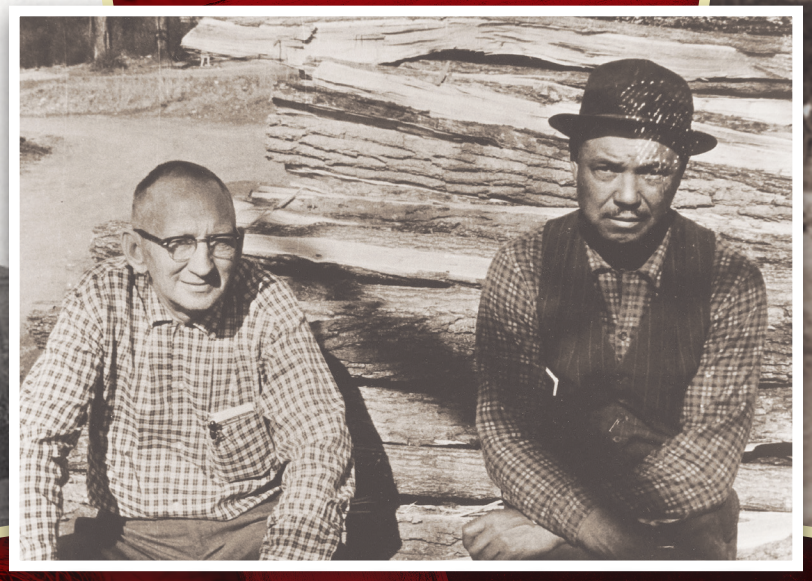
# 2020

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# Chicken Bacon Ranch Casserole

**INGREDIENTS**

8 oz rotini
1 ½ cup Shredded chicken (cooked)
½ cup Bacon (cooked and crumbled)
16 oz Alfredo sauce
1 tablespoon Ranch seasoning
½ cup Mozzarella cheese (shredded)
1 ½ cup Monterey jack cheese (shredded)

**Optional:** Top with fresh diced parsley for garnish.

**INSTRUCTIONS**

Cook rotini according to package directions. Drain and set aside. Preheat oven to 375° F. In a large casserole dish add cooked pasta, cooked and shredded chicken, and cooked and crumbled bacon. Mix together. Add Alfredo sauce, ranch seasoning, mozzarella cheese, and 1 cup Monterey jack cheese. Mix together well. Top with remaining ½ cup Monterey jack cheese. Bake for 15-20 minutes.



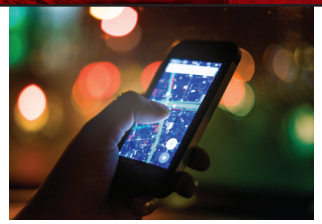
Pickens Bank, Main street, circa 1940

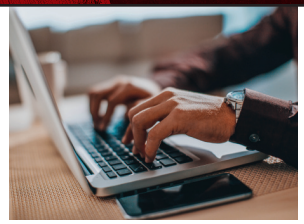
# JANUARY

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---|---|---|---|---|
| | | | 1 New Year's Day | 2 | 3 | 4 |
| 5 | 6 | 7 | 8 | 9 | 10 | 11 |
| 12 | 13 | 14 | 15 | 16 | 17 | 18 |
| 19 | 20 MLK Jr. Day | 21 | 22 | 23 | 24 | 25 |
| 26 | 27 | 28 | KUDZU education 864-272-0181 • www.kudzustaffing.com | 30 | 31 | |


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# Creamy Ground Beef and Shells

**INGREDIENTS**

8 oz pasta shells
1 pound ground beef
¼ teaspoon garlic seasoning
¼ teaspoon onion powder
½ teaspoon salt
⅛ teaspoon pepper
1 teaspoon Italian seasoning
2 tablespoons all-purpose flour
2 cups beef broth
15 oz tomato sauce
¾ cup heavy whipping cream
1 ½ cup cheddar cheese (shredded)

**INSTRUCTIONS**

Cook your pasta according to the package directions, drain, and set aside. Cook and crumble ground beef over medium heat in a large deep pan Season beef with garlic seasoning, onion powder, salt, pepper, and Italian seasoning. Add flour to beef and mix to coat. Slowly add in beef broth then tomato sauce. Allow to cook for 5-6 minutes over medium heat. Remove from heat and add in cooked pasta, heavy cream, and shredded cheese. Stir until cheese is melted. Serve and enjoy.



