



Alton Advertiser

Vol. XXV
<http://altonadvertiser.com>

June 23, 2021
Your home town advertising source

No. 52
<http://altonadvertiser.com>

CELEBRATE WITH A BANG!

M&M

Fireworks LLC

Market Street next to Brad's Barber Shop

Open Monday - Saturday

8 am - 8 pm

270-1195

**CLASSIFIED
ADVERTISING**

FOR RENT

2 bedroom house in Alton. 778-7770

0526tic

YARD SALES

1-1/4 mile down AA highway on right side, out of storage units, 8 am to 5 pm daily.

0630t2p

LOCALLY OWNED
and
Proud to be Your
Hometown Bank!

ALTON BANK

is now open at the new location at
28 Medical Drive in Alton
417-778-7211

Member FDIC

"Worth Changing Banks For"

**FILL DIRT
FOR SALE**

Contact Steve Ross

Alton, MO
417-270-0855
417-778-7241

dish

AUTHORIZED RETAILER

**Hillbilly
Satellite**

Alton, MO

Stephen Colley
417-270-1517



Dump truck, Trackloaders,
Backhoe, Brushhog,
Handyman
Call Dave Lockerby
417-372-1530

S&S Fabric

603 S. Market Street
Alton MO
417-270-2546

Longarm quilting,
sewing notions, baby
blankets, quilts and
fabric.

The Alton Advertiser is locally owned and locally published in Alton, Missouri, with a circulation of over 600 copies weekly in addition to internet readers.

This advertising paper is distributed each Wednesday at businesses and other locations in and around Alton, Missouri.

A complete listing of locations where the Advertiser is distributed is available online at www.altonadvertiser.com.

The paper is also available in color as a PDF file online at www.altonadvertiser.com.

All issues from 2014 through 2020 are archived on the web site at www.altonadvertiser.com/archived-issues.

Publisher/Editor: Allen Crider
Assistant: Ruth Crider



OREGON COUNTY PUBLIC WASTE

Owners: Bill & Todd Hornback

417-778-1429 (office)

(Leave a message and someone will call back)

Locally Owned and Operated!

Covering most of Oregon County (including: Mrytle, Couch, Riverton, Alton, Thomasville, Rover, and parts of Koshkonong)

Call today to get pricing for Residential and Business Service!



FUEL EXPRESS

Hwy 160 & P Hwy

417-778-7828

BBQ PLATES
1 Meat, 2 sides,
roll, 32 oz. drink
Friday

DAILY LUNCH &
DINNER SPECIALS

PIZZA:
\$8.99 1ST WED.
\$9.99 EVERY
SUNDAY

*** Happy Hour Everyday ***

11:00 am – 1:00 pm 3:00 pm – 5:00 pm

YOUR ONE STOP FOR CONSERVATION

HUNT BROS PIZZA & CATERING AND MORE!!!!

Store hours: Sun.-Thurs. 5 A.M.-10 P.M.; Fri. & Sat. 5 A.M.-11 P.M.

Storage Units Available

Alton Senior Center News

The Alton Senior Center, in partnership with SeniorAge invites you to swing by for a Hot Meal TO GO Thursday, June 24th. Alpine Chicken is on the menu! Served between 10:30 and 12:30. Mark your calendar for IN-CENTER dining as of July 1st! We're so excited to have you back. We'll have Bingo, Grief Support Groups, Gardening Classes and more! Have an activity suggestion? Give us a call! If you'd like to volunteer, have questions, or to learn about our homebound meal program call the center @ 417-778-7342! You can stay current by 'Liking' us on Facebook - www.facebook.com/altonseniorcenter.

Phone: (417) 778-7342

1st Class Pest and Termite LLC Customer Service is #1

From roaches and rats to spiders and ants, we kill them all.

We are the termite specialist!

Lady Bugs Bed Bugs

We stand behind our work!

Cell 417-270-0911

Owner: Wayne Simmons

Thank you for your business!

Coming Events (778-7295 or ads@altonadvertiser.com)

• Oregon County Farmers Market, Tucker Creek Walking Park, every Saturday through October, 9:00 A.M. – 1:00 P.M.

Jul 1: VFW and Auxiliary Post 1014 monthly meeting, Alton VFW Post, 6:00 P.M. Anyone eligible for membership encouraged to attend.

See additional events and information (when available) on our web site (<http://www.altonadvertiser.com/events>). Contact us to have your event included here and on the web site.

