



# HAPPENINGS

Quarterly News for the Residents by the Residents

December 2024

Volume 8, Issue 3

## From the Board of Directors

Author: Dana McDonald



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Grapevine News: Betty Pita  
Monthly Calendar: Carol Carey  
Happenings: Pat Hobson & Betty Pita



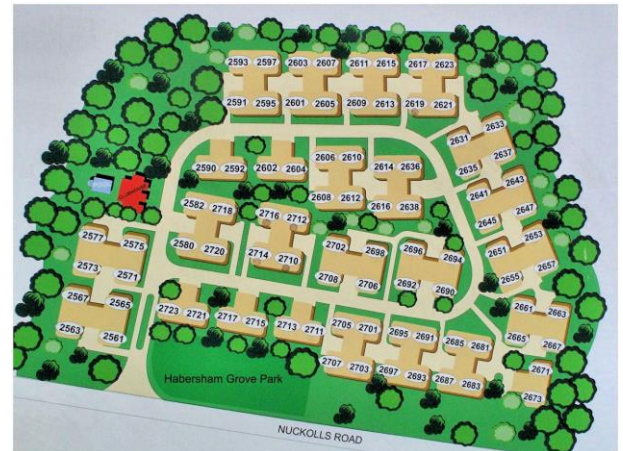
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Since the August publication of the 'Happenings' the Board held an open meeting in November and the Annual Meeting on December 10<sup>th</sup>. We thanked outgoing directors Frank Carey and Sue Vaughn and Owners elected two new Directors, Rocky Hoyt and John Petersen and re-elected Carolyn Murdock to the Board.

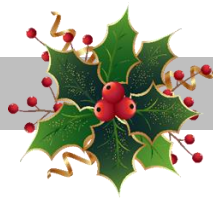
It was an informative meeting with reports from each of our Committees, a Treasurer's Report and a President's Report. It was attended (or represented by a Proxy) by 61% of our Owners.

Those in attendance were informed about our Finances and our Reserve Account. We have a reserve balance, as of November 30<sup>th</sup> of \$208,218, and an additional \$20,000 for our insurance escrow.



New residents since the publication of the August issue of the "Happenings":

Joan Simmons Unit 2607



## From the Board of Directors

*Author: Dana McDonald*

During our most recent property inspection at the end of November, Gregg McGregor, Frank Carey and Dana McDonald noted a few small items for repair and discussed some of the trees under consideration for removal before their root systems caused any issues. Overall, Gregg praised our community for its well maintained appearance.

As your incoming President, I hope to keep up the good work and diligence of Frank Carey. In the words of Frank, "leave it as good as you find it" and that is a goal worth striving for. We have a beautiful community we can be proud of, and I'm honored to serve. I welcome back Carolyn to her third term serving in the role of Treasurer. She is a dedicated professional and our community is in good hands with her financial guidance. I welcome back Rocky Hoyt. He's once again serving on the Board. In addition to providing his wisdom, Rocky prioritizes strengthening our sense of community. He hopes to bring back the monthly Saturday breakfasts and the Men's Club. I also welcome back John Petersen who is serving on the Board again. John helps everyone in our Community by volunteering for any project. What doesn't he know how to do? Serving the second year of her term is Karen Willis who generously gives of her time by also serving as Chair of our Communications Subcommittee and Petty Cash Officer. We have a great team and I'm honored to work with them.

We wish everyone Happy Holidays. Please remember that if you are entertaining street parking is not allowed in our community. If there is no event at the clubhouse your guests may park at our clubhouse, provided they leave a note on their car dashboard with your name and unit number. The rules in a wonderful community aren't onerous, they are just rules of common courtesy.

**A VERY MERRY**  
**CHRISTMAS**  
**and Happy New Year!**



## Social Committee News

*Co-Chairs:*

Barbara & Merrilee  
Griffin Maycock

*Editor:*

Pat Hobson



## November

Emily & Marlene hosted at Ted's Montana Grill. They gave everyone a lovely scented candle. Everyone enjoyed their favorite foods.

