

# Vegetables

Brookville Hotel Creamed Corn Brookville Hotel-Abilene, KS

2 ½ lb. Frozen corn

1 tsp. Salt

3 tsp. Sugar

¾ C. Whipping Cream

2-3 tsp. Cornstarch

**Directions: Cook corn in a small amount of water. Add salt, sugar & cream. Bring to boil and thicken with a mixture of cornstarch and a little corn. Serves 15-20.**

Dee and Steve got this recipe on one of their trips to Kansas to visit friends Troy and Chris Nabower Weins. Drew especially loves this recipe for corn. When Drew was in third or fourth grade he was in art class and Drew decided that he needed some red hair for his art project. The girl sitting in front of him had red hair so he cut a little bit of her hair. He then bribed the little girl and gave her a popular computer chip so she wouldn't tell. She didn't even tell her Mother. Now these two are in high school together and still have a good friendship!!!

Baked Beans

Ann Sukup

1 lb. Dry navy beans

4 C. Water

1 ½ C. Chopped Onion

1 C. Brown Sugar

1 C. Ketchup

2/3 C. Dark Corn Syrup

1 Tbsp. Salt

1 Tbsp. Liquid Smoke

9 drops Worcestershire sauce Bacon Sliced

Soak washed beans in water overnight. Do not drain. Add onions and bring to boil.

Simmer until beans are almost tender about 20 minutes. Combine remaining ingredients.

Stir into beans. Makes 9 cups. Bake at 400 degrees in casserole covered until beans are soft.

Place bacon on top; bake uncovered until beans are bubbly and bacon brown 1 hour.

They are very good. Just have to plan ahead to soak the beans overnight. Ray and Ann's son Timmy, age three or four years, a neat blond haired boy, was asked by Grandma Wilma to taste some food. Looking at the pieces of food carefully, not recognizing any part of it, looked away and said; "I'm not going to taste it, I might like it."

Do-ahead Potato Casserole

Pat Cerny

9 medium-sized potatoes, peeled and boiled

½ tsp. Onion salt

1 ½ tsp. Chives, chopped

1 (8-oz) pkg. Cream cheese

1 Tbsp. Margarine

½ C. Sour Cream

Boil potatoes until easily pierced with fork. Whip potatoes with electric mixer. Combine softened cream cheese, sour cream, salt and chives. Whip with potatoes until fluffy. Spoon into freezer-to-oven type casserole dish. Place a tablespoon of margarine on top. Freeze. When ready to use, bake for 30 to 45 minutes at 350 degrees. It is not necessary to thaw first but allow more cooking time.

**Onion Patties**

**3/4 C. Flour**

**1 Tbsp. Sugar**

**1 Tbsp. Corn Meal**

**1/2 C. Cold Water**

**Wilma Van Brocklin Sukup**

**2 tsp. Baking powder**

**1/2 tsp. Salt**

**1/2 C. Powdered Milk**

**2 1/2 C. Finely Chopped Onions**

**Mix dry ingredients together and add cold water to make a thick batter. Mix in onions. Drop by teaspoonfuls into deep fat. Flatten patties slightly as you turn.**

**When we were home on the farm Mother always made everything fun. I remember when we made homemade potato chips. The whole family had a job to do. We peeled the potatoes, Dad sliced them on the slicer (real thin) and we put them in ice cold water to get them crisp. Then they were deep fat fried in lard....put on towels to drain and lightly salted. We all had a great time!!!**

**Parmesan Potato Wedges**

**Dee Kohler**

**4 large baking potatoes 1/4 C. Grated Parmesan**

**1 tsp. Garlic Salt**

**1/2 tsp. Garlic powder**

**1/2 tsp. Dried oregano 1/2 tsp. Paprika**

**Line a baking sheet with heavy-duty foil. Cut each potato into eight wedges; place on foil. Coat with nonstick cooking spray. Sprinkle with Parmesan cheese and seasonings. Bake at 400 degrees for 30 minutes or until tender.**

**Spaghetti Corn Casserole**

**Julie Cerny**

**1 (16-oz) can cream-style corn.**

**2 C. Shredded Cheese**

**1 (16-oz) can whole kernel corn.  
( undrained corn)**

**1/2 C. Margarine.**

**1 C. Spaghetti, broken up and uncooked**

**Combine all ingredients in covered casserole dish and bake for 1 hour at 350 degrees, stirring occasionally.**

**When Grandpa John was in the hospital in 1962, Mother and I were driving from the farm to the hospital in Norfolk. I was driving and on the west edge of Plainview, we hit icy roads. It was "black ice"....couldn't see it on the road. The car just fish-tailed and went into the ditch. We had to have a tow truck pull us out and went to a mechanic in Plainview to make sure the car was okay. We didn't tell Dad for a long time that we slid into the ditch with his car. It was his black 1959 Chevrolet Impala.**

