

Sweet and tart rhubarb favorites

This finds us on a nice cool morning after storms and rain a couple of days ago. 2.5 inches of will keep the farmers out of the fields for a bit.

Yesterday was a sad day for our family. We attended a funeral service for a stillborn daughter of my niece. It was good to see family again, just not a happy time.

Today and the rest of the week I'll be preparing and serving food at the Arthur Quilt Show. It was the 35th year for this 3-day event. I always enjoy seeing the quilts.

Chicken & Noodles, lasagna, BBQ pork, turkey salad sandwiches, pie, cinnamon rolls and cookies were on the menu.

Here's more rhubarb recipes Rhubarb lasts a long time and can be used in many different ways.

Call 217-543-3409 to order for Mother's Day-see ad in this paper.

Rhubarb Crunch

Mix until crumbly
1 c. flour
¾ c. uncooked oatmeal

From My Amish Kitchen

By Doris Yoder



1 c. brown sugar, packed
½ c. melted butter
1 tsp. cinnamon
Cover with 4 caps rhubarb
Combine the following:
1 c. sugar
2 T. cornstarch
1 c. water
1 tsp. vanilla
Press half of crumbs in a greased 9-inch baking pan. Add diced rhubarb. Combine second mixture and cook until thick and clear. Pour over rhubarb. Top with remaining crumbs. Bake at 350 degrees for 1 hour.

Rhubarb

Upside-Down Cake

2 Tbsp. butter
1 cup brown sugar sugar

2 cups rhubarb, diced
¼ c. shortening
1 cup sugar
1 egg
2 cups flour
2 1/2 tsp. baking powder
½ tsp. salt
1 cup milk
Mik butter in a skillet or heavy baking dish. Add brown sugar and diced rhubarb. To make batter: Cream shortening and sugar together. Add egg and beat. Sift flour, measure and add baking powder and salt. Sift dry ingredients together and add alternately with milk. Pour batter over rhubarb. Bake at 375 degrees for 40-45 minutes. Turn upside down on plate to serve.

Rhubarb Dessert

2 qt. rhubarb, diced
2 sm. cans mandarin oranges
1 can crushed pineapple
1 jar maraschino cherries
5 cups sugar
½ cup tapioca
Mix everything together in a large kettle and bring to a good boil; stirring occasionally. Remove and cool.

Rhubarb Sauce

5 cups rhubarb (cum")
4 cups sugar
1 cup crushed pineapple, drained
3 oz. strawberry Jell-O
Mix rhubarb, sugar, and pineapple; let stand for a half hour; then boil for 15 minutes. Add Jell-O; put in glass sherbets.

TO FREEZE RHUBARB

Dry Pack: Remove leaves and ends. Discard blemished and tough stalks. Wash well. Cut into 1-inch lengths. Pack into freezer bags.

Pastor Stahl's Weekly Message of Faith



Hello Everyone!

We are so Blessed to be in the month of May! The weather will finally begin to warm up! That is a positive. So far, the Cardinals are playing better than I thought they would be, so that's good news too!

In the life of the church, we are in the Season of Easter. We celebrate that our Lord Arose from the dead on Easter morning, and left the darkness of the tomb. Death could not keep Him in it's grip, and He Gained the Eternal Victory. He appeared to Mary Magdalene and she became the first witness of the Resurrection. She reached out that morning and held on to His Feet, the same ones that had nails through them on Friday afternoon. And remember, you can't hug a ghost!

This year, Easter Sunday was on April 5. A few years ago, Easter fell on April 1st, which is a rare occurrence. The next time that will happen is 2029. Over the years, there have been some really good April Fools Jokes played on gullible people. For instance in 1957 on BBC TV in England there was a major news story showing the Spaghetti Harvest in the country of Switzerland. They were expecting a bumper crop of spaghetti due to mild weather and the elimination of the spaghetti weevil. Hundreds of people called the TV station to find out where they could observe the harvest in person or where they might purchase their own spaghetti tree. Crazy, right? But people fell for it.

