



Businesses to kick off the holidays

By **KIMBERLY DAVIS**
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Oberlin will celebrate the start of the Christmas season with a parade, a visit from Santa, a soup supper, the annual craft show and more on Friday and Saturday.

The weekend starts with the Mall in the Hall shopping event from 4 to 7:30 p.m. Friday in the Old Bohemian Hall at the Decatur County Museum, providing a showcase for home-based businesses. Products this year

include Mary Kay cosmetics, Celebrating Home, Scentsy, Tastefully Simple, Jockey, Stanley tools and Fuller Brush, Thirty-One Handbags, Pampered Chef, Mische Purses and Tupperware. The museum's gift shop will also be open.

A soup supper will be held from 5 to 7 p.m. at the Golden Age Center, sponsored by the Cedar Living Center for a donation. Money raised will go for new items for the center's dining room.

At 6 p.m., staging for the annual Parade of Lights will start in the Decatur Co-op parking lot. The parade will move north up Main Street at 6:30 p.m.

This year's theme is "Wrap Up a Merry Christmas."

There's still time to register an entry for the parade.

There's no cost, and forms can be picked up at the Chamber of Commerce office in the Business Entrepreneurial Enhancement

Center or from Gary Walter at the Bank.

Santa Claus plans to make an appearance during the parade and then meet with kids of all ages in the Golden Age Center. The Oberlin Lions Club will provide a bag of goodies for the kids seeing Santa this year.

Most businesses on Main Street will be open for shoppers Friday night before and after the Parade of Lights.

On Saturday, the museum's Mall in the

Hall will be open from 9 a.m. to 2 p.m.

The Decatur County Area Chamber of Commerce Holiday Craft Show also opens at 9 a.m. at The Gateway. It will stay open until 4 p.m. with crafters and other businesses selling their wares.

Lunch will be served by The Gateway staff and the Chamber board plans to have baked goods for sale.

Stores to give Santa Bucks on Friday night

Shoppers could win \$25 at Oberlin businesses Friday night after the Parade of Lights: just be the first to spot the orange paper turkey hanging in each store.

The Oberlin Business Alliance plans three holiday giveaways this year before Christmas, the first one Friday night. Each shopper who find either an orange turkey or green Christmas tree in a participating business will get an instant \$25 in Santa Bucks.

The promotion is sponsored by the member businesses of the Oberlin Business Alliance. The group meets at noon the first Wednesday of each month at the LandMark Inn. Businesses have to first be a member of the Decatur County Area Chamber of Commerce for \$125 and then

may join the alliance for \$75.

In each alliance business that's open after the parade will be a four-inch orange paper turkey. The first to find each turkey should take it right away to The Oberlin Herald office, where owners Steve and Cynthia Haynes will give the winners \$25 each in Santa Bucks. The Santa Bucks can be spent at participating member businesses.

To spread the prizes around, shoppers can turn in just one turkey, however.

The alliance members plan to do the same giveaway for the Ladies Shopping Night on Thursday, Dec. 15, and the Men's Shopping Night on Thursday, Dec. 22, only with green paper Christmas trees.

Thanksgiving meal set at church here

One hundred pounds of turkey, several hams, lots of salads and pies, mashed potatoes, gravy, dressing, vegetables and dinner rolls will be ready for the annual Community Thanksgiving Dinner on Thursday at St. John's Lutheran Church.

For years now, volunteers have cooked a traditional Thanksgiving meal and served it in the church fellowship hall at 510 N. Wilson.

Ruth Miesner, who is helping organize the dinner this year with Teresa Diederich, said she's not sure how long the church has been holding the dinner.

St. John's Lutheran Church held its first Thanksgiving dinner 30

years ago, said Norma Unger, long-time member. Pastor Ken Kaufmann was instrumental in organizing the dinner. Pastor Kaufmann was responsible for cooking the turkeys for the first several years.

Then in 1983, Stuart Euhus started doing the cooking and did so until 2000.

Through the years, said Mrs. Unger, lots of people have helped with the community event. For a while the church worked with the Oberlin Pride Committee on the dinner.

When the first dinner was held, she said, the idea was that there were a lot of people who didn't have a

(See DINNER on Page 12A)

First graders ready for Thanksgiving

With Thanksgiving quickly approaching, families are planning the menu for the day, which will most likely include turkey as the main dish.

The first graders at Oberlin Elementary School are ready to assist anyone who needs help with a new turkey recipe.

These recipes are from Kimberly Witt's class:

First you have to hunt for a turkey. Next you have to take the turkey's feathers out. You have to put the stuffing inside the turkey. You cook the turkey for 75 minutes at 60 degrees. Then you can carve your turkey and then eat your turkey.

