

DIGEST



Win competition

Perryville High School students captured first at a weightlifting competition in Scott City, 1B.



Collector to retire

Longtime Perry County collector Rodney Richardet will not seek re-election. 5A



Pegleg performance

Perry County Middle School students presented 'Into the Wood, Jr.' at the Old Senior High. 3B



Sister Act

St. Vincent High School students performed at the Perry Park Center last weekend. See additional photos inside. 3B

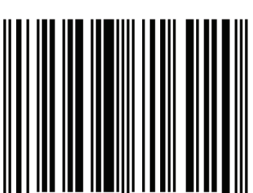
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Local group acquires Saxon Lutheran Memorial site



One of the more notable areas in Perry County that plays a role in preserving the unique history of those who first arrived in the late 1830s recently underwent a change in ownership. The Saxon Lutheran Memorial site, more than 30 acres east of Highway C in Frohna, was sold by Concordia Historical Institute to a local group. The sale was finalized Jan. 31.

Saxon Lutheran Memorial, Inc. issued a statement about the ownership transfer earlier this month.

'Saxon Lutheran Memorial, Inc., a 501(c)(3) non-profit organization, is proud to announce that as of January 31, 2022, we have purchased the land and assets of the site known as Saxon Lutheran Memorial (SLM). Our organization, formed by local community members, intends to continue the long-held mission of SLM. Our plans include restoring and preserving the existing cabins

ures and growing s of our heritage. is that with the site now in local ownership, there will be an increased interest in the mission. With your help, both physical and financial, we will endeavor to preserve the past for the future.'

The Facebook post from Feb. 10, which also sought donations, detailed the purchase and laid out future plans and goals for the site.

'The property no longer fit their mission,' Petzoldt said last week.

Rev. Dr. Daniel Harmelink, executive director of Concordia Historical Institute, answered a few questions about the transfer last weekend.

'It is the prayer of CHI that the sale of the property will be a great time to stimulate local support and pride in the site and advance the fall festival,' Harmelink said. 'We see these properties as kind of an entry door into getting into the history Lutheran Church and the original set-

ters of Perry County. SLM is a fantastic site to get people interested in early Lutheranism and then individuals they can do further reading, noted Harmelink.

'It's an important site,' he said. 'Under the local leadership now, CHI only wishes them the best in getting people interested and involved in the history of Perry County.'

'Over a year ago, we encouraged them to form their own 501c3,' Harmelink said.

'They are in really great shape to be a good non-profit for a long time to come.' A local council has supervised the site for several years, according to Petzoldt.

'The site has been self-sustaining for a long time,' Petzoldt said. 'We're going to continue that.'

The annual Saxon Lutheran Memorial Fall Festival, held every year the second Saturday in October, is the main fund-raiser. For 2022, that event will take place Saturday, Oct. 8.

SEE SAXON/PAGE 9A

Keeping the legacy alive



Trinity hosts third coffeecake workshop: RECIPES INSIDE

By Daniel Winningham editor@perryvillenews.com

Last Saturday, Doris and Betty Weber led a coffee cake class at Trinity Lutheran School in Altenburg, teaching 25 women the basics of an East Perry County classic treat.

It was the third class for those interested finding out the secrets of this special type of coffee cake.

'These ladies have been making it forever and it's not like other coffee cake,' said Diane Weber, one of the event hostesses. 'I'm from Wisconsin originally and coffee cake there was a cake dough, it wasn't (with) rising (yeast). It was with streusel stuff on top. This is totally different. It's like a soft yeast dough like what you'd use for cinnamon rolls or something like that.'

Attending church gatherings and other family functions, it's not hard to spot the tasty pastry. But be sure

to get it. 'Coffee cake is a texture,' Weber said. The tradition of baking them arrived when the early settlers got to Perry County.

She then starts describing the baking process.

'You scald the milk and it needs time to cool a little bit so it doesn't cook the egg when you mix that in,' she said. 'You have the yeast rising, and it needs to rise about triple it's size. All of that takes time.'

The workshops have taught valuable cooking lessons.

