

Panhandle Living

LABOR DAY 2015



The virtues
of hard work

Julie Landis, Mountain Mama, Page 6B



Shenandoah Michael
Clerk, Hampshire Meats, Shanks

"I like meeting new people. This started out as a cleaning job for me at the slaughterhouse and when the new store opened I came here. **"**



Splinter Arnold
Farmer, Romney

"We start early in the morning and pull till they are gone. It's all done by hand. **"**

working hands

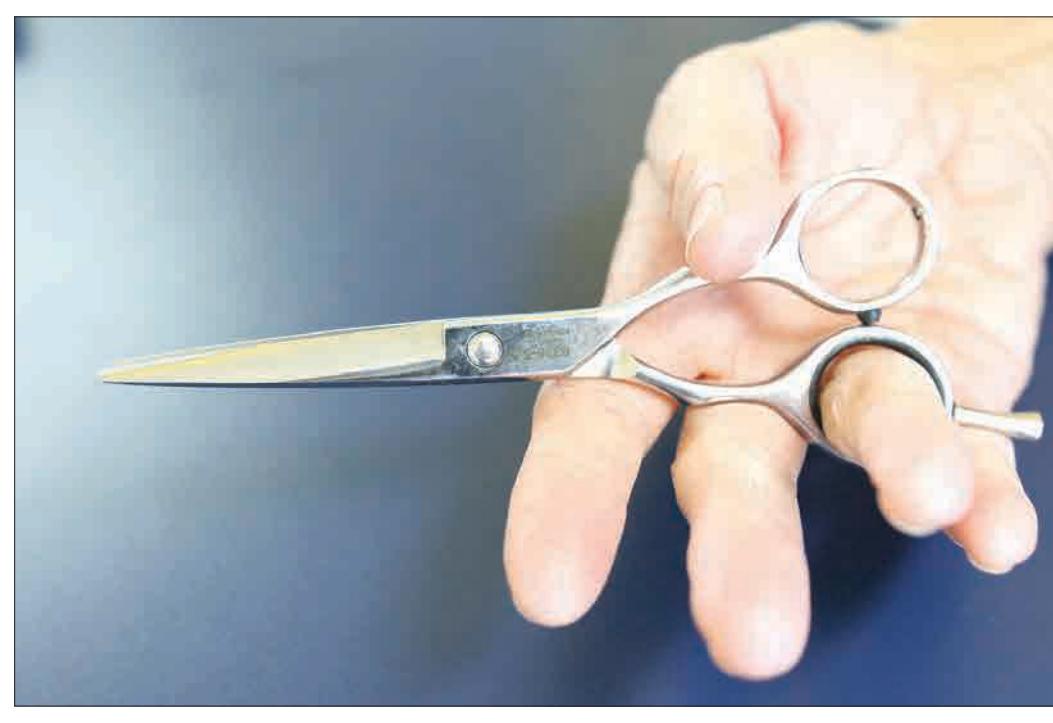
Whether the words are handmade, hand grown, handiwork or handcrafted, they say something great about America. For Labor Day we pay tribute to some of the hard-working hands here in Hampshire County.

ED DEWITT Review Staff



Tim Anderson
Jeweler and
Goldsmith,
Anderson's
Corner,
Romney

"I like taking something old and worn and making it look new. I try and take my time with each piece and give it the attention it deserves. **"**



Dan Saville
Owner, Dan's Antiques, Augusta

"You have to deal with what the hot items are.... Younger generations aren't into period glass and things like that. It's a different world than what it used to be. **"**



Tambi Davey
Hairdresser, Jill's Barber Shop, Sunrise Summit

"I've been in the business 29 years. It's an art to me, and I'm not just cutting hair. I feel like I'm a therapist, too. I hear it all. **"**

BACK in Time

**100 Years ago
1915**

A delightful evening party was given at the home of Miss Pearl Milleson at Mt. Union, Tuesday, Aug. 24, in honor of Misses Alpha and Sophia Moreland friends from Cumberland. An enjoyable evening was spent in playing games. At a late hour all departed for their homes.

Wm. Trapnell, of Keyser, assistant superintendent of the B&O, spent part of Saturday here, looking after the peach shipments.

Mill Creek got on a rampage for a few hours Sunday night and washed out two bents of the railroad tressling at W.B. Cornwell's. Two large sycamore trees were also washed out. Passengers from up the South Branch Valley were transferred to make connections.

**50 Years ago
1965**

Pfc. John C. Ailes Jr., son of Mr. and Mrs. John C. Ailes,

has completed his three-year enlistment in the United States Army and has returned to his home in Romney after spending 31 months in Germany.

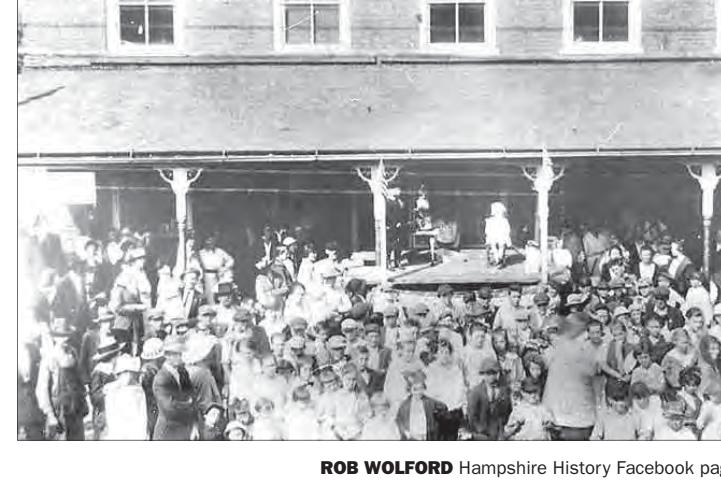
A budget is a family's attempt to live below its yearnings.

