

Tribute To Women Who've Made A Difference In Readers' Lives

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Colleen Hart, right, with her mother Jean White, left, and daughter, Kathleen Montgomery.

CAPE MAY CHICKEN AND VEGETABLE PIE

3 cups cooked chicken, diced
1 can cream of chicken soup
8-ounces sour cream
½ cup milk
Sliced carrots
Broccoli florets
1 cup Bisquick
¼ cup milk
½ teaspoon salt
1 egg, beaten
1 cup grated cheddar cheese, optional

In a saucepan, combine chicken, soup, sour cream, and milk. Heat thoroughly. Pour into a very large casserole. Lightly steam some carrots and broccoli and add to chicken mixture. Mix together Bisquick milk, salt, and egg. Pour this mixture over the chicken. Sprinkle with cheddar cheese. Bake 20-25 minutes at 375 degrees.

This is in honor of my grandmother Jean White on her "Promotion to Glory," in March.

This recipe, given to me by my grandmother, is the first meal I cooked for my soon-to-be husband Lew.

This will be our first Mother's Day without her. We will be celebrating her life by having a party on Mother's Day and cooking all her best recipes. She is sadly missed and deeply loved by her daughter Kathleen and granddaughter Colleen.

Colleen Hart
Cinnaminson, NJ

CORNFLAKE DELIGHT

8-ounces whipped cream topping

2 cups cornflakes
1 quart peaches, drained
½ cup toasted coconut

Mix whipped cream topping and cornflakes together. Pour half into bowl, add half of the peaches and the other half of the topping. Top with remaining peaches. Sprinkle with toasted coconut. Serve.

This is a quick and easy dessert. My mom often made it in the springtime as mom works hard puts in long hours in her six greenhouses, which are full of beautiful blooming flowers. Something quick and easy is always on the menu.

Happy Mother's Day, Mom!
Warren, Lois, and girls
Denver

MAMA'S CORNBREAD DRESSING

4-5 cups cornbread, crumbled
2 cups cooked rice
1 cup chopped celery
1½ cups milk
½ cup butter, melted
½ cup chopped green onion tops
¼ cup chopped white onion
2 cups chicken broth
3 large eggs, well beaten
Salt and black pepper to taste
For cornbread:

1 cup yellow cornmeal
1 cup sifted flour
¼ cup sugar
½ teaspoon salt
4 teaspoons baking powder
1 large egg
1 cup milk
¼ cup shortening

Combine dry ingredients. Add egg, milk, and shortening. Beat with egg beater until smooth. Do not overbeat. Bake in a greased 8-inch pan at 425 degrees for 20-25 minutes.

For dressing:

Combine all ingredients and bake in a greased casserole at 350 degrees for 20-25 minutes or until lightly browned. This is a light, moist dressing so don't overbake.

This can be made ahead of time and frozen (thaw before baking). Or, if there is leftover dressing, it may be frozen then reheated in the microwave oven.

This is a recipe created by my late mother during the Great Depression. She substituted cooked rice for bread since store bought bread was used only for making sandwiches for my father's lunches. Rice was plentiful and inexpensive in my home state of Louisiana where rice is a major crop. After I grew up, I had the foresight to write it down before it died with her.

Eileen Greenaway
Somerville, NJ

KATIE'S POTATO FASTNACHTS

1½ cups granulated sugar
3 eggs
½ cup butter
½ teaspoon salt
1 cup milk (scald & cool)
2 small potatoes (boil and mash and add enough water to the potatoes to measure 2 cups)
1 cake yeast
Flour (about 12 cups)

Beat sugar, salt, eggs, and margarine in large pan. Add potato water, milk, and yeast that has been dissolved in ¼ cup lukewarm water. Add flour so the dough can be handled. Let stand in warm place overnight. In the morning knead dough lightly, let rise for about 45 minutes. Roll out, cut into doughnuts and let rise ¾ hours. Fry in hot fat (375-400 degrees) until brown. Turn carefully—do not puncture with fork.

This is a recipe for my mom's (Katie Drebellis) "faasnachte." She is 80-years-old and still bakes them for Shrove Tuesday. She also loves to quilt. She also likes flowers and gardening, but that is slowing down. She also helped our 86 year-old dad (Lloyd) dig dandelions for weeks leading up to Easter, which were sold at the local meat market.

