



Lucinda and Clay Johnson

# Couple ties knot in June ceremony

Clay Johnson of Atwood and Loucinda Smith of Goodland married Saturday, June 5, 2004, at Horse Thief Canyon in Blakeman. The Honorable Pat Carroll officiated the double-ring ceremony.

The bride wore a hand-made silk-and-chiffon gown featuring a lace-and-pearl bodice and flowing chiffon sleeves and walked down the aisle in her favorite light brown cowboy boots. She was given in marriage by her brothers, Terry and Troy Smith.

The groom wore a black cutaway tuxedo with tails, a hunter green vest and black cravat tie. He wore his black cowboy hat and boots.

The bride carried a bouquet of red and orange roses with purple statice, ivy and bear grass. The ceremony was decorated with floral arrangements, including bright yellow sunflowers, orange alstroemeria, ivy, purple statice and orange and red carnations.

It was an intimate and relaxed wedding in which the bride and groom stood alone with the officiant, an outdoor country wedding complete with horses grazing in the canyon pasture. During the bride's vows, a bumble bee buzzed around her head and eventually landed on her dress. Many bugs en-

joyed being on the bride's gown during the ceremony, including a grasshopper.

The ceremony featured instrumental music by Celtic Call and Nickel Creek and prayers and scripture readings by the bride's and groom's friends and family.

Prayers were said by Brett Johnson, brother of the groom, and Kara Smith, sister-in-law of bride.

Scriptures were read by Dwayne Johnson, father of the groom, and Lindy Valichnac, sister-friend of the bride.

A reception and dance were held at the 4-H Building in Atwood, and the guests were entertained by a deejay, Cain Humphrey from Salina.

Guest book attendants were the bride's nieces, Britney-Ann and Nicole Smith

Drink, cake and pie servers were Carmen Winter, sister of the groom; Kara Smith, sister-in-law of the bride; and Mica Johnson, sister-in-law of the groom.

The wedding cake was a white cake with white frosting adorned with sunflowers. The bride and groom's grandmothers both made many pies, including the couple's favorites: rhubarb (groom) and chocolate (bride). Punch, tea and

coffee were served, along with peanuts in the shell.

The groom received a six-pack of black olives from Joan "JoMoma" Valichnac as a wedding gift, since they are his favorite.

A rehearsal barbecue was held the night before the wedding. Right before dusk, a brooding storm rolled in. The bride and groom took off in the car to chase the storm and didn't tell anyone where they were going.

Out of town guests at wedding and reception included June and Derek Butler, Joan, Lindy and Stephen Valichnac and Jim Cochran, all from Show Low and Pinetop-Lakeside, Ariz.; Crystal and Mike Grosfield and children, cousins of the bride, from Arvada, Colo.; Marshall and Kendra Hespe from Bird City; Troy Smith, brother of the bride, from Las Vegas; Rosemary and William Gordon, aunt and uncle of the groom, from Scottsdale, Ariz.; Carmen, Rolland and Alexis Winter, groom's sister and family, from Bazine; and Britney and Nicole Smith, nieces of the bride, from Gardner.

The late Marcia and Leslie Smith Jr. of Goodland are the bride's parents. Demis and Dwayne Johnson of Atwood are the groom's.

Beulah and the late Lawrence McClung of Goodland are the bride's grandparents. Inez and the late Francis Johnson and Jessie and the late Bernard Cloe, all of Atwood, are the groom's.

The bride attended Atwood High School for two years and then graduated from Blue Ridge High School in Lakeside, Ariz., in 1997.

She graduated from the Community College of Southern Nevada in Las Vegas in 2002 with an Associate of Science Degree.

She is attending the University of Oklahoma in Norman, majoring in meteorology and zoology. She works for the Oklahoma Mesonet, a part of the Oklahoma Climate Survey in Norman.

The groom graduated from Atwood High School in 1995 and from the Northwest Kansas Technical School in Goodland in 1999 with an Automotive Mechanics degree. He works for Choctaw Express in Oklahoma City.

For their honeymoon, the couple spent two nights at Knoll's Country Inn, a bed and breakfast in North Platte, Neb., and spent the rest of the honeymoon at the J Double Bar Ranch in Blakeman riding horses. They are living in Norman.

# Community saddened by death of Brewster farmer

The community was saddened by the death of a young family man earlier this week, and we send our condolences to his wife, children, parents and brothers.

Tom Baird, area farmer, died at Citizens Medical Center in Colby on June 25, following a short illness.

He graduated from Brewster High School in 1972 and lived all his life in this area. His wife Kathy is with the local school system, and his children, Andrie, Melissa and Benjamin, are students in the local school. Again, our sympathy to this family on their loss.

During the last week, LaVelle Michael was visited, while in the hospital, by Fred Jr. and Rae



sally michael

• brewster beacon

Solomon of Houston and by Brian and Michele Michael and Sam and Hannah of Bennington, plus many others from the area. LaVelle is now at his home in Brewster and doing a little better.

Speaking of doing better, we were able to observe Maurita Musil walking by the senior center the other day, and it is good to see her doing so well.

She has had an uphill battle with leg problems, but she is doing much better, and it is good to see.

Another person that it is good to see doing so great is Alvin Helin since he has had his knee surgery. It makes one feel good to see how much easier he is walking after having the surgery several months ago. His family is very happy about it also.

A special "get well fast" to my brother-in-law Thurl Demaree and a fast recuperation from shingles!

Steve and Amanda Ford of

Scottsdale, Ariz., announce the birth of their son Braden Steven on Thursday, June 24, 2004. He weighed 7 pounds, 9 ounces, and was 21 inches long. He was welcomed home by his sister Brooke Lena, 22 months.