The *Alton Advertiser* is published weekly with the office located at 208 W. Old Street in Alton, MO. Mailing address: Alton Advertiser, 207 Simpson St., Alton, MO 65606. Phone: 778-7295 Fax: 778-7026 Cell: 270-1600 E-mail: ads@altonadvertiser.com URL <http://www.altonadvertiser.com>. We will accept almost any advertisement, excluding alcoholic beverages, but reserve the right to refuse any objectionable materials. Your ad must be in by **4:15 P.M. Monday** for that week's paper. Rates for classified ads are 21 cents per word with a minimum of \$2.10. Words printed in capital letters or bold are an additional 10 cents, or both capital and bold for an additional 15 cents. Display ads are \$5.25 per column inch.

We Would Like To Extend To You An
Invitation To Come & Worship With Us.



First Baptist Church of Alton

Hwy. 19 & Tucker Creek

Times of Service:

Sunday School.....9:30 AM

Morning Worship....10:30 AM

Wed. Team Kids....6 - 7:30 PM



ALTON UNITED METHODIST CHURCH

At the Corner of
Hodges and Vine

**When the storms of life
are raging,
help us, Lord,
to keep our eyes on you.**

Sunday Worship 9:00 AM
Pam Ekey, Pastor
417-778-6266

Come worship with us at



Riverton Baptist Church

Hwy 160 E at Y Hwy
13 miles east of Alton
417-778-6582 or 417-270-6276

Pastor: Josh Leitner

Times of Service:

Sunday School 9:45 AM

Morning Worship10:45 AM

Wednesday 6:00 PM



Alton Free Will Baptist Church

& Pastor: *Rev. Charles Trantham*
417-270-0097

Give you a cordial invitation to Services

Sunday School at 10:00 AM

Sun A.M. at 11:00 AM

*Can't make it to church due to illness or weather?
Listen to Pastor Charlie Trantham's Sunday Sermon at
<http://www.altonfwb.org>*

A world in despair needs churches that care

Ye are the light of the world. A city that is set on an hill cannot be hid." Matt. 5:14

Pleasant Hill Free Will Baptist Church

Pastor: Bro. Tim Deckard

Cell: 706-464-5956

Located on EE Highway and corner of county road 246

Services: Sunday School 10:00 a.m.

Sunday Worship 11:00 a.m.

Sunday Evening 6:00 p.m.

VICTORY FREEWILL BAPTIST CHURCH

Highway 19 South, Alton, MO 65606

Sunday School.....10:00 A.M.

Morning Worship.....11:00 A.M.

Wed. night Bible Study.....7:00 P.M.



Pastor: Seth Huddleston
Come join us to worship God

But thanks be to God, which giveth us the victory through our Lord Jesus Christ.

I Cor. 15:57

Come worship with Us at
Macedonia Baptist Church

Sunday School 9:45 A.M.
Singing & Announcements 10:45 A.M.
Childrens Church 11:00 A.M.
Church Service 11:15 A.M.
Sunday Evening Service 6:00 P.M.
Wed. Evening Bible Study 6:30 P.M.



North
on Hwy
19, left
on CR
408, 1
mile to
church

Pastor: Bro. Joby Steele
Childrens Ministry: Bro. Chet Sisco
Please listen to us on
<http://www.mbcaltontmo.org>

If we care about our remaining liberties we must at some point ...let politicians and bureaucrats know we will not tolerate further encroachment on our God-given rights to liberty.

Walter E. Williams

If you believe in equal rights, then what do "women's rights," "gay rights," etc., mean? Either they are redundant or they are violations of the principle of equal rights for all.

