4 generations of baking

Jeffersonville shop helps you feather your nest

Film festival celebrates all things rural
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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 Aug. 1. Only online entries will be accepted.

In the May/June issue, the shaker was hidden on page 15, on the counter by the milk jug. Congratulations to our most recent winner, Sue Smith, of Washington Court House.

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On the Cover
This photo of cinnamon rolls being finished with icing is courtesy of Savannah and Hannah Warnock, of Rose Factory Home Bakery and Bake Shop.
Fayette County native Robin Beekman has been working with flowers for nearly 40 years, 26 of those as owner of her own floral shop. It’s a charmed life — living on her husband’s family farm and loving on their family and pets, all the while working very hard to succeed at her business and supply the surrounding area what they need. And what they need is a fabulous anniversary bouquet all the way to a considerate funeral arrangement. And she even offers a free balloon for the children taking part in a library reading program.

The Warnock sisters at Rose Factory Home Bakery and Bake Shop, near Hillsboro, are no different — eager to help their community with what they need while they honor their late mother in the pursuit.

There is truly no telling what you’ll come across when you explore Ohio. Scratch the surface of a seemingly simple business in our area, and the stories just pour out. These are people doing what they love, with deep feelings fueling their fires.

This month’s issue offers plenty of stories like these, from a history trail on Ohio’s presidents, to Hillsboro’s coming Germinate International Film Fest, to Darke County’s Annie Oakley Festival and more. Here’s to 10!

All hail Alton Brown, right? The thing that he does so well is explain. I love to know why the thing works, on a scientific level, and he is skilled in explaining that.

So when I was looking for an ambrosia recipe, and his popped up, I definitely explored. But here’s the thing: Sometimes he makes things a bit difficult, eh? I can certainly appreciate his desire to include only fresh fruits and homemade marshmallows, but there can be time constraints. And perhaps even palates that might not appreciate. So, a compromise. The following recipe I use is inspired by his but takes the shortcuts of canned fruit while leaving in the fresh whipped cream. Delish for cookouts or just because.

**Ambrosia**

\[
\begin{align*}
1/2 & \text{ cup whipping cream} \\
1 & \text{ tablespoon sugar} \\
1/2 & \text{ cup sour cream} \\
2 & \text{ cans mandarin oranges, drained} \\
1 & \text{ large can crushed pineapple, in juice, drained} \\
1/2 & \text{ cup maraschino cherries, drained and quartered} \\
\text{Flaked, sweetened coconut, to taste (or offered on the side as a garnish)}
\end{align*}
\]

With a stand mixer or hand-held mixer, whip the cream and sugar together until stiff peaks appear. Add the sour cream and whip lightly to combine. Stir in the well-drained fruit and refrigerate at least a few hours before serving.

And a science aside: The sour cream helps stabilize the whipped cream.
When Teresa Warnock caught sight of the old milk house that wasn’t being used on the family farm, she saw more than a block building in need of a paint job and some minor repairs. “She saw a dream come true — her very own bakery and baked goods store. “My mother always dreamed of having her own bakery,” said Hannah Warnock, the older of Teresa’s two daughters.

Warnock sisters say it’s a legacy of love for Mom

Story by Tim Colliver

Four generations of family baking

In the Kitchen With ... Rose Factory Home Bakery and Bake Shop
Home-based business south of Hillsboro
Orders can be placed by calling 937-205-0722, and a menu can be seen and orders placed online at www.cakesbyteresa.weebly.com.
“She wanted a store where people could come in and choose from a wide selection without having to place an order ahead of time.”

Last November, Hannah and her younger sister Savannah opened what they call the Rose Factory Home Bakery and Bake Shop in memory of their mother, who succumbed to cancer on Oct. 4, 2018, at the age of 51.

Following a successful grand opening, the Warnock sisters have decided to focus on cakes and cupcakes for special occasions like birthdays, graduations and weddings, taking orders for those and specialty items by phone or through their website.

The “home office” for their bakery is the kitchen of their home, which is nestled among the rolling hills of southern Highland County, south of Hillsboro on state Route 136, just past Haines Lane one mile before Sugar Tree Ridge.

“It all began with our great-grandmother Isabell Rose,” Hanna said. “She had a joy for baking and was a widow at a young age when her husband was killed in a coal mine accident.”