I fell for a really good April Fool's joke one time. I read in Sports Illustrated in April of 1985 that the New York Mets had an outstanding pitcher in Spring Training named Sid Finch. He could throw the ball almost 150 miles per hour, far exceeding any other pitcher. He was so good that the Mets had to work him out in Spring Training behind a big tarp so that nobody could take his picture. Sid was going to turn the baseball world on it's ear and break all the Major League records. But Sid also told the Mets he wasn't sure if he wanted to be a pitcher or not. He said he would make his decision in a few weeks. The scoreboard in St. Petersburg where the Mets played

had the message: "Sid Finch Decision tomorrow." I was so excited and could hardly wait for the announcement! To make a long story short, it was all a big April Fools Joke! I fell for it totally!

Now, if you have ever fallen for an April Fools trick, you feel a bit foolish for a while, but you recover and get on with your life. However, there is another kind of foolishness that has eternal consequences. Psalm 14:1: "Only fools say in their hearts, 'There is no God.' They are corrupt, and their actions are evil; not one of them does good!" Proverbs 12:15: "The way of a fool is right in his own eyes, but a wise man listens to advice."

The Bible says that people who don't believe in God are foolish, they don't listen to advice from the wise, they are building their spiritual foundation on sand. They are in fact sewing the seeds of their own destruction. Things haven't changed much in 2,000 years. Today, the majority of the world still considers the idea that we are made right with God through the Death of His Son is foolish. The whole idea of the Cross of Jesus is a stumbling block to foolish people today.

It does matter a great deal what we think about Jesus, because our future depends on it. Jesus Carried His Cross out to Calvary because of His Great Love for us. He Died for us so that we can live for Him. That is not foolish, that is the Plan of God. The Suffering of God's Son Brings Peace and Salvation to us. The sayings of Jesus might sound foolish to the world, but in the Eyes of God they make perfect sense. Remember what Jesus Told Nicodemus:

"For God So Loved the world, that He Gave His Only Begotten Son, that whosoever believes in Him will not perish, but have eternal life." (John 3:16)

God Bless all of you!
Pastor Jeff Stahl
Countryside and Ogden
United Methodist Churches

Seven woes on the teachers of the law and the Pharisees

13 "Woe to you, teachers of the law and Pharisees, you hypocrites! You shut the door of the kingdom of heaven in people's faces. You yourselves do not enter, nor will you let those enter who are trying to. [14] [a]

15 "Woe to you, teachers of the law and Pharisees, you hypocrites! You travel over land and sea to win a single convert, and when you have succeeded, you make them twice as much a child of hell as you are.

16 "Woe to you, blind guides! You say, 'If anyone swears by the temple, it means nothing; but anyone who swears by the gold of the temple is bound by that oath.' 17 You blind fools! Which is greater: the gold, or the temple that makes the gold sacred? 18 You also say, 'If anyone swears by the altar, it means nothing; but anyone who swears by the gift on the altar is bound by that oath.' 19 You blind men! Which is greater: the gift, or the altar that makes the gift sacred? 20 Therefore, anyone who swears by the altar swears by it and by everything on it. 21 And anyone who swears by the temple swears by it and by the one who dwells in it. 22 And anyone who swears

by heaven swears by God's throne and by the one who sits on it.

23 "Woe to you, teachers of the law and Pharisees, you hypocrites! You give a tenth of your spices—mint, dill and cumin. But you have neglected the more important matters of the law—justice, mercy and faithfulness. You should have practiced the latter, without neglecting the former. 24 You blind guides! You strain out a gnat but swallow a camel.

25 "Woe to you, teachers of the law and Pharisees, you hypocrites! You clean the outside of the cup and dish, but inside they are full of greed and self-indulgence. 26 Blind Pharisee! First clean the inside of the cup and dish, and then the outside also will be clean.

