Dec. 3, 2023

SUBJECT OF MONTGOMERY LOUNTY

Montgomery County's oldest locally owned independent newspaper

Holiday Safety Tips: Red Cross Offers Help To Stay Safe While Preparing For The Holidays



With the holiday season upon us, the American Red Cross wants to make sure everyone is doing their part to keep themselves and their families safe. One way to lower your risk of holiday home fires is by practicing safe cooking and decorating practices. Cooking is the leading cause of home fires in the United States.

The American Red Cross wants to remind everyone that the risk of a cooking-related home fire can be drastically reduced by following these 10 steps:

1. If you are frying, grilling or broiling food, never leave it unattended — stay in the kitchen. If you leave the kitchen for even a short period of time, turn off the stove.

2. Don't wear loose clothing or sleeves that dangle while cooking.

3. If you're simmering, baking, roasting or broiling food, check it regularly.

4. Use a timer to remind yourself that the stove or oven is on.

5. Keep kids and pets away from the cooking area. Make them stay at least three feet away from the stove.

6. Keep anything that can catch fire — potholders, oven mitts, wooden utensils, paper or plastic bags, food packaging, towels or curtains — away from your stove, oven or any other appliance in the kitchen that generates heat.

7. Clean cooking surfaces on a regular basis to prevent grease buildup.

8. Consider purchasing a fire extinguisher to keep in your kitchen. Contact your local fire department to take training on the proper use of extinguishers.

9. Always check the kitchen before going to bed or leaving the home to make sure all stoves, ovens and small appliances are turned off.

10. Install a smoke alarm near your kitchen, on each level of your home, near sleeping areas and inside and outside bedrooms if you sleep with doors closed. Use the test button to check it each month. Replace all batteries at least once a year if your smoke alarm requires it.

HOLIDAY DECORATING SAFETY TIPS

Follow these safety tips and visit redcross.org/fire for more information.

1. If you must use candles, keep them away from anything that could burn, and place them out of reach of pets and children. Never leave burning candles unattended.

2. Check all holiday light cords to ensure they aren't frayed or broken. Don't string too many strands of lights together — no more than three per extension cord.

3. Ensure outside decorations are for outdoor use and fasten lights securely to your home or trees. If using hooks or nails outside, make sure they are insulated to avoid an electrocution or fire hazard.

4. If buying an artificial tree, look for a fire-resistant label. When putting it up, keep it away from fireplaces, radiators and other sources of heat. Never use electric lights on metallic trees.

5. If getting a live tree, make sure it's fresh and keep it watered. To test if the tree is fresh, bend the needles up and down to make sure no needles fall off.

6. Don't light the fireplace if hanging stockings or other decorations on the mantel.

TODAY'S QUOTE

"The best of all gifts around any Christmas tree: the presence of a happy family all wrapped up in each other." Burton Hills

TODAY'S JOKE

What says Oh Oh Oh? Santa walking backwards!

TODAY'S VERSE

1 Corinthians 13:13 So now faith, hope, and love abide, these three; but the greatest of these is love. (ESV)

➡ TODAY'S HEALTH TIP

If you can't fall asleep within 20 minutes of going to bed, get out of bed, go to another room and do something boring until you get sleepy. 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.

Visit thepaper24-7.com for more information







Are you outgoing, attentive to detail and looking for a good job?

We pay \$15 to \$20 per hour with commissions added on top of that. We are locally owned and are looking for team players who want to be part of something special.

Interested in working from home? Remote positions now available for qualified candidates!

If you are good in sales, or want to be, send your resume to jobs@thepaper24-7.com

A quick trip up north!

Did You Know?

• Kosciusko County was formed in 1836 and was named after the Polish general Tadeusz Kosciuszko who served in the American Revolutionary War and then returned to Poland

• The population in 2010 was 77,358 with 13,559 residing in the county seat, Warsaw

• Warsaw, named after the capital of Poland in tribute to Tadeusz Kosciuszko, platted on October 21, 1836. Warsaw's post office was established in 1837.

• According to the 2010 census, the county has a total area of 554.39 sq mi square miles

Got Words?

Located in the northern part of the state, Kosciusko County is close by to one of the largest cities in the state, Fort Wayne. How do you think this location might impact the people who live and work in Kosciusko County?

ndiana Kosciusko **%** Number **Stumpers** 1. What percentage of people live in Warsaw? 2 2. How old is Kosciusko County? 3. How many live in the county, but not in Vincennes? > 4. What is the population density of the county? Answers: 1. About 17 percent 2. 183 Years Word Scrambler

INDIANA

Unscramble the words below!

1. KOSUICSOK 2. WWAASR 3. DLPOAN 4. NAERICMA 5. RYANIOUTLOSRE

Answers: 1. Kosciusko 2. Warsaw 3. Poland 4. American 5. Revolutionary

Indiana Facts & Fun Is Presented This Week By: Newspapers In Education

A Program That Raises The Bar!

Brought To You By Thasa Proud Supportars

of Education in Montgomery County





Residential • Commercial • Farms (765) 362-5878 DAVISMORRISON.COM



celp.com (765) 362-1900







www.midwestbaleties.com 1200 E. Wabash Ave., Office: 765-364-0113



Office: 765-362-5060 Cell: 765-918-7122 410 Waynetown Rd. jeff.neal@yahoo.com

To help support literacy please support Newspapers in Education (765) 361-0100, Ext. 22



Combined Microbiome Datasets Yield Accurate Prediction Of Animal Ages

An analysis combining the results of 14 studies from around the globe has uncovered some common patterns in how the piglet microbiome, specifically the gut bacteria, changes over time.

"There are exceptions, but overall, we found general trends between all those animals," said Tim Johnson, associate professor in the College of Agriculture's Department of Animal Sciences at Purdue University. "We think these patterns are widely applicable because our dataset came from multiple studies around the world, and when we tested the predictions in unrelated datasets, the patterns held.'

Johnson and three co-authors published their analysis in the journal Microbiology Spectrum. Although studies like this one are fairly common in the human microbiome field, relatively few have focused on animal microbiomes. "We're trying to bring the animal side up to speed with the human side," Johnson said.

The study comes as the \$54 billion pig industry works under pressure to create a high-quality, economically important, nutritious product while also lowering its environmental impact and using fewer antibiotics to keep the animals healthy.

"There's hope that by



Photo courtesy of Purdue Agricultural Communications

Piglets the world over share certain change patterns in their gut bacteria as they grow, according to an analysis of studies conducted in Australia, Canada, China, the Netherlands, Norway and the U.S.

ranging from birth to market age.

Co-author Nicole Ricker from the Ontario Veterinary College at the University of Guelph in Canada co-led one of the studies included in the analysis, published in 2020 in Frontiers in Veterinary Science. Ricker, an assistant professor in the Department of Pathobiology, highlighted two key findings in the work that provide a foundation for future studies.

"First, the overall trajectory of the microbiome development through piglet development is predictable and can be modeled effectively, despite methodological differences in the studies examined," Ricker said. The animals involved in the studies consisted of various breeds differing in genetics and that ate different diets. Second, the research revealed important details of the piglet microbiome at a fine time scale. "This opens a diversity of research avenues for understanding how piglet microbiome development is impacted by different management strategies including feed additives, weaning time and antibiotic use," she said.

do so with an accuracy of about 70%. Evidence has suggested that a more mature microbial community becomes stable more quickly. That might then translate into more consistent growth conditions for the animal.

"That's important because the microbial community plays a major role in influencing the animals' immune system, health, how well they digest their feed and how quickly they grow," Johnson said.

The researchers found that the bacterial community in the piglets did change over time, but the rate of change slowed. "The most surprising part for me is we were able to find that specific bacteria that are important to the succession or the maturity of the community were similar between all the different study locations," he said. The new analysis also highlighted the value of more frequent microbiome sampling. Many studies took samples once a week. Others gave a treatment for several weeks, then took a sample at the end to see what had happened. With the dataset that Johnson and his colleagues have assembled, researchers can compare how treatments affect normal animals. Although previous studies

have also done this, they relied on single datasets that compared treated to untreated animals.

"In an individual study, control animals may not actually represent a global average of a normal microbiota. The controls may deviate from a more global average," Johnson said. The combined dataset allows researchers to compare the global average to local studies.

The global average size and variety of the gut bacteria populations varied in an oscillating pattern that showed a general increase in diversity over time. Sampling a treatment group during a big swing in the microbiota population could provide misleading

U.S. Space Force Gen. David Thompson To Give Winter Commencement Address



Gen. David Thompson

U.S. Space Force Gen. David Thompson, a Purdue University alum who serves as vice chief of space operations for the Space Force, will deliver the address at Purdue's three Winter 2023 Commencement ceremonies Dec. 17.

In his Space Force role, Thompson is responsible for assisting Gen. B. Chance Saltzman, the chief of space operations, in organizing, training and equipping the military agency's personnel in the United States and overseas.

A four-star general, Thompson also oversees the integration of space policy and guidance and coordinates space-related activities for the Space Force and the Department of the Air Force. He received his master's degree in aeronautics and astronautics from Purdue in 1989 after graduating from the U.S. Air Force Academy.

A career space officer with assignments in operations, acquisition, research and development, and academia, Thompson was commissioned in 1985 as an Air Force Academy graduate. He has commanded operational space units at the squadron, group and wing levels. He also is an Olmsted Scholar, graduate of the Senior Acquisition Course and Level III-certified program manager.

mencement ceremonies will take place as follows:

• Division I — 9:30 a.m. ET Sunday, Dec. 17. Degrees for College of Pharmacy, College of Science, Polytechnic Institute and College of Veterinary Medicine.

• Division II — 2:30 p.m. ET Sunday, Dec. 17. Degrees for colleges of Agriculture and Engineering.

• Division III — 7 p.m. ET Sunday, Dec. 17. Degrees for College of Education, College of Health and Human Sciences, College of Liberal Arts and Mitchell E. Daniels, Jr. School of Business.

Admission tickets required

Tickets are required for admission into Elliott Hall. Doors open 90 minutes before each ceremony, and attendees with bags must have them checked at the door before entering. Ceremonies will be livestreamed. For in-person attendees, parking details are available online.

Isom, Buffo, Birch to give student responses

Delivering the student response at the Division I ceremony is Gretchen Isom, a native of Plymouth, Indiana, who is receiving a Bachelor of Science degree in human resources development with a minor in human resources management. After graduation, Isom plans to intern with

controlling the microbiome, we'll be able to make some of the gains that need to be made in production and environmental impact," he said. "This field is just beginning. A study like this one lays a lot of foundation work, which was missing up to this point."

The analysis incorporated data from studies published between 2019 and 2021 that were conducted in Australia, Canada, China, the Netherlands, Norway and the U.S. The data spanned more than 3,300 fecal microbial communities sampled from about 350 pigs over 60 time points

One goal of the study was to predict the age of the animals based on their microbiomes. The researchers were able to results.

"It is possible that the difference that you see between treatment group microbiomes is during one of these temporary changes rather than the general trend," Johnson said. "We want to encourage people to sample multiple time points so that you make sure you're on a general trend and not in some temporary swing."

Lead author Wenxuan Dong is a recent Master of Science graduate of Johnson's lab, and Devin Holman of Agriculture and Agri-Food Canada also contributed to this research. Prior to his current assignment as vice chief of space operations, Thompson was vice commander of the Space Force.

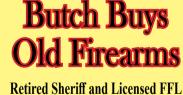
The Space Force organizes, trains, equips and maintains mission-ready personnel who provide missile warning, space domain awareness, positioning, navigation and timing, communications and space electronic warfare for the North American Aerospace Defense Command, U.S. Strategic Command, U.S. Space Command and other combatant commands. Purdue's winter comPepsiCo Inc. as part of its human resources master's program.

Nicholas Buffo, from the suburbs of Kansas City, Kansas, will give the student response at the Division II ceremony. Graduating with a Bachelor of Science degree in biomedical engineering, Buffo will continue to work as a peer counselor in the College of Engineering. He is currently applying to medical schools for fall.

Giving the student response at the Division III ceremony is Audrey Birch of DeMotte, Indiana, who is receiving a Bachelor of Science degree in biomedical health sciences with a concentration in pre-medicine and a minor in biological sciences. After graduation, she plans to pursue dual master's degrees in health care administration and business administration.

thepaper





I will buy your old guns: Winchester, Colt, H&R, Ruger, Savage, Browning, Smith & Wesson, Marlin, & others *Call me anytime for a free estimate !!* John "Butch" Dale (765) 404-1354



I WANT TO BE YOUR GO-TO AGENT! I'm the KEY to your new home! f you are ready to find yours or know someone who is, give me a call. I can't wait to hear from you!







IoT Software Platform Uses Gaming To Motivate Energy-Efficient Behaviors In Residential Communities



State and municipal housing authorities, housing developers, HVAC vendors and utility providers can strengthen their energy-efficiency programs in residential community service areas with a patent-pending, Internet of Things (IoT) system developed by Purdue University researchers that uses gaming to incentivize users.

Panagiota Karava, professor in the Lyles School of Civil Engineering, leads a multidisciplinary research team that has developed MySmartE, an eco-feedback and gaming platform for residential energy management.

"MySmartE addresses the need to effectively deploy energy-efficiency and decarbonization programs in residential communities that would result in measurable, transferable and sustainable outcomes," Karava said. "This is accomplished by actively engaging and incentivizing residents in understanding and reducing their home energy use.'

The cloud-based software platform is implemented on user-interactive smart devices. Features include:

• Smart thermostat functionality that works like a smart tablet with a voice assistant. • Social games that

raise awareness of energy-efficient behaviors. • An algorithm that delivers personalized

actionable recommendations.

• Novel energy conservation behavior scores. • Why traditional smart

thermostats fail Karava said the residen-

tial sector is responsible for more than 20% of the total energy use and greenhouse gas emissions in the United States. Various programs have been implemented to improve energy efficiency and to reduce energy consumption in individual households. These include building retrofits, which she said are typically costly, and smart devices like smart thermostats.

"A major advantage of implementing smart devices is that they do not require a large investment in communication infrastructure for data collection and system control,' Karava said.

Smart thermostats have drawbacks, however. Studies report that they are not often used correctly due to difficulties in usability, and there's a decrease in resident motivation over time.

"One online survey reported that about 40%of programmable-thermo-

stat users did not understand how to program schedules; about 33% maintained a permanent hold mode without using scheduling features," Karava said. "Similarly, my research team's experiments with 94 households in Indianapolis and Fort Wayne show that the majority of households used constant set-point temperatures throughout winter and summer; they didn't utilize any of the thermostats' smart features."

MySmartE testing and validation

The MySmartE webbased software platform uses eco-feedback and social games to engage its users. The platform leverages advances in physics-informed machine learning and human decision-making algorithms.

"Engagement is further accelerated by an intuitive user interface for efficient thermostat control and modularized software infrastructure," Karava said. "The infrastructure is scalable and flexible to support multiple deployments across diverse housing stock, population demographics and energy programs."

MySmartE achieved more than 80% residential engagement and 30% energy-use reduction when deployed in more than 130 households across four Indiana cities: Indianapolis, Fort Wayne, South Bend and New Albany.

"Also, our extensive interviews with residents revealed that gamification in MySmartE turns the energy-saving process into a fun and enjoyable activity while increasing energy awareness," Karava said.

The research team received a \$400,000 supplement from the National Science Foundation to further its work; the award builds on an initial \$3.5 million award in 2018.

The MySmartE team includes:

 Ilias Bilionis, associate professor of mechanical engineering, College of Engineering.

• James Braun, director, Center for High Performance Buildings; the Herrick Professor of Engineering, School of Mechanical Engineering; professor of civil engineering; courtesy appointment in Environmental and Ecological Engineering, College of Engineering.

