

# ***Holiday Cookbook***

*December, 2019*

*Supplement to the*

**Timber Lake Topic**



Carol Lipp  
shares  
recipes for  
Super Easy  
Chocolate  
Cookies -  
and more.



Darshan Long's Sugar Cookies  
are the "Best in the West."

# 2019 Holiday Cookbook

## Supplement to the **Timber Lake Topic**

Phone 605-865-3546 or 1-800-664-3546 Email: [timtopic@lakotanetwork.com](mailto:timtopic@lakotanetwork.com)

PO Box 10, Timber Lake, SD 57656

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*Thank you  
to everyone who submitted  
recipes and to all the  
advertisers whose  
messages make the  
Holiday Cookbook possible.*

*Kathy, Robert and crew*

# Delivering Our Very Best At Christmastime & All Year

Extra, extra big thanks  
to all of our readers and  
advertisers this holiday season!  
We really appreciate your  
continued support.

We'd like to take a moment  
to wish everyone a very  
happy holiday season and a  
prosperous New Year.

May 2020 bring plenty of  
good news for  
you and yours.



.....

*Timber Lake*  
**TOPIC**  
CONTINUING THE *ISABEL DAKOTAN*



## ZUCCHINI APPLE BREAD

4 C. all purpose flour  
3 t. baking soda  
1 1/2 t. cinnamon  
1/2 t. nutmeg  
1/4 t. salt  
5 large eggs, room temperature  
1 1/2 C. vegetable oil  
2 C. white sugar  
1 C. brown sugar  
1 t. vanilla  
2 C. shredded zucchini  
1 1/2 C. chopped pecans  
1 C. grated peeled apples

In large bowl, combine the flour, baking soda, cinnamon, nutmeg and salt. In another bowl beat the eggs until frothy. Add oil, sugars, vanilla; beat until blended. Stir into the dry ingredients just until moistened. Fold in the zucchini, pecans and apples. Pour into 3 prepared 3x4 in. loaf pans. Bake at 350 degrees until toothpick comes clean, 55-60 min. Cool loaves in pan 10 min. before removing to wire racks to cool completely.

Carol Lipp, Timber Lake

## LASAGNA SOUP

1 lb. ground beef, browned  
1 C. chopped onion  
2 t. minced garlic  
1 32 oz. low sodium chicken broth  
2 15 oz. cans diced tomatoes with liquid  
1 6 oz. can tomato paste  
1 t. ground oregano  
1/2 t. Italian seasoning  
2 t. dried basil  
8 uncooked lasagna noodles (broken into bite size pieces)

Brown ground beef, drain fat, add to soup kettle. Add chopped onion, minced garlic, chicken broth, diced tomatoes, tomato paste, oregano, Italian seasoning, basil and bring to a boil. Break lasagna noodles into bite size pieces while waiting for soup to boil. Add broken noodles to boiling soup and cook for 10 minutes (to cook noodles). Serve with mozzarella and Parmesan cheese on top.

Add a lettuce and fresh vegetable salad and bread sticks for a meal.

Corrine Huber, Timber Lake

*Happy Holiday Eating to You and Yours*



**May Peace, Love  
& Joy Be With You  
Wherever You Journey**



*We'd like to take a moment to thank our good friends and neighbors for remembering us in your travels all year. We appreciate your kind support and trust in us, and we wish you a blessed Christmas.*

**Bogue & Bogue, LLP**  
Faith & Timber Lake  
605-967-2529 or 605-865-2040

CHEESE STRAWS

Yields 20-24 straws

Ingredients:

1 (14 oz.) package frozen puff pastry, defrosted completely  
1 large egg, beaten  
1 c. Parmesan, grated  
1/2 c. Gruyere, shredded  
1 T. water  
1/2 t. cayenne pepper  
Kosher salt and freshly ground pepper, to taste  
Flour, for dusting

Directions:

Preheat oven to 375° F.

On 1 or 2 lightly floured piece(s) of parchment paper, roll out each sheet of puff pastry to a 10×12-inch rectangle that is 1/8-inch thick.

In a small bowl or glass, beat together egg and water, and brush it onto the puff pastry.

In a medium bowl, combine cheeses, cayenne, salt and pepper. Toss to mix thoroughly.

Spread cheese mixture out over the puff pastry and gently press it into the pastry to adhere.

Using a sharp knife or pizza cutter, cut each sheet (horizontally) into 10-12 thin strips.

Spread apart each strip so there's 1-2 inches between them, twisting them before laying them back down on parchment paper.

Place in oven and bake for 12-15 minutes, or until puffed up and golden brown. Turn each straw over and return to bake for another 2 minutes.

Remove from oven and let cool before serving.

Ramona Simon, Timber Lake

*Joy*  
to the **World**



Wishing You Peace in this Blessed Season.

*As we celebrate the birth of our Savior,  
we recount our many blessings and your  
kind friendship is at the top of the list.*

**AirKraft Spraying**



### SAUERKRAUT AND RICE HOT DISH

1 pint of sauerkraut  
1 pint or more of ham diced  
1 cup of raw rice  
1 pint plus 1 cup of water  
Pepper to taste

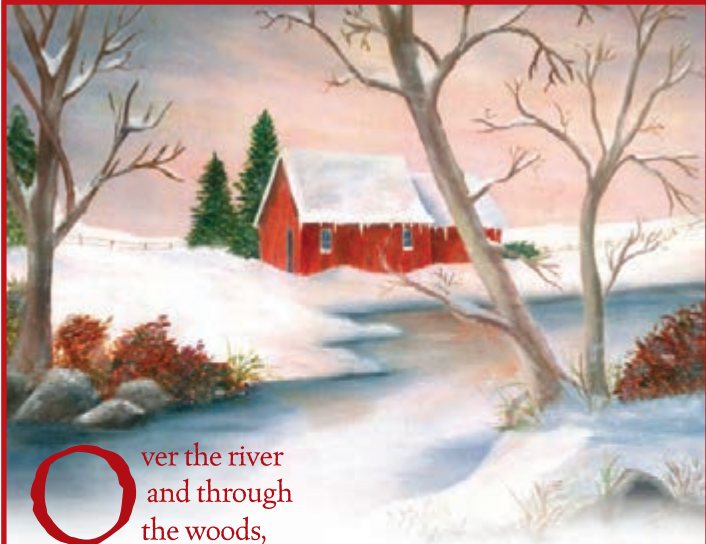
Mix together and cook on stove top till rice is tender

Cherie Leibel, Glencross

### SPAGHETTI SAUCE - AKA GRANDMA GOO

Brown 1 t. of onion in 2 T. of butter.  
Add 2 T. of flour, fry till brown.  
Add 1 c. of milk, stir till thick, remove from heat and  
add 1/3 c. ketchup and salt and pepper to taste.

Cherie Leibel, Glencross



Over the river  
and through  
the woods,  
may the holiday spirit  
reach you wherever  
you are this season!

***The Limit Lodge & Cabins***  
Richard, Marie, Barb, Allison, Natalie, Rance & Sophia Gross  
Timber Lake (605-865-3526)

*May all the joys of a  
blessed and happy  
holiday season find  
their way to your  
heart and home  
this Christmas.*

*With thanks for your  
patronage, we wish  
you every happiness!*

**Locken Oil**

**605-466-2143 • Isabel, SD**



## BUTTER PECAN BARS

- 1 Butter Pecan Cake Mix
- 1 Stick Butter
- 1 (8 oz.) Cream Cheese, softened
- 1 Stick Butter
- 2 Eggs
- 2 C. Powdered Sugar
- 1 C. Chopped Pecans

Combine cake mix and melted butter, press into 9x13 inch pan. Cream together cream cheese, butter, eggs, and powdered sugar. Spread over crust. Top with chopped pecans. Bake 300 degrees for 45 min.

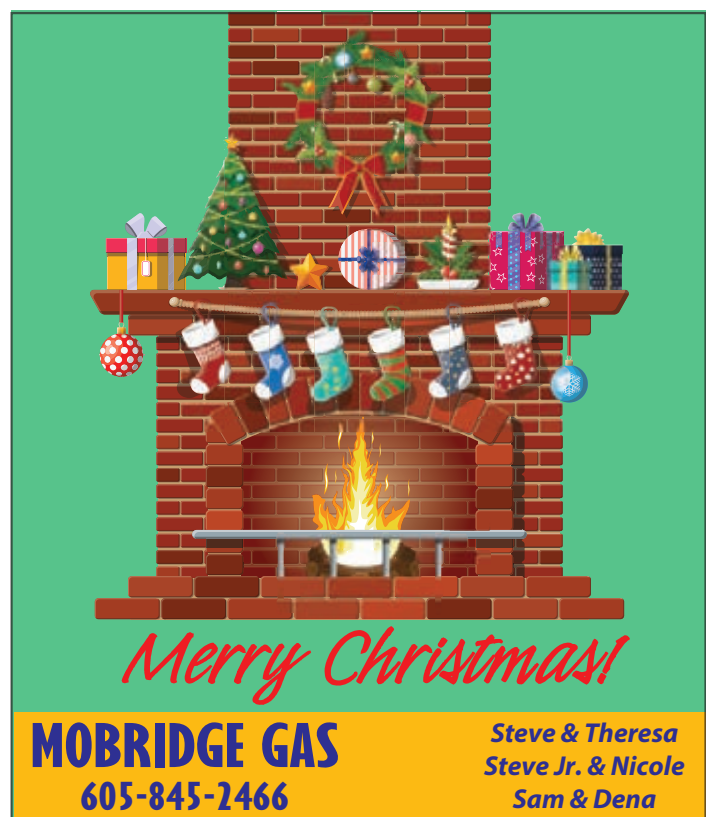
Jayne Pfeifle, Timber Lake

## CINNAMON APPLESAUCE SALAD

- 2 C. Water
- 2/3 C. Cinnamon candies
- 2 (3 oz.) pkgs. Strawberry Jello
- 2 C. Applesauce

Bring water to boil. Add cinnamon candies, stirring until dissolved. Add Jello, stir till dissolved. Add applesauce. Pour into bowl and chill until firm.

