

MANORISM

WAUNAKEE MANOR NEWSLETTER



JANUARY 2019

We had a wonderful Christmas season! Our December was filled with Christmas music from various choirs, carolers and musicians. We decorated 250 cookies and enjoyed the “Tacky Christmas” outfits staff wore. We enjoyed our Christmas Lights tours, which included the Rotary Lights with our “Best Lights” award going to the house on Manchester Crossing! Christmas party fun was had by all with Uncle Ozzie & Friends, and a visit from Santa! Our New Year’s Eve celebration was full of laughs and smiles, enjoying our memories from our 2018.

Happy New Year Everyone!

2019

FROM THE KITCHEN

STUFFED MUSHROOMS

- * 12 whole fresh mushrooms 1/4 cup grated Parmesan cheese
- * 1 tablespoon vegetable oil 1/4 teaspoon ground black pepper
- * 1 tablespoon minced garlic 1/4 teaspoon onion powder
- * 1 (8 ounce) package cream cheese, softened 1/4 teaspoon cayenne pepper

Preheat oven to 350 degrees F (175 degrees C). Spray a baking sheet with cooking spray. Clean mushrooms with a damp paper towel. Carefully break off stems. Chop stems extremely fine, discarding tough end of stems.

Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems to the skillet. Fry until any moisture has disappeared, taking care not to burn garlic. Set aside to cool.

When garlic and mushroom mixture is no longer hot, stir in cream cheese, Parmesan cheese, black pepper, onion powder and cayenne pepper. Mixture should be very thick. Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Arrange the mushroom caps on prepared cookie sheet. Bake for 20 minutes in the preheated oven, or until the mushrooms are piping hot and liquid starts to form under caps.

BAKED HAM AND CHEESE SANDWICHES

- 3/4 cup melted butter
- 1 tablespoon dried minced onion
- 1 1/2 tablespoons Dijon mustard
- 1 1/2 teaspoons Worcestershire sauce
- 1 1/2 tablespoons poppy seeds
- 24 mini sandwich rolls
- 1 pound thinly sliced cooked deli ham
- 1 pound thinly sliced Swiss cheese

Preheat oven to 350 degrees F (175 degrees C).

Grease a 9x13-inch baking dish.

In a bowl, mix together butter, Dijon mustard, Worcestershire sauce, poppy seeds, and dried onion.

Separate the tops from bottoms of the rolls, and place the bottom pieces into the prepared baking dish. Layer about half the ham onto the rolls. Arrange the Swiss cheese over the ham, and top with remaining ham slices in a layer. Place the tops of the rolls onto the sandwiches. Pour the mustard mixture evenly over the rolls. Bake in the preheated oven until the rolls are lightly browned and the cheese has melted, about 20 minutes. Slice into individual rolls through the ham and cheese layers to serve.



We would like to thank the following people for making our holiday season so special this year:

-St. John's students for the Christmas cards. Our Christmas day was extra special.

-Prairie Elementary students for the decorated place cards we used for holiday meals. They were the perfect touch to our Christmas tables!

Leona Rauls for her help with our RCAC Christmas party.

-Thank you to all of our carolers, choirs and musicians for the wonderful Christmas music shared with us this season.

-To all who spoiled our staff with homemade goodies.

- To our volunteers. We are blessed to have all of you!!





Silver Spotlight: Agnes Acker

Agnes Acker was born on January 18, 1928 to Rose and Al Meinholz. She is the second eldest of her five siblings. The Meinholz family lived on a dairy farm in Ashton WI. When Agnes was growing up you could usually find her outside milking their cows or working in the fields. She loved horseback riding on their work horses. Agnes attended St. Peter's Catholic school. She also took classes at M.A.T.C. for bookkeeping and upholstery. Agnes found herself a job helping women who just had a child, living with the new mother for a few weeks to help with the housework cooking and laundry. She worked at a curtain rod factory for a short time. Agnes spent most of her days farming and taking care of the homestead. She volunteered her time here at the Manor for years. Agnes also held the position of town treasurer in Springfield for 26 years, a position her father had held before her.

Agnes met Ervin Acker, who lived on the farm next door while she was growing up. They dated for a few years before marrying at St. Peters Catholic church on May 25, 1948 in their hometown of Ashton. They would eventually buy a small farm in Springfield WI. The couple would have seven children together; Mary, Bill, Ann, Susanne, Jean, Sam, and Beth. The Acker family spent a lot of their Sundays going to Lake Mendota Park with Agnes' sister and her family, spending quality time together and making memories. The Ackers enjoyed fishing, ice fishing and playing cards with the neighbors. Agnes and Ervin especially enjoyed gardening and farming. She tells me of the vegetable stand they had by the side of their road. Their children helped with the vegetable stand especially picking the strawberries, they also helped with the farming. She remembers their children helping them pick rocks in the fields and other chores around the farm.

Agnes is a very kind and down to earth woman. When you spend time with Agnes she has a way of making you feel at home. Agnes has many grandchildren and great grandchildren. Her smile lights up when she talks

about her family and she loves getting visits from them. Agnes came to the Waunakee Manor in January 2017 and is a pleasure to have here with us.