

# Williams' resignation

A new leader for Camden Elementary – maybe

By Debbie Lowe  
Staff writer

A farewell reception is planned for Camden Elementary Principal Debby Williams Oct. 23 from 2 to 5 p.m. in the Camden school gymnasium. The flyer received by the Comet read,

"This is an opportunity to thank Mrs. Williams for all that she has

done for Camden Elementary School and wish her well in her new position with the Department of Education."

When contacted for an interview, Williams refused to discuss the matter. Her e-mail reply to the request said, "I have not officially resigned yet, so I don't feel comfortable talking about it."

Delphi Community School Corporation Superintendent Ralph Walker confirmed Tuesday that no letter of resignation has been received from Williams.

"She's going to leave," he said. "She's announced it to the staff."

Walker said his understanding of the matter is Williams has not been offered the job with the State Department of Education in writing. She refuses to formally notify DCSC of her impending resignation without confirmation of the new position.

Walker said he was told that Williams' last day is Oct. 25.

DCSC board of school trustees scheduled an executive session Oct. 12 at 6 p.m. "to receive information about, and interview, prospective employees."

The next school board meeting is Oct. 23 at 7 p.m.

## Trail-blazing work day set

Comet staff report

A work day has been set for preparing a site for the Winamac/Stearns iron bridge that is being restored by canal and trail volunteers.

On Oct. 14 at 9 a.m., additional volunteers are being rallied to help with the site preparation at the VanScoy Trail behind Pizza Hut and Dairy Queen.

Anyone interested is invited to come to Canal Park and receive orientation for the various jobs. A free lunch will be served by the Psi Iota Xi sorority at noon.

Clearing of brush and debris will return the site to its former "looks" when this area was first a section of the historic Wabash & Erie Canal. Excavation will begin later in 2006 to recreate the canal. Many trees will have

to be removed to rehabilitate the canal and towpath. A new 300-foot long section of trail will be developed on the east side canal berm from behind Pizza Hut south to the bridge site.

At the bridge site there is presently another historic feature. The "sidecut," sometimes called a "slip," that brought canal boats east to the old edge of town will be exposed and recreated for a short distance. This busy waterway stub connected the commerce of Main Street with the mainline of the canal itself and ran from the present McDonald's restaurant site under Dairy Queen to the canal.

A stark change in the bridge site will occur with the removal of vegetation as most of this has not been seen or explored for years, except perhaps by

mushroom hunters.

"The slip is barely visible from the present VanScoy Trail on the opposite side, but when the bridge is placed at this confluence, a completely different view of the once busy intersection will be a treat to trail users," said Dan McCain, chairman of Delphi Historic Trails.

"Other towpath areas developed in a similar way upstream have at first alarmed the public," McCain said. "An example would be in Canal Park where decades of vegetative overgrowth, downed trees and debris choked the waterway. These changes to allow towing animals on land to pull a boat with a long rope lead to a better public understanding of how the canal operated."

The bridge will be set sometime next year.

## Bridge - A - Rama

High scorers for September are Pat Myer and Ginny Emerson with 4380 points. Helen Schilling and Joann Vianco and Rita Wingard and Donabelle Sieber tied for second and third place at 3480.

High scorers in each group went to: Jane Smith and Joann Vianco; Anne Briggs and Betty Trapp; Helen Schilling and Joann Vianco; Cleone Gruber and Donabelle Sieber; Tina Tyner and Betty Huffman; Melba Hughes and Sam Watkins; Pay Myer and Ginny Emerson; Marion and Jan Hathaway; and Ken and Joyce Murray.

All of the proceeds from Bridge-A-Rama goes for scholarships.

## 50-year pins



Dan Baker (left) and Steve Mills (right) of Mount Zion Masonic Lodge 211, received their 50-year pins Oct. 3 at the Camden lodge. Richard Elman (center) past grand master of the Grand Lodge of Indiana, made the presentations. Photo provided



For my fourth installment featuring recipes from Flora Presbyterian Church *Heavenly Delights*, I'm focusing on the main dish. To purchase these recipes (and 393 others for \$15), contact: Ann Brown (574-967-3261), Jackie Davis (967-3807) or Ava McGill (967-3793), all members of the cookbook committee.

