

Salt

Flavor for Everyday Life | Spring 2017

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Salt Scoop

Send us your favorite recipe. We may feature it in an upcoming issue.

Visit our website, thesaltmagazine.com, and click on the Recipe Submission link at the top to be entered. Include a photo of your dish, too, if you've got one. All entries must be received by April 12.

Every submitted recipe will be entered in a drawing for a \$25 grocery card.

Congratulations to Twila Trimble, of Delaware, for her Buckeye brownies recipe submitted for this edition of Salt.



Hide & Shake

Find the shaker in this issue and be entered to win a \$10 grocery card.

Visit our website, thesaltmagazine.com, and click on the Shaker Contest link at the top and enter your contact information. Your name, street number, street name, city and zip code are required. Only your name and city will be published. All entries must be received by April 12. Only online entries will be accepted.



On the Cover

Amidonian is located at 161 W. Winter St. in Delaware.

Photo by D. Anthony Botkin.



Salt

Flavor for Everyday Life
thesaltmagazine.com

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Spring 2017

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Welcome to Salt magazine

By Lora Abernathy

We are thrilled to bring readers of The Delaware Gazette and The Sunbury News the first local edition of Salt magazine.

In other parts of Ohio where it has been published for several years, Salt has become one of the most popular publications we produce. Tucked in between the recipes each issue provides, I hope you discover the secret ingredients that make Salt magazine unique.

Not only do people enjoy reading stories highlighting their neighbors, friends and communities, they love the recipes included in each issue. A special thanks to Carolyn Pittman, Ella Smith, Karen Cunningham, Twila Trimble and Ruth Miley for sending in their favorite recipes for our inaugural edition of Salt, and to Jeanine "Jeannie" Seabrook at the Glass Rooster Cannery for sharing hers.

So, I thought I'd welcome readers with one of my favorite recipes: my black-bottom cupcakes. These chocolate delights are not only scrumptious, they're unique in their flavor, texture and presentation.

I hope you enjoy these cupcakes, and I hope you enjoy reading Salt as much as we enjoy bringing it to you.



BLACK-BOTTOM CUPCAKES

Servings: 2 dozen

Ingredients:

- 8 ounces cream cheese, room temperature
- 2 1/2 cups sugar
- Salt
- 1 large egg
- 6 ounces semi-sweet chocolate chips
- 2 1/4 cups flour
- 1 1/2 teaspoons baking soda
- 1/4 cup and 2 tablespoons unsweetened cocoa powder
- 1 1/2 cups water
- 1/3 cup and 3 tablespoons vegetable oil
- 1 1/2 teaspoons apple cider vinegar
- 1 1/2 teaspoons pure vanilla extract

Directions:

Heat the oven to 350 F.

Line two 12-cup muffin pans with paper or foil baking cups. Using an electric mixer, combine the cream cheese, 1 cup sugar and 1/8 teaspoon salt. Add the egg and mix well. Fold in the chocolate chips and set aside.

In a large mixing bowl, whisk together the flour, the remaining 1 1/2 cups sugar, 3/4 teaspoon salt, the baking soda and cocoa powder. Add 1 1/2 cups water, the oil, vinegar and vanilla and stir until smooth.

Fill each baking cup two-thirds full with the cake batter, and top with 1 tablespoon of the cream cheese mixture. Bake until the edges are firm to the touch, about 25 minutes.

(Recipe courtesy of rachelraymag.com.)

Salt

CONTENTS

features

10 Tough spaces? No problem:
Amidonian home renovations

14 In a jam ... or a jelly:
Glass Rooster Cannery

18 Reader
Recipes

20 Out &
About

columns

5 Salt Notes
By Lora Abernathy

8 Delaware a great experience
By Anthony Conchel

Recipe Index

Apple Cobbler	19
Black-Bottom Cupcakes	5
Buckeye Brownies	19
Cheddar Bay Biscuits	18
Cheesecake.....	19
Fluffy Cheesecake	19
Ginger Ale JELL-O	19
Glass Rooster Bread Dough	16
Glass Rooster Fruit Crisp	16
Grandma's Cinnamon Rolls	16
Grandma's Pumpkin Pie	18
Mock-Chow Mein	18
Orange Cake Cookies	18
Peanut Butter Dog Cookies	18
Pizza Dough.....	16
Rhubarb Crunch	18

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Delaware offers visitors *a great experience*

By Anthony Conchel

"So, how do you like Delaware?"

It's a question I've been asked a lot over the past six months as I make my way around town.

Working in so many different communities over the years, I always am fascinated when I first arrive. I'm no stranger to this city, as I've visited here many times over the past 25 years, shopping, dining, going to the Little Brown Jug.

Yet working here every day is different. And it's good.

I'm impressed with so many things, starting with the vibrant downtown. So many cool shops and places to eat. I know of no other city this size that has Thai/sushi, Cajun, Italian and Mexican restaurants all within a few blocks. It helps that I like all those foods.

The craft beer shops here also are intriguing, even though I'm new to that game. I am a quick study, though, and thanks to the good folks at Restoration Brew Worx, I've learned quite a bit.

If you're a coffee drinker, there are several really cool locally owned coffee shops and Whit's Frozen Custard.

You want cheese? We got Greater Gouda.