Jayne Pfeifle, Timber Lake



## **Homespun/ the Big Muddy**

112 Main Street | Mobridge | (605) 845-2721 | facebook.com/homespun2/

### *Celebrating the Reason for the Season*

*As we celebrate the miracle of His birth, we hope you share the same joy and wonder that makes the Christmas season so special for us.*

*Thank you for sharing your time and support with us this year. We're filled with gratitude for good folks like you.*





## STEIN CANDY

2 c. White Karo Syrup  
2 c. Brown Sugar  
3 squares Semi-Sweet Chocolate  
1/2 lb. Butter

Bring to a boil and cook to Firm Ball Stage (250 degrees).

Then add:

1 lb. White Virginia Peanuts - ground  
1 t. Vanilla

Pour into a buttered pan. Allow to cool.

Cut into small pieces and wrap pieces individually in waxed paper.

Betty Strehlow, Mitchell

## Fresh & Festive Holiday Florals

*Many thanks to our neighbors and friends for your generous support.*



## Northside Flowers Mobridge

Jina & Scott Ulmer • Jane & Allen Mertz • Lynn • Tanya • Shatel

Help us shave the peak  
off energy costs  
by joining the Demand  
Response Program

On the coldest days of winter and the hottest days of summer electric cooperative members rely on electricity to stay comfortable. When the need for electricity gets larger, it creates a "peak demand" that raises costs.

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manage energy consumption.  
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incentive to join the program!**



## Shave the Peak Save the Green



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605-865-3511**



### JUNE BERRY MUFFINS

2 C. Flour  
4 t. Baking Powder  
3 T. Sugar  
1/4 t. Salt  
3/4 t. Cinnamon  
1 C. Milk  
1 Egg well beaten  
1 C. June Berries

Mix all ingredients, June Berries last.  
Butter muffin tins (bottoms only) till 2/3 full.  
Sprinkle cinnamon sugar on batter.  
Bake in 400 degree oven for 25 minutes.  
Makes 12 muffins.

Susan Voller, Mobridge



### ONION AND GREEN CHILI CHICKEN ENCHILADAS

6 cooked chicken breasts, shredded  
2 T. butter  
3 large onions sliced  
2 C. shredded cheddar cheese, divided  
1 C. sour cream  
1/3 C. salsa  
2 T. taco seasoning  
12 flour tortillas (6 inch)  
1 or 2 cans green chile enchilada sauce

Preheat oven to 350 degrees. In large skillet, melt butter, add onions and cook 8-10 minutes or until tender and golden brown. Add cooked and shredded chicken, to heat. Cool slightly. Mix together in large bowl 1 C. of cheddar cheese, sour cream, salsa and taco seasoning. Stir in onion and chicken mixture. Grease 9 x 13 inch baking pan. Fill tortilla shells, roll up and place into pan with seam side down. Top enchiladas with sauce, sprinkle remaining 1 C. shredded cheddar cheese over top and bake uncovered for 30 to 35 minutes or until heated through.

Corrine Huber, Timber Lake

### FRUIT DIP

3/4 C. Brown Sugar  
2 T. White Sugar  
2 tsp. Vanilla  
1 8 oz. Cream Cheese, softened

Add first three ingredients to cream cheese. Mix well. Serve with any kind of fresh fruit.

Jayne Pfeifle, Timber Lake






## LEROY'S SAFFRON RICE WITH ALMONDS

2 T. butter  
1/3 c. broken bits of spaghetti or 1/4 cup orzo pasta  
1/3 c. (a fat handful) toasted or roasted Marcona almonds, chopped  
1 c. long grain white rice  
Salt and pepper  
A fat pinch (about 24 threads) saffron  
1 T. each lemon and orange zest  
1 3/4 c chicken stock  
Juice of 1 lemon

For the rice, in a sauce pot over medium to medium-high heat, melt butter. Add pasta and toast to dark golden and fragrant. Add nuts, rice, salt, pepper, saffron and lemon and orange zests, stir a minute, then add stock and bring to a boil. Reduce heat to simmer, cover tightly and cook 15 minutes, shaking occasionally. Stir in the lemon juice and let sit, covered, for 10 minutes then fluff with a fork.

*LeRoy Linderman shared this recipe with me and it is one of my favorites! LeRoy used any nut he had but the marcona almond tastes best. He did his in a large frying pan. Use the saffron to taste - it's a Mexican-seasoning. It's expensive so keep sticks sealed.*

Ramona Simon, Timber Lake



*As we tie up another year, we're reminded of just how fortunate we are to do business in this warm and welcoming community. Thank you for your year-round support and friendship. We wish you and yours a most merry and beautiful Christmas.*

## Herman's Service

Bob - Tommy • Timber Lake, SD

**Merry Christmas**  
Thanks for Bunking  
With Us.  
It's been our pleasure.  
- Roger & DJ




**BUNKHOUSE INN** Isabel, SD



**Advanced Wireless & Timber Lake Broadband**

Merry Christmas  
& Happy New Year!  
605-212-7702



**Warmest Wishes**

From Stan, Donna & the Crew  
**SCHLOSSER**  
**Ditching & Plumbing**  
Timber Lake, SD

## PUMPKIN PIE CAKE

1 box yellow cake mix  
¾ C. butter  
4 eggs  
2 C. pumpkin puree  
½ C. brown sugar  
¾ C. white sugar  
1 ½ t. cinnamon  
2/3 C. milk

1. Set aside one cup of cake mix for the topping.
2. Mix the remaining cake mix, ½ c. melted butter, and one beaten egg. Put in the bottom of a 9x13 pan.
3. Mix pumpkin, 3 eggs, ½ c. brown sugar, ¼ c. white sugar, 2/3 c. milk, and 1 ½ tsp cinnamon, then pour over cake crust.
4. Mix the 1 cup of cake mix, ½ cup white sugar, ¼ cup butter and sprinkle on pumpkin mixture.
5. Bake at 350 for 50 to 55 minutes.
6. Serve with Cool Whip.

Alision Nilson, Timber Lake

## I YAM WHAT I YAM, AND THAT'S WHAT I YAM

1 stick butter  
1 C. brown sugar  
1/2 c. chopped pecans  
2 large (40 oz.) cans large yams or sweet potatoes, drained  
1 t. ground cinnamon  
1 t. ground nutmeg  
1 (12 oz.) are marshmallow topping

1. Preheat oven to 325 degrees F.
2. Melt butter in a saucepan over medium heat. Add brown sugar and pecans. Simmer for 3 minutes. Meanwhile, place drained yams in a large bowl and mash with a potato masher. Pour sugar/pecan mixture over yams. Stir until combined. Add in cinnamon and nutmeg. Transfer to a baking dish, top with marshmallow topping. Bake for 15 minutes at 325 degrees F. Remove from oven and raise temp to 400 degrees F. Bake an additional 10 minutes to brown the top. Enjoy.

Muffa Keller, Rapid City

*Tidings of  
Peace, Joy,  
Faith & Goodwill*

*May the joy of our Savior's  
love resound in your heart  
and home this Christmas  
season and all year.*



**Automotive Co. Inc.**  
Lindskov Implement & Butte Co. Equipment  
Isabel \* Mobridge \* Belle Fourche



**O COME LET US  
ADORE HIM**

*Thank you for your kindness,  
friendship and support. At  
Christmastime and always,  
we wish you all the best.  
Merry Christmas!*

*Promise  
Essentials*

Made with love in  
Promise, South Dakota  
sylvia@promise-essentials.com  
605-733-2448



## OATMEAL COOKIES

2 C. Sugar  
2 C. Crisco  
4 Eggs  
2 C. Raisins (Put in blender with 2/3 C. water)  
4 C. Oatmeal  
4 C. Flour  
2 C. Chopped Walnuts  
2 t. of each Vanilla, Soda, Cinnamon, Salt, and  
1 t. Nutmeg

Mix together in order, bake at 375 til done. Makes 10 dozen.

Susan Voller, Mobridge

## CORN FRITTERS

1 cup yellow whole kernel corn, drained  
1 egg  
2/3 cup milk  
1¼ cups flour  
2 teaspoons baking powder  
¼ teaspoon salt

Mix milk, eggs, and corn. Sift together flour, baking powder, and salt. Add flour mixture to milk mixture and stir to combine. Drop by teaspoonfuls into hot shortening, turning once. Fritters are done when they turn golden brown.

Lucille Schnabel, Houston, TX

*The Spirit is Building!*



*A big thank you for your support!*

**Goldade Construction**

Dustin & Kari

Timber Lake 605-880-2122

*May that star which shone so long ago,  
Leading three wise men through the night,  
Let into your heart a gentle glow,  
And make your Christmas bright.*

*Merry Christmas & Much Gratitude!*



Merry.  
Bright.  
**Just Right.**

*Hope your Christmas  
is simply perfect.*

**Thanks for being  
perfectly wonderful  
customers and friends.**

**Western Dakota Insurance**  
**Ryan Maher & Tommie Mettler**  
**605-865-3577 • Timber Lake, SD**





## Christmas Wish List

✓ Happiness ✓ Health ✓ Prosperity ✓ Friendship  
✓ Love ✓ Peace ✓ Contentment



*Best wishes for a wonderful holiday season!  
Thanks for stocking our year with good memories  
and we look forward to serving you in 2020.*

**Country Market** Timber Lake

## MEATBALLS

1 1/2 lb. ground beef  
3 T. onion soup mix  
1/2 C. sour cream  
3/4 C. bread crumbs

Mix ingredients together, form into balls. Roll into mixture of 1/4 C. flour, plus paprika, salt and pepper to taste. Brown and put in baking dish. Pour 1 C. water and 1 can cream of mushroom soup over meatballs. Bake at 350 for 1 to 1 1/2 hours. Keep covered when baking.

