

# Kaskaskia Valley Young Marines to hold informational meeting on Saturday, August 12

Retired Gunnery Sergeant and Arthur native James Cazel is set to launch the "Kaskaskia Valley Young Marines" unit here in town for boys and girls ages eight through high school graduation.

The Young Marines is a national youth program (over 300 in the U.S.) focused on leadership and citizenship through community service, self-discipline and living a healthy, drug free lifestyle.

Their goal is to help young people learn that true success comes in serving others, living with integrity and working as a team.

Under the goal of CITIZENSHIP, young people will learn to help others, better their community, feel accomplished

and earn community service hours.

Under the goal of LEADERSHIP, students will gain confidence, improve communication, inspire new ideas, learn humility and learn how to motivate others.

James commented, "You're ahead of your generation if you know how to give a good handshake, look someone in the eye and speak with respect."

James' 15 year old son Aiden experienced these core goals and values when he attended a Marine Corp JROTC based high school in New Orleans prior to the family's move to Arthur last year and asked his Dad to consider starting a Young Marines unit here.

Several years earlier while stationed in Camp Pendleton, CA, James had worked with a Young Marines camp for 2 weeks and had been "insanely impressed by it", so when his son Aiden asked him to consider starting a Young Marines unit, it brought this very positive experience back to mind.

James first approached the VFW and American Legion here in town, and after gaining their support, set out to look for an Executive Officer whose duties would be to act as commander in his absence and lead the staff in all their tasks. He was pleased to find Brian Keagle.

Brian graduated from Tuscola High School, served in

the Navy, is a former volunteer fireman of 8 years here in Arthur, and currently works at Mueller in Decatur as a Process Engineer.

The last needed position was as the Unit Adjutant, whose job is to maintain record books, logistics, and order supplies, and James wife, Chastity filled that. The "team" was formed.

To better understand the purpose of the "Young Marines", James asked us to mention what it is NOT.

It is NOT preparation for the military or a corrective program to address troubled or wayward teens to "scare them straight", as they will not be equipped with counselors to

assist with such issues; rather, it's a program designed for parents and kids to work in partnership to meet the goals and give the tools necessary to build character that leads to disciplined, service-oriented, team-minded, responsible young people who can make an impact on their community and the world.

James shared, "The first step in success is maintaining consistency in life and I want to offer that element as well as the amazing benefits of learning to work as a team."

One of the services they have in mind is "Senior Support Day" when young people go out into the community to serve the elderly with needed

tasks saying, "If you can't do something yourself, we want you to know that there is someone who can help you. Our community here in Arthur is a team as much as our sports teams and we should look for ways to take care of each other the best we can. I want to teach young people to have that kind of heart and passion for others."

The next informational meeting to learn more details is scheduled for Saturday, August 12 10am - 1pm at the Arthur Fire House 323 W. Columbia St. with the hopes and tentative plans of launching the unit on Saturday, September 2 at the Southern Baptist Church in Arthur.

## Add a Little Zing to Your Meals with these Relish Recipes

It feels like it's gonna be another hot one. A thunderstorm passed through during the night. It was nice to have another shower of rain.

Today I am baking bread and cinnamon rolls for customers. I also need to stock the side room at the Arcola Best Western with snacks and goodies.

Saturday I had a group of 14 here for a dinner.

I can't believe August is here already. Summer is going fast.

Try these relish recipes and sandwich spreads with your garden goodies.

### Sweet Relish

2 gal. shredded cucumbers (not peeled)

12 medium onions, shredded

2 green peppers, diced

Add 1 handful salt to above. Let stand overnight. Drain.

Add:

2 tsp. turmeric

1 tsp. mustard seed

7 c. sugar

1 qt. vinegar

Cook slowly ½ hour. Ladle into jars. Seal. Hot water bath 10 minutes.

### Hot Pepper Relish

28 hot peppers (red and green)

2 Tbsp. salt

5 c. vinegar

18 medium onions

2 c. sugar

Chop onions and peppers fine. Squeeze dry; wear gloves.

Add other ingredients. Boil 15 minutes. Ladle into jars. Hot water bath 5 minutes.

### Pepper Relish

6 green tomatoes

6 onions

2 c. vinegar

2 Tbsp. mustard seed

6 green peppers

6 red peppers

2½ c. white sugar

Shred tomatoes, onions, and peppers. Pour boiling water over it to cover. Let stand 15 minutes. Drain; add vinegar, sugar, and mustard seed. Ladle into jars. Cold pack 15 minutes.