Antique and other specialty shops also make this a destination for central Ohioans, as evidenced by the First Friday and Farmers Market events. There is a lot to see and

do here.

You like harness racing? The Little Brown Jug draws thousands of fans here in September during the annual Delaware County Fair.

But beyond the eateries and other stores, there's a real sense of pride in this community. This city and county have a real sense of place.

The growth in this county is unparalleled in Ohio and probably nationally, as well. People from other communities in central Ohio look here with envy.

I'm still learning about this community. But I definitely like what I see. So, the answer to the question posed to me is a simple one:

"I love it."

If you live here, you know what I mean. If you're a visitor, you'll likely fall in love with it as I did.

**I'm still learning
about this community.
But I definitely
like what I see.**

Front Porch

Profile

Front Porch Profile offers a personal glimpse into the lives of notable people in our communities

By Lora
Abernathy



Holly Quaine

President

Delaware Area Chamber of Commerce

Have you ever met a celebrity?

Jonathan and Drew Scott. Had the opportunity to exchange a few words while we had our photo taken with them at the outlet mall opening last year. I still haven't washed the dress I was wearing where Drew put his hands on my shoulders for the picture. Sigh.

Roller skating or ice skating?

Ice skating. When I was growing up in Detroit, we had an ice skating rink and that's where we all hung out. I started ice skating about the time I learned to walk.

Can you go to sleep with the TV on in your room?

No TV in the bedroom, but I do read every night before lights out.

Which character in a book is most like you?

This is impossible to answer. I read four to five books a week. I'd like to think that somewhere there

is a character who is gorgeous and brilliant, maybe a doctor/researcher/Nobel winner/fashion model/Lotto winner. I think I'd have to write that book myself.

Are you able to use chopsticks?

Seriously? I can't even read my own handwriting. Chopsticks involve small motor skills.

What do you love most about your community?

The walkable neighborhoods in Delaware and how vibrant the downtown is. I love that they know me when I go in to pick up my dry cleaning, all the small-town intimacy, our shoe repair shop. Central Ohio is awesome: neighborhood-centric, lots of diverse things to do, from theatre to the 4th of July Short North Doo Dah Parade, Columbus Blues Alliance. Lots of great local blues bands and a summer full of jazz/blues festivals, terrific shopping both in our local communities and throughout the Columbus metro area. So much to brag about to visitors.

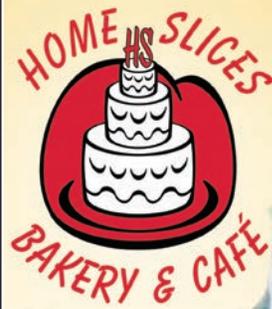
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Tough spaces? NO PROBLEM



Amidonian creates beautiful, inviting home transformations

By D. Anthony Botkin

Turning unattractive areas into inviting living spaces to match the taste of the client is Amidonian's specialty.

"Our sweet spot is really kitchens, fireplaces and bathrooms," said Roxanne Amidon, the dreamer and designer half of the husband and wife

team. Charlton, her husband, is the builder that breathes the life into her designs.

"Charlton was already doing plumbing and tiling for gas fireplaces," Roxanne said. "Why not expand into bathroom and kitchens?"

Charlton is a certified gas installer through the National Fireplace Institute.

More than 'fixes'

Roxanne works with homeowners from the start. Once she has a design, she goes with clients to pick out tile and other items.

"We just don't do fixes, we want to make it so it will last," she said.

Once, after remodeling a kitchen for a client, "the woman cried with happiness" when she saw the finished kitchen, Roxanne said.

Their list of services includes flooring, tiling, carpeting, back splashes, design consulting and color scheme help.

The two pride themselves on being able to work with the tough spaces.

Pride in their work

One of the tougher projects was installing a full bathroom under a basement stairway.

"It earned the respect of the inspector in town," Charlton said. The inspector took a photo of it. "I like when one of the inspectors takes a picture of something I did."

In Delaware alone, the company has installed 25 gas fireplaces in clients' homes. Roxanne said most of their clients are in the city and Amidonian works with all the local vendors.

The couple lives and works from their renovated 1871 Victorian home in Delaware that has become a portfolio of their work.

Roxanne and Charlton were lured into doing renovations by their friends.

"Friends would walk through the house and ask if we could do the same for them," Roxanne said. "From there, it snowballed into inside and outside living spaces."



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Plenty of fireplaces

When clients enter the house, they will notice an old black and white photograph hanging in the foyer. The photo is of their house in a time when Winter Street was nothing more than a dirt road.

Roxanne said the house was built long before natural gas was in the house.

"It was added later," she said.

Roxanne said the house was sectioned off into apartments with a fireplace in each one. Their house boasts nine fireplaces in total.

Charlton has updated all of them with a

vent-free gas fireplace that gives each room a cozy feel.

"We're known for turning ugly fireplaces into beautiful ones," Roxanne said, bragging about her husband's work.

Their dining room, with an eloquently set table, has tons of natural light spilling from two large windows on either side of the fireplace. The walls of the room are painted peacock blue. Roxanne said she wanted to match the blue spec in the rug that flows out from under the dining room table.



Inside the home

Roxanne said she finds items she likes and then renovates a room around those, making it a focal point in the room.

