



On Saturday, April 8 during the annual ALAH Track and Field Invitational seven seniors on the Knights track and field team were recognized along with their parents. The administration, coaching staff, teammates and the communities of Arthur, Lovington, Atwood and Hammond thanked the seniors and their families for all of the work and support over the past four years and wished them the best of luck in the future. Pictured here from left to right are: Logan Beckmier, son of Tucker and Megan Beckmier; Emma Jones, daughter of John and Kristina Moody; Max Duzan, son of Darrel Duzan and Tosha Binion; Jacob and Lyle Adcock, sons of John and Jamie Adcock; Parker Dick, son of Jeff and April Dick and Emma Edwards, daughter of Brad and Crystal Edwards. Congratulations Seniors!!

Amish Kitchen

from page 9

5 c. finely chopped fresh or frozen rhubarb

Topping:

8 oz. cream cheese

½ tsp. salt

½ c. sugar

8 oz. Cool Whip

Crust: make crumbs like pie

dough and press into greased 9"x13" pan. Bake at 350 degrees for 10 minutes. Filling:

Mix and pour over hot crust.

Bake at 350 degrees for 40-45

minutes or until custard is set.

Topping: Mix and spread over top of cooled custard.

Rhubarb Flip

5 c. diced fresh or frozen rhubarb

¼ c. cornstarch

5 Tbsp. water

1½ c. sugar

2-4 drops red food coloring

2 c. dry white or yellow cake mix

¾ c. shredded coconut

½ c. chopped walnuts

½ c. butter or margarine, melted

Place rhubarb in a greased 9"x13" pan. In a small saucepan rhubarb mix cornstarch and water; add sugar. Cook over medium heat, stirring constantly just until mixture boils and thickens. Add food coloring. Cool slightly and pour over rhubarb. Sprinkle cake mix over rhubarb; top with coconut and nuts. Drizzle with butter. Bake at 350 degrees for 50-55 minutes or until cake tests done.

Rhubarb Torte

1 c. butter (solid)

2 c. flour

2 Tbsp. sugar

Filling:

5 c. rhubarb, cut fine

6 egg yolks

2 c. sugar

7 T. flour

1 c. cream

¾ tsp. salt

Topping:

6 egg whites

¾ c. sugar

¼ tsp. salt

1 tsp. vanilla

¼ tsp. cream of tartar

Mix butter, flour, and sugar until crumbly. Pat into a 9x13" pan. Bake at 350 degrees for 10 minutes. Mix filling ingredients together and pour over crust. Bake at 350 degrees for 45 minutes until custard is set. Then beat the egg whites stiff. Gradually add remaining ingredients. Spread over torte. Bake at 350 degrees for 15 minutes.

Rhubarb Dessert

Crust:

1 c. flour

5 Tbsp. powdered sugar

½ c. melted oleo

Press in pan. Bake at 350 degrees for 15 minutes.

Topping:

2 eggs, well beaten

1½ c. white sugar

¼ c. flour

¾ tsp. salt

3 c. finely chopped rhubarb

Spoon over crust and bake

at 350 degrees for 35 minutes.

Serve with ice cream.

Rhubarb Pie

1 egg

1 c. cane sugar

1 tsp. vanilla

3 c. rhubarb

2 T. flour

3 T. cream or rich milk

Beat egg. Stir remaining ingredients with rhubarb, then

add egg. Pour into pie crust

and top with favorite crumbs.

Bake at 400-450 for 10-15 minutes, then at 350 degrees

for 30-40 minutes.

Rhubarb Cream Pie

2 T. flour

1 c. white sugar

2 egg yolks

½ c. sweet milk

2 c. rhubarb, cut up fine

Mix all ingredients together

and pour into unbaked pie

shell. Bake at 425 degrees

till rhubarb is tender and filling

is set. Beat egg whites and add

3 Tbsp. brown sugar. Put on pie

and bake till brown. Makes

1 pie.

Town Talk

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torn apart leaving a gaping hole that makes you wonder how on earth will we ever repair this beautiful garment? We start at the frayed edges, pick up our needles and thread and go on. We go on together and we help each other with the patch. The tapestry will be forever changed and the patch will be a sad reminder. Life is beautiful, it is short, it is very fragile but also very tough - it defies explanation at times and this is, again, one of those times. I think we have to have faith in the pattern and each other when things go out of order. Please say a prayer for those who grieve the loss of family and friends. Help them with 'the patch' if you can." Kent Alan Stock

He would end with these words from the song "Tapestry" by Carole King.

"My life has been a tapestry of rich and royal hue

An everlasting vision of the ever changing view

A wondrous woven magic in bits of blue and gold

A tapestry to feel and see, impossible to hold."

Thinking of so many things that have happened lately, I hope looking at it this way, through Kent's words, helps others. I know it helps me.

And that's -30-

for remembering our

blessings even and

especially in difficult times.

3rd Saturday

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broided Towels, T-shirts, Aprons, house plants along with your favorite Direct Sales and Award Winning Honey. There is always something new at the Bazaar. Due to no internet service at the Otto Center, we can only accept cash and checks. You won't want to miss this one at the Otto Center, 2058 CR 1800E, Arthur, IL on April 15 from 9 am to 3 pm.

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Arthur Masonic Lodge # 825 AF & AM

SCHOLARSHIP STEAK FRY

April 22, 2023

4:30-7:30 PM

224 South Walnut Street
Arthur, IL



\$25

Dine In or
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MENU:

Ribeye Steak, Baked Potato, Green Beans, Roll,
Dessert, and Beverage

For tickets contact any Lodge member.
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