

SUNDAY

The Paper

OF MONTGOMERY COUNTY

Montgomery County's oldest locally owned independent newspaper

Carnegie Museum Opens The Amazing Castle Exhibit



Photo courtesy of The Carnegie Museum of Montgomery County

The Carnegie Museum of Montgomery County has opened The Amazing Castle TM, an amazing hands-on adventure! Visitors are transported to a magical place and time – inside the castle’s stone walls lays a happy and peaceful little community where every citizen has a special job to do. Children can don costumes and engage in role-play by becoming lords and ladies, castle villagers, or even “Hi-Jinx the Jester.”

As visitors explore The Amazing Castle and its eight themed areas, they will encounter il-

lustrations of the seven citizens who are a part of the castle community. From entertaining to sewing to blacksmithing, each citizen has a special job to do. You’ll find “Trim the Tailor” and “Gable the Carpenter” in their workshops. After picking vegetables in the garden with “Posey the Gardener,” kids can tote them to the Great Hall to cook up a royal meal with “Kipper the Cook,” or they can visit the Tower to wake “Herald the Dragon.”

For the youngest visitors, the Keep is the place to be! Toddlers can create a miniature,

magical community in a castle-inspired dollhouse, build their own fortress out of “stone” blocks, and play with a castle busy wall. The Amazing Castle TM is designed for visitors of all ages and will be open for play through Saturday, Sept. 2, 2023.

The Carnegie Museum is located at 222 S. Washington Street, Crawfordsville. Admission is free, and the museum is wheelchair and stroller accessible. The Carnegie Museum is open Wednesday - Saturday, 10 a.m. to 5 p.m.

TODAY'S QUOTE

“As a rule, there is no surer way to the dislike of men than to behave well where they have behaved badly.”

- Gen. Lew Wallace in Ben-Hur

TODAY'S JOKE

Did you hear about the burglar who was really sensitive?
He takes things personally.

TODAY'S VERSE

Micah 6:8 He hath shewed thee, O man, what is good; and what doth the LORD require of thee, but to do justly, and to love mercy, and to walk humbly with thy God?

TODAY'S HEALTH TIP

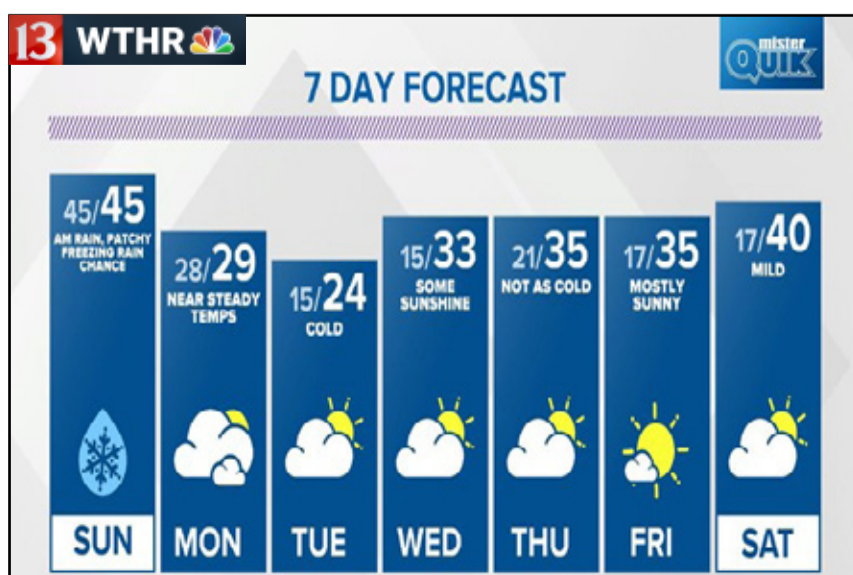
Consider sitting on an exercise ball instead of a chair – it helps your balance and keeps you more alert.

Today's health tip was brought to you by Dr. John Roberts. Be sure to catch his column each week in The Paper and online at www.thepaper24-7.com.



HONEST HOOSIER

Only 330 shopping days to Christmas for those keeping score at home



HONEST HOOSIER



If you're in Dearborn County, swing over to Cincinnati for some world famous Skyline Chili!

I ndiana



Facts & Fun

15 Dearborn

Number %00 Stumpers

1. What percentage of land is possessed by Lawrenceburg?
≥
2. How many individuals do not reside in Lawrenceburg?
≤
3. How old is Dearborn County?
≥
4. What is the population density of the county?
≤

Answers: 1. About 1.8% 2. 45,079 Individuals 3. 25 Years 4. 163/square mile

Did You Know?

- Dearborn County was found in 1803 and named after Dr. Henry Dearborn.
- The county has a population of 50,047 individuals and a land area of 307.42 square miles.
- Lawrenceburg, the county seat, has a total land area of 5.56 square miles.
- The southeastern county line is formed by the Ohio River.
- Lawrenceburg has an estimated 4,968 residents.

Got Words?

Dearborn County is home to Perfect North Slopes ski resort. The resort offers tubing and a variety of ski slopes with varying difficulties. How do you think resorts, such as Perfect North, play a role in the ecosystem and community of small towns?

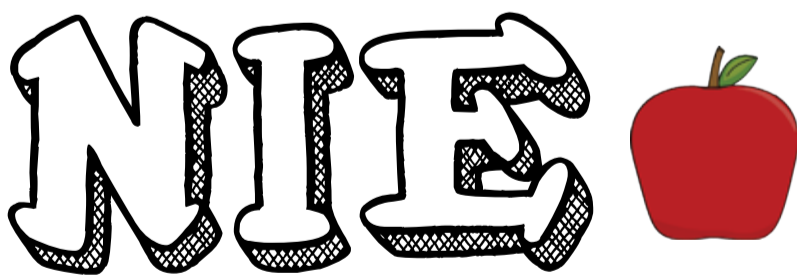
Word Scrambler

Unscramble the words below!

1. OIOH VERRI
2. WRLAREECNBGU
3. ECREFT NRHTO
4. ADRORENB YCNUOT
5. ISK EPSSLO

Answers: 1. Ohio River 2. Lawrenceburg 3. Perfect North 4. Dearborn County 5. Ski Slopes

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Purdue Research Buzzing About Construction Lessons Taken From Bees, Honeycombs

Purdue University engineers and entomologists are making some sweet discoveries about how honeybees build and structure their honeycombs, which could lead to new fabrication techniques taken from the buzzing builders.

Nikhil Chawla, the Ransburg Professor of Materials Engineering at Purdue, is one of the first to utilize four-dimensional (4D) imaging to delve further into the complexities of the honeycomb. The imaging allows a time-lapse view of the bees' work without cutting into their home.

The innovative view of the bees' construction found techniques that could eventually translate into new concepts for structural materials or additive manufacturing for the construction industry. Chawla said some of the junctions between the honeycomb cells were created using less material, with the resulting porous connections resembling Swiss cheese.

"It's a lesson in materials utilization that could lend itself to new ideas and practices in structures," Chawla said. "Their honeycombs are still perfectly fine. From that perspective, humans may not actually need as



much material in some areas that are not quite as important from a structural point of view."

Honeycombs are the self-built, multifunctional homes for honeybees, providing a place to store food and serving as a nursery for eggs and larvae in addition to shelter. Made from wax produced by the bees, the hexagonal cells are easily recognized.

Chawla's work shows how humans can draw important lessons from the plant and animal world in a discipline called biomimicry, which investigates naturally occurring materials and behaviors and draws inspiration to design new products, systems and buildings. Chawla said there are aspects of honeycombs already used in several applications, from construction and structural materials to shoes.

The Purdue research team is made up of Chawla; Brock Harpur, assistant professor of entomology in the College of Agriculture; and Rahul Franklin, a graduate research assistant in materials engineering. Their work was published in the journal *Advanced Materials*.

Chawla said people don't truly understand how bees make the honeycombs. For example, most theorize the honeycomb chambers start as cylinders and then are molded by the bees into the well-known hexagonal shape.

But a sophisticated three-dimensional (3D) X-ray microscopy technique combined with a time lapse provided an unprecedented means of studying and quantifying the honeycomb's microstructure.

The resulting 4D imaging showed chambers are built with panels. Research also found bees go to great lengths to strengthen the honeycomb structure by first creating a vertical spine for support and then building the hexagon cells out horizontally.

"Over time, they continue to make the spine thicker because they understand there is more weight from the wax on it, and they need that

backbone to be strong and rigid before they can add more and more of these cells growing outwardly," Chawla said.

Chawla's overall research focuses on four-dimensional materials science. The approach – called tomography – uses nondestructive X-rays to add time as a fourth dimension to 3D measurements and analyses. The 4D approach is important in examining structural evolution, including deformation and corrosion that take place over time.

Learning from honeybees is just the first step in the Purdue team's biomimicry research. Successfully applying those lessons with tools like 3D printing is next. Chawla said there are plans to build honeycombs of different sizes and even different shapes and evaluate their durability with compression tests.

In addition to honeybees, Chawla's biomimicry research involves looking at the porous cellular structure of cacti and how fluids are moved up and down throughout the plant.

"It's just a lot of fun to work with these kinds of natural materials because you just never know what you're going to find," he said.

Find Your Pie-oneer Spirit IN Indiana

The Indiana Destination Development Corporation (IDDC) and the Indiana Foodways Alliance are inviting pie lovers to get a slice of the action with the annual "Pie Day-to-Pi Day" celebration and contest.

From Jan. 23, 2020 (National Pie Day) through February (National Pie Month) to March 14, 2023 (Pi Day), anyone who checks in at three restaurants on the Hoosier Pie Trail using the free Indiana Culinary Trails Passport will earn custom "I Only Have Pies For You" socks. Anyone who visits Mrs. Wick's Cafe in Winchester will be entered to win free pie for a year (one per month) from Mrs. Wick's Pie, lunch, as well as a VIP tour of their factory.

"There's something for every palate on the Hoosier Pie Trail with 24 restaurants from the Indiana Foodways Alliance," said Lt. Gov. Suzanne Crouch. "From the local favorite sugar cream pie to chocolate pie, the varieties are endless, so keep your eye on the pie!"

Indiana Foodways Alliance has 21 culinary trails, including the Hoosier Pie Trail, which can be found on the Indiana

Culinary Trails Passport, an exclusive mobile app. All you need to do is sign up online and check in with your smartphone. [Note: In January 2023, the Indiana Culinary Trails Passport reset and upgrade to a new and improved system. With that change, all existing passport accounts will expire, and previous users will need to sign up again.]

"This passport was designed to encourage people to eat at locally-owned restaurants and establishments," said Elaine Bedel, Secretary and CEO of IDDC. "The Indiana Culinary Trails Passport is a great way to explore our destination's rich culinary scene."

"Mrs. Wick's Pie has served as the gold standard for Indiana baked goods for decades, so they are perfect for our 'Pie Day-to-Pi Day' promotion," said Lindsey Skeen, Indiana Foodways Alliance Executive Director.

For more information about the Indiana Culinary Trails Passport and the pie promotion, go to VisitIndiana.com/Pie or scan the QR code to sign up. Follow us on social media, Facebook, Twitter or Instagram.

USDA Announces Grants For Urban Agriculture And Innovative Production

The U.S. Department of Agriculture (USDA) is making available up to \$7.5 million for grants through its Office of Urban Agriculture and Innovative Production (OUAIP). The competitive grants will support the development of urban agriculture and innovative production projects through two categories, Planning Projects and Implementation Projects. USDA will accept applications on Grants.gov until 11:59 p.m. on March 27, 2023.

Planning Projects: Planning Projects initiate or expand efforts of farmers, gardeners, citizens, government officials, schools and other stakeholders in urban areas and suburbs. Projects may target areas of food access, education, business and start-up costs for new farmers and the development of plans related to zoning and other needs of urban production.

For example, the Texas Coalition of Rural Landowners used 2022 awarded funds to conduct a feasibility study and develop a business plan to establish a cooperative for small-scale agricultural producers serving low food access markets in Harris County, Texas.

Implementation Projects: Implementation Projects accelerate existing and emerging models of urban, indoor and other agricultural practices that serve farmers and communities. Projects may improve local food access, include collaboration with partner organizations, and support infrastructure needs, emerging technologies, and educational endeavors.

For example, the Moka Urban Agriculture Initiative used 2022 awarded funds for a project to increase local food access and provide culturally relevant options that

create economic opportunities for urban farmers. The project will help to reduce food insecurity, improve health and establish outdoor spaces for food production in Missouri.

Webinar: A pre-recorded webinar on Urban Agriculture and Innovative Production Grants | USDA provides an overview of the grants' purpose, project types, eligibility and basic requirements for submitting an application.

More Information: OUAIP was established through the 2018 Farm Bill. It is led by the Natural Resources Conservation Service (NRCS) and works in partnership with numerous USDA agencies that support urban agriculture and innovative production. The grants are part of a broad USDA investment in urban agriculture. Other efforts include:

- Creating and managing a Federal Advisory

Committee for Urban Agriculture and Innovative Production to advise the Secretary on the development of policies and outreach relating to urban agriculture.

