

# Christmas In The Green 2022

Bowling Green

Nov. 17 & 18 9 a.m.-6 p.m. Nov. 19 9 a.m.-5 p.m.

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# THE PEOPLE'S TRIBUNE

NEWS FOR PIKE, EASTERN AUDRAIN & NORTHERN LINCOLN COUNTIES

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The Bowling Green Bobcats hold up their second consecutive district hardware after defeating the Hallsville 57-8 for the Class 2 District 7 Championship game at home.

## Bobcats Dominate Hallsville For Class 2 District 7 Title

BY BRICE CHANDLER

EDITOR

The Bowling Green Bobcats claimed their second consecutive district title after pummeling Hallsville 57-8 on Friday, Nov. 11.

Similar to last year's game, it was a bitterly cold night for the district championship match in Bowling Green. Unlike last year's 42-30 Bowling Green victory, the Bobcats kept the crowd on fire and completely owned the first half of the game.

By the end of the second quarter, Bowling Green had already put 50 points on the scoreboard and kept the Indians out of the endzone.

Hallsville's defense held off the Bobcat onslaught slightly longer than any other opponent they've faced this season. Bowling Green earned their first touchdown six minutes into the game after quarterback, Dylan Dalton, handed off the ball to fellow senior, Marcus Starks to

work his magic. They followed it up for a two-point conversion.

They ended the first quarter with a score of 14-0.

The Bobcats ramped up their physicality and the touchdowns in the second quarter.

Junior, Bleyne Bryant, absolutely leveled a Hallsville receiver at their 23-yard line after a kickoff. The Indian player had trouble holding onto the kickoff return prior to one of—if not the biggest hit of the season.

Bryant followed that up with an incredible catch.

On third down, Dalton passed from midfield which fell into Bryant's outstretched arms and almost slipped through his fingertips at the 30-yard line. Somehow Bryant managed to pull the ball up, slip past a defender, and run down the near sideline for another touchdown.

Despite a big second quarter, it looked as though the Indians might have pulled off

something no other team has down—kept the Bobcats under 50-points in the first half.

With only 48 seconds of play left in the second quarter, a big interception by Dalton followed with a 40-yard run dashed those hopes. The Bobcats scored another touchdown with only seconds left in the quarter and a 50-0 lead.

The Bobcats added another touchdown with the extra point in the third bringing the score to 57-0 before bringing out some of the junior varsity players onto the field.

They continued to hold off the Indians until the final four minutes of the game before Hallsville's Nicholas Fowler broke through for a 55-yard touchdown run.

They followed it up with two-point conversion to end the game with a final score of 57-8.

They travel to face an 11-0 Lafayette County this Saturday at 1 p.m.

## Louisiana Lighted Christmas Parade Is Nov. 26

The Louisiana Community Betterment Assoc. is gearing up for the 2022 Lighted Christmas Parade. The Parade will be held on Saturday, Nov. 26.

"LCBA is very grateful to a great group of volunteers who have enlisted quite a few new entries, so the parade has grown quite a bit," stated Diana Huckstep. The parade will start promptly at 5 p.m. from Sunset Park and go east on Georgia St. where

it will disperse at 3rd. St. Trophies will be awarded for 1st, 2nd, and 3rd. place entries.

Along with the lighted parade the LCBA is featuring Pop-Up Vendor Craft booths.

"We have had some wonderful and unique crafters that have taken part the last few years, and we are looking forward to having them return."

The booth spaces are for crafts only" stated Diana Huckstep, LCBA Chairperson

See PARADE on page 5

## NECAC Offers Ways To Help With Holidays



NECAC Pike County Service Coordinator Penny Dixon and her dog, Cuda, ring bells for the Salvation Army on Dec. 24, 2021. This year's Red Kettle campaign in Pike County starts Saturday, Nov. 19. NECAC, the Salvation Army and Walmart also are sponsoring the Angel Tree gift program starting Friday, Nov. 25.

The North East Community Action Corporation (NECAC) is offering people two ways to help make the holidays brighter for those in need.

The agency has teamed with the Salvation Army, Walmart in Bowling Green and County Market in Louisiana for the Red Kettle fund-raising campaign, which kicks off Saturday, Nov. 19 and runs through Saturday, Dec. 24.

In addition, NECAC, the Salvation Army and Bowling Green Walmart are offering

the Angel Tree Christmas gift program for Pike County kids. It starts Friday, Nov. 19.

"The need is really great this year and we know we can count on Pike County residents to come through for their neighbors who are struggling," said NECAC Pike County Service Coordinator Penny Dixon. "No child should go without a Christmas present and no family should go hungry during the holidays."

People are needed to ring bells for a couple of hours at a time outside the Bowling

Green Walmart or County Market in Louisiana. Day and evening hours are available, and the schedule is flexible.

NECAC is signing up local groups, churches, businesses, clubs and individuals.

Eighty-five percent of donations will stay in Pike County to help those in need. To sign up, call Dixon 324-2207.

The city's attorney, Greg Dorman, announced the decision following the closed session stating the move would

"be effective immediately."

Under the Angel Tree program, people who shop at Walmart will be able to select a tag from the Angel Tree and buy gifts listed. NECAC and the Salvation Army will make sure the packages get to families.

Angel Tree is open to Pike

County, residents only. Tags

will not identify recipients,

but will have their age, gender

and gift requests. Clothing

and toys are especially

needed. All gifts must be new,

but shoppers are allowed to

substitute age-appropriate

items.

Parents or legal guardians

must register their children by

making an appointment at the

NECAC Pike County Service

Center, 805 Business High-

way 61, in Bowling Green.

The number to call is 573-

324-2207. Applications must

be turned in by Thursday,

Dec. 15.

"We've had success in the

past and we look forward to

donations and purchases this

year," Dixon said. "Some of

the stories are really heart-

breaking, and we want to do

all we can to make Christmas

brighter."

People are needed to ring

bells for a couple of hours at

a time outside the Bowling

Green Walmart are offering

## Bowling Green Public Library One Of 27 Awarded Grant

BY BRICE CHANDLER

EDITOR

Secretary of State Jay Ashcroft recently announced that on Monday, Oct. 31, his office awarded 27 technology mini-grants to several Missouri libraries totaling \$325,370.

