

➔ TODAY'S VERSE

1 Corinthians 15:57-58 "But thanks be to God! He gives us the victory through our Lord Jesus Christ. Therefore, my dear brothers and sisters, stand firm. Let nothing move you. Always give yourselves fully to the work of the Lord, because you know that your labor in the Lord is not in vain."
(NIV)

The TIMES

Hamilton County's Own Daily Newspaper

NOBLESVILLE, INDIANA

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➔ FACES OF HAMILTON COUNTY

People who call our community their own.

What makes Rickie Woods smile? "Helping veterans at the Legion, and the kids and grandkids coming over when we have cookouts and family gatherings," said the 73-year-old Noblesville resident, who was the grand marshal of the Noblesville Homecoming Parade last Friday. He rode in a red Oldsmobile convertible and waved at the crowd. He is a Noblesville native and 1967 Noblesville High School graduate who served in the 1st Cavalry Division of the U.S. Army in the Vietnam War, from 1967-70, serving in Vietnam 1967-68, and reached the rank of E-4 Specialist. He has earned the Noblesville Miller Fan of the Year more than once and rarely misses a sporting event.

And Another Few Things...

1. Patoka Lake Tour

Bring your kayak and join the interpretive naturalist this Saturday for the final kayak tour of Patoka Lake's season. The trip will leave from the Osborn boat ramp at 9 a.m. Plan to meet at 8:45 a.m. to get equipment ready and get your boat in the water.

Participants can see eagles and osprey along the two-hour journey. Bring binoculars, cameras, and life jackets. Nonmotorized boat launch permits are required and will be sold at the event for \$5.

For more information regarding this program or other interpretive events, please call the Nature Center at (812) 685-2447.

Patoka Lake (on.IN.gov/patokalake) is at 3084 N. Dillard Road, Birdseye, Ind.

2. Chamber Luncheon

Dr. Paul Kaiser, Superintendent of Westfield Washington Schools, will give a "State of the Schools" speech at the Westfield Chamber of Commerce October Luncheon.

The event begins at 11 a.m. From 11-11:25 a.m. is a time for networking. At 11:25 a.m., prayer will be given for the meal, and lunch will ensue after. Dr. Kaiser will follow lunch and begin speaking at 12 p.m., noon and speak for 30 minutes, followed by 10 minutes of Q&A. Before the Chamber adjourns at 1 p.m., there will be updates from the Chamber.

Dr. Kaiser took over as the superintendent of Westfield Washington Schools in May of 2021. Since then, the school system has continued to grow with the increasing population of the Westfield Community. Dr. Kaiser will discuss the State of the Westfield Schools, focusing on the Referendum.

On Nov. 8, local registered voters will have the opportunity to renew the operating referendum at a lower tax rate. Funds will be used to retain the current staff, keep teacher compensation competitive, avoid increasing class size, and add programming for agricultural science and performing arts.

The deadline to register is this Friday. Register online at westfieldchamberofcommerce.growthzoneapp.com/ap/Events/Register?kLx4yoyL?mode=Attende

3. Hoosier Lotto

Five Powerball winning tickets ranging from \$50,000 to \$2 million were sold across Indiana in Saturday night's drawing. The total winnings for the five tickets totaled \$3,200,000. The tickets were sold at the following locations:

- A \$2 million winning ticket with Power Play was purchased at Circle K #2229 located at 602 West Main Street in New Albany.

- A \$1 million winning ticket was purchased at Bedels One Stop Marathon located at 111 West Main Street in Laurel.

- A \$100,000 winning ticket with Power Play was sold at Marathon Express located at 2710 State Road 135 in Greenwood.

- Two \$50,000 winning tickets were sold at Crown Liquors #4 located at 2101 North Post Road in Indianapolis, and Thornton's #106 located at 12001 North US Highway 31 in Edinburg.



The Times photo courtesy of Betsy Reason

The Noblesville High School Marching Millers perform the school song through downtown Noblesville.

Everybody Sure Loves a Homecoming Parade



BETSY REASON
The Times Editor

Noblesville High School's Homecoming Parade on Friday

attracted the largest crowd I've seen at a Noblesville parade in a long time.

So many Noblesville school families came out to watch the parade. Having such a great turnout just goes to show how much the community needs to hold onto our parade tradition, for Homecoming, July 4, as well as the Christmas Parade.

It was a lot of fun to see the downtown streets filled with families as Noblesville Schools celebrated Homecoming.

Just like at the Noblesville football games, Noblesville High School Dean of Students Jeremy Luna was easily spotted using a megaphone while super-

vising the crowd, with on-duty Noblesville Police' NHS School Resource Officer Jason Shonk-wiler, as everyone waited for the parade to reach downtown Noblesville.

In tradition, Noblesville Police and Fire departments led the parade. NHS band director Eric Thornbury was right up front, smiling and clapping, as he proudly walked the parade route alongside his Marching Millers band, performing the Noblesville Millers' school fight song. Band members sported their flashy and stylish black and shiny gold band uniforms, al-

➔ See BETSY Page A7

Mayor Jensen Announces Campaign for Re-Election



Noblesville Mayor Chris Jensen

Noblesville Mayor Chris Jensen yesterday announced that he intends to seek re-election as Mayor of Indiana's 10th largest city. Mayor Jensen is a Republican and has served as Mayor of Noblesville since January 2020. He is now seeking his second term.

"Noblesville in my hometown," Jensen said in a statement. "As Mayor, I have worked to honor our treasured past and historic downtown charm while charting a clear path toward our bright future."

"Building on our strong foundation, I am running for

re-election because there is more work to be done. I believe in One Noblesville that protects and enhances our downtown core, embraces the White River, and invests in our brave first responders. Together we can continue to develop our workforce and make generational investments in infrastructure that will keep jobs and families moving to and around our hometown."

"While other cities hunkered down, Noblesville doubled down, supporting its strong families, neighborhoods, and businesses," Jensen added. "We chose to bet on Noblesville, and it is paying off."

Since taking office in 2020, Jensen has led Noblesville in making the following progress:

- Attracted more than \$1 billion in new private investment in the city that will attract new businesses and residents while increasing quality of life.

- Took on the big challenge of transformational infrastruc-

➔ See JENSEN Page A7

Hopping On Gig Economy



JOHN O. MARLOWE
With The Grain

When traveling home after a ball game, we often stop at a certain national pizza franchise for a late supper. This particular restaurant normally stays open past midnight -- a significant criterion for finding a satisfying meal after the game.

We like eating there because the room exudes a fun atmosphere. It's always alive with buoyant kids and bedraggled parents absorbed in their own post-game reverie.

So, it was with much surprise

that when we stopped in, last week, the place was as dark as Hitler's heart. It wasn't closed, but the employees were only passing pizzas to the hungry motorists in the drive-thru.

"Is the dining room open?" I asked when it became our turn in line.

"Oh, no sir," the young man said, somewhat in a tone of disbelief that I had even asked the question. "We close the dining room at 2 p.m., right after the buffet comes down."

"Seriously? Two o'clock?"

"Yes, we can't find employees willing to work Friday nights," he said.

"How do these folks earn enough money to live?" I asked. I eyeballed the deep-dish pizza the lady behind him was boxing up.

"Well, many of our employees find gig work on the side," he said. "A friend who works here has her own TikTok channel, and models women's golf apparel for a major brand. Monica, behind me here, also is a Spark delivery driver for Walmart, and my friend Danny

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➔ OBITUARIES

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Bill Ressler
Roger Jay Steeves
Jimmy L. Weir

The Times appreciates all our customers. Today, we'd like to personally thank
JOHN FISHER
for subscribing!

➔ HONEST HOOSIER

You know, phone conversations are great chances to closely connect with friends and loved ones. So keep them close to your heart and stop having them in public!



➔ TODAY'S HEALTH TIP

Are you having trouble remembering things? Perhaps you're not getting enough sleep. Today's health tip was brought to you by Dr. John Roberts. Be sure to catch his column each week in The Times and online at www.thetimes24-7.com.



➔ TODAY'S QUOTE

"No matter what people tell you, words and ideas can change the world."
- Robin Williams in Dead Poet Society

➔ TODAY'S JOKE

Where do astronauts park their ships?
At a parking meteor.

WTHR 7 DAY FORECAST
MON: 67 BREEZY, SUNNY
TUE: 45/64 BREEZY, SUNNY
WED: 44/62 PINK CLOUDS, CHILLY
THU: 44/68 SUNNY
FRI: 45/71 MOSTLY SUNNY, WARMER
SAT: 50/74 PARTLY CLOUDY
SUN: 58/74 PARTLY CLOUDY



OBITUARIES

Michael Donald Granger

January 17, 1956 - September 25, 2022

Michael Donald Granger, 66, of Carmel, Indiana, passed away on September 25, 2022, at IU Health North Hospital, after a long battle with cancer.

He was born on January 17, 1956, at Camp Lejeune, North Carolina. He was the son of Pauline O'Rear Hicks and Charles Joseph Granger.

Mr. Granger received an associate's degree from Indiana University and was the owner and operator of RSVP Restoration in Indianapolis. He loved being social and spending time with his family and friends with pickleball being a favorite sport. Most of all, he loved and adored his children and grandchildren.

Survivors include his wife Susan Granger; father Charles Joseph Granger; two sons Michael Joseph (Kenean) Granger and Jordan David (Kate) Granger; daughter Katherine Pauline Granger; two sisters Dorothy Granger and Deborah Peoples; brother Daniel Hicks; and nine grandchildren Moses James, Eden Mariam, Jerusalem Naomi, Tsion Ella, Hannah Mae, Elijah Leslie, Abigail Linnéa, Caleb Martin and Evangeline Lisbeth.

