook until thickened. Add grated cheese and stir until melted. Add white sauce to vegetables that have not been drained. Heat through.

Vegetable Beef Soup

Julie Cerny

1 lb. Stew meat, cut in bite size pieces and fat removed.

2 Tbsp. Olive Oil.

1 Tbsp. Flour

4 Cups Water

1 medium onion, diced

2 Stalks Celery, cut in small pieces

2-3 Carrots, cut in small pieces

4 medium potatoes, cut in bite size pieces.

1 bay leaf

Beef Bouillon cubes

1/2 C. Barley

Corn Starch

Kitchen Bouquet (In the ketchup section of grocery....

adds flavor and especially adds the nice brown color. A tablespoon will do)

Put 2 Tbsp. Olive oil in heavy pan and saute meat in oil with 1 Tbsp. Flour. The meat will brown nicely. Add water, bay leaf and vegetables and simmer until vegetables and meat are tender. If more liquid is needed, add canned beef bouillon or beef bouillon cube melted in hot water. Simmer around one hour. Add the barley and a couple teaspoons of kitchen bouquet for good color. Before serving, mix 2 Tbsp. Cornstarch and 1/4 C. Cold water together and gradually add to soup while stirring. Let it bubble a bit and if it looks okay serve it up!!! It doesn't have to be thickened.... your choice. We serve the little round oyster crackers and regular saltines with this soup.

Chicken Noodle Soup

Julie Cerny

3-4 chicken breast or chicken parts

4 C. Water

Chicken Bouillon

Bay Leaf

2 Stalks Celery

2 carrots

1 medium onion

1 pkg. Reames egg noodles (frozen ones)

Salt and Pepper to taste

Cook chicken in water until done, usually about an hour depending if the chicken was frozen or not. Remove chicken from broth and let chicken cool. I strain this broth and use it for the soup. Cut chicken into bite size pieces. If using chicken parts, remove chicken from bones. Discard any skin or fatty parts of chicken. Put bay leaf, celery, carrots and onion to boil in broth. If more broth is needed, add chicken bouillon or chicken bouillon cubes melted in hot water. Simmer until vegetables are done. Follow package directions on the noodles. Stir to separate and cook about 20 minutes until done. Add chicken and salt and pepper to taste. Simmer to blend flavors.

If you don't care for the vegetables in the chicken noodle soup; cook them with the chicken at the beginning and discard them when straining broth. It will still give a good flavor.

Navy Bean and Ham Soup- from scratch

Wilma Sukup

In the old days, one would have the home cured ham and after the meat was removed for a ham dinner you would put the ham bone in a heavy large saucepan with water and cook on stovetop about one hour on low. The little bits of meat on the bone will come off very easily. Discard the bone. After soaking the navy beans overnight, drain and add 2 cups beans to the ham broth. Add the meat. I also add a little minced onion and shredded carrots. Simmer until beans are cooked. Thicken if desired.

When we were on the farm we used to put the thickened navy bean soup on a piece of bread and drizzle a little vinegar on top. Uncle Henry lived with us after he had a stroke that affected his right side. He used to pay one of us kids a nickel or a dime to empty his spit pan. Uncle Henry Van Brocklin also had a parrot that talked. He taught the parrot naughty words. He also used to think it was funny when the parrot was out of it's cage and would accidentally land on the hot kitchen stove top. The parrot's name was "Polly" and she really danced on the hot stove top.

Navy Bean and Ham Soup - modern method

Jeff Sukup

Cut-up leftover ham from a ham dinner. Buy a quart of the navy beans in the jar (taste pretty much like the old day ones soaked over night) Add some onion, carrots and simmer until all flavors are blended. Thicken if desired with a little cornstarch and milk. Salt and pepper to taste. Serve.

My brother Ray smoked meat for Dad, Dan, Dave & I in 1999 and it was the best. Dan & I hated to use that last package of bacon. Dan provided the pig and on a cold March weekend we butchered the little guy! Ray and Ann and Gene and I showed up at Dan's for the job. They had tables set-up in the shop and all the tools were available to grind the sausage and cut the pork chops. We had four coolers and even though Dave wasn't there to help he got a cooler full of meat. For one of Dave's packages we wrapped up some gross fat stuff and marked the package "good pork chops". Ray took home the side pork and roast meat and cured it and smoked it in the smoke house on the farm. It was a lot of fun that cold day in March at Dan & Connie's. Ray came to Dan's on Saturday and helped him "kill the pig" and Dan said that it was the first time that Ray had ever spent the night

at their house. Ann came on Sunday as she wasn't feeling well on Saturday. We all about froze our toes and hands but it was great! Dave never did comment about his package of fat! He is probably storing that information for a later date!!

Ray and Ann stayed at our house one night when we lived in Bradshaw. We gave them Gina's room on the south side of the house. The Burlington Northern traveled on the train track about 1 1/2 blocks away fairly often through the night. Ray and Ann asked in the morning how we ever got any sleep? We were used to it by then and barely heard the trains. When we first moved to Bradshaw we weren't familiar with running trains. They were pretty much gone from northeast Nebraska. I moved with the kids to Bradshaw and Gene finished up in Bloomfield. The first train I heard was in the middle of the night and I thought it was a tornado...I even rushed to get all the kids out of bed and into the basement.