- Reopening the People's Garden Initiative. People's Gardens across the country grow fresh, healthy food and support resilient, local food systems; teach people how to garden using sustainable practices; and nurture habitat for pollinators and wildlife and greenspace for neighbors.

- Providing cooperative agreements that develop and test strategies for planning and implementing municipal compost plans and food waste reduction plans.

- Providing technical and financial assistance through conservation programs offered by NRCS.

- Organizing 17 Farm Service Agency urban county committees.

Historic Preservation Month Photo Contest

Get out your cameras and find your favorite historic destination because the DNR Division of Historic Preservation & Archeology's annual preservation photo contest has begun.

The contest has been held since 2005 to promote Indiana's historic resources. It is open to photographers of any age and skill level. All subjects of photos must be at least 50 years old and in Indiana. They do not have to be fully restored. Photos of exclusively natural elements will not be accepted.

Photos can be black and white or color and must have been taken within the last two years. Each photographer may enter up to three images, and an entry form

is required for each photo. Images should be emailed to aborland@dnr.IN.gov and must be JPEG files that are 10 MB or smaller. Participants will only be able to send one photo and one entry form per email.

For complete rules and guidelines and for the required entry form, see on IN.gov/preservationmonth. The contest deadline is April 7.

Follow the DNR Instagram account (@indianadnr) in May. The DNR Division of Historic Preservation & Archeology will be taking over the account for a week and featuring selected photos along with contest winners to celebrate National Historic Preservation Month.

The Paper

Public Notices Deadline:
11:00 a.m. 2 Business Days Prior to Publication

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Stratolaunch Creates Advanced Program Office At Discovery Park District And Collaborates With Purdue University On Hypersonic Design And Test

Stratolaunch LLC and Purdue University are pleased to announce they have established a partnership dedicated to accelerating the time required to design, build, test and fly hypersonic vehicles.

Stratolaunch will establish the Stratolaunch Advanced Programs Office at the Convergence Center in Purdue's Discovery Park District in West Lafayette, Indiana, to ensure the goals of their collaboration will be rapidly achieved. The office will be led by an experienced advanced design director with support staff that will offer opportunities for student internships.

Through their collaboration, Stratolaunch and Purdue will leverage the university's world-class multidisciplinary hypersonic design methods, ground test facilities, faculty, staff, and students to anchor ground simulations. By combining this capability with Stratolaunch's rapid prototyping fabrication, flight test service, as well as hypersonic flight test data from the Talon-A, the integrated team will develop methodologies to accelerate the design to fly time of hypersonic systems.

Stratolaunch recently funded a one-year collaborative research project with four Purdue faculty experts and their graduate students to explore and establish



Photo courtesy of Purdue University

From left are Stratolaunch CEO and president Zachary Krevor, U.S. Rep. Jim Baird of Indiana and Purdue's Dan DeLaurentis and President Mung Chiang.

a foundation of best-in-class computational and experimental capabilities, which can be used to create the most comprehensive suite of flight-validated air vehicle design optimization tools.

"I'm excited for our partnership with Purdue because of the positive implications it has for streamlining our nation's hypersonic design capabilities," said Dr. Zachary Krevor, CEO and president at Stratolaunch. "Reducing development and test timelines of hypersonic vehicles is paramount to achieving critical leap-

ahead technologies."

"Stratolaunch's unique capacities to provide access to flight data in long-duration hypersonic conditions complements Purdue's advanced hypersonics laboratories and the cutting-edge research by our faculty to advance these technologies while providing our students with real-world learning experiences," Purdue President Mung Chiang said. "Stratolaunch's office at Discovery Park District further strengthens Purdue as an epicenter of hypersonic research and testing in the country."

"Any effort to increase the speed of 'continuous learning' in hypersonic systems design and deployment is a major win for our nation's defense," said Dan DeLaurentis, vice president for Discovery Park District institutes. "The world-class Purdue computational and ground test research capabilities, combined with a the premier hypersonics flight test capability of Stratolaunch, is exactly such an effort, and yet another new avenue for developing and retaining the best talent so desperately needed in this domain."

Monon South Trail To Cross Five Counties, Eight Communities In Southern Indiana

Gov. Eric J. Holcomb announced tonight in his 2023 State of the State address that the Department of Natural Resources (DNR) will award \$29.5 million to acquire and begin development of the 62.3-mile Monon South Trail spanning five counties in Southern Indiana. Once fully constructed, the trail will be the longest contiguous recreational trail in Indiana.

"Indiana is continuing to blaze new trails in conservation and outdoor recreation – and today, we're excited to announce we're blazing our longest trail yet, connecting communities across Southern Indiana," said Gov. Holcomb. "The Monon South Trail will preserve a piece of our Hoosier history while promoting quality of place in our rural communities."

The Monon South Trail will follow the route of the historic Monon Railroad beginning in New Albany and running through the communities of Borden, New Pekin, Salem, Campbellsburg, Saltillo, Orleans and Mitchell. This route includes portions of Floyd, Clark, Washington, Orange and Lawrence counties.

As part of the state's Next Level Trails initiative, the DNR led acquisition negotiations with CSX Transporta-

tion (CSXT), working in cooperation with New Albany and Radius Indiana. Next Level Trails will fund the purchase of the corridor on behalf of New Albany and Radius Indiana for the combined sum of \$5.5 million. New Albany will own and manage the portion of the trail in Floyd County. Radius Indiana will be responsible for the trail in Clark, Washington, Orange and Lawrence counties.

To jumpstart the trail's development, the DNR will grant the partners an additional \$24 million in Next Level Trails funding to begin design, engineering and construction of portions of the trail.

Approximately 440,000 people live within 10 miles of the trail's path.

"Across the region, our community leaders see how quality of place translates to economic opportunity for our residents and our businesses," said Jeff Quyle, president and CEO of Radius Indiana, an economic development partnership representing eight counties in Southwest Central Indiana.

"Through the development of the Monon South Trail, we are transforming the historic economic engine of rail into a future-focused economic engine of a trail that will help us attract new talent and business to the state.

We're thankful for the state's partnership and dedication to make this happen for Southern Indiana."

"It continues to be an exciting time to live in New Albany. The new Monon South Trail brings fresh connections to our river city and for our neighbors throughout the region," said New Albany Mayor Jeff Gahan. "When our state, regional and local partners join together, great things can happen. We appreciate Governor Holcomb, his staff, and Radius Indiana for bringing this historic project home to Southern Indiana."

The corridor follows a road survey commissioned by the Indiana Internal Improvements Act of 1836. In 1847, the Indiana General Assembly authorized a private railroad to build upon the route, and Governor James Whitcomb signed a proclamation chartering the New Albany and Salem Railroad. By 1854, the railroad was complete from New Albany to Michigan City. In 1956, the railroad officially adopted the iconic Monon Railroad name.

CSXT, a successor to the Monon Railroad, last operated trains on this section of the line in 2008 and abandoned the rail line in 2018. Under a process known as rail-

banking, New Albany and Radius petitioned to negotiate with CSXT to acquire the out-of-service rail corridor for use as a recreational trail.

As part of the governor's Next Level Connections initiative, Next Level Trails is the largest infusion of trails funding in state history. The \$150 million program is administered by the DNR and enables much needed trail connections within and between Hoosier communities.

In addition to the Monon South Trail, Next Level Trails has awarded nearly \$120 million in grants to 73 projects across the state. To date, 15 projects are complete totaling 50 miles of new trail open to the public. As part of his 2023 Next Level Agenda, the governor has proposed an additional \$50 million in the state budget to be directed to Next Level Trails.

"The Monon South Trail represents Indiana's history and our future," said DNR director Dan Bortner. "I'm thankful for our partners with the City of New Albany and Radius Indiana for helping chart this path forward for these communities across Southern Indiana."

View progress on other Next Level Trails projects at on.IN.gov/NextLevel-Trails

Purdue Global And Ambassador Health To Benefit From Strategic Partnership

Purdue Global and Ambassador Health have formed a strategic partnership that will provide essential experience for School of Nursing students and offer first-rate educational opportunities to Ambassador Health staff and their family members through tuition reduction. The alliance is another step in achieving Purdue Global's new vision for health care expansion.

"The Purdue Global School of Nursing is thrilled to partner with Ambassador Health and is excited to support its mission around continuing education and the pursuit of academic achievement," said Melissa Burdi, Purdue Global vice president and dean of the School of Nursing.

The Purdue Global School of Nursing offers an associate degree program, an RN-BSN program, six Master of Science in Nursing specialties and a Doctor of Nursing Practice program. Additional Purdue Global offerings include business, criminal justice, human services and psychology, among others. The partnership does not include Concord Law School, aviation or ExcelTrack programs.

Ambassador Health staff and immediate family members (spouse, domestic partner,

children, siblings and parents) will be afforded 20% tuition reduction for undergraduate programs, 14% reduction for graduate programs and 10% reduction for doctoral programs.

"We at Ambassador Health are very excited by the new educational partnership between Ambassador Health and Purdue Global," said Laura Ernesti, corporate regional nurse. "The educational partnership not only allows us to welcome Purdue Global nursing students into our facilities to gain exceptional nursing experiences and foster compassionate care that will prepare them for their career as a nurse, but it also allows our employees, their spouses, significant others and their children the opportunity to receive discounted and quality-driven education while being an employer of Ambassador Health."

Purdue Global has similar strategic partnerships with Continuum Pediatric Nursing Services, York (Nebraska) General, Columbus (Nebraska) Community Hospital, UnityPoint Health – Cedar Rapids, the Wellness Council of Arizona, Quality Living Inc., Kearney Regional Medical Center, Stewart Memorial Community Hospital and Story County Medical Center.

Registration Opens For The Ag Women Engage Conference

The 2023 Ag Women Engage Conference (formerly known as the Midwest Women in Agriculture Conference) begins on Feb. 22 at the new Terre Haute Convention Center. The conference includes two days of guest speakers, networking opportunities and breakout sessions addressing personal, family and farm issues affecting women, families and farm businesses.

Brenda Mack, a fourth-generation small crop producer and associate professor in the Department of Social Work at Bemidji State University, will present a keynote session on building and strengthening resiliency for those in agriculture.

Educational sessions throughout the two days will cover farm succession planning, marketing, new technologies, financial strategies, mental health resources, home food vendor guidelines and more.

"The Ag Women Engage Conference continues the networking and professional development tradition set by the Midwest Women in Agriculture Conference. It's a new name, but the same fantastic education

and conversations will be taking place," said Elysia Rodgers, Purdue Extension – Dekalb County director, agriculture and natural resources educator, and conference organizer.

Youth in grades eight through 12 and undergraduates are invited to attend the Young Ladies in Agriculture Forum, taking place in tandem with the AWE Conference on Feb. 22 from 1-8 p.m. ET. Topics include financial strategies, building a strong resume and networking in the agriculture industry.

A pre-conference session, "Becoming the Employer of Choice," is scheduled for Feb. 21 from 10 a.m. to 5 p.m. ET. The human resource management curriculum is geared for farm managers and owners looking to improve their human resource management skills.

The cost for the pre-conference session is \$50. Conference registration is \$125. Register by February 10 online. The Young Ladies in Agriculture Forum cost is \$20, with registration online. For accommodation or more information, contact Rodgers at 260-925-2562 or eberry@purdue.edu.

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Have a favorite remedy you want to share? Send it to news@thepaper24-7.com

Party-Worthy Wine Pairings Perfect for Easy Entertaining

FAMILY FEATURES

Red or white, sweet or dry, wine lovers are often entertainers at heart. When inviting guests to share your personal favorites, nothing enhances a tasting get-together quite like complementary snack and wine pairings.

The next time you find a wine party on your schedule, consider these simple yet delicious recommendations from sommelier and founder of “The Lush Life,” Sarah Tracey, who partnered with Fresh Cravings to create “Dips and Sips.” Aimed at reinventing wine and cheese parties, the movement focuses on simplistic recipes, easy dip pairings and suggested wines.

“When I entertain at home, I’m always looking for ways to impress my friends with fresh, creative bites I can pair with wine,” Tracey said. “My favorite hack is finding great products with high-quality ingredients then creating simple, elevated ways to serve them. The less time I spend in the kitchen, the more time I get to spend with my guests.”

Tracey relies on the versatility of Fresh Cravings’ array of dip options and crowd-pleasing, bold flavors worth celebrating. With authentic-tasting chilled salsas offering a vibrant alternative to soft, dull blends of jarred salsa and flavor-filled hummus made with premium ingredients like Chilean Virgin Olive Oil, these dips elevate both traditional and reinvented recipes.

For example, Tracey’s recipes for Polenta Rounds with Pico de Gallo Salsa and Crab, Spiced Butternut Squash Naan Flatbreads, Cheesy Tortilla Cutouts with Salsa and Hummus-Stuffed Mushrooms offer flavorful, easy-to-make appetizers that can make entertaining easy and effortless. Plus, these crave-worthy morsels are just as tasty and approachable for guests choosing to skip the wine.

Find more recipe and pairing ideas perfect for enhancing your next party at FreshCravings.com.

