



# MASFAP Monitor

October 2021 Volume 2021, Issue 4

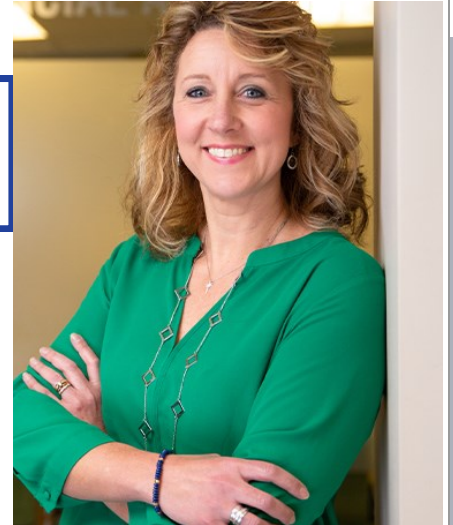


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## Becca's Beacon

**Becca Diskin, MASFAP President  
Director of Financial Aid, Missouri Southern  
State University**



Has anyone ever told you thanks for helping them, and when you think about it, you don't recall doing anything special? We are impacting lives every day in our contacts with students and colleagues. Sometimes we don't even realize that our every day small actions make a difference, but they do!

As we move into the autumn season, we notice the leaves are changing, the weather is cooler, and the clocks will fall back soon. Our students are settling into the semester, and we are gearing up for our annual MASFAP conference. So many small acts coming together to create an impactful event for FAAs in Missouri. If you haven't already signed up for the conference—please do so as soon as possible. There's a great slate of presenters with information to share. It's been two years since we've gathered together in-person. We have certainly missed the networking and comradery that we share at the Lodge of the Four Seasons. November 8 will be here soon, so act now to be sure your conference registration is completed.

I encourage you to get involved and contribute to MASFAP. Your small acts add up to the big impact that we have on each other and the association. There will be a "call for volunteers" at the Conference as well as in your inbox. Get involved! Be a part of something bigger. There are many ways to support and assist. MASFAP is full of generous folks who want to help, and a great way to professionally develop yourself.

I look forward to seeing many of you soon!



Destiny Shocklee, Financial Services Counselor for New Students at Missouri Baptist University, was MBU Employee of the Month recently.



Keri Gilbert, formerly Senior Associate Director of the Missouri College Access Network, has been named Director of Financial Aid at Stephens College. (pictured left)

Stephens College is excited to announce the addition of Lynda Bjorklun to their team. Lynda will be joining Stephens as a Financial Aid Counselor and is bringing almost 30 years of financial aid experience with her!

Jerret Weddle has joined the Operational Excellence team at Maryville University as Loan Specialist.

Candice Brooks has been promoted to Director of Student Financial Services at Lindenwood University.

Kimberly Meeker was selected by the Missouri Community College Association (MCCA) as the Administrative Professional for 2021. She will be presented with the award at the annual MCCA Convention in Branson on Friday, November 12. (pictured right)



Kelly E. Wilson, Carthage Technical Center, was promoted to Adult Supervisor. Kaitlin Riner joined the Financial Aid team part time, and she is also the Testing Assistant. Both Kelly and Kaitlin will be attending the conference.



The middle son of Kelly E. Wilson, Carthage Technical Center, got married this last April. They couldn't be more pleased/blessed to have Asha as part of their family! She is also delighted to have a 6<sup>th</sup> grandbaby this year-her name is Gabby Grace! Total 2 boys and 4 girls! Ages 11-8 months 😊



Jeremy Henson, Columbia College, is being promoted to Senior Coordinator of Compliance, Athletics, and State Aid Programs in the University of Missouri-Columbia Student Financial Aid Office effective Monday, October 25.

Fontbonne Student Services Specialist Kelly Knapp gave birth to twin girls. Hannah and Chloe were born on October 9, Hannah is 4lbs 6oz and Chloe is 3lbs 12 oz. Kelly and the babies are doing great!

Emily Eilers and Justin Mosley, new advisers at Logan University, attended the MASFAA Summer Institute this week.