Penny Lemburg, Bison

## FRIED CINNAMON ROLLS

Scald 3/4 C. milk, stir in 1/4 C. sugar, 1 t. salt, 1/4 C. oil. Cool to lukewarm. Dissolve yeast 1 pkg. in 1/4 cup warm water in large bowl. Stir in milk mixture, 1 beaten egg, beat until smooth. Stir in enough flour to make a soft dough. Let rise double in size, about 1 hour. Roll out dough, sprinkle sugar, cinnamon on rolled dough, roll up like cinnamon rolls, cut into rolls and let rise.

Fry in hot oil. Frost with maple frosting.

Penny Lemburg, Bison

**Happy Holidays  
From All of Us**

Wherever you go, whatever you do, we hope this Christmas brings the best to you! Thank you for your trust and patronage at the holidays and all year.

**Slater Oil & L.P. GAS**  
605-845-3744

**Mobridge, SD**

**Let Faith  
Be Your Guide**

**Faith Livestock  
Auction, LLC**  
(605) 967-2200 • Faith, SD

*We wish you  
a blessed  
Christmas.*

## CARMEL POPCORN

4 T. Butter  
1/2 C. Light Corn Syrup  
5 Qt. Popped Popcorn  
1 C. Brown Sugar  
1/2 T. Vanilla  
15 Oz. Can Evaporated Milk

In a sauce pan combine butter, brown sugar and corn syrup. Stir well and bring to a boil over medium heat. Stir in milk, stirring constantly till mixture cooks to soft ball stage, then stir in vanilla. Pour syrup over popped popcorn and stir well till kernels are coated. Let cool on buttered wax paper.

Susan Voller, Mobridge

## HADLEY'S SPAGHETTI SAUCE

1 can tomato soup  
1 can water  
1/2 c. ketchup  
1/2 c. brown sugar  
Oregano to taste

Mix together and heat.

Cherie Leibel, Glencross

**Wishing you a  
PAWESOME**

**Christmas!**

*We're furever grateful for your  
friendship & patronage!*



**Pets n Stuff**

Mobridge, SD

Tami, Norrine, Nicole, Kayla, Milas, Keena

**PEACE**

May this holiday  
deliver peace on earth,  
good will toward men and  
contentment in your heart.

We thank you for being such an  
important part of our happiness and  
our success as friends, neighbors and  
customers. God bless you and yours.

*Renee's Shear Designs*  
Timber Lake



*We really do  
appreciate your  
friendship and kind  
support, and we  
wish you and  
yours a  
blessed and  
joy-filled  
holiday.*

**FROM OUR NEST TO  
YOURS, HAPPY HOLIDAYS!**

**Farmers Union Oil Co.**  
Your locally owned cooperative  
Dupree

The **Brightest** Joy  
The **Warmest** Cheer  
The **Greatest** Happiness


*May this Christmas bring  
you the best of everything!  
Thanks to all of our fine friends  
and customers for making this  
year so very enjoyable. We owe  
our success to your loyal support.*



**Jeremy Bollinger**  
**605-206-0481**



# TIDINGS OF HOLIDAY CHEER




**Brightest Wishes**

Here's hoping you extract every bit of joy from this magical and happy season!

Thanks for giving us so many reasons to smile. Friends and patients like you mean the world to us.

**McClellan-Swanson Dental**  
509 N Main | Mobridge  
605-845-7222



**THANKS FOR MAKING OUR YEAR**

*Snow Special*

At Christmastime and all year long, we truly appreciate the friendship and support of customers like you. Your visits have brought us so much joy, and we thank you for your trust in us. We hope the warmth of the season fills your heart with happiness, peace and contentment. From our family to yours, Merry Christmas!

 **Tri County Chiropractic**

**Brandon Heck, D.C.**  
605-466-2050

## LIGHT 'N' CREAMY FRESH MUSHROOM SOUP

4 portions (about 6 cups)

### RECIPE INGREDIENTS

1 T. butter  
1 c. diced carrots  
1/2 c. thinly sliced green onions (scallions)  
1 t. minced garlic  
1/2 t. salt  
1/4 t. dried thyme or oregano leaves  
1/4 t. ground black pepper  
1 1/2 lbs. white mushrooms, sliced (about 9 cups)  
1 can (14 1/2 oz.) ready-to-serve chicken or vegetable broth  
1 c. white wine or water  
1 1/2 c. lowfat milk

### DIRECTIONS:

In a large saucepan over medium-high heat, melt butter. Add carrots, onions, garlic, salt, thyme and pepper; cook, stirring often, until onions just begin to brown, about 5 minutes. Add mushrooms, broth, and wine; bring to a boil; cook for 1 minute. Using a slotted spoon, remove 1 cup of the vegetables; set aside.

In a blender or food processor place half of remaining soup from the saucepan; puree until smooth; remove to a bowl; repeat with remaining mixture; return entire pureed mixture to saucepan; stir in milk and reserved vegetables. Simmer just until heated through, about 5 minutes. If desired, garnish with thinly sliced green onion.

Time saver tip: Cook up a double batch and freeze half for another dinner.

You'll have wine leftover so sit back and enjoy...

Ramona Simon, Timber Lake

## HANKY PANKY

1 lb. browned hamburger  
1 lb. Jimmy Dean Hot Sausage, browned and drained  
Add: 1/2 t. cayenne pepper  
1/2 t. garlic salt  
1/2 t. oregano  
1 lb. Velveeta melted  
Spread on little rye bread.

Penny Lemburg, Bison



## LEMON MELTAWAY COOKIES

1¼ cups all-purpose flour  
¾ cup butter, softened  
½ cup cornstarch  
1/3 cup powdered sugar  
1 tablespoon lemon juice  
1 teaspoon freshly grated lemon zest

### FROSTING:

¾ cup powdered sugar  
¼ cup butter, softened  
1 tsp. freshly grated lemon zest  
1 tsp. lemon juice

Combine all cookie ingredients in large bowl. Beat at low speed, scraping bowl often, until well-mixed. Divide dough in half. Shape each half into 8x1-inch log. Wrap each in plastic wrap. Refrigerate 1-2 hours, or until firm. Heat oven to 350° Remove one log from refrigerator, discarding plastic wrap. Cut log into ¼-inch slices with sharp knife. Place 2 inches apart onto ungreased cookie sheet. Bake 9-12 minutes, or until set. (Cookies will not brown.) Repeat process with second log. Cool all cookies completely.

Combine all frosting ingredients in small bowl. Beat at medium speed, scraping bowl often, until fluffy. Frost cooled cookies. (A pastry bag fitted with a medium star tip works well.) If using pastry bag and tip, make the frosting star approximately the size of a quarter. If desired, once frosted, one may lightly dust the cookies with sifted powdered sugar. Makes approximately four dozen cookies.

Lee Schnabel, Houston, TX

## HOT CHEESE BALLS

1½ cups grated cheese (mild cheddar works well)  
Whites of 3 eggs, stiffly beaten  
1 tablespoon flour  
Bread crumbs, finely ground  
¼ teaspoon salt  
Marinara sauce (optional)  
Pinch cayenne pepper

Mix cheese, flour and spices. Beat egg whites until stiff. Add cheese mixture to egg whites, stirring with a spatula to combine. Shape a tablespoon of mixture into a ball. Immediately roll ball into bread crumbs to coat completely. (Shape and roll the remainder of the mixture so you don't have to stop and make more balls during the frying process.) Fry in deep, hot fat until just lightly golden. Do not overfill the hot fat or the balls will not fry properly. Once golden brown, remove from fat and drain on paper towel. Serve with picks as an appetizer. May serve with Marinara sauce for dipping.

Lee Schnabel, Houston TX

# Hope your Holidays are Sweet.



Rothstein  
Insurance


Calla Candy



Mobridge, SD



*Thank you  
to everyone  
who submitted  
recipes for  
the 2019  
Holiday  
Cookbook!*



**McIntosh-Watuga  
Equiry  
605-273-4266**

## CUCUMBER BITES

1 large cucumber, peeled or scored with fork  
3 tablespoons finely chopped radishes  
1 cup mayonnaise  
1 tablespoon finely chopped parsley  
½ cup sour cream  
Pulp from cucumber (see instructions)  
¼ cup finely shredded carrots  
Minced pimento for garnish

Cut cucumber into ½-inch slices. (A slight diagonal cut makes a nice presentation.) Hollow out each cucumber slice about ¼ inch (do not go completely through), reserving pulp. Chill slices. Combine mayonnaise, sour cream, carrots, radishes and parsley. Chop reserved cucumber pulp, and combine with mayonnaise mixture. Fill slices with mixture. Garnish each slice with pimento.

Lee Schnabel, Houston, TX

## ENERGY CAPSULES

1 1/2 lbs. of dry pinto beans  
2 t. chili powder  
1 t. ground cumin  
1/2 t. paprika  
1/4 t. cayenne  
3 thick cut slices of bacon, cut into thirds  
3 cloves garlic  
2 bay leaves  
1 medium onion, diced  
1 red bell pepper diced  
Salt and pepper

1. Put beans in a large bowl, cover with cold water and let soak overnight.
2. Drain and rinse the beans, then put them in a large pot. Cover the beans with water and add the chili powder, cumin, paprika, cayenne, bacon, garlic, bay leaves, onion, bell pepper, and some salt and pepper. Bring to a boil, then reduce the heat to low and cook until the beans are tender, 2-3 1/2 hours.