**Zesty Red Potatoes**

**Kris Donnelly**

**6 medium red potatoes, halved and thinly sliced**

**1 small onion, halved and thinly sliced**

**½ C. Butter or margarine, melted**  
**½ tsp. Crushed red pepper flakes**  
**Salt to taste.**

**Arrange potatoes and onion in an ungreased 9-in. baking dish. Combine butter, pepper flakes and salt; drizzle over potatoes and onion. Cover and bake at 400 degrees for 25 min. Uncover and bake an additional 15-20 minutes or until potatoes are tender.**

**Easy Scalloped Potatoes**

**Gina Woods**

**10 C. Sliced potatoes**                      **6 oz. Cream Cheese**  
**½ tsp. Salt**                                      **1 1/3 C. Milk**

**2 (10 ½ oz.) Cans Cream of Celery Soup**

**In heavy saucepan, heat milk, soup and cream cheese until cheese is melted. Pour over sliced potatoes and place in 9 x 13 glass baking dish. Bake covered at 350 degrees for 90 minutes.**

**Cheesy Beans**

**Julie Cerny**

**Use a good quality green bean...2 cans or 1 pkg. frozen.**

**Heat beans through and drain. If using frozen beans cook and drain. In microwave heat about one cup Velveeta cheese (the soft stuff that comes in a box). After the cheese starts to melt add about 1/4 Cup Evaporated milk or whipping cream. The mixture shouldn't be too thick. Mix together and right before serving drizzle the cheese mixture over the beans.**

**Don't stir.**

**Serve immediately.**

**When we did the garage addition to our house in Madison, Gene dug all the footings by hand. He said that it reminded him of his Dad digging graves by hand in Verdigre. Grandpa Frank did it for extra money.**

**Green Bean Casserole**

**Julie Cerny**

**1 can cream of mushroom soup, undiluted**  
**½ C. Milk**                                      **1 tsp. Soy sauce**  
**1/8 tsp. Pepper**      **2 can green beans, drained**  
**1 (2.8oz) can french-fried onions, divided**

**In a bowl, combine the soup, milk, soy sauce and pepper. Stir in beans and ½ C. Onions. Transfer to a greased 1 ½ Qt.**

**Baking dish. Sprinkle with remaining onions. Bake uncovered at 400 degrees for 12-15 minutes or until bubbly. Serves 8.**

**This is a traditional vegetable casserole served with turkey or ham on holidays. When Gina was in high school she was coming home around 10:30 at night on Highway 32. She came upon an accident. The car had overturned into the ditch. There was a little girl about 3 years old that was unconscious. Gina drove the little girl to the first farm for help and no one was home. She then went to the next place and it was Dr. Bring's house, the dentist. His wife was a R.N. and she revived the little girl. The rescue unit came to transport the girl to the Norfolk hospital.**

### Sauerkraut

1 large can sauerkraut. (Dan and Connie like the Bavarian brand) Drain and wash sauerkraut in cold water. Put into saucepan on the stove and add water to cover. Can add about 1/4 C. Minced onion and caraway seed if you like it. Simmer on the stove while onion is cooking. Grate 1 medium peeled potato or one small grated & peeled apple and put in sauerkraut. Cook another 10 minutes and the potato or apple will thicken the sauerkraut. Have a little taste.....if it is still too sour, add a tablespoon of sugar.

Sauerkraut was served at both the Cerny and Sukup homes. Grandma Wilma made sauerkraut and canned it in jars for many years. Even after they moved to town...they bought the cabbage and made the sauerkraut. Adolph & Helen Sukup and Rosie Carrell would come to Mom and Dad's for the day and they had the cabbage cutter and made sauerkraut. Adolph is Grandpa John's brother and Rosie is Grandpa John's sister.

### Corn Fritters

2 C. Corn drained or cut off cob  
1/2 C. Milk  
1 egg, beaten  
1 tsp. Margarine, melted

Julie Cerny  
1 tsp. Salt

1/8 tsp. Pepper  
2 C. Flour  
1 tsp. Baking Pwd.

Combine corn, milk, egg, butter, salt and pepper in a mixing bowl. Stir in flour and baking powder. Stir until smooth. Drop batter by tablespoonful in hot grease in a skillet and fry on both sides until golden brown. Serve hot. We put syrup and butter on the corn fritters. We also used the same recipe and added chopped apple and called them apple fritters. We sprinkled the apple fritters with granulated sugar and used them as a dessert. The corn fritters were used as a vegetable side dish.