Stephanie Broyles, Rolla Technical Institute/Center, has a new grandbaby. Ava was born in July. (pictured right)



Ashley N Nickell, Logan University, obtained her Doctor of Education in Educational Practice (Ed.D) in Higher Education Student Services. Her dissertation titled, “An Examination of the Effects of Student Loan Debt on Alumni Giving” was defended and approved on July 23, 2021.

Taylor Grimm, Missouri Scholarship & Loan Foundation, married Justin Wood on Saturday, October 9, 2021. (pictured left)

## Monitor Submission Policy

Articles may be submitted by any person, company or organization for consideration by the MASFAP Monitor staff and are subject to approval prior to publishing in the newsletter. In general, submissions are made by members of the organization. The author's name should be included in the submission. The editor reserves the right to reject or edit the content of any article or information submitted.

Articles will be edited for accuracy, quality and appropriate length. Submissions may be limited to one article per Monitor, per person, company, or organization, depending on space.

Articles are intended to be informational and for the benefit of MASFAP members, not for company promotion or advertising.

If the author is unavailable or a resolution can't be reached, the editor will refer it to the committee chairperson and President for a decision about publication.

The MASFAP Monitor is brought to you by the Communications Committee. **Submissions for the next MASFAP Monitor are due January 13, 2022.**

# MASFAP Annual Conference Update



*By Kayla Klein, MASFAP Vice President and Program Chair, University of Missouri—Columbia*

Announcing the evening activities and t-shirt sales at the MASFAP conference:

**Monday Night Activity:** Crawl Your Way through MASFAP's Game of Life. Visit with our Associate Members, put your name in a drawing to win scholarships for your students and network with all MASFAP members. We will be traveling through rooms ending with a retirement party.

**Tuesday Night Activity:** We will be raising funds for Bags of Fun KC. They provide bags full of items to kids that are fighting terminal illness. While we are painting, we will be having a silent auction where you can bid on an array of baskets. (Check out an updated list of items on the next page—and we still could use more!!!)

**T-shirts for sale for a good cause:** To help raise funds for Bags of Fun, you will look awesome and rock a MASFAP shirt. We will be selling long sleeve t-shirts at the conference—they are super cute! They will be \$10.00 for S-XL and \$15.00 for 2XL and 3XL.

## **IMPORTANT ANNOUNCEMENT:**

MASFAP wants you back in-person! Conference fees and HOTEL ROOMS will be covered by MASFAP! There is still time to register to attend this conference!

## MASFAP Annual Conference Silent Auction Baskets

Get ready to bid on some cool stuff for a great cause. We still hope for more donations! Here are the baskets we have so far:

- Holiday Basket- State Fair Community College
- Wisconsin Cheese Basket- Donated by Becca Diskin, Dena Norris, and Amy Hager
- Movie Basket- Carthage Technical Center
- Movie Basket- Truman State University
- Pampered Chef Basket- Southeast Missouri Hospital College of Nursing and Health Sciences
- Baking Basket- Washington University
- Wine Basket- Donated by Samantha and Jim Matchefts
- Rainy Day Basket- Drury University
- Death by Chocolate Basket- Stephens College
- Everything Missouri Basket- Missouri Scholarship & Loan Foundation
- Family Game Night Basket- North Central Missouri College
- Baby, It's Cold Outside Basket- Commerce Bank
- Everything Bath & Body Basket- Donated by April Mason
- Spa Basket- Donated by Kayla Klein
- Christmas Basket - Donated by Kayla Klein



## Silent Auction Raises Funds for the Conference Charity



This year our conference charity is Bags of Fun KC. This organization is a network of caring people who want to make a difference in the lives of children with cancer and other long-term childhood illnesses. The signature project of the foundation is Bags of Fun.

“Bags of Fun” are filled with educational, interactive, and silly toys that give children a better day, a smile, and something to focus on other than their illness. To parents carrying a heavy burden, the bags bring relief, joy, and a sense that someone understands. The picture on the left is Beckett. This picture was taken when he received his first Bags of Fun after being diagnosed with Leukemia.

# MASFAP's Most Used Emojis and Apps!



short and to the point

App: YouTube

**Zach Greenlee, Missouri Baptist University**



FREQUENTLY USED



**Laura Steinbeck, Sallie Mae**

My most used emoji is the rolling laughing emoji:



**Kimberly Meeker, North Central Missouri College**

**Morgan Scriven, Drury University**



Hearts and LOL faces

**Kelly Wilson, Carthage Technical Center**



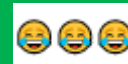
I have been using the "laughing-so-hard-you-cry" emoji a lot.

