

THE TIMES-GAZETTE'S

Salt Homemakers Show

2017

THURSDAY, APRIL 27, 2017

PATRIOT CENTER, SSCC, HILLSBORO

DOORS OPEN AT 4PM, SHOW STARTS AT 6PM

Featuring Celebrity Chefs:



**Drew and
Taryn Hastings**



**Rob Sharp
and Reid Sharp**

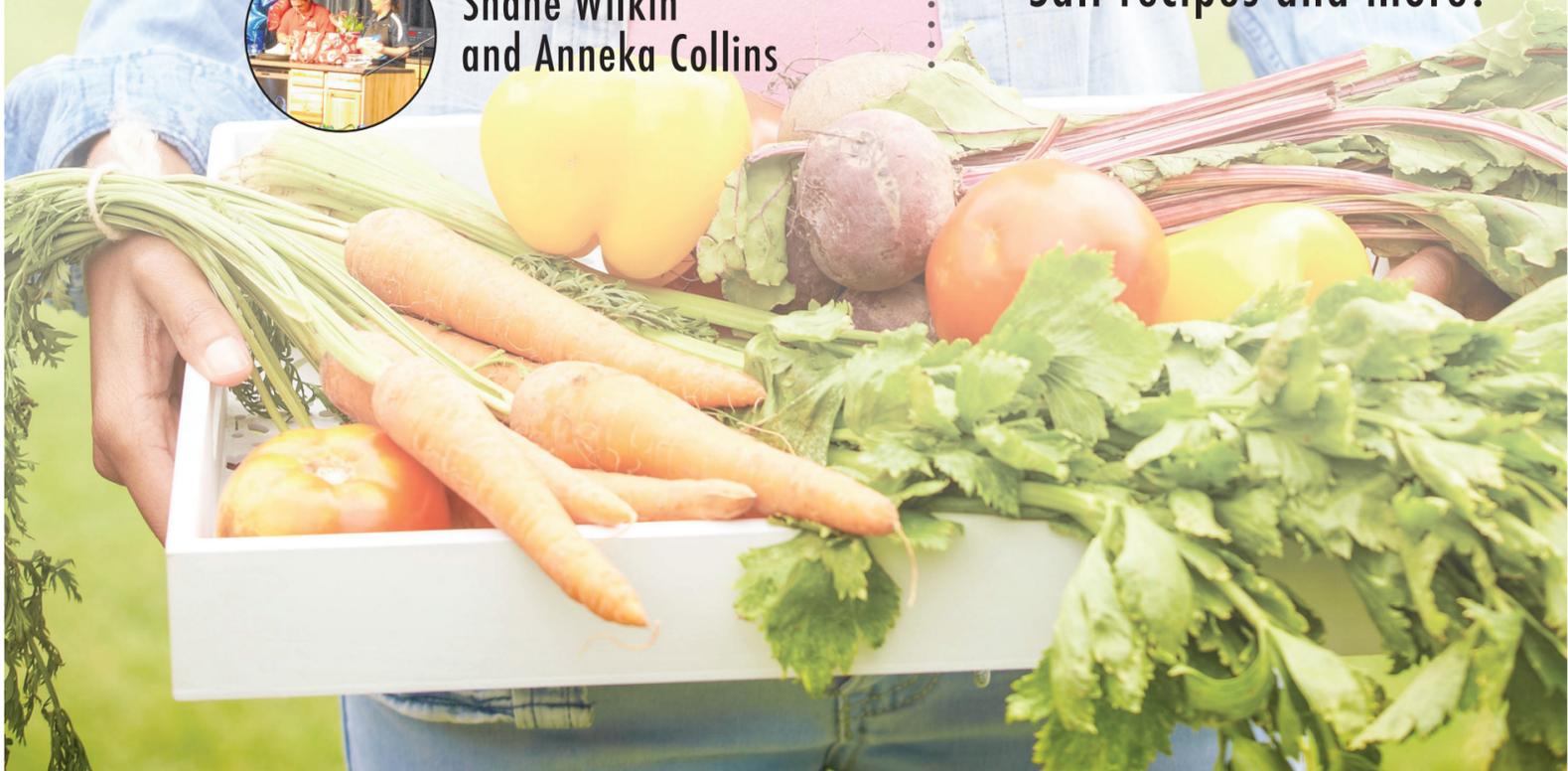


**Shane Wilkin
and Anneka Collins**

**Special Music
by Herb Day**

**Come early and
see our vendors!**

**Inside:
Salt recipes and more!**



**Your emERgency is
Our emERgency.**

**HIGHLAND
DISTRICT HOSPITAL**
Emergency Department

2017 Salt Homemakers Show promises to be fun, entertaining

The Times-Gazette

The 2017 edition of The Times-Gazette's annual Salt Homemakers Show on April 27 at the Patriot Center at Southern State Community College promises to be one of the best shows in the history of the 29 years the program has been produced.

Sharon Hughes, media sales director for The Times-Gazette, said people are excited about the upcoming show, which features some popular presenters from past shows making return engagements this year.

The show will feature the father and son team of local veterinarians Rob and Reid Sharp, along with Highland County Commissioner Shane Wilkin and his cooking partner, Highland County Prosecutor Anneka Collins, and Hillsboro Mayor Drew Hastings and his wife, Taryn.

Also featured will be special music by local longtime radio personality and entertainer Herb Day.

The program, which typically draws 500 to 600 people, showcases guest chefs showing off their culinary skills in a fun and informative presentation that often brings laughter through humor that is both planned and unplanned.

Hughes will once again emcee the show along with Leslie Ramsey of WVNU.

"Tickets are going fast, so people should call to reserve as soon as possible," said Hughes.

Tickets are \$7 each and can be reserved by calling 937-393-3456 or stopping by the newspaper office at 108 Gov. Trimble Place in Hillsboro. Vendors wishing to participate with booths or tables can reserve spots by calling 937-393-3456.

Doors will open at 4 p.m. for people to visit the many vendors on hand, with the show beginning at 6 p.m.

