

# Eat, Drink, *Gather!*



## Your Guide to Local Food & Drink Establishments & Entertaining



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# Eat, Drink, Gather!

WINTER 2023

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# W

elcome to our new Foodie magazine entitled “Eat, Drink, Gather!”

We are excited to be bringing this publication to the Effingham area as Effingham is known in the area as a destination for dining, boasting over 65 restaurants that feed thousands each day, whether they are locals or travelers passing through on the two interstate systems, I-57 and I-70, that cross here, garnering the Effingham area as the Crossroads of America. In addition to dining opportunities, the area boasts many places to relax and wet your whistle after a day of shopping and recreating.



The Cross at the Crossroads, a 198-foot symbol of love and hope along the interstate, greets visitors to this region of Central Illinois. The 113-foot open arms of the Cross are a welcoming signal to travelers who pass through here from all parts of the United States. Visitors to this site can reflect outside at the life-size bronze statues depicting important moments in Jesus’ life and inside in the Welcome Center where you can view over 100 Nativity sets on display throughout the month of December in the Chapel area of the Welcome Center.

There are countless things to see and do, not only in Effingham but also in the neighboring Effingham County towns of Altamont, Beecher City, Teutopolis, Montrose, Dieterich, Watson, Mason, Edgewood and Shumway. The area is home to many parks and outdoor recreation in addition to The Trec Trail and Lake Sara. The Effingham Performance Center offers dozens of live shows and events throughout the year. Walk downtown Effingham to view the art sculptures that adorn the downtown area, enjoy small-town shopping and take in a tour of the Effingham County Museum that showcases the rich history of our area inside the preserved 1872 Effingham County Courthouse.

After a day of sight-seeing, pamper yourself with a scrumptious meal at one of our local eateries, unwind with a drink or two and then relax at one of our many hotels. We guarantee you will fall in love with the hospitality of our area and of course, the food!