Mason and Betty Crumrine of Brewster and Jim Ford of Visalia, Calif., are Braden's grandparents.

Roger and I went to Hays following church Sunday and returned home on Monday evening. We like to time it to have supper with our friends in the Oakley area on the return trip, and it worked out for that time.

While we were in Hays, we visited with our daughter and family,

Beth and David Ziegler and also had a chance to visit with Brian and Michele while they were returning to Bennington after being in Colby. The weather was so great, just the right coolness, and it was nice to visit family, as always.

Harvest is not swinging very hard this year, but there is quite a bit of cutting going on. The yields are pretty light, and I don't think anyone is happy with the results, but fortunately, the farmer always looks forward to next year with optimism.

It seems like it's a long time until election, and I don't know if we'll be able to handle all the ads that we'll be subjected to until then, but there are some things that I really

don't think I'll be able to handle.

The editorial cartoons seem to be especially vicious and all the folks who seem to have such a strong hatred for some.

I know who I support, and most who know me would be able to guess. But it is not up to me to tell others how horrible the other person is, and I don't want them telling me their opinions unless they preface their remarks with that phrase — "In my opinion."

There's a big difference between facts and opinions, and I think they need clarification. And I don't think there needs to be so much hatred; it doesn't look good on Americans. See you all next week.

# Travelers' exchanged recipes and tales of trips included in book

Recipe rangers travel around and trade recipes with fellow travelers. E. T. Ellison and Barbara Montgomery in "Recipe Rangers in the West, Book One" include tales of their travels in Arizona, California, Nevada, New Mexico, Oregon, and Washington state and the recipes they collected. The following recipes are from their book.

**Wrap 'n' rolls**  
fresh, medium sized flour tortillas (burrito sized, lardless)  
fillings follow below  
Chicken apple salad wrap  
1 1/2 cup baked, skinless chicken breast, chopped



pat schiefen

• postscript

8 finely chopped green onions  
1/4 cup chopped pecan pieces  
1/2 apple, cored and chopped  
1 tablespoon minced garlic  
1/2 cup mayonnaise  
Dog'n' slaw wrap  
4 hot dogs, cooked  
1/2 cup homemade cole slaw, on the

tart side  
Tuna crab salad  
wrap  
1 small can water packed, white tuna, drained  
1 small can crab, drained  
1 tablespoon pickled  
sweet ginger, minced  
1/2 cup mayonnaise  
1 tablespoon rice vinegar  
1/2 cup macadamia nuts, chopped  
Burger wrap  
1/4 pound very lean ground beef per serving, shaped into oval patties, grilled

choice of the usual toppings  
Smoked sausage dog wrap  
2 4-inch mild smoky sausage wieners, grilled, per serving  
choice of the usual toppings  
One 12-inch flour tortilla (burrito size) is enough for two servings except for the burger which needs one per patty.  
Prepare your choice of filling across the middle of the tortilla. Apply toppings.  
Fold the top of the tortilla down over the filling and then fold the two sides inward over the filling. Finish by folding the bottom up and slicing in half.

**Popcorn mania**  
Here are some example of toppings that can be used on an old favorite.  
**Red and tangy**  
Mix in your butter 1 to 2 teaspoons Worcestershire sauce and 1 teaspoon mild paprika. Optional add 1/2 teaspoon bacon fat at your own risk.  
**Brown and tangy**  
Add 1/4 teaspoon powdered mustard and several drops of soy sauce to the butter. To be extra daring add a couple of drops of chili oil. Mix well.  
**Gilroy popped**  
To one half butter and one half ol-

ive oil add 1 to 2 heaping minced garlic and melt.  
**Ital popped**  
Heat the butter and add 2 tablespoons fresh grated parmesan cheese and a teaspoon of Italian seasonings to it. Mix well.  
**Epicurean**  
Scatter 1 to 2 helping tablespoons of finely minced shallots over a large bowl of popped corn. Pour the melted butter over the top. Mix well.  
**Honey mustard**  
To melted butter add 2 tablespoons honey and 1 tablespoon Dijon mustard. Mix well.

## club news

The ladies auxiliary to the Veteran's of Foreign Wars held its June meeting on Thursday, June 24. Nine members attended. President Brenda Frankenfeld conducted the meeting.

The charter was draped in memory of June Arkle, Loraine Fenner, Mildred Gilbert and Lola Hurd, who was the last remaining

charter member for the auxiliary.

Thank yous were read from Megan McCall for a scholarship and from the Future Career and Community Leaders of America for a donation for their national parliamentary procedure competition.

Community service projects for this month included cake and ice

cream for the birthday party at the Good Samaritan Center; \$25 was donated to the VanderClute-Dickerson Motorcycle Ride to National Convention; and \$100 was donated to the Sherman County Historical Society for a plaque and pamphlets depicting the history of the post home.

The department mid-summer

conference will be Friday-Sunday, July 9-11, at Newton. All members are encouraged to attend. If you cannot attend the department meeting, all officers are asked to attend the Ninth District mid-summer meeting in Grinnell.

The national convention will be Saturday-Friday, Aug. 14-20, in Cincinnati. Members are encour-

aged to register so they may receive the program book even if they don't attend the convention.

The auxiliary will be cooking for the post Hawaiian Luau on Saturday, July 24. All auxiliary and post members and their guests are encouraged to attend.

Stag/stagettes have been postponed for the summer. Tickets may

be purchased in advance.

The auxiliary will be delivering Meals on Wheels the last two weeks of July and the first two weeks of August.

Anyone who would be willing to help with this, call Rita Erickson at 899-6160.

The next meeting will be Thursday, July 22, at the post home.

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