

Mann 25th anniversary



Mike and Rhonda Mann recently celebrated their 25th wedding anniversary. Mann and the former Rhonda Dowden were married Nov. 27, 1982, in Burlington. He works for Fed Ex and she

is a homemaker. They reside in the Cutler area.

The couple has three children, Cheyanna Brown, Louis W. Mann, and Trenton Mann, and four grandchildren.

Callout meeting set for county queen contest

Comet staff report

A call out meeting for the 2008 Miss Carroll County 4-H Fair Queen Contest has been set for March 13 at the Camden-Jackson Township Public Library, Camden.

Any girls ages 16-21 interested in competing in the pageant should attend. Information concerning pageant rules will be explained, as will the schedule for summer activities. Other meeting dates will be given.

For questions and answers, Miss Carroll County 2007 Desiray Simmons will be available.

The second and final call out meeting will be April 16 at the Delphi United Methodist Church at 6:30 p.m. The meeting will include color analysis, hair style suggestions, and completing pageant forms.

Any interested girl who wants to participate and cannot attend should contact Miss Carroll County Queen chairperson Deb Foreman at 574-686-2674 or by e-mail at missdebfore@yahoo.com or the Purdue Extension office at 765-564-3169.

Engagements

Phillips-Baker



Joseph and Rebecca Phillips of Deer Creek announce the engagement of their daughter, Erica L., to Scott A. Baker. He is the son of Pat and Janet Baker of Camden.

The bride-elect is a 2002 graduate of Phillips Home School. She obtained her CDA in early childhood education from Ivy Tech State College and is now employed as a Head Start teacher at Area Five Agency in Logansport.

Her fiancé is a 2004 graduate of Delphi Community High School and is employed as a service technician at Allen's Auto in Flora.

A May 17 wedding is being planned.

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80th Birthday

A celebration is planned to honor Ina Small for her 80th birthday. The open house will be held from 1 to 4 p.m. Sunday at 11160 N. Lower Lake Shore Drive, Monticello.

For directions or more information, call 1-800-955-7337.

Business Briefs

JEFFREY L. KESSLER has become the Lafayette Bank and Trust Company's new chairman of the board, replacing Robert J. Weeder who retired from the post at the end of the year.

Kessler has been on the Bank's Board of Directors since 1998 and has served as the Bank's Audit Committee chairman. He is co-owner of Stall & Kessler's Diamond Center.

Lafayette Bank and Trust Company serves Tippecanoe, Carroll, White, and Jasper counties and is a wholly owned subsidiary of First Merchants Corporation.

SUN & SUDS, 122 W. Columbia St., Flora, has been taken off the market and is no longer for sale. The business is now only a laundry; the tanning bed and bakery businesses have been closed.

Hours for the laundry have been expanded to seven days a week from 7 a.m. to 9 p.m. Later hours will probably be put into effect during the summer.

Owner Pat Meade indicates that she will not be as involved in the business as she has the past few years when she and her late husband, Charlie Meade, ran the business. Dale Seward will be handling the day-to-day operations.

"The customers have been great and I thank them so much," said Meade. "Dale has agreed to help me out and will probably be more available than what I will be. Rest assured, we will be open as always."

Expanded vending items and more folding tables have been added. After hours washings are available by making arrangements with Seward by calling 812-988-8058.

Wednesday Forum

Members of Wednesday Forum met for lunch at Solomon's Grille in Delphi for the February meeting.

Nancy Klinker shared information and mysteries associated with Lake Cicott in Cass County. She said the pure waters of the natural lake could be the sole remaining surface evidence of the ancient Teays River, which drained the eastern half of the continent in the days of dinosaurs.

Flora Lions Club

At recent meetings, Alan Jackson, representing the Carroll County Community Foundation, gave a presentation on how that philanthropic organization provides opportunity, service and support for the community of Carroll County and its citizens. Charles Huckstep, Carroll Jr.-Sr. High School principal, gave a "state of the school" address. Among some of the concerns and goals of the school corporation addressed were: dropout prevention, cost of keeping quality teaching staff, and further statewide school consolidation possibilities.

Pat Meade was inducted as the newest member of the club.

Plans are already underway for the Flora Hog Jog. This will be the club's third year of sponsoring the annual event. The date will be June 21 at Flora Community Park.

The next regularly scheduled meeting will be at 6:30 p.m. on March 4 at the Flora First Christian Church fellowship hall.

Classy Classics EH

The February meeting of the Classy Classics EH Club was held at the Burlington Library with nine members present. Elgie Avery was the hostess.

Pat Rodgers gave devotions entitled "On Growing a Boy." Diana Alter conducted the

Announcements

Honan Hall at the intersection of Monroe and Union streets in Delphi will be the host site for an **AMERICAN RED CROSS BLOOD DRIVE** Feb. 21 from 11:30 a.m. to 5:30 p.m. Call (800) GIVE-LIFE to schedule a blood donation appointment.

CARROLL COUNTY DEMOCRATIC CENTRAL COMMITTEE will meet Feb. 21 at 6 p.m. at the Flora Pizza King.

Meetings

business meeting, and the new slate of officers was approved.

