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Flavor for Everyday Life | September/October 2015

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Salt

Flavor for Everyday Life
www.thesaltmagazine.com

September/October 2015

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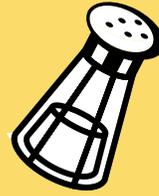
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Find the shaker in this issue and be entered to win a \$10 grocery card. Email editor@thesaltmagazine.com. Please include your mailing address and a phone number. All entries must be received by Oct. 2, 2015.

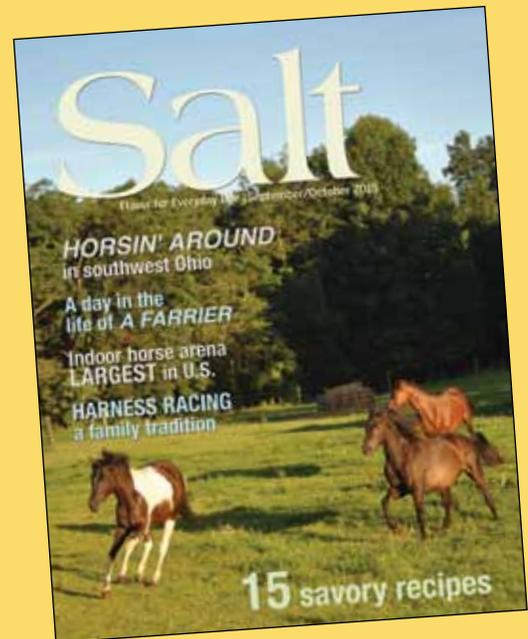
In the July/August issue, the shaker was hidden in the Bicycle Beaver photo on page 21.



Congratulations to our most recent winner, Ethel Chambers of Seaman.

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On the Cover



This photo was taken by Lora Abernathy at the home of Carmen and Rodney Newman in Berrysville.

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- Wound Care

INPATIENT SERVICES

- Private rooms
- Room services
- Wi-fi access

Salt

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Admission \$4.00 per person
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Friday 8:00am - 5:00pm only

Thursday Sept. 24

6:00pm - Opening Ceremonies - Center Stage
7:00pm - Wayne Hobbs, entertainment, Ice Cream & Cake - Dining Hall
8:00pm - Golf Cart Parade

Friday Sept. 25

7:00am - FFA Tractor Drive Thru & Breakfast
1:00pm - Threshing Demo - Threshing Area
1:00pm - Top Cat/Clover Leaf Production - DJ, Center Stage
2:00pm - Shingle Mill Demo - Threshing Area
2:00pm - Saw Mill Demo - Threshing Area
4:00pm - Anna Allen & Traditional Plus Bluegrass
7:30pm - George Brothers Band
8:00pm - Hayride

Saturday Sept. 26

9:00am - Mule & Donkey Show - Horse Arena (behind Grandstand)
9:00am - Antique Tractor Pull
10:00am - Saw Mill Demo - Threshing Area
11:00am - Hamilton Family Band
12:00pm - Big Wheel Race - behind Center Stage
1:30pm - Flashback Band
2:00pm - Bale Toss - Threshing Area
2:30pm - Money in the Hay Stack - Threshing Area
3:00pm - Parade line up - infield of Grandstand
3:00pm - Corn Husking - Threshing area
4:00pm - Parade - Grandstand
4:00pm - Skillet & Rolling Pin Toss - Threshing Area
5:00pm - Rich Hudgell Band
5:30pm - Hog Calling Contest - Center Stage
8:00pm - Richard Lynch Band

Sunday Sept. 27

9:00am - Church Service - Dining Hall
10:00am - Horse Show - Horse Arena
10:00am - Garden Tractor sign up - Pulling Track
11:00am - Saw Mill Demo - Threshing Area
11:00am - Garden Tractor Pull - Pulling Track
11:30am - Bubble Blowing Contest - Dining Hall
12:00pm - Pie Eating Contest - Dining Hall
1:00pm - Cross cut Saw Contest - Threshing Area
1:30pm - Shot Gun Band - Center Stage
1:30pm - Chicken Fly contest - Horse Arena
2:00pm - Kiddie Bale Toss - behind Center State
3:00pm - Egg Toss - Horse Arena
4:00pm - Tractor Raffle & Quilt Raffle Give Away - Center Stage

www.oldtimmersclub.com



On buckets, garage sales and horses

In my last column (July/Aug. edition), I wrote about my transition and relocation to a new job and new city. I felt like a flower that had been uprooted in the garden and was resting in the bucket with a bit of familiar soil and just enough water to tide me over until I was transplanted.

Well, I have now been planted in a new garden and am home in Lima — still getting acclimated to my new surroundings and beginning to experience new life.

The change has been enormous and the familiarity of my comfort zone was blown apart, but it's an exciting change, and I welcome this new adventure.

I finally had that garage sale that I had intended for the last five or more years. We sold our home so I was forced to do some serious sorting. It is amazing how much "stuff" we accumulated. So the garage sale was a purging. In fact, the whole moving process has been a purging. It has helped me realize what is really important as I sift through what to keep, to sell, to give away, to pitch.

And, I have to tell you, there is freedom in purging!

The garage sale itself was an exhausting, yet rewarding, endeavor.

We made a pretty good haul on what we sold, but there were other rewards, too. I met and spent more time with some of my neighbors during those two days than I had in the 10 years we lived there. And I met lots of new people. It was a pleasure to interact with folks.

My daughter, Darcy, and grandson, Ben, came down to help. We would have been hard-pressed to pull it off without her help. We worked like dogs getting our "store" ready for opening day, but the bonus was getting to have them for four days.

Papa Jerry set Ben up with his own little gig selling pop and water. He did pretty well, too. It's hard to resist a smiling 8-year-old boy wanting to make a sale.

On another note: We've put a lot of focus on horses in this issue of Salt. We know that horses play such an integral part in the lives of many in southwest Ohio. We wanted to look in depth at just how some lives are impacted by the animals they love.

I've always been kind of a "cowgirl wanna-be," even though my life around horses has been somewhat limited. But I have been around horses enough to appreciate their beauty, their grace, their strength.

I've watched my son, John, and his dad before him, work a "green broke" horse with a mind of his own into a horse obedient to his master. On that first day of working that horse, you see an animal resisting the rope, the saddle, the rider; wild-eyed, bucking and rebelling against any kind of control. Miraculously, after a couple of days, that same horse is calm and relaxed with saddle and rider on its back, responding to the gentle touch of the rein on its neck.

I have thought many times how I want to be like that horse: gentle strength under the control of the master.

It's not hard for me to become influenced by the chaos around me or to get "spooked" by something new or strange in my world.

But I find that when I surrender my will to the Master, there is peace. I experience freedom. I trust that He is control.

I hope this issue of Salt brings new insight and appreciation for all the horning around that goes on here Ohio.

Enjoy! And please pass the Salt...

Pamela Stricker, publisher
pstricker@civitasmedia.com

Salt Scoop

Send us your favorite Thanksgiving dinner dishes. We may feature them in the next issue.



We want your recipes! Please email them by Oct. 2, 2015 to editor@thesaltmagazine.com and include your name and address (we only publish the town). Email us photos of your dish, as well. Every submitted recipe will be entered in a drawing for a \$25 grocery card.

Congratulations to Michelle Prater of Leesburg who won for her Asian Chicken Lettuce Wraps recipe submitted for this edition of Salt.



Salt Notes

Throw some wind in your caution

Sometimes, I like to take long drives in the country. It affords time to think and reflect on a life that too often passes by ever so quickly.

On one such recent drive, I watched my hair flick forward across my cheeks, over my eyes; blown by Sunday's warm winds rolling through the truck's windows.

I looked to my right, my brown locks a moving veil between my sight and the green cornfields we passed on this country road.

I smiled.

My husband was driving. He was quiet. His presence gives me peace.

I continued watching my hair being whipped by the wind. How much longer, I wondered, will brown be the color I see before all of my locks are gray?

The days, I think, are becoming shorter. Fall will soon be here; my favorite season. How long before I look out and see withered cornstalks and rust-colored trees?

I kept smiling. I was happy in this perfect moment, even as I pondered life's what elses and what ifs.

Riding in my truck, windows down, is one of my simple pleasures. It's another way to gently collide with nature in this fast-paced world.

I have been diagnosed with ADOS: Attention Deficit — Oh, Shiny! Letting nature's invisible force surround me while riding in my truck calms my mind. My thoughts still race, but they jog instead of sprint.

I savor moments like these because they force me to settle, to consider life's important features, which makes me grateful and, therefore, content and calm.

I'm content because I am so blessed in this life, even through hardships. I'm grateful to God for health, for a fantastic job, for a great husband, for a family that loves.

As hot air makes room for its cool counterpart this season, forget about your hair, toss anything that can fly away into the trunk of your car and roll down your windows and take in the scenery. Let a little wind into your cautious life. You might be surprised by what thoughts blow your way.



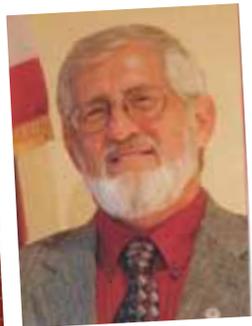
LORA ABERNATHY

Lora is the editor of Salt magazine. She lives in Hillsboro, is married to Gary and competes in triathlons.

Profile

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

By Lora Abernathy



Darryl R. Gray — Brown County Commissioner

What's your favorite thing to order at an Italian restaurant?
Angel hair pasta.

Elvis Presley or Johnny Cash?
Elvis Presley.

What's something you've always wanted to try?
Snow skiing.

Bacon or sausage?
Bacon.

What do you love most about your community?
The friendly people.



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'A field of honor'

Story and photos
by Jane Beathard



Flight 93 National Memorial pays tribute to 9/11 heroes

SHANKSVILLE, Pa. — On a windswept knoll in the Laurel Highlands of south-central Pennsylvania, the National Park Service is creating a living tribute to 40 citizen heroes.

The Flight 93 National Memorial honors the United Airlines crew and passengers who fought their terrorist hijackers on 9/11. In the process, they likely saved the U.S. Capitol and hundreds of lives.

"A common field one day, a field of honor forever," is the memorial's theme.

Designed by Paul Murdoch Architects, construction of the memorial began in 2010 on 2,200 former strip-mined acres, largely acquired through purchase, donation and easement, according to Brendan Wilson, the park's lead ranger.

A Memorial Plaza, encompassing the Wall of Names, was dedicated in 2011.

Work on the Visitor center, walking path and 40 Memorial Groves was slated for completion by September 2015. Engineering is also under way for a Tower of Voices where visitors can hear many of the final recorded phone calls of Flight 93 passengers and crew, Wilson said.

More than 300,000 visitors now follow winding backroads to the memorial each year. They come from every state and many foreign countries, according to park ranger Wendy Clay.

A cell phone-directed walking tour tells them the story of 40 strangers, some from Japan, New Zealand and Germany, who boarded a United 757 airliner in Boston on the morning of Sept. 11, 2001 for a routine cross-country flight.

Forty-five minutes into the journey, they were herded to the rear of the plane by four hijackers. They called loved ones and learned of attacks in New York City and Washington, D.C.

Facing certain death, they took a vote to fight the terrorists who

- Visit the National Flight 93 Memorial without leaving your armchair.
- An audio tour is accessible from any cell or land phone at any time of day by dialing 814-619-2065 and following the prompts.
- Cell phone users can also download the memorial app from Android or Apple stores.

"We don't let our boundaries be a physical space," said Brendan Wilson, the memorial's lead park ranger.

had commandeered the plane.

What happened in the next few moments was captured in vivid detail by a cockpit voice recorder. The rebelling passengers were breaching the cockpit door when a hijacker is overheard giving a final, fatal order.

"Pull it down," he shouted.

As the plane flew low over the Pennsylvania hillsides at more than 500 mph, it rolled over and nosedived into the ground, killing everyone aboard. The time was 10:03 a.m., and the U.S. Capitol, where Congress had just convened for the fall, was spared.

First responders followed a tower of fire and smoke to the remote field. They found only a gaping crater and debris scattered in tree-tops and fields for miles around. Because the plane was fully loaded with 7,000 gallons of fuel, virtually all those aboard were incinerated instantly, Clay said.

The largest FBI investigation in history followed. Two thousand agents scoured the woods and fields for weeks. They dug 40 feet into the crash crater and recovered the plane's black boxes. They also found documents that identified the hijackers and detailed plans for the 9/11 attacks, including information about those who coordinated and financed the plot, she added.

Once the investigation concluded, the crater was filled in. Today, only a simple sandstone boulder marks its former location.

Visitors are asked to maintain quiet and keep their distance from the boulder in respect for those who perished. Only relatives of the 40 passengers and crew are allowed to approach the field.

Temporary memorials to those who died went up immediately after 9/11 as neighbors and first responders sought to remember the heroism of those aboard United Flight 93, Wilson said.

Along the low, concrete walkway that leads to the Wall of Names, visitors leave memorabilia in niches designed for that purpose. In the last 14 years, park staff have collected and catalogued more than 60,000 mementos from those niches.

"We find all kinds of things — toys, coins, flags, T-shirts, baseballs, paper clips and sneakers," Wilson said. "Sometimes, they even leave notes" to explain the significance.

Some items were lost in an October 2014 fire at the memorial's temporary headquarters. They included hundreds of photographs, recovered items and personal mementos of the victims donated for eventual display in the new visitor center.

Among the items saved from the flames were 35,800 comment cards left by visitors, photographs of the crash site and investigation, oral histories of families and first responders and three audio recordings of final phone calls made by passengers and crew members to their families, according to an NPS press release.

Forty Vermont marble panels, each eight feet high, make up the memorial's Wall of Names. Each is engraved with the name of a Flight 93 passenger or crew member. The name of pilot Jason M. Dahl is there, as is the name of passenger Lauren Catizzi Grandcolas and her unborn child. Passenger Todd Beamer, whose "let's roll" comment became a battle cry for retaliation, is also memorialized.

A quarter-inch gap separates each marble panel. But from a distance, they all appear as a solid wall. A park volunteer explained the design's significance: the passengers were individuals who acted in unison to avert a greater disaster.

He also pointed out the memorial's curvy layout, which follows the final flight path of the plane.