Warnock said her great-grandmother often baked items to give to what she called the “hobos and transients” who came through the New Lexington/Lancaster area, and in turn passed both her love and talent for baking down to her four daughters.

One of those daughters was Teresa Warnock’s grandmother, Shirley Rose, who built on her family’s baking heritage and enrolled in cake decorating classes so she could later take orders for birthdays.
This basket of flowers cake was created by Savannah for entry in the 2016 Ohio State Fair.

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Savannah and Hannah Warnock in front of the little milk house that becomes their mother’s dream come true.

“Grandma then passed her knowledge down to Teresa, our mother,” she said, “and Mom loved to bake for others, too, and she baked everything from pies to pastry to cookies and did all the different cakes as well.”

The torch has now been passed to a fourth generation of bakers, and Hannah said they decided to carry on to honor their mother’s legacy.

Hannah said that during the spring and throughout the summer, they expect to be busy with graduation cake orders followed by wedding cakes, which will be a familiar sight since wedding bells of her own are on the horizon for October.

In what sounds like a plot-line from a seasonal Hallmark Channel movie, she said she will become the wife of local farmer and full-time carpenter, Devin Porter, getting married at Calvary Church of God where her father is the pastor, to be followed by an old-fashioned reception in a barn.

Seventeen-year old Savannah will be experiencing a life change as well, having completed her Christian Light Education home school curriculum with graduation set for July.

The sisters admit that launching out as new entrepreneurs has been a bit overwhelming, at least until they take to heart the wise words of advice from their late mother.

“Mom always said that if you bake with love and a passion,” Savannah said, “then you’ll be giving that love and passion to those that enjoy what you made for them.”
Robin’s Nest
Flowers & Gifts

Story and photos by Jennifer Woods

From the time she first opened the doors to Robin’s Nest Flowers & Gifts over 26 years ago until today, Robin Beekman has been actively involved in Fayette County and has kept the shop in the same Jeffersonville location.

Beekman worked for other businesses prior to starting her own — adding to over 39 years of experience working with flowers. When the opportunity knocked to open her own store as a florist, she took it. Although she used to rent the space her shop is in, she now owns it and loves being her own boss.

Beekman grew up in Fayette County. She and her husband, Gary, have been living on his family farm since they wed and will be celebrating their 39th anniversary in August.

The couple raised two sons together — Jayson and Jonathon. Jonathon is 29 while Jayson is 32 and married to Kelli. Beekman has one stepgrandson named Tommy. He has been part of the family for approximately two years and attends Miami Trace Elementary School. Beekman gave a large smile as she spoke about spoiling Tommy for Christmas with so many toys that she was asked to
“You need to support the local businesses. Amazon and Walmart are wonderful, but they don’t come back into the communities and support the ball teams, the PTOs, the schools. The small business persons are the ones keeping the community going.”

— Robin Beekman
not buy as many the next holiday season.
Life wouldn’t be complete for Beekman without her German Shepherd/black lab mix, Brutus, who she said is “the light of my life; I love him.” The other pet in her heart is Stubby — “He is a black cat with a little stubby tail.”

She spends countless hours working at her business, which offers a variety of items — afghans, candles, lanterns, stuffed animals and wind chimes, among other items. Latex and Mylar balloons can be purchased or filled with helium if customers bring them in.

Fresh flowers are delivered daily from four suppliers and then arranged by Beekman into colorful and elegant bouquets. She hand delivers many of the orders and travels outside of Jeffersonville to do so. She said being centrally located is helpful as it allows her to more easily travel to various places.

Beekman creates many types of arrangements, including fresh-cuts, planters, silks, balloon bouquets, funeral baskets, wedding bouquets and centerpieces. She has stuffed birthday party baskets with candy depending on the age of the person whose birthday it is.

As Beekman cuts stems for arrangements, many times they fall to her feet. She said Gary wants to get her a larger trash can to make clean-up after arranging flowers easier, but she laughed as she explained her preference to just toss and go. She cleans the leaves and stems up once her arrangements have been completed and delivered.

According to Beekman, the items she sells the most are roses. The yellow rose is her personal preference as “they always have a really pretty smell.”

Her favorite arrangements to design and deliver are the ones with “fresh flowers. Each bouquet is different — it’s for a different reason, a different occasion.”

