

SPICE UP YOUR LIFE - LINDSAY YOUNG

Raise the bar with a dangerously easy pecan dessert



Butter pecan bars are made with a secret ingredient—a cake mix—making them super easy to put together while being a delicious addition to any dessert table.

The National Pecan Shellers Association has a wealth of knowledge about pecans on its website.

One of the items that interested me the most is that the pecan tree is the only major nut tree native to North America.

I thought that was strange, because I know quite a few nuts who were born here, but what do I know?

Pecans have a long tradition in the region, with Native tribes cultivating wild trees as far back as the 1500s.

Even today, the association states that the United States produces about 80 percent of the world's pecans.

When I was trying to decide what

to make for a recent gathering, I found myself with a real hankering for something nutty, and that's when I ran into a super easy dessert online.

It comes from the account @debt-freegranny on Instagram. This was simple enough that I didn't mess with the recipe, but I did decrease the baking time by quite a bit, and that was a good move.

Butter Pecan Bars

Ingredients

- 13.25 ounce butter pecan cake mix
- 8 tablespoons butter, softened
- 3 eggs
- 8 tablespoons butter, melted
- 16 ounces powdered sugar
- 8 ounces cream cheese
- 1 cup pecans, chopped

Directions

Preheat the oven to 300 degrees. Grease a nine-by-13-inch baking dish with butter, and set it aside.

Add the cake mix, softened butter and one egg to a mixing bowl, and beat until it's well combined.

Press the mixture evenly into the bottom of the prepared pan.

Add two eggs, melted butter, sugar and cream cheese to a mixing bowl

(you can use the same one), and beat until it is smooth.

Pour the mixture evenly over the bottom layer, and sprinkle the top with all of the pecans, pressing them lightly into the batter.

Bake for one hour or until the top is set and a toothpick inserted into the center comes out with only wet crumbs (think cheesecake consistency).

Let the bars cool completely before cutting.

Store them in an airtight container in the refrigerator.

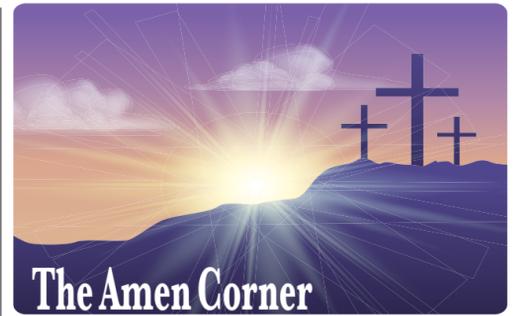
This was really simple, and the flavor was out of this world. It had a cake-y bottom with a cheesecake-y middle and lots of great pecan crunchiness on top.

It was perfect to throw on a dessert table to share with friends.

And, it appears, eating pecans is a great North American tradition, so I'm pretty sure these bars are an excellent way of honoring our history.

I just wonder if the Native tribes had cake mixes laying around, too.

Spice Up Your Life is a weekly recipe column by Lindsey Young, who describes herself as an enthusiastic amateur cook and can be reached through her website at spiceupkitchen.net.



There are just a few thoughts I would like you to think about today. If Jesus was to come back today would you be ready? How fast will Jesus come? The Bible says he will come like a blink of an eye, that won't give you time to get ready at all. Just like in the days of Noah, they were eating and drinking, they married wives until the day that Noah entered the ark, and the flood came and destroyed them all.

Is that the way it is here now? Get out of their way. Everybody is chasing after something except Jesus.

How do I get ready? Go to church? Church can't save you, only the King of Kings and Lord of Lords. Revelation 3:20 says this 'Behold, I stand at the door and knock, if any man hear my voice, and open the door, I will come in to him and will sup with him, and he with me.' We must ask Jesus to come into our life and cleanse us from all sin as only Jesus can do that.

Jesus went to the cross and gave his life for you, and shed his own blood for you to make you whole again. Then he will fill your cup to running over with so much love you cannot not suck it all up. And you will be so happy because Jesus made you whole like you were intended to be until sin happened in the garden. You have to be born again. Jesus is the only way you can get this done. If you haven't sought him out don't wait too long.

Jesus loves you. He can take you home forever. But if you miss his coming there's no second chances. No catching the next plane to Heaven. Because there won't be any more chances. Jesus is coming soon. Are you ready? I told you how to get ready.

