



NANCY VERNON enjoys her retirement party with her son, Shawn and granddaughter Darcy. Also helping Nancy celebrate, but not pictured was daughter-in-law Crystal.

Herald Staff photo by Karen Krien

Cook retires after 27 years

By Karen Krien

Nancy Vernon has been a cook in the St. Francis and Oberlin schools and, after 27 years, she has decided to retire.

Mrs. Vernon decided to be a school cook while she and her husband Doyle were living in Oberlin.

"I wanted a job where I would be at home when our boys were out of school and the school job was the answer. I had the same vacations, went to school about the same time and was home when the boys came home and then we had all summer," she said.

When they moved to St. Francis, she began cooking at the grade school. She decided to retire at the end of the school year after cooking

at the St. Francis school for 24 years.

Her main job as cook was to prepare the breads and she loved making breads, especially French bread. The students and teachers also appeared to appreciate her 'kneading' efforts and often commented how much they liked the different breads.

Many of the students also commented on how much better the grade school cafeteria food was compared to the high school. Mrs. Vernon didn't know that it was that much better but said that the cooks spent some time tasting and, if a dish didn't taste right, they might add a little more salt or a spoonful of sugar.

With the school budget crunch, Mrs. Vernon's position as breadmaker/cook will not be filled.

She said that the administration has decided that they will be purchasing bread products instead of filling the halls with the aroma of fresh-baked rolls and breads.

Through the years, Mrs. Vernon has loved the children.

"We have good, nice, polite kids in St. Francis," she said.

She said there were very few students who were just plain mean about what they ate but most appreciated the food and the cooks.

When the school implemented the breakfast program, Mrs. Vernon said she just couldn't imagine kids not eating breakfast as a family but she was surprised at how well it turned out.

"Today, there are a lot of working moms who go to work before their kids leave home. Eating breakfast at school assures that the kids get a good start for the day," she said.

The breakfast program changed Mrs. Vernon work hours. In order to get breakfast ready before the kids came to school, she and other cooks were required to come to work at 6:30 a.m.

There are a lot of students who eat breakfast at school and their favorite morning foods were breakfast tacos with eggs and sausage wrapped in a tortilla, and the breakfast casserole made with eggs. Biscuits and gravy were also at the top of the list of favorites.

The Head Start program also made a difference in Mrs. Vernon's schedule. With the little kids coming early for lunch, the cooks had to speed up their operation to take care of these hungry little kids. And, Mrs. Vernon said they were hungry and the majority of them ate a lot.

Last week, the school staff and former employees, friends and family honored Mrs. Vernon with a luncheon, flowers, balloons and gifts.

"I was honored (with the luncheon)," she said.

And, while she hates leaving the students and staff, she is looking forward to retirement, playing more golf, visiting sons Shawn and Daren and their families and seeing more of her three granddaughters.

All natural all-American beef brisket takes Topeka's trophy

Natural beef, raised and processed by family farmers and ranchers, stole the show with a meltingly tender smoked brisket during the Kansas State Barbeque Championship May 3-5 in Topeka, an event sanctioned by the Kansas City Barbeque Society.

"We raise our own cattle and we process our own cattle. I wanted to enter the contest with all natural meat and I plan to continue to do that," says Lew McClurg, general manager for Ranch Foods Direct, the company which processes and sells beef under the label Naturally Tender Beef by Callicrate. Owner Mike Callicrate is a farmer, rancher and feedlot operator in St. Francis and a leader in several state and national farm advocacy organizations.

"Some of the people who compete are in the restaurant or catering business, but it's extremely rare for a meat company to participate in a national contest and win it," Mr. McClurg added. "I just kept telling everyone, 'It's all in the meat.' I think it is the first time natural beef has won a major contest."

Entries were ranked on appearance, taste and tenderness with each judge assigning a grade on a scale of one to 10 in each of those categories.

"I didn't receive anything under an 8 in any category," Mr. McClurg says. Though he has always enjoyed grill-

ing steaks in his backyard and has spent his whole life working in the meat industry, Mr. McClurg is still a rookie on the national barbeque cooking circuit.

"This is only my second competition," he explains. "I still have a lot to learn, but I got a lot of tips at this show."