**Stephanie Broyles, Rolla Technical Institute/Center**

Laughing face emoji



As for the app... I'm embarrassed to tell you the truth. It's probably Instagram or Tiktok.



**Alexandria Miller, Missouri Scholarship & Loan Foundation**

My most used emoji is the "heart".

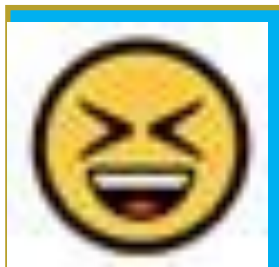
**Becca Diskin, Missouri Southern State University**



# MASFAP's Most Used Emojis and Apps! *Continued*



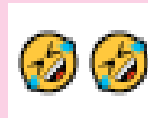
**Natalie Crawford,  
Drury University**



Grinning Squinty Face Emoji is the one I use the most.

**Dena Norris,  
Metropolitan  
Community  
College**

My most used emoji is



**Krissy Loenneke, Southeast  
Missouri Hospital College of  
Nursing & Health Sciences**

I'm absolutely in the grasp of TikTok right now (please no judgment).

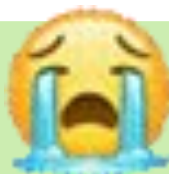
Most used emoji is

I think we can all relate in financial aid since "it depends".

**Kari Lenz, University of  
Missouri—Columbia**



**Laurel Miller,  
Logan University**



Heart and FB

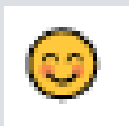
**Bridgette Betz,  
Missouri S&T**

My most used emoji ...I use Instagram for my most used app.

**Kayla Klein, University of Missouri—Columbia**



Most used emoji:



Most used app: Amazon. This has become a very dangerous and expensive app since I started working from home!

**Julie Loftin, Ozarks Technical  
Community College**

My most used emojis are:



(SMH)



(Love)



(LOL)

**Ashley Nickell, Logan University**

# Financial Aid Administrator Spotlight

## *Spotlight: Jason Enright, Stephens College*



### **What are your roles and responsibilities at your institution?**

My chief responsibility is to help manage the disbursement, reconciliation and regulation of our federal and institutional aid. In addition, I assist in policy creation, student consultation, institutional documentation management and a host of other duties that ebb and flow throughout the academic year.

### **How long have you worked at your institution?**

I am closing out my third full year with Stephens College which was preceded by 5 years with Columbia College in various financial services roles.

### **What has your career path been like?**

I started with Columbia College several months after graduating from that institution. I knew I wanted to work in higher education but would have never dreamed that financial aid would become my career. I am coming up on almost eight full years in the profession and can't imagine working in any other capacity in higher education.

### **Tell us a bit about yourself and your family.**

I have two wonderful sons, Jaxon (age 5) and Andrew (age 2) and a wonderful wife Kendall, who is an Equine Veterinarian.



### **What do you like to do in your free time?**

My free time outside of work is spent with family and working on various odds and ends projects I pick up from time to time. I like to keep my hands busy if possible.

### **What is the last good movie or Netflix series you watched?**

I couldn't tell you the last movie or show I watched in its entirety. If I am watching tv at all, it is typically Paw Patrol, Spiderman or some other kids show.

### **Tell us any new hobbies you've developed or any good books/movies you've read/watched while social distancing.**

I have really come to enjoy working on my own vehicle. I was never one that was too inclined to do so, mostly due to time, but since the start of covid, with recreational opportunities having died down some through 2020, I took to filling my time with various automotive related projects and hijinks.



### **What is the most challenging thing you've had to learn to do as a result of the COVID-19 closures?**

The most challenging thing throughout COVID was learning to manage my kids, my household and working all from the same space. Stephens spent the majority of 2020 working from home, which meant sharing space with "coworkers" who were not always the quietest, neatest or most considerate of their surroundings. The silver lining though, was getting an opportunity to be around my kids far more often than I would have otherwise, had their daycares remained open.

### **Fun fact:**

My favorite animal is a sloth.



