Warm Away Winter's Chill With New Soup Recipes 1/2 cup chopped scallions

Many foodies feel that bacon makes everything better. Bacon certainly brings a salty and savory flavor to nearly any food it complements, and it is perfectly acceptable enjoyed on its own.

In this recipe for "Lentil and Bacon Soup" from "Soup's On!

Soul-Satisfying Recipes from Your Favorite Cookbook Authors and Chefs" (Chronicle Books) by Leslie Jonath and Frankie Frankeny, bacon is the star of the flavor show. This soup is ideal for chilly winter days.

Lentil and Bacon Soup

LEGAL NOTICE

F19110225 RSGNT IN THE CIRCUIT COURT OF THE 6TH JUDICIAL **CIRCUIT**

CHAMPAIGN COUNTY-URBANA, ILLINOIS Newrez Llc D/b/a Shellpoint Mortgage Servicing

Boulder Ridge Homeowners Association; First Federal Savings and Loan Association of Central Illinois, S.B.; The Hun-

tington National Bank sbm to Sky Bank sbm to Prospect Bank; Radium 2 Capital LLC; Chrome Capital; Jeffrey Bentley aka Jeffrey J. Bentley; Defendants.

CASE NO. 19 CH 254

3347 Stoneway Court, Champaign, Illinois 61822

NOTICE OF SHERIFF SALE

Public notice is hereby given that in pursuance of a judgment of said Court entered in the above-entitled cause on October 18, 2021, I, Sheriff, Dustin D. Huerman of Champaign County, Illinois, will hold a sale on January 28, 2022, commencing at 9:00 AM, at the Champaign County Courthouse, 101 East Main St, Urbana, IL 61801, to sell to the highest bidder or bidders the following described real estate, or so much thereof as may be sufficient to satisfy said decree, to-wit:

SION, AS PER PLAT RECORDED OCTOBER 7, 2005 AS DOCUMENT 2005R 30632, IN CHAMPAIGN COUNTY,

LOTS 416A OF BOULDER RIDGE FOURTH SUBDIVI-

Commonly known as: 3347 Stoneway Court, Champaign, Illinois 61822

P.I.N.: 41-20-04-422-056

First mortgage Lien Position; Condominium; Judgment Amount \$130,244.44

IN ACCORDANCE WITH 735 ILCS 5/15-1507(c)(1)(H-1) AND (H-2), 765 ILCS 605/9(g)(5), AND 765 ILCS 605/18.5(g-1), YOU ARE HEREBY NOTIFIED THAT THE PURCHAS ER OF THE PROPERTY, OTHER THAN A MORTGAGEE, SHALL PAY THE ASSESSMENTS AND LEGAL FEES RE-QUIRED BY SUBSECTIONS (g)(1) AND (g)(4) OF SEC-TION 9 AND THE ASSESSMENTS AND COURT COSTS REQUIRED BY SUBSECTION (g-1) OF SECTION 18.5 OF THE ILLINOIS CONDOMINIUM PROPERTY ACT

Terms of Sale: CASH – 10% down at the time of sale and the amount bid shall be in certified funds payable to the of Cham-

IF the sale is not confirmed of any reason, the Purchaser at the sale may be entitled at most only to a return of the purchase price paid. The Purchaser shall have no further recourse verify all information. against the Mortgagor, the Mortgagee, the Mortgagee's attorney, or the court appointed selling officer.

Sales Department at Diaz Anselmo & Associates, LLC, 1771 West Diehl Road, Suite 120, Naperville, IL, 60563, (630) 453-6960. For bidding instructions, visit www.dallegal.com 24 hours prior to sale.

This communication is an attempt to collect a debt and any information obtained will be used for that purpose.

Diaz Anselmo & Associates, LLC

1771 W. Diehl Rd., Ste 120

Naperville, IL 60563-4947

630-453-6960 | 866-402-8661 | 630-428-4620 (fax)

Attorney No. Cook 64727, DuPage 293191, Kane 031-26104. Peoria 1794, Winnebago 3802, IL 03126232

MidwestPleadings@dallegal.com

THIS LAW FIRM IS DEEMED TO BE A DEBT COLLEC-

6095-920061

Published: 12/29/21, 1/5, 1/12/22

- 1 pound bacon, cut into
- julienne 1 cup diced yellow onions
 - 1 cup diced carrots 1 cup green lentils
- 2 quarts chicken stock or broth, divided
- Freshly ground black pep-

Cook three-quarters of the bacon in a large saucepan over medium heat until the fat is

rendered, about 5 minutes. Add the onions and carrots and cook, stirring frequently, until the onions are translucent, 4 to 5 minutes. Drain any excess fat and add the lentils and 1 quart of the stock.

