



# <sup>The</sup> Goodland Star-News

*Home For The  
Holidays 2008*



# Main Dishes

## Brisket with Gravy

2 pounds brisket  
1 (about 10 ounces) jar or can beef gravy (brown)  
1/2 cup oil and vinegar dressing (Zesty Kraft Italian)  
1 small (4 ounce) can mushrooms (use a bigger can if you like)  
1 envelope onion soup mix  
pepper to taste

Mix ingredients together and pour over brisket. Bake, covered with foil (1 to 2 small slits) for 1 hour and 15 minutes per pound in 325 degrees oven. Uncover last 20 minutes or so. TO SERVE: Scoop topping off brisket and slice while warm. Place slices in serving dish. Heat reserved topping. Pour over meat.

**Marcia Emig, Goodland, Kan.**

## Creamy Pasta Alfredo

1 tablespoon margarine  
1/2 cup cooked ham (cut in strips)  
2 cans cream of chicken soup  
1 cup frozen peas  
1/2 cup grated parmesan cheese  
3 cups cooked spaghetti (about 6 ounces dry)

Cook spaghetti in a sauce pan with water over medium heat. Bring to a boil, stir and cover with lid. Turn off stove, let sit while making rest. In a large saucepan on medium heat, sprayed with cooking spray, melt margarine and then cook ham until browned. Stir often. Add soup, peas and cheese. Heat to boiling. Add drained spaghetti. Reduce heat to low. Heat thoroughly, stir often.

**Debbie Overmiller, Goodland, Kan.**

## Field Casserole

1 1/2 pounds hamburger  
1/4 cup chopped onion  
salt and pepper to taste  
3/4 cup milk  
6 medium potatoes, peel and slice  
1 can whole kernel corn

1 can cream of mushroom soup  
Brown hamburger with onions. Take casserole dish and spray with cooking spray. Layer sliced potatoes in dish, 1/2 of the corn, and 1/2 of the hamburger. Repeat layers. Mix soup, milk, salt and pepper. Put on top. Bake at 350 degrees 1-1 1/2 hours. Add shredded cheese on top during the last 5-10 minutes of cooking.

**Debbie Overmiller, Goodland, Kan.**

## Green Bean Casserole

2 cans (14 ounces) green beans, drain  
3/4 cup milk  
1/8 teaspoon pepper  
10 3/4 ounces cream of mushroom soup  
1 can (2.8 ounces) Durkee French Fried Onions  
shredded Cheddar Cheese

Combine all ingredients except half of the onions. Pour into 1 1/2 quart baking casserole dish sprayed with cooking spray. Bake uncovered in a 350 degree oven for 30 minutes. Top with remaining onions and put shredded cheddar cheese sprinkled all over the top. Bake 5 minutes longer.

**Debbie Overmiller, Goodland, Kan.**

## Porcupine Meatballs

1/4 cup uncooked minute rice  
1/2 teaspoon salt  
1 pound hamburger (uncooked) or ground chuck  
1 teaspoon minced onion

Mix together and shape into balls. Place in casserole dish. Pour 1 1/2 cups canned chopped tomatoes over meat balls and top with ketchup and sugar to taste. Bake 1 hour in 350 degree oven. Serves 8

**Debbie Overmiller, Goodland, Kan.**

## Green Bean Soup

2 potatoes  
4 cups water  
3 tablespoons salt  
1 can (30 ounce) green beans

2 tablespoons browned white flour  
1 cup whipping cream

Dumplings:  
1 cup flour  
1 egg  
1 teaspoon salt

Cook potatoes in water until soft. While potatoes are cooking, make dumplings. Set aside. Add green beans; bring to a boil. When soup is boiling, add small dumplings; then add cream and brown flour. Season to taste with salt and pepper. Dumpling: Mix all dumpling ingredients. Work with fork or hand into small balls.

**Marcia Emig, Goodland, Kan.**

## Sopa De Fideo

2 tablespoons oil  
1 pound ground beef  
1/2 cup finely chopped green peppers  
2 cups thinly sliced onions  
2 cups thinly sliced celery  
1 tablespoon salt  
1-3 teaspoons chili powder  
1 cup water  
3 minced garlic cloves (optional)  
1 1/2 cup whole kernel corn  
1 teaspoon pepper  
1 (#2 1/2) can tomatoes  
8 ounce package sliced American Cheese  
1/2 pound Vermicelli Pasta, broken in pieces

Preheat electric skillet to 300 degrees. Spray skillet with cooking spray and put in oil. Saute vermicelli until lightly browned; stirring occasionally. Add hamburger and cook, stirring until meat loses its red color. Stir in next 8 ingredients. Add tomatoes and water. Stir gently. Set temperate control at 200 degrees. Simmer, covered, with vent closed for 25 minutes. Stir occasionally, when almost done stir and place cheese slices on top of mixture, cook 5 minutes or until cheese is melted.