# The Overlooked Long COVID Condition



*Stephanie Broyles, Rolla Technical Institute/Center*

During my time on the Communications Committee, I have tried to contribute articles to the newsletter as often as possible. A couple of the articles I have written were loosely related to the COVID-19 pandemic, but both were written from a very positive angle. Although those articles were positive, I swore to myself that I was not going to write anything else even remotely related to COVID-19. I am tired of thinking about that spikey, havoc wreaking ball and I know you are all tired of it too. I want what I am sure the rest of the world wants – to return to my pre-pandemic “normal.” Lately, though, it has become glaringly obvious that my pre-pandemic sense of normal has developed a case of long COVID and may never fully recover.

If you got through that first paragraph, you are probably scratching your head and wondering where I am going with this. Someone’s sense of normal is a subjective state of mind, not something you can personify and, as far as I know, only people are suffering from long COVID. Plus, I am among the fortunate who have not even had COVID. I think, though, that we all could agree that the only people who have not been touched by COVID in some way are island castaways and remote Amazonian tribes. In the best-case scenarios, COVID has been a major disruption to all areas of life. In the worst-case scenarios, COVID has claimed lives or caused chronic, debilitating conditions. I also think, though, that COVID has caused a condition in many people, whether they have had COVID or not, that is being largely overlooked. It is a condition that is hard to name, but I think can best be described as intolerance.

The dictionary defines intolerance as “unwillingness to accept views, beliefs, or behavior that differ from one’s own.” Everywhere I turn, I am met with intolerance. It is in the news stories I watch and read, people’s Facebook posts, and, most sadly, in our everyday, face-to-face interactions. Early on I recognized that the COVID-19 pandemic was polarizing people along political lines. Now I am seeing that this polarization has morphed into something that is much larger and encompasses more than just politics. Everyone has an opinion about everything. Everyone has a virus creation myth, feelings about the vaccine, and beliefs about what the government’s role should be in managing the public health crisis and restoring the economy. And, everyone’s opinions, feelings, and beliefs are right. They are not just right, they are infallible. To think, feel, or believe differently is simply unacceptable – the very definition of intolerance.

It used to be that we could appreciate a view that was different than our own and, if not appreciate it, at least respect it. Some of us even enjoyed a healthy debate – saw it as an opportunity to grow and learn. For example, I once was invited to join a book club simply because I had different political views than the rest of the group. Although I understood my role as the token spoiler, I embraced the opportunity and I ended up expanding both my circle of friends and my world view. Alas, this is a memory from the time of pre-pandemic normal – a time before so many of us were infected with intolerance. I am starting to worry that even after masks and social distancing are a thing of the past and the economy has recovered, that we may still be suffering from the overlooked long COVID condition of intolerance.

I have started making a personal effort to eradicate this long COVID condition by trying to be more tolerant. I remind myself daily to actively listen to others and to respect and value their views. It is not always easy (my apologies to my family member who has the vaccine theory about 5G and nanobytes/nanobots), but it is a start. If you believe in six degrees of separation and that small things can make a difference, I beg you to join me in eradicating this long COVID condition!

# I'm Streaming



*Taj Singh, South Central Career Center*

Since the pandemic my television watching habits changed. I found myself social distancing from platforms such as Netflix and Hulu. I realized one day I had become hooked on YouTube.

Whilst some videos are on a par with watching paint dry, some were really interesting, especially how the algorithm works for a channel and how some video clips can generate 1M+ views. The subjects covered are vast, type in to the search and you can guarantee to find something in your chosen criteria.



I could not believe there were people downloading videos of celebrity graves. Spooky (trying to get the Halloween vibe). If that wasn't weird, there's videos on embalming, thankfully they demonstrate on dummies. I enjoy watching a channel called High Peak Motors. They are based in the UK and look at used luxury cars, my favorite luxury car has to be the Bentley. Then there is a channel called Rate My Takeaway, it's about a guy who visits take out places for food that viewers recommend. Eventually the channel will have to be renamed "how's my cholesterol." An aspect of the video culture I noticed was viewers searching for the easiest life hacks. So instead of searching for how to replace a head gasket on a car (with 200 views) there are 2M+ watching videos on how to boil a cup of water.