• Hemanth Devarapalli, senior research support analyst, Center for High Performance Buildings, School of Mechanical Engineering, College of Engineering.

• Huijeong Kim, visiting assistant professor, Lyles School of Civil Engineering, College of Engineering.

• Thanh Nguyen, the Lewis B. Cullman Rising Star Professor of Management, Mitchell E. Daniels, Jr. School of Business.

• Leigh Raymond,

adjunct professor of political science, College of Liberal Arts.

· Julia Rayz, professor and associate head, Computer and Information Technology, Purdue Polytechnic Institute.

 Torsten Reimer, professor of communication, College of Liberal Arts; courtesy appointment in **Psychological Sciences**, College of Health and Human Sciences.

The team also included Sang woo Ham and Vanessa Kwarteng, former doctoral students in the College of Engineering, and Marlen Promann, former research assistant and postdoctoral fellow in the Center for High Performance Buildings, School of Mechanical Engineering, College of Engineering.

Karava disclosed the MySmartE platform to the Purdue Innovates Office of Technology Commercialization, which has applied for a patent with the U.S. Patent and Trademark Office to protect the intellectual property. Industry partners interested in developing or commercializing the work should contact Parag Vasekar, business development and licensing manager, at psvasekar@prf.org, about track code 69985.

About the Center for High Performance Buildings

Located at the Ray W. Herrick Laboratories, the Center for High Performance Buildings is dedicated to partnering

with industry in the development, demonstration, evaluation and deployment of new technologies and analysis tools for high performance buildings.

About Purdue Innovates Office of Technology Commercialization

The Purdue Innovates Office of Technology Commercialization operates one of the most comprehensive technology transfer programs among leading research universities in the U.S. Services provided by this office support the economic development initiatives of Purdue University and benefit the university's academic activities through commercializing, licensing and protecting Purdue intellectual property. In fiscal year 2022, the office reported 157 deals finalized with 237 technologies signed, 379 disclosures received and 169 issued U.S. patents. The office is managed by the Purdue Research Foundation, which received the 2019 Innovation and Economic **Prosperity Universities** Award for Place from the Association of Public and Land-grant Universities. In 2020, IPWatchdog Institute ranked Purdue third nationally in startup creation and in the top 20 for patents. The Purdue Research Foundation is a private, nonprofit foundation created to advance the mission of Purdue University. Contact otcip@prf.org for more information.

Sagamore News Media is looking for talented sales people!

Whether you sell by phone or in person, we want to talk with you! Hourly rates begin at \$15 per hour and only go up from there. If you have good sales skills, this might be the job you have been looking for.

There is no cap on earnings and multiple people in the past have earned \$50,000, \$60,000 and beyond – all the way into six figures.

Sagamore News Media owns newspapers in Noblesville and Crawfordsville and feature award-winning work every day. Come be part of our team!

Apply today by e-mailing resume to jobs@thepaper24-7.com.

We can't wait to talk with you!

The Paper Online Edition of Montgomery County

Local news for a fraction of the price!

Why pay such a high price for fewer editions with the **Journal-Review** when you can get SEVEN days of The Paper for only \$42 a year?

Subscribe Today

local news!



The Paper

\$42.00

\$40.25

\$38.50

\$36.75

\$35.00

\$33.25

\$31.50

\$29.75

\$28.00

\$26.25

\$24.50

Subscriptions will be pro-rated* Payment dates/pricing:

The Paper makes it Jan. 1-15 easy with email Jan. 16-31 reminders when it's Feb. 1-14 time to renew! Feb. 15-28 (29) **March 1-15** With The Paper you get: **March 16-31** Award-winning April 1-15 **April 16-30** columnists... **May 1-15** May 16-31 **Butch June 1-15** Dale **June 16-30 July 1-15 July 1-31** Karer Aug. 1-15 Zach Aug. 16-31 Sept. 1-15 Sept. 16-30 **Oct. 1-15** Tim **Oct. 16-31** Timmons **Nov. 1-15** Nov. 16-30 **Dec. 1-15** the very best in

\$22.75 \$21.00 \$19.25 \$17.50 \$15.75 \$14.00 \$12.25 \$10.50 \$8.75 \$7.00 \$5.25 \$3.50 Dec. 16-31 \$1.75



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

POWER FAMILY FAVORITES WITH PEANUT PROTEIN

FAMILY FEATURES

haring a meal with family and friends brings people together, especially when favorite recipes are on the table. Whether there's a cause for celebration or a gathering of loved ones is simply overdue, serving up delicious dishes is a sure bet to get everyone involved.

These flavorful Mexinut Dip, Beef and Peanut Empanadas with Chimichurri, Asian Peanut Slaw and Peanut Butter Banana Pops recipes are ideal for the whole family. Starting with a spicy dip best paired with corn chips or crackers, hungry guests can work their way up to the main course of savory empanadas served alongside a tangy Asian slaw. Finally, kids and adults alike can cap off the celebration with a sweet, fruity dessert.

Leaning into a versatile ingredient like peanuts, which make all these dishes possible, can take your gatherings to the next level. They complement a wide range of recipes from appetizers and snacks to main courses and desserts.

Plus, they contain 26% protein and fulfill approximately 30% of a 4-6-year-old's and 26% of a 7-10-year-old's recommended daily allowance per serving, making them a kid-favorite source of energy. They contain six essential vitamins – vitamin E, folate, riboflavin, thiamin, niacin and vitamin B6 – and seven essential minerals – phosphorus, iron, magnesium, potassium, zinc, copper and calcium.

Often referred to as "nutrition in a nutshell," there's a good chance your peanut supply came from the United States' leading grower: Georgia. With approximately 4,000 active peanut farmers, the state produces 52% of the country's peanuts.

To find more family-friendly recipe ideas powered by peanuts, visit GAPeanuts.com.

Mexinut Dip

Recipe courtesy of the Georgia Peanut Commission Yield: 4 cups

- 1 can (11 1/2 ounces) condensed bean with bacon soup 1 cup shredded cheddar cheese
- 1 can (10 ounces) tomatoes and green chiles
- 2 tablespoons finely chopped onion
- 1 tablespoon hot chili powder
- 1/2 cup peanut butter corn chips or crackers

In 2-quart microwave-safe container, combine soup, cheddar cheese, tomatoes and green chiles, onion, chili powder and peanut butter. Cover with glass or plastic lid.

Microwave on high 2 1/2 minutes; stir. Microwave 2 1/2 minutes, or until cheese is melted.





Beef and Peanut Empanadas with Chimichurri

Recipe courtesy of "Set the Table" on behalf of the Georgia Peanut Commission Yield: 30-40 small empanadas

Spicy Beef and Peanut Empanadas:

- 2 tablespoons olive oil
- 1 small yellow onion, chopped
- 1 teaspoon red pepper flakes
- 1 large garlic clove, minced
- 1/3 cup golden raisins
- 1/2 cup raw Georgia Peanuts
- 2 tablespoons pickled jalapenos, chopped
- 1 pound ground beef
- 1 tablespoon Worcestershire sauce
- 1 tablespoon water, plus additional for sealing dough salt, to taste
 - pepper, to taste
- 2 packages pie crust
- 1 egg white, in small bowl

Chimichurri:

- 1/3 cup flat leaf parsley
- 1 teaspoon dried oregano
- 3 garlic cloves, peeled and roughly chopped
- 1/4 cup red wine vinegar
- 1 tablespoon red pepper flakes
- 1/2 cup olive oil salt, to taste
 - pepper, to taste

To make spicy beef and peanut empanadas: In large skillet over medium-high heat, heat olive oil. Add onion, red pepper flakes, garlic, raisins, peanuts and jalapenos. Cook until onion and garlic are soft and fragrant. Add ground beef and brown thoroughly. Stir in Worcestershire sauce and 1 tablespoon water. Cook 2-3 minutes, stirring to prevent burning. Season with salt and pepper, to taste; transfer filling to large bowl and cool.

Preheat oven to 375 F.

Unroll pie crusts on lightly floured work surface. Using round cutter at least 3 inches in diameter, cut out rounds.

Using rolling pin, roll out edges of each circle, leaving center of circle at its original thickness.

Holding one round of dough in palm of hand, scoop about 1 tablespoon filling into center. Using fingertip, line edge of dough with water, fold into half moon shape and pinch to seal. For extra ease, use fork.

Place filled empanadas on parchment-lined baking sheet and brush tops with egg white.

Bake 20-25 minutes on upper rack.

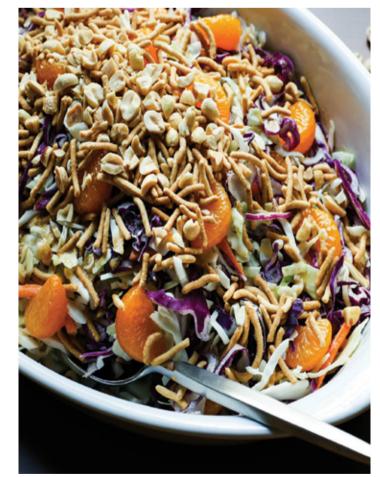
To make chimichurri: In blender or food processor, pulse parsley, oregano, garlic, red wine vinegar, red pepper flakes and olive oil 2-3 times. Season with salt and pepper, to taste, and serve in small bowl for dipping.



Asian Peanut Slaw

- Recipe courtesy of the Georgia Peanut Commission
 - 1 can (11 ounces) mandarin oranges
 - 1/4 cup Asian sesame dressing
 - 2 tablespoons creamy peanut butter
 - 1/4 teaspoon crushed red pepper
 - 1/2 cup coarsely chopped dry roasted peanuts
 - 1 bag (16 ounces) three-colored deli slaw mix chow mein noodles

Drain juice from mandarin oranges into mixing bowl and reserve oranges. In bowl with juice, add dressing, peanut butter and red pepper; whisk until well blended. Add peanuts, oranges and coleslaw mix; toss until thoroughly coated. Garnish with chow mein noodles before serving.



Peanut Butter Banana Pops

Recipe courtesy of registered dietitian Annessa Chumbley on behalf of the Georgia Peanut Commission Yield: 8 pops

Craft sticks

- 4 firm, ripe bananas, peeled and halved crosswise
- 1 cup melted chocolate wafers
- 1/2 cup finely chopped peanuts

Toppings:

unsweetened coconut flakes (optional) chopped dried pineapple (optional) chopped dried strawberries (optional) melted peanut butter chips (optional)

Insert one craft stick into each banana half. Place eight banana pops in single layer on small tray covered with parchment paper. Place tray in freezer at least 4 hours or overnight.

Pour melted chocolate into bowl. Dip each frozen banana into bowl, turning to coat. Lay chocolate-covered bananas back on parchment paper. Sprinkle with chopped peanuts. Sprinkle with coconut flakes, pineapple and strawberries, if desired. Drizzle with melted peanut butter chips, if desired.

Serve or wrap individually in plastic wrap and store in freezer.



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

Festive Peppermind Snacks with a Flavorful POP

FAMILY FEATURES

mong the many enchanting elements of the holiday season, the family traditions and familiar flavors of favorite foods enjoyed year after year bring loved ones together better than perhaps any other occasion. From decorating wreaths and trees to crafting ornaments and preparing classic recipes, it's a season of cherishing memories and creating new ones.

While there are countless ingredients that harken to the taste of holidays past, there's one sweet favorite that truly symbolizes the season: peppermint. Whether enjoyed in the familiar shape of a candy cane – the original kid-favorite – or added to recipes from beverages to desserts and everything in between, it's a delicious way to connect generations.

For example, these Jingle Balls provide a perfect kid-friendly project to keep them busy rolling popcorn balls in sparkling colored sugar for bite-size bits of holiday magic. They're equal parts holiday spirit and sweet appetizer, snack or dessert. Just be sure to have an adult melt together the butter, marshmallows and peppermint extract before letting little ones show off their creativity.

White Chocolate Peppermint Popcorn Bark offers another way for everyone to get in on the fun. The taste of peppermint and white chocolate make this a perfect holiday treat for sharing with a crowd. Plus, the easy prep means less time in the kitchen and more time savoring the classic flavors.

Better yet, it makes for a delicious gift to send off with guests as another festive celebration comes to a close. Simply package in a small, clear bag tied off with a colorful bow so loved ones can enjoy the tastes of the season in the days to follow.

These favorites are made possible by the versatility of popcorn, one of America's most beloved snack foods. Celebrated for its seed-to-snack simplicity, popcorn's smell, taste and versatility mean it can enhance any occasion as a budget-friendly solution for family gatherings.

Discover more delicious holiday snacks at popcorn.org.





Jingle Balls

TEND IN DODALS

White Chocolate Peppermint Popcorn Bark

Yield: 1 pound

- 5 cups popped popcorn
- 12 ounces white chocolate baking chips, chopped white chocolate or white candy coating
- 1 cup crushed hard candy peppermints

Cover baking pan with foil or wax paper; set aside. Place popcorn in large bowl; set aside.

In double boiler over barely simmering water, melt chocolate, stirring until smooth, or melt according to package directions. Stir in crushed peppermints.

Pour chocolate mixture over popcorn mixture and stir to coat. Spread onto prepared pan; cool completely.

When chocolate is cooled and set, break into chunks for serving.

Store in airtight container at room temperature.

Y P

Yield: 12 cups

Nonstick cooking spray

- 12 cups popped popcorn
- 6 tablespoons butter or margarine
- 3 cups mini marshmallows
- 1/2 teaspoon peppermint extract assorted colored sugars

Lightly spray large mixing bowl with nonstick cooking spray. Add popcorn.

Spread plastic wrap on cookie sheet; set aside. In medium saucepan, melt butter and marshmallows; stir until mixture is smooth. Stir in peppermint extract. Pour over popcorn, mixing until well coated. Let cool 2 minutes.

Spray hands with cooking spray and form popcorn mixture into 3-inch balls. Gently press colored sugar onto balls. Let sit on prepared cookie sheet until cool and set.





With decades of experience as an award-winning sports writer and sports editor – most of it covering Purdue athletics – Kenny Thompson has a perspective and inside knowledge that few others have. Whether it's putting what's going on in the Big Ten in historical perspective or shooting straight from the hip on what's happening today, no one has a better take on Purdue and sports than Kenny!

Sagamore News Media is looking for talented sales people!

Whether you sell by phone or in person, we want to talk with you! Hourly rates begin at \$15 per hour and only go up from there. If you have good sales skills, this might be the job you have been looking for.

There is no cap on earnings and multiple people in the past have earned \$50,000, \$60,000 and beyond – all the way into six figures.

Sagamore News Media owns newspapers in Noblesville and Crawfordsville and feature award-winning work every day. Come be part of our team!

Apply today by e-mailing resume to jobs@thepaper24-7.com.

We can't wait to talk with you!

Catch Kenny every Friday, only in Montgomery County's Favorite Daily Edition!

The Paper



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

A Full Menu of *Festive Holiday Flavor*



Fresh Flavors for Holiday Festivities

With the festive season arriving, bring together family and friends for a delicious feast you can feel good about serving. One standout recipe is this Cornish Game Hen with Kale Sweet Potato Salad that pairs fresh, leafy kale with roasted sweet potatoes and tender Cornish game hens for a truly elegant meal.

Elevate your cooking during the holidays with inspiration from Fresh Express and its more than 100 varieties of fresh, healthy and convenient ready-to-eat salads like the Sweet Kale Chopped Kit. It's a perfect blend of a nutrient-dense salad mix of leafy kale, green cabbage, shredded broccoli and Brussels sprouts, as well as crunchy pumpkin seeds and dried cranberries, topped with a tasty poppyseed dressing.

Visit FreshExpress.com to discover more fresh, easy and healthy recipes for the holiday season.