Muffa Keller, Rapid City




## PECAN CARAMEL CANDIES


63 miniature pretzels  
1 bag (13 oz.) Rolo Candies  
63 pecan halves

Line baking sheet with foil. Place pretzels on foil; top each pretzel with a candy. Bake at 250 degrees for 4 min., or until candies are softened (candies will retain shape). Immediately place a pecan half on each candy and press down so candy fills pretzel. Top with pecan half. Refrigerate for about 10 min. or until set. Yields 63 candies.

Carol Lipp, Timber Lake



# Peace Be With You



**Thinking of you at Christmastime.  
Wishing you peace, joy  
and good fortune always!**

As we welcome another holiday season, we're reminded of how fortunate we are to be surrounded by such good friends and neighbors. Folks like you fill our hearts with gladness, and we thank you for your kindness and support.

## *LUCKY'S GAS 'N MORE*

*Lyle & Nancy, Brian & Ashley and Staff  
Mobridge, SD*

## Season's Greetings

*We appreciate your good will toward us and wish you a very Blessed Christmas!*



From all of us at  
**LEONARD STUDIO**  
MOBRIDGE, SD 845-7831

### KEY LIME PIE

Graham crust  
15 oz. sweetened condensed milk  
2 T. lime juice  
1/4 c. plus 2 T. lemon juice  
3-4 drops green food coloring

Mix all ingredients. Fold in 2 c. Cool Whip (not light). Pour in crust. Refrigerate for 4 hours. Drizzle choc. syrup on top or shave chocolate candy bar with carrot peeler.

Mary Kraft, Isabel

### HEAVENLY CHEESE MOLD

Small package lemon jello  
3/4 C. water  
3/4 C. pineapple juice  
1 C. real mayonnaise  
1/2 C. pineapple (crushed)  
1 C. shredded cheese

Mix first 3 ingredients to a boil, add mayo gradually mixing each time. Cool until slightly firm. Add pineapple and cheese. Mix and chill again.

Mary Kraft, Isabel

### LEMONADE PIE

2 scoops Country Time Lemonade Flavor Drink Mix\*  
1/2 cup water\*  
1 pint vanilla ice cream, softened  
3 1/2 cups Cool Whip, thawed  
9-inch graham cracker crumb crust

\*May use 1 6 oz. Country Time Lemonade Flavor frozen concentrate and omit the water.

Place lemonade mix and water in large mixer bowl and beat about 30 seconds. Gradually spoon in ice cream; blend. Fold whipped topping, whipping until smooth. Chill, if necessary, until mixture will mound. Spoon into crust. Freeze until firm, or at least 4 hours.

Lucille Schnabel, Houston, TX

*Merry Christmas!*



*We wouldn't be riding high this season without the friendship and support of good people like you!*

*Merry Christmas and best wishes to all.*

**Western Rancher**  
& the Other Side  
Main St, Mobridge  
605-845-2330 • 800-300-3184

*Here Comes Santa Claus!*

**Another Christmas is rolling in, and we hope it delivers everything on your wish list!**

**Thanks for being an important part of our year.**

**Merry Christmas to You and Yours!**



**Thompson's Trucks & Autos, LLC**  
Junior & Tina Thompson  
605-845-7265  
28732 US Hwy. 12 • Mobridge, SD



## FROZEN SALAD

8 oz. Lite Cream Cheese  
3/4 C. Sugar  
(Cream together in large bowl using a mixer)

Add, using mixer:  
10 oz. package frozen strawberries (mostly thawed and mix together until strawberries are in small pieces)

Add, stirring in by hand:  
20 oz. can of Crushed Pineapple  
2 Bananas, diced  
1/2 C. Chopped Nuts

Fold in by hand:  
8 oz. Cool Whip

Place salad into 9x13 container, cover tightly, and freeze.  
Remove salad from freezer to soften a little, cut and serve.

Corrine Huber, Timber Lake

## HUNGARIAN CHOCOLATE FROSTING

3 squares Baker's Unsweetened Chocolate  
1½ cups sifted confectioners' sugar  
2½ tablespoons hot water  
3 egg yolks  
4 tablespoons butter or margarine

Melt chocolate in double boiler. Remove from boiling water, add sugar and water, and blend. Add egg yolks, one at a time, beating well after each addition. Add butter, one tablespoon at a time, beating thoroughly after each amount.

Makes 1½ cups frosting, or enough to cover the tops and sides of two 8- or 9-inch layers, or the top and sides of a 9x9x2-inch cake generously.

Lucille Schnabel, Houston, TX



*Wishing you a  
Merry Christmas*

At this festive time of year, we count customers like you among our best reasons to celebrate.  
We are truly grateful for your support and friendship.

**Sparky's Bar and Grill**  
Isabel, SD • 605-466-2131

*Don't forget  
to set out  
cookies  
for Santa  
on  
Christmas  
Eve!*



**HO-HO-HO**

We wish you and yours all the best. Merry Christmas!  
**D & R Propane**  
Eagle Butte • 605-964-4509

## GARLIC BUBBLE LOAF

2 loaves frozen bread dough  
1/4 c. butter  
1 egg  
1 t. parsley flakes  
1/2 t. garlic powder

Wrap bread dough in plastic wrap sprayed with cooking spray. Allow to thaw overnight in refrigerator. Cut in half lengthwise and divide each strip into 8-9 pieces. Layer in a 12-inch Dutch oven. In a separate small pot, melt the butter; beat in the egg; add the parsley flakes and garlic powder. Beat. Pour over the bread dough. Cover and bake for 35-40 minutes at 350 degrees.

Muffa Keller, Rapid City

## KNOEPFLA HOT DISH

32 oz. sauerkraut  
3 potatoes, peeled and cubed  
2 links of cooked ring sausage  
2 1/2 c. all-purpose flour  
1/2 t. baking powder  
1 egg, beaten  
1 c. warm water  
2 T. vegetable oil  
1 T. butter  
Salt and pepper to taste

1. Combine flour, baking powder, 1/2 t. salt, egg, and warm water in a medium bowl. Mix the knoeplfla well.
2. Knead the knoeplfla dough, adding flour until it is stiff and not too sticky
3. Roll dough into a 1/2 to 3/4 inch wide cylinder
4. Bring a pot of water to boil. Cut the dough into 1/2 to 3/4 inch knoeplflas and add them to a pot and boil for 2 minutes then drain the water.
5. Fry the knoeplfla in butter for a few minutes – until edges are golden brown. Remove knoeplfla, then fry the potatoes.
6. Add sauerkraut, sausage, potatoes, and knoeplfla to a slow cooker and stir.
7. Heat in slow cooker for 3 – 4 hours on low.  
DO NOT STIR.
8. Enjoy!

Alision Nilson, Timber Lake

Wishing you a  
*happy, healthy holiday!*



*Warm Wishes*  
from our 22 South Dakota communities!

**Isabel Community Clinic**  
118 N Main St • Isabel • 605.466.2120

**HORIZON**  
Health Care



# NOEL

May this holy season show you the way to peace,  
happiness and contentment.  
Blessings and thanks to you, our customers and friends.

**Bridge City Bait & Small Engines**

Tim - Connie - Riley - Rachel  
Ross - Charlotte - Kalvin  
Mobridge, SD



*Warmth &  
Wonder  
at this  
magical  
time of  
year*

*At Christmastime and always, we wish you  
all the best! Thank you for choosing us.*

**Evanston Jensen Funeral Home**

*Greg Jensen • Ray Huber • Matt Barnes*  
1-800-643-9165 • 501 7th Ave. West • Lemmon, SD

*Enjoy good food and good company!*

MAKE IT **MERRY!**

**HOPE** it's merry  
**HOPE** it's bright  
**HOPE** it's filled  
with  
laughter  
and delight

May your  
every dream  
come true —  
That's our  
Christmas wish  
for you!



**Bollinger Trucking**

Timber Lake, SD

## CARAMEL APPLE PRETZEL SALAD

This salad is best eaten right away. So make it the same day you plan to serve it.

### INGREDIENTS

Sugared Pretzels:

- 1 c. pretzels, roughly chopped (measure after chopping)
- 1/2 c. pecans, chopped (measure after chopping)
- 3/4 c. brown sugar
- 3/4 c. butter, melted

Cream Cheese Mixture:

- 8 oz. cream cheese, softened to room temperature.
- 3 c. diced apples (about 2 large apples)
- 1/2 c. caramel sauce (I used Marzetti Old Fashioned Carmel Dip)
- 3 c. whipped cream topping or whipped cream

### INSTRUCTIONS

Sugared Pretzels:

1. Mix together crushed pretzels, chopped pecans, brown sugar and melted butter.
2. Spread in a large baking sheet with sides (I used my jelly roll pan) and bake at 400 degrees for 7 minutes.
3. Allow the mixture to cool and then break it into small pieces.

Cream Cheese Mixture:

1. Beat the softened cream cheese until smooth.
2. Beat in the caramel sauce until smooth.
3. Fold in whipped topping.
4. Stir in the diced apple and sugared pretzels.

Kristen Gill, Timber Lake

***Thanks for supporting  
local business!***

**Wed. - Fri. 7-2**

*Wishing you a  
**Whole Latte**  
holiday cheer!*

**GROUND** Coffee & Gifts, Timber Lake



## DOUBLE LEMON CHEESECAKE BARS

52 vanilla wafers, finely crushed (about 2 C.)  
3 T. butter or margarine, melted  
4 eggs, divided  
4 pkg. (8 oz.) Philadelphia Cream Cheese, softened  
1 3/4 C. sugar, divided  
3 T. flour  
1 T. zest and 1/3 C. juice from 2 lemons, divided  
1/2 t. vanilla  
2 T. cornstarch  
1/2 C. water

Heat oven to 325 degrees. Line 13x9 inch pan with foil, with ends of foil extending over sides. Mix wafer crumbs and butter until blended. Press into bottom of prepared pan. Bake 10 min.