Thank you for taking the time to read my article. If you liked it please remember to subscribe so you can keep up to date with what I am or I am not doing next, and hit that like button. LOL

## Tune-Up Tuesdays!

MASFAP's Professional Development Committee wants to remind you that we have three more Tune-Up Tuesdays to go and we ask that you register on the home page of the MASFAP website – [www.masfap.org](http://www.masfap.org) then click “Register” on the right side. You will be able to register for multiple sessions at once. The zoom session links are the same each week.

- Tuesday, Oct 19 @9:30-11 am – If Only Someone Had Told Me – Protecting Borrowers from Scammers (Will Shaffner, MOHELA)
- Tuesday, Oct 26 @9-10 am – Return-To-Repayment. The presentation will focus on what happens when the Administrative Forbearance ends on 1/31/22 and the impact on the borrowers and the schools (Mike Lubben, Inceptia)
- Tuesday, Nov 2 @10-11 am – “Building Your Personal Brand” - Temeka Easter, Senior Director of Social Media, Sallie Mae

These final three session for the year and they will all be great sessions – we hope you will attend!!!

# Early Awareness Committee: High School Counselor Workshops

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*By: Alex Miller, Missouri Scholarship & Loan Foundation*

The Early Awareness Committee has been SUPER busy!! To date, we have successfully hosted 10 of the 11 MASFAP High School Counselor Workshops all over the state. At the beginning of the year when I first started planning these workshops, I truly thought we would be canceling and moving to a virtual setting. However, I stayed optimistic and just kept moving forward with the in-person planning. Once registration opened and people were actually registering, I knew this is what the counselors wanted. To date, we have had 263 counselors register for a workshop. My committee worked hard to get materials ready and updated so we could give the best informational workshop that counselors truly needed pertaining in Financial Aid.

I have been able to attend all but 2 of the workshops and cannot express the feeling that comes over me when I get to open these workshops- goosebumps for sure (maybe some tears)!! As I worked with the host schools to plan these, we made sure we were able to host these safely with social distancing and masks being required. We also took a soft poll to see what time would work best, feedback was to host them first thing in the morning. So we did just that, we moved the time up on the workshops to start right at 8 so counselors had the opportunity to come straight to the workshop before heading to their buildings. We offered a box lunch at each event so they could take lunch back to the office. By the survey results, the lunches were a welcome touch!

We want to thank all the host schools! Without you and your teams, these events would not be possible.

Here's our host schools for the 2021 workshops:

- ✦ Fontbonne University- Shawn McCaw
- ✦ Columbia College- Colleen Brown
- ✦ Missouri Southern State University- Becca Diskin
- ✦ Evangel University- Valerie Sharp
- ✦ Missouri State University- West Plains- Jennifer Walker
- ✦ Northern Central Missouri College- Kimberly Meeker
- ✦ State Fair Community College- Angel Mefford
- ✦ Truman State University- Marla Fernandez
- ✦ Missouri Western State University- Cindy Spotts-Conrad
- ✦ Metropolitan Community College- Dena Norris
- ✦ Southeast Health College of Nursing & Health Sciences- Cassandra Hicks

# Early Awareness Committee: High School Counselor Workshops

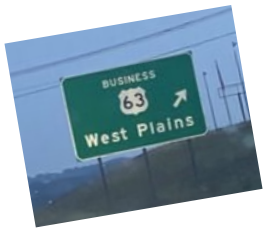
Feedback has been awesome, some of the comments from the survey results:

- ✦ “This is my favorite workshop. It is a great refresher for me and you always provide us with the latest updates in language I can understand. The people directing us in the morning was a nice touch. Thank you!”
- ✦ “Every speaker was knowledgeable, stayed on topic and on time and answered questions. Excellent experience. Supplying boxed lunches was unexpected but much appreciated!”
- ✦ “The information was presented in a concise manner and was very informative. The speakers gave great advice based on their experiences and were able to answer questions the group had. Thank you!”
- ✦ “I learned quite a bit of information & appreciated the workshop greatly!!”
- ✦ “Just to have more of them. I learnt quite a bit and it is an ideal environment to make new contacts.”

I can't wait to continue to grow these events for next year! MASFAP and the Early Awareness Committee are truly making a difference by offering these workshops and partnering with high school counselors across the state of Missouri. Enjoy some pictures from the workshops this year!



