

# My Amish Kitchen: Enjoy Main Meat Favorite Recipes

By DORIS YODER

There's snow flurries in the air. Predictions are for more freezing rain and snow. Let's hope not! I missed delivering to Decatur last Friday due to bad weather and icy roads. I really need to go this Friday.

I am sewing some summer dresses, it's nice to have time for that. I guess the bad weather has its good points.

March 4 & 5 the Spring Craft Show is scheduled to be held at the Mt. Zion Convention Center. That will be a busy weekend for me. Friday evening, Saturday breakfast and lunch. I will be serving sandwiches, chicken and noodles, etc.

Try these meat dishes. Add a potato and vegetables and you have a meal.

**Marinade for Steak**  
½ c. butter  
1/3 c. lemon juice  
1/3 c. ketchup

4-5 Tbsp. Worcestershire sauce  
2 Tbsp. apple cider vinegar  
2 Tbsp. vegetable oil  
2 tsp. garlic powder  
1 tsp. sugar  
1 tsp. salt  
Dash of hot pepper sauce  
Melt butter; add rest of ingredients. Soak meat overnight or for 24 hours. Grill. Sprinkle with seasonings, let set 5 minutes, flip and repeat other side.

**Steak Seasoning:**  
2 tsp. garlic powder  
2 tsp. onion powder  
½ tsp. black pepper  
2 tsp. Seasona-All  
2 tsp. paprika  
**Oven Barbecued Pork Ribs**  
1½ c. water  
1 c. ketchup  
½ c. Worcestershire sauce  
1 tsp. salt  
1 tsp. chili powder  
½ tsp. onion powder  
1/8 tsp. hot pepper sauce

3-4 lb. pork ribs  
Place ribs in a roasting pan. Bake uncovered at 350 degrees for 45 minutes. Meanwhile, in a saucepan, combine rest of ingredients. Bring to a boil, cook for 1 minute. Drain ribs and spoon sauce over ribs. Cover and bake 1½ hours, uncover and bake 30 minutes more, basting once. Total baking time: 2 hours and 45 minutes.

**Pretzel-Coated Chicken**  
32 chicken tenders, soaked in your favorite marinade  
3 garlic cloves, mined  
½ c. buttermilk  
½ tsp. pepper  
½ tsp. salt  
3 eggs  
¾ c. flour  
6 c. pretzels  
2/3 c. mayonnaise  
2 Tbsp. brown spicy mustard  
1 tsp. sugar, rounded  
Put pretzels in blender

until finely crushed. Place pretzels and flour in separate bowls. In third bowl, beat eggs, buttermilk, garlic, pepper, and salt. Dip chicken in flour, then egg mixture, then in pretzel crumbs. Fry in olive oil for 5 minutes on each side. Mix mayonnaise, mustard, and sugar. Serve with chicken.

**Poor Man's Steak**  
3 lb. hamburger  
1 c. cracker crumbs  
1 c. milk  
1½ tsp. salt  
½ tsp. pepper  
1 c. mushroom soup  
Mix hamburger, cracker crumbs, milk, salt, and pepper together. Press into a cookie sheet and put in refrigerator overnight. In the morning cut into pieces and roll in flour. Brown in frying pan. Lay in roaster and pour undiluted soup over meat. Bake at 350 degrees for 1 hour.

**Pizza Meat Loaf**  
2 lbs. ground beef  
1 c. cracker crumbs  
½ c. grated Parmesan cheese  
2 tsp. pepper  
1 c. (4 oz.) shredded mozzarella cheese  
1 c. milk  
½ c. chopped onion  
2 eggs  
1 tsp. oregano leaves  
1- 8 oz. can pizza sauce  
Combine meat, crumbs, milk, onions, Parmesan cheese, eggs, and seasoning. Mix lightly. Press meat mixture into an 8" pan. Bake at 350 degrees for 45 minutes. Pour off drippings. Spread pizza sauce over meat. Bake 10 minutes longer. Sprinkle with cheese. Return to oven until cheese begins to melt. Garnish with peppers if desired.

**Honey Barbecued Meatballs**  
3 lb. hamburger  
1 c. crushed crackers  
1 c. oatmeal  
1 can evaporated milk  
2 eggs  
2 tsp. salt  
1 tsp. chili powder  
½ tsp. garlic salt  
½ tsp. pepper  
Onion to taste  
Bake on cookie sheet for ½ hour. Put in roaster and layer with barbecue sauce. Bake at 350 degrees until hot.