Cornish Game Hen with Kale Sweet Potato Salad

Prep time: 20 minutes Cook time: 1 hour, 10 minutes Servings: 4

- 1 package (6 ounces) stovetop stuffing
- 2 cups chopped apples, divided
- 4 Cornish game hens (20 ounces each)
- 1/2 cup butter
- 2 teaspoons Italian seasoning, divided
- 1 teaspoon paprika
- 1 teaspoon salt, plus additional,
- to taste, divided
- 1/2 teaspoon garlic powder 1/4 teaspoon black pepper
- 2 large sweet potatoes, peeled, cut into
- 1-inch cubes
- 2 tablespoons olive oil
- 1 package (10.9 ounces) Fresh Express Sweet Kale Chopped Kit

Heat oven to 350 F.

Prepare stuffing according to package directions. Add 1 cup apples and fluff stuffing with fork; cool 15 minutes.

Remove anything inside hens, rinse cavity with cold water and pat dry.



In small saucepan, melt butter over low heat. Add 1 teaspoon Italian seasoning, paprika, 1 teaspoon salt, garlic powder and pepper; mix well. Remove from heat.

- Fill cavity of each hen with apple stuffing.
- Place hens in 13-by-9-by-2-inch baking dish.
- Tie legs together and tuck wings under. Baste with butter mixture.

Bake 50-60 minutes, or until thermometer inserted in thickest part of thigh reads 165 F and stuffing temperature reads 165 F. Baste with butter mixture every 15-20 minutes.

In bowl, toss sweet potatoes with remaining Italian seasoning and olive oil. Arrange in single layer on sheet pan. Sprinkle with salt, to taste.

Bake with hens 25 minutes, or until tender. Remove from oven and cool. Tent hens with foil and let rest 10 minutes.

Place greens from salad kit in large bowl. Add remaining apples and sweet potatoes; mix well. Toss with salad dressing. Add toppings; toss to combine. Serve Cornish game hens with sweet potato kale salad.

A Festive, Everyday Side Dish

While the busy holiday season can be loads of fun, you still need to get dinner on the table between parties. When you find yourself in a pinch this holiday season, squeezed for time and searching for a quick solution for dinner, turn to an easy side dish that can appease everyone. Potatoes are a nearly unanimous favorite.

Make putting dinner on the table a breeze with a solution like little potatoes from The Little Potato Company, which can help bring holiday happiness to mealtime. Ready in as little as 5 minutes, they come pre-washed and require no peeling or

cutting, making them the perfect time-saving solution for the holiday season. Ideal for this Perfect Roasted Little Potatoes recipe, these little potatoes are a tasty, fresh whole food that you can feel good about serving. Ready in half an hour with minimal prep and a few simple ingredients, it's a perfect side dish for any occasion. Visit littlepotatoes.com for more information and holiday inspiration.

Perfect Roasted Little Potatoes

Prep time: 5 minutes Cook time: 30 minutes Servings: 6

- 1 1/2 pounds The Little Potato Company Little Potatoes
- tablespoon vegetable oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1-2 tablespoons fresh parsley, chopped
- Preheat oven to 400 F.

In large bowl, toss little potatoes with oil, salt and pepper until coated.

Spread potatoes in single layer on rimmed baking sheet lined with parchment paper. Bake 30 minutes, or until tender.

Sprinkle with parsley and serve.

Tip: For extra holiday flavor, add paprika, garlic and fresh herbs.





Get Creative with Delicious, **Decorative Cookies**

A decadent holiday meal isn't complete without a sweet dessert to cap off the evening. When in doubt, go with a traditional treat that's perfect for sharing: cookies.

These Ornament Cookies can be shaped any way you like to celebrate the holidays. The royal icing adorning these festive favorites is made with powdered sugar and meringue powder; just use food coloring to add a personal touch.

For more than 120 years, Domino Sugar has helped millions bake special recipes like these cookies made with non-GMO, vegan, kosher and gluten-free Golden Sugar that's free flowing and easy to scoop, spoon and pour. The sugar retains a hint of molasses flavor, giving it a golden color and providing a perfect way to add less processed sweetness to your loved ones' favorite desserts.

Find holiday recipes, baking tips and more at dominosugar.com.

Ornament Cookies

Prep time: 25 minutes plus 1 hour to decorate Yield: 2 dozen cookies

- 1 1/2 cups (3 sticks) unsalted butter, at
 - room temperature cup Domino Golden Sugar
 - 1 teaspoon pure vanilla extract
- 1 large egg
- 3 1/2 cups all-purpose flour
- 1/4 teaspoon salt

Royal Icing:

- 4 cups Domino Powdered Sugar
- 3 tablespoons meringue powder
- 1/3 cup, plus 2-3 tablespoons, warm water, divided
 - desired food coloring

To prepare cookies: In large bowl, beat butter and sugar until light and fluffy. Add vanilla and egg; beat until well combined. Scrape sides of bowl as needed. Add flour and salt; beat until just combined.

Dump mixture onto lightly floured surface and divide in half. Shape each half into disks and wrap with plastic wrap. Refrigerate 30 minutes.

Preheat oven to 350 F. Line two baking sheets with parchment paper.

Working on lightly floured surface, roll dough to 1/2-inch thick. Cut cookies using ornamentshaped cookie cutter. Place cookies on prepared pans and bake 18-20 minutes, or until golden brown. Remove from oven and cool at room temperature.

To make royal icing: In large mixing bowl, combine powdered sugar, meringue powder and 1/3 cup water. Beat on low speed until combined. Increase speed to medium-high and beat 8-10 minutes, adding 2-3 tablespoons warm water, as necessary. Icing should be stiff enough to hold peak when tested.

Color royal icing with food coloring and decorate cookies.

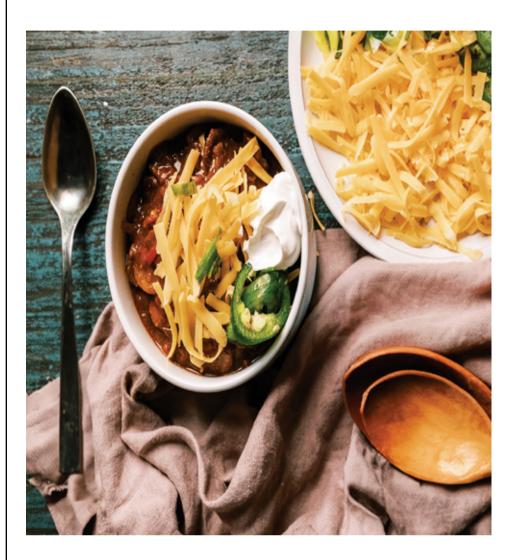
Cook time: 20 minutes

Cookies:



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

Solve Winter Blues with Cozy Recipes



Smoky German Potato, Sausage and Bacon Chili

Recipe courtesy of "Dad with a Pan" on behalf of READ Prep time: 20 minutes Cook time: 40 minutes Servings: 8

1 cup beef broth salt, to taste pepper, to taste

In large saucepan over medium heat, cook bacon until crispy. Remove and set aside, leaving about 2 tablespoons drippings in saucepan. Add smoked sausage and cook until browned. Once sausage is cooked, add diced onion and minced garlic, cooking until onion is translucent.

FAMILY FEATURES

ozying up with a bowl of warm deliciousness is a perfect way to ward off the chill of winter, and it's made even better when shared with those you love. Turning to favorite chilis and soups with comforting ingredients and smoky spices can transport your family from snow and sleet to warmth and paradise.

Smoky German Potato, Sausage and Bacon Chili offers a reprieve from the cold with hearty flavor and family favorites seasoned with chili powder, cumin and cayenne pepper for classic taste with a twist. The thinly sliced potatoes and bacon of READ German Potato Salad in a sweet-piquant dressing provide a delicious new take on traditional chili.

A bit on the lighter side but equally satisfying, Tuscan 3 Bean Peasant Soup calls for shallots, diced tomatoes, spinach, cannellini beans, cooked small pasta and more for a true winter warmup. Served with toasted bread cubes, it's sure to warm loved ones up from the inside out.

Its key ingredient is Aunt Nellie's 3 Bean Salad, featuring premium green, wax and kidney beans in a light, sweet-tangy vinegar dressing. As a ready-to-eat solution, it can be served chilled, at room temperature or as part of comforting winter recipes.

Visit READSalads.com and AuntNellies.com to find more cozy cold-weather dishes.

Tuscan 3 Bean Peasant Soup

Recipe courtesy of Sarah Meuser on behalf of Aunt Nellie's Prep time: 20 minutes Cook time: 27 minutes Servings: 8

- 10 ounces day-old crusty bread, such as ciabatta, cut into 1-inch cubes
- 2 tablespoons extra-virgin olive oil, plus additional for drizzling (optional)
- 2 medium shallots or 1 small yellow onion, peeled and chopped
- 3 cloves garlic, peeled and chopped
- 1 can (15 1/2 ounces) cannellini beans, drained and rinsed



- 1 can (28 ounces) diced tomatoes
- 3 cans (14 1/2 ounces each) lowsodium chicken broth (about 6 cups)
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup small pasta, such as ditalini, uncooked
- cups frozen cut leaf spinach or chopped fresh spinach
- 2 jars (15 1/2 ounces each) Aunt Nellie's 3 Bean Salad, drained
- 1 tablespoon lemon zest (optional)

Preheat oven to 375 F. Place bread cubes in single layer on large baking pan. Bake until bread cubes are lightly browned, 8-12 minutes. Set aside.

Heat large saucepan or Dutch oven over medium heat. Add 2 tablespoons oil; swirl to coat. Add shallots: cook 5 minutes, or until soft, stirring occasionally. Add

- 4 strips thick bacon, cut into cubes
- pound smoked sausage, sliced into
- 1-inch segments
- small onion, diced
- cloves garlic, minced
- tablespoons chili powder
- tablespoon ground coriander
- tablespoon ground cumin
- teaspoon ground cayenne pepper teaspoon dried oregano
- Fresno peppers, diced can (14 1/2 ounces) diced tomatoes, drained
- can READ German Potato Salad, drained

Drain excess fat then stir in chili powder, coriander, cumin, cayenne pepper, oregano and Fresno peppers until well mixed.

Add drained diced tomatoes, German potato salad and cooked bacon to saucepan.

- Add beef broth and stir to combine. Season with salt and pepper, to taste.
- Bring mixture to simmer and let cook about 30 minutes, stirring occasionally, until flavors are melded.

Substitution: Jalapenos can be used for Fresno peppers.

10

CONTRACTOR DISTANCE

garlic; cook 1 minute, or until fragrant. Add cannellini beans, tomatoes, broth and black pepper; bring to boil. Add pasta; cook 8 minutes, or according to package directions. Stir in spinach and bean salad. Simmer 5 minutes, or until heated through.

Ladle soup evenly into bowls. Top with toasted bread cubes and lemon zest, if desired. Drizzle with additional olive oil, if desired.

Sagamore News Media is looking for talented sales people!

Whether you sell by phone or in person, we want to talk with you! Hourly rates begin at \$15 per hour and only go up from there. If you have good sales skills, this might be the job you have been looking for.

There is no cap on earnings and multiple people in the past have earned \$50,000, \$60,000 and beyond – all the way into six figures.

Sagamore News Media owns newspapers in **Noblesville and Crawfordsville** and feature award-winning work every day. Come be part of our team!

Apply today by e-mailing resume to jobs@thepaper24-7.com.

We can't wait to talk with you!

	still like the feel of
_ `	Janeuspaper In
	The set of
Subscriptions will be pro-rated* Payment dates/pricing:	
Jan. 1-15 \$79.00 Jan. 16-31 \$75.71 Feb. 1-14 \$72.42 Feb. 15-29 \$69.13	- Contraction -
March 1-15 \$65.84 March 16-31 \$62.55 April 1-15 \$59.26 April 16-30 \$55.97 May 1-15 \$52.68 May 16-31 \$49.39	
June 1-15 \$46.10 June 16-30 \$42.81 July 1-15 \$39.52	Enjoy award-winning columnists &
July 1-31 \$36.23 Aug. 1-15 \$32.94 Aug. 16-31 \$29.65 Sept. 1-15 \$26.36 Sept. 16-30 \$23.07	the very best in local news with our Wednesday PRINT edition!
Oct. 1-15 \$19.78 Oct. 16-31 \$16.49 Nov. 1-15 \$13.20 Nov. 16-30 \$9.91 Dec. 1-15 \$6.62	\$79 & Yeal Plus email reminders for renewal
Dec. 16-31 \$3.33 *Subscriptions expire 12-31-23	



Add A Rosemary Topiary To This Year's Holiday Season



MELINDA MYERS Columnist

Add a fresh look and fragrance to your holidays with a potted Rosemary plant. This favorite herb of cooks, crafters, and gardeners can be sheared into the shape of a wreath, small tree or orb and found at garden centers and florists.

The pine scent and attractive foliage make it a wonderful addition to the holidays. It adds nice color, texture, and fragrance to any room or holiday decor. Add a bow and decorative pot for the perfect hostess or holiday gift.

Rosemary was as popular a Christmas plant as mistletoe and holly until the 20th Century. It's not clear why this plant fell out of favor. Whatever the reason it has not stopped Rosemary from making a big comeback for the holidays.



Photo courtesy of MelindaMyers.com

A Rosemary topiary offers attractive foliage for holiday décor, a pine aroma, and herbs for holiday meals.

for cooking kabobs. Use trimmings from the tender stem tips and leaves to flavor your holiday meals or mix a few of these into your holiday centerpieces and wreaths. Keeping Rosemary plants alive and looking their best throughout the winter can be challenging. Grow it in a cool location with bright light to boost your success. Use artificial lights if natural light is limited. Avoid drafts of hot and cold air. Water your plant thoroughly but only when the soil is just starting to dry. Allowing the soil to go too dry or keeping it too wet will result in the death of your plant. Pour off any excess water that collects in the saucer. Or place pebbles or marbles in the saucer to elevate the pot above any excess water.

most plants are experiencing limited growth during winter. Begin fertilizing as needed once

mary indoors can be challenging. Don't let past failures stop you from trying. Just keep trying

Things To Look For When Buying A New Stove

(StatePoint) Choosing the right slide-in range, (AKA "stove") is essential for any home chef, and yours should not only cater to your cooking needs, but also complement your kitchen design.

Navigating the many slide-in range options available today can feel daunting. That's why it's important to identify your must-have features before making a purchase," says Peter Weedfald, senior vice president of sales and marketing at Sharp Home Electronics Company of America.

Not sure where to start? This range-purchasing guide offers five important factors to consider:

1. Size. A standard 30-inch slide-in range is a great option for most homes. If you're looking for more cooking surface however, scale up to a 36-inch model. There are also 24-inch options for compact kitchens. Before making any purchase, measure the space to ensure the unit will fit, and that you can open the door.

2. Cooktop Surface and Fuel Source. There are three main cooktop surfaces to choose from: gas, radiant (electric) and induction. This decision can be influenced by the power source supply in your kitchen. If you have a gas line, you could choose any of the three, as long as there is also electric connectivity. If you don't, consider a radiant or induction slide-in range. If you love the power from the open flame of a gas cooktop but desire the cooking capabilities of electric ovens, you can narrow your search to dual ovens. Helpful Hint: The cooking power measurement will indicate whether you're dealing with gas or electricity. Gas ranges use **BTUs** (British Thermal Units) and electric ranges measure power output in watts.

right direction. While a standard slide-in range often offers enough capacity for an average-sized family, if you're prone to entertaining crowds, a larger capacity like 6.1 or 6.3 cubic feet may better suit you. If you find yourself often preparing food at two different temperatures and cooking times, a dual oven may be your best bet.

