Family

The Commercial Review Page 1D www.thecr.com



Aerial angles

Photos by TODD SKIRVIN • Introduction by RAY COONEY

Our first foray into a large photography spread as the main changed, as many did, during the coronavirus pandemic shutfeature of this section of the Thanksgiving newspaper came in 2017 with Dunkirk native and former CR intern James Brosher sharing his drone photography.

We're getting a bird's eye-view again this year, this time from Jay County's Todd Skirvin.

He explained during the Launch Jay business pitch competition — it is led by Jay County Development Corporation and Jay County Chamber of Commerce — in October that his life

downs of 2020. He had a chance meeting with Rodney Miles of Freedom Flyers and the next day found himself capturing drone footage of a firetruck with a giant flag in a sunflower field in Jay County.

"A seed was planted that day that burst into a passion and drive to help promote our community," he said.

He's graciously sharing some of that work in these pages, showing us Jay County from a different angle.

Largest Fireplace & Stove Display With Over 300 Units Including Over 80 Live Burn Models



Wood · Pellet · Electric · Stoves · Logs · Fireplaces · Outdoor Fireplaces

5217 Tama Road (1 mile west of Rt. 127) • Celina, Ohio • 419-363-2230 4147 Elida Road • Lima, Ohio • 419-224-4656

www.kernsfireplaceandspa.com



Aerial angles

During late summer and early fall, it's a common sight for those driving along local highways and county roads to see farmers using their combines to harvest corn and beans. The above shot from a field along county road 100 South gives a different view as Jim Schoenlein brings in some beans.

At right is the subject — Freedom Flyers — that helped inspire Skirvin. This photo of the giant flag hoisted by a retired firetruck is from July 30 during the Chuckwagon Races at B&B Farms in rural Bryant.

The photo on page 1D shows the sun setting over the woods west of Jay County Junior-Senior High School. Taken on Oct. 26, its colors capture the beauty of the autumn season.







Christmas donation

Portland Elks Lodge recently held a benefit breakfast, raising \$1,725 for Secret Families Christmas Charity of Jay County. Pictured, from left, are Caleb and Angie Lutes of Lutes and Sons Septic Services, which donated food for the event, and Amanda Foreman, Conny Knight and Jennifer Bantz of Secret Families.

Marriage gets cold shoulder

DEAR ABBY: I left a manipulative and abusive marriage after 18 years. My parents fully supported my decision. When I became engaged to the wonderful man who is now my husband, my mother and many other family members told me that second weddings were "not important" and I should have just gone to the courthouse.

I had a very small wedding. Even my parents didn't get us a gift. Mom wouldn't help with planning, either (my husband and I paid for everything), and said I didn't deserve gifts for a second wedding. All totaled we received five gifts from 50 guests. I didn't expect anything and was grateful for what we got, but the assumption that this marriage wasn't important because it is my second hurt me very much. Am I wrong for being so deeply hurt? — HAPPIER NOW IN THE SOUTH

Dear Abby



DEAR HAPPIER: You stated that your first husband was manipulative and abusive. Is that also true about the household in which you were raised? can understand why you would be hurt and offended by what your mother said. It was cruel, dismissive and unneces-

sary. In fact, it was so tactless I cannot help but wonder if it was calculated to hurt. If this is typical of her, it may be time to reevaluate your relationship, tion, everyone! — Love, ABBY

protect yourself and step back. Remember, your best "revenge" is your happy marriage.

DEAR READERS: Tomorrow is Thanksgiving, and no Thanksgiving would be complete without my sharing the traditional prayer penned by my dear late mother:

Oh, Heavenly Father, We thank Thee for food and remember the hungry.

We thank Thee for health and remember the sick. We thank Thee for friends and

remember the friendless. We thank Thee for freedom and

remember the enslaved. May these remembrances stir us

to service. That Thy gifts to us may be used

for others.

Have a happy and safe celebra-

Father and sons live in the moment

By TED KOOSER

A wise and loving father fishing with his two sons.

Norman Maclean wrote about a time like that in his book "A River Runs Through It," and here's a poem by Todd Davis that catches much the same feeling in far fewer words. That's not to denigrate Maclean but to point out that there are many ways for us to write about our lives.

American Life in Poetry

The poet lives in Pennsylvania and this poem is from his book Native Species, published by Michigan State University Press.