Jesus loves you and Jesus shed his blood for you to cleanse you from all sin. Only Jesus can do that. You can live forever in Heaven with Jesus - it's up to you.

Rev. Don Howell
Lincoln, KS

On This Day by Cindy Entriken

from The Lincoln Republican,
Thursday, February 27, 1890

Big Temperance Rally

A big temperance rally will be held at Lincoln in the Methodist church, on the 8th day of March, to aid the Nebraska amendment campaign.

Rev. Anna H. Shaw will be here and talk afternoon and evening.

The effect of the Nebraska campaign is of so great importance to Kansas that it is absolutely necessary that the prohibitionists of Kansas do all in their power to make it a successful campaign.

Therefore, we request all friends of the cause to meet in convention at the above place and date to organize a Nebraska Amendment Club and to make arrangements to assist in the grand work.

Signed Lon. A. Minx, J. Albert Smith, W. D. Morgan, H. Holcomb, C. W. Harris, B. Brewer, J. M. Cruson, J. M. Brunt, J. W. Meek, Wm. M. Smith, C. B. Daughters, W. E. Menoher, W. S. Wait, MRS. ANNA C. WAIT, MRS. M. A. MCFARLAND, MRS. EVA J. WARE, MRS. C. W. HARRIS, MRS. E. T. BRADEN, MRS. E. A. MCFARLAND.

Lincoln Creamery
Feb. 22, 1890

TO OUR PATRONS:--

For the week ending January 25th milk was delivered to the creamery from 160 cows. We received that week 40,390 pounds of milk for which we paid \$322.29. This would make the average quantity of milk for each cow 12 1/2 pounds per day.

Saturday evening February 22 while I was out attending to my stock my home was invaded by several persons. On drawing near I heard them singing "Blest be the tie that binds our hearts in christian love etc," which made me believe they had no malicious intent. It was a peculiar storm. It was neither a thunder storm, windstorm nor a cyclone, but a real social storm -- such as does a pastor's heart good. They took possession of the kitchen and set a splendid supper; good enough to satisfy the wishes of the most fastidious epicure, and then invited the pastor and family to share their hospitality. The evening was spent in social conversation interspersed with music, vocal and instrumental. They left us a fine set of parlor chairs and a good deal of groceries etc. What ought to be done with such a people that have thus celebrated their pastors' (sic) birthday, it being on the following Sunday, February 23. We can only return these expressions of kindness by earnest work. -- J. H. Farley

List of letters remaining in the post office at Lincoln, Kansas, February 22, 1890. If not called for in thirty days will be sent to the dead letter office at Washington, D. C.: W. J. Brewington, Hattie Echoe, Thilo Korth, John Knox, George Rice, Mrs. James Strohm.

Persons calling for these letters will please say "advertised." -- J. B. Goff, P. M.

from March 6, 1890

Notice For Publication
Land Office at Salina, Ks., Feb. 8, 1890

Notice is hereby given that the following named settler has filed notice of his intention to make final proof in support of his claim, and that said proof will be made before the registered and receiver at Salina Kansas, on March 27, 1890, viz: Martin Zemler H. E. 23,323, for the ne1/4 sec

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He names the following witnesses to prove his continuous residence upon and cultivation of said land, viz: Steward M. Young, William O Wilson, both of Tescott Kas., (sic) and Philip Peifer and James Little both of Beverly Kas. (sic) Any person who desires to protest against the allowance of such proof, or who knows of any substantial reason, under the law and the regulations of the Interior Department, why such proof should not be allowed, will be given an opportunity at the above mentioned time and place to cross examine the witnesses of said claimant and to offer evidence in rebuttal of that submitted by claimant. -- J. M. Hodge, Register

Recipes

To Warm A Boiled Budding (sic)

Plunge into cold water for a moment. Then set in a hot oven for about twenty minutes. Or put it in a colander without wetting, cover tight, and set it over the steam of the teakettle for half an hour.

Burnt Sugar Flavoring

Put one tablespoonful brown sugar into a pan; stir it till it becomes dark as taffy. Add one cupful of boiling water; let it stand a minute. Use enough of it to give a good flavor, and bottle the rest for use another time.