4. Finish. Whether you're curating your kitchen piece by piece or all at once, choose an exterior finish that fits your vision. Check out the oven's interior cavity as well. You can make a statement with an unexpected pop of color here! The Sharp 30-inch Electric Convection Slide-in Range with Air Fry (SSR3065JS) offers a sleek edge-to-edge black glass exterior paired with a cobalt blue interior. If you prefer a more neutral, toned-down feel, keep it classic with a black or gray cavity.

5. Oven Features. When prioritizing features, consider your cooking habits and needs. If counter space is a priority, the Sharp SSG3065JS is a family-size air fryer, so that is one less thing to take up your precious space.

The Sharp SSG3065JS has 34,500 BTUs of cooking power and a variety of cooking modes, including Pizza, Convection Bake/Roast, and Air Fry. The Sharp Slide-In Ranges SSG3065JS and SSR3065JS can help take the guesswork out of cooking meat. Both ranges have built-in precision probe thermometers that automatically turn off the oven when the internal food temperature reaches the programmed setting. Learn more about slidein range cooking features and design choices by visiting shop.sharpusa. com/products/ranges. "When curating your dream kitchen, the ultimate goal is finding a range that looks great in your space and can help you bring your culinary creations to life," recommends Weedfald.

DORRANCE

www.mybook100.com

800-448-1964

Rosemary represents love and remembrance, a great sentiment to share during the holidays. Give the plant a pet and the aroma that follows is sure to lift your spirits. Or pluck a sprig to add welcome flavor to your winter meals and beverages. Then move it outdoors in the garden when the danger of frost has passed.

Regular trimming will help maintain its topiary form and keep the plant producing more stems and leaves for a fuller, more robust plant. Prune back or remove overgrown or wayward branches to maintain the desired shape. Remove and use the leaves on these long stems, then turn them into skewers

Skip the fertilizer since

the days lengthen and the plants are actively growing in spring.

And if your plant dies, stick it in a corner out of sight, but within reach. A gentle petting of even a dead Rosemary plant will still release a wonderful fragrance for you to enjoy.

Rosemary (Rosmarinus officinalis) is a Mediterranean native and hardy to zone 8. This evergreen perennial herb grows 4 to 6 feet tall outdoors in zones 8 and warmer. There are a few cultivars like Alcalde Cold Hardy, Arp, Athens Blue Spire, and Madeline Hill that are supposed to be hardy to zone 6.

You may have discovered, or others have told you that growing Rose-

until you find the location and maintenance routine that keeps your Rosemary thriving under your care. Then consider drying and preserving some of the Rosemary for cooking or gifting to friends and family.

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" instant video and DVD series and the nationally syndicated Melinda's Garden Moment TV & radio program. Myers is a columnist and contributing editor for Birds & Blooms magazine. Myers' website is www.MelindaMyers.com.

3. Capacity. The interior capacity is the space within the range's cavity. This is the oven. Knowing your cooking habits can help guide you in the

DON'T WAIT!



800-419-9625



Let us do the research for you for free... we'll save you time and money

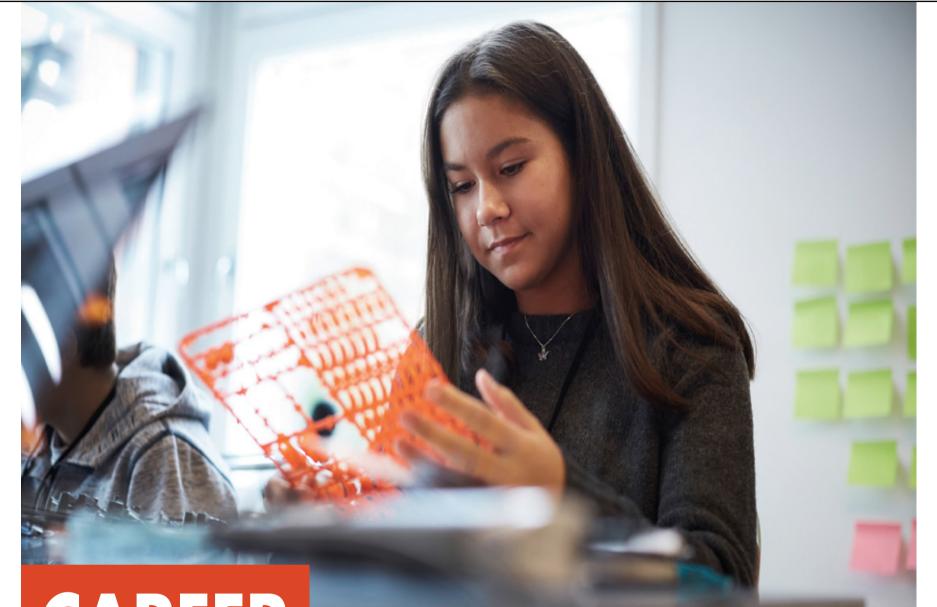
We're not allowed to publish fares online so call for the best rates now

SAVE \$500! **PROMOTIONAL OFFER**

Generic and Herbal versions of Viagra® right now as low as \$2 a pill. Mention the discount code [STEELMAN] and get the special BUY 1 GET 1 FREE! Call now for rush delivery in your unmarked package.

Change your life and call today! 1-800-515-6311





CAREER READY

FAMILY FEATURES

Photos courtesy of Getty Image

3 strategies to prepare teens for life after school

workforce have been the standard choices for teens upon high school graduation. Today, in part due to technology and social media, students have access to myriad career paths that are all but traditional.

With an increasingly dynamic career landscape creating an awareness of jobs that didn't exist even 10 years ago and a shortage in the workforce, there's a willingness for both potential employees and employers to look at careers and young talent from a whole new perspective.

"There isn't a 'typical' career anymore," said Dr. Lorna Bryant, Gen Z career expert and head of career education for Pearson Virtual Schools. "With the perfect storm in the workforce of boomers retiring, many people still not returning to work in the wake of the pandemic and a population that has declined for the last 50 years, this generation (ages 11-26) is positioned extremely well. Employers want and need them. In short, the scales have flipped to the supply side and demand is causing many employers to remove barriers to work entry. Whether high school grads go to college or work, developing in-demand skills early will help them secure and succeed in the jobs of the future."

Consider these tips from Bryant to help students explore the many options in front of them and prepare for the possibilities that await after high school.

Help Kids Cultivate Durable Skills

While technology has transformed the world of work, an increasing number of careers prioritize durable skills over technical or hard skills. Durable skills (also known as "soft" or "human" skills) include collaboration, leadership, communication and attention to detail, along with traits like empathy, grit and resilience. According to Pearson's Power Skills report, these are some of the most in-demand skills for employers. In addition, research from America Succeeds found employers seek durable skills 3.8 times more frequently than the top five technical or hard skills in every location, industry sector and educational attainment level. Possessing these skills is not only attractive to employers but colleges and universities, too. One of the best ways to prepare for the jobs of tomorrow, which don't exist today, is to focus on timeless durable skills.

Many students already possess or are actively developing these skills in high school. The key is to raise awareness of their importance, seek ways to boost them and showcase them on college and job applications or resumes. For example, teens can display their leadership skills by captaining sports teams or starting a club at school. They can showcase collaboration and communication abilities by holding and thriving in student government positions, volunteering or working part-time jobs.

Bridge Passions and Hobbies to Careers

Beginning conversations with children as early as middle school that expose students to job roles, responsibilities and salaries connected to areas of interest is important for setting them up for long-term success. Nurturing interests – rather than dismissing them as flights of fancy – and finding paths to explore that align with those hobbies or interests in real-world applications can open doors to potential careers that may not have previously been considered.

For example, Lake Liao, a 2023 Lighthouse Connections Academy grad, is attending Princeton University on a prelaw track. The flexibility of online school enabled him to dig into his passions for political and community organizing and activism in high school, including activism around climate and environmental policy. It was through joining local nurses in their fight for a fair contract he realized he wanted to be a lawyer and make a difference in the labor rights cause.



To help students align their values and interests with potential careers, ask questions such as:

- What is it, specifically, you enjoy about your interests? What jobs rely on related skills (working with your hands, serving others, being creative, etc.)?
- Do you have the skills to do those jobs? If not, what research and training do you need to acquire the necessary skillset?
- Are there related jobs available in the geographic location you want to live?
- Can you make enough money to live the lifestyle you want doing this job?
- Can you envision enjoying this type of work for 8 (or more) hours per day?

Get a Head Start on Credentials or College Credit

As earning college credits, career-ready credentials and specialized training for future careers is becoming more accessible for high school and middle school students, it's important to research available options. From online resources, workshops, career counselors and accelerated career readiness programs that allow students to enter college or the workforce "job-ready," there are more options available now than ever before.

One example, Connections Academy, a K-12 online school program, has expanded its slate of college and career readiness initiatives for middle and high school

students to offer an innovative tri-credit approach where courses can deliver high school credit; industry-recognized micro-credentials (to help qualify for careers in data analytics, UX design, software development, cybersecurity and more); and eligibility for college credit toward more than 150 bachelor's degree programs at partner universities in the United States. In addition, the Career Pathways program delivers curated learning experiences in fields such as IT, business and health care, allowing students to connect with employers, internships and clubs, and take advantage of specialized classes that transition seamlessly to higher education or nationally recognized, industry certifications.

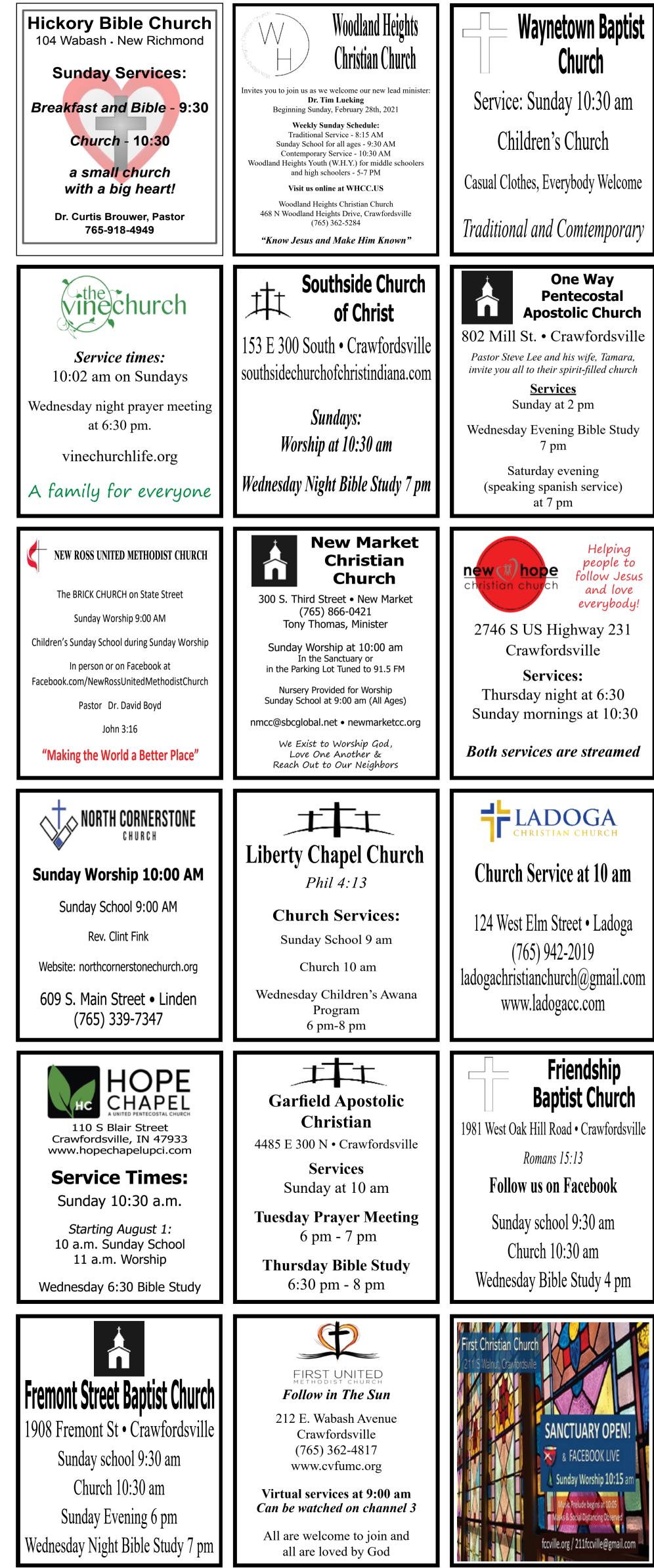
Taking advantage of program offerings, aspiring paramedic Maeson Frymire, a 2022 Inspire Connections Academy graduate, became certified as an EMT before graduating high school. After graduation, he became a firefighter and is now working toward becoming an advanced certified EMT, carving out a career path toward flight paramedicine.

Or consider Abigail Sanders, also a 2022 graduate, who completed her bachelor's degree by the time she graduated high school. Now in the second year of her doctorate program in medical school, she aspires to be a doctor by the age of 22 and uses her love of learning and passion for science to advance her career while seeking to become an oncologist.

For more information on online schools and career readiness programs for teens, visit ConnectionsAcademy.com.



FAITH

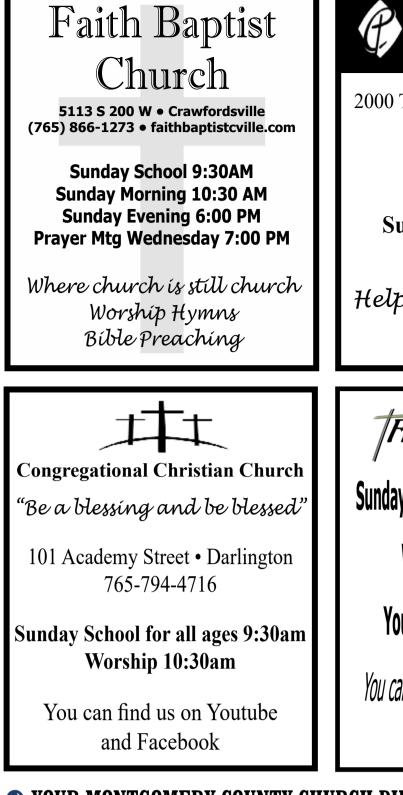








FAITH



EAST SIDE BAPTIST CHURCH

2000 Traction Rd • Crawfordsville 765-362-1785 www.eastsidebc.com

> Services: Sunday School at 9 am Church at 10 am

Help and hope through truth and love

First Baptist Church

Sunday School/Growth Groups: 9:00 AM

Worship Service: 10:30 AM

Youth Group Wednesday at 6:30

You can watch us on YouTube and Facebook Watch Sunday Mornings



Crossroads Community Church of the Nazarene

SUNDAY 9:00 AM: Small Group 10:15 AM: Worship 5:00 PM: Bible Study

WEDNESDAY 6:00 PM: Mid-week Service

117 E State Road 234 • Ladoga 765-866-8180

CHRIST'S UNITED METHODIST CHURCH

909 E. Main Street - Crawfordsville

Coffee Fellowship @ 10:45 a.m.

Worship @ 11 a.m.

Dr. David Boyd

A community still committed to the UMC

765-362-2383

christsumc@mymetronet.net

View live and archived services on our FB page.

YOUR MONTGOMERY COUNTY CHURCH DIRECTORY

Apostolic:

Garfield Apostolic Christian Church Rt. #5, Box 11A, Old Darlington Road 794-4958 or 362-3234 Worship: 10:30 a.m. Sunday School: 9:30 a.m. Wednesday Bible Study: 6:30 p.m. Pastor Vernon Dowell

Gateway Apostolic (UPCI) 2208 Traction Rd 364-0574 or 362-1586 Sunday School: 10 a.m.