'To watch them is worth so much more,' Diane Weber said. 'All of these ladies have had coffee cake all their lives and they're afraid to make it. It takes practice...if you get frustrated because it didn't turn out the first time, you may not ever make it again... grandma's not getting any younger.'

SEE LEGACY/PAGE 11A

Public raises questions at Monday forum

By Daniel Winningham editor@perryvillenews.com

Earlier this month, a meeting of business leaders was held at Robinson Event Construction to discuss a possible partnership with Perry County Health Systems and another health care entity. From that initial meeting Feb. 1, additional meetings have taken place.

Monday evening, Feb. 14, was another opportunity for members of the public to provide their input.

Those in audience of about 100 were greeted by host Frank Robinson at about 6 p.m.

'Thank you everyone for being here,' he said. 'We expected 20 to 40 people, (this turnout) it's a home run... We'll try to make this as informative as we can.'

Robinson said three or four months ago, several local Perry County businesses got

together to share their consensus and experience with dealing with SoutheastHEALTH.

'We put a business letter together and gave that to SoutheastHEALTH and asked them to submit that letter with their application.'

'What we said in that letter was, 'Hey, we've all been satisfied with the health services and the costs that we have historically gotten from SoutheastHEALTH, and we would like for you to consider and possibly use SoutheastHEALTH in this partnership that you're going to build with the Perry County Hospital,' Robinson said.

A similar business letter was sent to several individuals representing Mercy, according to Robinson. 'We've tried to get back with Mercy, unsuccessfully,' he said.

Robinson publicly invited representation from Mercy Hospital to attend a future public forum in a letter to the

editor which appears on page 7A this week.

'We need open input from Mercy's organization so that our citizens have a complete understanding of what has place and how Marcy can participate with our hospital,' Robinson said in his letter. The date and time for any public discussion with Mercy

has yet to be determined.

Robinson said local business leaders hadn't heard a response from SoutheastHEALTH. The letter was signed by representation from T.G., Gilster Mary Lee, Rollet Bros. and Buchheit as well as Perry County School District No. 32.

Robinson encouraged any

business leaders from any of the six industries mentioned in the letter to come to the stage.

'I'd like to form a panel that we could ask questions to,' Robinson said. No one stepped on stage but a microphone was passed to those in-

SEE FORUM/PAGE 8A



PHOTO BY DANIEL WINNINGHAM/REPUBLIC MONITOR

Frank Robinson provides a few introductory comments to those attending a public forum Monday, Feb. 14, about the future of Perry County Memorial Hospital at Robinson Event Center.

PCSD mulling ways to fully reopen campus

By Justin Hotop jhotop@perryvillenews.com

The Perry County District #32 School Board is looking for a way to move back even farther back to normal during the latest meeting on Feb. 9.

Perry County District COVID-19 data tracker Jennifer Bauwens presented the latest numbers to the board. The district saw 120 cases reported in the month of January, which includes home tests and non-verifiable tests. Out of those 120 cases, 58 of them were lab confirmed throughout the district.

Out of that number, Bauwens noted there were five active cases, but a few of them fell off at the end of the week. With those numbers in mind, Bauwens and the board are looking at ways to fully reopen the campus and or what kind of number benchmarks would be acceptable to

allow these changes to take place.

'I'm not sure if there is a concrete number,' Board President Jamie Robinson said. 'If the numbers are coming down, and I would like to think this is our last peak, I have my doubts on that, though. I feel like we still do things, like plays and things like that. If we have plays, I don't know why we couldn't do other things.'

Assistant Superintendent Jeanie White noted that the district has had conversation about fully reopening the campus, but they want to be smart about it.

'When you have a play, you have the separation of the children and audience,' White said. 'We have limited volunteers that if they come in, they stay at the front of the room and don't interact with the students. In the past, our volunteers have read to children and it's more about

personal space. Once you start opening it back up, it's hard to go back.'

Board Vice President Mary Bauwens noted that it would be nice to have the graduation back to full attendance in May.