## Ladies Lunches:

### September

We were treated to a delicious salmon entrée or chicken Caesar salad, plus key lime pie for dessert at Holbrook Senior Living in Sugar Hill. Afterwards, several of us toured the facility. Door prizes of lovely flower arrangements were won by Rosie, Sarala and Barbara.

### October

Judy hosted at Marlow's Tavern, a fall favorite outside on the patio. We received fall pot holders as a hostess gift. Marlow's provided outstanding service and food.



## December

A private visit to Narnia at the eclectic Sugar Hill Café was a special luncheon for the twenty attendees. The décor was so fun, and the sandwiches, salad and cake were delicious. Sherry arranged for this fun event with assistance from Merrilee. Guests took home a packet of lovely cards with a pen and chap stick.





Social Committee News Cont.

*Labor Day* cookout and covered dish



*Shrimp Boil*: We had a big crowd for Bill's Shrimp Boil in September. Everyone enjoyed salads, hushpuppies, grits, dessert and of course the shrimp! We look forward to this event every year.



*October Tailgate Party*: Emily, Marlene and Chris did a wonderful job with pizza, subs, salads and dessert. Guests were attired in the favorite team colors. A great time was had by all!





## Social Committee News Cont.

**Arts & Crafts Show:** Our talented neighbors showcased their talents, including knitted items, quilts, crochet, paintings, dolls, Christmas ornaments, photos, books written, musical instruments, miniature structures, flies for fishing, woodcarvings, and more. It was a treat to see these creations.





Social Committee News Cont.

***Veterans Day Hot Chocolate Bar:*** Everyone enjoyed Jim Grant's slides of neighborhood veterans, hot cocoa and toppings, and Merrilee's awesome short bread cookies. Guests visited and reminisced about their service to our country.



***Christmas Dinner:*** We had a full house, Merrilee made delicious wassail as a special treat. Ferguson's catered beef tenderloin and turkey, plus sides. We had a variety of cheesecake for dessert. After dinner, Jan played Christmas songs and we sang carols. It was a wonderful way to start the holiday season.





## Social Committee News Cont.

### *Year of 2024*

*The year's at the end  
And we're looking back  
At all our activities  
Of which we've kept track,  
We've had catered dinners  
And tasty covered dishes.  
We've picnic-ed and grilled  
And fulfilled wishes.  
Whatever the event  
Both great and small  
We've loved serving the Circle  
And bringing joy to you all.*



## Aerial House Toy Collection Drive

*Author: Carol Carey*

The Toy Drive was a huge success this year. They were delivered to Station #15 on Friday the 13<sup>th</sup>. The firemen were pleasantly surprised by all the toys collected and extended a 'BIG' Thank You to all the residents of The Orchards of Habersham Grove for our generosity! There will be a lot of smiling faces this year.

A list of all that was collected or purchased with your donated money:

- 45 Misc. Toys/Truck sets
- 32 Stuffed Animals
- 21 Board Games
- 18 Books
- 12 Card Games
- 5 Coats
- 4 Dolls
- 3 Basketballs
- 1 Bike





## Clubhouse Committee



*Co-Chairs:*  
*Barbara Grant &*  
*Mary Ellen Morrow*



As we are in the holiday season you will notice the lovely Christmas tree and decorations in the clubhouse. Thanks to Mary Morrow and her decorating crew: Pat Beavin, Earlan Gill, Valerie Jones and Iris Kornblatt, we have a festive setting for all clubhouse activities.



If you are bored and stuck inside during the cold winter months, stop by the clubhouse to browse the selection of puzzles and books.

*We would love to have current magazines and current copies of the Forsyth Co Newspaper to add to the rack in the exercise room.* You are sure to find something that will be of interest.

Too cold to walk outside – there are four machines in the exercise room to keep you moving and help with the holiday calories.



The Petersen's are back and John has already done some touch-up painting. We appreciate his willingness to help out with little projects. Thanks to Chris DiCio for the fall and winter rugs placed at the front door.

We are blessed to live in such a caring and loving community. We wish each of you a very Merry Christmas and a Happy & Healthy New Year!







