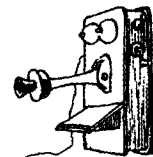


Peoria Partyline



connecting the extended Peoria community

Volume 2. No. 1

March 2006

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Let's make the Peoria Partyline financially independent!

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Peoria Partyline Mailing List

Do you want to be on our mailing list? Will you be moving or have a new address?

Call

Nicki Veenstra:
641-625-4244

Camera, Lights, Action...Cookies Anyone?

In early December one of our own, Angie Rumer, had the dream of her life fulfilled—and it all had to do with some delicious cookies! Here is her story.

My friend, Joy Buckingham, and I entered the Weekend Today's cookie contest and were selected as one of the four winners with our original recipe for Peppermint Mocha Cookies. Out of nearly 700 entries, approximately 50 recipes were chosen to be made in America's Test Kitchen and from those 50, the judges chose four winners. Our cookies would be our ticket to appearing on the show!

NBC flew us from Des Moines to New York on Friday, December 9. We had many flight delays and did not actually make it into the city until approximately 11:00 pm. Although it was late, we were so excited to be there that we took off to see the sights—the Rockefeller Center Christmas Tree and Times Square. Both were a sight to behold.

After a short night's sleep, we were back up at 4:30 am to get ready to head to the studio. NBC had arranged for all of our transportation while in New York, and we had



L-R: Angie Rumer and Joy Buckingham enjoy a brief but exciting moment behind the anchor desk of NBC's Today Show.

a car waiting to take us to the studio at 5:30 am. We were shown to the Green Room which we shared with the likes of Chris Matthews (from *Hardball*), the kids from the movie *Narnia*, Chris Kimball (founder of *America's Test Kitchen* and editor of *Cook's Illustrated* magazine), and all the other guests that morning. We were whisked off to hair and makeup before our segment and felt like real movie stars! Then it was time to head outside for our segment where we met Lester Holt and Campbell Brown. It was freezing cold outside that morning—in the 20's with a brisk wind!

After our segment, we were privileged to have our picture taken with Campbell Brown and also to take a tour of Studio 1A. It's surprisingly small!

We also had the exciting opportunity to have our picture taken at the anchor desk.

When the show was over, we had 3 ½ hours to do some more sightseeing. We saw all the boutiques and high-end shops on Fifth Avenue—Tiffany's, Cartier, Versace, Louis Vuitton. We also saw St. Patrick's Cathedral, Trump Tower, the Park Plaza Hotel, and Central Park. Then a short 14 hours after we arrived in New York, we were being taken back to the airport to head home.

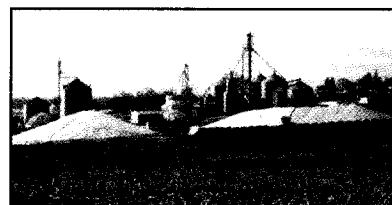
It was a whirlwind trip, but the trip of a lifetime! Everyone was so nice to us and the city was spectacular. It's been a dream of mine to see New York at Christmas time, so this was a dream come true.

-Angie Rumer and Doris Nibbelink

Look for Angie and Joy's winning recipe on page 4

Monster Piles Appear in Peoria

It happens in Peoria late in the fall, typically around the end of harvest. The weather is cooler and people begin to think of winter. Then it suddenly happens over a weekend or in just a few days. What starts as a mere drift becomes a huge pile. And it keeps growing—so much so this year that it spawned another huge pile.



No, this isn't the November snows of 2005 but the golden piles of corn that accrued at Central Grain, Inc. (formerly Peoria Feed and Grain) this

- Continued on page 2

- *Monster Piles continued*

fall. "The majority of this surplus grain is from farms in a ten mile area around Peoria," says Dan Hull, the manager.

When a monster harvest is underway, elevators, river terminals and railways become overburdened with the bounty. Therefore local elevators, like Peoria, have no choice but to make piles. "I suppose it takes about a half a day to set up," says Dan. "We find a relatively level area behind the elevator, center an auger to empty in the middle of a ring of dividers, and start dumping;"

The elevator has made some improvements in the last number of years to deal with bigger-than-normal harvests. Their truck scales and a new leg in the elevator have made it much easier to keep the grain moving. This year though, due to the mild weather and drier-than-normal corn, it kept coming and coming. "We had to make a second 'ring' from large round hay bales and continued piling into it," said Dan.

