

Arthur Christian School Summer Shootout.

ACS hosted a high school boys basketball summer shootout last Tuesday with ALAH and Judah Christian. Pictures of ACS Conquering Riders vs. ALAH Knights.



Another case for the guardian angel!

Then beware lest thou forget the Lord, which brought thee forth out of the land of Egypt, from the house of bondage. Thou by his name. Ye shall not go after other gods of the people which are round about you; (For the Lord thy God is a jealous God among you) lest the anger of the Lord thy God be kindled against thee, and destroy thee from off the face of the earth. Deuteronomy 6:12,13,14,15

June 21 was the first day of summer. And then gradually the daylight will grow shorter. Ah me! So sad. Well, not really, it's all in god's plan. But I seem to do so much better with longer daylight hours. It is pleasant today, but we are dry. The yard looks parched.

I do need to mow as it does look really raggedy, and the weeds are popping up. Funny that, I sprayed areas with stuff that said on the label it kills weeds all season.

Did we have a short season? Or what? It hasn't even been two months. Oh well—

I watered the garden again. We did have radishes this time, but I don't think the kohlrabi will amount to anything.

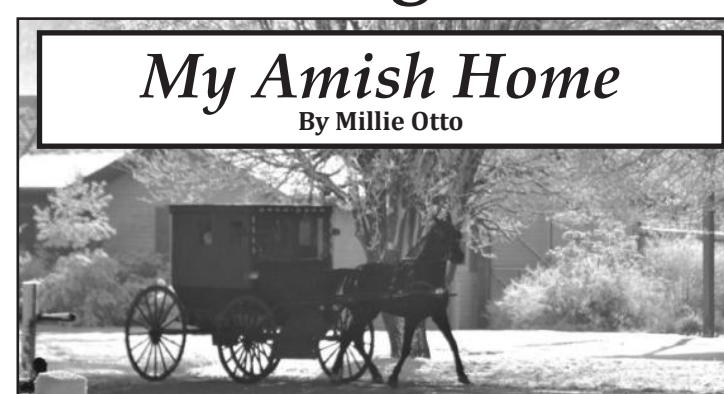
I did get another batch of peas, enough for us and my mom.

So last night we had fresh peas, onions (on buttered bread, yum!) radishes, melons, fresh strawberries, and chocolate cake.

Ah summer! Can it get much better than that?!

For someone who is supposed to cut back on sugar—sigh—but I had a good reason for baking the cake, or so I thought. But did I have to pile on the cream cheese frosting and chocolate chips?!

But anyway, granddaughters Andrea and Kaitlyn came



My Amish Home

By Millie Otto

over today. They also brought along their little charge, Hadley. So, yeah, I thought I had to make a cake.

I guess I could have just served cookies. I had to go to Beachy's Bulk Foods yesterday. And so, of course, they baked monster cookies for me. Well, not just for me, but—

Anyway, those things are the best! I should have put my groceries in the back in the buggy, out of reach. But no, I put them in the front. Within reach. Not good.

Oh well, just one won't hurt. Yeah, I hear you. So--I ate two on the way home--sigh--.

We had gone to church Sunday. And yes, it was in a tent. I actually like having church services in a tent. If it doesn't rain, that is. And it didn't Sunday.

It was very pleasant. Of course it can be distracting at times. But still, it's just something about sitting outdoors, I just like it.

And yes, it was hard for Erwin and my mom, but we made it okay. We survived.

I just had an experience that made me wonder if my guardian angel ever wipes sweat off the forehead and sighs.

I have a drawer unit inside the front door beside the fridge. I sometime put papers on there until I have or take time to put them away.

I wanted to check something on one of the papers and they weren't there. Oh, it's windy from the east, they probably blew behind the unit.

As you know, our gas fridges have a burner. Doesn't it seem ironic that a gas appliance has a burner that makes heat to make something cold?

But anyway, the flame is not in the open, but the metal around it gets hot.

One of the papers must have blown against that. It was charred.

Scary, huh?! You bet! Praise God for his protection! Lesson learned!

In closing--The will of God will not lead you where the grace of God cannot keep you.

Zucchini will be appearing soon. Maybe you want to try this.

Sausage Stuffed Zucchini
4 medium zucchini, 6-7 inches

½ lb. bulk sausage
¼ c. chopped onion
1 garlic clove, minced
1 tsp. dried oregano and basil mix

½ c. corn, fresh or frozen
1 medium tomato, peeled and diced
1 c. shredded cheese, divided

Cut each zucchini in half, lengthwise. Scoop out seeds and discard. Place zucchini, cut side down on a skillet; add

½ cup of water. Bring to a boil; reduce heat and simmer until zucchini are crisp and tender, about 5 minutes. Discard the water and place zucchini in a greased 9x13 baking dish. In skillet, cook sausage, onion, and garlic until sausage is browned; drain fat. Add corn, tomato, oregano and basil mix, salt and pepper to taste. Cook and stir until heated through. Remove from heat and stir in 2/3 of the cheese. Divide the mixture among the zucchini shells. Sprinkle with cheese; bake uncovered 30-40 minutes at 375 degrees.

Cloud County Community College announces Spring 2023 honors

Cloud County Community has announced the names of students on the Spring 2023 President's List.

Area students on the President's Honor Roll are Brady Foster, Arthur, IL.

Spring 2023 Dean's List at Olivet Nazarene University

To qualify for inclusion on the Dean's List, a student must have been enrolled as a full-time undergraduate student and must have attained a semester grade point average of 3.50 or higher on a 4.00 grading scale.

Decatur (62521): Matthew Carpenter, Faith Colvin, Carter Ford.

Tuscola: Victoria Cisney, Justine Kauffman.

Mt. Zion: Kaitlyn Lillpop
Monticello: Jacob Sims

LLC celebrates nursing graduates

Graduating nurses received their pins at the 2023 Lake Land College Associate Degree Nursing pinning ceremony.

The Associate Degree Nursing Program Peer Awards were presented to Brittany Feast, Rachel Champagne, and Scott Fleanor for exhibiting excellence in the classroom and in clinical, showing willingness to help others, caring nature, professionalism and spirit.

The Patient Advocate Award was presented to Cortney Cole for displaying professionalism and compassionate care in the Associate Degree Nurse program.

Brittany Feast received the Clinical Excellence Award for displaying professionalism, confidence and clinical excellence in the Associate Degree Nurse Program.

The Marilyn Fuqua Thomp-

son Nursing Award, which is given each year to a graduating student who is considered to be the all-around best student in the class and is voted on by faculty, went to Monica Buerster. To receive this award, the student must be professionally superior and morally responsible, be capable of making wise decisions, be compassionate and caring, be dedicated and possess common sense and a strong scientific knowledge base, demonstrate superior technical skills, possess superior communication skills and composure, often in crises situations. Buerster's name will be engraved on a plaque that is located in the nursing skills lab in Neal Hall.

The following local students received pins at the ceremony: Arthur: Maria Garza and Shelbi Swartzentruber