## Communications Subcommittee

*Chair: Karen Willis*



We are into our fifth year of providing a way for neighbors to ask questions and get feedback with accurate information. All questions are welcome and we want to keep our neighbors informed.

**Question:** Lately there have been good reports given that are informative during board meetings and it might be helpful to have monthly updates; reviews of what is going on in the community. Would it be possible to have monthly board meetings rather than quarterly?

**Answer:** The board can certainly consider this and possibly begin to have meetings every other month and see if this would be a worthwhile move. The board encourages residents to attend meetings and ask questions and share thoughts about our community.



## Rules & Regulations 101:

### III. GROUNDS CARE AND AESTHETICS.

#### A. Alteration of Grounds, Structures and Landscaping.

1. Improvements and alterations of any nature are governed by Section 13 of the Declaration. Any addition, modification or alteration to the face of the buildings, inclusive of patio and veranda areas, which requires attachments of any kind, shall be submitted in writing on the approved Request for Modification Form, found on the website <https://habershamgrove.com> and in

the clubhouse, to the Association Property Manager for recording, and then submitted to the ACC for approval consideration prior to installation. Residents wishing to make any type of addition, modification or alteration to the face of the building, inclusive of any patio or veranda area, or any other exterior alteration, addition, fence, wall, patio or deck must submit a detailed written request using the approved Request for Modification form to the property manager for recording and submission to the ACC, and are prohibited from making any such addition, modification or alteration without the written approval of the ACC. The Association may, upon notice to the Owner, remove unauthorized additions, modifications, or alterations at the Owner's expense. Nothing may be hung or displayed, nor any signs canopies, shutters, or any other device or ornament be affixed to or placed upon the exterior walls, doors, fences or roof without prior written approval of the ACC.

2. Storm doors may be added at the resident's expense using only the pre-approved design and color. Specific information about approved storm doors may be obtained from the management office or Board.

3. Tampering with, disconnecting, or changing the illumination of the Night Visibility Lights is a violation of the Rules and Regulations and is strictly prohibited.

The more you know... Next time we will cover damage to the Common Elements. Feel free to ask questions about our Rules and Regulations



## Habersham Book Club

Author: Dana McDonald



The Habersham Book Club has fifteen members. We've had two new members join this past year and welcome anyone who would like to attend. We meet at the clubhouse at 2:00 P.M. on the third Monday of each month, except for the months of July and December.

We've chosen the following tentative list for most of 2025:

### January 20, 2025

The Museum of Failures – Thirty Umrigar

### February 17, 2025

The Glassmaker – Tracy Chevalier

### March 17, 2025

The Flower Sisters – Michelle Collins  
Anderson

### April 21, 2025

The Mango Tree – Annabelle Tometich

### May 19, 2025

Eleanor Oliphant is Completely Fine –  
Gail Honeyman

### June 16, 2025

Becoming Madame Secretary –  
Stephanie Dray

### July – No Meeting

### August 18, 2025

Killers of the Flower Moon – David Grann

### September 15, 2025

James – Percival Everett

### October 20, 2025

American Dirt – Jeanine Cummins

### November 17, 2025 – Undecided

### December – No Meeting

Please feel free to join our meeting discussions for any of these books that look interesting to you.

## Landscape Committee News

Chair: Dub Todd



Landscaping has a direct impact on all of us as homeowners. It is not just about planting, mowing and blowing. It is about creating an inviting colorful environment that enhances the appeal, enjoyment, and overall value of our homes.

We have made every effort to help provide the community with a cost effective, colorful and sustainable landscape plan. We have used shade tolerant Zoysia sod where grass has been added and the results have been positive. All curb and driveway areas, which once had pine straw spilling over into the street, have been landscaped with a grass strips to prevent unsightly spillover.

Owners and guests have been very cooperative by not driving on the grass along driveways. You might remember the ugly mud holes that once appeared in the grass where the ugly reflector posts are now.

The landscape you enjoy today is the result of efforts by Landscape Committees made over the past several years. We hope you continue to enjoy it.

Thanks to our Landscape Committee members for a very successful year. Members are: Jim Grant, Pat Hobson, Ruth Ingram, Valerie Jones, Iris Kornblatt, and Jenny Williams. Board Liaison is Karen Willis.