Hummus-Stuffed Mushrooms

Recipe courtesy of Sarah Tracey
Total time: 15 minutes
Servings: 6

- Nonstick olive oil spray
- 16 ounces cremini mushrooms, stems removed and gills scooped out
- salt, to taste
- pepper, to taste
- 1 container Fresh Cravings Classic Hummus
- 1 jar manzanilla olives stuffed with pimientos, cut in half
- 1 jar roasted red pepper strips
- Oregon Pinot Noir

Preheat oven to 375 F. Prepare sheet pan with nonstick olive oil spray.

Place mushroom caps on sheet pan, spray with olive oil and season with salt and pepper, to taste.

Roast 7-8 minutes then let mushrooms cool to room temperature.

Fill each mushroom cap with hummus and top each with one olive slice.

Thinly slice roasted red pepper strips and arrange around olive slices.

Pair with lighter bodied pinot noir with cherry tones from Oregon.



Hummus-Stuffed Mushrooms

Spiced Butternut Squash Naan Flatbreads

Recipe courtesy of Sarah Tracey
Total time: 25 minutes
Servings: 6

- 1 1/2 pounds butternut squash
- 2 tablespoons olive oil
- 1 tablespoon maple syrup
- 1/2 teaspoon cumin
- 1/2 teaspoon chili powder
- salt, to taste
- pepper, to taste
- 1 container Fresh Cravings Roasted Garlic Hummus
- 1 package mini naan dippers
- 1 bunch fresh rosemary, minced
- La Vieille Ferme Rosé

Preheat oven to 425 F.

Chop butternut squash into 1/2-inch chunks.

Toss squash with olive oil, maple syrup, cumin and chili powder. Spread on sheet pan, sprinkle with salt and pepper, to taste, and roast until tender, about 20 minutes.

Spread hummus on naan dippers and top each with squash and fresh rosemary.

Pair with deeper, savory and earthy rosé.



Spiced Butternut Squash Naan Flatbreads

Cheesy Tortilla Cutouts with Salsa

Recipe courtesy of Sarah Tracey
Total time: 20 minutes
Servings: 6

- Nonstick cooking spray
- 6 large flour tortillas
- 16 ounces pepper jack cheese, grated
- 1 can (4 ounces) green chiles, drained
- 1 bunch fresh cilantro, finely chopped
- 1 container Fresh Cravings Restaurant Style Salsa, Medium
- New Zealand Sauvignon Blanc

Preheat oven to 350 F. Prepare sheet pan with nonstick cooking spray.

Place large flour tortilla on sheet pan. Top with handful of grated cheese.

Sprinkle chiles on top of cheese layer. Add chopped cilantro. Sprinkle with additional cheese.

Top with another tortilla. Bake until cheese is melted, about 10 minutes. Work in batches to make three sets of cheese-filled tortillas.

Cut out desired shapes with cookie cutters.

Serve with salsa and pair with sauvignon blanc from New Zealand with zest and zing.



Cheesy Tortilla Cutouts with Salsa



Polenta Rounds with Pico de Gallo and Crab

Polenta Rounds with Pico de Gallo Salsa and Crab

Recipe courtesy of Sarah Tracey
Total time: 30 minutes
Servings: 6

- 1 tube (16 ounces) prepared polenta
- nonstick cooking spray
- salt, to taste
- 8 ounces jumbo lump crabmeat
- 1 container Fresh Cravings Pico de Gallo Salsa, Mild
- 1 bunch fresh mint, finely chopped
- Mateus Rosé

Heat oven to 400 F.

Slice polenta into 1/4-inch thick rounds. Arrange on baking sheet sprayed with nonstick cooking spray and bake 20-25 minutes until golden brown and crispy. Sprinkle with salt, to taste, and let cool.

Combine jumbo lump crabmeat with salsa.

Top each polenta round with crab salsa mixture.

Garnish with finely chopped fresh mint and pair with vibrant, fruity rosé.

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Show Your Love with a Naturally Sweet, Delicious Gift

FAMILY FEATURES

Whether you're celebrating a special occasion, saying "I love you" to a faraway relative or offering a kind gesture to a friend or neighbor, sending a gift is a thoughtful way to share your appreciation. A handwritten note goes a long way, and you can take that token of gratitude one step further by pairing it with an authentic fruit basket.

When it's time to give a gift to a friend or loved one, consider sending fresh Florida Citrus boxes, which contain premium citrus hand-selected at the peak of ripeness. Available in a variety of sizes to fit your budget and filled with your choice of oranges, grapefruit, tangerines and unique jams, jellies and candies, the baskets arrive fresh at the door of your recipient.

With naturally sweet taste from the Sunshine State, the unique climate with subtropical temperatures, abundant sunshine, distinctive sandy soil and ample rainfall help grow juicy citrus. Plus, the delicious fruits are equally nutritious as they're loaded with vitamin C and provide a combination of nutrients to support overall health to help adults and children alike meet intake recommendations for certain key nutrients.

On top of their taste as appetizing snacks, they're perfect for cooking in recipes like Citrus Marinated Flatiron Steak Salad or Citrus Cherry Cobbler that take advantage of their natural sweetness and allow for mouthwatering meals, sides, desserts and more.

To choose a premium, hand-selected basket and send to your friends, neighbors, coworkers and loved ones, visit gifts.floridacitrus.org.

Citrus Cherry Cobbler

Cobbler:

- 4 cups cherries, pitted, juice reserved
- 1/2 cup Florida Orange Juice
- 1 1/2 cups sugar
- 1 tablespoon lemon juice
- 3 tablespoons cornstarch
- 2 tablespoons unsalted butter
- 2 cups Florida Orange segments, seeded
- 1/2 cup Florida Grapefruit segments, seeded

Topping:

- 1 cup all-purpose flour
- 6 tablespoons light brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 3 tablespoons unsalted butter
- 1 large egg, beaten
- 3 tablespoons milk

To make cobbler: In medium saucepan, combine cherries and reserved juice, orange juice, sugar, lemon juice and cornstarch. Bring to simmer, stirring constantly. Cook 1 minute and remove from heat. Add butter and stir until melted. Cool and add orange segments and grapefruit segments. Pour filling into baking dish or pie pan.

To make topping: Heat oven to 350 F.

In food processor, combine flour, brown sugar, baking powder and cinnamon. Add butter and pulse until butter is cut into small, pea-sized pieces. Remove flour mixture from food processor and place in mixing bowl. Add egg and milk; stir until just combined. Drop topping mixture by tablespoon over filling until almost covered.

Bake until topping is browned and filling is bubbling and hot. Remove from oven and cool slightly before serving.



Citrus Cherry Cobbler



Citrus Marinated Flatiron Steak Salad

Citrus Marinated Flatiron Steak Salad

Citrus Balsamic Vinaigrette:

- 1/4 cup Florida Orange Juice
- 1/4 cup Florida Tangerine Juice
- 2 teaspoons Florida Orange zest
- 1/4 cup lemon juice
- 1/2 cup balsamic vinegar
- 2 tablespoons honey
- 2 teaspoons garlic, minced
- 1 tablespoon Dijon mustard
- salt, to taste
- pepper, to taste
- 1 1/2 cups olive oil

Flatiron Steak Salad:

- 1 1/2 pounds flatiron steak
- 2 cups Citrus Balsamic Vinaigrette, divided
- 1/2 cup Florida Orange segments
- 1/2 cup Florida Grapefruit segments
- 2 quarts baby spinach
- 1/2 cup red onion, thinly sliced
- 1/2 cup cherry tomatoes, halved

- 1/2 cup radish, thinly sliced
- 1/2 cup cucumber, thinly sliced
- 1/2 cup crumbled goat cheese

To make citrus balsamic vinaigrette: Combine orange juice, tangerine juice, orange zest, lemon juice, balsamic vinegar, honey, garlic, Dijon mustard and salt and pepper, to taste. Slowly drizzle in olive oil while whisking vigorously. Set dressing aside.

To make flatiron steak salad: Place flatiron steak in container and add 1 cup citrus balsamic vinaigrette. Marinate in refrigerator at least 30 minutes, or up to 3 hours.

Heat grill to medium-high heat.

Grill steak to desired doneness. Remove from heat and rest 5 minutes before slicing thinly.

In large mixing bowl, combine orange segments, grapefruit segments, baby spinach, red onion, cherry tomatoes, radish and cucumber. Add remaining citrus balsamic vinaigrette, as desired, and toss well to combine.

To serve, divide salad and sliced steak among four plates and top with crumbled goat cheese.

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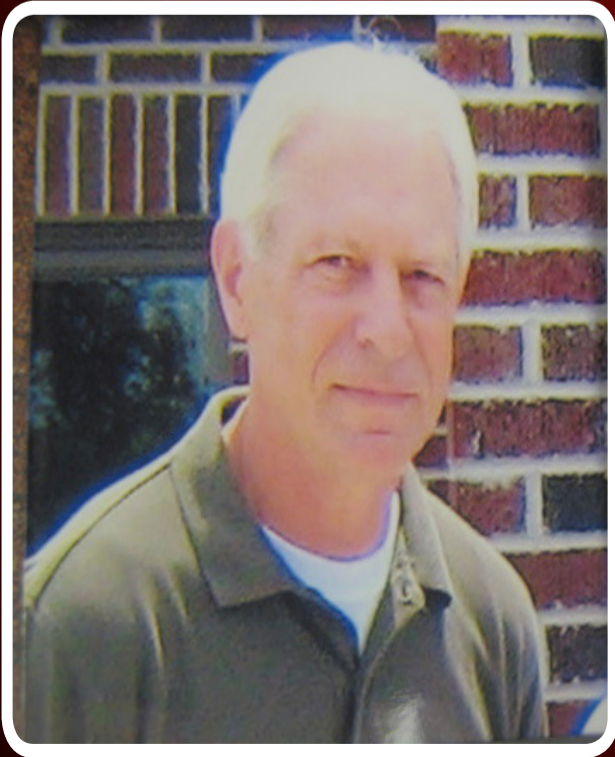
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John "Butch" Dale is a former teacher, County Sheriff, author, artist, and local historian. He is the librarian at Darlington and has been there for 33 years! You never know what Butch might offer his readers two times each week...from funny and nostalgic stories about his childhood and hometown...to stories about life and death incidents when he was Montgomery County Sheriff. Sometimes he highlights sports stars from our county's past...or he might just poke a little fun at some of our national politicians and celebrities. He can make you laugh, make you cry, help you to appreciate the past or make you think about the future. But no matter what, Butch will keep you on your toes and keep you entertained!

Catch Butch every Tuesday & Friday,
only in Montgomery County's Favorite Daily Edition!

SUNDAY

In The Kitchen

Sunday, Jan. 29, 2023

C3

Have a favorite remedy you want to share? Send it to news@thepaper24-7.com

Enjoy Better-for-You Foods Focused on Flavor

FAMILY FEATURES

From salads and snacks to breakfast, lunch and dinner, rounding out a full menu of healthy meals shouldn't be a chore. In fact, you can still enjoy your favorite flavors and tickle your taste buds with nutritious recipes that capitalize on powerful ingredients you actually want to eat.

A fruit-forward breakfast is a nutritious way to start your morning, and a fresh twist on pasta salad can make lunches or your evening side an enjoyable way to stay on track. Bowls filled with grains, veggies and a favorite protein are all the rage, and this seafood-fueled version is no exception when you're craving a combination of your personal favorites.

Take your better-for-you eating plan from bland and boring to delightfully delicious by visiting Culinary.net for more recipe inspiration.

Eat Smart with Seafood

No matter if you're searching for a healthy family dinner, a quick lunch at home or an easy idea to meal prep for the week ahead, these Orange Shrimp Quinoa Bowls are perfect for seafood lovers who also enjoy a hint of spice. Fresh, healthy and full of deliciously prepared shrimp, these bowls are also loaded with mushrooms, peppers and cucumbers.

The homemade sauce is light with a sweet yet spicy vibe. Resting over a cup of steamy quinoa for a filling base of healthy grains, it's a quick and easy recipe you can customize with favorite toppings like sesame seeds and cilantro.

Find more wholesome, health-forward recipes at Culinary.net.

Orange Shrimp Quinoa Bowls

Servings: 2

- 1 cup quinoa
- 1 cup orange juice
- 1 tablespoon hot sauce
- 1 tablespoon honey
- 1 tablespoon soy sauce
- 4 tablespoons vegetable oil
- 1 tablespoon lime juice
- 1 tablespoon white miso
- 1 1/2 pounds shrimp, peeled, deveined and tails removed
- 1/4 cup butter
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup mushrooms, sliced
- 1 red bell pepper, diced
- 1 cucumber, sliced into half moons
- 5 green onions, sliced
- 1 avocado, sliced
- 1 teaspoon sesame seeds
- 2 tablespoons cilantro, chopped

Cook quinoa according to package instructions. Set aside.

In medium bowl, whisk orange juice, hot sauce, honey, soy sauce, vegetable oil, lime juice and miso until combined. Pour 1/4 of liquid into separate bowl. Set aside.

Add shrimp to remaining mixture and marinate 15 minutes.

Heat large skillet over medium heat with butter. Add shrimp, salt and pepper. Cook 2 minutes on each side until pink. Add mushrooms and cook until tender.

In two serving bowls, divide quinoa, bell pepper, cucumber, onions, avocado and shrimp. Sprinkle sesame seeds and cilantro over both bowls.

