



Rhonda Shelley
Rhonda's Recipes

Breakfast dish is easy

Easy Easter Breakfast

- 1 lb. bulk pork sausage
- 1 large green pepper, chopped
- 1 medium onion, chopped
- 1 loaf (1 lb.) herb or cheese bakery bread, cubed
- 1 cup (4 oz.) shredded cheddar cheese
- 6 eggs
- 2 cups 2 percent milk
- 1 teaspoon ground mustard

In a large skillet, cook the sausage, pepper and onion over medium heat until meat is no longer pink; drain.

Place bread in a greased 13-inch by 9-inch baking dish. Top with sausage; sprinkle with cheese. In a large bowl, whisk the eggs, milk and mustard. Pour over the top. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350°F for 30 to 35 minutes or until a knife inserted near the center comes out clean. Let stand five minutes before cutting.

Lemon Coconut Squares

- 1½ cups all-purpose flour
- ½ cup confectioners' sugar
- ¾ cup cold butter, cubed
- 4 eggs
- 1½ cups sugar
- ½ cup lemon juice
- 1 teaspoon baking powder
- ¾ cup flaked coconut

In a small bowl, combine flour and confectioners' sugar; cut in the butter until crumbly. Press into a lightly greased 13-inch by 9-inch baking pan. Bake at 350 degrees for 15 minutes.

Meanwhile, in another small bowl, beat the eggs, sugar, lemon juice and baking powder until combined. Pour over crust; sprinkle with coconut.

Bake at 350 degrees for 20-25 minutes or until golden brown. Cool on a wire rack. Cut into squares. *Yield: Four dozen.*

Bake Sale Lemon Bars

- ¾ cup butter, softened
- ⅔ cup confectioners' sugar
- 1½ cups all-purpose flour
- 3 eggs, lightly beaten
- 1½ cups sugar
- ¼ cup lemon juice
- 3 tablespoons all-purpose flour
- Additional confectioners' sugar

Preheat oven to 350 degrees. In a small bowl, cream butter and confectioners' sugar until blended. Gradually beat in flour. Press onto bottom of a greased 13-inch by 9-inch baking pan. Bake 18-20 minutes or until golden brown.

Meanwhile, in a small bowl, whisk eggs, sugar, lemon juice and flour until frothy; pour over hot crust.

Bake 20-25 minutes longer or until topping is set and lightly browned. Cool completely on a wire rack. Dust with additional confectioners' sugar. Cut into bars. Refrigerate leftovers. *Yield: Four dozen.*

GLENNVILLE

Abandoned town once known as 'Athens of the South'

BY ED TRAINOR
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Glennville, in nearby Russell County was once described as "The Athens of the South."

Barbour County's Genealogy and Local History Society recently got a fascinating look into the roots and history of the community when David Mitchell explained his efforts to restore the Glennville Cemetery. Mitchell said the community rose from a rugged outpost to "The Athens of the South" in a mere 10 years.

He also read published accounts of events in the now nearly vanished community and described how the old cemetery came out of the earth as he burned the brush and bushes that claimed it when the community was abandoned.

A historic monument erected there by the Historic Chattahoochee Commission and the Russell County Historical Commission in 1980 states: "Glennville is one of the earliest white settlements in the old Creek Indian nation. James Elizabeth Glenn, who named the town, and his brother Thompson Glenn, arrived here in 1835, only to have to evacuate during the Indian uprisings of 1836 at which time all buildings were destroyed and the remaining settlers killed. Thompson Glenn is credited with effecting the removal to Columbus, Georgia of the entrapped citizens of nearby Roanoke, Georgia, during the same uprising. Glennville was resettled upon the removal of the Indians and rapidly attracted settlers and their social and cultural standards caused Glennville to be known as "The Athens of the South."

