



Seneca East
Buckeye Central
Bellevue



Attica-Bellevue-Bloomville-Republic Local News



THE HUB



Serving Your Community Since 1896

Your Ohio Auction Source

Vol. 126 - No. 44
(USPS 036-600)

Thursday, November 24, 2022

Single Copy Price \$.75



Thanksgiving is Thursday, November 24th

THE HUB AUCTION NEWSPAPER
Your Ohio HUB Connection for Auctions
Partnered with over 80 Auctioneers

"WE'RE IN THE HEART OF IT ALL"

\$45.00
1 Yr. / 52 weeks
Subscription
See page 2

Serving 67 Ohio Counties

Stop by any participating
Kroger • Flying J Travel Plaza • Giant Eagle
• Books-A-Million • Mickey Mart
Complete Newsstand listing inside

Weekly Ohio Auction Paper

35 → Ohio
Auctions & Sales

See Page A2 for the Auction Guide Calendar

Auction Newspaper

Top Stories

- Attica Woman's Literary Guild - B1
- SE Cross Country 2022 Season in Review - B3
- Bellevue City Council Meets - B8
- Pie with Parents - Tiny Tiger Preschool - B2
- Buckeye Central Student Corner - B4 & B5
- Firelands FCU Host Finances 101 - B10

- Auctions: A2 - A8
- Church Page: B6
- Republic News: B3
- Amish Cook: B7
- Obituaries: B5
- Bloomville Gazette: B4
- Classified: A10
- Attica Hub: B1
- Bellevue Weekly: B8 - B10

How to Avoid Dry Turkey

Turkey makes a pleasing picture on the dinner table. However, some people insist that turkey is their least favorite component of the Thanksgiving meal. One of the biggest complaints is turkey tends to be dry.

There are many reasons why turkey can come out dry. Turkey is a lean meat, and Healthline reports that turkey has slightly less fat in its dark meat than chicken. Another reason why turkey may be dry is due to its poor breast-to-leg ratio. By the time one gets the leg meat to cook to temperature so it's safe for consumption, the breast meat often has dried out. Seeing how many people dive for the breast meat initially, they could dish up some dry bird.

There are many ways home cooks can prevent dry turkey this Thanksgiving. Consider these turkey-tending tips.

Brine your bird. According to ScienceBlogs, what causes a human to perceive a food as juicy may actually be his or her own saliva at work. Salty foods may stimulate the production of saliva in the mouth, helping the food to feel much more moist while on the palate. To adequately inject enough salt into the turkey meat, submerge it in a salt brine for a few days before cooking.

Watch your cook time. It's important to avoid overcooking the turkey, which will turn it as dry as the Sahara. Some turkeys come equipped with pop-up timers to help cooks gauge when to take them out of the oven. However, a more accurate tool is a digital food thermometer that can be set to go off when the turkey reaches the correct internal temperature.

Cook the turkey parts separately. As previously noted, the breast meat will likely reach the desired temperature before the leg meat. To fix this, take the turkey out of the oven when it reaches five to 10 degrees before safe temperature for the breast meat, around 165 F. (Remember, the meat will continue to cook while "resting.") Let guests "ooh and aah" over the picture-perfect turkey. Then cut off the legs and return them to the oven until they are done. Arrange the properly cooked breast and leg meat together on a serving platter.

Seneca East State Cross Country Meet

Submitted by Matt Schock, Coach

Seneca East Schools
Lilly entered the OHSAA Championships with hopes and dreams of building on her outstanding season and earning another All-Ohio finish (top 30). As the race went on it was clear she didn't have "her best stuff" as she was going to miss out on her goal of being in the top 10.

Despite not having her best stuff, Lilly was doing what Lilly does - gutting out a great race on her way to earning All-Ohio honors as she was running in 23rd place for the entirety of the second and third miles. As she entered the last part of the race, the point 1 (3.1-mile race), Lilly was still in 23rd place, laboring, and yet headed into the stadium for the finish - as she always does - FINISH.

After reaching the homestretch in front of the grandstands her body slowly shutdown as she went from a run, to a walk, to a half walk, and then ultimately to a crawl. Lilly then proceeded to crawl 120 agonizing, yet awe-inspiring meters to the finish line. It had taken her under 19 minutes to run around 4900-meters. The last 100-120-meters - an excruciating, yet again, awe-inspiring four minutes. Four minutes of putting one knee in front of the other in a crawl one "step" at a time. Lilly did this



Coach Matt Schock and Lilly Schiefer

repeatedly as she faced exhaustion, blurred vision, and dizziness.

There was never a doubt that Lilly would make it to the finish line. The look on Lilly's face in the pictures that have surfaced since the meet are exactly what they appear - the look of determination, grit, passion, and a gutsy girl fulfilling her goal - finish the race. Lilly finished the race after crawling to the finish in 155th place as she was passed by 132 competitors in the last 100-meters.

See Meet on B1

North Central Electric, CoBank, Grant \$11,500 to Seneca East Local Schools

Submitted by Addie Martin, Communications Specialist

North Central Electric Co-op Inc.

In partnership with CoBank, a national cooperative bank, North Central Electric Cooperative is proud to announce an \$11,500 grant to Seneca East Local Schools. The purpose of the funding is to purchase educational play equipment for the recently launched preschool program at Seneca East.

The CoBank Sharing Success matching grant program allows NCE to demonstrate "Concern for Community," one of its seven cooperative principles. Through

the program and this grant, NCE can support those in need and help foster the growth of a happy, healthy, and prosperous community education program. "As always, we are proud and honored to have a wonderful school like Seneca East in our neighborhood and grateful to be able to provide these funds to continue to educate, engage and encourage the youth of tomorrow," said Justis Clifford, Director of Communications. The cooperative continues to

partner with CoBank to assist schools, organizations, and the community with funding wherever possible.

For more information about NCE, CoBank, or the Sharing Success program, don't hesitate to contact NCE.



8 08805 93300 0

Death Notices

Ronald G. Edwards, 76, Clyde
William Ray Schenk, 79, Vickery



In Observance of Thanksgiving

The Hub office will be closed
Thursday & Friday, November 24 & 25, 2022.
Deadline for the December 1, 2020 issue will be
Monday, November 28 at 9 a.m.