

Salt

Flavor for Everyday Life | November/December 2016

Southeast Ohio

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Salt

Flavor for Everyday Life

thesaltmagazine.com

Southeast Ohio

November/December 2016

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Visit our website, thesaltmagazine.com, and click on the Shaker Contest link at the top and enter your contact information. Your name, street number, street name, city and zip code are required. Only your name and city will be published. All entries must be received by Nov. 30, 2016. Only online entries will be accepted.

In the September/October issue, the shaker was hidden in the bottom photo on page 10.

Congratulations to our most recent winner, Debra Sword, of Bidwell, Ohio.

You could be our next winner!

On the Cover

This photo was taken at Adena Mansion & Gardens in December 2015 during Holidays at Adena. Photo by Lora Abernathy.



Front Porch

Profile

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

By Lora
Abernathy



Stan Jennings

Scioto County Career Technical Center
Superintendent

With whom would you like to trade places for one week?

Bill Gates for many (obvious) reasons, but for only one week, as I enjoy who I am.

Onions or no onions?

Onions.

Who is the kindest person you know?

People with strong ethics, a kind disposition, and who are truly interested in support of the people around them can apply to many individuals that I know. Many within the teaching profession and my community engagements show these characteristics. I would not want to single one, but would like to point to our community support systems, education systems and religious groups as examples where I have seen great people bring kindness to

their worlds.

What scent takes you back to your childhood?

The strongest nostalgia for me is usually situational and not stimulated by smell. Ballparks and the entirety of their experience have some of the strongest appeal. Holidays, especially Christmas, also have strong nostalgic memories.

Would you rather swim 2 miles or bike 100?

I choose neither, although I find — if given enough time — it would be probably more feasible to go 100 miles on a bike. Both would be very challenging.

What do you love most about your community?

We have beautiful features — trees, water, seasonal change — where my heart, family and friends are.

Salt

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Contributors



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JANE BEATHARD

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

From *overload* to *unplugged*

By Pamela Stricker

Overloaded outlets can cause fires and most of the fires that are the result of overloaded outlets occur during the holidays. We need to pay attention to those warning labels. But, that's not the only thing that gets overloaded at this time of year. We do. And it often happens in very subtle ways that, little by little, creep in until we are overwhelmed with the weight.

I heard a term recently applied to friendships in the workplace and the effect it has on an employee's productivity. It's called "emotional overload."

It was explained that research had shown that with friendships in the workplace comes the sharing of personal experiences, situations one is going through ... some good, some not so good, some downright tragic. We feel compelled to engage when our fellow workers stop by and begin sharing. Because we care, we take on an emotional involvement. We celebrate with our co-workers, we grieve their losses and heartache with them. And it can take the focus off the responsibilities we have to fulfill.

There is another place that makes us susceptible to "emotional overload." It's the world of constant connectivity and media we find on Facebook.

We can stay in touch with family and friends on a regular basis. We can join in the celebrations, victories, milestones and happy moments we might otherwise have missed. We also get to share their heartaches, their defeats, their rants, their challenges.

This can have so much effect on our emotions. Scroll down through one day of posts and go from happy to sad in one nano-second after another. My heart goes out to that person who just lost a loved one. I love seeing that grandson getting an award at school, and then I'm sad I'm not there with him. I get a little envious of the people that get to be with my friend rather than me. And on and on it goes.

We hear much about "information overload" and the ramifications of that exposure on our psyche. I have heard it referred to as "infobesity," "infoxication" and "information glut." One I especially like, "data smog."

Whatever you want to call it, it's the difficulty a person can have understanding an issue and making decisions caused by too much information.

So, how do I know when enough is enough?
When my digital transmission of information outweighs the transmission of information that I depend on to come from the Spirit. When all my conversation is a regurgitation of what I saw on Facebook or heard on my news app. When my "quiet time" has been squeezed by the digital devices that surround me. When taking a photo of the sunset is more important than drinking in the beauty in stillness.

Time to get unplugged. Time to create intentional space to be alone, undisturbed. Time to be present with the people in the same room without staring at the phone.
It can become so distracting that we are desensitized to the needs that are right in front of us. We miss the emotions going on around us. We miss opportunities to meaningfully engage with others because of the digital distraction.

We have become uncomfortable with silence. But I need space where I am turned off and tuned out to the noise around me.

As we approach this season of celebration, complete with plenty of additional "to do" lists anyway, I want to be present. I am going to carve out the space I know I need to unplug, to disengage from distraction, to soak in the beauty of the present, forsaking the urge to record the moment.

Join me?