The majority of Peoria's corn goes to Cargill in Eddyville for further processing. "Moving it out is a challenge," says Dan. Weather, ground conditions, and access to the processing plant all affect the tempo. "Snow doesn't really bother the corn all that much," he continues, "but it does make it hard to move it out." He hopes to have both piles cleaned up by mid February.

So how much corn was piled up this year? Dan guesses there was around 250,000 bushels in the piles this year. About 50,000 more bushels than last year's pile. "I'm not sure about the total we took in," he comments. "Probably close to 500,000 bushels. Not a bad amount for a small elevator with our facilities. No wonder we kept pretty busy!" -Doug Pleak

Hats off to the Grads!



With the arrival of spring, some in our township will be celebrating an important milestone in their lives.

Whether you'll be a graduate from 8th grade, high school, college, or something else, all of us in the Peoria community congratulate you!

Cheers for the Graduates of 2006! -Nicki Veenstra

Tulip Time

Just a reminder that Tulip Time is right around the corner. I'm sure many of us will be immersed in the May 4-6 celebration at some point or another. Here's a few hints that should help make that busy weekend just a bit more enjoyable:

Look forward to the weekend by watching the tulips come into bloom.

Watch for the local children walking with their schoolmates in the afternoon parades.

Stop at the Memorial Building between 10:30 a.m. and 6:30 p.m. for great food by the Peoria School Circle.

Enjoy what will hopefully be beautiful weather for this great annual tradition.



-Nicki Veenstra

Baby News



Kevin and Marla Vander Hart welcomed Gabriella May to their family on October 17th. Her grandparents are Marcia De Jong and Harry and Sharolyn Vander Hart, all of Pella. Gabriella was also welcomed by a big step-sister Kristin.



Dennis and Janet Fogle welcomed twins Claire Margaret and Lauren Diane to their family on November 16th. Their grandparents are Bill and Peggy Winn of Ollie and Ron and Lois Fogle of Chariton. Big brother Benjamin was also excited to get to know his new sisters Claire and Lauren.

-Nicki Veenstra



Neighbors are much more than names! Grab a cup of coffee and let's meet the Williams family.

Let me introduce you to Marie Williams and her daughter, Lorin. They moved into the "Schakel house," just east of the stockyards, over the Thanksgiving weekend.

Marie is easy going and friendly. She enjoys reading history and stories about the Bible, loves hiking, and looks forward to having a big garden this year. She enjoys living in Peoria and owning her own house, but misses having a pop machine close by!

Lorin is a lovable, cheerful child who will turn two years old next September. You'll become her friend quickly if you offer to read her a book or dance with her. She also likes her rocking chair. In the past she has also participated in the American Legion Auxiliary with her mom, as her father and grandfather served in the armed forces.

Marie grew up in La Grand, Iowa, near Marshalltown but more recently lived near Albia. "Since I work in the lumber department at Pella Corp," says Marie, "I was used to driving a long ways to work every day. Now that I'm in Peoria, it's a quick and easy drive to Pella. It's a big improvement!"

Welcome to Peoria, Marie and Lorin!

- John Gorter



Do you enjoy the Peoria Partyline? Do you enjoy finding it in your mailbox? Now that our little newsletter is a year old, it's time to send it out on its own—financially that is.

- 1600 copies are printed/sent out annually for a total of \$750.00
- Peoria Church has been funding the newsletter

Proposed Plan (no profit—just to cover the production costs):

1. Those who receive the paper consider donating whatever they feel is fair and reasonable. (Suggested \$2 a year)
2. Personal classified ads will cost \$6 a year or \$1.50 a quarter.
3. Business classified ads will cost \$10 a year or \$2.50 a quarter.

Send a check to the Peoria Christian Reformed Church marked for the Peoria Partyline, or give your donation to a team member (John Gorter, Terry Bandstra, Doug Pleak, Marilee Vander Wal, Doris Nibbelink, or Nicki Veenstra).



Thank You!



A Facelift For the Old Farmstead (Part 2)

There was no turning back. Lance and Dr. Cheri Aldrich had removed all the boards from the south wall of their big, red barn, and if anything, it looked worse than ever. The first step—erecting temporary supports several feet in from the existing ones which would allow for complete removal of the old wall and foundation, seemed like a good plan—but would it work? Matt Gearhart and his construction crew from Newton were game to give it a try.