Separate 1 egg, refrigerate yolk until ready to use. Beat cream cheese. 1 C. sugar, flour, lemon zest, 2 T. lemon juice and vanilla in large bowl with mixer until blended. Add egg white and remaining 3 whole eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust. Bake 40 min. or until center is almost set. Cool 1 hr. Refrigerate 4 hrs.

Mix cornstarch and remaining sugar in medium saucepan, gradually stir in water and remaining lemon juice until blended. Bring just to boil on medium heat, stirring constantly, cook and stir until clear and thickened. Lightly beat reserved egg yolk in small bowl with fork until blended. Stir in 2 T. of the hot cornstarch over mixture. Return to remaining cornstarch mixture in saucepan, stir until blended. Cook 1 min. or until thickened, stirring constantly. Cool slightly. Spoon lemon glaze over cheesecake. Refrigerate 1 hr. or until firm. Use foil handles to remove cheesecake from pan before cutting to serve.

Debora Thill, Timber Lake



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*Hope  
it's jolly*

Warm Christmas  
wishes for our friends  
and customers,  
on two legs and four.

**OAH**  
VETERINARY HOSPITAL

Dr. Pat Prusha  
Dr. Karisa Polzen  
& staff

*We wish you a  
Merry Christmas and  
a Happy New Year!*



**Wishing  
you a  
Merry  
Christmas.**

Doug Heil, Agent  
215 W Grand Crossing  
Mobridge, SD 57601  
Business: 605-845-3603 Toll Free:  
800-658-3056

May the joy of the season  
bring you love and peace.  
Merry Christmas to a  
wonderful community!

**Here to help life go right.®**

 **State Farm®**

1708158 State Farm  
Bloomington, IL

### PINEAPPLE PINA COLADA DESSERT

1 3.4 oz. vanilla pudding  
1 20 oz. pineapple, crushed  
1 8 oz. Cool Whip  
1 tsp. Rum Extract  
1 C. shredded coconut  
1/2 C. chopped walnuts

Combine pudding, pineapple and rum extract. Fold in Cool Whip. Stir in coconut, walnuts. Chill.

Debora Thill, Timber Lake

### CHRISTMAS PUNCH

2 cups orange juice  
2 cups cranberry juice  
1 cup pineapple juice  
1 cup ginger ale

Mix together and serve cold.

Alaina Winterberg,  
Timber Lake

### HOLIDAY'S GIVING

1 box angel food mix  
1 box cake mix any flavor

Mix together store in Ziploc bag. Ready! Microwave mug or cup.

Use:  
3 T. mix  
2 T. water

Mix together and microwave for 1 minute.

Peggy Jackson Miller,  
Mobridge

## Coming Your Way: **Our Best Wishes!**

**Hope this holiday season delivers a rush of happiness!** May it find you surrounded by love, friendship, goodwill and good times.

Thank you for making our year run so smoothly.  
**We wouldn't be here without good friends and customers like all of you.**

## **Biegler Equipment**

**Timber Lake  
Bart & Marlene & Crew**



## *Hallelujah!*

*May the many blessings  
of Christmas be yours  
to cherish.*

## **RIEK'S**

### **CAFE**

**Rick Christman**





### EASY CHEESY POTATO SOUP

32 oz. pkg. frozen Southern-style diced potatoes  
 1/2 c. of onion, chopped  
 32 oz. container chicken broth  
 1 cup water  
 3 T. all purpose flour  
 Salt and pepper to taste  
 1 c. milk  
 8 oz. pkg. shredded Cheddar cheese  
 1/4 lb. bacon, crisply cooked and crumbled  
 Garnish: sliced green onions

Combine potatoes, onion, broth and water in a slow cooker. Cover and cook on low setting for 6 to 7 hours. In a bowl, combine flour, salt, pepper and milk; mix well. Pour flour mixture into slow cooker; increase to high setting. Cover and cook for 20 to 30 minutes, until soup has thickened. Add cheese, stirring until melted. Garnish servings with crumbled bacon and green onions. Serves 6 to 8.

Robyn Richter, Timber Lake

### BUNDT CAKE

1 c. butter (only)  
 1 3/4 c. sugar  
 6 eggs  
 1 c. coconut  
 12 oz. vanilla wafers, finely crushed

Beat butter and sugar at high speed. Add 1 egg at a time (Beat). Add coconut and cookies. Bake at 275 degrees for 1 1/2 hrs. in a well greased bundt cake pan. Cool about 20 min. before removing. Using a small rubber spatula to loosen sides. Flip out.

Mary Kraft, Isabel

*Happy Holidays*

At this most festive time of year,  
 We spread a message of joy and  
 cheer And deliver it to each of  
 you, With the hope it will last  
 the whole year through!

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**Wishing Our Neighbors  
 All the Joys  
 of the Season**

*Hope it's merry, bright and just right!*

Thank you for being such great customers  
 and friends. We really appreciate your  
 support, and we look forward to serving  
 you again soon in the New Year.

**West Winds  
 Health Services, Inc.**

**605-967-2000**

*To all the folks  
 who stopped by  
 this year, we'd  
 like to say thanks.  
 We're grateful  
 to belong to  
 such a friendly  
 community, and  
 look forward to  
 spending another  
 year with you.*

**Merry Christmas  
 and Happy New  
 Year!**

**Farmers Union Oil Company  
 McLaughlin**



## SUPER EASY CHOCOLATE COOKIES

2 boxes (18 1/4 oz.) chocolate cake mix  
5 eggs  
2/3 C. vegetable oil  
1 1/2 C. vanilla or white chocolate chips  
1 C. chopped pecans (optional)

In large mixing bowl, beat the cake mixes, eggs and oil until well blended. Stir in chips and nuts. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees for 10-13 min. or until set and tops are slightly cracked. Cool on pan for 2 min. before removing to wire racks to cool. Makes about 6 doz.

Carol Lipp, Timber Lake

**Merry Christmas  
& Many Thanks!**

Timber Lake always feels like home  
thanks to good people like you!

*Benj & Sheila, Josh & Heather and staff*

**Paylessfoods**

*Mobridge, SD*

**Deck  
the  
Halls!**

Boughs of holly, bows and snow,  
mistletoe, music and lights all aglow.  
May the sights and sounds of this special season fill  
your heart and home with the magic of Christmas.  
Best wishes to you and yours!

**LANDIS MACHINE**

Kelly Landis, Owner

Located 2 mi. south off Hwy 20 on the Promise Road

## HOMEMADE GREEN BEAN CASSEROLE

1-1/2 Tbsp. butter  
3 Tbsp. flour  
1-1/2 cups milk  
3 to 4 tsp. of ranch dressing mix powder  
1/2 tsp. black pepper  
1 cup chopped onion  
2 cloves of garlic minced  
1-1/2 cups fresh sliced mushrooms  
1-1/4 pounds of fresh green beans (you can use canned)  
1 cup toasted bread crumbs

1. To make white sauce, melt butter in small saucepan over low heat. Stir in flour, cook 1 to 2 minutes, stirring constantly. Using wire whisk stir in milk; bring to a boil. Cook whisking constantly, 1 to 2 minutes or until thickened. Stir in dressing mix and pepper. Set aside.

2. Preheat oven to 350 degrees. Spray medium skillet with nonstick cooking spray; heat over medium high heat. Add onion and garlic and stir 2 to 3 minutes or until tender. Remove half of onion mixture; set aside.

3. Add mushrooms to onion mixture remaining in skillet and cook about 5 minutes until mushrooms are tender. Combine mushroom mixture, green beans and white sauce in 1-1/2 quart casserole dish. Combine bread crumbs with reserved onion mixture. Sprinkle over casserole. Bake uncovered until heated through, about 20 to 30 minutes.

Alaina Winterberg, Timber Lake

**Nachos Navidad**



**EAGLE STOP** **TACO JOHN'S**

605-964-8146 Hwy. 212 • Eagle Butte, SD  
Hours: Eagle Stop: 24-7 • Taco Johns: 7 a.m.-10 p.m.

POTATO SALAD  
FOR THE CREW

1/2 C. Half & Half  
1 C. Miracle Whip  
1 T. vinegar  
1 C. sour cream  
1/2 C. sugar  
1/2 t. salt  
1/4 t. pepper  
2 T. mustard  
1/2 C. sweet relish or 1 jar  
pimento  
1 doz. hard boiled eggs  
1 sm. onion (chopped fine)  
1/2 C. celery (cut in small  
pieces)

Fill Dutch oven with  
potatoes and boil. When  
cool slice potatoes, eggs  
and celery in large bowl. In  
separate bowl, mix rest of  
ingredients then pour over  
potato mixture. Chill for  
about 2 hrs.

Kathleen Meier, Firesteel

BROWNIE MIX  
IN A BAG

1 c. sugar  
1/2 c. flour  
1/2 c. cocoa  
1/4 t. salt  
1/4 t. baking powder

At bake time add:  
2 eggs  
1/2 c. oil  
1 t. vanilla  
Chocolate chips (optional)

Bake at 350 degrees in a  
9x9 pan for 15-20 min.

