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CO-OP NEWS



Eye Doctor Helps Illinois Legally Blind To See

High Technology For Low Vision Patients Allows Many To Drive Again



or many patients with macular degeneration and other vision-related conditions, the loss of central visual detail also signals the end to one of the last bastion of independence: driving. A Mascoutah optometrist, Dr. Marianne McDaniel, is using miniaturized telescopes that are mounted in glasses to help people who have lost vision from macular degeneration and other eye conditions.

"Some of my patients consider me the last stop for people who have vision loss," said Dr. Weingart, one of only a few doctors in the world who specialize in fitting bioptic telescopes to help those who have lost vision due to macular degeneration, diabetic retinopathy, and other debilitating eye diseases.

Imagine a pair of glasses that can improve your vision enough to change your life. If you're a low vision patient, you've probably not only imagined them, but have been searching for them. Bioptic telescopes may be the breakthrough in optical technology that

will give you the independence you've been looking for. Patients with vision in the 20/200 range can many times be improved to 20/50 or better.

Macular degeneration is the leading cause of blindness and vision loss in people over 50. Despite this, most adults are not familiar with the condition. As many as 25% of those over the age of 50 have some degree of macular degeneration. The macula



A scene as it might be viewed by a person with age-related macular degeneration.

is only one small part of the retina; however, it is the most sensitive and gives us sharp central vision. When it degenerates, macular degeneration leaves a blind spot right in the center of vision, making it difficult or impossible to recognize faces, read a book, or pass the driver's vision test.

Nine out of 10 people who have macular degeneration have the dry form. New research suggests vitamins can help. The British medical journal BMC Ophthalmology recently reported that 56% of patients treated with a high-dose combination of vitamins experienced improved vision after six months.

While age is the most significant risk factor for developing the disease, heredity, smoking, cardiovascular disease, and high blood pressure have also been identified as risk factors.

Macular degeneration accounts for 90% of new legal blindness in the U.S. While there is currently no cure, promising research is being done on many fronts. "My job is to figure out everything and anything possible to keep a person functioning, especially driving," says Dr. McDaniel.

"Bioptic telescopes can cost over \$2,000," said Dr. McDaniel, "especially if we build them with an automatic sunglass."

"The major benefit of the bioptic telescope is that the lens automatically focuses on whatever you're looking at," said Dr. Weingart. "It's like a self-focusing camera, but much more precise."

To learn more about bioptic telescopes or to schedule a consultation, give Dr. McDaniel or Dr. Weingart a call. You can also visit our websites.

www.mascoutaheyecare.com 1-618-566-8899

Office located in Mascoutah, Illinois Marianne McDaniel, O.D.

www.FoxValleyLowVision.com 1-800-341-8498

Located in Oswego, IL

Ronald Weingart, O.D.







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Awareness is key to safety.

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Illinois Country Living

MAY 2021

$\bigcirc \bigcirc$ A recipe for success

The owners of Three Twigs Bakery intentionally sources ingredients from local producers.

Cover photo courtesy of Abby Kate Photography

Above the canopy of Illinois' Shawnee National Forest stand towers that played an important part in fire fighting history.

Visiting a garden of a different variety

This month **PRAIRIE TABLE** visits **The Garden** in New Berlin.









THERE'S A TREASURE IN YOUR BACKYARD

and it isn't just corn.

You may not realize it, but your home is sitting on a **free and renewable** supply of energy. A WaterFurnace geothermal comfort system taps into the stored solar energy in your own backyard to provide **savings of up to 70% on heating, cooling and hot water.** That's money in the bank and a smart investment in your family's comfort. Contact your local WaterFurnace dealer today to learn how to **tap into your buried treasure.**

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PHOTO COURTESY OF RON BAIL EY, SAFE ELECTRICITY

Sharing stories to save lives

ELECTRICITY CANNOT BE SEEN, heard or smelled, which makes it even more hazardous.

While we depend on electricity every day, research shows a general lack of knowledge about the hazards associated with it. Safe

> Electricity knows one of the best ways to educate is to share stories of those whose lives have been impacted by an electrical accident or fatality.



Lee and Ashley, two high school students, saw an electrical safety presentation at their school and just two weeks later were in an auto accident involving a damaged utility pole. The knowledge they gained literally saved their lives. Because of education, they knew, without a doubt, that the downed power line could electrocute them had they exited the vehicle. They stayed put and called 9-1-1.

Would you know what to do? What if the vehicle was on fire,

would you (or your family and friends) know what to do? My kids know—not because I have told them over and over (does that ever work with kids?), but because they watched the video and heard Lee and Ashley explain how fortunate they were to know that life-saving information.

Holly often climbed trees with her sister Tiffany. One day, Tiffany reached up and grabbed an overhead power line and was electrocuted. In another case, Shawn tossed a strand of holiday lights into a tree when electricity from the overhead power lines traveled through the strand and entered his body at the speed of light, causing 27 exit wounds throughout his body. Overhead power lines become part of our scenery; we don't perceive them as a typical danger and often forget about them.

Respect sources of electricity

Take a moment to think about the activities you and loved ones have done near power lines such as trimming tree limbs, climbing a tree or putting up a ladder to clean out gutters.

The typical 120 volts fed to your home's outlets cause the most electrical injuries and electrocutions. Activities like using your devices near water while they are plugged in, pets chewing on cords or using a space heater are all potentially

My intent is not to scare you. Much of the time, we enjoy the wonderful benefits of electricity without incident. Instead, my desire is that you WANT to learn more about the dangers it can present and share it with as many as you can. Because TOGETHER, we will make a powerful difference and create a safer, smarter world. Learn more at safeelectricity.org. §

Illinois Country Living is a monthly publication serving the communications needs of the locally-owned, not-forprofit electric cooperatives of Illinois. With a circulation of almost 191,000, the magazine informs cooperative consumer-members about issues affecting their electric connerative and the quality of life in rural Illinois

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Illinois Country Living (ISSN number 1086-8062) is published monthly by the Association of Illinois Electric Cooperatives, 6460 S. Sixth Street Frontage Road East, Springfield, IL 62712. The cost is \$2.88 plus postage per year for members of subscribing cooperatives and \$12 per year for all others. Periodical postage paid at Springfield, Illinois, and additional mailing offices.

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COOPERATIVE MEMBERS: For address changes contact your local electric cooperative.

POSTMASTER: Send address changes to Illinois Country Living, P.O. Box 3787, Springfield, IL 62708.

ADVERTISING: Acceptance of advertising by the magazine does not imply endorsement by the publisher or the electric cooperatives of Illinois of the product or service advertised. Illinois Country Living is not responsible for the performance of the product or service advertised and reserves the right to refuse any advertising.

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As Executive Director at Safe Electricity, Erin Hollinshead has a profound passion for saving lives through education. She holds a master's degree in public administration from the University of Illinois and a grad certificate in management of nonprofit organizations.

CURRENTS NEWS LEGISLATION TRENDS TIPS

MAY

Move it, move it! Jumpstart your day with a quick morning walk.

Want to get away?

All Illinois state historic sites and visitor's centers are open.

Fire up your grill.



Tip of the month.

Help keep
humidity at bay
by checking
your dryer
vent to ensure
it is sealed
and venting outside.

Help is only a call away

After Eastern Illini Electric Cooperative (EIEC) experienced an evening ice storm on March 15, leaving about 1,500 members without power and 150 broken power poles, a quick call to activate the AIEC emergency work plan sent help to the rescue. EIEC crews worked through the night to replace 40-50 poles and were able to restore power to all but around 150 members.

Line crews from unaffected co-ops sent 15 lineworkers from Coles-Moultrie Electric Cooperative, Mattoon; EnerStar Electric Cooperative, Paris; Menard Electric Cooperative, Petersburg; and Shelby Electric Cooperative, Shelbyville. Crews were dispatched to replace remaining broken poles and ultimately restore power to all. §





Prairie Power, Inc. signs wind agreement

Prairie Power, Inc. (PPI) and Illinois Winds LLC (a PowerWorks company) signed interconnection and power purchase agreements for the 44 MW Panther Creek wind project near Pittsfield. Sixteen wind turbines will be installed at the project site with construction expected to begin in mid-2022.

PPI will purchase 100 percent of the power generated by the project for 20 years.

"Prairie Power and its 10 member electric cooperatives are pleased to be associated with this renewable generation project and enthusiastic about the carbon-free electric energy it will provide for rural electric cooperative consumers in central Illinois," said Eric Hobbie, PPI president and CEO. "We look forward to working closely with Illinois Winds to bring this project on-line."

PPI is a member-owned, not-for-profit electric generation and transmission cooperative. It

produces and supplies wholesale electricity to 10 electric distribution cooperatives in central Illinois and provides service to approximately 78,000 member owners. The cooperatives include Adams Electric Cooperative, Camp Point; Coles-Moultrie Electric Cooperative, Mattoon; Eastern Illini Electric Cooperative, Paxton; Illinois Electric Cooperative, Winchester; Jo-Carroll Energy, Inc. (NFP), Elizabeth; McDonough Power Cooperative, Macomb; Menard Electric Cooperative, Petersburg; Shelby Electric Cooperative, Shelbyville; Spoon River Electric Cooperative, Canton; and Western Illinois Electrical Coop., Carthage. ♥



CURRENTS

Sudoku

by Myles Mellor and Susan Flanagan

Comp ete the g id so every ow, column and 2c ub contains everydig t from It o 9 nclusive withour ep tition. Solution on p g 3

Lew 1: Medium

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		5				2		
3		9	5					8
		3	8	6	9		5	1
1					5			
5		6						7





Check out new ICL website

Illinois Country Living has a colorful new website with intuitive links to articles, recipes and local restaurants. Visit icl.coop.