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# Restaurants

## EFFINGHAM

### Arby's

1401 Thelma Keller Ave.  
217-342-6615

### Buffalo Wild Wings

1001 Avenue of Mid-America  
217-540-9464

### Burger King

1308 N Keller Dr  
217-342-4721



### Casey's Carry Out Pizza

1101 S Banker St.  
217-342-2041

### Casey's Carry Out Pizza

1104 S Willow St  
217-347-9468

### Chaser's Grill and Bar

1809 W. Fayette Ave.  
217-347-5336

### Chili's Grill & Bar

1300 Avenue of  
Mid-America  
217-294-6248

### China Buffet

1500 W Fayette Ave  
217-342-3188

### China Express

112 S Banker St  
217-347-0304

### Chipotle Mexican Grill

1207 N. Keller Dr  
217-347-3800

### Classic Thai

108 S Henrietta St.  
217-342-6436

### Cracker Barrel

1101 Avenue of Mid-America  
217-347-7130

### Cruiser's Drive Thru

806 E Fayette Ave.  
217-342-3760

### Culver's

1510 W Fayette Ave.  
217-347-4986

### Dairy Queen

1411 S Banker St  
217-342-9432

### Danny's Bar and Grill

7722 S Route 45  
217-536-5434

### Daylight Donuts

207 N Keller Dr.  
217-342-4288

### Denny's

1307 N Keller Dr.  
217-342-4543

### Domino's Pizza

1000 W. Fayette Ave.  
217-347-7788

### Downtown Lounge

102 N Main St.  
217-342-5654

### Downtown Popcorn Company

314 W Jefferson Ave.  
217-347-7676

### Dunkin Donuts

1702 W Evergreen Ave  
217-347-7183 ext 6

### Dunkin Donuts

1805 W. Fayette Ave  
217-347-0480

### Effingham Food Express

2400 N. 3rd St.  
217-825-2855

### El Rancherito

1313 N Keller Dr.  
217-342-4753

### Firefly Grill

1810 Avenue of Mid-America  
217-342-2002

### Fox Holler Coffee

1200 S. Banker St.  
217-690-4423

### Fujiyama Japanese Steakhouse

1302 Avenue of Mid-America  
Ste. C  
217-342-3833

### Gabby Goat American Pub & Grill

303 E. Fayette Ave.  
217-342-4628

### Ginger Ale's Effingham

302 S. Walnut St.  
217-342-0254

### Golden Corral

1102 Avenue of Mid America  
217-690-4884

### Gopher's Grill

206 W Jefferson Ave.  
217-342-4674

### Hardee's

1505 W. Fayette Ave.  
217-347-3455

### Heron Cove

14843 N. Park Rd.  
217-881-9047

### Homewood Grill

1002 W. Fayette Ave.  
217-342-4677  
Open March thru October

### IHOP

1805 W. Fayette Ave.  
Located in Petro Travel  
Center  
217-347-0480

### Jimmy John's Gourmet Sandwiches

401 N Keller Dr.  
217-342-7296

### Jersey Mike's Subs

1000 W. Fayette Ave.  
217-790-4116

### Joe Sipper's Cafe and Roasting Company

114 S. Fourth St.  
217-347-2233

### Joe's Pizza & Pasta

115 E Jefferson Ave.  
217-342-9394  
217-347-JOES

### KFC

1304 Avenue of Mid-America  
217-342-4276

### Kirby Foods Ironhorse Cafeteria and Catering

101 S. Merchant St.  
217-347-7191

### La Terraza Express Taqueria

1511 S. Banker St.  
Next to Quality Glass  
217-342-2649

### La Terraza Express Taqueria

204 S. Henrietta St.  
Next to Lion's Liquors  
217-342-2649

### Lickin' My Chicken and Pullin' My Pork BBQ

1707 Avenue of Mid-America  
at Trucker's Pub  
217-994-3551

### Little Caesars Pizza

200 S. Henrietta St.  
217-347-0491

### Long John Silver's

1309 N. Keller Dr.  
217-347-7553

### Los Amigos Mexican Restaurant

205 N. Keller Dr.  
217-994-9143

### Lucia's Italian Kitchen

400 W. Clark Ave.  
217-207-0226

### Maria's Taco House

3001 S. Banker St.  
217-347-3200

### McAlister's Deli

1507 Hampton Drive  
217-240-7175

### McDonald's

1304 N. Keller Dr.  
217-342-2355

### McDonald's

2911 S. Banker St.  
217-342-4933

### McDonald's

2500 N. Third St.  
217-342-2605

### Niemerg's Steakhouse

1410 W. Fayette Ave.  
217-342-3921

### Panda Express

1203 N. Keller Dr.  
217-342-6699

### Panera Bread

1601 Damron Ct.  
217-240-3001

### Papa John's Pizza

100 N Henrietta St.  
217-347-4744

### Pinky's

8726 E Marine Rd  
217-868-2628

### Pizza Man of Effingham, Inc.

604 W. Jefferson Ave.  
217-347-7766

### Popeye's Louisiana Kitchen

1702 W. Evergreen Ave.  
217-347-7183



**Puerto Vallarta**

3005 S. Banker St.  
217-342-3177

**Sbarro's**

1702 W. Evergreen Ave.  
217-347-7183 ext 6

**Smoothie King**

1603 Ford Ave.  
217-342-3401

**Starbucks Coffee Co.**

1700 Avenue of Mid-America  
217-342-5577

**Steak 'n Shake**

1211 N. Keller Dr.  
217-210-0386

**Subway**

404 S. Henrietta St.  
217-347-8881

**Subway**

1204 Avenue of Mid-America  
217-342-5551  
Located inside Walmart

**Subway**

2408 N. Third St.  
217-347-0701

**Taco Bell**

1201 N. Keller Dr.  
217-342-5500

**Taqueria Don Pedro**

307 W. Jefferson Ave.  
217-347-2216

**TGI Friday's**

1208 N. Keller Dr.  
217-342-9499

**The Human Bean**

406 N Keller Dr.  
217-342-0319

**The Midway Bar & Grill**

18924 U.S. Hwy 45  
217-844-2111

**Thee Lunch Box Effingham**

10325 IL-33  
Inside A-1 Liquors  
217-343-3578

**TK Grille**

1301 Avenue of Mid-America  
Inside the Holiday Inn  
217-540-7716

**Wendy's**

1210 N. Keller Dr.  
217-342-4420

**ALTAMONT****Casey's Carry Out Pizza**

101 E. Cumberland Rd.  
618-483-3320

**Andrew's Eats**

301 E. Cumberland Rd.  
618-881-0190

**El Rancherito**

600 S. Main St.  
618-483-5273

**Joe's Pizza & Pasta**

1008 S. Main St.  
618-483-9567

**Keith's Blue Mound Tavern  
Bar & Grill**

483 US 40  
618-483-6819

**Luke's Bar & Grill**

112 W. Adams St.  
618-483-6820

**McDonald's**

1010 S. Main St.  
618-483-5354

**Subway**

1011 S. Main St  
618-483-9066

**The Cookie Jar**

119 W. Washington Ave.  
618-483-9004

**The Open Door Diner**

120 N. Main St.  
618-267-8499

**DIETERICH****Old Mac's Drive-Thru &  
Cafe**

203 N. Loda St.(on Rt. 33)  
217-925-5588

**Subway**

106 E. Center St.  
217-925-5470

**EDGEWOOD****Treats R' Us**

700 Route 37  
618-238-4115

**TEUTOPOLIS****Brickbat Alley Bar & Grill**

1220 E. Main St.  
217-857-9700

**Casey's Carry Out Pizza**

312 W. Main St.  
217-857-1602

**Kountry Kitchen**

105 E. Main St.  
217-857-3948

**Subway**

500 W. Main St.  
217-857-1400

**Taqueria Jalisco**

1505 W. Main St.  
at Meyer Oil Co. Mach 1  
217-663-8768

**Teutopolis Treats**

101 W. Main St.  
217-343-1600

