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In the July/August issue, the shaker was hidden on page 14, on the hands of the angel statue. Congratulations to our most recent winner, Linda Gartin, of Portsmouth.
CONTENTS

Features
Delaware County home to self-proclaimed cradle artist .................... 7
In the Kitchen With.......................... 11
View from the rails .......................... 14
A day in the life of a stressed-out American .............. 17
Carving the past .............................. 18
Prisms of the past............................ 20
Throwback Recipes ............................ 23
Should I plan a Weekend Road Trip............... 24
Reader Recipes ................................. 26

Recipes
Caramel Corn................................... 27
Chopped Olive Dip ......................... 27
Corn Potato Bacon Chowder.......... 26
Crock Pot Apple Butter .................. 23
Judy Wouddy’s Beanie Weenies...... 26
Old Fashioned Raisin Pie ............... 26
Roasted Brussels Sprouts with Apple and Bacon ......................... 23
Stuffed Zucchini.............................. 6

On the Cover
This photo of breads made by Beverly and Jeff Drapalik is by John Hamilton.
This issue of Salt magazine celebrates all things travel.
And Ohio has a lot to celebrate.
From the closer-to-home offerings of Ogden Acres — dear Lord, thank you for blessing us with bread — and a woodworker who is doing what he loves, to the trip-worthy Cuyahoga Valley Scenic Railroad and the Ohio Glass Museum and Studio. And if you happen to be doing a little shopping or sightseeing in the Columbus area, keep your eyes out for the works of an Ohio sculptor.

While you’re out seeing what all the road can offer, drop us a line about your favorite spots. We’d love to shine a light on the hidden gems out there.

We’re continuing to reminisce about Salt magazine’s 10 years, and we’d love to know how the magazine has impacted you over the years. Let us know what you think.
Here’s to 10!

I have one foot in summer and one foot in fall these days. And this recipe, adapted from budgetbytes.com, embraces that fact. Sausage adds a deeply savory, “heavier” fall flavor while fresh produce keeps it light. Basic pantry staples here can be elevated to something delicious.

**Stuffed Zucchini**

<table>
<thead>
<tr>
<th>4-8</th>
<th>small zucchini (about 7 inches long)</th>
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<tbody>
<tr>
<td>4-6</td>
<td>links sausage, removed from casings and crumbled</td>
</tr>
<tr>
<td>2</td>
<td>cloves garlic, chopped Italian breadcrumbs, to taste</td>
</tr>
<tr>
<td></td>
<td>shredded mozzarella cheese, to taste</td>
</tr>
<tr>
<td></td>
<td>pasta sauce, jarred or homemade</td>
</tr>
<tr>
<td></td>
<td>salt and pepper, to taste</td>
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Wash zucchini. Cut in half lengthwise and scoop out flesh within a quarter inch or so of the skin. A grapefruit spoon works well for this. Roughly chop the flesh and reserve in a bowl. Arrange zucchini boats on baking sheets.

In a skillet, brown sausage until cooked through. Drain grease, if needed. Add garlic and chopped zucchini flesh to the skillet with the sausage and saute until the zucchini is warmed through and softens somewhat. Season.

Remove from heat, and stir in breadcrumbs, pasta sauce and cheese until the mixture holds together. Stuff zucchini boats. Dot with more pasta sauce and sprinkle with cheese, to taste.

Bake uncovered at 375 degrees for about 30 minutes.

Options: Bulk Italian sausage may be used, or consider plain sausage with the addition of Italian seasonings.
Despite being an internationally acclaimed and award-winning heavy metal sculptor, Mac Worthington doesn’t intentionally seek to convey messages, themes, nor bring causes to attention with his art. Worthington is more focused on the space, color and design of his pieces.

“People buy for two big reasons — color and space,” he said about his commissioned work, which at times he will conform to the buyer’s wishes. However, “They have been well-received or I wouldn’t do them.”

Worthington paints abstract cityscapes. He said one woman saw one of his cityscapes and asked that he paint a sun into the scene.

“I said sure, I’ll put a sun in it,” he said. “A lot of artists won’t do that, but that is what most of it is. If you’re going to do this to make a living but say you’re not going to do (what the patron has asked), you just lost $1,000 or more in commission. So, I incorporate their ideas of color and space.”

Worthington’s body of work — what seems to be an unending — includes wall sculptures, abstract paintings, large and small outdoor sculptures, and functional art for public and corporate spaces.

