

# ORRVILLE RAILROAD HERITAGE



## ANNOUNCES ORHS 2010 PASSENGER TRAIN EXCURSIONS

### MEDINA LOOP OCTOBER 9, 2010

16th Annual Medina Loop Express. One of our most popular trips.  
Five counties, one day fall colors rail trip to famous Medina.  
Shop and dine on noon break. \$109 coach per person.

### SANTA TRAINS NOVEMBER 27 & DECEMBER 4, 2010

Santa Train runs 40 miles with Santa on board.  
\$30 adults, \$15 for children under age 13. Santa sales start July 19, 2010.

Fares may be subject to a fuel and/or insurance surcharge. Pre sold tickets in advance required.

#### FOR BROCHURE WRITE TO:

O.R.H.S. – P.O. Box 11 • Orrville, Ohio 44667  
Call Depot Ticket Office (330) 683-2426

Ticket Agent Office: Opening March 15th, Noon-4pm Monday, Tuesday, and Thursday

Visit Our Web Site: [www.orrvilletrain.com](http://www.orrvilletrain.com)

Visa or MC accepted for Orders • Orrville Railroad Heritage Society  
Save This Ad & Mark Your Calendars!!



*All the Goodness of Smucker's®... In a Store!*



Our café offers delicious recipes made with ingredients from our family of brands.



Walk through our on-site museum to learn about the Company's heritage.



Browse a wide array of products, branded apparel and merchandise.



THE J. M. SMUCKER COMPANY  
STORE AND CAFÉ

Open Mon-Sat 9am-6pm • Route 57, 1/4 mi. N. of Route 30  
333 Wadsworth Rd., Orrville • Phone: 330-684-1500 • [www.smuckers.com](http://www.smuckers.com)

Bring this ad to The J.M. Smucker Company Store and Café and receive 10% off your entire purchase of \$25 or more!\*

©The J.M. Smucker Company.

Limit one coupon per customer per day.

ACG061308



LOCATED ON THE SQUARE IN DOWNTOWN WOOSTER  
115 S. MARKET ST. • (330) 264-7119

MONDAY-FRIDAY 9:30-6:00  
SATURDAY 9:30-5:00 • APRIL-DEC SUN 12:00-5:00  
[www.everythingrubbermaidstore.com](http://www.everythingrubbermaidstore.com)



Checkout Our Bargainland of Values 4th Floor

- Four Floors of Shopping Values
- Hundreds of High Quality Products
- Motor Coach Parking
- An Assortment you can't see anywhere else in one single location!
- UPS Shipping Available

FEATURING: We Accept



#### 7-Up Cake

The soda actually provides the leavening. Of course you could also use Sprite or other brands of lemon-lime soda-pop.

- 1/2 C. shortening
- 1 C. butter, softened
- 2 1/2 C. sugar
- 5 eggs
- 3 C. flour
- 8 oz. 7-Up or other lemon-lime soda
- 1 t. vanilla extract
- 1 t. lemon extract

Preheat oven to 325° F. Lightly grease a large bundt pan or tube pan.

Cream shortening, butter and sugar together. Beat in eggs and extracts. Alternate mixing in flour mixture and 7-Up, mixing just until blended. Pour batter into prepared pan and bake for about 1 hour and 30 minutes or until a cake tester comes out clean. Cook in pan for 5 minutes before removing to a wire rack to cool completely.

#### Chocolate Chip Surprise Cake

The surprise is caramelized sweet onions. The gentle saute process caramelizes the onions, making them sweet. The cake has no onion flavor, yet is rich, dense and extremely moist. Sweet onions are essential to the success of this recipe. Do not substitute standard yellow cooking onions. If you absolutely cannot bear to try this cake with the onions, you may omit them and still have a deliciously rich and moist double chocolate cake.

- 1 C. chopped (1/4-in. dice) sweet onion (such as Vidalia)
- 1 C. vegetable oil, divided use
- 6 ozs. unsweetened chocolate
- 2 C. all-purpose flour
- 1 t. baking soda
- 1/2 t. salt
- 2 C. sugar
- 2 eggs, at room temperature
- 1 t. pure vanilla extract

Affordable Rates



- Family Owned & Operated • Deluxe Continental Breakfast
  - Wi-fi & Internet Access • Near Lehmans, Smuckers, & Public Golf Course • Adjacent to Family Restaurant
- (330) 683-7827 or 1 (888) 711-8110  
11980 E. Lincoln Way Orrville, OH 44667  
At the corner of US 30 and Rt. 57



ROYAL STAR  
INN

[www.royalstarinn.com](http://www.royalstarinn.com)

1 C. milk, soured with 1 T. white vinegar  
3 C. semi-sweet chocolate chips, divided use  
Line a 9 x 13-inch baking pan with non-stick foil. Place chopped sweet onion in a skillet or small saucepan with 2 tablespoons of the oil.

Caramelize sweet onion by gently sauteeing over low heat until limp and barely golden. Do not let the onions get browned, burned, or crisp. While the sweet onions are sauteeing, melt unsweetened chocolate in a double-boiler, stirring often. Remove from heat when completely melted and keep warm, but not hot. In a medium bowl, combine flour, baking soda, and salt. Set aside. In a large bowl, beat remaining oil, sugar, eggs, and vanilla extract until light and fluffy, about 3 minutes. Add warm chocolate and caramelized sweet onions, mixing until combined. Add one-third of flour mixture to chocolate mixture, beating to combine. Mix in half the milk. Add another third of the flour, mix, then the rest of the milk, mix, and finish with the last third of the flour. Fold in 1-1/2 C. of the chocolate chips. Pour batter into prepared pan and spread evenly to corners. Bake 35 to 40 minutes or until tests done with a toothpick. Do not overbake. Sprinkle remaining 1-1/2 C. of chocolate

chips evenly over the top of the cake and cover loosely with foil. Wait 5 minutes, then spread melted chips with a spatula to frost the cake. Let cake cool at room temperature at least six hours to let frosting set before cutting. Lift foil to remove cake from pan. Peel foil down from sides to cut.

#### Baby's Low Fat Brownies

- 4 oz. unsweetened chocolate
  - 4 oz. jar of baby food prunes
  - 3 large egg whites
  - 1 C. sugar
  - 1 t. salt
  - 1 t. vanilla
  - 1/2 C. flour
  - 1/4 C. chopped walnuts (optional)
- Preheat oven to 350°F. Spray an 8 inch square baking pan with cooking spray. Melt chocolate over a double boiler, stirring occasionally just until chocolate is melted. Remove from heat and set aside. Combine flour, salt and walnuts to blend. Beat together baby food, egg whites, sugar and vanilla. Mix in melted chocolate. Blend in flour mixture until just combined, spread batter in the prepared pan and bake for about 30 minutes. Cool on rack before cooking.