Kielbasa Soup

1 large potato

1 medium onion

3 C. Water

1 can bean with bacon soup

Cook vegetables in water about 10 minutes. DO NOT ADD SALT. Add kielbasa meat chopped into bite size pieces and the bean soup. Bring to a boil and simmer 30 minutes. Serve.

Marcella Frauendorfer

2 Carrots

1/3 C. Celery chopped fine

1/2 lb. Kielbasa sausage

Al and Marcella have been our neighbors since we moved to Madison and they babysit our house when we would go on vacation and vice-versa.

Taco Soup

1 pkg. Taco Mix Seasoning

1 pkg. Ranch Dressing Seasoning

1 Can Diced Tomatoes

1 - (10-oz.) package frozen corn

1 can white chicken or leftover meat.

Mix all together and heat in large pan until hot. Crush tortilla chips on top of each bowl.

Pam Cerny

1 Can Garbanzo Beans

1 Can Kidney Beans

2 small Cans tomato sauce

Pam and I almost share the same birth date. Her birthday is March 20 and mine is March 18. Pam will always be older. Pam does share a birthday with our daughter, Gina! And Sean Donnelly shares a birthday with me.

Taco Salad- Tacos

1 lb. Hamburger- browned. Drain and cool.

Then mix in a package of Taco Seasoning and 1 can refried beans.

1 head lettuce- torn

2 Tomatoes -Diced

1 Green Pepper-Diced

1 onion-Diced

Garbanzo beans-drained

Sour Cream

Black Olives - drained

Salsa Sauce

Homestyle Dressing

Dorito Chips

Shredded Cheese

Hard Shell Tacos

Soft Shell Tacos

If making salad put lettuce, tomatoes, green pepper and hamburger mixture in bowl. Add cheese, Homestyle Dressing and 1 package of Cheese Dorito Chips. Toss and serve immediately. When our family gathers, I usually keep all these items separate and the family members can either make a taco salad, soft shell taco or hard shell taco. This works really well as each person likes different things.

Salad dressing for lettuce or cabbage **Wilma Sukup**

1 Tbsp. Salad Dressing
1 Tbsp. Vinegar
2 Tbsp. Cream
1 tsp. Sugar
Salt & Pepper to taste.
Mix together and toss on lettuce or cabbage before serving.

Frosty Orange Cups **Julie Cerny**

1 pkg. (4-serving size) Jell-O- Brand Orange Gelatin
1 Cup Boiling water
Dissolve jello and boiling water. Gradually add 2 Cups Vanilla Ice Cream (slightly softened) stirring with wire whisk until well blended. Spoon evenly into 4 dessert cups; refrigerate 20 minutes.

These are good with strawberry gelatin.... one could probably add chopped mandarin oranges in the orange and strawberries in the strawberry.

Broccoli-Cauliflower Toss Salad **Gina Woods**

1 ½ C. Fresh broccoli florets, cut up
1 C. Carrots, Sliced
1 C. Fresh Cauliflower, cut up **8 cherry tomatoes, cut in half**
½ C. Radishes, sliced thin **1 C. Ranch Dressing**
Mix all ingredients and toss gently to coat vegetables with dressing. Cover bowl and refrigerate at least 1 hour before serving.

Watergate Salad **Kris Donnelly**

1 (9-oz) carton cool Whip **1 C. Miniature marshmallows**
1 Box instant Pistachio pudding
½ C. Chopped nuts **1 C. Crushed Pineapple and juice.**
Fold dry pudding mix into whipped topping. Add pineapple, juice, marshmallows and nuts. Refrigerate.

Apple and Snickers Salad **Gene Cerny**

3 apples, cored, not peeled and cut into chunks
3 Snickers candy bars cut into small pieces
1 medium Cool Whip.
Mix all together and serve immediately.

This is delicious and almost a dessert. Another quick and delicious salad is to use bananas and butterfinger candy bars with the cool whip.

Apricot Salad

Mallory Woods

1 (6 oz.) Pkg. Apricot jell-o

1 C. Hot Water

2 C. Cold Water

1 (20 oz.) Can apricots drained and cut into small pieces

1 (20 oz.) Can Crushed Pineapple drained

1 C. Miniature Marshmallows

Whipped Cream

Combine jello and hot water mixing well. Add cold water. Mix well. Add fruits and marshmallows. Put into 13 x 9 pan and refrigerate until thick. Put layer of whipped cream on top.

When Dee and Steve got married....we had the reception at the Elk's hall in Norfolk. The residents of Norfolk got a treat as the wedding party obtained a grocery cart and wheeled Steve down Norfolk Avenue (main street of Norfolk). Doug rear-ended a car with teenage girls cruising on a Saturday night. No damage as the girls melted to the "men in grey". This occurred on July 16, 1988.

Pearl's Best Salad

Pam Cerny

1 Can Corn drained

1 Can Peas Drained

1 Can French Style Green Beans Drained

1 C. Chopped Celery 1 Green Pepper Chopped

6 green onions chopped with tops

Heat together:

1 tsp. Salt

1 C. Sugar

½ C. Vinegar

1/4 C. Vegetable Oil

Heat mixture until sugar is dissolved. Mix with vegetables and cool.

Tom and Pam Cerny took a one day trip to Kansas City to visit the lights at Christmas time 2005. Gene and I took an overnight trip that included other tours of the area. Our bus tour guide was calling out a roll call of people on the bus and he said "Is Norma Jean here"? Gene Cerny said, "Present".....he didn't hear the Norma part and the gals behind us kidded Gene the rest of the trip. The lights were awesome!

