

CELEBRATE Cinco de Mayo

This Cinco de Mayo, make sure you're prepared to celebrate the Mexican victory over the French at the Battle of Puebla on May 5, 1862. Gather your family on this festive day to enjoy music, dancing and, of course, great Mexican food.

As you're getting ready for this year's fiesta, keep Mama Ortega in mind. Maria Conception Jacinta Dominguez Ortega, otherwise known as Mama Ortega, raised a family of 13 children with homemade Mexican meals every night. One hundred fifty years later her traditions still live on with great Mexican foods from Ortega.

Make some of your own family traditions with great recipes such as Pasta and Grilled Vegetable Salad with Cilantro Dressing, BBQ Chicken Tacos, Taco Casserole or, perhaps, a Frozen Margarita Pie. From tasty whole kernel corn taco shells and delicious salsas to authentic taco sauces and diced green chiles, Ortega offers a wide variety of Mexican food products to meet all of your family's needs.

To get some new ideas on Cinco de Mayo recipes and valuable coupons, visit www.ortega.com.

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TACO CASSEROLE

Prep Time: 10 minutes / Start to Finish: 30 minutes
Makes: 8 servings

- 1 pound lean ground beef
- 1/2 cup chopped onion
- 1 bottle (8 ounces) Taco Sauce
- 3/4 cup water
- 1 can (4 ounces) Diced Green Chiles
- 1 packet (1.25 ounces) Taco Seasoning Mix
- 1 package (12-count) Taco Shells, broken
- 2 cups (8 ounces) shredded cheddar cheese
- chopped tomatoes
- chopped green bell pepper
- sour cream

Preheat oven to 375F. Grease 11 x 7-inch baking dish. Cook beef and onion in large skillet over medium heat, stirring occasionally, until beef is browned. Drain and discard excess fat.

Stir in taco sauce, water, chiles and seasoning mix; bring to a boil. Reduce heat to low. Cook 3 to 4 minutes, stirring occasionally.

Layer half of broken taco shells on bottom of prepared baking dish. Cover with half of meat mixture; sprinkle with 1 cup cheese. Repeat layers with remaining ingredients.

Bake 20 to 25 minutes or until bubbly and cheese is melted. Serve with desired toppings.



FROZEN MARGARITA PIE

Prep Time: 15 minutes / Start to Finish: 4 hours
Makes: 8 servings

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|------------------------------|--|
| CRUST | FILLING |
| • 10 Yellow Corn Taco Shells | • 1 can (14 ounces) sweetened condensed milk |
| • 1/2 cup (1 stick) butter | • 1/3 cup frozen limeade, thawed |
| • 1/2 cup granulated sugar | • 2 tablespoons orange juice |
| | • 1 drop green food coloring |
| | • 1 cup whipping cream |
| | • Lime curls (optional) |

Place taco shells in food processor and pulse until evenly ground. Melt butter in medium saucepan over low heat. Remove from heat. Stir in taco crumbs and sugar until well blended. Press firmly over bottom and up sides of 9-inch pie plate.

Place in freezer until firm.

Combine sweetened condensed milk, limeade, orange juice and food coloring in large mixing bowl.

Whip cream until soft peaks form. Fold whipped cream gently into condensed milk mixture until blended. Pour onto prepared crust.

Freeze uncovered, 4 hours or until firm. Let stand 10 minutes before serving. Garnish with lime curls, if desired.

Tip: To crush taco shells without a food processor, place them in a resealable plastic food storage bag and run a rolling pin over the shells until they're evenly crushed.



BBQ CHICKEN TACOS

Prep Time: 6 minutes / Start to Finish: 12 minutes
Makes: 6 to 8 servings

- 2 pounds prepared shredded chicken in barbeque sauce, warmed
- 1 Ortega Grande Taco Dinner Kit - includes 8 hard taco shells, 8 soft flour tortillas, 1 packet taco seasoning mix, 1 packet taco sauce and 1 Land O Lakes cheese sauce
- 1 cup Smokin' Chipotle Coleslaw
- 1 cup (4 ounces) shredded Monterey Jack cheese (optional)

Combine chicken and seasoning mix from dinner kit; mix well. Fill warmed tacos and tortillas with chicken mixture. Evenly divide coleslaw among tacos and tortillas. Top with taco sauce and cheese sauce from dinner kit. Garnish with shredded cheese, if desired.



PASTA AND GRILLED VEGETABLE SALAD WITH CILANTRO DRESSING

Prep Time: 15 minutes / Start to Finish: 30 minutes
Makes: 6 to 8 servings

- 1 can (4 ounces) Diced Green Chiles
- 1/4 cup chopped fresh cilantro
- 1/4 cup olive oil
- 1 tablespoon red wine vinegar
- 1/2 teaspoon minced garlic
- Salt and black pepper, to taste

DRESSING

- 1 red bell pepper, cored, seeded, cut in half
- 1 green bell pepper, cored, seeded, cut in half
- 1 medium zucchini, cut lengthwise into thin slices
- 1 medium yellow squash, cut lengthwise into thin slices
- 1 large red onion, cut into 1/2-inch-thick wedges
- 1 pound pasta shells or penne, cooked

SALAD

- 1 jar (16 ounces) Garden Vegetable Salsa
- 1/4 cup firmly packed fresh basil, cut into thin strips
- Lettuce leaves (optional)

Combine chiles, cilantro, oil, vinegar and garlic in small bowl. Whisk until well blended. Season with salt and pepper, to taste. Set aside.