"It's an open design that lets visitors find their own meanings," Wilson explained. "Each visitor will have a vision of what it says."



JANE BEATHARD

Jane is a retired staff writer for The Madison Press in London, and the retired media relations manager of the Ohio Department of Natural Resources.



IF YOU GO

Address: 6424 Lincoln Highway, Stoystown, PA 15563

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Accommodations: A variety of overnight accommodations and restaurants are available in Somerset.

Cost: Free

Hours: Summer hours, May 1 to Oct. 31, daily 9 a.m.-7 p.m.; winter hours, 9 a.m.-4:30 p.m.

Phone: 814-893-6322

Websites: nps.gov/flni and honorflight93.org

Helpful Hints: Visitors are advised to wear comfortable shoes and carry cell phones for an enhanced educational experience. A memorial chapel is located at 1717 Coleman Station Road in nearby Shanksville. Founded by the Catholic priest in 2002, it is open to people of all faiths and celebrates the religious diversity of America.



A clang of metal

“It’s quite a fun life.”
— Chris Hillsamer

Life of a farrier comes with challenges fun

Story by Sarah Allen
Photo by Todd Kessinger

BAINBRIDGE — The steady clip-clop of horses, the clang of metal and an occasional neigh: These are the sounds that are a part of the life of a farrier, or a craftsman who trims and shoes horses.

It’s a job that Luke Martin has been doing for 23 years.

Martin, who works in Bainbridge, sees about 800 to 900 horses each year. He said it takes about one hour to shoe all four hooves of a horse.

Martin described the craft, saying, “The reason a horse needs to be redone ... (is that) their foot grows down like a fingernail would.” And so, the shoe needs to be removed, the hoof trimmed, and the shoe then placed back on the horse.

Martin said that, while there are several schools for farriers, he did not attend one. He worked as an apprentice and went to numerous clinics.

Martin also explained the process of farriering.

From the beginning, Martin said, “You have to have a picture of what you want to achieve when the job’s done.” For example, a farrier may be trying to correct hooves that are unbalanced. Martin said correcting a problem can be a “long process.”

Several tools are used to ensure the hoof is flat. Once the shoe is flat against the hoof, it is “time to nail,” Martin said.

He said horses do not feel the nails “if you put them in the right place.”

“That just comes from practice and training,” Martin said.

Once the shoes are nailed into the hoof, the excess nail is clipped, filed and bent down against the hoof wall.

A farrier then adds hoof conditioner, which seals up any old nail holes and acts as a disinfectant.

Martin also described the differences that come when shoeing the much larger draft

horses. He said there are “bigger tools for bigger horses.”

Draft horses are put into stocks which help hold them in place. Their hooves are placed in holders. The overall process, however, is the same, no matter the size of the horse.

Martin said the best part of his job is the feeling that comes after shoeing a challenging horse.

“If you succeed in doing that, it’s probably what keeps me shoeing,” said Martin, who also has designed his own horseshoes called Natural Stride.

And while Martin said being a farrier is “rewarding ... It’s actually a dangerous job.”

Martin said he was once kicked by a horse — an incident which ended with a broken arm.

And, from day-to-day, Martin said, “You’re basically bent over from start to finish. ... It’s physically demanding.”

“You only make money when you’re bent over,” he added. “I guess that’s why they’re not a dime a dozen.”

However, Martin said, farriery is “just something I always found fascinating.” And that interest, he said, is what led him to the craft.

“It’s not

really in the family,” he added.

The same is not true for Chris Hillsamer, a farrier in Beavercreek. For him, farriery is a long-standing family tradition.

Hillsamer has been a farrier for seven years. Before that, his dad was a farrier for 30 years.

“I used to help him a lot as a kid,” said Hillsamer, a fifth-generation farrier.

Hillsamer attended a school for farriers in Missouri before working for one farrier, and then for his dad. Now, he has his own farrier business.

Unlike Martin, who mostly works out of a shop, Hillsamer said he typically travels — which is one of his favorite parts of the job.

But, above all, Hillsamer said, he loves being around horses.

“I’ve always loved horses, even as a little kid,” he said. “Horses have just always been a passion of mine.”

Hillsamer said he has a varied clientele, which means he gets to work with many different breeds of horses.

“I like that ... You don’t really have any down time,” he said. “It’s pretty much a full-time job.”

He said some of the most memorable moments of his career have been “going (to) and working (at) horse shows out of state with my dad.”

Hillsamer said that, during those shows, if a horse loses a shoe, a farrier has to go into the ring and nail it back on.

“It’s quite a fun life,” he said.

He added that clients, over the years, have become friends and family.

“You’re usually around great people, and I’ve been blessed with great clients,” Hillsamer said. “What more could you ask for?”

“You have to have a picture of what you want to achieve when the job’s done.”

— Luke Martin



SARAH ALLEN

Sarah is a reporter for The Times-Gazette in Hillsboro. Reach her at 937-393-3456 or at sallen@civitasmedia.com.



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**ADAMS COUNTY
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Harboring hope for abused, neglected horses

Story and photos by
Valerie LK Martin



CHILLICOTHE — Most people cannot imagine harming animals, especially those with whom they share homes. Yet, it happens all too often.

Horse mistreatment is no different. Most owners of horses are attracted to their special traits and will do all they can for their equine friends. Some neglected animals are loved, but the owners have difficulty caring for them. The worst cases involve horses that are cruelly treated on purpose.

According to the Equine Rescue Network, "The existing rescue facilities (in the

United States) have the capacity to manage only 13 percent of the current population of the unwanted horses (Hollcom & Stull, 2010). There are hundreds of equine rescue organizations in this country, most are overwhelmed with horses and dangerously underfunded."

While this estimate is five years old, the problem has not improved greatly in that time, according to those who do the rescue work. Many rescues are at capacity and must turn away horses in need.

In Ohio, there are approximately 40

organizations that label themselves as rescues. Many farms are willing to take horses, too, but this is mostly on a case-by-case basis. Two of these rescue organizations are less than five miles apart in Ross County, and the owners are friends.

Christina Bennett, a life-long horse lover, runs Triple B Ranch Horse Rescue and Rehabilitation. Triple B began in 2004 when a Pickaway County humane officer approached Bennett about helping with seven horses being taken from a neglect situation.





Bennett said, "We ended up with the horses and nursed 'em."

Having been involved in the therapeutic use of horses and 4-H for a number of years, this was a natural progression.

Bennett was also a prison guard for 19 years. She has a heart for people trying to rebuild their lives, and those struggling to overcome difficulties or disabilities. This passion has combined with her love of horses. She runs youth programs, including work with autistic children, and will work with individuals.

She said, "I would love to see horse programs in our prisons. Working with them can do wonders."

In a sense, Bennett says the horses and the people help each other.

To that end, Triple B has several ranch hands everyday from Alvis House in Chillicothe. Alvis House manages a re-entry home for non-violent offenders, most of whom are required to serve community service hours.

Down the road, at Lost Acres Horse Rescue and Rehabilitation, you can find Sissy Burggraf. She has been helping horses for 21 years. She worked for a veterinarian who did cruelty cases and decided to take her own action. The ones that tore at her heart the most were the cases that no one

else wanted to tackle.

"We specialize in blind horses," said Burggraf. "A horse with special needs is (extra special) to us."

With 46 equines on site, Lost Acres is a busy place. They have two barns full and a waiting list for new residents.

Burggraf no longer rehomes horses. She had several bad experiences with people adopting to resell.

Because she no longer adopts out, Lost Acres is not taking new residents at this time. The beautiful property is the last home for the lucky horses that live there. Burggraf estimates she has refused 2,400 horses in the last seven years.

"The need for good homes seems to be growing," Burggraf said. "I wish I could help more, but there are simply not enough resources."

By resources, Burggraf means not only money, but also helpers. She has had many volunteers, and once ran a program for kids with a horse interest but no access. They "sponsored" a horse and took care of it. The young people came to the farm every day and learned about equine care.

Triple B is still accepting horses, and Bennett has a no-questions-asked policy. If someone can no longer care for their horse, no matter the condition, she will

take them in and do what she can. She is currently working with Noble County officials on a nine-horse rescue.

The ranch tries to re-home horses once they are healthy, but a few come back or stay for the rest of their lives.

All of this work takes money. Both organizations are nonprofit organizations and accept donations. Bennett said grant money usually gets sent to the retiring racehorse organizations. The small operations like hers and Burggraf's rely on individual donations.

Despite the struggle for funding, both women are determined to keep helping the horses. They are simply in love with these big-eyed creatures.

When asked why horses are special, both women get emotional. Both said they are a lot like dogs, needing companionship and attachments, and with unique personalities. Bennett also said they can be trained for scent trailing, and they know if someone is ill. She has seen them become very gentle with small kids or those with special needs.

"People underestimate them," Bennett said.

"They are fighters," Burggraf said. "They are noble, graceful and have a will to live ... They are grateful and hold no grudges."

Despite the struggle for funding, both women are determined to keep helping the horses. They are simply in love with these big-eyed creatures.



VALERIE LK MARTIN

Valerie has a varied background in fundraising, public relations, teaching and freelance writing. She also holds a master's of divinity and is an ordained chaplain. Valerie has stepped foot in 25 countries, jumped out of an airplane, twice been electrocuted by lightning and once slept in a train car with 12 strangers. She lives in Oregonia with her husband, Tom, Sadie the Lab and kitties, George Herbert and BeBe. She can be reached at lightninggirl@gmail.com.

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Red Fern Inn at Rocky Point Winery

Owner hopes to expand Lake Erie tourism



Story and photos by Jane Beathard

As state representative, Chris Redfern once spoke for the people of northwest Ohio. Now he's promoting year-round tourism in the region with a new winery and inn on the historic Marblehead Peninsula in western Lake Erie.

Red Fern Inn at Rocky Point Winery represents a second career for the 50-year-old former chairman of the Ohio Democratic Party who also served 15 years in the state's general assembly.

"I wanted to do something different from politics," Redfern said. "I had some experience in private sector business and thought the area needed an inn."

A life-long resident of Ottawa County, Redfern aims to expand the traditional mid-April to mid-October tourism season on Lake Erie and attract visitors all year round.

A winery and associated inn seemed logical choices in a neighborhood where half the homes are vacation getaways.

"I wanted to tap into that market," he said.

Redfern and wife, Kim, bought the former Marblehead Schoolhouse in July 2014 and opened the inn five months later.

Winery doors opened last spring. Dianne Rozak, a local township trustee, suggested the name Rocky Point – the peninsula's original moniker.

The 112-year-old rambling stone structure, a centerpiece of Marblehead Village, had already undergone extensive renovation and most recently served as a gift and ice-cream shop.

The Redferns added their own updates, turning four apartments on the building's west side into luxurious guest suites with modern kitchens, baths and bedrooms. The east side became a winery tasting room and patio where visitors could sip, unwind, chat and listen to live music on summer weekends.

The Galley Restaurant next door agreed

to deliver snacks and meals to overnight guests and winery visitors, sparing in-house food preparation chores.

Initially, Redfern did not plan to become a vintner himself. All that changed under the tutelage of Claudia Salvador, manager of Firelands Winery in nearby Sandusky.

Salvador urged Redfern to invest in wine-making equipment and develop his own Rocky Point label to augment the 20-plus California and European varieties already on the winery's extensive list.

As a result, Redfern has 600 bottles of sweet pink Catawba aging in Rocky Point casks.

"They will be ready in a couple of weeks," he said in August.

His goal is to eventually develop six more varieties, using as many locally-grown grapes as possible. Firelands will process and bottle the wines under a current arrangement.

"I would like to say in a few winters we will do it all," Redfern said.

In addition to wine, Rocky Point offers craft beers, vodka and bourbon from a half-dozen Ohio breweries and distilleries.

"We try to offer liquors and beers that are different," he added.

Redfern also wants to host weddings, corporate meetings, holiday parties and family reunions. With 10 employees now on staff, the inn and winery are prepared for gatherings both large and small, he said.

Business is good thus far.

"We're exceeding occupancy projections at the inn," he said. "And the winery has been a success."

Viewing statehouse politics and policies from a distance has also proved to be fun for the couple.

"We're enjoying this aspect of our lives," Redfern said. "It gives us a chance to reflect on business and life."

As for the future, he won't rule out politics altogether.

"I have no more political aspirations – at least not today," Redfern joked.



IF YOU GO

Address: 111 W. Main St., Marblehead, OH 43440. The village lies about 10 miles east of Port Clinton on state Route 163.

Hours: Open year round.

Amenities: Two inn suites are one bedroom, while two feature two bedrooms. All have fully equipped kitchens and thermostat-controlled fireplaces.

Rates: Vary with the day and season, ranging from \$149 to \$249 per night.

Nearby Attractions: Marblehead Lighthouse State Park and Keeper's House, Kelley's Island and Lakeside Daisy State Nature Preserve.

Phone: 419-967-5344

Websites: redferninn.com and rockypointwinery.com



JANE BEATHARD

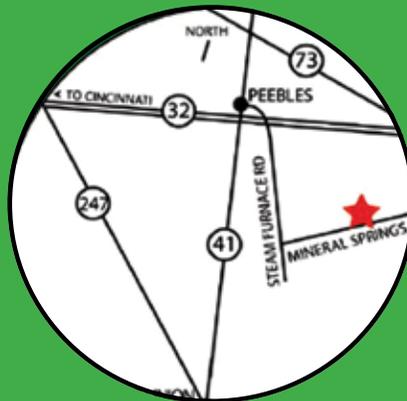
Jane is a retired staff writer for The Madison Press in London, and the retired media relations manager of the Ohio Department of Natural Resources.

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Festival undergoes 'Renaissance'

Southwest Ohio park under new ownership in its 26th year

Story by Beverly Drapalik
Photo courtesy of Renaissance Festival

HARVEYSBURG — Stepping through the castle gates of the Renaissance Festival means stepping back in time to 1592.

The festival, in Harveysburg, has been a local tradition for 25 years. Now, under new ownership, the folks in charge have plans to offer the traditional fare to attendees and expand and improve the fun.

David Ashcraft owned a technology company; Chuck Biehn works in sales manufacturing; Tony Taylor works in commercial real estate. These new owners want to provide new entertainment, better technology and new artists.