He was preceded in death by his mother Pauline O'Rear Hicks; and grandson Elijah Menelik Granger.

Services are scheduled to be held at 10 a.m. on Friday, September 30, 2022 at Castleview Baptist Church, 8601 Hague Road, Indianapolis. Visitation is scheduled to begin at 9 a.m. with until the time of service. Burial will be at Riverside Cemetery in Noblesville.

Online condolences may be made at www.randallroberts.com.



Dennis Lee Monroe

August 22, 2022

Dennis Lee Monroe, 71, of Noblesville, passed away at home on August 22, 2022 after a long illness with his wife and daughter at his side.

He was born in Indianapolis to Floyd K. and Mildred M. Monroe of Beech Grove, Indiana.

Mr. Monroe graduated from Emerich Manual High School in 1968 and later from Indiana University.

Survivors include his wife of 47 years Vicki; two children Lindsay and Christopher Monroe; grandson Luca Monroe; and brother-in-law George S. Smart III of Palm Springs, Calif.

The family would like to thank his primary oncologist, Dr. Andrew Greenspan, at the IU Health Schwarz Cancer Center, and his many skilled care providers.

At Mr. Monroe's request, a private Mass will be celebrated at Our Lady of Grace Catholic Church.

Online condolences may be made at www.randallroberts.com.



Bill Ressler

December 10, 1939 - September 25, 2022

Bill Ressler, 82, of Sheridan, passed away on Sunday, September 25, 2022 at his home.

He was born on December 10, 1939 to the late Floyd and Jean (Powell) Ressler in Indianapolis, Indiana.

Mr. Ressler drove a school bus for 43 years. He loved sports, especially fishing, hunting and NASCAR. He was a fan of the Indianapolis Colts and Chicago Cubs.

Survivors include his wife of 55 years Joy Ressler; two sons Jeffrey (Kelly) Ressler and Brian (Chris) Ressler; daughter Kathy (Brian) Joyce; six grandchildren Katrina, Danielle (Carlos), Alicia, Austin, Nathan and Ashley; and three great-grandchildren Makaylah, Jeremie and Skylar.

Visitation is scheduled to be held from 1-2 p.m., with services scheduled to begin at 2 p.m., on Thursday, September 29, 2022 at Randall & Roberts Funeral Center, 1685 Westfield Road, in Noblesville. Judy Dennis-Myers and John Myers will officiate. Burial will be at Eagle Creek Cemetery in Westfield.

Online condolences may be made at www.randallroberts.com.



Roger Jay Steeves

November 17, 1931 - September 18, 2022

Roger Jay Steeves, age 90, of Whitestown, Indiana, passed away on Sunday morning, September 18, 2022, at Zionsville Meadows.

He was born on November 17, 1931, in Ansonia, Connecticut, son of the late John Roscoe and Marjorie (Pitt) Steeves.

After graduating from Ansonia High School with the Class of 1949, Mr. Steeves continued his education at Baylor University. During his career he worked for US Time (now Timex), retiring from his administrative position after 30 years with the company.

He was a man of strong faith and was a member of Mts. Runn Baptist Church.

An avid reader, Mr. Steeves always found new and exciting subjects to pique his interest. One of his favorite subjects was aeronautics, specifically, building and competing with remote controlled model airplanes. Another hobby he enjoyed was photography. Mr. Steeves also had a true love for animals, adopting every stray that found its way into his loving care.

Survivors include his loving wife Carol (Langston) Steeves; two step-sons Christopher Walker of Oakfield, Georgia and Chad Walker (Fernanda) of Fishers; five grandchildren Max Walker of Fishers, Charlie Walker of Fishers, Henry Walker of Fishers, Abigail Walker of Texas and Sarah Walker of Texas; two nieces Carol Steeves-Sample (Sherman) of Sheridan and Adrienne Steeves-Williams of Ft. Wayne; great niece Claire Sample; and great nephew James Sample.

He was preceded in death by his parents John Roscoe and Marjorie (Pitt) Steeves; brother James G. "Jim" Steeves; and sister-in-law Pamela Steeves-Kendall.

Services are being planned for a later date.

Arrangements have been entrusted to Kercheval Funeral Home in Sheridan.

Jimmy L. Weir

August 5, 2022

Jimmy L. Weir, age 58 of Nokomis, Florida, formerly of Sheridan, Indiana, passed away on Friday, August 5, 2022.

After graduating from Westfield High School, Mr. Weir made the decision to serve his country in the United States Army. Once his time in the Army was complete, he continued forward with his education, training in the field of HVAC. He managed various apartment properties throughout the United States, ultimately settling in Florida where he was employed at RV World until the time of his passing.

Mr. Weir enjoyed spending time with family, golf cart rides, NASCAR and football, but above all else, he loved reminiscing about days past.

Survivors include his mother Sandra (Goodnight) Weir of Sheridan; brother Jeff (Shelley) Weir of Sheridan; sister Jamie Robinson of Westfield; daughter Brittany (Bryce) Oldham of Georgia; and several nieces and nephews.

He was preceded in death by his father Terry Weir. Graveside Services with Military Honors are scheduled to be held at 11 a.m. on Saturday, October 1, 2022, at Spencer Cemetery in Sheridan, Indiana.

A Celebration of Mr. Weir's Life is scheduled to take place at the Sheridan American Legion, 406 E. 10th Street, Sheridan, Indiana 46069, immediately following the Graveside Service.

Arrangements have been entrusted to Kercheval Funeral Home in Sheridan, Indiana.



Lt. Gov. Crouch, IHEDA Announce Investment in Affordable Housing

Lt. Gov. Suzanne Crouch and the Board of Directors for the Indiana Housing and Community Development Authority (IHEDA) announced five developments have received awards from the Low-Income Housing Tax Credit (LIHTC) program, in conjunction with Multifamily Tax Exempt Bonds. This funding is used to incentivize private developers to fund the acquisition, rehabilitation and construction of affordable housing communities throughout Indiana.

"Affordable housing is critical to Indiana's success, and this investment is a huge piece of our state's infrastructure growth," Crouch said.

"We strive every day to continue making Indiana a place for people to live, work and play."

IHEDA receives applications for Housing Tax Credits and Multifamily Bonds under the Qualified Allocation Plan (QAP). The QAP, which is unique to each authoring state, details selection criteria and application requirements for the LIHTC program, Multifamily Bonds, HOME funds, Development Fund and the National Housing Trust Fund in conjunction with tax credits. It also contains all deadlines, application fees, restrictions, standards, and requirements.

The properties receiving bonds and tax credits are listed below:

- Village Premier Apartments in Fort Wayne will receive \$25M in tax exempt bonds and \$2,114,048 in tax credits to create 208 units of affordable housing

- Tower Multifamily Portfolio, which includes three existing properties in Petersburg, Princeton and Mount Vernon, will receive \$10.9 M in tax exempt bonds and \$688,065 in tax credits to rehabilitate 200 units of affordable housing across three properties



Lt. Gov. Suzanne Crouch

- Tower Senior Portfolio, which includes three existing senior properties in Petersburg, Haubstadt and Owensville, will receive \$5.3M in tax exempt bonds and \$342,688 in tax credits to preserve 112 units of affordable housing across three properties

- The Mill in Shelbyville will receive \$22M in tax exempt bonds and \$1,689,717 in tax credits to create 168 affordable housing units

- City Heights Apartment Homes in Indianapolis will receive \$33M in tax exempt bonds and \$3,196,024 in tax credits to create 200 units of affordable housing

"This investment for affordable housing is a huge piece in fulfilling IHEDA's mission," said Jacob Sipe, Executive Director of IHEDA. "Creating and preserving affordable housing will help to close the housing gap and build Indiana's infrastructure for years to come. Affordable housing is critical to ensuring long-term affordability that allows residents to thrive in neighborhoods and to maintain consistency in their neighbors, schools, jobs and healthcare."

IHEDA has administered the LIHTC program to facilitate the creation and preservation of more than 150,000 units in the state since 1987. Visit www.in.gov/iheda/developers/rental-housing-tax-credits-rhtc/ for more information regarding IHEDA or the LIHTC program.

Have You Experienced Nail Fungus? Here are Some Tips



JOHN R. ROBERTS, M.D.
Hamilton Health

I recently had to remove some toenails. This was a last ditch effort to help someone get rid of their toenails that were infected with fungus. The medical term for a fungal infection of the toenails or fingernails is tinea unguium, also known as onychomycosis (OM).

This condition is generally more of a nuisance than a real health threat. However, infected nails can become quite enlarged and painful. Diabetics and people who have poorly functioning immune systems need to be concerned about OM. Infected nails in these people can lead to inflammation of the skin around the nails and entry of skin bacteria that can lead to serious skin and even bone infections.

Most people visit their doctors for OM because of disfigured nails. It is the most common nail disorder in adults and affects up to 13 percent of North Americans. It is 30 times more common in adults than children.

OM is caused by two major species of fungi, *Trichophyton rubrum* and *Trichophyton interdigitalis*. These organisms are called dermatophytes meaning they grow in the skin by feeding on hair, skin and nails. These types of fungi account for up to 99 percent of OM.

Yeasts and molds cause the remaining cases. It's often difficult to tell what organism is causing the infection without doing a culture or DNA testing in a lab.

