



2023 JUNIOR MISS A.L.A.H. CONTESTANTS. Front row, Emeline Greathouse of Arthur; 2022 Junior Miss A.L.A.H. Emmalee Nall of Arthur; Shelbey Grimsley of Arthur. Back row, Addison Dixon of Hammond; Adyson Cusick of Arthur; Gracelyn Romine of Atwood; Layla Beck of Atwood.

Candidates

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The current Little Miss A.L.A.H. Maelee Stirrett, daughter of Mikie and Megan Stirrett

of Atwood, will make her final appearance as 2022 Little Miss. She will relinquish her title to one of five candidates.

They are Harper Hale of Arthur, daughter of Jeremy and Stephanie Hale; Mia Perez of Arthur, daughter of Nick and Meredith Perez; Alice Watkins of Arthur,



2023 LITTLE MISS A.L.A.H. CONTESTANTS. Left to right, Harper Hale of Arthur; Mia Perez of Arthur; Alice Watkins of Arthur; Arianna Henderson of Atwood; Reese Wierman of Atwood; 2022 Little Miss A.L.A.H. Maelee Stirrett of Atwood.

of Atwood, daughter of Justin and Andrea Wierman.

Kyla Carson, 2019 Miss A.L.A.H. will serve as emcee for the evening and there will

be a concession stand available.

Please support these ladies as they vie for the titles to represent ALAH.

Mix It Up With These Bar Recipes

Another nice morning! We've had several nice sunny days. The days are getting longer.

This is my slow time, but I stay busy with bookwork for Gerald's business and also mine. I am organizing menus for upcoming craft shows. I also took time to piece a Log Cabin quilt, something I enjoy doing.

Try these bar recipes, much faster to bake than cookies.

Pecan Squares

2 cups all-purpose flour
1/3 c. sugar
1/4 tsp. salt
3/4 c. cold butter
Filling:
4 eggs, lightly beaten
1 1/2 c. corn syrup
1 1/2 c. sugar
3 T. butter, melted
1 1/2 c. vanilla extract
2 1/2 c. chopped pecans

In a large bowl, combine the flour, sugar, and salt. Cut into butter until the mixture resembles coarse crumbs. Press firmly and evenly into a greased 15"x10"x1" baking pan. Bake at 350 degrees for 20 minutes.

For filling, combine the eggs, corn syrup, sugar, butter, and vanilla in a bowl. Stir

in pecans. Spread evenly over hot crust. Bake 25-30 minutes longer or until set.

Double Chip Meringue Bars

1 c. butter, melted
1/2 c. sugar
1/2 c. packed brown sugar
2 egg yolks
1 tsp. water
1 tsp. vanilla extract
2 c. all-purpose flour
1 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
1 c. semisweet chocolate chips
1 c. peanut butter chips
Topping:
2 egg whites
1 c. packed brown sugar

In a large mixing bowl, cream butter and sugars until light and fluffy. Beat in egg yolks, water, and vanilla; mix well. Combine the flour, baking powder, baking soda, and salt; gradually add to creamed mixture.

Spread into a greased 13"x9"x2" baking pan. Sprinkle with chips and pat lightly. For topping, in a small mixing bowl, beat egg whites on medium speed until soft peaks form. Gradually beat in brown sugar, 2 tablespoons at a time, on high until stiff peaks form. Spread

evenly over chips. Bake at 350 degrees for 25-30 minutes or until golden brown. Store in the refrigerator.

Peppermint Crumb Squares

3/4 c. butter, softened
1/2 c. packed brown sugar
2 c. all-purpose flour
1 can (14 oz. sweetened condensed milk
1 package (10-12 oz.) vanilla chips
2/3 c. crushed peppermint candy

In a large mixing bowl, cream butter and brown sugar until light and fluffy. Add flour; beat until crumbly. Press 2 cups into a greased 13"x9"x2" baking pan; set remaining crumb

mixture aside. Bake the crust at 350 degrees for 8-10 minutes.

In a heavy saucepan or microwave, heat milk and vanilla chips until the chips are melted; stir until smooth. Pour over hot crust and spread evenly. Combine the candy and reserved crumb mixture; sprinkle over the top. Bake 18-22 minutes longer or until lightly browned.

Best Cake Brownies

1/2 c. butter, softened
1 c. sugar
4 eggs
1 can (16 oz.) chocolate syrup
1 tsp. vanilla extract
1 c. all-purpose flour
1/2 tsp. salt
Glaze:
1 c. sugar
1/3 c. butter
1/3 c. milk
2/3 c. semisweet chocolate chips
2/3 c. miniature marshmallows

In a large bowl, cream butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in chocolate syrup and vanilla. Add the flour and salt until blended.

Pour into a greased 15"x10"x1" baking pan. Bake at 350 degrees for 20-25 minutes or until a toothpick inserted near the center comes out clean (top of brownies will still appear wet). Cool on a wire rack for 15-20 minutes.

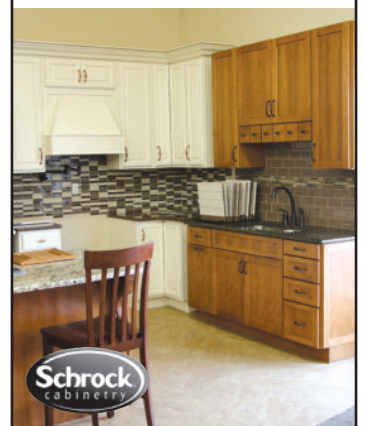
For glaze, combine sugar, butter, and milk in a saucepan. Bring to a boil; boil until sugar is dissolved. Remove from the heat; stir in chocolate chips and marshmallows until melted. Pour over the brownies and spread evenly. Refrigerate for 5 minutes before cutting.

Fun Marshmallow Bars

1 package (18 1/4 oz.) devil's food cake mix

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