The kitchen's warm, wood-grain cabinets and deep, rich yellow walls are renovated to match the sunflower painting that hangs on the wall over the cabinets and stove.

"The painting is the focal point of the room," Roxanne said.

The kitchen's sunflower color theme is shared with the breakfast nook.

Centered in the middle of the hardwood floors stands an island bar with two beer taps on the corner for serving the finest ales or lagers. Snug in the corner is one of the gas fireplaces, which adds to the charm of the room.

Up the staircase from the foyer entrance reveals more of the combined talents of Roxanne and Charlton Amidon. The guest bedroom at the top of the stairs has an adventurous safari theme.

The walls are light green, and cherry wood floors are covered with a faux giraffe print rug. A large red deer's head is mounted on the wall above the mantle.

Every space in the old Victorian house has a unique personality.

"We design to fit personal spaces," said Roxanne, as she gave a tour through their home.

The master bedroom has the same rich, cherry wood floors with floor to ceiling wood paneling giving the room an eloquent look. The fireplace's white wood mantle is decorated in a theme of masquerade masks. The chimney is painted a royal purple which adds to the eloquence.

The master bedroom's walk-through closet, with its floor to ceiling wood cabinets, leads to the master bathroom with one of the five very wonderfully designed sinks and a fireplace at the head of the tub to keep warm by when exiting the water. On the opposite side of the room is a water closet and traditional shower.

From the two-story deck it can be seen that the backyard has been designed as an extension of the house's living space. Next to the pool is an outdoor kitchen and a two-sided fireplace to sit around on a chilly night. The wrought iron adorning the outdoor living space was all custom fabricated by Charlton.



In a jam ... or a jelly

Glass Rooster Cannery teaches food preservation

By Jane Beathard

Row upon row of glass jars filled with brightly colored fruits, vegetables, jellies, sauces and salsa line the shelves of the Glass Rooster Cannery near Sunbury.

They not only represent the fruits of a bountiful summer harvest, but a way of looking at food that is as old as it is new.

Inspired by the growing farm-to-table movement, the Glass Rooster is Ohio's only teaching cannery. Students trek to the red barn-like structure to learn the nearly lost art of preserving what they grow at home or buy at local markets.

The curriculum amounts to "modern homesteading," according to cannery founder and proprietor Jeanine "Jeannie" Seabrook.

Her philosophy of food is a departure from that promoted by celebrity chefs and worshipped by their cult followings.

"Chef 'worship' makes cooking a daunting task," Seabrook said. "People need to learn they can do it themselves."

She learned early in life to do it herself.

Seabrook grew up in a family of 16 children where canned food was not only a mealtime favorite, but a financial necessity. Most of the knowledge she imparts was learned at her mother's knee — or rather, in her mother's kitchen.

A lifelong interest in gardening and preserving, along with a 2010 magazine article about a community cannery in another state, inspired Seabrook to open the Glass Rooster in May 2011.

The charming red barn is furnished with antiques and kitchen collectibles gathered by Seabrook's sister, Susie Schmidhammer, who is a folk artist.

Despite its homey atmosphere, the Glass Rooster encompasses a sophisticated commercial kitchen that undergoes regular inspections by state and federal agencies. It was licensed as a commercial cannery in 2013.

In addition to canning classes, Seabrook developed an early relationship with Experience Columbus, an organization that markets Central Ohio as a tourism destination.

That relationship brought busloads of visitors to the cannery for tours of Seabrook's half-acre garden and lessons on how to make and preserve jams and jellies. Those visits sometimes included farm-to-fork meals prepared from locally grown produce and meats.



Jeanine "Jeannie" Seabrook teaches bread making at the cannery.

Photos by Jane Beathard

Eventually, she branched into catering and hosting private parties and receptions in a restored 1920s-era barn behind the cannery. The Glass Rooster Antique & Art Shop, which features the work of Ohio artists, is next door.

Spring and summer are busy times that require Seabrook to hire seasonal workers. She operates a greenhouse business in May, selling flowers and varieties of vegetable plants suited to backyard gardens and home preserving.

In the summer, she hosts a Kids CAN Cook and Craft Day Camp, and teaches four to five adult classes a week on everything from the history of canning and various canning techniques to bread baking, soap making and cooking with herbs.

A full list of class offerings (six-student minimum) is available at glassroostercannery.com.

Her teaching has expanded beyond the cannery to include sessions at Franklin Park Conservatory in Columbus and Upper Arlington Lifelong Learning. Seabrook provides all produce and class materials. However, students may bring their own if they choose.

In 2016, Seabrook struck a deal with some local truck farmers to preserve their produce that went unsold at area markets and roadside stands. As a result, she managed to salvage 12,000 pounds of fruits and vegetables that would have gone to compost.



This excess became small-batch or “artisan” jellies, tomato sauces, corn salsas, pickles and a variety of herbed vegetables.

A portion of the preserved goodies was returned to contributing farmers for sale at community markets in Delaware, Lancaster and Mount Vernon. The remainder is for sale on Glass Rooster shelves.

“I now sell 150 to 175 different products,” Seabrook said with pride.

A recent grant from the Sustainable Agriculture Research & Education Organization helped her purchase a steam jacket kettle for processing large amounts of sauces, salsas, relishes and pie fillings.