“All of my work is radical or expressionistic abstract,” he said. “I find abstract heavy iron sculpture to be romantic.”

Many of Worthington’s
pieces are sleek, brightly colored stainless steel or aluminum sculptures that stand 10-20 feet tall. Yet, his earlier works were created from different metals entirely.

“When I started, I worked in iron and steel,” he said as he walked around in his front yard, which is now a sculpture park. “A lot of these I call my early works. Some go back into the ‘70s. Some of the steel ones, we had to have 18-wheelers and forklifts to take them to the client. You couldn’t lift them.”

Sometime later in his career, Worthington switched to working with aluminum and stainless steel, which he said “is prettier and more manageable.”

Worthington said he doesn’t get artist block.

“The ideas come easily to me,” he said. However, “I’ve done so many pieces now that I’m running out of names. I have title block. You got to have a name — something to connect to the piece.”

Worthington said he has a list of every piece he has created, which helps him avoid the duplication of names. He said he consults the list before he names a new piece.

“Did I use that name already?” he’ll ask himself. “I’ll go and look or for some
of the really good titles I’ll call it edition II or III.”

Little kids, Worthington said, are the best at naming his pieces.

“You get a 7- or 8-year-old kid and they’ll tell you right away what it looks like to them,” he said. “They’re the best, because when you get somebody older, they’re thinking just too hard and don’t come up with anything.”

Worthington installs most of the larger pieces he creates for patrons. He said that he and his assistant, Collin Prindle, who Worthington calls his “Ace Extraordinary Installer,” installed 100 pieces for clients just this summer alone. He said a month ago, the two of them installed a piece 25-30 feet in the air.

“It took us four hours to get it up there,” he said. “Everybody wants this stuff installed up high. They seem not to want anything at eye level anymore.”

Worthington said he always knew he was going to be an artist growing up. Both of his parents were artists. His father was a sculptor who worked in bronze, and his mother did enameling and silver work.

“I’m what I refer to myself as a cradle artist,” he said. “I grew up with it.”

Worthington said he is completely self taught.

“I’ve just been lucky that my work was well-received, because when I first started with steel, I rented this tiny, weeny, small space down in the Short North of Columbus,” he said. “It’s a tough living. It is hard. You got to be hustling it all the time, and you can’t rest on your laurels.”

Worthington can be found on Facebook, Twitter, Instagram, Fine Art America, and in a publication in England. He said he enjoys the marketing part of his business.

“I spend three to fours every day just on marketing. Now I’m everywhere,” he said. “My work is in every state in the country, plus Canada, England, France, Spain, Germany, Italy, Greece, and the Virgin Islands. I get a lot of business through Facebook more than I do my gallery.”
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The Laurels
A Skilled Nursing and Rehabilitation Center
At the Clinton County Farmers Market, one can expect to find everything from vegetables to homemade pottery.

But one booth — belonging to Beverly and Jeff Drupalik of Ogden Acres — shows a bountiful bouquet of bread, from sourdough to cinnamon raisin bread. And the whole thing started as a hobby, inspired by their son Joe, a baker in Dayton.

“He started it, but then also we went out to San Francisco to Tartine Bakery, which is kind of a nationally known bakery, and their products are amazing,” said Jeff.

Jeff was so impressed by
“Everything we make is made here in our kitchen. So, we really don’t buy anything outside and resell it. We use no preservatives. So, with these things, we tell people they have to eat them as soon as they can.”
— Jeff Drapalik

their products he bought their cookbook and used it as the basis for all their sour-doughs, beignets, brioche hamburger buns and more. From that, they branched out into other types of baked goods like scones and buttermilk biscuits.

Beverly’s interest in baking actually began earlier than Jeff’s. A bread they sell at their booth has been something Beverly has baked for the last 32 years.

“I got the starter from a friend in Atlanta and I started making the bread when our kids were little, just for us and giving it to people as gifts. So, this particular starter is very, very old,” said Beverly.

With their baked goods, among the things they take pride in using homegrown ingredients.

“Everything we make is made here in our kitchen,” said Jeff. “So, we really don’t buy anything outside and resell it. We use no preservatives. So, with these things, we tell people they have to eat them as soon as they can.”

“Or freeze it,” added Beverly.