Dream Cranberry Frozen Salad

Connie Sukup

1 pkg Cranberries (chopped finely)

2 C. Sugar

1 Can Pineapple (crushed)

1 C. Nuts

1 Container Cool Whip

Mix cranberries and sugar and let stand while you open pineapple, crush nuts and open cool whip. Mix all together and put in freezer with the cover on top. Remove from freezer about an hour before serving.

I remember when we were pretty young at home on the farm. I was probably five or six years old. We did not have an inside bathroom on the farm. When it was bath time Mother would get out the bath tub and

heat the water on the stove and fill the tub. It was placed in the middle of the kitchen on the floor. I got to take a bath first then my brothers got their turn. I'm guessing that Mother thought I wouldn't get the water dirty quite as quick. We got the inside bathroom in 1952. Dad and Mom jacked-up the house and put a block basement under the house, put a bathroom off the kitchen upstairs and a shower in the basement. At that time they added the dining area to the kitchen.

Broccoli Salad

Julie Cerny

4-5 C. Broccoli-cut up 1/4 C. Onion - cut up

1/2 C. Celery - cut up 1 C. Raisins

10 Strips Bacon - fried and crumbled

1/2 C. Sunflower Seeds

Dressing: 1/2 C. Mayonnaise, 3 Tbsp. Sugar and 2 Tbsp. Vinegar. Combine all together and mix.

I substitute red grapes for the raisins. When we lived in our first small house in Verdigre Gene hired a teacher and they had no place to live. There was a house being renovated and wouldn't be done for a month, so Paul and Janet Mestle moved into our basement for that time. There was a bedroom, bath and rec room in the basement. We had them up for supper and they now live in Neligh, NE.

Apple Delight Salad

Pam Cerny

5 unpeeled apples - diced

1 1/2 C. Celery chopped

1/2 C. Raisins

1/2 C. Broken Walnuts

1 C. Miniature marshmallows

Dressing:

1 Tbsp. Cornstarch

1 C. Water

1 tsp. Vinegar

1/4 tsp. Salt

1/2 C. Sugar

1/4 C. Cream

1 tsp. Vanilla

Blend cornstarch and water together in saucepan. Stir in other ingredients over low heat until all is dissolved. Cool. Pour over apple mixture. This is a very delicious salad.

Some of my family do not like raisins and one could substitute grapes for the raisins.

Luscious over night salad

Wilma Van Brocklin Sukup

1 Carton Cool whip

2 C. Pitted White cherries, drained

2 C. Pineapple tidbits drained

2 C. Miniature marshmallows

2 cans mandarin oranges cut into pieces

Directions: mix all together and add 1/2 C. Miracle Whip to mix. Chill well.

The original recipe had the "hard to do" homemade whipping cream. It also called for 2 Cups cut marshmallows (must have been before miniature's arrived in the world).

Glorified Rice Salad

Wilma Sukup

2 C. Cooked Rice, cooled 1 can crushed & drained Pineapple

Cool Whip

Mix all together. Refrigerate.

Mother used to make this at home, but we used the old fashioned cream from the cow to whip into whipped cream. Usually after refrigerated awhile, the rice absorbs the whipped cream and may have to add more whipped cream to make it fluffy.

Noodles Salad

Janet Sukup Keating

1 ½ C. Spiral Noodles, cooked

Red Pepper- Cut into thin strips

Green Pepper- Cut into thin strips

Black Olives - Sliced

Red onion - sliced and separated into rings

Shredded Cheese

Italian Dressing

Prepare noodles and vegetables. Before serving toss with Italian Dressing and sprinkle with shredded cheese.

Cherry Salad

Paula Chadwick

1 box raspberry or cranberry jell-o (large)

1 ½ C. Boiling water 1 can cherry pie filling

1 C. Not peeled chopped apples

½ C. Diced celery

Combine jello and water. Cool and add remaining ingredients. Put in 8 x 8 inch pan. Chill until solid.

Topping:

1 (3-oz.) Pkg. Cream Cheese ½ tsp. Vanilla

1 (4-oz) ctn. Sour cream 1/8 C. Sugar

Combine cream cheese, sour cream, vanilla and sugar. Mix well and put on top of salad.

Paula is a member of the choir at St. Leonard Church and also plays the guitar. I played the piano for church mostly on Saturday nights. Sometimes Paula would be the song leader.

Company Salad

Janice Preister

1 can Cherry Pie filling

1 cup marshmallows

1 can crushed pineapple, drained chopped nuts, optional

1 can sweetened condensed milk 1 C. Cool whip

Fold all ingredients together. Chill or can freeze in 9 x 13 pan.

Keith and Janice Preister are members of St. Leonard Church.

Frog Eye Salad

Julie Cerny

½ C. Sugar

2/3 C. Pineapple Juice

1 Tbsp. Flour

1 beaten egg

1 1/4 tsp. Salt

½ Tbsp. Lemon Juice

Cook above ingredients in saucepan on stove until thick. Cool.

1 ½ Qt. Water

½ pkg. Acini-de-pepe

½ Tbsp. Cooking Oil

1 Can Mandarin Oranges

1 can drained crushed pineapple 1 Cool Whip

1 ½ C. Miniature Marshmallows

Cook frog eyes according to package, drain and cool. When the pudding mixture is cool, add 9 oz. Cool Whip, 1 can drained pineapple, 1 can drained mandarin oranges and

1 ½ C. Marshmallows and the cooled frog eyes. It may need a little more cool whip to make the salad nice and fluffy.