**Honey Barbecue Sauce:**  
2 c. ketchup  
¾ c. honey  
¼ c. brown sugar  
½ tsp. garlic salt  
½ tsp. pepper  
1 tsp. liquid smoke  
1 Tbsp. spicy brown mustard  
1 Tbsp. Worcestershire sauce

## The Arthur Home & Garden Expo to Return in 2022

The Arthur Home & Garden Expo returns in 2022! After missing 2021, this annual event will be back in action on Friday and Saturday, March 11-12 at the Otto Center, just south of downtown Arthur (2058 CR 1800E - Arthur, IL 61911). Plan a trip to kick off your Spring with creative home improvement and gardening ideas!

Over 65 vendors will be present to help you realize your dreams and plan your projects for 2022. From greenhouses to woodworking, from building supplies to indoor & outdoor furniture and everything in between, you can be sure to find what

you are looking for! Vendor booths will be open from 10:00 AM - 8:00 PM on Friday and 9:00 AM - 4:00 PM on Saturday. Prize giveaways will take place throughout the duration of the Expo. Admission to this event is free! There is plenty of free parking available as well.

On Friday evening, a dinner will be served from 4:30 - 7:30 PM to benefit Rainbow Hearts Center, a local school for special needs children. A full-course breakfast will be served on Saturday morning from 6:00 - 9:00 AM. All proceeds go to support a local family with medical bills due to cancer treatment. You

will also find food vendors offering a variety of food and coffees throughout the event.

Come out to the Arthur Home & Garden Expo to support local businesses and join in on the excitement of springtime in Central Illinois! Also, while in town for the Expo, take time to shop the many other local Arthur area businesses in the "Heart of Illinois Amish Country." You can stop by the Arthur Welcome Center (217-543-2242) for info and a map of the area. For more information, please call Pinnacle Point Graphics at 217-543-2277.

## Sidney American Legion Meets on President's Day cont'd from pg. 1

photo information noting his passing.

Post 433 Service Officer Bill McLane reported that he had tried to get Sidney American Legion Post 433 member Jack Picklesimer a new military ID card, but that he was unable to do so because of his passing away before all the proper documentation could be completed.

Post 433 Commander Bill Hensch brought up and discussed at length new procedures for obtaining government assistance for disabled veterans under the Service Officer's report.

Discussion as to whether or not the post wanted to participate in the Thursday, May 26 WDWS/WHMS/WKIO/Champaign Multimedia Group, Champaign County

American Legion Posts Poppy Distribution Day Drive Through took place. A motion from Post 433 Finance Officer Dannie Cline seconded by Post 433 Historian Rollo Katterhenry for the Sidney American Legion Post 433 to participate again this year carried.

Post 433 Service Officer Bill McLane continued his report by reporting that he had received paper work from Champaign American Legion Post 24 Color Guard Captain Scott Rhoton needing

to be filled out and sent to/ filed with the Army as to the Sidney American Legion Post 433 rifle inventory of rifles obtained from the United States Army and stated that he would work on getting that done.

Service Officer McLane reported that Sidney American Legion Post 433 legionnaire George Hawthorne will be receiving an American Flag that was flown over the United States Capitol from Illinois 15th District United States Congresswoman Mary Miller on his birthday on Tuesday, February 22 and that the media is not invited to the presentation as the honor is strictly for the veteran receiving the American Flag.

Sick Call, Relief, and Employment was discussed.

A lengthy discussion took place under Unfinished Business as to when and where the Sidney American Legion Post 433 will be distributing poppies this year. Legionnaires in attendance decided that they will distribute poppies on Friday, May 20 and Saturday, May 21 either the Savoy or Urbana Walmart, at Lowes in Champaign, and at the Sidney and Philo Casey's General Store locations.

Also discussed/decided under Unfinished Business was that the Post 433 Memorial Day service will take place

at 10:00 a.m. at the Sidney Mt. Hope Cemetery. Post members will meet at 9:00 a.m. on Wednesday, May 25 to place American Flags at veterans of the military graves. Post 433 Chaplain Fred Olds will put American Flags out at the Lynn Grove Cemetery.

A lengthy discussion took place under New Business concerning a possible Post 433 raffle fundraiser. A special meeting to discuss the raffle was scheduled for Monday, March 7 at 7:00 p.m. at the post home located at 221 South David Street in downtown Sidney.

Sidney American Legion Post 433 Commander Bill Hensch brought the meeting to adjournment at 7:35 p.m. following a motion from Post 433 Finance Officer Dannie Cline, a second to the motion by legionnaire David Dillman, and closing ceremonies and a prayer from Post 433 Chaplain Fred Olds.