Wish you all a blessed holiday season.



A handwritten signature in black ink, appearing to be 'P Stricker'.

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pstricker@civitasmedia.com

Salt Scoop

Send us your favorite recipe. We may feature it in an upcoming issue.

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. All entries must be received by Nov. 30, 2016.

Every submitted recipe will be entered in a drawing for a \$25 grocery card.

Congratulations to Ginger M. Cummings, of Longbottom, Ohio, for her Christmas cookies recipe submitted for this edition of Salt.

Reader Recipes

PUMPKIN PANCAKES WITH HOT CIDER SAUCE

One of our favorite fall recipes. It is tradition to serve these on Thanksgiving Eve.

— **Beverly Danner**
of Gallipolis, Ohio

1 cup milk
1/2 cup canned pumpkin
2 eggs, separated
2 tablespoons butter, melted

Sauce Directions:

Combine all ingredients in a saucepan. Bring to a boil. Reduce heat and simmer 15 minutes. Keep warm.

Pancake Directions:

Mix together flour, sugar, baking powder, salt and cinnamon. In another bowl, combine milk, pumpkin, egg yolks and butter.

Add to dry ingredients, stirring until flour is moistened. Beat egg whites until stiff. Fold into batter.

Cook pancakes on hot griddle, using about 1/3 cup batter for each. Serve with the hot cider sauce.

Hot Cider Sauce Ingredients:

3/4 cup apple juice or cider
1/2 cup brown sugar, firmly packed
1/2 cup light corn syrup
2 tablespoons butter
1/2 teaspoon lemon juice
1/8 teaspoon cinnamon
1/8 teaspoon nutmeg

Pancake Ingredients:

1 cup flour
1 tablespoon sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon



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BAKED POTATO SOUP

— **Carol Caudill of Portsmouth, Ohio**

Ingredients:

6 large potatoes, baked
 2/3 cup butter
 1/4 cup yellow onions, diced
 Salt and pepper to taste
 2/3 cup flour
 1 can chicken broth
 1 1/2 quarts milk
 1 cup sour cream
 6 ounces Velveeta or sharp cheddar cheese (or mixture of both)
 12 slices bacon cooked crisp, crumbled (optional)
 4 green onions, chopped (optional)

Directions:

Preheat oven to 350 F.
 Bake potatoes in microwave for at least 5 minutes. Then, remove and put in oven (toaster oven works fine) for approximately 15 minutes.
 While potatoes are baking, put

butter and onions into large soup pot and let cook on medium heat for approximately 2 minutes until translucent. Stir often. Add salt and pepper to taste. Then, add flour, stirring constantly for 1 minute. Add chicken broth and milk, stirring constantly until incorporated.

Remove potatoes from oven. Slice lengthwise to open up the insides. Scoop out the potato pulp and add to pot. If desired, cut up some of the potato skin and add to the soup. Stir well.

Stir in sour cream and cheese, stirring often over medium heat (do not boil). Taste to see if you need more salt or pepper. If mixture is too thick, you can add more chicken broth, milk or a little water.

Ladle into soup bowls and add garnish with bacon and green onions, according to taste.

PEACHES AND CREAM PIE

Found this recipe in one of my mom's Southern Living magazines. Very good.

— **Carla Beal of Gallipolis, Ohio**

Ingredients:

3/4 cup flour
 3 tablespoons oleo or butter, softened
 1 small box instant vanilla pudding (dry)
 1 egg, beaten
 1/2 cup milk
 1 can sliced peaches, drained, reserve 3 tablespoons juice
 1 8-ounce package cream cheese, softened
 1/2 cup plus 1 tablespoon sugar
 1 tablespoon cinnamon

Directions:

Preheat oven to 350 F.
 Mix the flour, oleo or butter, pudding, egg and milk and pat into a pie pan. It should be thick. If not, add a little more flour.
 Place peaches on top of crust.
 Beat cream cheese, reserved peach juice and 1/2 cup sugar and spread on top of peaches.
 Mix 1 tablespoon each of sugar and cinnamon and sprinkle on top. Bake 30-35 minutes.



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Family, farming and food



By Dean Wright

Thanksgiving is a time to bring family together, reconnect with loved ones and indulge in a little bit of turkey.

The Lewis' Turkey Farms and its owners, Beverly Lewis and Margie Kiefer, make a practice of this year round. The sisters have spent their lives growing up around the farm, learning the business and navigating what it means to be a family operated business.

Keifer's husband, Gregg, also assists with the operation. Lewis said he retired a few years ago from his job and keeps the farm "mechanically out of trouble."

The Lewis family has run the turkey farm on Thurman Road near Oak Hill in Jackson County, Ohio, since 1954. Lewis said her parents were the original founders and they started processing turkeys on the property in 1962.

Lewis said all of her family members were reared on the property. Lewis said the family was fortunate because a niece, her husband and their three children intend to take over farm operations. Their children would make the fourth family generation to live and work on the farm.

When the farm first started, it had around 1,500 in its first flock. The farm now raises around 45,000 to 50,000 birds a year.

"We start three winter flocks in January, February and March," Lewis said. "Our winter flocks go strictly out of here alive to other (facilities for sale and preparation). We do dress a few here, but not the majority."

Lewis said the family will sell around 300 birds a year to individual families who place orders with the farm.

Lewis' Turkey Farms birds are also considered free-ranging as they have pens outside of their normal barns where they are free to roam on nicer days.

The farm sells turkeys locally, as well as into northeast Ohio, Pennsylvania and West Virginia. Lewis said some of their turkeys even make it to the East Coast, Tennessee and as far west as

Missouri. Some of the birds even make it as far as Whole Foods franchise stores. Turkeys are sold at one location in Gallia County, as well as in Jackson County.

Lewis turkeys are free of antibiotic and hormone use and are raised and slaughtered humanely in accordance with accrediting agencies. Their farm is a United States Department of Agriculture inspected location.

Lewis said her parents were both raised on farms, but she was not certain as to why they chose to get into the turkey raising business. She said the farm was small in comparison to some other turkey farms in the business. At one point in time, her parents had raised around 150,000 birds on the property which wandered the hills. Lewis said the farm operates roughly 300 acres currently and is also GAP (good agricultural practices) certified.

In addition to the turkeys, Lewis and her sister have crops including corn, soybeans and wheat, 100 acres of hay and 15 acres of labor-intensive tobacco.

"It's a challenge sometimes," Lewis said. "No year is ever the same. We've had years where we had to bail turkeys out of flooded barns, and we had tough feed years because crops jumped in price."

Lewis said that birds generally need to be between 10 to 24 pounds before they are ready to cull. It takes approximately a year-and-a-half for birds to mature to that weight. A lot of a bird's health is determined by feed and environment, and farmers can account for that by closely observing flocks.

"(Turkey farming) is like any other agriculture," Lewis said. "You have to have a passion for it. You have to have empathy for the animals you're working with. Yes, we're going to kill these turkeys and we're going to eat them, but as Dad always taught us, there is dignity in life and there is dignity in death. You will take care of these animals to the best of your ability because if you take care of them, they will take care of you."



LEWIS' TURKEY FARMS

961 Thurman Road, Oak Hill, OH

45656

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lewisbev@yahoo.com

lewisturkeyfarms.com

LEWIS' TURKEY FARMS TURKEY

This roasting recipe is what the sisters' mother used growing up on the farm.

Ingredients:

Lewis' Turkey Farms turkey
Butter, melted
Kosher salt
Ground pepper

Directions:

Preheat oven to 350 F.
Remove turkey from bag, remove giblets from cavity and rinse thoroughly with cold water.
Place turkey in roasting pan that will allow at least 1 inch of space around turkey.
Brush entire bird with melted butter, including cavity.
Rub entire bird with kosher salt and freshly ground pepper, including cavity.
Place foil tent loosely over pan and turkey.
Place in oven and roast 10-12 minutes per pound.
Place oven-safe, instant-read thermometer in thickest part of breast. Roast until thermometer reads 180 F.
Remove bird from oven and carefully remove foil, it will be very hot.
Pour broth from pan and allow bird to stand for 15 minutes.
Remove bird to carving board. Carve and enjoy.

"Yes, we're going to kill these turkeys and we're going to eat them, but as Dad always taught us, there is dignity in life and there is dignity in death. You will take care of these animals to the best of your ability because if you take care of them, they will take care of you."

— Beverly Lewis



Courtesy photos

Harmonizing for the holidays

By Dean Wright

An Ohio Valley holiday tradition that has spanned nearly three decades as the weather takes a turn for the frosty is just around the corner.

The Christmas Show, put on by The Ohio Valley Symphony, packs its headquarters, the Ariel-Ann Carson Dater Performing Arts Centre in Gallipolis, year after year. This year's show will be held at 7:30 p.m. Saturday, Dec. 3.

This year's concert will consist of 59 musicians with all of the classic instruments one expects to hear from an orchestra including strings such as the violin and cello, woodwinds such as the flute and clarinet, brass such as the trumpet and tuba, and percussionists with timpani.