27 "Woe to you, teachers of the law and Pharisees, you hypocrites! You are like whitewashed tombs, which look beautiful on the outside but on the inside are full of the bones of the dead and everything unclean. 28 In the same way, on the outside you appear to people as righteous but on the inside you are full of hypocrisy and wickedness.

29 "Woe to you, teachers of the law and Pharisees, you



hypocrites! You build tombs for the prophets and decorate the graves of the righteous. 30 And you say, 'If we had lived in the days of our ancestors, we would not have taken part with them in shedding the blood of the prophets.' 31 So you testify against yourselves that you are the descendants of those who murdered the prophets. 32 Go ahead, then, and complete what your ancestors started!

33 "You snakes! You brood of vipers! How will you escape being condemned to hell? 34 Therefore I am sending you prophets and sages and teachers. Some of them you will kill and crucify; others you will flog in your synagogues and pursue from town to town. 35 And

so upon you will come all the righteous blood that has been shed on earth, from the blood of righteous Abel to the blood of Zechariah son of Berekiah, whom you murdered between the temple and the altar. 36 Truly I tell you, all this will come to this generation.

37 "Jerusalem, Jerusalem, you who kill the prophets and stone those sent to you, how often I have longed to gather your children together, as a hen gathers her chicks under her wings, and you were not willing. 38 Look, your house is left to you desolate. 39 For I tell you, you will not see me again until you say, 'Blessed is he who comes in the name of the Lord.' [b]"

Spice up brunch this Mother's Day

Wee Chicken & Waffles with Jezebel-Maple Syrup

Serves 10 to 12, Three or Four Waffles Each
Jezebel-Maple Syrup
2 cups maple syrup
1/4 cup pineapple preserves
1/4 cup apple jelly
1 1/2 tablespoons prepared horseradish
3/4 teaspoon ground black pepper
1/2 teaspoon salt
40 mini waffles from a

10.9-ounce package, lightly toasted
40 pieces cooked fried pop corn chicken

Finely chopped fresh Italian flat-leaf parsley or green onion for garnish (optional)

Hot sauce for serving
To make the syrup: In a large microwave-safe glass measuring cup with pour spout (one holding at least 3 cups) or a bowl, add the maple syrup, pineapple preserves, apple jelly, horseradish, pepper, and salt; whisk to combine.

Microwave the mixture on high for 35 seconds. (You also can heat it in a small saucepan on low until the mixture is warm.) Stir and taste, adjusting the flavor if desired. Set the syrup aside.

Place the toasted waffles on a large serving platter. Top each waffle with a piece of chicken. Drizzle the chicken-waffle bites with about 1 teaspoon of the syrup. Garnish with the parsley, if desired, and serve with the remaining syrup and hot sauce.

PUBLIC NOTICE

ASSUMED NAME PUBLICATIONS NOTICE

Public notice is hereby given that on April 14th A.D. 2026 a certificate was filed in the Office of the County Clerk of Champaign County, Illinois setting forth the names and post-office addresses of all the persons owning, conducting, and transacting the business known as RAINBOW ROAD IN HOME EUTHANASIA, located at 205 S. LINCOLN ST., BROADLAND IL 61816. Dated this 14th day of Apr A.D. 2026.

Aaron Ammor
County Clerk & Recorder
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News Office

111 W. Sale St., Tuscola, Illinois 61953
Phone 217-253-5086

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113 E. Illinois St., Arthur, Illinois 61911
Phone 217-543-2151

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Publisher

Scott Hoskins

Regional Manager/Advertising Director

Stephanie Wierman, 217-620-7460
stephanie@thecounty-chronicle.com

Regional Editor

David Porter, 217-991-0935
editor1@thecounty-chronicle.com

News Desk

Jaclyn Kauffman, office@thecounty-chronicle.com

Legals Notices

legals@thecounty-chronicle.com

Commercial Printing Manager

Nancy Rairden, printing@thecounty-chronicle.com