The grants provide funds to public libraries to assist with funding technology and automation-related equipment, other hardware, and software to improve network infrastructure. Funds can also be used to purchase new equipment in order to improve library services.

"Missouri's libraries serve as vital resource hubs for their communities," said State Librarian Robin Westphal. "Grants like this have been a mainstay of the Missouri State Library for years, and we are excited to announce this year's recipients of these competitive grants."

Grants are administered through an application process and awarded based on justified need as well as the library's ability to effectively oversee the funds to bring the project to fruition.

"Technology mini-grants give Missouri's libraries the opportunity to upgrade existing technology or use tech-

nology to try new, innovative projects," said State Librarian Robin Westphal. "Grants like this have been a mainstay of the Missouri State Library for years, and we are excited to announce this year's recipients of these competitive grants."

Since Jan. 1, 2022, Ashcroft's office - through the Missouri State Library - has awarded 163 grants totaling \$2,036,269.88.

Bowling Green Public Library was awarded \$11,931.00 for its Computer Modernization Project.

## "Little Giant" Louisiana Attorney Shines In Law, Politics

BY BRENT ENGEL

CONTRIBUTING WRITER

Editor's note: Following is the first part of a story series by contributing writer Brent Engel.

Without David Ball, a young Champ Clark might not have settled in Pike County.

The established Louisiana attorney took Clark under his wing when the nascent educator-turned-lawyer arrived in 1875. Though legal partners for less than two years, their friendship would last a lifetime.

"He had little professional business and I had none, but he divided his crust with me, which enabled me to remain in Pike County, where there was a superabundance of lawyers — big, little and medium," Clark wrote in his autobiography.

As Ball remembers it, he told Clark that he had "a little law practice — not much — but you can have a share of it. Let's join forces. You can do the fighting for the firm while I'll furnish the experience."

Ball was smart, diligent, energetic and a born leader. He also had a sharp wit, which served well at the courthouse and later in the statehouse.

One newspaper called him the "philosopher of Pike

County." Another said he was a "little giant." The Weekly Intelligencer of Lexington declared Ball "told a whole lot of truths in a plain and convincing way." A Monroe City paper said he was "one of the best and most unselfish Democrats that was ever born."

While acknowledging political triumphs, Ball also touted his courtroom prowess.

"I have defended 33 men charged with murder and acquitted 31 of them," he said. "Once, I cleared a poor man of murder after a hard-fought legal battle lasting two weeks, and got only a turkey for my fee. And I believe to my soul the scoundrel stole that turkey."

SELF-RELIANT MAN

David Alexander Ball grew up the oldest of nine children on the Lincoln County farm where he was born June 2, 1851.

Some biographies list the date as June 18 of that year. A grandfather, James, had come from Virginia a few years earlier and settled in St. Louis County. His mother, Elizabeth, was a sister of prominent Pike County attorney David Patterson Dyer. His father, John, would fight under future Confederate Gen. Sterling Price in the Mexican War and for the Union in the Civil

War.

The family valued education highly, but finding a classroom proved difficult. "The History of the Bench and Bar of Missouri" said Ball "never walked less than three miles to school and sometimes five miles."

A job at the Tinsley tobacco factory in Louisiana helped Ball make a living while studying law. He was admitted to the bar in May 1873 by Judge Gilchrist Porter. A year later came election as city attorney.

Writing for The Columbian Magazine, author P. Harvey Middleton called Ball a "brilliant" lawyer. One example was his use of a prop in defending a client accused of stealing meat from a neighbor.

"The farmer who lost the meat swore that he knew it was the defendant who stole it, because he was the only man in Pike County who was lean enough to crawl through the opening in the smokehouse window, where a pane of glass was broken out," Ball recalled.

The big-boned witness was asked if anyone else could have fit through the window, and when the man said no one but the defendant, Ball "yanked the identical window

See GIANT on page 5

## Council Member Resigns, Louisiana Officially Fires Jones

BY BRICE CHANDLER

EDITOR

The Louisiana City Council moved forward with its process of removing Chief of Police, William Jones, after his October arrest.

Six attending members of the council made the unanimous decision during a closed session on Thursday, Nov. 10.

The city's attorney, Greg Dorman, announced the decision following the closed session stating the move would

"be effective immediately."

On Nov. 11, news spread of Ward III councilperson, Ryan Roberts, resignation. Roberts was elected in April as a write-in candidate for a one-year unexpired term.

The resignation came after 50-75 residents protested a possible impeachment of the city's mayor, Tim Carter on Nov. 2. The peaceful protest became heated in the council chambers prior to closed session with one woman shouting down at Roberts.

In his letter to the city, Roberts stated his resignation had more to do with his time and career than the protests.

"I have been thinking about this for a while now and trying to make things work," Roberts said. "We are all raised not to be quitters, but in the same token, a man has to know his limitations. My customers and clients deserve my undivided attention without distractions, to keep their businesses running and their machines in tip-top shape. I balance a lot and manage my time to the best of my ability in taking care of the six stores as a Bobcat specialist. But I have come to realize that I don't have the adequate extra time to be as involved as need

be, for this position."

Roberts told the Tribune he was hoping to make improvements to the city despite the turmoil it now faces.

"It has been an honor and a privilege to serve alongside all of you in an attempt to do what is right for our community," his resignation closed.

"I am stepping down as councilman, so I can give my career and customers the

time I need to focus on my

new role as a private attorney."

We will update as more information is released.

## 29th Annual Mid-Town Church Walk Is Dec. 11

at the First Presbyterian Church at 120 South

# COMMUNITY NEWS

## Stay Food Safe This Thanksgiving Holiday

Keep your stomach full of turkey and free from food-borne illness this Thanksgiving holiday. The U.S. Department of Agriculture (USDA) reminds us all that it's important to remember the steps to food safety during America's biggest meal.