As always, the event will support the Highland County Homeless Shelter. Anyone bringing five cans of food will receive one door prize ticket. Bringing 10 cans of food will net three door prize tickets. As many as 100 gifts and door prizes are distributed throughout the program.

Gary Abernathy, publisher and editor of The Times-Gazette, said the annual show is always one of the highlights of the year.

"This is a fun-filled evening with great celebrity chefs, vendors with interesting products and valuable prizes, and a lot of unexpected treats along the way," said Abernathy.

Tickets are \$7 each and can be reserved by calling 937-393-3456 or stopping by the newspaper office at 108 Gov. Trimble Place in Hillsboro. Vendors wishing to participate with booths or tables can reserve spots by calling 937-393-3456.





EASY CHICKEN SALAD

Great as an appetizer or light meal. Serve with crackers or breads.
— Kathy Cox, Gallipolis, Ohio

Ingredients:
4 cooked, boneless chicken breasts cut in pieces
Fresh vegetables of choice, such as peppers, onions, celery, tomatoes, etc., chopped
1 bottle buttermilk Ranch dressing
Salt and pepper, to taste

Directions:
Mix together chicken and vegetables. Season to taste with salt and pepper. Add buttermilk Ranch dressing until you get the desired consistency. Refrigerate.

Recipe blast from the past

EDITOR'S NOTE: The dump cake recipe was originally published in the inaugural October 2015 southeast Ohio edition of Salt magazine. It was provided by the Mulberry Country Kitchen in Pomeroy.

MULBERRY COUNTRY KITCHEN APPLE CARAMEL DUMP CAKE

Ingredients:
2 cans apple pie fillings
1/2 cup caramel sauce

1 box yellow cake mix
2 sticks butter, melted
1/2 cup walnuts or pecans
Whipped cream, optional

Directions:
Heat oven to 350 F. In a greased 9-by-13 pan, spread the apple pie filling evenly and top with caramel sauce. Sprinkle dry cake mix directly on top of pie filling. Top with melted butter and nuts. Bake for 45 to 50 minutes or until top is golden brown and apple filling is bubbly. Drizzle with more caramel sauce. Add whipped cream to serve.