Pat Oglesby of Denver and Flora's own Kathy King submitted Pizza Loaf. With its unique ingredients, this definitely ain't your mama's meatloaf! Patsy McCammack's Italian Beef will make you feel you're in a world famous deli. Barb Mayfield shares her recipe for Party Pork Tenderloin. And, Tennille Martin's Crockpot Chicken Cordon Bleu couldn't be simpler or tastier.

Next week: sweet endings. Happy eating.

**Pat Oblesby's and Kathy King's Pizza Loaf**

1 egg  
1 (10 1/2 oz.) can pizza sauce  
1/4 tsp. pepper  
2 lbs. ground beef  
14-oz. can mushrooms  
1 (6-oz.) pkg. mozzarella (4 slices)  
1 1/2 tsp. salt  
3 C. cornflakes  
1/4 C. onion, chopped

Place egg, pizza sauce, salt, pepper and cornflakes in a large mixing bowl. Mix thoroughly. Add ground beef, onion and mushrooms. Mix. Press half the meat mixture in ungreased 9x9x2-inch baking pan. Place 2 slices cheese on meat. Press remaining meat over cheese. Bake at 350 degrees for an hour. When done, cut remaining cheese into strips and place on top. Return to oven until melted.

**Patsy McCammack's Italian Beef**

5-lb. rump or sirloin tip roast  
4 tsp. crushed red pepper

2 tsp. basil  
1 tsp. oregano  
1 pkg. dry onion soup mix  
4 C. water

Place all ingredients into covered oven pan. Cook for 4-5 hours in 325 degree oven. Cook a day ahead of serving. Refrigerate overnight in liquid. Slice the meat thin. Put back into liquid. Warm to serve.

**Barb Mayfield's Party Pork Tenderloin**

1 1/2 -2 lbs. pork tenderloin  
1 1/2 C. salad oil  
1 T. black pepper  
2 T. dry mustard  
1/3 C. fresh lemon juice  
1/2 C. white wine vinegar  
1 1/2 tsp. minced parsley  
2 cloves garlic, crushed  
3/4 C. soy sauce  
orange marmalade  
stir fry sauce

Combine oil, soy sauce, pepper, mustard, lemon juice, vinegar, parsley and garlic. Pour over pork tenderloin and marinate in refrigerator for 24 hours (large zip top bag works well). Drain and reserve for basting. Preheat oven to 350 degrees or prepare outdoor grill. Cook, basting frequently for 40-45 minutes or until internal temperature reaches 165 degrees. Glaze with orange marmalade mixed with stir-fry sauce.

**Tennille Martin's Crockpot Chicken Cordon Bleu**

4-6 chicken breasts, pounded then  
4-6 pieces of ham  
4-6 slices Swiss cheese  
2 cans cream of mushroom soup  
1/4 C. milk

Layer a slice of ham and cheese on each chicken breast. Roll up and secure with a toothpick. Place chicken in crockpot. Combine soup and milk; pour over chicken. Cover. Cook on low for 4-6 hours or until chicken is done.

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## Announcements

**FLORA AND DELPHI HOMEMAKER CLUBS** will meet in October to learn the importance of iron and Vitamin C in the diet. Flora group will meet Oct. 12 from 9 to 11 a.m. at the 4-H Community Building in Flora. The Delphi group will meet Oct. 17 from 9 to 11 a.m. at First Presbyterian Church in Delphi. For more information, call Joanne Lytton at (765) 564-3169.

Birthright of Delphi is hosting a no-strings-attached **VOLUNTEER CALL-OUT**. Birthright is an emergency pregnancy service that offers free and practical help and alternatives to abortion to those experiencing an unplanned or crisis pregnancy. Potential volunteers may come to the Birthright office at 202 W. Main St., Delphi, on Oct. 16 between 5 to 8:30 p.m. to learn how they might help. Training will be scheduled for those interested. For information, call Holly at (765) 564-2620.

Carroll County Junior Leaders are sponsoring a **FALL PARTY** for youth in grades kindergarten through grade four. The party will be Monday from 6:30 to 7:30 p.m. at the 4-H Community Building in Flora. Activities include games, prizes, and crafts. For questions, call the 4-H office at (765) 564-3169. Junior Leaders are asked to arrive at 6 for set-up.