Lawmakers reintroduce RUS loan repricing bill

A bipartisan group of congressional leaders revived NRECA's top legislative priority by reintroducing a bill that could save electric cooperatives more than \$10 billion in interest payments on their federal loans.

Lawmakers hope to insert the Flexible Financing for Rural America Act into a sweeping economic recovery and infrastructure investment package that Congress develops later this year. The bill would allow electric co-ops to reprice loans from the U.S. Department of Agriculture's Rural Utilities Service (RUS) at current low interest rates without being hit with prepayment penalties.

The bill is key to help co-ops recover from the economic battering brought on by COVID-19. The pandemic tanked demand for electricity by commercial and industrial co-op members struggling to survive downturns in the oil, agricultural and tourism industries. It also left many residential consumer-members unable to pay electric bills because of lost jobs and other financial hardships.

"Many electric co-ops and their consumers are hurting as COVID-19 continues to bring health and financial hardships to rural communities," said NRECA CEO Jim Matheson. "Congress can provide substantial relief to millions of



electric co-op members simply by letting co-ops do what other businesses already can do—refinance their debt at today's low interest rates without a prepayment penalty. Every dollar co-ops save means more money in consumers' pockets."

NRECA estimates that about 500 co-ops could realize a total net savings of \$10.1 billion from repricing \$42 billion in direct and guaranteed RUS loans. An average co-op with typical RUS debt could save \$2 million a year.

Lawmakers who are championing the bill say that co-ops' financial stability is crucial to rural America.

§

Source: Erin Kelly, NRECA





PLAN A ROAD TRIP to Carbondale, IL and sip wine and soak up the sun on the Shawnee Hills Wine Trail, hike through the woods at Giant City State Park or kayak the waters of the Shawnee National Forest. Dine out at eclectic eateries and unwind with live local music, drinks and cocktails on the strip! Adventure Starts Here.



illinois

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CURRENTS

CONNECTED to SAFETY

Making your Home Safe and Efficient

Whether you're working from home, learning from home, or just spending more time at home, it is important to make sure your home is electrically safe, secure, and efficient. Learn how the internet of things and smart devices can improve your quality of life and make your home safer.



Home Energy Use









AVERAGE YEARLY ENERGY USE BY ITEM *source: U.S. Energy Information Administration, 2015 Residential Energy Consumption Survey



Smart refrigerators to optimize temperature



Optimize wash/dry times for lowest energy costs



Automated HVAC controls Automated lighting



Energy Efficiency Through Smart Devices



Remote / automated outlet controls

Prepare your Home for Safe and Efficient Energy Use



Use a smart plug or power strip to turn off power when devices are not in use



LED light bulbs last longer than traditional bulbs and use 25-80% less energy



Heat only the area you're in with energy efficient space



Utilize home to control HVAC and lighting systems while not at home

Home Electrical Safety Devices



Have an electrician every 10 years to avoid overloads



AFCI breakers and outlets protect against arc-faults which could lead to fires



Grounded outlets protect against electric shocks



GFCI outlets and breakers are required where water and electricity may come in contact and protect against ground-faults



protectors protect against damaging power surges that can destroy electrical equipment

Please share this free resource to save lives



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Moving forward

Last June, our magazine temporarily paused the Datebook page while our world was shut down due to the COVID-19 pandemic. Beginning in the June issue, we will once again highlight local events from across the state. But we need your help.

To promote events happening in your area, visit our website at icl.coop. Click on Datebook, fill out your event information and click submit. It's a simple and free way to let others know. Events featured in Datebook are pulled from those listed on our website.



President Biden's infrastructure plan and electric co-ops

President Joe Biden announced a sweeping \$2 trillion infrastructure and jobs plan that would affect electric cooperatives by increasing investment in broadband and electric vehicles, strengthening grid resiliency and dramatically reducing carbon dioxide emissions.

A key provision would make not-for-profit electric co-ops eligible for the first time for direct-pay investment tax credits and production tax credits for clean energy generation and storage projects. One of the National Rural Electric Cooperative Association's (NRECA) legislative goals this year is to ensure that co-ops are included in any federal incentive programs that encourage the use of renewable energy.

"For far too long, electric cooperatives have not had comparable incentives to develop energy technologies," said Louis Finkel, NRECA's senior vice president for government relations. "This has held back innovation."

It is now up to Congress to turn Biden's blueprint—the American Jobs Plan—into legislation. NRECA will work with lawmakers to help craft the details that are most important to co-ops, said CEO Jim Matheson.

"We're encouraged to see electric co-op priorities reflected in President Biden's infrastructure proposal," Matheson said. "As we plan for a future that depends on electricity as the primary energy source for a majority of the economy, strategic investments in grid modernization and energy innovation are critical. Equally important is support for expanded rural broadband and other efforts to help rural families and businesses."

As Congress begins drafting the bill, "we look forward to staying engaged to ensure that the priorities of rural America and electric co-ops remain front of mind," Matheson said, §

Source: Erin Kelly and Cathy Cash, NRECA

How to prep for a deck or treehouse

When planning an outdoor project like a deck, additional dwelling unit or even a treehouse, review local building codes before hammering a single nail. Jim Dulley, a mechanical engineer and energy efficiency author, warns against cutting corners that might affect the safety of your project.

For decks and other outdoor projects, Dulley recommends composite decking material like Trex because it will hold up longer to the elements and require less maintenance.

"It's easy to work with, exactly like you would with wood," Dulley says. For homeowners in warmer climates, consider a lighter color of material or alternate polymer brands like TimberTech Azek to limit the heat given off in the summer. "Composite is very dense so it will hold the heat and it can hurt bare feet."

Dulley recommends plenty of planning before starting assembly of your project. "Cut the pieces out and lay it out first. Even if you've done a few of these, you're not a professional and you might forget about some essential pieces," he says.

Wearing safety glasses and an N95 mask or respirator is also essential for cutting wood, stone or composite material. "The silica in stone and the sawdust from sanding can be just as bad as asbestos for your lungs," Dulley says.

If any project is outside of your DIY wheelhouse, HomeAdvisor's Mischa Fisher advises hiring a competent contractor. "Make sure you get a really good pro," he says. "If a pro charges 20 percent more but you get double the life span out of your project, you've now halved the cost of your project."

By Julia Robinson



Preventing uninvited quests

You notice moths flying around the kitchen and pantry. Maybe you see them hovering around the light over the kitchen table or at a window. That is solid proof that you have Indian meal moth lurking in some leftover flour products.

Pantry pests are those tiny grain beetles and flour moths that use the leftover flour to feed on and live in. This situation is more common than you think.

Where do the pests come from? They likely came from a contaminated product purchased and carried into your home. They occur in a wide range of products including birdseed, dry dog food, dried flower arrangements, etc. Grain products like cornmeal, cereal, flour, grits, pasta and cake mixes can all contain the pests.

To keep infestations at bay, store open food items in airtight plastic or glass containers. Store flour products in the refrigerator or freezer. Clean any spills and crumbs right away.

To clean your pantry, vacuum the area and wash with hot, soapy water being sure to get under the shelves and in any crevices. Throw away expired items and make sure your storage containers aren't damaged. Any open packages are an invitation for the pests.

Source: U of I Extension

MAYCrossword



Datebook is being temporarily suspended until it is safe for everyone to attend events. In its place, we are putting a spring crossword puzzle to help you fight boredom.

We hope you enjoy it.



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28					29			30				
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32			33			34				35		
								36				
37										38		

ACROSS

- 1 The color of cherry blossoms
- 3 Red stones
- 9 Green meadow
- 10 Poppy color
- 11 Light brown color and sheets and such
- 12 Conger, for one
- 13 Degree, for short
- 14 Light purple color and the name of a fragrant shrub
- 16 Green color and a precious stone
- 19 Printer cartridge fluid
- 20 Dashed
- 21 A yellowy color and a spread

- 23 Light brown
- 25 Green shade
- 26 "Evil Woman" band, for short
- 29 Cats with tawny coats
- 31 Time out for a tot
- 32 Most red and healthy, as cheeks
- 35 Large liquid container
- 36 Scope out
- 37 Fruit high in anti-oxidants
- 38 Attempt

DOWN

- The color of lavender flowers
- 2 Agreement signal
- 3 Light brown nonalcoholic drink (2 words)

- 4 Unbroken series
- 5 Chic
- 6 Golfer's gadget
- 7 Tossed greens
- 8 Raven and sable
- 13 Owners book
- 15 Green color and a fruit
- 17 Shade of red
- 18 Complete
- 22 Poker giveaways
- 24 Small flower bouquet
- 27 Tree juice
- 28 Green bush in the garden
- 30 Colorful flower
- 33 Solid cubes
- 34 Black road cover
- 35 _____ black

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ENERGY Solutions

Three ways to save energy outdoors

Dear Pat and Brad: During summertime, the deck becomes our kitchen, and my wife and I spend most of our free time in the backyard. We've invested a lot of time and effort making the interior of our home more energy efficient, but we're wondering if we can save energy outdoors as well. – Josh

Pumps and maintenance

Many of us have one or more pumps that service our yard or reside on our property. Pumps can supply water for a swimming pool, your lawn and garden, or your septic system or well. It's easy to let maintenance slip, which cuts the pump's efficiency and shortens its life.