Thankful for Now

Walking the river back home at the end of May, locust in bloom, an oriole flitting through dusky crowns, and the early night sky going peach, day's late glow the color of that fruit's flesh, dribbling down over everything, christening my sons, the two of them walking before me after a day of fishing, one of them placing a hand on the other's shoulder, pointing toward a planet that's just appeared, or the swift movement of that yellow and black bird disappearing into the growing dark, and now the light, pink as a crabapple's flower, and my legs tired from wading the higher water, and the rocks that keep turning over, nearly spilling me into the river, but still thankful for now when I have enough strength to stay a few yards behind them, loving this time of day that shows me the breadth of their backs, their lean, strong legs striding, how we all go on in this cold water, heading home to the sound of the last few trout splashing, as mayflies float through the shadowed riffles.

American Life in Poetry is made possible by The Poetry Foundation (poetry- from Native Species, (Michifoundation.org), publisher gan State University Press, of Poetry magazine. It is 2019). Poem reprinted by also supported by the permission of Todd Davis Department of English at and the publisher. Introducthe University of Nebraska- tion copyright © 2022 by

©2019 by Todd Davis, "Thankful Lincoln. Poem copyright The Poetry Foundation.

Community Calendar

Notices will appear in space is available. To sub- Davis at (765) 369-2085. an item, news@thecr.com.

Wednesday of each month 726-9625 or (260) 703-0534. at Chalet Village Health and Rehabilitation in the Saturday North Lounge.

AL-ANON GROUP nings, a support group for friends and families of alcoholics, will meet at 6:30 p.m. each Wednesday in the Zion Lutheran Church, 218 E. High St., Portland. For more information, call (260)

726-8229 A BETTER LIFE – BRI-ANNA'S HOPE — A faithbased recovery group for all kinds of addictions, will meet from 6:30 to 8 p.m. each Wednesday at Redkey United Methodist Church, 122 W. Main St. Come early

for a meal. For more infor-Community Calendar as mation, call Pastor Randy

STRESS AND ANXIETY

Meets each CLASS Wednesday at 2nd Chance at Life Ministries, 228 S. EUCHRE CLUB — Will Meridian St., Portland. For meet at 2 p.m. the fourth more information, call (260)

ALCOHOLICS ANONY-FAMILY MOUS — Will meet at 10 — New Begin- a.m. at Zion Evangelical Lutheran Church, 218 E. High St., Portland. For more information, call (260) 251-3336 or (260) 729-7000.

Monday

PORTLAND BREAK-FAST OPTIMISTS — Will meet at 7 a.m. for breakfast at Richards Restaurant.

BRYANT AREA COM-MUNITY CENTER Walking from 9:30 to 10:30 Monday, every Wednesday and Friday.

PING PONG — Will be

played from 9 a.m. to noon each Monday at Jay Community Center.

EUCHRE played starting at 1 p.m. each Monday at West Jay Community Center, 125 Hoover St., Dunkirk.

TAKE OFF POUNDS SENSIBLY (TOPS) — Will p.m., with the meeting at 5 p.m., at South Side Church of Christ, 1209 S. Shank St., Portland. New members welcome. For more information, call (260) 726-5924.

PREĠNANCÝ CARE CENTER — Free pregnancy testing with ongoing support during and after pregnancy. The center is located at 216 S. Meridian St., Portland. Hours are 1 to 5 p.m. Monday through Friday. For more information or to schedule an appointment, call (260) 726-8636.

Walk-ins accepted.
BREAD OF LIFE COMMUNITY FAMILY MEAL Will be served from 5:30 to 6:30 p.m. at Asbury United Methodist Church, 204 E. Arch St. in Portland. Everyone is welcome.

NARCOTICS ANONY-MOUS — Will meet at 6 p.m. each Monday at A Second Chance At Life Ministries, 228 S. Meridian St. in Portland. For more information, call Brenda Eads at (260) 726-9625 or Dave Keen at (260) 251-8792.