OM is a condition that we are seeing with increasing frequency. This is likely due to the large number of dermatophytes that traveled to North America by hitching a ride on people who lived in or visited West Africa and/or Southeast Asia where the fungi thrive in the warm, moist climate.

Risk factors for developing OM include a history of fungal infection in the family, increasing age, poor health, trauma to the nail complex, warm moist climate and participation in fitness activities. Sharing shower facilities is a risk factor as is wearing shoes that do not allow adequate air circulation.

The fungi can invade the part of the nail under the cuticle (matrix), the skin beneath the nail (nail bed), or the nail itself (nail plate). There are actually up to five types of OM depending on what part of the nail complex is involved.

The most common type of OM starts when fungus from the bottom of the foot invades the underside of the nail at the outside corners where it grows over the end of the toe.

OM can have various appearances. The most common is characterized by a thickened nail that becomes opaque and may even become brownish in color. The nail becomes brittle and a white or yellow substance (keratin) may build up under the nail. Other types may simply present with a milky discoloration of the nail or just redness around the edge of the nail.

Treatment of OM can be very difficult and is most effective if the exact organism can be identified as well as determining what antifungal agents will kill it. Most dermatophytes respond to common antifungal medications. Since there is no blood supply within the nail to deliver medication, they can take weeks or months to work as the diseased nail is replaced with treated, healthy nail tissue.

Topical treatment of OM usually only works for very mild cases involving less than half the nail. Effectiveness is limited by the medication's ability to penetrate into the nail to kill the fungus. The most commonly used agent is ciclopirox (Penlac).

The oral antifungals terbinafine (Lamisil) and itraconazole (Sporanox) are still very effective.

These newer agents are more popular because of shorter treatment regimens (around 12 weeks), higher cure rates, and fewer side effects. They can occasionally inflame the liver, so it is important to obtain baseline blood tests before treatment and to monitor liver tests every 4-6 weeks throughout treatment.

Mycologic cure rates (no evidence of fungal growth on culture) for oral medication varies from 25 to 50 percent depending on the study. Clinical cure rates (normal-appearing nails) may reach 75 percent. Fingernails typically do much better than toenails.

The recurrence rate of abnormal nails varies in different studies, but is about 20 percent three years after therapy. Factors that may lead to increased relapse rates include very thick nails, age, trauma, and disease on the outside edges of the nails.

If there is marked involvement of the nail, many physicians will also advise surgical removal of the infected nail. This helps speed recovery from the infection while taking oral medication. Following adequate treatment, it's important to note that the nail may take up to a year or so to look normal.

Dr. John Roberts is a retired member of the Franciscan Physician Network specializing in Family Medicine.

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the times

Thanks for reading The Times!

Purdue Dedicates New Building for Bands & Orchestras Program



Photo by Gerry Robinos courtesy of Purdue University

Purdue University dedicated Marc and Sharon Hagle Hall on Friday afternoon. The four-story building will provide Purdue Bands & Orchestras students with brand-new space for learning and performing. From left, Jay Gephart, the Al G. Wright Chair, director of bands and a professor of music, Sharon Hagle and Marc Hagle celebrate the dedication.

Purdue University this past Friday dedicated Marc and Sharon Hagle Hall, a new home for Purdue Bands & Orchestras.

The four-story building is named for Marc and Sharon Hagle in honor of their \$10 million leadership gift. Marc earned a bachelor's degree in electrical engineering from Purdue in 1971 and a master's degree in business and industrial administration in 1972. Purdue Bands & Orchestras had operated out of Elliott Hall of Music since 1940.

"Students who are part of the Purdue Bands & Orchestras family enjoy life-changing experiences that enrich their lives and education," the Hagles said in a joint statement. "We look forward to the positive impact this new home will make on both the university and those who study here."

A dedicated environment for teaching and learning, Hagle Hall will promote students' lifelong journeys with music. Approved by the Purdue Board of Trustees in 2019, the \$22 million 37,500-square-foot facility is located at the southeast corner of Third and

Russell streets. It stands along the Student Success Corridor, which connects student residential areas with the campus's academic center. A total of 1,554 donors contributed to the project.

"Purdue's musical ensembles raise our spirits and touch our hearts. Through this beautiful new building, we have taken a giant leap toward providing Purdue Bands & Orchestras with a world-class environment where students will develop and showcase their exceptional talents," Purdue President Mitch Daniels said.

Hagle Hall features accessible and environmentally controlled rehearsal spaces, including individual, small and large practice rooms with state-of-the-art acoustics; three rehearsal rooms that can double as classrooms; and a glass display for the "All-American" Marching Band's iconic Big Bass Drum.

"This building is a game-changer for Purdue Bands & Orchestras," said Jay Gephart, the Al G. Wright Chair, director of bands and a professor of music. "With our new facilities, we open up brand-new significant opportunities for

Boilermaker musicians for years to come. Marc and Sharon's generous gift, along with the amazing support of our alumni and friends, has laid the foundation for decades of impact. Our cutting-edge facility will transform the way our students learn

and how this department operates."

More than 15,000 alumni have participated in Purdue Bands & Orchestras, including Marc Hagle. "I remember the traditions and experiences of my time with Purdue Bands and

am excited to see the impact this new home will have for future students," he said.

Today, nearly 1,200 students — spanning almost every academic discipline at Purdue — perform in more than 30 music ensembles.



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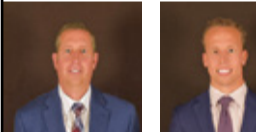
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IDEM Honors Seven Organizations with Highest Environmental Award

The Indiana Department of Environmental Management (IDEM) announced the 2022 Governor's Awards for Environmental Excellence. Seven recipients were honored for extraordinary initiatives in protecting the environment.

Governor's Awards for Environmental Excellence are Indiana's most prestigious environmental recognition awards. They are reserved for the most innovative, sustainable, and exemplary programs or projects that positively impact Indiana's environment and demonstrate measurable environmental, economic, and social benefits. The selection process is highly competitive, and only one award per category is presented each year.

"Exciting and innovative environmental projects are happening in Indiana. Projects that reduce waste, use alternative energy, and conserve water are happening where we work, play, and go to school," said IDEM Commissioner Brian Rockensuss. "These award winners are implementing real world examples for us all to strive to achieve."

John Roeder, Senior Operations Director for the Governor's Office, presented the awards during the 25th Annual Pollution Prevention Conference and Tradeshow.

Any Indiana citizen, business, nonprofit organization, school, university, or government agency was eligible for the award so long as the project was:

- Located in Indiana,
- Fully implemented by 2020 or 2021, and
- Performed voluntarily and not as the result of federal or state mandates, regulations, or enforcement decrees.

Selected awardees were required to provide quantifiable data to support the nomination, have a positive reputation for environmental health and safety, and agree to share the program or project details with others.

2022 categories and winners:

1. Energy Efficiency/ Renewable Resources

• **Bendix CVS Huntington IN Solar PV System**

• *Bendix Commercial Vehicle Systems, LLC, Huntington, Ind.*

• Bendix contracted PSG Energy Group to design and implement their first ever on-site solar project at the Huntington manufacturing site. The 1.2 megawatt ground mounted solar array has over 2,600 solar panels and produces 1.5 million kilowatt hours of green electricity – enough to satisfy around 30% of the electricity consumption at Bendix's Huntington Plant #1 and deliver an estimated \$140,000 in electric utility savings annually. The installation is the largest on-site solar system in Huntington County. Other sustainability features of the project include a 91.8% landfill diversion of construction waste and an indigenous seed mix that reduces emissions from mowing and pesticides. Bendix's Huntington complex has achieved a series of sustainability milestones since it opened in 1980, including ISO 14001

certification, zero waste to landfill self certification, and energy efficiency initiatives.

2. Environmental Education and Outreach

• **STEAM: Success Through Education, Agriculture, and Mentoring**

• *Paramount Schools of Excellence, Indianapolis Ind.*

• The Paramount Schools of Excellence STEAM program, which stands for Success Through Education, Agriculture, and Mentoring, teaches sixth through eighth grade students about sustainable farming practices through a summer paid job opportunity at a school farm. In 2021, 46 students participated by monitoring soil health, capturing rain, planting and raising native plants, managing a flock of chickens and a herd of goats, and producing fruits, vegetables, eggs, milk, and cheese. The program has been running for a decade and started with 12 students. A total of 249 students have participated to date, learning about sustainable farming practices, food accessibility, and minimal impact livestock management. The farm uses two acres of land formally covered with invasive species, trash, and debris. In 2020, they planted 3,000 square feet of pollinator beds on a former parking lot.

Through these operations, over the last three years, the farm has harvested over 46,000 servings of vegetables and produced more than 1,500 gallons of milk and 2,000 pounds of cheese. All items harvested or produced through Paramount farms are sold back to the community through weekly farmers markets, at local venues throughout Indianapolis, or donated.

3. Five Year Continuous Improvement

• **5 Year Continuous Improvement**

• **AstraZeneca Pharmaceuticals**

• *AstraZeneca Mount Vernon Operations, Mt. Vernon, Ind.*

• As part of their Environmental Management System, AstraZeneca Mount Vernon invested \$13.5 million in infrastructure including the installation of a two megawatt solar field, enough to power 300 homes and reduce more than 1,866 metric tons of carbon dioxide annually. AstraZeneca also replaced cooling towers with sphagnum moss to reduce chemical and water use by 1.6 million gallons per year and improved equipment efficiencies by installing LED lights, variable frequency drive motors, high efficiency air handling units and an electric maintenance vehicle fleet. Through these efforts, AstraZeneca achieved a \$245,000 monthly reduction in utility costs. Over this same period, the site achieved zero waste to landfill and reduced the generation of waste by over 200 tons per year.