They are mindful, however, that many people come to the park expecting to re-live special moments — even special memories belonging to their children.

With new ownership, employees wanted to continue working at the festival. Collectively, the employees have more than 100 years of experience, and they have enjoyed sharing expertise and stories with their new "bosses."

"We are like family here," said Cheryl Bucholz, the festival's vice president and marketing director. "Every day is fun."

The Renaissance Festival opened Labor Day weekend and has only 17 days of operation from that weekend until the end of October. Some of those days could be ruined by rain, but overwhelmingly, employees think rain creates even more fun. Actors resort to even more improvisation — especially in the Muditatorium.

More than 100 shows are performed each day on 11 stages. Patrons can sit and watch performances, or, if they wish, become part of a show in



the streets. Listening to music becomes a pleasure in the Ale-ing Knight Pub.

The festival property covers 130 acres. There are another 147 acres available for possible use.

"We are currently trying to decide how to offer more to the community," Ashcraft said. "We have so much theater seating, we could offer a variety of events."

For years, families and school-age children have attended the festival. Ashcraft remembers when his own children went to the festival. They are now 28 and 30 and have fond memories of their time on the grounds.

If festival goers arrive when the gate opens, they will hear announcements for the day: when the queen is arriving, when the parade is beginning and when special acts are performing. For the most part, booths have items and games from that time period. Each booth is different and there is something for everyone. Artisans show an experience, from blacksmithing to glassblowing to candle making.

Each weekend has a theme, so if someone is not into pirates, he or she might choose the romance or the OctoBEERfest weekend. Notable is the first weekend: Family & Friends Weekend. Adults are two for the price of one and all kids 12 and under get in free.

David Smith, entertainment director, said he is always looking for new entertainment. He has trouble pointing to a favorite act, but said the Muditatorium (the only one in Ohio) and Swordsmen are among his favorites.

Smith works with staff for months, honing performances. He also said many actors just like to have a great time. One guy autographs mustard packets and hands them out to people in the streets. Most actors are available and enjoy talking to patrons after performances.

If patrons wear period dress, they have a special name at the Renaissance Festival: playtrons.

Period dress is not a requirement, but it is if a couple decides to have their wedding at the festival. St. Peter's Chapel fills the air with music for 16th

Century weddings; champagne and dessert receptions are held in a private picnic area.

Bucholz has some, now funny, memories from past weddings.

"I remember the groom, crying, standing there in his kilt, and thinking his bride had jilted him. She was actually stuck in traffic," Bucholz said. "Also, one groom lost the wedding ring, so employees were on hands and knees, looking through acres and acres of a grass parking lot. Another time, a wedding cake melted, creating a scene."

The festival has five kitchens. All food is prepared on site, and patrons will find at least 10 food locations. This year, look for wine tasting and cider tasting as well as food specifically from the Renaissance. Dishes such as Bangers and Mash and Shepherds Pie are favorites.

The Renaissance Festival is a special place where patrons can become lost in a "simpler time." With Ashcraft and team busy thinking about more events for "untapped" property of the festival, the possibilities are endless.

IF YOU GO

Dates: Sept. 19-Oct. 25, Saturdays and Sundays

Address: 10542 East state Route 73, Waynesville, OH 45068

Tickets: Adults, ages 13 and older, \$21.95; children, ages 5-12, \$9.95; seniors, ages 65 and older, \$19.95; military/police/fire/EMS, \$19.95; adult season pass, \$119.95 and child season pass, \$49.95.

Phone: 513-897-7000

Email: info@renfestival.com

Website: renfestival.com



BEVERLY DRAPALIK

Beverly lives in Wilmington with her husband, Jeff. They also live with a dog, a cat, a parrot, chickens and bees.

Renaissance Festival Recipes

Bangers and Mash

Bangers and Mash is the familiar term for Sausage and Mash, a favorite British and Irish dish. The name "bangers" is believed to have come from the habit sausages bursting in the pan with a "bang" if cooked too quickly.

Ingredients:

2 tablespoons vegetable oil
8 thick sausages (beef, pork, or flavored as you wish)

Mash Ingredients:

2 pounds potatoes, peeled and quartered
6 tablespoons milk
1 stick butter, cubed
Salt
Black pepper

Onion Gravy Ingredients:

2 medium onions, peeled and thinly sliced
2 tablespoon vegetable oil
2 tablespoon butter
1 teaspoon sugar
1 teaspoon balsamic vinegar
1-1/4 pint beef stock
4 teaspoon corn starch/corn flour
4 teaspoon cold water
Salt
Black pepper

Directions:

Heat the oil in a large frying pan. Turn the heat to medium and add the sausages. Fry until the sausages are golden brown and firm, turning them from time to time, about 20 minutes. Once cooked, place in an ovenproof dish and keep warm until the mash and gravy are ready.

Meanwhile, start the mashed potato by boiling the potatoes in lightly salted water until soft. Drain, and keep warm until ready to mash.

While the potatoes are cooking, make the gravy. Melt the oil and butter in a large saucepan over a gentle heat. Add the onion and cover with a lid. Cook slowly for approximately 10 minutes or until the onions are soft and translucent.

Add the sugar and balsamic vinegar to the onions and stir well. Cover with lid and continue to cook for a further 5 minutes.

Add the stock and boil gently uncovered for 5 minutes.

In a heat-proof jug or bowl, mix the corn starch/flour with the cold water to a thin paste. Pour a little of the hot gravy into the starch mixture and mix thoroughly. Pour the starch mixture back into the gravy, raise the heat to high and boil for 10 minutes or until the gravy is slightly thickened. Keep warm until ready to serve.

Finish the mash by placing the milk and butter in the pan used to

boil the potatoes, return to the heat and warm gently until the butter has melted. Serves 4.

Shepherd's Pie

Although this dish is called a "pie," there isn't any pastry involved. It is a mix of ground turkey and vegetables in a sauce topped with mashed potatoes. The dish is browned in the oven for a delicious example of English comfort food.

Ingredients:

3-1/2 pounds russet potatoes, peeled and cut into 2-inch pieces
1 cup whole milk
2 tablespoons butter
3/4 teaspoon salt
3 medium carrots, peeled and diced
1-1/2 tablespoons vegetable oil
1 medium onion, finely chopped
3 cloves garlic, minced
1-1/2 pounds ground turkey
1 cup thawed frozen peas
3/4 cup fresh or thawed frozen corn kernels
1 14.5-ounce can diced tomatoes, drained
1 tablespoon tomato paste

Directions:

Make the potato topping: In a large saucepan, combine the potatoes with enough cold water to cover by 1 inch. Bring to a boil and cook until tender, about 15 minutes. Drain the potatoes well in a colander.

In a large bowl, combine the potatoes, milk, butter, salt and pepper to taste. Using an electric mixer, beat on high speed until smooth. Set aside.

Preheat the oven to 350 degrees. Bring a small saucepan of lightly salted water to a boil. Add the carrots and cook for 2 minutes to blanch. Drain and set aside.

Heat the oil in a large skillet over medium-high heat. Add the onion and cook, stirring, until softened, about 2 minutes. Add the garlic and cook for 15 seconds. Stir in the ground turkey, breaking up the large pieces with a fork, and cook until browned. Add the blanched carrots, peas, corn, tomatoes and tomato paste. Mix well. Cook, stirring often, until the flavors have blended, about 10 minutes. Season with black pepper to taste.

Spray a 3-quart gratin dish or shallow casserole with vegetable oil spray. Spoon the vegetable-turkey mixture into the prepared dish. Top with dollops of mashed potatoes. Bake for 30 to 45 minutes, until heated through. Serve hot.



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Story by Sarah Allen
Photos by Sarah Allen and Analena Bruce

Forming connections and eating healthier

Educational initiative in Hillsboro focuses on 'mentoring and hands-on learning'

HILLSBORO — Hillsboro residents had the chance this past summer to dig into organic lifestyles through a six-month program that offered classes ranging from cooking with kale to preserving produce.

Hosted by the Freedom Farm Market, Ground Swell was "an educational program that pair(ed) up experienced homesteaders with Hillsboro residents," according to Analena Bruce, Ground Swell coordinator.

The classes, she said, were "based on mentoring and hands-on learning" for those who were either planning to start a homestead themselves or who simply wanted to adopt a healthier lifestyle.

Among the many topics discussed during Ground Swell's monthly classes were: uses for a gallon of milk, how to replace sugar with honey and cooking with herbs.

Bruce said the Stinner Summit, held each year at The Ohio State University, inspired her to pursue the Ground Swell program in Hillsboro. The summit, she said, is a "unique event" held in honor of the late professor Ben Stinner.

According to Bruce, the summit brings together researchers, community organizations and students "who want to build a more sustainable food system in Ohio."

While there, Bruce said she and her husband were paired with individuals who hosted a Ground Swell program in Columbus.

From there, Bruce said she decided to create "our own unique Hillsboro adaptation" of the Columbus Ground Swell.

The main difference between Columbus' Ground Swell and Hillsboro's was that there was less of a focus on urban homesteading.



She added that Hillsboro's Ground Swell also utilized feedback from participants in the Columbus program.

The Hillsboro Ground Swell was funded through a seed grant, according to Bruce.

The ultimate goal of Ground Swell, Bruce said, was to "connect people."

She said, "When you're trying to live a more healthy lifestyle, (it is helpful) to build relationships with people who are doing similar things."

And Ground Swell, Bruce added, allowed people from different backgrounds and age groups to network with each other.

Some participants had many years of experience, she said, while others were just starting.

Both perspectives, she said, brought "a lot of opportunity for them to learn from each other and have fun."

And the relationships formed among organic farmers, consumers and local stores were the "real value" of Ground Swell, Bruce said.

The knowledge and connections Ground

Swell participants gained, she added, ultimately "empower (people) on their individual paths in living a new, healthier lifestyle."

Bruce also discussed how the Ground Swell classes can affect participants in their day-to-day lives. As an example, she said one class examined how to best utilize organically raised chicken.

Because organic chicken is typically more expensive, the class offered tips on how to save money by purchasing a whole chicken. The class taught participants how to cut the chicken and use as many parts as possible. It also provided ideas for leftovers.

"No matter what they're learning, they're practicing it," Bruce said of the classes. She added that the mentors who led them were "sharing years of tips."

Bruce said this year's feedback will be "very influential" on any future plans for Ground Swell.

She also said that, even though the Ground Swell program ended in September, the Freedom Farm Market offers its own unrelated classes. Those typically involve material on essential oils, diet, and health, Bruce added.

To learn more, Bruce recommended "stay(ing) updated with Freedom Farm Market," either at www.freedomfarmmkt.com or on Facebook by searching "Freedom Farm Market & Organic Grocery." The store is located at 405 W. Main St. in Hillsboro.



SARAH ALLEN

Sarah is a reporter for The Times-Gazette in Hillsboro. Reach her at 937-393-3456 or at sallen@civitasmedia.com.

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Freedom Farm Market Recipes



Kale Chips

Ingredients:

1 bunch kale, washed, stripped from stems and cut into bite size pieces
1/2 red pepper
3/4 cup soaked raw cashews
1 Tbsp. soy (Bragg's Liquid Aminos)
1 large clove garlic
1/4 cup Tahini
Red pepper flakes to taste (optional)

Directions:

Blend all ingredients in a food processor. Toss with kale and then work in by hand. Dehydrate until crispy, rotating and turning trays regularly for about 7 hours. Alternatively, bake the chips at 300 degrees for about 15 minutes, checking a few times and rotating because they can burn easily.

A Summer Salad

Ingredients:

Kale
Swiss chard
Violet leaves (Yes, they're edible and delicious in a salad. They're also an herb. The purple flowers that bloom in the spring are edible as well.)
Nasturtium leaves (I prefer the small, inner leaves. The flowers are edible as well.)
Parsley
Fennel
Basil
Cilantro
Lemonbalm
Chives
Calendula flowers
Carrots
Beets
Sugarsnaps (usually available through mid-July)
Radishes (usually available until the end of June/early July)

Garlic Bread Spread

Ingredients:

1/4 cup of good olive oil
1/4 cup of softened, room-temperature butter
1/2 tsp. salt
Basil or parsley leaves
Several cloves of garlic

Ranch Dressing

Makes 2 cups.

Ingredients:

1 cup mayo
1 cup yogurt or buttermilk
2 Tbsps. green onion tops or chives, minced
1 Tbsp. fresh onion, minced
2 tsps. parsley, minced
1 clove garlic, minced
1/2 tsp. oregano
1/4 tsp. paprika
1/8 tsp. cayenne
1/4 tsp. salt
1/4 tsp. pepper
For dip, use sour cream.

Sweet Tarragon Dressing

Ingredients:

1 - 1/2 tsps. salt
3/4 tsp. hot pepper sauce
1/4 cup sugar
1/4 cup tarragon vinegar
3/4 cup canola oil

Directions:

Whisk together all ingredients. Keep in refrigerator for up to two weeks.

Feta Herb and Garlic Dressing

Combine and blend:

2 cups mayo
1/2 cup white vinegar
1/2 tsp. oregano
1/2 tsp. basil
1/4 tsp. thyme
1 Tbsp. garlic, minced

Add:

1/4 cup canola or salad oil
1/4 cup olive oil

Crumble in:

1/8 cup feta cheese

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THE FRIGHTFULLY FINE ART OF HALLOWEEN



Hillsboro resident collector of the macabre

Story by Pat Lawrence

Photos by Madeline Cupp

HILLSBORO — Amy Schneider isn't just a devil's advocate; she's also a proponent of ghouls, witches, pumpkins, imps and a horde of unearthly entities sporting woeful faces and peculiar dentition.

Many of these creatures inhabit her home — and they couldn't be more welcome.

Schneider is an avid collector of Halloween art, a multimedia specialty that shares attributes of both folk art and fine art.

Around the end of August, her uncomely throng begins migrating from a room of cupboards and coffins to assume their appointed places throughout the Schneider household as highlights of her annual Halloween extravaganza.

Fall is Schneider's favorite time of year and Halloween is her favorite holiday.

As she admits, "I am deeply in touch with my inner pumpkin."