Walmart 

Hillsboro Walmart Supercenter
540 Harry Sauner Rd
Hillsboro, OH 45133
(937) 840-0208

Get Medicare Ready!



Licensed Sales Agent
Agent Sandy Bartles
(513) 374-6161
(TTY:711)
9 a.m. to 5 p.m., Monday - Friday
sbartels2@humana.com

Call your local licensed Humana sales agent for a free consultation.



Humana is a Medicare Advantage organization with a Medicare contract. Enrollment in a Humana plan depends on contract renewal. Reach Humana sales and customer service at 1-800-336-6801 (TTY:711), 5 a.m. - 8 p.m., seven days a week.
Y0040_GHHXDDENAAccepted

Recipes from 7 Nations Celtic Club members



MOIST BROWN BREAD

— Jill MacDonald
Servings: One 8-by-4 loaf

Ingredients:
2 1/2 cups stone ground whole-wheat flour
1/2 cup all-purpose flour
1/2 cup wheat germ
1/4 cup wheat bran
1 1/2 teaspoons salt
1 1/2 teaspoons baking soda
1/4 cup (1/2 stick) butter, room temperature
1 egg
1 1/2 cups buttermilk

Directions:
Preheat oven to 375 F. Butter an 8-by-4 loaf pan.

In a large bowl, stir together flours, germ, bran, salt and soda. Using your fingers, rub in the butter until the mixture forms coarse crumbs.

Beat the egg into the buttermilk. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Stir to combine, then turn the batter into the prepared loaf pan.

Bake for 45-50 minutes, until the surface is crusty and cracked, or until a tester inserted into the center comes out with just a few crumbs clinging to it. Cool completely in pan before removing. Serve with lots of good butter. This bread can be made without butter or egg, if desired.

CHOCOLATE GUINNESS CAKE

I make this cake all the time and everyone loves it, and you make the icing to look like the froth of the beer. You can make cupcakes, too. You can also skip the icing and just put confectioners sugar on it. The cake itself is just so good.

— Jill MacDonald
Servings: 10

Cake Ingredients:
1 cup Guinness
1/2 cup plus 2 tablespoons butter
1/2 cup cocoa
2 cups superfine or granulated sugar
3/4 cup sour cream
2 eggs
1 tablespoon vanilla extract
2 cups all-purpose flour
2 1/2 teaspoons baking soda
Frosting Ingredients:
8 ounces cream cheese
1 1/4 cups powdered sugar
1/2 cup heavy cream

Cake Directions:
Preheat oven to 350 F. Grease

and line with parchment paper a 9-inch springform pan.

Pour the Guinness into a large saucepan and add the sliced butter. Heat until the butter is melted and remove from heat. Whisk in the cocoa and sugar.

In a separate bowl, beat the sour cream with the eggs and vanilla. Add the sour cream mixture to the Guinness mixture in the saucepan. Finally, beat in the flour and baking soda.

Pour the batter into the pan and bake for approximately 45 minutes until a toothpick inserted comes out clean. Cool completely in the pan on a wire rack.

Frosting Directions:

Beat the cream cheese and powdered sugar together until well combined and creamy. Add the cream and beat again until it's a spreadable consistency. Slowly adding the cream and beating the icing very well gives excellent results. At first there seems like a lot of frosting for just the top of a 9-inch cake, but don't skimp. The idea is to frost the top of the cake until it resembles the frothy head of a pint of Guinness.

COLCANNON (IRISH POTATOES)

Every Irish family or descendant has its own version of this classic dish. My recipe is a part of our St. Patrick's Day menu, along with lamb chops, carrots and soda bread.

— Rose Ann Rosier
Servings: 12-16

Ingredients:
2 pounds cabbage, shredded
2 cups water
4 pounds potatoes, peeled and quartered
2 cups milk
Salt
Pepper, coarsely ground
1 cup green onions, chopped
1 1/2 tablespoons garlic, chopped
1/4 cup butter, melted
Bacon, cooked and crumbled

Fresh parsley, minced

Directions:

In a large saucepan, bring cabbage and water to a boil. Reduce heat, cover and simmer for 10-12 minutes or until tender. Drain, reserving cooking liquid. Keep cabbage warm.