4. Greening the Government

• **Indianapolis Public Schools**

• *Indianapolis Public Schools, Indianapolis, Ind.*

• Indianapolis Public School partnered with Cenergistic to implement a comprehensive



behavioral-based energy conservation program throughout the district. The program reduces energy use and increases energy efficiency of buildings and equipment through behavioral and operational practices. The program, which has been implemented in all IPS facilities and grounds from classrooms to auditoriums, kitchens and offices, has led to an energy reduction of nearly 100,000,000 kilowatt hours, a water reduction of 4 million gallons, and saved the district over \$3.6 million dollars in 2021.

5. Land Use/ Conservation

• **Big Pine Creek Watershed Project**

• *Big Pine Creek Watershed Group, Fowler Ind.*

• The Big Pine Creek Watershed Project is a water-quality improvement program focused on preventing nutrient and sedimentary run off. The project covers Benton, Warren, Tippecanoe and White counties. In addition to implementing practices like cover crops, other goals include educating farmers and landowners on the impacts they have on the watershed, as well as raising funds to support this work. Since the program's inception, it has prevented over 110,000 tons of sediment from entering local waterways, hosted 6,500 participants at area events, reached 30% of watershed residents regarding the importance of water quality in the watershed, and raised over \$6 million to accomplish this work.

6. Pollution Prevention

• **Clear-Coat Elimination Project**

• *Cummins Inc, Columbus, Ind.*

• Cummins Mid-Range Engine Plant in Columbus specializes in diesel and alternative fuel engines and generators. For 30 years, it washed and painted engines to prevent rust and create brand association. After a two year validation including working with their supplier and customer, Cummins determined painting was no longer needed. The plant eliminated five resource intensive processes including washing with chemicals, painting and using a dry-off and cure oven. The benefits of this project include reductions in air emissions, natural gas usage (by 79%), chemical usage (by 23,500 gallons a year), clear-coat usage (14,000 gallons a year), general waste

from masking (plastic caps, acetone rags, paint filters), energy usage (by over 10%), and water usage (12,000 gallons a day).

7. Recycling/ Reuse

• **Project Rain Barrel**

• *City of Monticello Partnership with Ball Corp, Monticello, Ind.*

• The City of Monticello Wastewater Utility developed a rain barrel project to address the cost and concerns of utility customers with the added cost to water their lawns and gardens following the end of allowances for "sprinkler rates." Partnering with Ball Corporation which provided 55 gallon barrels from food-grade soap, the barrels were provided at no cost to customers to collect rainwater to use on lawns and in gardens. The barrels give the community a way to cut costs and use stormwater runoff, preventing it from running into nearby rivers, lakes, and combined sewers. Ninety-five residents have received a free rain barrel.

About the Awards:

The Governor's Awards for Environmental Excellence is an annual program to recognize Indiana's leaders who have identified and implemented innovative environmental practices into their programs and facilities. The awards program is open to all Indiana facilities, state and local units of government, individuals, and technical assistance organizations that implement exemplary environmental projects with measurable results. For more information about the Governor's Awards for Environmental Excellence, visit www.in.gov/idem/partnerships/governors-awards-for-environmental-excellence/.

Nomination forms will be available soon for the 2023 Governor's Awards for Environmental Excellence. Organizations, businesses, and individuals will have until April 2023 to submit nominations for projects completed in 2021 and 2022.

About IDEM:

IDEM (idem.IN.gov) implements federal and state regulations regarding the environment. Through compliance assistance, incentive programs and educational outreach, the agency encourages and aids businesses and citizens in protecting Hoosiers and our environment.

Ivy Tech to Celebrate College Application Week with Events for Interested Students



IVY TECH COMMUNITY COLLEGE

Ivy Tech Community College kicked off College Application Week as part of Learn More Indiana's College GO! Campaign, a national initiative of the American College Application Campaign (ACAC).

As part of this national week of recognition, students who are interested in applying or enrolling at Ivy Tech are encouraged to attend a special Tuesdays@TheTech event at their local Ivy Tech campus today, where campuses may also offer additional opportunities to learn more about going to college throughout the week.

College Application Week, which begins today and continues through Friday, is dedicated to helping students find the right college fit. The College GO! Initiative is designed to give students the option to research schools and visit campuses while guiding them through the steps of preparing and applying for college.

Ivy Tech offers flexible course options, including on-campus, online, and a mix of both. With more than 70 academic programs, including those in the Schools of Healthcare, IT, Advanced Manufacturing, and more, students have many options to achieve their education and career goals.

Next Tuesday, the College will be hosting a financial aid Tuesdays@TheTech event, where current and prospective students will receive assistance with completing the Free Application for Federal Student Aid (FAFSA).

Individuals interested in attending one or both of these events can RSVP online at ivytech.qualtrics.com/jfe/form/SV_3vXk7gz9exJRnAa or visit www.ivytech.edu/tuesdays for more information.

About Ivy Tech Community College:

Ivy Tech Community College is Indiana's largest public postsecondary institution and the nation's largest singly accredited statewide community college system, accredited by the Higher Learning Commission.

Ivy Tech has campuses throughout Indiana and also serves thousands of students annually online. It serves as the state's engine of workforce development, offering associate degrees, short-term certificate programs, industry certifications, and training that aligns with the needs of the community.

The College provides a seamless transfer to other colleges and universities in Indiana, as well as out of state, for a more affordable route to a Bachelor's degree.

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Photos courtesy of Lexus

2022 Lexus LX600 Ideal for Bougie Bourbon Bar Crawls

My friends and I are ready for our annual bourbon run to northern Kentucky, or what's in reality nothing more than a bougie bar crawl that usually requires a luxury conveyance equal our quest for distilled, barrel-aged corn liquor. And boy, did we get the right one this time in the 2022 Lexus LX600 that spoiled us rotten over eight hours of driving, riding, and responsibly imbibing.

It's quite an elegant bulldozer with a grille that stands from bumper to high hood, moving slow-moving peasantry away from our path. Check also the deeply drawn hood, 22" alloys, detailed chrome window detailing, and LEXUS spelled across its hatch. It's tall and substantial, providing us a commanding view of the countryside while remaining proportioned to maneuver.

The fight over who has

to sit in the back ended when my friends saw the reclining rear seat with heat, ventilation, and massage facing its own infotainment screen. Those of us up front were also pretty comfy in our heated/ventilated soft leather thrones with quilted leather. A heated steering wheel faces a flatscreen instrument cluster and is accented with gray wood on the console and doors. Soda, water, and bourbon balls all stayed cool in the refrigerated console.

It's a bit ridiculous, but there were no complaints – especially with the power moonroof, Mark Levinson audio system, and four-zone automatic climate control. Infotainment is controlled via a new widescreen instead of the old confusing joystick – a much-appreciated improvement. All of that connects devices via wireless Apple CarPlay

and Android Auto. We all felt protected by automatic emergency braking, rear cross traffic alert with auto brake, blind spot warning. Adaptive cruise and a head-up display lightened the mental load.

My friend was enjoying his cool massage nap very much, barely noticing when the lane keep assist system barely kept us from hitting a wayward semi in Louisville. Whew!

Whether slipping through town, clipping rural two-lanes, or erasing hilly miles like a road-borne jet, the powertrain was smooth and determined. The current iteration tosses the traditional V8 for a twin-turbo V6 delivering 409 horsepower and 479 lb.-ft. of torque – precisely applied through a 10-speed automatic transmission. Use it as a plush horse hauler to pull

2022 Lexus LX600 Ultra Luxury

Four-passenger, 4x4 SUV

Powertrain: 3.5-liter TTV6, 10-spd trans

Output: 409hp/479 lb.-ft. torque

Suspension f/r: Elect Ind/Ind

Wheels f/r: 22"/22" alloy

Brakes f/r: disc/disc

Must-have features: Power, Panache

Fuel economy: 17/22 mpg city/hwy

Assembly: Aichi, Japan

Base/As-tested price: \$88,245/\$128,030

up to 8,000 lbs. Given its size and capability, the LX600 delivers a reasonable 17/22-MPG of premium fuel city/highway.

I'm constantly reminded the LX600 is essentially a tarted up Land Cruiser that shares architecture with the Toyota Tundra pickup. It's a big and capable truck that seems to fight its hydraulic suspension system for control in corners, though the chassis is near magical at smoothing rough

roads, planting bridge abutments, and leveling heaving lanes. Drive Modes adjust everything from Eco to Comfort, Normal, and Sport. Raise the suspension and lock in the differential for serious off-roading.

When I was in Australia several years ago, it seemed all of the farm owners drove Toyota Land Cruisers. It was a vehicle luxurious enough to match their stature and capable enough for one's spouse to cross



CASEY WILLIAMS
Auto Reviews

hill and dale to deliver lunch. The LX600 is that type of vehicle - even if your version of such means erasing highways or undulating Kentucky backroads between drinky stops.

A base price of \$88,245 rises to \$128,030 as-tested, putting it against the Cadillac Escalade, Range Rover, Mercedes-Benz GLS, BMW X7, and Lincoln Navigator.

Storm Forward!

Send comments to Casey at AutoCasey@aol.com.

On the Sidewalk



CARRIE CLASON
The Postscript

I met Betty sitting outside on the sidewalk.