The couple has felt encouraged by farmers market patrons to expand and try different items to bake. They also hope their customers feel encouraged to try baking bread themselves.
Sourdough Bread (adapted from “Tartine Bread”)

- 625 grams plus 25 grams water
- 200 grams leaven
- 900 grams bread flour
- 100 grams whole-wheat flour
- 20 grams salt

Mix 625 grams of water and leaven in a mixer with the paddle attachment. Change to the dough hook and mix in both flours until thoroughly incorporated. Cover; let rest for 30 minutes.

Add salt and 25 grams of water to the dough and mix with the dough hook for 4 minutes.

Transfer dough to bowl; cover with plastic wrap. Let the dough ferment for 4 hours. For the first 2 hours, turn the dough every 30 minutes: Moisten hand; reach into the bottom of the bowl and lift the dough, folding it over the top. Turn the bowl a quarter turn until you have flipped the dough four times. For the last 2 hours, turn the dough every hour.

Place dough on a lightly floured surface. Using a bench knife, cut the dough into two equal parts. With the bench knife, form two balls with the dough, letting them rest for 25 minutes.

On the lightly floured surface, stretch the dough. Fold the left side of the dough toward the center; fold the right side into the center; fold the top side into the center; fold the bottom to the center. Flip the dough over. You should have a ball of dough. Begin to pull the dough, creating tension in the surface of the dough. Repeat the pulling process several times in order to create tension in the dough’s surface. Repeat for the second ball of dough.

Place the dough balls in a rice-floured bread boule basket and cover with plastic. The bread can either rise on the counter for 3-4 hours in the bread basket or overnight in the refrigerator.

Heat a double dutch cast iron cooker at 500 degrees for 45 minutes. Wearing heavy duty kitchen mitts remove the cast iron cooker from the oven and remove the top from the bottom. Remove the plastic from one breadbasket, place parchment paper over the bread basket and invert it onto the parchment paper. Carefully place the bread with the parchment paper in the bottom of the cast iron cooker. Score the bread with a sharp knife. Reduce the oven temperature to 450 degrees. Place the cover on the cast iron cooker and put into the oven. Bake the bread for 20 minutes. Open the oven door; remove the cover on the cast iron cooker, close the oven door and bake for another 20 minutes. Remove from the oven and place on a cooling rack. Repeat the process for the second loaf.

Enjoy your bread.

For a detail more description of the process, creating leaven, and other recipes read “Tartine Bread” by Chad Robertson.

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<tr>
<th>Size</th>
<th>Description</th>
<th>Price</th>
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<tr>
<td>40’x60’x12’</td>
<td>Garage/Hobby Shop</td>
<td>$24,900</td>
</tr>
<tr>
<td>30’x60’x12’</td>
<td>Storage Building</td>
<td>$15,900</td>
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<tr>
<td>30’x36’x10’</td>
<td>Horse Barn with 8’ Lean-to</td>
<td>$22,900</td>
</tr>
<tr>
<td>30’x40’x10’</td>
<td>Garage/Hobby Shop</td>
<td>$13,900</td>
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<tr>
<td>24’x32’x10’</td>
<td>Garage/Hobby Shop</td>
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<td>Drive Thru RV Storage</td>
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- 5-12’ Bays
- Soffit/Wainscot Optional
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- Soffit Optional
- 2-9x8 Garage Doors
- 1-3’ Entry Door
- Soffit Optional
- 2-12x14 Garage Doors
- 1-3’ Entry Door
- Soffit/Wainscot Optional

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Chugging along on the Cuyahoga Valley Scenic Railroad, passengers hardly realize they are just miles from some of northeast Ohio’s busiest urban areas.

All around are the sights and sounds of untouched nature with deep forests, rolling hills, cascading waterfalls and open farmlands visible from the train’s windows.

Riders may see bald eagles circling overhead and white-tails scampering near the tracks. They are all part of the experience as the train winds between the Cleveland suburbs and Akron through the 32,000-acre Cuyahoga Valley National Park — Ohio’s only true national park.

The Cuyahoga River is visible at many spots.

Once infamous as the nation’s “burning river,” the Cuyahoga has come a long way since the 1969 fire that set the modern American environmental movement ablaze.

Today, the upper portions of the river (22 miles inside the park) are pristine and serve as a testament to what can be accomplished when government and ordinary citizens work together to achieve a common goal.

At other points on the trip, riders can glimpse portions of the historic Ohio & Erie Canal.

Once a lifeline of the state and nation, the canal ferried people and goods between Lake Erie and the Ohio River in the early 1800s and helped open the western and southern United States to settlement.

