

Purdue program in Kokomo to address energy costs

Purdue Cooperative Extension Service will host a program addressing the issue of energy costs on Jan. 8 from 3

to 7 p.m. The program will be held in the Alumni Hall at the IUK campus, 2300 S. Wash-

ington St., Kokomo.

Theme for the conference is "Getting a Grip on Energy Costs." Several topics concerning energy conservation and energy alternate sources will be discussed. Topics include energy conservation in new and old construction, practical applications in wind and solar energy, grants and tax opportunities, and energy audits.

Attendees will have an opportunity to visit with vendors who provide services in energy conservation and alternate energy sources. The first 100 attendees will receive a free CFL light bulb.

80th birthday

The family and friends of Laverne Andry will host a celebration for her 80th birthday on Jan. 4 from 2 to 4 p.m. at the Rock Creek Community Center in Rockfield.

Friends and neighbors are invited to attend. No gifts, but cards are welcome and may be sent to her at 9772 N. Meridian Rd., Delphi, IN 46923.

90th birthday

Martha Sink, a long-time resident of Burlington, will turn 90 years old on Jan. 4.

Her family is hosting a birthday celebration in her honor on Sunday, Jan. 11, from 1 to 3:30 p.m. at the Mulberry Health and Retirement Community Center. The Center is located at 502 West Jackson, Mulberry Indiana, 46058.

Cards and letters can be sent to her at the same Mulberry address.



Sink

Photo policy

Engagement, wedding, and anniversary announcements are printed with black and white photo free of charge. Color photographs may be requested at a charge of \$25, paid in advance. For more information, call either Comet office - 574-967-4135 or 765-564-2222.

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Registration continues for Leadership Carroll County

Comet staff report

A few openings remain for the upcoming session of Leadership Carroll County (LCC), an in-depth adult leadership development program. The 2009 class will begin Jan. 21.

The curriculum will include both personal leadership development topics, as well as information about the county and current issues. Topics to be explored will be communication skills of leaders, teamwork, serving on boards, county demographics, local government, not-for-profits, and much more.

The program will be held on six consecutive Wednesdays, beginning Jan. 21 and concluding Feb. 25. The first session will be from 9 a.m. to 5 p.m. at Camp Tecumseh YMCA Center. Each session thereafter will be from 12 noon to 5 p.m. with lunch included. In order for participants to become better acquainted with the county's various communities, the program sites will rotate around the county.

For information or to register, contact Susan Scholl by phone, (574) 967-4135, or e-mail, editor@carrollcounty-comet.com.



Tonight we say goodbye to 2008 and what better way to end it than with a party. You'll find all the recipes you'll need for a great Welcome 2009 Party Feast!

Happy New Year and happy eating!

Appetizer: Texas Caviar

- (Southerners must have black-eyed peas on the menu!)
- 1/2 onion, finely chopped
- 1 green bell pepper, chopped
- 1 bunch green onions, chopped
- 2 jalapeno peppers, seeded and minced
- 4 cloves garlic, minced
- 1 pint grape tomatoes, quartered
- 8 oz. bottle zesty Italian salad dressing
- 2 (15 oz.) cans black eyed peas, drained
- 1 bunch fresh cilantro, chopped

In large bowl, combine all ingredients except cilantro and stir gently to combine. Store, covered, up to 10 days in refrigerator. When ready to serve, mix in the chopped fresh cilantro and serve as a dip with tortilla chips or toasted baguette slices.

Entrée: Sausage Chowder

- 1 lb. fully cooked bratwurst, cut into 1/2" pieces
- 2 russet potatoes, peeled and chopped
- 1 onion, chopped
- 1 tsp. salt
- 1/8 tsp. pepper
- 2 cups water
- 3 carrots, sliced
- 4 cups shredded cabbage
- 3 cups milk
- 3 Tbsp. flour
- 1-1/2 cups shredded Swiss cheese

In a Dutch oven or large stockpot, combine sausage, potatoes, onion, salt and pepper. Add water and carrots. Bring to boil, stirring occasionally; then reduce heat. Cover pot and simmer for 20 minutes or until potatoes are nearly tender. Stir in cabbage. Cook 10 minutes more or until vegetables are tender. Stir in 2 1/2 cups of the milk. In small bowl, combine remaining 1/2 cup milk with the flour and blend with whisk. Stir this mixture into the soup and cook on low heat, stirring frequently, until thickened and bubbly. Add cheese and cook and stir until melted. Serves 6