Schneider's love affair with All Hallow's Eve started when she was a child. Her Nov. 6 birthday was always Halloween-themed with a fun twist, she said.

"I always liked the idea of dressing up and being anything you want for one day," Schneider said. "I grew up loving Halloween. I was a different kind of witch every year."

In college, she was still carving pumpkins and, after she got married, always hosted a big Halloween party.

"I'd drag in tree branches and dead leaves to set the tone. I looked for ghoulish grannies and odd creatures in boutiques, collected photographs and posters from old circus freak shows, bought bad taxidermy and hung paintings that were a bit bizarre. I've always leaned to the macabre," she said.

Then one magic moment, browsing the Internet, Schneider

discovered the world of Halloween artistry and the kindred, slightly skewed spirits who inhabit it.

"I found the Whimsical Whittlers site, and they made mention of a Halloween art fair, the Ghoultime Gathering. I called my mother and told her, 'We have to go.' It was a five-hour drive from Hillsboro to Chelsea, Mich., and we had to stand in line to enter, but it was an amazing experience," she said. "We missed the first gathering in 2006 but none since. The first piece I bought was titled 'Ghoul in a Box' by William Bezek for almost \$300. I didn't know what I was getting into, but I learned I'd have to save my money to come back."

The annual sale and celebration introduced Schneider to the joys of art collection and brought her into a national circle of compatriots who speak her language and share her enthusiasm for all things weird and whimsical.

The artists and their devotees quickly become friends. She communicates regularly with fellow "Gatherers," buys online as well as in person and has been delighted to watch fellow enthusiasts become new artists and even Ghoultime exhibitors themselves.

The artists' clever creatures, imaginative accoutrements and cunning settings are irresistible, Schneider said, but what sets these original pieces apart from even good reproductions is the incredible attention to detail and craftsmanship.

"Everything is handcrafted. It makes the faces so expressive. You can see how eyelashes were painted using a brush with a single bristle. Bats and cats are made of fine fur. The dolls wear undergarments edged in hand-sewn lace; their gowns are made of vintage and antique textiles," Schneider said.

Over the years, Schneider has amassed a formidable legion of beastly creatures and accessories and nothing pleases her more than bringing everything out each year to create engaging tableaux. Many pieces are only inches tall, but each one is lovingly staged to its best advantage.

"One display might be pumpkin heads or witches or skeletons. Last year we had an entire display of devils. Naturally, Day of the Dead images are included and side-show characters like the bearded woman and lobster boy," she said. "I've always been intrigued by conjoined twins, so there are lots of those — two heads are better than one."

The dining table is set appropriately with black or maybe orange dishes, a chandelier festooned with peat moss, bats and gourds or perhaps spider webs and skeletons.

This year, the living room display will

include multiple life-size banners commissioned from Ghoultime artist Nina Huryn. Elsewhere, the doll sisters Trick and Treat by Joyce Stahl and the impish horned gourd by Laurie Hardin will take places of honor as well.

Perfect lighting is the final touch. White, orange or purple lights on each grouping add depth and dimension to the display and highlight the expressive faces.

Schneider said, "I've even used flame lights. Lighting makes everything better."

With inspiration and assistance from her artistic friend, Avery Applegate, Schneider said, "Every year is different, every room is different and there's always new things."

One reason for the frequent additions is that people who know Schneider, and there are many, tend to bring her anything they find suitably sinister.

"If it has warts, horns, bug-eyes or is just weird, for some reason, it reminds them of me," she said. It explains the old dental chair and the petrified bat.

People choose a favorite holiday for many reasons, but Schneider's favorite holiday seems to have chosen her.

"I still love it," she said, "and, every year, when I get everything out, it's all brand new again."

She is ever so happy to accommodate the disembodied pumpkins with bad hair (and worse complexions), the winged skeletons with missing parts, the fiends with benefits and all agents orange and black. She welcomes them, as she does the seasonal stream of eager visitors, with warm hospitality, warts and all.



PAT LAWRENCE

Pat is a professional journalist, congenial gardener and incorrigible collector of hostas for her historic Hillsboro home.

IF YOU GO

Date: Saturday, Oct. 3

Times: Morning Early Buy, 8-10 a.m., \$20 admission. General shopping hours, 10 a.m.-3 p.m., \$5 admission

Where: Chelsea Community Fairgrounds, 20501 W. Old U.S. 12 Highway, Chelsea, MI 48118

Phone: 269-553-1852

Email: ghoultimegathering@gmail.com

Website: ghoultimegathering.com





Story by Beverly Drapalik, Photo by Maggie Wright

For the love of horses: It's about the show

WILMINGTON — The casual observer driving past Roberts Arena might have noticed small cottages appearing on the property within the last few months. These tiny houses, small as they seem from the outside, are made for big living.

They are only a small part of the many improvements the arena has recently made for the comfort and pleasure of people who love horses.

Roberts Arena is a nationally recognized first-class equestrian facility, according to its website. It includes the largest indoor equine arena in the United States, and has 135,000 square feet of riding space.

Manager Leonard Barnett and Assistant Manager Dawn Martin have overseen many changes since they came on board this year.

Martin said, "I showed horses at Roberts years ago, and now I can enjoy working here."

One visit inside the buildings proves that changes are extensive. LED lighting and new premium footing have made sure that shows are bright, with no distracting shadows.

Most equine owners interviewed at a recent show talked about the sheer size of the facility. They were very impressed with the new R + L Arena, which is 625 feet by 130 feet.

Martin said, "This new space allows hunter/jumper shows, increasing the number of shows Roberts can host. Next year, 48 shows are scheduled — yes, that is one a week, January through November."

Lamar Arena has also been expanded to 245 feet by 110 feet. R + L, Lamar and Bradley arenas provide more than 100,000 square feet of heated riding space. In addition, two outdoor arenas and make-up arenas conclude the riding areas.

More shows mean more space for horses. Now, horses stay in 700 stalls, with plans to expand to 1,000 stalls. There are 15 wash racks, with plans to expand that number soon. Fans, new lights and new footing ensure the comfort of the horses; however, people can be assured of their own creature comforts, too.

A new "state-of-the-art sound system," and the capability of communication to all buildings ensure that schedules for shows are on time and no one misses important

information.

Because presentation is everything, a new Aveda nail and pedicure spa has been built.

The café has been renovated, but Mary's cole slaw is probably forever on the menu. The café serves breakfast, lunch and dinner and catering is available. The facility also includes a separate banquet hall, a great location for rehearsal dinners, reunions and local organizations' events.

Equine owners can continue the business of their full-time jobs at a new business center, a quiet, out-of-the-way room equipped with office equipment and places for personal computers. Adults can conduct business while children play at the soon-to-be inside playground.

Many adults manage a full-time career and a full-time passion for horses. Recently, Louise Fraser, college administrator at Case Western Reserve University, was found sitting in her carriage in R + L Arena, awaiting her time to show 16-year-old High Fashion Magic. She was a true picture of time past, with her dress and carriage of past centuries.

Her father, Bob West, keeps the 1869 carriage (which was used by five generations of one family before Mary bought it) in good working order.

Fraser is a member of the Western Reserve Carriage Association and on the board of the Ohio Morgan Horse Association. Yet, when asked what she does when she's not showing horses, she quickly says, "I rear a family."

Martin said owners and their horses who fly in for the shows should enjoy the convenience of the cottages. Each one sleeps six to eight people, with space for Mom and Dad on the first floor and the children upstairs. Each house is equipped with a full-size refrigerator, a dorm-size fridge, kitchen area, full bath, night stands, table and chairs, and that sorely needed washer-dryer unit.

Two of the cottages are handicap accessible. There are two TVs, one on each floor. The porches will have rockers, and some locations have a direct view of the newly installed outside playground. Plans are to increase the cottages by 50 in the future, so people won't have a problem with reservations.

Another people-pleaser, overwhelm-

ingly, is the ability to walk from one end of Roberts Arena to the other, without going outside. Most people on hand at a recent event said they were grateful for the tunnels. One of the nice features of the tunnel to the Bradley Arena is the "entrance" a horse and rider can make when going into the ring.

Horse lovers benefit from the expanded, improved facility, but the community benefits as well, "through facility staffing, local restaurants and increased hotel bookings," according to the arena's website.



IF YOU GO

Upcoming Events:

Sept. 18-20: Tough Enough to Wear Pink Horse Show. Proceeds benefit the Ohio Health Bing Cancer Center in Columbus. Call Chip Jackson at 740-437-7640 or visit tetwphs.com.

Sept. 23: The Ohio Keuring hosted by Ohio Valley Friesian Horse Association. Call Jen Sommer at 937-289-7669 or visit ovfha.com.

Sept. 26-28: The Golden Retriever Club of America Agility Trial. Three days of agility at a single location, which include two independent agility trials along with the GRCA National Agility. Visit goldensrule2015.org/event/agility-trial.

Oct. 3-5: National Snaffle Bit Riders Cup. Call 937-382-0985 or visit robertsarena.com.

Oct. 9-11: Blue Ribbon Fall Classic Saddlebred Show. Call Evette Moody at 937-623-7934.

Oct. 16-17: Mid Ohio Walking Classic. Call Leonard Barnett at 937-382-0985.

Address: 4095 state Route 730, Wilmington, OH 45177

Phone: 937-382-0985

Email: info@robertsarena.com

Website: robertsarena.com



BEVERLY DRAPALIK

Beverly lives in Wilmington with her husband, Jeff. They also live with a dog, a cat, a parrot, chickens and bees.

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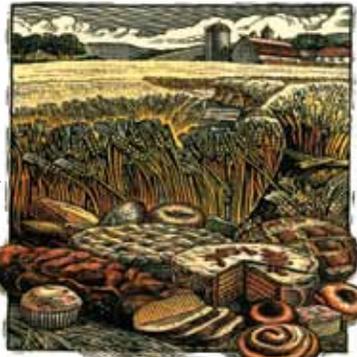


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Story by Beverly Drapalik
Photo by Maggie Wright

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'Best I've ever had'

Customers take delicious delight in food at Rod's Capricorn Inn

WILMINGTON — Wilmington may have its own version of Food Network's "Diners, Drive-Ins and Dives."

Guy Fieri, the show's host, hasn't visited yet, but if he were to feature Rod's Capricorn Inn, he would find consistently tasty Rod Burgers. The top of the menu reads, "All Burgers are Angus steakburgers."

Driving out west from Wilmington on state Route 730, the restaurant is an unassuming place across from Cowan Lake, and it has been on that spot around 40 years.

Rod Mohler started the restaurant, Kevin Jaminson purchased it from him, and Teresa Scott and Phala Weaver bought the restaurant almost three years ago from Jaminson.

We "have kept the restaurant the way Rod had it ... right down to the original spatula. The menu and décor are the same, also," Scott said.

Scott had wanted a business of her own for years.

"I just wanted something of my own. I didn't care if it was a bakery or restaurant or some other kind of shop," Scott said. "I am so grateful that the opportunity to buy Rod's came along. It's so much fun."

Years ago, she worked at Cowgill's and Cooper's in Wilmington, and Weaver worked in her parents' eatery, Randall Cafeteria. Their experience, coupled with a desire to have

fun, is making Rod's more than a restaurant. Some of the workers carry on Rod's tradition of breaking into song or dancing around the restaurant on Saturdays.

If you walk into Rod's, you will find Scott at the grill — always. She keeps some admirable hours, seven days a week.

Scott said, "I run the griddle. I'm a control freak and just want to make sure customers are happy."

"Great food, great prices and a very friendly staff," Sandie Henley Parsons wrote on Facebook. "Have you seen their chef salad? Feeds two easily. I love Rod's Capricorn."

"Great memories from college signing the wall in the back during sorority retreats, and the fries are the best in town," wrote Angela Kessinger Mitchell.

The Rod Burger usually comes with fries on the plate. Then, a half-pound of Angus beef burger is placed atop the fries, with all of the burger's trimmings included. A bun, dwarfed by the meat below it, then crowns the burger.

The menu is extensive, including ham and

cheese sandwiches, pork tenderloin, side dishes and kids meals, but Scott said the second most popular item on the menu is the homemade peanut butter pie.

"I love the peanut butter pie. Best I've ever had, hands down," Diana Allen wrote on Facebook.

All of the desserts are homemade, and she makes cinnamon rolls each day. It's not unusual that people stop by to pick up desserts. In fact, 30 percent of Rod's business is takeout. Homemade coleslaw and a Rod Burger is really all a fisherman needs as he sits across the road at the lake.

Scott and Weaver agree they could never run Rod's Capricorn Inn by themselves. Their right-hand man is Randy Hubbard. Late one Friday afternoon, the exhaust fan quit working, and Hubbard was there immediately.

The women also credit everyone on their staff.

As far as Scott knows, Rod's never had rooms for rent, as the name "Inn" might suggest. Guests can't stay for the night, but they are welcome to stay as long as they want.

"Great food, great prices and a very friendly staff."

— Sandie Henley Parsons, Rod's customer



BEVERLY DRAPALIK

Beverly lives in Wilmington with her husband, Jeff. They also live with a dog, a cat, a parrot, chickens and bees.

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Old Timers Days grows bigger each year



Story and photo by Gary Brock

XENIA — What began 45 years ago as a local Clifton festival has grown to a major celebration of farming and rural life — Old Timers Days.

That celebration is scheduled for Sept. 25-27 at the Greene County Fairgrounds in Xenia, and its organizers promise the 45th annual event will be bigger and more entertaining an ever.

"We are a family oriented celebration with events for everyone in the family," said Old Timers Days Charter member and organizer Lester Davis of Cedarville.

"There will be contests for the kids, lots of food vendors, home-made ice cream, a flea market, antique tractors and a number of attractions for people to see and enjoy," he said.

Old Timers Days was started in Clifton by Harmon and Clara Stancliff, Davis said.

"It started as a family event, where they made apple butter. It was just a family event they had in September. They then started involving their neighbors, then their friends and it grew to be a pretty big event. They went from just making apple butter to cooking beans and apple butter. That went over pretty good, so they kept it going and started to call it Old Clifton Days," he said.

The event outgrew Clifton and the Old Timers Club moved to the Greene County Fairgrounds in 1989. The event

included antique tractors on display, wheat thrashing demonstrations, stirring beans and apple butter. They added shredding corn, then started making their own ice cream and sausage sandwiches.