Today, the canal is a recreational destination for anglers and other outdoor enthusiasts. Its old towpath is a 19-mile hard-surfaced trail that draws thousands of cyclists and hikers each year. All these things are visible to the more than 168,000 riders that hop on the scenic railroad annually, according to Katie Brewer, the railroad’s public relations director.

Most are local or hail from surrounding states like New York and Michigan, she added.

Trains operate year-round with 2 to 3.5-hour scenic tours offered daily.

Cyclists — and their bikes — are welcomed aboard from May to October.

Joe Johnson traveled 2,000 miles from Las Vegas to celebrate his 60th birthday on the railroad.

He biked a portion of the towpath trail before jumping aboard the train (with his bike) to return to his boarding station near...
Cleveland. He loved the contrast between the natural surroundings and the immediacy of major thruways.

“It was like being in the middle of a forest even though there were tall highway bridges far overhead,” Johnson said.

He also liked touring the Canal Exploration Center that is located at Valley View along the trail. The center is a museum dedicated to the construction and operation of the old Ohio & Erie Canal.

Breakfast rides on the train are scheduled on Saturdays in July and August with dinner rides on Friday nights from June through October.

Other special events like beer and wine tastings, murder mysteries and child-themed Christmas rides are scheduled seasonally.

Most popular trips are the “Polar Express” (based on the movie) and “Steam In The Valley.”

Families dress in pajamas to board the “Polar Express” train which runs 42 nights from mid-November to late December and drew 46,000 riders last year, Brewer said.

The railroad was incorporated in 1972 as a non-profit dedicated to preserving and renovating historic railcars for the benefit of future generations. Those collected cars now number two dozen, Brewer said.

A current capital campaign aims at restoring a Rail Diesel Car, which is a self-propelled passenger car driven by an engineer. It would attract group events and small parties, Brewer said.

Other planned capital projects involve restoration of a handicapped-accessible dining car and a “Edutainment” car where children can learn about rail history.

“It will be sort of a rolling children’s museum,” Brewer said of the car.

The scenic railroad runs on rails of the old Cuyahoga Valley Line that served Cleveland, Canton and smaller towns in between during the late 1800s.

A cooperative effort with the national park began in 1989 as a way of offering sightseeing excursions and make the park more accessible to people of all ages and abilities.

No other national park in the country has a non-profit heritage railroad operating within its boundaries, promotional literature boasts.

A core group of 200 to 300 volunteers help the 50 full-time employees keep trains moving. They are at the heart of the railroad’s mission. They do everything from routine maintenance of passenger cars and locomotives to staffing the ticket offices and onboard concession stands, Brewer noted.

“As a non-profit, we would not be able to operate without our volunteers,” she said.
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A day in the life of a stressed-out American

Column by Kay Frances

Your dog wakes you up at 4 a.m. and needs to go out. You aren’t able to go back to sleep until 10 minutes before the alarm rings. You hit the snooze button a couple of times, then finally get up. You wonder how you’re going to get by on four hours of sleep and if you don’t get moving, you’re going to be late to work. You hope that the stars align and that you hit every green light perfectly.

Coffee. Must have coffee. With no time to make any, you decide to just wait until you get to work to java-start your day.

You start the car, and the gas warning light is on. You hadn’t planned for a stop to get gas in the morning, but have no choice. The prices just dropped by 5 cents, so there are long lines at every pump. You contemplate what everyone thinks they are going to do with that whopping extra 60 cents they are saving.

You are late to work and of course it’s the day your boss needs to see you “first thing.” So there is no chance of slinking unnoticed into your cubicle. She says that smart-alecky thing that people say when they want to shame you for being late. “Well, good afternooooooooon!” She lets you know that there is a budget crunch and you are going to have to let two people in your department go. You get to choose. Great. Could this day get any worse?

But, wait! There’s more! You stop by the break room to grab some coffee, but an empty pot has been left on the burner and now has burned, caked-on coffee residue. For a moment, you ponder scraping it into a bowl and just eating it that way.

You go to your cubicle and flip on your computer, but only get the Blue Screen of Death. You call I.T. and tell them you are having computer problems. They wryly ask you if it’s plugged in. Ha. Ha. Very funny.

