

Let Chocolate Make Your Valentine's Day Sweeter

Winter has been pretty mild, except for the very cold windy spell we had just before Christmas.

I'm trying to get year end bookwork caught up- almost there.

I am hoping to get into some deep cleaning today. I am also trying to take some time for fun stuff- such as crocheting and embroidery. If I don't take time now, I will never have time.

One has to wonder how this year will be, 2022 ended up being a good year, business wise.

Try these chocolates with your Valentine's dinner. Try these recipes for quick meals this winter.

S'mores Chocolate Chip Cookie Cake

- ½ c butter, softened
 - ½ c. brown sugar
 - 1 tsp. vanilla
 - 1 egg
 - 1 c. flour
 - 1 c. graham cracker crumbs
 - ½ tsp. baking powder
 - ¼ tsp. salt
 - ½ c semisweet chocolate chips
 - 2 c. marshmallows
- In a bowl cream together

butter and brown sugar together; add vanilla and egg.

Add dry ingredients; mix together. Press dough in a 9" round pie pan or cake pan, reserving ½ cup for topping. Sprinkle with marshmallows, chocolate chips, and remaining ½ cup of dough. Bake at 350 degrees for 25 minutes or until top is lightly brown.

Cookies & Cream Cake

- Cake:**
Chocolate cake mix
- Filling:**
3 c. Cool Whip
8 oz. cream cheese, softened
2 c. crushed Oreo cookies
- Frosting:**
½ c. butter, melted
1/3 c. cocoa
1 egg, beaten
1 tsp. vanilla
3 c. powdered sugar
2 Tbsp. hot water
- Bake cake as instructed in a 12x17 pan; cool.

Filling: mix all ingredients together.

Cut cake in half widthwise. Put filling on 1 side and flip other side on top.

Frosting: Mix together butter and cocoa. Add beaten egg and vanilla; mix well. Add powdered sugar and water alternately. Stir until smooth. Let it cool until right spreading consistency. Spread over top of cake.

Speedy Brownies

- 1¼ c. sugar
- 1¾ c. flour
- ½ c. cocoa
- 1 tsp. salt
- 5 eggs
- ½ c. butter, melted
- ½ c. vegetable oil
- 1 tsp. vanilla
- 6 oz. chocolate chips

In a mixing bowl, combine all ingredients except chocolate chips. Beat until smooth. Pour into greased 9x13 pan. Sprinkle with chocolate chips. Bake at 350 degrees for 30 minutes.

Hot Fudge Sauce

- 1 c. chocolate pudding mix (to cook)
 - 1 c. brown sugar
 - 2 c. warm water
 - ¼ c. butter
- Mix pudding and sugar. Add

warm water and butter; stir real good with wire whisk. Add more hot water if too thick. Serve warm over ice cream. Great for hot fudge sundaes.

Frozen Mocha Cheesecake

- Crust:**
2¼ c. crushed Oreo cookies
¼ c. butter, melted

2 (8 oz.) cream cheese, softened

- 1 (14 oz.) can sweetened condensed milk
- ¼ c. chocolate syrup
- 2 tsp. instant coffee
- 1 Tbsp. hot water
- 16 oz. Cool Whip

Crust: Combine cookie crumbs and butter. Reserve ¾ cup crumbs for top. Press in bottom of a 9x13 pan.

Beat cream cheese, condensed milk, and chocolate syrup until smooth.