Drizzle with reserved dressing.



Orange Shrimp Quinoa Bowls

Start the New Year with a Savory Salad

Starting the new year with fresh intentions, whether you're trying to reset for 2023 or simply add more greens to your meals, begins with delicious, nutritious and easy recipes.

With more than 100 varieties of fresh, healthy and convenient ready-to-eat salads, Fresh Express provides plenty of inspiration, information and incentives to help you achieve your goals. For example, this Pesto Pasta Salad features red lentil rotini and Twisted Pesto Caesar Chopped Salad Kits loaded with a fresh blend of crisp iceberg and green leaf lettuces, crunchy garlic bricchoe croutons, Parmesan cheese and creamy pesto dressing. Add fresh grape tomatoes and toasted walnuts for a simple side or easy lunch that can be made ahead of time.

Discover more fresh recipe ideas at FreshExpress.com.

Pesto Pasta Salad

Prep time: 15 minutes

Cook time: 10 minutes

Servings: 6

- 1 quart cooked red lentil rotini
- 2 packages (9 1/2 ounces each) Fresh Express Twisted Pesto Caesar Chopped Salad Kits
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup grape tomatoes, halved
- 1/2 cup walnuts, toasted

Prepare red lentil rotini according to package directions; cool 15 minutes.

In bowl, mix rotini and one dressing packet from salad kits. Sprinkle with salt and pepper; mix well. Refrigerate, covered, 30 minutes, or until rotini is cold.

In large bowl, mix lettuce from both salad kits with remaining salad dressing package. Add rotini and tomatoes; toss to combine. Sprinkle with garlic bricchoe croutons and shredded Parmesan cheese from salad kits and walnuts.

Substitution: Traditional rotini can be used for red lentil rotini.



Pesto Pasta Salad



Brunch Fruit Tart

A Fruity Twist on Breakfast

Whether it's a weekend celebration or a simple morning bite on the go, it's often said breakfast is the most important meal. Starting off your day with some fruity nutrition is a sweet way to add vitamin C to your diet without skimping on flavor.

With a tasty granola crust and yogurt filling, this Brunch Fruit Tart is an easy way to impress guests or fuel your morning at the office. Balanced and easy to make, the crunchy crust and smooth center make it an enjoyable addition to at-home menus. This version calls for strawberries, blueberries and kiwi, but you can get creative with your own favorite fruits for a different flavor each time you make it.

Visit Culinary.net to find more nutritious breakfast ideas.

Brunch Fruit Tart

Recipe adapted from homemadeinterest.com

Crust:

- 4 cups granola mixture
- 1/2 cup butter, softened
- 4 1/2 tablespoons honey
- nonstick cooking spray

Filling:

- 2 1/4 cups vanilla Greek yogurt
- 8 ounces cream cheese, softened
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 package gelatin

Toppings:

- strawberries, sliced
- blueberries
- kiwis, sliced

To make crust: Preheat oven to 350 F.

In large bowl, combine granola, butter and honey. Grease 11-inch tart pan with nonstick cooking spray. Line bottom of tart pan with parchment paper. Press granola mixture into tart pan. Place tart pan on baking sheet and bake 10 minutes. Cool completely.

To make filling: Using mixer, combine yogurt, cream cheese, sugar, vanilla extract and gelatin until whipped completely.

Pour yogurt mixture into tart crust. Refrigerate at least 1 hour. Top with strawberries, blueberries and kiwis.

SUNDAY

In The Kitchen

Sunday, Jan. 29, 2023

C4

Have a favorite recipe you want to share? Send it to news@thepaper24-7.com

Give Quick and Easy Meals a Fun Spin

FAMILY FEATURES

Work, school, extracurricular activities, social events and more can make the winter months feel frantic and it can often seem like you're running out of time. This seasonal time crunch makes it even more difficult to answer the age-old, mealtime question kids are always asking: "What are we having?"

To help solve that daily meal dilemma and discover family-pleasing recipes that take 35 minutes or less, the RAGÚ Meal Wheel lets the entire family take an active role in choosing what's on the menu. Simply ask one of your kids to click the "spin" button to find delicious, quick-and-easy recipes like Chicken and Broccoli Alfredo with Fettuccine and Mini Turkey Sloppy Joes.

Both easy-to-make recipes take 35 minutes or less and feature RAGÚ sauces, which come in a variety of taste-tempting classic flavors and styles, perfect for any mealtime occasion. Created 85 years ago by an Italian mother using a family recipe she brought to the United States from Naples, Italy, the sauces are made from quality ingredients like vine-ripened tomatoes, hearty vegetables, Italian cheeses, herbs and spices, allowing home cooks to "Cook Like a Mother" and quickly create affordable, crowd-pleasing meals for their busy families.

To find more quick and mouthwatering recipes to feed your family during the chilly winter months, visit RAGU.com/meal-wheel.

Chicken and Broccoli Alfredo with Fettuccine

Prep time: 20 minutes

Cook time: 15 minutes

Servings: 4

- 1 tablespoon butter
- 1 1/2 pounds boneless, skinless chicken breasts, cut into strips
- 1 jar RAGÚ Classic Alfredo Sauce
- 1 package (12 ounces) frozen broccoli florets, thawed
- 1 package (12 ounces) fettuccine pasta
- grated Parmesan cheese, for topping (optional)

In large nonstick skillet over medium-high heat, melt butter. Cook chicken, in batches if necessary, stirring occasionally, until chicken is thoroughly cooked. Remove chicken and set aside.

In same skillet, add sauce and broccoli; stir. Bring to boil over medium-high heat. Reduce heat to low and simmer, covered, stirring occasionally, until broccoli is heated through, about 5 minutes. Stir in chicken and cook, stirring occasionally, until cooked through, about 2 minutes.

In separate pan, cook fettuccine according to package instructions.

Serve chicken, broccoli and sauce over hot fettuccine and sprinkle grated Parmesan cheese on top, if desired.



Chicken and Broccoli Alfredo with Fettuccine



Mini Turkey Sloppy Joes

Mini Turkey Sloppy Joes

Recipe courtesy of "Honey and Birch" on behalf of RAGÚ

Prep time: 10 minutes

Cook time: 20 minutes

Servings: 4

- 1 teaspoon extra-virgin olive oil
- 1 cup diced onion
- 3 cloves garlic, minced
- 1 pound ground turkey
- 1 cup finely diced carrots
- 1 medium green pepper, diced
- 1 medium red pepper, diced
- 1 jar RAGÚ Simply Chunky Marinara Sauce
- 1 tablespoon Worcestershire sauce

- 1 teaspoon ground mustard
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 4 mini buns

In large skillet over medium heat, heat extra-virgin olive oil. When hot, add onion and garlic; sauté until onion is translucent.

Add ground turkey. Break up meat and stir frequently until browned. Add carrots, green pepper and red pepper. Cook 5 minutes until vegetables begin to soften.

Add marinara sauce, Worcestershire sauce, ground mustard, salt and pepper. Stir and bring to boil. Reduce heat to simmer and partially cover pan. Cook 10 minutes.

Serve on mini buns.

Scan for More Recipes



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Sunday, Jan. 29, 2023

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Tips For Growing Beautiful Dahlias



MELINDA MYERS
Columnist

Growing beautiful dahlias is easier than you think. Proper planting and care will result in an abundance of beautiful blooms for you to enjoy in your garden and summer bouquets. Use these strategies to boost your dahlia growing success:

Start Early for a Long Season of Flowers

Dahlias grow from sweet-potato-like tuberous roots often called tubers that are usually planted in late spring. For earlier blooms, start your dahlias indoors about four to six weeks before the last spring frost. Use one- or two-gallon pots with drainage holes. Fill them with a damp growing mix and cover the tip of the tubers with one to two inches of soil. Water sparingly until the sprouts emerge, which can take two to four weeks.

Plant Outdoors in Late Spring

Grow dahlias as you would tomatoes. Choose a sunny location with fertile, well-drained soil. To encourage healthy root growth, take time to loosen the soil in the planting area at least 12 inches deep. Don't be in a rush to plant your dahlias. Wait until the soil is warm and all danger of frost has passed.

Good air circulation encourages strong, healthy growth. Space border dahlias 15 inches apart from the center of one plant to the next. Taller types should be



Photo courtesy of Longfield-Gardens.com

The more dahlias you cut for bouquets, the more flowers the plant will produce.

spaced at least 18 to 24 inches on center. Plant so the top of the tuber is no more than one to two inches below the soil surface. It can take several weeks for the first sprouts to emerge, but once they do, the plants grow very quickly.

Pinch for Fuller Growth and More Blooms

When your dahlias reach a height of 10 to 12 inches, use scissors or sharp pruning shears to remove the top two or three sets of leaves. Pinched plants produce more side branches, resulting in sturdier growth and lots more flowers. Pinching will set the plants back by a week or two, but they will come back quickly.

Stake to Avoid Broken Stems

Dahlias that grow more than three feet tall benefit from staking. This is especially true for varieties that produce large flowers. Staking helps plants stay upright, minimizes damage from wind and rain, keeps the

flowers more visible, and makes it easier to deadhead. To avoid damaging the tubers, add the stakes at planting time or soon after. For more information on staking and pinching dahlias to increase flower production, read Longfield Gardens' How to Pinch and Stake Dahlias (Longfield-gardens.com) article.

Feed Your Plants and Don't Let Them Go Thirsty

Dahlias perform best when they receive a consistent amount of moisture throughout the growing season. Too much or too little water causes stress and can reduce flower production. When the weather is dry, water deeply once or twice a week, using drip irrigation, a soaker hose, or a watering wand. Keep the foliage as dry as possible to minimize disease. Mulching the soil with shredded leaves, evergreen needles, or other organic material will conserve moisture, moderate soil temperature, and suppress weeds.

Dahlias perform best when they are well-fed. Enrich the soil with compost and add a low-nitrogen, slow-release fertilizer at planting time. Once the plants are 12-18 inches tall, many gardeners boost performance with an additional slow-release fertilizer application or several liquid fertilizer applications every three to four weeks. Follow the label directions for the timing and application rates of the fertilizers you select.

Pruning and Deadheading

The more flowers you cut, the more flowers you'll get. Harvesting flowers twice a week will encourage a plentiful supply of blooms. Spent flowers should be removed immediately (deadheading) to minimize pest and disease problems. Always use sharp bypass pruners or snips to make clean cuts. If you want flowers with long stems, be willing to sacrifice some side buds. Stems come back longer and stronger when you cut deep into the plant and close to a main branch.

Dahlias require a little more time and attention than many other flowering plants. But your efforts will be handsomely rewarded with a bounty of beautiful blooms and a sense of accomplishment.

Melinda Myers has written more than 20 gardening books, including the recently released Midwest Gardener's Handbook, 2nd Edition and Small Space Gardening. She hosts The Great Courses "How to Grow Anything" DVD instant video series and the nationally syndicated Melinda's Garden Moment TV & radio program. Myers is a columnist and contributing editor for Birds & Blooms magazine and was commissioned by Longfield Gardens for her expertise to write this article. Her website is www.MelindaMyers.com.

In Love? Say It With Tulips!

Valentine's Day is the perfect time to openly declare your love to your (prospective) partner. Seduce her/him/them with tulips. These flowers are perfect for shamelessly proclaiming your love.

Nice surprises Valentine's Day is the most romantic day of the year, when everyone secretly hopes to be surprised. The language of flowers is a fascinating art, indispensable in this act of romance. Choose tulips for your crush! They are cheerful, lush and impetuous; they simply breathe love.

Message

Which color best conveys your message of love? With red tulips, you say: "I will love you forever." If you'd rather avoid the standard red, pink tulips symbolize romantic love and yellow tulips express lightheartedness and sunshine. Nothing is weird or wrong. You will know the best fit for your Valentine.

Care tips

If you want your love to enjoy their tulips for as long as possible, read these care tips:

- Buy fresh tulips. The deeper the flower bud is still in the leaf, the fresher they are.

- Make sure your tulips are properly wrapped before taking them home, to avoid damage or exposure to temperature fluctuations.

- Cut off the bottom of the stems diagonally with a clean, sharp knife, to allow the tulips to soak up as much water as possible.

- Start by putting the tulips in a dark place in water, so that they can fill up with water and acclimatize.

- Give your vase a good clean before use, so that bacteria do not get a chance to contaminate the tulips.

- Fill the vase with fresh room temperature tap water and change it daily.

- Add cut flower food or a scoop of sugar to the water to make sure the water stays clean for longer.

- Use a vase with plenty of room for the stems.

Would you like to know more about bulb flowers? Then go to www.ilsays.com.



Start The Spring Swinging With Bulb Flowers

Do you feel like starting the spring dancing? Flowers instantaneously make you feel like spring has started. Buy a nice bunch of spring flowers and start bringing the outside in - even when it is still cold outside!

Blooming

Calyces and leaves that dance and swing in the breeze; spring flowers are colorful, fresh, playful and ooze spring. They provide the freshness we are all longing for and immediately get the house ready for the next season, so they are an indispensable feature. They are available as cut flowers or potted bulbs. Choose whatever makes you happiest!

