

Pyle 40th anniversary



Mr. and Mrs. Kenneth Pyle, 1873W. 825N., Delphi, will celebrate their 40th wedding anniversary with a family dinner.

Pyle and the former Irene Flora were married Nov. 30, 1968, at the home of Clyde and Ruth Flora in Delphi.

He is employed at JB United Test Farm in Frank-

fort. She is the head cook at the Camden Early Childhood Education Center.

They have three children, Elaine Whitlock (husband: Crit) of Royal Center, Cheryl Geisler (husband: Roger) of Delphi, and Marsha Pyle of Logansport.

The couple will enjoy a weekend trip to Mississippi at a later date.

'Picture Perfect Christmas' parade to be held in Monticello

Comet staff report

The 2008 Christmas Parade sponsored by the Greater Monticello Chamber of Commerce and Visitors Bureau will be Dec. 6 beginning at 2 p.m. "Picture Perfect Christmas" is the theme of this year's parade that will feature numerous area business floats and the Spirit of Twin Lakes High School Marching Band.

Check-in time at Meadowlawn Elementary School

Parking Lot (South Street Entrance) will begin at noon. The Ohio Street Entrance will be closed until the parade starts. The Parade Committee recommends entries be in line by 1:30 p.m. The deadline for receiving entries is Dec. 5. Late entries will be put at the parade end in the order in which they are received. Judging for the parade will take place during the event.

Parade divisions include:

1) Commercial Decorated Float; 2) Non-Commercial Decorated Float; 3) Mounted Horse Unit; 4) Marching Unit; 5) Churches/Religious Organizations; and 6) Other (Non-Judged, Example: Police and Fire Departments)

Parade applications are available online at the Chamber's website www.monticelloin.com or stop by the Chamber office located at 116 North Main Street in downtown Monticello.

Camden Town Council passes rate increase

By Theresa Replogle
Contributing writer

Camden Town Council adopted revised water and wastewater rates at the meeting Nov. 13. The rates will become effective Jan. 1. The average monthly bill will go up to \$28.45 and is needed to pay for a wastewater upgrade. This amount, pointed out council president Pete Wagoner, is still below the average rate being paid in Indiana towns similar to Camden.

Clerk-treasurer Pat Casserly reported the loan for the upgrade will go into closing on Nov. 24, and the town cannot

sign any contracts until the release of funds from the state. She expects this to happen, "right after Thanksgiving."

The council approved entering into the financial agreement with the state's revolving loan fund.

County road extension

Wagoner reported he attended a meeting with the Hoosier Heartland Advisory Committee for an update. A modification for a connection with SR75 is now in the plan. The county will be responsible for the portion to CR750. The state will construct the part from CR750 to the HHH.

"Things are all on track," he said.

Land Use Plan

The council voted to approve resolution 2008-D, certifying the Carroll County Comprehensive Land Use Development Plan as it applies to the town of Camden following a favorable recommendation from the area plan commission.

Attorney Anne Briggs questioned the flexibility of the plan. She also questioned the previous claim that low turnout at the public hearing meant that the steering committee had done its job.

"I think it means no one is interested," said Briggs.

Wagoner said the plan "had no real teeth in it," but will later in zoning ordinances. Council member Richard Fites said he was concerned that the new plan may change current zoning.

"I just got zoned," said Fites referring to the rezone of his business location. Fites also said that he thought people should be notified ahead of time if they were to be rezoned.

Wagoner said that he did not think any changes would happen.

"I don't think it will change too much here in the town," Wagoner said. "I think it is satisfactory. If there is any controversy, it will come when they write the zoning ordinances."

Other business

Casserly reported the Indiana Housing Grant project is almost concluded. Homeowners who received repairs are reminded they must maintain their properties in compliance with all town ordinances. The town will apply for the grant again in the fall of 2009. Casserly said that 14 to 15 people have already expressed interest.

The council tabled the employee manual/job descriptions until December. Wagoner said employees had a lot of opportunity for input. The revised manual will become effective Jan. 1.

The town has received a \$17,500 grant from the Northwest Indiana Solid Waste District toward the purchase of a new leaf vacuum. Fites asked about whether there needed to be a town ordinance forbidding the burning of leaves in town.

"Why do we need a leaf vacuum if we are still burning? I noticed in town there was still a lot of leaf burning going on," Fites said.

He said he was concerned about residents' keeping the fires under control. Wagoner replied there was no such ordinance at present, and no requirement from NWSW to have one.