Place cooking liquid and potatoes in a large saucepan, add enough additional water to cover the potatoes. Bring to a boil. Reduce heat, cover and cook for 15-17 minutes or until tender. Drain and keep warm.

In a small saucepan, bring milk to a boil, remove from heat.

In a large bowl, mash potatoes or keep in chunks. Gently add milk mixture, beat until blended. Stir in the cabbage, salt, pepper, green onions and garlic. Drizzle with melted butter, bacon and parsley.

BEEF AND BARLEY STEW

This is a wonderful winter stew. Serve with brown bread and butter or a baguette.

— Jill MacDonald
Servings: 4-6

Ingredients:
2 tablespoons oil (I use olive oil but any vegetable oil is good)
1 1/2 pounds stew beef or chuck, cut into pieces
Salt
Pepper
1 large yellow onion, diced
2 large potatoes, peeled and diced (I cut into thick chunks)
1 large carrot, diced (I cut into thick chunks)
1 cup barley
6 cups beef stock
One 12-ounce bottle Guinness, extra stout (use the bottled Guinness, not the canned)
2 tablespoons Worcestershire sauce
1 tablespoon light brown sugar
1 tablespoon fresh thyme leaves, chopped
2 bay leaves, if desired

Directions:

In a dutch oven or large heavy pot over medium heat, heat the oil. Season the beef with salt and pepper and sear, in batches if necessary, until nicely browned. Remove beef to a dish and set aside.

In the oil and juices remaining in the pan, cook the onions until browned. Add all the remaining ingredients, plus the beef, and stir.

Bring to a boil, then reduce heat. Cover and simmer for 1 1/2 to 2 hours until the meat, vegetables and barley are very tender. Stir it a few times while it simmers, and if it seems dry, add another cup or 2 of water. At the end of cooking, season with salt and pepper. It may be necessary to add more salt to taste because the barley will absorb a lot of the salt while cooking.





Here. For You and Your Family.

Comprehensive care at Adena Health Center-Hillsboro.

At Adena Health Center-Hillsboro, our team is here to provide you and your family with the best possible care. We offer a variety of healthcare service, including urgent care, at a convenient location in Hillsboro. Whether it's the flu, a routine check-up or any other illness, the team at Adena is here with comprehensive, passionate care.

FAMILY MEDICINE:

Mon, Tues & Thurs: 7:30am - 5pm
 Wed: 11am - 7pm
 Fri: 8am - 12pm

URGENT CARE:

Daily: 10am - 8pm

SERVICES:

- Family medicine
- Primary care
- Urgent care
- Immunizations
- Laboratory services
- X-rays
- Dermatology
- And more!

Schedule An Appointment:

740-779-FIND • ADENA.ORG/HILLSBORO

Department of: Adena Regional Medical Center



**Health Center
Hillsboro**

Recipe blast from the past

EDITOR'S NOTE: The lavender pound cake recipe was published in the February 2010 southwest Ohio edition of Salt magazine. It was provided by the Ohio Brush Creek Herb Guild, located in West Union, Ohio.

LAVENDER POUND CAKE

Servings: 16

- Ingredients:**
 3/4 cup milk
 2 tablespoons dried lavender flowers, crushed
 1 1/4 cups sugar
 1 cup butter
 3 eggs
 2 1/4 cups flour
 1 1/2 teaspoons baking powder
 1 teaspoon salt

Directions:
 Preheat oven to 300 F. Grease and sugar a loaf pan. This will give the cake a sugary golden crust.
 In a small bowl, stir together milk and lavender, set aside.
 In a large bowl, mix butter, sugar and eggs until very light and fluffy. Add milk mixture and mix well. Add all remaining ingredients, mix until smooth, about 2 minutes. Spoon into prepared pan.
 Bake for 60-85 minutes or until a toothpick inserted in center of cake comes out clean. Cool 10 minutes, remove from pan. Cool on rack.

We want your recipes!