“It saves time and steps and brings down the cost of the product,” Seabrook said.

Rapid growth has not dimmed her simple approach to living well.

“You only get to pick three things in life — where you live, the people you want as friends, and the food you choose to eat,” Seabrook said.



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Glass Rooster Cannery Recipes

GLASS ROOSTER BREAD DOUGH

Ingredients:

2 tablespoons butter, melted
1 cup milk, warm but not scalding
1/4 cup sugar
2 teaspoons yeast
2 1/2 cups white flour
1 teaspoon salt

Directions:

Place all ingredients in a bowl and fold from the bottom until a soft ball forms. Add more flour if the dough looks wet. Do not beat. Stop mixing as soon as the dough looks almost dry. Knead gently into a ball. Then use to make Grandma's Cinnamon Rolls.

GRANDMA'S CINNAMON ROLLS

Ingredients:

Glass Rooster Bread Dough
1/2 stick butter, melted
1 cup brown sugar
1 tablespoon cinnamon
1 stick butter, softened
1 teaspoon vanilla
2-3 cups powdered sugar
Enough milk to make a smooth frosting

Directions:

Heat oven to 375 F.

Roll bread dough flat to about 1/2-inch thick. Spread with melted butter. Sprinkle brown sugar and cinnamon over butter. Roll the dough into a long tube.

Using dental floss, slice the tube into 2-inch rounds. Place rounds so the spiral faces up in a buttered 9-by-9 baking dish. Brush with any extra butter. Bake for 25 minutes or until middle roll springs back. Cool slightly.

In a bowl, beat softened butter and vanilla until smooth. Add sugar one cup at a time. If the consistency is too thick, add milk 1 tablespoon at a time, beating after each addition until the frosting is spreadable. Frost rolls.

PIZZA DOUGH

Ingredients:

2 tablespoons olive oil, for crispier crust
1 cup water, warm but not scalding
1 tablespoon sugar
2-3 teaspoons yeast
2 1/2 cups white flour
1 teaspoon salt

Directions:

Heat oven to 425 F.

Place olive oil, water, sugar, yeast, flour and salt in a bowl and fold from the bottom until a soft ball forms. Add more flour if the dough looks wet. Do not beat. Roll ball onto greased cookie sheet or pizza pan and press to desired thickness.

Spread 1/2 cup pizza sauce over dough and top with 2 cups mozzarella cheese. Sprinkle favorite toppings like pepperoni, onion, mushrooms, pineapple or sweet/hot peppers. Bake for about 20 minutes. Serve warm.

GLASS ROOSTER FRUIT CRISP

Servings: 1

Ingredients:

1/2 cup favorite fruit (apples, berries, cherries, etc.)
2 tablespoons flour
1 tablespoon sugar
2 tablespoons oatmeal
2 tablespoons oil or butter
1/2 teaspoon cinnamon

Directions:

Heat oven to 375 F.

Mix together fruit, 1 tablespoon of flour and sugar and place in an 8-ounce canning jar.

Mix together oatmeal, 1 tablespoon of flour, oil or butter and cinnamon, and pour on top of fruit mixture in jar.

Bake for 15 minutes. Cool slightly and serve.



The Glass Rooster Cannery is located at 1673 S. state Route 605 near Sunbury.



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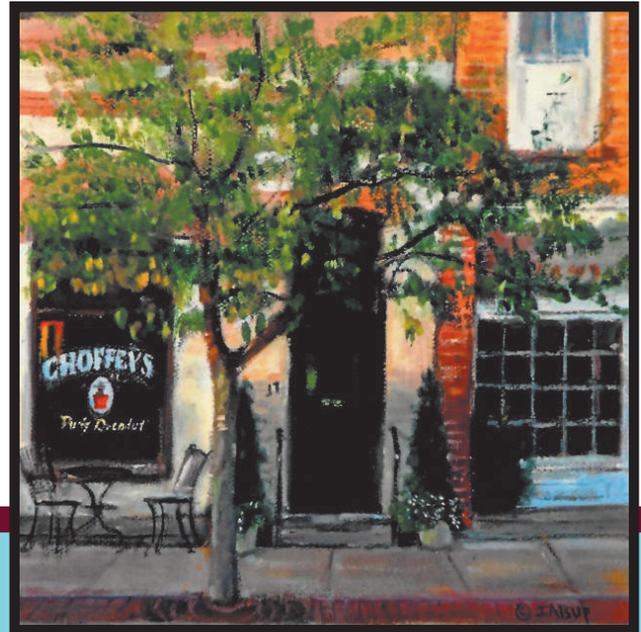


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Reader Recipes

ORANGE CAKE COOKIES

This is from my grandmother, Lucy Rutherford's, cousin by marriage, Ruth Steitz. This recipe is well over 100 years old, passed down through the generations.

My brother and one of his friends would ride their bikes about a half mile west of Hyatts to see the widow, Mrs. Steitz. They were there to con her into making her favorite cookie, orange cakes. They told her that their mothers never baked cookies for them. A bare-faced lie. My mother and Mrs. Steitz had a good chuckle over this lie when she gave the recipe to Mom.

Although the cookies are still delightful with no icing, they taste even yummiier with icing.