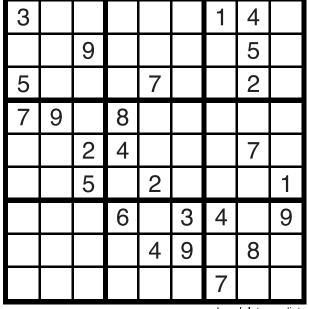
Tuesday BRYANT COMMUNITY CENTER EUCHRE — Will be played at 1 p.m. each Tuesday. The public is wel-

THE LANDING — A 12step program for those in sixth through 12th grade will meet at 5:55 p.m. each Tuesday at 2nd Chance at Life Ministries, 228 S. Meridian St., Portland. For more information, call (260) 703-0777 or (260) 726-

A BETTER LIFE – BRI-ANNA'S HOPE — A faithbased recovery group for substance abuse. Meal starts at 6 p.m. and the meeting is from 6:30 to 8 p.m. every Tuesday at the Nazarene Fellowship Building across from the Nazarene church, 249 E. Center St., Dunkirk. For more information, call Amanda Price at (765) 283

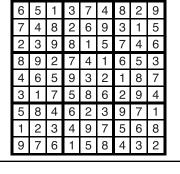
United *WE ARE THANKFUL* FOR ALL OF YOU! There is still time to donate to the 2022 Campaign! No pledge is too Big or too Small. If you would like to drop off a one-time donation at our office at 101S. Meridian St., Portland or call us at (260) 726-7010, many will be grateful! LIVE UNITED™!

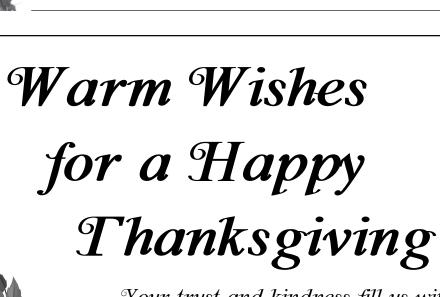




Tuesday's Solution

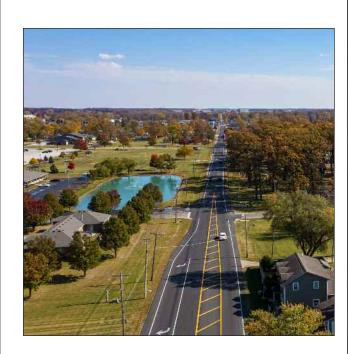
The objective is to fill a nine-by nine grid so that each column, each row, and each of the nine three-bythree boxes (also called blocks or regions) contains the digits from 1 to 9 only one time each.





Your trust and kindness fill us with gratitude, and we hope the spirit of the season fills you with joy!

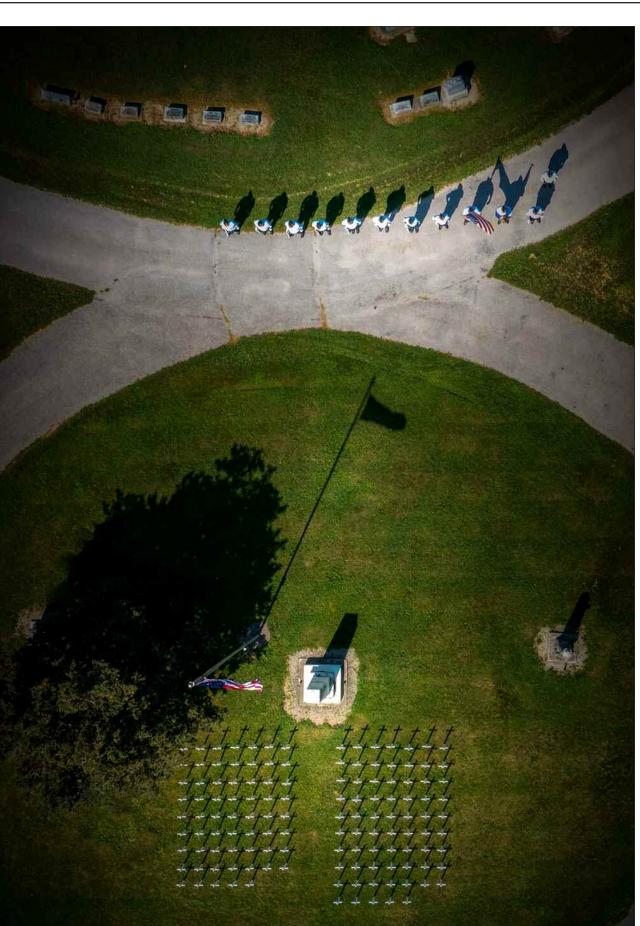




Aerial angles

The overhead perspective can take a static photo and turn it into something special. At right, the Portland American Legion Post 211 Honor Guard stands at attention during a Memorial Day ceremony in May. The honor guard members are at the top of the frame while crosses set up in the center of the cemetery are at the bottom. The shadow of the American flag appropriately fills the void in between.