"While the four steps to food safety — clean, separate, cook and chill — are important every day and at every meal, they are particularly significant on Thanksgiving," said USDA Deputy Under Secretary Sandra Eskin. "There will likely be many guests and many delicious dishes at your holiday table, but you don't want to invite any foodborne pathogens. Follow those four steps — in particular remember to use a food thermometer — and your Thanksgiving dinner will be a safe one."

Keep your Thanksgiving celebration food safe by following the tips below.

### CLEAN & SANITIZE

Handwashing is the first step to avoiding foodborne illness. Wash your hands for at least 20 seconds with soap and water before, during, and after handling food. In a recent study, 97 percent of participants in a USDA test kitchen failed to wash their hands properly. Make sure to follow these handwashing steps:

Wet your hands with clean, running water.

Lather your fingers with soap.

Scrub soapy hands and fingers thoroughly for at least 20 seconds. Rinse your hands under clean, running water.

Dry hands off with a clean towel or air dry them.

Clean and sanitize any surfaces that have touched raw meat and poultry onto ready-to-eat food, surfaces, and utensils. One way to avoid this is by using separate cutting boards — one for raw meat and poultry, and another for fruits and vegetables. Our recent study found that sinks are the most contaminated areas of the kitchen. USDA recommends against washing your raw poultry due to the risk of splashing bacteria throughout your kitchen. Clean and sanitize any areas that will come into contact with the turkey before and after cooking.

### THAW THE TURKEY SAFELY

Never thaw your turkey in hot water or leave it on a countertop. There are three ways to safely thaw a turkey: in the refrigerator, in cold water and in the microwave.

Refrigerator thawing: Turkey can be safely thawed in a refrigerator to allow for slow and safe thawing. When thawing in a refrigerator, allow roughly 24 hours for

every four to five pounds of turkey. After thawing, a turkey is safe in a refrigerator for one to two days.

Cold water thawing: The cold water thawing method will thaw your turkey faster but will require more attention. When thawing in a cold-water bath, allow 30 minutes per pound and submerge the turkey in its original wrapping to avoid cross-contamination. Change the water every 30 minutes until the turkey is thawed. The turkey must be cooked immediately after thawing.

Microwave thawing: To thaw a turkey that fits in the microwave, follow manufacturer's recommendations. Cook it immediately after thawing because some areas of the food may become warm and begin to cook during the thawing process, bringing the food to the "Danger Zone."

It's safe to cook a completely frozen turkey; however, it will take at least 50 percent longer to fully cook.

### COOK THOROUGHLY

Your turkey is safe to eat once it reaches an internal temperature of 165 F. Insert a food thermometer into the thickest part of the breast, the innermost part of the wing and the innermost part of the thigh to check its internal temperature.

USDA recommends using a food thermometer even if the turkey has a pop-up temperature indicator to ensure it has reached 165 F in the three previously stated places.

### STUFFING YOUR TURKEY

USDA recommends against stuffing your turkey since this often leads to bacteria growth. However, if you plan to stuff your turkey, follow these steps:

Prepare the wet and dry ingredients for the stuffing separately from each other and refrigerate until ready to use. Mix wet and dry ingredients just before filling the bird's cavity.

Do not stuff whole poultry and leave in the refrigerator before cooking.

Stuff the turkey loosely — about 3/4 cup of stuffing per pound.

Immediately place the stuffed, raw turkey in an oven set no lower than 325 F.

A stuffed turkey will take longer to cook. Once it has finished cooking, place a food thermometer in the center of the stuffing to ensure it has reached a safe internal temperature of 165 F.

Let the cooked turkey stand 20 minutes before removing the stuffing.

For more information on turkey stuffing, visit Turkey Basics: Stuffing.

### THE TWO-HOUR RULE

Don't leave your food sitting out too long! Refrigerate all perishable foods sitting out at room temperature within two hours of being cooked, or one hour if the temperature is 90 F or above. After two hours, perishable food will

enter the "Danger Zone" (between 40 F and 140 F), which is where bacteria can multiply quickly and cause the food to become unsafe. Discard all foods that have been left out for more than two hours. Remember the rule — keep hot foods hot and cold foods cold.

Transporting hot foods — Wrap dishes in insulated containers to keep their temperature above 140 F.

Transporting cold foods — Place items in a cooler with ice or gel packs to keep them at or below 40 F.

When serving food to groups, keep hot food hot and keep cold food cold by using chafing dishes or crock pots and ice trays. Hot items should remain above 140 F and cold items should remain below 40 F.

### LEFTOVERS

Store leftovers in small shallow containers and put them in the refrigerator. Thanksgiving leftovers are safe to eat up to four days in the refrigerator. In the freezer, leftovers are safely frozen indefinitely but will keep best quality from two to six months.

### RESOURCES

For Thanksgiving food safety questions, call the USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854), email MPHotline@usda.gov or chat live at ask.usda.gov from 10 a.m. to 6 p.m. Eastern Time, Monday through Friday.

Do you have any last-minute turkey day questions? The Meat and Poultry Hotline will be open on Thanksgiving Day from 8 a.m. to 2 p.m. EST.

Check out the USDA FoodKeeper App, which helps to reduce food waste by providing food and beverage storage information. Access news releases and other information at USDA's Food Safety and Inspection Service's (FSIS) website at www.fsis.usda.gov/newsroom. Follow FSIS on Twitter at twitter.com/usdafoodsafety or in Spanish at: twitter.com/usdafoodsafte\_es.

USDA touches the lives of all Americans each day in so many positive ways. In the Biden-Harris Administration, USDA is transforming America's food system with a greater focus on more resilient local and regional food production; fairer markets for all producers; ensuring access to safe, healthy, and nutritious food in all communities; building new markets and streams of income for farmers and producers using climate smart food and forestry practices; making historic investments in infrastructure and clean energy capabilities in rural America; and committing to equity across the Department by removing systemic barriers and building a workforce more representative of America. To learn more, visit www.usda.gov.



