

Couple exchanges wedding vows

Kodi Samler-Lauer and Darren Workman, both of St. Francis, were united in marriage on Sept. 20, 2008, by Reverend Morita Truman at the United Methodist Church in St. Francis.

Kodi is the daughter of Gerald and Dawn Lauer, St. Francis; and the late Raymond Samler. Darren is the son of Steve and Tami Workman, St. Francis.

The bride was escorted down the aisle by her father. She wore a satin-corset ball gown with beaded-lace appliques, organza chapel-length pick-up skirt, and lace-up back. Her veil was fingertip length with corded edge and tri-pearl clusters. Her tiara was silver featuring rhinestone scroll detail with crystals and pearls. She carried a bouquet of red roses with pearl accents.

The maid of honor was Amber Cooper, Kearney, Neb. The bridesmaids, Tanya Workman, Wray, Colo., sister of the groom; Kandeé Raile, Goodland, and Dana Rose, St. Francis, wore apple-red floor-length dresses of their choice. They carried bouquets of white roses with pearl accents.

The flower girls were Alex Lauer, Parker, Colo., and Matilynn Smull, St. Francis, cousins of the bride. Alex wore a white dress with beading and appliques, a silver tiara and carried a white basket filled with red rose petals. Matilynn's dress was white with satin embroidery, scattered pearls and satin ribbon trim; she carried a bride doll and wore a jingle anklet at her bare feet complete with red-painted toes.

The groom wore a black tuxedo with a white vest and white tie. A red rose boutonniere completed his look.

Reid Frohlich, Wichita, served as best man. Groomsmen includ-

ed Tyler Lauer, brother of the bride; Beau Workman, brother of the groom and Mike Workman, cousin of the groom; all of St. Francis. They wore black tuxedos with an apple-red vest and tie complete with a white-rose boutonniere.

Jordan Smull, St. Francis, cousin of the bride, wore a black tuxedo to match the groomsmen. He carried the rings on an apple-red satin pillow. He only escaped from his duties once, however, he was very sneaky and said, "I walked real slow so nobody could see me."

Grandparents of the bride are Dan and Dottie Stang, Roger and Darlene Lauer, St. Francis, Jack and Iona Maupin, Haigler, Neb., and the late William Samler, Rube and Cheryl Ahrens, Arapahoe, Neb. Great-grandparents are Ruth Petitjean, Arapahoe, Neb., and Louise Sawyer, St. Francis.

Grandparents of the groom are Charles Workman, St. Francis, and the late Nadine Workman, Larry Schnabel and Janice Schnabel, Trenton, Neb. Great-grandparent is Iva Schnabel, Federal Heights, Colo.

Ceremony music was provided by Chris Bracelin and pianist Althea Lebow, both of St. Francis.

Candle lighters were Trista Smull, St. Francis, and Danielle McAtee, Indianapolis, Ind., cousins of the bride.

Ushers were Toby George, Denver, Colo.; Brad Smith, Wichita, Justin Carpenter, St. Francis and Alex Tafoya, Olathe, cousin of the groom.

Guest book and gift attendants were Brittany Boggio, Goodland, and Aubrey Kehlbeck, Hays, cousins of the bride.

Mickey Ann Kriegh, Fort Morgan, Colo., and Bailee Stang, McCook, Neb., both cousins of



Mr. and Mrs. Darren Workman

the bride, handed out rice bags.

The bride's personal attendants were Darci Kehlbeck, Bird City, aunt of the bride, and Deanna Kriegh, Fort Morgan, aunt and Godmother of the bride. Deanna also served as personal attendant to the groom.

The floral arrangements on the altar were designed by Sandy Smull, St. Francis.

Mr. and Mrs. Workman left the church in style riding in a Mustang, owned by Matt Smull, St. Francis, cousin of the bride. They were escorted by the groomsmen on their Harley Davidson motorcycles. The bridesmaids followed the couple in a Mustang convertible owned by Rick and Deanna Kriegh, Fort Morgan, uncle and aunt of the bride.