Members will need to turn in their total number of volunteer hours at the next meeting. It will be held at the home of Pat Rodgers on March 10.

Loretta Lambert received the attendance prize.

Cookie plates were assembled and assigned to members for distribution in the community.

Double Dozen EH

Double Dozen Extension Homemakers met Feb. 5 at Faith Lutheran Church with Wilma Robeson as hostess. She also gave devotions.

Nine members responded to roll call.

The anniversaries of Susie Dyke and Virginia Marcellino were honored as well as the birthdays of Margie Albaugh, Mary Ellen Johnson, Barbara Dillon, and Wilma Robeson.

The group made a monetary contribution to the Mental Health Association and to the Flood Relief Program, and will sponsor an

Open Class Award.

The lesson, "Family/Friends Game Night," was presented by Barbara Dillon with everyone participating.

For Health & Safety, Virginia Marcellino emphasized the importance of breakfast for ultimate productivity throughout the day.

Helen Forgey was the prize winner.

The next meeting is March 4 with Elizabeth Downham as hostess.

Channel 2

Programming for Feb. 20-27 is listed below:

Wed., Feb. 20 - 7 p.m., Live in studio Flora Tiger Cubs introduce themselves while at the studio for a tour; Delphi vs. Clinton Central boys' basketball game.

Fri., Feb. 22 - 8 p.m., Live audio of Rossville vs. West Lafayette boys' basketball game, www.broadcastsport.net.

Sun., Feb. 24 - 9 a.m., Live worship service, Flora First Baptist Church; 7 p.m., Worship service from Flora United Methodist Church taped earlier that day; Delphi City Council (taped 2/4).



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Ina Small is 80 this year, so we are having a celebration!



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Lasagna has to be one of my all time favorite comfort foods. You just can't get any better than layers of cheese, rich sauce and perfectly cooked pasta. This week, I'm sharing my personal recipe, perfected through the years. I was always taught by my mom to make my sauce from scratch, but I've found a short-cut that I think has stellar results. I'm also going to share my favorite brand names on the things that really matter. I've been told by a very special cook in Delphi (Concetta Hamilton) that you should be careful not to over salt your lasagna. Cheese has a high sodium content, therefore, go light on the shaker in your sauce! Oh, and there seems to always be some controversy with regard to cottage cheese or ricotta. I definitely favor the latter. I'll warn you: be prepared to serve an army or at least have some freezer space. This recipe will make three generous 9x13 pans. It takes a little time, but it's well worth the effort.

Next week, I'll share a couple more of my favorites.

Happy eating!

Allison's Almost Made from Scratch Lasagna

Sauce

- 2 lbs. ground chuck
- 1 lb. ground Italian sausage
- 1 very large onion, chopped
- 1 T. minced garlic (the kind in a jar, not dried)
- 1 tsp. minced garlic
- 1/2 tsp. garlic powder
- 1 T. olive oil
- 1 T. Italian seasoning
- salt and pepper to taste
- 1 large can tomato paste
- 1 jar Kroger four-cheese spaghetti sauce (can)
- 2 jars Kroger tomato basil spaghetti sauce (jar)
- 1 jar water

In a large Dutch oven, heat olive oil and brown meat, onions and garlic until meat is no longer pink. Drain completely (I even use paper towels to remove all the grease). Add seasonings and tomato paste and heat through. Add spaghetti sauce, one can/jar at a time, followed by one-third jar of water. Make sure the sauce is heated before adding the next sauce/water

combination. Cover pot and simmer, stirring often, for an hour. In the meantime, make the filling.

Filling

- 2 16-oz. containers of Ricotta cheese
- 3 extra large eggs
- 2 T. freshly chopped parsley (or 1 T. dried)
- 1/4 tsp. pepper
- 1 8-oz. container of mixed shredded cheese (Parmesan, Romano)
- Beat eggs. Set aside. In a large bowl, add Ricotta. Add eggs and remaining ingredients, whisking until smooth. Set aside.
- Assembly**
- Sauce
- Filling
- 1 lb. sliced mozzarella cheese
- 1 lb. sliced provolone cheese
- 2 1-lb. pkgs. No-cook lasagna (I use Barilla - it doesn't have curly edges)
- Additional grated Parmesan (please, don't use the shaker kind!)
- Preheat oven to 375 degrees. Lightly grease three 9x13 baking pans. Ladle in a small amount of

sauce in each pan, followed by a layer of lasagna noodles (carefully cut the noodles with scissors if necessary to fit pan). Carefully spread on one-sixth of the filling, then add a layer of provolone cheese. Add another layer of sauce, another layer of noodles, another layer of filling, then a layer of mozzarella cheese. Spoon remaining sauce over cheese. Cover with foil and bake for 50 minutes. Remove from oven, remove foil and sprinkle with additional cheese. Bake uncovered for another five minutes or until cheese melts. Remove from oven and let set for at least 15 minutes before cutting and serving.

Notes: The recipe can be refrigerated or frozen prior to baking if desired. If refrigerated, add about 10 minutes to the baking time. If frozen, thaw before baking and follow refrigerated baking times. Also, because of my current low-carb dieting effort, I substituted layers of mandolin-sliced zucchini for the pasta. It was awesome!



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