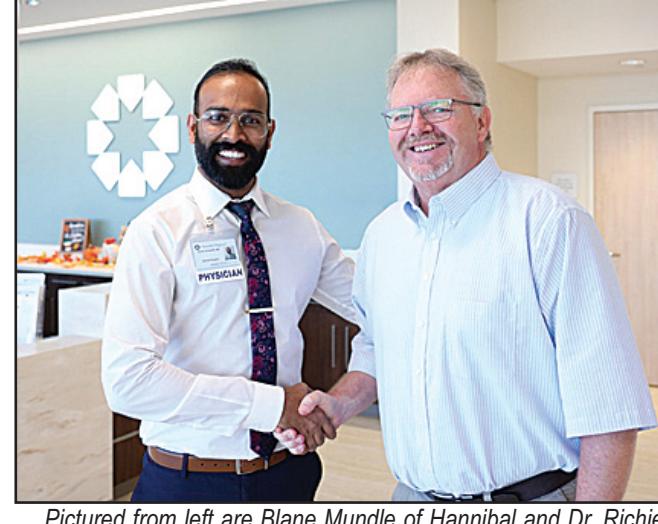
**Marcy Burleson**

### Burleson Is NECAC Counselor

Marcy Burleson of Louisiana has joined the North East Community Action Corporation (NECAC) as an Energy Assistance Counselor.

Burleson will process applications to determine utility assistance eligibility and work with utility companies and clients. She is a 1986 graduate of Louisiana High School and an Army veteran with administrative experience.

More information about NECAC utility assistance is available online at [www.necac.org](http://www.necac.org) or by calling 573-324-0120.



Pictured from left are Blane Mundle of Hannibal and Dr. Richie Goriparthi following Mundle's robotic surgery at Hannibal Regional Hospital.

### Robotic Surgery Helps Hannibal Resident Recover Faster

Robotic surgery procedures often lead to quicker recovery, less pain, and shorter hospital stays. Hannibal resident Blane Mundle recently had a robotic cholecystectomy, recovered quickly, and was able to get back to what he enjoys.

When Blane woke up in the middle of the night with intense pain and vomiting he decided to head to the Emergency Room at Hannibal Regional. After initial testing, it was discovered that Blane had over 20 gallstones and would need to have his gallbladder removed.

"Blane's workup revealed gallstones were causing his problems and he had also developed pancreatitis from one of the gallstones. After meeting with Blane, we decided a robotic cholecystectomy - or gallbladder removal - would be the best option," explains Hannibal Regional Medical Group surgeon, Dr. Richie Goriparthi. When compared to traditional surgical tech-

niques, some benefits of robotic procedures include reduced risk of surgical complications, less pain, shorter hospital stay, faster recovery, and minimal scarring.

Blane says of his experience, "The doctor and nurses were all fantastic! Dr. Goriparthi took the time to explain the procedure to me in detail. He gave me very specific instructions on how to care for my incisions. I was amazed at how quickly I healed and am extremely pleased that I am back to my favorite pastime of playing golf within just a few short weeks."

"Blane recovered much quicker after the procedure than anticipated. When I saw him in the office for a follow-up visit, he wasn't using any pain medications and was looking forward to getting back to golfing!" shares Dr. Goriparthi.

To schedule an appointment with a provider at Hannibal Regional call (573) 629-3500.



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## End-of-Life planning

Wed., Nov. 16th 6-7pm

Pike County Health Dept. Home Health & Hospice Conference Room (side entrance)  
1 Healthcare Place, Bowling Green, MO 63334

Join us in this free community event to assist you in ensuring all of your end-of-life decisions will be carried out how you wish.

We will be discussing topics such as:

- Communicating about your end-of-life decisions
- Choosing a hospice provider
- Managing end-of-life pain
- Life Planning work sheets provided
- Living Wills
- Advance Directives
- Financial Power of Attorneys and other Considerations
- Funeral preferences and arrangements
- Organ and body donations
- What to expect when a loved one dies

We will be providing:

- Snacks
- Life planning booklet with work sheets
- Lawyers & other professionals on-site for general questions
- A local Notary to complete official documents

**RSVP PREFERRED**

Call: 573-324-2111 ext. 140

Email: [tbrookshier@pikecountyhealth.org](mailto:tbrookshier@pikecountyhealth.org)



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# COMMUNITY NEWS

## From The Mayor's Desk...



JIM ARICO, MAYOR  
CITY OF BOWLING GREEN

It is our attitude toward life that brings us happiness in living! Bowling Green is so happy with what is developing in our town and surrounding areas. Growth and upgrading aspects of our city and county are occurring. Development is always encouraging and exciting! Welcome Goosehead Insurance and Hannah Schuckenbrock, agency owner and broker. She is located on Business Highway 61 South. Also welcome to Bowling Green Insurance Company's new home on Business 61 South, owned and operated by Fred Carlson. Enjoy your new facilities and locations and we're glad you're in Bowling Green!

Welcome to Bowling Green's own John Albright, a new police officer. Bowling Green is proud to announce a new canine unit. Officer Roy Peters handles our new dog officer to our law enforcement program. His name is "Jeff."

Hope you voted on Election Day and fulfilled your privilege and duty! "Christmas in the Green" starts this Thursday through Saturday so look for the businesses that offer specials and celebrate this time of year! Many thanks to the Bowling Green Middle School for once again providing a lunch and recognition for our veterans and their families. Thanks to the Pike County Health Department also for the Veterans breakfast and various activities for appreciation for the sacrifices that were and are being made by our military men and women and their families.

Congratulations to the Bowling Green Cross Country program, athletes, coaches, and supporters. It was another outstanding performance by the ladies and guys that work hard in a very demanding sport. The football Bobcats beat Hallsville last Friday evening for the District 2 Championship and now goes to the first round of the State Class 2 playoffs. Let's Go Bobcats!

I hope this Thanksgiving season is full glad tidings, turkey dinners, and fond memories. On Nov. 22, "No Hunger Holiday" is preparing 200 turkey dinners for those who would not be able to have a Thanksgiving meal. Volunteers will be packing turkeys, corn, green beans, and milk for those less fortunate. This will occur at the Knights of Columbus Hall at St. Clement and start at 8:30ish. If you would like to donate a turkey, can goods, and/or money, you may drop off at REMAX Realty, Bibb-Veach Funeral Home, (sponsors), our churches, or directly to the KC Hall. It takes about \$8,000 for this wonderful outreach to help others and any money left over goes to buying Christmas gifts for the needy.