An open house in honor of outgoing **CAMDEN ELEMENTARY PRINCIPAL DEBBY WILLIAMS** will be held Oct. 23, from 2 to 5 p.m., at the Camden Elementary

## Smith-Shuler exchange vows



Brooke Smith and Jeff Shuler exchanged marriage vows during a double ring ceremony held July 1 at the Delphi United Methodist Church. Pastor Todd Ladd officiated the 5:30 p.m. ceremony.

Vocalists were Leah Abbott and Laurie Kinzie. Violinist was Joshua Anliker.

The bride is daughter of Paige and Debbie Smith of Delphi. Parents of the groom are Alan and Kathy Shuler of Camden.

Matron of honor was Laura Shuler of Bloomington, Ill., and maid of honor was Kayla Rossetter of Delphi. Bridesmaids were Sydney Smith of Delphi, sister of the bride, Tara Hutsell of Westfield, and Morgan Myers of Lafayette.

Junior bridesmaid was Alyson Smith, sister of the bride, of Delphi.

Flower girls were Kaitlyn Landis, niece of the groom, and Lillie Smith, cousin of the bride, both of Delphi. Ring bearers were Gavin Shuler of Bloomington, Ill., and Tyler Landis of Delphi, both nephews of the groom.

The groom's brother, Kevin Shuler of Bloomington, Ill., performed the duties of best man. Groomsmen were Chris Landis of Delphi, brother-in-law of the

groom, Greg Wilson of Westfield, Brandon Rader and Tyler Smith, cousins of the bride, and Tanner Cripe, all of Delphi.

Ushers were Nelson Smith, Gil Smith, and Gary Rader, uncles of the bride, and Kevin Cripe, all of Delphi.

A reception was held at the Ramada Inn in Logansport. Kim Cripe was hostess.

Guest registrars were Jennifer Landis of Delphi, sister of the groom, and Erin Mills of South Bend. Gift attendants were Janet Smith, Shari Smith, Shannon Rader, and Vicki Isaacs, all aunts of the bride and of Delphi.

The bride, a 2003 graduate of Delphi Community High School, is a senior at Indiana University Kokomo where she is studying nursing.

The groom is a 1998 graduate of Delphi Community High School and a 2005 graduate of Purdue University with a family and consumer science degree in financial planning. He is employed at Family Services Inc. in Lafayette as a senior financial counselor.

Following a one-week wedding trip to St. Petersburg, Fla., the couple is residing at 912 E. Monroe St. in Delphi.



**OCTOBER DOORBUSTERS**



**30 Tine Poly Leaf**

(640-6029)  
Sale Price **\$6.79**

**2-Pack Enforcer Mouse Killer**

(513-9266)  
Sale Price **\$1.49**

**Plastic Paint Roller**

(#PRI00500)  
Sale Price **\$ .79**



**Delphi Hardware & Paint**  
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**Rossville Hardware & Paint**  
348 W. Main - 765-379-9947  
**Brookston Hardware & Paint**  
SR 43 North - 765-563-0505

**First Step Preschool's 2nd Annual CHICKEN BASH**  
ALL YOU CAN EAT BROASTED CHICKEN  
Catered by Mr. Happy Burger  
**WED. OCT. 25, 2006, 4:30 - 7:00 P.M.**  
4-H Building, Carroll Co. Fair Grounds  
Adults - \$7.00 Children 8 yr. & under - \$3.50  
Purchase tickets in advance:  
First Step Preschool Students or Payne's Pharmacy  
Limited Tickets at the door. Carry Outs Available  
Ten "GIFT BASKETS" to be raffled

**Women's Event**  
Women of all ages are welcome  
First Christian Church, Disciples of Christ, presents  
**Jackie Weaver**

## "Encouraging Truth Ministry"

Speaking from her heart, where God has placed His messages. Jackie Weaver's talks are always fresh and spirit-filled. Jackie is a licensed minister. She has recently launched Encouraging Word Ministries, which combines her gifts of speaking, prayer and art.

Her award-winning artwork has been used in missions all over the world, and she has been exhibited in the Indiana Hoosier Salon. Born and raised in Wabash, Indiana, Jackie Weaver has been a resident of Roann, Indiana for nearly 25 years. She is a wife and the mother of four young men.

**Saturday, October 28th - 8 to Noon**

8 a.m. Registration Begins - Continental Breakfast served from 8-8:45  
Child care will be provided (please pre-register - limited availability)  
**\$5 Per Person in advance - Day of Event \$7.50**

Call for Tickets 574-967-4246  
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