— *Carolyn Pittman, Delaware*

Servings: 5-7 dozen

Ingredients:

3/4 cup margarine or butter (I prefer the latter)
2 cups sugar
2 eggs
Juice of 1 orange
1 cup sour milk
1 teaspoon soda
1 teaspoon baking powder
4 cups regular flour (may need an additional 1/2 cup)
Juice of 1 orange
1-2 teaspoons orange zest
Enough confectioners sugar to make a thick, spreadable icing

Directions:

Heat oven to 375 F.
In a large bowl, cream together margarine and sugar. Add eggs, stir. Add orange juice, stir. Add sour milk, stir. Add soda, stir. Add baking powder, stir. Add flour and stir until everything is well combined.

On parchment paper-lined cookie sheet, scoop out heaping teaspoon-sized mounds of dough. You can make them smaller or larger once you master the original recipe.

Bake for 8-11 minutes. Cookies will be soft and will remain soft when cool.

Combine orange juice, orange zest and confectioners sugar. Spread on cooled cookies.

MOCK-CHOW MEIN

This recipe was given to me by a neighbor while living in Laurel, Maryland.

My newlywed husband had just returned from a tour in Vietnam and was finishing out the rest of his enlistment. All of the couples in our apartment building were newlyweds, with husbands who had just returned from Vietnam, as well.

This recipe comes from a farm-raised girl in Minnesota who had four other siblings. This is a family favorite that I have shared throughout the years.

— *Carolyn Pittman, Delaware*

Ingredients:

2 pounds ground round

GRANDMA'S PUMPKIN PIE

This was my husband's grandmother's. She put a handful of this, a pinch of that, etc. I got her to put the handfuls in a cup and the pinches in a spoon to get the recipe. If you notice, it has no eggs, so anyone allergic to eggs can eat this.

— *Ruth Miley, Delaware*

Ingredients:

One 29-ounce can pumpkin
4 cups milk
2 1/2 cups sugar
3 teaspoons cinnamon
1 1/2 teaspoons salt
1/2 teaspoon ginger, ground
1/2 teaspoon pepper
3 heaping tablespoons flour
Crust for 2 large or 3 small pies

Directions:

Heat oven to 450 F.
Mix all ingredients together and pour into pie crusts.
Bake on bottom shelf for 10 minutes. Reduce heat to 325 F for 30 minutes until firm. Usually longer.

CHEDDAR BAY BISCUITS

— *Ella Smith, Delaware*

Ingredients:

2 cups Bisquick
1/2 cup water, cold
3/4 cup shredded cheddar cheese
1/2 teaspoon parsley
1/4 cup butter
1/2 teaspoon garlic powder
1/2 teaspoon Italian seasoning

Directions:

Heat oven to 450 F.
Mix Bisquick, water, cheese and parley and spoon onto cookie sheet covered with parchment.
Melt butter and spices together and brush on top of biscuits. Bake 8-10 minutes.

1/2 cup onion, chopped
1/8 cup green pepper, chopped (optional)
1 regular can Campbell's Chicken with Rice Soup
1 regular can Campbell's Tomato Soup
Rice to serve 4-6

Directions:

Brown the ground round, onions and green pepper together. Add the Chicken with Rice Soup and stir. Add the can of Tomato Soup. Stir in 1 additional soup can of water and blend thoroughly.

Simmer, but stir occasionally, for 1 1/2 hours. If sauce gets too thick, add another 1/2 can of water. Serve over rice.

RHUBARB CRUNCH

I don't know where this originated from, but my mother made it.

— *Ruth Miley, Delaware*

Ingredients:

1 cup flour, sifted
3/4 cup oatmeal, uncooked
1 cup brown sugar, firmly packed
1 teaspoon cinnamon
1/2 cup butter, melted
4 cups rhubarb, diced
1 cup sugar
2 tablespoons cornstarch
1 cup water
1 teaspoon vanilla
Whipped cream, optional

Directions:

Heat oven to 350 F.
Mix until crumbly the flour, oatmeal, brown sugar, cinnamon and butter.
In a 9-inch baking pan, press 1/2 the crumbs. Cover with rhubarb.
Combine sugar, cornstarch, water and vanilla and cook until thick and clear.
Pour sauce over rhubarb and top with remaining crumbs.
Bake in moderate oven for 1 hour. Serve warm, plain or with whipped cream.

PEANUT BUTTER DOG COOKIES

— *Ella Smith, Delaware*

Ingredients:

3 cups whole wheat flour
1 1/2 teaspoons baking powder
1 cup skim milk
1/3 cup smooth peanut butter
1 egg

Directions:

Heat oven to 375 F.
Mix flour and baking powder. Add milk and peanut butter. Mix well. Add egg, mixing well. Scoop to desired size. Criss cross with wet fork on top. Bake 15-20 minutes.

BUCKEYE BROWNIES — *Twila Trimble, Delaware*

Servings: 16-32

Ingredients:

1/2 cup butter, softened
2/3 cup sugar
1/2 cup brown sugar, packed
2 eggs
2 tablespoons milk
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/3 cup creamy peanut butter
1/2 cup chocolate chips
1/3 cup cocoa
1/2 cup peanut butter chips

Directions:

Heat oven to 350 F.
In a large mixing bowl, cream butter and sugars until light and fluffy. Add eggs and milk, mix well. Combine

flour, baking powder and salt; add to creamed mixture and mix well.