On Friday, Dec. 2, a joint effort with the Bowling Green's Park and Recreation Department along with the Bowling Green Chamber of Commerce, will be offering "Lighted Christmas Parade." Line up starts at 5 p.m., and registration is due by Tuesday, Nov. 22. A \$125 prize for best float. (See form on Facebook page.) This joint effort is called SMALL TOWN CHRISTMAS FESTIVAL IN THE PARK. Toys for Tots will have a box available for new toy donations, TRAIL OF LIGHTS 5:00-10:00, Santa will show up at 6:00, hot chocolate, s'mores, and I'm told the Grinch will try to show up as well. It's all free so come and enjoy an exhilarating evening of fun, food, and fantastic festivities.

## Community Calendar...

Submit upcoming events by calling 324-6111 or e-mail to: [peoplestribune@sbcglobal.net](mailto:peoplestribune@sbcglobal.net)

**On Nov. 16:** The Louisiana Community Food Pantry will be sharing frozen turkeys and some trimmings beginning at 12:30 p.m., and continuing until 6:30 p.m. They plan on serving families who have used the pantry for at least six months during the

2022 calendar year. Questions or concerns may be addressed to Sara at 573 754 2421.

**On Nov. 17:** The Pike County Missouri Democratic Club will have a meeting at the Cozy C Campground at 6:30 p.m.

**On Nov 19:** New Hartford

Baptist Church community dinner and movie night. Dinner 5-7 p.m.; movie 6 p.m.

**On Nov. 21:** A planning and community town hall meeting sponsored by Louisiana ministerial will be held at 7 p.m., at the Twin Pike YMCA-Louisiana.

## Twin Pike Family YMCA 21st CCLC After School News



The Twin Pike Family YMCA 21st CCLC Bowling Green Afterschool Program started the school year with 56 students.

This last week they have grown to 75 students. Our Afterschool Program is open each day from 3:10 pm to 6:10 pm on the days that Bowling Green R-1 Schools are in session. Our students, in grades K-6, come to our Afterschool Program directly from their classrooms as the school day ends. As soon as they are checked in they go to Snack Time.

Each child is offered a nutritious snack, which is provided by the Bowling Green R-I Schools. After snack, students start a rotation of activities which include, homework time, recess, enrichment time and free choice time.

tive Chad Perkins. Mayor Arico presented our Program an Afterschool Proclamation to show the City of Bowling Green's support of after-school programs.

It was tough to take a group photo just before recess but we did it. Recess is their favorite part of the afternoon. In the photos below, students posed for a regular group photo and also for a Lights On photo. Their hands in the air in the shape of a lightbulb show their support of Lights On and Afterschool Programs. Prior to our Lights On event students also colored Lights On pages for decorating the gym the night of Lights On. The colored pages will be sent to our State and US Legislators to ask them to support Afterschool Program funding.

The 2022-23 Bowling Green Afterschool Program group staff are Linda Arnold - Kindergarten, May Hutt-1st Grade, Frank Becker - 2nd/3rd Grade, Andrea Ankrom and Lori Cohea-3rd Grade, and Sidney Thomas-4-6th Grade. Other staff include Pam Watts-Office staff, Cheryl Becker-Substitute, Jill Smith-Substitute and Karen Shinn and Denise Ash-Co-Site Coordinators. Dr. Cassie Huckstep-Spangler is the Bowling Green Afterschool Program's Program Director.

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**Brent Branstetter**

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**Tim Jenkins**

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**Frank Wallace**

610 W Hwy 54  
Vandalia  
573-594-2235  
[FEWallace@ShelterInsurance.com](mailto:FEWallace@ShelterInsurance.com)



## Long COVID In Workers Could Be A Challenge For Missouri Employers

Missourians report higher rates of disability and long COVID than the U.S. average, according to a study brief by University of Missouri Extension.

Long COVID – ongoing health problems that last months or more following infection with the COVID-19 virus – could be keeping 2 million to 4 million U.S. workers out of the workforce.

The brief, "COVID-19 and Paid Leave," is available for download at [muext.us/MEIOct2022](http://muext.us/MEIOct2022).

The share of U.S. workers who have a disability grew 19 percent in the past two years. Lingering effects of COVID-19 infections could be contributing to this increase, said the brief.

According to data from the U.S. Census Bureau's most recent Current Population Survey, the percentage of Missourians reporting difficulty remembering or making decisions – "brain fog" – is up 15 percent from pre-pandemic levels and is three percentage points higher than the U.S. average.

Of Missourians who previously had COVID, 37.4 percent reported symptoms lasting three months or longer, compared with 33.2 percent of all Americans.

"These findings suggest that the impact of COVID-19 on Missouri's workforce will continue to be felt for quite some time," said Luke Dietterle, MU Extension specialist for Exceed – Regional

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## OBITUARIES



### Lula J. Heckler

Lula J Heckler, 94, of Vandalia died Wednesday, Nov. 2, 2022, at the Tri-County Care Center in Vandalia.

A graveside service was held at 11 a.m., Wednesday at Vandalia Cemetery. Bro. Kenny Haddock officiated.

Lula was born Aug. 31, 1928, in Billings, the daughter of Frank and Bessie Snyder Treat. She was united in marriage to Bill Heckler on July 8, 1955 at Hannibal. Bill prececdes her in death.

Survivors include one brother-in-law, Roy Heckler and wife, Shirley of Mesa, Ariz.; and several nieces and nephews.

She was preceded in death by her parents, husband and all of her siblings.

Professionally Lula worked as a waitress for many years. She enjoyed the outdoors and fishing with her husband when he was able. Lula was also known as the "can lady" who would be seen collecting cans and donating them to local charities. Lula lived a full life and will be missed.

Memorial contributions may be made to the United Methodist Church, in care of Waters Funeral Home.

Online condolences may be made to the family and video tribute viewed on Lula memorial page at [www.watersfuneral.com](http://www.watersfuneral.com).

### Lloyd W. M. Pettey

Lloyd W. M. Pettey, 90, died peacefully in his sleep on Monday, Oct. 31, 2022 at his home in Long Beach, Miss.