# MASFAP 2021 High School Counselor Workshops



# MASFAP Board Updates



## ***Krissy Loenneke— Membership***

Membership Committee has been working hard to clean up the membership database. We are closely watching conference registration and making sure everyone has name tags for the conference. If anyone is interested in volunteering at the

conference registration desk, please let me know ([kloenneke@sehcollege.edu](mailto:kloenneke@sehcollege.edu)). Membership will also have a table at the conference where interested individuals can sign up to volunteer for 2022 committees. Don't feel like stopping by the booth? Your name tag will have a QR code on the back that will take you directly to the volunteer form.



## ***Laurel Miller—Site***

Everything is getting settled with the lodge (room reservations, room set-ups, menu, etc). This is our busy time as we start to finalize all the details and make sure everything is in place for the Program Committee to put on a great conference.

## ***Zach Greenlee, Angel Mefford, Valerie Jensen, and Sara Edwards—Delegates***

The Delegates have primarily focused on doing the Wednesday Brownbag Luncheons and financial audit reviews.



## ***Julie Loftin—Newcomer***

The Newcomer Committee has been busy! We have been meeting to plan Newcomer activities for our Fall conference. On Monday, November 8th, we will be hosting new and exciting activities to become more familiar with the history of MASFAP, the MASFAP board, conference vendors and the exciting world that is financial

aid. Monday evening we will have a happy hour to welcome all the Newcomers. It is going to be a fun and exciting time to be a newcomer in MASFAP so be sure to register for the conference and we look forward to seeing you in November!



## ***Sara Edwards—Associate Members***

We have had several new associate members join the MASFAP Association. Welcome to Iowa Student Loan, Ascensus and ConServe. Please stop by the exhibit area at the upcoming MASFAP Conference to see all the Associate Members who support your association.

**THERE'S STILL  
TIME TO REGISTER  
FOR THE  
CONFERENCE**

**[www.masfap.org](http://www.masfap.org)**

# MASFAP at MASFAA

We are excited to report that we had several MASFAP members recognized with MASFAA Awards at the recent MASFAA conference in Wisconsin.

Committee of the Year – Leadership Symposium/Summer Institute – Co-Chaired by **Amy Hager**

President’s Award – **Amy Hager**

President’s Award – **Keri Gilbert**

New Aid Professional – **Manda Riley**

Keri Gilbert and Amy Hager were both honored to receive the President’s Award at the recent MASFAA Conference in Milwaukee, Wisconsin. The President's Award is considered to be one of MASFAA's highest awards and is given at the discretion of the MASFAA President. This award is based on an individual's contribution to MASFAA during the President's term in office. (Picture right: Amy Hager, MASFAA President Chad Olson, Keri Gilbert)



Amy Hager, co-chair of MASFAA’s Summer Institute and Leadership Symposium, received MASFAA’s Committee of the Year award at the recent MASFAA Conference in Milwaukee, Wisconsin. (Picture left: Co-Chair Kevin McShane (Herzing University in Wisconsin) and Amy Hager.)

Manda Riley received MASFAA’s Outstanding New Professional Award at the recent MASFAA Conference in Milwaukee, Wisconsin. This award is given annually to recognize the outstanding contribution of a new professional to the financial aid profession. The recipient must have been in the profession for less than five years and made outstanding contributions at the institutional state, regional, and/or national levels. (Picture right: MASFAA President Chad Olson, Manda Riley)



**CONGRATULATIONS FRIENDS!!**

# MASFAP at MASFAA

Check out some more fun pics from MASFAA in Milwaukee





# MASFAP at MASFAA, *Continued*



## Our Favorite Fall Recipes

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**Zach Greenlee:** One of my absolute favorite fall meals, which I look forward to all year, is stuffed pumpkins. This recipe by Dorie Greenspan, which I heard on NPR, is my go to:

<https://www.epicurious.com/recipes/food/views/pumpkin-stuffed-with-everything-good-361169>

**Julie Loftin:** Recipe: Pumpkin spice muffins

1 Spice Cake Mix

1 can of Pumpkin

Preheat oven to 350 degrees. Mix pumpkin and spice cake mix together. Spray cupcake pan with non-stick spray or line with cupcake liners. Fill cupcake pan sections  $\frac{3}{4}$  full with mix. Bake at 350 for 20-25 minutes or until toothpick inserted into muffin comes out clean. Remove from oven to cool and then enjoy!