Outdoor lighting

If you have security lighting, there's a good chance you can save a little energy. Some security lights can be 500 to 1,000 watts. That's the equivalent of 40 to 80 indoor LED bulbs—quite a lot of energy! Adding timers, motion sensors and light sensors can reduce your bulb energy use. Plus, when you use your lights less often, your neighbors may appreciate a little less light pollution.

Switching to LEDs is another great strategy. Solar lights are also a good way to light walkways, a water feature or your deck—without having to buy any electricity at all.

Grilling

Using your oven can raise your kitchen's temperature up to 10 degrees, increasing the need for running your air conditioner, so grilling outdoors is a great way to save energy. If you like to barbecue or grill most of your meals, you may want to consider the fuel you use. If natural gas is available, it's usually much less expensive than propane. Natural gas is also convenient because you don't have to refill tanks. On the downside, if you don't already have gas lines running to your patio or deck, the cost of installing them can be prohibitive.

Other fuel types like charcoal briquettes or wood take more preparation and can be fussy to work with, and charcoal grills emit three times as much carbon as gas grills.

Whichever fuel type you choose for your grill, you can save energy by barbecuing (keeping the lid closed during cooking) rather than grilling (cooking with the lid off at higher heat).



Cooking all the courses on the grill eliminates the need to turn on the kitchen stove.

way to save energy during summer months is lowering your cooling costs indoors. Since you and your wife are spending a lot of time outdoors, you can certainly save energy and money by reducing your air conditioning use inside. Setting the thermostat just a few degrees higher can make quite a difference. To answer your main question, yes—there are ways to save energy outdoors.

This column was co-written by Pat Keegan and Brad Thiessen of Collaborative Efficiency. For more information on outdoor energy savings, please visit: collaborativeefficiency.com/energytips.

Maintaining pumps involves cleaning the filters or checking oil and belts. If you have multiple pumps and need to hire a professional for assistance, try to do all the maintenance at once to reduce the overall cost. You may also want to consider replacing older pumps with energy efficient ENERGY STAR-rated ones before they break down. While you're at it, check for leaks in the water lines, which make your pumps work harder and longer.

RENEWABLEEnergy

Low-carbon alternative fuels for vehicles

WHEN IT'S TIME TO fuel up your vehicle, you're likely heading to the gas station or an EV charging station like most drivers in the U.S. But what if you owned a vehicle fueled by vegetable oil?

It may sound far-fetched, but alternative vehicle fuels (like hydrogen and biofuel) are quickly gaining attention across the nation. This shift away from gasoline-powered vehicles comes with several benefits, including improving the country's energy security and lowering vehicle emissions, which creates a healthier environment for all.

Hydrogen

One of the newest alternatives to power a vehicle is with hydrogen in the form of a fuel cell. This form of fuel is potentially emissions-free and can be produced using domestic resources. The hydrogen goes through an electrochemical process to produce electricity, which then powers your car. The only byproducts of this process are water and heat, emitted in the form of water vapor and warm air. Since the byproducts are clean, vehicles powered by hydrogen fuel cells produce no tailpipe emissions and are classified as zero-emissions vehicles.

With hydrogen, drivers can refuel a vehicle in under 5 minutes and gain more than 300 miles of driving range. However, there are a limited number of hydrogen refueling stations in the U.S., most limited to California. Hydrogen fuel cells are expensive to produce and transport, which is a major obstacle for widespread hydrogen fuel cell technology. Although hydrogen fueling infrastructure is limited and the technology is expensive, there are commercial efforts underway to expand that infrastructure and lower the costs.



Biofuel

Another alternative vehicle fuel is biofuel. Renewable biofuels are produced from biomass which can be used in gasoline- or dieselpowered vehicles. These fuels work in the same way gasoline or diesel does by fueling compressionignition engines. One of the most common biofuels is ethanol, which is produced from sugars in corn or other grains, like sugar cane, sugar beets or rice. Biofuels can be blended with gasoline or diesel or used in pure form. Almost all gasoline sold in the U.S. includes 10 percent ethanol, mostly from distilled corn. Scientists are working to find new ways to expand ethanol production by experimenting with different plants.

Biodiesel, a different form of biofuel, can be produced from vegetable oil, animal fats or recycled cooking grease, and used to power older cars that run on diesel. Since biodiesel is non-toxic and biodegradable, it is safer than petroleum diesel if released into the environment. The most common sources for biodiesel production in the U.S. are soybean oil, corn oil and recycled feedstocks. Less common, there are other non-mainstream biodiesel sources that can be manufactured from algae, municipal waste and wood chips.

These alternative fuel options may not be mainstream yet, but over time, may help lower our reliance on gasoline and diesel. These clean-burning options help to improve air quality and lower greenhouse gas emissions.

There is great potential to see these alternative fuels expand over the years, and additional research efforts may help these fuels reach more individual consumers nationwide.

Scientists are currently working to find new ways to expand ethanol production by experimenting with different plants. Photo Credit: Genevieve Martin, Oak Ridge National Laboratories/Department of Energy



Maria Kanevsky is a program manager for the National Rural Electric Cooperative Association, the national trade association representing more than 900 local electric cooperatives.

Three cutting-edge technologies to save energy at home

AS HOMEOWNERS LOOK FOR new ways to save energy at home, there are many cutting-edge technologies currently being developed to become the latest way to improve the efficiency of your home.

making them more environmentally friendly.

There are a few magnetic refrigerators commercially available, however the market is still limited. Researchers and universities are working to improve this technology are better suited for reflective sheet membranes, while high-sloped roofs work better with reflective shingles and tiles.

Although cool roofs can reduce heat, the overall heat savings you can achieve from roofing depends on home insulation, climate and a few additional factors. If you're considering a new roof for your home, a cool roof may be a great option to reduce energy use.

Heat pump dryers

A heat pump clothes dryer can help reduce energy use in the laundry room by at least 28 percent compared to standard dryers. Instead of releasing warm, humid air through a vent outside the home, heat pump clothes dryers work by sending humid air through an evaporator that removes moisture without losing too much heat.

Heat pump dryers do not require outside ventilation like standard dryers, which is a major efficiency benefit. Additionally, since these dryers use lower temperatures, they are gentler on clothes. Several commercial brands like Whirlpool and Samsung sell ENERGY STAR-certified heat pump dryers, and the cost typically ranges from \$900 to \$1,500 depending on additional features.

These emerging technologies are among the newest available to reduce your energy use at home, but because they are new, they will come with higher sticker prices than their conventional counterparts. As with any new technology, prices will become more affordable as these efficiency options become more mainstream. When considering new technologies, make sure you fully understand the costs and benefits over time to get the best value.



When it's time for a new roof, consider a "cool roof" for maximum energy savings. Cool roofs are lighter in color and can use reflective paint, highly reflective tiles or a reflective sheet covering, like the metal roof shown here.

Photo Credit: McElroy Metal

Maria Kanevsky is a program manager for the National Rural Electric Cooperative Association, the national trade association representing more than 900 local electric cooperatives.

Magnetic refrigerators

Refrigerators are essential for any modern home and typically use a good deal of energy to properly cool your food. Reducing the amount of energy your refrigerator uses can help lower your home energy consumption. One emerging technology is the magnetic refrigerator. Most refrigerators use a traditional compressor to cool perishables, but magnetic refrigerators use a magnetic field as an innovative way to cool food.

This is possible through a phenomenon called the "magnetocaloric effect" which causes certain materials to cool down when a magnetic field is removed. This creates a more energy-efficient refrigerator, using approximately 30 percent less energy than traditional ones. Magnetic refrigerators also remove the need for harmful chemicals used in traditional refrigerants,

with the goal to make the commercial market for magnetic refrigerators more widespread.

Cool roofs

When temperatures are highest, choosing the right roofing material can make a huge impact on how much heat your home absorbs. Certain types of roofing can reflect more sunlight than others, helping to keep your home cooler and reducing your need for air conditioning. These "cool roofs" are specifically designed to absorb less heat and reflect more sunrays than traditional roofs.

Cool roofs are lighter in color and can use reflective paint, highly reflective tiles or a reflective sheet covering. There are several types of cool roofs commercially available, and choosing the right type partially depends on the steepness of your roof's slope. Low-sloped roofs Now, THIS is a Knife!

This 16" full tang stainless steel blade is not for the faint of heart — now ONLY \$99!

In the blockbuster film, when a strapping Australian crocodile hunter and a lovely American journalist were getting robbed at knife point by a couple of young thugs in New York, the tough Aussie pulls out his dagger and says "That's not a knife, THIS is a knife!" Of course, the thugs scattered and he continued on to win the reporter's heart.

Our Aussie friend would approve of our rendition of his "knife." Forged of high grade 420 surgical stainless steel, this knife is an impressive 16" from pommel to point. And, the blade is full tang, meaning it runs the entirety of the knife, even though part of it is under wraps in the natural bone and wood handle.

Secured in a tooled leather sheath, this is one impressive knife, with an equally impressive price.