At his request no services will be held. He will be greatly missed.

He was born near Bowling Green on July 30, 1932 to Robert L. and Lena Frances Staton Pettey.

He is survived by two brothers, Kenneth Pettey of Vandalia and Bill Pettey of Center.

He was preceded in death by four brothers, Eugene, Robert, James, and David; two sisters, Roberta and Emma Lucille.

Lloyd served four years in the United States Air Force serving in Korea. He married Doris Sprague of Zanesville, Ohio. They had one daughter, Beth Ann Pettey, who survives in Tampa, Fla. He and Doris divorced and he moved to Florida where he met his life partner, Shirley Jean Yost. She survives.

He was an iron worker by trade. After an industrial accident he retired and spent the rest of his life traveling to many places and living in Mississippi.

Lloyd loved cooking cajun food, going to casinos, and good music.

### Diana Lynn Koster Roed

Diana Lynn Roed (Koster) 43, of Silex died Friday, Nov. 4, 2022, at Mercy Lincoln Hospital in Troy.

A memorial service was held by the family Saturday at 4 p.m., at the Silex Assembly of God Church in Silex.

She was born Nov. 18, 1978 in Troy, the daughter of Frank and Bonnie Koster. She was raised in Silex, and later moved to Troy. Diana graduated from Silex High School, and began to show a passion for the medical field. She later became a phlebotomist, then in 2008 attended nursing school. She enjoyed her time spent at Pike-Lincoln Technical Center and she graduated as a licensed practical nurse. This would begin a wonderful career as a nurse, which she treasured.

In addition Diana was an amazing and caring mother to her children, Navida, Timothy, Evan, Lucius, and Aviana. She loved caring for her children, and they were her pride and joy. Through her career she was able to care for people, which is something

she always wanted to do. Diana was a leader in life, and for her children. The strength and the love she carried were what we loved most about her, as well as her kind smile.

Diana always knew how to be strong for everyone and she had a way to make everyone feel better. Her favorite past-times included singing, bowling, painting, photography, drawing and ceramics. Diana always wanted to travel the world and was ready to experience life at any opportunity. She will live on in our hearts forever.

She is survived by her children, Navid Roed, Timothy Roed II, Evan Roed, Lucius Roed, and Aviana Richardson; her parents, Frank and Bonnie Koster; and her siblings, Frank, April and Josh Koster, her ex-husband, Tim Roed, and former partner, Eeyan Richardson, as well as many other relatives and friends.

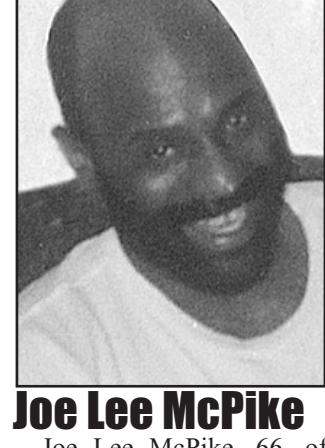
Survivors include one brother-in-law, Roy Heckler and wife, Shirley of Mesa, Ariz.; and several nieces and nephews.

She was preceded in death by Justice Leonidas Roed, Joshua Isaac Roed, and Ariela Anna May Elysabeth Roed.

Memorial donations may be made to McCoy-Blossom Funeral Homes & Crematory, 1304 Boone Street, Troy, MO, 63379, 636-528-8244.

Friends and family are invited to visit our website at [mccoyblossomfh.com](http://mccoyblossomfh.com) to sign the on-line guest register.

This obituary was written by her beloved family.



### Joe Lee McPike

Joe Lee McPike, 66, of Clarksville died Tuesday, Nov. 8, 2022, in Louisiana.

He was born March 21, 1956 in Louisiana, the son of Howard Lewis and Mamie McPike Scott.

Joe was raised in Clarksville by his grandparents, Susie and Joe Hammers.

He attended Clopton High School, where he was a valued athlete. He played on the basketball and baseball teams.

Joe Lee continued his love for baseball even after school. A man of his stature would amaze people with his hitting and running abilities; but his main love was driving any type of truck. If you ever needed a truck driver you could count on Joe Lee. In his later life you would see him around town; Joe Lee was a wanderer, known for his big smile and the joy he would bring to others.

Joe is survived by his children, Nathaniel L. McPike, Corey N. Busch, and Brittany Davis; one sister, Patricia "Peachy" Ervin; and one brother, Lynn E. Scott. He is also survived by a host of nieces, nephews, and cousins.

He was preceded in death by grandparents, Joe and Susie Hammers; father, Howard Lewis; mother, Mamie McPike Scott; two sisters, "Cookie" Ada Hill and Marilyn Marshall; and two brothers, Leroy McPike and Jason Scott.

Joe Lee will be sadly missed by everyone that knew him.



### Margaret Alice Grothaus

Margaret Alice Grothaus, 91, of Bowling Green died Saturday, Nov. 5, 2022, at Parkside Manor in Bowling Green.

A memorial Mass will be held Friday, Nov. 25 at 10 a.m., at St. Clement Catholic Church with Fr. Henry Ussher officiating. A Celebration of Life will be held immediately following at Do North Farms in Curryville.

Margaret was born Aug. 8, 1931 in Trenton, N.J., to John D. Young and Margaret A. Shaw Young. She was united in marriage to Joseph Grothaus on May 29, 1954. He preceded her in death on Nov. 5, 1993.

Also preceding Margaret in death were her parents; and a brother, Sandy Young.

Surviving are daughters, Shawn Dyck and husband, Bob of Bowling Green, and Robbie Orf and husband, Mel of Bowling Green; a nephew, Joey Kleene of Jefferson City; and a brother-in-law, Bob Grothaus of Palatka, Fla.

Margaret grew up in Harvey, Ill., a suburb of Chicago. Upon graduation, Margaret went to work. After working at a couple of different banks, Margaret went to work at US Steel. It was there she met Joseph. In 1958, the couple began their family. Margaret became a stay-at-home mom.