—by Ellie Anderson

First you get a turkey from the store. Then you get some pepper and put it on the turkey. Then you put some salt and lettuce on it. You then put some oil on it and put it in a pot. Next you put the turkey in the oven and cook it at 75 degrees until it gets cooked. Then you cut it up and eat it.

—by Morgan Jones

First you have to shoot a turkey and then take out the guts. Next you

put a bunch of corn in it. Then you cut open the heart and put it in the turkey. You put the turkey in a pot and put it on the stove. Then you cook the turkey at 200 degrees for 100 seconds. Be careful not to burn it. Next you put salt and sugar on it and then eat it with apple pie.

—by Josh Juenemann

First you go hunt a turkey. Then you find a turkey, then you shoot the turkey. We take it home and cook it after we take off the feathers. Bake it at 10 degrees for 15 minutes. Eat the turkey.

—by Braeden Ketterl

Kill a turkey and then we take it home to cook it in the oven. Before you cook it, you have to take all the feathers and bones off. Grill it at 160 degrees for 10 minutes. Eat it!

—By Collin Mumm

First you hunt the turkey. And then we bring it home. And then you take off the feathers and skin. And then you put it in the oven for one hour at 600 degrees. And then we take it out of the oven and then we carve it and then eat it.

—by Hunter Kelley

(See STUDENTS on Page 12A)

Getting ready for Christmas



OUTSIDE THE UNITED CHURCH on Monday afternoon, Carolyn Polivka hung hundreds of tiny lights on the hedge. She said she had put up lighted trees in the side yard before that.

— Herald staff photo by Kimberly Davis

Yard recognizes long-time employees

By **MARY LOU OLSON**
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Four long-time employees of Decatur County Feed Yard were recognized Thursday evening at the yard's 40th anniversary celebration dinner held at The Gateway in Oberlin.

Danny Eiler, Doug Horn, Daren Agan and Dan Dorn were presented with "Riding for the Brand" plaques from owners Warren and Carol Weibert.

Maintenance Manager Danny Eiler started working at the yard in July 1976. He is an Oberlin native and has made his career keeping the pens clean and roads smooth. It was noted that customers always comment on the cleanliness of the pens and how good the feed alleys are.

"Advancement in equipment technology has intrigued me," Mr. Eiler said. "Decatur has always kept good, modern, well-maintained



FOUR EMPLOYEES of the Decatur County Feed Yard were honored for long service at the business' 40th anniversary banquet Thursday evening at The Gateway. With owner Warren Weibert (center) were (from left) Doug Horn, Danny Eiler, Dan Dorn and Daren Agan.

— Herald staff photo by Kimberly Davis

equipment, which has helped me do my job."

Always the first one at the yard during a snow storm, he arrives on

a snowmobile to clean the alleys so the feed trucks can get to the cattle, Mr. Dorn said.

Born in Norfolk, Neb., feeder

Doug Horn has been working at the yard since July 1984. He said he has been involved in agriculture his

(See WORKERS on Page 12A)

Instant winner numbers hidden in this week's ads

Seven ticket numbers are hidden in Oberlin merchants' "Christmas on Us" ads this week, and whoever brings in the winning tickets will get \$50 in "instant winner" scrip.

That's right, seven people have an opportunity to win. But to collect, a ticket holder needs to present his or her winner at *The Oberlin Herald* before 5 p.m. Friday to claim the \$50. All winners agree to be photographed when picking up their prize.

This year's sponsors include the LandMark Inn, Stanley Hardware, Raye's Grocery, Ward Drug Store,

the Carpet Center, the Dresser, Home Planning Center, the Bank, R&M Service Center and Dale's Fish 'N' Fun.

For every \$10 shoppers spend at sponsoring businesses by Friday, Dec. 16, they will receive one ticket. People also can get one ticket a week from the newspaper office or from the Decatur County Area Chamber of Commerce.

No purchase is required to win any prize. Tickets are limited to 250 for any single purchase.

The Grand Prize drawing is scheduled for 11 a.m. Saturday, Dec. 17,

at the gazebo in Centennial Park, unless the weather is bad. Then it will be moved indoors.

Up until the Grand Prize drawing, numbers will be drawn each week and placed in the sponsors' ads in *The Herald*.

Those numbers match tickets already issued by merchants. Bring your winning ticket into the newspaper office before 5 p.m. Friday of that week and claim a \$50 "instant" prize.

All of the prizes are paid in scrip that can be used at sponsoring businesses only. Merchants are not

required to give change.

Employees of sponsoring businesses are not eligible to get tickets at the place of their employment. Employees of the newspaper and their immediate family aren't eligible to win any prize.

Winners must be present and have the ticket with them at the time of the drawing. All winners agree to be photographed and interviewed by the newspaper.