Typical spring flowers Spring flowers are available from January onwards. All it takes is just one trip to your local florist to get ready for spring. What about typical bulb flowers

such as tulips, crocuses, hyacinths or grape hyacinths? Arrange them into a beautiful bunch in a vase or place potted bulbs in a decorative basket, pot or dish.

Tips for spring flowers: Make several small bunches of different types of spring flowers and place them all over the house.

Use a clean vase for fresh flowers and fill it with clean water.

Daffodils produce a substance which other flowers do not tolerate. If you would still like to combine them, place the daffodils in a separate vase for one night. After this night, you can mix them with other flowers.

Buy your flowers locally so your they are fresh, and to support local florists.

Would you like to know more about bulb flowers? Then go to www.ilsays.com.

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Gift Decadence During This Season of Love

FAMILY FEATURES

Valentine's Day may traditionally be a lovers' holiday, but it's also an opportunity to connect with those who make your heart happiest, whether it's family, friends or anyone who enriches your life. Celebrate all types of love this Valentine's Day with thoughtful gifts that show how much you care.

As the old adage says, the fastest way to one's heart is the stomach. Sweet treats are a sure sign of your affection, and for centuries, chocolate has been revered as the flavor of love.

From gifting to hosting and all the other moments throughout the season of love, you can delight your nearest and dearest with gourmet chocolates from Ethel M Chocolates.

Treat those closest to your heart to a delicious experience and visit EthelM.com to explore more unique gifts this Valentine's Day.



Heartfelt Appreciation

If your gift list includes chocolate aficionados, there's no better way to speak straight to their heart than the Ethel M Chocolates 28-piece Large Heart Gift Box. This popular seasonal assortment showcases an expanded selection of mouthwatering, handcrafted, premium chocolates. The collection includes an array of flavors, from Dark Chocolate Sea-Salt Caramel and Milk Chocolate Raspberry Satin Crème to Milk Chocolate Almond Butter Krisp and Milk Chocolate Pecan Toffee Crisp. The gourmet variety is sure to delight, and the large satin-wrapped, heart-shaped box makes your affection deliciously clear.



Handcrafted with Care

Topped with a red bow for a final touch, the Ethel M Chocolates 5-piece Love Collection features a series of heart-shaped, premium chocolates nestled in an elegant box. The sampler features popular selections including Milk Chocolate, Lemon Satin Crème, Dark Chocolate, Milk Chocolate Peanut Butter and White Chocolate. This sweet collection of handcrafted chocolate is a decadent way to show how much you care. It's ideal as a thoughtful gesture of appreciation for friends and family, or for a more romantic connection, it's the perfect item to pair with jewelry or flowers to surprise your loved one.



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KAREN ZACH



Think writing a
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READI Accelerates Quality Of Place Investments In North Central Indiana

Secretary of Commerce Brad Chambers joined local officials and regional leaders today in Kokomo as the North Central Region celebrated five quality of place investments that will support current and future residents.

Fueled by the transformational Indiana Regional Economic Acceleration and Development Initiative (READI), the region is investing \$98.9 million to advance community amenities, infrastructure and workforce development to support talent retention and attraction.

"Across Indiana, communities are making unprecedented investments in their neighborhoods and their people thanks to READI," said Sec. Chambers. In north central Indiana, the region has come together to advance initiatives focused on quality of life, quality of place and quality of opportunity, and because of their collaboration, the future of the North Central READI region is bright."

The nationally recognized READI program is allocating \$500 million to 17 regions across the state to accelerate shovel-ready projects and programs that are expected to transform Indiana communities, attract talent and improve the quality of life for Hoosiers in the short and long term. The North Central Region, led by the North Central Indiana Regional Planning Council (NCIRPC), was awarded \$30 million in READI matching funds to advance its strategies grow its population base, improve quality of place and quality of life, increase and diversity the region's quality of opportunity, and spur innovation and entrepreneurship to attract and retain talent.

"The North Central region has seen tremendous successes over the past eight years, and the READI investment enables us to rapidly advance that success, keep the momentum going and secure a bright future for

our families," said Paul Wyman, NCIRPC Board President. "Our community leaders work together for a larger purpose, and as a result, we are now seeing unprecedented levels of private investment and job creation.

Today, the North Central Region announced its first READI funding allocations, designating \$9.25 million to support five projects:

Industry 4.0 Training Lab at Ivy Tech Kokomo (\$2M total project investment; \$1M READI allocation)

At Ivy Tech Kokomo, READI funds will be used to help prepare the region's workforce for the future of advancing manufacturing as the sector continues to modernize operations and integrate smart technologies and processes. This initiative will enable the region to proactively develop an educated workforce pipeline and upskill its current workforce to support Industry 4.0 and fuel the future of

manufacturing.

Riverfront Development in Peru (\$22.523M total project investment; \$2.75M READI allocation)

In Peru, the region is transforming 40 acres of idle real estate along the Wabash River, bringing new vibrancy and quality of place to the area. Revitalization of the riverfront property includes the newly constructed Miami County YMCA and a 174-unit development that will include apartments, duplexes and senior housing. READI funds will be used to enhance the streetscaping at the site along Forrest and Maple streets.

US-31 & SR-28 Infrastructure in Tipton County

(\$67M total project investment; \$3.5M READI allocation)

In Tipton County, the region is investing in infrastructure near the recently-developed US-31 & SR-28 interchange to facilitate further commercial and residential

development in the area and along the SR-28 corridor. The city of Tipton, Tipton County and Tipton Municipal Utilities are partnering to extend water and sanitary sewer services with support from READI funds. The project is expected to lead to \$60 million in private investment and development.

Broadband Development in Cass & Howard Counties

(Cass County: \$4.455M total project investment; \$1M READI allocation // Howard County: \$3.952M total project investment; \$1M READI allocation)

The North Central region will allocate \$2 million of READI funds to increase broadband in Cass and Howard counties, working to resolve the digital divide and increase digital accessibility. In Cass County, READI funds will build on the county's prior investment, adding an additional 237 miles of fiber to the existing 117 mile

fiber ring. This expansion will increase broadband infrastructure and fill in the gaps inside the ring, creating an affordable, scalable, reliable fiber network supplying upload and download speeds of 1G.

To the southwest, Howard County will build a fiber backbone with an estimated 300 miles of laterals to better serve rural communities, reaching approximately 250 businesses, 3,000 households and five schools.

Through READI, 17 regions across the state that represent all 92 counties are moving forward with projects and programs designed to enhance Indiana's regions for current and future generations of Hoosiers. Collectively, the state's \$500 million investment is expected to yield more than \$9 billion of additional public, private and nonprofit dollars invested in enhancing Indiana's quality of life, quality of place and quality of opportunity.

Transistors Repurposed As Microchip 'Clock' Address Supply Chain Weakness

Microchip fab plants in the United States can cram billions of data processing transistors onto a tiny silicon chip, but a critical device, in essence a "clock," to time the operation of those transistors must be made separately – creating a weak point in chip security and the supply line. A new approach uses commercial chip fab materials and techniques to fabricate specialized transistors that serve as the building block of this timing device, addressing the weak point and enabling new functionality through enhanced integration.

"You would have one chip that does everything instead of multiple chips, multiple fabrication methods and multiple material sets that must be integrated – often overseas," said Dana Weinstein, a Purdue University professor of electrical and computer engineering, who is developing acoustic resonators

with the processes used to produce industry-standard fin field-effect transistors (FinFETs). "There's a need for America to advance its capabilities in chip manufacturing, and an advance of this nature addresses multiple concerns in supply chain, national security and hardware security. By moving the whole clock inside the processor, you harden the device against clock-glitching attacks, and you enable new functionality such as acoustic fingerprinting of the packaged chip for tamper detection."

Like all transistors – the devices that undergird modern microelectronics – FinFETs are a voltage-activated on/off gate. As its name suggests, a FinFET passes a current along a fin of semiconducting material that runs through the gate. In the closed, or off, state, the fin does not conduct electricity. A voltage applied to the top of the

gate builds an electric charge in the fin, allowing electricity to flow in an open, or on, state.

But transistors must be synchronized to perform operations for microprocessors, sensors and radios used in all electronic devices. The devices that do this are built on sound, the resonant frequency that some structures emit, much as a glass bowl may sound a specific note when pinged. The regular repeating wave of this so-called acoustic resonator serves as a cadence that is incorporated into a larger microelectromechanical system and used to mark time. Current commercial microelectromechanical resonators cannot be fabricated in a standard chip fabrication process and must be made separately and later bundled with microchips for use.

Weinstein's innovation is to build an acoustic resonator with the existing repertoire of materials

and fabrication techniques available in a standard complementary metal oxide semiconductor chip fab. In a recent paper in Nature Electronics, her research team reports its most advanced design to date. Using a commercial process run at the GlobalFoundries Fab 8 facility in New York and described in the GlobalFoundries 14LPP FinFET technology design manual, team members fabricated a specialized set of FinFETs capable of producing a frequency in the range of 8-12 gigahertz, which exceeds the typical native clock rates of microprocessors.

The elegant solution essentially repurposes data processing transistors into a timing device.

"With our approach, the chip fab runs this device through the same process they would use for a computer's central processing unit or other application," said Jackson Anderson, a

Purdue graduate student in electrical and computer engineering and first author on the Nature Electronics paper. "When the microprocessor and other components are done, so is the resonator. It doesn't have to undergo further fabrication or be sent somewhere else for integration with a separate microprocessor chip."

Although the on or off state of a transistor ordinarily directs current to serve as the 0s and 1s of binary code, all transistors can also be used as capacitors to store and release a charge. Weinstein's team does exactly that with arrays of "drive" transistors, squeezing and releasing a thin layer of dielectric materials between the fin and the gate.

"We're squeezing those layers between the gate and the semiconductor, pushing and pulling on that thin region between the gate and the fin," Jackson said. "We do

this alternately on adjacent transistors – one compressing, one stretching – building vibrations laterally in the device."

The drive transistors are sized to guide and amplify the vibrations into building upon themselves into a specific resonant frequency. This, in turn, stretches and compresses the semiconductor material in an adjacent group of "sense" transistors, which alters the characteristics of a current across those transistors, translating the vibration into an electrical signal.

"Every single piece of high-performance electronics that you have uses FinFETs," Weinstein said. "Integrating these functions advances our microelectronics capabilities beyond just digital microprocessors. If the technology changes, we can adapt, but we would be moving forward with an integrated microprocessor system."

Liberation Labs Joins Indiana's Thriving Agbiosciences Sector

Liberation Labs, a precision fermentation manufacturer, announced plans today to establish operations in Indiana, investing \$115 million to develop its first commercial-scale biomanufacturing facility in Richmond.

"Next generation technology is critical to future food security for people everywhere, and I am proud that Indiana is leading the charge," said Indiana Secretary of Commerce Brad Chambers. "We are excited to welcome Liberation Labs to our growing agbiosciences ecosystem. Liberation Labs will continue to enable companies to innovate while creating high-paying, quality

career opportunities for Hoosiers."

The company, which aims to enable the commercialization of alternative protein products through fermentation manufacturing, will construct a facility on 36 acres of Richmond's 700-acre Midwest Industrial Park. The new facility, which will have a fermentation capacity of 600,000 liters with a fully dedicated downstream process (DSP), is part of the company's model to offer customers fit-for-purpose capacity at large scale. Liberation Labs' facility in Richmond will help meet demand for alternative proteins, increasing its availability

and cost-effectiveness for existing major food brands as well as the growing network of food-tech innovators.

"The three things a biomanufacturing facility like ours needs are sugar, power and people – and Richmond, Indiana, has them all," said Mark Warner, co-founder and CEO of Liberation Labs. "While sugar and power are commodities, a workforce experienced in manufacturing is not, which is why Richmond really stands out. We are thankful for the support the state and the local community have provided us, and we can't wait to break ground."

Liberation Labs plans

to break ground later this spring and reach full commercial production by the end of 2024. The company plans to create 45 new manufacturing jobs to support its growth, with average wages well above the state average.

"Securing this partnership and investment from Liberation Labs is another milestone in our strong relationship with Governor Holcomb and the Indiana Economic Development Corporation," said Richmond Mayor Dave Snow. "We are thrilled to add the expertise of Liberation Labs to our Industrial Park. Make no mistake, when a company of this caliber chooses

to invest in Richmond, it's a resounding vote of confidence that we are moving in the right direction. With more jobs being created, and such a strong business model, I am confident this is just the beginning of a long and mutually prosperous relationship."

Liberation Labs' first-of-its-kind precision fermentation facilities are engineered to deliver cost-effective, high-yield production of novel proteins and accelerate consumer adoption of healthy food alternatives. The company aims to build a network of purpose-built facilities to accommodate 80 percent or more of the alternative protein mar-

ket, delivering a global solution to unlock a new era of food accessibility and sustainability.

Based on the company's job creation plans, the Indiana Economic Development Corporation (IEDC) committed an investment in Liberation Labs of up to \$780,000 in the form of incentive-based tax credits and up to \$50,000 in training grants. These tax credits are performance-based, meaning the company is eligible to claim incentives once Hoosiers are hired and trained. Wayne County will consider additional incentives at the request of Economic Development Corporation of Wayne County.