The ninth Hampshire County Fair is being held Aug. 23-28. A new block building is going up on the grounds. Much activity took place last week in preparation for the fair. — Mrs. Mary B. Davis and Mrs. Gertrude Hensler and boys made a trip up on Allegheny Mountain flats and picked huckleberries last week.

**40 Years ago
1975**

A low of 64 degrees on the 21st and a high of 91 degrees on the 25th were recorded for the week. Precipitation measured .43 inches.

Mr. and Mrs. W.E. Hottinger and Loretta spent a few days last week visiting places in West Virginia. The points of interest in their trip were The



ROB WOLFORD Hampshire History Facebook page
Buster Brown and Tag entertain in front of the Green Palms in Romney around 1915. □

Greenbrier, Pipestem State Park, the Capitol in Charleston and Jackson's Mill.

**30 Years ago
1985**

A boa constrictor was killed Monday morning near the sidewalk between the Gift Shop and Stultz's office building on Main Street. The boa weighed approximately 35 pounds.

Shannon Rohrbaugh was crowned queen of the North River Valley Volunteer Fire Company. Queen Shannon is

the daughter of Mrs. Loretta Rohrbaugh of Baker. Tracey Billmeyer, daughter of Jim and Wanda Billmeyer of Rio, was named first runner-up in the contest.

**20 Years ago
1995**

West Virginia University faculty, staff and students are packing their bags for the first trip ever to the Potomac Highlands in mid-September. The university will bring its annual WVU Days activities to

Hampshire County on Sept. 15 at Rannells Field.

Jonathan Bellingham and several Capon Springs hotel guests cooled off during a guided afternoon tour earlier this week at Ice Mountain, near Slanesville in northeastern Hampshire County. Glaciers left over from the last Ice Age are buried deep below the northfacing sandstone and limestone mountain, and cold air issues out through cracks in the rocks. Rare plants grow in the chilled environment, including ferns and rose species from the glacial era and Arctic-type plants.

ROMNEY — F.J., Janet and Tyler Grady are proud to announce the birth of their daughter and sister, Carly Shaye Grady. Carly was born on Sunday, Aug. 13, at Cumberland Memorial Hospital. She weighed 6 pounds, 4 3/4 ounces and was 19 1/4 inches long.

**10 Years ago
2005**

ROMNEY — The family of Norman and Bernadette Reckart hosted their 50th wedding

anniversary Saturday, June 11, at the South Branch Inn in Romney.

SLANESVILLE — Congratulations to Kenneth and Wilda McKee who celebrated their 59th wedding anniversary on Sept. 1.

WINCHESTER — Hampshire County can be proud of this year's Frederick County Teacher of the Year.

After all, she was raised in the county, educated here, coached here, lives here and still has family here. Tabitha Cochran Wolford taught world history for the past five years at James Wood High School. And for her outstanding efforts she was named Teacher of the Year last week. □

Send your photos showing life in Hampshire County at least 10 years ago to us at news@hampshirereview.com, Box 1036, Romney, WV 26757 or drop them off at 74 W. Main St., Romney. We need to know who you are and as much as you know about when the picture was taken and what's shown.

COMMUNITY Calendar

@ Hampshire Review.com | SCHEDULED MEETINGS

A calendar of regularly scheduled meetings of community groups is available every day

SEPT. 2 **Potomac Valley Conservation District board meeting** 7 p.m., USDA Service Center, Moorefield. Meeting agenda available 3 days prior at District office, 500 E. Main St., Romney or by calling 304-822-5174. Public is invited to attend.

SEPT. 3 **Capon Bridge Ruritan Club regular meeting** 7 p.m., Capon Bridge Ruritan Community Center.

Hampshire Actors and Makers of Shows (HAMs) meeting canceled for this month. For more info., contact Dale Brady at 304-834-8369 or email theatre@hampshirearts.org.

HC Jobs Club 11 a.m., HC Public Library. Topic will be job-seeking methods. Assistance will be available for completing job applications and improving resumes.

SEPT. 5 **Capon Bridge Ruritan Club indoor yard sale** 8-2 p.m., CB Community Center. The club will also be selling BBQ chicken in front of Capon Valley Market and at the community center. Chicken will be ready about 10 a.m. and will be sold until supplies run out — usually in the early afternoon.

Recycling of newspapers, cardboard, magazines and catalogs 9 a.m.-noon, Hampshire High School. For more info., contact United Disposal at 304-866-8787.

SEPT. 7 **American Legion Post 91 meeting** 7:30 p.m., Post Home. SAL regular meeting held Sunday before at 5 p.m. Questions contact Jim Childress, 304-822-8339.

City of Romney Council meeting 7 p.m., 340 E. Main St., Romney.

