

*3 Romances from a Unique  
Pennsylvania Amish Community*

THE BRIDES OF THE  
*BIG VALLEY*

WANDA &  
BRUNSTETTER  
JEAN BRUNSTETTER  
& RICHELLE BRUNSTETTER

*DEANNA'S  
DETERMINATION*

by Wanda E. Brunstetter

# DEANNA'S BAKED CABBAGE

6 cups cabbage	½ teaspoon pepper
6 tablespoons butter	3 cups milk
6 tablespoons flour	1½ cups cheese, shredded
1 tablespoon salt	½ cup breadcrumbs

Preheat oven to 350 degrees. Shred cabbage and cook for 8 minutes in simmering water. Drain and put in lightly greased casserole dish. In separate pan, melt butter and stir in flour and seasonings. Add milk and stir until mixture is combined. Pour over cabbage. Top with cheese and breadcrumbs around the outer edge. Bake for 20 minutes.

*ROSE MARY'S  
RESOLVE*

by Jean Brunstetter

# ROSE MARY'S GERMAN POTATO SALAD

1 teaspoon sugar	2 to 3 slices bacon, fried
½ teaspoon salt	and cut into small
¼ teaspoon dry mustard	pieces
Dash pepper	4 boiled potatoes, cut in
2 tablespoons vinegar	chunks
1 cup sour cream	Paprika
½ cup thinly sliced cucumbers or onions	

Combine sugar, salt, dry mustard, pepper, vinegar, sour cream, cucumber or onion slices, and bacon pieces. Pour over warm potatoes and toss lightly until coated with dressing. Serve warm with a dash of paprika.

# *LEILA'S LONGING*

by Richelle Brunstetter

# SUE'S CHICKEN CASSEROLE

2 cups cooked chicken, cut in small pieces	2 cups milk
2 cups uncooked macaroni or noodles	½ cup chopped onion
2 cans cream of chicken soup	½ teaspoon black pepper
	3 tablespoons butter
	1 cup shredded cheese

Preheat oven to 350 degrees. Layer ingredients in large baking dish in order listed. Place in oven and bake for 30 to 40 minutes.