

We all have different desires and needs, but if we don't discover what we want from ourselves and what we stand for, we will live passively and unfulfilled.

—Bill Watterson



## Changes continue to happen at downtown businesses

(Editor's Note: Bob Doan, author of the "Growing in Arthur" column, passed away Sunday evening, January 6. He submitted this column just hours before his passing. We offer our condolences to his family.)

### By BOB DOAN Community Development Coordinator

Changes are continuing to happen in downtown Arthur. The recent closing of the R & I Restaurant has been anticipated for several months.

Irene and Nadine have retired, and plans are in the works for long-time employee Tim Mast to lease the business while Irene maintains ownership of the building. Tim tells me he plans to re-open the R & I Restaurant within a couple of weeks.

The major challenges he faces at this time are to finalize the lease agreement and hire new staff members to help him operate the restaurant. The "new" hours for the R & I will be 5:00 a.m. to 3:00 p.m. Monday through Saturday. If you are interested in working at the R & I, please give Tim a call at (217) 543-2011.

Tim Mast has been employed by the R & I Restaurant during the past 32 years of the 38 years the restaurant has been operating as the R & I. Good luck to Tim and his staff on a quick restart and a long-term run as the R & I Restaurant we have all come to know, appreciate, and visit.

Also, congratulations to Dr. Paul and Rachel Marx on the expanded hours of the Arthur Sale Barn Restaurant, now named the Café at the Barn. Their new hours are 5:30 a.m. to 1:30 p.m.

## Growing In Arthur



Monday through Friday. They will also have similar hours on days they host special sales and other events.

Linda Cain has been hired as manager for the restaurant. Good luck to Paul, Rachel, and Linda in this expanded venture of the Café at the Barn.

The news continues to develop with "new" businesses in the Arthur Area. Congratulations to Terry Clark (The Taste Cup) and Gabe Hallford (South Vine Coffee House) for negotiating an opportunity for Gabe to start his business inside The Taste Cup.

Gabe is currently enrolled in the Douglas County CEO Program and will be developing his business plan during the next couple of months. He has shared his thoughts and plans for the South Vine Coffee House, and I must say I am quite impressed with his foresight.

Kudos to Terry for mentoring Gabe in this process. Gabe is also working with Josh Benitone, owner of Crown Brew Coffee in Carterville, Illinois, who will be the guest presenter at the Annual Meeting of the Arthur Area Economic Development Corporation (AAEDC) on April 30. This will be another excellent addition to the experience for visitors to downtown Arthur. Good job, Terry and Gabe.

This is my regular reminder of the funds available from the AAEDC via our Revolving Loan Fund. These are low-interest,

short-term loans for the maintenance and/or creation of jobs. Our current balance of funds is approximately \$80,000. We need to get these funds working for the Arthur Area.

If you feel your business, or dream/idea, has a need for these types of funds please contact Bob at (217) 543-2232, cdc@arthurillinois.us, or stop by our office at 223 South Vine Street and we will be happy to work with you to pursue this type of loan.

As you can observe, we have several growth "opportunities" in the downtown Arthur area. We have store fronts just waiting for the "dreamers" to call and lease or purchase these properties to begin experiencing your dream.

We will list each of these openings, with their availability and contact person, on our website ([www.arthurillinois.us](http://www.arthurillinois.us)) in the near future. If you are unable to access our website, please contact Bob at (217) 543-2232 or cdc@arthurillinois.us for the information.

There are unique and wonderful opportunities with each of these properties. We will fill these buildings, so if you have a dream or idea, please let us know and we (AAEDC) will work with you to place your dreams and ideas into action.

This is how we do things in the Arthur Area, and each is an excellent example of people working together to continue to Grow In Arthur.

## From My Amish Kitchen

### Vegetable Soup

1 quart cooked and chopped roast beef  
1 quart rich broth from roast  
1 cup chopped celery  
1 cup chopped onions  
1 quart cubed potatoes  
1 quart cubed carrots  
1 quart green beans  
1 to 2 bags frozen mixed vegetables  
1 quart chopped cabbage  
1/2-teaspoon garlic  
2 tablespoons Italian seasoning  
1 to 2 quarts tomato juice

Sauté onion, celery, and garlic. Add all the raw vegetables and cover with water; cook until tender. Add the roast beef, broth, green beans, and frozen vegetables. Add 1 to 2 quarts tomato juice and seasonings with salt and pepper. Simmer at least 30 minutes to mingle flavors.