Pictured above is one of the local thoroughfares entering the City of Portland. This shot of Votaw Street (Indiana 67) facing east was taken from just east of Walmart and west of Haynes Park. The pond in front of IU Health Jay can be seen on the left side of the highway.



SUPPORT OUR LOCAL BUSINESSES THIS HOLIDAY SEASON! SPONSORED BY First Bank of Berne

A 2nd chance

By LOUISE RONALD

The Commercial Review

A small group of dedicated volunteers is determined to give a second chance to people who need it.

2nd Chance at Life Ministries in Portland offers a variety of programs serving approximately 55 regular attenders and drop-ins a week.

"We work with people with addictions," said Dave Keen, who with his wife, Ashley, lives in an apartment in the building housing the ministries at 228 S. Meridian St.

The addictions the volunteers deal with go beyond drug or alcohol abuse. They have worked with sex offenders, spouse or child abusers, those with eating disorders or anxiety issues, and more.

They receive referrals from the Department of Child Services, IU Health Jay's offers various programs and an open door

Organization

Behavioral Health Unit and the parole office as well as welcoming drop-in visi-

"Everyone deserves a second chance,"

said Brenda Eads. See 2nd page 6D

Maple-mustard roasted chicken boasts big flavors

By G. DANIELA GALARZA The Washington Post

The days are shortening. the air is brisk and there are just about as many leaves on the ground as there are on the trees. As soon as the temperature drops below 50 degrees, I find myself wanting to crank up the oven. It's the season for braises and

This recipe, for a maplemustard roasted chicken, is inspired by one from the British author Diana Henry's cookbook "Simple: Effortless Food, Big Flavors." I love how thoughtful she was about this collection of recipes. The idea was to build upon the theme of her 2004 book, "Pure Simple Cooking," which she wrote shortly after having her first child.

"He cried constantly," Henry wrote in the introduction, "so I was always carrying him and had no hands free. The more elaborate cooking I'd enjoyed before his arrival went out the window. In fact, I ate takeout pizzas for quite a few weeks after his birth, often through tears as I wondered if I would ever

manage to cook again."



The idea for this maple-mustard chicken came from shortly after cookbook author Diana Henry had her first child. "I started to make dishes that were just stuck in the oven," Henry said. "I didn't mind if they took a long time to cook, only about whether they took a long time to prepare."

It's a sentiment all of my friends with young children have expressed to me. I try to feature simrecipes in this newsletter, but only working parents know what a truly simple recipe looks

"I started to make dishes that were just stuck in the oven," Henry continues. "I

didn't mind if they took a long time to cook, only about whether they took a long time to prepare. ... It has meant a lot to me that people cite 'Cook Simple' [her 2010 book] as a cookbook that really helped them. It's not because it is a book of quick food, but a book of low-effort food."

See **Flavors** page 6D





Family

2nd

Continued from page 4D She and her husband, Mike, have been involved in the ministries which began 13 years ago. At that time, programs were

run from the Church of the Nazarene.

"Some people weren't comfortable coming into the church, even through the back door,' said Brenda.

"Some of the church people weren't comfortable either,' said Dave and Mike at the same

For a while, they rented space on Commerce Street, then they heard about their current build-

Somehow or other, God got us the financing for it," Brenda said. That was in 2015. "We've been working on it ever since."

The facility includes a meeting room, an office, an eat-in kitchen, the Keens' apartment and another small apartment available for use by people just released from jail.

"It's like a halfway house, sort of," said Mike.

Those in need can use the apartment rent-free for about six weeks with certain requirements. They must attend Celebrate Recovery, a faith-based 12step program, and church services. Both are part of 2nd Chance at Life's weekly programming.

Sunday services begin with brunch at 10:30 a.m., followed by

music and worship until about noon. Monday at 6:30 p.m. is a meeting of Narcotics Anonymous, similar to Celebrate Recovery but not Christianbased. On Tuesday, ministry volunteers work with inmates at the iail. Celebrate Recovery is at 6:30 p.m. Thursday.

On Wednesday, Friday and Saturday — and during the day most days — the building is open for drop-in visitors or special programs. All activities are open to drop-ins.

"As long as the kitchen door is unlocked, people are free to come in," said Brenda. "That's any day."

There's usually coffee and something to eat.

"We want people to feel welcome and that we're glad they're here," Mike said.