SEPT. 8 **Capon Valley Ruritan Club board meeting** 7 p.m., Ruritan Park, Yellow Spring.

Central CEOs 11:30 a.m. For more info., call the WVU Extension office, 304-822-5013.

Flu shot clinic 9:15-10:15 a.m., HC Public Library. Clinic provided by HC Health Dept.

Romney Ruritan Club meeting 6:30 p.m., Shirley's Diner. Board of Directors meeting at 6 p.m.

Friends of the Co-op meeting 5 p.m., Wed., Sept. 9, at the Co-op.

VFW Post 1101 Auxiliary meeting 5 p.m., Wed., Sept. 9, The Bank of Romney Community Center.

Kirby Ruritan Club meeting 7 p.m., Thurs., Sept. 10, American Legion bldg.

HC Board of Health meeting 6 p.m., Thurs., Sept. 10, HC Health Dept. which is handicapped accessible and open to the public. A copy of the agenda can be viewed on the website or obtained by calling the health department at 304-496-9640.

Levels CEOS Club meeting 12:30 p.m., Thurs., Sept. 10. For more info., call the WVU Extension office, 304-822-5013.

Pin Oak CEOS Club meeting 1 p.m., Thurs., Sept. 10. For more info., call the WVU Extension office, 304-822-5013.

AA meetings 12 p.m. Mondays, Tuesdays, Wednesdays, 41 S. Bolton St., Romney; 6 p.m. for women only on Mondays, 41 Bolton St.; 7 p.m. Mondays, Ruritan Community Center, Capon Bridge; 8 p.m. Tuesdays, Tearcoat Church of the Brethren, Augusta; 8 p.m. Thursdays, St. Stephen's Episcopal Church parish house, Romney; 8 p.m. Fridays, 41 Bolton St.; 6 p.m. Sundays, Presbyterian Church, Slanesville. Complete info. at www.aawv13.com.

American Legion Aux. Hampshire Post 91 breakfast buffet 8 a.m. to 1 p.m., Sundays, American Legion, Romney. Sausage, bacon, gravies, biscuits, home fries, pancakes, French toast and more. These Sunday meals will continue each Sunday morning until further notice.

Celebrate Recovery meetings 7-9 p.m., Thursdays at Augusta Church of Christ, and noon-2 p.m. and 6-8 p.m.

Activities: **Wednesday, Sept. 2** — Romney — 11 a.m. flex and stretch, 12:30 devotions.

Friday, Sept. 4 — Romney — 11 a.m. flex and stretch, 12:30 devotions.

Monday, Sept. 7 — Romney — Closed Labor Day.

Romney: (Noon) **Wednesday, Sept. 2** — Spaghetti, salad, green beans, garlic bread, dessert.

Friday, Sept. 4 — Chili, grilled cheese, fruit, dessert.

Monday, Sept. 7 — Closed Labor Day.

Tuesday, Sept. 8 — Ham, broccoli, cheese and rice casserole, stewed tomatoes, cornbread, fruit, dessert.

Springfield: (5:30 p.m.)

Thursday, Sept. 3 — Chili, grilled cheese, fruit, dessert.

Friday, Sept. 4 — Spaghetti, salad, green beans, garlic bread,

on Fridays at First Baptist Church, Romney. A Christ-centered recovery program.

Cub Scout Pack 32 meeting 7-8 p.m., every Wednesday, Romney First United Methodist Church. For more info., contact Rick Hillenbrand at 304-822-4190 or visit the Facebook page at <https://www.facebook.com/pack32romney>.

Indoor yard sale 10-4 p.m., Thursdays and Fridays, and 8-noon, Saturdays, Springfield Treasures right next to Springfield Senior Center. All proceeds benefit Senior Nutrition Program. Clothing, small appliances, furniture, books, puzzles and more. Items sold on donation basis.

Job Fair noon-4 p.m., Thurs., Sept. 17, Co-op. The event is free and open to public. For more info., call the HC Public Library at 304-822-3185.

Senior Farmers Market food vouchers will be available at the Romney Senior Center on Mondays, Wednesdays and Fridays from 9 a.m.-2 p.m. In order to have more booklets this year, they dropped the amount of each booklet to \$24, with six-\$4 vouchers. There are a limited number of booklets, and they will be distributed on a first-come, first-served basis.

Tuesday, Sept. 8 — Beef stroganoff, salad, carrots, rolls, fruit.

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Wednesday, September 2, 2015

ANNIVERSARY**Judy**

AUGUSTA — Elton Adam Judy and Willmetta Shawen Judy celebrated their 69th wedding anniversary Aug. 30 at Central Hampshire Park, Augusta. They enjoyed celebrating with the Augusta United Methodist Church family at its annual picnic.

It was a beautiful summer day. Pastor Debbie and husband Ron sang "I'll Fly Away" and other favorites with everyone joining in. After the singing, a delicious covered dish dinner was enjoyed by everyone. Then, the beautiful anniversary cake was cut.

The children enjoyed playing several water games from the toddlers up to the teenagers. There were several family members present. A nice surprise visit came from 1-year-old great-grandson, Wyatt Swedberg, with parents Matt and Kellie Teaford Swedberg from Aldie, Va.