After the girls were out of school, Margaret rejoined the workforce and went to work at the Thornton Community College bookstore. She was employed at the bookstore until 1979 when the family moved to Alabama. Margaret spent the next 17 years employed at Bookland in Birmingham, Alabama. In 1999, Margaret retired and moved to Bowling Green to be closer to Robbie.



### Mary Edna Mae Hachman

Mary Edna Mae Hachman, 72, of Elsberry died Friday, Nov. 11, 2022 surrounded by her loving family.

Bibb-Veach Funeral Homes & Crematory of Silex is handling the cremation rites.

Mary was born June 22, 1950 in St. Charles to Henry F. and Helen V. Casner Adkins. She was united in marriage to Rick Hachman on July 5, 1998. He survives.

Also surviving are children, James Momphard and wife, Cheryl, Kenny Momphard and wife, Brenda, Joseph Todd Hachman, and William Edward Hachman; grandchildren, Brea Rogers, Brett Rogers, Brittany Hachman, Tyler Hachman, Emily Hachman, Austin Hachman, Logan Hachman, Chloe Hachman, Kennedy Hachman, Kitson Hachman, William Momphard, and Kenny Wayne Momphard; nine great-grandchildren; and a sister, Shirley Ann Schmidt.

She was preceded in death by husband, William Momphard; husband, Frank Johnly; and her parents.

Mary spent her life living in Warren and Lincoln Counties. She was a member of the Living Water Church in Eolia, Missouri. Mary had spent time working at the garment factories in both Troy and Bowling Green. She had also been employed at Lear, where she was a liaison for automotive parts.

Mary loved to travel, and she and Rick had done extensive traveling together until Mary's health started to decline. She also liked to spend her free time gardening and junking. Her favorite pastime was visiting casinos to try her luck.

Online condolences may be made at [www.bibbveach.com](http://www.bibbveach.com).



### Rebecca L. 'Becky' Orr

Rebecca L. "Becky" Orr, 68, of Hannibal died Friday, Nov. 11, 2022 at Hannibal Regional Hospital.

Sheila was patriotic and loved her country very much.

Funeral services will be at 1 p.m., Thursday at the New Life Pentecostal Church in Hannibal. Pastor Kenneth James will officiate. Rev. Michael Niffen will assist with services. Burial will be at Grand View Burial Park in Hannibal.

Friends and Family are invited to Becky's Life Celebration at a visitation that will be from 5-7 p.m., Wednesday at the James O'Donnell Funeral Home in Hannibal.

Becky was born Sept. 25, 1954, in Hannibal to Herbert Leonard Schindler and Marjorie Lee Roberts Schindler. She was married to William E. "Bill" Orr on Nov. 18, 1977 in Hannibal. He preceded her in death on March 19, 2000.

Survivors include three brothers, Leonard L. Schindler and wife, Debi of Mokena, Ill., Joseph L. Schindler of Frankford, and Mark L. Schindler and wife, Brenda of Hannibal; three stepchildren, William R. "Randy" Orr and wife, Cyndi of Lewistown, Robert E. Orr of Hannibal, and Debra Jean Wade of Hannibal; and numerous grandchildren; great-grandchildren; nieces; and nephews; and several close friends.

Becky was preceded in death by her parents.

Professionally, Becky was a proof operator at Farmers and Merchants Bank in Hannibal, from which she retired in 2015. She was previously a floor clerk at Martin's True Value Hardware store in Hannibal.

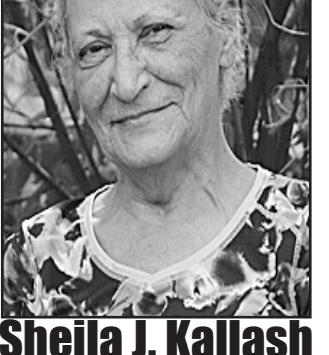
Becky was a graduate of Bowling Green High School. She was very creative and loved to sew and crochet. An avid reader, Becky enjoyed reading Christian, romance, and historical novels. Taking vacations with Bill, stopping by Logue's restaurant for her favorite meatloaf supper, or watching American Ninja Warrior were all things that made Becky smile. Above all else, Becky enjoyed the time she could spend with her friends, family, and beloved cat, Cookie.

Becky was a lifelong member of the New Life Pentecostal Church.

Memorial contributions may be made to the New Life Pentecostal Church.

Pallbearers will be Mike Hale, Jason Schindler, Jeff Orr, Doug Green, Brent Orr, and Ryan Cassidy.

Online condolences may be shared and video tribute may be viewed at [www.JamesODonnellFuneralHome.com](http://www.JamesODonnellFuneralHome.com)



### Sheila J. Kallahash

Sheila J. Kallahash, 64, of Hannibal died Tuesday, Nov. 8, 2022, at Hannibal Regional Hospital.

A memorial service will be held on Thursday Dec. 1, 2022 at 6 p.m., at Smith Funeral Home & Chapel in Hannibal.

A visitation celebrating Sheila's life will be held at 4 p.m., until the time of service Thursday at the Smith Funeral Home & Chapel.

Sheila was born June 15, 1958, in Monterey, Calif., the daughter of Antonio and Myrlene Bates Medina.

Survivors include her children, Kenny Kallahash and wife, Carrie, Joseph Kallahash, Jacob Ianacone and wife, Tasheena, and Kristen Sharp and husband, Danny; one sister, Michele Aubuchon; two brothers, retired USMC Brigadier General Joseph Medina and John Medina.

Also surviving are four granddaughters, Taylor Kallahash, Emma Kallahash, Madison Sharp and three grandsons, James Sharp. Sheila is survived by many nieces and nephews as well as a great-niece and several great-nephews.

She was preceded in death by her father, one brother, Anthony Medina and one nephew, A.J. Medina.

Sheila graduated from Apple Valley high School in 1976. Professionally Sheila worked primarily as a homemaker.

Sheila was patriotic and loved her country very much.

She was very proud of her Native American heritage. She enjoyed outdoor activities including gardening, fishing, camping and shooting firearms.

In her spare time, Sheila enjoyed watching her favorite movies. She had volunteered at church and 4-H club activities with all of her children. Sheila had an avid love for all animals. She especially loved time spent with her children and grandchildren.