## Ladies' Bible Study



*Co-Authors:*

*Caroline Jones &  
Sherry McMillan*



Our Ladies Bible Study just finished a year-long Study of the Book of John. We're so thankful to our neighbor Jan Petersen who developed the Study.

Our first meeting in 2025, on 1/15/25, will be a Get-to-Know-You time for all the ladies in our neighborhood, especially those who have moved in during 2024. It's a great time for you to come see what we've got planned for 2025.

In '24 we've had several Orchards projects. We have been collecting adult socks & hand creams to be delivered to Chestnut Ridge, a local nursing home that we most recently donated to in 2021. We met at the clubhouse on December 14 to bag up all the socks & cream donated. We'll also made bags to deliver to our neighbors who have moved into local assisted living centers.



For our wonderful fire fighters, we are asking you to donate baked goods both savory and sweet, fresh fruits and candy for a basket that we will put together and deliver to them at their new fire station on Trammel Rd.

Many of our neighbors have been helping us collect used greeting cards all year long to donate to assisted living centers. The social directors are looking forward to sharing the cards with the residents to be used in craft projects. This year, the cards will go to Chestnut Ridge Nursing Home.

It's been a joy this year to help with these efforts, spreading joy beyond our neighborhood.



## Zoning Committee News

*Chair: Rocky Hoyt*



The Zoning Committee monitors Forsyth County Planning Department monthly electronic notifications of new requests for any

zoning change within our Commission District 2, as well as neighboring districts. The committee also works closely with other community committees (i.e., The Vineyards, The Gates, Wellstone) in an effort to present a united front to our elected County Commissioner, Alfred John, and District 2 Planning Commissioner, Tim Dineen, and Planning Department officials regarding zoning requests. Because of the exposure caused by these efforts, we have been able to enjoy a good working relationship with these officials.

We encourage our residents to inquire about any new development project orange and yellow signs they see near enough to affect our community.

In 2014–25 the Committee worked hard to protect our community border when a commercial rezoning was attempted on the adjoining “Fields” property to our west, limiting it to offices, and not fast-food restaurants of other commercial businesses

The 2024 Zoning Committee members were Jim Grant, Betty Pita, Frank Carey and Anil Salpekar with Rocky Hoyt as Chair. We enjoyed keeping watch over our nearby portions of the County. For 2025, Jim Grant will be Chair, with Frank Carey, Betty Pita and Dana McDonald as Board Liaison.

## Did You Know?

### Thanksgiving timeline

Here's a look at how the annual holiday of gratitude developed, according to History.com:

**November 1621:** The Pilgrims celebrated their first successful corn harvest by hosting a three-day feast and inviting their Native American allies, the Wampanoag Tribe.

**1789:** George Washington issued the first Thanksgiving proclamation to celebrate the end of the Revolutionary War.

**1827:** Writer, editor and “Mother of Thanksgiving” Sarah Josepha Hale campaigned to make Thanksgiving a national holiday.

**1863:** During the Civil War, Abraham Lincoln established Thanksgiving as a national holiday on the final Thursday in November.

**1939:** Franklin D. Roosevelt moved Thanksgiving Thursday to the third week of November to boost retail sales during the Great Depression.

**1941:** Roosevelt moved Thanksgiving back to the fourth week of November.



*From Tish Lumpkin***CONGO SQUARES**

2 ¼ cups graham cracker crumbs  
 1 large pkg. chocolate chips  
 1 cup chopped pecans  
 1 large can Eagle Brand milk

Mix above ingredients adding extra milk if too thick. Grease 8x8 pan.

Pour mixture into pan and cook at 350 degrees for 30–40 minutes.

Cool before cutting.

*From Linda Parkany***COCOA DROPS**

43–45 cookies  
 No bake

Bring to boil, stirring constantly for 1 minute:

2 cups white sugar  
 4 TBSP Cocoa  
 1/2 cup milk  
 1 stick margarine

Take off heat & add:

3/4 cups peanut butter  
 3 cups Quaker quick oats  
 1 tsp vanilla

Mix together & drop by teaspoon on wax paper.

