



## ***Hello Everybody!***

*Isn't this a pretty picture? I snapped it last year, 2014 Minnesota State Fair, over at the Horticulture Building. Wow! Some beautiful and unusual plants. If you happen to stop over there, seek out your tickets for free entrance to the Minnesota Landscape Arboretum. They were handing them out when I was there and what a fun treat it was to go there! I'm a "gardener-wanna-be"... and a 'photographer-wanna-be"... and a 'gourmet-cook-wanna-be"... actually? There are many things I "wanna-be"!*

*Maybe when I grow up... Ha!*

---

*It's "that time of year" again! As I sit here and start to compose this Annual Writing I am wearing a sweatshirt to ward off the chilly air. I am >not< ready for*

*this! But! I am ready for the Fair! Are you? It always seems to arrive fast once mid-July rolls around. I always say that if we need to have our beautiful Minnesota Summer's come to an end at least it is with the **Minnesota State Fair!***

*Here are some fun recipes I've stumbled upon this Summer through our co-mingling*



*with friends and family. This first one is super easy and super quick;*

## **PIZZA! PIZZA!**

**UTENSILS:** Electric Skillet

**INGREDIENTS:**  
Pizza Dough mix

(Or pre-made dough)

Mozzarella Cheese (or Italian Cheese Blend)

Toppings of your choice

Cooking spray

### **COOKING INSTRUCTIONS:**

Start with a cold skillet. Follow dough directions on pkg. Roll dough out to the size of the pan and lightly flour the dough. Spray the skillet with non-stick spray and put the dough in the skillet and press to the sides (Tip: Roll out dough and then use skillet cover as a guide to cut a circle for your pizza dough). Top with sauce and your favorite toppings. Add the cheese. NOTE: try to keep cheese away from the edges. Cover and cook on 275 for 12 minutes. Check Pizza for desired doneness; if you want it more done, replace lid and continue cooking for intervals of 2-3 minutes, checking in between. Remove pizza to a Cookie Sheet or comparable surface for cutting. Serve and enjoy!

So our kids, and I, had -w-a-y- fun with the pizza's. First our little guy wanted to roll his own dough. Then we started getting creative with toppings... I had a hamburger left-over so we made a bacon cheeseburger pizza with bacon bits. My oldest son eats anything so he had chicken, bacon, green peppers, green onions and loved it! So now, what to do with the dough scraps we had left at the



end?? We rolled it out flat and it didn't fit the entire bottom of the pan but we smeared it with butter, topped it with cinnamon and sugar, heated it up in the skillet and voile! Dessert Pizza! Yummy! If recipes have moral the moral of this recipe would be: Just have fun with it. Try it! Between you and me...? They didn't look ~pretty~ like you see the pro's do but who cares! They tasted f-a-b-u-l-o-u-s!!



---

#### *A Slow Cooker Recipe*

*I know I've said this before that I love the low-maintenance idea of cooking with a slow cooker. Just put the stuff in and let it cook!*

*This recipe I tried out on my family to make sure it was fit to share. I think it ~passed~. Although one of*

*the kiddo's said they thought it tasted more like "Pizza Casserole" than "Cheeseburger Casserole". I'll call it whatever I have to to get the kids to eat it! Wink!*

## Slow Cooker Cheeseburger Casserole

UTENSILS: Slo-Cooker, skillet and large bowl



### Ingredients

- 1 lb ground beef
- 2 cans (14 oz) diced tomatoes, drained
- 3 cups shredded cheese
- 2 lbs frozen shredded hashbrowns
- 3 Tbs. butter, melted
- Salt and pepper, as desired

### Instructions

1. Brown and drain your ground beef.
2. Mix all ingredients together in a large bowl.
3. Spray slow cooker with non-stick cooking spray.
4. Place mixture in slow cooker.
5. Cook on LOW for 3-4 hours.

*See? SUPER easy! If I had it to do over again I think I would have some bacon ready for Bacon Cheeseburger Casserole and for our little guy who love, Love, LOVES Pickles? Toss some chopped up pickles on top! Mmmmmm!*

---

*Diamondcraft Cookware is kinda-sorta coming into the 21<sup>st</sup> Century here! We had a Web-Site put together for our customers. There's some kind of neat things on it... take a look at*

the video from the factory on how the pans are made. I thought that might be fun for you to watch. We are not at a point where we can dive in and do an e-commerce site yet... I mean the kind where you can buy things on-line but you can contact us and we'll help you out right away if you have questions or want to buy something. I hope you like it! It's a start anyway for these 'ol guys who have been doing this from even before call waiting or pagers or answering machines existed!! Yes. THAT LONG!! <http://www.diamondcraftmn.com>

---

Check out our little guy there. →

That is him in 2012 eating a pizza on a stick at the Fair. See his arm? That was one of my favorite, FAVORITE child-safety tips I had ever received. It's so easy when they're little to lose sight of them in crowds so at the fair I would write my number on his arm in black-Sharpie. Thankfully I didn't ever need to use it but it was a comfort factor for me to have a way to reach me if he was separated. I don't need to do that anymore but if I did, the number would probably change... 1-800-he's-YOURS! No! Not really!! But there are m-o-m-e-n-t-s!!!

