

Pictures from Arthur Legacy of Love Foundation Fundraiser



A.L.O.L.F.
from page 1

future when "home" is no longer an option. Our loved ones enjoy being a part of the community. They enjoy their family, friends, church, community events, work and just belonging. If something were to happen to their caretakers, usually their parents, they would not only lose their parents and primary caregivers but would also have to move to a new and strange community. For someone who is extremely routine-oriented as most individuals with special needs are, their

world would be 100% turned upside down." The ALOL Foundation Board of Directors is made up of Dave & Cathy Allen - President; Bruce & Kathy Oye - Vice President; Joe & Martha Yoder - Secretary; Omer & Nancy Miller - Treasurer; and board members, Howard & Judy Diener; Loyd & Judy Gingerich, Melvin & Clara Helmuth, Merv & Barb Helmuth, Joe & Rosanna Mast. More information as well as pictures of the proposed home and floor plans can be found on the Arthur Legacy of Love Facebook page or on the website: arthurlegacyoflovefoundation.com

Save the date. The next fundraiser will be a spring benefit and auction and is planned for Friday, April 12, 2024 at the Otto Center on the County Line Road south of Arthur. More information will be forthcoming. If you would like to contribute to this worthwhile cause, 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 ALOLF, P.O. Box 222, Arthur, IL 61911. All contributions to the Foundation are deductible for income, estate, and gift tax purposes.



Peaches... A Summertime Favorite

Looks like another beautiful summer morning; a nice day to dry laundry. Lawns are being mowed again after several rain showers.

My family reunion is history for this year. We enjoyed games, lots of food, and just being together.

Dinners are being scheduled for this fall.

There's a new cookbook available for purchase at the Kitchen of Doris Yoder; Family Favorites was put together by eight sisters.

Try these desserts made with fresh peaches.

Fresh Peach Pie

- 1 1/2 c. flour
- 1/2 c. Wesson Oil
- 1 1/2 T. sugar
- 1/2 tsp. salt
- 2 T. milk
- Mix ingredients in pie pan. Press on bottom and sides of

From My Amish Kitchen

By Doris Yoder

pan. Bake at 425 degrees for 8 to 10 minutes. Cool.

- Filling:
- 1 c. water
- 1 c. sugar
- 3 T. Mira Clear
- 3 T. peach jello
- 3 c. fresh sliced peaches
- Drop or 2 red food coloring
- Bring water, sugar, and Mira Clear to a boil. Cook until clear. Add peach jello and red food coloring. Add peaches. Pour into pie shell. Chill. Top with whipped cream.

Peaches and Cream Dessert

- Dough:
- 3 T. butter, softened
- 3/4 c. flour

- 1 tsp. baking powder
- 1 box instant vanilla pudding
- 1 egg
- 1/2 c. milk
- 1 (15 oz.) can sliced peaches, drained, or fresh peaches
- Filling:
- 8 oz. cream cheese
- 3 T. peach juice
- 1/2 c. sugar
- Topping:
- 1 Tbsp. sugar
- 1/2 tsp. cinnamon
- Combine all dough ingredients except peaches and mix well. Pat dough on bottom sides of a greased square baking pan. Put peaches on top of dough. Combine filling ingredi-

ents and spread on peaches. Topping: Mix sugar and cinnamon; sprinkle on top. Bake at 350 degrees for 30-35 minutes or until crust is browned.

Peach Cream Pie

- 2 c. fresh or frozen sliced peaches
- 1 c. sugar
- 3 T. flour
- 1 c. cream
- 1 egg, beaten
- Thoroughly mix the sugar, flour, cream, and egg. Stir in peaches last. Pour into an unbaked 9-inch pie shell and bake at 350 degrees for 30 to 45 minutes or just until filling is set.

Cool and serve with whipped topping, may also be served plain.

Peach Cobbler

- 1 1/2 c. flour
- 1 1/2 c. sugar
- 3/4 tsp. baking powder

- 11/8 c. milk
- 5 T. butter
- 2 1/4 c. diced peaches
- 1/2 c. sugar

Melt butter in a 9"x13" cake pan at 350 degrees. Then add dough mixture made from the first 4 ingredients. Mix the peaches and 1/2 cup sugar together and let stand while you are melting the butter and mixing the dough. Put this on top of dough mixture. Bake at 350 degrees until edges are brown and cobbler is done in the milk. Serve with milk or ice cream.

Peach Crisp

- 1 (29 oz.) can sliced peaches (undrained) or use fresh peaches
- 1 (18 1/4 oz.) yellow cake mix
- 1/2 c. margarine, melted
- 1 c. coconut
- 1 c. chopped pecans
- Arrange peaches in an ungreased 9x13 inch baking dish.

Sprinkle dry cake mix over top. Drizzle with margarine. Sprinkle with coconut and pecans. Bake at 325 degrees for 55 to 60 minutes or until golden brown.

Shortcake

- 2 eggs
- 1 c. sugar
- 1 c. flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1/2 c. milk
- 1 T. butter
- 1 tsp. vanilla
- Beat eggs. Add sugar, beating until thick and lemon colored. Combine dry ingredients and beat into egg mixture. Heat milk and butter just until butter begins to melt. Beat into batter with vanilla. Batter will be thin. Bake at 350 degrees for 25 to 30 minutes. Delicious with fresh peaches, strawberries, or ice cream.

Douglas County Agriculture Report for July 2023

Douglas County has had very timely rains since the end of June. The July 13th U.S. Drought Monitor map shows a lessening of the drought we have been in since the middle of June. I have had 4.5 inches of rain starting with the rain that came with the damaging wind on June 29th. We are not caught up but rain when the corn is pollinating is always good.