They also provide log sawing to lumber for anyone wanting logs cut to their specification for a donation. Davis said this is a popular attraction each year.

One of the items raffled this year is a 1949 John Deere MT tractor, provided by the family of the late David Case. A second item raffled is a hand-made quilt made by Old Timers Club members. This year, the quilt features scenes from around Greene County.

Old Timers Days draws about 9,000 to 10,000 visitors each year. Davis said the money they raise at the annual event goes to local charities and to aid community residents in need.



GARY BROCK

Gary has worked in the media industry for 38 years. He is the editor of Rural Life Today, another Civitas Media publication, and lives in Washington Court House.

IF YOU GO

Date: Sept. 25-27

Location: Greene County Fairgrounds, 120 Fairground Road, Xenia, OH 45385

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A blended, picky family that eats together, stays together

By Andrea Chaffin McKinney

Feeding a family of six can be difficult when you have four picky kids.

As a lifetime lover of all food, I wasn't one of them, obviously; but I'm told other kids are picky.

So, it was nothing short of an absolute miracle when my stepmom, Andrea, discovered a recipe every member of our co-mingled family — ranging in age from 4 to 42 — enjoyed.

Yes, Andrea and I have the same name. We share a middle name, too, and growing up in Xenia, we also shared my dad's last name.

Two Andrea Lynn Chaffins.

That was always my random fact when asked to share one on the first day of school. To answer your question, no it was not on purpose. I was 8 years old when they met and married. And yes, I technically could sign her checks and not *really* be lying about it.

Originally, there were four of us kids. Andrea had two children from her previous marriage: Alaina and Adam. So when blended with me and my sister, Amanda, we were the four As, and everyone thought the alliteration was absolutely adorable. Aww!

And bless her heart, the fifth A — “Big Andrea” as she became called — put in a lot of practice finding recipes we all enjoyed. She cooked every Friday night, Saturday afternoon, Saturday night and Sunday afternoon during the “every other” weekends.

To be fair, it was probably just too expensive and tiresome to eat out with a family of six.

And we were probably annoying, too. Another A.

I've shared Andrea's recipe for potato casserole in the pages of this magazine before. It's still my all-time favorite thing to eat — comfort food or not. Potatoes, cheese, sour cream — what's not to love? And she knows it, because she's quick to text me a photo of the ingredients to tempt me to drive to Xenia for dinner.

It usually works. It usually ruins my diet. I usually don't care.

So, when I moved this summer and she and my dad, Joe (the lone non-A, poor guy), offered to bring me some furniture, I wanted to repay the favor.

To repay the favor of their hour-long drive to my place.

The favor of finding me the couch.

And the favor of them cooking for us for 18 years.

For them raising our mixed family with all the struggles, challenges and stress it encompasses.

So, instead of running through a drive-thru or picking up a pizza in town, I thought I'd try out this new oven and make us lunch. It seemed like a good way to turn the tables on my folks, and say thank you.

I was feeling nostalgic.

As kids, Andrea's go-to recipe was the taco roll. You've probably seen it on Pinterest, but back in my day there wasn't even Myspace.

She used a Pampered Chef pizza stone, so any time it got heaved out of the cabinet I got excited.

Basically, you brown ground beef with taco seasoning, and arrange the meat at the center of the crescent roll dough. Fold it together, bake it, and top it with taco fixin's like cheese, lettuce, black olives salsa and sour cream.

Andrea made it for us again a few weeks ago, and it's now a favorite of our littlest sister, Aleea, who is 12. I'm sure our other brother, Alex, also wouldn't turn it down. (They were added to the mix a few years later, making us a family of eight — not counting spouses and now a couple grandkids.)

The taco roll made me nostalgic that day, too.

So for the recent lunch, I decided to do a twist on the beloved taco roll crescent ring, and make an Italian-sub version. If you're a huge lover of Italian subs like I am, and you know that crescent rolls are buttery carbs sent from the heavens, this will be a sure-fire winner. Plus, it's easy and ready in 30 minutes. Perfect for busy families.

You could use the same method to stuff the dough with ham and cheddar cheese, do it breakfast-style with bacon, egg and cheese, or pepperoni and mozzarella for a pizza roll. (I'd suggest dipping in pizza sauce instead of spooning it onto the roll to keep it from getting soggy.)

There's no wrong way to do the crescent roll ring. Everyone's will be a little different. You look for what you have in the pantry and fridge, and make it work. Just do the best you can with what you've got.

Kind of like raising a blended family.



**ANDREA CHAFFIN
McKINNEY**

Andrea is the editor of The Madison Press in London and the food editor of Salt magazine. An OSU graduate, she enjoys singing in the car, photography and spending time with her two fur kids.



The folded Italian-sub crescent ring is ready for the oven.

Italian-Sub Crescent Ring

(Adapted from mrshappyhomemaker.com.) Serves 4 to 6. Makes 16 rolls, but you can't eat just one. Serve with salad, if the kids will eat it.

Ingredients:

2 cans (8 oz. each) refrigerated crescent rolls
1 12-ounce jar roasted red bell peppers, well-drained
8 slices provolone cheese
1/3 pound sliced salami
1/4 pound sliced ham
1/4 pound deli sliced sandwich pepperoni
1/2 cup jarred banana pepper rings, well-drained

Directions:

Preheat oven to 350 degrees.

Unroll both cans of crescent roll dough and separate into 8 rectangles. Lay them out on a baking sheet or pizza pan in a circular pattern, leaving the middle hollow and ends overlapping.

Spread roasted red bell peppers toward the center of the crescent ring. Top with half of the cheese. Layer salami, ham and pepperoni slices over cheese.

Arrange the banana pepper rings over top. Top with the remaining half of cheese.

Cover each crescent dough rectangle hanging over side of the pan up over the sub filling, tucking the dough under the bottom layer of dough to secure it. Repeat around sandwich until the filling is enclosed. Some of the filling will show through, but that's OK.

Sprinkle with oregano and, lightly, with garlic powder.

Bake at 350 for 18-20 minutes or until crescent ring is lightly browned.

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Story by Jane Beathard
Photo courtesy of Simon Kenton Inn

Restaurant, pub, pavilion and treehouses make for special Simon Kenton Inn experience

SPRINGFIELD — Western Ohio history meets modern hospitality at the Simon Kenton Inn, located just north of Springfield on Urbana Road.

Founder and innkeeper Theresa Siejack put both her heart and retirement savings into acquiring and restoring the Federalist-style house and four-and-a-half surrounding acres in 2005.

It was an admitted gamble. But Siejack believed in the project — and herself.

The Maryland native was familiar with hostelry, having bought, restored and sold three previous bed-and-breakfast businesses.

"Each had some historic significance," she said.

Siejack was working full-time as a flight nurse at nearby Wright-Patterson Air Force Base when she discovered the 187-year-old Clark County house, situated on land once owned by legendary frontiersman Simon Kenton.

Kenton, a contemporary of Daniel Boone and Shawnee Chief Tecumseh, acquired 50,000 acres between Springfield and Urbana in the early 1800s. But he lost it all to the U.S. government in a land dispute.

Kenton's misfortune proved beneficial to members of the Hunt family of Princeton, N.J. They acquired a parcel of Kenton's old homestead in 1823 and built a stately brick house on the property in 1828. Remarkably, the home remained in the Hunt family for the next 160 years.

A second owner held title briefly until Siejack came along 10 years ago with checkbook in hand.

"It was a bit run down," she said of the brick structure.

Between April and September in 2005, Siejack spent \$250,000 of her own money to



turn the Hunt house into a classic bed and breakfast with five upstairs bedrooms and modern baths.

The carefully restored B&B was a hit with travelers and especially with passing cyclists on the adjoining Simon Kenton Trail.

Four years later, Siejack began a \$1 million expansion that included a full-service restaurant and pub, patio and additional guest rooms.

It was the height of the Great Recession and the plucky entrepreneur was once again rolling the dice.

"Building costs were low, but you could get a loan," she said. "I had to gamble it all."

That gamble paid off for Siejack.

The pub and restaurant quickly became a favorite community gathering spot and a place for Springfield-based companies to host corporate meetings.

In 2010, Siejack added a party pavilion that accommodates up to 350 guests. She roofed the pavilion two years later in an effort to attract and cater weddings, graduations, reunions, showers and similar events.

In 2012, she also broke ground on three treehouses, creating 15 overnight accommodations on the property.

Today, the Simon Kenton Inn employs 18 local people and hosts more than 20,000 visitors annually, Siejack said with pride.

She remains a hands-on innkeeper, serving a continental breakfast daily to overnight guests and offering weekly specials in

the dining room and pub.

What would Simon Kenton think of his old homestead?

"He would be thrilled," Siejack said. "He loved people and especially visitors."

She likes to quote Kenton's familiar greeting for those stopping by his cabin: "Take seats. Take seats. I am right glad to see ye!"

Simon Kenton's Hush Puppies

Barbara S. Lehmann, of Urbana, and a descendant of the Shawnee Indians, gave this recipe to Theresa Siejack.

Ingredients:

1/2 cup sifted flour
1-1/2 cups corn meal
1 Tbsp. sugar
1/2 tsp. salt
2 tsps. baking powder
1 egg, beaten
1/2 cup milk
1 onion, minced

Directions:

Sift together dry ingredient. Add egg, milk and onion, stirring lightly. Drop a teaspoonful of batter for hush puppy into hot fat, frying a few at a time until golden brown. Drain on absorbent paper. Yields 2 dozen.



JANE BEATHARD

Jane is a retired staff writer for The Madison Press in London, and the retired media relations manager of the Ohio Department of Natural Resources.



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Little Brown Jug a family tradition

Story by Jane Beathard

DELAWARE — Harness horse racing — and in particular, Delaware's Little Brown Jug — is a tradition with the Hackett and Smart families of central and western Ohio.

The four daughters and one son of 1967 Jug winner Jim Hackett are also the grandchildren of T. Wayne "Curly" Smart. Smart won the first Jug in 1946 and again in 1952.

While the five siblings are now scattered around the state, the annual pacing classic brings them together for a reunion on the third Thursday of each September at the Delaware County Fairgrounds.

Terri Hackett Gilbert said the entire Jug weekend is something of a homecoming for the offspring of those who pioneered the race. Officially founded in 1946, the Jug is one leg of the national Triple Crown for pacing horses.

As children, Gilbert, along with sisters Susan, Cheryl, Lisa, and brother, Tim, never attended the race because they lived in the Cincinnati suburb of Indian Hill and were in school by late September.

Their father trained and drove standardbred race horses for Fransabet Farm, owned by Cincinnati businessman Sam Huttenbauer.

Unlike their distant thoroughbred cousins, standardbred horses pace (legs moving in unison on each side) or trot (legs moving in unison diagonally) with great speed. They race in harnesses, pulling sulkies and drivers behind.

Hackett was a decorated World War II cavalry veteran who hailed from a family that was heavily involved in standardbred racing.

"Dad had a keen sense of horses," said Susan Hackett Kreiner.

He could spot potential winners in the sale ring and understood the art of breeding fast horses, Gilbert said.

Hackett solidified his place among harness racing's royalty by marrying Curly Smart's daughter, Mary, in Delaware in 1951.

Their five children enjoyed carefree lives on and around Fransabet Farm in the 1950s and '60s.

"There were always a couple of good quarter horses to ride," Kreiner said. "And we went to afternoon matinee races at a private track on the property."

A high point for the family came in 1967 when Hackett drove Huttenbauer's Best Of All to the winner's circle of the Jug. Congratulatory messages poured in from the likes of then-Gov. Jim Rhodes and Ohio State Coach Woody Hayes, Kreiner remembered.

But a mere three years later, tragedy struck.

Hackett suffered a fatal heart attack while racing at Latonia, Ky., on Aug. 24, 1970. He was 52.

Kreiner, then 13, and sister Cheryl, then 14,



The granddaughters of T. Wayne "Curly" Smart and daughters of Jim Hackett hold a painting of their grandfather and a photo of their father. They are, from left, Cheryl Ross of Ostrander, Susan Kreiner of London, Terri Gilbert of Brookville and Lisa Shaw of Delaware.

were in the crowd and saw their father slump from the sulky at the finish line.

"He took the horse wide and finished third," Gilbert remembered.

Following her husband's death, Mary Smart Hackett worked for the U.S. Trotting Association and moved her five children back to Delaware where they could be near her parents.

"The horse community closed (protectively) around us," Cheryl Hackett Ross said.

In Delaware, Jug day became a big day for the five teenage siblings.

"Being Curly Smart's grandchildren made us celebrities," Kreiner said.

Smart died in 1976, but not before earning a reputation not only as a trainer-driver, but also as the Jug's masterful track superintendent.

"He was an expert at track conditioning," Ross said.

Kreiner estimated her grandfather earned \$2.5 million during his 54-year racing career.

The Hackett-Smart clan takes pride in a horse heritage and growing up in a racing family. They will be on hand when a winner crosses the wire at the 2015 Jug.

"We still have a family box on the finish line," Kreiner said.



JANE BEATHARD

Jane is a retired staff writer for The Madison Press in London, and the retired media relations manager of the Ohio Department of Natural Resources.

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The Little Brown Jug was not named for drinking or pottery. It was named for a renowned pacing horse of the 1870s,

according to a race history published in 1995.

The name was selected from more than 4,000 entries in a 1944 contest to find a fitting title for the Ohio contest that was destined to become a national classic for 3-year-old pacers.

Hank Thomson, owner of the Delaware Gazette newspaper, and local attorney Joe Neville headed a group that founded the Jug and eventually made it a feature of the Delaware County Fair.

It was the 1940s and harness racing was a rising phenomenon in American sports — especially in the Midwest.

"Lots of people had an interest," said Cheryl Hackett Ross.

Ross is a granddaughter of T. Wayne "Curly" Smart who hailed from Delaware and won the first official Jug in 1946 — then a second in 1952. Ross' father, Jim Hackett, trained and drove the 1967 winner.

The popularity of county fairs was also on the rise in post-Depression America, and Thomson and Neville lured the Delaware County Fair to the City of Delaware from nearby Powell by constructing a half-mile track suited to sulky racing.

