

Local & Entertainment

Complete crockpot dinner



Homemade Goodness
By Eileen Driver

Where has the summer gone? School shopping time is here and the first day of school is looming ahead. Soon the days will be a little less cluttered with kids to entertain and we will all have just a little more time to get things done.

Just a little. Yes we love having our kids around us, but be honest, you are ready for a little break. In the meantime the days are warm and beautiful and if you want to squeeze in that one last day at the river or the park or you want to spend the day getting all that shopping done and not worry about getting home early enough to cook dinner, then you will love this idea.

It's a complete dinner in a crockpot—but not the usual stew or roast or anything with gravies or sauces.

But this meal is definitely going to be a hit since it is the ultimate in comfort foods, exactly what you need after a day of fun without the work or very much expense.

If you have a favorite meatloaf recipe please feel free to use it here and I strongly suggest using a crockpot liner with this as it makes getting the meatloaf out of the crock in one piece a snap.

Crockpot Meatloaf Dinner Meatloaf
1 lb. hamburger + 1 lb. sausage + 1 lb. ground venison (use any kind or combination of ground meat you prefer)
1 egg
¾ cup oatmeal, uncooked

(corn flakes or bread crumbs work too)
1 envelope onion soup mix
2 tablespoons worcestershire sauce salt, pepper, garlic or your favorite spices
1 onion sliced (I like to add 6 or so sliced mushrooms to this part)
4 medium

baking potatoes wrapped in foil
4 ½ ears of corn buttered & wrapped in foil
Slice onions into rings and mushrooms into slices.
Place crockpot liner in crockpot and cover bottom loosely with onions and mushrooms. This will keep the meatloaf from sitting in liquid while cooking.

Mix meatloaf ingredients together and form into a loaf and place on top of onions and mushrooms. Loaf can be any shape you want.
Placed wrapped potatoes and corn on top of meatloaf.
Cover and cook 8-10 hours on low.
Unless you want a salad or fruit to go with it your dinner is complete when you walk in the door exhausted but happy from all your adventures.

I happen to have about 10 (might be an exaggeration but not by much) different sizes and styles of crockpots, and the size I use depends on how many I'm feeding and the size of the potatoes.

Of course you remember the flavored butter recipe I gave you a couple months back; it would be wonderful rubbed on the potatoes or the corn before wrapping.

I don't have dessert with dinner every day because if I did I would be much larger than I am but I do believe that special days deserve special treats.

So if a day out of the house having fun with the kids is a special day for you try grabbing the ingredi-

ents for this super easy pie to serve with dinner. The best part is that you can make this any flavor you want, making it different every time and it is also pretty dang healthy and delicious.

Yogurt Pie
Prep time 5 min., Chill time 1 hour
6 ounces greek yogurt (any flavor)
8 ounce tub cool whip
1 graham cracker pie crust optional fruit to match your flavor for garnish.

Mix yogurt and cool whip together.
Pour into crust.
Chill.
Garnish with fruit eat! What could possibly be easier than that? Of course if you make up some graham cracker crusts ahead of time and keep them in your freezer your pie will be even less expensive and be on hand any time you feel like having a pie.

Graham Cracker Crust
1 ½ cups graham cracker crumbs
6 tablespoons butter melted
½ cup granulated sugar
Put about 10 sheets of graham crackers, enough to make 1 ½ cups, in large plastic baggie squeezing out the air when you seal it.

Roll over it with a rolling pin or can of veggies until all the crackers turn into crumbs.

Place crumbs in medium size bowl and mix in sugar. Add melted butter and mix with rubber spatula until combined. It will be thick and coarse like sand. Pour into pie plate and press firmly onto bottom and sides with a flat bottom measuring cup or your fingers.

Make sure it is packed tight.
For baked pies pre-bake at 300 degrees for 10 minutes. For cold or frozen pies chill for 2 hours before filling.

These will keep in the freezer for 3 months or so till you need them. Or a week in the fridge.

