

KICK home tour is Saturday

Flora Community Club's KICK Team will host a home tour on June 21 from 10 am to 2 p.m.

Proceeds will be used for scholarships and other needs in the community.

There are five homes on the tour. Homeowners and their locations are: Kirk and Chrystal Ayres, 2136S 50E, Bringham; John and Autumn Filbrun, 815 S. Sycamore, Flora; Richard and Nancy Hicks, 1992W 100N, Flora; Cullan and Becky Eikenberry, 570N 50E, Flora; and Mark and Jill Scharer, 4640S 75E, Cutler.

Four of the homes are historic, and all have put on additions and/or done extensive remodeling.

Visitors can start at any location. Maps and information on the homes will be available at each site.

The tours are self-guided, but family members will be present to answer questions.

Tickets are available in ad-

vance. Call 967-3022 for ticket locations. Tickets also will be available at each home on the day of the tour.

A brief description of each home follows.

Ayres
Kirk and Chrystal Ayres bought their early 1900s home in 1990. They have remodeled it from top to bottom. There are three bedrooms and a bathroom upstairs and they added a larger bathroom, master suite, and laundry room to the downstairs, which increased the home to 2,520 sq. feet. They also added an attached two-car garage and wrap-around porch. The original home was a log cabin, which the barn is now built around.

Filbrun
John and Autumn Filbrun bought their house in Flora in 1995. It has been in the family since Autumn's grandparents bought the house in 1944. The Filbruns remodeled and added on to the

house in 2002.

Hicks
The home of Richard and Nancy Hicks was built in the mid 1800s. It was constructed in the form of a cross. The walls were made three-brick thick, even the inside walls. The ceilings are 10-foot downstairs and 12-foot upstairs. The home is known in this area as "the old Ledman place." The current owners purchased it in 1971. They have made many improvements, but not changed the basic construction or historic nature of the home.

Eikenberry
Cullan and Becky Eikenberry's home was built in 1977 and has four bedrooms, two and a half baths, and a fireplace in the family room.

The property has more than 50 shade trees. The Zinn kitchen has stained glass cabinet doors and Tiffany-style hanging lights. A 16 x 60 addition was added to the house in 1990.

Scharer
Jill and Mark Scharer bought their home 15 years ago and have done a complete remodel, along with adding on to the house and restoring all the hardwood floors. There is a spectacular view of the Wildcat Creek from their home. It was built in 1865 by Warren Adams who is the son of John Adams, the original owner of Adams Mill. The Scharers own 14 acres, which include the mill. They have recently built several cabins that can also be toured.



Home of Kirk and Chrystal Ayres



Home of Richard and Nancy Hicks



Home of Mark and Jill Scharer



Home of John and Autumn Filbrun

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Recycle This Newspaper

'08 Relay for Life Light the way to a cure

Comet staff report

Carroll County's 7th annual Relay for Life, which raises funds for the American Cancer Society, will be June 27 and 28 on the Carroll High School track.

It will start at 6 p.m. on Friday and conclude at noon on Saturday. Teams and individuals will be walking on the track during that time.

The Luminaria Ceremony will begin at 9 p.m. Friday. When the sun goes down, hundreds of luminarias light the way under the stars to remember those lost to cancer, those fighting cancer, and those who have battled cancer and won.

The ceremony symbolizes hope and perseverance in the continued fight against cancer.

In exchange for a donation, anyone can dedicate a luminaria in memory of or in honor of someone who has had or is battling cancer.

Luminarias consist of tea candles positioned inside paper bags filled with sand. Each illuminated bag has the name of the individual being honored or remembered.

The luminarias are placed along the track. Some are also lined up on the bleachers to spell out HOPE.

Accompanied by a moment of silence, all names listed on the bags are read aloud to solemnly recognize the individuals' valiant fight with cancer. Many cancer patients, survivors, caregivers, and friends identify the ceremony

as an important part of the healing process for overcoming the effects of cancer. The ceremony brings Relay For Life into focus and validates why the community has come together to raise money for the cause.

"Each and every individual that encounters someone living with cancer, whether that person is a friend, a loved one, or colleague, knows that a flame burns inside them all," said Sandy Chapin, community representative, American Cancer Society. "This flame is their strength, their determination, their hope, and their optimism."

Luminaria donations can be

mailed (see accompanying form) or given at the registration table at the event.

The public is welcome to attend the Luminaria Ceremony, walk on the track, and take part in various activities at the two-day event.

For those who can't attend the ceremony, the American Cancer Society has created an Illuminate Hope website to donate virtual luminaria. To learn more, visit www.acslighthouse.org.

For more information on the American Cancer Society or donating luminarias, call 1-800-ACS-2345 or visit www.cancer.org.

LUMINARIA ORDER FORM

Your Name _____
Address _____
Telephone Number (____) _____
Total Donation Enclosed # of Luminaria's ____ Total Paid \$ _____

Please return this form with donation to a Relay volunteer or mail to:
American Cancer Society For additional information
Attention: Karen Guckien please contact Relay chair
4479 E. 700 N. Shawna Dreadfulwater @
Camden, IN 46917 765-258-3013

\$10 TRACK-SIDE LUMINARIA \$15 TRACK-SIDE LUMINARIA
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PRODUCE SALE!