Peggy Jackson Miller,  
Mobridge

APPLE BUTTER  
PUMPKIN PIE

1 C. pumpkin  
1 C. apple butter  
1/4 C. dark brown sugar  
1/2 t. cinnamon  
1/2 t. nutmeg  
1/4 t. salt  
3 eggs, beaten  
1 C. evaporated milk  
1 - 9 inch unbaked crust

Streusel Topping  
3 T. butter  
1/2 C. all purpose flour  
1/3 C. dark brown sugar  
1/2 C. chopped pecans

Preheat oven to 350  
degrees. In a large bowl  
combine pumpkin, apple  
butter, 1/4 cup brown  
sugar, cinnamon, nutmeg,  
and salt. Stir in egg and  
evaporated milk. Pour in  
pie shell. Bake in preheated  
oven 50-60 min. Sprinkle  
streusel over top. Bake for  
additional 15 min.

Debora Thill, Timber Lake

MERRY  
**CHRISTMAS**  
&  
Happy New Year

**THANKS**  
*For Your Patronage*

*With best wishes to one and all for  
a merry and bright holiday season.*

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*The Holiday Cookbook is made  
possible by the advertisers whose  
greetings appear on these pages.  
Thank them!*

Happy  
Holidays  
to our friends  
and customers

Heartland Waste  
Management  
Mobridge, SD



## Filled With Our Gratitude

We're hoping your holiday season is an  
equal mix of harmony and joy. For your  
goodwill and trust, please accept a generous  
measure of our sincere gratitude.

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*New: Hallmark Cards & Gifts*

## CHICKEN TATER TOT CASSEROLE

3 cups of cooked chopped chicken breast  
16 oz. sour cream  
1 can cream of chicken soup  
1 package of ranch mix  
1 bag of bacon pieces (3 oz.)  
2 cups of shredded cheddar cheese  
2 lb. bag of tater tots

Preheat oven to 350 degrees. Lightly spray a 9x13 baking pan with cooking spray. Set aside. In a large bowl, mix together chicken, sour cream, soup, ranch mix, bacon and cheese. Fold in tater tots. Spoon mixture into prepared pan. Bake 40 minutes at 350 degrees.

Alaina Winterberg, Timber Lake

## ENCHILADA CASSEROLE

1 lb. hamburger  
1 large onion, diced  
1 can cream of mushroom soup  
1 can enchilada sauce  
½ C. evaporated milk  
1 sm. can diced green chilies  
1 pkg. corn or flour tortillas  
2 C. cheddar cheese, shredded

Brown hamburger and onion, drain. Mix in soup, enchilada sauce, evaporated milk and green chilies. Simmer for 15 minutes. Cut tortillas in quarters. Layer in casserole dish, tortillas, sauce, cheese. Repeat layers and bake 30 to 35 minutes at 350 degrees.

Barb Gross, Timber Lake




## TWICE BAKED POTATOES

8 medium baked potatoes  
¼ C. butter  
1 C. milk  
1 egg, slightly beaten  
1 ½ t. salt  
½ t. pepper  
½ C. shredded cheddar cheese

Scoop out inside of potatoes. Save skins. Heat butter, milk, egg, salt, pepper and cheese until butter and cheese melt. Mix with potatoes and return to skins. Bake until hot. Recipe note: May be wrapped in foil and frozen, then bake at 400 degrees for 1 hour. If unwrapped bake 40 minutes.

Barb Gross, Timber Lake



*Peace On Earth*

*May his light shine down on you at  
Christmas time and always.*

*Glory to God in the highest,  
and on earth peace,  
good will toward men. Luke 2:14*

We feel blessed to work with friends and  
neighbors like all of you. **Merry Christmas!**

**Mobridge Livestock Market**

(605) 845-3622  
mobridgelivestock.com



### SALTED NUT ROLL BARS

1 yellow cake mix  
1/4 C. melted butter  
1 egg  
3 C. miniature marshmallows  
12 oz. peanut butter chips  
1/2 C. white corn syrup  
1/2 C. butter  
1 t. vanilla  
2 C. dry roasted peanuts  
2 C. Rice Krispies

Combine cake mix, melted butter and egg. Press into 9x13 pan. Bake at 350 degrees for 10 to 12 minutes. Place marshmallows on top and return to oven for 3 minutes or until marshmallows puff up. Melt the chips, corn syrup and butter. Add vanilla and pour over peanuts and Rice Krispies and then spread over marshmallows. Refrigerate. Cut into bars.

Kathleen Meier, Firesteel

### REUBEN CASSEROLE

1 lb. ground beef  
1 small onion, chopped  
Salt and pepper to taste  
1 can cream of celery soup  
1 can cream of mushroom soup  
1 c. warm water  
1 (16 oz.) can sauerkraut, drained  
2 c. wide noodles, uncooked  
2 c. cheddar cheese, grated

Brown ground beef, onion and seasoning; drain. Mix together soups and water. Spoon 1/2 of meat into bottom of large casserole. Cover with sauerkraut and layer with uncooked noodles. Top with remaining meat and pour soup mixture over all. Bake, uncovered, at 350° for 30 minutes. Sprinkle cheese on top and bake an additional 30 minutes.

Robyn Richter, Timber Lake



## PINEAPPLE CRUNCH

- 1 c. crushed cornflakes
- 2 T. sugar
- 1/3 c. butter, melted
- 2 T. cornstarch
- 2 cans (8 oz. each) crushed pineapple, undrained
- 2 c. vanilla ice cream, softened
- 1 pkg. (3.4 oz.) instant vanilla pudding mix

In a bowl, combine the cornflake crumbs, sugar and butter. Press into a greased 9-inch square baking dish.

Bake at 350 degrees for 10 minutes. Cool on a wire rack. In a saucepan, combine the cornstarch and pineapple until blended. Bring to a boil and stir for 2 minutes or until thickened. Cool. In a mixing bowl, beat the ice cream and pudding mix on low speed for 2 minutes or until blended and thickened. Spoon over crust. Top with pineapple mixture. Refrigerate until serving.

Sheila Schweitzer, Timber Lake



## TOFFEE BARS

- 1 c. butter, softened
- 1 c. packed brown sugar
- 1 egg yolk
- 1 tsp. vanilla
- 2 c. flour
- 1/4 tsp. salt
- 6 milk chocolate candy bars
- 1/2 c. walnuts

Cream butter and brown sugar until light and fluffy. Beat in egg yolk and vanilla. Gradually add flour and salt, beat until smooth. Press into greased 15" x 10" pan. Bake at 350 degrees for 17 minutes or until golden brown. Immediately place candy bars on top and spread. Sprinkle walnuts on top.

Darshan Long,  
Timber Lake



Timber Lake Staff: (L-R) Della Evans, Rusty Gebhardt, Whitley Dupris, Karma Nash, Jenny Bollinger.

Isabel Staff: (L-R) Shayla Beer, Keri Swift

**Just a friendly little greeting and a heartfelt wish for cheer. May the peace and joy of Christmas stay with you all through the New Year!**

**We thank you for your business, and look forward to seeing you again soon.**



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### BEST IN THE WEST SUGAR COOKIES

1 c. powdered sugar  
1 c. sugar  
1 c. butter  
1 c. oil  
2 eggs  
1 tsp. vanilla  
4 c + 4 T flour  
1 tsp. salt  
2 tsp. baking soda  
1 tsp. cream of tartar

Cream sugars, butter and oil. Beat in eggs and vanilla. Sift and add remaining ingredients. Roll into balls. Flatten with fork. Bake 10 minutes at 375 degrees.

#### VANILLA GLAZE:

1/3 c. butter, melted  
2 c. powdered sugar  
1 1/2 tsp. vanilla  
2 – 4 Tbsp. milk

Stir powdered sugar and vanilla into melted butter. Stir in milk.

Darshan Long, Timber Lake



### TUNA SOUR CREAM CASSEROLE

1 pkg. frozen peas  
1/4 c. butter  
2 c. soft bread crumbs  
2 c. cooked macaroni  
1 can tuna  
1 c. sour cream  
1/2 c. milk  
1 can mushroom soup

Melt butter in skillet, add bread crumbs and stir over low heat till light brown. In 2 quart casserole mix all the other ingredients. Mix well. Sprinkle bread crumbs on top and bake at 350° for 40 to 45 minutes.

Julie Landis, Trail City

### SWEET AND SALTY NUTS

2 T. butter  
1 lb. pecan halves (about 4 1/2 cups)  
1/2 c. granulated sugar  
1/3 c. lightly colored corn syrup (I use Karo white corn syrup)  
1 T. coarse sea salt or kosher salt  
1/2 t. freshly ground pepper

Preheat oven to 325 degrees. Use all of the butter to grease a 15x10x1" baking pan. In a large bowl, stir together the nuts, sugar, corn syrup, salt and pepper. Spread in baking pan. Bake for 25 minutes or until golden and bubbly, stirring once or twice. Remove from oven and spread on large piece of heavy aluminum foil. Spread them apart. Cool completely – about 30 minutes and break apart any remaining clumps. Store in airtight container at room temp. for up to 2 weeks or freezer for 3 months. (I keep mine longer at room temp with no problem!) Enjoy as is or in salads, etc.

Marcia O'Leary, Timber Lake





### BANANA OATMEAL BREAD

2 c. all purpose flour  
1 t. baking powder  
3 very ripe bananas, mashed  
1 large egg  
1 c. chopped walnuts  
1/2 c. rolled oats  
1/4 c. slivered almonds or regular chopped  
1 t. baking soda  
1/2 t. salt  
3/4 c. packed brown sugar  
3 T. vegetable oil  
3/4 c. mini or regular chocolate chips

Preheat oven to 350°F. Grease and flour or spray a 9 by 5 inch loaf pan. Whisk flour, baking soda, baking powder and salt into a medium bowl.

In a large bowl, using an electric mixer on medium speed, beat together bananas, sugar, egg, oil, and 1/2 c. water until thoroughly combined, about 3 minutes. Reduce mixer speed to low and add flour mixture in 2 batches, beating after each addition until just combined. Scrape down sides of bowl.