"It's a safe place," said Ashley. Visitors' identities are protected.

The Keens and Eadses have chosen to forfeit their anonymity because of their roles as volunteers. No one else is named unless they choose to be. Although Ashley Keen has a

paid job as a peer coach for the Jay County Drug Prevention Coalition, her work at 2nd Chance is unpaid.

"Nobody takes a salary," said Mike. "We're all volunteers." 2nd Chance is self-supporting

through donations and grants. "There's a lot of people in this



The Commercial Review/Louis Ronald

2nd Chance at Life Ministries offers a variety of programs and assistance to those dealing with various life challenges. Pictured from left, Ashley Keen, Brenda Eads, Dave Keen and Mike Eads are among its welcoming volunteers. "As long as the kitchen door is unlocked, people are free to come in," said Brenda. "That's any day."

county that needs help," said Dave. "There's probably more than we know of." is open, "it can be a warming station or a charging station (for phones or other devices). If

"We don't save all of them. We don't even save half of them," Brenda said. "We're just here as their support system.'

they're hungry, they get something to eat. Or they can just

Ashley said when the building without God, but I think that's tion's Facebook page.

difficult," said Mike. "I think that God is the answer to this problem."

Anyone interested in volunteering or making a donation should call (260) 766-4348 or send "I suppose people can get well a message through the organiza-

HEALTHCAR

Give life with blood and plasma

Financial donations and volunteering are popular ways to give back to nonprofit organizations. However, there are many additional ways to give back, including donations that can help save lives.

Donating blood can be a worthwhile effort for someone looking to make a difference. The U.S. Department of Health and Human Services says every two seconds someone in the United States needs blood or blood products. When people think of donating blood products, they may think about donating whole blood. However, there's a need for other components, namely plasma. Here's a deeper look at what's involved in the blood and plasma donation process.

Blood versus plasma

Whole blood donations include donating all four blood components: red blood cells, white blood cells, platelets, and plasma. Whole blood is used to treat blood loss that occurs during an injury or surgery.

Patients in need of plasma may have cancer, immunodeficiencies or rare diseases that can benefit from plasma treatment. Additionally, there is a global demand for



cording to the Immune Defi- at least 110 pounds. ciency Foundation. One patient who needs Ig for a year requires 130 to 1,200 plasma donations to procure enough plasma.

Plasma is separated from whole blood, and there is not enough plasma in the whole blood supply to cover the demand for whole blood as well as plasma separately.

Eligibility

Donors must meet some eligibility requirements, according to the American Red Cross.

Blood: Blood can be donated once every 56 days. Individuals must be in good

such as immunoglobulin, ac-most areas, and must weigh

Plasma: All blood give plasma, but only AB plasma type is universal. People with AB blood are considered elite plasma donors. Plasma can be donated once every 28 days. Good health is required and donors must be at least 17 years old and weight no less than 110 pounds.

Donors also can donate red blood cells and platelets separately from whole blood or plasma. There are different eligibility requirements for these blood components.

Time commitment It takes roughly 60 minutes to make a whole blood donation, says HHS. Plasma donation wait times can vary. An initial donation can take about two hours, while subsequent donations may be 90

Benefits

Apart from the feeling of satisfaction from helping others, donating blood can help save the lives of up to three people. Since plasma donations are so important, and there is a greater time commitment to donation, some plasma donors are financially reimbursed.

Preparation

Individuals interested in donating blood products are urged to maintain a healthy lifestyle. Twenty-four hours before the appointment, the American Red Cross recommends drinking nine to 13 cups of water, and an additional two cups prior to the donation. Meals full of iron and protein are essential, and caffeine, alcohol, tobacco, and fatty foods should be avoided.

Donating whole blood, plasma and other blood products can make a difference in the lives of many. Visit www.redcrossblood.org to learn more about becoming a blood donor.

Flavors

that doesn't require too much hands-on time, but delivers satisfying flavors.

Here, you'll make a butter, maple syrup and mustard mixture. It gets lightly brushed on the bird before going into the oven, and then thickly brushed on just before the bird comes out. You end up with a burnished, tender and almost sticky chicken thanks to sweet-and-savory sauce.

For Henry's recipe, the bird is roasted with fresh figs. Where I live, fresh figs are hard to get, so I tried this with a hardy combination of onions and carrots. They roast beneath the chicken, catching its juices, for a one-pan meal that takes just 15 minutes to put together, and 45 to cook.