Farm Stand Head Lettuce
79¢ ea

Lettuce should be stored in the refrigerator. If lettuce is wilted, it can be revived by dunking it in ice water.

California Premium Red Seedless Grapes
1.19 lb

Grapes are fat-free, saturated fat-free, sodium-free and cholesterol-free. Grapes are low in calories.

White, Yellow or Bi-Color Sweet Corn
3/1

Corn is a low-fat food that is very low in sodium. It is cholesterol-free and a good source of vitamin C.

Sweet Red Cherries
2.99 lb

Cherries are a good source of fiber. They are also fat-free, saturated fat-free, sodium-free and cholesterol-free.

Pick'd Rip Yellow Peaches or Nectarines
1.39 lb

Nectarines are lowfat and saturated fat-free, sodium-free, cholesterol-free and are a good source of vitamin C.

Today's Fruit: Peaches
Why it's good for you: Peaches are a good source of fiber and help keep blood sugar and cholesterol low.

Did you know: Peaches include flavonoids, which research suggests helps prevent cancer and heart disease and also deliver 10% of recommended daily intake of vitamin C. Peaches are also low in calories and are filling due to their high water content, typically between 70% and 90%.

Peach Pie
10 fresh peaches, pitted & sliced
1/2 cup all-purpose flour
1 cup white sugar
1/8 cup butter
1 safety for a 9 inch double crust pie

- Place one slice in the bottom of a 9 inch pie shell.
- Mix flour, sugar and butter into moist crumb.
- Line pie shell with some crumb peaches.
- Sprinkle some of the butter mixture on top of the peaches, and then put more peaches on top of the crumb mixture. Continue layering until both the peaches and crumb are gone.
- Top with lattice strips of the crust.
- Bake at 375° for 45 minutes, or until golden brown. Allow pie to cool before slicing. Best when eaten fresh.

Sold in 10 lb pkg
Goldkist Farms Fryer Leg Quarters
69¢ lb

USDA Choice Beef Boneless Top Sirloin Steak
3.99 lb

12 oz box Rice Krispies, 15 oz box Apple Jacks, 15 oz box Corn Pops, 15 oz box Froot Loops, 12.3 oz box Froot Loops Smoothies, 16.9 oz box Gold Frosted Flakes or 17 oz box Frosted Flakes
Kellogg's Cereal
5/10

24 single roll pkg Soft'n Gentle White Unscented Bathroom Tissue
8 roll pkg. Family Pack Mardi Gras Paper Towels
2/10

Enter for a chance to win during our June is Dairy Month Sweepstakes! See inside for Details!

Old Recipe **2/5** **6 oz etc, Selected Varieties** **10/3**
Prairie Farms Old Recipe Ice Cream Yotastic Yogurt

12 pk/12 oz cans

Pepsi Products

3/10

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HOOSIER HOME COOKIN'

with Allison Meadows

With grilling season in full swing, this week's recipes are perfect for summer get-togethers and grill outs. Nothing's better than steak on the grill and this kicked up version is great with a big salad. And, speaking of kick, Grilled Cajun Chicken is a great way to grill up the old bird. We don't want to leave out pork. Try Thick Barbecue Chops with its simple homemade sauce.

Happy eating!

Grilled Chipotle Flat Iron Steak

1 T. ground paprika
2 tsp. salt
1 tsp. chipotle chile powder
2 tsp. chili powder blend
1/2 tsp. ground black pepper

1/2 tsp. ground cumin
1/2 tsp. garlic powder
2 lbs. flat iron steak

Combine all seasonings and spices. Rub the steak all over with the seasoning blend and place in a zip top bag. Refrigerate for 2 hours. Grill over hot coals for 4 to 6 minutes on each side

Grilled Cajun Chicken

2 T. Cajun seasoning
1/4 tsp. pepper
1/2 tsp. salt
1/2 tsp. onion powder
1/2 tsp. garlic powder
2 T. vegetable oil
4 boneless chicken breast halves

Combine the seasonings and oil to form a paste, adding more oil if needed. Rub all over chicken. Place in

a zip-top bag and refrigerate for at least an hour. Grill the chicken for about 5-7 minutes per side.

Thick Grilled Chops

6 pork loin chops, 1 inch thick salt
1 8-oz. can tomato sauce
1/2 C. water
1/2 C. finely chopped onion
1/4 C. ketchup
1/4 tsp.(or more) hot sauce
1 T. sugar
1 T. vinegar
1 T. Worcestershire sauce
1/4 tsp. salt

Sprinkle pork chops with a little salt. Grill chops over medium coals for 35 minutes, turning once. Meanwhile, make sauce by combining all remaining ingredients in a small saucepan. Bring sauce to a boil, reduce heat and simmer uncovered for 15 minutes. Brush chops with sauce and grill for another 5 minutes. Brush the other side and grill for 5 minutes longer. Serve remaining sauce on the side.

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