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Traditional Service - 8:15 AM
Sunday School for all ages - 9:30 AM
Contemporary Service - 10:30 AM
Woodland Heights Youth (W.H.Y.) for middle schoolers
and high schoolers - 5-7 PM

Visit us online at WHCC.US

Woodland Heights Christian Church
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(765) 362-5284

"Know Jesus and Make Him Known"



Waynetown Baptist Church

Service: Sunday 10:30 am

Children's Church

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southsidechurchofchristindiana.com

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Wednesday Night Bible Study 7 pm



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Services

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7 pm

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Sunday Worship 9:00 AM

Children's Sunday School during Sunday Worship

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Pastor Dr. David Boyd

John 3:16

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(765) 866-0421
Dr. Gary Snowden, Minister

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or in the Parking Lot Tuned to 91.5 FM
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Both services are streamed



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Making disciples of Jesus Christ for the transformation of the world

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in person or on Facebook at
www.facebook.com/LindenUnitedMethodistChurch

Sunday School 9:00 AM

Pastor Clint Fink

Email: lindenum@tctc.com

Website: lindenumchurch.org

*"Making disciples of Jesus Christ for
the transformation of the world."*



Liberty Chapel Church

Phil 4:13

Church Services:

Sunday School 9 am

Church 10 am

Wednesday Children's Awana
Program
6 pm-8 pm



Church Service at 10 am

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Starting August 1:

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11 a.m. Worship

Wednesday 6:30 Bible Study



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Sunday Evening 6 pm

Wednesday Night Bible Study 7 pm



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SUNDAY

Health and WELLNESS

Sunday, Jan. 29, 2023

H2

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Photos courtesy of Getty Images

Managing Birth Defects for a Lifetime

FAMILY FEATURES

An estimated 1 in 33 babies is born with a birth defect, according to the Centers for Disease Control and Prevention (CDC). While some require minimal intervention after birth, many birth defects affect the individual, parents and families across a lifetime.

Birth defects are structural changes present at birth that can affect almost any part of the body. They may affect how the body looks, works or both. They can cause problems in overall health, how the body develops or how the body works, and may range from mild to serious health conditions.

Awareness of birth defects across the lifespan helps provide affected individuals, parents and families the information they need to seek proper care. Learn more about birth defects at each stage of life from the experts at March of Dimes:

Before and During Pregnancy

Not all birth defects are preventable but protecting a mother's health before and during pregnancy can help increase the likelihood of a healthy baby. Having adequate folic acid for at least one month before getting pregnant and throughout the pregnancy can prevent major birth defects.

Other important steps include receiving proper prenatal care from a doctor, preventing infections,

avoiding alcohol and drugs, controlling conditions like diabetes and avoiding getting too hot.

Infancy

Babies who are diagnosed with a birth defect during pregnancy or at birth may need special care. Similarly, monitoring for certain birth defects can help pinpoint a potential problem and ensure the baby begins receiving supportive care for better survival rates and quality of life. Examples include newborn screenings for critical congenital heart defects and monitoring bladder and kidney function in infants and children with spina bifida.

Childhood

For children born with heart defects and conditions like spina bifida, muscular dystrophy or Down syndrome, early intervention services and support can make a significant impact on a child's success in school and life. They can help children with learning problems and disabilities; school attendance; participation in school, sports and clubs; mobility adaptations; and physical, occupational and speech therapy.

Adolescence

Many adolescents and young adults who have birth defects begin working toward a transition to

a healthy, independent adult life in their later teen years. This may involve insurance changes and switching from pediatricians to adult doctors.

Other areas of focus might include medications, surgeries and other procedures; mental health; social development and relationships within and outside the family; physical activity; and independence.

Adulthood

Certain conditions, such as heart defects, can cause pregnancy complications or affect sexual function. Talking with a doctor about your specific condition can help you understand your risk.

In addition, every pregnancy carries a 3% risk of birth defects, even without lifestyle factors or health conditions that add risk, according to the CDC. Women who have had a pregnancy affected by a birth defect may be at greater risk during future pregnancies.

Talking with a health care provider can help assess those risks. A clinical geneticist or genetic counselor can assess your personal risk of birth defects caused by changes in genes, as well as your risk due to family history.

Find more information about birth defect prevention and management at marchofdimes.org/birthdefects.

Common Causes of Birth Defects

Research shows certain circumstances, or risk factors, may make a woman more likely to have a baby with a birth defect. Having a risk factor doesn't mean a baby will be affected for sure, but it does increase the chances. Some of the more common causes of birth defects include:

Environment

The things that affect everyday life, including where you live, where you work, the kinds of foods you eat and how you like to spend your time can be harmful to your baby during pregnancy, especially if you're exposed to potentially dangerous elements like cigarette smoke or harmful chemicals.

Health Conditions

Some health conditions, like pre-existing diabetes, can increase a baby's risk of having a birth defect. Diabetes is a medical condition in which the body has too much sugar (called glucose) in the blood.

Medications

Taking certain medicines while pregnant, like isotretinoin (a medicine used to treat acne), can increase the risk of birth defects.

Smoking, Drinking or Using Drugs

Lifestyle choices that affect your own health and well-being are likely to affect an unborn baby. Smoking, drinking or using drugs can cause numerous problems for a baby, including birth defects.

Infections

Some infections during pregnancy can increase the risk of birth defects and other problems. For example, if an expectant mother has a Zika infection during pregnancy, her baby may be at increased risk of having microcephaly.

Age

Women who are 34 years old or older may be at increased risk of having a baby with a birth defect.



SUNDAY

Voice of our PEOPLE

Sunday, Jan. 29, 2023

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Durham Saga #3 – John Harrison Durham

John Harrison Durham came into the world (16 Sept 1808) on his parents (John J and Celia Bonham) farm near Perryville, Kentucky and passed away right here in Montgomery County 3 May 1875. John first married Mary Miller Fields (daughter of Henry Fields and Susan Ripperdan – John Durham 1982 history) 29 Oct 1834 and they were parents of five children (Henry Clay; John Wyatt; Susan Ann; Mary F and James W).



KAREN ZACH
Around The County

Henry Clay I have never been able to find. Funny, I've not found him in years and just did but still quite shy of saying I know anything at all about him but did discover his birth was April 2, 1836, and he married Theissa Vencill.

John Wyatt was of course born here but moved to Eel River Township where he owned a farm and was a large stock raiser. Three days before Christmas (1865) John Wyatt married Lee Ann Tucker and they raised 7 children, six being sons, Charles Omer, Frank Colburn, John Lee, Clarence Stanley, Harry Clay, Thomas Glenn and Mary Fields Durham who all lived long happy lives. A couple of these were quite notable, Frank being an attorney (example) in Chicago and Indianapolis. Most of the sons were described as medium height, medium build and gray eyes. John Wyatt and Lee Ann are buried in the IOOF Cemetery in Jamestown.

Susan Ann Durham (25 Feb 1841 – 22 March 1926) married here William Harvey Greene. Three children: Joe,

Sallie and Harry and this family moved to Dearborn County, Indiana.

Mary F. Durham (10 April 1843) was born and married here (Gabriel Adams) but they moved to Geary County, Kansas. As far as I know they had just one child, Delia who passed before her parents.

James W. Durham (22 April 1846 MoCo) married twice - on Christmas Eve 1867 in Mo Co to Elvira Cowan and two children were born: Emmett and Mary. She passed 11 Feb 1877. He married Emma Reddish and they had Lulu and Harry. This family farmed in Brown Township but moved to Jasper, Iowa where James was a carpenter.

Upon John Harrison's first wife's death he married (28 Oct 1847) Sarah A. Stubbins (born 23 Aug 1823 Cass County KY died 6 Aug 1888 – they are buried together at Maple Ridge in Waveland) daughter of John Stubbins and wife, Nancy Gott. This couple added nine children to JH's tally making that a total of 14. Silas their



first son was the only one who did not reach adulthood born about 1852 and passing before the 1860 census. Cecelia their oldest was born lacking a few days of a year later. She remained in Waveland, and married William Fordice. They had two daughters, Myrtle and Lula. Myrtle married one of Waveland's all-time favorites, Dr. Thomas Zopher Ball and they had two sons, Thomas Z and Donald.

Martha Jane was born on the family farm near Waveland 10 March 1850, married Rufus Smith Abbott (children were: Harry Durham and Irvin Walker Abbott). Martha passed away July 27, 1918 from a broken hip and pneumonia. She is buried at Mt. Tabor Cemetery, Aurora, Indiana. Interesting to note that Irvin Walker was a fur buyer at Marshall Fields in Chicago and Harry a farmer and dog trainer.

Sarah Dorcas was born Dec 28, 1854 at the family home and was a life-long Methodist. Quiet and quite reserved, she

did many acts of kindness no one knew about.

Emma Josephine was born May 10, 1855 and passed away in July 1938 at her home in New Market. She married Joe Burford and as far as I know they had only one son, Clarence VanNuys Burford. Clarence lived with his parents for decades farming with his father. When he was 55 he married Flavia Lydick and they were married over 25 years before his death. Flavia had first married Ary Bayless and had two children: Audrey and Charlie. She and Clarence of course had no children. She is buried with Ary and Clarence with his parents.

Samuel Wakefield Durham was born the day before Valentines in 1857 on the Durham homestead and spent his whole life there passing away 13 Dec 1942. Although he farmed, he had a frail constitution and was quite sick for several weeks before passing. Not married, no children.

Like her sister Sarah and her brother, Samuel Wakefield, Nancy Belle Durham never married (10 Dec 1858 – 23 July 1937) but was a devoted professional nurse for many years until she had an accident and was an invalid the last few years of her life. She too is buried at Maple Ridge cemetery.

Charles Stubbins Durham is my sister-in-law's direct line and he farmed in Howard Township, Parke County. Sadly, his first marriage in June 1881 lasted less than a year when Lizzie Belle Reddish Durham passed away on

April fool's day. He remarried three years later to Henrietta Norcross (10 Aug 1864 – 14 March 1934) who was called Etta. They were parents of nine children (Fleta; Guy Wakefield; Claude; Tom; Margaret; Bonnie; Fred; Lucy) all growing to adulthood but their last, Ruth (1905-1907).

Harry Morton (4 Jan 1864 – 10 Dec 1938) was born on the Durham farm and died there as well. Never marrying, he farmed and was head of the household with sisters Nancy and Dorcas plus brother Samuel living with him for many years. After a cerebral hemorrhage in February, he was sick for quite sometime before passing with heart disease. He too is buried at Maple Ridge with most of his family, all with similar stones.

The Durhams were almost all Methodists and either Republicans or Independent voters. They all worked for their communities and supported each other in all aspects of their lives. Nifty family – stay tuned for next week's last Durham Saga (believe me there could have been much more but these are the four connected to MoCo and most are buried in the Maple Ridge Cemetery – thanks so much for the wonderful Sue P. for this photo!)

Karen Zach is the editor of Montgomery Memories, our monthly magazine all about Montgomery County. Her column, Around the County, appears each Thursday in The Paper of Montgomery County. You can reach her at karen.zach@sbcglobal.net.

School Days In The Early 1900s...What A Difference!

In 1988 I interviewed Thelma Cook Warren, who graduated from Darlington High School in 1918. Thelma was married to Alva Warren, who served in WWI and WWII and owned the hardware store here in town for many years. They were the parents of Jack Warren, Damon "Mutt" Warren, Betty Warren Vaught, and Jean Warren Gunn. I asked Thelma what school was like back in those days...



BUTCH DALE
Columnist

"My first grade teacher was Verna Williams, who was excellent and cared for her students. She taught me the Lord's Prayer and Twenty-Third Psalm, which all of us had to say every morning before class started. We sat in double seats in the classroom, and I remember the restrooms were located outdoors. During grades 3 through 8, I attended one-room schools in Sugar Creek Township. I remember walking to school in the snow and rain, and then finally being able to ride in a horse-drawn hack. I often started to school in the dark and arrived home after dark.

I started attending Darlington High School again when I

was a freshman. I would often drive a horse and buggy to school, with my sister and another girl accompanying me. There were seven subjects that were offered, and I signed up for all of them. I had to carry an armload of books home almost every evening. At this time, the students went for eight months, and the grade schoolers for seven months. I took Latin for three years, which helped me quite a bit in English. Merle Coons was the principal my senior year, and he also taught agriculture. Roscoe Elmore taught writing and general arithmetic. Mar-

garet Weesner taught English and Literature. I also remember Esta Grantham and Lousie Peek. Miss Grantham used to play classical music to us on the Victrola. Mabel Morin was another teacher, and she was one of the first teachers to smoke cigarettes. In fact, I believe she had to go an extra year of college because she was caught with a cigarette and lost one year's worth of college credits.

One time Ward Alston was up at the board trying to get a math problem. He was having a terrible time, and very frustrated, he stomped back to his seat and said the teacher should not be calling him 'gourd-head.' He didn't realize that she was merely saying to him, 'Go ahead!' Once in Miss Weesner's class, we were reading Shakespeare's plays, and I came across a part which seemed funny at the time. I began to laugh, and she started coming towards me, stood by me awhile, and never said a word. She was an outstanding teacher and had good discipline.

