



THE ST. FRANCIS Singers warm up before their performance during the Yuletide Festival held Dec. 2.

Senior citizens share Christmas memories

The senior citizens were asked to share some of their special memories about Christmas. Some of them answered them with some very interesting comments.

ErvaGene thought the most special Christmas she had was in 1936. That was when she had a baby brother, John Alden, to celebrate Christmas with.

Lloyd P. Cadwell said, "The first Christmas that he remembered was when he was five years old. I have a pictures of my cousin and I in our pajamas, next to our presents and a Christmas tree. There was a cowboy outfit for each of us and a pistol. My whole family, my cousins family and our grandparents were all there."

Lloyd's most special Christmas was when he was in the ninth or tenth grade his parents gave him a yellow/gold five speed schwinn bicycle with a banana seat. It had a stick shift and they surprised me because they told me they couldn't afford it. They know it was the one present I wanted more than anything else ever as a child.

Mr. Cadwell has continued his families tradition with all the lights on a Christmas tree and outside are blue lights only. He prefers it on a white tree.

Bud Houtman remembers his first Christmas in 1928. He got an International dump truck made of cast iron, with a hoist.

Turkey Muffuletta

Taste of Home

- 1 loaf (1 pound) Italian bread
- 1/3 cup olive oil
- 3 tablespoons balsamic vinegar
- 1 tablespoon minced fresh basil or 1 teaspoon dried basil
- 1 garlic clove, minced
- 1/2 teaspoon salt
- 1/4 teaspoon crushed red pepper flakes
- 3/4 pound sliced deli turkey
- 6 ounces provolone cheese, thinly sliced
- 1 jar (7 ounces) roasted sweet red peppers, drained and sliced
- 1/2 cup sliced pimiento-stuffed olives
- 1 large tomato, sliced

- 3 tablespoons shredded Romano cheese
- 1 tablespoon minced fresh oregano or 1 teaspoon dried oregano
- 1/4 teaspoon pepper

Cut bread in half lengthwise; carefully hollow out top and bottom, leaving a 1-inch shell (discard removed bread or save for another use).

In small bowl, combine the oil, vinegar, basil, garlic, salt and pepper flakes; brush over cut sides of bread. In the bottom bread shell, layer the turkey, provolone cheese, red peppers, olives and tomato. Sprinkle with Romano cheese, oregano and pepper. Replace bread top.

Wrap in plastic wrap; refrigerate for 30 minutes. Cut into slices. Yield: 6 servings

Minestrone with Turkey

Taste of Home

- 1 medium onion, chopped
- 1 medium carrot sliced
- 1 celery rib, sliced
- 1 garlic clove, minced
- 1 tablespoon olive oil
- 4 cups chicken broth or homemade turkey stock
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 2/3 cup each frozen peas, corn and cut green beans, thawed
- 1/2 cup uncooked elbow macaroni
- 1 teaspoon salt
- 1/4 teaspoon dried basil

- 1/4 teaspoon dried oregano
- 1/4 teaspoon pepper
- 1 bay leaf
- 1 cup cubed cooked turkey
- 1 small zucchini, halved lengthwise and cut into 1/4-inch slices
- 1/4 cup grated Parmesan cheese, optional in a Dutch oven, saute the onion, carrot, celery and garlic in oil until tender. Add the broth, vegetables, macaroni and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Add turkey and zucchini; cook until zucchini is crisp-tender. Discard bay leaf. Serve with Parmesan cheese if desired. **Yield:** 6 servings (2 quarts).



HAPPY NEW YEAR!

New Year's Eve is the perfect time to celebrate with your friends and loved ones.

Just remember to be safe and designate a sober driver.

L & L LIQUOR

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WE'RE EXCITED TO BE CELEBRATING A NEW YEAR.

WE WISH YOU A VERY ENJOYABLE HOLIDAY, AND WE LOOK FORWARD TO SEEING YOU AGAIN SOON!

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