

## Arthur Legacy of Love Holds Community Awareness Meeting

A community awareness meeting was held by the Arthur Legacy of Love Foundation Board on January 9 at the Otto Center with over 25 people in attendance.

Their vision, mission, goals, and plans for providing quality housing for the special citizens of the Arthur community was presented along with a question and answer session.

Also present were Lisa Benton and Susan Rauch from the Moultrie County Beacon on Sullivan. They spoke in regards to the relationship with ALOL (Arthur Legacy of Love) and how the two will partner since they have the services and will lease, staff, and manage the CILA homes but also pointed out the differences between them.

The qualifications for a CILA (Community Integrated Living Arrangement) house were explained to those in attendance such as who qualifies, how to qualify, and the level of need for Arthur which is broken down by intermittent care vs.

full care vs. high care.

The board shared that they were close to having the funds to buy their first lot. The CILA houses are approximately 2,500 square feet in size and the cost is around \$300,000.00 per house.

Foundation board members were introduced and included Dave and Cathy Allen, president; Bruce and Kathy Oye, vice president; Joe and Martha Yoder, secretary; Omer and Nancy Miller, treasurer; Howard and Judy Diener, board member; Loyd and Judy Gingerich, board member; Melvin and Clara Helmuth, board member; Merv and Barb Helmuth, board member; and Joe and Rosanna Mast, board member.

The Advisory Council includes Keith Casteel, legal; Kevin Huffman, accounting; Lisa Benton, Moultrie County Beacon; Susan Rauch, Moultrie County Beacon; and Kristin Nall, Arthur Lovington Atwood Hammond Special Education Coordinator.

## Try these recipes for quick meals this winter

Another cloudy morning, we've had a lot of these this winter. I guess it makes us appreciate the sunny ones more.

I made it through the busy holiday season. I am working on year end bookwork. I am also wanting to get some cleaning done and needing some time for "our stuff."

I have quite a few craft shows scheduled to cater already this year. I am also helping Gerald more with his bookwork that his parents used to do.

Winter will be over with before we know what happened.

Try these recipes for quick meals this winter.

### Tender Chicken Nuggets

1 c. crushed cornflakes  
½ c. Parmesan cheese  
½ tsp. salt  
¼ tsp. pepper  
1/8 tsp. garlic powder  
¼ c. Ranch salad dressing  
1 lb. boneless, skinless chicken breasts

Combine first 5 ingredients. Place dressing in another bowl. Cut chicken in small cubes. Toss chicken cubes in dressing, then roll in cornflake mixture. Place in greased 9"x13" baking pan. Bake uncovered at 400 degrees for 12-

## From My Amish Kitchen

By Doris Yoder

15 minutes.

### Favorite Meatballs

1 can evaporated milk  
1½ lb. ground beef  
1½ lb. sausage  
2 c. quick oats  
2 eggs  
1 c. chopped onions  
½ tsp. garlic powder  
2 tsp. salt  
½ tsp. pepper  
2 tsp. chili powder  
Sauce:  
2 c. ketchup  
1-2 Tbsp. liquid smoke  
½ c. brown sugar  
1 tsp. garlic powder  
½ c. chopped onions  
Mix and shape into balls. Place in cake pan and pour sauce over them. Bake covered at 350 degrees for 1 hour.

### Chili Dogs

½ lb. ground beef  
2 Tbsp. chopped onions  
¾ c. ketchup  
¾ c. water  
1½ tsp. Worcestershire sauce

¾ tsp. chili powder

¼ tsp. pepper

1/8 tsp. cayenne pepper

8 cooked hotdogs

In saucepan, cook beef and onions till meat is no longer pink; drain. Stir in ketchup, water, Worcestershire sauce, chili powder, pepper, and cayenne. Bring to a boil. Reduce heat; simmer uncovered for 5 minutes or until mixture is desired thickness. Place hot dogs in buns. Top each with about 2 Tbsp. beef mixture.

### Baked Spaghetti

1½ lbs. ground beef  
1 c. chopped onion  
1/8 tsp. garlic powder  
1 pt. whole canned tomatoes  
1 (16 oz.) can tomato sauce  
1 tsp. sugar  
1½ tsp. oregano  
½ tsp. salt  
1 tsp. basil  
8 oz. spaghetti, cooked and drained  
1½ c. shredded Mozzarella cheese  
½ c. Parmesan cheese

Fry ground beef, onion, and garlic until beef is browned. Drain. Add undrained tomatoes, tomato sauce, sugar, oregano, salt, and basil. Stir in drained spaghetti. Place in 9"x13" baking dish. Top with Mozzarella and Parmesan cheeses. Bake at 375 degrees

for 30 minutes.

### Baked Beans

1 can dark red kidney beans  
1 can sm. lima beans  
1 med. Can pork & beans  
½ lb. bacon, cut in strips  
2 sm. onions, chopped  
¼ c. brown sugar  
1 c. ketchup  
1 tsp. prepared mustard  
Mix beans together including juice. Cook bacon in skillet, but don't brown completely. Add onions, sugar, ketchup, and mustard. Heat through and pour over beans and mix well. Bake at 350 degrees in open casserole for 1 hour or more.