Robinson suggested doing it in phases, continue to monitor COVID-19 trends. Then if there is no impact, introduce another phase.

'My gut feeling is that people are still doing those things outside of school anyway,' he said.

The meeting started with the recognition of the Perryville Cross Country team. Five members of the squad were named the Academic All-State team last month. (To see the full story, go to page 1B)

Certified Public Accountant and Vice President Courtney Wegman of LJ Hart & Co. returned to discuss the sale and issuance of the Se-

ries 2022 lease refunding certificates of participation that the board approved during the January meeting.

The interest rates went over the 1.2 percent threshold to 1.65 percent, which meant that the savings for the district dropped about \$150,000 to \$1.35 million.

'It's not fair for the district to pay more for market movement when it comes to the price of issuance,' Wegman said. 'It's not your fault that the interest rates went up, so why should the district pay for that?'

Perryville High School Principal Jeff Steffens shared a video that showcased students being engaged in community service projects and activities. They included Student Council Districts, helping community veterans during Veterans Day. Steffens also highlighted

the robotics club, which competed in Jackson.

The next scheduled meeting is March 9 at 7 p.m.

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Legacy

FROM 1A

Weber said the mentality can't be: "Let grandma do it."

The recipe used by Doris and Betty Saturday made four coffee cakes – peanut butter, cheesecake and two mixed fruit varieties (half cherry, half blueberry and half strawberry, half peach).

Once the coffee cakes are baked (15-20 minutes at 375 degrees in a gas oven, 350 degrees with electric heat), then the crumb topping is mixed and added. One other secret Doris unveiled Saturday... creating a powdered sugar frosting that was drizzled on top just before the cake was cut and served.

Additional varieties can include apricot, apple and blackberry, or other types of fruit, including pineapple. Often, cinnamon is added to the apple and peach varieties.

"Do you happen to have the nutritional value for these?" one of the women asked while the first cake was being served.

"You don't wanna know," Doris responded.

Geri Falast of Altenburg was one of those in attendance Feb. 12.

"They make them better," she said. "I don't know why they're better, but they are. It's great they're willing to share all of this with the community. They're just naturals." Falast described her top choice of coffee cake: "I like the cherry the best," she said.

While she admittedly doesn't bake that often, Falast was grateful for Doris and Betty ("kind, wonderful ladies") passing on their coffee cake knowledge.

"I'm not much of a baker at all," she said. "I'm more into Hoeckele's or Schnucks's."

For Falast, it's a more complex than she initially thought. "There's a lot more to making the coffee cake than

I thought. There are a lot of steps to it.

"Nowadays, you want everything so fast," she said. "There's nothing fast about making coffee cake. You've got to let it rise twice, to get the dough right and then in the pans and I don't think a lot of people are willing to put that much effort into it anymore."

Doris Weber said her mother and grandmother made it every Saturday. "It was probably a weekend sweet," said Diane Weber.

One of the places the coffee cakes can be found is at the annual Fall Festival hosted at the Saxon Lutheran Memorial in Frohna.

They have "any kind you can imagine," according to Diane Weber, including a couple of varieties, blackberry and apple butter, that weren't created at Saturday's workshop.

For Diane, there was always one variety that was the favorite in her family circles.

"My kids and grandkids love peanut butter," she said. "That's the only kind I made because I didn't understand the process of when you put the fruit toppings on. You use pie filling and then you sprinkle the crumb topping on during the process."

Diane is optimistic those who attended try the recipes with others who are interested. "I'm hoping that the ladies that have come to class will reach out to their friends that want to learn and invite to them over when they're making it," she said. "Keep practicing until you hone the skill yourself and pass the tradition on."

One area Diane admitted to having difficulty with was the crumb topping. For her, it was turning out too mushy. Doris told her Saturday she simply needed to add more flour. "I'll keep working at it until I get it right," Diane said. And even if it doesn't turn out, just right, is it that big of a

deal? "It's still edible," Diane said. "You eat your mistakes."

Funding to purchase supplies for the class, which also was limited to 25 for November and January, came through a Thrivent action team program.