An agreement with Utility Service Communications to install, find providers for, and manage wireless antennae on water towers was approved. This is the same company the town uses for their water tower maintenance.

Ornaments may be ordered for

Love Lights a Tree celebration

American Cancer Society to have annual fundraiser

Comet staff report

Thousands of ornaments will be hung again this December for those who have battled cancer.

The American Cancer Society's Love Lights A Tree program is a special celebration held each December to honor loved ones who have fought the battle of cancer. For a small donation, an ornament is placed on a special tree bearing the name of each honoree, where they remain throughout the holiday season.

This year, in Carroll County, the tree will be in the rotunda at the county courthouse in Delphi. The tree will go up and will be on display through the holidays.

A Love Lights a Tree ceremony will be held Dec. 6 at 12 noon (before the Christmas parade) in the courthouse. Individuals may choose to hang their ornaments on the tree dur-

ing the ceremony or have someone hang it for them.

To order an ornament to honor a loved one or for more information, contact Pat Duff at (574) 967-3329 or Karen Guckien at (574)

859-2631. Deadline to order the ornaments by phone is Dec. 5. Ornaments may be purchased that day before the ceremony.

Funds raised during Love Lights a Tree are used for

the American Cancer Society's local patient services and programs, education, advocacy efforts and nationwide cancer research. Last year \$1,100 was raised from the tree fundraiser.

Local couple recognized for commitment to agriculture

Comet staff report

The Indiana State Department of Agriculture (ISDA) recently recognized local Indiana livestock farmers for their progressive farm practices. Doug and Karen Mears are among the first farmers to complete the Certified Livestock Producer Program.

"Indiana livestock farmers do a great job, and the vast majority of our producers go above and beyond what is required," said Acting Indiana Agriculture Director Ken Klemme. "These Certified Livestock Producers exemplify Indiana's leadership in agriculture and the reason why good stewardship goes hand-in-hand with livestock growth."

The Mearses are pork producers in Carroll County. They have been livestock farmers since 1982. The couple owns and operates Chances R Farms Inc., raising approximately 18,000 head of wean to finish hogs annually.

The Certified Livestock Producer Program was developed to recognize Indiana livestock farmers who use progressive farm practices and procedures. This voluntary program recognizes farmers who are willing to publicly demonstrate their commitment to the environ-

ment; animal well-being and food safety; emergency planning; biosecurity and being a good neighbor in their community. The program was rolled out statewide in July.

The Mearses were part of the program's pilot group, making them among the first group of farmers in the state to be certified.

One of the goals of the Certified Livestock Producer Program is to show how modern livestock producers operate their farms and care for their animals. Through this program, ISDA encourages farmers to continue to reach out to their non-farming neighbors and asks the non-farming public to learn more about what happens on their local farms. The first step is a visit to ISDA's Web site to learn more about the Certified Livestock Producer Program.

"We want to encourage as many livestock farmers as possible to participate in the program. For those who participate, we will offer local training sessions and other resources to make this program

accessible to livestock farmers across the state," said Klemme.

Indiana livestock producers can apply for the program by submitting an application form to ISDA. Farmers can submit the application prior to or on the day of their local Certified Livestock Producer training session. The application and the training session schedule can be found online at www.in.gov/isda.

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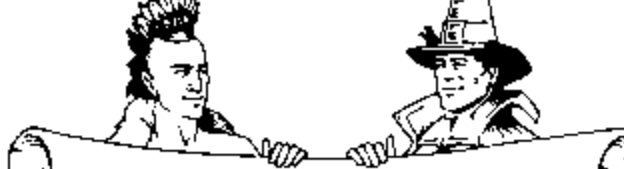
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We have come to realize over the years that it is the everyday things that are our greatest blessings: the food on our table, our freedoms, our homes, our families and friends, our health and well-being, the very air we breathe and the sunshine that warms our hearts. It is for all of these things that we should be most grateful for as we celebrate this Thanksgiving season, for they give us comfort and strength, filling our hearts with gladness and making each day meaningful.

It is our Thanksgiving wish for you and your family that as you gather together to celebrate the Thanksgiving holiday, you will all remember to be thankful for the simple blessings we receive each day from the hands of our Father in heaven.

Wishing you a Blessed and Happy Thanksgiving!

Drs. Wagoner & Wagoner, PC
Gordon, Brian & Team



By tomorrow, you'll be stuffed like your turkey! And, if your home is anything like mine, you'll have plenty of leftovers. Here are a few ideas for all that turkey! Turkey Stuffing Bake is hearty and freezes well (before baking). Scalloped Turkey is creamy and easy! And, you won't find a better turkey sandwich anywhere with this delicious Turkey Melt.