LEGAL NOTICE

IN THE CIRCUIT COURT OF THE SIXTH JUDICIAL **CIRCUIT**

CHAMPAIGN COUNTY, ILLINOIS ROUNDPOINT MORTGAGE SERVICING **CORPORATION**

17 CH 189

SUSAN CONRAD Defendant

NOTICE OF SHERIFF SALE

PUBLIC NOTICE IS HEREBY GIVEN that pursuant to a Judgment of Foreclosure and Sale entered in the above cause on January 22, 2019, the Sheriff of Champaign County will at 9:00 AM on January 28, 2022, at the Champaign County Courthouse, 1st Floor, Lobby of the Champaign County Courthouse, 101 E. Main Street, URBANA, IL, 61801, sell at public auction to the highest bidder for cash, as set forth below, the following described real estate:

Lot 12 in Sunnydale Acres First Subdivision, in Champaign County, Illinois as per plat recorded in Plat Book "M" at page 58, situated in Champlign County, Illinois.

Commonly known as 912 S. WALNUT ST., MAHOMET, IL made or a few days old

Property Index No. 15-13-15-353-012

The real estate is improved with a single family residence. The judgment amount was \$88,433.46.

Sale terms: 10% down of the highest bid by certified funds at the close of the auction; the balance, including the Judicial sale fee for Abandoned Residential Property Municipality Relief Fund, which is calculated on residential real estate at the rate of \$1 for each \$1,000 or fraction thereof of the amount paid by the purchaser not to exceed \$300, in certified funds, is due within twenty-four (24) hours. The subject property is subject to general real estate taxes, special assessments, or special taxes levied against said real estate and is offered for sale without any representation as to quality or quantity of title and without recourse to Plaintiff and in "AS IS" condition. The sale is further subject to confirmation by the court.

Upon payment in full of the amount bid, the purchaser will balance due within 24 hours of the sale. All payments for the receive a Certificate of Sale that will entitle the purchaser to a deed to the real estate after confirmation of the sale

> The property will NOT be open for inspection and plaintiff makes no representation as to the condition of the property. Prospective bidders are admonished to check the court file to

If this property is a condominium unit, the purchaser of the unit at the foreclosure sale, other than a mortgagee shall pay The person to contact for information regarding this property the assessments and the legal fees required by The Condominium Property Act, 765 ILCS 605/9(g)(1) and (g)(4). If this property is a condominium unit which is part of a common interest community, the purchaser of the unit at the foreclosure sale other than a mortgagee shall pay the assessments required by The Condominium Property Act, 765 ILCS 605/18.5(g-1). IF YOU ARE THE MORTGAGOR (HOMEOWNER), YOU HAVE THE RIGHT TO REMAIN IN POSSESSION FOR 30 DAYS AFTER ENTRY OF AN ORDER OF POSSESSION, IN ACCORDANCE WITH SECTION 15-1701(C) OF THE ILLINOIS MORTGAGE FORECLOSURE LAW.

For information, contact Plaintiff's attorney: RANDALL S. MILLER & ASSOCIATES, 120 N. LASALLE STREET. SUITE 1140, Chicago, IL, 60602, (312) 239-3432. Please refer to file number 17IL00083-1. E-Mail: ilpleadings@rsmalaw.com

Case # 17 CH 189

6095-920112

Published: 12/29/21, 1/5, 1/12/22

Simmer over low heat until the lentils are tender, 40 to 50 minutes. Add the remaining 1 quart stock and season to taste with salt and pepper. Cook the soup over medium heat until hot, about 10 minutes.

Cook the remaining bacon in a hot sauté pan over medium-high heat until crispy, 8 to 10 minutes. Remove the bacon from the pan and drain on paper towels.

Ladle some of the soup into each bowl and sprinkle with the crispy bacon and the

Few things beat a hot meal on a cold day. Stews and casseroles can fit the bill in such situations, but soup is a goto solution when looking to

warm up.