Cottage Cheese Jell-O Salad

Wilma Sukup

1 small Carton Cottage cheese 1 pkg. Orange Jell-o

1 Can drained Mandarin Oranges (Cut-up)

1 C. Cool Whip

Mix together and refrigerate.

Mother used to make this and I liked it....Kris Jay would not care for it. It has "cottage cheese" in it!!! If one uses sugar free jell-o and low fat cool whip it makes a good diet snack.

Mandarin Orange Salad

Janet Sukup Keating

4 ½ C. Water into saucepan on stove. Add 3 pkg. American Vanilla Jello Tapioca. Cook til full boil stirring constantly and not too high heat. Add 1 pkg. Orange Jell-O. Cool and add 2 cans drained Mandarin Oranges. I usually cut them into smaller pieces. Put in covered bowl and store in refrigerator.

Everyone loves this recipe....even Uncle Dan who usually doesn't like Jell-o.

Cookie Salad

Connie Sukup

1 C. Buttermilk

16 Keebler fudge stripe cookies, crushed

1 sm. Pkg. Instant vanilla pudding

12 oz. Cool Whip

20 oz. Crushed pineapple drained

5 Additional cookies crushed for topping

Mix all together. Add cookies shortly before serving.

This is good but cookies get a little soggy if there are any leftovers. We made this for Dee's graduation party. When we visited Grandpa John and Grandma Wilma for a weekend, Brother Ray and his family would sometimes come to church on Saturday night and visit after church. One time Uncle Ray was giving Dee a bad time about boyfriends and getting married. He wrote on Grandma Wilma's wall a date

in 1988, and told Dee that she could not get married before that date. Dee remembers that she got married after the date on the wall. There were other kids names on that little wall. Matt had a line for height along with name and date. Carla also had a name with date and height.

Oriental Salad

JoAnn Pfeifer

1 head cabbage, shredded

2 Tbsp. Sesame Seeds

1 onion, chopped

½ C. Slivered Almonds

1 (3-oz) pkg. Chicken flavored Ramen noodles

1 Tbsp. Sugar

1 tsp. Salt

1 tsp. Accent

½ C. Oil

3 Tbsp. Brown Vinegar

½ tsp. Pepper

Toast almonds and sesame seeds at 350 degrees for 6 minutes.

Make dressing by mixing sugar, salt, accent, oil, vinegar, pepper and seasoning packet from Ramen noodles. Mix dressing with cabbage and onions. Just before serving, add toasted almonds, sesame seeds and broken up Ramen noodles.

Fruit Salad

Julie Cerny

1 Can Apricot or Peach Pie filling

1 Can Mandarin Oranges, drained

1 Can Pineapple tidbits, drained

Add 3 Granny Smith apples, not peeled, cored and sliced. Add 3 Fresh peaches sliced, fresh grapes and sliced bananas. Mix all together. Can choose which fruits you want to use.

Even fresh strawberries sliced is good.

Gene and I went on a camping trip one time to see what it was like. We went to Colorado and got the camp site and even had our air mattress to sleep on in the tent. Boy did it get cold up in the mountains at night. We weren't prepared for that and think we'll do the motel thing after that experience.

Hearty Pea Salad

Wilma Van Brocklin Sukup

2 C. Cooked peas, drained ½ C. Sweet pickles, chopped

½ C. Cheddar Cheese, diced ½ C. Salad Dressing

3 hard cooked eggs, chopped 1 C. Celery, diced

Salt & Pepper, to taste 2 T. Cream

Mix peas, pickles, celery, eggs and cheese together. Mix salad dressing and cream and combine mixtures. Salt and Pepper to taste.

Apricot Easter Salad

Carol Mason

1 sm. Pkg. Apricot Jell-o

8 oz. Cream Cheese

1 C. Water

1 jar apricot & tapioca

½ C. Sugar

Baby food

8 ½ oz. Crushed pineapple with juice

8oz. Cool Whip

Bring Jell-o, water, sugar and pineapple with juice to boil.

Let cool. Mix in cream cheese, baby food and Cool Whip.

Refrigerate.

Overnight Lettuce Salad

Dee Kohler

1 head lettuce

½ C. Green pepper, diced

1 C. Celery, diced

1 med. Onion, diced

4 hard cooked eggs, diced 1/4 C. Bacon bits

1 (10-oz) pkg. Frozen peas, uncooked

2 C. Mayonnaise

2 T. Sugar

4 oz. Cheddar cheese, shredded

Tear lettuce into bite-sized pieces. Place in bottom of 9 x 13 inch glass pan. Layer celery, eggs, peas, green pepper, onion and bacon bits. Add sugar to mayonnaise and spread over salad like frosting. Top with cheddar cheese. Cover with saran wrap and refrigerate overnight.

I use 1 ½ C. Mayonnaise. I sometimes toss altogether before serving.

Frozen Salad

Betty Cerny

1 (8-oz) pkg. Cream cheese

1 can fruit cocktail drained

1 small can crushed pineapple drained

1 large Cool Whip

1/4 C. Mayonnaise

½ C. Miniature Marshmallows

Mix all ingredients together. Pour in salad mold and freeze.