### Cheesy Ham Chowder

1 1/2 cups diced ham  
3 cups potatoes  
1 1/2 cups carrots  
2 tablespoons chopped onions  
2 quarts milk  
1 1/2 cups flour  
1/4-cup chicken soup base  
6 tablespoons butter  
8-ounce Velveeta

Cook potatoes, carrots, and onions in a kettle. Whip together cold milk and flour, then cook until it thickens. Add ham, vegetables, chicken base, butter, and cheese. Let it set until cheese is melted.

1 beef bouillon cube  
2 large green bell peppers, chopped  
2 tablespoons brown sugar, packed  
2 tablespoons apple cider vinegar  
1 1/4 cups water  
Mozzarella cheese (optional)

In a large pot, brown beef thoroughly. Drain off grease and return to pot. Stir in dry soup mix ad heat thoroughly. Add remaining ingredients except rice and bring to a boil. Reduce heat and simmer for 30 to 40 minutes.

Add rice and heat through. Scoop into bowls and sprinkle with mozzarella cheese.

### Hamburger Stew

1 pound hamburger  
1/2-cup chopped onions  
2 cups canned tomatoes  
1/2-cup diced celery  
2 cups cubed, raw potatoes  
2 medium diced carrots  
2 teaspoons salt  
1/2-teaspoon pepper  
1/4-cup rice  
1 1/2-quart water

In a large kettle, brown meat and onions. Add other ingredients. Simmer slowly until vegetables are crisp and tender.

### Taco Soup

2 pounds hamburger  
1 medium onion  
1 medium pepper  
Salt and pepper to taste  
1 package taco seasoning  
1 quart water  
1 quart pizza sauce  
1 can hot chili beans  
Chopped lettuce  
Sour cream  
Shredded cheddar cheese  
Taco chips

Brown hamburger with chopped onions and peppers, season with salt and pepper to taste. Add taco seasoning. Mix browned hamburger, water, pizza sauce, and chili beans. Simmer. Serve with chopped lettuce, sour cream, grated cheddar cheese, and crumbled taco chips.

### Pizza Soup

1 pound sausage  
1/4-cup chopped onions  
1/4-cup chopped peppers  
2 quarts pizza sauce  
4 cups water  
One six-ounce package of pepperoni, cut up  
Pizza seasoning to taste  
Brown onions and peppers with sausage. Add rest of ingredients and simmer.

### Cheeseburger Soup

2 pounds hamburger, browned  
4 cups cooked rice  
1 cup diced carrots  
One onion, chopped  
1/2-cup diced celery  
1 pound Velveeta cheese  
4 cups milk  
4 teaspoons chicken base seasoning  
One 16-ounce sour cream  
Salt and pepper to taste

Cook onions, carrots, and celery until tender. Add fried hamburger, rice, milk, cheese, and seasonings. Mix together and bring to a boil.

Add sour cream. Do not boil after adding sour cream.

### Stuffed Green Pepper Soup

1-pound ground beef  
1 envelope dry onion soup mix  
One 14.5-ounce can diced tomatoes  
One 15-ounce can tomato sauce  
1 cup cooked white rice

## Town Talk

(Continued From Page 2)

an NCAA Division III All-American in Track and Field. Karly finished second in the javelin and eighth in the shot put to garner All-American status. She was an outstanding Knight and went on to be an outstanding Titan at Illinois Wesleyan University.

Congratulations to Karly and her family!

Logan Hall, who is now a freshman at the University of Illinois, also got a new sign for his IHSA Class 1A state championship in the 1600-meter run and runner up finish in the 3200-meter event. We can't wait to see what the rest of your career holds for you at the U of I. Congratulations to Logan and his family.