The arts centre is commonly referred to as the "Ariel Theatre" by locals and is a

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nonprofit agency led by Executive Director Lora Snow and its board of directors consisting of Paul Simon, Shirley Doss, Tracy Call, Jason Holdren, Mike Owens and Chris Petro.

Maestro Ray Fowler serves as music director of the symphony. He heads the symphony in its musical style choices, as well as piece selections, while also conducting musicians during performances.

The Ariel Theatre was once known as the Ariel Opera House and first opened in 1895. With the advent of Vaudeville and movies,

the building fell into disuse. Snow and others formed a group to begin repairing and rehabilitating the theatre in 1988. In June 1990, the building held a grand reopening. In 2005, Ann Carson Dater purchased and offered it to the community as a permanent home for the symphony and as a performing arts centre.

"Everybody plays Christmas music in December," Snow said. "Ray always works really hard to find a nice blend between the familiar (music) and introducing some new things, or maybe a familiar tune that's arranged in a different way."

For example, this year, the symphony will play two separate versions of the well-known Christmas classic, "What Child is This?" "Sleigh Ride," a traditional piece the symphony has become known for playing every year, will also make a return. Audience members can look forward to "Winter

“Ray (Fowler) always works really hard to find a nice blend between the familiar (music) and introducing some new things, or maybe a familiar tune that’s arranged in a different way.”

— Lora Snow

Wonderland” and more.

This year will mark the 27th annual Christmas Show performed by the symphony. The show is always held the first Saturday of December. The show’s first appearance was in 1991, according to Snow. The symphony played three concerts its first season and one just so happened to fall on the first Saturday in December.

“Everybody liked (the scheduling) because there are so many other things going on (that month) in town,” Snow said. “Some city people asked us to always have it on that day so we have stuck with it to be able to coordinate with all the other festivities of the season.”

The Christmas Show has since become tradition for the Gallipolis Christmas season.

UPCOMING OVS SHOWS

- **Dec. 3:** Christmas Show, 7:30 p.m.
- **March 25:** Vocalist Joan Ellison performs as Judy Garland, 7:30 p.m.
- **April 22:** “The Homecoming” with Philip Armstrong, 7:30 p.m.

“In a world pulling all of us in so many directions, we are proud at The Ohio Valley Symphony to always present a well-focused concert for this holiday season which is both substantial and entertaining, (with) very innovative arrangements and adaptations of familiar Christmas music,” Fowler said.



Irina Shelepov lends her musical talents as she slides a bow across her violin.

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THE HOLIDAYS

By Lora Abernathy

19th-century style

ADENA MANSION & GARDEN'S annual Holidays at Adena event lets attendees see how the holidays were celebrated when the Worthingtons lived on the Chillicothe, Ohio, property in the 19th century.



THE MANSION
was completed in
1806-1807. It was
the 2,000-acre
estate of Thomas
Worthington, Ohio's
sixth governor
and one of Ohio's
first U.S. senators,
according to
Adena's website.



TAKE A TOUR of the mansion during the holidays and one quickly learns that Christmas was not celebrated. It was New Year's Day to which the Worthingtons looked forward.



THE WORTHINGTONS would bring in evergreens, wild berries, nuts, fruits — anything they could find on the estate to add color and life to the inside of the home before New Year's Day. It was known as the "hanging of the greens."

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PARTICIPANTS in the Wreath Workshop are supplied with a wreath and materials that are found on the Adena Mansion & Gardens' property, as well as items the family would have had on hand.

HOLIDAYS AT ADENA
Nov. 26-27, Dec. 3-4, 10-11
WREATH WORKSHOP
Dec. 4



Chillicothe residents Brenda Phillips, left, and her mother, Mary Jane Phillips, have made Adena's Wreath Workshop their new family tradition since 2013. "This is going to go on Facebook," Brenda Phillips said. "I'll tag all of Mom's friends and they'll see what she's doing." The workshop takes place during Holidays at Adena.



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How to make
home.

homemade mozzarella

By Andrea Chaffin

Regular Salt readers may recall that earlier this year I wrote about checking some items off on my bucket list. I'm happy to report I did just that this summer.

I drank a Bloody Mary on the beach. I went to a big music concert. I ate shrimp and scallops fresh out of the ocean. Those experiences went beautifully.

And, recently, I made homemade mozzarella. Let's just say it didn't go exactly as planned, but it was more fun than expected.

If you're new to cheese making, mozzarella is considered a good place to start. It requires few ingredients and no aging. You can go from milk to eating cheese in 30 minutes. Perfect for an impatient girl like myself.

I researched and planned it for months. After coordinating a date with my friend and fellow cheese aficionado, Brynne, the day was

circled on my calendar for weeks in advance.

"One week until Cheese Day!" we would send in texts with way too many emojis.

For step-by-step details on the procedure, I turned to my food mentor: The Pioneer Woman. Her recipe said the mixture was supposed to eventually turn into a solid form. Ours never did — at best it looked like cottage cheese floating in a pot of whey. But, it still created balls of fresh, warm cheese. We used it to make haselback caprese tomatoes and pizzas cooked on the smoker (the best pizzas we had ever had).

And, of course, to just eat.

A ball of fresh, homemade mozzarella cheese drizzled in good olive oil and herbs would make for an impressive holiday appetizer.

The next item on the bucket list? Homemade wine to pair with the cheese!

Homemade mozzarella

Ingredients:

- 1 gallon whole milk
- 1 1/2 teaspoons citric acid powder
- 1/4 teaspoon liquid vegetable rennet combined with 1 cup of water
- 1 to 2 teaspoons kosher salt

Directions:

1. Sprinkle the citric acid powder (crush tablets if using) into a cool, empty, large non-reactive stockpot. Pour 1/4 cup water over it and stir it to dissolve.
2. Pour the milk into the citric acid solution and stir it to combine.
3. Put the pot over medium-low heat and heat it to 90 F (use an instant read thermometer.) You may notice the milk beginning to curdle, but this is a good thing.
4. When the milk reaches 90 F, remove the pan from the burner and pour in the rennet mixed with water.
5. Stir the mixture with a gentle, circular, up-and-down motion for about 30 seconds, then use the spoon to stop the motion of the milk so it will "be still."
6. Place the lid on the pot and walk away and live your life for exactly five minutes. Don't touch the pan!
7. After five minutes, the mixture should resemble a very soft custard. (*Mine never did.*)
8. With a spatula long enough to reach the bottom of the pot (we used an offset spatula), cut the curd into a 1-inch

checkerboard pattern, making lines across, then lines in the other direction.

9. Return the pot to the burner over medium heat and stir it gently until the temperature of the whey (the liquid that separates from the curd) reaches 105 F.
10. Use a slotted spoon to transfer the curd to a colander set over a bowl.
12. Slowly spin around the colander to allow the whey to drain from the curd.
13. Remove the cheese and gently squeeze it a few times to drain off more excess whey.
14. Then transfer the cheese to a microwave-safe bowl and microwave the curd on high for 1 minute.
15. Remove the bowl from the microwave and pour off as much whey as you can.
16. Press the curd together with your hands and again drain off the whey that comes out.
17. Microwave it again on high for 35 seconds, then press the curd together again to drain the whey.
18. Knead and stretch the curd a bit to drain more whey, then microwave it one last time for 35 seconds.
19. Knead in the salt and roll it under itself until it forms a neat ball.
20. Then set the ball into an ice water bath and let it rest in there until totally cool.

(Recipe from *The Pioneer Woman.*)

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A lot to process

Albany woman takes deer from field to dinner table

By Jane Beathard

Sharon Fulton neither hunts deer nor eats venison, yet she's an expert on moving a whitetail from woodlot to dinner table.

The Athens County resident is a deer processor.

Over the years, she's built a reputation for turning harvested animals into kitchen-ready roasts, steaks and burgers. But delectable venison summer

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sausage, snack sticks and jerky are the specialties of Fulton's Wood Road Deer Processing

and Smoke House in Albany, Ohio.

Hundreds of hunters beat a

path to her smokehouse door annually. They deposit their kill, then wait a few days for Fulton to work her magic on it.

"It's hard work that sometimes sucks," she admitted.

Fulton reluctantly started her business more than 15 years ago at the suggestion of a neighbor. It remains a "mom-and-pop" effort, she said.

She cut up 45 deer during her first year of operation. That

RECIPES

These recipes are from the Ohio Department of Natural Resources Division of Wildlife.

VENISON SLIDERS

Quick and easy mini sandwiches. You can use slider buns, but for a quick and affordable option, cut hot dog buns in half, creating two mini buns perfect for sliders. They can be served with a side of cole slaw or southern style, with the slaw on the sandwich.

Ingredients:

4 cups cooked venison
1 bottle BBQ sauce

Directions:

Combine meat and sauce in a slow cooker or pan. Heat and pull the meat apart. It is ready to eat once it reaches your desired temperature.

VENISON VEGETABLE SOUP

A hearty soup that can be prepared with your canned meat and vegetables. Easily made with store-bought ingredients, as well.