As warmer months approach, Beekman will sell a mixture of items, especially funeral baskets. Some of her busiest days during the year come from occasions such as Mother’s Day and Valentine’s Day. Centerpieces are popular for larger gatherings, especially around Christmas time.

Beekman also takes pride in helping her community and does so through various means.
Last school year she donated school supplies to the Early Learning Center (also known as Head Start) in Jeffersonville.

When children sign up for the Carnegie Library Jeffersonville branch’s summer reading program, the children can bring a slip of paper into her shop and redeem it for a balloon.

Candie Rhoads, a local who recently brought in her grandchildren to collect their balloons after signing up for the reading program, thanked Beekman.

“She does a wonderful job,” Rhoads said. “My brother — for Mother’s Day — ordered my mom a bouquet and that thing is still beautiful.”

Her customers are a mixture of younger and older with many people who stop in just for a chat and a listening ear. Beekman explained that people feel comfortable when they come into her shop and she enjoys talking
with them. “You build your customer base and they’re very loyal, they’re like family.”

There are several organizations throughout Fayette County that Beekman has been involved in outside of her business. She served on the Farm Bureau Board for 37 years as either a board member or committee chair. She is a Fayette County Board of Elections member, is a member of the local Republican Central Committee, on the Zoning Board of Appeals and serves as both secretary and treasurer for the Livestock Sales Committee for the Fayette County Fair.

She said, “I like volunteering — doing something to put a smile on someone’s face.”

In the past, Beekman has assisted her local church, Jeffersonville United Methodist Church, with summer meals for kids, and has volunteered for The Well at Sunnyside, a local organization that assists families with various needs. She has also served as president of the Fayette County Chamber of Commerce Board.

Keeping busy with her business and community leaves Beekman very little free time. With the free time that she does have, she enjoys sitting down in the evenings to read her local newspaper, the Record-Herald, and occasionally watching her favorite television show, “The Big Bang Theory.”

Beekman laughed, “I just enjoy life.”

“You need to support the local businesses,” she said. “Amazon and Walmart are wonderful, but they don’t come back into the communities and support the ball teams, the PTOs, the schools. The small business persons are the ones keeping the community going.”

She said she wanted to give her customers “a very heartfelt thanks to supporting me for all these years and the years to come.”
Clinton County native Brooke Beam recently began her first professional job at OSU Extension Highland County, just finished with school. She studied ag communication at OSU and as part of that, she took some courses in the theater department and on the topic of filmmaking.

Now the agriculture and natural resources/community development educator at OSU Extension Highland County, Beam, Ph.D., noticed a natural connection between ag and video and explored it. Video communication is a huge trend in and of itself, and films that celebrate rural communities and agriculture are trending as well. Part of this is education on what food production really entails, part is celebrating farm families and another part is education about our natural environment. Beam was eager to help fill the niche, and a film festival has now been organized.

Germinate International Film Fest is next month.
in Hillsboro, with community events planned for downtown and film screenings taking place at a 400-seat theater at Southern State Community College.

“It is the first film festival for Ohio State Extension,” she said. “This is the first kind of international film festival for an office to offer in the country. … We encourage anybody who’s interested in agriculture, the environment, rural communities, food or they just like good movies to come out and see us.”

Germinate means to start to grow.

“There’s just no place to share these kinds of films … so we wanted to help fill the niche,” Beam said.

Entries were welcome in the following categories: short documentary, feature documentary, short narrative, feature narrative, short, virtual reality, student films (college age), youth films (age 18 and younger) and films produced by a college or OSU Extension.

“Right now, we have a little over 14 hours of content that has been submitted,” she said, expecting that to increase as the film festival draws closer. Film studies experts are reviewing each film for inclusion.

A third so far are foreign, arriving from Germany, Italy, Canada, England and India. Some of the films certain to be screened are “Mission Blue,” “Julian Price,” “SkyGrazers,” “Combined,” “The Pollinators,” “Chef’s Table: Christina Tosi,” “Birthplace,” “Forage Focus,” “Raising the Steaks,” “Losing Ground,” “Conservations Kids: A Green STEM Documentary,” “Dizhsa Nabani,” “To The Land,” and “Virtual Reality Exploration of Earth’s Cryosphere.”

These films are produced by The Ohio State University, Netflix, the American Angus Association, Ohio University, Haverford College and independent filmmakers. Several have won awards at other film festivals.

Organizers also opened the festival to entries in a still photography category, and a juried show will be on exhibit downtown.

The festival will also include workshops to give people of all ages a hands-on opportunity to learn.

“We’re putting down our roots in our first year,” she said. “So we should have a little bit of something for everyone, and it should be a great weekend.”
**Germinate**  
*International Film Fest*  

**Aug. 16 and 17**  
Downtown Hillsboro and Southern State Community College,  
100 Hobart Drive  
Tickets to the many facets of the event are available at the  
Highland County Extension Office at 937-393-1918 or online at  
https://filmfreeway.com/GerminateInternationalFilmFest/tickets

A detailed schedule with ticket prices is not yet available,  
but here are daily highlights:

**Friday**  
*Downtown Hillsboro, at the decommissioned fire department building*  
- Special farmers market at lunchtime  
- Workshop by Meghan Thoreau, Pickaway County extension educator, on teaching robotics and drone technologies to youth  
- Workshop by Dr. Brooke Beam on the history of agriculture in film  
- Photo exhibit and virtual reality experience available until dinner  
- Screening of “Mission Blue” and “Birthplace”  
- Dinner in the Old Hillsboro Fire Department  
- Transition to Southern State to continue screenings and view an outdoor light show

**Saturday**  
*Southern State Community College*  
- Screenings continue in the morning  

*Downtown Hillsboro, at the decommissioned fire department building*  
- Photo exhibit and virtual reality experience available  
- Tour of historic downtown Hillsboro

*Highland County Administration Building,  
119 Governor Foraker Place, large meeting room*  
- Workshop on “Chef’s Table with Christina Tosi.” Netflix film, shot in the kitchen of Tosi’s aunt, Sylvia Meyers, in Clinton County. Tosi is founder and chef of Milk Bar.  
- Workshop on beef production and how different methods affect taste with Dr. Lyda Garcia, a meat science assistant professor at OSU.

*Karnes Orchard, 8200 Worley Mill Road*  
- Farm-to-table dinner with red carpet event beginning at 6 p.m. An awards ceremony for the festival will be held at the dinner. Dr. Jim Linnie, owner of White Clover Farm, is donating the grass-fed beef for the dinner, which will have about 100-150 seats available. The evening will close with an outdoor film and astronomy workshop by Dr. Tom Blaine, associate professor at OSU. An outdoor light show is also planned.
RECOGNIZING OHIO’S PRESIDENTS

Trail makes it easy to visit sites
Virginia calls itself the “mother of presidents.” But Ohio has fathered nearly as many of our nation’s chief executives.

For anyone who doesn’t remember grade school history, presidents Ulysses Grant, Rutherford B. Hayes, James Garfield, Benjamin Harrison, William McKinley, William H. Taft and Warren Harding were all born in Ohio.

Since both Ohio and Virginia claim William Henry Harrison (he was born in Virginia but elected from Ohio) the presidential competition between the two states could be considered dead-even at eight each, according to Tamara Brown of TourismOhio.

To raise awareness of the role the Buckeye State played in producing these leaders, the Ohio History Connection and TourismOhio joined efforts earlier this year to publish a Presidential Trail — one of 65 roadmaps aimed at familiarizing both visitors and residents with the way Ohioans created the United States we know.

“We’ve worked with TourismOhio on several initiatives with a goal to preserve and share our state’s history,” said Savannah Johnson of the Ohio History Connection. “We collaborated on a series of road trips for the spring/summer travel season. Other historic sites are featured on the ‘Highway to History’ road trip and the ‘To the Moon and Back’ trip.”

“The 13-stop Presidential Trail invites travelers to find history here in Ohio by highlighting homes, libraries, museums and monuments that tell the life stories of the eight U.S. presidents elected from Ohio,” according to a TourismOhio news release. “We are especially interested in attracting school groups,” Brown said.

Stops on the Ohio Presidential Trail are:
Salt writer earns award

Salt contributor Jane Beathard won a second place in magazine writing at the Outdoor Writers of Ohio’s annual conference in May. Her prize-winning story — “Pilgrims with binoculars: Lake Erie shores offer birding adventures” — appeared in the March/April 2018 issue of Salt in the Southwest region. It featured bird watchers traveling to Canada in pursuit of migrating warblers and other species.