Carding, Elljean Mill, circa 1950

# FEBRUARY

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---|---|---|---|---|
| | | | | | | KUDZU medical<br>864-272-0181 • www.kudzustaffing.com |
| 2 | 3 | 4 | 5 | 6 | 7 | 8 |
| 9 | 10 | 11 | 12 | 13 | 14<br>Valentine's Day | 15 |
| 16 | 17<br>President's Day | 18 | 19 | 20 | 21 | 22 |
| 23 | 24 | 25 | 26<br>Ash Wednesday | 27 | 28 | 29 |


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# Taco Soup

**INGREDIENTS**

1 pound Ground beef
15 oz Corn
2 cups Salsa
2 can Green chilies
15 oz Black beans (rinsed and drained)
2 tablespoons Taco seasoning
1 ½ tablespoons Dry Ranch mix
2 cups Beef broth
Optional for topping: sour cream, shredded cheese, tortilla chips, cilantro.

**INSTRUCTIONS**

In a large pot cook ground beef, crumbling and stir occasionally until browned. Drain fat and return to stove top. Add corn, salsa, chilies, black beans, taco seasoning, dry ranch mix and mix together well. Pour in beef broth and allow to simmer on medium/low for 30-40 minutes. Serve and top with optional toppings.




Downtown Easley

# MARCH

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---|---|---|---|---|
| KUDZU staffing<br>864-272-0181<br>www.kudzustaffing.com | 2 | 3 | 4 | 5 | 6 | 7 |
| 8 | 9 | 10 | 11 | 12 | 13 | 14 |
| 15 | 16 | 17<br>St. Patrick's Day | 18 | 19<br>Spring Begins | 20 | 21 |
| 22 | 23 | 24 | 25 | 26 | 27 | 28 |
| 29 | 30 | 31 | | | | |



# Slow Cooker Hawaiian Pork

**INGREDIENTS**

1 pound pork loin medallions
1 yellow onion, sliced
½ cup each sliced green, yellow and red bell pepper
1 cup sliced cherry tomatoes
⅛ tsp. crushed red pepper flakes
1 - 14 oz. can pineapple chunks (with juice)
4 cups cooked rice
2 cups BBQ sauce

**INSTRUCTIONS**

In a slow cooker, throw everything in except the rice and cook on low for 6 hours (or on High for 3 hours).. Serve over the rice and enjoy.



Pickens Fair, 1910 – Ernest Folger, Lorena Taylor (King), Bess Partrige, Helen Boggs, Eileen Taylor (Folger)

# APRIL

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---|---|---|---|---|
| | | | | 2 | 3 | 4 |
| 5<br>Palm Sunday | 6 | 7 | 8 | 9 | 10<br>Good Friday | 11 |
| 12<br>Easter Sunday | 13 | 14 | 15 | 16 | 17 | 18 |
| 19 | 20 | 21 | 22<br>Earth Day | 23 | 24 | 25 |
| 26 | 27 | 28 | 29 | 30 | | |


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# The Best Egg Salad

**INGREDIENTS**

9 Eggs
5 tablespoons Whipped cream cheese
2 tablespoons Mayo
1 tablespoon Mustard
1 teaspoon Garlic powder
⅛ teaspoon Pepper
¼ teaspoon Celery seed
3 tablespoon Green onions diced

**INSTRUCTIONS**

Start by boiling your eggs.
In a mixing bowl whisk together your whipped cream cheese, mayo, and mustard. Add seasonings and mix together well. Peel boiled eggs and add them to your mixing bowl with your base. Use a fork to mash and mix together. Add green onions and mix. Serve on bread, croissants, or on a salad.