Betty spends a lot of time there. She lives in the adjacent building. It is a place for older folks who need a lot of help and don't have a lot of money. Betty lost both legs, below the knee, at some point. She wears a curly wig pulled down low on her head, and she is usually smoking a cigarette, out on the sidewalk, accompanied by a few other residents from her building.

I walk by Betty's building a lot. "How are you doing today?" I always ask the residents as I pass.

The building is made of brick, in a pattern that looks like weaving. This has led my husband, Peter, and me to privately call it the "basket building," and its occupants the "basket cases." I know this is not nice, but it's what we do. "Doing great! How are you?" Betty and most of her companions always reply. There is usually a gathering of residents, most of them in wheelchairs. They always say they are "doing great!" as they sit in their wheelchairs, smoking cigarettes, gossiping about things I will never know about.

One day, I saw Betty out by herself.

"I don't actually know your name," I confessed.

"I'm Betty."

"I'm Carrie."

"Nice to meet you, Carrie."

Then, yesterday, I was on my way to the drugstore, and there was Betty, several blocks from the basket building, with her wheelchair parked and facing the street.

"Hello, Betty!"

"Oh, hello!"

"It's a beautiful day, isn't it?" I said.

"Oh, it is!" she agreed.

"What're you looking at?"

Betty gestured across

the street. There was a small park with trees, and taller buildings in the background. There were flowers in the foreground and a brick walkway in the park.

"It's beautiful, don't you think?" she asked. "The whole thing; it's a beautiful picture."

I was not in a hurry to get to the drugstore. I realized. I looked across the street. It was late afternoon, and the sun was shining through the trees in the park, and the bricks were shiny, and the flowers were in full bloom. Betty was right. It was beautiful, and I would have walked right past it without a glance.

"I sometimes sit here and just look at it," Betty told me. "One day, they had a wedding here!"

"Oh, that would be a great place for a wedding," I said.

"Uh-huh," Betty agreed.

"What was your name again?" she asked.

"Carrie. Like the Stephen King novel."

"Oh, yeah!"

I stood there in silence for a long moment, looking at the park, taking in the scene.

"Well, I'll see you around, Betty," I finally said. Betty smiled and looked back at the park.

As I headed down the sidewalk to the drugstore, I took one last look back at Betty. She was sitting in a patch of warm autumn sunshine, and her eyes were focused on the scene across the street. She had a smile on her face and a peacefulness about her that I only manage for moments in a day—if I'm lucky.

I don't know a thing about Betty. And, when I see her on the sidewalk, in her wheelchair, smoking her cigarettes, I've been pretty quick to assume that hers is not a happy life.

But I had to wonder, if in her place, I would have wheeled myself down three blocks just to look at a sight that pleased me, just to sit in the sun, just to take in the beauty.

I hope so.

Till next time, Carrie

Carrie Clason is a freelance writer and lives in New Mexico. Her columns appear each week.

Nunn on the Putin Doctrine: 'A Very Dangerous Time'



BRIAN HOWEY
Howey Political Report

U.S. Sen. Sam Nunn was at a conference in Hungary when a coup d'etat toppled Soviet Leader Mikhail Gorbachev in the summer of 1991. A Soviet contact called him. "You've got to get over here," Nunn was told. "Big things are happening; great opportunities and huge dangers."

Once in Moscow, Nunn would spend half a day milling around the Russian White House where Boris Yeltsin had made his stand. In the Duma, Nunn sat for two days in the gallery and watched the debate which would bring about the collapse of the Soviet Union, a stunning turn of events that, literally, no one saw coming.

"I combined that with having been so involved with the Vietnam War and knowing what happened when a country lost a war," Nunn explained to me during a 2007 interview in Yekaterinburg during a congressional delegation with Sen. Richard Lugar. "I saw that Russia was unraveling and multiplied it by a hundred because we lost one conflict that was devastating to our psyche and military."

Today, Nunn heads the Nuclear Threat Initiative, the organization he collaborated with

Sen. Lugar after the two yielded the Nunn-Lugar Cooperative Threat Reduction Program that would eventually secure and eliminate thousands of Russian nuclear, chemical and biological weapons.

On Monday, I interviewed Nunn in a week where Putin had a series of humiliations on the battlefield and received only tepid backing from Chinese President Xi. Indian President Modi lectured him on ending the war. And 18 local officials from Moscow and St. Petersburg had called on him to resign. "We, municipal deputies of Russia, believe that the actions of its President Vladimir Putin are harmful to the future of Russia and its citizens," the public statement said. "We demand Vladimir Putin's resignation from the post of the President of the Russian Federation!"

Is Nunn witnessing history potentially repeating? Could Putin face a similar fate as Gorbachev, or worse?

"We're in the most dangerous period we've been in since the breakup of the Soviet Union," Nunn said, comparing it to the Cuban Missile Crisis of 1962. "We have the threat of escalation, we have the threat of Russia bombing supply lines which would involve Poland and NATO. We have the increased dangers of cyber interference to command and control, (and) warning systems leading to blunder. The Russian invasion makes that all more likely. As you mention, we have the added danger of turning a nuclear power plant into a military base."

"It is a very dangerous time," Nunn said.

On Tuesday in a delayed and prerecorded address to the Russian people, Putin issued a threat that, while aimed at a domestic audience, jangled nerves in the West while announcing a 300,000 man mobilization – Russia's first since World War II. "To those who allow themselves such statements regarding Russia, I want to remind you that our country also has various means of destruction," Putin said. "We will certainly use all the means at our disposal ... It's not a bluff."

If there is to be a change of regime in Russia, it will most likely come in the form of a military coup, analyst of Russian politics Vladimir Juškin told ERR, adding "Russia is peculiar in that everything happens at a moment's notice. And it can happen as an uprising, when the people no longer have food, or as a military coup, when the army sees it is being turned into the scapegoat and refuses to go along."

New York Times columnist Thomas L. Friedman described a potential "cascading collapse" in the Russian military that mirrors Ernest Hemingway's description of bankruptcy ... "first slowly and then quickly."

Konrad Muzyka, a defense analyst for Rochan Consulting, told the New York Times of collapsing Russian morale. "It is no longer science fiction to think that the war will end in a matter of weeks, months, and not years."

New York Times Paris bureau chief Roger Cohen adds,

"Mr. Putin cornered is Mr. Putin at his most dangerous. That was one of the core lessons of his hardscrabble youth that he took from the furious reaction of a rat he cornered on a stairwell in what was then Leningrad. His speech at once inverted a war of aggression against a neighbor into a defense of the 'motherland,' a theme that resonates with Russians."

And then there is President Putin's threat of using nuclear weapons, something Nunn now calls the "Putin Doctrine."

"The theory of nuclear deterrence of the past made this type of intervention less likely," Nunn said. "In the case of the Putin doctrine, if one makes both nuclear and conventional war, I think it's a reckless addition to the previous theories of deterrence."

"Barbara Tuchman wrote a book called 'The Guns of August' and she wrote another book called 'The March of Folly: From Troy to Vietnam,' which wasn't as well known at the first one, but basically had 10 chapters of some of the worst decisions by leaders in the history that led to very serious disasters," Nunn said. "I think if she were alive today she would write another chapter on Putin's decision to invade Ukraine. I clearly think it is a march of folly. He's made some very, very bad mistakes that are tragic for Ukraine, tragic for Europe, and extremely reckless and dangerous in terms of possible escalation."

The columnist is publisher of *Howey Politics Indiana* at www.howeypolitics.com.

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Rokita Reminds Hoosiers to Use Caution to Avoid Scams This Fall

Attorney General Todd Rokita is warning Hoosiers to avoid scams this fall. This is a popular time to travel, move and undertake home improvement projects, but it's also a time for scammers to find new victims.



Attorney General Todd Rokita

"When planning out your fall vacations and projects, remember anyone can be the target of a scam," Rokita said.

"Often, when a deal seems too good to be true, it is. This applies to your fall getaways and home improvement projects. Hoosiers can protect themselves by asking the right questions and doing their research before making any big plans."

To prevent the headache of being scammed by a contractor, the Office of the Indiana Attorney General and the Indiana Builders Association offer the following tips to avoid falling victim to a home repair scam:

- Ask your family, friends, and co-workers for contractors they have used who have done good work.
- Before signing a contract or making a payment, contact the Attorney General's Consumer Protection Division and the Better Business Bureau for complaint information on contractors you are considering.
- Get multiple bids from local contractors. Avoid contractors who spontaneously show up at your door offering a "bargain" price for painting, driveway sealing, roof repairs, etc.
- Never pay for the entire project before the work begins.
- Don't make the final payment to the contractor

until you know all suppliers of materials and all subcontractors have been paid.

While this time of year is full of beautiful Indiana foliage, it is also a time for vacation scams. Hoosiers can avoid common travel scams by following these simple tips:

- Be extra cautious when booking through an unfamiliar company. Check the Better Business Bureau ratings and research the name online to see if there are any allegations of scams.
- Read the fine print in the contract before you sign it. It will tell you about the conditions under which the operator can change or cancel the trip and the rules and penalties for cancellation.
- Pay by credit card. It gives you more protection than cash or checks.
- Use good judgment when sharing about your trip on social media. Consider changing your online privacy settings while on your trip.
- Lock your valuables, including personal information, in your trunk or a hotel safe.

If you believe you have been the victim of a scam, file a complaint with the Attorney General's office at www.indianaconsumer.com.