Stir in walnuts, almonds, chocolate chips and oats. Pour batter into loaf pan and bake until bread is golden brown and a skewer inserted into the center comes out clean, about 1 hour. Cool loaf in pan on a wire rack for 10 minutes, then remove from pan and cool completely.

Bonnie Crawford, Fort Pierre

### CHERRY-PINEAPPLE DESSERT

1 20 oz. can crushed pineapple w/juice  
1 21 oz. can cherry pie filling  
1 box yellow cake mix  
1 c. coconut flakes  
1 c. chopped pecans or walnuts, if desired  
1 c. (2 sticks) butter

Dump pineapple with juice and spread into bottom of pan. Top with cherry pie filling. Sprinkle top evenly with dry cake mix. Add coconut and chopped nuts. Slice butter over all. Bake at 350 degrees for 35 to 40 minutes. Let cool before cutting.

Colleen Keller, Timber Lake

### AMISH CINNAMON BREAD

Cream together:

1/2 c. butter, (soft), 1 c. sugar, and 1 egg

2 c. flour  
1 t. baking soda  
1 c. buttermilk (sub 1 c. milk + 2 T. vinegar)  
1/3 c. sugar  
1 T. cinnamon  
Sprinkle on top

Makes 1 loaf. Bake 40-50 min. on 350 degrees.

Peggy Jackson, Mobridge

### TACO BARS

1 lb. ground beef  
1 pkg. taco seasoning  
2 pkg. crescent rolls  
1 c. sour cream  
2 c. shredded cheddar cheese  
1/2 c. salsa

Brown ground beef and add taco seasoning and prepare according to package directions. Unroll one tube of crescent rolls and place on bottom of 9x13 pan. Press seams together. Bake at 375 until rolls start to brown, 10-12 minutes. Cover dough with beef mixture, spread sour cream over beef. Sprinkle with cheese and drizzle with salsa. Unroll second tube of rolls and spread over top, pinching together seams. Bake 25-30 minutes or until top is brown. Let set 10-15 minutes before cutting.

Leah Peterson, Timber Lake



*We'd like to say thanks  
for making our year so  
special, we're grateful  
to all of you!*

*Merry  
Christmas &  
Happy New Year*



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## APPLE CRUMBLE MUFFINS

These tasty fresh apple muffins are topped with a buttery crumb streusel. Feel free to use chopped pecans in this recipe, or add a little more chopped apple if you don't care for nuts. They're delicious either way, and they make a great flavorful muffin for a special morning.

### Ingredients

1/2 c. (4 oz.) butter,  
softened  
3/4 c. packed light brown  
sugar  
2 lg. eggs  
1 1/2 t. vanilla extract  
2 1/4 c. all-purpose flour,  
Spoon and Sweep Method,  
about 10 oz.  
2 1/2 t. baking powder  
2 t. ground cinnamon  
1/4 t. salt  
2/3 c. milk  
1 c. finely chopped apple  
1/2 c. chopped walnuts,  
optional

### Crumb Topping

1/3 c. all-purpose flour  
1/3 c. packed brown sugar  
1/2 t. cinnamon  
pinch salt  
3 T. softened butter

Makes 1 dozen muffins

### Preparation

Heat oven to 375°. Line muffin cups with paper liners. In a large mixing bowl with electric mixer, cream butter and 3/4 c. of brown sugar until light. Beat in the eggs until well blended. Beat in the vanilla extract. In another bowl

combine the 2 1/4 c. of flour with the baking powder, 2 t. of cinnamon, and 1/4 t. of salt. Add about one third of the dry mixture to the creamed mixture with half of the milk. Beat on low speed just until blended. Add the remaining dry mixture and the remaining milk; beat on low speed

just until blended. Fold in the chopped apple. Spoon the batter into 12 prepared muffin cups, filling about 3/4 full. In a small bowl, combine the 1/3 c. of flour with 1/3 c. of brown sugar, the cinnamon, and the salt; mix to blend thoroughly. Work in the butter with a fork or fingers until

the mixture is crumbly. Sprinkle a generous amount over each filled muffin cup. Bake the muffins for about 18 to 23 minutes, or until a toothpick inserted in the center of a large muffin comes out clean.

Marcia O'Leary,  
Timber Lake

## *May Blessings Surround You All Season*



We feel blessed to enjoy the gifts of friendship and goodwill from kind customers and friends like you at Christmastime and all year. We sincerely appreciate your support, and we wish you and yours all the very best.

**Merry Christmas to you!**

.....  
**Premier Equipment**

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### SHEPHERD'S PIE

1 lb. hamburger  
½ onion, chopped  
salt  
pepper  
½ bag frozen mixed vegetables  
1 can cream of mushroom soup  
Mashed potatoes (your amount)

Brown hamburger; add onion, salt and pepper. Cook until tender. Drain. Add mixed vegetables and soup. Pour into greased 1 ½ quart casserole. Top with the mashed potatoes. Bake at 350 degrees for 30 minutes. The last 10 minutes, sprinkle ½ c shredded cheese on top and finish baking.

Lou Lindskov, Isabel

### SALMON SPREAD

1 can (15 oz.) red salmon, drained  
1 8 oz. pkg. cream cheese, softened  
3 T. mayonnaise  
1½ T. onion flakes  
¾ t. sherry flavor, optional  
½ t. lemon pepper  
½ t. dill weed

Remove large bones and dark skin from salmon. Gently mix all ingredients together with a fork. Place in a crock and refrigerate at least 4 hours. Top with fresh dill for garnish, if desired. Serve with pita bread wedges or assorted crackers. Makes 2½ cups.

Dorothy Schuh, McIntosh

★ PEACE, JOY, LOVE, FAITH, ★  
HEALTH, ABUNDANCE, CHEER





## BREAD

In one bowl mix:  
3 1/4 c. bread flour  
1 T. sugar  
1 1/2 t. Kosher salt

Proof the yeast:  
1 1/2 t. Active dry yeast  
1/4 c. warm water  
1 1/2 t. sugar

In another bowl mix:  
1 c. warm milk (no warmer than 110 degrees)  
1 large egg

Add the three above together in mixer for 10 minutes then add 4 T. real soft butter. If desired, one can prepare fresh jalapenos and dice them and add to the dough. If adding jalapenos to dough, do that after butter.

Flour the surface of dough and place in bowl, let rise 40 minutes to 1 hour. Punch down. Let rise again.

Adding cheese is another option:  
If adding cheese at this point roll dough into a rectangular form, spread with little bit of soft butter, cover with grated cheese and fold like folding a letter and place in loaf pan. If not using cheese, just put in loaf pan.

Let rise again. When ready to bake, spray top lightly with water. Bake 425 for 15 minutes; then 375 for 25 minutes.

*Notes:*  
*This recipe will make one very large loaf using a regular loaf pan or two medium loaves using a regular loaf pan or can be made in muffin tins. Experiment!*

Johnny Weber, Timber Lake



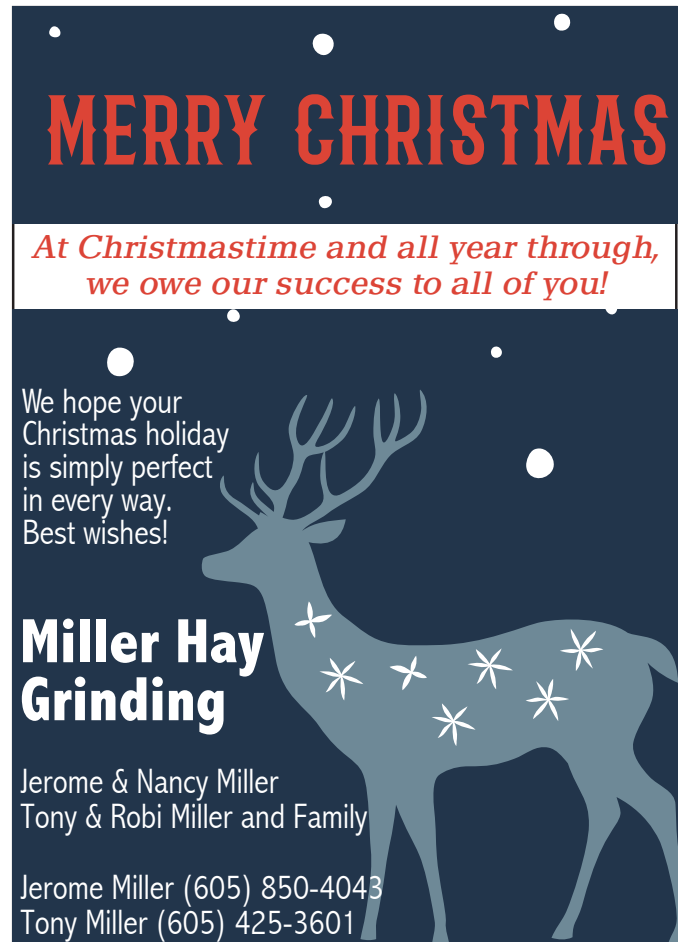
## SNICKER BITE COOKIES

1/2 C. Crisco  
1/2 C. brown sugar  
1/2 C. white sugar  
1 egg  
1/2 C. peanut butter  
1/2 t. vanilla  
1 C. flour  
1/3 t. salt  
1/2 t. soda  
Snickers Bites

If you have a large bag of Snicker Bites, you will need to double this recipe. Chill the dough a little so that it is easier to get around the candy.

Mix the Crisco, sugars, egg, peanut butter, vanilla, flour, salt and soda together. Mold around Snicker Bites. Bake at 350 degrees for 10-12 minutes.

Barb Gross, Timber Lake



### GRAHAM CRACKER PUDDING

4 egg yolks  
1 c. sugar  
dash of salt  
1 c. milk

Cook until thick. Cool.

