

My Amish Kitchen: Pumpkin with a Spicy Touch

By DORIS YODER
I am enjoying these nice sunny days, very unusual for November. But we'll take it anyway. It is hard to imagine this week is Thanksgiving Day.
This is a busy time for me. The Christmas craft shows are history. Today I am making party mix and baking fruit cakes. The next several days I'll be cooking dinners for pickup. Some order the whole meal; some only want the meats, potatoes, and noodles. Then there's those that order their pies. I appreciate your business and want to wish everyone a blessed Thanksgiving.
Try more pumpkin recipes. Pumpkin Pancakes with Apple Cider Syrup
Pancakes:
1 cup all-purpose flour
2 tablespoons brown sugar

1 teaspoon Pumpkin Pie Spice
1 teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
1 cup milk
1/3 cup canned pumpkin
1 egg
2 tablespoons vegetable oil
1 teaspoon vanilla
Additional oil for cooking pancakes
Apple Cider Syrup (recipe follows)
Stir flour, brown sugar, pumpkin pie spice, baking powder, baking soda, and salt in large bowl. Combine milk, pumpkin, egg, oil, lemon juice, and vanilla in a separate bowl. Beat with a whisk until smooth. Add dry ingredients stirring until blended. Do not overbeat.
Heat a large skillet or griddle on medium heat, adding a small amount of oil.

Portion approximately ¼ cup of batter on griddle for each pancake repeating to fill griddle. Cook pancakes until bottoms are brown and tops have bubbles for about two minutes. Flip pancakes and continue cooking until bottoms are browned. Repeat with remaining batter.
Serve immediately with hot Apple Cider Syrup.
Apple Cider Syrup
1 cup apple cider OR juice
1 cup Dark Corn Syrup
2 tablespoons butter OR margarine
¼ teaspoon cinnamon
½ teaspoon vanilla
Combine cider and corn syrup in a small saucepan on high heat. Bring to a boil, reduce heat and cook about 15 minutes until mixture has a syrupy consistency. Add butter, cinnamon, and vanilla.
Spicy Pumpkin Soup with

Green Chile Swirl
1 can (4 oz.) diced mild green chiles
¼ cup sour cream, plus additional for garnish
¼ cup packed fresh cilantro leaves
1 can (15 oz.) solid-pack pumpkin
1 can (about 14 oz.) chicken or vegetable broth
½ cup water
1 teaspoon ground cumin
½ teaspoon chili powder
¼ teaspoon garlic powder
1/8 teaspoon ground red pepper (optional)
Combine chiles, ¼ cup sour cream, and cilantro in food processor or blender; process until smooth.
Combine pumpkin, broth, water, cumin, chili powder, garlic powder, and red pepper, if desired, in medium saucepan; stir in ¼ cup green chile mixture. Bring to a boil

over high heat. Reduce heat to medium, simmer, uncovered 5 minutes, stirring occasionally.
Ladle soup into four serving bowls; top each serving with small dollops of remaining green chile mixture and additional sour cream, if desired.
Pumpkin Chile Cheese Dip
1 tablespoon butter
¼ cup finely chopped green bell pepper
2 tablespoons finely chopped onion
1 can (103/4 oz.) condensed nacho cheese soup *undiluted
1 cup solid-pack pumpkin
½ cup half-and-half
1-2 teaspoons minced canned chipotle peppers in adobo sauce
¼ teaspoon salt
Tortilla chips and/or vegetables
**If nacho cheese soup is

unavailable, substitute Cheddar cheese soup and add additional ½ teaspoon chipotle pepper
Melt butter in medium saucepan over medium heat. Add bell pepper and onion cook and stir 3 minutes or until tender.
Stir in soup, pumpkin, half-and-half, 1 teaspoon chipotle pepper, and salt; cook over low heat 10 minutes, stirring frequently. Taste and add additional chipotle pepper, if desired. Serve warm with tortilla chips and vegetables for dipping.
Note: Two teaspoons of chipotle pepper will make the dip very spicy. Start with 1 teaspoon and taste before adding additional chipotle pepper.