The Judy's celebration started Friday afternoon when daughters, Diana Teaford, Debbie Boyce and son-in-law Danny Boyce, drove the group to Elkins to listen to country music at the American Mountain Theater. After an overnight stay and dining out, they took a leisurely scenic drive home.

After a picnic lunch with the church, they went back home to rest and visit with other family members. Then some of the Judy children took the couple to dinner at Mt. Top Restaurant and celebrated again with another cake.

It was a weekend of rejoicing. They were married Aug. 30, 1946, at the Opequon Presbyterian Church in Kernstown, Va. Elton's dad, Adam and his sister Mildred, were the witnesses. They came back to Romney and spent their wedding night at the Colonial Hotel, which stood where Advance Auto Parts

store is now located. Elton had returned earlier that year after an enlistment in the United States Air Force.

The couple met in Romney when "Wink" was 15 and Elton was 17 years old. Elton had driven his car to Romney on a Saturday night, a 1935 Chevrolet (he had paid \$50 for it) that was decorated with 2 American flags. In an attention-getting scheme, Wink stole the flags and ran down the street with Elton in quick pursuit. She got the attention she wanted and has kept him these 69 years. They had \$20 in their pockets when they got married.

They've been blessed with 7 children, 11 grandchildren and 13 great-grandchildren. Throughout their lives together they've owned a number of businesses in the Augusta area. Some of them were auto repair and service stations, one with a restaurant (kids ate up all the profits); salvage yard; hauling coal, scrap and lime; wrecker service; fruit stand; and dismantling old buildings.

Always the entrepreneur, in 1963 Judy started a mobile home court in Shanks and later opened the sales and service end known as Judy's Mobile Homes.

Wink is well known as a good cook and heads up several community dinners. Usually every Sunday, she cooks dinner for several family members as they gather at their home after church. The dinner is a team effort with Elton peeling the potatoes, apples or helping in some way with the meal. Weekdays they stay busy taking care of rental properties, stopping in Judy's Mobile Homes to check on things or taking family and friends to Winchester for appointments.

They are truly a blessing to everyone. □ ***

Happy Birthday
Y'all Come!
85th Birthday
Party
Philip
Miller
Sunday, Sept. 13
1:30 p.m.
Wardensville War
Memorial Building
Lunch Buffet And
No Gifts Please.

Happy Birthday

Happy Birthday

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Happy Birthday

Happy Birthday

Thank You

To all family and friends of **Boyd S. Abrell Sr.** who sent prayers, food, flowers and calls we would like to thank you for your thoughts at this difficult time. A special thank you to Giffin Funeral Home, David Gum and family, Pastor Patrick and Michael Link.

Jeannie Abrell and Family

NEW ARRIVAL

Preston Ginevan

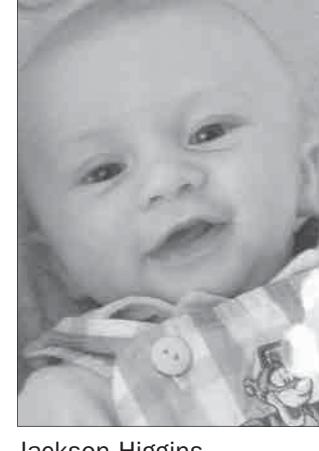
THREE CHURCHES — Caleb and Stacy Ginevan of Three Churches would like to announce the birth of their son, Preston Tucker Ginevan, born Aug. 18 at 8:39 p.m. at Winchester Medical Center,

weighing 7 pounds, 11 ounces, and was 20-1/2 inches long. He was welcomed home by his big sisters, Larissa and Deliah.

Maternal grandparents are Jesse and Debbie Meade of Romney. Maternal great-grandmothers are Shirley Meade of Capon Bridge and Jolia Rothgeb of Augusta. Great-grandfathers are the late Brady Meade and the late Kenneth Rothgeb.

Paternal grandparents are Douglas and Betty Ginevan of Three Churches. Paternal great-grandparents are the late Glen and Evelyn Ginevan and the late Preston and Clara Davis. □

2015 beautiful baby contest winners announced



Jackson Higgins

MILDRED TIDWELL Augusta

Hampshire County Chapter West Virginians For Life proudly announces the winners of the 2015 Beautiful Baby contest.

Jackson Higgins, son of Beth Higgins, won 1st place in 6-months to 1-year category; Jaci Eason, daughter of Debra Puckett, won 1st place in 1-2 year category; and Eli Reed, son of Sandy Reed, won 1st place in 2-3 year category. Honorable mention goes to Faith Reed, daughter of Sandy Reed; Remmington Graham, son of T.L. and Laci Graham; and Andrew Peer, son of Erik and Tasha Peer.