### First Baby of the New Year

Speaking of babies and names brings back a memory from four years ago about the first baby born in the New Year in Decatur. That little bundle of joy, Oliver Daily, is the now four-year-old son of Adam and Heather Daily. He has a big sister Addison and big brother Colby.

Grandparents Mike and Dee Ann (Seaman) Daily were thrilled then and now with the grandkids. It was fun watching the Channel 17 News story on YouTube.

Happy New Year to all of the Daily family and a belated Happy Birthday to Oliver!

### Always Arthurites Rule!

I always write about Always Arthurites in my column as my Mom did before me. To refresh memories, someone earns the "title" of an Always Arthurite by being a former resident, related to a former or current resident, and/or just a familiar face about town. "You're a Stranger Only Once" after all, and Always Arthurites are among our favorites!

So, I was very pleased to hear from Nancy Kuyper Lashutka via email recently. I'm going to share some of the excerpts of her email here in the column. Enjoy!

"Hello, Kent. Please consider me among those you refer to as Always Arthurites. First, for perspective, a few notes about my family tree. My mother was Betty Anne Grantham Kuyper, only living child of Carl and Maude Grantham. She met my dad at the University of Illinois in the early 1940s. My dad, Bill Kuyper, went off to the Pacific with the U.S. Navy in 1943, leaving his new wife in the care of his in-laws in Arthur.

"My mom grew up in Kincaid and Arthur, graduated as valedictorian of the class of 1939 (I think) of Arthur High School. I was born in Decatur Macon County Hospital in September 1944. My first home was on Elm Street with my mom and my exceptional grandparents, as well as various great Aunts who visit-

ed the new baby from Taylorville (Maude's hometown). And so, Arthur is my first home.

"My sisters and I spent many summer vacations, holidays, and special occasions in Arthur. We hung out at the drug store most days, always came to the Arthur Fair, and I developed friendships with kids my age in Arthur. We knew so many people, my mother's old friends, my grandparent's friends and some of the town kids. The Wetherells were next door, the Pates were across the alley, Elizabeth and Vernon Rohrer across the street, etc. The old family names ring out to me still. Stock, Eads, Fitzjarrald, etc.

"My parents moved during my growing up years from northern Indiana to Cincinnati area in Ohio. I was only there a couple of years before going off to Ohio State, then getting married and never living in Ohio or Indiana again. My husband of 42 years, Tom Allgyer, and I have lived in Arizona, then Virginia, then Arizona again for the past 20 years. None of these places have ever felt like home. We raised 3 kids in Arizona and Virginia, but were in so many different houses that nothing stuck.

"Two years ago, on a driving trip from Carefree, Arizona, to Columbus, Ohio, Tom and I stopped for a few days in Arthur. I have stayed close to Noel Dicks over the years, and he invited us to stay at the Pumpkin house. We had a wonderful visit with Noel and Iris, Ann Beals Huffman (whose parents Mary and Clyde I remember so well), and June Fleming Strader. June is one of my mother's high school buddies (one grade behind). What a treat to talk to her. She remem-

bered when I was born, as does Ann. Tom and I listened to her stories about their escapades at the U of I when she dated Reed (last name?), and mom dated my dad.

"I stopped at the Graphic office and took out a subscription. It was time I stayed in better touch with the only place on earth that I actually call home.

"And so, I am an Arthurite, and I hope to live there again someday. I will be back quite a bit in the next few years. I'm researching the history of the various Taylorville relatives, and Carl's relatives who were in Witt.

"Thanks to your piece on the Arthur cemetery and the new place for cremated remains, I am working on permission to have my remains in an urn on my grandparents' plot in the Arthur Cemetery. It just seems so right. Not expecting that anytime soon though....as I am a fit and active 74-year-old. Carl lived to be 98 after all.

"So, thanks for your pieces. They are the highlight of the Graphic. I would love it if the paper published historical stories sometimes. I know someone has to write them, and you seem to get called for the majority of that.

"Thanks again, Kent. Nancy"

Very nice to hear from Nancy, and from her email, I think back on so many memories and connections with all the names mentioned. I look forward to more correspondence and to meeting up when she is back in Illinois.

### How About a Good Book?

In keeping with the his-

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