Your least favorite co-worker appears at your desk to lament about her bad day so far. She’s drinking coffee. You have zero empathy and even less tolerance for her than usual. Normally, you let her blather on with lots of polite “yeahs” and “uh-huhs,” but today you tell her to “put a sock in it.” She walks away grumbling under her breath about “some people.” Knowing that people are on the chopping block, you run after her and apologize. You feel your soul quietly slipping from your body.

And, it’s only 9 a.m. Have you ever had one of those days? When we are in the throes of it, it feels like a downward spiral with no end. So, the best thing to do is stop, take deep breaths and try to find some humor in the situation. Even if we can’t control what is happening, we can always control how we view the situation.

And, maybe consider switching to tea.
CARVING THE PAST

Highland County man expresses creativity with wood

Story and photos by Tim Colliver

In a little woodworking studio just north of Buford, Dwight Thomas can take an ordinary chunk of wood — maple, black walnut, hickory — and in a matter of weeks he’ll transform that lump of lumber into a masterpiece of a wooden animal, piece of furniture or a reproduction of some Native American article.

“When I went to school, I liked the artistic things,” he said. “Part of my family heritage is that when the two Thomas’ brothers came over from Wales, they ended up in the Toledo area, and the one brother named Henry married a full-blooded Portawatomi bride which would explain why I love doing the Native American pieces — it’s in my blood and family history.”

Thomas doesn’t limit himself to only “Indian” crafts, but has also created 65 muzzle-loaded custom built rifles, native-type bows out of hickory and osage orange wood, and cedar-lined feather boxes that are available at Spirit Winds Trading Post in Amelia.

He also, by his own admission, “dabbles” in creating one-of-a-kind furniture pieces, such as a seven-foot walnut dining room table he built last Thanksgiving for one of his grandsons.

It all began in 1961, he said, when he got a job at the Vulcan Corp. Heel Plant in Portsmouth making shoe lasts, which he said was the wooden form that holds the stretched leather for the manufacture of shoes.

“When I started, they taught me to make the models that they put in the lathe to duplicate a pair of shoes at a time,” he said. “I was a model maker using the measurements and the designs for the toe fit.”

He worked in that industry until retirement in 2007, taking his fit and design model making talents to other shoe manufacturers in the country as the American shoe manufacturing industry began to disappear in the mid-1980s, according to the Scioto Historical Society, to outsourcing to China.

He said he was living in Massachusetts toward the end of his working days and in Boston, he recalled a statue of an Native American chief who was holding a pipe...
LEARN MORE
D.L. Thomas Fine Arts Studio
3846 Hereford Road, Buford
He can be reached at 937-446-1350 and DLThomasFineArtsStudio.com.

in his hand that had a pair of animals on it. "I liked the idea of blending nature with the peace pipe," he said. "So I sketched out an idea and put a buffalo on the stem and the bear on the bowl, and the final product is all one piece hand-carved out of walnut, and it’s joined at the mid-section with a connector made out of curly maple — those animals are not glued on to the pipe, it’s all a one-piece carving."

Another of his reproductions is a replica of ceremonial-style tomahawk that he said was unearthed in central Ohio in 1930, with the “flint knapping” done by Harold Elam, of Springboro, to resemble the original article.

He said he hand-carved the handle with the serpent all in one piece out of walnut with ivory, bone and copper inlays, the inspiration for the serpent coming from the Serpent Mound effigy in northern Adams County.

Many of his creations, which he says he does purely for relaxation and enjoyment, are time-consuming, and he figured if he approached it like an eight-hour a day job, he could easily put two to three weeks’ worth of work into them — 160 to close to 300 actual hours.

He said he enjoys the challenge of creating something out of what looks like a block of wood, with one of his biggest challenges being a replica of a Native American raven bowl, which he saw during an episode of “Antiques Roadshow.”

It caught his eye, and after taking a photo of the item off of the TV screen, set about carving and sculpting a reproduction out of walnut. The show said the original item came from Alaska from the seller’s great-great-grandfather in 1877.

“I just do it for relaxation — if I’m not doing yard work or gardening, or fooling with the chickens,” he said with a smile. “That ‘honey-do’ list can take a lot of time if you’re not careful.”
Ohio Glass Museum features museum, studio

Story by Sarah Allen
Photos courtesy of Ohio Glass Museum

The past can be a delicate thing — and nowhere is that more true than at the Ohio Glass Museum.

The museum was originally created when the area’s visitors bureau was looking for a new attraction in Lancaster. The final decision: a glass museum.

Museum director Bill Eckman said the decision was reached due to the “importance of glass-working in this area and the region.”