Lawmakers Weigh In On Next Budget Session

By Whitney Downard

Democrats and Republicans on a recent budget panel showcased different approaches to Indiana's next two-year spending plan — from saving and paying down debt to one-time vs. ongoing investments.

Indiana's revenues continue to outperform projections, bolstering swollen coffers as stakeholders prepare to draft the 2023 budget amid ongoing inflation and economic concerns. The state's savings account held over \$6 billion earlier this year before a summer special session sent \$1 billion to Hoosiers for an automatic taxpayer refund.

Indiana writes its two-year budgets in odd-numbered years during four-month sessions, with the next scheduled to begin in January. Republicans, who hold the supermajority, seemed intent on keeping excess spending low, even with such high reserves, while Democrats urged investing during a panel discussion last week before the Governmental Affairs Society of Indiana.

For Sen. Fady Qaddoura, D-Indianapolis, Indiana's consistent rankings in the bottom ten for K12 investment, infant and maternal mortality, and public health spending reflect badly on the state's future. The majority of counties don't have affordable healthcare, many struggle with a housing shortage and one-third of counties have maternal healthcare shortages.

"I think with \$6 billion, we can probably make strategic investments," Qaddoura said.

Fiscal restraint But Sen. Aaron Freeman, R-Indianapolis, voiced concerns about how easily those reserves could zero out in an economic downturn. Throughout the

pandemic, Republicans have credited the state's savings for keeping Indiana afloat.

"When you look at the \$429 million in Medicaid reserves, \$644 million in tuition reserve accounts, \$543 million in the rainy day fund, I don't think those numbers are astronomically high. I don't think they're high enough, frankly," Freeman said.

Freeman said he believed the budget surplus will hover closer to \$4.5 billion after the distribution of the automatic taxpayer refund. Even with that price tag, Freeman said the biggest budget challenge in 2023 will be restraint.

Rep. Greg Porter, D-Indianapolis, said he saw the problem as needing to identify where to spend the money, naming K12 spending as one of his priorities. He credited previous infusions, including 2021's education increase, to President Joe Biden's American Rescue Plan.

Even that influx of federal monies didn't make up for prior cuts to education funding, he said.

"We have too much money. We will have a \$6.3 billion surplus. I think the challenge is, 'What are we going to do with those dollars?'," Porter said. "We can't fund it on the cheap... (and) we're still playing catch-up."

Rep. Mike Karickhoff, R-Kokomo, said those major investments, especially in K-12 education, were because of his caucus' dedication to paying off debt early. The state's biggest outstanding debt obligation, a pre-1996 teacher pension fund, is scheduled to be paid off by 2030, freeing up \$1 billion per budget cycle.

"(If) we get that paid off early, that's going to free up more money for us to do the things we need to do," Karickhoff said. "It's easy to say, 'Well, we

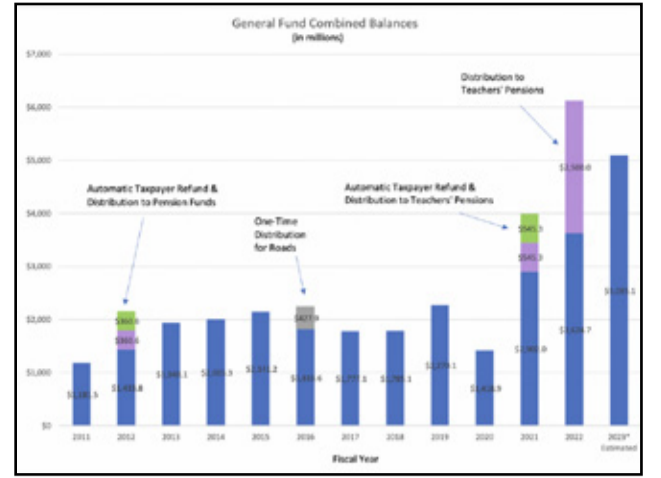


Photo courtesy of the Indiana State Budget Agency

A graph showing the combined reserve balances lawmakers will contend with in the upcoming budget-writing year.

have \$4 billion or \$6 billion in reserves ...' That's a number that can change very quickly ... We want to invest in human capital in ways that (are) strategic, that help empower people to help themselves and address some of the concerns that my colleagues are talking about."

But Qaddoura noted that teacher shortage persisted despite the spending, highlighting classrooms without teachers at the school his children attend. When reserves make up 28% of the budget, he said, it hurts Hoosiers.

"I firmly believe that the most powerful tool on earth that sustains businesses, that sustains the economy, that is a smart investment, that is not stuffing cash in a mattress and saying that's fiscally responsible, is education," Qaddoura said. "I think that businesses are desperately in need of workforce. Indiana has a good business environment (and) friendly tax system but we do not invest in our workforce."

Reserve level By the end of the 2023 fiscal year, even with spending on the automatic taxpayer refund and social services, Qaddoura said reserves would sit at 25%, double the state's own goal

of 10-12%. Karickhoff hedged, saying that while inflation had boosted reserves it would also increase agency costs. Capital investment projects funded in the last budget cycle have already encountered hurdles, with construction costs ballooning.

"We're going to see our budget grow pretty substantially and it's going to be a budget that grows just to take care of the fundamentals," Karickhoff said.

He added that the caucus would prefer to use the money for one-time expenses rather than setting up a program without sustainable funding.

"Obviously with rapid inflation, it's going to show bigger revenue than we anticipated so we'll probably ... continue to pay down debt and have some one-time expenditures," Karickhoff said.

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U.S. Army Field Band to Perform at CPA; Tickets Available on Friday

The U.S. Army Field Band is returning to the Palladium at the Center for the Performing Arts on Nov. 10 for a free concert celebrating heroes who have served our nation.

The 7:30 p.m. performance, titled Heroes, will be a celebration of people who have gone above and beyond for their communities, a musical journey sharing “stories of strength, determination, and courage through the generations of those that answered our nation’s call.”

Free tickets will be available starting at 10 a.m. this Friday by phone at (317) 843-3800 or in person at the Palladium’s Fifth Third Bank Box



Office, 1 Carter Green, Carmel. Due to anticipated high demand, tickets are limited to four per household and are not available online.

The U.S. Army Field Band is acclaimed as one of the most versatile and inspiring musical organizations in the world. Known as “The Musical Ambassadors of the Army,” the members are selected by highly competitive audition and represent some of the nation’s finest musical talent. Its largest ensembles are

the 60-member Concert Band, the oldest of the Field Band’s four performing components, and the 29-member Soldiers’ Chorus, a mixed choral ensemble. They perform more than 100 joint concerts each year, with free programs that include symphonic transcriptions, opera, Broadway musicals, original works for winds and chorus, timeless patriotic favorites, and much more.

The Fifth Third Bank Box Office at the Palladium is open 10 a.m. to

6 p.m., Monday through Friday, and noon to 4 p.m. on Saturday. More information is available at (317) 843-3800 and TheCenterPresents.org.

The concert is part of the Center’s 2022-2023 Center Presents Season presented in partnership with Allied Solutions.

About the Center for the Performing Arts:

The mission of the nonprofit Center for the Performing Arts is to engage and inspire the Indiana community through enriching arts experiences. Its campus in Carmel, Indiana, includes the 1,500-seat Palladium concert hall, the 500-seat Tarkington proscenium theater and the black-box

Want TO GO?

What: U.S. Army Field Band & Soldiers’ Chorus perform a wide range of music

When: 7:30 p.m. Thursday, Nov. 10

Where: The Palladium at the Center for the Performing Arts, 1 Carter Green, Carmel

Admission: Free tickets available starting 10 a.m. Friday, Sept. 30, at (317) 843-3800 or the Palladium’s Fifth Third Bank Box Office

Information: (317) 843-3800

Studio Theater.

The Center presents and hosts hundreds of events each year, including the Center Presents performance series, featuring the best in classical, jazz, pop, rock, country, comedy and other genres. Educational and experiential programming for all ages includes children’s

concerts and camps, book clubs, lectures, and classes in music and dance.

The Center is home to the affiliated Great American Songbook Foundation and provides space and support services for six resident arts companies.

More information is available at TheCenterPresents.org.

BETSY From Page A1



The Times photo courtesy of Betsy Reason

The Noblesville boys and girls tennis players, on their floats, held up team members’ faces made onto big head cutouts.

though some senior band members made a fashion statement wearing their senior cords.

Noblesville native and 1967 NHS grad Rickie Woods, who earned Noblesville Miller Fan of the Year more than once and rarely misses a sporting event, was the parade’s grand marshal, riding in a red Oldsmobile convertible.

NHS Millers football seniors were the first of the athletes to appear in the parade as the players rode on the back of a trailer decorated with gold, black and white balloons, and gold tinsel. Then they were followed by NHS junior football players, sophomore players and freshmen players.

The soccer players parade entries were easily identifiable with a giant soccer ball on the parade-entry trailers, followed by senior cheerleaders with their megaphones and senior cords, and Noblesville’s cheerleaders riding on a decorated float and carrying their 2017 Indiana

Cheer State Championship banner, plus signage on the back of the trailer that read “Through the decades Millers Rock Friday Night Lights.”

The NHS Alumni Association board members, NHS grads Peggy Beaver, Tom Gang, Debbie Bastin and Terri Sigman-Kennedy rode in the black Ford Mustang convertible driven by new board member Charlie McMillan Jr.

From my view, even if I stood on my tiptoes, I could barely see NHS student body president Abby Pittman and student body treasurer Tyler Ashby wave from high atop of a Monterey deck boat being trailed. Student body secretary Elle Newcomer, whose name was posted on the side, also.