**Kimberly Meeker:** Cream Cheese Chicken Chili

Put 2 chicken breasts in crockpot

Add 1 can of black beans drained and rinsed

1 can corn, undrained

1-10 oz. can Rotel tomatoes w/green chilis, undrained

1 package ranch dressing mix

1 tsp cumin

1 Tbsp chili powder

1 tsp onion powder

1/2 cup water

Mix it up, on top add 1 8-oz package of light cream cheese, cook on low for 6-8 hours then shred chicken, stir, and ENJOY!

# Our Favorite Fall Recipes

## **Laura Steinbeck:** Sausage and Apple Stuffed Acorn Squash

### **Ingredients**

- 3 Acorn Squash, halved
- Olive Oil
- Salt & Pepper
- 1 lb Ground Sausage
- 1 Small Onion, finely chopped
- 2 Large Celery Stalks, finely chopped
- 2 Apples, diced
- ½ tsp sage
- 1 cup Panko Bread Crumbs
- 1 cup Parmesan Cheese, divided



### **Instructions**

1. Preheat oven to 400 degrees.
2. Using a sharp knife cut off each end of the acorn squash removing as little as possible, then cut in half.
3. Spoon out seeds.
4. Brush olive oil inside and on top of Acorn Squash.
5. Sprinkle Salt and Pepper over Acorn Squash to taste.
6. Bake for 40 minutes to an hour depending on size of your squash until tender and you can pierce with a fork, but still holding it's shape.
7. While the squash is baking begin sautéing the sausage for about 5 minutes, drain and pat dry with a paper towel to remove as much grease as possible, but don't discard grease in the pan.
8. Using the grease from the sausage add your onions and celery to the pan and sauté for another 2-3 minutes until it starts to brown. (add olive oil if necessary)
9. Add apples and sauté for another 2 minutes or until softened.
10. Stir in sage and bread crumbs.
11. Add ¾ cup parmesan cheese and stir until cheese begins to melt. Set aside.
12. Once squash has finished baking and reached desired tenderness spoon in meat mixture until the squash is filled.
13. Return to the oven and bake an additional 15-20 minutes depending on size of squash.
14. Remove from oven and top with remaining parmesan cheese.
15. Enjoy!

## **Morgan Scriven**

Pumpkin cake with cream cheese frosting!

<https://bromabakery.com/pumpkin-cake-with-cream-cheese-frosting/>

## Our Favorite Fall Recipes

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**Alexandria Miller:** Spicy Crackers! My go to for football parties or a bonfire night, always make spicy crackers! They pair well with beer... just saying!

Recipe:

- 2 Sleeves of Wheat Zest Saltine Crackers (double recipe for the whole box, 4 sleeves)
- 1 cup Canola Oil- MUST BE CANOLA OIL
- 1 pkg of Ranch Seasoning Mix
- 2 Tbsp Crushed Red Pepper (cut this in half if you don't like spicy!)
- 1 Tbsp Garlic Powder

How to make:

- Place crackers in a large zip lock bag
- Mix all ingredients together in a bowl
- Pour mix over crackers and seal bag
- Continue to flip bag around making sure all crackers get coated. I will flip the bag every 5 mins to make sure I get the top, bottom, and sides really good.
- NOW FOR THE MESSY PART BUT A MUST!! Lay newspaper down with paper towels on top, laying crackers out to air dry overnight. You want the oil to be absorbed and let them air dry. TRUST ME ON THIS!! I have tried to air fry them or put them in the oven to make this a quicker, less messier, process but they are not the same.

