

Medal of Honor is awarded

By Amanda Miller
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On Friday, Feb. 21, the Obama administration announced the names of 24 Medal of Honor recipients that had been previously overlooked.

One of those recipients will be Sergeant Jack Weinstein of St. Francis. On March 18, his widow, Nancy Weinstein, and daughter, Judy Ewing, will travel to the White House to accept the Medal of Honor for Weinstein. He died in 2006, and is being honored posthumously.

The White House wrote in a statement, "Each of these Soldiers' bravery was previously recognized by award of the Distinguished Service Cross, the nation's second highest military award; that award will be upgraded to the Medal of Honor in recognition of their gallantry, intrepidity and heroism above and beyond the call of duty."

Sergeant Jack Weinstein will receive the Medal of Honor for his courageous actions while leading 1st Platoon, Company G, 21st Infantry Regiment, 24th Infantry Division in Kumsong, Korea, on Oct. 19, 1951.

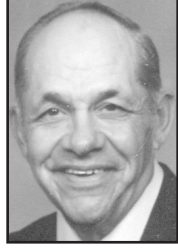
According to the Army's Medal of Honor website, when Weinstein's platoon came under attack

in Korea, he volunteered to stay back and provide cover while his men withdrew from their positions.

Weinstein killed six enemy combatants and, after running out of ammunition, used enemy grenades around him to keep the enemy forces back. Weinstein held his position until friendly forces moved back in and pushed the enemy back.

Jack was born in Lamar, Mo., on Oct. 18, 1928. He was drafted in the U.S. Army in 1950. After a year and a half in Korea, Weinstein returned home, married and settled in St. Francis.

In addition to the Medal of Honor, Weinstein received the Distinguished Service Cross (this award will be upgraded to the Medal of Honor on Mar. 18), Purple Heart with one Bronze Oak Leaf Cluster, National Defense Service Medal, Korean Service Medal with two Bronze Service Stars, Presidential Unit Citation, Combat Infantryman Badge, United Nations Service Medal, and Republic of Korea-Korean War Service Medal.



Weinstein

Man charged in Cheyenne County

By Amanda Miller
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A former St. Francis resident was brought back to Cheyenne County this week to make a first appearance in the Cheyenne County District Court.

Terrance Demont Cooks appeared before District Magistrate Judge Robert Van Allen on Monday, Feb. 24. Cooks appeared alone, without an attorney. Karan Thadani, Cheyenne County attorney, represented the prosecution for the state of Kansas.

The 40-year-old man is being charged with two counts of aggravated criminal sodomy, and two counts of aggravated indecent liberties with a child under the age of 14.

Under Jessica's Law, the required term of imprisonment is

life with a minimum term of no less than 25 years and a fine not to exceed \$500,000.

Cooks did not enter a plea at this time.

Cooks is also being charged with aggravated criminal sodomy in McPherson County, where there is a June trial scheduled. There is a felony warrant in Colorado Springs, Colo., written for full extradition as well.

Due to the warrant in Colorado Springs, the court set an "own recognizance" bond in the amount of \$250,000, with the condition that Cooks wear a GPS monitor and have no contact with the victims or witnesses in this case.

The date for the preliminary hearing was set for March 6 at 10 a.m.



BRIANA VANDIKE is showing off her people skills to a passerby while Dana Wright and Kendra Hespe wait for customers. Times staff photo by Norma Martinez.

Girl Scout cookie sales have kicked off

By Norma Martinez
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Saturday was the official kick-off day for Bird City's Girl Scout cookie sales. Grace Wright, Kinley Havel, Briana Vandike, Isabelle Hespe and Nellie Hespe set their table up in front of HomeTown Market displaying and selling Girl Scout cookies for their third year. Emily Serrano is participating but not present.

The girls appeared to be having lots of fun selling cookies, with the assistance of their leaders Dana Wright and Kendra Hespe. They are earning badges, money to pay for the badges, and learning five basic skills:

Goal setting; together they set team goals as to what they will do with the money they earn.

Decision making; by deciding how many boxes of cookies they want to sell, agreeing what to use this money for, and learning how to solve problems such as, what to do if one of the girls is sick and can't participate but would if she could.

Money management; budgeting their spending.

People skills; smiling, introducing themselves to strangers, and getting them to help them by buying cookies from them.

Business ethics involved in es-

tablishing a good business so customers will repeat buying from them in the years to follow.