Pickens Doodle

# MAY

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---|---|---|---|---|
| | | | | | KUDZU education<br>864-272-0181 • www.kudzustaffing.com | 2 |
| 3 | 4 | 5<br>Cinco De Mayo | 6 | 7 | 8 | 9 |
| 10<br>Mother's Day | 11 | 12 | 13 | 14 | 15 | 16 |
| 17 | 18 | 19 | 20 | 21 |  | 23 |
| 24<br>31 | 25<br>Memorial Day | 26 | 27 | 28 | 29 | 30 |

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# Buffalo Chicken Sloppy Joes

**INGREDIENTS**

¼ cup unsalted butter
½ cup Franks RedHot sauce
1 pound ground chicken
1 oz ranch seasoning (dry)
1 cup ranch dressing
6 buns

**INSTRUCTIONS**

Start by preparing buffalo sauce. In a saucepan melt butter then mix in Franks RedHot sauce. Whisk until combined and then set aside. In a skillet cook and crumble ground chicken. Once cooked, add in prepared buffalo and dry ranch seasoning. Mix until well combined. Serve on a bun with ranch dressing.



Old Pickens County jail

# JUNE

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---|---|---|---|---|
| | KUDZU medical 864-272-0181 • www.kudzustaffing.com | 2 | 3 | 4 | 5 | 6 |
| 7 | 8 | 9 | 10 | 11 | 12 | 13 |
| 14 Flag Day | 15 | 16 | 17 | 18 | 19 | 20 Summer Begins |
| 21 Father's Day | 22 | 23 | 24 | 25 | 26 | 27 |
| 28 | 29 | 30 | | | | |





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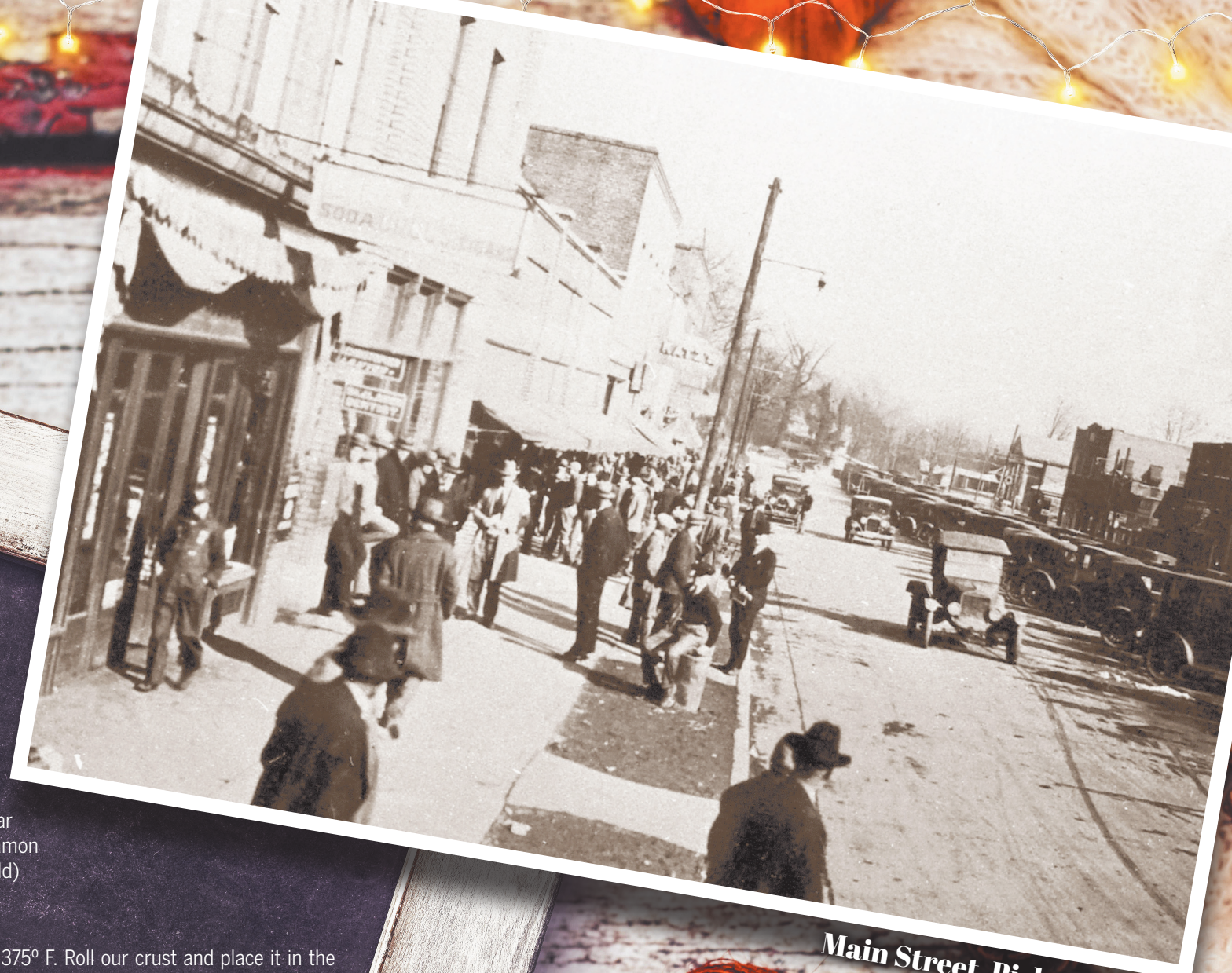
# Dutch Apple Pie