**Debbie Overmiller, Goodland, Kan.**

## Firecracker Chicken Thighs

2 pounds chicken thighs, skinless  
2 tablespoons soy sauce  
1 tablespoon sugar  
1 tablespoon garlic cloves, minced

salt and pepper to taste  
2 tablespoons sesame seeds, toasted and crushed  
1 tablespoon sesame oil  
1/4 cup scallions, finely diced  
1 teaspoon red pepper flakes

Score thighs on both sides with shallow diagonal cuts about 1 inch apart. Blend all remaining ingredients together and place in a plastic bag; add chicken and marinate in refrigerator for 4 hours, turning occasionally. Remove excess marinade from chicken, reserving marinade for basting. Grill chicken over medium heat, turning and basting until done. Discard remaining marinade. (Serves 4-6)

**M.L. "Pepper" Seaman, Goodland, Kan.**

## Stir-Fried Cajun Pork

1 pound pork, cut in strips  
4 teaspoons Cajun spice, divided  
1 tart, green apple, cored and diced  
1 red bell pepper, diced  
1 tablespoon canola or olive oil  
1/4 cup chopped pecans

Season pork strips in half the Cajun spice. Toss pepper, apple and pecans in remaining seasoning. Heat oil in wok or heavy skillet and stir-fry pork until done; remove and keep warm. Add pepper and apple mixture to wok and stir-fry about 3-4 minutes; return pork to wok, combine all. (Serves 4)

**M.L. "Pepper" Seaman, Goodland, Kan.**

## Pork Chili

3 pounds pork roast cut in 1 inch squares  
2 tomatoes  
3 jalapeno peppers  
1/4 cup chopped onion  
1/4 teaspoon garlic powder  
1/4 teaspoon ground cumin  
1/2 teaspoon salt to taste

Brown meat with 1 tablespoon shortening. Drain liquid. Add 1 tablespoon flour and brown with meat. Add warm water to cover meat. Boil tomatoes and peppers about 10 minutes and skin them. Blend a little but not too mashed. Add to meat, then add spices.

**Andrea Pritchard, Goodland, Kan.**

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## Quick Shrimp Newberg

1 pound medium shrimp, cooked  
1/4 cup water  
1 10-ounce can cream of shrimp or mushroom soup  
1 teaspoon Old Bay seasoning

In a saucepan, combine soup, water and seasoning and bring to a boil. Reduce to simmer, add shrimp and heat through. Serve over rice. (Serves 4)  
**M.L. "Pepper" Seaman, Goodland, Kan.**

## Sweet & Sour Stew

2 pounds round, cubed (beef or venison)  
1 pound carrots, sliced 1/4 inch diagonally  
1 cup water  
1/4 cup seasoned flour  
1/4 cup packed brown sugar  
1 pound small boiling onions, peeled  
1 pound mushrooms, quartered  
1 cup Catsup  
3 tablespoons Worcestershire sauce  
1/4 cup red wine vinegar

Dredge meat in seasoned flour, shake off excess. In a heavy saucepan, brown meat well in olive oil or butter. Place meat in a slow cooker. Combine catsup, brown sugar, vinegar, Worcestershire sauce, water; add to meat and cook on low for 6 hours or high for 4 hours. Serve with garlic bread and a garnish of fresh parsley. (Serves 4-6)  
**M.L. "Pepper" Seaman, Goodland, Kan**

# Appetizers

## Bruschetta

### Olive paste:

1 cup pitted ripe olives  
2 cloves garlic, minced  
2 teaspoons balsamic vinegar or red wine vinegar  
1 teaspoon capers, drained  
1 teaspoon olive oil

Place ingredients in a food processor bowl and process until nearly smooth.

### Tomato topping:

Mix together:  
1 1/3 cup chopped tomatoes  
1/3 cup thinly sliced green onions  
1 tablespoon fresh basil, chopped  
1 tablespoon olive oil  
Fresh ground black pepper to taste (I like lots)

**Bread:** Slice a loaf of French bread into 1/2 inch thick slices. Place on a cookie sheet. Brush with olive oil and, if desired, sprinkle with parmesan cheese. Broil until lightly browned.

### Chevre cheese (goat cheese)

To serve, place olive paste, tomato mixture, cheese and bread slices in individual bowls. To assemble, each person can make their own appetizer. Spread cheese on slice of bread. Top with olive paste. Add tomato mixture.

**Marcia Emig, Goodland, Kan.**

## Dill Pickle Appetizer

Take crisp Dill Pickles, wrap around thin slices of dried beef with creamed cheese spread on them. Slice and put on serving tray. Serve with toothpick or tongs. (Can also use thin slices of ham, turkey and other deli meats.)

**Debbie Overmiller, Goodland, Kan.**

## Cranberry-Orange Brie

1 (12 ounces) Brie round  
1/3 cup whole berry cranberry sauce  
2 tablespoons packed brown sugar  
1 teaspoon orange juice  
1 tablespoon brandy or additional orange juice  
1/4 cup chopped pecans

Remove top rind of Brie to within 1/4 inch of the edge. Cover and refrigerate. (Brie can be prepared up to 1 day ahead.) In medium bowl, stir together all remaining ingredients. Heat oven to 425 degrees. Line baking sheet with parchment paper. Place Brie on baking sheet; spoon cranberry mixture over the top. Bake 4-6 minutes or until cheese is hot but not melted. (8 servings)

**M.L. "Pepper" Seaman, Goodland, Kan.**

## Hot Crab Dip

6 ounces crab meat, shredded

4 ounces artichoke hearts, drained and chopped  
3 tablespoons scallions, minced  
1/2 cup Parmesan cheese, grated  
1 1/2 cup mayonnaise  
cayenne pepper

In a small bowl blend crab, artichoke, cheese and mayonnaise well. Place in a small 1 1/2 inch deep baking dish and bake at 375 degrees for 10 minutes or until brown and heated through. Garnish with scallions and cayenne pepper. (2 cups=yield)

**M.L. "Pepper" Seaman, Goodland, Kan.**

## Fritos Snack

1 bag Fritos corn chips  
1 cup sugar  
1 cup corn syrup

Boil sugar and corn syrup 1 minute. Add 1 cup chunky peanut butter. Pour over Fritos. Press in pan.

