



Mrs. Yoder's Kitchen

April 2016

Your Responses

Thanks to all of you that responded to my newsletter; it has turned into quite a hot topic. So far there have been more negative responses than positive. One gentleman shared with me how he feels computers and electronics are ruining society in today's world. Instead of family time, everyone is in their own little world immersed in their devices. When he was a young boy growing up, Sunday afternoon was when everyone gathered around the dining room table and played board games. It was usually quite a riot; but best of all, it was togetherness, lots of fun, and made for some great memories.

Another response I received was how letter writing has been replaced by texting. This gentleman said when he was in the military, one of the things he looked forward to most was mail call. Holding and reading that letter from home felt almost like his mother was standing right there next to him and talking with him. Whenever things seemed bleak he would pull out those letters and read them over and over again. To this day, he still has most of the letters that he received from home.

Another example of texting taking over our lives comes from my cousin, who has a daughter that teaches school in Texas. One of her students was busy on her phone and walked right into an open door and broke her nose. She also said that when she gives her class some free time to do as they wish, her room becomes silent as everyone grabs their phones instead of talking and having conversation with each other. Is this

socializing? How do they even become acquainted with each other? Another aspect of this texting is downright dangerous. This teacher shared how the number of accidents in the parking lot after school is skyrocketing. Kids are texting instead of paying attention to where they're driving and keeping an eye out for other cars pulling out. The faculty is at the point where they wait until the students have left before they even attempt to leave themselves, just to avoid the craziness. Another troubling problem that she sees arising is that the students are now speaking the way they text. For example, instead of saying, "I want to come with you", now they simply say, "come with". Is it really that hard to say those four extra words! Or instead of actually laughing at something, they'll just say "lol" instead. I just shake my head sometimes.

Keep those letters coming, I enjoy all of them. I haven't received any from the younger generation yet. I'll continue writing on this topic if I keep receiving your feedback.

The first iPad was released on April 3, 2010. The first iPhone was released on June 29, 2007. The first iPod was released on October 31, 2001, and the first laptop was made in 1981. This information



was provided by Reno Yoder,
my 11 year old grandson.

Seafood Buffet

March 24

April 21



3pm - 8pm

Mother's Day

Saturday May 7th

featuring:

**THE
GARDEN**
4pm - 8pm

Lunch & Dinner Buffet

*Daily
Mon - Sat*

This recipe was submitted by Ruth Raber, she served this to us when we were in Florida this winter.

Chipotle Chicken Nacho Dip

- 1 lb. chicken tenders
- 2 ½ T. chipotle rub, divided (or rub of your choice)
- 1 pkg. (8 oz) cream cheese, softened
- 3 green onions, chopped
- ¼ cup fresh cilantro, chopped,
- 8 oz grated Colby and Monterey Jack cheese, divided
- 1 (4 oz) can green chilies
- 1 (8 oz) sour cream

Preheat oven to 450°. In a 9x13 pan evenly arrange chicken tenders. Sprinkle with 1 T. of the rub. Bake 13-15 minutes or until chicken is done. Meanwhile mix cream cheese and remaining rub together, add half of the green onions and half of the cilantro. Add 1 cup cheese, green chilies, and sour cream. Mix well. After chicken is done cut into small pieces. Return to pan and top with cream cheese mixture. Sprinkle with remaining cheese and return to oven 5-6 minutes or until cheese is melted. Remove and top with remaining green onions and cilantro. Serve with tortilla chips. Enjoy!

Cereal Bar Snacks

- 6 cups Special K cereal
- 1 cup salted peanuts
- ½ cup white sugar
- ½ cup brown sugar
- 1 cup clear karo
- 1 cup peanut butter
- 6 oz chocolate chips
- 6 oz milk chocolate

Combine cereal and salted peanuts in a large bowl. Set aside. Mix sugars and karo in a saucepan. Boil one minute then add peanut butter. Mix well and pour over cereal mixture. Mix until cereal is coated and press into a buttered 9x13 pan. Melt chocolate and pour on top. Cut into bars when cool.

Yummy Dessert

Crust:

- 1 cup flour
- ½ cup butter
- ¼ cup chopped nuts
- 2 T brown Sugar

Mix all ingredients and press into a 9x13 glass pan. Bake at 350° for 10-12 minutes. Cool.

Layer # 1

- 8 oz cream cheese, softened
- 1 cup powdered sugar
- ½ cup peanut butter
- 8 oz cool whip

Combine and whip until smooth, spread on crust. Chill before adding next layer.

Layer # 2

- 3 cups milk
- 1 pkg. instant vanilla pudding
- 1 pkg. instant chocolate pudding

Stir all ingredients until combined. Allow to thicken, then spread on first layer.

Layer # 3

- 8 oz cool whip
- Chocolate for garnish

Put cool whip on top and garnish with your choice of chocolate. You can use a chopped chocolate bar, Hershey's Kisses, or milk chocolate chips. Very simple and very delicious

It's not what's on the table that matters, it's who's in the chairs...