Having 12 kinds of cookies to select from, they must assist their customers in selecting the ones they like best. These cookies bear the trade mark names of: Thin Mints, Samoas/Caramel deLites, Peanut Butter Patties/Tagalongs, Lemonades, Trefoils/Shortbread, Do'sidos/Peanut Butter Sandwich, Savannah Smiles, Thanks-A-Lot, Dulce de Leche, Cranberry Citrus Crisps, Chocolate Chip Shortbread, and Thank U Berry Munch.

Cookie sales have been the Girl Scouts means of making money for their groups since 1917. They started by baking cookies in the kitchens of mothers who volunteered as technical advisers and assisted them in selling them.

In July of 1922, the American Girl magazine published by the Girl Scout National Headquarters published an article written by Florence E. Neil, a local director in Chicago, Ill., on their cookie sales. She included a recipe which Mrs. Neil gave to 2000 girl scouts. This basic recipe can be found on the website; www.girlscouts.org/cookies/history. The cost of making this recipe was 26 to 30 cents and the troops sold them for 25 to 30 cents per dozen.

From the 1920s and 1930s, these scout home-produced cookies were packaged in wax paper bags, sealed with a sticker, and sold door to door for 25-35cents per dozen.

In 1933, the Philadelphia Council of Girl Scouts baked and sold their boxed cookies in gas and electric company windows, selling them for 23 cents per box, or \$1.24 for six boxes. This began the development of marketing and business skills for the local Girl Scout councils, and the Philadelphia Council was the first council to sell commercially baked cookies.

In 1935, the Girl Scout Federation of Greater New York developed their own die for establishing the trefoil shaped cookies, and boxing them in boxes developed specifically for the Girl Scouts. In 1936, a license was obtained with this first commercial baker, and they were sold nation wide. By 1937, more than 125 Girl Scout Councils were conducting cookie sales.

During World War II in the 1940s, sugar, flour, and butter were scarce, so the scouts sold calendars instead. When the war ended, they resumed the cookie sales, and by 1948, 29 bakers were baking cookies for the Scouts.

In 1951, the three most popular varieties of cookies today were established: Peanut Butter Sandwich, Shortbread, and Chocolate Mints. The girls then started selling these cookies in the newly developed shopping malls.

With the 1960s Baby Boomers, Girl Scout memberships expanded, and 14 licensed bakers were making these cookies. These bakers were wrapping them in printed aluminum foil and cellophane for protection, and to preserve their flavor.

By 1978, the bakers streamlined the design and packaging to produce the same designs, and Saul Bass created the Girl Scout logo still used on the boxes today.

In 1982, seven varieties of cookies were being baked, and in the early 1990s, low-fat and sugar-free cookies were introduced, but soon discontinued for low sales.

Girl Scouts of the United States of America began offering official, age-appropriate awards to the scouts, including the present Cookie Activity pins and patches earned by the individual scouts for participating.

During the fall of 2000, the present bright colored boxes were designed for the 12 varieties produced by two licensed bakers.

Banquet draws large group

By Norma Martinez
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On Friday evening, the Wesleyan Fellowship Hall was packed

with close to 150 adults and children for their annual Sweetheart Banquet. Many first-time guests were in attendance as guests of

the regular attendees.

In 2011, Cort Antholz and Clint Bursch surprised the crowd with their Cajon Boil, and this year's meal was just as astounding, with a whole-hog roast. The hog was cooked to perfection over the large spit cooker provided from Jerry's Super Shop in Benkelman.

Cort and Clint were assisted with the cooking by Nathan Sowers, Justin Black, and Jared Douthit.

The pork meat was complemented with coleslaw, green beans with bacon, corn bread with honey butter, and frosted apple pie squares with ice cream for dessert.

The tables were decorated with red lanterns and other Valentine red decorations. Three different sizes of jars were filled with Valentine candies, red hearts, and candy kisses. Ivan Kemp guessed the closest on the small jar containing 285 pieces, Casey Vandike won the middle size jar with 491 pieces, and Hal Antholz took home the large jar containing 592 pieces.

Lots of invited guests were in attendance to provide fellowship with the regular attendees, and everyone went home feeling happy that they braved the cold weather to attend this annual event.



CORT ANTHOLZ and Jared Douthit are preparing the roasted hog for slicing while Clint Bursch looks for a small piece to test it out. Times staff photo by Norma Martinez.



DALTON ENFIELD the magician did lots of magic tricks with a deck of cards as he entertained the ladies and gentlemen at the Legion Hall.

Times staff photo by Norma Martinez.