The two Cancer Bridge groups Frisbie. finished the season with potluck dinners and card parties in May.

The mixed couple group met on Monday, May 11, at the Cheyenne Manor while the Ladies bridge group held their potluck on Wednesday, May 6, also at the Cheyenne Manor.

were Billie and Gerri Lampe, Ken Mary Bierig, Lois Leydig and Arand DeEtta Knorr, Dale and Mary lene Walz, Betty Jean Winston and Rath, Tim and Margaret Poling, Dolores Kincheloe, Ethyle Roelfs John Bartlett and Betty Jones, and Joyce Thompson and Betty Joyce Thompson and Raedell Winston, Rick and Linda Rog-

Tim and Margaret Poling took high and Dale and Mary Rath, second high.

The Ladies bridge group was composed of the following pairs: Margaret Shay and Elaine Kehlbeck, Gladys Cook and Joan Wellman, Betty Jones and Marga-Playing in the mixed couples ret Poling, DeEtta Knorr and Rose Louden and Eilene Nolan.

Dolores Kincheloe and Betty ers, Dolores Kincheloe and Betty Jean Winston placed high while Jean Winston, Neil and Nancy Lois Leydig and Arlene Walz McCumber and Floyd and Helen placed second high.

Obituaries

Lindon C. Montgomery Oct. 23, 1943 - May 29, 2009

McDonald farmer and banker, and Rawlins County civic leader, died Friday, May 29, 2009, at his home near McDonald.

A lifelong area resident, he was born Oct. 23, 1943, in rural McDonald to Burl and Nellie (Pickett) Montgomery. He started school in McDonald and graduated from Atwood High School and Fort Hays State University, where he was president of his fraternity.

On Dec. 27, 1969, he married Diane McGuckin in Kansas City, Mo. They raised wheat, sheep and three sons on the family farm. At the same time, he worked at the People's State Bank in McDonald, retiring as branch manager.

and had served as president of the Kansas Sheep Association. He had been a member of the Cheylin School Board, serving McDonald and Bird City, and was a board member of the ACE Foundation and Rawlins County Economic Development. He had been an elder of the McDonald Federated

Lindon C. Montgomery, 65, a County Farm Bureau and Farm Bureau district Leader of the

> He was preceded in death by his parents and a brother, Danny Montgomery of Slidell, La.

He is survived by his wife, of the home; three sons, Jeff (Ginger) Montgomery, Abilene, Texas; Mark (Catina) Montgomery, Denver; and Brad (Misty) Montgomery, Oklahoma City; two brothers, James Montgomery, North Little Rock, Ark., and Denis Montgomery, Poplar Bluff, Mo.; two sisters, Connie Bretz, Dighton, and Monti Montgomery, Fort Wayne, Ind.; and seven grandchildren.

Memorial services will be at 10:30 a.m. Tuesday, June 2, 2009, Montgomery was a member at the church, with Pastor Mark Adams officiating. Private inurement will be later. No visitation.

The family suggests donations to the Lindon Montgomery Memorial Scholarship fund. These may be left at Farmers Bank and Trust in Atwood, or at Peoples State Bank in McDonald or Colby.

The Harrison Chapel of Colby Church, president of the Rawlins was in charge of arrangements.

Vonda Gayleen Doak

Jan. 30, 1933-May 23, 2009

Bryan Lincoln General Hospital East in Lincoln,

Neb. She was 76 years old Vonda was born on Jan. 30, 1933, in Mc-Donald, Kan., to Sewell Willis and Mary Ellen (Buck) Davis. She attended school in Mc-

education diploma in McCook. On Aug. 30, 1949, she married Wayne Claude Doak in McDonald. To this union six children were born, Stanley Wayne, San-

dra Wynne, Steven Willis, Sidney Warren, Spencer Ward and Shonda Wyleen. They lived in several states including Texas, Mississippi, Kansas and the Dakotas where Wayne worked for a crew building eleva-

tors. Vonda made many friends in every state they lived. Eventually, they made their home in McCook in the 1960s where Vonda was a busy mother and homemaker.