**CRUST**
Store bought or your favorite homemade recipe

**FILLING**
8 cups Granny Smith apples. cored (peeled, cored, and sliced)
1 tablespoon Lemon juice
¾ cup White sugar
¼ cup Brown sugar
¼ cup Flour
1 teaspoon Cinnamon
¼ teaspoon Nutmeg

**TOPPING**
1 cup Flour
½ cup Brown sugar
½ cup White sugar
1 teaspoon Cinnamon
½ cup Butter (cold)

**INSTRUCTIONS**
Preheat oven to 375º F. Roll our crust and place it in the bottom of a pie pan and set aside. In a mixing bowl put all filling ingredients, and mix until apples are coated. Allow your apples filling to sit for at least 5 minutes before adding them to the crust. Meanwhile, in a separate mixing bowl use a fork to combine all topping ingredients until the mixture is well combined and crumbly. Spoon in apple filling then top with topping. Bake for 50-55 minutes. Serve warm with ice cream or whipped cream.



Main Street, Pickens, 1929

# JULY

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---|---|---|---|---|
| | | | KUDZU staffing 864-272-0181 www.kudzustaffing.com | 2 | 3 | 4 Independence Day |
| 5 | 6 | 7 | 8 | 9 | 10 | 11 |
| 12 | 13 | 14 | 15 | 16 | 17 | 18 |
| 19 | 20 | 21 | 22 | 23 | 24 | 25 |
| 26 | 27 | 28 | 29 | 30 | 31 | |

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# Easy Tasty Chili

**INGREDIENTS**

1 lb. ground beef
2 - 14 oz. cans tomato sauce
1 - 14 oz. can diced tomatoes
1 - 14 oz. can diced tomatoes with green chilies
1 - 14 oz. can kidney beans, drained
1 - 14 oz. can black beans, drained
1 - 14 oz. can mixed vegetables, drained
1 pkt. taco seasoning
1 pkt. chili seasoning

**INSTRUCTIONS**

Brown and drain the hamburger with the taco seasoning according to packet directions. In a large stock pot, combine all ingredients and stir in chili seasoning. Heat until boiling, reduce heat and simmer for 20 mins. Serve topped with grated cheddar or sour cream.




Townsend Pontiac-Cadillac on Hwy. 93 in Easley, 1962

# AUGUST

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---|---|---|---|---|
| | | | | | | 1 |
| 2 | 3 | 4 | 5 | 6 | 7 | 8 |
| 9 | 10 | 11 | 12 | 13 | 14 | 15 |
| 16 | 17 | 18 | 19 | 20 | 21<br>Senior Citizens Day | 22 |
| 23<br>30 | 24<br>31 | 25 | 26 | 27 | 28 | 29 |


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# Pumpkin Pancakes

**INGREDIENTS**

1 ½ cup milk
1 cup pumpkin puree
1 large egg
2 cups all-purpose flour
⅛ teaspoon pumpkin spice
3 tablespoons brown sugar
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons baking soda

**INSTRUCTIONS**

Whisked together milk, pumpkin puree, and egg in a large mixing bowl. Add all-purpose flour, pumpkin spice, brown sugar, baking powder, baking soda, and baking soda. Mix until well combined. Heat a frying pan with a small amount of butter or non-stick cooking spray. When your pan is heated pour on about ¼ cup batter. When you see bubbles forming on your pancake it's ready to be flipped! Cook each side until fully cooked. Repeat until all your batter is gone.