**BEECHER CITY****Pit Stop**

501 E Poplar St  
618-487-7867



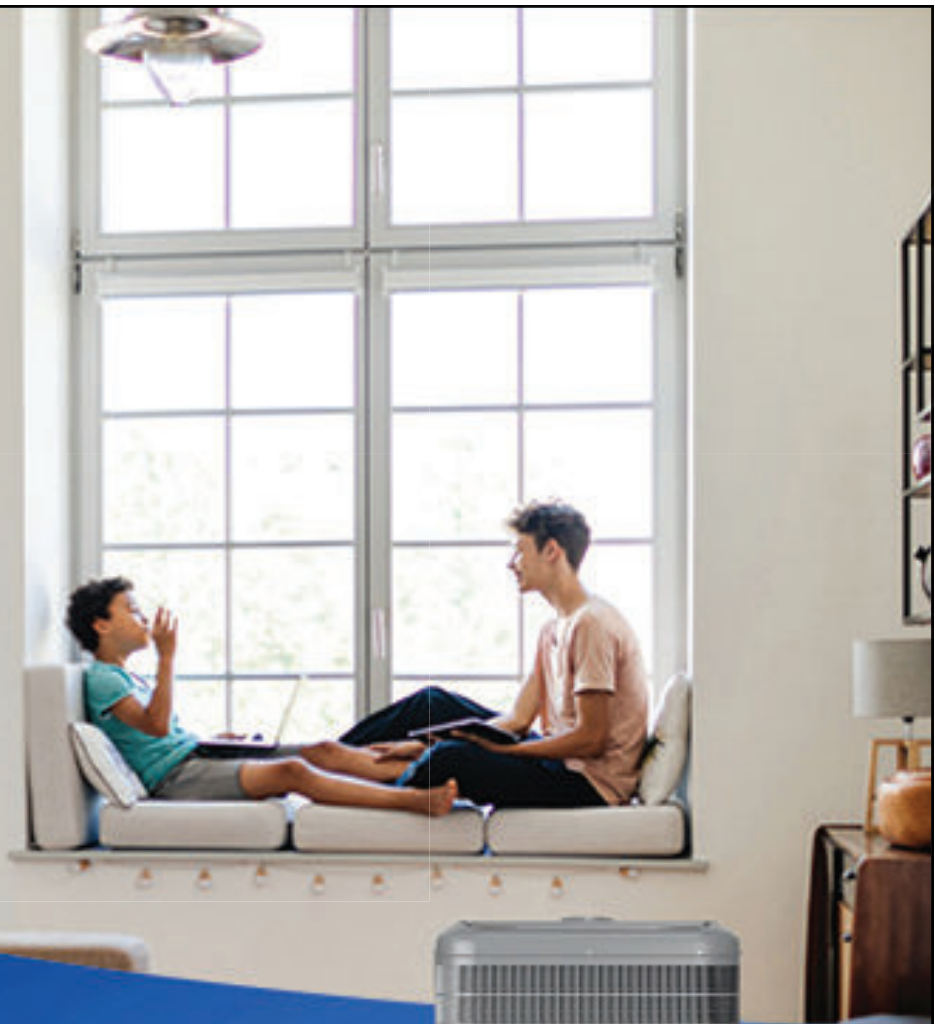




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### A1 Liquors

101 W. Fayette Ave  
347-5251

### A1 Liquors

10325 IL-33  
217-708-5952

### American Legion Post 120

200 W. Washington Ave  
217-342-3655

### Big Papa's

101 E. Jefferson Ave.  
217-690-4245

### BJ's Downtown Lounge

102 N. Main Street  
217-342-5654

### Bourbon Dock

Inside A1 Liquors  
10325 IL-33  
217-708-5952

### Brass Rail Lounge

Inside Niemerg's Steakhouse  
1410 W. Fayette Avenue  
217-342-3921

### Chaser's Grill & Bar

1809 W. Fayette Avenue  
217-347-5336

### Danny's Bar & Grill

7722 U.S. 45  
217-536-5434

### DJ's Party Supply

1404 S. Banker Street  
217-342-2444

### Effingham Elks

2102 S. Banker Street  
217-342-3636

### Effingham Event Center

1501 W. Fayette Avenue  
217-342-6565

### Effingham Moose

121 S. Banker Street  
217-342-4595

### Gabby Goat

303 E. Fayette Avenue  
217-342-4628

### Gopher's Grill

206 W. Jefferson Ave  
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### Heaven's Patio

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217-708-5952

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217-347-5926

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217-347-8991

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217-342-3606

### Save A Lot

101 N. Keller Dr.  
217-342-3094

### Steve's Liquors and Snacks

12267 N. 1000th Rd.  
217-536-9000

### TGI Fridays Cocktail Bar

1208 N. Keller Drive  
217-342-9499

### The Midway

18924 US Highway 45  
217-600-3530

### The Office

105 E. Jefferson Avenue  
217-347-4920

### The Orchard Inn

800 N. Third Street  
217-342-9025

### The Rusty Reel Bar & Boatyard

8724 E. Marine Rd  
217-868-2791

### Truckers Pub Inc.

1707 Avenue of Mid-America  
217-994-9294

### TK Grille

1301 Avenue of Mid-America  
217-540-7777

### Top Shelf Beer Wine & Spirits

1201 Avenue of Mid-America  
217-342-2229

### Tuscan Hills Winery

2200 Historic Hills Drive  
217-347-9463

### VFW

2304 S. Veterans Drive  
217-342-3372

### Village Wine & Spirits

109 S. Banker Street  
217-347-0477

### Walmart Supercenter

1204 Avenue of Mid-America  
217-347-5171

## ALTAMONT

### Altamont VFW

302 W. Cumberland Road  
618-483-6344

### Barn & Bottle Winery

10810 N. First Street  
618-322-7327

### Bella's Gaming & Bar

205 N. Main Street  
618-881-0182

### Keith's Blue Mound Tavern

483 U.S. 40  
618-483-6819

### On The Rox

4728 U.S. 40  
618-483-9655

### Luke's Bar & Grill

112 W. Adams Avenue  
618-483-6820

### Whistle Stop Tavern

N. 2nd Street  
618-483-5814

## BEECHER CITY

### Pit Stop

501 E. Poplar (Hwy 33)  
618-487-7867







## DIETERICH

### Harry's Tavern

107 N. Main Street  
217-925-5800

### The Blacktop

409 N. Main Street  
217-925-5291

### The Rail Yard Bar & Grill

202 W. Center St (Rt 33)  
Opening January 2024

## EDGEWOOD

### American Legion

810 IL-37  
618-238-4193

## MONTROSE

### Dozer's Pub

407 E. National Rd  
217-924-4445

## TEUTOPOLIS

### Brickbat Bar & Grill

122 E. Main Street  
217-857-9700

### Kenter's Tavern

109 W. Main Street  
217-857-3674

### Ping's Tavern

102 W. Main Street  
217-857-9090

### Shoe Box Gaming Pub

104 S. Pearl Street  
217-813-6064

### Teutopolis Banquet Hall

210 S. Pearl Street  
217-600-3546



## Hotels & Lodging



### Ramada by Wyndham Effingham

1606 W. Fayette Ave.  
Effingham  
217-595-6056

### Baymont by Wyndham Effingham

1811 W. Fayette Ave.  
Effingham  
217-294-6051

### Comfort Suites

1310 W. Fayette Road (off Exit 159)  
Effingham  
217-342-3151

### Country Inn & Suites

by Radisson  
1200 N. Raney St.  
Effingham  
217-540-5555

### Days Inn by Wyndham Effingham

1205 N. Keller Drive  
Effingham  
217-662-7077

### Best Western Delta Inn

1509 Hampton Drive  
Effingham  
217-342-4499

### Effingham Motel

702 E. Fayette Ave.  
Effingham  
217-342-3991

### Fairfield Inn & Suites by Marriott Effingham

1111 N. Henrietta St.  
Effingham  
217-540-5454

### Holiday Inn Effingham

1301 Avenue of Mid-America  
Effingham  
217-540-7777

### La Quinta Inn & Suites by Wyndham Effingham

1103 Avenue of Mid-America  
Effingham  
217-540-1111

### Hampton Inn & Suites

1305 N. Keller Dr.  
Effingham  
217-540-5050

### Holiday Inn Express & Suites

1604 W. Fayette Ave., Effingham  
217-994-9949

### Motel 6 Effingham

1305 N. Keller Dr., Effingham  
217-347-5141

### Super 8 by Wyndham Effingham

1400 Thelma Keller Ave.  
Effingham  
217-393-6962

### Quality Inn Effingham

1304 W. Evergreen Ave.  
Effingham  
217-347-5050

### Relax Inn in Altamont

3091 E. Mill Road  
618-483-6300

### Altamont Motel

101 W. Cumberland Rd.,  
Altamont  
618-483-6143

### Cobblestone Inn & Suites

4 W. Carriage Lane  
Altamont  
618-483-3111





## Lucia's brings the taste of Italy to Effingham

**G**eno McWilliams, restaurant contractor turned chef, settled on Effingham, IL, in November of 2020 to put his culinary talents in motion. Geno spent over 20+ years building restaurants throughout the US.

While traveling around the country, Geno could taste and experience some of the best food around. This was a great way to fulfill his passion for cooking. He would spend every spare moment just cooking and working on his craft. He would stay in places fully equipped with a kitchen and just cook. Geno also traveled with grills, pizza ovens, and a bag of essential cooking tools.

In November 2020, Geno McWilliams built and opened Kitchens Unlimited. A ghost kitchen with three different restaurants offering online ordering and delivery only. With Covid at its peak, the ghost kitchen was a great way to introduce his culinary talent to the community. Lucia's Italian Kitchen, Geno's Grill, and Southern Illinois Burger Co. operated from one commercial kitchen. In just over a year, Geno was able to find a location where dine-in could be offered. This is where Lucia's exploded.