His winning entry spent 13 hours slow-cooking on a smoker. "First of all, I trimmed it real close so it would have a good 'bark' on it," he describes. "And then I smoked it for a certain length of time and wrapped it in foil to cook in its juices for the rest of the time. When I started slicing it, I knew it was a good one. When I cut up samples to hand out to the public, one person after another said it was the best brisket they'd tasted, so I had a good feeling about it."

The company's Naturally Tender Beef is unique for several reasons, he points out. The livestock are raised naturally without the use of any artificial growth promotants or sub-therapeutic antibiotics in the feeding program. They are processed using a special slow-speed rinse-and-chill technology, originally developed in Australia, that results in juicier more flavorful meat.

Many of the meat samples his team distributed during the show were sea-

soned with Chef Rene's Steak Seasoning, which Ranch Foods Direct packages and markets. The unique blend of spices was created by Rene Weibel, veteran executive chef at the American Airlines Entertainment Center in Dallas.

The company's meat and seasoning are available by direct order on the internet at: www.ranchfoodsdirect.com or at: www.nobull.net or by calling 1-866-866-6328 (MEAT). Naturally Tender Beef is also featured in a few select restaurants and retail outlets, and the list is growing.

Customers who call or visit the websites can also order the Hearthware infrared cooker, a 15-inch counter top kitchen appliance that will cook a frozen steak to perfection in 22 minutes.

"We're really excited about offering our customers beef that is the highest in quality, tender, natural and wholesome, and raised by American farm and ranch families," Mr. McClurg said.

All of the company's meat carries the colorful "Born and Raised in the U.S.A." label certifying its domestic origin. Tasteful Treasures in St. Francis Kansas sells the award winning beef. Ranch Foods Direct can be contacted at 1-866-866-6328

4-H Spring horse show held

Twenty-three horsemen participated in the Cheyenne County 4-H Spring Horse Show on Memorial Day. Fourteen entries were from St. Francis with Wauneta, Neb., having four entries, Benkelman, Neb., having four entries and Colby having one.

Out of town entries have their hometown listed; all other riders are from St. Francis.

Tiny Tot: Shawn Barger, Wauneta Nine and under: Laura Brunk, Kaycee Williams, Mikaela Grace, Thomas Douthit, Gavin Cooper

10-13: Hailey Woodcox, Megan Rice, Jordan Stroup, Benkelman; Krista Quint, Benkelman; Margo Douthit, Courtney Douthit, Peter Barger, Wauneta; Laura Barger, Wauneta; Quinnlyn Woofter, Colby; McKenzie Grace, Alecia Zimbelman 14 and over: Erica Douthit, Ana Douthit, Christopher Quint, Benkelman; Abby Barger, Wauneta; Josh Saltz, Benkelman; Dennon Zimbelman

Results include: Senior Mares: (1) Peter Barger; (2) Krista Quint; (3) Mikaela Grace; (4) Jordan Stroup.

Grand Champion Mare: Peter Barger

Reserve Champion Mare: Krista Quint

Yearling Geldings: (1) Hailey Woodcox

Senior Geldings: (1) Ana Douthit; (2) McKenzie Grace; (3) Erica Douthit; (4) Courtney Douthit; (5) Megan Rice; (6) Peter Barger

Other Breeds: (1) Quinnlyn Woofter; (2) Laura Brunk

Grand Champion Gelding: Ana Douthit

Reserve Champion Gelding: McKenzie Grace

Novice Showmanship: (1) Gavin Cooper; (1) Laura Brunk

Tiny Tot Horsemanship: (1) Shawn Barger

Novice Horsemanship: (1) Gavin Cooper; (1) Laura Brunk; (1) Tho-

mas Douthit

Showmanship 14 and over: (1) Erica Douthit; (2) Ana Douthit; (3) Josh Saltz; (4) Abby Barger

Showmanship 10-13: (1) McKenzie Grace; (2) Jordan Stroup; (3) Margo Douthit; (4) C.J. Douthit; (5) Quinnlyn Woofter; (6) Megan Rice.