For the Nov. 13 and Jan. 22 classes, a total of \$210 for Lutheran Women's Missionary League Mite box missions program was raised, along with 100-plus items to donate to a local food pantry. In December, \$550 in cash and gift cars was raised for tornado victims in Kentucky. Another \$415 was in cash was raised Saturday as part of a free-will offering. While those in attendance waited on the dough to rise, they learned how to create jump ropes from discarded t-shirts for the Trinity/HOPE mission in Nashville, Tenn. It's a charity that Diane Weber has worked with in the past that delivers food to Haiti. The jump ropes are given away as well, along with soccer balls and bubbles.

"Grandma's not going to be around forever. That's why we're keeping the legacy alive," Weber said.

When asked her favorite variety Jennie Sticht of Wittenberg provided a measured answer.

"They were all very good," Sticht said.

Joyce Schrempf of Perryville like the plain cheesecake the best while Brenda Kim, also of Perryville, said the fruit varieties were her favorite.

"We are so thankful for the generosity of the attendees and the willingness of Doris and Betty Weber and Faye Ponder for teaching the class," said Diane Weber.

While the coffee cake class has run its course, a class for another German pastry may be in the works soon.

Platz kuchen is something that many would love to make the proper way, according to Diane Weber.

"It looks like a pie crust...

Doris Weber, COFFEE CAKE INSTRUCTOR



Coffeecake Dough (DORIS & BETTY WEBER'S RECIPE)

Scald Milk (Hot but not boiling)
2 1/2 C. milk. Let cool.
Mix together:
1 C. warm water
2 pkg or 2 T. yeast
1 T. sugar

Dissolve yeast with sugar in warm water. Stir and let set for 5-10 minutes or until even with bowl. Add beaten eggs and oil to the milk after cooled to lukewarm.

2 eggs, beaten
3/4 C. oil

Add to the mixing bowl which includes: In a mixing bowl (stainless steel or big Tupperware) add flour, sugar, salt and vanilla.

6 C. flour
1 1/4 C. sugar
Pinch of salt
1 t. vanilla

Add in the yeast mixture. Mix all together. Add more flour to make a soft dough (about 3 1/2 - 4 cups). Cover and let rise until triple, 45-60 minutes. Divide dough for pan sizes (it makes 4-10" X 15" cakes). Roll out to about 1/2 inch and let rise again before baking, about 45 minutes. Add any fruit or bake one dry with nothing for peanut butter frosting or vanilla frosting with nut meats sprinkled on top. Bake at 375° (for a gas oven) for 15-20 minutes or 350° (for electric).



Plain Crumb Topping

1/2 C. butter
3/4 C. brown sugar
Cinnamon

Mix the ingredients by hand (yes, get into the mix) until the mixture is crumbly, small flaky, like a pie crust is mixed.
Brush raised dough with milk or sour cream to provide stickiness to the dough before sprinkling the crumb topping.



Cheese Coffeecake Filling

1- 24oz. cottage cheese - lowfat
1- 8oz. cream cheese
3/4 C. sugar
1 T. corn starch
Vanilla
2 eggs

Put all ingredients in a food processor and blend until smooth. Using a 9X13 cake pan, press coffeecake dough into greased pan and let rise. Pour cheese mixture over the dough and bake.