### Baked Macaroni and Cheese

4 c. dry macaroni  
½ c. butter  
¼ c. chopped onions  
½ c. flour  
1 tsp. salt  
4 c. milk  
1-1½ lb. or 4-6 c. Colby cheese, grated

Bring 4-5 quarts water to a boil. Add a tablespoon of salt. Add macaroni; cook uncovered 10 minutes, or until tender. Stir occasionally; drain. Melt butter; add chopped onions and cook several minutes. Add most of cheese (if using Velveeta, delete flour); stir until melted. Add macaroni. Bake uncovered at 350 degrees for 30 minutes, or until hot. Sprinkle with remaining cheese the last 15 minutes of baking. Put potatoes, ham, Velveeta cheese, and mushroom soup in a larger covered casserole dish. Bake at 350 degrees until potatoes are tender.

## Arthur Lovington Atwood Hammond High School First Semester Honor Roll

### Freshmen

**High Honors:** Avery Alexander, Kayden Allen, Ryker Beckmier, Olivia Binion, Jada Bontreger, August Burton, Ruby Burton, Lucas Butcher, Savannah Butcher, Alexandria Clark, Chloe Custer, Alexis Dodge, Daylon Doggett, Emma Forman, Easton Frederick, Brooklyn Gingerich, Cash Hale, Cruz Hale, Will Hilligoss, Tristan Keagle, Kimberly Krutsinger, Brayden Leech, Jakhany Medina, Summer Melton, Abigail Miller, Makenzie Miller, Ka-

mden Morfey, Sierra Peeler, Anna Rawlins, Alyssa Richards, Logan Schrock, Trey Strode, Karaline Vanausdoll, Lily Vanda.

**Honor Roll:** Skylar Amacher, Ashley Byler, Michael Cassella, Aiden Cazel, Steven Harris, Kaden Herschberger, Nicholas Hubster, Dalilah Mendoza, Cheyenne Pickett, Addison Rohr, Gracelyn Romine, Justin Schrock, Cambrie Smith, Dana Soard, Zoe Taylor, Lily Yoder.

### Sophomores

**High Honors:** Mitiku Appleby, Maggie Benedict, Calahan Binion, Sierra Binion, Kendall Carnahan, Mackenzie Condill, Layla Deel, Lilian Edwards, Alyssa Gray, Sara Herschberger, Caitlyn Hoots, Jewelyonna Hutchcraft, Kayla Johnson, Kori Klay, Kaylee McDaniel, Jessica Miller, Emmalee Nall, Alayna Plank, Dylan Price, Riley Robinson, Lindsay Rhacs, Chloe Sadowski, Kendall Schrock, Rialynn Slaughter, Michael Stirrett, Alek Stutzman, Arik Stutzman, Danaysha Stutzman, Jacob Tighe, Skyler Vorck, Addison Yeakel

**Honor Roll:** Ryan Appleby, Natalie Hutchcraft, Gabriel Jacobs, Matthew Miller, Ava Sherwood, Andrew Stutzman.

### Juniors

**High Honors:** Kendall Burdick, Hannah Carter, Brody Loudon, Brooklyn Matheny, Connor Nettles, Madison Schweighart, Claire Seal, Noah Shoemaker, Colton Taylor, Kaylee Thompson, Callie Tidwell, Nathan Tighe, Lucy Wilber, Evanger Wiley.

**Honor Roll:** Jayce Parsons, Oscar Quintero, Sarah Rogers, Chloe Schable.

### Seniors

**High Honors:** Jacob Adcock, Lyle Adcock, Mason Allen, Molly Appleby, Matty Barnes, Kaci Beachy, Logan Beckmier, Ava Binion, Regann Bowles, Cambree Brown, Alauna Cain, Hunter Carnahan, Victoria Carter, Charley Condill, Bianca Corona, Lillian Daily, Faeryn Davison, Parker Dick, Emma Edwards, Kaden Feagin, Chloe

Franklin, Alisha Frederick, Noah Garrett, Josie Hale, Alexis Helmuth, Wyatt Hilligoss, Chilton Ingram, Mason Kreher, Chance Lindstrom, Miah Malin, Kylee Miller, Wanda Miller, Brady Moore, Kailee Otto, Landon Paul, Thomas Powell, Kaylee Schrock, Nolan Schrock, Austyn Scroggins, Clay Seal, Aaron Seegmiller, Ashley Seegmiller, Ally Stayton, Xander Thompson.

**Honor Roll:** Daniel Arwine, Caleb Corum, Jack Hilton.



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**Arthur History Fact #33**

## 1905

Seems like there were lots of things for young people to do in 1905. Here are a few excerpts from 18-year-old Augusta Brown's diary:

Aug. 23 – Went to Hammond picnic.  
Sept. 1 – Went to picnic in Atwood.  
Oct. 4 – Went to Springfield State Fair, got my new winter cloak, sold my pig for \$7.50.

Nov. 4 – Went to Mrs. Williamson's for a party.  
Nov. 24 – Basket Supper at Dry Ridge School House.

Prizes awarded:  
A rooster for most popular young lady was won by Cora Grant;  
Box candy for the handsomest young man won by Tom Ecret;  
Cake soap for the dirtiest young man won by Clyde Wood.



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