



# April Showers Bring Great Savings!



Family Pack  
**Fresh Lean Ground Round** **1.99** 1 lb

US Inspected  
**Whole Bone-In Pork Butt** **1.29** 1 lb

**Dole** Baby Spinach **2/4**  
5-10 oz bag, Selected Varieties

**Dole** Salad Blends or Spinach Blends **2/4**  
7 oz box, Selected Varieties

**Banquet** Pot Pies **10/3**  
30-100 oz box, Selected Varieties or Tide To Go, 3 oz pkg

**Tide** Liquid Laundry Detergent **2/11**  
50-100 oz box, Selected Varieties or Tide To Go, 3 oz pkg

**IGA** Orange Juice **2/4**  
64 oz jug, 2% Sugar or Unsweetened

**Prairie Farms** Milk **4/5**  
64 oz jug, 2% Sugar or Unsweetened

**Stone Ridge** Premium Ice Cream **2/4**  
16 oz pkg, Selected Varieties

**Northern** Bath Tissue **2/11**  
8 roll pkg, Selected Varieties

**12 pk Coke Products** **3/11**

PRICES EFFECTIVE MON., APRIL 23 - SUN., APRIL 29, 2007

AUTHORIZED RETAILER

WIC

100% GUARANTEE everyday 7 am - 10 pm

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NOW AVAILABLE US POSTAL STAMPS

Ship where you shop

# Variety store opens in Flora

By Jennifer Archibald  
Staff writer

Sandy's Variety Mart has opened in Flora at 39 South Center Street.

Owners are Sandy Sterling and Flora Roudebush.

They said their idea in opening the store was to offer local people a wider range of merchandise than is now available, and at a discounted price.

As their store name indicates, they offer a wide variety of items, including radios, stereos, small appliances, greeting cards, housewares, clothing and baby items, tools, cleaning, paper, and food products, and much more. Everything in their store is new.

"We purchases greeting cards from a subsidiary of Hallmark," Roudebush said. "We purchased 3,000 cards to begin with." All their cards are 45 cents each.

One thing you might not expect to find at a discount store is fine jewelry.

"We have 10k, 14k, and 18k gold," Roudebush said. "We have genuine gold and genuine jewels. They come with a certificate of authenticity."

The owners say they will pay particular attention to seasonal items. So far, for spring and summer, they have plant stands and pots, bird feeders, bird baths, grill accessories, and fishing poles.

"We're able to offer at a discount price because we buy from liquidations, overstocks, and in bulk sales," Roudebush said.

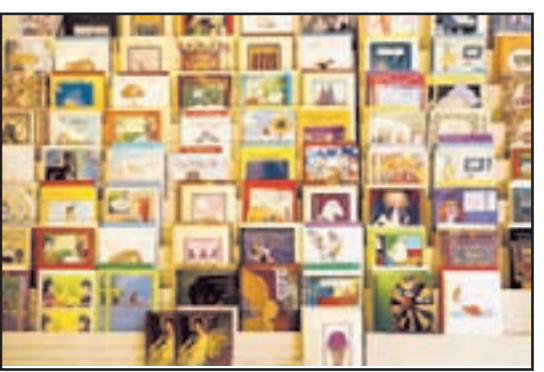
In trying to seek out advice from other small-town locally-owned variety stores, they found out there aren't many. They

said most variety and discount stores these days are chain stores.

They said their success will depend on the support from the community.

They're also looking for input from the community on the type of merchandise that people would like for them to carry.

The owners said as they find new distributors, they expect their inventory to change quite a bit from week to week.



Sandy's Variety Mart has a large variety of greeting cards



Three-piece bistro set and other spring and summer items are offered at Sandy's Variety Mart

Dr. Thayer's Nutrition Center  
**10% Off VITAMIN SALE**  
With coupon  
9 N. Earl Ave., Lafayette  
Mar-Jean Village 765-447-0163

**GENERAL OPTOMETRY & CONTACT LENSES**

**Dr. D.J. Harmon**  
Optometrist

103 S. Howard St., Flora  
(next to Video Express)  
Mon., Wed., Thurs., Fri. - 9am - 5pm  
Tues. - 10am - 8pm - Sat. - 9am - 1pm

574-967-4221

Now a Davis Vision Provider accepting Chrysler patients

**HOOSIER HOME COOKIN'**  
with Allison Meadows

Continuing from last week's column, I'm sharing more of my favorite "copy cat recipes" from my growing files. This week's installment will make you think you've just left the interstate and are waiting for your table in a front porch rocking chair!