1. William Henry Harrison’s Tomb, North Bend (near Cincinnati)
2. William Howard Taft National Historic Site, Cincinnati
3. U.S. Grant Birthplace, Point Pleasant
4. U.S. Grant Boyhood Home & Schoolhouse, Georgetown
5. Warren G. Harding Home & Memorial, Marion
6. Rutherford B. Hayes Library & Museums, Fremont
7. Garfield Memorial, Lake View Cemetery, Cleveland
8. James A. Garfield National Historic Site, Mentor
9. James A. Garfield Birthplace, Moreland Hills
10. Hiram College (where Garfield met his wife), Hiram
11. William McKinley Library & Museum, Canton
12. National First Ladies’ Library, Canton
13. National McKinley Birthplace Memorial & Home, Niles

Brown said it was difficult to exclude other interesting sites like the U.S. Air Force Museum near Dayton and the Harding Cabin in Deer Creek State Park in Pickaway County.
Visitors to the museum can tour a special hangar and board retired presidential planes — like the one that carried John F. Kennedy’s body from Dallas to Washington D.C. following his 1963 assassination.

Legend has it the Harding Cabin is where the 29th president entertained cronies and less-reputable friends away from the public spotlight.

“We tried to pick the most inspirational (places),” Brown noted.

Among her favorites are the Garfield Memorial at Lake View Cemetery in east Cleveland and the Hayes Library and Museums in Fremont.

Garfield was assassinated in 1881 by a disgruntled job seeker. Both he and his wife, Lucretia, are buried in the memorial. It was fashioned by immigrant stonemasons from the nearby Little Italy neighborhood.

“You can walk in and see the history of (the Garfields’) lives,” Brown said.

There are other notables buried in Lake View, including crime fighter Elliott Ness and oil tycoon John D. Rockefeller, she added.

“The cemetery is basically an arboretum,” Brown said.

The Hayes Library was the first official presidential library in the country and continues to draw both tourists and scholars.

The restored home, called Spiegel Grove, and museums sit within a 25-acre park. All are protected by a wrought iron fence and gate that once surrounded the White House.

Find the Ohio Presidential Trail map at Trails.Ohio.org and click on the list view. Scroll down to the “Ps” to find the trail.

Check each site for specific opening days and hours. Some are open only seasonally.
"Little Miss Sure Shot" — or Annie Oakley — is a staple of American Western history and one of Ohio’s most notable celebrities. But in Darke County, where she was raised and where she later died, Oakley is even more than that. And every year since 1963, the county has celebrated their most famous daughter with the Annie Oakley Festival.

“She was truly from Darke County,” said Jennifer Peck, the festival’s second vice president and parade chairperson. “She put Greenville on the map.”

Peck described Oakley’s life, saying that she toured with Buffalo Bill’s Wild West Show, and that she also won shooting contests both nationally and around the world. “She would beat out the men left and
“She was the epitome of what females today look at as a positive role model.”
— Jennifer Peck, festival second vice president and parade chairperson

right,” Peck said.
She added that Oakley’s father taught her to shoot and that she originally pursued it to help raise money for her family, but then became “a star in her own way,” Peck said.
She further described Oakley as “a very empowering woman.”
Greenville honors Oakley every day throughout the year, with a special section for her in their museum and with an Annie Oakley Memorial Park, Peck added.
But once a year, the city sets aside time to not only celebrate Oakley, but also to come together as a community. This year’s festival is July 26-28 at the south end of the Darke County Fairgrounds.
Peck listed some of the many events, including: shooting contests, an Annie Oakley costume contest, whip artistry demonstrations, live entertainment from local bands, a car show and wiener dog races. She added that there are also “all kinds of vendors,” offering everything from food to antiques.
“It’s a very packed weekend,” Peck said.
Peck added that a K-9 unit demonstration, and that the Miami County Search and Rescue will show festival-goers how they train their dogs.
“We try to include a lot of local people,” she added.