This next recipe is for "Tortilla Soup" from "The Complete Mexican, South American & Caribbean Cookbook" by Jane Milton, Jenni Fleetwood and Marina Filippelli (Metro Books) can be served as an appetizer or light meal. The crispy tortilla strips included in the recipe add extra texture to a delicious dish.

Tortilla Soup

Serves 4

4 corn tortillas, freshly

1 tablespoon vegetable oil, plus extra for frying

1 small onion, finely chopped 2 garlic cloves, crushed

1 14-ounce can plum tomatoes, drained

4 cups chicken stock

Small bunch cilantro Salt and ground black pep-

Using a sharp knife, cut each tortilla into 4 or 5 strips,

each measuring about 3/4

inches wide. Pour vegetable oil to a depth of 3/4 inch into a heavy frying pan. Heat until a small piece of tortilla, added to the oil, floats on the top and bubbles

at the edges.

Add a few tortilla strips to the hot oil and fry for a few minutes, until crisp and golden brown all over, turning them occasionally. Remove with a slotted spoon and drain on a double layer of paper towels. Cook the remaining tortilla strips in the same way.

Heat the 1 tablespoon vegetable oil in a large, heavy pan. Add the chopped onion and garlic and cook over medium heat for 2 to 3 minutes, stirring constantly with a wooden spatula, until the onion is soft and translucent. Do not let the garlic turn brown or it will give the soup a bitter taste.

Chop the tomatoes using a large, sharp knife and add them to the onion mixture in the pan. Pour in the chicken

WINTERS GALLERY & GIFTS

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stock and stir well. Bring to a boil, then lower the heat and let simmer for about 10

minutes, until the liquid has reduced slightly. Chop the cilantro. Add to the soup, reserving a little to use as a garnish. Season

Place a few of the crisp tortilla pieces in the bottom of four warmed soup bowls. Ladle the soup on top. Sprinkle each portion with the reserved chopped cilantro and serve.

Chicken soups and other soup recipes long have been touted as homeopathic remedies for colds. Not only are they hydrating, hot soups can break up congestion in the nose and chest. Plus their vegetable-rich content offers the vitamins and minerals needed to boost one's immune system. Any soup will do, but "Sylvie's Stars and Moon Soup" is whimsical enough to excite even the pickiest and youngest members of your household.

Enjoy this recipe, courtesy of "Soup's On: Soul-Satisfying Recipes from Your Favorite Cookbook Authors and Chefs" (Chronicle Books) by Leslie Ionath and Frankie Frankeny. Sylvie's Stars and Moon

2 cans (10.5 oz or 14.5 oz) chicken broth (or homemade

if desired) 2 medium carrots, peeled

Serves 2 to 4

Soup

and cut into coins 1/4 cup orecchiette 1/2 cup elbow macaroni

1 cup frozen shelled eda-

1/2 cup mini pasta stars

8 green beans, cut into 1/2. inch pieces 1 cup shredded, cooked

Freshly ground black pep-

Pour the broth into a me-

dium saucepan over mediumhigh heat. Add the carrots and bring to a boil. Add the orecchiette and cook for 2 minutes. Add the macaroni and cook for 3 minutes more. Add the stars, edamame, and green beans and cook for 4 minutes more. Add the chicken, cook until it is heated through, then sprinkle with pepper and serve. Chef's note: Dana Corwin,

from Food & Wine, makes this soup almost every Saturday in the winter with her daughter Sylvie. Feel free to take liberties with the recipe. Change the vegetables, add more broth or adjust the seasonings. The dish is very forgiving and versatile.



134 S. Vine Street · Arthur, IL 61911 217-928-1017 Hours: Monday-Saturday 10am-4pm HE'S DONE IT AGAIN, FOLKS. This time it is to thank this

for their unwavering support. Fine Art French Soaps Steiff Bears Furs Caftans Jewelry Christmas **Ornaments** and Crazy "Hot Socks"!

Huge Christmas Winter Blowout sale begins Monday, December 27. 50% off all Christmas items while supplies last.

Disclosures: The above example is intended to be used as a guideline. Automatic funds transfers will continue until an account is closed.

Withdrawals from Christmas Club account are not permitted prior to annual disbursement. There will be a \$20.00 fee for closing
a Christmas Club account early. The rate may change after the account is open. Minimum opening deposit of \$1.00

An AFT will be issued in October of 2022 for the amount

PROSPECT BANK

that has been deposited. Set aside up to \$1,000.00 per month!