*From Merrilee Maycock***KEY LIME CHEESECAKE DESSERT SQUARES****Crust:**

½ cup cold butter or margarine  
 1 pouch (1lb1.5 oz) Betty Crocker oatmeal cookie mix

**Filling:**

3 packages( 8 oz each) cream cheese  
 1 cup sugar  
 1 teaspoon vanilla  
 3 eggs  
 1 can (14 oz) sweetened condensed milk (not evaporated)  
 ¾ cup Key Lime juice  
 2 teaspoons grated lime peel (3 small limes)  
 2 tablespoons flour

**Topping**

¾ cup reserved cookie crust crumbs  
 ¾ cup coconut  
 ¾ cup macadamia nuts chopped

**Steps:**

1. Heat oven to 350 degrees F. Spray 13x9 inch pan with cooking spray
2. In medium bowl, cut butter into cookie mixture using pastry blender or fork, until mixture is crumbly. Reserve ¾ cup mixture for topping. Press remaining mixture in bottom of pan. Bake 10 minutes.
3. Meanwhile, in large bowl, beat cream cheese, sugar, and vanilla with electric mixer on medium speed until smooth. Beat in eggs, one at a time, mixing well after each addition. Stir in condensed milk, key lime juice, lime peel and flour. Pour filling mixture over crust.
4. In medium bowl, mix reserved cookie crumbs, coconut and macadamia nuts. Sprinkle evenly over top of filling. Bake 30 to 35 minutes or until light golden brown and mixture is set. Cool 1 hour or until completely cooled. Refrigerate at least 4 hours before serving. For bars, cut into 6 rows by 4 rows. Store covered in refrigerator.

*From Marsha Collins*

## LAYERED CHRISTMAS FRUIT SALAD

### For the Dressing:

1-1/2 cup nonfat vanilla Greek yogurt  
3 Tbsp white grape juice (100% juice)

### For the Green layer:

2 cups seedless green grapes, halved horizontally  
1 1/2 cups diced Granny Smith (with skin)

### For the Red layer:

1 cup seedless red grapes, halved horizontally  
1 cup diced Honeycrisp or Gala apples  
3/4 cup dried cranberries  
1/2 cup pomegranate arils

### To top:

3/4 cup granola  
1/2 cup roasted, unsalted (or lightly salted) pistachios  
1/4 cup pomegranate arils  
1 star fruit sliced to make decorative stars

### Preparation:

Ready a clear glass serving bowl or trifle dish in which you can layer the fruit salad and serve. (Use any type of serving bowl, but clear glass is best for showing off the layers.) Set aside.

In a medium mixing bowl, stir together yogurt and juice to make dressing. In a second medium mixing bowl, combine green grapes and diced Granny Smith apples. Use some of the green apple and grape pieces to line the sides of the clear bowl so a layer of green can be seen. Stir 1/4 cup of yogurt dressing into the remaining green apples and grapes, then spoon fruit/yogurt mixture evenly into the bottom of the serving dish. In a third medium mixing bowl, combine red grapes, diced Honey crisp apples, dried cranberries, and 1/2 cup of pomegranate arils. As with previous layer, add pieces of red fruit to the serving bowl to line the sides and show a layer of red. Then stir 1/4 cup of the yogurt dressing into the mixing bowl of remaining fruit. Spoon this yogurt/red fruit mixture evenly into serving bowl, on top of green fruit layer. Evenly spread remaining dressing on top of red layer pushing it close-but not all the way to the outer edge. Combine granola and pistachios and sprinkle on top of the dressing layer. Sprinkle a few pomegranate arils across the top, then pile the remaining arils in the center of the fruit salad. Place slices of star fruit on top of the salad to decorate.

(Or use slices of pineapple for stars if you prefer)

**Tip:** Salad can be assembled ahead of time except for topping.

Wait for serving time to put topping and decorations on.