Enjoy with beer or whatever beverage of choice

**Kelly E. Wilson:** Overnight Blueberry French Toast Casserole



<https://www.allrecipes.com/recipe/242196/overnight-blueberry-french-toast-casserole/>

# Our Favorite Fall Recipes

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## **Laurel Miller:** Pumpkin Pie Dip

- 1 can – Pumpkin Pie Filling
- 1 box – vanilla instant pudding (do not make)
- 1 container Cool Whip
- Pumpkin Pie Spice

Mix pumpkin pie filling, cool whip and box of vanilla instant pudding in a bowl, add 2 – 3 tablespoons of pumpkin pie spice (start off with less and continue to add more until you get the flavor you like)

Once mixed all together, sprinkle a little pumpkin pie spice on top and chill overnight  
Serve with graham crackers, cinnamon graham crackers or vanilla wafers

## **Bridgette Betz:**

Cheese spaghetti – 1lb spaghetti, 1lb bacon, 1lb kraft cheese slices, 16oz stewed tomatoes. Cook spaghetti & drain. Meanwhile, melt cheese with stewed tomatoes. Cook bacon and add to cheese & tomatoes. Pour on spaghetti and enjoy!  
(Heart attack city and feels like it is covering all your insides, but so good ☺)

**Ashley Nickell:** My favorite fall recipe is definitely my mom’s chili. It’s spicy so it’s not for the faint of heart. And she says she doesn’t have an official recipe, but here are the general ingredients:

- Chili Powder
- All kinds of beans: Chili, kidney, lima, etc.
- Crushed tomatoes
- 1 lb hamburger cooked with onions
- Tomato Juice or Veggie Juice
- Garlic salt, pepper, little bit of sugar

# Our Favorite Fall Recipes

## **Stephanie Broyles:** ROASTED BUTTERNUT SQUASH AND BACON SOUP

You just can't go wrong with bacon pureed right into a soup - this is a fan favorite among my friends and family (courtesy of [damndelicious.com](http://damndelicious.com))



*yield:* 6 SERVINGS

*prep time:* 15 MINUTES

*cook time:* 40 MINUTES

*total time:* 55 MINUTES

*By far the best butternut squash soup ever, with the help of those crisp bacon bits blended right into the soup!*

### INGREDIENTS:

- 1 butternut squash (about 3 pounds), peeled, seeded and cut in 1-inch chunks
- 1 onion, diced
- 1 red bell pepper, chopped
- 4 slices bacon, diced
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- Kosher salt and freshly ground black pepper, to taste

### FOR THE SOUP

- 4 slices bacon, diced
- 1/2 teaspoon dried thyme
- 2 1/2 cups chicken stock, or more, to taste
- 1/4 cup crumbled goat cheese
- 2 tablespoons chopped chives

### DIRECTIONS:

Preheat oven to 400 degrees F. Lightly oil a baking sheet or coat with nonstick spray.

Place butternut squash, onion, bell pepper and bacon in a single layer onto the prepared baking sheet. Add olive oil and garlic; season with salt and pepper, to taste. Gently toss to combine.

Place into oven and bake for 25-30 minutes, or until butternut squash is tender, stirring at halftime.\*

Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate.

Heat a large stockpot or Dutch oven over medium heat. Add butternut squash mixture and thyme, and cook, stirring occasionally, until fragrant, about 1-2 minutes; season with salt and pepper, to taste. Stir in chicken stock and puree with an immersion blender.

Bring to a boil; reduce heat and simmer until slightly thickened, about 5-10 minutes. If the soup is too thick, add more chicken stock as needed until desired consistency is reached.

Serve immediately, garnished with bacon, goat cheese and chives, if desired.

### NOTES:

*\*Baking time may need to be adjusted depending on the size of the squash.*

## Our Favorite Fall Recipes

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**Dena Norris:** Chicken and Dumplings – not an original recipe but one I've fell in love with. I use chicken instead of turkey and in a pinch, debone a rotisserie chicken to make it even easier. <https://www.simplejoy.com/turkey-dumpling-soup/>

**Sara Edwards:** Apple Crisp

Fill a 9x13 pan  $\frac{3}{4}$  full of apples (not delicious) peeled and cut into pieces.

Mix 2 tablespoons of corn starch

1 cup of sugar

1 teaspoon cinnamon

$\frac{1}{2}$  teaspoon of nutmeg

Sprinkle over apples

Mix 1 cup of flour

$\frac{1}{2}$  cup of butter

1 cup of brown sugar

1 pkg butterscotch pudding

1 cup of oatmeal

Crumble over the top

Bake 35-45 minutes at 375 degrees until apples are done!

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