The dinner and dance was held at the Cheyenne County Fairgrounds. The tables were covered with black and white cloths and decorated with beaded garland and candles. Many white balloons with streamers were

floating along the ceiling and the white lights surrounding the room created perfect ambiance.

The four-tier cake was made by the bride's aunt, Darci Kehlbeck, Bird City, and her grandmother, Dottie Stang, St. Francis. It was decorated with pearls, red roses, white stephanotis and greenery. The chocolate and white sheet cakes were prepared by Shirley Zwegardt, St. Francis.

Hosts were Greg and Maribeth Lauer, Fort Morgan, and Rick and Linda Morris, Haigler, , uncles and aunts of the bride.

Dinner coordinators were Tammi Sherlock, Carla Lampe, Susan Hobrock and Shelly Culwell, all of St. Francis.

Cake servers were Brandi Jones and Mande Jensen, St. Francis, and Nikki Hamrick, Casper, Wyo.

Music was provided by DJ Scott King, Goodland.

Following a honeymoon to Branson, Mo., the couple is at home in St. Francis.

Couple sets date

Mr. and Mrs. David Sowers of St. Francis, are happy to announce the engagement and approaching marriage of their son, Jared Sowers of Independence, Mo., to Brook Kennedy of Kansas City, Mo.

Jared is a 2001 graduate of St. Francis Community High School. He currently works for Neil Harris Heating and Cooling as a H-Vac installation supervisor.

Brook is the daughter of Steve Kennedy of Boonville, N.C., and Vickie Royall of Statesville, N.C. She graduated with the class of 1999 at Statesville. She currently works with Teen Challenge Ministries in Kansas City, Mo.

A Jan. 10 wedding is planned in Kansas City, Mo.



Kennedy and Sowers

Many attend seminar

Jehovahs Witnesses from 18 congregations in this area attended a special two-day Bible educational seminar on Nov. 8 and 9, at Hastings, Neb. city auditorium. The assembly carried the theme, "Keep Conquering the Evil with the Good" (Romans 12:21) Visiting speaker, Gene Fields, a staff member of the Watchtower Bible and Tract Society, was the feature speaker. He gave discourses on the topics "For-

tified to Conquer the Evil With the Good," "All Evil Soon To End" and "Strengthening Our Faith to Conquer the World." The program dealt with how to deal with things in the fields of technology, entertainment and education that may be a danger to Christians.

Dan Lucas, the presiding overseer of the Goodland congregation, stated that there were 925 delegates in attendance.

Moments With Mila

Serving a safe Thanksgiving Day dinner

By Mila Bandel
County Health Nurse



Thanksgiving dinner is a special time of year to enjoy turkey, stuffing, breads, vegetables, desserts and other foods in the company of loved ones. Occasionally, in the rush to prepare for the arrival of lots of family and friends, important food safety practices can go unnoticed.

It is very important to remember to handle the food safely not only when cooking and preparing, but also with the handling of the leftovers. The Kansas Department of Health and Environment recommends safe food preparation.

Most raw poultry is already con-

taminated with campylobacter bacteria at the time of purchase. Washing your hands before and after handling raw turkey will help prevent you from contaminating other foods with raw juices that would otherwise still be on your hands. Keeping counters clean at all times is also important in preventing food borne illness.

The safest way to thaw turkey and other poultry is in the refrigerator — 24 hours for each 5 pounds of poultry. The original bag should be intact and the turkey should be placed on the lowest shelf in the refrigerator

to reduce the chance of raw juices contaminating other food in the refrigerator. Thawing can also be done safely and more quickly by completely submerging the turkey in a sink filled with cold water. Change the water every 30 minutes or place the frozen turkey under cold water until thawed. Do not thaw at room temperature or defrost on the kitchen counter — these methods allow the growth of bacteria that can cause food borne illness.