Ingredients:

1 quart canned meat, undrained
2 14.5-ounce cans green beans
2 14.5-ounce cans tomatoes, undrained
1 14.5-ounce can corn, drained
1 14.5-ounce can potatoes, drained

Salt and pepper to taste
1 medium onion
Garlic to taste

Directions:

Combine and heat over stove or in a slow cooker. If using uncooked meat, brown it first with the onion and garlic, then add to vegetables.

Soup is ready to eat once it reaches your desired temperature.

number now runs between 500 and 600 annually, thanks largely to her investment in a commercial smoker.

"It's grown into more than I ever imagined," she said.

Fulton works mostly alone between September and February. Extended family members pitch in to help during Ohio's traditional gun-hunting week that follows Thanksgiving. It's the butcher shop's busiest time.

While a significant number of hunters dress-out their own deer, many simply don't have the time or know-how, Fulton noted.

She charges \$75 to process each animal, regardless of size or weight. Youth hunters sometimes get a price break. Orders for specialty meats cost extra by the pound.

Out-of-town hunters find her via Facebook. Otherwise, Fulton's advertising is limited to make-shift road signs.

No deer enters her shop unless it is properly checked and field dressed, meaning it has

been gutted with entrails and organs removed.

"Responsible hunters always field dress (their kill)," she said. "And I won't take a deer lacking a tag."

Beyond specialty meats, Fulton generally recommends processing a deer into as many roasts as possible.

"Roasts give customers more options. You can cut roasts into steaks or stew meat," she said. "Lots of people like steaks."

Fulton sells hides to an area broker. Any unclaimed or unwanted venison goes to the local chapter of Farmers and Hunters Feeding the Hungry, a charity that provides high-protein meat to needy families.

"There used to be more (venison) donated," she observed. "The economy has impacted that."

Fulton has grown attached to many regular customers.

"Hunters are the nicest, friendliest people in the world," she said. "Some have become friends."



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COOKIE

Recipes





Sugar Cookies

— Kathy Cox, Gallipolis, Ohio

Cookie Ingredients:

2/3 cup shortening
 3/4 cup granulated sugar
 1 teaspoon vanilla
 1 egg
 2 cups flour
 1 1/2 teaspoons baking powder
 1/4 teaspoon salt
 4 teaspoons milk

Cookie Directions:

Preheat oven to 350 F.
 Cream shortening, sugar and vanilla together. Add egg and beat well. Alternately add dry ingredients and milk. Mix well. Refrigerate dough for 1 hour.

Roll out on floured board and cut shapes as desired. Bake on greased baking pans for 8 minutes or as soon as they are browning on tops. Frost cookies after they are completely cooled.

Frosting Ingredients:

1 pound confectioners sugar
 1/2 cup butter
 1/8 teaspoon salt
 1 teaspoon vanilla
 3-4 tablespoons milk

Frosting Directions:

Cream sugar and butter. Add remaining ingredients.

Cake Mix Cookies

— Barb Shelton, Gallipolis, Ohio

Ingredients:

1 8-ounce package cream cheese, softened
 1/2 cup butter, softened
 1 egg
 1/2 teaspoon vanilla
 1 box yellow cake mix
 Powdered sugar

butter with spoon until well blended. Stir in egg and vanilla. Add cake mix and stir until well combined.

Shape into 1-inch balls and roll in powdered sugar.

Place 1 inch apart on ungreased cookie. Bake 11-15 minutes.

Directions:

Preheat oven to 350 F.
 Beat cream cheese and

Remove and cool.

May use different flavored cake mixes.

Magic Cookie Bars

— Barb Shelton, Gallipolis, Ohio

Ingredients:

1 stick butter, melted
 1 1/2 cups graham cracker crumbs
 1 cup nuts, chopped
 1 cup (6 ounces) chocolate pieces
 1 1/3 cups flaked coconut
 1/1/3 cups (15-ounce can) Eagle brand milk

Directions:

Preheat oven to 350 F.
 Pour butter over crumbs and press in 9-by-13 pan.

Add nuts, chocolate and coconut a layer at a time. Pour milk over top. Bake 25 minutes. Cool.

Buckeyes

— Kathy Cox, Gallipolis, Ohio

These freeze well in case you want to make them ahead of the holidays.

Directions:

Mix butter and sugar and fold in peanut butter. Roll mixture into 1-inch balls. Refrigerate for about 1 hour.