Take out about one hour before serving time.

Whenever we get together with Frank and Betty we sometimes find craft shops or antique shops to visit. After doing this for quite a few years, Gene finally voiced his objection about always going to the “doily” shops. We now tease him about doily shops.

Strawberry Fluff Salad

Julie Cerny

1 pt. frozen strawberries, thawed 1 (3-oz). Instant vanilla pudding

1 (3-oz.) Pkg. Dry strawberry jello

2 C. Miniature marshmallows 1 (9-oz.) Cool Whip

Mix strawberries with juice, dry jell-o and instant pudding together. Fold in the marshmallows and Cool Whip.

This is a really easy salad and kids especially love it. We were visiting Kris and Pat one winter when they lived in the Minneapolis area...their address was Savage, MN. We attended the Ice Festival. We left Nebraska in mild weather and got to Minnesota and found sub-zero

temperatures and several inches of snow. I didn't even take boots. The first thing I stepped into some icy slush and my shoes and socks got wet and I about froze. We found a shoe store at a mall in downtown St. Paul, MN. I purchased dry socks and a new pair of boots. I had a wonderful time after that ordeal!!!

Strawberry Rice Salad

Lori Pfeifer

½ C. Rice

½ C. Sugar

3 C. Water

1 small Can Crushed Pineapple

1 pkg. Strawberry jell-o or 1 C. Chopped Strawberries

1 C. Whipped Topping

Cook rice in water until tender, about 20-30 minutes. Drain, reserving juice. Dissolve gelatin in ½ C. Hot Rice Water. Then combine gelatin, sugar, warm rice and fruit. When partially set add whipped topping.

Lori and Tom Pfeifer are members of St. Leonard Church in Madison. Gene and I were on the roster to count money after church. When we moved to Papillion, Lori and Tom were kind and took our place.

Brother Ray's Diet Salad

Ray Sukup

1 (15 oz.) Can Pineapple Tidbits

1 (12 oz.) Can Mandarin Oranges Juice and all

3 Greenish Medium Bananas

2 Yellow Apples chopped - don't peel

1 Cup seedless grapes - each one cut in half

2 Kiwifruit - peeled and cut up

1 pkg. Red fat free and sugar free jello (cranberry us good)

Mix well. Keep in refrigerator. Will last two weeks. One Cup equal 140 calories.

Ray said that this concoction is a lot better than a big dish of ice cream!

Cucumber Salad

Barbara Sukup

2 medium cucumbers - peeled and sliced thin

1 small onion

½ C. Mayonnaise

½ C. Sour Cream

1/3 C. Milk

Salt, Pepper, Garlic Powder to taste.

Combine cucumbers and onion in bowl - set aside. Mix mayonnaise and sour cream. Start adding milk until mixture thins out. Add salt, pepper and garlic powder to taste. Pour over cucumber and refrigerate until ready to serve. Dill weed can be added for different flavor.

When we were on the farm, Mother used to peel the cucumbers, slice them thin and add salt and water and cover with a small plate and set for an hour; then drained and added the creamy dressing. Uncle Dave remembers when Brother Ray made home made beer in the early sixties. Dave and Ray went over to Albert Sukup farm to fish in the pond. They took the beer along and both got so drunk they couldn't

drive home.

Wilted Lettuce Salad **Wilma Sukup**

1 bunch leaf lettuce, torn
4 -6 green onions with tops, thinly sliced

Dressing:

4-5 bacon strips **2 Tbsp. Vinegar**
1 tsp. Sugar **½ tsp. Pepper**

Toss lettuce and onions in a large salad bowl; set aside. In a skillet, cook bacon until crisp. Remove to paper towels to drain. To the hot bacon drippings, add vinegar, sugar and pepper; stir well. Immediately pour dressing over salad; toss gently. Crumble the bacon and sprinkle on top.

This was a favorite salad when fresh lettuce was produced in the garden. Ray had a knack for short quick and funny sayings. Does anyone remember Ray saying, "That lady is two axe handles wide?"

Macaroni Kraut Salad **Dorothy Van Brocklin**

2 C. Canned Sauerkraut- cut with scissors

2 Cups Uncooked Macaroni

2 Tbsp. Finely chopped onion

½ C. Chopped dill pickles

½ C. Chopped green pepper (optional)

1 C. Raw grated Carrots

One bottle of Kraft green onion Salad Dressing

Cook macaroni, drain & rinse with cold water- draining

well. Add rest of ingredients. We sometimes cannot get the Kraft green onion salad dressing and substitute onion and green pepper or some other Creamy Kraft Dressing. This makes a large salad and the flavors blend together well and is very tasty.

I'm betting that Dorothy used homemade sauerkraut. A store bought can of sauerkraut works just fine. Wash and drain the can of sauerkraut well before putting salad together. John and Dorothy Van Brocklin live on the farm where Uncle Fred and Aunt Laura Van Brocklin used to live. (John's parents) When we lived in Verdigre (1970-1976) we would take the family out to Uncle Fred's farm. They had the best strawberry patch around. They let our kids pick strawberries and of course sent some strawberries home with us. Uncle Fred had the Van Brocklin trait of "kidding around" with the kids and they loved going to their farm. Aunt Laura was a very good cook and I always loved her laugh and smile. John passed away in 2005. Dorothy still lives on the farm. Dorothy is a RN and is retired. John and Dorothy were frequent visitors to Grandpa John and Grandma Wilma after they moved to Creighton. In 2001, I was playing for the St. Ludger Alumni Mass at Creighton. John was the lector for the Mass. The priest did not show up for the 5:00 Mass until 5:15. Around 5:10 John came out to the organ at church where I was playing and asked if we should have a sing-a-long!!! The song leader and I decided to just play soft music until the priest arrived.