*From Linda Parkany*  
**"GOBES" (WHOOPI PIES)**

Cream together:

2 cups sugar  
 1/2 cup Crisco  
 2 eggs

Add:

1 cup sour milk (2 tsp vinegar to 1 cup milk)  
 3/4 cup boiling water  
 1 tsp vanilla

Sift together:

4 cups flour  
 2 tsp soda  
 1/2 tsp baking soda  
 1/2 tsp salt  
 1/2 cup cocoa or 2 oz chocolate

Add dry ingredients & beat with mixer.  
 Drop by teaspoon on greased pan.  
 Bake at 450° 4–5 minutes. Cool, then fill.

Filling:

Cook until thick: 5 Tbsp flour & 1 cup milk.  
 Cool

Cream together:

1 cup margarine  
 1/2 cup Crisco  
 1 cup confectioner sugar  
 1/4 tsp salt  
 1 tsp vanilla

Add flour mixture & beat until it looks like whipped cream. Fill generously.

Serve sprinkled with powdered sugar.

Store in refrigerator.

Can be frozen in waxed paper.

*From Joan Simmons*

**VEGETARIAN CHILI**

1 cup onion, chopped  
 1 cup red pepper, chopped  
 1 cup carrots, chopped  
 1 cup celery, chopped  
 Can (15 oz) each of:  
   tomato sauce  
   fire roasted diced tomatoes  
   black beans  
   kidney beans  
   pinto beans  
 1 tsp Kosher salt  
 1 tsp Garlic powder  
 1 tsp cumin  
 1 tsp chili powder  
 1 tsp paprika

Put all in crock pot. Cook 4–5 hrs. on high  
 or 6–8 hrs. on low.

*From Barbara Grant*

**HOT CRANBERRY CASSEROLE**

2 apples  
 1 package cranberries  
 1½ tsp Lemon juice  
 1 c sugar  
 1½ c quick-cooking oatmeal  
 1 c chopped pecans  
 ⅓ packed brown sugar  
 1 stick butter or margarine

Spray 2 qt casserole with Pam. Mix 3 cups peeled, cored and chopped apples, 2 cups raw whole cranberries, 1½ teaspoon lemon juice and 1 cup white sugar. Put in casserole dish. Top with a crumb mixture of 1½ cup quick-cooking oatmeal, 1 cup chopped pecans (optional), ⅓ cup packed brown sugar and 1 stick melted margarine.

Bake uncovered at 325° for 1¼ hour.

Can finish in microwave.

*From Betty Salpekar*

### GRANDMA EDNA'S NOODLE KUGEL

- 1 pound wide egg noodles
- 4 large Granny Smith apples, peeled, cored, and thinly sliced
- Juice of 2 lemons (about ¼ cup)
- 1 cup golden raisins
- 4 eggs, beaten
- ½ cup melted butter (1 stick)
- 1 to 1½ cups sugar, depending on how tart the apples are
- 2 teaspoons vanilla
- ¼ teaspoon cinnamon

Cook the noodles in boiling salted water for 5 minutes, drain well. In a big bowl, mix the apples with the lemon juice as they are sliced (keeps them from turning brown). Stir in the cooked noodles and raisins. Combine eggs, butter, vanilla, and cinnamon. Stir egg mixture into noodle mixture. Pour into 9"x13" buttered baking dish. Bake uncovered at 350 degrees for 35-40 minutes.

Serves 18-20. (Grandma Edna was my daughter-in-law's grandmother)

*From Judy Chivers*

### SOUTHWEST WHITE CHILI

- 3 boneless chicken breast
- 2 - 3 cans White Beans
- 2 cans of rotel tomatoes 1 mild ; 1 original - caution - taste as you add to avoid getting too HOT (can substitute 1 can regular diced tomatoes- for original rotel - if desired)
- 1 package of white chili mix (McCormick) - caution - taste as you add to avoid getting too HOT
- 2 cans chicken broth
- 1/2 jar salsa (your choice of heat)

Boil the chicken breast in salt & pepper with clove of garlic. (or use roasted chicken from grocer)

Add additional spices - Roasted herbs - Basil tomato - those you use in your kitchen.

Add the remaining ingredients into large pot (crock). Cook several hours.

If your chili is too hot - honey will reduce the fire - add sparingly and taste as you go.