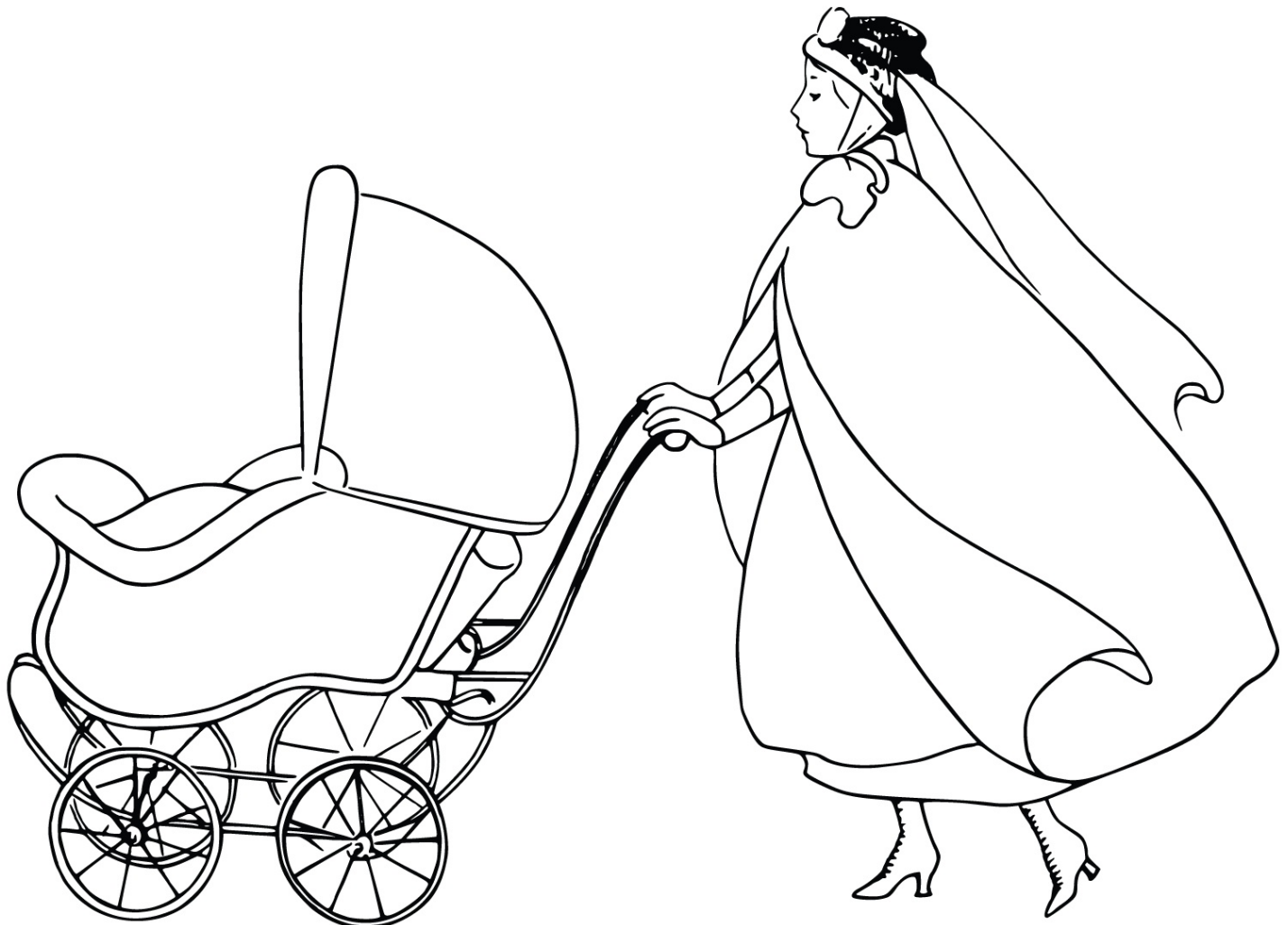
Thomas Sowell

No people will tamely surrender their Liberties, nor can any be easily subdued, when knowledge is diffused and Virtue is preserved. On the Contrary, when People are universally ignorant, and debauched in their Manners, they will sink under their own weight without the Aid of foreign Invaders.

Samuel Adams

COLORING CORNER

Bring your picture by the office after you color it and selected pictures will be posted on our website.





COOKING CORNER



Muffin with Ice Cream

2 cups all purpose flour with 3 tsp baking powder and a dash of salt

2 cups melted vanilla ice cream.

Mix lightly just till combined and stir in 1-1/2 cups blueberries. Bake in greased muffin tins at 375 degrees for 18-20 minutes.

Tea Spiced using Splenda

2 cups Tang

3/4 cup instant tea

1 large pkg. lemonade

1/2 cup sugar substitute (I use Splenda)

2 teaspoons cinnamon

1 teaspoon ground cloves

1 pkg. red hots (optional)

Mix thoroughly. Store in jar. Add 2 heaping teaspoons in a cup of boiling water.

Fresh Asparagus & Pasta

1 lb. fresh asparagus

1 med. onion, finely sliced

1 can diced pasta ready tomatoes

1 tsp. crushed red pepper

1 lb. pasta of your choice

1/3 c. oil

Wash and cut up asparagus, discarding hard bottom portion. Heat oil in skillet, saute' onion and asparagus until tender. Add tomatoes, simmer 10 minutes. Add crushed red pepper. Pour over cooked pasta.

Serves 4

Apple & Pumpkin Casserole

2-1/2 c. fresh pumpkin cut in small slices or chunks, pared

1-1/2 c. apples in lg. slices, pared

1/2 c. butter or margarine

3-1/2 tbsp. brown sugar

1 tsp. cinnamon

1/2 c. nuts, broken

Salt to taste

Prepare pumpkin and apples. Melt 3 tablespoons butter; combine with brown sugar, cinnamon, nuts and salt. Place a layer of pumpkin in a 2 quart casserole. Drizzle with butter mixture. Top with apples. Drizzle with mixture. Repeat. Dot with remaining butter. Cover and bake at 350 degrees for 45 to 60 minutes or until apple and pumpkin are tender.