Vonda loved to spend time with and great-grandchildren and was proud of all their accomplishments. She also enjoyed writing poetry, china painting, ceramics and having a camera ready for tak-

ing pictures at all occasions. Because of her health problems,

Barbara Parker

Bier's Hometown Store

Bruce & Sharon Feikert

Carl and Kate Jenkins

Cheyenne Lumber Co., Inc

Common Threads Quilt Guild

Bumper to Bumper

Carl Hendricks

Coleen Applegate

Dale & Deb Patton

Diamond R Bar

David and Dawn Fry

Eddy & Sherry Schultz

Goodell Greenhouse

Gordon & Betty Orth

Gordon & Carol Ross

Greg & Julie Wolters

Hilltop General Store

John Bartlett

SF 5A-23 .indd 1

Grace Flying Service, Inc.

Elmer & Dorothy Kellner

Frewen Insurance Agency, Inc.

Glenn & Louanne Isernhagen

Chelly Moore

Vonda Gayleen (Davis) Doak Vonda moved to Lincoln where died Saturday, May 23, 2009, at she was living at the time of her death.

her parents, Sewell and Mary Ellen Davis; her oldest son, Stanley, who was killed in the Vietnam War; infant sister, Minnie Julia; four brothers, Keith and Verle in infancy, Vance and Verlyn; and three great-grandchildren in in-

mert of McCook.

Memorials may be given in her all of her children, grandchildren, name. Friends may send words of condolences to www.carpenterbreland.com.

> Funeral services were held Fri-Cemetery.

Preceding her in death were

Cook: two daughters. Sandra and Donald and attained her general husband, Mike Budzinski, of Lincoln and Shonda and husband, Stu Grant of Culver City, Calif.; three sons, Steven Doak and special friend, Linda George, of Denver, Colo., Sidney Doak and wife, Sue, of McCook, and Spencer Doak and wife, Tammy, of Lincoln; 16 grandchildren and 14 great-grandchildren; one brother, Loris "Vernon" Davis and wife, Roberta, of Kanopolis; two sisters, Caroline Lawson of Bartley, Neb., and Ruth and husband, Ernest Kidwell, of Hastings, Neb.; numerous nieces, nephews, cousins and relatives; and devoted friend, Linda Lem-

day, May 29, at Carpenter Breland Chapel with Don Murphy officiating. Burial was in Memorial Park

Sawhill Diamond Jubilee

Thank you to all who bought a balloon

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Stuart's Jewelry

Tim & Robin Burr

Tim & Robyn Raile

Krien Steel (Ron, Janice & Wade)

Morrow's Garage (Norman Morrow)

Parkhill Restaurant & Lounge

St. Francis Junior Girl Scouts

St. Francis Sand & Redi Mix

Thomas and Sandra Bandel

St. Francis Tire & Service

Sainty Stitches Fabric & Yarn Shoppe

Steve, Jean Ann, Jenna & Jessica Confer

L&W—Andrist Insurance Agency, LLC



SAYING GOODBYE. Dave Meyer (left) enjoys a cookie with Dan Stang during a reception for him. Mr. Meyer is retiring after 46 years of changing tires.

Herald staff photo by Karen Krien

Survivors include her husband of 59 years, Wayne Doak of Mc-

Obed N. Saint-Louis, M.D. has joined the medical staff of Goodland Regional Medical Center and Goodland Family Health Center.

Dr. Saint-Louis will begin seeing patients at the Family Health Center on June 1. A community reception to welcome the doctor to Goodland is planned from 5 to 7 p.m. on Thursday, June 18, at the Goodland Family Health Center, 106 Willow Rd.

'We are very happy that Dr. Saint-Louis is joining the providers at Goodland Family Health Center," said Lynn Hoelting, Family Health Center administrator. 'The addition of another family practice physician further adds to the diversity of choices available in Goodland and will increase the availability of services for our pa-

Dr. Saint-Louis received his



Walter & Evelyn Ellis

Gary & Carol Rogers

Jeff & Sharon Olofson

Yost Farm Supply

Marie Holzwarth

Sandra Smull

Schultz's LTD

Warren Cook

Bonnie Cram

Shay Realty, Inc.

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Knodel Funeral Home

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United Methodist Thrift Store

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St. Francis Federated Music Club

Cheyenne County Development Corp.