### Zucchini Relish

12 c. shredded zucchini

squash

5 Tbsp. salt

4 c. shredded onions

Let set overnight. Rinse off and squeeze out excess water.

Add the following:

2½ c. vinegar

1 Tbsp. dry mustard

1½ tsp. celery seed

½ tsp. black pepper

6 c. sugar

¾ tsp. turmeric

## From My Amish Kitchen

By Doris Yoder

1 green pepper

1 red pepper

Let everything cook for 30 minutes. Do not overcook.

Spoon into hot jars and let seal. Hot water bath 10 minutes.

### Chicago Hot Relish

½ bu. tomatoes, shredded

3 c. shredded onions

2 c. shredded green peppers

7 hot peppers, chopped

3 c. vinegar

3 c. sugar

½ to 1 horseradish (suit taste)

1 Tbsp. mustard seed

1 Tbsp. celery seed

Salt to taste

Shred and drain first four ingredients. Squeeze out excess liquid with hands. Add remaining ingredients; mix well. (Do not cook.) Place in freezer containers and freeze.

### Hot Dog Relish

4 c. chopped onion

4 c. shredded cabbage

2 Tbsp. mustard seed

1½ tsp. turmeric

4 c. cider vinegar

2 c. water

6 c. sugar

4 c. shredded green tomatoes

1 Tbsp. celery seed

4 c. chopped green peppers

2 c. chopped red peppers

½ c salt

Combine vegetables and ½ cup salt. Let set overnight.

Rinse and drain. Combine remaining ingredients. Pour over vegetables. Heat to boiling. Simmer 3 minutes. Ladle into jars. Hot water bath 5 minutes.

### Dixie Relish

1 qt. chopped cabbage

2 c. chopped onions

2 c. chopped green peppers

½ c. salt

2 qt. cold water

¾ c. sugar

3 Tbsp. mustard seed

2 Tbsp. celery seed

1 qt. vinegar

Combine vegetables. Dissolve salt in water and pour over vegetables. Let stand 1

hour. Drain. Rinse and drain again. Combine rest of ingredients. Add vegetables. Bring to a boil. Simmer over 20 minutes. Pack into jars. Hot water bath 15 minutes.

### Sandwich Spread

4 qt. green tomatoes, shredded

1 qt. onions, chopped

1 bunch celery, chopped

1 qt. red and yellow peppers, chopped

2½ Tbsp. salt

Shred vegetables and add 1 pint vinegar and 1 quart sugar. Boil 25 minutes. When cool add 1 (16 ounce) jar mustard and 1 quart salad dressing. After you have vegetables shredded, drain off part of the juice. No need to cool before adding mustard and salad dressing if you want to can it. Hot water bath 10 minutes.

## Parade entries needed for "Big Cheese" Parade

Arthur Amish Country Cheese Festival is celebrating its 50th anniversary this Labor Day weekend and the "Big Cheese" parade, sponsored by the Arthur Area Association of Commerce, will be held on Saturday, September 2. The Village of Arthur Sesquicentennial celebration will also be held in conjunction with this year's festival.

The parade will step-off at 3:50 p.m. and lineup begins at 2:30 p.m. in the old Progress

Tank facility located at 402 East Progress Street.

Parade forms are going out this week as everyone is invited to be a part of the event.

The committee strives to make it one of the best parades of the late summer and one of the highlights of the Cheese Festival.

Forms are also available at the Arthur Welcome Center, Arthur Graphic-Clarion newspaper office, or contact Stephanie Wierman at 217/620-7460.

# Area-Wide Business Directory

Directing readers of The Arthur Graphic-Clarion and Record Herald News to your business  
Call (217) 543-2151 • Email: arthurgraphic@consolidated.net

**ARTHUR MCC THRIFT SHOP**  
1065 E. Columbia • Arthur, IL 61911 • 217-543-2421  
Email: arthurmccthrift@gmail.com  
Collectibles • Clothing  
Shoes • Housewares • Books  
Monday-Friday 10-4 • Saturday 10-3  
Like us on Facebook: Arthur MCC Thrift Shop

**COLLINS OIL LLC** (NAPA)  
OIL SERVICE 217-543-2711  
AUTO PARTS 217-543-3327  
217-543-2722 217-543-3328  
**GOOD YEAR**  
Goodyear Tires  
Tractor/Auto Repair  
Self Serve Station