Finished in 1939, the fast oval was an instant favorite with horse owners and drivers, the history said.

A year later, stewards of harness racing's Grand Circuit came calling on Thomson and Neville. The Grand Circuit is a series of prestigious races for trotters and pacers.

"They were looking for a place to host a race," Ross said.

But some local backers feared the city didn't have the capacity to host a big race with more than 50,000 fans. Thomson and Neville were urged to turn down the invitation.

But Neville was determined and conveniently "forgot" to reject the invitation within the time frame allotted by the stewards.

"I plumb forgot to send the telegram," Neville later told Thomson.

The Grand Circuit came to Delaware and the rest is horse racing history.

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Tyler's tasty take on tacos

By Tyler Viars



Pheasant Confit Barbecue Tacos

Pheasant Confit Barbecue Tacos

This recipe combines two of my favorite cooking techniques: confit and barbecue.

Confit stems from a French verb "confire," or "to preserve." Most often with meat, this involves cooking it slowly in pure fat. In my case, duck fat.

The preservation method prevents harmful bacterial growth and allows the finished product to store in a cool room for weeks or a refrigerator for months. In my presence, however, it barely lasts a day.

This technique results in fall-off-the-bone, juicy, rich pheasant perfect by itself. That being said, I like to take it a step further by warming corn tortillas in some reserved duck fat while smothering the meat in homemade barbecue sauce and finishing it with a "dollop" of my momma's famous coleslaw.

It already stands as one of my most beloved dishes and I promise it is soon to be one of yours. Get in the kitchen, turn on the music and pour a drink. It is time to bring another dish from the forest to fork. Let's get cookin'.

Serves: 6 people, 12 tacos or 2 Tylers

Confit Ingredients:

Adapted from "Charcuterie: The Craft of Salting, Smoking & Curing"

2 whole pheasants or roughly 5 pounds
4 tablespoons kosher salt
5 whole cloves
8 whole black peppercorns
4 cloves garlic
3 bay leaves broken into pieces
4 cups rendered duck fat (lard or oil works as well)

Confit Directions:

Season the pheasants liberally with salt and place in a non-reactive container. Using a spice grinder or the bottom of a heavy skillet, crush the cloves and peppercorns. Along with bay leaves and garlic, sprinkle the crushed mixture evenly over the pheasant. Cover the container with a lid or plastic wrap and place it on the bottom level of the fridge to cure overnight or up to 48 hours.

Rinse the birds under cold water and wipe off the seasonings. Dry them with a paper towel.

Preheat the oven to 200 degrees and place the pheasants into a heavy-bottom, 6-quart stock pot or large Dutch oven. Completely submerge the pheasants in the fat and place them on a burner over medium-high heat. Allow the oil to simmer and place the pheasants, uncovered, in the oven and cook for roughly 8 hours, or until the meat pulls easily from the bone.

Let the meat rest in the fat for an hour or cool enough to remove and shred. Shred the meat from the bone and store in an air-tight container until ready to use.

As for the bones, be sure and save them for pheasant stock. Waste nothing!

Critical note. Strain and reserve the fat for future use.

BBQ Sauce Ingredients:

The sauce is a play on a Kansas City sauce, but because I have spent many years in the South, I added a southern twist with the sorghum.

2 cups ketchup
1/2 cup yellow mustard
1/2 cup apple cider vinegar
1/3 cup Worcestershire sauce
1/4 cup lemon juice
1/4 cup favorite steak sauce (Hint: Unless homemade, you cannot beat the one that comes before B-2)
1/3 cup sorghum (dark molasses works as well)
1/3 cup honey
2 Tbsp. of your favorite hot sauce (I like it spicy so start with less

and taste)
1 tsp. hickory liquid smoke (optional)
1 cup dark brown sugar
2 Tbsp. chipotle chili powder (regular chili powder works but chipotle adds a nice smokiness)
1 tsp. toasted cumin (optional, but it is my favorite spice)
1 tsp. fresh cracked black pepper
2 tsps. kosher salt
2 Tbsp. canola oil (duck or bacon fat adds awesome flavor but reduces shelf life)
1 medium yellow onion, finely chopped
3-4 medium garlic cloves, finely chopped

BBQ Sauce Directions:

Heat a large, 3-quart sauce pan over medium heat. Once heated, add the oil and the onion. Season it with the salt and pepper and cook until the onion softens or roughly 5 minutes. Add the garlic and cook for another minute.

Now add the remaining dry spices and stir while cooking for an additional two minutes. This allows the spices to open their flavor.

Finally, add the wet ingredients and simmer over medium heat, with the lid off for about 15 minutes. The sauce should become thick and a take on a beautiful sunset orange color.

Taste and adjust seasonings, heat, or sweetness until your desired flavor is reached.

Straining the sauce is optional if you do not like the chunks. Personally, I am a bit lazy and like the "rustic" texture.

The sauce is best after sitting in the refrigerator overnight, but is still awesome immediately.

Taco Ingredients:

12 corn tortillas
2 Tbsps. reserved fat from confit
Kosher salt to taste
1/2 cup of the barbecue sauce plus more to finish
Fresh chopped flat leaf parsley

Taco Directions:

Heat two large 10- or 12-inch

skillets over medium-high heat. In one skillet, once heated, add 1 tablespoon of the reserved fat and the pulled pheasant. Keep a close eye, but allow the bird to build a nice crust and get warmed through. It should take no more than 3 minutes or so.

Add the 1/2 cup barbecue sauce to the skillet and toss to coat the pheasant. Once the sauce is heated through, remove from the burner and let rest.

Meanwhile, in the other skillet, add the reserved fat and add the tortillas. The goal is to keep the tortillas pliable but warmed through. This takes 15 to 20 seconds per side. Remove from the heat and place on paper towels to drain.

Finally, the fun part: Layer each tortilla with some of the pheasant, top with the coleslaw (recipe below), and some fresh chopped parsley. Hunt, cook, share, enjoy.

Momma's Coleslaw

To get this recipe, I had to bribe my mother with a bottle of wine and wait until after she guzzled it to get her to crack. That being said, it did NOT come easily.

Ingredients:

3 cups shredded cabbage
1/4 - 1/3 cup dill pickle juice
1/3 - 1/2 cup sugar
1/3 - 1/2 cup regular ranch dressing (the secret)
1/3 - 1/2 cup of Hellman's mayonnaise
Kosher salt and black pepper to taste

Directions:

Mix the pickle juice and sugar with the cabbage followed by the ranch and mayonnaise. According to Momma, "The ranch dressing and the pickle juice is the real secret to the great taste." Please note, she does not believe in measuring. It is a game of taste, taste, adjust, and taste again.

Trout Tacos with Avocado-Yogurt Crema and Perfectly Pickled Red Onions

This dish may not be Forest to Fork but rather Pole to Plate. Despite how one puts it, this fish tastes great. (My poetic side shines.)

Having lived a portion of my life in North Carolina, fishing the streams for Rainbow Trout was introduced to me and has now become a love. Eating them in the form of a taco is something I *really* love.

These trout tacos come with fiery fury as they are marinated in cayenne, cumin and chipotle powder. Do not fear: The fresh avocado and cool yogurt is the dynamic duo that beats the heat. Accompany that with the acidic pop of perfectly pickled red onions, and your taste buds will be dancing the taco tango.

Prep time: 30-35 mins; cook time: 10 mins; total time: 45 mins; serves 4.

Spicy Lime-Chipotle Fish Ingredients:

2 Tbsps. fresh lime juice
 2 Tbsps. extra-virgin olive oil
 2 tsps. chipotle powder (or chili powder, if you prefer)
 1 tsp. fresh ground toasted cumin
 1 tsp. sweet paprika
 1/4 - 1/2 tsp. cayenne (depending on your heat tolerance. I like it to hit like Holyfield!)
 1 tsp. salt
 1 lb. fresh Carolina Rainbow Trout filets (other favorite fish can be substituted)
 Avocado-Yogurt Crema Ingredients:
 1 large ripe avocado, pitted and roughly chopped



Trout Tacos

1/4 cup plain yogurt
 2 tsp. Mexican crema
 1 Tbsp. fresh lime juice
 1/2 cup roughly chopped cilantro
 1/2 tsp. salt
 1/4 tsp. freshly ground toasted cumin
 1/4 cup water

Pickled Red Onions Ingredients:

2 medium onions, halved and sliced thin
 1 cup apple cider vinegar
 1 cup distilled vinegar
 1/4 cup water
 1 and 1/2 Tbsp. kosher salt
 2 Tbsps. black peppercorns
 1 and 1/2 Tbsps. sugar
 1 and 1/2 tsp. mustard seeds
 1 tsp. crushed red pepper flakes
 2 garlic cloves smashed
 2 bay leaves

Garnishes:

12 small corn tortillas
 Shredded cabbage (optional)
 Cilantro sprigs
 Lime wedges

Pickled Red Onions Directions:

Place the sliced onions in a Mason jar. Add the remaining ingredients to a non-reactive saucepan and bring to a boil for roughly two minutes. Pour hot pickling liquid into the Mason jar, half an inch from the rim and with the onions submerged. Screw on the lid and reserve until ready to use. (Pickled onions can be stored in the refrigerator for up to a month.)

Spicy Lime-Chipotle Fish Directions:

In a gallon freezer bag, combine the trout, lime juice, olive oil, chipotle powder, toasted cumin, paprika and salt. Squeeze the air from the bag and seal. Shake the bag to mix the marinade and fish. Allow to marinate for roughly 20 minutes but no longer than an hour as the acid will begin to break down the fish.

While the trout marinates, prepare the avocado-yogurt sauce. In the bowl of a food processor, combine the avocado, yogurt, lime juice, toasted cumin, cilantro, salt and water, and process until smooth and creamy. Store in a squeeze bottle or glass bowl and cover tightly with plastic wrap. Refrigerate until ready to use.

In a large 10- to 12-inch heavy-bottomed skillet, set over medium-high heat, sauté the fish with the remaining 2 tablespoons of lard, skin-side down, until golden and crispy, about 4-5 minutes. (Other white flaky fish work as well.) Flip and cook for another 15-30 seconds and remove from pan. Cover with aluminum foil until ready to assemble.

Set a 10- to 12-inch heavy-bottomed skillet or griddle over medium heat, warm the tortillas until they start to bubble and are comfortably warm to the touch. This takes roughly 45 seconds to one minute per side. If working in batches, wrap the finished tortillas in a moistened and rung paper towel. Then, wrap the tortillas in foil or dish towel to stay warm.

To assemble, cut the trout into small, 2-ounce portions and place in the center of an opened tortilla. Drizzle with the avocado-yogurt and top with some pickled onions and cilantro. Catch, cook, share, enjoy!

These trout tacos come with fiery fury as they are marinated in cayenne, cumin and chipotle powder. Do not fear: The fresh avocado and cool yogurt is the dynamic duo that beats the heat. Accompany that with the acidic pop of perfectly pickled red onions, and your taste buds will be dancing the taco tango.



TYLER VIARS

A Wilmington native, Tyler's cooking skills led him to be a top finalist on Fox TV's "MasterChef" in 2014. With his platform as a chef and avid outdoorsman, his goal is to facilitate what he calls the "Forest to Fork" movement.

Just horse(shoe)in' around

Few people would dispute that horses are magnificent creatures. Their functions are wide and varied and they have been a great asset to us since the beginning of time.

Over the years, they have provided work assistance, transportation, entertainment and companionship. Some horses are so beautiful that they are entered into shows where their primary function is to stand around and look good. They are the Heidi Klums of the animal world.

For reasons that I don't fully understand, what fascinates me the most about horses are the fact that they wear shoes; and the long-held belief that their shoes are a source of good luck adds to my intrigue.

First, let's address the footwear aspect. Horses wear shoes! How adorable is that? What other animal wears shoes? Dogs? No. Oh, sure, every now and then you'll see a poodle wearing booties, but that speaks more to the mental health of the owner than the need of the animal.

Shoes on cats? Good luck with that one! My cat is so touchy about her feet that I have to take her to a groomer every six weeks just to get her claws trimmed. Then, she glares at me for weeks afterwards. Although, I have to admit that her "resting glare face" looks exactly like her "resting happy face" so who can really tell?

Horses wear shoes! However, it's not so much a fashion statement as a practical measure to protect their feet. Their shoes are put on by experts called "farriers." Horse hooves are similar to our toenails (especially the toenails of a certain unnamed male relative of mine. I don't even think a farrier could hack into those big, thick, scary yellow toe-talons of his. Seriously. They should be registered as lethal weapons).

From time to time, the old shoes are removed and the horse gets a "mani/pedi" of sorts; the "nails" are trimmed



Todd Kessinger

and filed, a light coat of brightly colored polish is applied and — oh, wait. That's only for pampered Kentucky Derby winners. The rank-and-file "regular" horses get the basic version of a mani/pedi sans the nail polish. Race horses get new shoes every couple of weeks, which is why I want to be a race horse in my next life.

There are conflicting stories as to how horseshoes became a symbol of good luck. Some might say that it makes no sense. (Other good luck symbols make less sense, such as a rabbit's foot. Doesn't seem like it was too lucky for the rabbit. Sure, your luck increased but the poor rabbit had to go through life with the nickname of "Tripod.")

As the story goes with horseshoes, you are to hang one in the doorway of your house, with

the tips pointing upward (U-shaped.) If you hang it the other way, it is said that the luck will "run out."

So, if you notice that you've had a run of bad luck, you might want to scour your house for upside-down horseshoes. Finding one that has been there for 20 or 30 years will make you rethink your whole life!

Whether you believe that horseshoes are inherently lucky or not, I think we can all agree that horses are pretty special beings. They say that dogs are man's best friend, but ask any horse owner who has bonded with their equine friend and they might beg to differ.

Horses might not have the same level of participation in our lives as they did before cars and farm machinery, but they are still beloved animals that are well known for their patience

and tolerance of humans. There aren't a lot of animals that would let you ride around on their backs. Although, I'm pretty sure there is a poodle somewhere with a saddle on it.

WRITER'S NOTE: No horses were harmed in the writing of this article, although there may be a mildly irritated poodle owner somewhere.



