

Strawberries....Heaven In Every Pick

This finds us on a beautiful morning in May. Looks like a good day to dry laundry and mow the grass. Both are never ending; it seems there's always laundry to wash and grass to mow. Last week I spring cleaned the house, feels good to have that done.

Last Thursday was a church holiday, Ascension Day. We had a quiet day.

Memorial Day weekend we cater a wedding for 100 at Timber Lake Golf Course. I am working ahead as much as I can as we also are invited to a friend's daughter's wedding a couple days before that.

Try these recipes with fresh strawberries.

Chocolate Strawberry Shortcake

2 pints strawberries
2 Tblsp sugar
1 tsp. vanilla
2 (9-inch) layers Chocolate Cake
Semi-Sweet Chocolate Glaze
3½ c. (8 oz.) Cool Whip, thawed
Chocolate-dipped strawberries (optional)
Semi-Sweet Chocolate Glaze
3 squares Baker's Semi-Sweet chocolate
3 Tblsp. water
1 Tblsp. margarine or butter
1 c. powdered sugar
½ tsp. vanilla
Microwave chocolate, water,

and margarine in large microwaveable bowl on high 1-2 minutes or until chocolate is almost melted, stirring once. Stir until chocolate is completely melted.

Stir in sugar and vanilla until smooth. For thinner glaze, add ½ tsp. additional water.

Mix strawberries, sugar, and vanilla. Spoon ½ of the strawberry mixture on 1 cake layer. Drizzle with ½ the chocolate glaze; top with ½ the whipped topping. Repeat layers. Garnish with chocolate-dipped strawberries, if desired. Refrigerate.

Strawberry Chocolate Roll
3 large eggs, separated
½ c. sugar
5 ounces semi-sweet chocolate, melted
½ c. water
1 tsp. vanilla
¾ c. all-purpose flour
1 tsp. baking powder
½ tsp. baking soda
¼ tsp. salt
Unsweetened cocoa
½ c. seedless strawberry or raspberry jam
2 pints strawberry ice cream, softened
Preheat oven to 350 degrees. Line 15x10-inch jelly-roll pan with foil, extending foil 1-inch over ends of pan; grease and flour foil.
Beat egg yolks and sugar in medium bowl until light and

fluffy. Beat in chocolate. Add water and vanilla. Mix until smooth. Sift flour, baking powder, baking soda, and salt together. Add to chocolate mixture.

Using clean beaters and large bowl, beat egg whites until soft peaks form. Gently fold in chocolate mixture. Pour into prepared pan.

Bake 8-9 minutes or until wooden toothpick inserted center comes out clean. Carefully loosen sides of cake from foil.

Invert cake onto clean towel sprinkled with cocoa. Peel off foil. Starting at short end, roll warm cake, jelly-roll fashion with towel inside. Cool cake completely.

Unroll cake; remove towel. Spread cake with jam. Spread cake with ice cream, leaving ¼-inch border. Roll up cake; wrap tightly in plastic wrap or foil. Freeze. Allow cake to stand at room temperature for 10 minutes before cutting and serving.

Trifle Spectacular
1 package Duncan Hines

Moist Deluxe Devil's Food Cake Mix

1 can (14 ounces) sweetened condensed milk
1 c. cold water

1 package (4-serving size) vanilla instant pudding and pie filling mix

2 c. whipping cream, whipped
2 Tblsp. orange juice, divided
2½ c. sliced fresh strawberries, divided

1 pint fresh raspberries, divided
2 kiwifruit, peeled and sliced, divided

1½ c. frozen whipped topping, thawed, for garnish

Preheat oven to 350 degrees. Grease and flour two 9-inch round cake pans.

Prepare, bake, and cool cake following package directions for original recipe. Cut one cake layer into 1-inch cubes. Freeze other cake layer for later use.

Combine sweetened condensed milk and water in large trifle dish (or 3-quart clear glass bowl with straight sides).

Arrange half the cake cubes over pudding mixture.

Sprinkle with 1 tablespoon

orange juice. Layer with 1 cup strawberry slices, half the raspberries, and one-third of kiwifruit slices. Repeat layers. Top with remaining pudding mixture. Garnish with whipped topping, remaining ½ cup strawberry slices, kiwifruit slices.