This fusion of substance and style can garner a high price tag out in the marketplace. In fact, we found full tang, stainless steel

blades with bone handles in excess of \$2,000. Well, that won't cut it around here. We have mastered the hunt for the best deal, and in turn pass the spoils on to our customers.

But we don't stop there. While supplies last, we'll include a pair of \$99, 8x21 power compact binoculars, and a genuine leather sheath FREE when you purchase the Down Under Bowie Knife.

Your satisfaction is 100% guaranteed. Feel the knife in your hands, wear it on your hip, inspect the impeccable craftsmanship. If you don't feel like we cut you a fair deal, send it back within 30 days for a complete refund of the item price.

Limited Reserves. A deal like this won't last long. We have only 1120 Down Under Bowie Knifes for this ad only. Don't let this beauty slip through your fingers at a price that won't drag you under. Call today!



BONUS! Call today and you'll also receive this genuine leather sheath!

What Stauer Clients Are Saying About Our Knives

EXCLUSIVE

"This knife is beautiful!" — J., La Crescent, MN

"The feel of this knife is unbelievable...this is an incredibly fine instrument."

— H., Arvada, CO

Down Under Bowie Knife \$249*

Offer Code Price Only \$99 + S&P Save \$150

1-800-333-2045

Your Insider Offer Code: DUK146-01

You must use the insider offer code to get our special price.



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*Discount is only for customers who use the offer code versus the listed original Stauer.com price.

California residents please call 1-800-333-2045 regarding Proposition 65 regulations before purchasing this product.

• Etched stainless steel full tang blade; 16" overall • Painted natural bone and wood handle • Brass hand guards, spacers & end cap • Includes genuine tooled leather sheath

Stauer... Afford the Extraordinary.®





SafetyCHECK

Be aware of electrical dangers during flooding

ACCORDING TO THE FEDERAL

Emergency Disaster Agency (FEMA), floods are one of the most common hazards in the United States. The prospect of an electrical accident is probably not

not enter the area. You could be in serious danger of electrocution.

Here are some additional suggestions from Safe Electricity to help keep you and your family safe during a flood:

- Never use electric appliances or touch electric wires, switches or fuses when you are wet or standing in water.
- Keep electric tools and equipment at least 10 feet away from wet surfaces. Do not use electric yard tools if it is raining or the ground is wet.
- Never drive into flood waters. It is difficult to tell by sight how deep flood waters are. It only takes 6 inches of water for your car to lose control and stall. It could be swept out of control and into danger.
- Do not enter flood waters on foot or in a boat. Flood waters hold unknown dangers. The water could be energized or sweep you into electrical equipment. Just 6 inches of moving water can knock you off your feet.

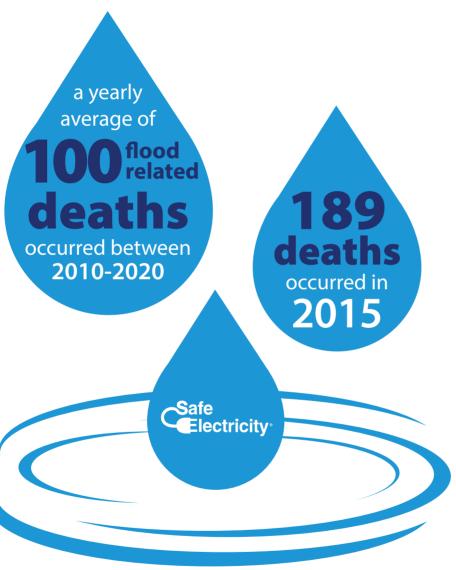
If you see downed power lines or damaged equipment, stay away, warn others to stay away and notify authorities.

If you are in a flood-prone area, consider purchasing a sump pump with a back-up battery and flood alarm. Additionally, you can elevate your water heater, electric panel and furnace to keep them clear of potential flood waters.

Safe Electricity also recommends installing ground fault circuit interrupters (GFCIs) on outdoor outlets and indoors in areas prone to flooding such as the basement. GFCIs should also be installed in rooms with heavy water use such as the laundry room, bathroom and kitchen.

For more information on avoiding electrical hazards, visit SafeElectricity.org.

§



Research collected from the National Weather Service

Safe Electricity is an electrical public safety awareness program of the Energy Education Council.

top of mind when you are dealing with flooding in your home, but it is the first thing you should think of before you step into a flooded area. If there is any possibility the water could be energized because of contact with electrical equipment, do

 Never attempt to turn off power at the breaker box if you must stand in water to do so. If you cannot reach your breaker box safely, call your electric cooperative to shut off power at the meter.

Top Digestive Aid Pill Quietly Slows Premature Aging, Users Report Big Health Boost

Clinical research shows how a gastrointestinal "tonic" can restore GI health and slow an accelerated aging process; studies find the pill helps protect users from metabolic decline, cardiovascular issues, and serious conditions that accompany premature aging

Seattle, WA – A published study on a leading natural digestive aid shows that its key ingredient improves digestive health while supporting healthy inflammation response that slows down signs of premature aging in men and women.

And, if consumer sales are any indication of a product's effectiveness, this 'GI-tonic turned anti-aging phenomenon' is nothing short of a miracle.

Sold under the brand name AloeCure®, its ingredient was already backed by research showing its ability to neutralize acid levels and improve gastric discomfort.

But soon doctors started reporting some incredible results...

"With AloeCure, my patients started reporting, better sleep, more energy, stronger immune systems... even less stress and better skin, hair, and nails" explains Dr. Liza Leal; a leading integrative health specialist and company spokesperson.

AloeCure contains an active ingredient that helps improve digestion by acting as a natural digestive aid that improves the pH balance of your stomach.

Scientists now believe that having optimal acid levels could be a major contributing factor to a healthy immune system.

The daily allowance of AloeCure has shown to optimize the acid levels needed to manage healthy immune function which is why AloeCure is so effective.

It relieves other stressful issues related to GI health like discomfort, excess gas and bloating, and bathroom stress.

Now, backed with new scientific studies, AloeCure is being doctor recommended to help improve digestive function, help build better bones, support healthy joint function, and even help reduce the appearance of wrinkles - helping patients look and feel decades younger.

FIX YOUR GUT & SUPPORT HEALTHY INFLAMMATION

Since hitting the market, sales for AloeCure have taken off and there are some very good reasons why. To start, the clinical studies have been impressive.

Virtually all participants taking it reported stunning improvement in digestive symptoms including gastric discomfort.

Users can also experience higher energy levels and endurance, less discomfort and better sleep, healthier looking skin, hair, and

An unhealthy gut can wreak havoc on the

human body. Doctors say this is why AloeCure works on so many aspects of your health.

AloeCure's active ingredient is made from the famous polysaccharide compound found in Aloe Vera. It is both safe and healthy. There are also no known side effects.

Scientists believe that it helps improve digestive health by acting as a natural digestive aid that improves the pH balance of your stomach and helps the immune system maintain healthy functions.

Research has shown that acid imbalance contributes to premature aging and is why AloeCure seems to be so effective.

EXCITING RESULTS FROM PATIENTS

To date millions of bottles of AloeCure have been sold, and the community seeking non-pharma therapy for their GI health continues to grow.

According to Dr. Leal, her patients are absolutely thrilled with their results and are often shocked by how fast it works.

"For the first time in years, they are free from concerns about their digestion and almost every other aspect of their health," says Dr. Leal, "and I recommend it to everyone who wants to improve GI health before considering drugs, surgery, or OTC medications."

"All the problems with my stomach are gone. Completely gone. I can say AloeCure is a miracle. It's a miracle." Another user turned spokesperson said, "I started to notice a difference because I was sleeping through the night and that was great. AloeCure does work for me. It's made a huge difference."

With so much positive feedback, it's easy to see why the community of believers is growing and sales for the new pill are soaring.

THE SCIENCE BEHIND ALOECURE

AloeCure is a gastric and digestive tonic. The pill is small. Easy to swallow. There are no harmful side effects and it does not require a prescription.

The active ingredient is a rare Aloe Vera component known as acemannan.

Millions spent in developing a proprietary process for extracting acemannan resulted in the highest quality, most bio-available levels of acemannan known to exist, and it's made from organic aloe.

According to Dr. Leal and leading experts, improving the pH balance of your stomach and restoring gut health is the key to revitalizing your entire body.

When your digestive system isn't healthy,



it causes unwanted stress on your immune system and that might lead to unhealthy inflammation.

The recommended daily allowance of AloeCure has been proven to support digestive health, manage healthy immune function, and promote healthy inflammation response without side effects or drugs.

This would explain why so many users are experiencing impressive results so quickly.

REVITALIZE YOUR ENTIRE BODY

With daily use, AloeCure helps users look and feel decades younger and defend against premature aging that can make life hard.

By helping acid levels stay optimal and promoting gut health, AloeCure's ingredient supports joint health...helps skin appear smooth...maintains healthy cholesterol and oxidative stress...improves sleep and associated weight loss....and supports brain function by way of gut biome...without side effects or expense

Readers can now support their energy, vitality, and youth regardless of age.

AloeCure Taken Daily

- Helps End Digestion Nightmares
- Reduces appearance of Wrinkles & Increases Elasticity
- Supports Healthy Immune System
- Supports Joint Health
- Promotes Healthy Inflammation Response
- · Supports Bowel Health & Regularity

HOW TO CLAIM A FREE SUPPLY TODAY

This is an exclusive offer for our readers. And so, AloeCure is offering up to 3 FREE bottles and FREE S&H with their order. While supplies last you may also receive a FREE book on Aloe Vera health benefits.

A special hotline number has been created for all residents. This is the best way to try AloeCure with their 100% satisfaction guarantee, and any free gifts are yours to keep no matter what

Starting at 5:00 AM today the phone lines will be open for 48 hours. All you have to do is call TOLL- FREE **1-800-746-2987**, the special promotion will automatically be applied.

Important: Due to a surge in sales supplies are not guaranteed beyond the next 48 hours. Call now to not lose out on this offer.



Creating container gardens

CONTAINER GARDENING IS A great option for saving space, avoiding inadequate soil conditions, or adding a pop of color in high-traffic areas. Create a beautiful arrangement of flowers and foliage this

and other organic matter. An ideal media is well aerated and welldrained; never use soil from your garden or yard.

Many question if potting soil can be used from year to year. If

also incorporate herbs, perennials, fruits or vegetables into your containers.

Proper water and fertilizer applications are crucial for having a healthy, beautiful container all sum-

mer. The best way to tell if your plants need water is to feel the soil. If the top inch is dry to the touch, it needs water. Water until it flows out of the drainage holes to ensure the entire root system is soaked. Many potting mixes container slow-release fertilizers. This can be applied at the time of planting and will provide nutrients for three to four months. You should also apply a liquid fertilizer every two weeks to keep the plants healthy and blooming all summer.

If your plants get too leggy for the container, pinch them

back mid-summer. This will make the plant more compact and tidier. Make sure you are also deadheading spent flowers to encourage new blooms, and remove any brown or pest-damaged foliage.

A common question at Illinois Extension is how to keep the squirrels or chipmunks out of containers. One tip is to put 1/4-inch hardware cloth on top of the soil around the outside of the container and cover it with a thin layer of soil so they cannot dig in it.

For more information on planting and maintaining container gardens or for unique plant combo ideas, visit extension.illinois.edu/containergardening.





Brittnay Haag is a
Horticulture Educator for the
University of Illinois Extension
serving Livingston, McLean
and Woodford counties.
Her work focuses on youth
horticulture education
through school gardens
and Jr. Master Gardener
programs.

spring to place on your front porch or back patio. Using containers creates focal points or accents in the landscape or a screen to create privacy.

The possibilities are endless when choosing a container for your garden. You can use anything that can hold soil, has adequate space for the roots to grow, and has drainage holes. Samples of terra cotta, plastic or ceramic pots can be found at your local garden center. For something more unique, try repurposing an old item such as a tin watering can or toolbox.

The best soil for a container garden is potting mix, often comprised of varying mixtures of peat, compost, perlite, vermiculite, bark plants previously growing in the potting soil were healthy and disease-free, it is generally ok to reuse the soil. You may need to add new potting mix or compost to replace lost nutrients and organic matter. If using a large container, save money on potting soil by adding a filler, such as aluminum cans or plastic bottles, to the bottom third of the container. Place a layer of land-scape fabric over the top of the filler before adding the potting media.

Be creative when choosing plants. Include plant combinations of various textures and sizes of foliage and flowers. Select a color theme that compliments your house, containers, patio furniture or surrounding landscape. You can

Stand Up Straight and Feel Better

Discover the Perfect Walker™. the better way to walk safely and more naturally

It's a cruel fact of life, as we age, gravity takes over. Our muscles droop, our bodies sag and the weight of the world seems to be planted squarely on our shoulders. We dread taking a fall, so we find ourselves walking less and less- and that only makes matters worse.

Well, cheer up! There's finally a product designed to enable us all to walk properly and stay on the go. It's called the Perfect Walker, and it can truly change your life.

Traditional rollators and walkers simply aren't designed well. They require you to hunch over and shuffle your feet when you walk. This puts pressure on your back, neck, wrists and hands. Over time, this makes walking uncomfortable and can result in a variety of health issues. That's



all changed with the Perfect Walker. Its upright design and padded elbow rests enable you to

distribute your weight across your arms and shoulders. not your hands and wrists, which helps reduce back, neck and wrist pain and discomfort. Its unique frame gives you plenty of room to step, and the oversized wheels help you glide across the floor. The height can be easily adjusted with the push of a button to fit anyone from 4'9" to over 6'2". Once you've reached your destination you can use the hand brakes to gently slow down, and there's even a handy seat with a storage compartment. Plus the Perfect Walker includes Stand Assist™ handles which make standing from a sitting position simple and easy. Its sleek, lightweight design makes it easy to use indoors and out and it folds up for portability and storage.



tility Bag, Can and Beverage Holders

Perfect Walker™

Call now Toll-Free 1-888-848-7435

day in your own home.

Why spend another day hunched over and shuffling along. Call now, and find out how you can try out

a Perfect Walker for yourself... and

start feeling better each and every

Please mention promotion code 114855. © 2021 firstSTREET for Boomers and Beyond, Inc.

Stand-assist handles

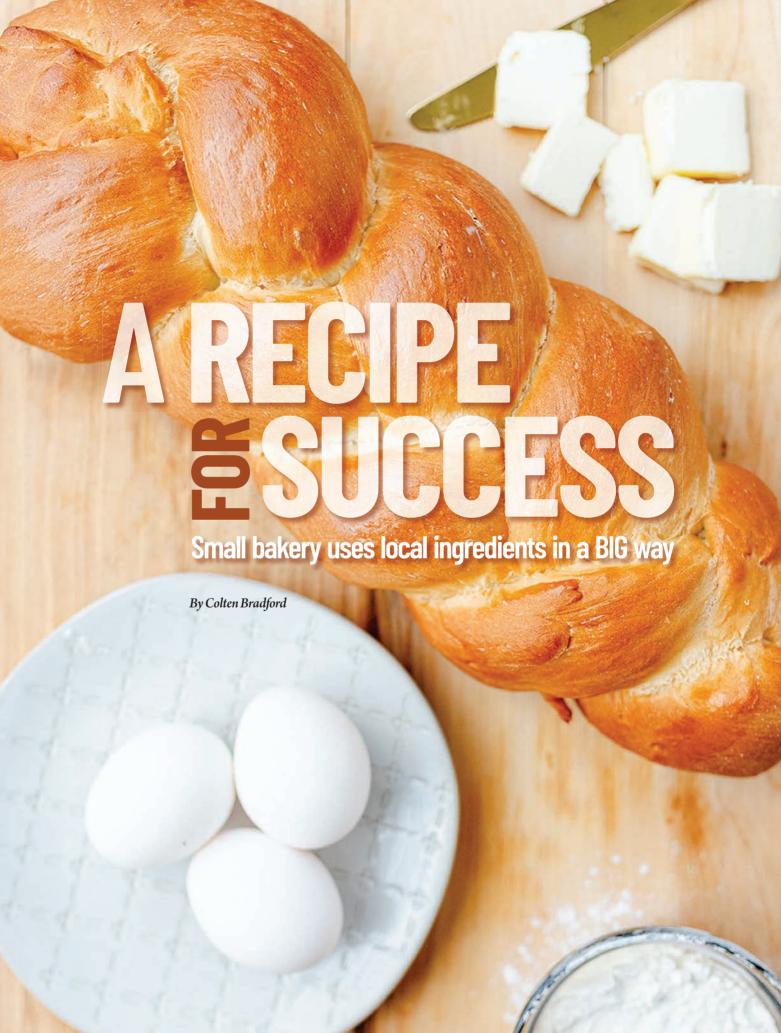
Comfortable Seat Adjustable Backrest

Folds easily

Optimized Center of Gravity
 Easy-brake Wheels

Plus, now you can choose between royal blue or rich bronze





AT AGE 8, EMILY Lewis created her first business plan. She hoped to open a bakery, an eatery that serves breakfast all day and an ice cream shop. Years later, all three dreams became a reality.

"Something I love about food is the fact that it's about community," Emily says. "It's how you form relationships. How you get to know each other is through food. That's how you get to people's hearts, to make them feel better and bring them comfort."

Emily's baking journey began at age 15 with her first job at a small bakery in Elkhart. She worked there until she graduated from

high school and discovered she wanted to learn how to bake completely from scratch.

"I tell people I'm homeschooled," Emily laughs. Actually, she's self-taught. After meeting her now husband Tim at 18, they decided to forgo the classic dinner and movie for date night. Instead, they stayed home and learned how to bake, "We couldn't afford to take classes at the local college, so we started baking together to learn what it means to bake something from start to finish and discover where our food comes from."

They started going to the farmers market and connected with local vendors and farmers. They began experimenting with farm fresh eggs and milk to see if

"If I'm a small business owner, I should support other small business owners."

-Emily Lewis

there was a notable difference and discovered a significant improvement.

From there, Emily decided she wanted to bake for a living. Tim encouraged her to take the leap and start her own bakery. Three Twigs Bakery

launched as a stand at the farmers market, and the following year collaborated with a coffee shop in downtown Springfield to utilize its kitchen space. In January 2019, Three Twigs opened its first brick-andmortar bakery.

Following the bakery's success, Emily opened her breakfast restaurant in May 2020, named Biscuits

and Brunch. They soon took over the vacant frozen yogurt shop next door and opened The Salted Lemon Market and Creamery.

Through it all, Emily has focused on finding quality ingredients from local Illinois farmers and businesses.

"If I'm a small business owner, I should support other small business owners," Emily says. "If you buy from us, you're not only supporting me and my family, you're also supporting all these other local families. ... A lot of times, people just look at the price. They buy something more affordable, but they're not asking

themselves why it's more affordable."

Having grown up on a dairy farm, Emily learned the importance of knowing where food comes from and

how it is grown or

raised. She remembers seeing her family struggle at times because corporations around them were able to cut corners, produce cheaper and lower costs. Going into her own business. she took this to heart. In Three Twigs'

started working with Doug Rinkenberger of Garden Gate Farm outside of Fairbury, which is on Eastern Illini

Electric Cooperative lines. "Connecting with him was the best thing I think our business could have done because he introduced us to farmers we had never even heard of," Emily explains.

Doug has a network of farmers that allows him to pick up products and deliver them to restaurants and residences. "There's times I deliver products from 10 different farms to one restaurant," he says.

In a course of a year, Doug works with more than 30 farms and delivers their products as far north as Chicago and south to St. Louis. "It is basically a cooperative ... that's the concept," he says. "We work together to expand everybody."

Doug sends out a weekly list of the products available to him and picks up the orders. "Everybody gets credit for what they're doing even though not everybody can deliver it," he says. "If you want a pound of honey, I can get you a pound of honey three miles from my farm."

If Emily asks for edible flowers, those likely come from Garden Gate Farm. Doug's wife is currently



Tim and Emily Lewis



expanding her flower garden to meet the demand. If he doesn't have a product on his farm, he'll find somebody who does.

Emily says there were times she thought she'd never find a local vendor for something, but he always seems to know somebody and provides it to them. "Doug is an awesome blessing to our community, really," Emily says.

It was Doug who introduced Emily to Kilgus Farmstead, a meat and dairy farm located just 2 miles from Doug's farm. Initially, Doug began delivering Kilgus Farmstead's dairy to Three Twigs for baking and lattes. Then the creamery opened, and Emily needed an ice cream base. She says it was a no brainer to use Kilgus Farmstead dairy for the ice cream as well. Doug made the connection.

"Every single week, Kilgus Farms delivers the products we need," Emily says. "Whether it's for ice cream or milkshakes, 100 percent of the dairy is from Kilgus Farmstead."

As a result of introducing Emily to Kilgus Farmstead, Doug gets free ice cream. "Emily is great to work with. When I deliver, she says, 'You need to get ice cream.' I feel kind of bad, but if she insists ..." Doug laughs. While he likes the salted lemon ice cream, he says the peach blueberry is his go-to right now.

Three Twigs is one of the last stops on his nearly 600-mile round trip journey for the deliveries south of his farm. Doug says the ice cream helps him stay awake the rest of the way home.

"They are very much about what they're doing, and they've got lots of ideas," Doug says about Three Twigs. "They're young, so let them do it."

These are just a few examples of nearly two dozen local Illinois small businesses and farms Emily partners with. Others include Brian Severson Farms in Dwight, Jefferie's Orchard in Springfield, Harvest and Blooms Farm in Rochester, and many more.

Almost three years ago, Emily met with the owner of Janie's Mill, a 5th-generation farm owned by the Wilken family and located in Ashkum, when she was seeking a place to purchase wholesale flour for the bakery. Janie's Mill sells a variety of cake flours, bread flours and grains, including wheat, rye, buckwheat and more.

Emily was given samples of flour to use, and to this day Janie's Mill plays a vital role at the bakery. "I tell you what, I have never had better bread than when I use their flour," she says.

She has discovered there are customers who truly care about where their food comes from and will seek out restaurants or bakeries specifically because they use local farmers, but those who don't may not realize locally sourced food has better flavor.

"When my husband and I first started, we experimented. We were curious if it made a difference, and it really does," Emily says. She explains eggs from a local farmer makes cake batter fluffier and richer.

"When it comes to flavors, I'm determined not to be like everyone else," Emily says. "We want to be a place you can come to that you can't find anywhere else. A place that you want to keep coming back to see what you're going to find next. It is like challenging your own taste buds."

She remembers when the ice cream shop featured a purple sweet potato soft serve and customers were scared to try it, but it ended up a popular flavor. Similarly at the bakery, people were hesitant to try the lemon and rosemary cake, but it is now a staple flavor as a cake and a donut.

"We have taken what people would normally be afraid of and turned it into what has made us grow as quickly as we have been able to," Emily says. Other staple flavors at the ice cream shop include the salt and pepper caramel and the salted lemon, the ice cream shop's namesake.

"Salted caramel is pretty normal, but adding pepper gives it a hint of savory on a different level," Emily says. "Our big staple that we have year-round is our name, salted lemon. It is literally freshly squeezed lemon juice and lemon zest in our ice cream mix, and we add sea salt before we pour it in the machine."

At the bakery, Emily says customers love anything that includes her candied bacon with chili powder. "Honestly, I could probably sell that candied bacon by the bag full," Emily laughs. The bacon is mainly featured in her French toast maple bacon dessert, which is a coffee cake with a French toast swirl with pure maple and the candied bacon. This dessert comes in the form of cakes, cupcakes and donuts.

Building a new recipe has become second nature to Emily. When she and Tim first started, it would take about a week to narrow down a recipe to exactly how they liked it. It has gotten a lot easier with practice.

"I know this is what God wants us to do," Emily says. "My husband and I can determine





a flavor and will figure it out within one or two tries. I'm proud we can take something we've never done before and have the palate to do it. Not to sound corny, but we have such a chemistry together in the kitchen. It is a science, and between the two of us, we can really figure something out pretty quickly as long as we set our minds to it."

The gluten-free recipes took more time to figure out. "Those took us literally months," Emily says. "But once we nailed it, we nailed it."

From the beginning, Emily's goal was to include everyone, and that meant creating gluten-free recipes at the bakery and dairy-free recipes at the ice cream shop. "We want to be a place for everyone," she explains. "A place where the entire family can come and get a treat, have a good time together and not feel left out of the fun."

The most recent change for Three Twigs was closing the original location and moving the bakery to a larger space. Three Twigs Bakery and Bistro recently opened, offering the same bakery items as well as light breakfast and lunch options.

"I just feel like we're living the dream," Emily says. "Things always change on us, but we're always going with the flow and figuring it out. We feel like we're doing what we're supposed to be doing."

PHOTOS COURTESY OF ABBY KATE PHOTOGRAPHY

A towering piece of history

By Jim Winnerman

ers dotted the landscape, another type of tower had become familiar to anyone traveling in southern Illinois' Shawnee National Forest in the 1930s. Strategically placed throughout the forest, fire towers loomed above the treetops to act as a lifeguard stand in the woods.

Whenever danger from wildfires proved greatest, a towerman acted as lookout while stationed inside the 7-square-foot room, known as a cab, perched on the top of the fire tower. Firefighters relied on these towermen to spot and direct them to areas where flames or smoke signaled the location of a destructive fire.

"Between 1930 and 1950, about 30 lookouts were built in Illinois," says Bob Frakes, a resident of Bonnie. Since childhood, Frakes has been an avid fan and historian of anything having to do with fire lookouts.

Frakes recalls his interest in the towers began at age 7 when he climbed his first tower, or almost. While common sense and nerves prevented him from making it to the top, he got high enough to feel the breeze over the trees and sample the 360-degree panorama. This sparked a hobby that would remain with him the rest of his life.

Of the towers in Illinois, he was able to visit 17 sites and climb four of them before almost all were taken down or sold in the early 1970s.

Beside climbing the towers, his hobby includes collecting historic tower photos, talking with people who have any association with them, and turning into a "tower sleuth" to locate concrete piers left exposed after towers were removed.

The first towers

"The origin of lookout towers in the United States dates to the early 1900s when an interest in the importance of forest conservation became a necessity," he says.

At that time, Illinois and the nation were on the edge of a natural disaster in land management. "Massive timber harvests due to a robust economy and a building boom, free-roaming livestock and annual burning had taken a devastating toll on Illinois soils and streams," Frakes says. "Much of the landscape had been ravaged."

As an outcome of state and federal initiatives to protect the land and help control forest fires, fire towers were put into use and immediately helped to reduce wildfire destruction.

At first, observation posts were simply a high, bare spot on a hill which offered a commanding view of the countryside, or a lookout platform high in the branches of a tree. The early Melcher Hill tower was only a platform on top of a telephone pole.

The Daily Illini paper in West Frankfort reported an early, unusual lookout in a 1928 article – "The tipple of the New Orient mine at West Frankfort, which is 100 feet or more in height, is being used effectively as a forest fire lookout."

Soon sturdy wooden towers were being built, and many eventually were replaced by galvanized steel towers that often used the superstructure of a farm windmill.

Early records indicate the permanent wood and steel towers garnered much attention. The public was usually welcome to climb the tower and talk to the person working and a picnic table was often near the base.



PHOTO COURTESY OF NATIONAL ARCHIVES (PHOTO NO. 364418)



Three Illinois fire towers remain, according to Frakes. The Trigg tower near Simpson remains as an observation tower, but the top half has been removed. The 1937-era, 80-foot Trail of Tears tower near Anna remains standing with its cab but is closed for climbing.

Near Keithsburg, the 60-foot Big River State Forest Tower and cab survive and remains open to visitors if they check in at the forestry office. Park superintendent Terry Jones says the tower was built in 1941. "We use it to teach forest management to scout groups and others," Jones says.