The Sidney American Legion Post 433 will hold their next monthly meeting at the Post Home located at 221 South David Street in downtown Sidney on Monday, March 21 at 6:00 p.m. Prospective new members are always welcome and encouraged to attend and all monthly meetings, unless otherwise posted, are held at the Post Home.

## Holding it all Together cont'd from pg. 3

you in trouble with your mom. That's exactly what Twenty Bird does. He torments Sylvester over and over again until that poor cat is obsessed with getting back at him. Twenty drives that cat literally crazy. All the while, getting gentle pats on the

head and told how sweet he is by a buffaloe owner who in-turn continues to torture Sylvester much to Twenty's sadistic delight. I have never wanted to strangle a bird so much in my life.

So I grew up watching Sylvester and Twenty, only

to save poor tortured kitty cats all my life and raising a couple of daughters just like me. I love cats and always will. I guess in the long run, I really did save a few Sylvesters, only mine were real. Take that, Tweets.

## Hook Line & Sinker cont'd from pg. 3

stern and cold, they saw his muscles strain,

And they knew that MLB wouldn't let that ball go by again.

The sneer is gone from MLB's lip, his teeth are clenched in hate,

He pounds with cruel violence his bat upon the plate;

And now the pitcher holds the ball, and now he lets it go,

And now the air is shattered by the force of MLB's blow.

Oh, somewhere in this favoured land the sun is shining bright,

The band is playing somewhere, and somewhere hearts are light;

And somewhere men are laughing, and somewhere children shout,

But there is no joy in Mudville, or St Louis or LA, Atlanta, or Chicago

—mighty MLB has struck out.

Arthur

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## Discussion Continues for Tolono Water Systems Future to Repair or Sale cont'd from pg. 1

The monthly wastewater rate roughly covers the cost of processing sewage water, equipment repairs, test, salaries and engineering costs. It has not charged enough to pay for depreciation nor to set aside enough for future capital projects. Historically the Village has lost money on the wastewater system with about \$395,497.52 of annual income and about \$430,641.01 of annual cost.

For the water system, the monthly water rate loosely covers the purchase cost, repairs, salaries, and engineering costs. Historically the Village has lost money on the water system but has raised rates to try to break even. The most recent numbers are about \$646,790.56 of annual water income with about \$579,946.92 of annual costs.

Is selling the system something that is going to occur? It is not known for sure. The Village was facing large system upgrade costs and wanted to check out all of the options. They hired an engineering consultant out of Florida who is a national expert on analyzing systems like this. Hartman Consultants looked at the systems, looked at the engineering reports, and talked to the engineers. After considering the age of the system, the anticipated expenses, and the value of the system, Hartman recommended that we issue a request for proposals (RFP) to look at selling the systems.

The biggest worry about keeping the systems had to do with being able to afford to do so. With facing spending a total of about \$11.5 million on the wastewater and water systems.

The Village issued the RFP and received an offer from Illinois American Water. Part of what is being negotiated has to do with them making a commitment to upgrade the systems. If the Village sells to them, then Village water and wastewater rates will be part of regional rates charged to Champaign, Urbana, Savoy, Fisher and other communities. These rates are regulated by the Illinois Commerce Commission (ICC).

If the system sold what would my rates be?

A current water/wastewater user of 3,500 gallons a month pays the Village \$68.81 per month for combined services. The rate in 2022 for Illinois American would be about \$69.53. A current Village user of 4,500 gallons a month pays the Village \$85.62 a month. The rate for 2022 for Illinois American would be \$82.83.

The Village has a plan to increase its rates over the next few years. If they make repairs to the system, future rates will need to be able to pay for any future debts.

Illinois American has filed with the ICC to raise their rates as well, but since it is an 11-month long process, it is currently not known what the final rates will be.

The Village has been discussing this for the past few years at its public board meetings and consistently invited public input. Individual Trustees and the President have also spoken to many of the people in Tolono that this is affecting.

The purpose of these communications is to provide information to community members and more importantly get valuable input from the community.

Informational meetings were held on Thursday, February 24, 2022 and Saturday, February 26, 2022.

Comments from the public have been and will always be taken at Village Board meetings. It's also a great idea to send the Village a letter, an email, and/or talk to a Trustee or the President. The Village wants to hear from everyone as these decisions are being made.

NEWSPAPER DEADLINES  
Sunday @ 2pm