Serves 4.

Pumpkin Bread w/ Apricot

1-1/2 c. canned pumpkin

1 c. sugar

1 c. oil

3 lg. eggs

2 1/4 c. flour

1-1/2 tsp. baking soda

1-1/2 tsp. baking powder

3/4 tsp. cinnamon

3/4 tsp. nutmeg

3/4 tsp. salt

1 sm. pkg. vanilla pudding mix

1-1/2 c. chopped dried apricots

1-1/2 c. chopped nuts

Combine pumpkin, sugar and oil, mix to blend. Beat in eggs. Combine flour, soda, baking powder and spices and add to pumpkin mixture. Fold in pudding mix, apricots and nuts. Mix. Pour into 2 greased 8 1/2 x 4 1/2 inch loaf pans. Bake 1 hour at 350 degrees. Cool 10 minutes and remove from pans.

Makes 2 loaves.

Salad w/ Cherry Pie Filling

1 lg. can cherry pie filling

1 c. sugar

2 sm. pkg. cherry Jello

1 sm. can crushed pineapple, drained

1/4 c. water

1 c. gingerale

1 sm. pkg. Cool Whip

Combine pie filling, water, and

sugar and bring to a boil. Remove from heat and add dry cherry Jello. Stir until dissolved. Cool, pour in gingerale. Add crushed pineapple and pour into 9 x 13-inch pan. Refrigerate until firm. Spread Cool Whip or whipped cream over top. Let set until topping is firm. Serves 6.

Egg Custard Pie

1/4 c. butter, softened

2/3 c. sugar

2 eggs

3 tbsp. Flour

3/4 c. evaporated milk

1/4 c. water

1 tsp. Vanilla

Nutmeg

1 unbaked pie shell

Cream butter, gradually add sugar, beating well. Add eggs and flour. Mix well. Stir in milk and water and vanilla. Pour into pie shell. Bake 20 minutes at 400 degrees then reduce heat to 300 degrees for 15 more minutes.

Historical Recipe – Fish Sandwiches

1 tablespoon butter

1 1/2 tablespoons minced green pepper

1 tablespoon minced onion

2 eggs, slightly beaten

1/4 cup milk

1/2 teaspoon salt

3/4 cup flaked canned or cooked fish

Toasted bread

Heat the fat and cook the green pepper and onion in it until they are tender. Combine remaining ingredients and add to vegetables. Cook over low heat or boiling water, stirring constantly, until thick and creamy. Serve hot on toasted bread. Makes 4 servings.

- Pay at the Pump
24 hrs a day with your
debit/credit card
- Laundromat

**QUICK
CONNECTION**
W. Hwy 160
417-778-6110

- PIZZA •
1st Wed of the month
\$8.99
Sunday
1 Pizza \$9.99 or
2 Pizzas & 1 2 liter
soda \$20.49

- Top Tier Conoco Fuel •
- Ethanol Free Premium Fuel •

• Happy Hour Everyday

11:00 a.m. - 1:00 p.m.; 3:00 p.m. - 5:00 p.m.

*** Now have hand-dipped ice cream ***

• • • Hunt Brothers Pizza • • •

- Come In & Check out our Daily Breakfast & Lunch Specials
- Always serving - fresh, never frozen certified beef burgers •

Life in Oregon County, MO



is a collection of stories about Oregon county assembled by Joe and Ruth Crider approximately ten years ago and published in two volumes. These books were out of print for several years.

In memory of Joe Crider, we have reprinted a limited quantity of both volumes and they are available at the Alton Advertiser office while supplies last.

Volume 1 – \$21.65

Volume 2 – \$32.50

A portion of the proceeds will be donated to the Alton Community Foundation's Vera Carhart Scholarship fund.

Prices include sales tax.

Government doesn't create resources. Government redistributes resources. For everyone the government bails out, there is someone they put into trouble dollar for dollar. You can't bail someone out of trouble without putting someone else into trouble.

Arthur Laffer

Inflation is always and everywhere a monetary phenomenon in the sense that it is and can be produced only by a more rapid increase in the quantity of money than in output. ... A steady rate of monetary growth at a moderate level can provide a framework under which a country can have little inflation and much growth. It will not produce perfect stability; it will not produce heaven on earth; but it can make an important contribution to a stable economic society.

Milton Friedman

Yes, there is a "secret to happiness"—and it is gratitude. All happy people are grateful, and ungrateful people cannot be happy. We tend to think that it is being unhappy that leads people to complain, but it is truer to say that it is complaining that leads to people becoming unhappy. Become grateful and you will become a much happier person.

Dennis Prager

It is a general popular error to suppose the loudest complainers for the publick to be the most anxious for its welfare.

Edmund Burke