Moriah Apostolic Church 602 S. Mill St. 376-0906 10 a.m. Sunday, 6 p.m. Wednesday

Worship: 9:30 a.m. Sunday School is 10:45 a.m. Wednesday Bible Study: 7 p.m. Pastor Tim Gillespie

Fremont St. Baptist Church 1908 E. Fremont St. 362-2998

Sunday School: 10 a.m. Worship: 11 a.m.; 6 p.m. Pastor Dan Aldrich

Friendship Baptist Church U.S. 136 and Indiana 55 362-2483 Sunday School: 9:15 a.m. Worship: 10:30 a.m.; 6 p.m. Wednesday Bible Study: 7 p.m. 211 S. Walnut St. 362-4812 SUNDAY: 9:22 a.m. Contemporary Café worship

9:30 a.m. Adult Sunday School 10:40 a.m. Traditional Worship WEDNESDAY: 5-7 a.m. Logos Youth Dinner & Program Pastor: Rev. Darla Goodrich

Ladoga Christian Church 124 W. Elm St. 942-2019 Sunday School: 9 a.m. Worship: 10 a.m.; 6 p.m.

Love Outreach Christian Church 611 Garden St. 362-6240 Worship: 10 a.m. Wednesday: 7 p.m. Pastors Rob and Donna Joy Hughes Sunday School: 9:30 a.m. Worship: 10:30 a.m. Pastor: Gary Edwards

Church of Christ:

Church of Christ 419 Englewood Drive 362-7128 Sunday School: 9:30 a.m. Worship: 10:30 a.m.; 6 p.m. Wednesday Bible Study: 7 p.m.

Southside Church of Christ 153 E 300 South, east of US 231 765-720-2816 Sunday Bible Classes: 9:30 a.m. Sunday Morning Worship: 10:30 a.m. Sunday Evening Worship: 5 p.m. Wednesday Bible Classes: 7 p.m. Preacher: Brad Phillips Website: southsidechurchofchristindiana.com

Worship 10 a.m.

Victory Family Church 1133 S. Indiana 47 765-362-2477 Worship: 10 a.m.; Wednesday 6:30 p.m. Pastor Duane Bryant

Lutheran:

Christ Lutheran ELCA 300 W. South Blvd. · 362-6434 Holy Communion Services: 8 a.m. and 10:30 a.m. Sunday School: 9:15 a.m. Pastor: Kelly Nelson www.christchurchindiana.net

Holy Cross (Missouri Synod)

Nazarene:

Crossroads Community Church of the Nazarene US 231 and Indiana 234 866-8180 Sunday School: 9:30 a.m. Worship: 10:30 a.m. Pastor Mark Roberts

Harbor Nazarene Church 2950 US 231 S 307-2119 Worship: 10 a.m. Pastor Joshua Jones www.harbornaz.com

Orthodox:

Holy Transfiguration Orthodox

Pastor Clarence Lee

New Life Apostolic Tabernacle 1434 Darlington Avenue 364-1628 Worship: Sunday 10 a.m.; 6 p.m. Sunday: The Voice of Healing & Restoration on 103.9 at 9 a.m. Tuesday prayer: 7 p.m. Thursday Mid-week: 7 p.m. Pastor Terry P. Gobin

One Way Pentecostal Apostolic Church 364-1421 Worship 10 a.m. Sunday School: 11 a.m.

Apostolic Pentecostal:

Cornerstone Church 1314 Danville Ave. 361-5932 Worship: 10 a.m.; 6:30 p.m. Bible Study: Thursday, 6:30 p.m.

Grace and Mercy Ministries 257 W. Oak Hill Rd. 765-361-1641 Worship: 10 a.m.; 6 p.m. Wednesday: 6:30 p.m. Sunday School: 11 a.m. Co-Pastors Nathan and Peg Miller

Assembly of God:

Crosspoint Fellowship 1350 Ladoga Road 362-0602 Sunday Services: 10 a.m. Wednesdays: 6 :30 p.m.

First Assembly of God Church 2070 Lebanon Rd. 362-8147 or 362-0051 Sunday School: 9 a.m. Worship: 10:30 a.m.; 6 p.m. Wednesday: 6:30 p.m.

Baptist:

Browns Valley Missionary Baptist Church P.O. Box 507, Crawfordsville 435-3030 Worship: 9:30 a.m. Sunday School: 10:30 a.m.

Calvary Baptist Church 128 E. CR 400 S 364-9428 Sunday School: 9:30 a.m. Worship: 10 a.m.; 6 p.m. Wednesday Bible Study: 7 p.m. Calvary Crusaders Wednesdays: 6:45 p.m. Pro-Teen Wednesdays: 7 p.m. Pastor Randal Glenn

East Side Baptist Church 2000 Traction Rd. 362-1785 Bible Study: 9 a.m. Worship: 10 a.m.; 6 p.m. Wednesday: 6:30 p.m. Prime Time Teens, Pioneer Clubs; 6:45 p.m. :Adult **Bible Study** Rev. Steve Whicker

Faith Baptist Church 5113 S. CR 200 W 866-1273 Sunday School: 9:30 a.m. Worship: 10:30 a.m. and 6 p.m. Wednesday Prayer Meeting: 7 p.m. Pastor Tony Roe

First Baptist Church 1905 Lebanon Rd. 362-6504 Worship: 8:15 a.m.; 10:25 a.m. Sunday School: 9:30 a.m. High School Youth Sunday: 5 p.m.

Freedom Baptist Church 6223 W. SR 234 (765) 435-2177

p Kids for Christ: 6 p.m. Pastor Chris Hortin

Ladoga Baptist Church 751 Cherry St., Ladoga 942-2460 Sunday School 9:30 a.m. Worship 10:45 a.m.; 6 p.m. Wednesday Bible Study 7 p.m. Ron Gardner, Pastor

Mount Olivet Missionary Baptist 7585 East, SR 236, Roachdale 676-5891 or (317) 997-3785 Worship: 10:30 a.m. Sunday School: 9:30 a.m. Wednesday Evening: 7 p.m. Bro. Wally Beam

New Market Baptist Church 200 S. First St. 866-0083 Sunday School: 9 a.m. Worship: 10 a.m. Children's church and child care provided

Second Baptist Church 119 1/2 S. Washington St, off of PNC Bank. 363-0875 Sunday School: 10 a.m. Worship: 11 a.m.

StoneWater Church 120 Plum St., Linden 339-7300 Sunday Service: 10 a.m. Pastors: Mike Seaman and Steve Covington

Waynetown Baptist Church Corner of Plum and Walnut Streets 234-2398 Sunday School: 9:30 a.m. Fellowship: 10:30 a.m. Worship: 11 a.m. Childrens' Church: 11:10 a.m. Pastor Ron Raffignone

Christian:

Alamo Christian Church 866-7021 Worship: 10:30 a.m.

Browns Valley Christian Church 9011 State Road 47 South 435-2590 Sunday School: 9 a.m. Worship: 10 a.m.

Byron Christian Church 7512 East 950 North, Waveland Sunday School 9 a.m. Worship Service 10 a.m.

Waynetown Christian Union Church SR 136, then south on CR 650. Sunday School: 9:30 a.m. Worship: 10:30 a.m. New phone #: 765-918-0438 New Pastor: Paul Morrison

Congregational Christian Church of Darlington 101 Academy St, P.O. Box 7 794-4716 Sunday School: 9:15 a.m. Worship: 10:30 a.m. Sunday Bible Study: 6 p.m. Wed. Prayer: 5:30 p.m. - 7 p.m., Wed Bible Study 7 p.m. Kingdom Seekers Youth Group (alternate Sundays) Pastor Seth Stultz

Darlington Christian Church Main and Washington streets 794-4558 Sunday School: 9:30 a.m. Worship: 10:30 a.m.; 6 p.m.

First Christian Church (Disciples of Christ)

New Hope Chapel of Wingate 275-2304 Sunday School: 9:30 a.m. Worship: 10:30 a.m. Bible Study: 6:30 p.m., Wed. Youth Group: 5:30 p.m., Wed. Homework Class: 4:30 p.m. Wed & Thurs. Champs Youth Program: 5:30 p.m. Wed. Adult Bible Class: 6:30 p.m. Wed. Pastor Duane Mycroft

New Hope Christian Church 2746 US 231 South 362-0098 newhopefortoday.org Worship and Sunday School at 9 a.m. & 10:30 a.m

New Market Christian Church 300 S. Third St. 866-0421 Sunday School: 9 a.m. Worship: 10 a.m. Wednesday evening: Bible Study 6:15, Youth 6:15, Choir 7:15 Pastor Gary Snowden

New Richmond Christian Church 339-4234 202 E. Washington St. Sunday School: 9:30 a.m. Worship: 10:30 a.m. Pastor John Kenneson

New Ross Christian Church 212 N. Main St. 723-1747 Worship: 10 a.m. Youth Group: 5:30-7 p.m. Wednesday Minister Ivan Brown

Parkersburg Christian Church 86 E. 1150 S., Ladoga 866-1747 Sunday School: 9:30 a.m. Worship: 10:30 a.m. Pastor Rich Fuller

Providence Christian Church 10735 E 200 S 723-1215 Worship: 10 a.m.

Waveland Christian Church 212 W. Main St. 435-2300 Sunday School: 9:30 a.m. Worship: 10:30 a.m.

Waynetown Christian Church 103 W. Walnut St. 234-2554 Worship: 10 a.m. Sunday School: 9 a.m.

Whitesville Christian Church 3603 South Ladoga Road Crawfordsville, IN 47933 (765) 362-3896 New Worship Service Time 9:00am 1st Service 10:30am 2nd Service Pastor Andy Schindler whitesvillechristianchurch.com

Woodland Heights Christian Church 468 N. Woodland Heights Dr. 362-5284 Sunday School: 9:30 a.m.. Worship: 8:15 a.m. (traditional); 10:30 a.m. (contemporary) Student Ministry: 5 p.m., Sunday Pastor Tony Thomas

Young's Chapel Christian Church Rt. 6, Crawfordsville 794-4544

Church of God:

First Church of God 711 Curtis St. 362-3482 Sunday School: 9:30 a.m. Worship: 10:30 a.m.; 6 p.m. Pastor Chuck Callahan

Grace Avenue Church of God 901 S. Grace Ave. 362-5687 Sunday School: 9:30 a.m. Worship: 10:30 a.m.; 6 p.m. Pastor Duane McClure

Community:

Congregational Christian Church 402 S. Madison St., Darlington 794-4716 Sunday School: 9:15 a.m. Worship: 10:30 a.m.

Crawfordsville Community Church Fairgrounds on Parke Ave. Crawfordsville 794-4924 Worship: 10 a.m. Men's prayer group, Mondays 6:30 p.m. Pastor Ron Threlkeld

Gravelly Run Friends Church CR 150 N, 500 E Worship: 10 a.m.

Harvest Fellowship Church CR 500 S 866-7739 Pastor J.D. Bowman Worship 10 a.m.

Liberty Chapel Church 500 N CR 400 W 275-2412 Sunday School: 9 a.m. Worship: 10 a.m.

Linden Community Church 321 E. South St., Linden (Hahn's) Sunday: 9:15

Yountsville Community Church 4382 W SR 32 362-7387 Sunday School: 9:30 a.m. Worship: 10:30 a.m. Pastor Alan Goff

Episcopal:

Bethel African Methodist Episcopal 213 North St., Crawfordsville 364-1496

St. John's Episcopal Church 212 S. Green Street 765-362-2331 Sunday Eucharist: 8 a.m. and 10:30 a.m. Christian Formation: 9:15 a.m. Midweek Eucharist Wednesday: 12:15 p.m.

Full Gospel:

Church Alive! 1203 E. Main St. 362-4312 Worship: 10 a.m.; Wednesday, 7 p.m.

Enoch Ministries 922 E. South Boulevard Worship: Sunday, 10 a.m. Pastor: Jeff Richards

New Bethel Fellowship 406 Mill St., Crawfordsville 362-8840 Pastors Greg and Sherri Maish Associate Pastors Dave and Brenda Deckard

1414 E. Wabash Ave. 362-5599 Surday School: 9 a.m. Worship: 10:15 a.m. Adult Bible Study: 7 p.m., Wed. Minister: Rev. Jeffery Stone http://www.holycross-crawfordsville. org

Phanuel Lutheran Church Lutheran Church Rd., Wallace Sunday School: 10:30 a.m. Worship: 9:30 a.m.

United Methodist:

Christ's United Methodist 909 E. Main St. 362-2383 Sunday School: 10 a.m. Worship: 11 a.m.

Darlington United Methodist Church Harrison St. 794-4824 Worship: 9:00 a.m. Fellowship: 10:00 a.m. Sunday School: 10:30 a.m. Pastor Dirk Caldwell

First United Methodist Church 212 E. Wabash Ave. 362-4817 Sunday School: 10 a.m. Traditional Worship: 9 a.m. The Gathering: 11:10 a.m. Rev. Brian Campbell

North Cornerstone Church 609 South Main St. P.O. Box 38 339-7347 Sunday School: 9:30 a.m. Worship: 10 a.m. Rev. Clint Fink

Mace United Methodist Church 5581 US 136 E 362-5734 Sunday School: 9:30 a.m. Worship: 10:40 a.m.

Mount Zion United Methodist 2131 W. Black Creek Valley Rd. 362-9044 Sunday School: 10:45 a.m. Worship: 9:30 a.m. Pastor Marvin Cheek

New Market United Methodist Church Third and Main Street 866-0703 Sunday School: 9:30 a.m. Worship: 10:45 a.m.

New Ross United Methodist Church 108 W. State St. Sunday School: 10 a.m. Worship: 9 a.m.

Waveland Covenant United Methodist Church 403 E. Green St. 866-0703 Sunday School: 10:30 a.m. Worship: 9:15 a.m.

Waynetown United Methodist Church 124 E. Washington St. 243-2610 Worship 9:30 a.m. Johnny Booth

Mormon:

Church of Jesus Christ of Latterday Saints 125 W and Oak Hill Rd. 362-8006 Sacrament Meeting: 9 a.m. Sunday School: 10:20 a.m.

4636 Fall Creek Rd. 359-0632 Great Vespers: 5 p.m. Saturday Matins: 8:30 a.m. Divine Liturgy: 10 a.m. Sunday Rev. Father Alexis Miller

Saint Stephen the First Martyr Orthodox Church (OCA) 802 Whitlock Ave. 361-2831 or 942-2388 Great Vespers: 6:30 p.m. Saturday Wednesday evening prayer 6:30pm Divine Liturgy: 9:30 a.m. Sunday

Presbyterian:

Bethel Presbyterian Church of Shannondale 1052 N. CR 1075 E., Crawfordsville 794-4383 Sunday School: 9 a.m. Worship 10 a.m.

Wabash Avenue Presbyterian Church 307 S. Washington St. 362-5812 Worship: 10 a.m. Pastor: Dr. John Van Nuys

Roman Catholic:

Saint Bernard's Catholic Church 1306 E. Main St. 362-6121 Father Michael Bower Worship: 5:30 pm Saturday; 9:30 am, 12:15 - Spanish Mass, 5:00 pm at Wabash College Chapel (during school year) www.stbernardcville.org

United Church of Christ:

Pleasant Hill United Church of Christ - Wingate Worship: 9:30 a.m. Sunday School: 10:30 a.m. Pastor Alan Goff

United Pentecostal:

Pentecostals of Crawfordsville 116 S. Walnut St., Crawfordsville 362-3046 Pastor L. M. Sharp Worship: 2:30 p.m. Prayer Meeting: 10 a.m., Tuesday Bible Study: 6 p.m., Wednesday

Non-denominational:

Athens Universal Life Church Your Church Online http://www.aulc.us (765)267-1436 Dr. Robert White, Senior Pastor The Ben Hur Nursing Home Sundays at 9:00am Live Broadcast Sundays at 2:00pm Bickford Cottage Sundays at 6:00pm

Calvary Chapel 915 N. Whitlock Ave. 362-8881 Worship: 10 a.m., 6 p.m. Bible Study, Wednesday: 6 p.m.