**Andrea Pritchard, Goodland, Kan.**

## Roasted Pecans

Beat together until frothy:  
1 egg white  
1 teaspoon cold water

Add 1 pound whole pecans and stir until all nuts are covered and moist.

Mix together and pour over all nuts:  
1/2 cup sugar  
1/4 teaspoon salt  
1/2 teaspoon cinnamon  
Spread on a buttered cookie sheet and bake 1 hour at 225 degrees. Turn every 15 minutes. Pecans can be frozen before and after.

**Andrea Pritchard, Goodland, Kan.**

# Drinks

## Christmas Punch

48 ounce can pineapple juice  
48 ounce can orange juice  
2 packages Koolaid (cherry, strawberry or

raspberry)  
2 cups sugar (add more if sweeter taste desired)  
2 liter 7UP or Sprite

Mix together and add Sprite right before serving. Make ahead and can freeze it in molds or ice cube trays. Put in punch bowl and float the molds or ice cubes in it.

**Debbie Overmiller, Goodland, Kan.**

## Cranberry Cooler

6 ice cubes  
fresh strawberries, halved  
1 quart low calorie cranberry juice cocktail, chilled  
2 cups low calorie lemon-lime pop (diet 7UP or Sprite), chilled

Place ice cubes in large pitcher, add a few strawberries, then pour in the cranberry juice cocktail. Carefully pour pop down the side of the pitcher. Makes 6 1/2 cups.

**Debbie Overmiller, Goodland, Kan.**

## Virgin Strawberry Daiquiri

2 cups frozen strawberries, no sugar added  
2 cups Diet Mountain Dew, chilled  
2 tablespoons lemon juice  
2 tablespoons lime juice  
1 (4 ounce) package Sugar Free Strawberry Jello

In a blender container combine all ingredients. Process on high for 15 seconds. Continue processing on high until smooth. Pour into glasses. 4 servings each.

**Debbie Overmiller, Goodland, Kan.**

## Lemon Grape Cooler

1 1/2 cups sugar  
1 cup lemon juice  
1 cup white grape juice  
2 tablespoons unsweetened instant tea water

In a gallon container, combine the sugar, juices and tea. Add water to measure 1 gallon. Cover and refrigerate.

**Jessica Corbin, Goodland, Kan.**

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# Desserts

## Bacardi Rum Pina Colada Cake

**Cake:**  
 1 (2 layer) package white cake mix\*  
 1 package (4 serv.) Jell-O coconut cream or vanilla instant pudding and pie filling\*\*  
 4 eggs  
 1/2 cup water\*\*  
 1/3 cup Bacardi dark rum (80 proof)  
 1/4 cup Wesson oil\*

**Frosting:**  
 1 (8 ounce) can crushed pineapple (in juice)  
 1 (4 servings) package Jell-O coconut cream or vanilla instant pudding and pie filling  
 1/3 cup Bacardi dark rum (80 proof)  
 1 (9 ounce) container frozen whipped topping, thawed  
 1 cup flaked coconut

Blend all cake ingredients in large mixer bowl. Beat 4 minutes at medium speed of electric mixer. Pour into 2 greased and floured 9-inch layer pans. Bake at 350 degrees for 25-30 minutes or until cake springs back when lightly pressed. Do not underbake. Cool in pan 15 minutes; remove and cool on racks. Fill and frost; sprinkle with coconut. Chill. Refrigerate leftover cake.

**FROSTING:** Combine all ingredients except whipped topping and coconut in a bowl; beat until well blended. Fold in thawed whipped topping.

\*If using cake mix with pudding already in mix, omit instant pudding, use only 3 eggs, add 1 cup flaked coconut to batter.

\*\*With vanilla flavor filling, increase water to 3/4 cup; add 1 cup flaked coconut to batter.

**Marcia Emig, Goodland, Kan.**

## Black Forest Cake

1 18 ounce Devil Foods Cake mix  
 21 ounces canned cherry pie filling  
 1 tablespoon Almond flavoring  
 1 5.1 ounce Vanilla Instant Pudding  
 Maraschino Cherries  
 2 tablespoons vanilla extract  
 8 ounces whipped topping, thawed  
 2 tablespoons chocolate sprinkles

Bake cake according to manufacturer's directions in a 9x13x2 pan. Mix pie filling and almond flavoring. While cake is still warm, poke top with fork and spread cherry filling over cake. While it cools, prepare pudding, add extra vanilla flavoring. Fold in whipped topping. Spread pudding mixture over cake, carefully covering cherry pie filling. Decorate with chocolate sprinkle and Maraschino Cherries. Cover and refrigerate. Serves 10-12.