Showmanship, nine and under: (1) Mikaela Grace; (2) Kaycee Williams; (3) Laura Brunk; (4) Gavin Cooper

Hunter Under Saddle, all ages: (1) Megan Rice; (2) McKenzie Grace; (3) Ana Douthit; (4) Erica Douthit; (5) Krista Quint; (6) Quinnlyn Woofter

Hunt Seat Equitation - all ages: (1) Ana Douthit; (2) McKenzie Grace; (3) Erica Douthit; (4) Megan Rice; (5) Quinnlyn Woofter; (6) Krista Quint

Bareback Horsemanship, 14 and over: (1) Abby Barger; (2) Ana Douthit; (3) Erica Douthit; (4) Josh Saltz

Bareback Horsemanship, 10-13: (1) Megan Rice; (2) Peter Barger; (3) Courtney Douthit; (4) Laura Barger; (5) Margo Douthit; (6) Jordan Stroup

Bareback Horsemanship, 9 and under: (1) Kaycee Williams; (2) Laura Brunk

Western Horsemanship, 14 and over: (1) Abby Barger; (2) Josh Saltz; (3) Christopher Quint; (4) Erica Douthit; (5) Ana Douthit

Western Horsemanship, 10-13: (1) McKenzie Grace; (2) Courtney Douthit; (3) Megan Rice; (4) Margo Douthit; (5) Quinnlyn Woofter; (6) Krista Quint

Western Horsemanship, nine and under: (1) Kaycee Williams; (2) Mikaela Grace; (3) Laura Brunk; (4) Gavin Cooper; (5) Thomas Douthit

Western Pleasure, 14 and over: (1) Josh Saltz; (2) Abby Barger; (3) Erica Douthit; (4) Christopher Quint; (5) Ana Douthit

Western Pleasure, 10-13: (1) McKenzie Grace; (2) Megan Rice;

(3) Courtney Douthit; (4) Margo Douthit; (5) Peter Barger; (6) Laura Barger

Western Pleasure, nine and under: (1) Mikaela Grace; (2) Kaycee Williams; (3) Laura Brunk; (4) Gavin Cooper; (5) Thomas Douthit

Reining, 14 and over: (1) Erica Douthit; (2) Josh Saltz; (3) Abby Barger; (4) Ana Douthit; (5) Christopher Quint

Reining, 10-13: (1) McKenzie Grace; (2) Megan Rice; (3) Peter Barger; (4) Courtney Douthit; (5) Margo Douthit; (6) Jordan Stroup

Reining, nine and under: (1) Kaycee Williams

Trail, (1) Ana Douthit; (2) Abby Barger; (3) Josh Saltz; (4) Christopher Quint; (5) Erica Douthit

Trail, 10-13: (1) Jordan Stroup; (2) Laura Barger; (3) Krista Quint; (4) Peter Barger; (5) Megan Rice

Trail, nine and under: (1) Laura Brunk

Pole Bending, 14 and over: (1) Josh Saltz; (2) Dennon Zimbelman; (3) Erica Douthit; (4) Abby Barger; (5) Ana Douthit

Pole Bending, 10-13: (1) Jordan Stroup; (2) Peter Barger; (3) Megan Rice; (4) Laura Barger; (5) Alecia Zimbelman; Courtney Douthit

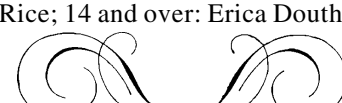
Pole Bending, nine and under: (1) Kaycee Williams; (2) Thomas Douthit;

Barrels, 14 and over: (1) Ana Douthit; (2) Erica Douthit; (3) Josh Saltz; (4) Dennon Zimbelman; (5) Abby Barger

Barrels, 10-13: (1) Peter Barger; (2) Megan Rice; (3) Jordan Stroup; (4) Alecia Zimbelman; (5) Laura Barger; (6) Quinnlyn Woofter

Barrels, nine and under: (1) Laura Brunk; (2) Kaycee Williams; (3) Thomas Douthit

Overall High Point: nine and under: Kaycee Williams; 10-13: Megan Rice; 14 and over: Erica Douthit



Students Graduate

Colby Community College

Three hundred seventy-six degree and certificate candidates at Colby Community College were eligible to participate at the 37th annual commencement ceremony held on May 11 in the Colby Community Building.

Degrees presented included: Associate in Arts degree: Crystal Mears of McDonald; Brandi Clark

and Davina Douglass of St. Francis Associate in Science degree: Colton Roesener of McDonald; Tyler Lampe and Dale Rose of St. Francis.