He has plans to light it at night and change the colors of the spotlights in conjunction with holidays such as the Fourth of July and St. Patrick's Day.

A fourth 74-foot fire tower and cab, that was never used for fire prevention, stands outside Georgetown at the 1800-acre Forest Glenn Nature Preserve. It remains open. "It was erected in 1969 purely as an observation tower overlooking the Vermilion River Valley," says Amy Steeples,

who has worked at the site for 25 years. "We have families that bring their children and tell us their parents brought them here 50 years ago."

Some of the disassembled towers have a noteworthy history.

"The Aden fire tower near McLeansboro was manned by Florence Musgrave in the 1950s, the only female lookout in the Department of Conservation," Frakes says. "The 1940 Massac and Atwood towers were built with a cab large enough so someone could stay overnight."

Situated on the tallest points overlooking large expanses of forest, the Illinois towers were usually positioned 12 miles apart, offering a 360-degree panorama of 300 square miles of forest.

A June 9, 1949 article in the Daily Independent newspaper in Murphysboro shared the importance of a fire tower. "The Hickory Ridge lookout tower, one of 15 which protects 475,000 acres within the 800,000-acre Shawnee area has made real progress in decreasing loss by fire. In 1935, when the forestry service took over the area, there were 390 fires which burned over 6,000 acres. Last year there were 62 fires with damage covering 1,300 acres."

In the early 1970s, use of the towers began to decrease for several reasons. Remaining wooden towers were deteriorating rendering them unsafe, and the influx of people moving to rural areas enabled wild-fires to be reported more quickly.

Also, quite a bit of southern Illinois forest had been converted to farming, eliminating the need. Frakes says he has visited sites where Illinois towers once stood and now there is hardly a tree in sight.

The main reason for the demise of the fire towers was airplane fire surveillance, which became the norm in the 1970s.

"Today, the cell phone continues to diminish the use of towers where they remain in use," Frakes reports. "Of the estimated 9,000 towers erected nationwide, about 2,500 remain standing."

Bob Frakes has an interest in anything related to the history of fire towers

PHOTO COURTESY OF NATIONAL ARCHIVES (PHOTO NO. 409799)

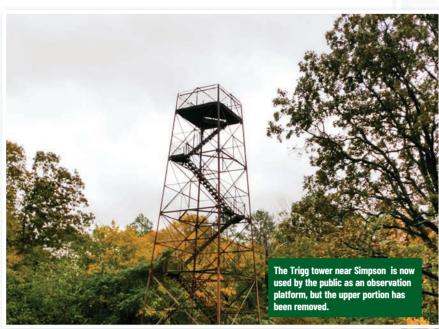


PHOTO COURTESY OF BOB FRAKES

Memories of a lookout daughter

Gordon Tripp manned the 100-foot-tall Crab Orchard Lakes Fire Tower for 20 consecutive years before its removal.

"We lived in a government house at the base of the tower," says Tripp's daughter Judy Tonellato of Springfield. "I recall having to take up his lunch when the fire threat was high. He would not come down.

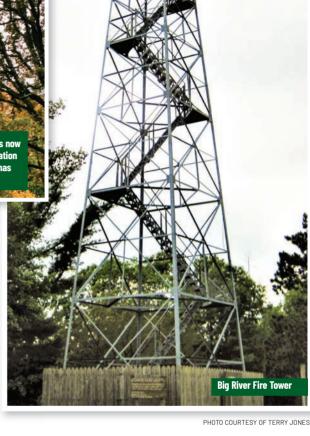
"If he was not in the tower and a fire was reported, he would climb up to pinpoint the location," Tonellato continues. "Then he would come down and quickly leave to direct the men on the ground fighting the blaze."

Inside the tower, Tonellato recalls the alidade, a sighting device known as an Osborne Fire Finder, used to pinpoint the fire's exact location on a circular map of the area. Invented in 1915, it remains in use today where lookouts are still manned.

If smoke or fire appeared, the towerman would point the cross-hairs of the circular Fire Finder to record the azimuth, or the angle between the projected object and known reference point, to estimate the distance of the smoke or fire. If possible, a secondary reading from a nearby tower helped the towermen triangulate the fire and pinpoint the exact spot.

"My dad was known in the area as the 'government man,'" she recalls. "He worked for the U.S. Department of the Interior and had a lot of other jobs on the ground that brought him into contact with local people."

One unusual aspect of Tripp's job had nothing to do with fires. "The tower had a good view of the nearby roads. If a prisoner escaped from the penitentiary in Marion, dad would get an alert to climb up and search for a stolen car or men on foot," Tonellato recalls.



LEARN MORE

FOREST LOOKOUTS

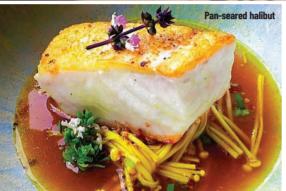
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THE FOREST FIRE LOOKOUT ASSOCIATION ffla.org

Bob Frakes is the author of the 255-page book, Remembering Missouri's Lookout Towers which also presents generic information about lookouts. It is available at wordsmatterpublishing.com











The Garden

By Lisa Cherry

JUST AS THE GARDEN'S menu displays a unique melding of flavors, owner and executive chef Justin Richardson has combined the cooking styles he has learned over the years to create what he calls a "contemporary dining experience grounded in Italian roots."

His education in food service began as a child in his parents' former pizzeria, Bernie & Betty's in Springfield. They currently own Capone's Hideout, which is located next to their son's restaurant in New Berlin. Along the way, Justin worked at Pao (also in Springfield) and studied business at Lincoln Land Community College. He eventually found himself at the French-based Johnson & Wales Italian Culinary Institute in Denver, Colo., where he had the opportunity to tour both Northern and Southern Italy, experimenting with the different regions' culinary methodologies.

While his inspiration as a young chef was basically "anything new," today he finds joy in elevating classic dishes—without being fussy. He says the French principles he learned at the institute continue to be a major influence. Those principles include precision, technique

and attitude, which can be found in the building of sauces, slower reductions and the amplification of traditional menu offerings.

These principles are obvious when perusing The Garden's menu. It is divided into three sections consisting of woodfired pizzas, Piccoli Morsi and Piccoli Piatti. The latter two categories are basically "small morsels or bites and small plates ... designed to be shared." Justin says they rotate around staple items with new sauces, etc., according to what's in season.

Pizza fans will see traditional pies like the Margherita, as well as a few with an interesting twist, like the Rusty Goat (pesto, sauteed wild mushrooms, goat cheese, caramelized red onion and arugula) and the Bang Bang (their own Bang Bang sauce with shrimp, spinach, onion, bacon and mixed cheeses).

Under small bites, Justin says two particular favorites are the Brussels sprouts and mussels. The former are adorned with a maple cider vinaigrette, caramelized onions and roasted pine nuts; the latter, steamed fresh PEI mussels in a white wine Bruno with Italian sausage, fennel and tomato.

Small plates feature dishes including the Braised Short Rib Pappardelle and Bistecca, a filet cooked with beef bordelaise accompanied by garlic mashed potatoes and a horseradish steak sugo. Other plates include the Tortellini Carbonara, King Crab and Seafood Medley, Sausage and Shrimp Bucatini, and Lamb Lollipops. According to Justin, the filet has been a No. 1 seller for years.

He says they buy local whenever they can, including whole animals, which they crossutilize. They also source herbs from his family's greenhouse.

The Garden's atmosphere can be described as rustic and cozy. Justin says he and his dad drew up plans for the restaurant on a napkin when he was 19. It required an extensive build up, so Justin returned home to help. Construction, including the stone wall Italian garden, which he refers to as "Stonehenge," was completed in 2014. To see it,

Beef Bolognese

patrons must take a peculiar route to enter, through the Fast Stop convenience store and Capones.

The eatery seats 48 people indoors, and 32 outdoors seasonally. Fully staffed, The Garden employs 12, but averages seven.

The Garden isn't the only eatery in central Illinois bearing Justin's handiwork. He is also a partner and executive chef at Vele ("blank canvas" in Italian) in Springfield, a contributor at Curate in Springfield, and, of course, Capone's Hideout.

Justin says at 17, he moved up to managing and knew the route he wanted to go. His background and studies equipped him with an understanding of culinary arts and entrepreneurship, and his travels led to a love of braised meat and cream dishes. These new perspectives became the foundation for The Garden and other ventures, including a new California-style bistro name Sole (French for sun) coming this May to Springfield Clinic. V





The Garden

200 W. Illinois St., New Berlin (217) 313-1890 thegardennb@gmail.com thegardenofnb.com

HOURS

5-10 p.m. Thursday-Sunday



Photos by Liberated Productions *Menu changes on a regular basis.



Braised short rib and zucchini lasagna

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Please email submissions to finestcooking@icl.coop or mail them to Finest Cooking c/o Illinois Country Living, P.O. Box 3787, Springfield, IL 62708. Please include your name, address, phone number (for questions), and the name of your electric cooperative. Recipes not included in the magazine can be found on our website at icl.coop/finestcooking.



Recipes prepared, tasted and photographed hy Illinois Country Living staff. For more recipes and photos go to www.icl.coop. Questions? Email finestcooking@ aiec.coop.

Visit www.icl.coop to see more Illinois Country Living recipes.