Congratulations. Children are a special gift from God, and all children are truly beautiful, which made the job of judging extremely difficult. Many thanks to all those participating



Jaci Eason



Eli Reed

and congratulations to the parents of all the beautiful babies enjoying life because their parents chose life. Genesis 1:27. □

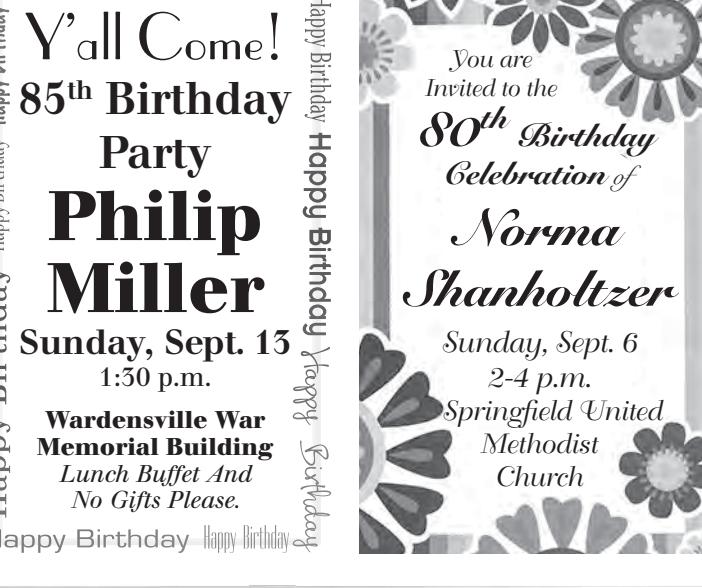
Auditions for 'The Grinch' this weekend

KEYSER — Inspired by "The Grinch Who Stole Christmas," "The Grinch" tells the story of Rudy Grinch, a grumpy 6th grader who always feels like an outsider. When the entire school gets excited about the annual school musical, he comes up with a perfect plan to ruin it for everyone; he'll steal the sets, costumes and lights the night before it opens. But will the spirit of theatre prevail?

Auditions for "The Grinch" will be held at McCoy's Grand Theater Saturday, Sept. 5, at 2 p.m. and Sunday, Sept. 6, at 5

p.m. Ideally, director/producers are looking for children in the age range of 3rd through 9th grades. Those auditioning will be asked to do a cold reading from the script plus learn and perform a short group dance number. Anyone who is interested in one of the principal roles must come with a prepared musical number — it does not have to be from this spirit of theatre prevail?

Performance dates are currently set for the last weekend in November and the first week of December. □



HAPPY BIRTHDAY
Norma
Shanholtzer
Sunday, Sept. 6
2-4 p.m.
Springfield United
Methodist
Church

you are
invited to the
80th birthday
celebration of
Norma
Shanholtzer
Sunday, Sept. 6
2-4 p.m.
Springfield United
Methodist
Church

Dixie
1st
Happy Birthday!
Love Mommy, Daddy and Layla

Time flies when you're having fun look who's turning one!

Sept. 6

Happy Birthday
JR
Your first birthday in
Heaven with Jesus
Sept. 4, 1973 - August 21, 2015

Love and Miss You,
Your Girl,
Karen Swisher

In Appreciation

Oates family holds annual reunion

BETH ZEILOR Romney

ROMNEY — The descendants of Rumsey and Hannah Loy Oates held their family reunion at the home of John and Beth Zeilor Saturday, Aug. 8. Rumsey and Hannah's grandchildren were the oldest generation in attendance.

Thirty-four relatives from Pennsylvania, Ohio, Virginia,

Maryland, North Carolina and West Virginia enjoyed beautiful weather, delicious food and great fellowship. Several of Rumsey and Hannah's great-great grandchildren livened up the afternoon and provided entertainment for everyone. All were pleased to meet the newest member of the family, June Tenaglios, age 4 months. □

REUNIONS**Lambert reunion**

The 20th annual Lambert family gathering will be held Sept. 4, 5, 6 and 7 with a dinner on Friday and breakfast from 8-9 a.m. and lunch at 2 p.m. on Saturday and Sunday. There will be games, an auction, hayride and ice cream. Bring your best covered dish to share. Monday breakfast will be at 8 a.m., followed by cleanup. Family and friends are welcome to come join the fun.

Questions or concerns, call Dora Lambert Martin at 304-492-5091 or Keith Lambert Sr. at 410-969-2323. Hope to see you all there. Don't forget extra clothes; you will get wet.

Lewis/Hart reunion

LEVELS — The Howard Lewis and Earl Hart reunion will be held Saturday, Sept. 5, at noon at Wanda Hott's residence, Jersey Mountain Road on Hott's Drive. Please bring a covered dish and auction items.

For more information, call Wanda at 304-492-5139 or JoAnn Michael at 304-298-4344.

Bohrer reunion

The 86th annual Bohrer reunion will be held Sunday, Sept. 6, at the late Anthony Bohrer's homeplace. Lunch will be served at 1 p.m. Everyone is welcome.