Rock Point Church 429 W 150S 362-5494 Sunday church services are 9:15 a.m. and 11 a.m. Youth group is from 6 p.m. to 7:30 p.m. on Sunday Small Groups: Throughout the week

The Church of Abundant Faith 5529 U.S. Highway 136 Waynetown, IN Reverend John Pettigrew Sunday Worship: 9:45 am (765) 225-1295

The Vine Christian Church 1004 Wayne Ave. Crawfordsville Service at 10:02



Researchers Look To The Human Eye To Boost Computer Vision Efficiency

Conventional silicon architecture has taken computer vision a long way, but Purdue University researchers are developing an alternative path — taking a cue from nature — that they say is the foundation of an artificial retina. Like our own visual system, the device is geared to sense change, making it more efficient in principle than the computationally demanding digital camera systems used in applications like self-driving cars and autonomous robots.

"Computer vision systems use a huge amount of energy, and that's a bottleneck to using them widely. Our long-term goal is to use biomimicry to tackle the challenge of dynamic imaging with less data processing," said Jianguo Mei, the Richard and Judith Wien Professor of Chemistry in Purdue's College of Science. "By mimicking our retina in terms of light perception, our system can be potentially much less data intensive, though there is a long way ahead to integrate hardware with software to make it become a reality."

Mei and his team drew their inspiration from light perception in retinal cells. As in nature, light triggers an electrochemical reaction in the prototype device they have built. The reaction strengthens steadily



Ke Chen at Purdue University displays a device for computer vision that mimics how retinal cells perceive light.

lead author of a Nature Photonics paper that tested the device on facial recognition.

"In a normal computer vision system, you create a signal, then you have to transfer the data from memory to processing and back to memory; it takes a lot of time and energy to do that," Chen said. "Our device has integrated functions of light perception, light to electric signal transformation, and on-site memory and data processing."

Currently, robotic or autonomous devices rely on the familiar digital camera as the foundation of computer vision. Inside the camera, light-sensitive areas of crystal silicon, called photosites, absorb photons and release electrons, converting light to an electrical signal that can be processed with increasingly sophisticated computer image recognition programs. A typical smartphone camera uses upwards of 10 million photosites, each only a few microns (one millionth of a meter) square, capturing images with far higher resolution than our own eyes can do. But all that data having to analyze all available light information regardless of whether the scene changes or not — isn't necessary to many of the tasks that use computer vision. By contrast, Mei's solution, like human vision, is relatively low resolution but is well suited to sensing movement. Human eyes have a resolution in the neighborhood of 15 microns. The prototype device — which houses 18,000 transistors on a 10-centimeter square chip – has a resolution of a few hundred microns, and Mei said the technology could be improved

by lowering resolution to about 10 microns.

'Our eye and brain aren't as high resolution as silicon computing, but the way we process the data makes our eye better than most of the imaging systems we have right now when it comes to dealing with data," Mei said. "Computer vision systems deal with a humongous amount of data because the digital camera doesn't differentiate between what is static and what is dynamic, it just captures everything."

Rather than going straight from light to an electrical signal, Mei and his team first convert light to a flow of charged atoms called ions, a mechanism similar to that which retinal cells use to transmit light inputs to the brain. They do this with a small square of a light-sensitive polymer embedded in an electrolyte gel. Light hitting a spot on the polymer square attracts positively charged ions in the gel to the spot (and repels negatively charged ions) creating a charge imbalance in the gel. Repeated exposure to light increases the charge imbalance in the gel, a feature which can be used to differentiate between the consistent light of a static scene and the dynamic light of a changing scene. When the light is removed, the ions remain in their charged configuration for a short period of time in what can be considered a temporary memory of light, gradually returning to a neutral configuration. The positively charged spot serves as the gate on a transistor, allowing a small electric current to flow between a source and a drain in the presence of light. Much like

the conventional photodetector, the electric current is indicative of light intensity and wavelength, and is passed to a computer for image recognition. But while the output of an electric current is the same, it is the intermediate step of converting light to the electrochemical signal that creates motion sensing and memory capabil-

ities. Mei's electrochemical transistor is one of an emerging class of optoelectronic devices that seek to integrate light perception and memory, but the performance of their device is superior in that the charge imbalance increases in smooth and steady increments with repeated exposure to light and decays more slowly than competing designs. With plans for future iterations to be made of a flexible material, they may also be able to produce a version that is wearable and even bio-compatible. At Purdue, Mei and Chen are joined in the research by Hang Hu, Inho Song, Won-June Lee and Ashkan Abtahi as well as researchers at the University of Texas at San Antonio. "Artificial Retina Based on Photon-Modulated Electrochemical Doping" was published in Nature Photonics with the support of Ambilight Inc. Mei disclosed his innovation to the Purdue Innovates Office of Technology Commercialization, which has applied for patents on the intellectual property. Industry partners interested in further developing the innovation should contact Will Buchanan, wdbuchanan@prf.org, about track codes 69888 and 70196.

The Alzheimer's Association Offers Gift Guide For People Living With Dementia And Their Caregivers

Holiday shopping and gift-giving can often be challenging, but even more so when shopping for a person living with dementia. There are more than 6 million Americans living with Alzheimer's disease. Depending on the stage of disease, some well-intentioned gifts may no longer be appropriate or practical for the person.

For the holiday season, the Alzheimer's Association has released its 2023 Holiday Gift Guide, offering gift ideas for individuals living in the early, middle and late-stages of Alzheimer's disease. The guide also includes gift suggestions aimed at keeping those living with dementia engaged and involved in everyday tasks, as well as gift ideas for the 11 million family members and friends across the country serving as unpaid caregivers for these individuals.

5 gifts for people living with Alzheimer's – in the early-stages

• Post-it notes or an erasable white board to list reminders or the day's activities.

• Baskets or trays that can be labeled within cabinets or drawers spill cups, plate guards and silverware with specifically designed handles that enables greater independence during meals.

5 gifts to help with everyday tasks and keep the person living with Alzheimer's engaged:

• A memory phone that can store pictures with the names and contact information of family and friends.

• Nightlights that activate automatically when it gets dark.

• A digital clock with large type to indicate date and time.

• An outing to a movie, play or concert, sporting event, museum or possibly an organized holiday shopping trip with friends and family.

• Engage your loved one in making homemade gifts for the family, painting ornaments, decorating stockings, table setting, scrapbooking or other activity gifts.

5 gifts for dementia caregivers

• The most important gift you can give a dementia caregiver is the gift of time. In fact, just a 20-minute break each day can help lower a caregiver's stress and help avoid burnout. • Self-made coupons for cleaning the house, cooking a meal, mowing the lawn or shoveling the driveway. • Gift cards and certificates for restaurants or meal delivery, laundry/ dry cleaning services, lawn care services, computer/technology support, maid services, and personal pampering services such as massages and pedicures. • Books – in addition to giving novels on the caregiver's "must read" list, there are a number of books on caregiving and maintaining self-health. • Self-care items such as a bundle of personal care items (moisturizers, bath bombs and soaks, foot creams, scrubs, soaps). For more tips on how families affected by Alzheimer's and other dementias can safely enjoy time with family and friends during the holidays, visit alz.org/holidays. The Alzheimer's Association provides information, programs and services at no charge to help families facing Alzheimer's disease or another dementia. For additional information, visit alz.org or call the free 24-hour Helpline at 800.272.3900.

Photo courtesy of Purdue University

and incrementally with repeated exposure to light and dissipates slowly when light is withdrawn, creating what is effectively a memory of the light information the device received. That memory could potentially be used to reduce the amount of data that must be processed to understand a moving scene, an approach that is more energy and computationally efficient and error tolerant than conventional computer vision.

The team calls their device an organic electrochemical photonic synapse and say that it more closely mimics how the human visual system works and has greater potential as the foundation of a device for human-machine interfaces. The design may also be useful for neuromorphic computing applications that operate on principles similar to the architecture of the human brain, said Ke Chen, a graduate student in Mei's lab and

• Gift cards for

• Ght cards for ride-sharing services or a favorite activity (golf, movie, restaurant) allowing the person to remain active.

• GPS trackers (bracelets, watches, small trackers) or enrollment in a safe return program to keep the person safe.

• A "memory" calendar featuring family photos – write-in special family occasions such as birthdays and anniversaries.

5 gifts for people living with Alzheimer's – in the middle-to-late stages

• Music playlists that include the person's fa-vorite artists or songs.

• Comfortable, loose-fitting clothing that is easy to put on, remove and wash, such as sweat suits, slip-on blouses/shirts, non-slip socks, Velcro shoes, wrinkle-free nightgowns, nightshirts or a fluffy bathrobe.

• Framed photographs or a photo collage created specifically for your loved one. Insert the names of the people in the photos to help with identification.

• Soothing gifts that can help with anxiety like a handheld massage ball or a soft blanket.

he Pape

Public Notices Deadline:

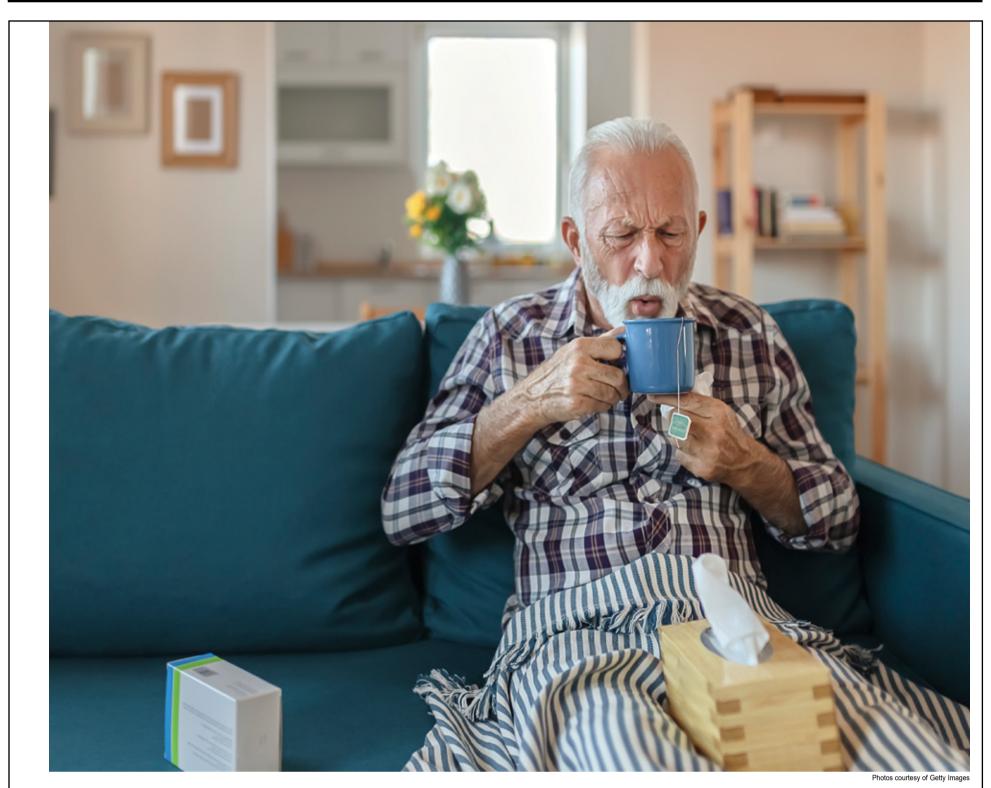
11:00 a.m. 2 Business Days Prior to Publication

legals@thepaper24-7.com

• Adaptive dining equipment such as no-







SELF-CARE FOR SICK DAYS

Navigate cough, cold and flu season like a pro

FAMILY FEATURES

ooler weather inevitably means cough, cold and flu season isn't far behind. Now is the time to take precautions and set yourself up with healthy habits.

"As much as we try, avoiding viruses, bacteria and germs to prevent getting sick can be a challenge," Dr. Tim Tiutan, MD, said. "However, being prepared with the right remedies, listening to your body and its symptoms and remaining diligent with a healthy routine is just as important as treating symptoms head on."

To help navigate this cough, cold and flu season, consider these tips from Tiutan and the experts at Mucinex.

Prepare and Prevent

You won't find a foolproof way to keep germs away, but you can lessen your chances of getting sick and make sure you're equipped to weather an illness.

- Practice healthy habits. Keeping your body in prime condition can help ensure you're in the best condition possible to fight back when germs attack. That means keeping up with exercise and ensuring you're getting enough vitamins and nutrients through a well-balanced diet.
- Get a flu shot. The flu shot gives your body a head start in fighting back against flu bugs. If you're exposed to the flu after receiving the shot, your body can immediately go on the offensive against those germs. You may not stay completely symptom-free, but you're more likely to experience a mild case and be back on your feet quicker.
- Restock the medicine cabinet. The start of cough, cold and flu season is an ideal time to dig through your medicine cabinet. Start by discarding any medications that are out of date and make a list of anything you need to replenish. Be sure to include pain relievers, fever reducers, decongestants, antihistamines and cough syrups to fight symptoms. It's also a good time to restock items like tissues, cough drops, hand sanitizer and anti-bacterial soap.

Treat Symptoms

Although the flu can hit fast, it's often hard to tell at first whether your symptoms are

due to a simple cough, cold or a case of the flu. Either way, managing symptoms like a cough can bring relief and help you keep comfortable and get plenty of rest.

- Give your body time to heal. Sleep plays an important role in your overall health, especially when you're under the weather. On average, you need 7-9 hours each night to give your body enough time to fully recharge. When you're sick, you likely need even more, and it's a good idea to dial back your activity level, too. Pushing your physical limits often only delays your recovery time.
- Take medications as directed. Nagging symptoms can often keep you from getting the sleep you need. One way to give your body the break it needs is to effectively manage symptoms. A hacking cough is a common symptom that can be painful and disrupt your sleep. Consider an option like Mucinex DM 12-Hour, a cough suppresent which relieves chest congestion and thins and loosens mucus, giving you an extended reprieve. It's clinically proven to last up to 12 hours, provides relief for chest congestion and makes coughs more productive.

Prevent Spread

Getting sick may be beyond your complete control, but you can take steps to protect others from germs when you're feeling ill.

- Keep germs to yourself. Washing your hands often, covering your nose and mouth with a tissue when you cough or sneeze and sneezing into your elbow if you don't have a tissue are simple ways you can limit the spread of germs, especially within your home or workspace. Frequently wiping down high-touch surfaces can also help reduce the spread of germs.
- Skip socializing. If you're feeling under the weather, stay home. Even a mild cold can easily spread, and an illness that affects you mildly could cause significant distress for someone else. Avoid unnecessary errands and take advantage of services like curbside pickup if you must get out. Also check with your employer about working remotely if you're up to it.

Find more ways to stay healthy and limit symptoms by visiting Mucinex.com.



COLD VS. FLU

There's a lot of overlap between cold and flu symptoms, so it can be tricky to figure out whether the bug you're fighting is a cold or influenza and how to tackle it.

While both the common cold and the flu are respiratory illnesses, they are not caused by the same viruses. Although colds are inconvenient, they are far less likely to develop into anything more serious, as the flu can.

What is a Cold?