She has three children, Marlene, Leona, and Malcolm; five grandchildren; and six grandchildren.
Marlene Miller
Mohrsville



Katie Drebellis with great-grandson Dustin Kunkle.

I would like to make a special tribute to my mom, Melanie J. Macknair. My mom would do anything for me and my family. She has been there for me time and time again. She is also a great farm wife, secretary, cook, and best of all a great mother. My grandma, Lorraine Miller, also deserves a special tribute for raising such a great daughter. I love you both very much. Happy Mother's Day, Mom and Grandma.

Lisa Macknair
Lewistown



Susan Hess's mom serves people around the world.

ORANGE PECAN GEMS

1 package orange cake mix
1 egg
8-ounce container low-fat vanilla yogurt
2 tablespoons butter, softened
1 cup finely chopped pecans
1 cup pecan halves

Preheat oven to 350 degrees. Grease cookie sheets. Combine cake mix, yogurt, egg, butter, and 1 cup chopped pecans in large bowl. Mix at low speed with mixer. Drop by rounded teaspoons onto sheet. Press pecan half onto center of cookie. Bake for 11 to 13 minutes or until golden brown. Cool 1 minute. Remove to cooling rack.

My mom is always looking for new recipes to serve her welcomed guests. She has served people from around the world as she has spent 11 years on the mission field. Her themes include many and one is tropical. With these moist cookies, she serves a tropical sherbert. It's delicious.

Susan Hess
Marietta



Vernie Bennett is the mother of Ruth Ann Hake.

CORNSTARCH PIE

3 eggs
1½ cups sugar
2 teaspoons vanilla
3 heaping tablespoons cornstarch
5-6 cups milk
2 baked 9-inch pie crusts
Graham crackers, crushed

In saucepan, bring milk to a boil. Meanwhile, mix eggs, sugar, and cornstarch well and add to milk. On medium heat, stir constantly until thick. Remove and add vanilla. Pour into pie crusts and sprinkle graham crackers on top. Cool.

May also be eaten as a pudding without the crust.

This is an old pie recipe my mom got from her mother, Vernie Bennett. Mom carried on the cornstarch pie tradition after Grandma died. It is a favorite.

Ruth Ann Hake

SWEETHEART PUDDING

2 cups crushed pineapple
½ cup sugar
1½ tablespoons plain gelatin
¼ cup cold water
6-ounces cream cheese
2 tablespoon lemon juice
2 tablespoons cherry juice
1 cup whipping cream
12 maraschino cherries

Dissolve gelatin in cold water. Add pineapple to sugar. Bring to boiling point and add gelatin. Stir until gelatin is dissolved. Add lemon and cherry juice. Cool. Mash cream cheese and add chopped cherries. Combine with pineapple mixture, adding a small amount at a time. Chill until slightly thickened. Whip cream and blend with salad mixture. Mold and chill. Serves 8. May garnish with cherries.

This is a delightful dessert that our family enjoys and it reminds us of Mom's (Esther Ober) favorite color, red. She is a great cook, providing many, many terrific meals and special treats over the years.

In addition, she has a remarkable "green thumb."

Mom has been a special beam of support with her prayers, kind deeds, and just being there over the years, and especially during this last year. This is a special thanks for everything from the bottom of my heart.

I love you (and dad) very much! Happy Mother's Day!

Lois Hess
Pequea



Esther Ober is the mother of Lois Hess of Pequea.

RAISIN MUMBLES

Filling:
2½ cups seedless raisins
½ cup sugar
2 tablespoons cornstarch
1 cup water
3 tablespoons lemon juice

Cook, stirring constantly over low heat until thickened. Set aside to cool while making crumbs.

Crumbs:
¾ cup soft butter
1 cup brown sugar
½ teaspoon baking soda
½ teaspoon salt
1½ cups quick oats
1½ cups flour

Mix everything together until crumbly. Press half of crumb mixture in a 9x13x2-inch pan. Spread filling on top. Pat on remaining crumbs. Bake at 325 degrees until nice and brown.

This is one of my mom's delicious recipes. Making good meals is something she enjoys. Garden work and helping with the farm chores are also her interests.

Happy Mother's Day, Esther!
Lucy Martin
East Earl

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