Spaghetti Salad

Jean Rich

1 lb. Spaghetti, broken, cooked and drained
1 C. Celery, chopped. 1 sm. Can mushroom pieces, drained
1 green pepper, diced
1 med. Cucumber, peeled and diced
1 small onion chopped 2 T. Schilling Salad Supreme spice
1 Tomato, diced 1 (17-oz) Italian Salad Dressing
Mix all together. Chill.

Brother Dave hopes to spend all of his money before he goes to heaven. He said that he hopes that the last check he writes before he dies “bounces”!!!!

Oreo Salad

Gina Woods

1 large container Cool Whip 1 sm. Jar marshmallow creme
1 lg. Pkg. Oreo Cookies, crushed

Mix together and let set.

We made this salad for Doug’s High School Graduation party. Doug and I used to go to Rochester, MN together for his checkups at the Mayo Clinic. One time Doug and I were heading to Rochester. Doug was driving the Cavalier and he was drilling me on how Gene & I met, where we went on dates and he was asking some pretty personal stuff! As we discussed Gene & my personal lives.....Doug missed the turn to go north into Rochester and we were on our way to LaCrosse, WI.

Mandarin Tossed Salad

Lorraine Eisenhauer

9 C. Torn Mixed Salad Greens
1 (11-oz) can Mandarin Oranges drained
1/3 C. Thinly sliced green onions
2 tsp. Unsalted sunflower seeds.

Toss in large salad bowl greens, oranges, onion and sunflower seeds. In a measuring cup combine dressing ingredients. Add water to measure 1 cup. Pour into jar with tight fitting lid and shake well. Pour over salad and toss to coat. Serve immediately.

Dressing: 3 Tbsp. Canola oil 1/4 tsp. Salt
2 Tbsp. Sugar ½ tsp. Dry mustard
2 Tbsp. Cider Vinegar 1 ½ tsp. Red wine vinegar
1 Tbsp. Orange Juice Concentrate 1 ½ tsp. Chopped green onion

Lorraine is Mom to Angie Cerny. In 2004 we celebrated our Christmas gathering at Doug and Angie’s house in Gretna. Doug thought it would be fun to have a Santa come for the festivities and asked a neighbor to don the suit. Doug also showed Santa pictures of all nine grandchildren along with names to match. He had Santa memorize all of them. And Santa did a splendid job. The kids thought it was pretty cool that Santa knew all their names.

Heart Fruit Cup

1 (14-oz) pineapple tidbits
2 (11-oz) mandarin oranges
1 cup grapes
1 large (6-oz) sugar free jell-o (any red flavor)
Mix all together and refrigerate.

Dan Sukup

3 bananas
2 apples
2 Kiwi Fruit

Dan remembers Dad giving the boys hair cuts with hand clippers (not electric). If Dad went too fast their hair would pull and the boys would jerk—Dad would hit them on the head with a comb and say, “Sit still!” I also remember when Dad was cutting their hair and his mouth would slightly open and close in unison with the scissors opening and shutting. Mother took me to the beauty shop in Creighton to have my hair cut. I remember getting a perm with those big old ugly machines....it looked like a milking machine with hundreds of little cords and clamps hanging from the machine.

Applesauce Gelatin Squares

Kris Donnelly

4 pkg. (.3 oz each) sugar-free raspberry gelatin
4 C. Boiling water
1 jar (46-oz) unsweetened applesauce
In a bowl dissolve gelatin in boiling water. Stir in cold water and applesauce. Pour into a 13 x 9 x 2 pan coated with nonstick cooking spray. Refrigerate until firm.

2 C. Cold Water

When we added the two car garage to our house in Madison, we planned a rock garden on the north side of the house. I asked Brother Ray if I could get a couple Yucca plants from the pasture on the farm and he said that I could. Brother Ray passed away before we finished our rock garden. When we go to Grand Island there are lots of Yucca plants in pastures on the Monroe road. One trip, I asked Gene if he would take a 5 gallon bucket and shovel and maybe get a Yucca plant for our rock garden. He reluctantly agreed. We were on our way home from Grand Island and took a scenic route going to Broken Bow and heading back east through Greeley. We found a Yucca plant that was actually near the highway. I was driving and Gene said to just pull up close to it and I did. He just opened the car door and was beginning to reach for the shovel and bucket from the car when a Greeley County Sheriff pulled up behind us. The sheriff guy got out of his car and asked us if there was a problem. I already warned Gene that the Sheriff was pulling behind us so he could return the shovel and spade to the van. I told the Sheriff, “No problem, just changing drivers!” He followed us to the next town. Gene and I laughed all the way home. We think he may have had an idea that we were planning to get a Yucca Plant from the side of the road. After telling Brother Dan of this story....he and Connie were on a trip to Verdigre and brought us a couple Yucca plants for our rock garden. When we celebrated our 40th Wedding Anniversary in York with the kids.....they gave us a huge Yucca Plant and we planted it in the rock garden at the front of the house. They said we now have a legal Yucca plant.

