12 Wednesday, December 25, 2019 — The Cash-Book Journal



My name is Harper Raffety. I am 12 years old. I wish to become a chef someday. I also hope to go to Le Cordon Bleu. I plan to go to college and get a business degree, and then have a restaurant. If you would like me to publish one of your recipes, you can send it to me at harpercraff@gmail.com.

This is a good breakfast recipe for company over the holidays.

Monkey Bread

Ingredients:

4 (7.5 ounce) cans refrigerated biscuits

1 tablespoon ground cinnamon

- $1/2 \operatorname{cup} (1 \operatorname{stick}) \operatorname{margarine}$ or butter, melted
- 1/2 cup sugar 1/2 to 1 cup chopped pe-
- cans

1 cup brown sugar, packed **Directions:**

Unroll and separate biscuits. Cut each biscuit into gree oven for 30 minutes or 4 pieces. Combine granu-

lated sugar and cinnamon in a small, shallow bowl. Roll biscuit pieces to make round balls, then roll balls in sugarcinnamon mixture. Sprinkle chopped pecans between layers.

Stack biscuit pieces in lightly greased bundt pan. Combine melted margarine and brown sugar; pour over biscuits in pan.

Bake in preheated 350 deuntil done.

MasterMind Group course offered

"How Successful People weekly accountability for Think" is the topic of a putting the principles to prac-MasterMind Group which tice. The course includes 13 will be offered on Fridays, video lessons with John C. Jan. 10 through Feb. 21 at Maxwell on the 11 essential The Concourse, from 11 a.m. types of thinking, 13 applicato noon or 12:30 to 1:30 p.m. tion lessons and application

The MasterMind Group includes seven interactive sessions with John C. Maxcussing the content and 3580.

workbook.

Registration is available at www.glennpr.com. For more well Coach Jeff W. Glenn dis- information. call 573-270-

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AU You Can Eat - MO.49 Friday, Saturday & Sunday

Friday: Fish, Hushpuppies, Fries and Slaw Saturday (Buffet Style): Fish and Fried Chicken Sunday (Expanded Buffet): Fried Chicken, Meatloaf, Chicken & Dumplings, Fish, Whitings (Jack Salmon)

Food bank receives donation from Missouri **Pork Association**

Southeast Missouri Food donation, in partnership with Bank received 7,292 pounds organizations and farmers.

The Missouri Pork Association, Smithfield Foods Inc., Prairie Fresh Pork and Missouri pig farmers teamed up to provide 73,000 pounds of protein and \$5,000 to Feeding Missouri. This donation is part of the annual Hams Across America program, which highlights the industry's We CareSM ethical principles to contribute to a better way of life in local communities through pork product donations.

We know that many of our neighbors are in need of extra help this holiday season, with one in seven people in Missouri struggling with hunger," said Chris Chinn, director of the Missouri Department of Agriculture, who Dunklin, Madison, Missisis also a pig farmer. "Being good neighbors and helping those in need is important to Scott, Ste. Genevieve, Stodeveryone in our industry. This dard, and Wayne counties.

Smithfield Foods and Prairie of pork recently, thanks to a Fresh Pork, allows us to live partnership of pork industry the We Care ethical principles and share our love of the product that we produce."

The pork was distributed statewide to the six Missouri food banks, who are a part of Feeding Missouri. Feeding Missouri is a coalition of food banks that provides hunger relief programs in every county of the state. Southeast Missouri Food

Bank will distribute the pork products through its network of food pantries and mobile food pantries.

Southeast Missouri Food Bank provides food to 140 charitable and disaster relief programs in Southeast Missouri. The Food Bank's 16county coverage area includes Bollinger, Butler, Cape Girardeau, Carter, sippi, New Madrid, Pemiscot, Perry, Reynolds, Ripley,



Submitted photo

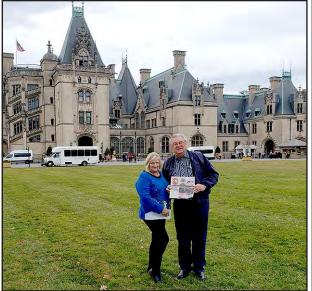
Chris Chinn, left, director of the Missouri Department of Agriculture, with Tom Ward, warehouse director for Southeast Missouri Food Bank.



Notice to **Intrepid Travelers:**

When you travel to exotic places around the world, have someone take a picture of you reading The Cash-Book Journal.

We will print that picture in a future edition of our newspaper. Submit photos by e-mailing them to cashbook@mvp.net, or bring (or mail) them to our office, 210 W. Main St., Jackson, MO 63755.





Submitted photo

Rally's Restaurant will open Dec. 27 at the intersection of Highways 61 and 25. The restaurant will be open at 10 a.m. seven days a week.