Tip: Since the different layers contribute to the beauty of this recipe, arrange the fruit pieces to show attractively along the sides of the trifle dish.

Chocolate Filled Meringue Shells With Strawberry Sauce

2 egg whites
¼ tsp. cream of tartar
Dash salt
¾ c. sugar
¼ tsp. vanilla extract
Chocolate filling
1 package (10 oz.) frozen strawberries in syrup, thawed or use fresh strawberries sweetened with sugar

Chocolate Filling

In small mixer bowl, beat 4 ounces (1/2 of 8-ounce package) softened Neufchatel cheese (light cream cheese) and ¼ cup Hershey's Cocoa on medium speed of electric mixer until blended. Gradually add ¾ cup powdered sugar, beating until well blended. Fold in 1 cup frozen light non-dairy whipped topping, thawed.

Heat oven to 275 degrees. Line 10 muffin cups (2½ inches in diameter) with paper baking cups. In small mixer bowl, beat egg whites with cream of tartar and salt at high speed of electric mixer until soft peaks form. Beat in sugar, 1 tablespoon at a time, beating well after each addition until stiff peaks hold their shape, sugar is dissolved, and mixture is glossy. Fold in vanilla. Spoon about 3 tablespoons mixture in each muffin cup. Push mixture up sides of muffin cups forming well in center.

Bake 1 hour or until meringues turn delicate cream color and feel dry to touch. Cool in pan on wire rack. Before serving, carefully remove paper from shells. For each serving, spoon 1 heaping tablespoonful chocolate filling into meringue shell. In blender container, place strawberries with syrup. Cover; blend until smooth. Spoon over filled shells. Garnish as desired. Peel paper bake cups from remaining shells; store shells loosely covered at room temperature.

Whip the sauce ingredients with a wire whisk. Into a 8-quart casserole dish, layer 1/3 of the sauce, cheese, potatoes, and ham. Repeat layers twice.

Piatt County Court

Traffic Citations

DSI: Kendal R Bleavins, 29, Mahomet, 2 counts driving under influence of alcohol, transport/carry alcoholic liquid/driver.

Ashley N Williams, 37, Cisco, driver's license expired more than a year, fail to obey stop sign.

Travis Jacob Matthew Palmer, 24, La Place, driving on suspended license.

Taylor M Lackie, 26, Cerro Gordo, driving 15-20 mph above limit.

Shayna D Helton, 38, Maroa, driving 21-25 mph above limit.

Chunyu Wang, 22, Champaign, driving 15-20 mph above limit.

Jeremy B Sims, 39, Argenta, operating uninsured motor vehicle.

Tucker A Brown, 26, Mahomet, driving 15-20 mph above limit.

Katelynn A Stinson, 18, Monticello, fail to reduce speed.

Edmond L Martin, Jr., 23, Tuscola, driving 15-20 mph above limit.

John T Beiler, 65, Mt Zion, driving 15-20 mph above limit.

Troy M Krigbaum, 28, Mowequa, 28, operating motor vehicle w/registration cover, registration expiration/1ST & 2ND.

Michael Brandon Taliaferro,

Jr., 19, Decatur, disregard stop sign.

Michael K Blaser, 34, Monticello, disregard stop sign.

Civil Cases

Contract (less than or equal to \$2500): Citibank, N A vs Jodi Tull, Hammond, filed 5/15/2023.

Contract: \$2,500.01-\$10,000.00: Discover Bank vs Madonna Stumpf, Monticello, filed 5/11/2023.

Criminal Cases

Felony: Shay L Stout, 47, De Land, arson/real/personal property more than \$150, filed 5/15/2023.

Felony: Dalton L Dupont, 30, Cerro Gordo, driving revoked/suspended DUI/SSS 2ND.

Felony: Kendal R Bleavins, 29, Mahomet, aggravated battery/peace officer, criminal trespass remain on land, filed 5/11/2023.

Misdemeanor: Mark L Taylor, 43, Monticello, dump garbage, trash, refuse, filed 5/15/2023.