Answers to Common Questions about Social Security

How can I get a copy of my Social Security Statement?
Answer:
You can get your personal Social Security Statement online by using your personal my Social Security account. If you don't yet have an account, you can easily create one. Your online Statement gives you secure and convenient access to your earnings records. It also shows estimates for retirement, disability, and survivors benefits you and your family may be eligible for.
To set up or use your account to get your online Social Security Statement, go to www.ssa.gov/myaccount.
We also mail Statements to workers age 60 and over who aren't receiving Social Security benefits and do not yet have a my Social Security account. We mail the Statements three months prior to your birthday.
Question:
What are some of the documents Social Security will accept as proof of identity for a child?
Answer:
While you can use a birth certificate to prove age or citizenship, you cannot use it as proof of identity. Social Security needs evidence of the child's existence after birth. An acceptable document must show your child's name, identifying information, and, preferably, a recent photograph. Your child must be present unless the picture ID also shows your child's biographical information (i.e., age, date of birth, and parents' names). We generally can accept a non-photo identification document if it has enough information to identify the child (such as the child's name and age, date of birth, and parents' names). We prefer to see the child's U.S. passport. If that document is not available, we may accept the child's:
• Adoption decree.
• Doctor, clinic, or hospital record.
• Religious record (e.g., baptismal record).
• Daycare center or school record.
• School identification card.
All documents must be either originals or copies certified by the issuing agency. We cannot accept photocopies or notarized copies of documents. To find out more, visit www.ssa.gov/ssnumber/ssnumber. There, you can also find out what documents you need, fill out and print an application, and then bring or mail the needed information to Social Security. You may also want to read the publication, Social Security Numbers For Children, available at www.ssa.gov/pubs.
Retirement
Question:
My wife and I live in Illinois, but plan to spend the winter in Florida. My wife will turn 62 while we are down south. Can she apply for benefits in Florida or do we have to wait until we get back home to apply for retirement at our local Social Security office?
Answer:
These days, you don't even have to be near a Social Security office to apply for benefits. Regardless of where you and your wife are living,

you can apply for retirement benefits online at www.ssa.gov/applytoretire. It's so easy to do and it can take as little as 15 minutes to complete and submit the application. If she prefers, your wife can file a retirement benefit application at any Social Security office — including the one closest to you in Illinois, Florida, or wherever you happen to be.
Question:
I'm planning to retire next year. I served in the Navy back in the 1970s and need to make sure I get credit for my military service. What do I need to do?
Answer:
You don't need to do anything to apply for the special credit for your military service—it is added automatically. For people who had service between 1957 and 1967, we add the extra credits to their record at the time they apply for Social Security benefits. For service between 1968 and 2001, those extra military service credits have already been added to your record. So you can rest assured that we have you covered. Read our online publication, Military Service and Social Security, at www.ssa.gov/pubs/EN-05-10017.pdf. Then when the time comes to apply for retirement, you can do it conveniently and easily at www.ssa.gov/retireonline.
Disability
Question:
What are the requirements for receiving disabled widow's benefits?
Answer:
You may be able to get disabled widow(er)'s benefits at age 50 if you meet Social

Security's disability requirement. Your disability must have started before age 60 and within seven years of the latest of the following dates: the month the worker died; the last month you were entitled to survivors benefits on the worker's record as a parent caring for a surviving minor child; or the month your previous entitlement to disabled widow(er)'s benefits ended because your disability ended. To learn more, visit www.ssa.gov/planners/disability/dqualify9.html.
Question:
What is the earliest age that I can receive Social Security disability benefits?
Answer:
There is no minimum age as long as you meet the Social Security definition of disabled and you have sufficient work to qualify for benefits. To qualify for disability benefits, you must have worked under Social Security long enough to earn the required number of work credits and some of the work must be recent. You can earn up to a maximum of four work credits each year. The number of work credits you need for disability benefits depends on the age you become disabled. For example, if you are under age 24, you may qualify with as little as six credits of coverage. But people disabled at age 31 or older generally need between 20 and 40 credits to qualify, and some of the work must have been recent. For example, you may need to have worked five out of the past 10 years. Learn more at www.ssa.gov/disability.
Supplemental Security In-