"My goal was to bring the best quality of ingredients as well

as some truly authentic dishes from Italy to what is still a small town. People ask me all the time... How do I become a better cook? It's simple. Buy better ingredients. Just this alone will improve your cooking overnight," said Geno of Lucia's Italian Kitchen. Lucia's sources all the pizza and pasta flour from Italy, using the best durum wheat in the world. "We want our guests to experience what true flavor is and just be wowed once they taste our dishes."

Lucia's has an entirely open kitchen model where you can see every dish created right in front of you. "I wanted to create a place where our guests could feel as though they were sitting in my kitchen at my home. This part of our restaurant is just as important as the quality of dishes we are serving."

Chef Geno has had multiple open recommendations for a James Beard award and has clearly found his true calling. To sit at the chef's counter and experience the amount of pure passion that goes into every dish is simply amazing. Chef Geno always says, "It's cheaper than a plane ticket to Italy!"

Geno has recently announced the opening of Lucia's Steaks. This is a QSR specializing in Cheesesteaks. We are under construction with plans to open still in 2023!







## ►► Average Joe Pizza Build 101

*Here's the deal... You can build your pizza any way you like. Except if you think that you need to add pineapple! If you are that one... Please just hit the supermarket and buy a frozen pizza. You can add your pineapple to that one; those already taste like sh\*t!... Add pineapple and place on the rack at 350° for 12 minutes. Done!*

*No, seriously, you are the creator when it comes to your pizza. I normally never weigh or measure any ingredients when I build a pizza. Technically, I probably should. One ingredient can overpower the entire pizza if you're not careful; say, onions, green peppers, and items like that can take over the whole flavor profile. So, here is my perfect pizza! At least the one I like the most.*

1 1-oz dough ball  
120 g sauce  
115 g Italian sausage (Raw)  
6 oz. pepperoni  
4 oz. mushrooms  
5 oz. whole milk mozzarella  
5 oz. part-skim mozzarella  
1 oz. Pecorino Romano cheese

If you can't find whole milk mozz, you can use all part skim mozz. The 50/50 blend works Land pizza center of oven. You can work closer to the fire as your skills improve.

Artisan Style: Shape dough to around 12" -13" pizza. DO NOT CRUSH THE EDGE!! You are pushing the air out to the crust. Add sauce starting from the center and working out to the edge. Sprinkle on Pecorino Romano and add the mozz. Place sausage on first by pinching pieces the size of a quarter. Press sausage gently into the cheese. Add pepperoni between sausage pieces, then top with the mushrooms. Land the pizza and do not move until the crust sets on the bottom. Trying to move the pizza before may result in a hole in the bottom. Rotate the pizza so that all sides cook evenly. You do not want what we call a black and tan... Burnt on one side and raw on the other. If the crust is perfect and the top is slightly under, raise the pizza to the top of the dome. The heat temp is much hotter, and you can finish it in no time. Land pizza onto a grated rack to retain the crispy crust. Transfer to cutting peel and cut into (8) slices and serve.

## ►► Average Joe Pizza Dough

1100 g Cold Water  
7 g Dry Active Yeast (Not Fast Active)  
43.9 g Kosher Salt  
20 g Olive Oil

1700 g 00 xFlour  
65% Hydration Pizza Dough  
Min rest time... 7 hours  
Best Result... 24 - 48 hours

Set mixer timer to 20 min. Place 1100 g of water into separate bowl mixer. Add yeast and whisk to dissolve. Add 3¼ of the flour and mix on 100 rpm. Once you see that the flour is fully hydrated, add salt slowly thru cage as mixer is running. Let mix for 5 min then add the remaining flour. At the 10 min mark add oil slowly thru cage. The dough should have begun to pull away from the bowl when the oil is added. Once mixer stops... perform the window test. Remove a chunk of dough and slowly stretch as to see a windowpane like structure. You are checking the gluten strength. If dough tears mix for additional 3 min.

Let dough rest in mixer for 5- 10 min before removing. Remove dough by hand and place in lubricated sealed container. Rest dough in cooler for 24-48 hours.

Remove dough from container onto the work surface. (Be sure to keep the top of the dough facing up... DO NOT FLIP DOUGH OUT UPSIDEDOWN). The top is the top! Shape the dough into an oval. With a bench scrapper, cut the dough into two equal halves. Dough should resemble about a four-inch log. Break back out the scale and cut dough into 14 oz portions. (If dough still seems a bit sticky coat your hands with olive oil or cooking spray. DO NOT ADD MORE FLOUR. Form dough into balls. At this point you can wrap as many dough balls in cling film to freeze as needed. (See below for freezing) Place dough balls into dough box in groups of six. Rest at room temp for 7-hours. Now you are ready to make some Pizza! For best results once dough balls are formed place in cooler overnight, remove and let rest at room temp for 1-2 hours before making Pizza.

Freezing Dough Balls- Remove dough balls and let thaw at room temp. Once dough is thawed, let rest and rise for 1-2 hours.

*Note: Time is your friend... this is what develops structure and flavor!*

## ►► Average Joe Pizza Sauce

Mix time 2 minutes

Rest time 2 hours at room temp

1 28-oz. can whole plum tomatoes,  
blended (Ciao, Mutti, Cento,  
Napoli)  
1 tbsp. extra-virgin olive oil

1 tbsp. dried basil  
1 tbsp. dried oregano  
½ tbsp. granulated garlic  
1 tbsp. sugar ONLY FOR CHEAP  
TOMATOES!  
½ tbsp. kosher salt  
1 cup fresh basil

Place tomatoes into a mixing bowl and blend to desired consistency. Add all remaining ingredients and whisk together to combine. Cover in cling film and rest at room temp for 2-4 hours. Place in frig to store. The sauce will keep in the frig for up to 4-5 days. When making pizza, remove sauce from the frig and bring to room temp. You can freeze this sauce for up to 2-3 months.

### Pro Tips:

- Taste the sauce! Adjust to your liking.
- The sauce will separate just a bit... remove any excess liquid from the top before placing on the dough.
- Artisan Pizza... Stay off the edge with the sauce.
- Move your a\*\*! You don't want the sauce to sit on the dough longer than needed before cooking. The dough will get wet, change structure and stick to your peel.

Thursday 4-9 p.m.

Friday 11 a.m. - 10 p.m.

Saturday 11 a.m. - 10 p.m.

Sunday 11 a.m. - 7 p.m.

400 W. Clark,  
Effingham  
217-207-0226





# Effingham County Events

## NOW THROUGH JAN. 4

**The Wonderland in Lights** will be open to vehicles seven days a week. The official season runs from Thanksgiving through New Years Day, from 5 to 9 p.m., Sunday through Thursday, and from 5 to 10 p.m. on Fridays & Saturdays. For more information, call the Effingham Tourism Office at 217.342.5310.

