



## A Family Tree

So, this past Christmas, I did what I normally do for my wife. I gave her some clothing, a bit of jewelry, and a bunch of stocking stuffers, like socks, candy and other small, fun items.

### **My wife gave me a DNA test kit.**

Well, I thought to myself, what is she trying to tell me? Does she want to know who I really am? Does she think I am heavily related to the Neanderthal family tree?

So I smiled very much and thanked her, did my cheek swab, and sent those in to the



DNA company. It was going to take 5 or 6 weeks before results came back, and recently

my results came back on-line.

Although all of our family genealogy research has pointed to our immigrating to the United States in the 1600's from Sweden, the results from the DNA test challenged that assumption.

First, the test said that I was 46% "Hunter/Gatherer," 44% "Farmer," and 10% "Metal Age Invader." These gave me pause. Sure, I enjoyed working on farms when I was young, baling hay, cutting corn out of beans and detasseling. Hunter/Gatherer? Sure, I hunted when I was a kid, and enjoyed taking rabbits home for mom to cook. But "Metal Age Invader"? Apparently this is a reference to peoples that, thousands of years ago came into Europe from the Steppes, or the Hindu Kush. Genghis Khan may be an Uncle.

Then the results got a little more specific. The results said I was 59% West and Central

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European, 31% British Isles, and 10% Iberia (which is the Spanish and Portugal area of Europe). Okay, so now we were getting someplace. I was Central and Western European, which means that my relatives certainly could have located from there to Sweden. I do love Swedish meatballs and those tiny Swedish pancakes. As for the British Isles, I suppose my family fought for or against some King or other; I can hardly keep track of all the kings and queens. As for Iberia, I've never been to Spain or Portugal, although I have been to the Azores, which is an Island a bit removed from the coast of Portugal, and I thoroughly enjoyed that visit.

All of this was a bit confusing to me, **since I was told from the time I was very young that I must be related to the postman or milkman.** I didn't understand that comment until much later in life.

Ultimately, with a bit of research, we all know that

research has shown that humans or human-like beings first lived near the Rift Valley in Africa, and some recent research suggests that several fragments of what appears to be homo sapien bones were found in Morocco. This research goes back millions of years. The first human-like beings walked on two legs, lived on the ground, and sometimes in the trees. They had a much smaller brain and skull than we have today. Many of their direct relatives with small brains are now working in Washington D.C. and attempt to make decisions for all of us.

Humans or "Homo Sapien," is a Latin phrase meaning "Wise Man," which is often debatable. All of us are related in some form or fashion. We all have ties to each other, and we should learn to appreciate our human family, and make the best of all our cousins every day.

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## Friends in Motion

Anniversaries being celebrated include: **Lyndall and Norma Pigg** (74 years) of Bushnell, and **Lloyd and Martini Thorman** (68 years) of Macomb. Happy anniversary to all!



Birthday celebrations include: **Kermit Barrett** (86) of Blandinsville, **Wilma Hess** (85) of Marietta, **Dwight Loy** of Roseville, **Sue Buchen, Edward Wilson, Joanne Ervin** (87), **Mike Filbert** (56), and **Shirley Rapp** (72), all of Bushnell. Happy birthday to all!



### Grey's Anatomy

S	H	E	P	H	E	R	D	Y	E	X	G	Y	A	GREY
E	T	Z	E	R	I	E	X	E	L	A	E	M	C	BAILEY
E	C	S	Z	I	I	S	W	O	E	O	E	C		ALEX
T	N	U	E	B	Z	Z	O	L	G	E	R	R	I	KAREY
O	A	R	I	E	A	Z	R	I	O	E	G	E	D	WEBBER
R	A	G	Y	N	T	I	K	L	A	E	D	E		IZZIE
R	R	I	E	A	O	A	E	B	A	K	N	I	N	SEATTLE GRACE
E	B	C	L	N	Z	L	I	L	A	R	D	T	T	SURGICAL
S	A	A	I	G	I	Z	X	H	C	O	E	H	I	GEORGE
C	G	L	A	R	R	E	E	E	E	T	A	V	L	SLOAN
A	L	N	B	E	A	R	L	E	S	O	S	T	Y	ARIZONA
E	S	E	A	T	T	L	E	G	R	A	C	E	E	YANG
T	N	T	W	E	B	B	E	R	E	K	Y	R	R	MERCY WEST
E	A	O	T	S	E	W	Y	C	R	E	M	R	G	SHEPHERD



March 14, 2018  
 Bushnell VFW  
 For More Information: Facebook  
 @BushnellSwimmingPool.

### UPCOMING COMMUNITY EVENTS

**Mar. 3 & Apr. 7** - VFW breakfast, 7 to 10 am  
**Mar. 3 & Jun. 1** - Free blood pressure, pulse/oxygen, cholesterol and blood sugar checks at F&M Main Bank, 9 to 10 am.

### May Play Days May 10- 12



## May 24<sup>th</sup> - 27<sup>th</sup> 2018

### **CROCK-POT SMOKED SAUSAGE & HASH BROWN CASSEROLE**

**Stephanie Christensen**

- 1 - 32.oz. bag of hash browns, thawed
- 14 oz. smoked sausage, diced
- 1 small onion, diced
- 1-1/2 cups grated cheddar cheese
- 2 cans cream of chicken soup

Place hash browns, smoked sausage, onion and cheese together in a lightly greased crockpot. Pour over condensed soup and stir. Cover and cook on high for 3 hours or until potatoes are soft and sausages are hot. Serve.



### **CREAMY CHICKEN CASSEROLE**

**Peggy Weiss**

- 4 cups uncooked egg noodles
- 4 cups cubed chicken, cooked
- 1 pkg. (16 oz.) frozen peas and carrots
- 2 cups milk
- 2 cans cream of celery soup
- 2 cans cream of chicken soup
- 1 cup chopped onion
- 2 Tbsp. butter, melted
- 1/2 tsp. salt
- 1/2 tsp. pepper



Cook noodles according to pkg. directions. In a large bowl, combine the remaining ingredients. Drain noodles; add to chicken mixture. Transfer to two greased 8 inch square baking dishes. Cover and freeze one for up to 3 months. Cover and bake

remaining casserole at 350 degrees for 30 minutes. Uncover and bake 10-15 minutes longer or until heated through. To use frozen casserole; Thaw in refrigerator overnight. Remove from refrigerator 30 minutes before cooking. Cover and microwave on high for 10-12 minutes or until heated through, stirring twice.

### **BEEF CARBONNADE WITH POTATOES**

**John Frank**

- 1 medium onion
- 2-1/2 lb. beef round steak, cut into 8 pieces
- 1/2 tsp. ground nutmeg
- 1/2 tsp. pepper
- 1 can (12 oz.) beer\*
- 8 small red potatoes
- 1 Tbsp. packed brown sugar
- 1/2 tsp. salt
- 1 pkg. tomato beef flavor soup mix\*\*
- Brown round steak which has been

dredged in flour. Place in a casserole dish. Top



with onions and potatoes. Mix together brown sugar, nutmeg, salt and dry soup mix. Add beer and stir until combined. Pour over top of meat. Bake in a 350 degree oven for 2 hours or until meat is tender. (may place in crock pot on low for 8-10 hours) Remove meat and veggies, and serve reserved juices as a gravy.

\*May substitute non-alcoholic beer, apple cider, or beef broth.

\*\* If you can't find this soup mix, may substitute one 10.75 oz. can condensed tomato soup with 1 tsp. beef bouillon granules.