Nearly everyone had some tree damage and I know of at least 2 grain bins that were torn up. There was roof damage as well. Most of the corn stood the wind well. The plants that were leaned over have mostly straightened up or elbowed back up vertically. A big threat at this stage in corn is green snap where the plant is

broken off. We seem to have avoided that in most fields.

A friend sent a picture of a cornfield in western Illinois blown over to about knee-high. That corn is unlikely to straighten up or pollinate normally. If there are ears to harvest, it will be a long slow process. There was damage like that scattered around the state, but fortunately not widespread.

Our soybeans welcomed the rain as well. Those planted in 30-inch row spacings finally covered the middles. Getting that bare ground shaded is important to suppressing weeds as the herbicide effectiveness wears off. It looks like our soybeans will be short this year. That does not mean we cannot

have good yields but with sub-soil moisture depleted, it will need to keep raining. The soybean plants are blooming but have not set pods yet.

Most of the state got some rain but a large part of Illinois north of here is still shown in severe drought. I was in a Zoom meeting that included a farmer from far southern Illinois. They have had no rain through all of this. Luckily, they can irrigate part of their farms and will have some crops to harvest.

Wheat harvest in the area is mostly finished. I have not heard any yields. Usually drier weather benefits wheat, up to a point, because there is less disease. Excellent prices when the wheat was planted last fall encouraged more acres than I remember in several years. The wheat planted in this area is soft red winter wheat. That flour is used mainly for cakes and cookies. Bread flour is

made from the hard red winter wheat grown in the southern plains.

Most of the wheat was followed with a double crop planting of soybeans. The recent rain should get them to germinate. Continued rain and a long growing season would let these double-crop beans come close to matching full-season soybeans for yield. A killing frost in late September might mean they yield nothing. With fall soybeans priced around \$13, it is worth a try.

A government report on crop acres, expected yields, and projected supply numbers came out on July 12th. It showed three million more acres of corn than expected and reduced soybean acres. The markets reacted wildly with both corn and soybeans down. Prices were back up the rest of the week as the reality of the weather came back into the

market. No one is sure what the extended drought has done to yields. The USDA did not lower either corn or soybean projected yields, so many market observers think they will in the August report.

The Ukraine - Russia conflict is still affecting grain markets. Farming in Ukraine can be life-threatening because so many land mines were left behind by retreating Russians. Areas the Russians did not occupy may have unexploded artillery shells in them. This affects as much as 25% of Ukraine's farmland. The agreement that lets Ukraine ship grain out of the Black Sea is up for renewal again as well. All this uncertainty gives the grain markets strength.

The grain out of the Black Sea region goes mostly to North Africa and the Middle East, both politically volatile regions. I heard a market commentator that said the Arab Spring of several years ago was preceded by drought in Ukraine and Russia. More expensive and less available food is a formula for upheaval.

Livestock markets have uncertainty too. California's Prop 12 governing space requirements for breeding hogs will not go into effect until December 31st now. The status of meat already in the state on the initial effective date of July 1

was in doubt. This delay would let that meat be sold before the end of the year. I am not sure California has all the other regulations needed for this law to take effect figured out either.

Farmers in pork-raising states hope to get a congressional solution to this. A Kansas senator has introduced a bill to stop any state or local government "from imposing rules on the preharvest production of any agriculture product sold in other states" and there is a similar bill in the House. This issue has far-ranging implications for all interstate commerce, not just agriculture. If Congress does not fix this, the Supreme Court will need to revisit the matter.

My sister noted that egg prices have gone down but without the news stories that accompanied the big increases 18 months ago. Thinking about that led me to interesting facts about egg production. The latest U.S. Department of Agriculture report on egg production shows that wholesale egg prices in New York are 59% lower than last year. At present, they estimate domestic egg production of 21.5 million dozen eggs each day. That is only about a million more than a year ago when prices were much higher. There are both exports from and imports into the U.S. See **AGRICULTURE on page 7**

Thank You

A heartfelt thank you to all who supported the Arthur Legacy of Love Foundation at our Raise the Roof benefit on July 14. It was a huge success. We are blessed and encouraged by the amazing support from our community. United and working together, we will be successful in providing quality housing for our special citizens. We are grateful and praise God for his abundant blessings and for each of you.

Arthur Legacy of Love Foundation Board of Directors

Village

from page 1

Moultrie-Douglas County Fair. -Expenditures were approved for \$170,841.89

-Tickets for the Founder's Day dinner are now available for purchase.

-Merle Plank will start two of the three duplexes on the Walnut Street property.

-It was approved to install a fence at the lagoon for town-wide cleanup and event parking from Clas-see Exteriors in the amount of \$18,354.03. There were already funds budgeted for this project.

-The board approved a gravel lot at the lagoon done by Yoder Farm Drainage in the amount of \$18,100.00. This will just be for the work being done on site.

-The bid for the clarifier improvement was awarded to Grunloh Construction, Inc in the amount of \$1,209,000. Grunloh will invoice the village not exceed their budget for this year and then will bill the balance in the next budget year.

-The village voted to enter into a contract with GFL Environmental for a one-time town-wide curbside trash removal event. However it will not take place on a Saturday as in previous years because GFL noted that the landfills are not open on Saturdays. The village scheduled the event to take place on September 13, 14 and 15 which would be after the Cheese Festival/Sesquicentennial Celebration and town-wide garage sales.

Founders' from page 1

2073! Tickets are \$30 per person and are available at the Arthur Municipal Office, 120 East Progress Street, during the regular business hours of 7:30 AM - 3:30 PM or by calling (217)

543-2927. Tables will be set up for eight persons per table. So if you want to sit together with family or friends, order your tickets early and ask to be seated at the same table. Seating is limited, so get your tickets right away for this once-in-a-lifetime event!