Melt chocolate pieces in double boiler with paraffin. Stir melted chocolate and paraffin until completely blended. Dip peanut butter balls and place on cookie sheets lined with wax paper. Refrigerate until chocolate is not sticky.

Servings: 22 dozen

Ingredients:

4 sticks butter
 3 pounds confectioners sugar
 2 pounds peanut butter
 2 12-ounce packages chocolate pieces
 1/2 bar paraffin

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Grandma's Old-Fashioned Sugar Cookies

— Donna DeWitt, Vinton, Ohio

This recipe came to me from Grandma Doris Harder. Grandma Doris was actually my ex-husband's grandmother, but she was a special grandmother to me, as well.

These are great to make with children and grandchildren. They will have fun cutting out the dough with cookie cutters and decorating them before baking with colored sugar, or later with icing, after they have cooled.

They can simply and easily be decorated with colored sugar before baking. We prefer to use confectioners sugar thinned with milk and a drop of lemon extract. You can color the icing any color you like with food coloring for whatever the holiday season. They are soft and delicious.

Cookie Ingredients:

1 1/2 cups sugar
1 cup butter
Dash salt
1 teaspoon vanilla
1 teaspoon lemon
2 eggs, beaten
1 cup sour milk (or 1 cup fresh milk and 1 tablespoon vinegar, then let stand 5 minutes)
Bit of flour
2 teaspoons baking powder
1 teaspoon baking soda

Icing Ingredients:

Confectioners sugar
Milk
Drop lemon extract

Cookie Directions:

Preheat oven to 375 F.

Mix together in a large bowl with a pastry blender sugar, butter, salt, vanilla and lemon. Then add eggs and milk.

Sift together flour, baking powder and baking soda. Add to butter, sugar and egg mixture. Continue to add flour a little at a time until a soft dough forms.

Roll out onto floured board. Cut out with cookie cutters. Add colored sugar if you wish. Bake on non-greased cookie sheet for 10 minutes.

Let cool and then frost cookies with the confectioners sugar icing. Store in a Tupperware container with waxed paper between layers.

Icing Directions:

Mix together all ingredients until like frosting.

Philadelphia Cream Cheese Nut Crescent Rolls

— Laura A. Roberts, Gallipolis, Ohio

These cookies are simply wonderful. They take some time and effort to make, but they are highly coveted around Christmastime. After one taste by "newbies," they are asked for again and again.

My grandmother Mary Vandrasik (1909-1989) started the tradition of making the delectable "nut rolls," passing on the tradition to my mother, Mary Ann (Vandrasik) Taylor from Gallipolis, then down to me.

It just wouldn't be Christmas without them, and my two daughters wouldn't let either of us get away with not making them.

Roll Ingredients:

3 cups all-purpose flour
2 sticks margarine
8 ounces cream cheese
Powdered sugar
Egg white or milk
Colored sugars

Nut Filling Ingredients:

3 cups ground walnuts (or other choice)
1 cup sugar (or more to taste)
Hot milk or water

Roll Directions:

Mix flour, margarine and cream cheese as you would pie dough. Form into loaf. Wrap and refrigerate for 2 hours or overnight.

Preheat oven to 350 F.

On powdered sugar mixed with a little flour, roll out very thin. Cut into small squares (can use pastry roller) and fill with nut filling (see below) or any filling you like. Roll into crescents, brush with egg white or milk, decorate with colored sugars.

Place on greased pan and bake for 10-15 minutes until set and very lightly brown around edges. Cool on wire rack.

Nut Filling Directions:

Mix together and add hot milk or water, just enough to moisten to spreading consistency.

Christmas Cookies

— Ginger M. Cummings, Longbottom, Ohio

Ingredients:

1 pound butter
1 1/2 cups brown sugar, packed
3 eggs, beaten
1 teaspoon vanilla
4 cups flour
1 teaspoon soda
1 teaspoon baking powder
2 teaspoons cinnamon
2 cups nuts
1/2 pound white raisins
1/2 pound dates
1/2 pound candied fruit (pineapple and cherries)

Directions:

Preheat oven to 375 F.

Mix butter, brown sugar and eggs. Add vanilla.

Sift and mix with above mixture flour, soda, baking powder and cinnamon.

Chop nuts, white raisins, dates and candied fruit and mix well with other ingredients. Chill until firm enough to form in rolls. Wrap in waxed paper. Chill, slice and bake 12-15 minutes.

Out & About

Nov. 12 - Dec. 31
Compiled by Lora Abernathy

GALLIA COUNTY, OH

Nov. 23

The fourth annual Gallipolis in Lights Park Lighting Ceremony, 5:30-7:30 p.m., Gallipolis City Park, 300 block of Second Avenue, Gallipolis. Pre-lighting activities begin at 5:30 p.m. including music and refreshments. Park lighting will be at 7 p.m. Call 740-446-6882 or 740-709-1677.