**Debbie Overmiller, Goodland, Kan.**

## Cherry Chocolate Candy

2 cups sugar  
 2/3 cup evaporated milk  
 1/2 cup butter  
 1 teaspoon vanilla  
 3/4 cup peanut butter  
 12 regular marshmallows  
 dash of salt  
 6 ounces Sathers Cherry Baking Chips  
 10 ounces crushed salted peanuts  
 1 tablespoon butter  
 12 ounces chocolate chips

Combine sugar, evaporated milk, marshmallows, salt and 1/2 cup butter in saucepan over medium heat. Boil 5 minutes. Remove from heat and add cherry chips and vanilla. Stir. Pour into buttered covered cake pan (9x13). (I think a sheet cake pan would work better. 9x13 is too thick.)

Melt chocolate chips in double broiler. Add peanut butter, 1 tablespoon butter and crushed salted peanuts. Spread over cherry mixture and chill. Cut into bite-sized pieces.

**Debbie Overmiller, Goodland, Kan.**

## Cold Cherry Pie

8 ounces Cool Whip, thawed  
 1/2 cup powdered sugar  
 4 ounces cream cheese  
 1 teaspoon vanilla

Mix and put in Graham Cracker Pie Crust. Top with 1 can Cherry or Strawberry pie filling. Refrigerate.

**Debbie Overmiller, Goodland, Kan.**

## Crazy Cake

3 cups flour  
 2 teaspoon baking soda  
 2 cups sugar  
 5 tablespoons Cocoa  
 1 teaspoon salt  
 \*\* Sift then mix together. Make a hole in the middle of the mixture then add rest of ingredients.  
 1 cup cooking oil  
 2 cups cold water  
 2 tablespoons vinegar  
 1 tablespoon vanilla  
 \*\* Gently stir together. Do not beat. Bake 25-30 minutes or till done in 350 degree oven.

Use 9x13 cake pan or large sheet cake pan. Cool. Frost with can of chocolate frosting or serve with thawed cool whip or frosting.

**FROSTING:**  
 1 cup sugar  
 2 tablespoons cocoa  
 1/2 cup flour  
 \*\* Stir well and then add 1/2 cup milk and stir again. Bring to a boil, 4-5 minutes. Beat til thick.  
**Debbie Overmiller, Goodland, Kan.**

## Death By Chocolate

Bake a chocolate cake mix as directed in a 9x13 pan. While hot, poke lots of holes with a fork and pour 1 cup Kahlua over the top. Cool completely. In a large bowl (especially pretty in a trifle bowl but makes enough for two bowls), layer:

1/2 of the cake, crumbled  
 2 small packages instant chocolate pudding made with 3 cups milk  
 1 small container Cool Whip  
 Crushed Heath bars or chocolate chips and toffee bits  
 Repeat layers. Cover with plastic wrap. Chill

If using two smaller bowls, just make the layers using half the amounts. This will make enough to fill that large Tupperware mixing bowl.

**Marcia Emig, Goodland, Kan.**

## Easy Overnight Coffee Cake

1 yellow cake mix  
 1 small package Vanilla Instant Pudding  
 3/4 cup oil

1 teaspoon butter flavoring  
 1 cup water  
 4 eggs  
 1 teaspoon vanilla  
**TOPPING:**  
 3/4 cup chopped walnuts  
 1/4 cup sugar  
 2 teaspoon cinnamon

Beat first seven ingredients for 8 minutes. Put in a 9x13 pan and sprinkle with topping. Swirl through cake mixture. Refrigerate overnight. Bake 350 degrees for 30-40 minutes until done. Frost with warm drizzle.

**DRIZZLE:**  
 1 cup powdered sugar  
 1 1/2 teaspoon milk  
 1/2 teaspoon vanilla  
 1 1/2 teaspoon butter flavoring  
**Debbie Overmiller, Goodland, Kan.**

## Lemonade Pie

1 (9 inch) graham cracker pie crust  
 1 (8 ounce) cool whip  
 1 (14 ounce) can sweetened condensed milk  
 1 (6 ounce) can frozen lemonade

Mix Cool Whip and lemonade together thoroughly. Add can of sweetened condensed milk. Pour into prepared pie crust. Cover and refrigerate for at least 4 hours or overnight. Tangy and rich! (I also add a couple drops of red food coloring to add a touch of light pink color.)

**Marcia Emig, Goodland, Kan.**

## White Chocolate Snack

1 package (10 ounces) mini pretzels  
 5 cups Cheerios  
 5 cups Corn Chex  
 2 cups salted skinned peanuts  
 1 pound M&Ms  
 2 (12 ounces each) bags vanilla chips  
 3 tablespoons vegetable oil

Mix first 5 ingredients together. In separate bowl microwave chips and oil till melted, being careful not to burn. Mix well and make sure lumps are gone. Pour over above and coat well. Place foil on 3 cookie sheets and spread mix. COOL. Makes 5 quarts. LARGE BATCH!

