



Decanter's Story Continued



Natural, White, Platinum, and Gold. Black was added for the squirrel, as you know if you are from this area, we have a lot of black squirrels. Ski Country Decanters has a club and we are looking for new members. There is a convention held once a year in October. So call or email us and join the fun and meet some of our long time members. The membership fee is \$15.00 per year per family.

Irene Schwartz of Dover, works with Lavon and gives tours of the museum, answers email, and questions you may have, ships decanters all over the world, and is an all-around girl Friday.

This store and museum is a one of a kind, a must see if you are in the Sugar Creek area.

If you would like more information on Ski Country Decanters you can look at our website for our pictorial view of our decanters. If you would like to join our club you can call us at 330-852-9191 or check our website for a member shop form at:

www.skicountrydecanter.com
or email us at:
www.skicountrydecanter@yahoo.com
collectorsdecantersteins@yahoo.com
or www.collectorsdecanterstein.com,

Feel free to contact us at any time regarding a decanter you may be looking for. Unlike previously stated, decanters should be emptied and not stored with liquid inside as they are not more valuable full.

Inside was the Ohio State Decanter, from that point on, he was hooked. I began collecting in 1991 and began buying full collections.

At this point he has over 50,000 decanters at 5 different warehouses. He has recently purchased a warehouse to consolidate all the decanters to one place. Among many of the decanters in the store are commemorative Elvis Presley decanters, Aloha Elvis, Forever Elvis 1968 with a music box in its base. To mention just a few of the Elvis decanter collectibles. Also, Marilyn Monroe, Jimmy Durante, Tom T. Hall, JR Ewing, & many more. These decanters were made by McCormick.

He also purchased the Ski Country Decanters trademark and has produced a line of decanters for Ski Country featuring the soaring Eagle in both large and mini sizes. Five state symbol decanters. Texas, Oh, Ohio, Missouri, Minnesota, & Colorado. This year Lavon produced one of the artist proof decanter, the Tassel-Eared Squirrel. Most decanters come in



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Texas Red Chili
2 1/2 lb. boneless beef chuck roast, cut into 3/4-in. cubes
2 T. cooking oil
1 medium onion, chopped (1/2 c)
4 cloves garlic, minced
2 (14 1/2 oz) cans diced tomatoes, undrained
1 (10 1/2 oz) can condensed beef broth
1 (10 oz) can enchilada sauce
2 (15–15 oz) cans pinto &/or red kidney beans, rinsed & drained
1 recipe Fry Bread or flour tortillas
1/2 c. cold water
1/4 c. cornmeal or Masa Harina (corn-tortilla flour)
1/4 c. snipped fresh cilantro

2 oz. queso blanco or Monterey Jack cheese, shredded
In a 5–6-qt. Dutch oven brown beef cubes, half at a time, in hot oil over medium-high heat, adding onion & garlic with second half of meat. Drain off fat. Return all meat to pan. Stir in undrained tomatoes, beef broth, & enchilada sauce. Stir in beans. Bring to boiling; reduce heat. Simmer, covered, for 1 hr., stirring occasionally. (Prepare Fry Bread, if using; keep warm while finishing chili). Uncover chili; simmer about 20 min. more or until beef is tender, stirring occasionally. In a small bowl stir together the cold water & cornmeal. Stir into stew. Cook, uncovered 10 min. more or until

thickened, stirring frequently. Stir in cilantro just before serving. To serve, place Fry Bread in bowls. Ladle chili over Fry Bread. Top each serving with some of the cheese. Makes 6 servings.

FRY BREAD:
1 1/2 c. all-purpose flour
1/2 c. cornmeal
1 t. salt
1/4 t. baking powder
1/4 c. shortening
3/4 c. water
1/3 c. snipped fresh cilantro
1 T. shortening or cooking oil
In a large bowl stir together all-purpose flour, cornmeal, salt, & baking powder. With a pastry blender cut in shortening until mixture is the consistency of small peas. Add water & cilantro all at once. stir just until dough forms a ball (dough will be slightly sticky). Divide dough into 6 portions. On a floured surface roll each portion to a 7-in. circle. In a 10-in. heavy skillet heat shortening over medium heat. Fry 1 dough circle at a time for 2–3 min. per side or until golden brown, turning once. Add additional shortening as needed. If fry bread begins to brown too quickly, reduce heat to medium-low.

Makes 6 servings.

Apple Cowboy Slaw
1/3 c. mayonnaise
2 T. cider vinegar or malt vinegar
2 T. sugar
2 t. coarse-grain brown mustard
1/2 t. salt
1/2 t. freshly ground black pepper
4 c. coarsely shredded cabbage
2 medium tart red &/or green apples cored & chopped
3 large whole dill pickles, chopped (1 c)
1/2 c. seedless green or red grapes, halved
1/4 c. chopped onion
In a small bowl stir together the mayonnaise, vinegar, sugar, mustard, salt, & pepper. In a large bowl combine cabbage, apples, pickles, grapes, & onion. Add the mayonnaise mixture to the cabbage mixture; toss to coat. Cover & chill in the refrigerator for 2–6 hrs. before serving. Stir before serving. Makes 6–8 servings.