## DEC. 9

**Christmas Market** from 2 to 7 p.m. at Edgewood Christian Church. Vendors, Food, Parade, Pictures with Santa, Crafts, Clothing, Candles, Toys, and Art.

**The Polar Express, An Interactive Movie Experience** at 3 p.m. at the Effingham Performance Center. Join us for an interactive movie experience as The Polar Express takes us on an adventure to the North Pole! On Christmas Eve, a young boy embarks on a magical adventure to the North Pole on the Polar Express while learning about friendships, bravery and the spirit of Christmas. Tickets include a goodie bag at the door.

## DEC. 15

**The Oak Ridge Boys Down Home Christmas Show** at 7 p.m. at the Effingham Performance Center bringing four decades of charted singles and 50 years of tradition to the stage featuring their hits along with holiday favorites!

**LeAnn's Light Christmas Without Cancer Trivia Night** at Immanuel Lutheran Church in Altamont, 203 E. Division Street. Doors open 6:30 p.m. Trivia starts 7 p.m. To reserve a table email sara.ruding@gmail.com or call/text at 217-240-4487.

## DEC. 16

**Scott Wattles Christmas Show with Firebox Bluegrass Band** at 7 p.m. at the Effingham Performance Center. Join the holiday tradition with Scott Wattles and The Blue Suede Crew as they celebrate the season with their Rock 'n Roll Christmas Show performing Christmas classics including "Jingle Bell Rock", "Silver Bells", "Grandma Got Run Over by a Reindeer" and more!

**Cookies 'N Cocoa Illinois** at Koerner Distributors Inc in Effingham from 4 to 6 p.m. Free Event for Families! Expe-

rience hope and joy of Christmas! Free Cookies, Free Cocoa, Free Pics with Santa & meet Mrs. Clause.

## DEC. 20

**"Away in the Basement" by the Church Basement Ladies** shows at 2 and 7:30 p.m. at the Effingham Performance Center. This Sunday School Christmas program starts with the children rehearsing up in the sanctuary while the ladies of the kitchen are finishing up the goodie bags and putting the final touches on the Nativity pieces. Little do they know what surprises are in store for them as they are called upon to, once again, step in and save the day. A great show for group travelers!

## JAN. 14

**Bridal Expo** from 11 a.m. to 3 p.m. at Thelma Keller Convention Center. Over 75 Booths. Fashion Shows and More!

## JAN. 20

**Moana** at 3 p.m. at the Effingham Performance Center. Join us for an interactive movie experience as we set sail on an epic adventure! Moana is a spirited teen who embarks on a daring mission to prove herself a master wayfinder and fulfill her ancestors' unfinished quest. During her journey, Moana meets the mighty demigod Maui, and together, they cross the ocean on a fun-filled action-packed voyage.

**Effingham County Chamber Annual Gala 2024** from 5 p.m. to 10 p.m. at Thelma Keller Convention Center. Citizen of the Year, Volunteer of the Year, Excellence in Business and Ambassador of the Year are announced after a plated dinner!

## JAN. 26

**Night Ranger** at 7 p.m. at the Effingham Performance Center. Heavy hitting rock legends, Night Ranger has transcended the arena-rock sound and style well beyond that era. Some of its best-selling albums include "Dawn Patrol", "Midnight Madness", "7 Wishes", "Big Life" and "Man in Motion". Night Ranger's popularity is fueled by a number of instantly recognizable hit singles like "Sister Christian", "Don't Tell Me You Love Me", "When You Close Your Eyes" and "(You Can Still) Rock In America".

## FEB. 4

**Dinosaur World Live** at 5 p.m. at the Effingham Performance Center. Grab your compass and join our intrepid explorer across uncharted territories to discover a prehistoric world of astonishing and remarkably life-like dinosaurs. Meet a host of impressive creatures including a Triceratops, Giraffatitan, Segnosaurus and the Tyrannosaurus Rex.

## FEB. 10

**Tusk, the Ultimate Fleetwood Mac Experience** at 7 p.m. at the Effingham Performance Center. Five musicians recreate the music of Fleetwood Mac to perfection with note for note renditions, featuring the talents of Mick Fleetwood, John McVie, Lindsey Buckingham and Stevie Nicks. The members of Tusk have been making music together in various combinations and style for over 25 years.

## FEB. 17

**One Vision of Queen featuring Marc Martel** at 7 p.m. at the Effingham Performance Center. The World's Most Spectacular Queen Tribute Show is returning for a night of Queen's greatest hits. One Vision of Queen is an explosive, attention-commanding tribute where some of the most iconic rock anthems of all time collide with a theatrical performance style and eye-popping production. The riveting show focuses on the extremely diverse body of the band's greatest hits including "Bohemian Rhapsody", "We Will Rock You", "We Are The Champions", "Another One Bites The Dust", "Under Pressure", "Somebody To Love" and "Crazy Little Thing Called Love".

## FEB. 23

**Forever Young** at 7 p.m. at the Effingham Performance Center. Forever Young follows one unforgettable group of friends as they discover the greatest hits of all time! Set in a music-filled suburban basement, this heartfelt, true story is guaranteed to take you back to the first time you pushed play, tuned in and set the needle down. Forever Young features hit songs by Billy Joel, The Beatles, The Rolling Stones, Huey Lewis & The News, Styx, Queen, Michael Jackson, Bob Dylan, Johnny Cash, Brooks & Dunn, The Black Crows, Bon





Jovi and many more! This multi-award winning production is jam-packed with powerhouse vocals, dynamite choreography and one sensational true story that is guaranteed to make you feel.....FOREVER YOUNG.

## FEB. 24

**Six String Summit** at 7 p.m. at the Effingham Performance Center featuring seven of the area's best guitar players backed up by the amazing Summit Bnad. The 2024 line-up features: Alex Thoele of Teutopolis, Chain Station, Marty Williamson of Effingham, Hello Dave, Andy Baylor of Champaign, Clockwork Orange, Reverend Robert of Charleston, Superbad, Ted Freezeland of Charleston, Feudin' Hillbillies and Rod Evans of Neoga.

## FEB. 28

**Menopause the Musical 2 – Cruising Through 'The Change'** at 7 p.m. at Effingham Performance Center. All aboard, sisters! The hysterical sequel to the smash-hit Menopause The Musical is finally here! Five years after their chance encounter in a department store, we set sail with our beloved ladies for more high jinks on the high seas with a hilarious and heartfelt look at the joys of menopause and friendship – plus hot flashes, mood swings and memory lapses! Join us on a trip of self-discovery, backed by a new soundtrack of toe-tapping parodied hits from the 70s, 80s and 90s. For these four ladies, menopause was not the end, but the beginning of a beautiful friendship where love conquers all, and friendships never fail.