**Marcia Emig, Goodland, Kan.**



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## Kahlua Bundt Cake

1 (18-22 ounce) package yellow cake mix with pudding in the mix (I use a devils food one instead)

1 4 serving size box instant chocolate pudding mix  
4 eggs  
1 cup vegetable oil  
3/4 cup water  
1/4 cup vodka  
1/4 cup kahlua or other coffee-flavored liquor

### Icing:

1 cup sugar  
1/2 cup butterscotch 1/4 cup water  
2 tablespoons vodka  
2 tablespoons kahlua

Preheat oven to 350 degrees and grease bundt pan (I don't flour mine because I have a nonstick one). In mixing bowl, combine mixes, eggs, oil, water, vodka and kahlua; beat for 10 minutes by hand or 5 minutes with an electric mixer. Bake for 55-60 minutes. Cool in pan for 5 minutes, then invert on wire rack to cool. Once cake is cooled, poke holes in cake with a stick and pour icing over the cake. (I use a baster and just inject the icing into the cake!)

To make the icing, combine sugar, butter and water and bring to a boil, stirring until sugar is dissolved. Remove from heat. Before pouring (or injecting in my case) onto cake, stir in kahlua and vodka.

**Marcia Emig, Goodland, Kan.**

## Lime-Kiwi Cloud with Strawberry Sauce

### Dessert:

1 large angel food cake, cut into 1-inch cubes (about 12 cups)  
2 (6 ounce) containers custard-style vanilla yogurt  
2 teaspoons grated lime peel  
1/4 cup lime juice  
1 (8 ounce) container frozen light whipped topping, thawed  
6 kiwi fruit, peeled and sliced  
SAUCE:  
1 (10 ounce) package frozen strawberries in

syrup, thawed  
2 teaspoons cornstarch

Arrange half of cake cubes in ungreased 9x13 inch (3-quart) glass baking dish. In large bowl, combine yogurt, lime peel and lime juice; blend well. Fold in whipped topping. Spoon half of mixture over cake cubes in dish; press down to smooth layer. Arrange sliced kiwi fruit over mixture. Repeat cake and yogurt layers; press down. Cover; refrigerate 3 hours or until set. Meanwhile, drain strawberries, reserving liquid in medium saucepan. Stir in cornstarch; blend well. Bring to a boil over medium heat, stirring constantly. Remove from heat; cool 15 minutes. Stir in strawberries. Refrigerate 30 minutes or until chilled. TO SERVE: Cut dessert into squares; place on individual dessert plates. Spoon sauce over each serving. Store in refrigerator. Makes 15 servings.

**Marcia Emig, Goodland, Kan.**

## Mandarin Orange Cake

1 Duncan Hines yellow cake mix (I use lemon cake mix)  
1 (11 ounce) can mandarin oranges, including juice  
3/4 cup oil  
4 eggs

Mix well. Beat 3 minutes. (Will make 3-layer cake if preferred.) Bake at 350 degrees for 20-25 minutes.

### FROSTING:

1 carton cool whip  
1 20 ounce can crushed pineapple  
1 small vanilla instant pudding mix

Combine mix and pineapple. Fold in Cool Whip. Store in refrigerator.

**Marcia Emig, Goodland, Kan.**

## Mom's Prism Cake

1 package lemon jello  
1 package lime jello  
1 package orange jello  
1 package strawberry jello  
1/2 pint whipping cream  
1 cup pineapple juice  
1/2 cup sugar

1 teaspoon vanilla

Mix separately, except lemon jello, each flavor of jello with 1/2 cup hot water. Set. Dissolve lemon jello in hot pineapple juice. Add sugar and set till syrupy. Whip cream and fold into lemon. Cut 3 jellos into bite size squares and fold into the whipped cream mixture. Can use vanilla wafers on bottom for a crust.

**Marcia Emig, Goodland, Kan.**

## Pumpkin Trifle

2 to 3 cups leftover crumbles unfrosted spice cake, muffins OR gingerbread  
2 1/2 cups cold milk  
1 can (15 ounces) solid-pack pumpkin  
4 packages (3.4 ounces each) instant butterscotch pudding mix  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1/4 teaspoon ground allspice  
2 cups heavy whipping cream or large container of cool whip  
Maraschino cherries, optional  
Set aside 1/4 cup of cake crumbs for topping. Divide remaining crumbs into four portions; sprinkle one portion into a trifle bowl or 3-quart serving bowl.

In a large mixing bowl, combine the milk, pumpkin, pudding mixes and spices; beat until smooth. Spoon half into the serving bowl. Sprinkle with a second portion of crumbs. In a small mixing bowl, beat cream until stiff peaks form; spoon half into bowl. Sprinkle with a third portion of crumbs. Top with the remaining pumpkin mixture, then remaining portion of crumbs and whipped cream. Sprinkle the reserved crumbs around the edge of bowl. Garnish with cherries if desired. Cover and chill at least 2 hours before serving. Yield: 12-15 servings

**Marcia Emig, Goodland, Kan.**

## Autumn Cheesecake

1 cup graham cracker crumbs  
1/2 teaspoon cinnamon  
3 tablespoon sugar  
1/4 cup butter or margarine, melted

Combine crumbs, sugar, cinnamon and butter. Press into bottom of a 9 inch springform pan. Bake at 350 degrees for 10 minutes.

2 8-ounce packages cream cheese, softened  
2 eggs  
1/2 cup sugar  
1/2 teaspoon vanilla extract

Combine cream cheese and sugar until well blended. Add eggs, one at a time and mix well after each addition. Blend in vanilla; pour over crust.

