

**EASY VEGETABLE CASSEROLE**

1 bunch broccoli  
 1 stalk celery, diced  
 1 onion, diced  
 1 cup Minute Rice, cooked slightly  
 1 cup water  
 ¼ cup margarine  
 1 jar Cheez Whiz

Mix all ingredients and pour into greased dish. Bake at 350 degrees approximately 30 minutes.

**Kathleen Duncan**  
 Clintonville

**Finalist**

**EXQUISITE ELOTES (Corn)**

Bring pot of water to a boil, adding a pinch of sugar. Make sure sugar is dissolved in water. Boil corn for 8 minutes, no longer. Combine 2 tsp. fresh lime juice and 2 Tbsp. mayonnaise. In separate bowl, combine 2 Tbsp. parmesan, dash of chili powder and dash of salt. Set aside both mixtures. Drain corn, place on skewer and brush with mayonnaise mixture. Then sprinkle with cheese mixture.

**Lee C. Adams**  
 Shippenville

**FRIED GREEN BEANS**

15-oz. can green beans  
 4-oz. can mushrooms (optional)  
 1 medium onion  
 4-6 strips bacon, diced (or fried and crumbled)  
 2 Tbsp. butter or bacon grease

Cook bacon in 10- to 12-inch skillet. Put aside. Cook onions in butter or bacon grease. Drain green beans. Add to skillet. Drain mushrooms and add to skillet. Cook on high heat to get beans browned, stirring occasionally. Serves 2-4.

**Brenda Ziegler**  
 Kennerdell

**GREEN BEANS ALMONDINE**

1½ pounds green beans  
 4 oz. almonds  
 2 Tbsp. butter  
 Salt and pepper

Saute almonds in butter until lightly browned, but do not burn. Steam beans, add almonds and season with salt and pepper before serving.

**Zachery Gregory**  
 Keystone High School

**HARVARD BEETS**

16-oz. can sliced or diced beets  
 ¼ cup sugar  
 1 Tbsp. cornstarch  
 ½ tsp. salt  
 1/8 tsp. pepper  
 ¼ cup cider vinegar

Drain beets, reserving liquid. Pour beet liquid into a 1 cup measure and add enough water to make 1 cup of liquid. Combine sugar, cornstarch, salt, pepper and vinegar in a 1-quart micro-proof casserole or bowl. Stir in beet liquid. Cook, uncovered, on high for 2½ to 3 minutes until mixture thickens and is clear, stirring occasionally. Add beets and stir. Cover and cook on high for about 3 minutes or until beets are hot. Serves 4.

**Lois K. Newton**  
 Utica

**HOBO BEAN CASSEROLE**

1 pound sausage balls, cooked  
 1 pound kielbasa, uncooked  
 1 can kidney beans  
 1 can yellow wax beans  
 1 can green beans  
 1 can hot chili beans  
 1 can pork & beans  
 1 can lima beans  
 1 can tomato paste  
 1 can tomato soup  
 1 cup brown sugar  
 ½ cup barbecue sauce

Combine ingredients and bake 1 hour at 350 degrees. Or, it can also be cooked in a crock pot.

**Betty Mertzeis**  
 Tionesta



**Your Recipe for Good Government**



**TERRY SHAFER**

CLARION COUNTY CORONER



**REX MUNSEE**

CLARION COUNTY SHERIFF



**TIM SCHILL**

DISTRICT MAGISTRATE 18-3-02



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PENNSYLVANIA SUPREME COURT



**JUDGE JUDY OLSON**

SUPERIOR COURT



**SALLIE MUNDY**

SUPERIOR COURT



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**JUDGE PAULA OTT**

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