KAY FRANCES

Kay is a motivational humorist from Wilmington who encourages people to "laugh more,

stress less and take care of yourself!" She gives humorous keynote presentations and stress management workshops all over the United States. She is the author of "The Funny Thing about Stress; A Seriously Humorous Guide to a Happier Life." To order the book or find out more about Kay, visit her website at: www.KayFrances.com.

"Race horses get new shoes every couple of weeks, which is why I want to be a race horse in my next life."



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Compiled by Carly Tamborski

Carly Tamborski | Civitas Media

More than 100 guests were present at the 2015 Annual Bentonville Anti-Horse Thief Society Banquet.

The Bentonville Anti-Horse Thief Society Adams County group in its 162nd year

The Bentonville Anti-Horse Thief Society was founded in March 1853 with the purpose of stopping horse thievery, as horses were essential to both farming and transportation in the 19th Century.

Initially, society membership dues were used to recover the stolen horses and hang the individual who stole them, but as instances of horse thievery decreased and the club transformed into more of a social club, the dues now go toward supporting the society, keeping the history of Bentonville alive and supporting other town activities.

The society holds an annual banquet the last Saturday in April.

The banquet celebrates the history of Bentonville and the society.

The society has members from all across the country as well as international members.

For more information, call Sue Naylor at 937-549-3360.



Carly Tamborski | Civitas Media
Don Young speaks at the 162nd Annual Bentonville Anti-Horse Thief Society Banquet April 25.

Salt Shakers

Jean Dudgeon, Cincinnati

We used these salt and pepper shakers when we lived on the farm in the late 1940s.

In each issue of Salt, we try to feature photos of unique salt and pepper shakers from our readers' collections. Please submit photos and descriptions to editor@thesaltmagazine.com by Oct. 2, 2015 for consideration for printing in a future issue.

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Reader Recipes



Asian Chicken Lettuce Wraps

Asian Chicken Lettuce Wraps

Michelle Prater of Leesburg

Ingredients:

- 1 lb. ground chicken
- 1 small onion, diced
- 2 cloves garlic, grated
- 1 Tbsp. ginger, grated
- ½ tsp. salt
- ¼ tsp. pepper
- ¼ cup low sodium soy sauce
- 1 cup cooked brown rice
- ½ cup frozen peas and carrots, thawed
- 4 large lettuce leaves

Directions:

Brown chicken, onion and garlic until cooked through. Add ginger and continue to sauté for 1 to 2 minutes. Add remaining ingredients and simmer on low 5 to 10 minutes. Serve in lettuce leaves.

Tomato Pie

Loretta Humphrey of Hillsboro

I received this recipe many years ago from a friend who lived in the hills of Kentucky. Through the years, I have changed a lot of the recipe to my family taste.

Ingredients:

- 4 large tomatoes, sliced
- 2 made-from-scratch, deep-dish pie crusts or buy frozen
- 1 tsp. chives
- 1 tsp. salt
- 1 tsp. black pepper
- 1 tsp. basil
- 1 tsp. oregano
- 2 tsps. garlic powder
- 2 tsps. garlic, minced (optional)
- ½ cup onions
- ½ cup bacon crumbles
- 1 cup mayonnaise
- 1 cup mozzarella cheese, larger cut
- ¼ cup mozzarella cheese, fine cut
- ¼ cup Colby Jack cheese
- ½ cup Parmesan cheese

Directions:

The night before the pies are made, slice the tomatoes and place on paper towels to drain the juice.

The next day, make 2 deep-dish pie crusts or, if pressed for time, use frozen ones; they just need to first be thawed.

In a small bowl, combine the dry ingredients and minced garlic.

In another small bowl, combine onion and bacon crumbles.

In a large bowl, mix the mayo and the larger-cut mozzarella cheese.

In layers, first layer tomatoes to cover the bottom of the pie shell. Add the dry mix to cover the tomatoes. Add the bacon and onion mix. Add the cheese mix. Repeat layering. There should be 2 to 3 layers of tomatoes. The final layer should be of the mayo and cheese.

Then, put on the Colby Jack and fine-cut mozzarella cheeses and top off with the Parmesan cheese.

Bake at 350 degrees for 1 hour.



Tomato Pie

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Readers Write

Yesterday, I received what I believe is the first edition of Salt (July/August 2015) I have received in the Beaver Creek News-Current.

I don't care whether I win the \$10 grocery card or not, although the salt shaker does appear at the bottom right of the picture of Bicycle Beaver at the Beaver Creek Station. It took me three times looking through the Salt to find it, though. Good job hiding it, I just need to let you know how much I enjoyed this publication.

Really! You only publish this six times a year? I could read it every month, but then I probably wouldn't get anything else done.

Right now, it is lying in shreds as I have torn out several recipes (that Fresh Orange Cake recipe looks great. I suspect it's the glaze that does it), and earmarked some articles for my husband to read, including the editorial by Lora Abernathy.

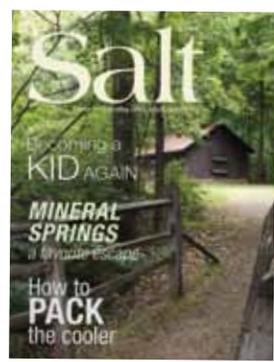
On that subject, I turned 80 a couple of years ago, and I find I'm still offering my seat to some people much younger, as I don't feel or look as old as I am. May Lora Abernathy keep up the triathlons and she will feel this good at 80 also!

"Birthdays Across the Ages" on the back of the editorial on page 10 is also excellent, so by page 10, I was "hooked" on the magazine.

I find I want to find Adams County, (Mineral Springs Lake and Farm Resort), Camp Throwback, Sodaville and look up "Huck" wherever he may be. Berrysville? Where in the world is that?

... Your magazine has taken me on a very pleasant tour of many counties in Ohio while sitting on my own front porch in suburbia, Greene County, Beaver Creek, Ohio. Now I mean to find a map of Ohio and plan a tour that will take me OFF the front porch.

Thank you!
Phillis Hamilton
Beaver Creek



I ... want to tell you how much I enjoy reading your magazine. It's always a thrill to find it inside my newspaper every couple of months. I especially enjoy the articles about antiques and local historical places.

I wish you continued success with your magazine. Keep up the good work.
Nancy Bowersox
Bowersville



I enjoy this magazine very much and I pass it on to my friend and she, in turn, passes it on, so many people are enjoying it.

I find it outstanding and I enjoy the articles and recipes. What a great way to spend an evening. Keep up the good work.

Mary Lou Cultice
Xenia

We want to hear from you!
Email your letter to the editor to editor@thesaltmagazine.com.

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Out & About

Compiled by Lora Abernathy

ADAMS COUNTY

Sept. 17-20

The 46th Annual Peebles Old Timers Days. Call Marie Palmer at 937-587-3749 or visit oldtimersdaysfestival.yolasite.com.

Sept. 19

T. Graham Brown will be performing for The Red Barn Jubilee Show, 7 p.m., at the Red Barn Convention Center, 2223 Russellville Road, Winchester. Call 800-823-9197 or visit redbarnconventioncenter.com.

Sept. 23-26

The 102nd Seaman Fall Festival, one of Ohio's oldest community festivals dating back to 1913. Contact Doris Bailey at 937-386-2083.

Sept. 25-26

Adams County Heritage Days, John T. Wilson Homestead, 92 Old State Route 32, Peebles. Relive an era of time gone by, and learn about historical events of the time. Call 513-724-3186 or visit johnwilsonhomestead.com.

Sept. 26

Adams County Marathon, Half Marathon & 5K race, 8 a.m. Race will begin and end at Miller's Bakery & Furniture. The course takes participants through the rolling hills of the Amish community's country farms of Wheat Ridge and Unity Road. Register with runwiththeamish.com, Active.com or

download and mail-in a registration form.

Oct. 2-4

Adams County Trade Days, Adams County Fairgrounds, 836 Boyd Ave., West Union. Contact Darlene Anderson at 937-205-7141.

Oct. 3

The Singing Cookes & The Cooke Brothers, 7 p.m., Red Barn Convention Center, 2223 Russellville Road, Winchester. Call 800-823-9197 or visit redbarnconventioncenter.com.

Oct. 3-4

Annual Old Fashion Draft Horse, Mule and Pony Field Days, Glen-Dale Park, 2915 Fawcett Road, Peebles. Contact Dale Grooms at 937-544-3123.

Oct. 3-4

Caraway's Fall Pumpkin Days, Caraway Farms, 8450 Blue Creek Road, Blue Creek. Call 937-544-7292 or visit carawaypumpkinfarm.com.

Oct. 9-11

Wheat Ridge Olde Thyme Herb Fair & Harvest Celebration, Tater Ridge Road. Contact Kim Erwin at 937-544-8252 or visit wheatridgeherbfestivals.com.

Oct. 11

Jack Roush Day, 7021 U.S. 52, Manchester. Manchester's hometown racing legend Jack Roush autographs everything from fenders to car hoods and Ford engines for a day of

festivities and a car show that features hundreds of classic cars. Call Buster at 937-549-3628 or Ray at 937-544-3154.

Oct. 24

The Bellamy Brothers will perform, 7 p.m., at the Red Barn Convention Center, 2223 Russellville Road, Winchester. Call 800-823-9197 or visit redbarnconventioncenter.com.

Nov. 11

Veterans Day parade, 11 a.m., Main Street/State Route 41, West Union. Contact Sam Kimmerly at 937-386-0293 or Wallace Boden at 937-217-1976.

Nov. 14

Marty Stuart will perform, 7 p.m., at the Red Barn Convention Center, 2223 Russellville Road, Winchester. Call 800-823-9197 or visit redbarnconventioncenter.com.

Nov. 28

Adams Country Christmas, 5:30 p.m., Adams County Courthouse, 110 W. Main St., West Union. Contact Marie Palmer at 937-587-3749.

BROWN COUNTY

Sept. 17

Outdoor Farmers' Market, 3-7 p.m., South Main and State streets, Georgetown. Call 937-378-4739.

Sept. 24

Outdoor Farmers' Market, 3-7 p.m., South Main and State

streets, Georgetown. Call 937-378-4739.

Sept. 28

Brown County Fair Parade, 5 p.m., starting at the Georgetown High School and ending at the Brown County Fairgrounds, Georgetown.

Sept. 28-Oct. 3

Brown County Fair, Brown County Fairgrounds, Georgetown. Country music group Sawyer Brown will perform Tuesday, Sept. 29, 7 p.m. Visit thelittlestatefair.com.

Oct. 10

Variety Show sponsored by Stage 3 Instruments of Mt. Orab, the historic Gaslight Theater, 301 South Main St., Georgetown. Call Stage 3 Instruments for more information.

Oct. 10

Chili supper to benefit Brown County 4-H clubs, time and place TBA. Call Christie Clary of the OSU Extension at 937-378-6716.

Oct. 16

The Mary P. Shelton Library sponsors "The Madcap Puppets" in a performance at the historic Gaslight Theater, 301 South Main St., Georgetown. Call the library for more information.

Oct. 25

Harpeth Rising performs at the Brown County Inn, 3 p.m., St. Martin. Visit ohiobrown-countyinn.com.



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Oct. 30-31, Nov. 6-7

"MindGame" by Anthony Horowitz, 8 p.m., a production of the Gaslight Theater Players, Georgetown, \$10. Not recommended for audiences under 13 years of age. Call Jessie Barger at 937-763-9707 or visit gaslighttheaterplayers.com.

CLINTON COUNTY

Sept. 18-20

Ninth annual Tough Enough to Wear Pink open horse show, 8 a.m.-10 p.m. All proceeds go toward the Stefanie Spielman Fund for Patient Assistance at The James Cancer Center at OSU, Roberts Arena, 4095 State Route 730, Wilmington, free admission. Call 740-572-7785 or visit robertsarena.com.

Sept. 23

Clinton County and the Temperance Crusade of 1874, 7 p.m., Clinton County History Center, 149 E. Locust St., Wilmington. Call 937-382-4684.

Sept. 25-26

Wilmington Oktoberfest, St. Columbkille Catholic Church, 73 N. Mulberry St., Wilmington. A family and community celebration that blends a time-honored German festival with the vitality and charm of small-town America. Friday, 7-11 p.m.; and Saturday, 2-11 p.m. Free admission. Call 513-225-1998.

Oct. 10

"The McCartney Project," a Paul McCartney/Beatles/Wings tribute band, 7:30 p.m., The Murphy Theatre, 50 W. Main St., Wilmington. Visit www.themurphytheatre.org.

Oct. 24



Dancing with the Clinton County Stars returns for a second year Oct. 24 at The Murphy Theatre.

Dancing with the Clinton County Stars, 7:30 p.m., The Murphy Theatre, 50 W. Main St., Wilmington. Visit www.themurphytheatre.org.

Oct. 24

Ohio Country Antique Show, 9 a.m.-4 p.m., Roberts Centre, 123 Gano Road, Wilmington. Discover the charm and simplicity of the nation's heritage when 50 dealers from several states present classic early American and primitive antiques at this semi-annual show and sale.

Oct. 30

"The Rocky Horror Picture Show," 11:59 p.m., The Murphy Theatre, 50 W. Main St., Wilmington. Visit www.themurphytheatre.org.

Oct. 31

Turkish folk songstress Aysenur Kolivar in concert

presented by Arts Midwest, 7:30 p.m., The Murphy Theatre, 50 W. Main St., Wilmington. Visit www.themurphytheatre.org.

Nov. 7

Wilmington United Methodist Church Craft and Vendor Expo, 9 a.m.-4 p.m., 50 E. Locust St., Wilmington. Handmade crafts, homemade buckeyes and direct sales companies. Food and drinks will also be available throughout the day for purchase.

Nov. 8

United States Air Force Band of Flight, 2 p.m., The Murphy Theatre, 50 W. Main St., Wilmington. Visit www.themurphytheatre.org.

Nov. 13-14

The 28th annual Christmas Around Sabina Town, Friday, 9 a.m.-7 p.m.; and Saturday, 9 a.m.-5 p.m. Guests can expect

45 crafters and vendors in various locations around Sabina, as well as 20 more private homes offering unique gift items.