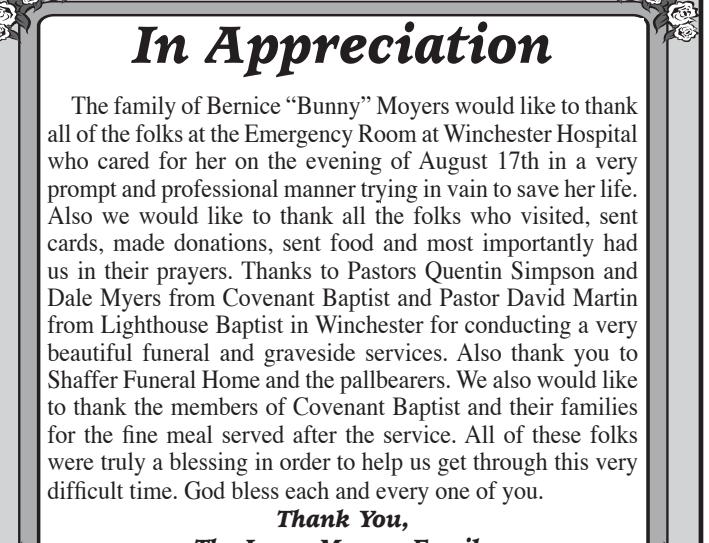
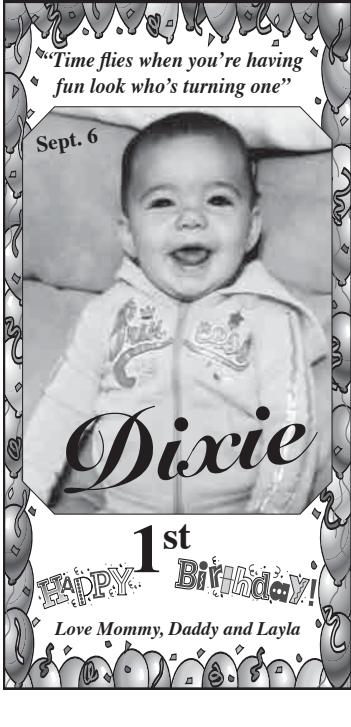
Buckley reunion

ROMNEY — The Buckley family reunion will be held Sunday, Sept. 6, at Hampshire Park, Shelter 1, Romney. Please bring a covered dish and drink. Lunch will be at 1 p.m.

Mountaineer ChalleNGe reunion

KINGWOOD — Calling all Mountaineer ChalleNGe Academy graduates. You are invited to join in for an afternoon of fun and memories for an All Grads reunion Saturday, Sept. 12, at 10 a.m. Registration is required.

For more information, visit



Don't give up spending time with your family.

Calling hospice sooner can help you feel well enough to spend time with the people who matter most.

Hospice of the Panhandle

(304) 264-0406 | www.hospiceotp.org

Thank You,
The Larry Moyers Family

We salute the labor force: well done

This weekend, Labor Day weekend, is usually considered the "end of summer" for many of us as we begin to close swimming pools, finish our canning and prepare for the fall season. However, this year seems to be a little different as school has been in session for 3 weeks now, and summer activities are just a memory. At least the weather seems to still be in



Melinda CHAMBERS

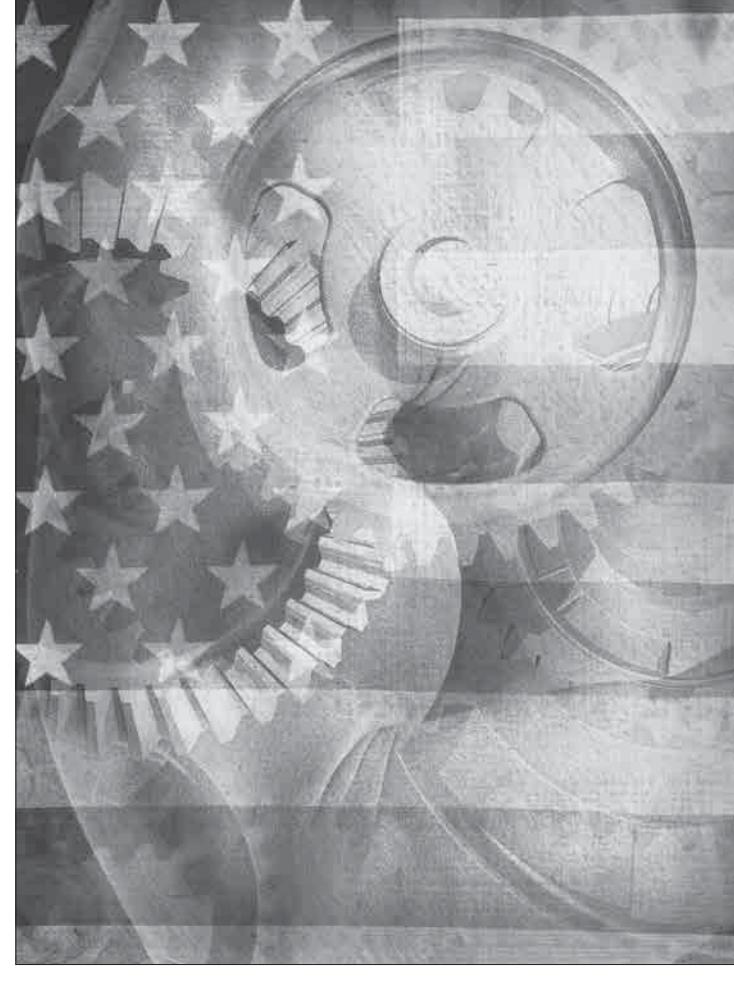
IN THE KITCHEN

line with the calendar as we endure the sweltering daytime temperatures that early September is known for.

Besides the outdoor barbecues, family gatherings, ball games, festivals and camping that Labor Day weekend is known for, the real meaning is to honor the labor force who have worked hard to get us where we are today.

Although occupations continue to change in nature, the importance of work ethic will never change.