Bebe's word search

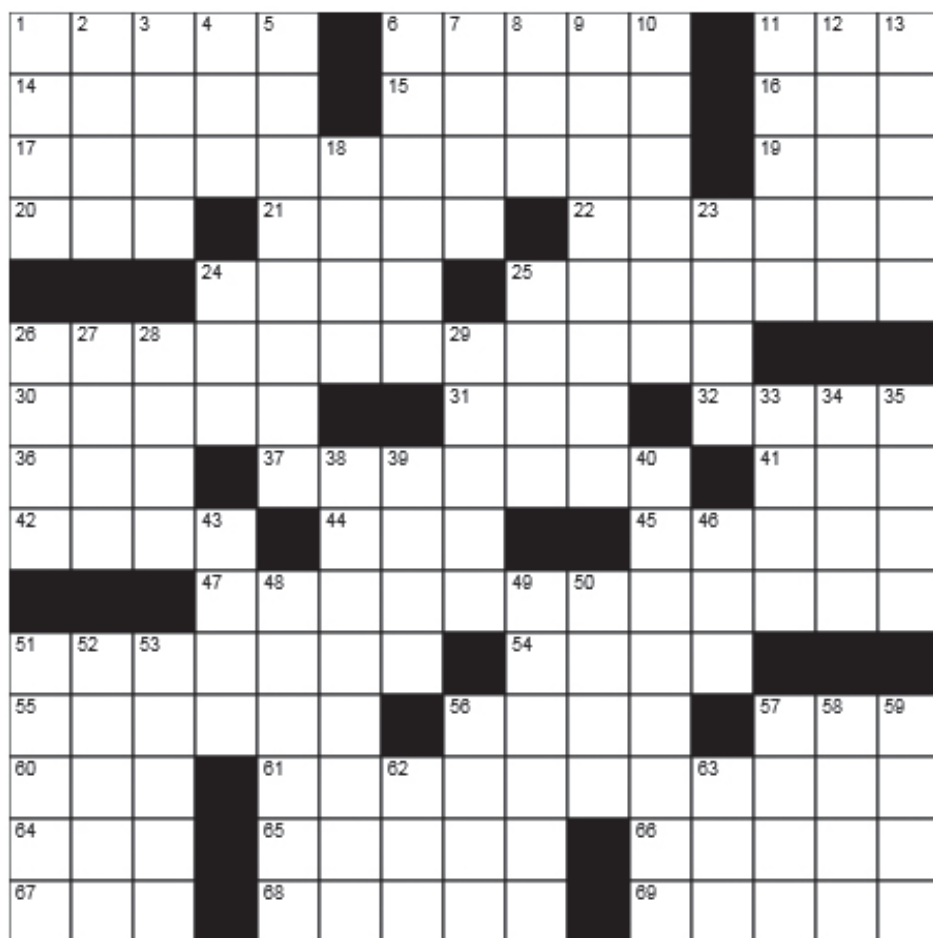
Treasure Island

Find and circle all of the words and names from the book Treasure Island. The remaining 46 letters spell a secret message.

M U S K E T T E L L O M S N I A T P A C T
T H E B L A C K S P O T R N E M A E S S L
E A S C U R C O S S I O N N A C L E Q U I T
C I S S A H R E V I A T S A O C L O U A O L
A I A C E N T E L E A L N D A W I S R A R
B S S S H A N F V B D W G S R R N R B I E
I R T S R O N O E L M M H Y E T A E U K T
N A T I E I O N N E I O U T P P P R C O S
B E P N A A G N N B R S R T A S S U C O A
O L S T L U F O E E A E N P I B I S A B M
Y H P N N O T A D R L L P H S N H A N G R
Y A R N I E T R R A B L L E O O Y E E O E
C N B C L K L S W I E E N S R J T R E L T
I D S E U I W N I B N O S H I P G T R L R
O S K S V T E A A P B G M A R O O N E D A
W S L E A Y L R H Y O S U R L A W U O I U
S E S A E P R A L M W G U I N E A S S L Q
T E R P N E M L S E I R E G O R Y L L O J
Y V A C L D I O E S N J G O D K C A L B N
H C A E B B S O C N N B U R I E D G O L D