A creative NHS Art Club float, was followed by Noblesville Wrestling Club and Noblesville Swim Club and Noblesville Swim & Dive Club with ‘70s costumes and decorated floats. The Spanish Club presented “Running of the Bulls”

with students dressed up like bulls. Boys baseball and girls softball teams, girls volleyball and boys volleyball, boys and girls basketball, boys and girls rugby and lacrosse, French Club, track and field, golf and soccer and unified track (state qualifier), football and bowling.

There were lovely individual class floats, student government and the Millstream newspaper, and the NHS Orchestra (promoting their upcoming concert, at 7 p.m. today (Tuesday, Sept. 27); I would guess the concert will have some kind of “101 Dalmatians” theme, which was evident from the parade entry and those walking in the parade.

The boys and girls tennis players, on their floats, held up team members’ faces made onto big head cutouts. Cast members in NHS’s “Chicago” musical dressed all in black, promoting the upcoming November show. NHS Singers and New Dimension show choirs also had students walking and rid-



The Times photo courtesy of Betsy Reason

The Noblesville High School girls soccer players ride on their float during the Homecoming Parade last Friday.



The Times photo courtesy of Betsy Reason

The Noblesville High School football team waves to the parade-goers during the Noblesville Homecoming Parade.

ing on decorated trailers. Noblesville Students for Life, a pro-life group that was in the news when its high school-age founder, Emma, was trying to form a club, also made an appearance in the parade with a decorated float in pink and blue pastels.

Some floats and parade

entries could have been better labeled as to the name of their group, on not only the back of the parade float but also on the sides of the float, so that parade-goers along the parade route would know what group they were watching.

It was fun seeing all

of the students on their floats.

And this goes to show that the community still loves their parades. So why not bring our Noblesville Christmas Parade back to the people.

Contact Betsy Reason at betsy@thetimes24-7.com

JENSEN From Page A1

ture development decades in the making that will improve our city for generations.

- Took a leading role in the issue of mental health, hosting the popular “Mental Health Mondays” series online that helps to address critical problems facing our city.

- Unveiled the nationally-renown “Noble Act” program that has revolutionized our approach to teamwork in public safety, protecting our neighbors in the most vulnerable of circumstances.

Mayor Jensen will be a candidate in the 2023 Republican primary for Noblesville mayor, scheduled for May 2, 2023. For more information about Chris Jensen or to learn how to become involved, please visit www.JensenforNoblesville.com.

About Chris Jensen: Chris Jensen has had the privilege of serving as the 29th Mayor of Noblesville since being elected in 2019. As a proud Miller,

Mayor Jensen is honored to serve the community he has called home his entire life.

Prior to serving as Mayor, Jensen served on the Noblesville Common Council and professionally worked in business development for a civil engineering firm where he assisted cities and counties across Indiana with infrastructure development. He earlier served for many years in the administration of former Indiana Governor Mitch Daniels, where he worked as special assistant to Lieutenant Governor Becky Skillman and director of Intergovernmental Affairs.

Mayor Jensen is married to his wife Julie Jensen, an instructional coach at Noblesville Schools, with whom he has four children, CJ, Vivian, Hank, and Emmy Kate. Both Chris and Julie Jensen are graduates of Butler University and are members at White River Christian Church in Noblesville.

MARLOWE From Page A1

makes extra money testing video games on his live stream. He hopes he can get enough followers to quit this job, though.”

I couldn’t believe it. Here I was, famished, and all that these people could think of was making money. The Gig Economy was ruining my life, not to mention my nourishment.

The Gig Economy, if you didn’t know, is the concept of abandoning a salaried or hourly job in favor of earning money independently, one job — or gig — at a time.

You lose the cozy benefits and regular paycheck of working for someone else, but gain the autonomy of working for yourself, making your own decisions and knowing that it’s OK if the boss sleeps with

your wife.

I shouldn’t criticize. Most of my income comes from gig work — although in my day, we called it working freelance. I’ve been a freelance writer, a freelance graphic designer and a freelance caregiver. Earlier this year, while taking time off to begin writing my first novel, I even signed up as a food delivery person for DoorDash.

It was fun for a while, but I never made much money at it. My best tip was four dollars and a warning not to eat the sushi from Wild Jim’s BBQ Hacienda.

My problem with the Gig Economy may be the name itself. I never hear the word “gig” that I don’t think of my buddy

Mark and I gigging frogs in the little stream behind his house. We’d ambush the croakers, and take the big ones back to his Dad. He cleaned them, and fried them up for supper.

The little ones, Mark slipped back into the water, but not before ripping off their right hind leg. It was widely held in those days that frogs regenerated missing appendages, and although certainly cruel, it was a good way to increase the frog leg harvest by a quarter.

Even though I could never bring myself to lop off a limb, I was certainly an accessory to the amphibious amputations. To this day, I often have nightmares that I’ll be greeted at the Pearly Gates by thousands of

one-legged frogs demanding their legs back.

A problem with a three-legged frog is that they can’t swim forward. Without a right leg, the frog’s natural swimming stroke propels them around and around.

I kinda feel like this might happen to the Gig Economy, too. When the recession peaks, and disposable income becomes scarce, the gig opportunities likely will disappear. I’m afraid that people will be clamoring for jobs that might no longer exist.

And at that point, like the three-legged frog, we will notice that we have come full circle.

John O. Marlowe is an award-winning writer for Sagamore News Media

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TUESDAY

In The Kitchen

DAY

Tuesday, Sept. 27, 2022

A8

Make the Holidays Magical with Hearty Meals



FAMILY FEATURES

Capturing the magic of the holidays often happens at the dinner table as loved ones toast the season with stunning meals worth celebrating. This year, call the entire family together and make your festive feast truly memorable with pairings that offer favorite flavors for all.

Starting with tender cuts of meat hand-trimmed by master butchers at Omaha Steaks, these dishes from chef David Rose call to mind the extravagant holiday gatherings of yesteryear with modern twists you can claim as your own.

Roasted Chateaubriand with Red Wine Gravy and Lemon-Garlic Asparagus offers classic taste while Pepper-Crusted Prime Rib with Creamy Horseradish Sauce and Crushed Potatoes brings some zing to the kitchen. For seafood lovers looking to make a splash at this year's get-togethers, Crab Stuffed Lobster Tails with Dirty Rice provide a savory, succulent pairing worthy of the season.

Visit OmahaSteaks.com/Blog to find more recipes fit for the holidays.

Roasted Chateaubriand with Red Wine Gravy and Lemon-Garlic Asparagus

Roasted Chateaubriand with Red Wine Gravy and Lemon-Garlic Asparagus

Recipe by Omaha Steaks Executive Chef David Rose
Prep time: 15 minutes

Cook time: about 90 minutes

Chateaubriand:

- 1 Omaha Steaks Chateaubriand (2-4 pounds)
- kosher salt
- ground black pepper
- 1/4 cup grapeseed oil

Red Wine Gravy:

- Reserved chateaubriand juices
- 1 medium shallot, small diced
- 2 garlic cloves, minced
- 1 1/2 cups red wine
- 4 tablespoons unsalted butter, divided
- 2 tablespoons all-purpose flour
- 2 1/2 cups water

- 2 beef bouillon cubes
- 1 tablespoon stone ground mustard
- kosher salt, to taste
- ground black pepper, to taste

Lemon-Garlic Asparagus:

- 1/4 cup olive oil
- 1 pound jumbo asparagus, stems trimmed and spears blanched in salted water
- 1 pinch kosher salt, plus additional, to taste, divided
- 1 pinch ground black pepper, plus additional, to taste, divided
- 1/4 teaspoon crushed red pepper flakes
- 2 garlic cloves, minced
- 1/2 lemon, juice only
- 2 tablespoons unsalted butter

To make chateaubriand: Pat chateaubriand dry with paper towels. Season on all sides with salt and pepper; bring to room temperature, about 30 minutes.

Preheat oven to 250 F.

In large cast-iron pan, bring grapeseed oil to high heat. Sear chateaubriand on all sides until golden brown, 2-3 minutes per side.

Remove chateaubriand from pan, reserving pan drippings; place chateaubriand on wire rack-lined baking sheet. Bake according to cooking chart for cook time and desired doneness. Use meat thermometer to ensure doneness.

Rest chateaubriand 15-20 minutes. Slice to desired thickness.

To make red wine gravy: Bring cast-iron pan with reserved chateaubriand drippings to high heat then add shallots and minced garlic. Brown 30 seconds. Add red wine and deglaze pan, cooking until reduced by half, about 3 minutes.

Reduce heat to medium and whisk in 2 tablespoons butter and flour until all clumps have disappeared and mixture is well-incorporated, 3-4 minutes.

Add water and bouillon cubes; bring to boil then whisk in stone ground mustard.

Reduce to low heat and simmer until achieving sauce-like consistency, 7-8 minutes.

Season with salt and pepper, to taste. Turn off heat and whisk in remaining butter until fully melted and emulsified into sauce.

To make lemon-garlic asparagus: In large saucepan, bring olive oil to medium-high heat.

Add asparagus and season with salt, ground black pepper and crushed red pepper flakes. Sear undisturbed about 1 minute.

Turn asparagus and add minced garlic, sauteing about 10 seconds. Add lemon juice and continue sauteing until reduced by two-thirds, about 1 minute.

Turn off heat and add butter, stirring until emulsified into pan sauce. Season with salt and ground black pepper, to taste.