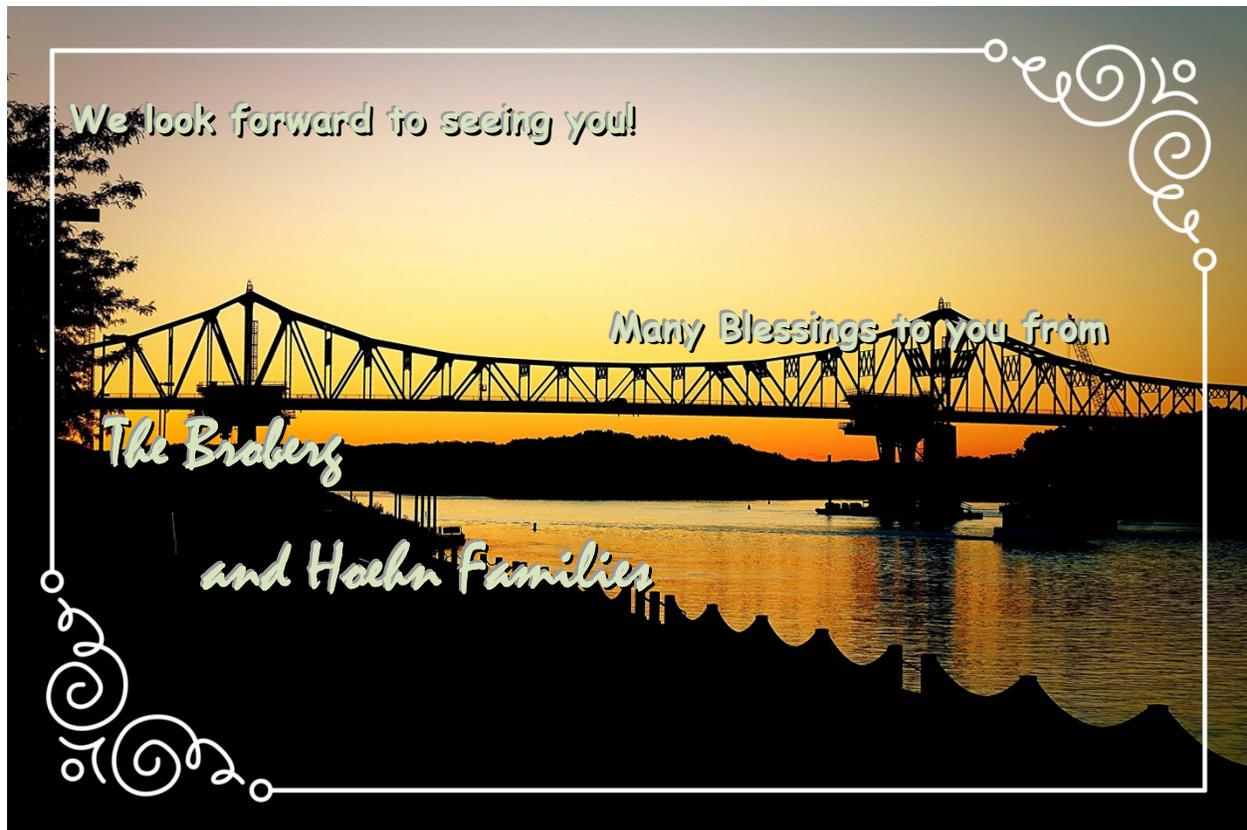
---



Getting back to the Fair... be sure to stop by the Diamondcraft Cookware booth and say hello to the guys. Yes! Even if you don't plan to buy anything! One of their favorite things about the Fair is to see the people and customers they've met

over the years... and to make sure that all is a-ok with you and your family and your products from us. This year marks their 40<sup>th</sup> year!! That's a really, REALLY long time!! Stop by and say, "Happy 40<sup>th</sup> Anniversary!!"

(Picture is from the bridge crossing the Mississippi River in Winona)



Butch 612-701-3933

Gordy 612-701-9695

[Diamondcraftmn@gmail.com](mailto:Diamondcraftmn@gmail.com) ~or~ reply to me, Rhonda Broberg, at the e-mail that I use to communicate with you.