come
Question:
How do I report a change of address if I'm getting Supplemental Security Income (SSI)?
Answer:
A person receiving SSI must report any change of address by calling our toll-free number, 1-800-772-1213 (TTY 1-800-325-0778), or by visiting a local office within 10 days after the month the change occurs. You cannot complete a change of address online. You should report your new address to Social Security so you can continue to get mail from Social Security when necessary, even if you get your benefits electronically by direct deposit or Direct Express. Learn more about SSI at www.ssa.gov/ssi.
Question:
I am receiving Supplemental Security Income (SSI). Can my children receive dependent's benefits based on my benefits?
Answer:
No. SSI benefits are based on the needs of one individual and are paid only to the qualifying person. Disabled children are potentially eligible for SSI, but there are no spouse's, dependent children's, or survivors benefits payable as there are with Social Security benefits. For more information, see our publication, Supplemental Security Income (SSI), available online at www.ssa.gov/pubs. Simply type the title of the publication in the publication search box at the top of the page. You also may want to read Understanding Supplemental Security Income (SSI), available at www.ssa.gov/ssi/text-understanding-ssi.htm. For even more information, visit www.ssa.gov.
Medicare
Question:
I lost my Medicare card. How can I get replacement?
Answer:
The easiest way to get a replacement Medicare card is by using your my Social Security account. Go to www.ssa.gov/myaccount for more information on how to create an account. You also can get a replacement Medicare card by calling us toll-free at 1-800-772-1213 (TTY 1-800-325-0778).
Question:
Is it true that if you have low income you can get help paying your Medicare premiums?
Answer:
Yes. If your income and resources are limited, your state may be able to help with your Medicare Part B premium, deductibles, and coinsurance amounts. State rules vary on the income and resources that apply. Contact your state or local medical assistance, social services, or welfare office, or call the Medicare hotline, 1-800-MEDICARE (1-800-633-4227), and ask about the Medicare Savings Programs. If you have limited income and resources, you also may be able to get help paying for prescription drug coverage under Medicare Part D. Call Social Security at 1-800-772-1213 (TTY 1-800-325-0778) or visit any Social Security office. Also, see our publication, Medicare, at www.ssa.gov/pubs/EN-05-10043.pdf. For even more information, visit www.ssa.gov.

gov/ssi/text-understanding-ssi.htm. For even more information, visit www.ssa.gov.
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grow quickly in the danger zone between 40°F and 140°F. Perishable foods should be refrigerated within two hours of preparation or serving.
"Make sure you cook your food properly to the right temperature; there are a lot of charts out there, or you can buy magnets to put on your fridge," says O'Neill. "Certain meats should be cooked to a certain temperature, which means you have to have a thermometer. There are many versions. Some you can leave in the meat or in the oven. As you cook – you pull the thermometer out and you're good to go."
And who doesn't love a nibble of raw cookie dough or batter? If you do, O'Neill says to walk away. Dough for cookies, cakes, pies and other treats is made with eggs or flour that can contain E. coli and Salmonella. If you simply can't resist, shop for edible cookie dough that uses pasteurized eggs or no eggs. Pay attention to labels.
The bottom line, O'Neill says, is to take the extra steps to ensure your meal or appetizers doesn't leave your guests feeling blue this holiday season. After all, no one wants a gift that keeps on giving.
"Everyone needs to be super safe especially if you are going to have other people in your home. You have to, that's all there is to it."
For more information on food safety, visit OSF HealthCare.

5 Fun Facts about the Month of November!

Americans celebrate Thanksgiving each November, thus kicking off a holiday season that lasts until January 1. Though many see November as the start to a festive time of year, there's even more interesting and fun facts about the eleventh month of the year.
1. Like various other months on the calendar, November has something of a misleading name. November gets its name from the Latin word "novem," which means "nine." But today November is the eleventh month of the year. So is November a misnomer? Not exactly. November was