Dissolution of Marriage

Dissolution (w/Child): Christine Felt vs Adam Felt, filed 5/12/2023.

Dissolution (w/Child): Denise Jayne vs Andrew Janye, filed 5/12/2023.

Real Estate

Lien: Village of Hammond granted a lien to Harlin Lanny, Griffith Mary for Subdiv: WORTHAM'S ADD L: 13 B: 3

P: OL.; Subdiv: WORTHAM'S ADD L: 14 B: 3 P: OL.; Subdiv: WORTHAM'S ADD L: 15 B: 3 P: OL.; Subdiv: WORTHAM'S ADD L: 16 B: 3 P: OL.;

Warranty Deed: Wassom Michael R., Wassom Jamie c. granted a warranty deed to Waddell Randy Lee, Waddell Mary Jean for Tract: S: 12 T: 18 R: 5.00 - -.

Trustee's Deed: Schweitzer Mark R Tr., Schweitzer Elaine K Tr., Mark D Schweitzer Trust, Schweitzer Mark D Trust granted a trustee's deed to AF LPRC LLC for Tract: S: 9 T: 18 R: 5.00 - -.

Warranty Deed: Hammer Rusty V granted a warranty deed to Scott Timothy, Scott Abbey for Tract: S: 34 T: 20 R: 6.00 - -.

Mortgage: Scott Timothy, Scott Abbey granted a mortgage to INB National Association for Tract: S: 34 T: 20 R: 6.00 - -.

Warranty Deed: Maden Danielle G., Von Behren Danielle G. granted a warranty deed to Brittenham Casey, Brittenham Miriam for Subdiv: BONDURANT'S 1ST ADD L: 1 B: 1 P: OL.; Subdiv: BONDURANT'S 1ST ADD L: 2 B: 1 P: OL.; Subdiv: BONDURANT'S 1ST ADD L: 3 B: 1 P: OL.;

Quit Claim Deed: Walden Pond Development LLC granted a quit claim deed to Koester Custom Homes LLC for Subdiv: SHADY RIDGE SUB L: 104 B: P: OL.; Tract: S: 21 T: 19, R: 6.00 - -, Tract: S: 20 T: 19 R: 6.00 - -.

Mortgage: Foran Sherri S Tr., James David Foran Trust, Foran James David Trust, Foran James David Und ½ Int, Foran James David Tr., Foran Sherri S Und ½ Int granted a mortgage to First State Bank and Trust, First State Bank Trust for Tract: S: 10 T: 17 R: 6.00 - -.

Quit Claim Deed: Laughery Kevin M Exe., Laughery Margaret M Estate, Margaret M Laughery Estate granted a quit claim deed to Laughery Kevin M., Yates Kathleen A., Laughery Gregory A. for Tract: S: 28 T: 18 R: 6.00 - -.

Warranty Deed: Gilbert Alicia Morgan Und ½ Int, Lamont Barbara Und ½ Int, Decker Alicia Morgan granted a warranty deed to Yakunah LLC for Tract: S: 24 T: 20 R: 6.00 - -.

Mortgage: Yakunah LLC granted a mortgage to Heartland Bank and Trust Company, Heartland Bank Trust Company for Tract: S: 24 T: 20 R: 6.00 - -.

Quit Claim Deed: Sharwarko James granted a quit claim deed to Sharwarko Amy for Subdiv: WALDEN POND ESTATES 1ST ADD L: 81 B: P: OL.;

Quit Claim Deed: Weber Scott B. granted a quit claim deed to Weber Scott B., Valentine Mary E. for Tract: S: 25 T: 18 R: 4.00 - -.