4 cups apples, peeled and thinly sliced  
1/2 teaspoon cinnamon  
1/3 cup sugar  
1/2 cup chopped pecans

Toss apples with combined sugar and cinnamon. Spoon apple mixture over cream cheese layer; sprinkle with pecans. Bake at 350 degrees for 1 hour and 10 minutes. Loosen cake from pan and cool. Remove from pan and chill.

**VARIATION:** Add 1/2 cup finely minced pecans with the crumbs for the crust. (Serves 12)

**M.L. "Pepper" Seaman, Goodland, Kan.**

## Chocolate Pecan Pie

3 large eggs  
1/2 cup sugar  
3 ounces unsweetened chocolate (3 sq.) -chopped, melted, cooled  
1 9 inch unbaked pastry shell  
1 cup dark corn syrup  
1/2 teaspoon salt  
1/4 cup butter, softened  
1 1/2 cup pecan halves

Preheat oven to 350 degrees. In a large bowl, beat eggs slightly, stir in sugar, salt, syrup, butter and chocolate, then pecan halves. Pour into pastry shell and bake 1 hour or until filling is set and pastry is a light golden color. Cool completely on a wire rack. May be served chilled or at room temperature. If desired, garnish with whipped cream and chocolate shavings. Cut into thin wedges, this is very rich. (Serves 12)

**M.L. "Pepper" Seaman, Goodland, Kan.**

## Home For the Holidays

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## Cranberry Cake

1 cup sugar  
1 egg  
Beat sugar and egg together. Add 1/2 cup melted, cooled butter.

2 cups flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
Mix together. Add alternately with 3/4 cup milk. Then add 2 1/2 cups raw cranberries. Bake 30 minutes at 350 degrees.

**Andrea Pritchard, Goodland, Kan.**

Put all ingredients in a crockpot on low setting for 4 hours or more, or until hot and bubbly. Stir occasionally. You can add more corn if it gets too juicy. This is a WONDERFUL tasting corn, one which always gets requests for the recipe when taken to potlucks! ENJOY!

**Marcia Emig, Goodland, Kan.**

## Pumpkin Dip

2 (8 ounces each) packages cream cheese, softened

1 16 ounce package powered sugar, sifted  
1 16 ounce can pumpkin  
2 teaspoons ground cinnamon  
1/2 teaspoon nutmeg

Beat cream cheese at medium speed of an electric mixer until creamy; gradually add sugar, beating well. Stir in pumpkin, cinnamon and nutmeg. Serve immediately or cover and refrigerate. Serve dip with gingersnaps. To add color and to hint at its flavor, serve this dip in a small fresh pumpkin. Just cut off the top of the pumpkin and remove the seeds and membranes.

**Marcia Emig, Goodland, Kan.**

## Souffle Potatoes

1. 2 2/3 cup mashed potato mix  
2. 1 egg, beaten  
3. 1 can (2.8 ounces) Durkee French Fried Onion Rings  
4. 1/2 cup shredded sharp cheddar cheese  
Milk  
Butter  
Salt, pepper to taste

Prepare mashed potato mix according to package directions. Add egg, onions and stir until well blended. Spoon mixture into a lightly greased 2 quart baking dish. Sprinkle with cheese. Bake uncovered 5 minutes at 350 degrees. Serves 6.

**Debbie Overmiller, Goodland, Kan.**

## Sweet Potatoes

(Make them the same way you make regular mashed potatoes.) Cook, peel and mash. Put in electric mixer, add butter and milk. Mix til smooth. Add salt and pepper to taste, or you can add cin-

namon sugar.

**Debbie Overmiller, Goodland, Kan.**

## Sugar Free Banana Muffins

1/2 cup butter or 1 stick oleo  
4 packets of (STEVIA) natural, non-sugar sweetener

2 cups (mashed well) over-ripe bananas  
1 teaspoon vanilla  
1 1/2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
MIX ALL

Add 1/3 cup chopped walnuts or pecans. Bake at 350 degrees for 20 to 25 minutes.

STEVIA is found in Natural Health Food stores.

\*You can use apple sauce, spices and raisins instead of bananas.

**Alberta Hayden, Goodland, Kan.**

## Easy Baked Beans

2 16-ounce cans pork & beans  
1 large onion, diced  
6 slices bacon, diced  
3/4 cup brown sugar  
1 tablespoon dry mustard  
1/2 cup Catsup

In a heavy saucepan or Dutch oven, cook bacon until soft, add onion and cook until translucent. Add remaining ingredients and bake at 325 degrees for 1 1/2 hours, stirring occasionally. (Serves 6)

**M.L. "Pepper" Seaman, Goodland, Kan.**

## Green Beans and Onions

1 14-ounce can green beans  
1 medium onion  
1 tablespoon butter  
1 tablespoon olive oil  
1/4 cup toasted sliced almonds

Heat oil and butter in skillet and saute onions until starting to caramelize. Add drained green beans and heat through. Salt and pepper to taste, add almonds, toss and place into serving dish. (Serves 4)