## MARCH 8

**Lee Brice "Me & My Guitar"** at 7 p.m. at Effingham Performance Center. Multi-platinum selling Country music artist Lee Brice has taken nine radio singles to #1 – "A Woman Like You", "Hard to Love", "I Drive Your Truck", "I Don't Dance", "Drinking Class", "Rumor", "I Hope You're Happy Now", "One of them Girls" and "Memory I Don't Mess With".

## MARCH 15

**Buckets N Boards** at 7 p.m. at the Effingham Performance Center. A hilarious, high-energy show chock full of amazing percussion, ridiculous songs, spectacular tap dancing, inven-

tive instrumentation and an incredible variety of musical talents! Matthew Livingston and Gareth Sever have handcrafted a fresh and unique comedy experience for the entire family to enjoy! Regarded as a must see show for any evening out with the family, their unexpected comedy and upbeat personalities will keep you laughing.

## MARCH 16

**St. Pat's Bash** from 5:15 to 10:30 p.m. at Effingham Event Center featuring Windy City Dueling Pianos, Live and Silent Auction, 50/50 Drawing and Dinner. Proceeds to benefit Sacred Heart School.

## MARCH 17

**The Price is Right Live** at 2 p.m. at the Effingham Performance Center. "Come on Down" for your chance to win at The Price Is Right Live! Contestants will be selected from the audience to play classic games made famous by the iconic network television show "The Price Is Right." Prizes will include cash, sought-after appliances, epic vacations and, of course, a brand-new car! Games will include favorites like "Plinko", "Cliffhangers" and "The Big Wheel".

## APRIL 5

**Etta May & The Southern Fried Chicks** at 7 p.m. at the Effingham Performance Center. Etta May headlines the successful all-female comedy tour, selling out theaters all over the country! Think Blue Collar Comedy Tour with better hair and a bigger attitude! Etta May has performed her brand of clean comedy on Oprah, Showtime, Comic Strip Live, MTV and as a great commentator on "CBS Sunday Morning". She is the winner of the prestigious American Comedy Award's "Comic Of The Year" and so much more!

## APRIL 8

**2024 Solar Eclipse Event** sponsored by Dieterich Business Association to be held in Dieterich, IL. Food Trucks, Kids Activities, Special Guest Speakers, More to Come!

**Solar Eclipse Viewing Party** starting at 10 a.m. at Effingham Performance Center. Come ready to tailgate, as the solar eclipse passes over Effingham, IL. Food and concessions will be available.

## APRIL 13

**Buckcherry** at 7 p.m. at the Effingham Performance Center. From hit songs to platinum and gold records to millions of fans worldwide, Buckcherry beat the odds and built its reputation on live shows and its hit songs. Buckcherry released its 10th album this summer titled "Vol. 10" with songs including "Good Time" and "Shine Your Light".

## APRIL 20

**Wayne Newton "Up Close & Personal"** at 7 p.m. at the Effingham Performance Center. "Mr. Las Vegas", Wayne Newton is back with a show unlike any he has ever done before. This show is very intimate as he engages with the audience telling stories about his life in Las Vegas, creating a magical evening singing crowd favorites and playing an assortment of the many instruments he has perfected.

## APRIL 26

**EPC Idol Finals** at 7 p.m. at the Effingham Performance Center. Calling all karaoke singers to the EPC Idol Contest to determine who will be named the EPC Idol and win a \$1,000 cash prize! Preliminary karaoke contests will be held at sponsoring locations with the winners of each preliminary contest to take the stage for a night of performances to determine who will be voted the EPC Idol. During the finals, audience members will vote electronically to determine which of the finalists will win the prize money!

## JUNE 1

**Scott Wattles & The Blue Suede Crew** at 7 p.m. at the Effingham Performance Center performing a variety of songs including Elvis hits and Gospel music. Audience members young and old are embraced by their talent and will sing along with every word!

## JUNE 20, 21, 22 & 23

**10th Annual Moccasin Creek Festival** on The Stage at Lake Sara, Effingham.

## JULY 19

**EffingHAM-JAM Hometown Throw-down BBQ Competition** in downtown Effingham.





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## CHICKEN CRANBERRY PINWHEELS

By Janet VanSant

4 oz cream cheese softened  
1/3 cup mayonnaise  
1 tsp Dijon mustard  
3 cups shredded cooked chicken  
¼ cup finely chopped celery  
2 green onions sliced  
2/3 cup dried cranberries (craisins)  
½ toasted chopped pecans  
1/3 cup crumbled feta cheese  
Salt and Pepper  
4 large flour tortillas

Mix cream cheese, mayonnaise and Dijon mustard until smooth.

Stir in the chicken, celery, green onion, dried cranberries, pecans and feta cheese. Season with salt and pepper. Warm tortillas in microwave for 20 seconds. Spread ¼ of the mixture on each tortilla. Roll them up tightly and wrap in plastic wrap. Refrigerate for at least an hour. Slice into one inch slices.



## HOLIDAY POMEGRANATE CROSTINI

By Jewel Brown

1 ½ cups warm water, divided  
2 tablespoons honey  
1 packet active dry yeast  
Two teaspoons vegetable oil  
2 cups all-purpose flour  
1 ¾ cups whole wheat flour  
¼ cup milled flax seed  
1 ½ teaspoons salt  
8 ounces cream cheese, softened  
1 tablespoon honey  
Pomegranate arils  
Honey, optional

Combine ¼ cup warm water, 2 tablespoons honey and yeast in bread machine pan and let sit for 5 minutes. Add remaining water,

vegetable oil, both flours, flax seed and salt.

Program bread machine to dough cycle. Upon completion of cycle, remove dough from bread machine and divide in half. Shape each half into 14-inch loaves.

Place on greased baking sheet. Slash the top of each loaf about ¼ inch deep at a diagonal 3 to 4 times. Spray loaves with non-stick cooking spray. Cover and let rise about 45 minutes.

Preheat oven to 375 degrees. Bake loaves 20 minutes or until done. Allow loaves to cool.

Cut the bread at an angle into ½ in. slices. Layer slices flat on baking sheet and bake in preheated 350 degree oven for 15 to 20 minutes or until crisp. Allow slices to cool.

Combine cream cheese and 1 tablespoon honey. Spread on top of each slice and sprinkle with pomegranate arils. Drizzle with honey if desired.