Miss Peek once took several of us to Riverside Park along

Sugar Creek west of town for a boat ride. The water was rather high and swift as we paddled about, oars in hand. As we neared the pier, I grabbed the pole, the boat upset, and I was dunked in the water. I walked home soaking wet, and I pleaded with my mother not to tell father, as I knew he would be angry since I couldn't swim a lick.

At the end of each school day, we marched out the rooms, out into the hallway, and down the front steps, two at a time, while a march played on the Victrola. Our senior reception was held in the library basement room, and the graduation in the old armory. The only sad time I remember was when several of our schoolmates joined the army to serve their country during World War I. Their desks in the assembly room were covered with the American flag, and this saddened us all.

As I look back on my school days at Darlington, I learned many things from teachers who were determined to see that I got a good education. I really enjoyed my classmates,

and at my advanced age, still remember the good things I was taught. I hate to see the school close, because I believe it will be a great blow to the town and community. Only time will tell if today's students will really have any advantages by attending a new school."

Although an overwhelming majority of the public voted to remodel the schools and keep them in the little towns, the school board voted to close the schools, tear them down, and build new schools out in the country. Thelma, you were right. The school was the heart of the community, and Darlington, Linden, New Richmond, Wingate, and Waynetown have never been the same since then.

And when will school board members realize that fancy new buildings and facilities have nothing to do with a good education?

John "Butch" Dale is a retired teacher and County Sheriff. He has also been the librarian at Darlington the past 32 years, and is a well-known artist and author of local history.

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Try This With Your Credit Card Company . . .

Last week we, as in We The People, hit a financial landmark. We maxed out our credit card.

Oh, the uppity ups in the government didn't call it that. Treasury Secretary Janet Yellen explained that the U.S. reached its debt limit, a plain and simple way of saying, well, we maxed out the credit card.

Except we didn't. Not really.

But first, let's take a look at the nuts and bolts.

The debt limit – how much money the government can borrow – is almost \$32 trillion. That's trillion with a capital T and that rhymes with C and that stands for . . . Congress. To quote the good Professor Harold Hill, aka Robert Preston in the Music Man, we surely got trouble.

But don't you worry your pretty little head about it. The hired help in Washington are working to fix the trouble so that by this summer everything will be all swell again. How? Why don't you know? The answer to the crisis is just as plain as the dollar in your pocket. They're going to increase the limit on how much we can borrow! Yup, just like they and their predecessors



TIM TIMMONS
Two Cents

have done since, oh, let's see . . . 1837.

Really?

The last time our beloved country was debt free was when the man who's face graces our \$20 bills was president – Andrew Jackson. That's right. The seventh president of the U.S. said that the country couldn't really be free unless that included freedom from debt.

What a concept, huh? To be fair, Jackson had his problems. He killed a man in a duel, had a lot of other fights, owned slaves and more. As a human being, he had issues. When he took office in 1828, the country was still trying to pay off the

debt from wars – our fight for independence and the War of 1812. Nationally, we owed just a tick under \$60 million – about \$1.5 billion in today's money. Jackson, a Democrat, called it the “national curse.” Over his first six years as president he cut government spending – another novel concept – and sold off a bunch of federal land out west and eliminated the debt. To this day, it remains the only time our country was debt free.

Let's think about that for a second.

Have you paid off a significant debt? A house? Car? Maybe a big credit card? Remember how good it felt?

Isn't it amazing that in the history of this great country we've only done that once in the last almost 200 years?

Fast forward to today. President Joe Biden and the Democrats are playing chicken with House Speaker Kevin McCarthy and the Republicans. Over the next few months we're going to hear all sorts of posturing, accusations, proposals and noise. When the dust settles, what we're going to see is an agreement between Dems and Repubs to increase the debt limit.

Can we go back to the idea

that hitting the limit is like maxing out the credit card please? Imagine with me, if you will, that phone call between you and the credit card company. You are well past the friendly voice on the other end asking how they can help. The person you are dealing with now – after maxing out the card time and again – has a hard edge to their voice. There's no warm and fuzzy anymore. There's talk about being turned over to collections. The dark and ominous cloud looming on the horizon means your life is about to change. If you can't pay your bills, you could lose your car – which could mean losing your job . . . which could mean losing your house . . . which could mean . . . OH WAIT! It's OK you tell the unfriendly voice. You are borrowing a page from your elected representatives and you have an answer: Increase your card's limit!

How's that going to go over?

But that's exactly what's going to happen in June. The \$32,000,000,000,000 – yes, that's 12 zeroes – will be increased. And just like that, the folks inside the beltway will shake hands, congratulate

themselves on averting the crisis – the national media will heave a huge sigh of relief – and the federal spending – which is something around \$10,000 every three seconds – will roll on. (How long have you been reading this, a minute, two? Guess what? The debt is a couple hundred thousand bucks more than what it was when you started.)

And we aren't doing a damn thing about it.

The insanity will continue so long as we keep electing the same people over and over. Isn't it time for the grownups in the room – and politicians have proven that's not them – to say enough is enough. Indiana has 11 members in Congress – Reps. Victoria Spartz, Greg Pence, Andre Carson, Larry Bucshon, Erin Houchin, Frank Mrvan, Rudy Yakym, Jim Banks and Jim Baird and Sens. Mike Braun and Todd Young. You want them to do something different? Let 'em know.

Two cents, which is about how much Timmons said his columns are worth, appears periodically on Wednesdays in The Paper. Timmons is the publisher of The Paper and can be contacted at timmons@thepaper24-7.com.

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SUNDAY

Voice of our PEOPLE

Sunday, Jan 29, 2023

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Want to Contact Us? U.S. MAIL, 127 E. Main St. Suite 103, Crawfordsville, IN 47933 ONLINE, www.thepaper24-7.com (765) 361-0100

Ask Rusty – About Difficulty With Social Security’s Sign-in Process

Dear Rusty: Last month I tried to contact Social Security who never picked up a phone on their end. The same with the IRS. When I finally got through, they said I had to join ID.me before they could help me. That took me over a week, and many applications and rejects, to get through. The last step was holding up my Social Security card and my driver’s license on a Zoom call to an ID.me representative. I found this very peculiar - why do I have to go through this place to get information from my government agencies? Now I am receiving catalog offers to buy things from ID.me online. I think this is very strange and out of line. How do I get unregistered from this

place? I am very afraid they will share my information with the world. Is this a government agency and why do we have to register there, only to have offers to buy things? **Signed: Frustrated Senior**

Dear Frustrated: Many others have shared with us their frustration when seeking enrollment in the federal government’s newest credential verification programs so, though I know it’s no comfort, you are not alone. Social Security has, since September 18, 2021, required all newly created online accounts to use either ID.me or Login.gov to authenticate the user’s identity. “ID.me” is a private company contracted by the government to ensure that you



ASK RUSTY
Social Security Advisor

are who you say you are, thus avoiding any fraudulent activities. Login.gov is the government’s own authentication program set up to allow access to multiple government agencies for the same purpose. The intent of both is to give you one set of sign in credentials which can be used to access multiple government agencies, rather than a

Social Security Matters

by AMAC Certified Social Security Advisor
Russell Gloor

This article is intended for information purposes only and does not represent legal or financial guidance. It presents the opinions and interpretations of the AMAC Foundation’s staff, trained and accredited by the National Social Security Association (NSSA). NSSA and the AMAC Foundation and its staff are not affiliated with or endorsed by the Social Security Administration or any other governmental entity. To submit a question, visit our website (amacfoundation.org/programs/social-security-advisory) or email us at ssadvisor@amacfoundation.org.

unique login procedure for each agency. And, most importantly, the purpose is to protect you from any fraudulent activities which could cause you financial harm. Rest assured that your personal information is safe using either of these government-sponsored methods to verify your identity for government business.

Those who have a “my Social Security” account set up before September 2021 can still use their previous SSA-unique identity verification method (a “2-factor ID process”) to access their “my Social Security” online account. This method is as secure as the newer methods but is only good for accessing your Social Security

account (not the IRS or any other government agency). Nevertheless, creating a new online Social Security account now requires you use the government’s current identity verification methods - either ID.me or Login.gov. If you select ID.me (a private company) you do have control over the type of communication you receive from them and can opt out of receiving any offers for additional services. To do so, it is basically a matter of signing into your ID.me account, accessing your Profile, and selecting “Unsubscribe All” in the Preferences section. And in the meantime, you can also select “Unsubscribe” at the bottom of any promotional email you receive from ID.me.

Butch Learns How To “Duck And Cover” ! Stuck In A Rut

If the Soviet Union started a nuclear war back in the 1950s, and they dropped a bomb on Darlington, I was well prepared to survive. If my class had no warning of an imminent attack, all I had to do is dive under my school desk and cover my head. Of course, if we did know ahead of time there was going to be an attack, not to worry...our teacher would lead us down to the National Guard armory, only four blocks away, where we would take shelter in the basement fallout shelter!



BUTCH DALE
Columnist

during 5th grade. “Duck and cover” was easy...almost the same as a tornado drill, except we didn’t have to hurry down to the basement hallway. Our teacher also walked us down to the armory one afternoon, where one of the uniformed soldiers showed us the fallout shelter, which was formerly the indoor firing range. Gosh, they even had first aid kits, water, canned food, and crackers for those seeking shelter. After the radiation simmered down, we could even go upstairs and play basketball on the full-size court. Who said a nuclear attack was the end? What fun!

The government also put out a pamphlet on how to survive an attack and even build your very own fallout shelter. I don’t believe anyone in Darlington ever built one, but some families did stock up on necessary supplies. According to fliers, we needed the following: lantern, com-mode with bags, toilet paper, flashlight, water,

canned food, can opener, batteries, bedding, playing cards, board games, penicillin tablets, medical kit, and a few other odds and ends...including, believe it or not...a box of Twinkies. They also suggested taking along a bottle of aspirin and a can of “survival biscuits.” I guess the theory was that since radiation could last several years, while you are hiding out in the basement, you might as well play Monopoly and euchre, munch on dried biscuits and Beefaroni, and have a Twinkie for dessert while you’re waiting for the “all-clear” announcement on your battery-powered radio. Just a reminder...go easy on the toilet paper. A couple of rolls may have to last 25 to 30 years.

Of course, I believed everything. I had seen photos of the victims of the Hiroshima and Nagasaki nuclear bombs, which President Truman had authorized to thwart Japan’s resolve to “fight to the very last” and end World War II. And when Russia developed their own nuclear bomb in 1949, when I was one year old, that started the Cold War. Tensions escalated, strategies for survival were thought out, and Civil Defense started showing public service announcements. For us baby boomers, drilling at school in case of a nuclear war was part of our lives. Who were

we to question the federal government?...We “liked Ike.” He knew how to protect us...right?

In 1972, when I started teaching Social Studies at Darlington, the tradition of taking students down to the armory to view the fallout shelter was still a yearly routine. One sunny spring afternoon in 1975, I escorted my 5th grade class down there. One inquisitive boy asked the kindly National Guardsman how many people the fallout shelter could hold, and he answered, “approximately 150 people.” The student then asked, “Well, how many people live in Darlington?”...“Oh, about 800.” The boy paused for a couple of seconds, “Well, where do all the other people go if a bomb is dropped?” To which the soldier replied, matter-of-factly, “Son, you had better get down here as fast as you can...first come...first serve!” The 5th grade boy stood there...stunned...his eyes watering up.

That was the last time I took the kids to the armory fallout shelter...“Bert the Turtle” would have been better off going to church and praying.

John “Butch” Dale is a retired teacher and County Sheriff. He has also been the librarian at Darlington the past 32 years, and is a well-known artist and author of local history.

I have often heard a comment when people seem to be immobilized in life about them being “stuck in a rut.”

Another adage equates the rut with a grave suggesting that covering oneself up and relenting to your demise may be the best course of action.

Since there is only a slim chance any of us reading this are likely driving a covered wagon to get stuck in the rut, and even a lesser number are actually grave diggers, I will suggest, we have the ability to change our direction without filling our own grave with us in it.

However, often we might seem to be like the proverbial mouse on the turning wheel, getting nowhere in our efforts to redirect our lives.

Can we get out of the rut and “In the groove?” That’s another one of those descriptors meaning we have everything going our way. It reflects the needle within the jazz record groove moving smoothly over the surface of the album or the jazz talents being in sync with one another. A later adjective would have simply been “groovy.”

But for our analogy, its predecessor fits as we are seeking the right path. But unlike the needle going around the circles on an album, we do not know where our groove will lead.

However maybe all it will take is for us to get up and turn the crank on the Victrola to give us that momentum to find out.

What do you want next in life?

Is there a new job which is your hope?

Do you have your eyes on that perfect person to share your life?

Maybe its smaller, a few repairs, a part-time job, or simply studying a new subject that will give you skills needed for a better life.

I have often found myself seated on the precipice, trying to decide whether to jump into the unknown or remain safely perched on my solid rock watching the world roll by.

It is only when I had the strength to push off from safety that I actually began to see that forward momentum impact what was to come.

Safe is a nice thing. Comfort is a nice thing. We all have aspects of our life in which we desire those adjectives to dominate. Sometimes though we must strive away from



RANDALL FRANKS
Southern Style Columnist

the safety and comfort to help us find those new adventures which will forge what is ahead of us.