**COUNTRYSIDE FLOORING**  
NELSON CHUPP  
551 E. CR. 300 N. • Arthur, IL 61910  
Ph. 217-268-3669  
5 1/2 miles east of Arthur South on Country Club Rd. Turn left at 4-way stop sign  
2 1/2 miles west of Arcola South on Country Club Rd. Turn left at 4-way stop sign

- Hardwood
- Vinyl
- Carpet
- Tile
- Laminate

The Sentricon difference. No more colony. No more problem.  
**Crist Termite & Pest Solutions, Inc.**  
David Crist  
217-543-2890  
207 N Oak Street Arthur, IL 61911

**Dutch Valley Meats, Inc.**  
• Hickory Smoked Hams & Bacon  
• Fresh Beef & Pork  
• Freezer Bundles  
• Deer Processing  
On the curve on Rt. 133 in Chesterville  
Mon.-Fri. 8 a.m.-5 p.m. • Sat. 8 a.m.-3 p.m.  
(217) 543-3354  
www.dutchvalleymeatsinc.com

**Edward Jones** Member SIPC  
Ryan D Kleiss, CFP®, ChFC®, CIMA®  
Financial Advisor  
250 S Vine St Suite A  
Arthur, IL 61911-1359  
217-928-1058  
MKT-5894N-A edwardjones.com

**Mowers • Generators • Tillers**  
• Commercial & Home  
Outdoor Power Equipment  
• Sales & Service  
**GDS ENTERPRISES**  
179 N. Spruce Street, Arthur  
217-543-3681  
BCS BRAVELY Ariens  
WE KEEP YOU CUTTING™

Charles Yost gwlc@greenwavelanwcare.com  
217-841-1676  
**Green Wave Lawn Care**  
Lawn Mowing Fertilization Weed Control  
Bush Trimming Leaf Clean Up  
Mulch Sales Landscaping Snow Removal  
You Grow It We Mow It

**TRIM WORK • REMODELING**  
**H.G. CARPENTRY**  
217-620-1154  
Free Estimates Insured  
Howard Gingerich Arthur, IL  
DOOR & WINDOW INSTALLATION

**The Kitchen of Doris Yoder**  
Phone: (217) 543-3409  
1 mi. west of Arthur on Rt. 133 to Road No. 1700 then South 3/8 mi.  
**Catering Large & Small Groups**  
Baking by order: Fruitcakes  
• Vegetable & fruit & meat pizzas • Cheese & meat trays  
**Gift Shop**  
• Cookbooks • Quilts • Rugs • Craft Items  
My Own Line of Canned Pickled Items & My Own Seasonings

**LAWN KEEPER**  
Lawn Fertilization • Weed Control  
Lawn Aeration & More  
Insured  
Rod Kennel 217-254-3596  
217-543-3003

Counseling for children and adults of all ages.  
\*Insurance Accepted  
Call for an appointment  
Phone: 217-728-4338  
**MOULTRIE - COUNSELING -**  
12 West Harrison Street, Sullivan, IL 61951

**VISIT OUR WEBSITE**  
LATEST NEWS...  
EVENTS...  
MAPS...  
**MT. ZION**  
www.mtzion.com

**PARKVIEW Vinyl Fencing & Decks**  
Poly - Vinyl - Aluminum - Cedar - Chainlink  
• Residential • Commercial • Industrial • Privacy  
• Decorative • Pool • Equine & Etc.  
Decking • Cellular • Tongue & Groove • Cedar  
• Pergola's • Arbor's • Screen Railing & More  
(217) 273-7339 (New Location)  
Willis Diener • 375 E. CR 700 N., Tuscola, IL 61953

**ANTHRACITE COAL WOOD PELLETS ENVIRO BRICK**  
WOOD, COAL, PELLET, & GAS STOVES  
BOILERS, FIREPLACES, & INSERTS  
CHIMNEY & HEARTH ACCESSORIES  
HOT WATER HEAT SYSTEMS  
HITZ HALTER INSULATION  
STALL GRID  
SALES & INSTALLATION  
YOUR ONE-STOP ALTERNATIVE HEATING SHOP  
Steven Plank  
359 N CR 475 E  
Arthur, IL 61911  
P 217.268.4569  
F 217.268.4568

ESTD 2022  
**Thompson Tree Care**  
Charlie Thompson (217) 714-0364  
Owner/Operator Ch\_Thompson92@hotmail.com