Preheat grill to medium-high heat, about 15 minutes. Lightly brush grill grid with vegetable oil.

Grill bell peppers, zucchini, squash and onion 3 to 5 minutes per side or until fork-tender. Remove vegetables from grill; cut into bite-size pieces.

Toss cooked pasta, salsa, sliced vegetables and basil in large bowl or serving platter. Serve with dressing on lettuce leaves, if desired.

Sharpen Your Survival Skills

BY SHARON GUTHMILLER
Extension Educator



SHARON GUTHMILLER

The following information is taken from the Purdue Extension Financial Series: *When Your Income Drops: Fact Sheet 9*

Many families can minimize the undesirable effects of a cut in income by following a few basic survival principles. With a positive attitude, learning and following good management practices can be a source of satisfaction. Many persons realize, after learning to manage their resources differently, that their situation is not as bad as it seems. Their income is less than before, but the "slack" in their financial system has been reduced and they are doing more with what they have.

Economizing refers to allocating your personal and family resources where they do the most good, either by increasing your family's well-being or, in a time of recession, by minimizing economic hardship.

To economize does not necessarily mean to buy less of an item — it might even imply purchasing more. For example, if you determine that home baking or cooking or any other activity would pay for itself by either saving resources or producing income, then increasing expenditures for needed supplies may be in order.

As another example, if you believe a successful job search requires suitable clothing or a skill you do not have, spending to achieve these may be the most productive use of your limited resources.

Keep in mind, though, you must decrease spending more than equivalently in other areas if your income has dropped.

Remember the economizing principle: Use your resources so they do the most good in terms of meeting your needs and wants in the short- and longer-term. Part of your resources will be used to buy goods and services you use or consume. Another part of your resources you will want to invest for the future. You might invest in ways to save or earn money by producing services, or you might invest in yourself — in job training, a wardrobe, or changing location. Economizing can be achieved in a number of ways: substituting less costly for more costly resources; finding new uses for resources you already have; conserving resources through wise use; cooperating with others to stretch resources; and taking advantage of community resources.

Substitute less costly resources for more costly ones. If you have some time and talent that you could substitute for purchased time and talent, do it! Walk — don't drive — to the neighborhood store. Eat at home rather than out. Cook from basics rather than microwave or "instant" dinners. Rent costly equipment you seldom use. Examples abound, but the most important key to success is developing a habit of mind. Think, "What could I substitute that would do the job for less?"

Conservate your resources. Avoid

waste. Keep your family healthy and your skills and your possessions in good condition. Try to get the most use or satisfaction out of each trip in the car, each use of the stove, each load in the washing machine, each dollar already spent on clothing. Think "How can I make this resource last? How can I use it more efficiently?"

Find new uses for resources you already have. Could you rent a room to help pay the rent and provide some company? How about renting part of your yard for a garden plot? If you're driving to work, could you carpool and leave your car at home every other day? If you bake or sew or tend your own small children or clean your own house, could you expand these into income-producing activities?

Resources can be multiplied when you cooperate with others. Food co-ops, housing co-ops, babysitting co-ops, car pools — many forms of co-ops, either formal or informal, can help you and others economize in your use of resources. They operate from a common principle — to provide members goods or services at cost or to help members market their products themselves.

Usually members of a cooperative provide some of the organization's labor requirement. Parents might take their children to a cooperative preschool five days per week, for example. Depending on the co-op's rules, a parent might be required to work or pay for another person to work at the school one day every other week.

Organizing a cooperative to provide necessary goods and services may help members stretch their resources. When considering a co-op of any kind, be sure you understand the operating rules and are confident of the manner in which it is run. Only a part of the resources you value and use are privately owned. A large share could be called public or community resources.

Other community resources provide entertainment or recreation. These include parks, wildlife areas, museums, and libraries. Don't forget that you and your family need to take some time for fun, too. Get together with friends for a picnic, potluck, card games, fishing, or whatever you enjoy. Take advantage of low-cost classes and recreation programs in your community. Many communities offer free or low-cost health or counseling services ranging from inoculations to family planning to psychological counseling. Personal or family resources can be greatly enhanced through use of community resources.

Sharon Guthmiller is a Yankton County Extension educator specializing in family and consumer sciences.

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Johnson-Millage

Megan Johnson and Travis Millage announce their marriage on April 3, 2010. The ceremony took place in Honolulu, Hawaii, on Waialae Beach.

Parents of the couple are Randy and Jan Johnson of Yankton, SD, and Bob and Beth Millage of Yankton, SD.

Megan is a 2008 graduate of Yankton High School. She is currently employed at Sunrise Coffee, Avera Sacred Heart Wellness Center and Investigative Services of NE/SD in Yankton, SD.

Travis is a 2009 graduate of Yankton High School. He is currently serving in the United States Marine Corps as an Infantryman in Kaneohe Bay, Hawaii. He is deploying at the end of the year.

The couple is planning a celebration of their marriage in October 2010 in Yankton, SD.

25th Anniversary

Please help us celebrate Dave and Kristi (Becker) Ekeren's 25th wedding anniversary with an Open House at our home on Saturday, May 8, 2010 from 5-9 p.m. at 2708 Pine St.

The couple has two children: Brady (19) and Sarah (16), who will be hosting the celebration.

Dave and Kristi were married May 4, 1985, at Holy Trinity Catholic Church in Hartington, NE.