Send us your favorite recipe and we may feature it in an upcoming issue. Each person who submits a recipe will be entered in a drawing for a \$25 grocery card. Visit our website, thesaltmagazine.com, and click on the Recipe Submission link at the top to be entered. Include a photo of your dish, too, if you've got one.



Kitchen Aid Recipes

PUMPKIN SCONES

* This would be a great way to use any leftover cans of pumpkin you may still have on hand from your holiday baking.

Servings: 8
 Time: 35 minutes, 15 active

- Ingredients:**
 2 1/4 cups all-purpose flour
 1/4 cup brown sugar, packed
 2 teaspoons baking powder
 1 1/2 teaspoons pumpkin pie spice
 3 teaspoons cinnamon
 1/4 teaspoon salt
 1/4 teaspoon baking soda
 1/2 cup cold butter (1 stick), cut into 1/4-inch cubes
 1 egg
 1/2 cup canned pumpkin (NOT pumpkin pie filling)
 1/3 cup milk
 1 teaspoon vanilla
 2 tablespoons dried cranberries

Sanding sugar, for sprinkling on top of scones

Directions:
 Preheat oven to 400 F.
 In a medium-sized bowl, combine flour, brown sugar, baking powder, pie spice, cinnamon, salt and baking powder. Cut in the cold butter until the mixture resembles coarse crumbs.
 In a small bowl, whisk the egg, pumpkin, milk and vanilla.
 Add the wet ingredients to the dry ingredients and stir until just moistened. Stir in cranberries.
 Turn dough onto a floured surface and knead 10 times.
 Pat into an 8-inch circle and cut into 8 wedges. Separate the wedges and place them on a greased baking sheet. Sprinkle with coarse sugar or sanding sugar.
 Bake for 12-15 minutes.



Insuring your life helps protect their future.

Amatha Farrens, Agent
 226 N High Street
 Hillsboro, OH 45133
 Bus: 937-393-8080
www.amathafarrens.com

It can also provide for today.
 I'll show you how a life insurance policy with living benefits can help your family with both long-term and short-term needs.
GET TO A BETTER STATE! CALL ME TODAY.



State Farm Life Insurance Company (Not licensed in MA, NY or WI)
 State Farm Life and Accident Assurance Company (Licensed in NY and WI)
 Bloomington, IL
 40976429

Get seriously silly.
 FOR A **GOOD CAUSE**
Buy your Red Nose today at your Hillsboro Walgreens and help a child in need.

STORE HOURS
Mon-Sun: 8AM-10PM
PHARMACY HOURS
Mon-Fri: 9AM-9PM
Sat: 9AM-6PM Sun: 10AM-6PM



Thursday May 25



1090 NORTHVIEW DR. HILLSBORO, OH 45133

ONLINE AT WALGREENS.COM

937-393-2307

40979794

Kitchen Aid Recipes

MOCHA MOUSSE

Ingredients:

1 teaspoon instant coffee granules
1 teaspoon vanilla
1 1/2 cups heavy cream
3/4 cups powdered sugar
1/3 cups cocoa

Directions:

Place coffee granules and vanilla in bowl. Stir to dissolve completely. Add remaining ingredients and stir together. Attach bowl and wire whip to mixer. Gradually move to Speed 10 and whip until stiff peaks form.

CRANBERRY CHAMPAGNE FLOATS

Servings: 6-8

Ingredients:

6 cups cranberries, fresh or frozen
1 1/2 cups granulated sugar
1 1/2 cups water
Champagne or sparkling wine

Directions:

In a 3-quart saucepan over medium-low heat, cook the cranberries, sugar and water for 5-10 minutes or until most of the berries have burst.

Transfer the mixture to a blender and process on the smoothie setting. Chill overnight. Freeze your KitchenAid Ice Cream Maker Attachment overnight.

Attach your Ice Cream Maker Attachment to your mixer and process the cranberry mixture for about 20 to 25 minutes or until it's the consistency of soft-serve. Transfer the sorbet to a loaf pan and freeze overnight or until hard.

To serve, place a scoop of the cranberry sorbet in a coupe glass or champagne flute. Top with champagne or sparkling wine.

