

# County Crops Clinic set Dec. 7 in Flora

Carroll County Extension Educator Steve Nichols has announced the 25<sup>th</sup> annual Carroll County Crops Clinic will be held Dec. 7 at the 4-H Community Building in Flora. Registration will be from 9:15 to 10 a.m., with the program immediately following.

The morning program, which is approved for private applicator recertification, will consist of two

topics. Opening speaker will be Dr. Fred Whitford, who is in charge of the Purdue Pesticide Programs and is well-known as an after dinner speaker. He will give an update on a variety of topics relevant to all private pesticide holders. His presentation will be followed by his assistant, Cheri Janssen, who will discuss the new soybean fungicide labels.

Following lunch, which will be available at the clinic, Joe Needham, manager at The Anderson's Grain Terminal, Delphi, will speak. He will discuss Ethanol and Ethanol

production and other related hot topics. The final presentation will be an agricultural outlook by Chris Hurt of the Agriculture Economics Department at Purdue University.

The clinic is open to anyone interested in agriculture. Reservations may be made by contacting the Carroll County Extension Office at 765-564-3169.

For those wanting to receive recertification credit for their private applicators license, bring a PA permit, sign the attendance sheet, and pay the \$10 fee.



This week is a recipe wrap-up featuring family favorites from the Flora United Methodist Church. "The Fruit of the Spirit" may be purchased by contacting church members. Rounding out the recipes, as promised last week, are some more delectable desserts.

Gordon Waggoner's Crumb Pie is an old fashioned favorite made with staple ingredients from your pantry. Sarah Hanaway is known as one of Carroll County's famous pie champs. Her Champion Cherry Cheesecake Pie proves it. And, Mary Hayes' Candy Bar Pie is so decadent that you might just need a scoop of vanilla ice cream to cut the sweet taste (as Dolly Parton says).

Happy eating and Happy Thanksgiving!

**Gordon Waggoner's Crumb Pie**

**Bottom Part:**  
1 cup white Karo syrup  
1/3 cup sugar  
1 cup hot water  
1 tsp. soda  
2 unbaked pie crusts

Mix first four ingredients and place in pie crusts.

**Top Part:**  
2 cups flour  
1 cup sugar  
1/2 cup oleo  
pinch salt

Mix into crumbs and place on pie filling. Bake at 400 degrees for 15 minutes, then reduce oven to 325 degrees to finish baking. Do not over bake. Makes two 9-inch pies.

**Sarah Hanaway's Champion Cherry Cheesecake Pie**

1 (15-oz.) box refrigerated ready-to-bake pie crust  
1/2 cup sugar  
1 T. cornstarch  
2 (8-oz.) bricks third-less fat cream cheese, softened  
1 large egg

1/2 tsp. almond extract  
1 (21-oz.) can cherry pie filling  
white from 1 large egg (in a small bowl)  
1/3 cup sliced almonds

Heat oven to 350 degrees. Have ready a 9-inch pie plate. Fit 1 crust into pie plate. Unroll or unfold remaining crust on a cutting board; cut in half inch wide strips. Cover with plastic wrap; refrigerate. Mix sugar and cornstarch in a medium bowl. Add cream cheese; beat with mixer on medium speed until smooth. On low speed, beat in egg and extract until just blended. Spread batter evenly in crust. Spoon pie filling evenly over top. Beat egg white with a fork until foamy. Brush on pastry strips. Arrange about 8 strips evenly spaced across pie filling. Place 8 more strips diagonally over first strips to form lattice (discard remaining strips). Trip and press ends to bottom crust. Brush rim with egg white; press on almonds. Bake 50 to 60 minutes until crust is golden brown and cherries bubble. Remove to a wire rack to cool. Serve warm, at room temperature or cold. Can be baked up to 4 days ahead. Refrigerate covered. Serves 12.

**Mary Hayes' Candy Bar Pie**

5 (2.07-oz.) Snickers candy bars, cut into quarter-inch pieces  
1 (9-inch) pastry shell, baked  
12 oz. cream cheese, softened  
1/2 cup sugar  
2 eggs  
1/3 cup sour cream  
1/3 cup peanut butter  
2/3 cup semi-sweet chocolate chips  
2 T. whipping cream

Place candy bar pieces in the pastry shell. Set aside. In a mixing bowl, beat cream cheese and sugar until smooth. Add eggs, sour cream and peanut butter; beat on low speed just until combined. Pour into pastry shell. Bake at 325 degrees for 35-40 minutes or until set. Cool on wire rack. In a small, heavy saucepan, melt chocolate chips with cream over low heat until smooth. Spread over filling. Refrigerate for 2 hours or overnight.



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Flora Citgo &  
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Flora Pizza King  
The Flower Shoppe

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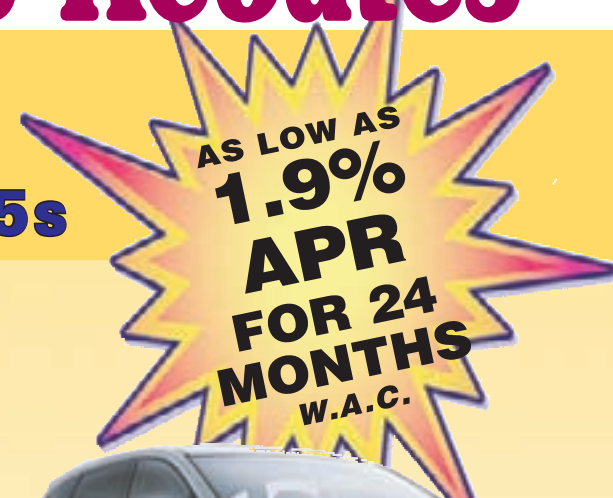
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**Drawing will be Dec. 17th**

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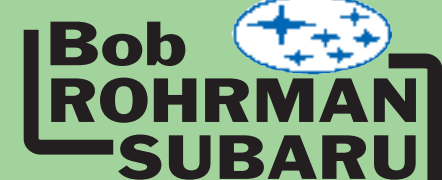


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