## APPLE PUDDING CAKE

By: Teresa Walk

### Ingredients:

4 cups apples (peeled and diced into small pieces)  
2 cups sugar  
2 eggs  
¾ cup oil  
1 tsp. vanilla  
2 cups flour  
1 ½ tsp. soda  
1 tsp. salt  
1 tsp. cinnamon

### Apple Topping:

½ cup brown sugar  
2 Tbsp. cornstarch  
½ stick butter  
½ cup white sugar  
1 cup water  
1 tsp. vanilla

### Instructions:

Place diced apples in bowl and add sugar. Stir often so they make plenty of juice. **DO NOT COVER!**

Let stand one hour. Beat eggs; add oil and vanilla. Mix and pour over apples. Mix flour, soda, salt and cinnamon and blend well! Add to apple and egg mixture. Bake at 350 degrees in a well-greased 9 x 15 pan for 40 minutes.

### Instructions for Topping:

Mix water and cornstarch first. Then add other ingredients except the vanilla. Stir so it does not get lumpy. Boil until thick and clear. Add vanilla. Pour over cake immediately when taken from oven.

Very moist!



## CHICKEN SKROODLE

By Connie Berg

1 box skroodle noodles, cooked and drained  
2 cans cream of mushroom soup  
1 can mushrooms, drained (optional)  
1 small onion, chopped  
1 ½ cups celery, chopped  
3 Tbsp butter, melted  
1 Tbsp Greek seasoning  
1 lb Velveeta cheese, cut in cubes  
1 can evaporated milk

1 small can chopped pimentos (optional)  
2 cups chicken, cooked and diced

Saute the onion and celery in melted butter. Mix all the ingredients together. Place in a large buttered casserole dish. Bake at 350 degrees for ½ hour or until bubbly.



## PEANUT BUTTER FUDGE

By Doris Percival

3 cups white sugar.  
¼ cup butter  
2/3 cup evaporated milk  
¾ teaspoon salt  
¾ teaspoon vanilla  
1 jar marshmallow crème  
1 – 12 oz bag peanut butter chips

until it comes to a rolling boil then cook for 5 minutes, stirring constantly. Remove from heat and add marshmallow crème.

Mix real good then add chips and mix this real good. Pour in a buttered 9x9 or larger pan.

Let it cool real good before cutting.

Mix together first four ingredients. Stir over low heat





## CROCK-POT SPINACH ARTICHOKE DIP

By Connie Berg

One 14 oz. can artichoke hearts, drained & chopped  
9 oz. frozen spinach, thawed  
One 8 oz. block of cream cheese  
3/4 cup shredded mozzarella cheese  
1/2 cup shredded Parmesan cheese  
1/2 tsp. minced garlic  
1/4 cup milk  
Salt & pepper to taste

Thaw frozen spinach in the microwave, squeezing out the water. Be cautious as the spinach is hot.

Mix all of the ingredients in a medium-sized mixing bowl.

Place spinach mixture in the bottom of the Crock-Pot. Cover and cook on high for 2 hours, stirring frequently.

Serve with tortilla chips.



## JALAPEÑO POPPER CHEESE BALL

By Janet VanSant

2 eight oz pkgs cream cheese  
2 tblsp sour cream  
3/4 tsp garlic powder  
1/2 tsp onion powder  
1/4 tsp ground black pepper  
2 cups sharp cheddar cheese shredded (save 1/2 cup for later)  
10 slices bacon cooked and chopped (save 1/2 for later)  
2 jalapeños minced (save 1/2 for later)

Beat cream cheese, sour cream, garlic powder, onion powder and black pepper with an electric mixer.

Add in 1 1/2 cups of cheddar cheese, half of the bacon, half of the jalapeños and half of the green onions. Fold together with a spoon until combined. Shape into a ball.

Mix saved ingredients. Roll ball in the mixture to cover evenly. Wrap ball in plastic wrap and refrigerate.

Serve with crackers.





# BONFIRE BLONDIES

## Ingredients

### Cookie:

- 1 package Krusteaz Pumpkin Spice Cookie Mix
- 1/2 c. (1 stick) butter, softened
- 1 egg
- 1/3 cup caramel bits
- 1/3 cup marshmallow bits
- 1/3 cup dried cranberries

### Glaze:

- 1 pouch Spiced Vanilla Glaze Mix (enclosed)
- 2 tablespoons water

## Directions

Preheat oven to 350° F. Lightly grease an 8x8x2-inch pan.

**Cookie:** In medium bowl, stir together all cookie ingredients until well blended. Press dough evenly into prepared pan,

Bake 28-32 minutes or until toothpick inserted in center comes out clean.

Cool completely before topping with glaze.

**Glaze:** Blend mix and water until smooth.

With a Krusteaz mix, it's easy to make all sorts of delicious treats. Explore our recipes to find your own maker's inspiration and discover the joy of making!



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Pumpkin Spice Cookie

The  
**KRUSTEAZ**  
Company

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JUST  
GETTING  
STARTED**



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**It's no secret that The Krusteaz Company** makes some of the best-loved breakfast, baking, and snack brands that find their way into your kitchen.

And it's no secret that employees at The Krusteaz Company are making it happen in a fierce way, right here in Effingham. We're making fierce progress in new employment, machine capability, product capacity, and development opportunities.

Here are some '22/'23 highlights

- **We increased** our headcount by 29% while maintaining highly tenured employees.
- **We've introduced** three new lines in one year, increasing our product line to include our own delicious Krusteaz brand products.
- **Four new staff and professional level positions** were added to the local site and two additional corporate engineers were hired to help support projects at the plant.

Here's what's ahead

- **We will be adding** another line in 2024
- **We will be adding shifts** to existing lines, which means we will be adding even more professional positions along with 20+ hourly positions and even more growth is coming.

At The Krusteaz Company, we bring innovative solutions to meet the tough market demand. We introduced a new fierce leadership development program, and we're hiring the best employees, who are passionately committed to bringing Krusteaz products to your table.

We are proud to be part of the Effingham County community and to work alongside so many other focused, innovative, entrepreneurial, responsive, collaborative, and energized companies.



## SHIRLEY TEMPLE CAKE

By: Connie Berg

### Ingredients for Cake

1 ½ cups butter, softened  
3 cups sugar  
5 large eggs  
3 cups all-purpose flour  
2 tsp lemon extract  
¾ cup 7-Up or Sprite  
10 oz maraschino cherries, halved  
(drain and reserve juice)

### Ingredients for Glaze

2 cups powdered sugar  
1 tsp lemon extract  
3 to 4 tablespoons milk

### Instructions

Preheat oven to 325 degrees.

In large mixing bowl, mix together butter and sugar until light and fluffy.

Add in eggs and continue to mix until blended.

Add in flour and mix again until smooth.

Pour in lemon extract and 7-Up and beat to combine.