Sheila was a very loyal and devoted daughter, sister, aunt, and mother. Anyone who knew her, knew she had a big heart filled with kindness.

## Thanksgiving Recipes

sweet potato casserole one to two days in advance. It's a great way to get a head start on Thanksgiving!

To make ahead, simply prepare the filling and topping separately — but don't bake anything yet. Tightly cover the baking dish and place the topping in an airtight container. Store them both in the refrigerator until you're ready to cook.

On the big day, sprinkle the topping onto the filling and bake according to the directions (you may have to add a few minutes to the baking time to account for the cold temperature).

How to Store Sweet Potato Casserole

Allow the casserole to cool completely, then store your leftovers in an airtight container in the refrigerator for three to five days.

How to Reheat Sweet Potato Casserole

To reheat this sweet potato casserole, cover with foil and bake in an oven preheated to 350 degrees F for 20-25 minutes (or until heated through).

Can You Freeze Sweet Potato Casserole?

Yes, you can freeze sweet potato casserole. Bake the filling according to the directions (preferably in a foil baking pan) without adding the topping. Allow the casserole to cool, then wrap the entire baking dish tightly in foil. Freeze for up to three months. Thaw in the fridge overnight. Add the topping and reheat in the oven according to the directions above.

Allrecipes Community Tips and Praise

"An excellent recipe — like dessert," says Lizzy. "I added raisins to the sweet potatoes and some coconut to the topping which was a hit. I also microwaved the potatoes to cook them and the peel comes off very easily (less mess). This will become a tradition in our home!"

"This recipe is what sweet potatoes were meant for," according to MImom. "Wow!!!! This was rich, creamy and the perfect combination of textures."

"Yummy is an understatement," raves one Allrecipes community member. "This recipe was awesome! The first thing to get completely devoured during Thanksgiving Dinner! In fact, it was so good that I made it the next night to accompany my leftovers!"

Editorial contributions by Corey Williams

Ingredients  
Sweet Potatoes:  
4 cups peeled, cubed sweet

potatoes  
2 large eggs, beaten  
½ cup white sugar  
½ cup milk  
4 tablespoons butter, softened

½ teaspoon vanilla extract  
½ teaspoon salt  
Pecan Topping:  
½ cup packed brown sugar  
½ cup all-purpose flour  
3 tablespoons butter, softened

½ cup chopped pecans  
Directions

Preheat oven to 325 degrees F (165 degrees C).

Prepare sweet potatoes: Put sweet potatoes in a medium saucepan and cover with water. Cook over medium-high heat until tender, 10 to 15 minutes. Drain and transfer to a large bowl.

Mash drained sweet potatoes with a fork. Add eggs; mix until well combined. Add sugar

# CLASSIFIEDS

All classified ads are payable in advance. 40-cents per word, \$4 minimum. Deadline: Monday at noon.

## GARAGE SALES

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**St. Joseph Ladies Sodality Group** is having a large Rummage Sale at Seton Center on North Third Street in Louisiana. The sale will be on two days--Friday, Nov. 18 from 2-5 p.m., and Saturday, Nov. 19 from 8 a.m.-2 p.m. Clothing for all, children's toys and books, home decor items, lots of hardback and paperback books and many other items. Tickets for a handmade park bench, cookies for the kids and bottled water will be available. Come join us and check it all out.

**GARAGE SALE** - Thursday, Friday & Saturday, 9 a.m.-?. Toys, kid's clothes, tires, sweaters, jeans, weedeater, leaf blower, 218 S. St. Charles, B.G.

**HEATED GARAGE SALE** - Saturday, 7 a.m.-10 a.m. (three hours only), 127 Pritchett St., Frankford. Brother strong & tough sewing machine, quilt tops, batting, backing, finished log cabin quilt, homemade cinnamon candy, Christmas ornaments. Refreshments! South on Low St., left on Bluff, right on Walnut, left onto Pritchett.

**CHRISTMAS GARAGE SALE** - Friday & Saturday, 7 a.m.-?, 920 Ella, B.G. Yellow building behind Ameren on Bus. 61; across from Hubran Construction. Quilts, santas, ornaments, garland & more.

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## Vandalia Salvation Army Seeks Helpers

The Salvation Army in Vandalia is in need of holiday helpers on Friday and Saturday, Nov. 25-Dec. 23 for the Red Kettle Campaign.

Individuals or groups interested in volunteering to help call 594-2146 leave a message or contact Janyce Holt, campaign chairperson at 594-3260.

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## GIANT

Continued from front page

frame from beneath a table and slipped it down over the head and shoulders of the man on the stand."

When the prosecutor questioned the display, Ball said he just wanted to see if the accuser could fit through the same sized hole.

"I won the case," he said.

It was while working with Clark in 1877 that a memorable moment occurred. Three men Ball described as "big, rough fellows" came into the office upset about a lawsuit and "picked a fuss with me."

To Ball's chagrin, Clark sat reading a book while the trio "cursed and abused me" for 10 minutes, seemingly "taking no interest in the rumpus." The men finally decided to beat Ball to a pulp and stepped toward him.

"Quick as a flash, Clark pulled open the drawer of his table, exposing two glittering pistols to the view of my would-be assassins and yelled 'Hi-yi, you ruffians. I do the fighting for this firm and I'll give you just three seconds to get out of here, or I'll throw you out the window and break your necks!' Within the limit he allowed, those fellows were going down stairs three at a jump."

ents the opportunity to decorate the museum Christmas Tree and will be featuring a "living windows" display as well as tours of the museum and light refreshments," said Brent Engel, co-president of the museum with Judy Schmidt. Mo-Mo T-shirts and other items will also be for sale that evening. "Please stop by and enjoy the magic of the season at the museum," stated Engel.

**PARADE**

Continued from front page

Louisiana Community Betterment has made arrangements with the History Museum to host Santa Claus. Santa will be receiving visitors at the museum following the close of the parade and Tree Lighting ceremony. "The museum will be giving children and their par-

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Clark shut the desk drawer, gave a wry smile and resumed reading as if nothing had happened.

"He has long since given up carrying pistols, but I was glad he had them that day," