

## Providing Quality Care

FROM OUR FAMILY TO YOURS



We are pleased to announce that Clarview Nursing & Rehabilitation Center is the recipient of the American Health Care Association and the National Center for Assisted Living's (AHCA/NCAL) Quality Award, in recognition of the center's strong commitment to customer service and continuous quality improvement.

A special thanks to Clarview's employees, who have created an environment where residents feel valued, are well cared for and treated with the dignity and respect they deserve. You are what matters most.

...helping people live better

**CLARVIEW**  
NURSING & REHABILITATION CENTER

14663 Route 68, Sligo, PA 16255 814-745-2031

## All the right stuff & more!

### STORE DIRECTORY

Asian Express	676-5388
Bath & Body Works	677-7260
<b>Bon Ton</b>	<b>677-0400</b>
Champs Sports	678-5301
Claire's Boutique	676-0727
Curves	677-0891
<b>Dunham's Sports</b>	<b>676-5705</b>
Freedom Wireless	676-4620
FYE	676-1212
GameStop	677-0556
Goodwill Store	493-6239
GNC	676-6384
<b>JCPenney</b>	<b>676-2691</b>
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Kay Jewelers	678-2253
Kings Jewellery	676-0682
Kitchen Collection	678-6418
Lee Nails	677-6990
MasterCuts	677-8889
Matthew's Hallmark	676-9288
Maurices	676-2561
<b>Movies at Cranberry</b>	<b>676-6151</b>
Nells Crafts	678-2311
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<b>Ollie's Bargain Outlet</b>	<b>677-0834</b>
Pretzels Plus	676-6420
Regis Hairstylists	677-5221
Rite Aid	677-0445
<b>Sears</b>	<b>678-8369</b>
Shoe Dept.	676-9280
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Waldenbooks	676-3623

### Seasonal Stores

*Ellen's Ladies of the Mist*  
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*Picture This!*  
*My Gal's Goodies*  
*Day by Day Calendars*  
*Glass Gallery · Hickory Farms*  
*Hideout Leather & more!*



**CRANBERRY MALL**

Routes 322 & 257, Cranberry PA 16319  
(814) 676-2353 · [www.cranberrymall.com](http://www.cranberrymall.com)

### PINEAPPLE BREAD

3 large eggs  
1 cup oil (Crisco)  
2 cups sugar  
2 cups crushed pineapple, drained  
3 tsp. vanilla  
3 cups flour  
1 tsp. salt  
1 tsp. baking soda  
½ tsp. baking powder  
1 cup nuts

Cream eggs and oil, then add remaining ingredients. Mix well and place in 2 loaf pans that have been greased and floured. Bake at 325 degrees for 60 minutes.

**Destiny Smith**  
**Keystone High School**

### PIZZA BREAD

1 loaf frozen bread dough, thawed  
2 eggs  
¼ cup parmesan cheese  
¼ cup oil  
1 tsp. oregano  
1 tsp. garlic salt  
½ cup pizza sauce  
Desired toppings  
8 oz. mozzarella cheese

Roll out bread dough. Combine the rest of the ingredients except mozzarella and toppings. Spread over dough. Sprinkle cheese and desired toppings. Roll up dough like you would for cinnamon rolls. Bake at 350 degrees until browned.

**Phillip Miles**  
**Clarion-Limestone High School**

### PUMPKIN BREAD

Mix 2 cups sugar and 1½ cups Crisco oil. Set aside. Mix 4 well-beaten eggs and set aside. In another bowl, mix 3 tsp. baking powder, 3 tsp. cinnamon, ¾ tsp. salt, 3 cups flour and 2 tsp. baking soda. Add sugar and oil mixture to this, then add 2 cups canned pumpkin and 1 cup of chopped nuts, if desired. Now mix every-



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thing together. Pour batter into greased and floured bread pans. Fill ¾ of the way and bake at 350 degrees for 1¼ hours. Let cool on wire racks upside-down for 45 minutes. Makes 2 loaves.

**Shyla Johnson**  
**Allegheny-Clarion Valley High School**

### RAISED DOUGHNUTS

1 cup milk, scalded  
¼ cake yeast  
¼ cup lukewarm water  
1 tsp. salt  
1/3 cup butter  
1 cup light brown sugar  
2 eggs, well beaten  
½ tsp. nutmeg  
2 cups flour

Cool milk to lukewarm. Dissolve yeast in lukewarm water. Combine dissolved yeast with salt and about half of the flour, enough to make a stiff batter. Let rise for an hour. Add melted shortening, sugar, eggs, nutmeg and remaining flour. Let rise again; if too soft to handle, add more flour. Turn onto floured board, pat and roll to ¾-inch thick. Cut out with biscuit cutter and shape into balls between hands. Fry in deep hot fat (375 degrees). Makes about 2 dozen doughnuts.

**Lakenya Jacobs**  
**Union High School**

### SWEET BREAD

4 cups sifted all-purpose flour  
1 pkg. yeast  
1 egg  
½ cup hot water (100-110 degrees)  
2 Tbsp. honey

Combine yeast and hot water. Let stand for 2 minutes. Blend in egg. Add flour. Knead for 5-7 minutes. Let dough stand until doubled in size. Slice the bread 3 times across and then brush on honey to your liking. Bake at 350 degrees for 15-25 minutes or until golden brown. Makes 1 loaf, 8-12 slices.

**Justin Harshbarger**  
**North Clarion High School**