Dec. 2

Christmas Down on the Farm, 6-8 p.m., Bob Evans Farm, 10854 state Route 588, Rio Grande. Call 740-245-5305 or visit bobevans.com.

Dec. 3

Gallipolis Christmas Parade, 1-2 p.m., Gallipolis. Call 740-446-6882 or visit visitgallia.com.

Dec. 3

Christmas Show, 7:30 p.m., Ariel-Ann Carson Dater Performing Arts Centre, 428 Second Ave., Gallipolis. Call 740-446-2787 (ARTS) or visit arieltheatre.org.

Dec. 10

Merry Tuba Christmas, 2 p.m., Ariel-Ann Carson Dater Performing Arts Centre, 428 Second Ave., Gallipolis. Call 740-446-2787 (ARTS) or visit arieltheatre.org.

Dec. 17

Voices of Christmas, 7 p.m., Ariel-Ann Carson Dater Performing Arts Centre, 428 Second Ave., Gallipolis. Call 740-446-2787 (ARTS) or visit arieltheatre.org.

MASON COUNTY, WV

Nov. 18-Dec. 31

Christmas Fantasy Light Show, 6-9 p.m., Krodel Park, Point Pleasant.

Dec. 2

Point Pleasant Christmas Parade and Tree Lighting, 6 p.m., Gunn Park.

Dec. 3

Mason/New Haven Christmas Parade, noon.

Dec. 3

Christmas on the Frontier, 10 a.m. to 4 p.m., Fort Randolph.

Dec. 9-Dec. 18

Christmas Light Show, 6-9 p.m., West Virginia State Farm Museum, 1458 Fairground Road, Point Pleasant. Call 304-675-5737, email wvsfm@wv-farmmuseum.org or visit wvfarmmuseum.org.

SCIOTO COUNTY, OH

Nov. 12

Raven Rock Ash Dash. Call the SOMC Development Foundation at 740-356-2504.

Nov. 17

The 78th annual Jaycees Christmas Parade, 6 p.m., downtown Portsmouth.

Nov. 18

SOMC's Winter Wonderland Ball, Friends Community Center. Call the SOMC Development Foundation at 740-356-2504.

Nov. 18-20

Disney's "Beauty and the Beast," Vern Riffe Center for the Arts, 940 Second St., Portsmouth. Call 740-351-3600, email info@vrca.com or visit vrca.com.

Nov. 19

The 10th anniversary of the Adopt-a-Highway community clean-up, 9:15 a.m., Brush Creek Township Community Park, state Route 348, Otway. Contact Jody at foscb@scpwildblue.com or 740-493-3062.

Nov. 26-27

SOMC's Winter Wonderland Train Show, Friends Community Center. Call the SOMC Development Foundation at 740-356-2504.

Nov. 29

SOMC's Winter Wonderland Polar Express pajama Party. Call the SOMC Development Foundation at 740-356-2504.

Want to see
your event listed
in Out & About?

Visit thesaltmagazine.com and click on the Add Events link at the top to enter your event's information. The deadline for entries is Nov. 30, 2016.

(The calendar is for organizations' special events only, excluding the listings of regular meetings.)

Dec. 1

The Oak Ridge Boys annual Christmas concert, 7:30 p.m., Vern Riffe Center for the Arts, 940 Second St., Portsmouth. Call 740-351-3600, email info@vrca.com or visit vrca.com.

Dec. 3

An Olde English Yuletide Feaste, 6 p.m., Vern Riffe Center for the Arts, 940 Second St., Portsmouth. Call 740-351-3600, email info@vrca.com or visit vrca.com.

Dec. 9

Tour of historic churches in downtown Portsmouth, 6 p.m., Scioto County Courthouse.

Dec. 13

SHUFFLE Concert, 7:30 p.m., Vern Riffe Center for the Arts, 940 Second St., Portsmouth. Call 740-351-3600, email info@vrca.com or visit vrca.com or shuffleconcert.com.

Dec. 17

Portsmouth Wind Symphony Christmas concert, 7 p.m., Vern Riffe Center for the Arts, 940 Second St., Portsmouth. Call 740-351-3600, email info@vrca.com or visit vrca.com or portsmouth-windsymphony.com.

And one more thought...

“Of all the seasons,
AUTUMN
offers the most to man
and requires the least of him.”

— *Hal Borland*

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