### Thea's Beans

8 pieces Bacon fried and crumbled and set aside  
1/2 C. Ketchup  
1/2 Tbsp. Garlic Salt  
1 Tbsp. Dry Mustard  
1 1/2 C. Brown Sugar

Althea Luethje

1 large onion, chopped

1/2 C. Vinegar  
1 1/2 C. Brown Sugar

Combine the above six ingredients and simmer in saucepan on stove for 20 minutes.

Add: 2 cans yellow lima beans 1 can Green Lima Beans

1 Can Kidney beans 1 Lg. Can Pork 'n Beans

Add bacon and bake at 350 degrees for 1 hour.

Dick and Thea were on the school board when we first moved to Bradshaw. Of all the schools that are on our resume' the Bradshaw School board was the best. The school board members took turns going to the National School Board Association convention. One year we went to Las Vegas with Chuck and Carol Mason and Dick and Thea Luethje. Dick won \$100.00 in one of the slot machines and the man literally got down on the floor and rolled in glee. Since then I have won \$100.00 in a slot machine but did not get down on

the floor and roll in glee!!! We went to see a Wayne Newton show when we were there. He was really popular at that time. When we went into the door, Dick Luethje offered the doorman a \$5.00 bill for a seat close to the stage. That must not have been enough money as we were about as high as anyone could get!!!

### Onion -Roasted Potatoes

Angie Cerny

Preheat oven to 425 degrees. In a 13 x 9 greased roasting pan, combine 1 envelope Lipton Recipe Secrets Onion Soup Mix, 4 medium red potatoes cut into chunks and 1/3 cup oil. Bake uncovered 35 minutes or until golden brown, stirring occasionally. Makes 4 servings.

One time when Doug and I were going to Rochester for a check-up, the roads were as icy as icy could be. I was driving about 30 miles per hour and Doug was scrunching down in his seat so no one would see him. I finally let him drive and he did a really good job. We took an exit and slid into a snow drift but he was able to back the car out okay.

### Sweet Potato Casserole

Julie Cerny

3 C. Cooked mashed sweet potatoes    1 tsp. Vanilla

1/4 C. Sugar

1/2 C. Oatmeal

1/2 C. Milk

1 C. Chopped Pecans

1/3 C. Butter or margarine

1 C. Brown Sugar

2 eggs

1/3 C. Flour

1/3 C. Melted Butter

Mix the sweet potatoes, sugar, milk, butter or margarine, eggs and vanilla together and place them in a baking dish.

Topping: Mix the oatmeal, brown sugar, flour and melted butter or margarine together and sprinkle on top of casserole. Cover and bake at 350 degrees for 15-17 minutes. Remove cover and bake for another 15-17 minutes until knife inserted in center comes out clean.

One could actually half the topping ingredients (oatmeal, pecans, brown sugar, flour and melted butter). Sweet potatoes are supposed to be more healthy for us but if we add all the topping....kinda defeats the purpose.

Dee had a little accident when she was driving the brown Plymouth car in Lincoln. She was driving down Vine Street and the hood of the car opened. It did break the windshield and no one got hurt.

### Cheesy Hash Brown Casserole

Dee Kohler

1 large pkg. Hash Browns thawed.

1 can Cream of Chicken Soup

1 C. Sour Cream

1/2 C. Margarine, melted

1 lb. Velveeta Cheese Cubed

1/2 C. Onions, grated...optional...can use onion salt.

1 tsp. Salt, 1/4 tsp. Pepper

Heat all ingredients except hash browns in microwave until



home.....we only did this on Friday or Saturday nights. Some nights we would sit outside late at night and Johnny and Gene would watch the stars and the sky. Helen's mother is Aunt Louise Van Brocklin Klosner.

Country Potatoes

**Chuck and Donna Howells**

**2# Hash browns (frozen)**

**1 melted stick oleo**

**1 can Cream of Chicken soup**

**1 Can Cream of Mushroom**

**1 (8-oz) pkg. Sour Cream**

**2 C. Shredded Cheddar Ch.**

**Mix all together in a large bowl. Put in greased 13 x 9 dish and bake 350 degrees for 1 hour. Can be made a day ahead and baked later.**

**Chuck and Donna were our neighbors when we lived in Omaha the first time around (1964-1970). They were our back yard neighbors and their kids Jeri and Scott were babysitters for us. Donna always had great sense of humor. She once said, "I have dieted so much in my lifetime that I think I have lost 2,000 pounds.**

