

JOHN GLENN FRESHMAN CLASS OFFICERS



John Glenn High School freshman class officers are, from left to right: Margaret Godwin, vice president; Angie Rohrer, president; Deacon New, treasurer; and Heather Gardner, secretary.

United Methodist Women Elect New Officers

The United Methodist Women held their meeting on Thursday, November 20, at the church with Mrs. Leigh Roy Hahn conducting the meeting in the absence of the president, Mrs. Jim Haney.

Mrs. Ray Chapman, program chairperson, presented the "Thank Offering" program. Mrs. Walter Smith had the devotions. We all gathered at the altar with our gifts while Mrs. Smith and Mrs. Dick Kickbush sang the prayer song. Then we were seated and taken on a make believe trip through the portrait gallery of famous mission-

aries. Seeing many of their faces portrayed in the one unique picture of Christ. The guides taking us on the tour were Mrs. Kickbush, Mrs. Velma Stahly, Mrs. Alice Bostwick, Mrs. Richard Anderson, Jr., and Mrs. Jim Brown.

During the business meeting new officers were elected for the upcoming year as follows: Mrs. Ray Chapman, president; Mrs. Jim Brown, vice-president; Mrs. Leigh Hahn, secretary; Mrs. Harold Knowlton, treasurer; Mrs. Walter Smith, Christian personhood; Mrs. Robert Flaugh, Christian social involvement; Mrs. Jean Cole, Christian global concerns; Mrs. Leonard Beaty, supportive community; Mrs. Warner Clark, secretary program resources; Mrs. Velma Stahly, chairperson of membership; and Mrs. Clara Cole, chair-

person of nominations.

The executive meeting for all officers will be held at the church on Monday, December 1, at 7:30 p.m. The general meeting will be a church-wide Christmas pot luck, on Thursday, December 18, at 6:30 p.m., at the church. Bring mittens and gloves for the home mission project. Mrs. Haney is in charge of the program.

The Ruth Circle served delicious refreshments.

SERVICE NOTES

ARMY & AIR FORCE HOMETOWN NEWS — Air Force Tech. Sgt. James Hendricks, brother of Diane Schmeltz, of Rural Route 2, and Debra Holland, of 109 Willow

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both of Walkerton, has arrived for duty with the Cheyenne Mountain Support Group, Peterson Air Force Base, Colorado.

Hendricks, an administration technician, is a 1975 graduate of John Glenn High School.

ARMY & AIR FORCE HOMETOWN NEWS — Pvt. James F. Lyon, son of James F. and Jean M. Lyon, of Rural Route 5, Walkerton, has completed basic training at Fort Leonard Wood, Missouri.

During the training, students received instruction in drill and ceremonies, weapons, map reading, tactics, military courtesy, military justice, first aid and Army history and traditions.

He is a 1986 graduate of Oregon-Davis High School.

Community College of the Air Force.

He is a 1986 graduate of LaPorte High School.

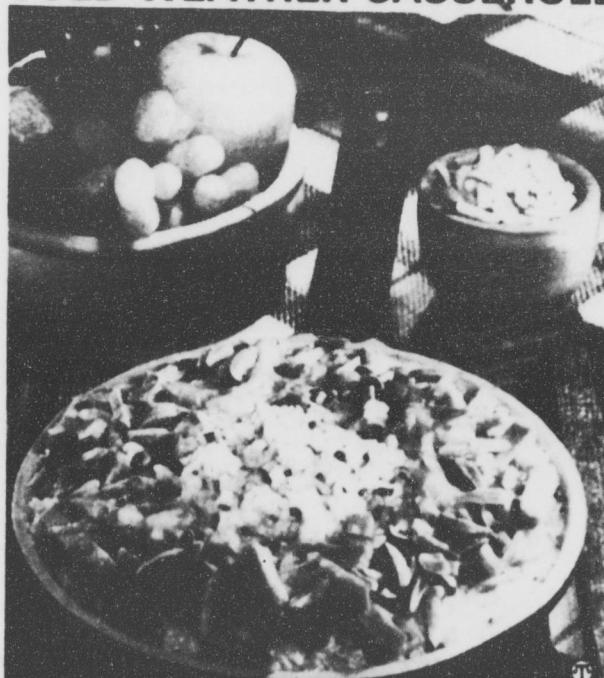
In the Andes Mountains, the tree tomato, a tangy version of the common tomato, grows on trees about six and a half feet tall.

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COLD WEATHER CASSEROLE



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Serve this warm, hearty stew on a chilly day.

Bavarian Sausage Cabbage Stew

(Makes about 2 quarts)

1 (1-pound) link smoked sausage or kielbasa, cut diagonally into 1/4-inch slices	2 medium all-purpose apples, cored and cubed (about 3 cups)
1 cup chopped onion	4 medium carrots, pared and sliced (about 2 cups)
1/4 cup unsifted flour	2 medium potatoes, cubed (about 2 cups)
2 cups apple juice	1-1/2 teaspoons caraway seeds
2 cups water	1/2 teaspoon thyme leaves
4 teaspoons Wyler's® Beef-Flavor Instant Bouillon or 4 Beef-Flavor Bouillon Cubes	1/4 teaspoon pepper
1 small head cabbage, coarsely shredded (about 6 cups)	

In Dutch oven or large kettle, brown sausage. Remove and set aside. Cook onion in drippings until tender; stir in flour. Add remaining ingredients except sausage; bring to a boil. Reduce heat; cover and simmer 30 minutes, stirring occasionally. Add sausage; heat through. Refrigerate leftovers.

How to use up leftover ham? One good answer is Ham and Rice Almondine, a winning casserole from several standpoints. It's economical, nutritious and quick to fix. Best of all, it's so appealing and flavorful, no one will guess it's leftovers.

Parsleyed rice, combined with sour cream, Cheddar cheese and almonds forms the base. Atop this rich-tasting mixture, seasoned with paprika, marjoram and onion, bakes an attractive border of slivered ham, cheese and crunchy, golden almonds.

All you need to complete the meal is a hearty tossed salad and fruit for dessert.

Ham and Rice Almondine

4 cups cooked long grain white rice
1 cup dairy sour cream
1 cup grated Cheddar cheese
2/3 cup slivered almonds, toasted
1/2 cup milk

1/4 cup finely chopped parsley
2 teaspoons onion powder
1 teaspoon marjoram, crumbled

1/2 teaspoon salt
1/2 teaspoon paprika
1 cup (4 oz.) slivered cooked ham

Combine rice, sour cream, 1/2 cup cheese, 1/3 cup almonds, milk, parsley, onion powder, marjoram, salt and paprika. Turn into a shallow 5-cup baking dish or skillet. Combine ham, remaining cheese and almonds, and spoon around edge of dish to form border over rice. Cover and bake at 375°F, 15 minutes. Uncover and bake 5 minutes longer.

Makes 5 or 6 servings.

*To toast almonds: Spread a single layer in a shallow baking pan and bake at 350°F for 10 to 15 minutes, stirring occasionally, until lightly browned.