Mortgage: IUVO Constructum LLC granted a mortgage to First State Bank for Subdiv: SAGE MEAQDOWS L: 39 B: P: OL.;

Mortgage: TK Homes of IL LLC, TK Homes II LLC granted a mortgage to First State Bank for Subdiv: SAGE MEAQDOWS L: 40 B: P: OL.;

Mortgage: TK Homes of IL LLC, TK Homes II LLC granted a mortgage to First State Bank for Subdiv: SAGE MEAQDOWS L: 48 B: P: OL.;

Mortgage: TK Homes of IL LLC, TK Homes II LLC granted a mortgage to First State Bank for Subdiv: SAGE MEAQDOWS L: 50 B: P: OL.;

Quit Claim Deed: Dick Christopher T., Dick Amy K. granted a quit claim deed to Goose Creek Township Road District for Subdiv: Bondurant's 1ST ADD L: 5 B: 2 P: OL.; Subdiv: Bondurant's 1ST ADD L: 6 B: 2 P: OL.; Subdiv: Bondurant's 1ST ADD L: 7 B: 2 P: OL.; Subdiv: Bondurant's 1ST ADD L: 8 B: 2 P: OL.; Subdiv: Bondurant's 1ST ADD L: 9 B: 2 P: OL.; Subdiv: Bondurant's 1ST ADD L: 10 B: 2 P: OL.; Subdiv: Bondurant's 1ST ADD L: 11 B: 2 P: OL.; Subdiv: Bondurant's 1ST ADD L: 15 B: 2 P: OL.; Subdiv: Bondurant's 1ST ADD L: 16 B: 2 P: OL.; Subdiv: Bondurant's 1ST ADD L: 17 B: 2 P: OL.; Subdiv: Bondurant's 1ST ADD L: 18 B: 2 P: OL.; Subdiv: Bondurant's 1ST ADD L: 19 B: 2 P: OL.; Subdiv: Bondurant's 1ST ADD L: 20 B: 2 P: OL.;

Warranty Deed: Cargo Skyler L., Cargo Darcie K., Fiedler Darcie K. granted a warranty deed to Brunner Justin N., Brunner Gabriela R. for Subdiv: JOEL'S ARBOURS 2ND SUB L: 16 B: P: OL.;

Mortgage: Brunner Justin N., Brunner Gabriela R. granted a mortgage to Crosscountry Mortgage L LC, MERSA, Mortgage Electronic Registration Systems Inc for Subdiv: JOEL'S ARBOURS 2ND SUB L: 16 B: P: OL.;

Mortgage: Miller Ronald D. granted a mortgage to Fifth Third Bank National Association for Subdiv: BOLIN'S ADD

L: 2 B: 1 P: OL.; Subdiv: BOLIN'S ADD L: 3 B: 1 P: OL.;

Mortgage: Brackenhoff Mark J., Brackenhoff Kari J. granted a mortgage to First Mid Bank Trust N A for Subdiv: LMR FARMS SUB L: 2 B: P: OL.; Tract S: 24 T: 20 R: 6.00 - -.

Trustee's Deed: Rynke Kathleen M Tr., Rynke Robert Charles Tr., Roderick R Rynke Trust, Rynke Roderick R Trust granted a trustee's deed to Rynke Kathleen M Tr., Rynke Robert Charles Tr., Trust B, Rynke Roderick R Trust, Roderick R Rynke Trust for Subdiv: EAST MACKVILLE (ORIGINAL TOWN) L: 1 B: 5 P: OL.; Subdiv: EAST MACKVILLE (ORIGINAL TOWN) L: 2 B: 5 P: OL.; Subdiv: EAST MACKVILLE (ORIGINAL TOWN) L: 3 B: 5 P: OL.;



Pictured is Nora Rahn with her clucking chicken cup she made during the Ag in the Classroom lesson.

Ag in the Classroom discusses chickens and eggs

This month in Ag in the Classroom we discussed chickens and eggs. We discussed that eggs contain minerals and vitamins along with protein. The high-quality protein in eggs is an excellent economical and nutritional choice.

America's egg farmers use a multitude of housing systems for chickens. Hens are provided with adequate space, nutritious feed, clean water, and light. Farming practices range from modern systems to free-range. Farmers know

that quality care is vital to the hens and their laying productivity. Chickens are fed a balanced diet of corn, wheat or milo with vitamins and minerals added to the diet. Hormones are never used in U.S. egg production. Hens lay an egg every 24-26 hours.

Douglas County Ag in the Classroom is supported by Douglas County Farm Bureau, Douglas County Farm Service Agency, and Illinois Ag in the Classroom.



Robert E. Kasic was sworn into office as Douglas County State's Attorney on May 15. Photo by Dominik Stallings.