Famous Hash Brown Casserole is not just good for breakfast. Serve it as a supper side to rave reviews. And, for dessert, try the Coca Cola Fudge Cake or Caramel Bread Pudding. The pudding is my all-time favorite, but is no longer on the menu.

Happy eating!

sugar in a large Dutch oven. Bring to a boil. Meanwhile, combine baking mix, sugar and milk, stirring with a fork to make a thick dough. When water comes to a boil, drop dough by the tablespoonful into boiling water (make about 14 dumplings). Cover and simmer for about 20 minutes. Uncover and cook for 10 minutes more, basting in liquid often. Remove pan from heat. Remove half of the dumplings to a greased 8-inch baking dish. Sprinkle with pecans and plumped raisins. Put remaining dumplings on top. Set aside. To make caramel sauce, strain dumpling cooking liquid into a heavy 3-quart saucepan. Bring to a boil, stirring constantly. Add brown sugar, stirring well and boil for 2 or 3 minutes until sugar is dissolved and sauce is the consistency of smooth gravy. Spoon sauce over dumplings. Cool 15 minutes. Cover and refrigerate. Microwave each portion and serve with a scoop of vanilla bean ice cream (this is incredibly good)!

**Famous Hash Brown Casserole**

- 1 bag frozen country style hash browns
- 1 T. vegetable oil
- 1/2 C. onion, chopped fine salt and pepper to taste
- 2 C. Colby cheese, shredded
- 1 can cream of chicken soup
- In a large skillet, heat oil on medium. Cook hash browns and onions until tender and brown. Season to taste. Drain and set aside. Mix cheese and soup together in a separate bowl. Add hash browns to coat. Pour mixture into a greased two-quart casserole and bake at 350 degrees for 30 minutes or until golden brown.

**Coca Cola Fudge Cake**

- 1 C. Coca-cola (not diet, not zero)
- 1/2 C. oil
- 1 stick margarine
- 3 T. cocoa
- 2 C. sugar
- 2 C. flour
- 1/2 tsp. salt
- 2 eggs
- 1/2 C. buttermilk
- 1 tsp. baking soda
- 1 tsp. vanilla

**Caramel Bread Pudding**

- Sugared Pecans**
- 2 T. butter
- 1 T. sugar
- 2 oz. pecan pieces
- Plumped raisins**
- 1/3 C. raisins
- 1 C. boiling water
- 1/2 C. shredded coconut
- Bread (Dumplings)**
- 6 C. water
- 1/2 C. sugar
- 3 C. baking mix
- 1 C. milk
- 1 T. sugar
- Caramel Sauce**
- 1 C. packed brown sugar liquid from dumplings

In a medium saucepan, bring Coke, oil, margarine and cocoa to a boil. In a big bowl, mix the sugar, flour and salt. Pour in the boiling liquid and beat very well. Add eggs, buttermilk, soda and vanilla and beat well. Pour into a greased and floured sheet cake pan and bake for 20-25 minutes at 350 degrees.

**Frosting**

- 1/4 lb. margarine
- 3 T. cocoa
- 6 T. cream or milk
- 1 tsp. vanilla
- 1 C. chopped pecans
- 1 lb. powdered sugar

In a saucepan, combine butter, cocoa and milk and heat until butter is melted. Beat in vanilla and powdered sugar and stir in pecans. Spread on hot cake. Cool before serving.



## Join us at the 25th Annual St. Vincent Frankfort Hospital Health Fair

Local residents are invited to participate in the fair from 7-11 a.m. Saturday, May 5 at Clinton Hall at the Clinton County Fairgrounds. Also be sure to visit the Kiwanis Pancake Breakfast and the Clinton County Farmers Market.

Health screenings include cholesterol, glucose, lung function, blood pressure, body mass index and bone scan. Educational materials will be available at over 50 booths. There will be refreshments and entertainment.



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