**M.L. "Pepper" Seaman, Goodland, Kan.**

## Broccoli and Cauliflower Casserole

1/2 cup uncooked white rice  
10 ounces broccoli florets  
10 ounces cauliflower florets  
1/2 cup butter  
1 onion, chopped  
1 pound processed cheese food, cubed  
1 (10.75 ounce) can condensed cream of chicken soup  
5 3/8 fluid ounces milk  
1 1/2 cups crushed buttery round crackers

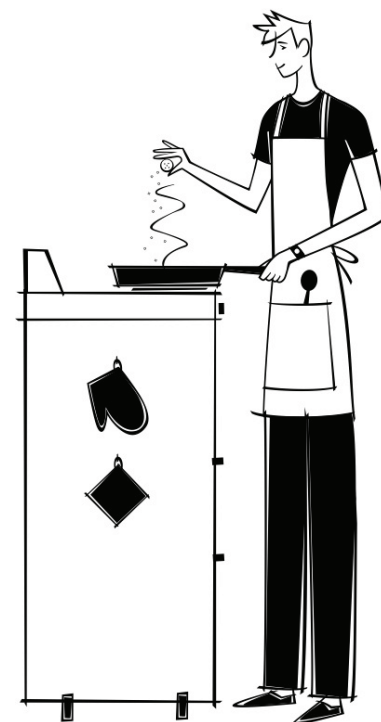
In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Drain and set aside.

Simmer broccoli and cauliflower florets in water for 10 minutes, or until crunchy. Meanwhile, preheat oven to 350 degrees.

In a large saucepan, melt butter and saute onion. Stir cauliflower, broccoli and rice into the saucepan. Once the vegetables and rice are coated, stir in the cheese, chicken soup and milk. Transfer the entire mixture to a 9x13 inch baking dish and sprinkle the crackers on top.

Bake in a preheated 350 degree oven for 30 minutes.

**Jessica Corbin, Goodland, Kan.**



# Side Dishes

## Baked Mushroom Rice

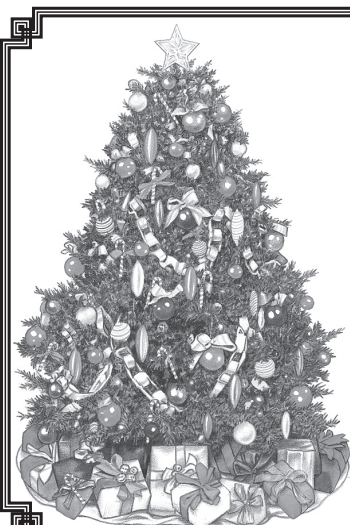
1 cup rice, uncooked (NOT INSTANT)  
1/2 whole green onion, chopped  
1 tablespoon butter  
1/2 pound sliced fresh mushrooms  
1 1/2 cups chicken broth  
1/2 cup dry sherry or dry wine  
1 teaspoon salt  
1 teaspoon pepper

preheat oven to 375 degrees. Butter a 7x11 inch baking dish and pour in dry rice. In a medium saucepan, saute green onions in butter until soft. Add mushrooms and continue to saute until mushrooms are soft. Pour in chicken broth, sherry, salt and pepper. Bring to a boil. Remove from heat and pour over the rice. Cover baking dish and bake at 375 degrees for 25-30 minutes.

**Marcia Emig, Goodland, Kan.**

## Brookville Corn

40 ounces Frozen corn  
4 tablespoons sugar  
16 ounces cream cheese  
1 stick oleo  
12 tablespoons water



## Holiday Lights Aglow

Do your decorating skills need some "tweaking?" Are you tired of decorating and want some help? Call Joni and Scarlett and they would be happy to come to your home and help you decorate!

Don't forget to come in and "undress" our Christmas trees, all decked out with beautiful hand-blown glass reindeer, snowmen and many other unique ornaments!

**Poinsettia's have arrived!**

**Prairie Rose Floral, Co.**

1012 Main, Goodland (785) 890-7673

## Holiday Deals for Everyone!



**Bring this ad in to receive 25% off 1 item on December 13th & 14th or December 20th & 21st!**

**Open on Sundays thru Christmas from 1 PM to 4 PM.**

(Must Present this ad. No photocopies permitted)

**\*\* Excludes Hallmark Keepsake Ornaments \*\***

**Remember, we are also a JC Penney Catalog Store!**



**Jacque's Hallmark**

1124 Main, Goodland (785) 899-7255

# Salads

## Apple Salad

6 tart apples  
2 bananas  
1 cup English walnuts  
1 cup whipped cream or 1 container cool whip

Slice the apples, bananas and walnuts. Mix together with the whipped cream. Serve at once.

**Marcia Emig, Goodland, Kan.**

## Cranberry Salad

2 cups or 1 pound cranberries ground fine  
1 cup sugar  
1 pint whipping cream  
3/4 pound marshmallows  
1 cup drained crushed pineapple

Combine cranberries and sugar. Let stand for 2 hours. Whip cream and cut marshmallows in small pieces. Combine and let stand for 2 hours. Combine the above 2 mixtures and add pineapple. Pour into bowl or mold. Let stand several hours or over night in refrigerator. Makes a large salad. Keeps for several day. Add nuts if you like them.