The one tricky part of this recipe is spatchcocking the chicken. If you've never done it before, I'll general explain the method (it's also described in detail below). I like to use kitchen shears to cut out the backbone. Then, I flip the bird and press down on its breastbone, which allows it to lay flat. This helps it cook much more quickly. If you're pressed for time, ask your supermarket butcher to do this part for you.

recommends Henry serving this with a grain such as brown rice, bulgur or freekeh cooked with finely grated orange zest.

Maple Mustard **Roasted Chicken** Active time: 15 minutes |

Total time: 1 hour

4 servings

Maple syrup and mustard give this roasted chicken lots of flavor – and help it form its own gravy at the bottom of the pan in this recipe adapted from British cookbook author Diana Henry. Spatchcocking the chicken removing the backbone and flattening it — helps it cook faster and more evenly. (You can do this yourself,

or have a butcher do it for you.) Henry serves her chicken with roasted and glazed figs, which are lovely, if you happen to have an easy supply. In this version, it's roasted atop onions and carrots, but feel free to use chopped potatoes, sweet potatoes, apples, squash or any other hardy vegetable as a base.

No maple syrup? Use honey or brown sugar instead.

Want to skip the butter? Olive oil works fine.

Don't care for chicken? Try this with a pork loin, which will take much less time to cook.

If you don't eat meat, I would brush this marinade on portobello mushroom with the onions and carcaps. Roast the carrots and rots on the side.

Continued from page 4D onions until they're barely That's the ticket: Food tender before adding the mushroom caps to the pan.

Ingredients 1 bunch small carrots (1

pound total), trimmed, scrubbed and very roughly chopped

2 small yellow onions (10 ounces total), cut into eighths

1 tablespoon olive oil 2 tablespoons unsalted

butter, melted 2 tablespoons Dijon mus-

tard tablespoons maple

syrup tablespoon finely chopped fresh thyme or

rosemary leaves One $(3 \ 1/2$ - to 4-pound)

whole chicken 1 teaspoon fine salt, plus

more as needed

1/2 teaspoon freshly cracked black pepper, plus more as needed

Directions

Position a rack in the middle of the oven and preheat to 425 degrees.

Spread the carrots and onions on a large, rimmed baking sheet. Drizzle with the oil and toss until lightly coated.

In a small bowl, use a pastry brush to combine the melted butter, mustard, maple syrup and chopped thyme or rosemary.

Spatchcock the chicken: Set the chicken, breast side down, on a cutting board. Remove the giblets, if included. Using sharp kitchen shears, cut along both sides of the chicken's backbone to remove it. Turn the bird breast side up and use the heels of your hands to press down on the breast bone, flattening it slightly. Trim excess fat, if desired. Pat it dry and season it on all sides and in all crevices with salt and pepper. Lay it over the vegetables on the baking sheet, breast side up. Lightly brush the chicken all over with the maple-mustard mixture and slide it into the hot oven, with its legs facing the back of the oven.

Roast the chicken for 30 minutes, or until it begins to brown. Using tongs, toss the vegetables so they brown evenly. Baste the chicken heavily with the maple-mustard mixture, then roast for 5 minutes. Baste it with the remaining maple-mustard mixture, and then roast for another 5 to 10 minutes, or until a thermometer inserted in the thickest part of the thigh reads 165 degrees and the juices run clear. Let the chicken rest for 5 to 10 minutes before carving. (To avoid contaminating your cooked bird, do not apply any more of the maplemustard mixture once your bird is fully cooked.) Serve

John Cascio, DDS



(260)726-7006

contact@casciofamilydentalcare.com 110 W. North St. Find us on Facebook Portland, IN 47371



Malcolm C. George D.D.S. • 112 N. Ship St., Portland, IN • (260) 726-4710



Two Convenient Locations to Serve You:



Evening 111 West North Street

Portland, IN 47371 (260) 726-6828 Available 953 East Washington Street

Winchester, IN 47394 (765) 584-3665 Toll Free: 1-888-222-0130 Appointments

Live Free From Pain!

www.adamsptservices.com



DAVID A. FULLENKAMP, O.D. OPTOMETRIST DRF.DAVE@GMAIL.COM

ABBY E. SMALL, D.D. OPTOMETRIST DRF.ABBYSMALL@GMAIL.COM

N MERIDIAN STREET PO Box 1268 PORTLAND, IN 47371

PHONE: 260-726-4210 FAX: 260-726-9347

MON 8-5 TUES 8-7 WED 8-5 THURS 8-7 FRI 8-5

"Working as a team providing

excellent dental care for you"