Pickens Courthouse, circa 1900

# SEPTEMBER

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---|---|---|---|---|
| | | KUDZU education<br>864-272-0181 • www.kudzustaffing.com | 2 | 3 | 4 | 5 |
| 6 | 7<br>Labor Day | 8 | 9 | 10 | 11 | 12 |
| 13<br>Grandparents Day | 14 | 15 | 16 | 17 | 18<br>Rosh Hashana | 19 |
| 20 | 21 | 22<br>Fall Begins | 23 | 24 | 25 | 26 |
| 27<br>Yom Kippur | 28 | 29 | 30 | | | |

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# Stuffed Pepper Soup

**INGREDIENTS**

1 pound Italian ground sausage
1 small yellow onion
1 ½ cups green bell pepper (diced)
28 oz crushed tomatoes
30 oz diced tomatoes
1 teaspoon thyme (dried)
1 teaspoon oregano (dried)
½ teaspoon basil (dried)
½ teaspoon salt
¼ teaspoon pepper
3 cups vegetable broth
1 cup long grain white rice (uncooked)

**INSTRUCTIONS**

In a large soup pot, cook and crumb ground sausage. Add in onions and green pepper then cook until translucent. Once cooked, drain fat. Add to your pot the tomatoes, seasonings, and both. Bring to a boil and then reduce to simmer, cover, and allow to simmer for 30 minutes. Cook rice according to package directions. Add cooked rice to your soup and mix in well then serve.

Drake McConnell's saw mill, Dacusville, circa 1910

# OCTOBER

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---|---|---|---|---|
| | | | | KUDZU medical 864-272-0181 • www.kudzustaffing.com | 2 | 3 |
| 4 | 5 | 6 | 7 | 8 | Happy Birthday Joe Lesley | 10 |
| 11 | 12 Columbus Day | 13 | 14 | 15 | 16 | 17 |
| 18 | 19 | 20 | 21 | 22 | 23 | 24 |
| 25 | 26 | 27 | 28 | 29 | 30 | 31 Halloween |




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# Balsamic Roast Beef

**INGREDIENTS**

1 - 3 -4 lb. boneless beef chuck roast
1 cup beef broth
½ cup balsamic vinegar
1 Tbsp. Worcestershire sauce
1 Tbsp. soy sauce
1 Tbsp. honey
½ tsp. red pepper flakes
4 cloves garlic, chopped

**INSTRUCTIONS**

Mix together all ingredients and pour over roast in a slow cooker. Cook 4 hours on high or 6-8 on low. Tastes especially good when served with baked baby carrots and mashed potatoes.




Pumpkintown General Store, 1943

# NOVEMBER

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---|---|---|---|---|
| 1<br>All Saints' Day | 2 | 3 | KUDZU staffing<br>864-272-0181<br>www.kudzustaffing.com | 5 | 6 | 7 |
| 8 | 9 | 10 |  | 12 | 13 | 14 |
| 15 | 16 | 17 | 18 | 19 | 20 | 21 |
| 22 | 23 | 24 | 25 | 26<br>Thanksgiving | 27 | 28 |
| 29 | 30 | | | | | |

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# Christmas Fudge

**INGREDIENTS**

3 cups semisweet chocolate chips
14 oz sweetened condensed milk
¼ cup unsalted butter
1 cup Christmas colored M&M candies

**INSTRUCTIONS**

Add all ingredients (except M&Ms) to a large microwavable bowl. Place in the microwave for 30 seconds at a time mixing between until fully melted. Once everything is melted, mix until well combined. Pour these ingredients into a 8x8 casserole dish (use parchment paper for easy removal). Top with Christmas colored M&M candies. Place in the fridge until set. This will take at least 2 hours.