Associate in Applied Science degree: Brandy Bunjes, Wesley Cooper and Shirley Ridens of St. Francis.

One year certificates: graduated practical nurse, Elizabeth Gabel of St. Francis.

Student News

Oklahoma State University

Amanda Jones of St. Francis has been selected to receive a \$2,500 Lew Wentz Scholarship for the 2002-03 academic year at Oklahoma State University in Stillwater.

"This award reflects the spirit and generosity of Lew Wentz, as well as the desire of Oklahoma State University to reward its most motivated and talented undergraduate students," Patricia T. Houston, administrator of the university's Lew Wentz Foundation at Stillwater said.

Jones, a senior majoring in agricul-

tural communications, is the daughter of Daniel and Karen Jones of St. Francis.

Fort Hays State University

Fort Hays State University's Department of Physics inducted seven students into Sigma Pi Sigma, the national physics honor society, on April 23. Membership in Sigma Pi Sigma recognizes distinctive achievement and high scholarship in the area of physics. Chapters are located across the country at colleges and universities of recognized standing that offer a strong physics major program.

Inductees include Warren Stuart, graduate student, of St. Francis



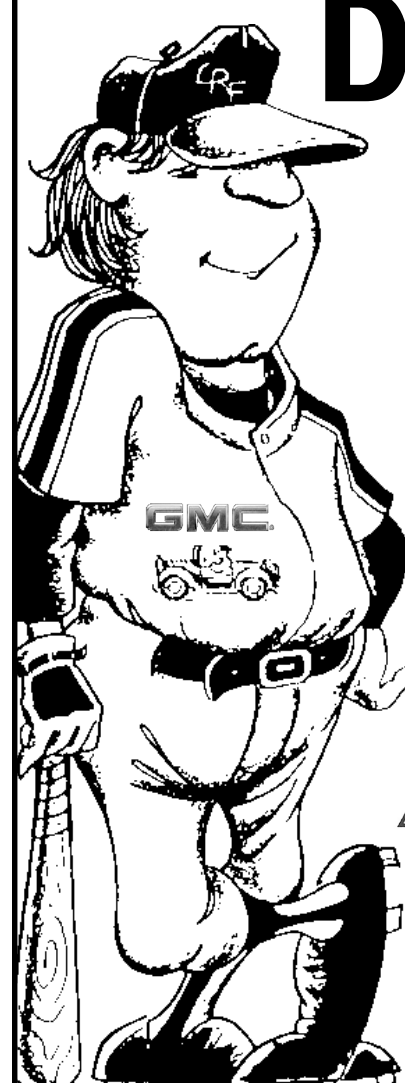
FROM THIS DAY FORWARD

Abigail Moore
Bride-elect of
Jason Howard
Wedding • June 1
So So So So

Vinecia Krien
Bride-elect of
Christopher Haugsness
Wedding • June 8
So So So So

Karah Dankenbring
Bride-elect of
Dave Maloley
Wedding • June 15

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Don't miss these specials!



2000 Cadillac Escalade
Cream Leather, 6 Disc Changer/Cassette, Heated Seats, Black, 23,000 miles



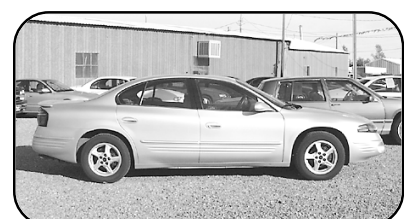
2002 Cadillac Deville
North Star Engine, Leather Seats, Loaded, Cashmere, 28,600 miles



2000 Cadillac Seville SL
North Star Engine, CD/Cassette, Leather Seats, Bronzemist, 33,000 miles



2001 Buick LeSabre
Power Windows & Locks, Tilt, Cruise Gold, 14,000 miles



2001 Pontiac Bonneville
CD, Power Windows & Locks, Tilt, Cruise, Silver, 22,000 miles



1999 Chevy 1/2 Ton
4x4, CD/Cassette, Leather Seats, Pewter, 67,000 miles



2001 Tahoe
CD/Cassette, Power Windows & Locks & Seats, 3rd Seat, Gray, 23,000 miles



2002 GMC Yukon XL
CD/Cassette. Heated Leather Seats, Power Windows & Locks, Cruise, Pewter, 9,000 miles.



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