Breakfast Cakes

One pint of flour, one pint of water and two eggs. Take half the water and stir in part of the flour to prevent lumping, then as it thickens add the rest of the water and flour. Beat the eggs thoroughly and add last with a small pinch of salt. The pans must be very hot and the oven quick.

Plain Rice Pudding

Scald two tablespoonfuls of rice to remove the earthy taste. Add one quart of milk, a little salt, half a teacupful of white sugar, one teaspoonful of vanilla, a small piece of butter cut in bits and scattered on top. Bake in a slow oven two hours. Half an hour before it is done pour over it half a teacupful of cold milk this will make it creamy.

Light Dough Dumplings

Make a very light bread-dough into small balls the size of eggs. Have ready a pot of water, boiling fast. Drop in the dumplings, taking care to have the water more than cover them. Cover the pot, and boil for twenty minutes steadily, without lifting the cover. If it stops boiling for a moment, the dumplings will be heavy. Serve hot with butter and sugar for dessert.

To Prepare Sweet-Breads

Veal sweet-breads are best. They will not keep long. Soak them at once in cold water for about one hour; then parboil them (about fifteen minutes) in salted, boiling water, after which put them into cold water again for a few minutes. This will make them firm and white. Remove the skin and little pipes, and put them in a very cool place until ready to cook them.

Angel Cake

In making angel cake the whites of the eggs should be beaten to a stiff, white froth, then the sugar beaten gradually into them, and finally the flour and cream of tartar should be added and the mixture beaten thoroughly. Now place in a very moderate oven and bake slowly. Thorough beaten (sic) and slow baking are what give a find, moist texture. The cream of tartar gives the cake that pearly whiteness, and neutralizes the peculiar flavor of the white of the eggs.

Ike's Book Club

Virtual Roundtable Discussions

Join the community conversation from the comfort of your home.

Time: 6 p.m. CST (2/24, 5/26, 8/25, 10/27)

Link: tinyurl.com/IkeBookClub

Author Events

Don't miss the book presentation and special book signing event!

Time: 6 p.m. CST (3/31, 6/30, 9/29, 12/8)

Location: Visitors Center Auditorium

Mark your calendars!

Spring Quarter:

Ike's Road Trip
by Dr. Brian C. Black

This book explores Dwight Eisenhower's participation in the 1919 Transcontinental Motor Convoy, which assessed the nation's roadways for military use and later served as inspiration for the Interstate Highway Act of 1956.

Virtual Roundtable: Tuesday, 2/24 at 6 p.m.

Author Event: Tuesday, 3/31 at 6 p.m.

Summer Quarter:

Rising Star, Setting Sun
by Mr. John T. Shaw

Detailing the complex transition of power from President Dwight D. Eisenhower to John F. Kennedy, this book examines the shift that symbolized a new generational era in American politics.

Virtual Roundtable: Tuesday, 5/26 at 6 p.m.

Author Event: Tuesday, 6/30 at 6 p.m.

Fall Quarter:

Whistle-Stop Politics
by Mr. Edward Segal

Take an entertaining journey through 185 years of American politics, exploring how campaigning by train profoundly shaped elections, journalism, and culture.

Virtual Roundtable: Tuesday, 8/25 at 6 p.m.

Author Event: Tuesday, 9/29 at 6 p.m.

Winter Quarter:

The Real Ike: Eisenhower Fact and Fiction
by Martin Mack Teasley

Drawing on experience as a former deputy director of the Eisenhower Presidential Library, the author presents a fresh perspective on "Ike," separating fact from fiction, addressing common myths, and answering frequently asked questions.

Virtual Roundtable: Tuesday, 10/27 at 6 p.m.

Author Event: Tuesday, 12/8 at 6 p.m.

About the Eisenhower Presidential Library

The Dwight D. Eisenhower Presidential Library and Museum is one of 16 Presidential Libraries operated by the National Archives and Records Administration. Presidential Libraries preserve the documents and artifacts of our Presidents through archives, museums, and public programs, offering vital insight into our nation and democracy. They safeguard the raw materials of history: evidence of democracy at work and the continuing relevance of past Presidential decisions. Public programs and exhibits at the Eisenhower Presidential Library are made possible in part through the generous support of The Eisenhower Foundation. To learn more, visit eisenhowerlibrary.gov.