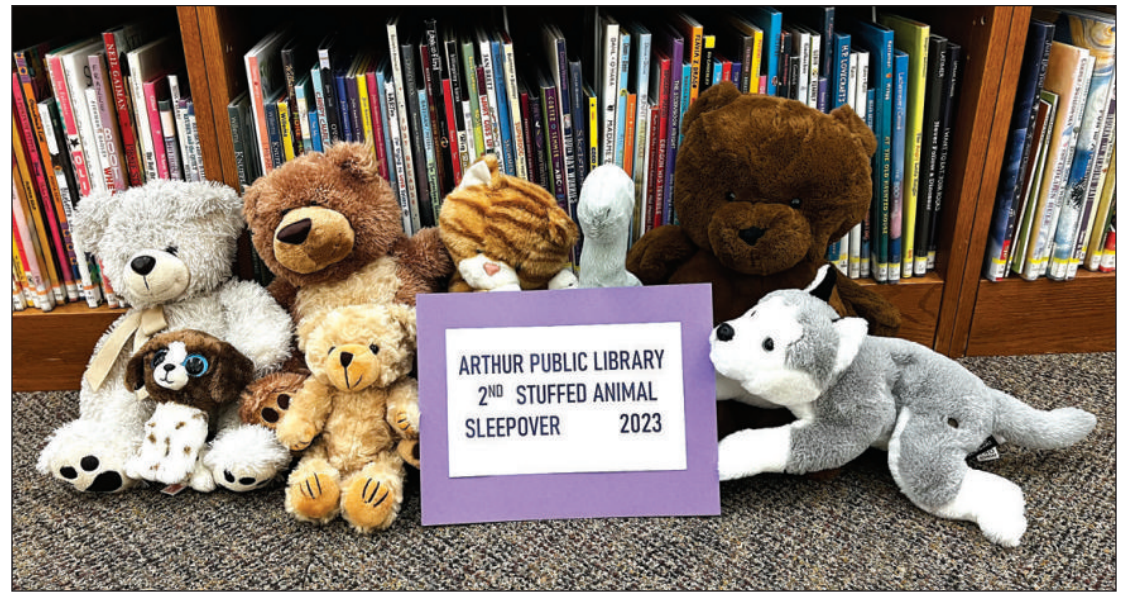
Dissolve coffee in hot water and add to cream cheese mixture. Fold in Cool Whip. Pour over crust and sprinkle with remaining ¾ cup crumbs. Cover and freeze for 8 hours or overnight.

COVID-related assistance changing

Federal policy changes that were put into effect during the COVID-19 pandemic to help vulnerable households will be coming to an end soon. Action is required of some folks to help avoid negative consequences.

If they haven't already done so, Medicaid recipients need to update their eligibility information online (www.abe.illinois.gov) prior to April 1, when continuous enrollment ends. Not doing so means possibly risking loss of benefits. Douglas County Health Department can help with this process.

Also, the SNAP emergency allotment will end after February. Beginning March 2023, food stamp recipients will revert back to receiving the pre-pandemic amount of assistance.



The Arthur Public Library held their second annual stuffed animal sleepover on Friday, January 20. Children were invited to drop off a 'friend' they could part with for the night and also enjoyed a bedtime story and a photo album craft and snacks before saying good night. Stuffed animal friends enjoyed some activities themselves as shown in the pictures and were picked up the next day during library hours. Thanks to the staff at the library for the event and for the pictures.



On-line subscriptions available. Call 543-2151 to sign up or visit www.arthurgraphic.com

2023 Arthur Summer Ball League Registration

Saturday, February 4, 2023
9:00 a.m. to 11:00 a.m.
at Arthur Fire House on Rt. 133

Sunday, February 12, 2023
12:30 p.m.-2:30 p.m.
at ALAH High School
(during PeeWee Games)

Ages:
Boys 4-17 and Girls 4-17
(Pre-K students must be 4 to play)

Divisions are for the grade that the player will be entering for 2023-2024 school year.

Divisions:
• T-Ball: Pre-K thru 1st Graders
(T-Ball will tentatively play the end of May-July)
• Coach Pitch: 2nd & 3rd Graders
• Kid Pitch: 4th & 5th Graders
(Coach Pitch/Kid Pitch will tentatively play April-June)
• Jr. High: 6th thru 8th Graders
(Jr. High will tentatively play the end of May-July)

Cost:
\$30.00 - 1 player (in Arthur Park District)
\$45.00 - 2 players in family (in Arthur Park District)
\$60.00 - 3 or more in family (in Arthur Park District)
Out of Arthur Park District:
\$40.00 for each player
• Registration fee is non-refundable
• Fee includes hat, shirt & insurance
Make Checks payable to Arthur Ball League

DEADLINE FOR REGISTRATION IS FEBRUARY 18, 2023

For questions contact JJ Carter, Arthur Ball League Commissioner, at 217-549-0153

Arthur History Fact #35

1911

The 1910 State Fair featured the Wright brothers, Wilbur and Orville, and their aeroplanes at the fair.

A year later, Arthur residents saw their first airplane flight when a man from Terre Haute brought his "new invention" to town as part of a Homecoming event.

The plane came in by rail and was set up in a pasture southwest of Arthur overnight.

In the morning the pilot went out to check it over before his flight and found that a cow had grazed on it, eating part of the wing.

The wing was repaired and two flights were made during the day.

It is reported that the largest crowd in the history of Arthur was on hand to witness this first airplane flight in the area.

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