

Spiros Law Staff volunteers at Arthur Community Meals

On Wednesday, June 21, 2023, the crew preparing and serving Community Meals at Arthur United Methodist Church had some extra help. Seven representatives from Spiros Law in Champaign volunteered to help serve and deliver over 250 meals.

The following members of the Spiros Law staff who came and helped were: Danielle Cain, Sandy Loeb, Lili Klainer,

Katie Hubbard, Bo Willoughby, Christy Ashley, Alison Kimble and Jordan Butler.

Community Meals began in 2009, and have continued since. Meals are served Wednesdays from 4:30-6:00. We welcome you to dine in or pick up meals to go. Limited delivery is available for those who are unable to get out. Volunteers are always welcome to come and help.

June meeting held for Arthur American Legion Auxiliary

The monthly meeting of the Arthur American Legion Auxiliary Unit #479 was held at Eberhardt Village on Tuesday, June 20, 2023 at 6:00 p.m.

New President Linda Perrine called the meeting to order with 3 raps of the gavel.

Chaplain Arlone Doan gave the opening prayer and we remained standing in honor of our dead.

We recited the Pledge of Allegiance to the Flag and the Preamble to the constitution of the American Legion Auxiliary.

Roll call of officers was given and there were 6 members present.

Marty Jones read the minutes of the previous meeting. There were corrections on the amount of prize money for essay contest winners. First place is \$75; 2nd place \$50; and 3rd place is \$25.

Treasurer Billie Bernius handed out a complete list of expenditures and all transaction for the past month.

Gaye sent in the year's "History" to Jill Layton on June 5.

The results of the district essay contest winners were Christa Davis Class II - 3rd place and Noah Shoemaker

Class III - 1st Place.

Linda had pictures of the Poppy Poster 1st place winners. We will put flags out on Main Street and Eberhardt and High School for 4th of July.

Arlone handed out a report on our May Poppy sales. Our main money maker for the year.

We actually had a record breaking year. Thank you to everyone who donated. It will be put to good use for our Veteran's and present troops.

Arlone moved that we donate \$600 to the Honors Flight to Washington, DC. Barb seconded the motion. The motion was approved unanimously.

There was no other business. Arlone led us in a closing prayer for peace and protection for our troops.

We do not meet in July or August.

Next meeting is September 19, 2023.

Respectfully submitted,

Diana Gaye Davis

PS. We stayed after the meeting and wrote "Thank You for your Service" cards to the second third of our list of local veterans. We will address and sign the last third in September.



Spiros Law staff who came and helped were: (Not in order as pictured) Danielle Cain, Sandy Loeb, Lili Klainer, Katie Hubbard, Bo Willoughby, Christy Ashley, Alison Kimble and Jordan Butler.

Sweet Summer Peaches are on the Menu

From My Amish Kitchen

By Doris Yoder

This finds us on another summer morning, it cools off nicely at night. Not much lawn mowing to do in this dry weather.

Today I am baking cookies for the Best Western in Arcola. I supply their snack room with cookies and homemade snacks.

Dinners are slow in June. School is out and people take vacations. I am taking the opportunity and piecing a log cabin quilt. Gray, burgundy, pink, and off white are the colors.

Fresh peaches will be on the menu. Try these recipes.

Tips for Canning and Freezing

...Syrup for canning fruit:

Heavy syrup- 1 c. sugar to 1 c. water

Medium syrup- 1 c. sugar to 2 c. water

Light Syrup- 1 c. sugar to 3 c. water

...When filling jars for canning, leave approximately 1 inch headspace. If jars are too full, food may cook out through lids and jars may not seal.

...Check jars carefully. If there are any chips or cracks, they will not seal.

...To process foods with the boiling-water bath method: Place jars on a rack in a cooker and fill with water, covering jars. Start timing when water comes to a full rolling boil. Lower heat slightly, making sure water continues to boil.

Canned Peaches

Wash peaches. Peel and slice

into jars. Cover with a light or medium syrup of sugar and water. Hot water bath pints 25 minutes and quarts 30 minutes.

