Scalloped Eggplant Casserole
1 eggplant
½ c. water
2 eggs, well beaten
½ c. soft bread crumbs
½ tsp. salt
¼ tsp. pepper
1 small onion, minced
1 c. any white cheese, shredded

Peel and slice eggplant, then cut in cubes. Cook in water until tender, drain. In a bowl, mix drained eggplant, beaten eggs, bread crumbs, spices, onion and cheese. Place in a buttered casserole dish and bake uncovered for 25 to 30 minutes at 350°F. (When you touch it, it should be spongy, similar to a quiche).

– Maria Tisch, 701–Pontiac, Michigan

Potato-Broccoli Casserole
1 large pkg. frozen hash browns, partially thawed
1 pkg. frozen broccoli, slightly cooked
2 cans cream of potato soup
1 large brick Cheddar cheese, shredded

Layer ingredients in an 8½” x 13¼” or large, round casserole dish. Bake at 300°F for 1½ to 2 hours. Ideal dish for potlucks.

– Paula Schmidt, 999–National District

Have a recipe everyone likes? Share it with fellow GBU members. Send your recipe to info@gbu.org or mail it to GBU Fraternal Department, 4254 Saw Mill Run Blvd., Pittsburgh, PA 15227-3394.

Zucchini Provencale
4 small to med. zucchini (about 1 lb.)
1 onion, thinly sliced
½ c. finely chopped green peppers
2 Tbsp. olive oil
1 clove garlic, crushed
1 tsp. salt
¼ tsp. black pepper
Grated Parmesan cheese or other grated cheese, if preferred
Snipped parsley
2 tomatoes, peeled and cut into wedges

Cut the unpared zucchini into ¼” slices (about 2 c.). Cook and stir all ingredients except the tomato wedges, parsley and cheese in a medium skillet until heated through. Cover and cook over medium heat, stirring occasionally until the vegetables are crisp-tender, about 5 minutes. Add tomato wedges. Cover and cook over low heat just until tomatoes are heated through, about 3 minutes. Sprinkle with parsley and cheese. Can be used as a hot vegetable or served cold after refrigeration. It is delicious served over a bed of pasta.

– Dorothy Hogan, 404–St. Louis, Missouri

Making a Difference ... One Member at a Time!

As of June 30, 2019

This program introduces new members to the GBU fraternal spirit of Making a Difference in the lives of others. Through this program, at the time of application, each new GBU member gets the opportunity to select one national charity to which GBU donates $25.

<table>
<thead>
<tr>
<th>Charitable Organization (Annual)</th>
<th>6/30/2019</th>
<th>Totals</th>
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<tbody>
<tr>
<td>American Cancer Society</td>
<td>$22,425.00</td>
<td>$139,575.00</td>
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<tr>
<td>American Liver Society</td>
<td>$ 4,425.00</td>
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<td>American Red Cross</td>
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<td>Feeding America</td>
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<td>Guiding Eyes for the Blind</td>
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<td>Marine Toys for Tots Foundation</td>
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<td>National Center for Learning Disabilities</td>
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<td>National Parks Conservation Association</td>
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**TOTAL**                                     **$74,950.00**  **$508,475.00**

GBU initiated this fraternal outreach program in July 2015.