# Society

## **Susan Luellwitz receives Mark Reitz Award**

Submitted by Vicki Morris

Chilimania, Inc. is pleased to announce Susan Luellwitz as this year's recipient of the Mark Reitz Award. This is an annual award to a Chilimania, Inc. member who has shown exemplary leadership and dedication.

Sue has been vital to the progression of the Chilimania chili cook-off. Since she and Dave have taken over this area, she has spent countless hours improving many logistical items. These including: mapping out chili cook booth locations; the way we number the chili cook booths; encouraging and getting cooks to pre-register online; general record tracking of the cooks and winners; over-all organization of the chili cook-off itself and her attention to

Chilimania's chili cook-off

### **CAMPUS NEWS**

## Campus News

University of Wisconsin Oshkosh students received diplomas in December during the University's 55th Midyear Commencement.

From the Edgerton area: Shyanna L. Brickson, College of Letters and Science, Biology (Healthcare Business)

## GOLDEN **DINERS**

**Rock County** Council on Aging Golden Diners Dining Centers and Home Delivered Meals March 25 thru April 1 The Gathering Place 715 Campus Lane, Milton Meals served at noon Manager:

Pam Dewey Substitutions: LS = Low SodiumD = DiabeticOther special diets available upon request. Milk is served with all meals. Coffee and tea are served with dining center meals.

Reservations are required. To reserve a meal or cancel a meal, please call 757-5474 by noon of the prior business day. Suggested donation for each meal; \$4.00 (dining center) \$4.00 (home delivered for homebound

Wednesday, March 25 Hot pork sandwich, whole

wheat bun, baked beans, green beans, pineapple, sugar cookie

Thursday, March 26 Beef vegetable soup,

carrots, pears, cornbread, pumpkin bar

Friday, March 27 Hearty vegetable lasagna, romaine salad w/Italian dressing, green beans, garlic breadstick, cinnamon

applesauce

Monday, March 30 Seasoned chicken breast w/ gravy, winter squash, brussels sprouts, dinner roll, Mandarin oranges

**Tuesday, March 31** Beef stew, sweet potatoes,

peas, whole wheat breadstick, apple cake

Wednesday, April 1 Taco casserole, refried beans & cheese, carrots, breadstick, cinnamon applesauce

**Photo submitted** 

God always smile down on

interest of our patients

and caregivers during this

challenging time," said Eric

Thornton, SSM Health St.

Mary's Hospital – Janesville President. "The COVID-19 outbreak is evolving rapidly,

and we will continue to

reassess scheduling and service

offerings. We truly appreciate

the community's patience and

understanding as we work

We continue to encourage

patients seeking care for condi-

tions like an ear infection,

urinary tract infection or other

common issues to use our

Virtual Visit service by going to

http://www.ssmhealth.com/vir tualvisit. Any patients who

have additional questions

about scheduled procedures

should contact their physician's

office. For more information

on COVID-19, please visit the

CDC's website.

through this together."

Chilimania, Inc., announced that Susan Luellwitz is the

SSM Health St. Mary's Hospital -

Janesville to postpone non-essential

surgeries and medical procedures in

recipient of the Mark Reitz Award.

midwest, largely because we

**NEWS** 

have had the dedication of you.

response to COVID-19

In an effort to respond to

COVID-19 and shorten the

duration of the outbreak, SSM

Health will postpone non-life

threatening, non-urgent

surgeries and medical proce-

dures. Care teams are reaching

out to affected patients. The

health and safety of our

patients and caregivers is

It is with an abundance of

caution that SSM Health St.

Mary's Hospital - Janesville

and our SSM Health clinics

are temporarily suspending

non-urgent surgeries and

services in medical imaging,

radiology, audiology, in-patient

sleep studies and occupational,

physical and speech therapies

beginning Wednesday, March

"We believe that this

"Molly, what did you see?" Her dad asked

Her dad looked at her, quizzically.

while we wait to ride Fire-In-The-Hole!"

outhouse in her backyard!

everywhere in Silver Dollar City.

"Well," Molly answered. "First there was the cave, and then I met Elsie,

Molly gave him a sheepish grin and said, "I'll tell you all about

"Come on," he told her. "Let's go find the others so you can tell us all

Molly and her dad found her mom and brother, and she told them

As Molly strapped into her seat, she looked around, seeing Silver

Dollar City with new eyes. Molly imagined roller coasters that moved

at these speeds with twists and turns and drops would have been

unimaginable when Birdle and her family moved to Missouri in 1916.

the clean, indoor restrooms with flushable toilets. Birdle had used an

But it was more than that. Molly saw families waiting in line for

Other families were walking around enjoying turkey legs and corn

on the cob. Birdle's family had to work hard to find and manage enough

food to feed their family. Now, it seemed to Molly, there was food

the stories she'd just heard from Elsie, until the family boarded the roller

and she showed me Birdle's cabin, and I found her diary and then...

Missouri, Silver Dollar City, Marble and Marvel Cave and bat poop!"

Chapter 8: Missouri Then & Now

measure is truly in the best

18, 2020.

always our top priority.

From SSM Health

## SOCIETY

## "An American In Paris" at Young Auditorium – Cancelled

Submitted by Aaron Wesolowski

As the situation surrounding COVID-19 continues to evolve, UW-Whitewater's Young Auditorium is working with promoters, artists, and artist management to help limit

the spread of coronavirus while keeping employees, patrons, and performers safe. With these considerations in mind, the performance of "An American In Paris" originally scheduled for May 3 has been cancelled.