Cheesy Hash Brown Potatoes

**Tom and Kathy Schulte**

**1 pkg. Frozen hash browns**

**2 C. Shredded Cheddar Ch.**

**1 ctn. Regular sour cream**

**1 C. Crushed corn flakes**

**1 can cream of Chicken Soup**

**1/4 C. Melted Margarine**

**1 Can cream of Celery Soup**

**Combine hash browns, sour cream, soups and shredded cheese. Mix well. Top with crushed corn flakes and pour melted margarine over them. Bake at 325 degrees for 50-60 minutes.**

**When we lived on the farm I remember the guys shocking oats and after the oats were dry they used the threshing machine to separate the oats from the stalks. Gene also remembers helping shock oats at the farm in South Dakota. A shock of oats is a number of sheaves of grain stacked upright in a field for drying. Mother and I would fix the meals and take them out to field for the men to eat. This noon meal consisted of fried chicken, potato salad, baked beans and a cake or pie for dessert. We used feather jugs to keep the drinks cold. This was a gallon glass jug that was wrapped with feathers and covered with a denim fabric. And late afternoon around 4:00 we would take sandwiches, pickles, dessert and drink. Those were the days when Mother and I ended up milking all the cows as the guys would stay in the fields until late.**

White and Sweet Potato Casserole **Nikki Schulte Washington**

**6-7 White Potatoes - peeled, cut in chunks and boil**

**3-4 Large Sweet Potatoes - peeled, cut in chunks and boil**

**Parmesan cheese 1/2 C. Cheddar Cheese 1/2 C.**

**1 (8-oz) carton Cream cheese with chives (divided)**

**1 (8-oz) carton Sour Cream (or more to taste)**

Put drained potatoes in separate bowls and mash. Divide cream cheese and blend ½ into each bowl. Divide sour cream and blend ½ or more into each bowl. Add Parmesan cheese to the white potatoes and cheddar cheese to the sweet potatoes. Layer in a baking dish and sprinkle cheeses on top. (I add asiago for better flavor) Bake at 350 degrees for 15 minutes. Nikki is the daughter of Tom and Kathy Schulte. This is yummy!!!!

Gene remembers working at his Grandpa and Grandma Pistulka farm during the summers. He shocked oats and since the Pistulka farm was in South Dakota they also had to watch for rattlesnakes. Gene also remembers crawling into the grain bin during harvest to keep the grain even.

### Pickling Veggies

**Dave and Barb Sukup**

**Carrots, peeled and quartered.** Leave about 4 inches long.  
**Green beans** washed and stemmed. Can use yellow beans, too.  
**Celery**, washed and quartered. Leave about 4 inches long.  
**Small red potatoes** washed and quartered, not peeled.  
**2 Medium onions.** Peel and slice.  
**9 cloves of garlic.** Peel and leave whole.  
**2 cucumbers**, take seeds out and quarter. Leave in long strips.  
**Dill weed** **Salt**  
**3 medium sized Jalapeno peppers** cut in half.  
**30 black peppercorns**  
**2 cups Apple Cider Vinegar**  
**2 cups water**

Wash and dry 3 quart jars...the wide mouth jars works best.

1. Put in each jar 3 cloves garlic, 1/3 of the onion rings, 1/3 of the peppercorns, 1 jalapeno pepper sliced, 2 Tbsp. Salt and 1 Tbsp. Dill weed. ( Use three heads of fresh dill if available)
2. Then put 1/3 of all veggies in each jar, pack fairly tight.
3. In a bowl combine water and apple cider vinegar. Then put 1/3 of mixture into the jars. Leave about an 1 ½ inch head space. Add water to the jar..... if more liquid is needed to get to the 1 ½ inches head space.
4. Seal. (Process 15 minutes in a boiling hot water bath) Make sure jars are covered.

Dave and Barb have been searching for this recipe for a long time and finally found it on the internet. The veggies are all crispy and yummy. One Sunday morning the John and Wilma Sukup family was getting ready for church. David could not get attention from his older brothers Ray and Dan. Since his shoes just had to be polished he crawled up on the bed - opened the bottle of brown polish and setting the bottle of brown polish on the bed, proceeded to polish a shoe. He saw the bottle slowly spill! Mother Wilma came to help but the deed was done. No amount of washing, soaking or rubbing even phased the large spot. It was a "Snowflake" quilt, a pretty blue with large snowflakes embroidered on each block. It was used for warmth after this, hiding its ugly spot under a bedspread. When David



married Barbara Boelter- they lived in Manhattan, KS. They have three boys, Garrett, Steven and Michael. One visit to Manhattan, Grandma Wilma took the blue quilt along, writing the sad story on paper. In the evening she had Garret read the story, and Steven showed the quilt.