Serve chateaubriand with lemon-garlic asparagus and red wine gravy.



Crab Stuffed Lobster Tails with Dirty Rice

Crab Stuffed Lobster Tails with Dirty Rice

Recipe by Omaha Steaks Executive Chef David Rose

Prep time: 15 minutes

Cook time: 30 minutes

Servings: 4

Dirty Rice:

- 2 cups jasmine rice
- water
- 1/2 cup vegetable oil
- 1 pound Omaha Steaks Ultra-Premium Ground Beef
- 1 tablespoon kosher salt, plus additional, to taste, divided
- 1 teaspoon black pepper, plus additional, to taste, divided
- 1 teaspoon garlic powder
- 2 teaspoons smoked paprika
- 2 tablespoons unsalted butter
- 1 medium red bell pepper, small diced
- 2 green onions, minced
- 1 cup small diced yellow onion
- 1/2 cup tomato-based sofrito
- 3 1/2 cups chicken broth

Crab Stuffing:

- 3/4 cup mayonnaise
- 2 teaspoons seafood seasoning
- 2 teaspoons Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1/2 lemon, juice only
- 20 butter crackers, finely crushed
- 1 pound jumbo lump crab meat

Crab Stuffed Lobster:

- 2 tablespoons unsalted butter, melted

- 1 teaspoon kosher salt
- 1 teaspoon fresh lemon juice
- 4 Omaha Steaks Cold Water Lobster Tails (5 ounces each), halved lengthwise

To make dirty rice: Rinse jasmine rice with water until water is clear. Drain.

In large saucepot, bring vegetable oil to medium-high heat.

Add ground beef, 1 tablespoon salt, 1 teaspoon black pepper, garlic powder and smoked paprika; saute 5 minutes until browned.

Using slotted spoon, remove browned beef and set aside.

Add butter to pot then add red bell pepper, green onions and yellow onions. Saute 2 minutes until lightly caramelized.

Add sofrito and jasmine rice to pot; saute 1 minute. Add cooked ground beef and chicken stock; bring to boil. Once mixture boils, reduce heat to simmer 10 minutes. Turn off heat and leave lid on pot 5 minutes. Fluff rice with fork and season with salt and pepper, to taste.

To make crab stuffing: In medium bowl, whisk mayonnaise, seafood seasoning, Dijon mustard, Worcestershire sauce and lemon juice.

Gently fold in crushed butter crackers and crab meat. Set aside.

To make crab stuffed lobster: Preheat oven to 425 F.

Stir melted butter, salt and lemon juice. Brush lobster tails with butter mixture.

Divide crab stuffing into eight portions. Stuff each lobster tail half with crab stuffing, pressing stuffing into lobster. Place stuffed lobster tails on aluminum foil-lined sheet pan and bake 10-12 minutes, or until golden brown. Serve with dirty rice.

Pepper-Crusted Prime Rib with Creamy Horseradish Sauce and Crushed Potatoes

Recipe by Omaha Steaks Executive Chef David Rose

Prep time: 10 minutes

Cook time: about 2 1/2 hours

Servings: 4-6

Creamy Horseradish Sauce:

- 15 ounces crema or sour cream
- 1/3 cup mayonnaise
- 2 tablespoons horseradish
- 2 tablespoons apple cider vinegar
- 2 tablespoons minced fresh chives
- 2 teaspoons Worcestershire sauce
- 1 tablespoon fresh lemon juice
- 1 teaspoon hot sauce
- 1/2 teaspoon kosher salt, plus additional, to taste, divided
- 1/2 teaspoon white pepper, plus additional, to taste, divided
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon smoked paprika

Pepper Rub:

- 3 tablespoons kosher salt
- 1 tablespoon ground peppercorn medley
- 2 teaspoons ground guajillo chili
- 1 teaspoon dried thyme leaves

Prime Rib:

- 1 Omaha Steaks Boneless Heart of Prime Rib Roast (4 pounds)
- pepper rub
- 1/4 cup grapeseed oil

Crushed Potatoes:

- 1 pound baby red skin potatoes
- cold water
- 1 pinch kosher salt, plus additional, to taste, divided
- 1/4 cup olive oil

- 2 garlic cloves, minced
- 2 tablespoons finely minced Italian parsley
- ground black pepper

To make creamy horseradish sauce: In medium bowl, whisk crema, mayonnaise, horseradish, vinegar, chives, Worcestershire sauce, lemon juice, hot sauce, 1/2 teaspoon salt, 1/2 teaspoon pepper, onion powder, garlic powder and paprika until well-incorporated. Season with additional salt and white pepper, to taste.

To make pepper rub: In small bowl, stir salt, peppercorns, chili and thyme.

To make prime rib: Pat prime rib dry with paper towels. Season on all sides with pepper rub and bring to room temperature, about 30 minutes.

Preheat oven to 250 F. In large cast-iron pan, bring grapeseed oil to medium-high heat.

Sear prime rib on all sides until golden brown, 2-3 minutes per side.

Place seared prime rib on wire rack-lined baking sheet. Bake according to cooking chart for cook time and desired doneness. Use meat thermometer to ensure doneness. Cook until internal temperature is 10 F below desired doneness.

Rest prime rib 15-20 minutes. Slice to desired thickness.

To make crushed potatoes: Preheat oven to 425 F.

Add potatoes to stockpot. Cover with cold water by about 1 inch and add 1 pinch salt. Over high heat, boil 8-10 minutes, or until fork tender. Drain and completely cool with running cold water.

Once cool, carefully crush potatoes with palms until skin breaks and potatoes are slightly crushed.

In medium bowl, whisk olive oil, garlic and parsley.

Place crushed potatoes on aluminum foil-lined baking sheet and toss lightly with olive oil mixture. Season potatoes on both sides with kosher salt and ground black pepper, to taste. Roast potatoes until crisped and golden brown, 15-17 minutes.

Serve prime rib with crushed potatoes and creamy horseradish sauce.



Pepper-Crusted Prime Rib with Creamy Horseradish Sauce and Crushed Potatoes

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TUESDAY In The Kitchen DAY

Tuesday, Sept. 27, 2022

A9

Warm Up Fall with Filling Family Meals

FAMILY FEATURES

Cooler fall months call for comforting, hearty meals that taste just as delicious as they look. Filling recipes like chili and pasta make the season a special time for spending quality moments with those you love.

This fall, turn to a time-saving ingredient like Newman's Own Sockarooni Pasta Sauce with its blend of tomatoes, mushrooms and bell peppers plus a few signature spices. This versatile sauce made with high-quality ingredients is ready to be a new favorite at your home in recipes like Chili Con Carne, a satisfying dish that can simmer on the stove while you help little ones with homework.

If your family and friends love sharing pasta on those cool, crisp evenings, Lasagna a la Sockarooni can help you impress guests as a quick, easy recipe elevated by creamy and buttery bechamel sauce.

Along with comforting foods, fall is also a time for giving. You can put tasty food on your own table while helping nourish and transform the lives of children who face adversity with Newman's Own's radically good commitment to "giving it all away." As with all of its products, 100% of profits from Sockarooni Pasta Sauce is donated to organizations that help kids.

Learn more about supporting that commitment and find additional autumn recipes by visiting NewmansOwn.com.

Lasagna a la Sockarooni

Prep time: 10 minutes

Cook time: 25 minutes

Servings: 9

Salted water

1 package lasagna noodles

1 jar Newman's Own Sockarooni Pasta Sauce

2 cups Parmigiano Reggiano cheese, grated

Bechamel Sauce:

4 tablespoons butter

1/2 cup all-purpose flour

1 1/2 cups whole milk

Over high heat, boil large pot of heavily salted water. Once boiling, add lasagna noodles and cook until al dente then drain and set aside.

To make bechamel sauce: In saucepan over medium-low heat, melt butter. Add flour and stir with wooden spoon until paste forms. Add small amount of milk and stir until mixture loosens. Gradually add remaining milk and continue stirring with whisk. Cook sauce over low heat until thickened, about 10 minutes.

Preheat oven to 375 F.

In large, deep, oven-proof casserole dish, ladle small amount of pasta sauce followed by small amount of bechamel sauce. Sprinkle some Parmigiano Reggiano cheese over sauce and layer with three lasagna noodles. Continue pattern until dish is complete. Top final layer of noodles with remaining bechamel sauce and grated Parmigiano Reggiano.

Bake 25-30 minutes until golden brown and bubbling. Cool prior to serving.



Lasagna a la Sockarooni



Chili Con Carne

Chili Con Carne

Prep time: 20 minutes

Cook time: 2 hours

Servings: 8

2 cups diced onion

3 cloves garlic, minced

1 green pepper, seeded and chopped

2 tablespoons cooking oil

2 pounds coarsely ground lean beef

2 cups kidney beans, soaked overnight

1 jar Newman's Own Sockarooni or Marinara Pasta Sauce

2-3 cups water

2-3 tablespoons chili powder

1 teaspoon ground cumin

salt, to taste

pepper, to taste

1 cup chopped celery

1 can (8 ounces) corn

sour cream, for garnish

lime wedges, for garnish

Saute onion, garlic and green pepper in oil until soft. Add beef and brown. Add kidney beans, pasta sauce, water, chili powder, cumin and salt and pepper, to taste. Simmer, uncovered, 1 hour, stirring frequently.

Add celery and corn; simmer 1 hour. Garnish with sour cream and lime wedges.

Substitution: Use 3 cups cooked rice for meat to make vegetarian chili.

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