Divide batter in half. To one portion, add peanut butter and chocolate chips, mix well. To the other portion, add the cocoa and peanut butter chips; mix well.

In a greased 9-inch square baking pan, spoon peanut butter batter in 8 mounds in a checkerboard pattern. Spoon seven mounds of chocolate batter in between. Cut through batters with a knife to swirl.

Bake for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on wire rack. Cut into bars. Cut into 16 squares. If desired, cut squares in half diagonally to create 32 smaller, triangular-cut brownies.

GINGER ALE JELL-O

This (recipe) came from my mother from the Household magazine. I would not dare go to a family get-together without taking this.

— *Ruth Miley, Delaware*

Ingredients:

1 package JELL-O, any flavor
1 cup water, boiling

1/2 cup mini marshmallows
1 cup ginger ale

Directions:

Dissolve JELL-O in boiling water. Add ginger ale. When JELL-O starts to set — this is very important — beat with mixer until all is foamy. Fold in marshmallows and let set. Use a large container as it almost doubles in volume.

CHEESECAKE

This recipe is so very easy — if you let the cream cheese soften ahead of time — and it doesn't require any cooking. We all like it plain, but you can put any topping on it that you like, such as pie filling, strawberries with glaze, crushed candy bars with Hershey syrup, and, at Christmas, I just put sprinkles on the top to give it some color.

— *Karen Cunningham, Powell*

Ingredients:

1/2 cup sugar
8 ounces cream cheese, softened
8 ounces Cool Whip
8 ounces sour cream
1 teaspoon vanilla
1 graham cracker crust that says 2 extra servings on it

Directions:

Mix sugar and cream cheese together until smooth. Mix in Cool Whip, sour cream and vanilla until light and fluffy. Pour into crust and chill for about an hour before serving.

FLUFFY CHEESECAKE

— *Ella Smith, Delaware*

Ingredients:

Two 8-ounce packages cream cheese, room temperature
1/3 cup granulated sugar
1 teaspoon vanilla
1 regular size container Cool Whip
1 premade graham cracker pie crust
Fresh fruit or pie filling

Directions:

Mix together cream cheese, sugar, vanilla and Cool Whip and spread into pie crust. Top with fresh fruit or pie filling.

APPLE COBBLER

— *Ruth Miley, Delaware*

Sauce Ingredients:

1 cup sugar
1 cup water
1 rounded tablespoon cornstarch
Few drops red food coloring

Cobbler Ingredients:

Brown sugar, enough to cover 9-by-11 pan
4-6 apples, sliced
Cinnamon, enough to cover apples, optional
1 egg
1/2 cup sugar
3/4 cup milk
2 tablespoons lard or shortening
2 teaspoons baking powder
2 cups flour, approximately, or to make stiff
Pinch salt

Sauce Directions:

Bring sugar, water and cornstarch to a boil until thick and clear. Add food coloring after it's cooked.

Cobbler Directions:

Heat oven to 350 F.
Grease a 9-by-11 pan and sprinkle brown sugar on bottom. Then, spread sliced apples on brown sugar. Sprinkle cinnamon on apples, if desired.

Mix together egg, sugar, milk, lard, baking powder, flour and salt to form the dough.

Spread sauce over apples and drop dough by spoonfuls on top. Bake for 1 hour.



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Out & About

Compiled by Lora Abernathy

DELAWARE

April 22

"Hear Ohio," 7:30 p.m., presented by PNC Arts Live, Gray Chapel, 61 S. Sandusky St., Delaware. Call 740-362-1799 or visit centralohio-symphony.org.

May 7

Ohio Duathlon, 8 a.m., Concord Township Park, 6385 Home Road, Delaware. Call 614-425-1156.

DUBLIN

April 6

Dublin Chamber of Commerce Wine Tasting, 5:30 p.m. Visit dublinchamber.org.

April 22

Dublin Chamber of Commerce Community Champion Awards Ceremony, 10 a.m., Dublin Jerome High School Center for Performing Arts, 8300 Hyland-Croy Road, Dublin. Visit dublinchamber.org.

May 5

Dublin Arts Council's Garden Party fundraiser, 6:30 p.m., The Conference Center at OCLC, 6600 Kilgour Place, Dublin. Call 614-889-7444.

May 6

Dublin Chamber of Commerce Community Service Day, 8:30 a.m. to noon, Dublin Community Recreation Center, 5600 Post Road, Dublin. Visit dublinchamber.org.

MARION

April 7-8

The Altos, 7:30 p.m., May Pavilion at the Palace Theatre, 276 W. Center St., Marion. Call Lisa Brammel at 740-383-2101 or visit marionpalace.org.

April 13

Five Nights on Campus: Tied Up in Knotts! in the Morrill Hall Auditorium, 1465 Mt. Vernon Ave., Marion. Karen Knotts, the daughter of actor Don Knotts, shares her touching father-daughter story about growing up in a celebrity "diva" world with the love of Mayberry. Visit visitmarionohio.com.

April 22

Jeff Allen, 8 p.m., the Palace Theatre, 276 W. Center St., Marion. Call Lisa Brammel at 740-383-2101 or visit marionpalace.org.