Patrons who have Tuesday, April 7.

purchased tickets for the cancelled performance will be personally contacted by a Young Auditorium staff member to discuss options. Given our limited resources during these unprecedented times, we expected to reach all ticketed patrons by

#### COVID-19

## Salvation Army Rock County responds to National **Emergency**

Submitted by Patrice Gabower

The Salvation Army Rock is premier in the upper Sue Luellwitz. May the Chili County has responded to our national emergency. The Salvation Army Rock County will be making adjustments to the current services we provide and to previously scheduled events.

Our services will continue and we will be present to serve those in need but we will be adding a layer of caution to protect the health and safety

The Janesville Corps has made the following adjustments to our services. The Food Pantry will be open Monday through Friday, 11 a.m. – 4 p.m. Grocery orders will be prepacked and provided to families as needed. Our meal site will continue providing a noon meal Monday through Friday from 11 a.m. - 1 p.m. We will be distributing sack lunches to go. Signs will be posted to help

For all your call

After thoughtful discussion,

of our clients and our staff.

those needing a noon meal.

The Janesville Corps administrative offices and

advertising needs 608-884-3367.

Association Foundation

building will be closed to the public. At this time we will not be receiving any gift-in-kind donations. We would prefer cash donations at this time because in-kind donations require more volunteers to be present at a time when we are trying to get by with minimal staff and volunteer presence in our facilities. The health and safety of our staff and those around us continues to be our priority.

Our Celebrating Hope benefit luncheon scheduled for April 29, 2020, is postponed until further notice. We are unsure how this event will look in the immediate future. The Salvation Army relies on such fundraisers to provide the funds necessary to continue our current social service programs. While this event is postponed, our services and the needs of those in our community are not postponed. We are asking the

community for their support financially and in prayer as we face uncertain times. We will be accepting monetary donations via mail and phone. Please feel free to contact our office at 608-757-8300 to make a donation, or mail donations to 514 Sutherland Ave., Janesville WI 53545.

Our 26th Annual Women's Auxiliary Craft and Fabric Sale has been rescheduled. The new dates for this event are Wednesday, April 29,-Friday, May 1, from 9 a.m. - 4 p.m. and Saturday May 2, from 9 a.m. – 12 p.m. The sale is located at 1335 Creston Park Drive, Janesville. Additionally, we are no longer accepting gift-in-kind donations.

Thank you for your patience and understanding as we navigate our current national emergency. We appreciate your flexibility as new information is developing daily.



# Pepperoni Pizza

#### Courtesy of the Pillsbury®Kitchens Dish up homemade pizza anytime!

Pizza is beloved across the globe. The National Association of Pizza Operators estimates that 350 slices of pizza are consumed every second in the United States. In addition, 93 percent of Americans eat pizza at least once a month, says a Mintel survey.

When it comes to pizza toppings, some may argue that plain cheese is best, but pepperoni is a crowd favorite. A Harris Poll from 2016 found that pepperoni was the most popular topping, followed by sausage. Pepperoni pizza is spicy enough to add some kick to every slice. And while it's easy to order a pie from the nearest pizza shop, it's just as simple to whip up pepperoni pizza on a whim right at home with a quick recipe like this one,



## **INGREDIENTS**

Cornmeal

- 13.8-ounce can Pillsbury® refrigerated classic pizza crust or 1 11-ounce can Pillsbury® refrigerated thin pizza crust
- 8-ounce can pizza sauce
- 1/2 cup sliced pepperoni
- cup shredded mozzarella cheese
- tablespoon grated Parmesan cheese

### **DIRECTIONS**

If using classic crust: Heat oven to 425 F.

Sprinkle cornmeal on 12-inch square pizza stone. Unroll dough on pizza stone. Starting at center, press dough into 12-inch square, forming 1/2-inch

If using thin crust: Heat oven to 400 F. Spray or grease 15x10-inch or larger dark or nonstick cookie sheet. Sprinkle cornmeal on cookie sheet. Unroll dough on cookie sheet. Starting at center, press dough into 15x10-inch

Spread pizza sauce over crust to within 1/2 inch of edges. Top with pepperoni and mozzarella cheese. Sprinkle with Parmesan cheese. Bake classic crust 14 to 18 minutes, thin crust 8 to 12 minutes, or until crust is golden brown. Cut into 4 servings.

## Share your favorite dish with us! Send recipe (& photo if you want) to info@edgertonreporter.com

Her family didn't need to can goods to store in a root cellar to survive the winter! She saw drinking fountains and remembered Birdle writing about walking to a spring to fetch water. Back in St. Louis, her family lived in a three-bedroom, two-story home,

Things sure are different these days, Molly thought.

It suddenly occurred to Molly, though, that 200 years was a long time with a lot of history, and she was a part of that history too. Living as she did in St. Louis, with a laptop and running shoes, she was just as much a Missourian as Birdle and her sister were, washing clothes in the spring. Genevieve and Miriam Lynch running Marvel Cave and Mary Herschend and her sons creating Silver Dollar City were a part of Missouri history too. It took lots of different people with lots of different lives to make a state.

Suddenly, the rollercoaster lurched, and Molly and her family catapulted down the track! She threw her hands up and screamed along with the rest of the riders as the coaster twisted and turned down drops and around hair-splitting corners. By the time it screeched to a stop and her family climbed off, Molly felt exhilarated. What a day!

"Where to next?" Molly's mom asked the family.

Molly thought back to where Silver Dollar City all started.

"How about Marvel Cave?" she suggested.

Molly smiled and grabbed her dad's hand as she and her family left behind the bright summer sunshine and stepped into the cool air of the Missouri cave.

## **Newspaper Connections:**