And, of course, Saturday morning will feature the annual Annie Oakley Parade. It will begin at 10:30 a.m. and travel from the fairgrounds to downtown Greenville, according to the festival’s webpage.
“It’s really a neat thing,” Peck said.
She also said that the festival brings together, not only the city of Greenville, but people from across the country.
“I’m amazed at the people who are not from this area but who love Annie Oakley,” she said.
Oakley’s legacy was, indeed, one that went far beyond her shooting prowess. “She was the epitome of what females today look at as a positive role model,” Peck said.

To learn more about the Annie Oakley Festival, visit annieoakleyfestival.org.
Column by Kay Frances

There came a time when I realized that I was going to have to clean up my act and get healthy. I was over 40 years old and took a good look at my family history. Uh oh! I realized that my family has the longevity of a moth! All of my grandparents were gone by the age of 60. I have come to realize that if longevity is only about genetics, I have about five minutes left to live. I’m actually feeling a little faint. I’m not sure I’ll even make it through this column.

But, the people who know about these things tell us that a lot of our health has to do with what we ingest. They say “you are what you eat.” If that’s true, then I was a potato chip. So, I had to get serious about making some changes.

It seems that every decade, the body gets less and less forgiving. When you are a teenager, you have an iron stomach and can make a meal out of Doritos and a Mountain Dew. In college, my diet was horrific and was largely centered around ramen noodles. And, cereal. Lots of cereal. In my 20s, I would frequent places they used to call “brass and fern” restaurants. The appetizer would be loaded nachos piled sky high. And, you were just getting started! If I ate that now, I would be in bed for two days with a food hangover. Then came the entree. This was usually some sort of combination plate with assorted artery-clogging foodstuffs like deep-fried mushrooms and potato skins. Everything was smothered with cheese and sour cream. But, when you’re young, there are no doctors telling you to limit “this” and avoid “that.” Your entire diet plan was, “if it tastes good, eat it.”

Most of the food I eat now I consider to be “medicine.” Like salad. And Greek yogurt which is essentially fermented milk that’s been heated and mixed with two types of live bacteria, Lactobacillus bulgaricus and Streptococcus thermophilus. Yum! Those Greeks sure know how to party!

I give an inordinate amount of thought to how much “roughage” I have in my diet. When you are younger, you give no thought to being “regular.” My brother and I were appalled to discover how much of our conversations now revolve around this topic. Has it really come to this?

But we have to balance good, healthy eating habits with enjoying life. I’ve almost been thrown out of parties for daring to utter that I don’t care for avocados, or their ugly stepsister, guacamole. And, I do not enjoy kale. To me, it tastes like what you pull from the bottom of the lawn mower. Of course, with enough Ranch dressing, you can make anything palatable, but that defeats the purpose of why you were eating kale to start with.

I think the key to a healthy life is balance and moderation. Come to think of it, I haven’t balanced out those salads with any cheesecake lately.
**Mama’s Chicken Egg Rolls**  
— From Christina Hughes, of Wilmington

Canola oil  
2 packs of egg roll wrappers (32 total)  
Shredded chicken breasts  
2 heads of cabbage, shredded  
8 carrots, shredded  
1 can of water chestnuts, chopped  
3 tablespoons garlic salt, to taste  
2 tablespoons garlic powder, to taste  
1 tablespoon pepper  
La Choy sweet and sour sauce  
1 tablespoon parsley  
Paper grocery bag with paper towels, for draining

Gather a large, deep skillet. Add canola oil and heat to 350 degrees. In a large bowl, mix all the filling ingredients together. Have a small bowl filled with water at the ready.

When the oil is hot, start rolling egg rolls:
• place filling in wrapper with a corner facing you
• fold in sides and roll to the end  
• brush water on the final corner to seal
• place sealed side down in pan

Cook about 6 or 7 at a time for about 10 minutes, flipping halfway through or until golden brown. Place on the paper bag and paper towels for draining. You can make double batches and freeze. To reheat, place into a 350 degree oven until warm and crisp.

Hughes notes she uses a cheese grater to shred cabbage, but you can use whatever works for you. Boiled or rotisserie chicken is suggested to make the process faster. The vegetables, meat and spices used in this recipe are flexible, so use what you enjoy. Her mother uses La Choy sweet and sour sauce, so that is what she prefers.