Temporary posts allowed for a new cement foundation.

The temporary posts went in better than expected but everyone was on edge as they began dismantling the old wall. Creaking and groaning the barn settled onto the new support posts one by one. Then suddenly there was a loud “pop” and “crack” which made everyone run for their lives. “We fully expected the old thing to come down around us!” said Matt. After a few moments of silence everyone cautiously went back to work. The loud noise had just been old cement breaking under a temporary post as it suddenly began bearing new weight from above.

The scare seemed to give everyone new energy and things progressed steadily. Air hammers broke up cement and a back hoe attacked the old foundation. Forms went in, trucks arrived, and soon a new cement foundation stood in the 6 to 8 foot deep trench that had been dug. Next came new posts and beams followed by a new wall, a sturdy Dutch door, 6 windows, and a new cement floor. Finally it was time to remove the temporary posts. Everyone breathed a sigh of relief as the old barn settled proudly into its new look.

Lance, an engineer, took a special interest in all the activity going on, but he and Cheri could only watch and capture the project in pictures until it was their turn to take over again. “We painted the whole thing in one weekend,” said Lance. “The primer was pink and I wonder how many drove by that day thinking, ‘Looks like Aldrichs are fixin’ to have the first pink barn in the area!’” Before too long though, Lance sprayed on a coat of red and everything was right with the world again.

“All in all it was a BIG job,” said Cheri, “but we’re not done yet. We hope to have Matt return later to install new stairs to the hay loft, and who knows after that. We’re just full of projects!”

-Marilee Vander Wal



L to R: The barn resting on its new wall, sporting new windows and siding, quickly covering “sbocking pink” with a real “barn red.”

Calendar of Events

- March 4:** Peoria Christian School Hostess Supper—Peoria gym 6 p.m. For information call: 625-3204
- March 8:** Prayer service—Peoria Church 7 p.m.
- March 24:** Cadet pancake supper—Peoria gym 5-6:30 p.m.
- April 7:** Kindergarten open house—Peoria Christian School
- April 13:** Maundy Thursday communion service—Lower Grove Church 7 p.m.
- April 14:** Good Friday communion service—Peoria Church 7 p.m.
- April 16:** Youth Group Easter breakfast—Peoria gym 7:30 - 9 a.m.
- April 16:** Easter worship services—Lower Grove and Peoria Churches 9:30 a.m.
- May 19:** Peoria Chr. School 8th grade graduation—Peoria Church 7 p.m.
- May 25:** Ascension Day service—Peoria Church 7:30 p.m.
- May 29:** Memorial Day service—Peoria Cemetery 9:30 a.m.



How Many Cemeteries?

Many think there are three cemeteries that lie within Richland Township. Actually there are four!

◆ **Peoria Cemetery** (On the hill just west of Peoria. It is the only active one.)

◆ **Baldwin Cemetery** (NE of Peoria, along Elba Ave. just north of 133rd St. It is maintained but no longer in use.)

◆ **Appel Cemetery** (Southeast of Peoria, off of Highway 102, a quarter mile east of Eaton Avenue. Maintained but last used for burial in the 1960's.)

◆ **Vogelar Cemetery** (Located south of the river along 145th St., just west of Bayard Ave. Labeled a pioneer cemetery, only a few broken stones are left. It's the only cemetery not maintained by the township.)

The last issue had a **Kids Contest** to see who could guess the number of cemeteries in Richland Township correctly. Spencer Fynaardt is the only one who guessed correctly—in fact he's the only one who played! Thanks for playing Spencer. His prize is a \$10 gift certificate to Smokey Row.

-John Gorter

Community Garage Sale Coming Soon

As the weather gets warmer, garage sale signs seem to pop up all over and in Peoria, thoughts begin to turn towards our little town's annual spring garage sale.

Although a specific date has not been set, it is beginning to look like the sale will happen during a weekend in April.

If you would like more information regarding the date or how to be included, please contact either of the event coordinators: Becky Lovell 625-4449 or Amy Hill 625-4105. Hope to see you there!

-Nicki Veenstra





... heard about it on the partyline ...

■ Business Services

Peoria Trailer Sales, Dennis Rozenboom at Peoria Repair, new dealer for Calico Stock Trailers, 641-625-4381.