**Marcia Emig, Goodland, Kan.**

## Garden Fresh Pasta Salad

1 cup Kraft Real Mayonnaise  
1 cup chopped tomatoes  
1/4 cup green onion slices  
1 teaspoon basil leaves (optional)  
4 ounces sliced salami, cut into strips  
2 cups french cut green beans  
7 ounces spaghetti, cook and drain  
1 teaspoon garlic salt (optional)

Combine mayo, tomato, onions and seasonings. Mix well. Combine 1 cup mayo mixture and spaghetti, toss lightly. Top spaghetti with beans and remaining mayo mixture. Put salami into a flower pattern to top.

**Debbie Overmiller, Goodland, Kan.**

## Potato Salad

8 cups cooked and peeled potatoes (chopped)

4 to 6 boiled eggs  
1 small onion, chopped  
3 cups Miracle Whip  
1 1/2 cup Dill Pickles (chopped)  
2 tablespoons mustard  
paprika  
Green olives  
3 tablespoon sugar  
1 1/2 teaspoon salt  
1/3 to 1/4 teaspoon pepper  
1 cup Sweet Pickle Relish

Mix all together. Place in serving dish or tupperware bowl. Sprinkle paprika on top of the potato salad and place green olives all around, too. Cover and refrigerate overnight. (If pressed for time, instead of boiling the potatoes, put them in the microwave on a meat platter. Slit the potatoes a few times and push the number of potatoes to be cooked.)

**Debbie Overmiller, Goodland, Kan.**

## Creamy Bean Salad

2 15-ounce cans kidney beans, rinsed & drained  
8 ounces sour cream  
2 large dill pickles, diced  
1/2 cup celery, sliced thin  
4-6 scallions, diced  
pepper to taste

Blend all ingredients and chill at least 1 hour. (Serves 8).

**M.L. "Pepper" Seaman, Goodland, Kan.**

## Japanese Shrimp & Cucumber Salad

1/2 pound cooked salad shrimp  
1/4 cup rice vinegar  
2 teaspoons sugar  
1 medium cucumber, thinly sliced crosswise  
2 teaspoons fresh chives, chopped  
1 tablespoon sesame seeds, toasted

In a non-reactive bowl, stir vinegar and sugar until sugar dissolves. Add cucumber, shrimp and chives; toss to coat. Cover and refrigerate at least 1 hour for flavors to blend. Transfer to serving bowls; sprinkle with sesame seeds. (Serves 6)

**M.L. "Pepper" Seaman, Goodland, Kan.**

## Peachy Fruit Salad

1 can (21 ounces) peach pie filling  
1 can (20 ounces) pineapple chunks, drained  
1 can (11 ounces) mandarin oranges, drained  
2 medium firm bananas, sliced  
1 cup green grapes  
1 cup miniature marshmallows

In a bowl, combine all ingredients and stir gently. Refrigerate until serving, at least 1 1/2 hours.

**Jessica Corbin, Goodland, Kan.**

## Pork and Bean Salad

1 can (16 ounces) pork & beans, drained  
1/2 cup chopped tomatoes  
1/2 cup chopped celery  
1/4 cup chopped green pepper  
3 tablespoons mayonnaise  
2 tablespoons chopped onion

Combine all ingredients in a small bowl, cover and refrigerate for 2 hours and then enjoy!

**Jessica Corbin, Goodland, Kan.**

## Incredibly Simple Salad

1 head of broccoli  
1 head of cauliflower  
8 ounces shredded Cheddar Cheese  
1 bottle Hidden Valley Ranch Dressing

Cut broccoli and cauliflower. Mix in cheddar cheese and dressing.

**Sharon Corcoran, Goodland, Kan.**

## Sunset Salad

Mix two boxes of orange Jell-o according to package directions in a 13X9 cake pan or stir in a bowl and pour into a bundt pan. Add one can of crushed pineapple, drained, and a cup of shredded carrots. Stir. Chill according to directions. If in the Bundt pan, invert onto a plate when set.

**Sharon Corcoran, Goodland, Kan.**

## Waldorf Salad

Chop two red delicious apples, two golden delicious apples, two stalks celery, two bananas and one orange. Mix with 1 cup chopped walnuts and a large bowl of Cool Whip.

**Optional: add red or green seedless grapes.**

**Sharon Corcoran, Goodland, Kan.**



The staff at The Goodland Star-News wishes for your holidays to be filled with joy and your wishes to come true this New Year!



The Goodland Star-News



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# Come Home For The Holidays

Join us for “Home for the Holidays” and “The Taste of Goodland” on December 20th at the Goodland Activity Center (GAC) from 1 p.m. - 3 p.m, MT. Plan to bring your family & friends for a fun afternoon on Main Street!

## Mark your calendars!

D E C E M B E R  2 0 0 8	SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5	6
	7	8	9	10	11	12	13
	14	15	16	17	18	19	20
	21	22	23	24	25	26	27
	28	29	30	31			
	Winter (Winter Solstice)	Chanukah Begins (22-29)	Christmas Eve	Christmas Day	Kwanzaa (12/26 - 1/1) Boxing Day (Canada)		
			New Year's Eve				

\* Taste the winning recipes from the inserts, “Home for the Holidays”

\* Be entertained by the X-pressos & The Barbershop Quartet

\* Sample area food and see home-based business & others’ products

\* Gift ideas for last minute shopping from several of the areas specialty stores!