Spinach Salad Recipe

Gina Woods

2 bunches fresh spinach
Dressing:
½ C. Sugar (Splenda)
1 Tbsp. Poppy seeds
1/4 tsp. Worcestershire

2 pints strawberries
2 Tbsp. sesame seeds
1 ½ tsp. Minced Onion
1/4 tsp. Paprika

½ C. Olive oil

1/4 C. Vinegar

When we celebrated our 40th wedding anniversary, we decided to celebrate our family. We met at a park in York, NE which was a central meeting place. The kids were able to play on playground stuff and there was horse shoes and lots of visiting. For supper we went to Chances R and had their famous prime rib buffet. The kids gave us a gift of seventeen Masses that represented one for each person's birthday. It was one of the best presents. We are able to attend a mass for us when each person in our family had a birthday.

Apple/Bacon Salad

Angie Schroeter Eidem

1 Cup Croutons

1 lb. Bacon fried and crumbled

½ red onion -diced

6 green onions, chopped

1 bag romaine and spring mix greens

2 apples sliced thin.

Toss ingredients together:

Dressing: 4 Tbsp. Lemon juice ½ tsp garlic salt

½ tsp. Pepper

1 tsp. Sugar

½ C. Oil

Whisk dressing ingredients together. Toss apples in dressing so they don't get brown. May need to experiment with dressing to taste with sugar more or less. Put dressing over salad right before serving. Garnish with lemon zest.

Angie and Gina were classmates and best friends at Madison High School. One day at lunch, Angie wrote a "bad" word in ketchup on her meal tray and held it up for Gina to read. Mr. McCormick caught Angie. Angie and Gina were both favorites of Mr. McCormick so Angie didn't get into too much trouble.

Bing Cherry Salad

Pat Cerny

1 small can crushed pineapple

1 can Bing Cherries

1 can coke

1 Large Pkg. Cherry Jell-o

1 (4-oz) pkg. Cream cheese.

1 C. Chopped Nuts (optional)

Drain pineapple and bing cherries. Add enough coke to make 2 cups and heat juice. Mix together with remaining ingredients and let set. Pour into 9 x 13 glass pan.

Pat says you can add more liquid if needed. During the Christmas holiday we visited Pat and Ray Cerny at their new home in Kearney. Pat had delicious soups, cider, cookies and other goodies. As Pat was serving the soup she asked if we wanted "Ray Spoons" or "Pat Spoons". As it turns out Ray would rather eat soup out of a smaller spoon and Pat likes to eat soup out of a tablespoon size.

Fruit Cocktail Delight

Kris Donnelly

1 (15 oz) Can Fruit Cocktail undrained

1 pkg. (3.4oz) instant vanilla pudding mix

½ C. Miniature Marshmallows

Chopped nuts, optional

In a bowl combine fruit cocktail and pudding mix; mix well. Fold in marshmallows just before serving. Garnish with nuts if desired. Refrigerate leftovers.

When we were adding the double car garage to the Madisonhouse, Steve Kohler and daughter Sarah were on their way to Madison to help. They were just three miles from Madison when Steve hit a deer or the deer hit Steve's van. Sarah was in the front seat and the air bag really hit her hard. They were both fine but the van was totaled. We were grateful for the help but bet Steve was thinking about his wrecked van!

Classic Deviled Eggs Wilma Van Brocklin Sukup

6 hard boiled eggs large
3 Tbsp. Mayonnaise or salad dressing
1 Tbsp. Sugar
1 tsp. Mustard (honey mustard is great)
1 tsp. Vinegar
salt and pepper to taste
paprika (optional)

To boil eggs, place eggs in enough cold water to cover completely, bring to a rolling boil over high heat. Reduce heat to a lower medium boil and cook an additional 12 minutes. Promptly chill eggs so yolks stay bright yellow. Remove shells from eggs, and halve lengthwise with a knife. Carefully remove the yolks, and place in a medium bowl. Mash yolks with a fork and add remaining ingredients. Very carefully spoon mixture back into the egg white halves. Garnish with a light sprinkling of paprika (optional).

We went to Las Vegas one time and we were "doing our thing" in downtown Las Vegas. We usually have meet times and places so we don't get lost from each other...but this time we were staying close and didn't make a "meet time". We lost each other and so I thought it would be best to go to the motel...and when I got outside and started walking toward the motel I saw Gene across the street doing the same thing!! Cool, eh?

Festive Cranberry Pineapple Salad Sarah Kohler

1 Can Crushed Pineapple in juice undrained
2 pkg. (4 serving size) raspberry flavor gelatin
1 can (16-oz) whole berry cranberry sauce
1 medium apple, chopped
2/3 C. Chopped walnuts.

Drain pineapple, reserving juice. Add enough cold water to pineapple juice to measure 3 cups; pour into a large saucepan. Bring to a boil; remove from heat. Add gelatin; stir at least two minutes until completely dissolved. Add cranberry sauce; stir until well blended. Pour into a large bowl. Refrigerate 1 ½ hours or until slightly thickened. (Consistency of unbeaten egg whites). Stir in pineapple, apple and walnuts. Pour into serving bowl. Refrigerate 4 hours or until firm.