Then slice into fudge pieces and enjoy!




Easley Christmas parade, circa 1960

# DECEMBER

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---|---|---|---|---|---|---|
| | | KUDZU education<br>864-272-0181 • www.kudzustaffing.com | 2 | 3 | 4 | 5 |
| 6 | 7<br>Pearl Harbor Day | 8 | 9 | 10<br>Hanukkah | 11 | 12 |
| 13 | 14 | 15 | 16 | 17 | 18 | REMEMBER HONOR TEACH<br>WREATHS across AMERICA |
| 20 | 21<br>Winter Begins | 22 | 23 | 24<br>Christmas Eve | 25<br>Christmas | 26<br>Kwanzaa |
| 27 | 28 | 29 | 30 | 31<br>New Year's Eve | | |

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# 2020

## JANUARY

| SU | M | TU | W | TH | F | SA |
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## FEBRUARY

| SU | M | TU | W | TH | F | SA |
|---|---|---|---|---|---|---|
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## MARCH

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## APRIL

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## JUNE

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## JULY

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## AUGUST

| SU | M | TU | W | TH | F | SA |
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## SEPTEMBER

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## OCTOBER

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## NOVEMBER

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## DECEMBER

| SU | M | TU | W | TH | F | SA |
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# 2021

## JANUARY

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## FEBRUARY

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## MARCH

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## APRIL

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## MAY

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## JUNE

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## JULY

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| 11 | 12 | 13 | 14 | 15 | 16 | 17 |
| 18 | 19 | 20 | 21 | 22 | 23 | 24 |
| 25 | 26 | 27 | 28 | 29 | 30 | 31 |

## AUGUST

| SU | M | TU | W | TH | F | SA |
|---|---|---|---|---|---|---|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| 8 | 9 | 10 | 11 | 12 | 13 | 14 |
| 15 | 16 | 17 | 18 | 19 | 20 | 21 |
| 22 | 23 | 24 | 25 | 26 | 27 | 28 |
| 29 | 30 | 31 | | | | |

## SEPTEMBER

| SU | M | TU | W | TH | F | SA |
|---|---|---|---|---|---|---|
| | | | 1 | 2 | 3 | 4 |
| 5 | 6 | 7 | 8 | 9 | 10 | 11 |
| 12 | 13 | 14 | 15 | 16 | 17 | 18 |
| 19 | 20 | 21 | 22 | 23 | 24 | 25 |
| 26 | 27 | 28 | 29 | 30 | | |

## OCTOBER

| SU | M | TU | W | TH | F | SA |
|---|---|---|---|---|---|---|
| | | | | | 1 | 2 |
| 3 | 4 | 5 | 6 | 7 | 8 | 9 |
| 10 | 11 | 12 | 13 | 14 | 15 | 16 |
| 17 | 18 | 19 | 20 | 21 | 22 | 23 |
| 24 | 25 | 26 | 27 | 28 | 29 | 30 |
| 31 | | | | | | |

## NOVEMBER

| SU | M | TU | W | TH | F | SA |
|---|---|---|---|---|---|---|
| | 1 | 2 | 3 | 4 | 5 | 6 |
| 7 | 8 | 9 | 10 | 11 | 12 | 13 |
| 14 | 15 | 16 | 17 | 18 | 19 | 20 |
| 21 | 22 | 23 | 24 | 25 | 26 | 27 |
| 28 | 29 | 30 | | | | |

## DECEMBER

| SU | M | TU | W | TH | F | SA |
|---|---|---|---|---|---|---|
| | | | 1 | 2 | 3 | 4 |
| 5 | 6 | 7 | 8 | 9 | 10 | 11 |
| 12 | 13 | 14 | 15 | 16 | 17 | 18 |
| 19 | 20 | 21 | 22 | 23 | 24 | 25 |
| 26 | 27 | 28 | 29 | 30 | 31 | |

# NOTES

PHOTOS COURTESY OF THE PICKENS COUNTY LIBRARY HISTORICAL COLLECTION