---

**Castor Oil Cookies**  
— From Virginia Shipley, Winchester

1 cup white sugar  
1 cup molasses  
1 cup milk  
1/2 cup castor oil  
1/2 teaspoon salt  
1 teaspoon baking soda  
2 teaspoons ginger  
Flour, as needed

Mix well and use enough flour to make a dough that can be rolled. Roll out dough, cut and bake at 375 degrees. Two cookies are equal to a dose of castor oil, Shipley notes.
Butterscotch Brownies
— From Valerie Rose, Wilmington

1  cup brown sugar
1/4  cup butter, melted
1  egg
1  teaspoon vanilla
1/2  cup chopped nuts
2/3  cup flour
1/4  teaspoon salt
1  teaspoon baking powder

Melt butter and stir in brown sugar. Add egg, vanilla and nuts. Stir well. Then, add flour, salt, baking powder; mix well.

Grease a 9-inch square pan with butter and pour in the batter. Bake the brownies at 350 degrees for 20 minutes. Cool and cut into squares.

Easy Tomato Salsa
— From Sofia Burgess

Yield: 2 cups

1 1/2 cups finely diced plum tomatoes
1/2 cup finely diced white onion
1/2 cup finely diced fresh cilantro
2 tablespoons cider vinegar
1 teaspoon sugar

Place all ingredients in a small bowl and mix well. Set aside for 1 hour to let the flavors meld.

Tomato Basil Squares
— From Nancy Daugherty

1  package (10 ounces) refrigerated pizza dough
2  cups shredded mozzarella cheese, divided
1/4  cup Parmesan cheese, grated
2  teaspoons dried basil leaves
3/4  cup mayonnaise
1  garlic clove, pressed
4 to 5  plum tomatoes, seeded, thinly sliced

Preheat oven to 375 degrees. Sprinkle a little flour on a large cookie sheet. Press out dough to within 1 inch of the edge. Very lightly oil crust. In a medium bowl, combine 1 cup mozzarella cheese, Parmesan cheese, basil, mayonnaise and garlic. Mix well. Spread mixture over lightly oiled crust. Place thinly sliced tomatoes in a single layer over the mixture. Sprinkle the second cup of mozzarella cheese over the tomato slices. Bake 20 minutes; top will be light brown. Serve warm.
**Tomato Stack**  
— From Chef Pierre Wolfe

Vine-ripened heirloom tomatoes (red, yellow and green)  
4 ounces fresh mozzarella Di Buffalo  
4 ounces French feta  
4 teaspoons white truffle oil  
1/2 teaspoon balsamic vinegar  
4 leaves of red lettuce for garnish  
1/2 ripe cantaloupe melon, cut into wedges  
1/2 pound thinly sliced prosciutto

Cut the tomatoes, feta and the mozzarella into thick slices. To stack the tomatoes, place a slice of red tomato in the middle of the serving plate. Top it with a slice of fresh mozzarella, then, with a yellow tomato. Take a slice of feta and place on the yellow tomato. Put the green tomato on top. As a topping, add some ham to the stack. Sprinkle some white truffle oil and balsamic vinegar over the stack. Take some of the melon slices and wrap with a slice of Prosciutto as a sweet side dish.

**Tomato, Red Pepper and Basil Feta Dip**  
— From Woodhaven Farm

3 garlic cloves  
1 jar (7-8 ounces) roasted red peppers, drained  
1 cup rehydrated sun-dried tomatoes  
1/4 cup pepperoncini, stemmed and seeded  
1 1/2 cups feta cheese, crumbled  
8 ounces cream cheese, softened  
1/4 teaspoon soy sauce  
1/4 cup olive oil  
1 cup fresh basil  
1 cup flat leaf parsley

Blend garlic, peppers, tomatoes and pepperoncini in a food processor until finely chopped. Add the cheese, soy sauce and adjust seasoning. Blend until smooth and while the motor is running, gradually add the oil. Add the basil and parsley and pulse until finely chopped. Makes about 4 cups. Serve with pita chips, cucumber or radish slices and celery.
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Funding for this advertisement is partially paid for by ODOT office of transit.
One more thought ...

“Soon it got dusk, a grapy dusk, a purple dusk over tangerine groves and long melon fields; the sun the color of pressed grapes, slashed with burgandy red, the fields the color of love and Spanish mysteries.”

— Jack Kerouac, “On the Road”

Photo by Adrienne McGee Sterrett
Corn soaks up the summer sun in Van Wert County.
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