(Recipe from Allie Roomberg of bakingamoment.com.)

PLUM CRUMB CAKE

Servings: 6-8

Plum Filling Ingredients:

4 plums, pit removed and sliced
1/4 cup sugar
2 tablespoons cornstarch
1/2 teaspoon ground ginger
1/4 teaspoon ground cinnamon

Crumble Ingredients:

1/2 cup superfine brown rice flour
1/4 cup almond flour
1/3 cup sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
4 tablespoons butter, cut into small pieces

Cake Ingredients:

1/2 cup unsalted butter, room temperature
1/2 cup sugar
2 teaspoons vanilla extract
1 large egg
1 large egg yolk
1/2 cup superfine brown rice flour
1/2 cup almond flour
2 tablespoons cornstarch
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup whole milk
2 tablespoons hazelnuts, chopped

Directions:

Preheat oven to 350 F.

To make the plum filling, toss all the plum filling ingredients together in a bowl. Set aside until ready to assemble the cake.

To make the crumble, place all crumble ingredients in bowl and work together between your fingers until you get a sandy consistency. Set aside along with the plum filling until ready to assemble the cake.

Place the butter, sugar and vanilla extract in the bowl of a mixer fitted with the flat beater. Cream together over medium speed until light and pale, about 5 minutes.

Add the egg and egg yolk and mix to combine. Add the dry ingredients and mix to combine. Add the milk and continue mixing until smooth.

Grease a square cake pan with butter and line with parchment. Spoon the cake batter into the pan and smooth evenly. Top with plum filling and crumble. Sprinkle the chopped hazelnuts on top of the crumble.

Bake for 50 to 55 minutes until brown. Let the cake cool in the pan for a few minutes and unmold.

(Recipe from Aran Goyoaga of cannellevanille.com.)

SALSA FRESCA

Ingredients:

1/2 small white or red onion
3 radishes
3 fresh jalapeno peppers (or 1/4 habanero pepper, or a combination) seeded or whole if you like it hot

1/2 cup fresh cilantro
3-4 tomatoes
2 tablespoons fresh lime juice
1 teaspoon salt

Directions:

Run through the KitchenAid Food Grinder starting with onion, radishes, peppers and cilantro, finishing up with tomato last so the juice will wash out the food grinder.

Stir in the lime juice and salt. Serve immediately.
(Adapted from "Joy of Cooking.")

CROSWELL TOURS



**Croswell Tours will be at
the Home Makers Show April 27th.
Stop by our booth and visit with
Jutta King!**

975 WEST MAINI STREET
WILLIAMSBURG, OHIO 45176
513-724-2206 EXT 130

40979620

The Community Is Our Specialty



The Staff of the Merchants National Bank believe banking is a people business first. We are committed to where your home and our homes are located. Your community is our community.

Stop by our table at the popular
Homemakers' Show

April 27th, 2017,
and sign-up for our prizes.

See you at The Homemakers' Show!



MERCHANTS NATIONAL BANK

A Real Community Bank

Serving your
financial needs since 1879

Locally Owned

- Hillsboro - Greenfield -



www.merchantsnat.com



*Now
Offering
Additional
Private Rooms*

THE
LAURELS
OF HILLSBORO
A Skilled Nursing and Rehabilitation Center

175 Chillicothe Avenue | Hillsboro, OH 45133

Experience The Laurel Way of Caring



Amenities Include: private rehab suites, rehab gym, fine dining program, spacious spa, wheelchair accessible bus, beauty & barber shop, aviary, daily newspaper, free cable and wi-fi internet access.

- ✔ Short-term Care
- ✔ Long-term Care
- ✔ Wound Care
- ✔ Dialysis Support
- ✔ IV Therapies
- ✔ Out-patient Therapy
- ✔ Cardiac Recovery
- ✔ Respite Care
- ✔ Hospice & Palliative Care
- ✔ Respiratory Program
- ✔ Orthopedic Rehabilitation
- ✔ Neuro Rehabilitation Program



Please call (937) 393-1925 to inquire about services.

www.laurelsofhillsboro.com