Pretzel Salad

3 Tbsp. Sugar
2 C. Pretzels, crushed

Dee Kohler

3/4 C. Margarine, melted

Wilma, Frank and Mildred in Creighton. I was driving and we were on Highway 13 a little west of Foster, NE and we saw a very large black cloud to the southwest and then several funnels started dropping down out of the clouds. I told Gene that maybe we should get out of the car and lay in the ditch as that is what the "experts" say to do. Gene said, "No, just step on it and we'll out-run it!" We had a 1963 Ford car and I did step on it, we drove through sheets of rain and missed being in the tornado! I was shaking when we arrived in Creighton. When we returned to Omaha after the weekend in 1965 we drove to the area where the tornado hit down and saw the damage to houses, trees and barns. In 2006 when we were traveling to Creighton for my 45th alumni reunion at St. Ludger Academy we were on that same Highway 13 and just a little west of

Foster, NE and we saw the dark clouds to the southwest again. This time only one funnel dropped down and again Gene told me to step on it. This time I really flew as I passed another car at 85 miles per hour. Gene tried to take a picture with the digital camera, but we couldn't see the funnel cloud on the picture....probably because I was going so fast!!!!

Brookville Hotel Old Fashioned Sweet-Sour Cole Slaw

Brookville Hotel, Abilene, KS.

1 ½ lb. Shredded green cabbage 1 tsp. Salt

2/3 C. Sugar

1/3 C. Cider Vinegar

1 C. Whipping Cream (do not whip)

Place shredded cabbage in covered dish in refrigerator for

several hours. Mix ingredients in order given 30 minutes before serving. Chill and serve.

Dave and Barbara took us to this Brookville Hotel in Abilene, KS. This cole slaw is the best. Grandma Wilma tells a story about youngest son David - one time in the summertime he just disappeared. The family was busy with different jobs so the word was spread, "Where's David?" Grandpa John, Grandma Wilma, Ray, Dan and Judy and also the hired man Bill Kotrous searched over and over every nook. No David. Finally Grandpa John went around the house a different way and spied David sitting in a little corner. All were happy over his safety except perhaps David. He said:"Sniff, Sniff, I'll never run away and hide again!"

Strawberry Spinach Salad

Tom and Kathy Schulte

Dressing:

1 lemon

2 Tbsp. White Wine vinegar

1/3 C. Sugar

1 Tbsp. Vegetable oil

1 tsp. Poppy seeds

Salad:

1/4 C. Sliced natural almonds, toasted

1 ½ C. Strawberries, hulled and quartered

½ medium cucumber, sliced into thin wedges

1 (6-oz) pkg. Baby spinach

For dressing, zest lemon to measure ½ tsp. Zest. Juice

lemon to measure 2 Tbsp. Juice. Combine zest, juice,

vinegar, sugar, oil and poppy seeds. Whisk until well

blended. Cover and refrigerate until ready to use. Preheat

oven to 350 degrees and spread almonds in single layer of small pan. Bake 10-12 minutes or until lightly

toasted. Cool. Hull strawberries and cut into quarters. Score cucumber and remove seeds. Slice cucumber and cut slices in half. Slice onion into thin wedges. Place spinach in large serving bowl. Add strawberries, cucumber and onion. Whisk dressing and pour over salad, gently tossing to coat. Sprinkle with almonds and serve immediately.

Mother Wilma Sukup inherited the rug machine that Uncle Henry and Aunt Minnie Van Brocklin owned. Brother Ray made an altar cloth for church out of the rug machine and donated it to St. Ludger Church in Creighton, NE in memory of John and Wilma Sukup. This cloth was used for Ray's funeral and Mother and Dad's funeral.

Quick Coleslaw

Norma Woods

1 bag packaged shredded coleslaw

Raisins

Apples

Mix mayonnaise, milk and splenda together and toss with coleslaw, raisins and apples.

When we lived in Bradshaw, Gene usually had a dinner meeting at York's Chances-R Restaurant when he had the budget completed and was ready to present it to the board members. He invited the wives to this meeting also. This meeting took place in late summer.July or August. During one of these gatherings we were all in York having dinner..... Dean and Jean Rich, Wayne and Marlus Sandall, Dick and Althea Luethje, Chuck and Carol Mason, Frank and Kay Kirkpatrick, Boyd and Elaine Stuhr, Dick and Kathy Berthold and Gene and I. We were in the middle of supper and here comes son Douglas walking into the meeting. He and the girls had a little tiff at home. Doug packed his lunch bucket (probably the Million Dollar Man lunch bucket) and took off on his bike for York. Guess he stopped half way (probably seven miles) and had a piece of pizza. Then he continued his trip (another eight miles) into York. Without any discussion, Gene took Doug and the bike and returned them to Bradshaw. All of the board members really thought it was funny. We were both embarrassed. I asked Gene many years later why he took Doug back to Bradshaw rather than have me do it. He said, "I didn't want to hear the crap from the board members!" Gene got back in plenty of time to have the meeting.

Corn Salad

2 Cans Mexican corn, drained

Ranch dressing

Chopped Tomatoes

Cucumbers, sliced

Chopped onions

Mix altogether and add enough ranch dressing to coat vegetables.

One Christmas vacation we had Mallory and Megan Woods stay at our house for a couple days in Madison. Gene and I took the girls over to St. Leonard School to sled with saucers. There is a huge hill to sled and a fence at the bottom. Gene and one of the girls were on the sled and they started at the top and went all the way to the bottom and right into the fence. No one was hurt and we laughed a lot. The snow was starting to melt and we were all wet and cold.