Eckman described a typical visit to the museum, which begins with a 15-minute film about the history of glass-making. “It’s very informative,” he said.

Following the film, Eckman said guests can explore several touring areas. In the primary area, he said, the museum “changes out the major exhibit every six months.” That exhibit will feature glasswork within a certain theme, with pieces coming from both the museum’s archives as well as from glassworkers in the community. Currently, the museum has about 5,000 pieces in its archives.

The current theme, according to the museum’s website, is all about pressed glass. The website also lists past exhibit themes, which include: “Cranberry Glass,” “Iridescence in Essence” (carnival glass), and “Got Milk Glass and Bottles.”

Other exhibits include a history room, which showcases periods of glassmaking throughout time, as well as a “Treasures of Ohio” room. Eckman said that the museum’s building used to be a bank, and that the Ohio room is actually in a walk-in vault.

Other exhibit areas include one that highlights Anchor Hocking and Lancaster Glass Company, and another that focuses on the high volume manufacture of glass.

And while these exhibits allow guests to better understand the history and intricacy of glass-making, a favorite stop at the Ohio Glass Museum is its studio.

Eckman said that the process, “is very verbally explained.” In addition, guests have the opportunity to purchase the piece that they just saw being made. And, if not that particular item, the gift shop includes a multitude of other pieces that were made there in the studio.

The museum also offers classes, which require sign-ups. The website details various class themes, such as making ornaments, beads and paper weights.
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National Church Residences

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Roasted Brussels Sprouts with Apple and Bacon

1 pound fresh Brussels sprouts, halved
4 slices of good bacon, sliced into large chunks
2 small firm apples, peeled, cored and chopped
1 shallot, sliced
2 tablespoons butter, melted
2 tablespoons olive oil
Salt and pepper
Apple cider vinegar

Preheat oven to 400 degrees. Toss Brussels sprouts, bacon, apple and shallot in a bowl with butter and oil. Add salt and pepper to taste. Lay out in one layer on baking sheet and roast about 45 minutes, or until caramelized and tender. After removing from oven, check seasonings and drizzle with vinegar. Serve immediately.

Crock Pot Apple Butter

6 pounds variety of apples, peeled, cored and chopped
2 cups sugar, to taste
2 teaspoons cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1 cup apple cider or apple juice

Combine all ingredients in a large slow cooker. Cook on high for 1 hour. Stir. Reduce temperature to low. Cook 10-12 hours, stirring occasionally, until butter turns dark brown.

Use blender to smooth the texture, if desired. (Very hot apple butter should not be placed in large batches in a blender, as it could expand.) Return to slow cooker.

Cook uncovered an additional 1-2 hours, stirring occasionally.

If canning, process in waterbath for 10 minutes.

Enjoy these recipes, courtesy Reaver Farms in eastern Clark County, from the Fall/Holiday 2013 issue of Salt magazine:
ROAD TRIP

Plan a canoe trip already, and be sure to post photos.

Does your cat like to canoe?

YES

NO

Does your friend want to drive?

YES

NO

Will kids/pets be coming, too?

YES

NO

Going by yourself?

YES

NO

Will all people and luggage fit in your car?

YES

NO

Do you need to rent a bus?

YES

NO

Can people be strapped to your vehicle?

YES

NO

Open to a travel agency and offer weekend road trip packages. A business is born!

Can luggage be strapped to your vehicle?

YES

NO

Pack plenty of snacks, and hit the road!

Are you sure?

YES

NO

An afternoon at the park or pool sounds lovely.

Go, you! You don’t even have to plan. You can just start driving. Be sure to send us a postcard.

NO

YES

Will kids/pets be coming, too?
**Reader Recipes**

### Corn Potato Bacon Chowder
*From Mary Ann VanTress, of Xenia*

- 1/2 pound bacon, diced
- 1 medium onion, chopped
- 1/2 cup celery, chopped
- 5-6 tablespoons flour
- 4 cups milk
- 1 15-ounce can whole kernel corn, drained
- 1 15-ounce can creamed corn
- 1 can tiny whole potatoes, drained (or cook your own cubed)
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

**Instructions:**

Fry bacon until crisp; drain, reserving 3 tablespoons bacon drippings. Set bacon aside.