Another marker explains more about Glennville. "At its apex this town has collegiate institutes, finishing schools, a military academy, classic churches and stately homes. In 1854, John Bowles Glenn left here to establish a school at Auburn and became its first president of the Board of Trustees. This school in successive changes became Auburn University. Glennville was the home of the only known lynch mob that bought a newspaper advertisement, acknowledged the deed and published their names. The victim, a convicted murderer, was a member of a prominent Barbour County white family. The incident brought national attention to the town. The failure to



PHOTOS BY ED TRAINOR/TRIBUNE
David Mitchell presents slides showing how he discovered the cemetery and his work on clearing and rehabilitating the site.

accept the railroad, seen as an "intrusion on their way of living" proved to be the herald of the town's demise."

The victim described above was a family member of Seth Lore for whom Eufaula's Seth Lore Historic District is named. Lore is credited with laying out the city of Eufaula and naming the streets Livingston, Orange, Randolph and Eufaula.

He is said to have left the area before his cousin's murder but returned briefly or to affect revenge before being chased out again.



Grave markers and monuments from the Glennville Cemetery are visible again due to the restoration work of David Mitchell.

Healthy eating programs on tap

Eufaula City Schools and the Alabama Cooperative Extension Service will host the "Eat Healthy, Be Active" parent workshop this Thursday at ECS central office on State Docks Road.

According to an event spokesperson, topics will include: "What Food to Increase", "What Foods to De-

crease", "Balancing Calories" and "Get Moving!"

The program will be presented by Helen H. Jones of Alabama Cooperative Extension System. The event begins at noon and is open to the public.

Twelve Stones event

Twelve Stones Community

Gardens will present "Eating Healthy on a Budget" Thursday, March 21, in Eufaula.

The free event will be held at the Chattahoochee Courts Community Center on School Street from 4-5:30 p.m. According to event organizer Jeanetta Britt, participants of all ages will learn how to make good food choices on a bud-

get while establishing healthy eating habits. Basic couponing and budgeting skills also will be taught.

There also will be door prizes and snacks. The Alabama Cooperative Extension Service is helping sponsor the event.

For more information, call 687-4491.

From staff reports

ALAGA car show planned for Old Creek Town



TRIBUNE FILE PHOTO
The ALAGA Car Show, held annually at Old Creek Town Park, is one of the largest car shows in the Wiregrass. The event has raised several thousand dollars for charity.

FROM STAFF REPORTS

The 19th annual ALAGA Car Show is on tap for Saturday, April 20, at Old Creek Town Park.

All proceeds from the show, which features dozens of vehicles from Alabama, Georgia and Florida, will be donated to charity. The event will include music, food, a 50-50 pot and door prizes.

Vehicle registration will be held from 8 a.m. to noon with the awards presentation slated for approximately 2 p.m. Awards will be given to the top three entries in each class. Pre-registration cost is \$15 until April 12 and \$20 after April 12.

Categories include: Antique

ALAGA Car Show:

- Day:** Saturday, April 20
- Place:** Old Creek Town Park
- Time:** 8 a.m. to noon
- Registration:** \$15 until April 12; \$20 after April 12
- Awards:** Best of Show, Longest Distance Travelled, Best Club Participation

pre-1949, Street Rods Pre to 1941, Street Rods from 1946 and up, Full Custom, Firebirds, Mopar, Stock pre-1959, Stock 1960-69, Stock 1970-88, Restomod pre-1959, Resto-mod 1960-69, Resto-Mod 1970-88, Hi-performance Muscle Car 1964-74,

Chevy Stock/Restored 1955-57, Chevy Modified 1955-57, Camaro Stock, Camaro Modified, Corvette, Mustangs Stock, Mustangs Modified, Trucks Stock/Restored pre-1967, Trucks Modified pre-1967, Trucks Stock/Restored 1967-88, Trucks Modified 1967-88, Thunderbird, Motorcycles, Kit Cars, Model-A, Under Restoration (70 percent or less), Open and Rat-Rods.

There also will be awards for Best of Show, Longest Distance Travelled and Best Club Participation.

For more information call Fuzzy Aplin at 850-830-6787 or email caplin6190@aol.com.

Sponsors include Royal Purple and Billy Lawrence Chevrolet.