Rally's to open Friday

by Elane Moonier Features Editor

Checkers and Rally's will open Dec. 27 at the busy intersection of Highways 61 and 72 in Jackson. The new restaurant here is part of a nation-wide expansion which now includes nearly 900 restaurants across 28 states. Brent Anderson, vice president of operations, said that the company chose Jackson for the restaurant because it has been a staple community in southeast Missouri for many years. "It's continued growth made it an easy decision to open our first location here," he noted.

Customers can expect remarkably fast service at this drive-thru based business. 'We won't be your typical fast food restaurant," Anderson noted. "Our menu allows for every item to be cooked in 45 seconds or less and our goal is to have your food to you in under two minutes from order time.'

The menu is described as full of flavor, variety and constant innovation, led by the store's world famous French fries. 'Affordable indulgence' is the phrase the company uses, and they will be bringing new items to the menu at

unbelievable prices. The brand's consistent commitment to 'winning with food' has successfully driven its nationwide expansion with its indulgent food items and famously seasoned fries, deemed Restaurant Business #1 Most Craveable Fries for the second time within the last three years.

Plans are for the restaurant to remain open with extended hours on weekends for the late night crowd, to as late as 3 a.m. Anderson said that is the anytime attitude which makes their food available at almost all hours for patrons.

Annie Tucker will be the manager of Rally's, which is located at 113 West Jackson Boulevard. Phone number for the business is 204-4529.

"We are very excited to bring Rally's to southeast Missouri and specifically the wonderful community of Jackson," Anderson said. "From the absolutely incredible team we have assembled to the hyper-speed of our drive thru, along with the anytime attitude and our extended late hours, this will allow us to 'Wow' our customers with the most indulgent menu at an amazing price!"

Missouri Corn Scholarship applications now available

ers Association and Missouri Corn Merchandising Council will be awarding seven deserving students \$1,000 scholarships.

Applications for the Missouri Corn Scholarship Program are now available for high school seniors and college juniors pursuing a degree in agronomy or related area of agriculture.

High school senior applicants must be Missouri residents from a Missouri farm

The Missouri Corn Grow- agronomy or agriculture-related field. The scholarship funds will apply toward the senior year of expenses for college winners.

Missouri Corn Scholarship applications are available for download at www.mocorn-.org under the Resources tab. Interested students can also call the Missouri Corn office at 800-827-4181 to request an application.

Students must submit an application form, official high school or college tranor rural area. They must plan script, and at least one letter to attend a two- or four-year of recommendation to the

Closed December 23-26 Reopen Friday, December 27

Closed December 30-January 1 Reopen Thursday, January 2



Fri: 8am-9pm, Sat: 11am-7pm, Sun: 10:30am-3pm Located Inside the Cape Girardeau Regional Airport

Submitted photo

The CBJ at Biltmore Estate in Smokies Bill and Linda Freeman are celebrating Christmas in the Smokies, and were spotted reading The Cash-Book Journal at the Biltmore Estate.



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Missouri college or university and major in agronomy or agriculture-related field.

The scholarship funds will apply toward the freshman year of college expenses for high school winners. College applicants must also be Missouri residents from a Missouri farm or rural area, and currently a junior enrolled in a Missouri four-year college grams, visit www.mocornor university majoring in .org.

Missouri Corn office by Feb. 14, 2020, to be eligible. The Missouri Corn Scholarship Committee will review the applications, and recipients will be notified by mail on or before April 15, 2020.

This is the 24th year Missouri Corn Scholarships have been available. To learn more about Missouri Corn pro-

Dovin named to CMU dean's list

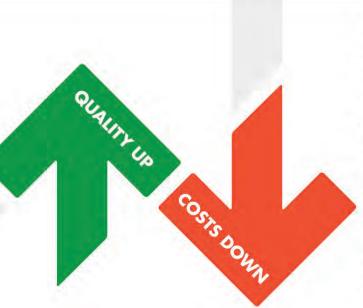
Catherine Hazel Dovin earned the honor of being included on the Central Methodist University dean's list for the fall 2019 semester.

To make the dean's list, students must maintain a minimum grade point average of 3.50 or above for the semester, among other criteria.

Dovin, of Jackson is currently majoring in marine biology on the main CMU campus in Fayette

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At Saint Francis Medical Center, we always put our patients and their safety first. For the third time in a row. we earned a Leapfrog Hospital Safety Grade 'A' - a testament to our impeccable auality and high safety standards.



At Saint Francis, quality, safety and cost reduction are our highest priorities. We received the Missouri Hospital Association (MHA) Aim for Excellence award in recognition of improved population health, patient experience and value of care.

In a world of escalating healthcare costs, you may be surprised to learn Saint Francis Healthcare System is **ONCE AGAIN** lowering prices. How? In healthcare, quality costs less. And we're able to leverage our exceptional quality ratings into lower operating costs - and then pass those savings on to you.

At Saint Francis, we think that's the right direction for healthcare, and the best way to serve our patients and community.