Gloria Cassidy (Ben, Tate & Cassidy Busse,

Ross Manufacturing

Western Auction & Real Estate

Classy Classic Red Hat Club

American University of the Caribbean in Plymouth, Montserrat, and completed his residency in family medicine at the University of Kansas Medical Center in Kansas City. He also completed an internship in the Department of Family Medicine at the Detroit Medical Center. Before entering the medical profession, he earned a degree in chemical engineering at Kansas State University and

Company in Denver.

doctor of medicine degree at the Along with his training in family medicine, Dr. Saint-Louis is also interested in emergency medicine and completed course work in pediatric emergency medicine as well as trauma. He worked as an emergency room physician at Mercy Hospital in Independence, as well as at Atchison Memorial Hospital. He most recently practiced Family Medicine at Decatur Health System in Oberlin.

- Cooking with Peg-

Herald staff photo by Karen Krien

By Peggy Horinek phorinek@nwkansas.com

For the past week I have been visiting family and friends in Joplin, Mo., which is where I am originally from. My sister-in-law, Dorothy Martin, is an excellent cook and gave me several recipes. The pickle recipe is a very crisp sweet pickle which reminded me a lot of my mother's crisp sweet pickles. They took 10 days to make and these are super easy.

If you like coconut, you will be delighted with this cake. I don't care much for frosting so I really liked it as it was so moist.

Coconut Pound Cake

- 2 cups sugar
- 1 cup Crisco
- 2 cups flour
- 6 eggs 1-1/2 cups coconut
- 1 tsp. baking powder

1 tsp. vanilla

Cream sugar and Crisco until creamy, add eggs one at a time beating well after each, add flour, baking powder and vanilla. Beat well, add coconut and mix well. Pour in well greased and floured bundt pan (just spray it) and bake for one hour at 350 degrees. When you take from oven, pour syrup over cake and let cool in pan.

Syrup: 1 cup sugar, 1/2 cup water. Cook one minute and remove from heat, add 1/2 tsp. coconut and 1/2 tsp. almond flavorings.

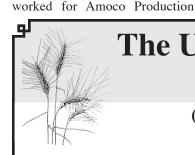
Sweet Pickles

1 gallon dill hamburger chips 4 lb. sugar

Tabasco Sauce

refrigerate.

Drain all juice off of pickles. Work all sugar over chips with 1/4 bottle Tabasco Sauce (or to taste). Keep working until all sugar is mixed in and dissolved. Keep in fridge for a few days. Taste and when ready can be put back in gallon jar or put into smaller jars and



The Uptown Meat Market and Deli

(In Downtown St. Francis) Opening Day!

Tuesday, June 9th at 9 a.m.

St. Francis come see your new locally-owned meat market and deli where quality, selection and service work together to make a difference.

Opening Weekend Specials

(Prices effective Tuesday, June 9 - Saturday, June 13)

USDA Choice Black Angus Boneless Ribeye Steaks Lean 85/15 Ground Round

\$8.49/lb \$2.09/lb

\$4.19

\$2.50

99¢/lb

\$4.99

\$3.99

\$3.99

6/2/09 8:06:29 PM

\$1.59/lb

Callicrate All-Natural ground beef 85/15 Buy 2, 1 lb. packs get-one-free \$2.79/Kabob USDA Choice 6 oz. Beef Kabob's with Vegetables Fresh Homemade Pork Sausage \$1.99/lb

Ellinwood, Kansas Bacon 1 lb. pack Farmland Jumbo Deli Style Franks 2/1 lb. packs All Natural Smart Chicken Whole Fryers All Natural Smart Chicken Drumsticks or Thighs

Fast-Fixen Chicken Nuggets, 36 oz. bag Tilapia Fillets (A great mild fish) 1 lb. pack Supreme Choice Catfish Fillets 1 lb./pack

Deli A Go-Go- Specials

Fresh Pasta Italiano \$2.99/lb Fresh Three Bean Salad \$3.49/lb Fresh Spinach Dip \$3.99/lb Fresh Deli Sliced Roast Beef \$5.99 lb

Fresh Deli Sliced Colby Jack Longhorn Cheese \$2.99/lb Fresh Made to order 6" Sub

Sandwhich \$3.99 Add chips, side salad and dill spear for \$5.49

(Drink not included) **Limits Apply to all Sale Items**

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