Add:  
2 pkg. Knox gelatin  
1 c. cold water  
2 t. vanilla

Beat 4 egg whites + 4 T. sugar.  
Whip 1 pt. (2 c.) cream and fold into egg white mixture.  
Add to cooled mixture.

Crush 20 graham crackers and add 4 T. butter, 2 t. cinnamon, 6 T. brown sugar.

Line 9" x 13" pan with crumbs. Save some for top.  
Refrigerate.

Bertha Kuhn – Barb's mother-in-law  
The favorite dessert of the Kuhn family

### CHEESY BACON POTATO SOUP

½ lb. bacon – can use bacon bits or ham  
3 c. cubed potatoes – can use hashbrowns  
½ c. celery, chopped  
¼ c. onion  
1 t. parsley  
½ t. salt  
1 chicken bouillon cube  
3 c. water  
1 ½ c. milk or cream  
2 T. flour  
½ c. processed cheese or cheese of your choice

Fry bacon until crisp. Drain and break into pieces. Set aside. Combine potatoes, water, celery, onion, parsley, salt and bouillon. Cover and simmer 15 – 20 minutes until vegetables are tender.

Gradually add milk to flour, stirring until well blended. Add to hot vegetables, stirring until thickened. Add cheese and bacon. Stir until cheese melts.

Norma Kuhn,  
Great Bend, KS  
(Barb' Kuhn's sister-in-law)



***Christmas is coming,  
much to our delight.  
We hope it's especially  
merry and bright!***

To all of our good friends and customers here, thank you for making our year so special. We wish you all the best at Christmastime and throughout the New Year.

**Wrangler Inn & Windjammer**  
Jeff & Marie and staff  
605-845-3641 • Mobridge, SD



**Merry Christmas!**

Happy Holidays and many thanks for your loyal support.

**Jack's Service**  
Isabel, SD  
605-466-2147



### MOM'S CHOCOLATE PUDDING

4 c. milk – let it get hot

1 ¼ c. sugar

6 T. flour

½ c. cocoa

Sift together and add to milk

Cook until thick and add 4 beaten egg yolks. Cook and add 2 T. butter and 2 t. vanilla.

For plain pudding, increase flour and omit cocoa.

Allie Osborne (Barb Kuhn's mother)

### PEANUT BUTTER WINKIES

1 cup white corn syrup

1 cup sugar

2 cups peanut butter

4 cups fresh corn flakes (fresh is key)

Bring the corn syrup and sugar to a boil in a large sauce pan. Boil for 1 minute, stirring constantly so not to scorch. Remove from heat. Stir in the peanut butter and then the corn flakes. Drop by teaspoons or tablespoons onto waxed paper. Can break the corn flakes up for easier stirring.

Makes 36 to 48 cookies.

Lou Lindskov, Isabel

### CREAMED CABBAGE

1 medium head cabbage\*

1 T. Sugar

2 T. Flour

1 c. cream

Salt and pepper to taste

Saltine or cheese crackers, crushed

Shred cabbage and place in buttered casserole dish. Mix sugar, flour, cream; add salt and pepper. Pour over cabbage. Sprinkle cracker crumbs on top. Cover. Bake at 350° about 50 minutes; remove cover and bake about 10 minutes more.

\*I never measure cabbage. Cabbage should be nearly covered with liquid.

Dorothy Schuh, McIntosh

### GOULASH

2 lbs. hamburger

½ onion, chopped

Salt

Pepper

2 cans vegetarian vegetable soup

1 can tomato soup

1 can diced tomatoes or tomato juice (your choice)

1 lb macaroni

Brown hamburger, onion, salt and pepper. Drain. Add 2 cans vegetable soup and 1 can tomato soup. Add 1 can diced tomatoes or tomato juice – do not drain. Simmer all together while you cook the macaroni. Stir all together.

Lou Lindskov, Isabel

### BARBECUE

3-4 lbs. ground beef

1 can cream of chicken soup

1 can tomato soup

1 T. brown sugar

1 T. onion

¼ c. ketchup

1 T. mustard

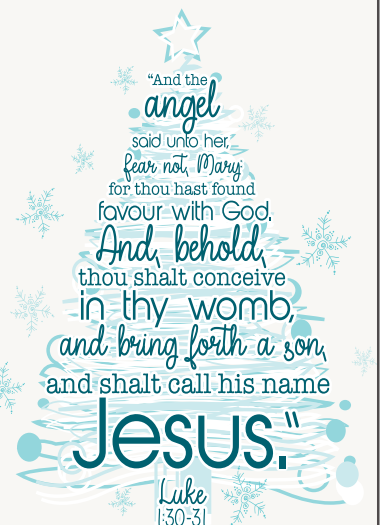
Brown meat and onion. Drain. Add all other ingredients and heat thoroughly.

Dorothy Schuh, McIntosh

**PRAIRIE PARISH** would like to wish you,  
your family & friends a Merry Christmas!

Come celebrate the  
birth of the  
Christ Child  
Christmas Eve Day  
at UCC in Isabel  
at 3 p.m. and  
at United Parish  
in Timber Lake  
at 5 p.m.

If you are looking for a  
church home or would like  
to come and visit, come  
Sundays at 9:00 at United  
Parish in Timber Lake or  
11:00 at UCC in Isabel  
(These times reverse  
beginning January 1)





### TOMATO HAMBURGER SOUP

1 can (46 oz.) V8 Juice  
2 pkg. (16 oz. each) frozen mixed vegetables  
1 pound ground beef, cooked and drained  
1 can (10 3/4 oz.) condensed cream of mushroom soup, undiluted.  
2 t. dried minced onion  
Salt and pepper to taste

In a 5 qt. slow cooker, combine the first five ingredients, mix well. Cover and cook on high for 4 hrs. or until heated through. Season with salt and pepper. Yield: 12 servings

Carol Lipp, Timber Lake

### EASY HOLIDAY SALAD

1 c. diced celery  
1 T. lemon juice  
1 c. diced apples  
1/2 c. chopped walnuts  
3/4 c. salad dressing or mayonnaise

Combine celery, apples and nuts. Combine dressing and juice. Add dressing to apple mixture. Mix well.

Colleen Keller, Timber Lake

### APPLE ROLLS

Boil and cook (for a minute or two):

1 1/2 C. sugar  
2 C. water

Blend:

2 C. flour  
4 t. baking powder  
1 t. salt  
3 T. butter  
2 T. sugar

Apples: 5 to 6 depending on size

Add one beaten egg and 1/2 C. milk to dry ingredients; roll out dough as for cinnamon rolls. Spread finely chipped apples on dough. Sprinkle sugar and cinnamon on apples to taste. Roll up and cut like cinnamon rolls. Space in pan (I use 9x13 pan) and pour boiled syrup over rolls. Bake at 350 degrees until brown. Serve in a small bowl with whipped cream or ice cream. Wonderful warm too!!!

Kathleen Meier, Firesteel



## CHRISTMAS GREETINGS

Thank you  
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in 2019!



Winter apparel, jewelry, gloves,  
caps, mugs, banners, Muck Boots.

We can personalize your gifts!

From Roy, Ann, and Sarah  
**DAKOTA SILK SCREEN**  
Main Street, Timber Lake

## CRISPY ORIENTAL SALAD

Serves 10

### PART 1 - CRUNCHIES:

1/2 c. margarine, melted

2 T. sugar

.75 oz. sesame seed (little less than 1/4 c.)

2 pkg. ramen noodles, broken up (don't use seasoning)

1/2 c. slivered almonds

Put together in small pan and saute til light brown. Set aside, let cool completely.

### PART 2 - DRESSING:

1/2 c. oil

1/4 c. red wine vinegar

1/2 c. sugar

2 T. soy sauce

### PART 3 - GREENS:

3 heads chopped romaine

Optional: chopped Chinese cabbage, spinach, carrots, radishes

I usually prepare the three parts the day before and toss right before serving.

Marcia O'Leary, Timber Lake



**Peace & Joy**  
*Love & Light*  
**Faith & Gratitude**

At this special time of year, we'd like to share our best wishes with the friends, customers and neighbors who have made our year simply spectacular.

**Boldt Power, Inc.**  
Isabel, SD

*Tidings of Peace,  
Comfort & Joy*

to every man,  
woman, girl & boy

From all of us to all of you, go our very best wishes for a bright and beautiful Christmas season filled with love, friendship, health and happiness. We'd like to thank kindhearted folks like you for making our year so special and enjoyable. We greatly appreciate your generous support, and we look forward to your continued friendship.

**Biegler's Timber Lake Service**  
Merry Christmas from David, Jackie, & the Crew!

*Have a Blessed Season*

We'd like to wish all of our special friends, neighbors, customers and associates here a blessed and beautiful Christmas. May the birth of our Savior be at the heart of your celebrations all season.

Thank you for your goodwill and friendship. We sincerely appreciate your kind support.

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# *From All of Us* To All of You, **Season's Greetings!**

## **West Dakota Health Center**

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Dr. Josh Henderson, DO Candida Goehring, CNP  
Kris Lawien • Holly Keller • Rachael Goldade



**We wish you a happy, healthy holiday!**



*It's about life, it's about you!*

## **Mobridge Regional Healthcare Foundation**

The Mobridge Regional Healthcare Foundation shares in the Vision of Mobridge Regional Hospital & Clinics of "Becoming one of America's finest rural health providers". Since 1991 our advocacy, promotion, and inspiration to raise funds and positively promote our community owned medical facility has been our #1 priority.

The Foundation provides an important fundraising outreach service for the Mobridge Regional Hospital & Clinics. All of the Foundation funds and activities benefit the entire region through improved healthcare, education, and screening.

More information at [www.mobridgehospital.org](http://www.mobridgehospital.org).

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