- 6 cups diced or sliced peeled apples
- 1 cup all-purpose flour, sifted
- 1-1/2 cups granulated sugar
- 3/4 teaspoon salt
 - 1 teaspoon baking powder
 - 1 egg, unbeaten
- 1/3 cup butter, melted
- 1/2 teaspoon cinnamon

Preheat oven to 350 F. Lightly grease an 8x11-inch baking dish. Place apples in baking dish. With a fork, combine flour, sugar, salt, baking powder and egg until crumbly. Sprinkle mixture over apples. Pour melted butter over all and sprinkle with cinnamon. Bake 45 minutes until brown. Nutrition information: 210 calories; 5.8g fat; 190mg sodium; 40.3g carbohydrates; 1.9g protein.

Fresh Fruit Cobbler

Submitted by: Arlene Martell, Illinois Electric Cooperative Servings: 12-15

flour, baking powder and salt. Mix and pour over fruit. Mix 1 cup sugar with cornstarch. Sprinkle over batter. Dot with butter. Pour boiling water over all. Bake 1 hour or until golden brown. Other suggested fruits are peaches, apples,

apricots or raspberries. Nutrition information: 313 calories; 8.5q fat; 163mq sodium; 58.7q carbohydrates; 3.4q protein.

Submitted by: Donna Bradford, McDonough Power Cooperative Servings: 12

- 6 cups fresh rhubarb, diced
- 6 tablespoons all-purpose flour

Preheat oven to 375 F. Combine rhubarb, 6 tablespoons

flour and 2 cups granulated sugar and place in bottom of

brown sugar, remaining flour and oats. Cut in butter until

minutes or until golden. Serve warm with vanilla ice cream

well combined. Sprinkle over rhubarb mixture. Bake 40

or a bit of heavy cream. Optional: use apples in place of

cinnamon to topping. Nutrition information: 420 calories;

16g fat; 115mg sodium; 68.5g carbohydrates; 3.8g protein.

rhubarb and add 1 teaspoon nutmeg and 1/2 teaspoon

a greased 9x13-inch baking dish. In medium bowl, combine

Submitted by: Cheryl Gillespie, Eastern Illini Electric Cooperative

- 2 cups granulated sugar
- 1 cup light brown sugar
- 1-1/2 cups all-purpose flour
 - 1 cup rolled oats

Servings: 12-15

2 sticks butter

6 cups sliced fruit (my favorite 1 cup milk 1 cup granulated sugar is 2 cups each blueberries, 2 cups all-purpose flour 2 tablespoons cornstarch peaches and cherries) Butter 2 teaspoons baking powder 1-1/2 cups granulated sugar 1/2 teaspoon salt 1-1/2 cups boiling water 6 tablespoons butter Preheat oven to 350 F. Pour fruit in 9x13-inch baking dish. Cream together 1-1/2 cups sugar and 6 tablespoons butter. Add milk,

Blackberry Cobbler

Submitted by: Ellen Colbrook, Shelby Electric Cooperative Servings: 12-15

- 3-4 cups blackberries
 - 1 tablespoon tapioca
- 1/2 cup granulated sugar

Batter:

- 3 tablespoons butter, melted
- 3/4 cup granulated sugar
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup milk

Topping:

- 1 cup granulated sugar
- 1 tablespoon cornstarch
- 1 cup very hot water

Preheat oven to 350 F. Place blackberries in 9x13-inch baking dish. Sprinkle with tapioca and 1/2 cup sugar. In a medium bowl using a mixer, combine melted butter and 3/4 cup sugar. Add flour, baking powder, salt and milk. Pour batter over fruit and distribute evenly. Sprinkle top with 1 cup sugar. Using a sifter, sprinkle cornstarch over sugar. To obtain a crusty top, slowly drizzle 1 cup very hot water over top making sure to moisten all the sugar and cornstarch. Bake 1 hour until top is brown. Hint: to avoid spillover, increase tapioca to 2 tablespoons. Nutrition information: 236 calories; 3.4g fat; 77mg sodium; 52.1g carbohydrates; 2.1g protein.

Grandma E's Cobbler

Submitted by: Elaine Eberlin, Illinois Electric Cooperative Servings: 12-15

- 1 quart sliced peaches (or fruit of choice)
- 1-1/2 cups granulated sugar
- 1-1/4 sticks butter
- 1-1/4 cups granulated sugar

- - 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1-1/4 cups milk

Preheat oven to 350 F. In medium saucepan, mix fruit and 1-1/2 cups sugar. Heat to boil until sugar dissolves; remove from heat. Melt butter in 9x13-inch baking pan. In mixing bowl, combine remaining sugar, flour, baking powder, salt and milk. Mix well. Pour batter over melted butter in pan, then pour hot fruit over batter. Do not stir! Baked 45 minutes or until golden brown. Nutrition information: 264 calories; 10.2g fat; 129 mg sodium; 43.9g carbohydrates; 2g protein.





Pumpkin Crisp Dessert

Submitted by: Rebecca Albin, Eastern Illini Electric Cooperative Servings: 12-15

- 3 eggs, beaten
- 16 ounces canned pumpkin
- 2 teaspoons cinnamon
- 1 teaspoon pumpkin pie spice
- 1 cup granulated sugar
- 12 ounces evaporated milk
- 1 yellow cake mix, dry
- 1-1/2 sticks butter, melted
 - 1 cup pecans, finely chopped

Preheat oven to 350 F. Beat 3 eggs. Add pumpkin, sugar, spices and evaporated milk. Pour into 9x13-inch ungreased baking pan. Sprinkle with dry cake mix. Drizzle melted butter over cake mix and sprinkle with pecans. Bake 45-50 minutes. Serve warm with ice cream or whipped cream. Refrigerate leftovers. Nutrition information: 493 calories; 28.9g fat; 350mg sodium; 55.3g carbohydrates; 7.5g protein.



River bottom greens



Jack Spaulding is an outdoors writer. Readers can contact the author by writing to this publication or email jackspaulding@hughes.net. "The Best of Spaulding Outdoors," a compilation of 74 of Spaulding's best articles written over the past 30 years is available on Amazon.com.

IF YOU HAVE EVER brushed up against the plant Urtica dioica during your outdoor wanderings, I can guarantee you vividly remember it. The stems and lower leaves of the common bull nettle are covered with a profusion of very fine hairlike needles loaded with formic acid. Even the briefest encounter with bare skin produces an immediate fiery, burning and itching rash. Immediate thorough washing of the affected area will bring relief or applying juice from the crushed stems of the Jewelweed plant will also neutralize formic acid.

Common nettle or stinging nettle can be found throughout the Midwest and grows profusely in large patches in creek and river bottom areas.

As a child wandering the river bottoms, I learned to keep a wary eye out for the river bottom nemeses. Invariably, I would wander into a patch and be brought to immediate attention as a burning fire raked my bare arms or legs and immediately head for the river to wash away the burning sting.

Common nettle or bull nettle grows to a height of about 3 feet and the stems are covered with thousands of fine hair-like barbs.

Years ago, I was amazed to learn nettles were a major source of greens for Native Americans. In all my for-

Once you have foraged for

bull nettle greens, you'll be

quick to do it again.

aging years, the thought of actually eating bull nettles never crossed my mind.

Wearing gloves, a thick longsleeved shirt and jeans are strongly recommended when gathering nettles. The best bull nettle greens are picked early in the season when the plants are 8-12 inches tall, young and tender. When gathering greens later in the season from mature plants, take scissors and snip off only the tender top 6 or 8 inches. I drop my cuttings into a clean 5-gallon bucket and give them a good rinsing before placing them in boiling water.

Once you have foraged for bull nettle greens, you'll be quick to do it again. One thing you can count on – there won't be a lot of competition. You'll most likely have the patch all to yourself.

Boiling water immediately dis-

solves the hair like barbs and neutralizes the formic acid. When drained and seasoned, the result

is an absolutely delicious dish of greens. I prefer to sauté my greens with smoked ham hock and onion, and I use Balsamic vinegar to enhance the flavor.

As with all wild, foraged foods, try sampling a small amount to see if you have any adverse reaction. When you do bring bull nettle greens to the table, eat in moderation. I've not heard of anyone suffering repercussions from eating them when properly prepared.



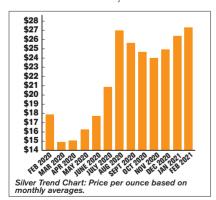
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Take a look at this chart. Since the spring of 2020, silver has gone up more than 80%! And as recently as February 2021, silver has set a new eight-year high. This skyrocketing value has taken the precious metals world by storm. But what caused such a drastic increase in silver's value, and what does it mean for you?



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Meanwhile, the U.S. Mint has also been impacted by the COVID-19 pandemic, and continues to struggle with producing enough pure, U.S. silver to satisfy demand. They've even had to strike multiple "Emergency Production" runs to keep up!

What This Means for You

Silver values are up, and silver is in high demand. In addition, many experts believe that the price of silver could continue to increase in the next 12 to 24 months. And while no one can accurately predict the future, there are two questions you should be asking yourself right now:

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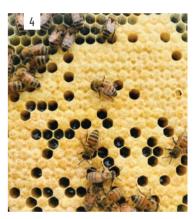
UPCOMING THEMES

July - Trees August - Abandoned/old buildings September - Fire October - Power line landscapes











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