Canned Peaches

20 c water

8 c. sugar

3 c. Perma-flo

¾ c. dry orange jello

¾ c. dry peach jello

½ c. pineapple jello

3 Tbsp. lemon juice

1 tsp. salt

Cook water, sugar, and perma-flo together. Add jello, lemon juice, and salt. Add peaches and pineapple to desired consistency. Ladle into jars. Cold pack for 15 minutes. When serving, add a few grapes.

Peach Pie Filling

6 qt. peaches

3 c. pineapple juice

3 c. sugar

7 c. sugar

1½ c. Perma-flo

1¾ c. water

Peel and slice peaches into a large mixing bowl. Combine 3 cups water, pineapple juice, and sugar. Bring to a boil. Mix Perma-flo with 1¾ cups water. Slowly stir in hot juice. Bring

to a boil and stir until thick. (It will be thick.) Add sliced peaches and mix well. Ladle into jars and hot water bath for 20 minutes.

Southern Mixed Fruit

Eight quarts each:

Watermelon

Cantaloupe

Peaches

Cut into small chunks. Add 1-gallon chunked pineapple and sugar to suit your taste. Put into canning jars and hot water bath for 15 minutes.

Frozen Peaches

12 qt. fresh sliced peaches

1 (6 oz.) can frozen orange juice concentrate

Sugar to taste

Combine orange juice concentrate and sugar. Pour over peaches. Mix. Ladle into freezer containers. Freeze.

Peach Slush

14 lb. sliced peaches

6 (20 oz.) cans pineapple

3 (12 oz.) cans frozen orange juice concentrate

8½ lb. bananas, chunked

9 c. sugar

10 c. water

1 liter 7-Up

Dissolve sugar in hot water; add orange juice concentrate and prepared fruits. Add 7-Up last. Freeze in serving size containers.

"Saving the Harvest", a cookbook on canning and freezing, can be purchased at The Kitchen of Doris Yoder.

ALOLF Raise the Roof Fundraiser Set for July 14

Advance tickets are required

The Arthur Legacy of Love Foundation is sponsoring a "Raise the Roof Fundraiser" on Friday, July 14, at Penn Station in Arthur. Serving will be from 5:00 to 7:00 pm. Advance tickets are required.

Yoder's Kitchen will prepare a delicious menu of pot roast, party potatoes, green bean casserole, broccoli / cauliflower salad, dinner rolls, and peach, cherry, and strawberry / rhubarb cobbler.

Tickets for "Dine In" or "To Go" may be purchased from any Foundation Board member. They are Joe & Martha Yoder; Bruce & Kathy Oye; Omer & Nancy Miller; Joe & Roseanna Mast; Merv & Barb Helmuth; Melvin & Clara Mae Helmuth; Loyd & Judy Gingerich; Howard & Judy Diener;

and Dave & Cathy Allen, as well as at some businesses in the Arthur area.

A minimum donation for tickets is \$25 for adults, \$15 for children 4-10 years old, and children under four years old are free.

Arthur Legacy of Love Foundation is a 501 (c)(3) nonprofit organization working to generate funds to help build quality CILA housing for the special citizens of the Arthur community. The first lot has been purchased at the corner of Beech and Second Street in Arthur and plans are being finalized to begin home construction soon.

If you can't attend the "Raise the Roof Fundraiser" and would like to contribute, donations may be deposited directly to the ALOL Foundation's account at the State Bank of Arthur or by mailing a check made out to ALOL, P.O. Box 222, Arthur, IL, 61911. All contributions to the Foundation are deductible for income, estate, and gift tax purposes.

Prayer Meeting Set for July 8

The Arthur Area Promise Keepers monthly Prayer Breakfast will be held on Saturday, July 8 at 7:00 a.m. at Yoder's Kitchen.

Our topic for prayer and discussion will be "Freedom in Christ."

All area men are encouraged to attend and join in this time of prayer and fellowship.

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