April 30

President Harding Golf Outing, noon, Marion Country Club, 2415 Crissinger Road, Marion. Call 740-387-9630 or visit hardinghome.org.

May 6

Time Travelers Faire, 7 p.m., Tri Rivers Career Center, 2222 Marion-Mt. Gilead Road, Marion. Call Gale Martin at 740-387-4255 or visit visitmarionohio.com.

MARYSVILLE

April 8

Art in Bloom Celebration, Marysville Art League, 264 W. Fifth St., Marysville. Visit marysvilleartleague.org.

April 20

Spittin' Image, 7:30 p.m., Bunsold Middle School, 14198 state Route 4, Marysville. Visit ucconcerts.org.

April 22

Rock the Run 5K and 10K, Jay Simmons Trail, Marysville. Call Michelle Anderson at 937-303-9285 or visit <http://uchd.net/wellness-consortium#UCGPS>.

April 28

Winter Bluegrass Concert Series featuring Rhonda Vincent and the Rage, 7 p.m., First United Methodist Church, 207 S. Court St., Marysville. Visit marysvillewinterbluegrass.com.

April 29

Taste of Marysville, 5 p.m., Marysville High School fieldhouse, 800 Amrine Mill Road, Marysville. Visit tasteofmarysville.com.

May 3

Music on Main, Partners Park, 125 E. Sixth St., Marysville. Visit marysvilleohio.org.

MOUNT VERNON

April 1

Adam Trent illusions, 7:30 p.m., presented by the Community Concert Association of Knox County, Memorial Theater, 112 E. High St., Mount Vernon. Call 614-323-2151, email ccaofknoxcounty@gmail.com or visit ccaofknoxcounty.com.

April 6-7

Knox Starting Point annual fundraising banquet, Faith Baptist Church, 8764 Martinsburg Road, Mount

Vernon. Call Jamie Parry at 740-393-5074, email office@knoxstartingpoint.com or visit knoxstartingpoint.com.

May 5-7

"12 Angry Men," Memorial Theater, 112 E. High St., Mount Vernon. Call Janis Stone at 740-485-0028, email producer@mtvarts.com or visit mtvarts.com.

NEW ALBANY

April 8

Tedx New Albany, 2 p.m., Jeanne B. McCoy Community Center for the Arts, 100 W. Dublin Granville Road, New Albany. Visit tedxnewalbany.org.

April 15

Springfest, 10:30 a.m., New Albany football stadium, 7520 Fodor Road, New Albany. Email Hans Schell at hans@hansschell.com or Brian Minier at minierbrian@yahoo.com or visit newalbanycommunityevents.com.

April 26

Conversation with General David H. Petraeus, 7 p.m., Jeanne B. McCoy Community Center for the Arts, 100 W. Dublin Granville Road, New Albany. Call 614-469-0939 or visit mccoycenter.org.

April 30

"Power of the Sea," 3 p.m., presented by New Albany Symphony Orchestra, Jeanne B. McCoy Community Center for the Arts, 100 W. Dublin Granville Road, New Albany. Call 614-469-0939 or visit mccoycenter.org.

PLAIN CITY

May 6

Missler-Rozanski Memorial 5K, 8:30 a.m., Glacier Ridge Metro Park, 9801 Hyland-Croy Road, Plain City. Call 614-425-1156 or visit raceroster.com/events/2017/11234/missler-rozanski-memorial-5k.

POWELL

May 6-7

Relay for Life of Olentangy, Olentangy Liberty High School, 3584 Home Road, Powell. Email emily.baker@cancer.org or visit relayforlife.org/olentangy.

SUNBURY

April 27

Sunbury Big Walnut Area Chamber of Commerce Community Expo and Job Fair, 5 p.m., Big Walnut High School, 555 S. Old 3C Highway, Sunbury. Visit sunburybigwalnutchamber.com.

WESTERVILLE

April 8

Taking Tea with Major Pauline Cushman, 10 a.m., Hanby House, 160 W. Main St., Westerville. Listen as "Major Pauline Cushman," as portrayed by Valerie Hamill, shares stories of her daring deeds as a Yankee spy behind Confederate lines. The first known female military veteran, Cushman was promoted to major in the U.S. Cavalry by President Abraham Lincoln. Call 614-891-6289, email hanbyhouse@yahoo.com or visit hanbyhouse.org.

April 9

Choo Choo 9 Miler and 5K, Alum Creek Park North, 221 W. Main St., Westerville. Call Andy Harris at 614-314-9698, email aharris@columbusrunning.com or visit visit-westerville.org.

April 23

Starry Night Family Festival, 2 p.m., Westerville North High School, 950 County Line Road, Westerville. Call 614-406-7267 or visit westerville-lepartnersforeducation.org.

April 27

Taste of Westerville, 6 p.m., The Lakes Golf and Country Club, 6740 Worthington Road, Westerville. Visit westervillechamber.com.

WORTHINGTON

April 22

Lindsay Lou & Fatbellys with Ken Stead, 8 p.m., Peggy R. McConnell Arts Center, 777 Evening St., Worthington. Call 866-890-5451 or visit mcconnellarts.org.

May 6

Green on the Green, 8 a.m., Worthington's Village Green, Worthington. Visit greenonthegreen.com or biggreenhead.com.