the ninth month on the early Roman calendar. However, when the Gregorian calendar was adopted and the Julian calendar was abandoned, November kept its name if not its spot in the monthly pecking order. Hence, November is still known as "November" even though it's now the eleventh month of the year and not the ninth.
2. If October goes out with ghouls and goblins on Halloween, which is celebrated on October 31, November begins a little more piously. That's because November 1 is All Saints' Day, a Christian solemnity, or feast day, that honors of the saints of the Christian church.
3. November is a significant month in world history. On November 11, 1918, at 5:45 a.m., an armistice was signed between the Allied Powers and Germany at Compiègne, France. The signing of the armistice ended hostilities on the Western Front, thus putting an end to World War I, which had begun more than four years earlier. The signing of the armistice ultimately led

to the observance of Armistice Day on November 11, 1919. Armistice Day was subsequently renamed Remembrance Day and Americans celebrate Veterans Day on November 11. Both Remembrance Day and Veterans Day honor military personnel who served honorably in times of war, conflict and peace.
4. Topaz is the traditional birthstone of November. According to the Farmer's Almanac, the ancient Greeks believed topaz could make anyone who wore it invisible. Though that idea no longer holds water, topaz remains a symbol of honor and strength.
5. Upon his inauguration as President of the United States in 2021, Joe Biden became the sixth U.S. president with a November birthday. That tied November with July as the months with the most presidential birthdays. In addition to President Biden, Presidents James K. Polk, Zachary Taylor, Franklin Pierce, James A. Garfield, and Warren G. Harding were all born in November.

Play it Smart with Holiday Eating Safety Tips

Eating is a huge part of any holiday celebration or get-together. But if you're not careful with preparation and treatment of your special feast, your party could go from festive to misery before you even get the decorations packed away and the tree taken down.
Food poisoning cases tend to increase in November and December, because many traditional holiday foods include raw ingredients such as egg, meat or unpasteurized milk. That's why health experts like Nicole O'Neill, a clinical dietitian for OSF HealthCare, stress the importance of playing it extra safe this time of the year.
"Make sure you're always washing your hands before you prepare," says O'Neill. "If you can get all of your guests to wash their hands before they join the buffet line that is an excellent way to keep everyone safe. Make sure your hot foods stay hot and your cold foods stay cold. There are lots of products out there that can help you do that. Make sure you have a great thermometer. One that you



use through the entire process, and make sure you clean your thermometer between different foods so you don't accidentally cross-contaminate."
Another important reminder is to keep all food separated. Remember to keep meat, chicken, seafood and eggs separate from other foods in your shopping cart and in the refrigerator. Store these items in containers or plastic bags to ensure their juices won't leak or drip onto other foods.
"You don't want to ever mix things," says O'Neill. "In your refrigerator all your meat should be on the bottom and away from everything else. Your fruits and vegetables should be separate too. You don't ever want to mix raw and ready to eat things together because that's an easy cross-contamination. It's easy for bacteria to move back and forth."
Cook food thoroughly until it's done. A food thermometer is a helpful instrument that helps determine that the meat, chicken or seafood is properly cooked to a safe internal temperature.
O'Neill says bacteria can

grow quickly in the danger zone between 40°F and 140°F. Perishable foods should be refrigerated within two hours of preparation or serving.
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PUBLIC NOTICE
On October 31, 2023, the Circuit Court for the Sixth Judicial Circuit, Champaign County, Illinois in Case No. 2023-FC-63, appointed John P. Brown as the Special Representative of Mathew M. Spencer, deceased, to represent this decedent's interest in this foreclosure proceeding. The real estate that is the subject of this foreclosure proceeding recited in this publication is located at 1307 East Fairlawn Drive, Urbana IL 61801. All heirs, legatees, persons possessing this real estate or having assets on this property, and anyone knowing of any heirs or legatees of this decedent, or seeking or having information regarding either this real estate, the mortgage being foreclosed upon or otherwise regarding this real estate or foreclosure should contact this John P. Brown, Special Representative at telephone number (217) 352-7610 and at 606 Indigo Avenue, Savoy, Illinois 61874 not later than 10 days after the last publication of this Notice in this newspaper.
6095-937319
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CONTACT INFORMATION!
Please send all of your news related items to: jamie@thecounty-chronicle.com
Send your advertising related items to: jamie@thecounty-chronicle.com
For Questions or to Place a Legal Notice please call our home office at 217-543-2151

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