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#### Stuffed Omelet Crepes

1 Recipe of Crepes  
6 eggs, lightly beaten  
1/3 c. water  
1/8 t. salt  
1/8 t. ground black pepper  
2 T. butter or margarine  
6 oz. Black Forest ham or smoked ham, diced (1 1/4 c)  
1/2 c. chopped green & red sweet pepper  
1/4 c. chopped onion  
2 oz. Tillamook cheddar cheese or cheddar cheese, shredded (1/2 c)  
Bottled salsa

Prepare homemade crepes, if using. (Extra crepes may be stacked with waxed paper in between, placed in freezer containers, & chilled up to 3 days or frozen up to 3 months). Meanwhile, in a medium bowl, combine eggs, water, salt, & pepper; set aside. In a large nonstick skillet heat butter over medium heat. Cook ham, sweet pepper, & onion in hot butter for 3–4 min. or until vegetables are tender. Pour egg mixture over ingredients in skillet. Cook over medium heat without stirring until mixture begins to set on the bottom & around edge. Using a large spatula, lift & fold partially cooked egg mixture so that the uncooked portion flows underneath. Continue cooking & folding over medium heat for 2–3 min. or until egg mixture is cooked though but is still glossy & moist. Remove from heat. Sprinkle with cheese. Cover & let stand 2 min. until cheese melts. To serve, divide egg mixture into 4 portions. On each of 4 plates overlap 2 crepes, browned sides down. Spoon 1 portion of the egg mixture onto overlapped crepes on each plate. Roll crepes around egg mixture. Top with salsa. Makes 4 servings.

**CREPES:** In a small mixing bowl combine 1 beaten egg, 3/4 c. milk, 1/2 c. all-purpose flour, 1 t. cooking oil, & a dash of salt; beat with a fork or whisk until smooth. Heat a lightly greased 6-in. skillet over medium heat; remove from heat. Spoon in 2 T. batter; lift & tilt skillet to spread batter. Return to heat; brown on 1 side only. (or cook on a crepe maker according to manufacturer's directions).

Invert over paper towels to remove crepe. Repeat with remaining batter, lightly greasing skillet occasionally. Makes 11 to 12 crepes.

#### Apricot Cakes for Two

1 (16 oz) pkg. pound cake mix  
1/2 c. water  
1/4 c. apricot brandy, raspberry liqueur, apricot nectar, or raspberry juice blended  
2 eggs  
1 recipe Apricot Butter Frosting  
Edible flower petals or whole edible flowers (opt)

Preheat oven to 350°F. Grease & lightly flour a 15x10x1-in baking pan. Set aside. In a large mixing bowl combine cake mix, water, brandy, & eggs. Beat with an electric mixer on low speed for 30 sec; beat on medium speed for 3 min. Spread batter in the prepared pan. Bake about 15 min. or until a toothpick inserted near center comes out clean. Remove pan to wire rack & cool for 10 min. Remove cake from pan & cool completely. Transfer cake to large cutting board. Using a 2 to 2 1/2-in round cutter, cut cake into 12 rounds. (Cube remaining cake scraps to serve another time with fruit, ice cream, or yogurt). For each cake, spread 1 T. of the frosting on top of 1 cake round. Top with a second cake round. Spread a thin coating of frosting on the sides of the cake to seal any crumbs. Let cakes stand, uncovered, 1 hr. or until crumb coat is set. To frost cake, carefully pick up each cake & add a thicker coating of frosting around the sides. Place cake on serving plate & frost top. Top each cake with edible flower petals. Makes 6 cakes (2 servings per cake).

**APRICOT BUTTER FROSTING:** In a large mixing bowl beat 3/4 c. softened butter until smooth. Add 2 c. sifted powdered sugar, beating well. Slowly beat in 1/3 c. apricot nectar or raspberry juice blend. Gradually beat in 7 c. sifted powdered sugar. Beat in enough additional nectar or raspberry juice blend to reach spreading consistency. Tint frosting a pale peach or pink color.

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## Scenic Hills Continued

Switzerland. This allows the restaurant to have a Swiss feel to it. "We wanted to offer a variety for our travelers."

For those who like to stay in a house, Scenic Hills RV Park also has Guest Rooms of Scenic Hills. Here one can experience the peace and quiet in Amish County's beautiful guest rooms with private baths. There are 2 guest rooms available. This works well with the RV Park.

But like all businesses, Scenic Hills has its own competition. Neighboring villages that offer similar RV parks, such as Winesburg and Walnut Creek working along with Millersburg to provide the best experience for their travelers.

When Hershberger was 18 years old, he traveled to Florida with his sister and her family in an RV. They enjoyed the trip so much that he believed that it could be something he would enjoy doing for a living.

Hershberger still takes trips with his family and travels south during the winter months. "We most often head to Florida to visit relatives and enjoy the warmer climate, but it is also an opportunity to see how people operate their own RV parks. We become the customer and are given a chance to see what we could do differently to better our park." Hershberger com-

mented.

Apart from the family road trips and full-time work with Scenic Hills, Hershberger and his family also enjoy going on missionary work projects. "We've been to Papua, New Guinea which is north of Australia quite a few times. I provide mechanical and financial help along with Bible School projects in a remote part of the jungle that is known as the Hauna Village which is located 100 miles from the end of the road." Hershberger said. He has also traveled to Haiti and Liberia, Africa. Samuel and his wife Mary work through Christian Aid Ministries (CAM). Their focus remains on disaster relief and the ability to bring help to those who are less fortunate. "We believe that we are to help our brothers in need and share our goods and services with them as well as spreading God's Word." Hershberger said, "When we come home from a Third World country, we just have a greater appreciation for the many blessings we have here in Ohio."

For more information about Scenic Hills RV Park visit [www.scenicillsvr-park.com](http://www.scenicillsvr-park.com). Find details about area activities at [www.ohacg.com](http://www.ohacg.com)

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