You can serve with sour cream, chips and cheese.

*From Carolyn Murdock*

When I was growing up, my grandmother always had **RED CABBAGE** on the table for the holidays. Here is the recipe I use for **RED CABBAGE**:

- 1 large head red cabbage, shredded, then washed in colander.
- 4-5 cooking apples, washed, peeled and chopped roughly
- 1/4 cup extra fine granulated white sugar
- Salt and freshly ground black pepper
- 2 Tbsp white wine vinegar
- 3-4 Tbsp butter
- 2 Tbsp red currant jelly

After washing and preparing the cabbage and apples, lay them in a large casserole dish. Add sugar, salt, pepper and vinegar to casserole. Chop butter into pieces and throw them in the casserole. Stir gently to mix everything together. Cook in a 320 degree oven for 2 to 2-1/2 hours just until cabbage is tender, checking often that cabbage is not over or under cooked, as this depends on how finely it's chopped. Stir in the red currant jelly and adjust seasonings to taste. This is a great dish to make ahead of time and can be served at room temperature or warmed in the oven. Can serve 8-10.



*From Patsy Winter*  
**ZIPPY SQUASH CASSEROLE**

5 large yellow squash  
2 Tbsp butter or margarine, softened  
1 cup shredded Cheddar cheese  
1 medium onion, chopped  
½ cup chopped celery  
3 slices bacon, cooked, drained, & crumbled  
1 small jar diced pimiento  
1 Tbsp chopped green chiles  
½ tsp salt  
¼ tsp garlic salt  
1/8 tsp pepper  
½ cup soft breadcrumbs  
1 Tbsp butter or margarine, melted

Wash squash thoroughly; trim off ends. Place in boiling salted water to cover. Cook 15 to 20 minutes or until tender; drain and mash. Combine next 10 ingredients; add squash, stirring well. Spoon squash mixture into buttered 1 ½ quart casserole. Combine breadcrumbs & 2 tablespoons melted butter; sprinkle over squash mixture.

Bake at 350 degrees for 20 minutes.

Yield: 4 to 6 servings

*From Betty Pita*  
**POSSUM PIE**

6 ounces cream cheese, softened  
¾ cup confectioners' sugar  
1 graham cracker crust (9 inches)  
¼ cup chopped pecans  
1-¾ cups cold milk  
¾ tsp vanilla extract  
¼ cup instant vanilla pudding mix  
⅓ cup instant chocolate pudding mix  
Cool Whip topping  
12 to 16 pecan halves

In a small bowl, beat cream cheese and sugar until smooth. Spoon into crust.

Sprinkle with chopped pecans. In a bowl, whisk the milk, vanilla and pudding mixes for 2 minutes. Let stand for 2 minutes or until soft-set. Spoon over the pecans. Refrigerate for at least 4 hours. Top with Cool Whip and pecan halves.



## Here's WATTS Cookin'

### Peanut Butter Blossoms

**Ingredients:**

2 ¾ cups all-purpose flour  
1 ¼ teaspoons baking soda  
½ teaspoon fine salt  
1 cup smooth peanut butter (not natural)  
1 ½ sticks unsalted butter, at room temperature

2 large eggs  
¼ cup vegetable shortening  
1 tablespoon vanilla extract  
1 ¼ cups packed light brown sugar  
2 cups peanut butter chips  
48 to 60 chocolate kiss candies



**Instructions:**

Preheat oven to 375°F and coat 2 baking sheets with cooking spray. In a medium bowl, mix flour, baking soda, and salt; set aside. In a large bowl, beat peanut butter, butter, and shortening until smooth. Add brown sugar and beat until fluffy (about 4 minutes). Mix in eggs and vanilla, then add flour mixture in two batches. Fold in peanut butter chips. Scoop and roll tablespoon-sized balls of dough, spacing them 2 inches apart on the baking sheets. Bake in batches, until edges are golden and middles are soft (about 10 minutes), allowing sheets to cool in between. Indent and top each with a chocolate kiss. Cool on the baking sheet for a few minutes, then transfer to a rack to cool completely.