VAN'S Electrical and construction services, John Van Wynn-garden, 1480-168th St. New Sharon, IA, 50207, Phone: 641-625-4280.

Tired of Wasting Hay? Call Dave Lovell about the Hay Miser. 641-625-4449.

Van Den Broek Concrete, Inc. for all your concrete work, Cornie Van Den Broek, Cell: 641-660-0109, or 641-625-4107.

Van Dyke Repair Inc., General repair on tractors and combines. Wayne Van Dyke, 641-625-4146.

CoLine Graphics, Custom Vinyl and Lettering. Call 641-780-4207 for more information.

■ Youth Services

Babysitting by Maria & Elizabeth Bouwkamp, 628-2781.

Babysitting by Leah Vander Hart, 625-4403

■ Free

Border Collie mix puppies, Terry Bandstra, 625-4122.

Dry or green firewood. The trees have been cut down and trimmed. You cut and haul. Howard Renaud, 641-780-1757.

■ Home Businesses

For all your Tupperware needs, call Becki Lovell at 641-625-4449.

Arbonne International New Rep. Sandy Vander Hart. Herbal based, pure Swiss - skin, body and health products. Home: 641-625-4403 or cell: 641-780-4403.

■ Farm/Livestock

Bird Dog Kennels, Rick & Karen Harrill. Available breeds include: Labrador Retrievers, Cocker Spaniels, and English Springer Spaniels. Call 641-780-4207 for more information.

■ Wanted

Homeowners willing to let us cut some spring flowers and/or greenery from your property for our daughter's wedding in May. Those willing call 625-4145.



Please call us for all your welding and metal fabrication needs. No job is too small or large. Portable welding services also available, 641-594-2953, 1232 100th St. Sully, IA 50251.

Co-Line Repair Shop Hrs:
Mon. - Fri. 7 a.m. to 5 p.m.

Join our Co-Line team!
russell@colinemfg.com

*Spring is
in the
air!*



Welcome Doris!

The Peoria Partyline welcomes Doris Nibbelink to our production team. She will be replacing Faye Foster. We are sorry to see you go, Faye!

If you have a story to share, give Doris a call (625-4224) and she'll see what she can do to help you.

Peppermint Mocha Cookies

Cookies

- 1 ¾ C all-purpose flour
 - ½ C cocoa powder
 - ½ tsp baking soda
 - ½ tsp salt
 - ½ C (1 stick) unsalted butter, softened but still cool
 - ¾ C sugar
 - ½ C brewed espresso or strong coffee, cooled
 - 1 tsp vanilla
- ### Frosting
- 6 T unsalted butter, softened
 - 2 C confectioners' sugar
 - 2 T milk
 - ½ tsp peppermint extract (or to taste)
 - 1-2 drops red food coloring
 - 10-15 finely crushed peppermint candies

Cookies: Sift flour, cocoa, baking soda, and salt together into medium bowl. With electric mixer, beat butter and sugar at medium speed until light and fluffy, about 3 minutes. Scrape down sides of bowl with rubber spatula. Add cooled espresso and vanilla and beat at medium-low speed until combined. Scrape down bowl. With mixer on low speed, gradually add dry ingredients and mix until just combined. Roll dough into 1-inch balls. Place on parchment lined baking sheet, spacing about 2 inches apart. Bake until just set—8-9 minutes. Cool cookies for 2 minutes, transfer to wire rack to cool completely.

Frosting: With an electric mixer, beat butter at medium-high speed until smooth, about 20 seconds. Add confectioners' sugar and beat at medium-low speed until most of the sugar is moistened, about 45 seconds. Scrape down bowl and beat at medium speed until mixture is fully combined, about 15 seconds. Scrape down bowl. Add milk, peppermint extract, and food coloring and beat at medium speed until incorporated, about 10 seconds, then increase speed to medium-high and beat until light and fluffy, about 4 minutes, scraping down bowl once or twice. Frost cooled cookies and immediately sprinkle each with crushed peppermint candies. (Once frosted, cookies are best served within 1 day.) - Angie Rumer and Joy Buckingham

Co-Line Expands with New Building

Co-Line, located on the Mahaska/Jasper County line, has added an 85,000 sq ft. building to its operation. Initially the addition will be used for warehouse space but future plans include moving several production lines to the new facility. -Faye Brand



There's been a beehive of activity at Co-Line's new building site.