Crumb Topping for Fruit Topped Coffeecakes

1/2 C. butter
1 C. Flour
1/2 - 3/4 C. white sugar
Dash vanilla

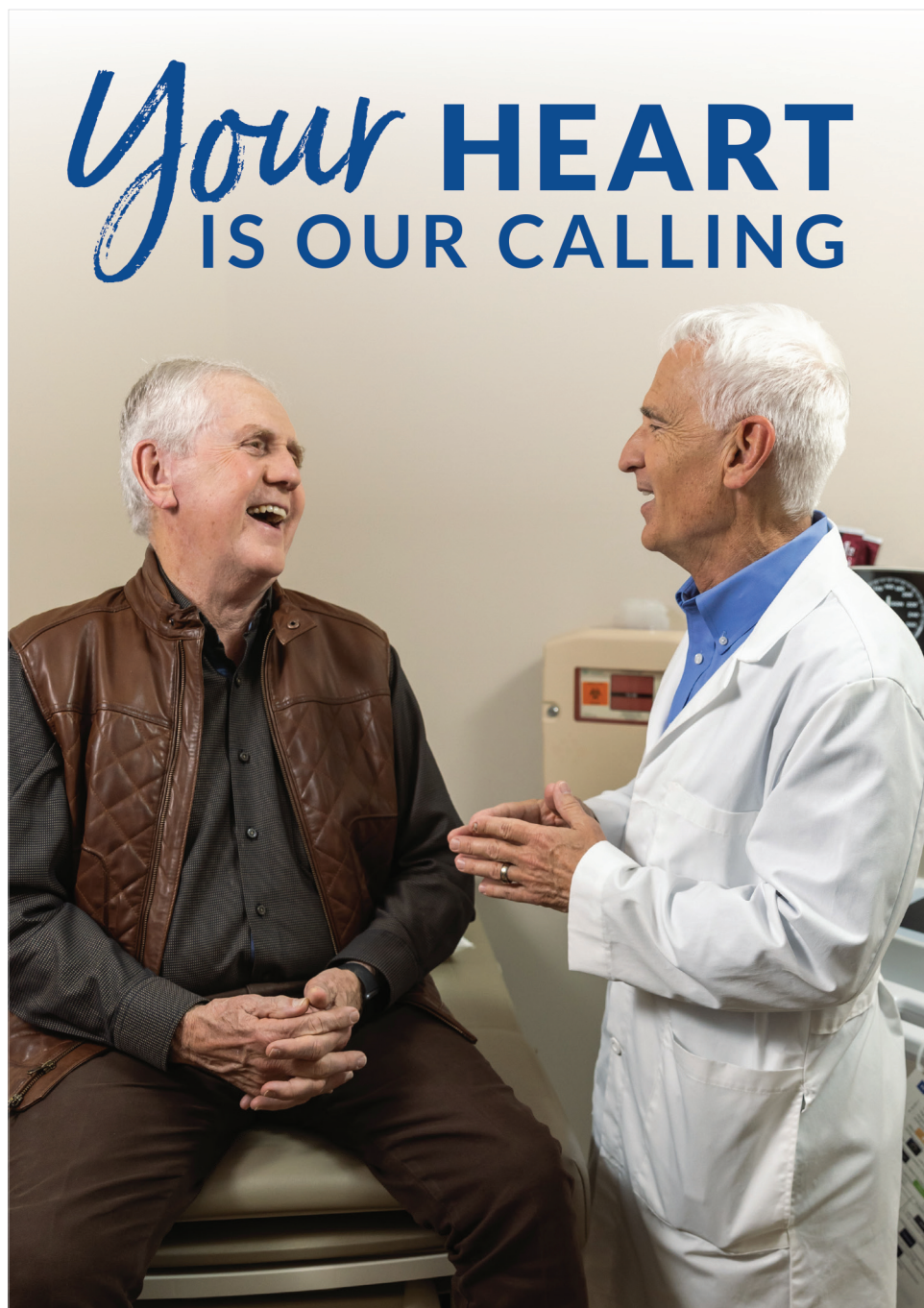
Mix the ingredients by hand until the mixture is crumbly, small flaky, almost like a pie crust is mixed. After dough is rolled out and raised, carefully place fruit (canned pie filling) on the coffeecake and spread the thickening in between the pieces of fruit. Then sprinkle the Crumb Topping over the fruit. Bake at 350° for 17-20 minutes.



Peanut Butter Frosting Topping (MARC PREUSSER'S RECIPE)

1/2 C. peanut butter (Jif Creamy)
1/4 C. butter or margarine
2 1/2 C. powdered sugar
1/4 C. milk
1 tsp: vanilla

Combine all ingredients and beat until smooth. Makes 1 3/4 Cups, enough to frost a 9 inch layer cake.



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