- ADMIRAL BENBOW INN
- APPLE BARREL
- ASHORE
- BEACH
- BEN GUNN
- BILLY BONES
- BLACK DOG
- BUCCANEER
- BURIED GOLD
- CABIN BOY
- CANNON BALLS
- CANNONS
- CAPE
- CAPTAIN FLINT
- CAPTAIN SMOLLETT
- CHEST
- COAST
- COMPASS
- COVE
- CREW
- CUTLASS
- DR. LIVESEY
- GUINEAS
- HISPANIOLA
- ISLAND
- ISRAEL HANDS
- JIM HAWKINS
- JOLLY ROGER
- LOGBOOK
- LONG JOHN SILVER
- MAROONED
- MUSKET
- MUTINY
- PARROT
- PIRATES
- PISTOL
- QUARTERMASTER
- SAIL
- SCHOONER
- SEAFARING
- SEAMEN
- SHIP
- SKELETON
- SPY-GLASS
- SQUIRE TRELAWNEY
- THE BLACK SPOT
- TREASURE
- WALRUS

This week's crossword puzzle



- Across**
- 1- Bring down;
 - 6- Dull finish;
 - 11- Citrus cooler;
 - 14- Humiliate;
 - 15- ___ and the Night Visitors;
 - 16- Panhandle;
 - 17- Highly respected;
 - 19- Math subj.;
 - 20- TV's "Science Guy";
 - 21- Some Ivy Leaguers;
 - 22- Sound again, again;
 - 24- Trudge;
 - 25- Beef portion;
 - 26- Flight attendant's request;
 - 30- Rodeo rope;
 - 31- Tolkien ogre;
 - 32- What there oughta be;
 - 36- Addams family cousin;
 - 37- A language of Singapore;
 - 41- It's found in veins;
 - 42- Greek letters;
 - 44- Mule of song;
 - 45- Pineapple fiber;
 - 47- Contentment;
 - 51- Use lavishly;
 - 54- School founded by Henry VI;
 - 55- Landlord;
 - 56- Irritated state;
 - 57- Skin color of Washington football players!;
 - 60- Singer DiFranco;
 - 61- Hold romantic notions;
 - 64- Launch site;
 - 65- Move furtively;
 - 66- Closes in on;
 - 67- Reverse of NNW;
- Down**
- 1- Mown grass;
 - 2- Mind;
 - 3- Fabric ridge;
 - 4- Immigrant's subj.;
 - 5- Group of malcontents;
 - 6- Slander;
 - 7- Book after Joel;
 - 8- The last letter of the Hebrew alphabet;
 - 9- Antidote;
 - 10- Flowering shrubs;
 - 11- Bahamian island;
 - 12- Indian metropolis;
 - 13- Incite;
 - 18- "The Time Machine" race;
 - 23- Lohengrin's bride;
 - 24- SAT takers;
 - 25- Agile;
 - 26- Radar screen element;
 - 27- Cereal grain;
 - 28- Piedmont province;
 - 29- Soccer scores;
 - 33- Monetary unit of Lesotho;
 - 34- Woody Guthrie's son;
 - 35- "Pure Guava" band;
 - 38- Planetoid;
 - 39- Animal house;
 - 40- Poisonous alkaloid;
 - 43- Retired fliers;
 - 46- RR stop;
 - 48- Riding;
 - 49- Herb;
 - 50- Bickering;
 - 51- High-fives;
 - 52- Horne and Olin;
 - 53- Line in a play directed to the audience;
 - 56- Ad word;
 - 57- Omani money;
 - 58- Book before Nehemiah;
 - 59- Lucy's husband;
 - 62- ER VIPs;
 - 63- 100 yrs.;



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