The values of honesty, integrity, dedication, responsibility, flexibility, education and hard work will never become outdated. We have come a long way with work environment and safety, but the importance of the work ethic should never be taken for granted. It's very easy to become a society of takers and no givers, if we allow it.



Chuck Wagon Beans

10 slices bacon, diced
2 medium onions, chopped
1 medium-size green pepper, chopped
1 (28-ounce) can pork and beans
3/4 cup ketchup
1/2 cup firmly packed brown sugar
1/2 cup molasses
1 teaspoon liquid smoke

Combine bacon, onion and green pepper in a 10-inch skillet; cook over medium heat until bacon is lightly browned and onion and pepper are tender. Drain. Combine bacon mixture and remaining ingredients; mix well. Spoon mixture into a lightly greased 12 by 8-inch baking dish. Bake uncovered at 425 degrees for 30 to 45 minutes or until mixture is bubbly. Yields 6 servings.

Cowboy Cornbread

1 1/2 cups cornmeal
1/2 cup flour
1/2 teaspoon soda
1/2 teaspoon salt
1 cup milk
2 eggs, beaten
2 tablespoons vegetable oil
2 cups (8 ounces) shredded cheddar cheese
1 (8-ounce) can cream-style corn
1 small onion, chopped
12 to 14 slices bacon, cooked and crumbled
2 tablespoons chopped pimiento

Combine first 4 ingredients; mix well. Add milk, eggs and vegetable oil, stirring well.

Stir in remaining ingredients. Pour into a greased 9-inch square baking pan. Bake at 350 degrees for 40 to 45 minutes or until lightly browned. Yields 9 servings.

Bacon-Wrapped Franks

4 slices bread, cut into 1/2-inch cubes
2 tablespoons chopped onion
1 tablespoon finely chopped parsley
1/4 teaspoon dry mustard
3 to 4 tablespoons water
Salt and pepper
6 frankfurters
6 slices bacon

Combine first 4 ingredients; add enough water to moisten, and mix well. Season to taste with salt and pepper. Slit frankfurters lengthwise, cutting almost through; stuff with bread mixture. Wrap a bacon slice around each frankfurter, securing with a wooden pick. Place in a shallow pan and bake at 400 degrees for 15 to 20 minutes. Yields 6 servings.

Beefy Stuffed Eggplant

2 medium eggplant
2 teaspoons salt
1 pound ground beef
1/2 cup chopped onion
1 (15-ounce) can tomato puree
1/2 cup water
1/4 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon garlic powder
1 cup (4 ounces) shredded cheddar cheese
1/2 cup fresh mushrooms, chopped
1 tablespoon fresh parsley

chopped
1 teaspoon steak sauce
2 tablespoons grated Parmesan cheese

Wash eggplant and cut in half lengthwise. Remove pulp, leaving a 1/4-inch shell. Sprinkle 2 teaspoons salt in shells; drain for 45 minutes and pat dry. Chop pulp and set aside.

Cook ground beef and onion in a large skillet until the ground beef is browned; drain. Stir in tomato puree, water, remaining salt, pepper and garlic powder; simmer 10 minutes. Add chopped eggplant and cook 15 additional minutes, stirring often.

Stir 1/2 cup cheddar cheese, mushrooms, parsley and steak sauce into ground beef mixture. Spoon mixture into shells and place in a lightly greased 13 by 9-inch baking dish. Bake at 375 degrees for 20 minutes. Sprinkle mixture with Parmesan and remaining cheddar cheese and bake 5 additional minutes. Yields 4 servings.

Fresh Apple Salad

1 1/2 cups apple, chopped
1 cup celery, coarsely chopped
1/2 cup raisins
2 tablespoons mayonnaise
1 tablespoon sugar
1/8 teaspoon salt
Dash of pepper

Combine apple, celery and raisins. Combine mayonnaise, sugar, salt and pepper; stir well. Pour over apple mixture; toss gently. Yields 4 to 6 servings.

Tomato-Cheese Strata

1/3 cup butter or margarine, softened
1 clove garlic, crushed
1 (1-pound) loaf French bread, cut into 1/2-inch slices
1 3/4 cups (7 ounces) shredded sharp cheddar cheese
1 1/2 cups (6 ounces) shredded Swiss cheese
1 1/2 teaspoons salt
1 teaspoon paprika
Dash of pepper
1/3 cup butter or margarine
1/3 cup flour
3 cups milk
1 (16-ounce) can stewed tomatoes, undrained
3 eggs, beaten

Combine 1/3 cup butter and garlic, mixing well. Trim crusts from bread; spread each slice with garlic mixture. Place enough bread slices, buttered side down, in a 13 by 9-inch baking dish so bottom and sides are covered; set remaining bread slices aside. Combine cheese, salt, paprika and pepper; mix well and sprinkle about 1 1/4 cups over bread slices. Top with remaining bread slices, placing buttered side up. Sprinkle bread slices with about 1 1/4 cups cheese mixture.

Melt 1/3 cup butter in a heavy saucepan over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly. Gradually stir about 1/4 of white sauce into eggs; add to remaining sauce, stirring constantly. Pour over casserole and top with remaining cheese

mixture. Cover; chill overnight.

Uncover and bake at 325 degrees for 1 hour and 10 minutes or until golden brown and puffed. Let stand 10 minutes before serving. Yields 10 servings.