Community Expo & Job Fair

Hosted by Sunbury/Big Walnut Area Chamber of Commerce
and Big Walnut Local Schools

"Living, Learning & Working in the Big Walnut Area"

Thursday, April 27, 2017

5:00 - 8:00 p.m.

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And one more thought...

This aerial photo of Ohio Wesleyan University was taken by Brad Ward.

**“Believe in people,
they fly for a day.
Teach them to believe
in themselves, they**

SOAR

for a lifetime.”

— A.D. Posey

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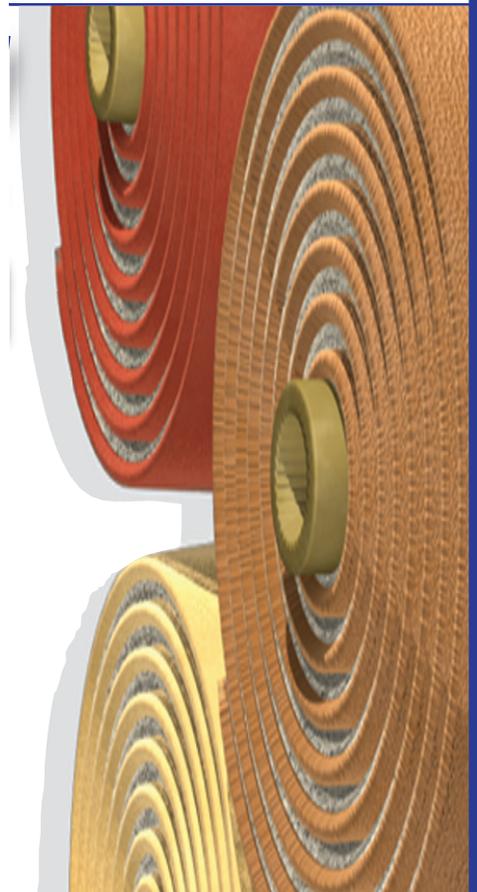


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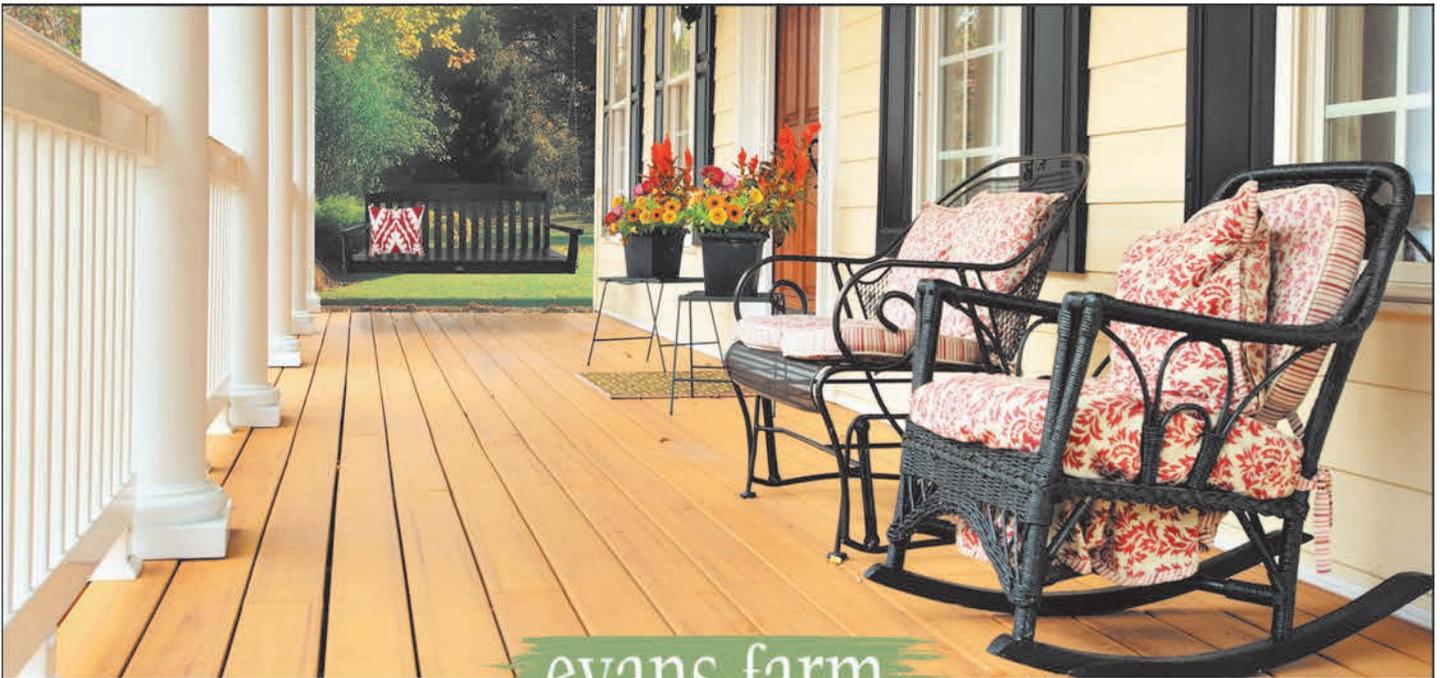
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