Proper cooking temperature is the best way to assure safe poultry. Always cook turkey at temperatures of at least 325 degrees. Slowly cooking turkey or any meat at lower temperatures allows harmful bacterial growth that can cause illness. Insert a meat thermometer in the thickest portion of the turkey, being careful not to touch bone or the pan. Cook your turkey to at least 165 degrees to kill bacteria.

Do not leave cooked turkey on a counter or in an oven to cool. Refrigerate the leftover turkey immediately. First, slice the turkey or cut it into small pieces, place in shallow pans and cover after it has cooled. Leftover turkey and stuffing should be used within four days. Any leftover foods may be frozen for four to six months. Be sure to reheat all leftovers to at least 165 degrees.

Fun Facts

- The ancient Egyptians slept on pillows made of stone.
- The wood stork, also known as the wood ibis, is the only true stork native to the United States.
- Prior to Cornelius Vanderbilt's donation of \$1 million in 1873 Vanderbilt University was known as Central University.
- In 1853, William R.D. King became the first vice president to take the oath of office in a foreign country. He was sworn in in Cuba.
- During her lifetime, the novelist Jane Austen had difficulty finding a publisher. As a result, two of her works - Northanger Abbey and Persuasion were not published until after her death.

Student is selected to receive key award

Katherine Jones has been selected to receive the 2008 Kansas 4-H Key Award.

This award is unique to Kansas 4-H and is given to recognize leadership, citizenship, and service to 4-H programs and community. Recipients are selected through an application and evaluation process.

This Award was introduced in 1952 and is given annually. The goal is to encourage young people to explore opportunities for community service and develops leadership skills.

The 4-H award is underwritten by the Farm Credit Associations of Kansas and the Kansas 4-H foundation.

Katherine is a member of the Pleasant Hill 4-H Club in Cheyenne County. She is the daughter of Daniel and Karen Jones.



Jones

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RAWLINS COUNTY, KS LAND AUCTION

1040 +/- Acres, Cropland, Grassland & Improvements
Friday, December 5, 2008 @ 10 a.m.

Auction Location: Columbian Hall, Atwood, KS
Land Location: From the intersection of U.S. Hwy. 25 & 36, go 11 mi. North on Hwy. 25, then 1/4 mi. East to improvements on Tract 1.
Sellers: Caroline M. Peterson, Revocable Trust

TRACT 1: A tract of land located in the SE 1/4 of SW 1/4 of 8-1-33, approx. 10 ac. grassland m/l with 1457 sq. ft. home w/full basement, 40' x 64' steel building & other outbuildings.

TRACT 2: SW 1/4 of 8-1-33, less Tract 1, consisting of approx. 139.49 ac. cropland.

TRACT 3: Combination of Tracts 1 & 2

TRACT 4: NE 1/4 of 8-1-33, consisting of approx. 153.49 ac. cropland.

TRACT 5: NW 1/4 of 9-1-33, consisting of approx. 144.33 ac. cropland, 11.49 ac. grassland.

TRACT 6: NW 1/4 of 17-1-33, consisting of approx. 106.63 ac. cropland, 47.74 ac. grassland.

TRACT 7: S 1/2 of 18-1-33, consisting of approx. 284.78 ac. cropland, 11.94 ac. grassland.

TRACT 8: E 1/2 of NW 1/4 of 24-1-34, consisting of approx. 67.13 ac. cropland, 10.89 ac. grassland.

For complete sale bill visit our web site at: www.gladrealestate.com
For additional information and a tour of the land, contact Rocky Hayes at:

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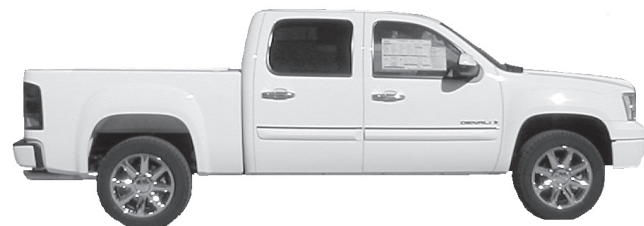
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