Generally, colds are milder than the flu, and more likely to cause runny or stuffy noses (while the flu can cause stuffy or runny noses, it's less likely to do so). You won't feel good, but you'll probably be able to do some or all of your daily tasks. The flu typically hits harder, making it difficult to go to work or follow your usual routine.

What is the Flu?

The flu often feels worse than a cold; you might experience the same symptoms but amplified. The flu comes with more pain and fever than a cold. Common flu symptoms include sore throat, chills, fever, runny or stuffy nose, muscle fatigue or aches and headaches. The flu can also develop into more serious conditions and complications, making it more dangerous than the average cold. While the common cold is rarely serious, the flu can be dangerous for young children, the elderly, pregnant women and people with compromised immune systems.

Treating a Cold vs. Flu

You can be vaccinated against the flu. There is no such vaccine for common colds. If your provider recommends it, getting the flu vaccine each year can go a long way toward preventing sickness.

Whether you have a cold or the flu, symptom relief is largely the same. Get plenty of rest, drink plenty of fluids and take over-the-counter medicines to relieve symptoms. Stay home to avoid spreading sickness. Wash your hands frequently and cover your mouth when you cough or sneeze.

Watch for shortness of breath, chest or abdomen pain, confusion, sudden dizziness, severe or persistent vomiting and flu symptoms that improve then return with fever and worse cough. If you experience any of these symptoms, consult a doctor.



Meet Phebe Jane LaBaw



KAREN ZACH Around The County

Decided it was time for a lady and was just perusing my database when I discovered that this gal was one of 18 children (can you imagine) so thinking she'd make a great topic for the ATC article this week, off I went on the quest! A few of her brothers and sisters (Mary, Derrick, Warren, Benjamin, and Tom LaBaw) passed young. Derrick died on the first day of the battle of Stone River, in Tennessee on the last day of the year in 1862. Right afterward, Ben died in Bowling Green, Kentucky 4 Jan 1863 of lung fever. Others lived long lives, her half brother, Alonzo being 90 and others in their 70s and such.

So, meet Phebe Jane LaBaw, named for her mother which was good since Phebe was the third and last daughter born to her mother, Phebe Crane LaBaw before Phebe Crane passed away (after two more boys, dying not long after giving birth to Elijah) 24 April 1852 having just turned 40. Benjamin Butler LaBaw her father remarried Elizabeth Ann Smith just a few months after Phebe's death. She must have



vided between all my children." (Fountain County Will found on Ancestry). His son Simon was guardian for (Phebe) Jane, John, Eliza, Alonzo, Ellen and Alice and he was also one of the executors.

Born June 5, 1848 in Fountain County Phebe fell in love and married Daniel Burton Zeigler September 14 in 1867. He may have been in the Civil War (perfect age born 25 Feb 1840) but only one with a name similar I found was one born, lived and died in Ohio; oddly, his wife was Phebe but started her widow's pension three years before our Dan died, so don't feel confident with that! Sadly, Dan passed away on Christmas morning in 1883. Phoebe never remarried, raising their four young children on her own and outliving Dan going on 41 years. He had several brothers and sisters and the family arrived in Fountain County in April 1829. Believe Phebe mainly lived on the old Zeigler homestead for much of the years but spent a year in Kansas likely at her son's. Yet, much of her time was just a mile or so from where she was born. A definite soldier was on the Tappan line. Momma Phebe's parents were Jonathan Crane and Keziah Tappan, whose grandfather was James Tappan (mother Nancy Dunham). The family was proud (several in DAR as well as SAR) that James Tappan (1750-1809) born and died in Woodbridge, NJ served as a Pvt under Jacob TenEyck in Colonel Frederick Frelinghuysen's 1st regiment of the Somerset County, NJ Militia, a true Patriot. Phebe and Dan had a son, Daniel Burton, Jr., who married a local girl, Elmdale-born Mattie Perlin Utterback (20 August 1883). Their married life began here in Indiana, but they lived several other places until finally landing in Pratt, Kansas. They too had four children: Robert Earnest, Cecil Edwin, Erma Pauline and John Lawrence (her obit). At age 12, Mattie joined the Elmdale Methodist Church, remaining in that denomination until her death

at the young age of slightly over 40 and a half years. Dan and Mattie neither were joiners of clubs, much preferring to be at home where they enjoyed working and building the character of their children. 1924 would have to have been a rough year for Dan, losing his mother in January and wife in April. Buried together in Greenlawn Cemtery at Pratt.

Another of the Zeigler children was Sarah who was eight in the 1880 census, thus born about 1872, but I found nothing on her after that and Ancestry sent me all over the place for the oldest (son, Harley born about 1868) but it was the wrong Harley Zeigler. Only thing I know for sure about him is that in 1924 when his mother passed away he was in Evansville.

The other one, Cora stayed here in Montgomery County. In 1920 just four years before Phebe passed, she lived with Cora and her husband, James Rivers. They were parents of Ruth and Raymond (at least) who had such a sad ending. having been on his tractor on his farm near Pittsboro (May 1967) when his clothes caught on fire and he died from the burns the next day. Three others were born to Phebe: Clara who married Charles Moore and passed away fairly young December 11, 1915 and Robert and Mary both died of diphtheria in October of 1877 he age seven; she just three. At Phebe's death there were 17 grandchildren and two greats. A member of Snyder's Chapel United Brethren Church, her last words, "Everything is all right now!" Her obit noted that she was "a woman of untiring industry, strict business integrity and one whose social and moral life was above reproach!" Sounds like one wonderful gal to me!

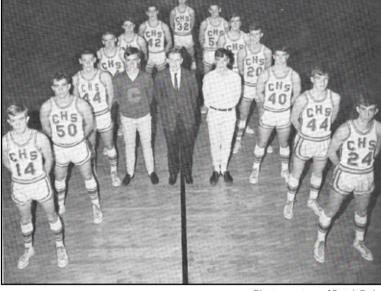


Photo courtesy of Butch Dale

Varsity Basketball Team left to right: Jim Krout, Tom Burns, Larry Grimes, Randy Frederick, Joe Pierce, Kelly Cochran, Roger Elledge, Bill Terry, Jim Zach, Jim Peacock, Ted Lynch, Dan Sommers, Tom Hall. Center: Manager Ron Fyffe, Coach Dick Haslam, Manager Bill Burkett.

Sports Flashback . . . CHS Athenian Team Of 1966



BUTCH DALE Columnist

Since basketball season is starting, let's take a look at some teams and players from years gone by...first off, the 1966 Crawfordsville Athenians. In 1958, with Dick Baumgartner as coach, the Athenians finished as runner-up in the IHSAA state tournament, losing to Fort Wayne South in the championship game. During the next two years, the CHS squads posted a combined regular season record of 29-11 and won the sectionals both years. Then the teams hit a dry spell. From 1961 through 1965, under three different coaches, Baumgartner, Tommy Thompson, and Dick Haslam, their combined regular season record was only 39-58. Adding insult to injury, the Athenians lost the 1961 sectional championship game to New Ross and were defeated in a 1962 semifinal sectional game to Ladoga. Dick Haslam, an outstanding player on the 1958 team, had taken over the coaching duties in 1964. His teams won the sectionals in 1964 and 1965, but could only manage a combined regular season record of 13-25. Dick was determined to have a winning season the next year in 1966. He needed another topnotch scorer to complement his two high scoring guards, Randy Frederick and Jim Krout...and he found one...Joe Pierce, a Waynetown transfer, who could hit from long range with deadly accuracy. The team had to play state ranked Lebanon...and yes, Rick Mount, in their first game, which was held at Hinkle fieldhouse. They lost 89-67, but then made a comeback and won their next game at home against Brazil 71-66. The Athenians were successful in all of their next home games until they went up against powerful Lafayette Jeff. With scoring help from Tom Burns, Jim Peacock, and Bill Terry, CHS finished the season at

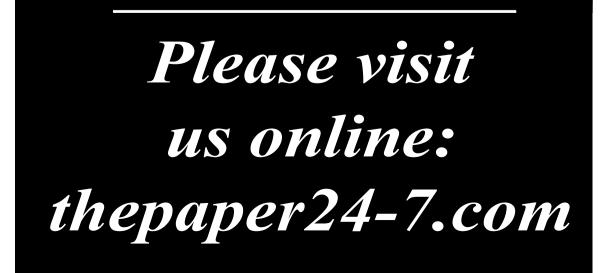
12-8, the first winning season since 1960. It was a bittersweet ending, however, as they lost the first game of the sectional to Coal Creek Central, led by Lee Fouts, Rich Stonebraker, Larry Lidester, Chuck McKnight, and Denny Mennen. During that 1966 season, Pierce, Frederick, and Krout combined for an average of 42 points per game.

The future looked even brighter though, as Pierce, Frederick, Jim Zach, Tom Hall, and Roger Elledge would return in 1967, along with very promising sophomore subs Kelly Cochrane and Larry Grimes. Pierce, Grimes, and Cochrane all averaged 18 points each that next year, with Randy Frederick tossing in an additional 12 points per game. Haslam's crew finished 13-7 in 1967 and 16-5 in 1968, defeating some very good teams. Surprisingly, the Athenians lost the 1967 sectional to New Ross, who had a record of 11-8, but came back the next year in 1968 to beat Waveland, who had the county's leading scorer Mike Mitchell, in the sectional final. The CHS fans were happy again! In those days, if any small school county team beat Crawfordsville, it was considered an upset, and the fans were ecstatic. The Athenian players and fans did NOT like to lose to the county schools! Darlington had the best team in their school's history in 1969, but were sent to play in the Lebanon sectional. In a stunning turn of events, Darlington, which was undefeated at 21-0, won the Lebanon sectional by defeating Speedway in the championship game 56-54. Crawfordsville, with a record of 9-11, won the local sectional by beating Coal Creek in the final game 72-63. The two teams then had to play against each other in the regional contest at Frankfort. The Athenians, led by their two top scorers, Kirk Links and Steve Templeton, were thrilled when they ended the Indians' winning streak, defeating them 70-66. However, next year in the 1970 sectional, Crawfordsville lost to Waynetown, coached by former Linden standout Fred Johnson, 74-69 in the final game....the ups and downs of basketball !!!

passed away as he married again in 1862, then died five years thereafter.

Benjamin Butler farmed in Shawnee Township but several of his children lived in Montgomery County, Phebe Jane herself buried in Waynetown Masonic. He also had property in Warren County that he left to his last wife and her son, Elmer, as well as the household goods mentioned as hers at their marriage. His home farm in Fountain was given to Thomas A's children as he preceded his father. To: Phebe Jane, John, Elijah, Alonzo, Elizabeth Ellen and Melissa Alice received his library, household goods and the like. Loved that son Lewis had planted 13 acres of wheat and he "should have those profits." Horses his son John could select, as well as the milch (milk) cows, heifers, hogs and chickens that Ben had on the place. Ben did not wish a sale of anything he had owned. He gave Sarah \$500 and the same to Jonathan, and although the will is badly smudged looks like Lewis also received 160 acres of land in Vermilion, Illinois. Also, Ben desired anything else to be "di-

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.



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.

Never miss a public notice on legal proceedings! After it prints in your local newspaper, it goes online:

IndianaPublicNotices.com ThePaper24-7.com



Where Do We Go From Here?



TIM TIMMONS Two Cents

The little paper that could is on our 20th year. That just doesn't seem possible – until I look in the mirror and see what little hair I have left isn't the same color it was when we started. (And no, I am not planning on changing this column photo anytime soon!)

It's been a hectic couple of decades, but pretty sure the times ahead look even more so.

As I have been out and about – some of you have shared some thoughts and suggestions on the paper you have made your own. One of the big things is that you have been appreciative of our decision not to raise prices. After all, how many businesses can say they've gone this long without a price hike?

(Sorry to say, but in 2024, that's likely to change!)

The biggest point of conversation is frequency of publication. As much as I may hate it, some of you tell me you just don't have time to read a paper every day . . . and as much as I hate to hear that, heck, I understand. I'm a newspaper guy and even I don't have time to read a paper every day.

So what to do about that? Do we reduce the number of days per week we publish our Online Edition? A few of you have suggested that – and added that adding more content and improvements on those days would make it a better read.

I won't say I disagree – but we'd like to hear from more of you. Would you prefer fewer days with more content on the day or days we do publish an Online Edition? (Oh, fear not Print Edition subscribers – no changes are planned to the Wednesday schedule!)

If I may then, I'd like to ask a favor – let me know what you think? You can share your thoughts on our schedule, our content, the state of the Colts or any little thing you like. Whatever you write, I always enjoy hearing from you (yes, even those of you who take me to task every now and then).

Honest! OK, before wrapping this up, let me add one more thing about feedback. Lately, some of our owners have been out and about in the community – talking with folks, asking what we can do. Getting feedback. I love this!

Until the last 20 years I've worked for newspapers that were owned by companies in other states. I guess there's nothing wrong with that, but it sure isn't local ownership, is it? I mean when an ad or a subscription are purchased from a newspaper owned by folks somewhere else, where does that money go? That's right – somewhere else.

Our owners are here. Right here. You buy an ad, a subscription with us and that money stays here. Right here. It means a lot.

Truly, it's hard to understand not supporting local – but then again, I'm preaching to the choir. Folks reading this – all eight or nine of you – have been great supporters. It's the folks who aren't reading this we need to reach.

So let me ask another favor (good gosh I am being pushy today, aren't I?).

Would you – yes, all eight or nine of you – share this column with some of your friends and neighbors? Maybe they'll take a look and say hey! I didn't know this was a local company! Heck, I didn't know the other paper was owned by some guy in Alabama! Dang, I don't want my money going to that southern state! Alrighty then – count me in! I'll start subscribing to this paper. Right here and right now! Tell them all they have to do is e-mail me-ttimmons@thepaper24-7.com and because they are your friend – we will give them a great discount and get them started.

If all eight or nine

of you did that, think what could happen! We could add a bunch more subscribers. And more subscribers mean more eyeballs – which means more advertisers – which means more jobs created – which means more local news coverage - which means more subscribers and more advertisers – which means more money donated back into the community. Our community. They one we live in. Not some other state.

See how this works? Kind of like the shin bone connecting to the knee bone, right?

Hey, a guy can dream, can't he?

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

SEND LETTERS TO NEWS@THEPAPER24-7.COM REACH OUT AND TOUCH SOMEONE...



PUB. ACCESS COUNSELOR Luke Britt (317) 234-0906





Ask Rusty – We're Planning To Claim At 62; What Do We Need To Know?

Dear Rusty: My wife (born May 1962) and I (born April 1963) are retired and will soon be looking to start collecting our Social Security as we each hit 62. As this is new to us, I'm wondering what things we may need to be aware of or consider as we get closer to her 62 birthday in May. Any advice or information will be appreciated! Signed: **Planning Ahead**

Dear Planning: If you and your wife are both retired from working and have decided to start your (reduced) Social Security as soon as you are eligible at age 62, then there is nothing you need to do in advance of applying. The Social Security retirement benefit amount for each of you will be determined by your individual lifetime earnings record and your age when you claim. If either of you will be eligible for a spousal boost from the other, that will be automatically applied when both of you are collecting.

If your wife plans to claim her Social Security as soon as she is eligible, she should apply for her benefits about 3 months in advance and choose the option on the application which states "I want benefits beginning with the earliest possible month and will accept an age-related reduction." For information, an applicant must be 62 for an entire month to get benefits, so your wife's first month of eligibility will be June 2024. Social Security deals only in whole months and pays benefits in the month following the month earned; so if your wife's birthday is between the 11th and 20th of the month her first Social Security payment will be received in her bank account on the third Wednesday of



ASK RUSTY Social Security Advisor

July. All subsequent payments will be on that same schedule. Then, when it's time for you to claim, you should follow the same process as your wife and, if either of you is entitled to a higher amount as a spouse, it will be automatically applied when your benefits later start.