Fold in the cherries.

Grease a bundt pan with shortening, then dust with flour.

Spread the batter into the greased and floured bundt pan and bake for 1 ½ hours or until center is set.

Allow cake to cool for 10-15 minutes in pan.

Turn the cake onto serving dish and let cool slightly and then using a skewer, poke holes all over the top of the cake and pour the reserved cherry juice slowly over the top making sure the juice gets soaked up. It's OK for it to seep to the bottom and soak as well.

Let cool completely.

Meanwhile mix together the glaze ingredients and drizzle over the top of your cake.

Top with more cherries if desired.



## WILLIAM TELL'S NEVER-MISS APPLE CAKE

By: Nancy Hoene

### Ingredients

8 oz. cream cheese, softened  
¼ cup sugar  
1 large egg

### Cake:

1 ¾ cups sugar  
1 cup canola oil  
3 large eggs  
2 cups all-purpose flour  
2 teaspoons baking powder  
2 teaspoons ground cinnamon  
1 teaspoon salt  
¼ teaspoon baking soda  
2 cups chopped and peeled tart apples  
1 cup shredded carrots  
½ cup chopped pecans, toasted

### Praline icing:

½ cup packed brown sugar  
¼ cup butter, cubed  
2 tablespoons 2% milk  
½ cup confectioners' sugar  
½ teaspoon vanilla extract  
¼ cup chopped pecans, toasted

### Instructions

Preheat oven to 350 degrees F. Grease and flour a 10-inch fluted tube pan. In a small bowl, beat cream cheese and sugar until smooth; beat in egg.

For cake, in a large bowl, beat sugar, oil and eggs until well blended. In another bowl, whisk flour, baking powder, cinnamon, salt and baking soda; gradually beat into sugar mixture. Stir in apples, carrots and pecans.

Transfer half of the batter to prepared pan; layer with cream cheese mixture, then remaining batter. Bake 50-60 minutes or until a toothpick inserted into cake portion comes out clean. Cool 10 minutes before removing to a wire rack to cool completely.

For icing, in a large saucepan, combine brown sugar, butter and milk; bring to a boil. Cook and stir 1 minute. Remove from heat; whisk in confectioners' sugar and vanilla until smooth. Drizzle over cake. Sprinkle with pecans.





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**217-234-7738**

**Hours: Monday-Thursday 11 a.m.-2:30 p.m. & 4:30-9:30 p.m.**

**Friday 11 a.m.-2:30 p.m. & 4:30-10:30 p.m.**

**Saturday 11 a.m.-10:30 p.m. • Sunday 11 a.m.-9 p.m.**

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**Community Park** is located on East Temple Avenue in Effingham and is 35 acres in size. It has 5 ball diamonds, 2 outdoor basketball courts, an 18-hole disc golf course, 4 tennis courts, an outdoor skating rink, plus playground and picnic areas.

**Hendelmeyer Park** is located at 1906 S Fourth St. in Effingham. It is a 20-acre park that includes a recreation complex that houses two gyms, two meeting facilities, a kitchen, a facility for theatre production with stage area and the Park District offices. The park includes softball diamonds, tennis courts, playground/picnic areas, and skate park.

**Evergreen Hollow Park** is located at 1110 Pelican St. in Effingham. It has 42 acres. The public swimming pool is located there, as are four tennis courts, lighted baseball/softball diamonds, flag football and soccer fields, picnic areas, playground area and tree walk.

**Bliss Park** is a cozy block-sized park located at 201 W. Clark Avenue in Effingham. It has a play area, shaded picnic area, two shelters and an outdoor basketball court.

**Harmony Playground** is located at 1301 N. Maple St. in Effingham. and is a new playground that accommodates those with disabilities, to provide all children the same outdoor play opportunities.

**Lake Sara**, located just five miles northwest of Effingham, is a 650-acre lake that provides 27 beautiful miles of shore line and one of the finest family recreation facilities in Central Illinois. Among the features are a public beach, cabins, playgrounds, bocce ball court, disc golf course, and camping and picnic areas.

**Camp Lakewood** is located at 1217 W Rickelman Ave, Effingham. It is an RV Park and Campground ideally located on the shores of Lake Pauline.

**Effingham Country Club** is located on 2400 W Country Club Drive in Effingham. In addition to an 18-hole private golf course, it provides a driving range, swimming pool, fishing and dining facilities and a pro shop for its members.

**Cardinal Golf Course** is an 18-hole public golf course located approximately two miles northwest of Effingham in the Lake Sara area.

**Fore-Way Challenge Golf & Driving Range** is located at 16041 N 1000th St.( near Lake Sara). It is a USGA accredited 9-hole public golf course with a driving range.

**Evergreen Mini Golf** is located at 1202 N Maple St. near the public pool. It is an 18-hole, safari-themed golf course with a concession stand.

**Page's Silver Dollar Lanes** is located at 2300 S Banker and is equipped with 24 lanes. Individual bowling, as well as league (winter and summer) bowling is offered. Bumper bowling for children is also available.

**Evergreen Bark Park** is a beautiful one+ acre dog park providing owners and their four-legged friends the room to get some extra steps in and run before putting him/her in your vehicle.

**Effingham County Museum** 100 E Jefferson Ave, Effingham.

**Monastery Museum** 110 S Garrett St, Teutopolis.

**Ballard Nature Center** 5253 E. US 40, Altamont.

**Dr. Charles M. Wright House** Corner of N. Main and W Jackson St., Altamont.

**Gilbert Park** E Cumberland Rd, Altamont.

**Shumway Kluthe Center** 199 Front St N/S, Shumway.

**Beecher City Area Kluthe Center** 105 S. Charles St., Beecher City.

**Watson Civic Center** 103 N Jackson, Watson.

**Willow Park** 806 W Franklin, Watson.

**Dieterich Memorial Park** 203 Park St, Dieterich.

**Dieterich Community Civic Center** 102 W Virginia, Dieterich.

**Effingham Visitor Center** 201 E. Jefferson Ave., Effingham.







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## **BREAKFAST**

**Monday-Friday 6am - 10am**  
**Saturday 6am - 11am**  
**Sunday 6am - 2pm**

## **LUNCH**

**Daily 11am - 2pm**

## **DINNER**

**Daily 5pm - 10pm**

**MONTHLY  
FEATURE  
MENU**

**DAILY  
LUNCH  
SPECIALS**

**BEER &  
COCKTAILS**

**Bar Open  
Daily  
4pm-11pm**

**Find Us on Facebook**

Kids 12 & Under Eat FREE with any  
Adult Menu Purchase for Registered Overnight Guests

**1301 Avenue of Mid America • Effingham, IL**  
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