My multiple great uncle John Shields stepped into the unknown beside Lewis and Clark as they explored the interior of the continental United States for my third cousin Thomas Jefferson. How could he decide to embark on such an arduous adventure. I am not sure but when he was asked, he went.

My first cousin (13-removed) Sir Walter Raleigh embarked on numerous adventures, some which could have easily ended in his death, but yet he went, with his final one resulting in English execution at the behest of Spain.

Jumping bravely into the unknown does not always result in happy endings but it does add variety in the tapestry within which the threads of our life are depicted.

So, is it better to stay in the rut or to rock with all our might to force ourselves out of it, so we can gain forward momentum?

I can’t speak for you, but for me I will rock with all my might until I am able to push on to reach whatever God has in store. I pray those things are blessings and He protects me from all harm which could befall me.

But if that not be my fate, then I only ask the Grace to face the adventure with dignity, patience and understanding in whatever comes my way.

What will be your fate? Are you filling the dirt in around you with each day or does your groove show you a way out?

Randall Franks is best known for his role as “Officer Randy Goode” on TV’s “In the Heat of the Night.” His latest 2019 #1 CD release, “Americana Youth of Southern Appalachia,” is by the Share America Foundation. He is a member of the Old Time Country Music Hall of Fame. His latest book is “A Badge or an Old Guitar: A Music City Murder Mystery.” He is a syndicated columnist for <http://randallfranks.com/> and can be reached at rfrankscatoosa@gmail.com.

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The Paper of Montgomery County

Sunday, Jan. 29, 2023

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Monterey Park, Evansville Shootings, Hero Brandon Tsay - We Need The News, Good And Bad



GLENN MOLLETTE
Guest Column

We like good news but typically the news is not good. Too often no news is good news. In reality, no news is bad news for us all.

There is lots of recent bad news. A crazed gunman entered a dance hall in Monterey Park, California killing 10 people and wounding many innocent people. A former employee walked into an Evansville, Indiana Walmart and shot an employee in the face in the store breakroom. The shooter was killed by local police. A planned protest in downtown Atlanta turned violent when protestors damaged stores and burned a police car over the weekend.

We did hear astonishing good news from Monterey Park. Brandon Tsay confronted the gunman at a second location where he was about to enter and kill more people. He heroically wrestled the gun away from the killer and pointed it at him causing the gunman to leave the scene. Only God knows how many lives Tsay saved. He is a true hero.

News is always happening nationally, locally and individually to us all. We need the information whether it's good or bad. We need the national and regional news but the local news is up front and close to us.

For example, all around us we are targets of scams, thieves and prowling bad people. Americans were scammed to the tune 5.8 billion dollars in 2021. (Digital Guardian). We are never beyond being duped. Today, daily text messages, emails, phone calls and mail come to Americans phishing for a sucker who will buy the false story they are telling. They are good at what they do.

My son was away in a foreign country when I was duped out of \$350 years ago. The caller was very professional sounding and convincing. I believed that if I did not pay the money owed by my son it would negatively impact his career. This was at the beginning of the telephone scam industry and I paid him the money. Later I realized that I had been scammed.

Years ago, a dear

friend received a telephone call from someone posing as an IRS agent. The scammer told the senior adult man that he owed \$45,000 in back taxes for various reasons. The friend was about 90 years old and living on a meager retirement income. He didn't realize he was being scammed, was overwhelmed with anxiety and killed himself.

"At every level of life there is a new devil," an old friend once said. At every stage of life there are new twists, turns and curves. We are never beyond being informed, learning and developing. Young people make mistakes but so do old people. We often think we've lived long enough and know most everything, but we don't. Most of us have become more aware of this problem but crooks work at catching people off guard and are constantly developing new schemes.

Today, we have search engines and are inundated with news and information. However, we don't hear all the news nor do we know everything we need to know when we need to know. Often, we learn the hard way. This is why education is expensive. Life experience education is often the most expensive and difficult of all learning processes. Even in life education we learn but we don't always utilize the life experience very much. Too often we repeat the same mistakes hoping for a different outcome.

We can't go wrong with good information. This is why you need the publication you are reading. Your local paper and online news sources are crucial to a community's health and overall well-being. Local newspapers, blogs and online sources tell what is happening in your local town and county. Support this news source with your subscription and advertising needs. County newspapers that have been around for years continue to close. Every week I receive notification of a newspaper printing its final edition and that's not good news.

Dr. Glenn Mollette is a graduate of numerous schools including Georgetown College, Southern and Lexington Seminaries in Kentucky. He is the author of 13 books including UncommSense, the Spiritual Chocolate series, Grandpa's Store, Minister's Guidebook insights from a fellow minister. His column is published weekly in over 600 publications in all 50 states.

Learning For Freedom's Sake (Pt. 2): "Freedom From" vs. "Freedom To"

By Dr. Peter Frank

Grove City College's historic commitment to freedom is purposely conveyed to each generation of students through our unique core curriculum. We believe that a populace well versed in the classical liberal arts will be one that not only understands the value of freedom but also uses that freedom well.

There are two aspects of freedom, and one of them—often overlooked—can be powerfully impacted by a strong, Christ-centered liberal arts education. I think of these two sides of freedom as "freedom from" and "freedom to." Both are necessary for a well-ordered civil society.

Freedom From vs. Freedom To

Staunch defenders of freedom tend to focus mainly on "freedom from." "Freedom from" emphasizes political freedoms as outlined in the U.S. Constitution or other freedom charters, and these freedoms are deemed the core of a liberal society. Freedom from governmental oppression and suppression of ideas and beliefs is key. That is, "freedom from" focuses on ensuring that no government, no group, and no person can infringe upon individual liberty.

Government of the people clearly plays an important role in this aspect of freedom. For example, emancipation from slavery required political and legal rules to secure freedom for slaves in the American South. However, political freedom—or "freedom from"—is not sufficient alone for a well-ordered flourishing society.

The second aspect of freedom can be broadly understood as "freedom to." "Freedom to" goes hand in hand with "freedom from;" whereas the latter protects the individual from any violation of his or her freedoms, the former is the freedom to act well. As Galatians 5:13 reminds us, this is the purpose of our striving for liberty: "For you were called to freedom, brothers. Only do not use your freedom as an opportunity for the flesh, but through love serve one another."

This is one of the primary building blocks of a free society; that is, structuring the "rules of the game" in such a way where individual free actions benefit others more than if those actions were coerced.¹ The catalyst for innovation and economic development during the past few hundred years began with entrepreneurial decision-making rooted in the incentives to produce what others desire to

attain.

Freedom to act is essential to a free and fair society but it also creates an important tension. Freedom to act necessitates the need for boundaries, as an action by one person can hinder the freedoms of another. Additionally, it requires moral judgment shaped by both personal convictions and a worldview that grounds the individual in a proper understanding of human nature. This is where institutions like Grove City College play a role. Education must provide a foundation for helping individuals to develop this framework in order to act in ways that lead to a prosperous and flourishing society.

Educating for Morality

I previously wrote about the liberal arts at Grove City College, and the Christian classical liberal arts in particular, as a central building block for cultivating the moral virtues that lead to individual actions which benefit society. Freedom to act, and act in a way that maintains a strong civil society, is strengthened by the cultivation of virtue. Policy alone fails to lead individuals to act morally and wisely for the benefit of all, but Christian higher education can and does help shape these virtues.

The Christian liberal arts are central to cultivating virtue in three ways: by building social capital and trust, building an understanding of community, and enhancing the framework for moral choosing.

Education has long played an important role in building trust among individuals, especially those who do not know each other. A liberal arts education, in particular, provides students with a much more expansive view of the world, the historical context we live in today, and the vast cultural, social, and religious complexity within society. This expanding knowledge helps students to learn about new people, places, and ideas that collectively help shape a more holistic understanding of the world. All of this builds trust and growth in the social capital that helps establish a strong citizenry. Scholars have shown that social capital is critical for achieving development and for an efficiently functioning economy, but it is difficult to generate through public policy.² Education is the driving force that leads to engagement in society, and a strong liberal arts education builds the framework for positive civil discourse and action.

Simply put, education provides arguably the most impactful means

to generate trust and social capital in society. I would contend that the study of the classical liberal arts in a Christian framework is the most valuable type of education that builds a robust civil society. Students study not only learn the skills of data analysis in a mathematics course or radioactive activity in physics, but also the ethics behind human cloning and the moral choices faced by characters in a Dickens novel. By rooting education in the Christian liberal arts, students are further equipped to act in ways leading to the benefit of others.

In addition to building social capital and trust through a broader and richer education and knowledge of the world, a Christian liberal arts education helps to foster a healthy understanding of community. Learning in an environment where students eat and play with the same colleagues with whom they discuss Plato, Rembrandt, and the book of Job helps to continually reshape their perspective on self-versus-others. Developing that sense of community will help inform the choices they make, seeing beyond the narrow understanding of individualism so prevalent today.

As Carl Trueman has written about extensively, some of the defining troubles of this age stem from the rampant expressive individualism in the culture. A strong antidote to expressive individualism can be found in the community built at a Christian liberal arts college.

Finally, building a moral foundation via the Christian liberal arts will help students develop a sharper lens to view the world and guide their actions within it. Just as many students in college today may work in jobs that do not yet exist, they will also face ethical questions and dilemmas that are currently unimaginable. These students need to develop a more complete framework from which to operate when confronting these future decisions and actions. A Christian liberal arts program will help solidify this framework for all students, from the accountant to the engineer; students will need a grid to use in formulating their actions. Many of these dilemmas will surface unrelated to a specific job or vocation, and thus a strong educational core will help root students in the virtues that lead to appropriate moral choosing.

Freedom That Leads to a Thriving Society

Freedom to act is a necessary condition for a

prosperous society, but it is not sufficient alone for a virtuous one. The cultivation of a moral framework, enhanced by a Christian liberal arts education, is what will lead to the actions that build a thriving society.

One need only look at the discourse so prevalent in our day, whether via social media or the 24-hour news cycle on television, to see that our freedom to act is clouded with ad hominem attacks and demagoguery. We need more educated citizens who can speak wisely and eloquently, who can parse through arguments with logic and can discern with good judgement.

"Freedom to" is both an essential aspect of our human agency and an important responsibility. A broad liberal arts education helps to capture the imagination of students with a more complete understanding of what is possible, while also helping to shape a vision for what is right and true. Using this God-given freedom is a responsibility we all have, and educating young people to utilize this responsibility toward virtuous ends is at the heart of a Christian liberal arts core. We, as Christians, are not here to primarily seek freedom from oppression so that we have liberty to do what we want and serve our own pleasure. We desire to use that liberty to love and serve our community well.

For society to thrive, for our neighbors to thrive, we seek to expand both "freedom from" and "freedom to." A focus on policy and government institutions will help to protect the former, and educating our citizens in the classical liberal arts at a place like Grove City College will help to protect the latter. Building the foundation for how to live in a free society, choosing to act and engage responsibly, requires drawing on a deep well of understanding that is cultivated in a Christian liberal arts education.

¹ See Adam Smith (1776), *An Inquiry into the Nature and Causes of the Wealth of Nations*, Prometheus Books (1991), note in particular Book 1, Chapter 2. Douglass C. North (1990), *Institutions, Institutional Change and Economic Performance*, Cambridge University Press.

² Francis Fukuyama (2001), *Social Capital, Civil Society and Development*, *Third World Quarterly*, Vol. 22, No. 1, pp. 7-20.

Dr. Peter Frank is the Provost & Vice President of Academic Affairs at Grove City College. Frank also teaches economics.

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WANTED



Wyatt W. Hunt
Born 1996
Charge: FTA Resisting Law Enforcement/Criminal Confinement (Level 5)

WANTED



Mario G. Ortega
Born 1977
Charge: Sexual Misconduct with a Minor (Felony 4)

WANTED



Robert E. Butler
Born 1984
Charge: Possession of a Firearm by Serious Violent Felon (Level 4)

WANTED



Devin R. Post
Born 1990
Charge: FTA Possession of Methamphetamine (Level 6)

WANTED



Amanda J. Fry
Born 1987
Charge: P/V Theft (Felony 6)

WANTED



Thomas W. Farley II
Born 1991
Charge: FTA Possession of Methamphetamine/Carrying Handgun w/out license

WANTED



Cole M. Williams
Born 1995
Charge: P/V Escape

WANTED



Stephen C. Shaffer
Born 1992
Charge: Domestic Battery (Level 5)

WANTED



Tasha L. McCray
Born 1991
Charge: FTA Fraud (Felony 6)

Please Read Our Disclaimer:

All warrants are the property of Montgomery County, Indiana. This list of wanted suspects is updated on a daily basis, but all warrants need to be verified through the Montgomery County Sheriff's Office Warrants Division before any action is taken. If you feel a warrant is listed in error, please contact the Montgomery County Sheriff's Office.

Notice:

If you have information about the whereabouts of any of the listed suspects, please contact the Montgomery County Sheriff's Office at the numbers provided, or contact your local law enforcement agency. The issuance of a warrant by no means indicates that a person is guilty of a crime, only that probable cause exists to believe that person has committed a crime.

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