Pour drippings into a larger pot. Add onion and celery, cooking until tender. Remove from heat and blend in flour. Cook over low heat until mixture is bubbly. Remove from heat, stir in milk. Heat to boiling, stirring constantly. Boil 1 minute or less. Stir in corn, potatoes, salt and pepper. Heat through. Stir in bacon. Sprinkle with parsley and paprika if desired.

### Judy Wouddy’s Beanie Weenies
*From Judy Spinnati, of Portsmouth*

- 1 pound hot dogs, sliced thin
- 2 cans Pork & Beans
- 1 can lima beans
- 1 can kidney beans
- 1 teaspoon Worcestershire sauce
- 1/4 cup Del Monte Chili Sauce, to taste
- 1 teaspoon dry mustard

**Instructions:**

Stir together in a large pot, and cook until hot dogs are done.

### Old Fashioned Raisin Pie
*From Mary Ann VanTress, of Xenia*

- 2 cups Sun-Maid raisins
- 2 cups water
- 1/2 cup packed brown sugar
- 2 tablespoons cornstarch
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 tablespoon vinegar
- 1 tablespoon butter or margarine

**Instructions:**

Combine raisins and water and boil for 5 minutes. Mix sugar, cornstarch, cinnamon and salt. Add to raisin liquid and cook, stirring until clear. Remove from heat. Stir in vinegar and butter or margarine. Cook slightly. Pour in unbaked pastry and cover with top pastry or lattice strips. Bake at 425 degrees about 30 minutes or until crust is golden brown.
Chopped Olive Dip
— From Sue Smith, of Washington Court House

6 ounces cream cheese, softened
1/2 cup mayo
1/2 cup pecans or almonds, chopped, optional
1 cup pimento-stuffed olives, chopped
2 tablespoons olive juice from jar

Mash cream cheese with fork. Add mayo and mix well. Add nuts and olives and mix well. Stir in olive juice. Place in serving bowl. Serve with crackers or toasted bread.

Caramel Corn
— From Mary Ann VanTress, of Xenia

2 sticks oleo, melted
2 cups brown sugar, firmly packed
1/2 cup corn syrup
1/2 teaspoon baking soda
1 teaspoon vanilla
2 gallons popped popcorn

Gather or make popcorn. In a saucepan, melt oleo and brown sugar together. Add corn syrup, and bring to a boil. Remove from heat, and add soda and vanilla. Stir syrup and popcorn together and put in shallow pans. Bake at 250 degrees for 1 hour, stirring every 15 minutes. Store in sealed container.
Show us what you’re up to!

We’re interested in learning about what our Ohio neighbors are making in their free time. There’s so much creativity happening outside of the 8 to 5, a way for folks to help with the household budget or just express themselves in a way their jobs don’t ask of them.

Send a photo of a finished item, cost, social media info and your contact info to amcgeesterrett@aimmediamidwest.com.

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**Allen F. Hanson, South Shore, Kentucky**

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**Peggy Bennett, Wilmington**

Painted By Peggy
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Barn quilt boards. Available in 1-foot square, 2-feet square and 4-feet square. $35, $70 and $150.

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**Beverly Geiger, Lima**

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Barn quilt boards. Available in 1-foot square, 2-feet square and 4-feet square. $35, $70 and $150.

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**Ralph McKee, Wilmington**

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Funding for this advertisement is partially paid for by ODOT office of transit

What is your favorite hobby?
My favorite hobby is writing and journaling. I do some freelance writing, and I still enjoy writing letters and notes to friends. Journaling is very healing and good for the soul.

What do you love most about Scioto County?
I love the natural beauty of Scioto County — especially the river and the hills. I’ve seen some beautiful places but none compare to the beauty all around us.

What is your favorite song of all time?
My favorite all-time song is “Centerfield” by John Fogerty. I loved it even before I became a baseball fan. Oh yeah — and anything by Bruce Springsteen.

What is your best homemade dish?
If you ask my grandson, he’d tell you my best homemade dish is spaghetti but he doesn’t know it’s not homemade. My father-in-law always told me I made the best fried chicken he’d ever tasted.

If you had to choose, Halloween or Thanksgiving?
Between Halloween and Thanksgiving, I’d choose Thanksgiving because of the quality time with family and the great food. It’s a great time to get together with family, some you only see that time of year. It’s also a good time to eat all the things you limit any other time.

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One more thought ...

She knew there was a big Chicago far off, where all the trains ran.

— Carl Sandburg

Photo by Jennifer Woods. This photo was taken in Washington Court House.
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