Nov. 13-14

Southern Ohio Indoor Music Festival, 10 a.m.-11 p.m., Roberts Centre, 123 Gano Road, Wilmington. Visit sasmusicfest.com.

Nov. 14

Arts & Artisans, 7-9 p.m., Clinton County History Center, 149 E. Locust St., Wilmington. Local art show and sale, wine, sparkling juice and appetizers. Call 937-382-4684.

Nov. 14

Christmas in the Country Craft Show, 10 a.m.-4 p.m., Clinton-Massie Middle School, 2556 Lebanon Road, Clarksville. More than 90 vendors, including local artisans, crafters and independent consultants. Hand-crafted wood items, primitives, applique, crochet, Christmas décor, home décor, jewelry, florals, baked goods, candy and more. A non-perishable food item is required for admission.

Nov. 28

Hometown HoliDazzle Illuminated Parade and Festival, 4-9 p.m., downtown Wilmington. Downtown Wilmington closes its streets and opens its doors for everyone to see the town all lit up, from the twinkling decorations to the thousands of lights decorating the nighttime parade. Santa Claus, indoor carnival games, delicious food and strolling musicians help bring in the holiday season.

Nov. 28

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Merry Tuba Christmas, 5 p.m., The Murphy Theatre, 50 W. Main St., Wilmington. Tuba talent from the region will gather on the stage for a concert of low brass instruments playing favorite holiday tunes.

FAYETTE COUNTY

Oct. 10

Hometown Pork Tenderloin Dinner for Habitat, 5-8 p.m. Grace United Methodist Church, Washington Court House. Dinner features food, fellowship, music and silent auction. Call 740-335-0761 or Grace UMC at 740-335-0460 for tickets.

Oct. 16-17

Thrill in the Ville Halloween Festival, kids costume contest, night parade and many activities through the day. Call Shaun Charters at 740-406-8768.

Nov. 16

Fayette County Hospice Hearts for the Holiday, 7:30 p.m., Southside Church. A memorial service in honor of loved ones. Call 740-335-0149.

Nov. 21

Show of the Season, 9 a.m.-4 p.m., Fayette County Fairgrounds, Washington Court House, sponsored by the Miami Trace Elementary PTO. Annual juried craft show featuring one of the largest gatherings of crafters in southwest Ohio. Admission is \$1. Contact Heather Deskins at 740-335-3933.

Nov. 29

Christmas Parade, downtown Washington Court House, featuring bands and entries from local area organizations. Held in conjunction with the Court

House Christmas event. Sponsored by the Fayette County Chamber of Commerce. Call 740-335-0761.

GREENE COUNTY

Sept. 18-19

The Xenia Community Festival, 4-9 p.m., Shawnee Park, features local talent and culture of every kind. Visit xacc.com or facebook.com/xeniacomunityfestival.

Sept. 18-19

Jamestown Lions Bean Festival, all day. Visit jtchamber.com.

Sept. 19

U.S. Air Force Marathon. Visit usafmarathon.com.

Sept. 19-20

Midwest Festival of Fibers presents A Wool Gathering, Young's Jersey Dairy, 6880 Springfield-Xenia Road, Yellow Springs, Saturday, 10 a.m.-7 p.m.; Sunday, 10 a.m.-5 p.m. Visit youngsdairy.com.

Sept. 25-27

The 45th annual Old Timers Days, Greene County Fairgrounds, 120 Fairground Road, Xenia.

Sept. 26

Bob Pool "Orphan" Car Show, 9 a.m.-4 p.m., Young's Jersey Dairy, 6880 Springfield-Xenia Road, Yellow Springs. The show will feature cars, trucks, buses, motorcycles and specialty vehicles from independent manufacturers no longer in business. Visit youngsdairy.com, contact Jeff Frantz at 937-426-8497 or ohioundertaker@woh.rr.com or Gerry Hasen at 937-426-5969 or g.hasen@sbcglobal.net.

Oct. 3-4

The 39th Annual Fall Farm Pumpkin Festival, 11 a.m.-6 p.m., Young's Jersey Dairy, 6880 Springfield-Xenia Road, Yellow Springs. Guests can have their picture taken with Humongus Gus, Young's 800-plus-pound pumpkin, taste freshly made Pumpkin Cinnamon Sugar Donut Holes, take a tour of the cheese-making facility and watch cow milking. New this year will be pumpkin bowling. Visit youngsdairy.com.

Oct. 5-6

Spring Valley Potato Festival; Friday, 9 a.m.-9 p.m.; Saturday 9 a.m.-6 p.m., state routes 725 and 42, south of Xenia. Approximately 150 arts and crafts exhibitors will be on hand, including many food vendors providing potato edibles, free entertainment both days. Admission is free, though there is a small parking fee to park in Walton Park.

Oct. 10

Jamestown Opera House presents the Air Force Band of Flight Wright Brass Quintet, 7-9 p.m., 19 N. Limestone St., Jamestown, free admission. Visit jamestownoperahouse.com.

Oct. 10-11

Fairborn Fall Festival, 691 E. Dayton Yellow Springs Road, Fairborn. Call 937-641-1241 or visit facebook.com/fairbornfall-festival.

Nov. 7

Jamestown Opera House presents "The Professors" starring Hayden of the Contrells, 7-9 p.m., 19 N. Limestone St., Jamestown, \$10 at the door.

Visit jamestownoperahouse.com.

HIGHLAND COUNTY

Sept. 19

Chuck Brisbin & The Tuna Project, 8 p.m., The Fling Barn, 8205 W. Berrysville Road, Hillsboro. Call 937-402-8300, email bill@flingbarn.com or visit flingbarn.com.

Sept. 26

Car and Bike show, Heartland of Hillsboro, put on for the residents, the public is invited. Registration, 11 a.m.; show, 1-4 p.m. Registration is \$5 and food served is free. Sponsored by KSMC, East Ambulance and Heartland.

Sept. 26

Ray Fuller & The Blues Rockers, 8 p.m., The Fling Barn, 8205 W. Berrysville Road, Hillsboro. Call 937-402-8300, email bill@flingbarn.com or visit flingbarn.com.

Sept. 27

Active Heroes presents Carry The Fallen Ruck-March, Hillsboro, a team hiking event lasting three, six, 12 or 22 hours to raise funds for a Military Family Retreat Center in Shepherdsville, Ky. The center's mission is to help reduce the number of veteran suicides. Visit activeheroes.org.

Oct. 17

Celebrating the 50th anniversary of The McCoy's No. 1 hit, "Hang on Sloopy," the Rick Derringer Trio will perform, 8 p.m., at The Fling Barn, 8205 W. Berrysville Road, Hillsboro. Tickets are \$35 and available at cincyticket.com or by calling 888-428-7311. Call 937-402-

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Nov. 6-7

The Highland House Museum Christmas Open House and Gift Shop, 151 E. Main St., Hillsboro. Friday, 5-9 p.m.; Saturday 9 a.m.-4 p.m. More than 30 local artisans, antiques, books, cards, and items of local interest. On Friday there will be a pre-sale event in the gift shop.

Nov. 28

Hillsboro's Lighted Christmas Parade, 7 p.m., uptown Hillsboro. Search "Hillsboro Uptown Business Association" on Facebook.

MADISON COUNTY

Sept. 22-24

Farm Science Review, 8 a.m.-5 p.m. Sept. 22-23 and 8 a.m. to 4 p.m. at the Molly Caren Agricultural Center in London, Sept. 24. Ohio's premier agricultural event typically draws more than 130,000 farmers, growers, producers and agricultural enthusiasts from across the United States and Canada annually. Participants are able to peruse 4,000 product lines from roughly 620 commercial exhibitors and engage in educational workshops, presentations and demonstrations delivered by experts from OSU Extension and the Ohio Agricultural Research and Development Center, which are the outreach and research arms, respectively, of the college. Visit fsr.osu.edu.

Sept. 26

UPCO 4 Mile Run/Walk and one-mile kids run, Pastime Park, Plain City. Visit

The Olde Fashioned Christmas annual event is Nov. 30 in Madison County.

running.com.

Sept. 27

Music in the Park, 7 p.m., Plain City, Pastime Park. Visit pastime-music.com.

Sept. 27

Deer Creek Fall Challenge triathlon, Deer Creek State Park beach, Mt. Sterling. Visit hfracing.com.

Oct. 3

Plain City Fall Festival, 10 a.m.-5 p.m., Pastime Park. Visit plaincityfallfestival.com.

Oct. 3

West Jefferson Car & Motorcycle Show and Crafters & Vendors Sidewalk Show, West Jefferson.

Nov. 30

The Olde Fashioned Christmas annual event will consist of carriage rides along Main Street in the downtown up to Cowling Park. The downtown businesses and many non-profit organizations hold open houses with refreshments and

special holiday pricing. Many local London businesses and churches participate in this family event. Streets close at 5 p.m., carriage rides begin at 6 p.m. the Monday after Thanksgiving each year. There will be additional activities in the community center.

WARREN COUNTY

Sept. 19

Hero Ride, 10 a.m., 12:30 p.m. and 3 p.m., LM&M Railroad, 127 S. Mechanic St., Lebanon. Dress up as a super hero, villain or everyday hero such as military or law enforcement personnel or firefighters. Each ride is approximately two hours long. A break at the Junction Stop will let passengers participate in family activities. Call 513-933-8022 or visit lebanonrr.com.

Sept. 19-Oct. 25

Ohio Renaissance Festival, held each Saturday and Sunday, including Labor Day, 10:30

a.m.-6 p.m. Step back in time to this recreated 16th Century English village and enjoy more than 400 years of fun in a single day. The festival offers something for everyone featuring nearly 100 shows daily on 11 stages, more than 135 unique arts and crafts shops, hearty food and drink, games of skill and human-powered rides to amuse all ages, 10542 East State Route 73, Waynesville. Visit renfestival.com.

Sept. 20

Fort Ancient Bluegrass Festival, 11:30 a.m.-7:30 p.m. This day-to-dusk music festival will offer great entertainment, craft beer, food and artisan vendors. Visit fortancient.org.

Sept. 26

The 33rd annual Country Applefest, Warren County Applefest, Warren County Fairgrounds, 10 a.m.-7 p.m., free admission and parking. Call 513-320-2775 or visit country-applefest.com.

Sept. 26-27

Civil War encampment. Meet the Ohio Valley Civil War Association as its members camp on the lawn at Glendower historic mansion. The group reenacts an authentic Civil War soldiers' encampment including camp-fire cooking, signal and telegraph core, cavalry, canon firing and close order drill. Glendower is open for tours both days. Visit wchs-museum.org.

Oct. 3

Old Lebanon Ghost Walk & Pub Crawl. Enjoy drink specials at local pubs and taverns while hearing local

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ghost stories while strolling the streets of Lebanon. Admission, \$12. Tour begins at the Warren County History Center and covers a six-block area in downtown Lebanon.

Oct. 4

Morgan's Little Miami Triathlon, \$75. Competitors will enjoy the six-mile canoe race, followed by a 5.8-mile run and then an 18-mile bike race. This is the oldest triathlon in the continental United States, started in 1979 by Gary Morgan and Bob Roncker. Live music and great food will follow this southern Ohio tradition. Visit www.littlemiamitriathlon.com.

Oct. 10

Ohio Sauerkraut Festival, Saturday, 9 a.m.-8 p.m.; Sunday, 9 a.m.-6 p.m., Waynesville. The 46th annual event features 460 craft exhibitors, entertainment and sauerkraut — served in many traditional and non-traditional ways. Visit sauerkrautfestival.com.

Oct. 24

Howl'oween Pooch Parade, noon-3 p.m., Lebanon. Costume party, parade and contest for dogs (and their owners). Prizes are awarded for prettiest, scariest, funniest, best character, and best pet duo, pet and owner. One award each will be given to large and small dogs. After the contest, there is a parade around downtown Lebanon followed by an awards ceremony. All entries will get a "doggy bag" filled with a variety of prizes. Raffles for door prizes will also be held. Several vendors offering a



The Ohio Renaissance Festival runs from Sept. 19 to Oct. 25.

variety of pet products will be in attendance as will representatives from the Warren County Humane Association and several rescue leagues. Visit historicdowntownlebanon.com.

Oct. 24

Fall Tour at Fort Ancient, 2-4 p.m. Join Jack Blosser, site manager at Fort Ancient, for the an-

nual fall tour through the largest and best preserved prehistoric earthwork in southwest Ohio. Learn about the archaeological history as people walk through the three-quarter mile site, enjoying the fall colors at their best. Admission is \$6 for adults, \$5 for children and is free to members of the Dayton Society

of Natural History and the Ohio History Connection. Visit for-tancient.org.

Oct. 31

Old Lebanon Witch's Ball, \$25. A spooky good costume party featuring ghoulish-inspired food, music, costume contest and cash bar. Visit wchsmuseum.org.

Nov. 6-8

Hearth Warming Holidays at Waynesville shops to celebrate the start of the holiday season, Friday and Saturday, 10 a.m.-8 p.m.; Sunday, noon-5 p.m. Shops will feature their new holiday merchandise and serve light refreshments. Participating shops will share their favorite holiday recipes so, as visitors collect recipes during the evening, they will create their own holiday recipe book using the cover and binder rings provided by the shops.

Nov. 7

Girls' Night Out, 4-9 p.m., Lebanon. Store specials, giveaways, refreshments and more. Call Jump Stop Safari at 513-228-0333.

Nov. 20-22

Christmas in Historic Springboro, one of the largest three-day street festivals in southwest Ohio, boasting more than 70,000 attendees each year. Visit springborofestivals.org.

Nov. 27-28

Lebanon Holiday Open House. Come to Lebanon for an old-fashioned Christmas. Christmas tree lighting, carriage rides, shopping and more. Visit historicdowntownlebanon.com.

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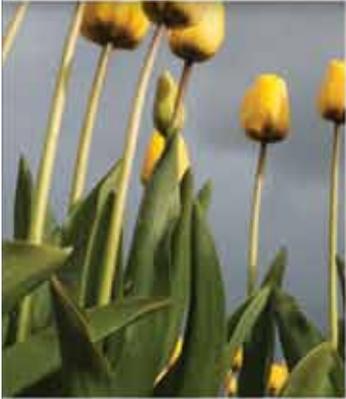
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