Dessert: Pecan Cakes

- 4 egg whites, at room temperature
- 2-1/4 cups sifted cake flour
- 1-1/2 cups sugar
- 3-1/2 tsp. baking powder
- 1/2 cup butter, softened
- 1/2 tsp. salt
- 3/4 cup milk
- 1-1/2 tsp. vanilla
- Butter Cream Frosting
- finely chopped pecans or coconut

Preheat oven to 350 degrees. Grease and flour a 13x9" pan and line bottom with waxed paper. Sift flour, sugar, and baking powder into a large mixer bowl. Add butter, salt, milk and vanilla. Beat on slow speed until blended. Then beat on medium speed for 2 minutes, occasionally scraping down the sides of the bowl. Add unbeaten egg whites (yes, UNbeaten - that's the trick), and beat two minutes longer at medium speed. Pour batter into prepared pan and bake at 350 degrees for 35-40 minutes or until cake is light golden brown and is beginning to pull away from the sides of the pan. Cool completely. Prepare Fluffy Buttercream Frosting. Cut cake into 1-1/2" squares, making sure to remove the waxed paper from the bottom of each square. Spread the frosting on all sides of the little cakes and then roll in the chopped pecans or coconut until thoroughly coated. Makes about 40 little cakes.

Fluffy Buttercream Frosting

- 1 cup butter, softened
- 6-7 cups confectioner's sugar
- 6-8 Tbsp. whole milk or half and half cream
- 2 tsp. vanilla
- 1/4 tsp. salt

Cream butter until very fluffy. Add part of the sugar and salt and beat again. Continue adding sugar and milk in small batches, alternately, beating until very fluffy. Stir in vanilla.

Duff 50th anniversary



Mr. and Mrs. Robert Duff of Delphi will celebrate their 50th wedding anniversary with an open house hosted by their children on Sunday from 2 to 4 p.m. at the Delphi Presbyterian Church.

Duff, a retired rural mail carrier, and the former Patricia Coghill were married Jan. 4, 1959, in Delphi.

He currently farms and works as a weekly distribution employee for the Carroll

County Comet. She is the owner and operator of Country Cakes and Catering in Delphi.

They have four children, a daughter, Sheryl Conner (husband: Tim), and three sons, Greg Duff (wife: Lori), Curt Duff and Eric Duff (wife: Jenni), all of Delphi. They also have seven grandchildren.

No gifts, but cards are welcome.

CCAA is honored for supporting state's livestock industry

Comet staff report

Carroll County Ag Association was among five "Beyond the Fence" award winners honored for outstanding support and promotion of Indiana's livestock industry in 2008. The awards, sponsored by the Indiana Soybean Alliance (ISA), were presented at the Indiana Livestock Forum held in Indianapolis on Dec. 18.

Pork Producer Mike Beard and chairman of ISA's soybean demand committee said ISA sponsors the livestock awards and livestock education programs because livestock production is critical to Indiana soybean farmers.

The CCAA won for its outstanding farm-city relations. Other award winners were:

Senator Beverly Gard, Hancock County, for Outstanding Public Official; Ken Perkins, Farmers First Bank & Trust, for Outstanding Industry Support; Malcolm Dekryger, Belstra Milling, Jasper County, for Outstanding Community Involvement & Neighbor Relations by a Livestock Producer; and Greg Slipher, Indiana Farm Bureau, for Outstanding Organization Support.

"Soybean farmers need a strong livestock industry because 98 percent of our soybean meal is fed to livestock," said Beard. "Recognizing those individuals and organizations that support the responsible development of Indiana livestock is part of ISA's livestock education program."

Flora Council holds year-end meeting

Comet staff report

The Flora Town Council met Monday night to transfer funds and make committee appointments.

Resolution 2008-03 was adopted to reallocate appropriations within various funds of the fire department, public works, and Carroll Communities Recycling Cooperative.

Agreeing to serve a four-year term on the park board was Lee Sorrells, while Janice Marvin and Gerald Clingenpeel agreed to serve three-year terms on the Board of Zoning Appeals.

The town needs to fill two positions on the Plan Commission and one position on the Board of Zoning Appeals. Anyone interested in serving on either board is asked to contact Clerk-Treasurer

Joretta Tinsman at the town office.

Fire contracts for Monroe and Carrollton townships were approved at the '08 rates of \$4,000 for Monroe and \$1,700 for Carrollton.

Town officials decided that the house owned by the town at 103 W. Columbia Street is not available to rent because the property has been winterized with all utilities turned off.

The town had no increase in its health insurance premium for 2009 so contributions to employee health savings accounts will be the same as last year.

Tinsman was given the authority to transfer funds for year-end purposes.

The next meeting will be Monday night at 6 in the Fire-side Building.

Happy New Year!

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USDA Choice Beef Boneless New York Strip Steak 5.99 lb

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