

## ORRVILLE RAILROAD HERITAGE



### ANNOUNCES ORHS 2012 PASSENGER TRAIN EXCURSIONS

#### OHIO'S PREMIER TOUR OPERATOR

**APRIL 21:** – Departs from Medina. Price to be determined. Call after March 1st. All day, 120 mile trip. SCENIC SPRING. Diesel powered excursion.

**MAY 12:** – National Train Day Celebrations 2012 at Orrville Short Train Rides Visit 3 Museums.

**OCTOBER 13:** – 18th Annual Medina Loop Express - Orrville to Medina 2012. 120 mile FALL FOLIAGE RAIL TRIP. \$109 per person. One of our most popular trips. Five counties, one day fall colors rail trip to famous Medina. Shop and dine on noon break. Visit A.I. Root Candle Co.

**NOVEMBER 24 & DECEMBER 1, 2012:** – Santa Trains: Orrville to Lodi, OH. \$30 for adults, \$20 for children under the age of 13. Santa Trains run 40 miles with Santa on board. Santa Train sales start July 20, 2012.

Prices Subject to change due to fuel & insurance changes.

Ticket Sales Office Opens March 4, 2012

**FOR BROCHURE WRITE TO:** O.R.H.S. – P.O. Box 11 • Orrville, Ohio 44667  
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#### Crunchy Buttermilk Ice Cream

1 qt. buttermilk  
1 c. whipping cream  
1 c. granulated sugar  
1 T. vanilla  
1 c. butter  
1 1/3 c. packed brown sugar  
2 T. water  
12 small ice cream cones  
Purchased caramel corn, coarsely crushed

In a large bowl combine buttermilk, cream, granulated sugar, & vanilla. Stir until sugar dissolves. Freeze mixture in a 1 1/2–2 qt. ice cream freezer according to manufacturer's directions. Serve immediately or transfer ice cream to freezer container; cover & freeze up to 24 hrs. For topping, in a large skillet melt butter; whisk in brown sugar & water until sugar is dissolved and mixture is smooth. To serve, scoop ice cream into bowls. Invert an ice cream cone on top of ice cream scoop. top with sauce & sprinkle with caramel corn. Makes about 1 1/2 qt.

#### Mama's Marinara & Italian Meatballs

1 large onion, finely chopped (1 c)  
3 large cloves garlic, minced  
1 carrot, finely chopped (1/2 c)  
1 stalk celery, finely chopped (1/2 c)  
2 T. extra-virgin olive oil  
2 (15 oz) cans tomato paste  
1 c. water  
1 c. dry red wine  
3 T. fresh parsley, finely chopped

10 fresh basil leaves, torn  
1 T. dried Italian seasoning, crushed  
1 t. sugar  
1/2 t. crushed red pepper (opt)  
3 bay leaves  
Kosher salt & freshly ground black pepper  
1 recipe Handmade Italian Meatballs  
Hot cooked spaghetti  
Finely shredded Parmesan cheese  
For Mama's Marinara, in 4-qt Dutch oven cook & stir onion, garlic, carrot, & celery in hot oil for 15 min. or until vegetables are tender. Stir in tomato sauce, tomato paste, water, wine, parsley, basil, Italian seasoning, sugar, red pepper (if desired), & bay leaves. Bring sauce to boiling; reduce heat. Simmer, uncovered, for 45–60 min. or until desired consistency; stir occasionally. Discard bay leaves. Season to taste with salt & pepper. Meanwhile, prepare Handmade Italian Meatballs. Serve sauce with meatballs over spaghetti. Sprinkle with Parmesan cheese. Makes 8 Servings.

**HANDMADE ITALIAN MEATBALLS:**  
In a large bowl combine 1 lb. ground beef; 12 oz. bulk hot or sweet Italian sausage; 1/2 c. fine dry bread crumbs; 1/4 c. milk; 1 slightly beaten egg; 1/4 c. fresh Italian parsley, finely chopped; 1/4 c. freshly grated Parmesan cheese; 1 t. dried Italian seasoning, crushed; 1 t. kosher salt; & 1/4 t. freshly gourd black pepper. Mix until combined. Form mixture into meatballs about 1 1/2-in diameter. In a large skillet cook meatballs in 2 T. extra-

virgin olive oil over medium heat for 10 min. or until browned, turning occasionally. Bring Mama's Marinara sauce to boiling. Gently place meatballs into sauce. Stir gently to coat with sauce. Cover & cook over medium-low heat for 30 min. or until an instant-read thermometer inserted in to meatballs registers 160°F. Makes about 16 meatballs.

#### Chili

6 c. dried red pinto (or kidney) beans (1 2-lb. pkg.)  
2 T. margarine  
1 large onion, chopped  
1 t. garlic powder  
1 1/2 lbs. ground beef  
1 T. chili powder  
3 bay leaves  
2 15-oz cans tomato sauce  
5 dried red peppers  
1 T. salt  
Wash beans. Cover with cold water plus 1 or 2 inches and soak overnight. Drain. Add 1 T. salt and water to cover. Simmer until tender (about 1 hr.) Drain beans again, saving the liquid. Brown meat and onion and add to beans. Add tomato sauce, garlic powder, 1 - 2 c. bean liquid (I use more), chili powder, peppers, bay leaves, 1T. salt. Simmer, covered, for 1 hour.

#### Gingerbread Cake

1 c. shortening  
1 c. sugar  
1 egg

1 cup molasses  
1/2 t. salt  
1 t. cinnamon  
1/2 t. cloves  
1/4 t. ginger  
1 t. soda dissolved in  
1 c. of coffee  
Flour, but not to make it too stiff: about 2 1/2 c.  
Cream shortening and sugar. Add egg, molasses, salt, cinnamon, cloves and ginger. Dissolve soda in coffee and add alternately with flour. Pour into 9x13-in. pan. (Metal pan works best.) Bake at 350°F for about 45 minutes.

#### Corn Beef Casserole

1 c. milk  
1 c. cooked corn beef, or 1 can  
2 c. cooked macaroni (1 c. uncooked)  
1 can cream of chicken soup  
1/4 c. chopped onion  
1/2 c. sharp cheddar cheese, grated  
salt & pepper to taste  
Cook and drain the macaroni, add all of the above ingredients and put into a large casserole dish, sprinkle additional cheese on top, bake in a 375°F oven for 45 minutes to an hour

**To advertise,  
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