Earthen Treasures, Inc. Natural Food Market * Since 1982

Discovering the Wisdom of Nature... Vitamins, Herbs 🛞 Groceries, Deli, Cafe´ Mon thru Fri 10-5:30, Sat 9-1 ★ Phone 260.589.3675

Personalized Professional Service, Nutritional Information, Holistic Instruction 906 N HWY 27, P.O. BOX 331, BERNE, IN 46711 800.292.2521 ★ info@earthentreasures.net ★ Fax: 260.589.8053

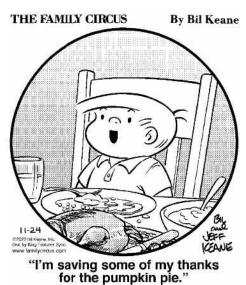
earthentreasures.net Linda K. Gifford, Owner/NC ★ Sarah Corral, CNC



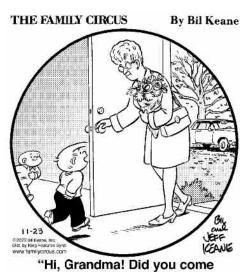
Thomas M. Banta, D.D.S.

> Family Dentistry Canterbury Lane 1413 West Votaw Street Portland, IN 47371 (260) 726-7822 www.drtombanta.com









through the woods and over the river to get here?













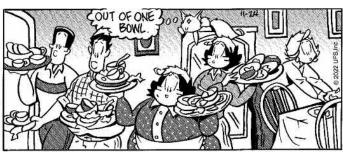






IT'S REGAL













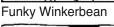


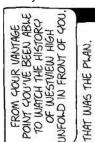








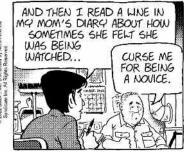


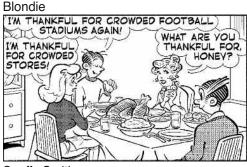
























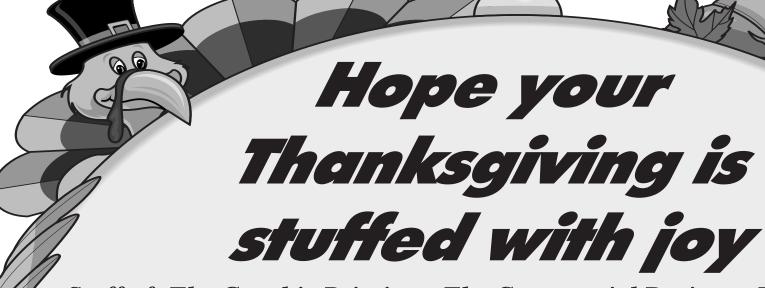












Staff of: The Graphic Printing • The Commercial Review • The News and Sun

We're All Set to Celebrate!

Happy
Thanksgiving
From Our
Entire Staff
Baird-Freeman
Funeral Home

As we gather round to give thanks this year, we're especially grateful to our fine customers for your loyal patronage and kindness. We wouldn't be where we are without your support, and we appreciate your trust in us.

Jay County Monuments

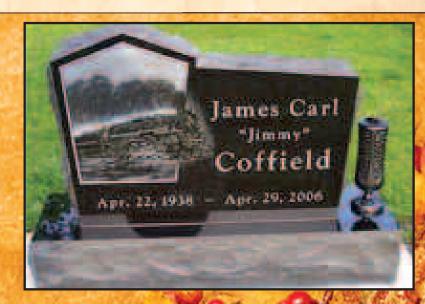
Located in the Baird-Freeman Funeral Home. Steve Prescott, Sales Representative, has over 30 years of sales and service experience.

Providing FREE quotes and answers to your questions.

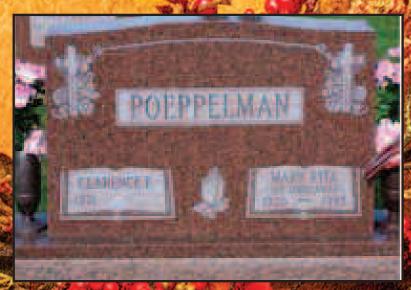
We are a proud distributor of Edwin F. Nikol, Inc. Monuments.

260-726-7171









It's not a day in a life, but a life in a day.