Applying for benefits is a relatively simple process if done online at www.ssa.gov/apply. Note that to apply online your wife will need to first create her personal "my

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.

Social Security" account, which is easy to do at www.ssa.gov/myaccount. To prepare for applying later, you can also create your personal online account now (it's required to apply online), at which you will see what your estimated benefit will be at different ages. Of course, your wife first (and later you) can also call Social Security at 1.800.772.1213 to request an appointment to apply for SS retirement benefits in person. Applications which are not done online are usually taken over the phone vs. requiring a visit to your local Social Security office, but applying online is, by far, the most efficient method (you can link to the application process from your online account).

One important thing to be aware of: By claiming at age 62, the monthly payment for each of you will be 70% of what it would be at your full retirement age (FRA) and that is a permanent reduction. If you expect at least average longevity

- about 84 for you and 87 for your wife - and if it is financially feasible, then waiting longer to claim would vield a higher monthly amount as well as the most in cumulative lifetime benefits. For those with an FRA of 67, SS retirement benefits claimed at FRA are 30% higher than at 62 and, if claimed at 70 are 75% more than at 62. And, although the decision on when to claim is always personal, a married couple should also evaluate their joint needs when deciding.

One final word of caution: although you and your wife are now retired from working, be aware that if you claim SS benefits before your FRA and return to work, Social Security has an earnings test which limits how much you can earn before some benefits are taken away. The earnings test lasts until you reach your full retirement age.

Butch Takes Care Of A Few Problems or a map. Lastly, a flip into position...and then



BUTCH DALE Columnist

My cell phone kicked the bucket last month. I was ecstatic. No more calls. No more texts. No more searching the house to see where I had set it down. No interruptions while sitting on the bathroom throne. No more damn fraud phone calls while taking a nap. Just peace and quiet. That settles that! Until my dear wife reminded me that she might have to call me during an emergency... such as every Friday evening when we are buying groceries, each pushing a cart and going our separate ways. "Where are you at? Are you almost done? Did you get the butter? You didn't forget the dog food, did you? I'll meet you up front in five minutes." To her, this is an emergency call. "OK, OK, I'll buy another phone!" So the next weekend, I headed to AT&T in Lafayette. My wife was happy. "You should get a smartphone this time," she suggested. But I was ready for that, "Not gonna happen... I don't want a smartphone. Besides, they cost a fortune." "Yes, but you can text faster, you can save photos and videos on it, you can shop on it, you can obtain directions, you can do lots of things with a smartphone." "First of all, I don't even like to text. Secondly, I have thousands of photos and videos...stored right up here in my tiny little brain. Furthermore, I am not buying anything by using a phone because I do not want anyone stealing my credit card numbers, bank information, or personal information. And as you know, men don't need directions

phone is a lot smaller, and fits perfectly in my front pocket." When I told the AT&T guy the same thing, he agreed with me. "Well, Mr. Dale, flip phones are actually making a comeback. Here's your new one...\$79.00" Case closed. While my wife is buying Little Debbies on aisle six, she can continue to make those "emergency" calls to me while I am examining the fiber content of cereal on aisle seven "Yes, dear, I did not forget the dog food!" As luck would have it, the next week my watch stopped ticking. No problem...likely just needed a new battery. So off I go to Wal-Mart in Lafayette and head to the jewelry counter, where a nice young gal takes a look at my Timex. "Yes, we have a battery for your watch...it's \$5.50. Do you want me to put it in for you?"...."Sure, that would be great!" And in a few seconds, she removed the back of the watch, discarded the old battery, and placed the new one inside. But then...trouble. After several tries, the back would not snap back into place. "I'll have to get the watch guy. He's an expert on this." Well, the "watch guy" looked like he may have just been released on parole or escaped from an insane asylum. A half hour later... "Sorry, dude, I just can't figure it out. Do you still want to buy the new battery?"..."I guess so. I'll try it myself when I get home." Back home, standing at my workbench, I tried for an hour to press, push, clamp, fasten, impel, propel, shove, drive, force, and squeeze the back of the watch into position. My wife, watching TV in the front room, heard me let out few select curse words. Finally exasperated, I did what every skilled watch repairman would do. I gently laid the watch face down, inserted the battery, delicately placed the back of the watch

into position...and then hit the freaking thing with a ballpeen hammer. It closed...and started ticking again...GOOD AS NEW! Except the glass watch face has a crack in it. Maybe Santa can bring me a new Timex for Christmas.

Problems continued. I made my monthly payment for some land we purchased a few years ago. While waiting for the receipt to be printed,

Learning To Cook For Myself



RANDALL FRANKS Southern Style Columns

goulash to Southern style meatloaf. My favorites were the sweets, pineapple upside down cake, pecan and sweet potato pie, which of course barely lasted to the table.

When I was around 13-years-old I had the opportunity to solo on my very first holiday meal — turkey, cornbread dressing, sweet potato yams with marshmallows, green bean casserole, mashed potatoes and turkey gravy, slaw and pumpkin pie. Of course, like any good teacher she quietly coached and helped with some of the odd jobs like peeling potatoes, grating the cabbage and carrots, opening cans, and of course getting the turkey started soon enough to be done by meal time. You know, if you do not take that thing out of the freezer a day before you'll be having fried Spam instead.

it could have come right out of a Norman Rockwell painting.

I am pleased to report that everyone said they enjoyed the meal and the portions evidenced that. As far as I know there were no late night visits to the emergency room, so I guess you can say the event was a success.

I also may have been inspired to pursue this

I spied a candy dish on the counter...containing peppermint Life-Savers. I stuck three in my pocket. Hey, why not ... it's the least they can do for me forking over \$848 each month. On the drive back home, I popped a Life-Saver into my mouth. No...just could not wait for it to dissolve. Had to bite it. Chipped off a piece of my front tooth. Later that evening after work, I told my wife, who stated unequivocally, "That's gonna cost you at the dentist's office." I had another idea. But I decided to wait until the next morning when she had left for work. Found my Dremel tool, inserted the little grinding wheel, tightened it up with a wrench, said a little prayer...Yep, in a few seconds, Butch Dale, DDS-TCW (Doctor of Dental Surgery-The Cheap Way), had ground off the bottom of the chipped front tooth. Maybe no one will notice that it's a little shorter than the one next to it. But thankfully, when I had my dentist fill a cavity the next week, he ground off the other tooth to make both look even. His assistant, who was laughing, told me that she had heard of a few crazy people using a Dremel grinder tool on their teeth, but she had never actually met such a person. Thanks....I think.

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 wellknown artist and author of local history. When I was growing up one talent that both my parents stressed I should acquire was learning to cook for myself.

Perhaps it was their foresight that it would not be likely to find women in my generation willing to dedicate themselves totally to cooking, cleaning and raising children, or perhaps it was my mother's independent spirit as someone who was before her time.

My mother began operating her own restaurant when she was in her 20s, so needless to say she was a career woman long before I entered her life.

I think she knew that more and more women in my generation would be entering the workforce and spending more time in the workplace.

However, with my arrival and due to some of my unforeseen health issues, she left the business world to look after me until my health improved enough for her to work again full time.

As I grew I helped out all I could, and one of my chores once she returned to work was to help with evening meals.

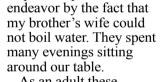
With her help I learned to cook a variety of dishes from Hungarian One thing that to this day I just cannot deal with is those little turkey giblets you put in the gravy. I think gravy is just fine with them swimming in the gravy boat.

For the occasion we invited our neighbors, Millie Dobbs and Bessie Yarbray, to join us.

I was also in charge of setting the holiday table with our finest linens, bone china, crystal glasses and silver ware. These were always reserved for special occasions and guests.

I will never forget my excitement as the meal was set on the table and the guests arrived to see what I had done.

The image looked like



As an adult these lessons have served me well, and while cooking is no longer what one might call a passion for me, I do know how. As long as food is available in the absence of someone desiring to cook, I won't starve. As years go on, I am sure that will be plain to see as I develop an ailment, which afflicts many of my kinfolk, Dunlap disease. My belly dunlapped over my belt. Bon appetite!

Randall Franks is an award-winning musician, singer and actor. He is best known for his role as "Officer Randy Goode" on TV's "In the Heat of the Night" now on WGN America. 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.







Sunday, Dec. 3, 2023

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

A Capella Sensation Voctave Is Performing At Emens Auditorium On December 13

Voctave's 11-member vocal ensemble brings incredible harmonies to favorites from the Disney screen to the Broadway stage. This a cappella sensation has had over 150 million social media views of their videos and has appeared on countless recordings. Voctave's holiday spectacular It Feels Like Christmas includes a stocking full of holiday favorites from their chart-topping album and is sure to be a magical evening of music for the whole family. Jazz Weekly raves "Voctave bring a cappella music to a new dimension."

A cappella sensation

150 million social media

Voctave has had over

views of their videos, and their albums are frequently in the Top 10. The Spirit of the Season, Deluxe Edition, reached No. 6 on the Billboard charts and The Corner of Broadway & Main Street Vol. 2, debuted at number 3 on the iTunes charts. Voctave's most recent release is an album of lullabies entitled, Goodnight, My Someone. Formed in 2015 by producer and arranger Jamey Ray, the voices that bring their arrangements to life represent a wealth of diverse backgrounds and musical experiences. Hailing from Central Florida, the eleven members of Voctave have performed across the globe and

appear on countless recordings. The group has performed with GRAM-MY, Dove and American Music Award recipients including Sandi Patty, Pentatonix's Kirstin Maldonado, Mark Lowry, David Phelps, and Jody McBrayer. Voctave's nine albums are digitally available on all platforms.

Voctave Members: • E.J. Cardona

- Tiffany Coburn
- Ashley Espinoza
- Karl Hudson
- Chrystal Johnson
- Kate Lott
- Drew Ochoa
- Jamey Ray
- Aaron Stratton
- Kurt Von Schmittou
- Sarah Whittemore

Sagamore News Media is looking for talented sales people!

Whether you sell by phone or in person, we want to talk with you! Hourly rates begin at \$15 per hour and only go up from there. If you have good sales skills, this might be the job you have been looking for.

There is no cap on earnings and multiple people in the past have earned \$50,000, \$60,000 and beyond – all the way into six figures.

Sagamore News Media owns newspapers in **Noblesville and Crawfordsville and** feature award-winning work every day. **Come be part of our team!**

Apply today by e-mailing resume to jobs@thepaper24-7.com.



when you can get SEVEN days of The Paper for only \$42 a year?



local news!

Journal-Review



Today! Subscriptions will be pro-rated* Payment dates/pricing: The Paper makes it **Jan. 1-15** \$42.00 easy with email Jan. 16-31 \$40.25 reminders when it's Feb. 1-14 \$38.50 time to renew! Feb. 15-28 (29) \$36.75 **March 1-15** \$35.00 With The Paper you get: **March 16-31** \$33.25 Award-winning **April 1-15** \$31.50 **April 16-30** \$29.75 columnists... May 1-15 \$28.00 **May 16-31** \$26.25 Butch \$24.50 June 1-15 Dale **June 16-30** \$22.75 July 1-15 \$21.00 July 1-31 \$19.25 Karen Aug. 1-15 \$17.50 Zach Aug. 16-31 \$15.75 Sept. 1-15 **\$14.00** Sept. 16-30 \$12.25 **Oct. 1-15** \$10.50 Tim **Oct. 16-31** \$8.75 Timmons Nov. 1-15 \$7.00 Nov. 16-30 \$5.25 Dec. 1-15 \$3.50 & the very best in Dec. 16-31 \$1.75

*Subscriptions expire 12-31-23

We can't wait to talk with you!





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 nostal 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!

The Paper



Are you outgoing, attentive to detail and looking for a good job? We pay \$15 to \$20 per hour with commissions added on top of that.

We are locally owned and are looking for team players who want to be part of something special.

Interested in working from home? Remote positions now available for qualified candidates!

If you are good in sales, or want to be, send your resume to jobs@thepaper24-7.com

Montgomery County's Most Wanted

The Montgomery County Sheriff's Office is requesting your assistance in locating a subject wanted on a felony warrant. If you have any information on the whereabouts of this wanted person please contact the Montgomery County Sheriff's Office at (765) 362-0885 or (765) 362-3740.



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

WANTED



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

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

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

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.

DO NOT ATTEMPT TO APPREHEND ANY OF THESE SUSPECTS AS THEY MAY BE ARMED AND DANGEROUS. Sunday, Dec. 3, 2023

K2



765-361-0100 ext. 15 | class@thepaper24-7.com Monday - Friday 9 a.m. to 4 p.m.

Deadlines for next-day publication: Line ads: 1 p.m. 1 Display ads 11 a.m.

2. 3 and 4 bedroom homes. Contract Sales, Hooks (765) 918-8700, (765) 362-0185 www.hookshomesindiana.com

VISIT US ONLINE AT: THEPAPER24-7.COM

STATE ADS





more with Oua **8** m YEARS OF SER

Quality Drive-Away, Inc. needs CDL & Non-CDL drivers to drive new trucks, buses & RVs across North America. 20+ pickup locations. Experience preferred. Must have DOT physical and be willing to keep logs. No DUIs in last 10 years, clean MVR.





MORE HD CHANNELS, FASTER INTERNET AND UNLIMITED VOICE.

> Speeds up to 60Mbps Unlimited data – no data caps



Tax and Credits

1040



IN TROUBLE WITH THE IRS?

If you owe the IRS or state \$10,000, \$15,000 or more call us for a FREE, no obligation consultation.

Our FREE Consultation will help you:

- Resolve your past due tax problems
- End Wage Garnishment
- Stop IRS Tax Levies

We know your rights and are here to protect you. Our team of highly qualified tax attorneys deal with the IRS for you.

We have successfully represented thousands of cases with the IRS.

Call now for your free consultation 866-765-5293

BOOK YOUR VACATION NOW - CALL FOR LIMITED TIME SAVINGS

Promo code N7017 1-866-391-0054



12 days from \$1,849* \$**1,599*** Departs June - September, 2019

Enjoy a spectacular cruise & tour between Seattle and Alaska including 7 nights aboard Holland America Line's ms Westerdam and 4 nights on land. You'll cruise the Gulf of Alaska and the Inside Passage—a breathtaking sea lane teeming with marine wildlife, where you'll pass glaciers, towering mountains, and lush forests, with stops in Ketchikan, historic Skagwag and manifest Glarige Bay. On land you'll or dean and magnificent Glacier Bay. On land, you'll go deep into Denali National Park, tour Anchorage, and see the Alaska Wildlife Conservation Center.

S FREE ONBOARD CREE

double occupancy plus ⁵299 taxes & fees. Cruise p Add-on airfare available. Onboard Credit require

Ultimate Hawaii \$**900 Tour** with Pearl Harbor Experience 13 days from \$2,249* \$**1,799*** Departs year-round

Enjoy a fully-escorted 4-island Hawaiian vacation with beachfront lodging on Kauai, Maui, and the "Big Island" of Hawaii, and a centrally-located hotel in gorgeous Waikki on Oahu. Includes a Pearl Harbor experience where you will see the USS Arizona Memorial and Battleship Missouri. Visit historic Labina, enjoy a boat cruise on the Wailua River and authentic Hawaiian entertainment and fond a tour Graevell Feast Excorted entertainment and food at our Farewell Feast. Escorted throughout by our friendly Tour Directors—your local experts. Price includes 3 inter-island flights.



Put on your TV Ears

... and hear TV with unmatched clarity

TV Ears Original[™] NEW SPECIAL OFFER \$59.95



Voice Clarifying TV Headset

Call 1-877-930-2645

M-F 6 am – 6 pm

Use promo code MB59