Fried Green Tomatoes

4 medium-size green tomatoes, cut into 1/4-inch slices
1/2 cup cornmeal
Vegetable oil
Salt, sugar and pepper to taste

Dredge tomatoes in cornmeal. Fry tomato slices in hot oil in a skillet until browned, turning once. Drain well on paper towels. Sprinkle tomato slices with salt, sugar and pepper. Serve hot. Yields 6 servings.

Saucy Fried Tomatoes with Bacon

8 slices bacon
8 slices (1/2-inch thick) slices

green tomato

1/4 teaspoon salt
1/8 teaspoon pepper
1/4 cup plus 2 tablespoons flour, divided
1 cup milk

Fry bacon in a large skillet until crisp; remove bacon, reserving drippings. Set bacon aside. Sprinkle tomato slices with salt and pepper; dredge in 1/4 cup flour. Fry in hot bacon drippings until browned, turning once. Drain well on paper towels.

Drain off bacon drippings, reserving 2 tablespoons in skillet. Add 2 tablespoons flour and cook 1 minute, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly until thickened and bubbly. Arrange tomato slices in serving dish; add gravy and top each tomato slice with bacon. Yields 4 servings. □



Autumn baking trends worth falling for

As the seasons shift from summer to fall, you can begin looking forward to warm flavors and fresh inspiration with new takes on favorite comfort foods inspired by the 2015 Baking and Decorating Trends from the Wilton Test Kitchen. Check out a few fall favorites, featuring trend-worthy flavor combinations we're sure you'll fall in love with too.

Middle Eastern and North African flavors have become increasingly popular ingredients in baking and other sweet treat making. Wilton's Cinnamon and Aleppo Pepper Braided Loaf recipe is reminiscent of classic cinnamon bread, but served with a side of sass as it weaves in a mild, almost citrus-like heat with Aleppo peppers.

For dessert, tap in to the "fruitful possibilities" trend with this Hard Apple Cider Tart. The tart plays up crisp, light apple flavor with a refreshing bite of hard cider. Produce sections are piled high with ever-expanding selections of fruit. Each type boasts its own signature flavor, texture, fragrance and color.

For more flavor and recipe inspiration, visit wilton.com/treatology.

Cinnamon and Aleppo Pepper Braided Loaf

Serves: 12-14

Filling:

6 tablespoons butter, softened
1/4 cup granulated sugar
2 tablespoons all-purpose flour
1 tablespoon ground cinnamon
1 teaspoon crushed Aleppo pepper

Bread:

1 package (16 ounces) hot roll mix
1 cup warm water
1/4 cup butter, softened
1 egg
1 egg yolk
1/2 cup all-purpose flour

Heat oven to 350 F. Prepare 9-by- 5-inch loaf pan with vegetable spray.

In small bowl, stir together butter, sugar, flour, cinnamon and Aleppo pepper bowl until well combined.

In large bowl, stir together hot roll mix and included yeast packet. Add water, butter, egg and egg yolk; stir until dough forms (dough will be very sticky). Turn out onto well-floured surface and knead 1/2 cup flour in until smooth dough forms, about 5 minutes. Cover and let rest 5 minutes.

Roll dough into 20-by-12-inch rectangle. Spread filling evenly over dough surface. Roll

up from long end as for cinnamon rolls, pinching seam and ends to seal. Cut log in half lengthwise. Twist pieces together and place in prepared pan in "S" shape, tucking ends under. Cover pan and let rise in warm area 15 minutes.

Uncover loaf and bake 30- 35 minutes or until loaf is golden brown and sounds hollow when tapped. Let cool in pan on cooling grid 5 minutes then turn out onto grid to cool completely.

Hard Apple Cider Tart

Serves: 10-12

Crust:

1/2 cup (1 stick) butter, melted
1/4 cup granulated sugar
1/2 teaspoon Wilton Pure Vanilla Extract
1/4 teaspoon salt
1 3/4 cups all-purpose flour

Filling:

1 tablespoon granulated sugar
1/8 teaspoon ground cinnamon
Pinch of salt
2 medium red baking apples, such as Braeburn, cored and sliced 1/8-inch thick

Glaze:

1 bottle (12 ounces) hard apple cider
3 tablespoons light corn syrup
2 tablespoons granulated sugar

Heat oven to 350 F. Prepare 9-inch tart pan with vegetable spray.

In large bowl, stir together melted butter, sugar, vanilla and salt. Add flour; stir until just combined. Evenly press into bottom and up sides of pan. With fork, prick dough all over. Refrigerate 30 minutes.

Remove tart from refrigerator; bake 12-14 minutes or until lightly browned. Cool completely.

In small bowl, combine sugar, cinnamon and salt. Arrange apples in tart pan in overlapping circular pattern, working from outside in. Sprinkle with cinnamon sugar mixture.

Bake on cookie sheet 55-60 minutes until apples are soft and crust is golden brown.

While tart bakes, make glaze. In large skillet, cook cider over medium heat until liquid has reduced to 2 tablespoons, about 10-15 minutes. Reduce heat to low; add corn syrup and sugar. Stir continuously until sugar has dissolved. Remove from heat and cool.

Re-warm glaze over low heat, if needed, and brush on tart when it is removed from the oven. Cool tart completely in pan on cooling grid.