Next week: let the holidays begin. Happy eating and Happy Thanksgiving!

Turkey Stuffing Bake

4 cups herb-seasoned stuffing cubes, divided
2 cups frozen chopped broccoli, thawed and drained
1 cup diced cooked turkey or chicken
1/2 cup shredded Cheddar cheese
1/4 cup thinly sliced green onions with tops
6 eggs
1 1/2 cups milk
2 tablespoons sliced blanched almonds

sliced green onions, optional
Sprinkle 2 cups of the stuffing cubes over bottom of greased 8-inch square baking dish or casserole. Sprinkle broccoli, turkey or chicken, cheese, and onions over cubes. Sprinkle with remaining stuffing cubes. Whisk together eggs and milk. Pour over stuffing mixture. Sprinkle with almonds; cover. Refrigerate several hours or overnight. Bake in a preheated 350° oven until golden brown, about 50 to 60 minutes. Sprinkle with additional green onions, if desired. Makes six servings.

Scalloped Turkey

3 to 4 cups cooked chicken or turkey

1 stick butter
1/2 cup flour
1/2 to 1+ tsp. salt, or to taste
1/8 teaspoon pepper
2 1/4 cups chicken broth
1 cup milk
2 cups toasted bread cubes
2 small onions, chopped
1/2 cup chopped celery
1/2 teaspoon salt
1/2 teaspoon sage, crumbled
1/4 cup butter, (2 ounces)
1 (4-oz.) can sliced mushrooms

Melt 1/2 cup butter or margarine in saucepan; blend in flour, 1/2 teaspoon salt and pepper. Cook over low heat until bubbly, stirring. Slowly stir in broth and milk; boil 3 minutes, stirring constantly. Taste and add salt, if necessary; set aside. In a mixing bowl, lightly toss bread, onion, celery, 1/2 teaspoon salt, sage and 1/4 cup melted butter; arrange in lightly buttered 2-quart casserole baking dish. Top with chicken then cover with sauce and mushrooms. Mix well with fork to moisten the dressing. Bake for about 1 hour at 350 degrees. Serves 4 to 6.

Turkey Melt

8 slices toasted white bread
sliced cooked turkey
2 (10.5 oz.) cans cream of mushroom soup, condensed
1/2 cup water
1/2 cup shredded sharp Cheddar cheese
8 slices lightly cooked bacon

Place toast on baking sheets or arrange on individual oven-proof plates, 2 slices per person. Arrange sliced turkey on toast. Combine cream of mushroom soup with water; heat thoroughly. Spoon sauce over turkey slices; sprinkle with cheese. Top each sandwich with a slice of bacon. Put under broiler until cheese is melted and sandwiches are hot.

Business Brief

LEONARD MEADOR, AAC, of Rossville was honored at the American Society of Farm Managers and Rural Appraisers (ASFMRA) Annual Meeting held Nov. 11-14 in San Antonio, Texas.

Each year the ASFMRA recognizes outstanding leaders in the professions of farm management, consulting, and rural appraisal. The H. E. Stalcup Excellence in Education Award is awarded to individuals who have contributed his or her knowledge and countless hours toward the advancement of the ASFMRA education program. This year's award went to Meador for management education.

Meador is responsible for the complete rewriting of the ASFMRA farm management and consulting education package. He has served as a committee chair and is an instructor for ASFMRA.

Meador is the owner of Global Eco-tech and an international industry consultant. He has 25 years of experience developing and implementing practical, cost-effective business management solutions, and holds several ISO auditing certifications. He is an industry expert on business management systems and provides management/auditing services for businesses nationwide and around the world. He facilitates employee training, management seminars, and quality management system development.

Global Eco-tech is headquartered in Rossville with offices in North Carolina, Oklahoma, Colorado and Washington.

He and his wife, Karen, have three children and one granddaughter.

Complete the number game for your chance to Win \$2500*

Sudoku Puzzle

4			6					
	2		9	7				
		3		2				5
		4			2			
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Level: Advanced

*Put your name and phone number on the back and mail or drop off your completed puzzle to Dick Krieg Motors in Delphi no later than fifteen (15) days after publication. We will then have a drawing from the correctly filled out puzzles for \$25.00.

Mail to Dick Krieg Motors, PO Box 59, Delphi, IN 46923. Last months drawing winner was Sherry Mears.

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