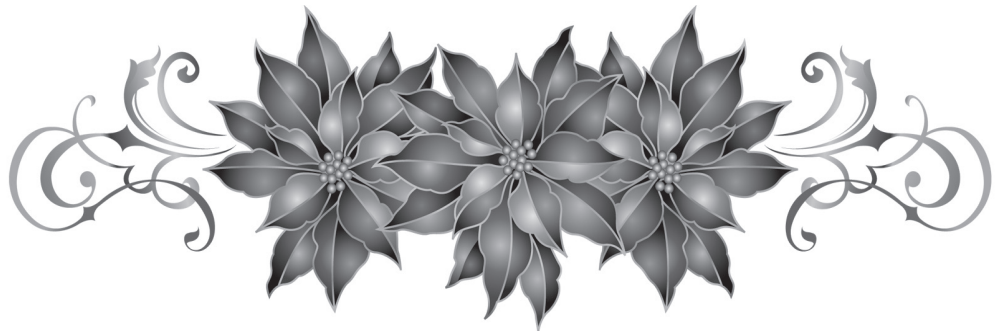


## Dill Dip

2/3 cup	sour cream	1 tablespoon	instant minced onion
2/3 cup	mayonnaise	1 tablespoon	dried dill weed
1 tablespoon	fresh parsley, finely chopped	1/4 tablespoon	dry mustard

Combine all ingredients; mix well. Chill before serving.  
Yield: about 1 1/2 cups.

— recipe from Diann Gerstner



## Company Casserole

1 pound	ground beef	1 cup	small-curd cottage cheese
2 8-oz. cans	tomato sauce	1 8 oz. pkg.	cream cheese
1 teaspoon	salt	1/4 cup	sour cream
8 oz.	crinkle noodles, cooked and drained	1/3 cup	chopped green onions
		1 tablespoon	chopped green pepper

Cook beef and mix together with salt and tomato sauce. Place half the cooked noodles on the bottom of large casserole. Mix cheese, cream, onion and pepper together and place on top of noodles. Pour beef mixture over top.

Bake 30 minutes at 350°. Serves 10.

— recipe from Janice Gillispie, Levant  
Epsilon Chi Chapter Community Cookbook, Volume II, 1982, Colby

## English Toffee

7/8 pound	creamery butter OR	3 tablespoons	light corn syrup
3 1/2 sticks	margarine	1/4 teaspoon	salt
2 cups	granulated cane sugar	1 cup	chopped nut meats
1 teaspoon	lecithin		

In a 2 or 3 quart heavy sauce pan, melt the butter or margarine over a low heat. Add the sugar and lecithin and stir constantly with a wooden spoon over a medium high heat, until mixture comes to a boil. Add the corn syrup and continue to cook over a medium heat, stirring constantly to prevent burning in the bottom, until temperature reaches 295°F. Remove from heat.

To the cooked mixture, add salt and nut meats and gently mix in. Pour into a well buttered or oiled shallow pan, or onto a well buttered or oiled marble or porcelain surface. Smooth out with a spatula or knife to a thickness of approximately 1/4 inch. Before toffee sets and becomes firm, score into uniform rectangles about 1" x 2" in size with a knife. When cool and firm, break into rectangular pieces. Toffee can also be left unscored and broken into irregular pieces after it sets. (After the batch has been poured on the buttered or oiled surface for cooling, it is wise to run a knife underneath the cooling batch to disturb it somewhat, otherwise it would stick, even though the surface is buttered or oiled).

The toffee pieces can be left uncoated, or they can be dipped in tempered chocolate or melted summer coating. Toffee should be stored in an airtight container or plastic bag to prevent softening.

— recipe from Diann Gerstner

## Poppy Seed Chicken (or use leftover turkey)

6-8 chicken breasts chopped (about 12 oz. or 3 cups)  
2 cans cream of chicken soup  
8 oz. sour cream  
Mix all ingredients and place in a 9x13 pan.

1 roll Ritz crackers  
2-3 tablespoons poppy seed  
1/2 cup butter

Crush crackers and mix in poppy seed. Sprinkle on top of chicken. Melt butter and drizzle on top of crackers. Bake at 350° for 30-40 min. Enjoy.

— recipe from Diann Gerstner

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