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VILLAGE GIFT BARN
BOUTIQUE & HOME DÉCOR
4755 SR 39 | Berlin, OH | 330.893.2648
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in the heart of Amish Country

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Farmstead Restaurant Offers Back To School Special In September



After having a very successful summer season, Farmstead Restaurant is having a back to school special for the month of

The Farmstead Restaurant does its best to make sure that you have a wonderful visit. So no matter what the season, you are sure to be pleased with a visit to Farmstead Restaurant, where the beauty of the outdoors changes but the great homemade cooking and service stay the same. Farmstead Restaurant is located at 4757 Township Road 366 in Berlin, Ohio. Phone: 330-893-4600. Fax: 330-893-4757. Contact us at our web site www.farmsteadrestaurant.com or visit us on facebook.

September. **With the purchase of a meal, you will draw an envelope with a coupon inside containing 10% off, 20% off, or a free dessert.** Valid only in September 2010.

FARMSTEAD RESTAURANT
Traditional Amish Cooking
Buffet Everyday, plus Full Menu.
Sunday: Our New Limited Menu Selection or Delicious Buffet
1 Block North of US 62 in Berlin
330-893-4600
Mon - Sat 7am - 8pm • Sun 10am - 2pm

Apple Syrup

1 tbsp. cornstarch
1/4 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1 1/4 c. unsweetened apple juice
Sugar substitute equivalent to 4 tsp. sugar
In a small saucepan, combine the cornstarch, cinnamon, nutmeg and apple juice until smooth. Bring to a boil; cook and stir for 2 min. or until thickened. Remove from the heat; stir in sugar substitute.
Makes 1 1/4 cups.

Shrimp Vegetable Stir-Fry

1/3 c. reduced-fat Italian salad dressing
1 tbsp. reduced-sodium soy sauce
1/2 tsp. ground ginger
1 med. carrot, julienned
3/4 c. fresh snow peas
1 sm. zucchini, julienned
1 sm. red onion, halved and thinly sliced
1/2 c. sliced fresh mushrooms
1/2 med. sweet yellow pepper, julienned
1/2 med. sweet red pepper, julienned
1 lb. uncooked shrimp, peeled, deveined
3 c. hot cooked rice

"But they that wait upon the Lord shall renew their strength; they shall mount up with wings as eagles; they shall run, and not be weary; and they shall walk, and not faint."
Isaiah 40:31

In a small bowl, combine the salad dressing, soy sauce and ginger; set aside 2 tbsp. In a large skillet, cook and stir carrot in remaining dressing mixture over medium heat for 5 min. Stir in the remaining vegetables. Cook and stir for 5 to 7 min. or until crisp-tender. Remove vegetables with a slotted spoon and keep warm. Add shrimp and reserved dressing mixture to the pan. Cook and stir over medium heat until shrimp turn pink. Return vegetables to pan; heat through. Serve over rice.
Makes 4 servings.

Cumin Chicken with Apples

4 chicken legs with thighs
2 tbsp. butter or margarine
2 med. apples, chopped
2 sm. onions, halved and sliced
1 can (4 1/2-oz.) mushrooms stems and pieces, drained
1 tbsp. all-purpose flour
1 can (10 3/4-oz.) condensed cream of mushroom soup, undiluted
1/2 c. water
1 tbsp. ground cumin
1 tsp. Worcestershire sauce
3/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. chili powder

Hot cooked rice (4 servings, see box)
In a large skillet, brown chicken in butter. Transfer to a greased 13x9x2-in. baking dish. In the drippings, sauté apples, onions and mushrooms until apples are crisp-tender. Add flour, soup, water, cumin, Worcestershire sauce, salt and pepper; mix well. Pour over chicken. Cover and bake at 350° for 1 hr. or until the chicken juices run clear. Sprinkle with chili powder. Serve over rice.
Makes 4 servings.

Apple-Cinnamon Snack Mix

3 c. Apple Jacks cereal
2 c. pecan halves
1 c. whole blanched almonds
1 c. show mein noodles
1/2 c. sugar
1 tbsp. ground cinnamon
1/4 tsp. salt
1 egg white
In a large bowl, combine the cereal, nuts and chow mein noodles. In a small bowl, combine the sugar, cinnamon and salt; stir in egg white. Pour over the cereal mixture and toss to coat. Transfer to a greased 15x10x1-in. baking pan. Bake, uncovered, at 300° for 45 min., stirring every 15 min.
Makes 6 cups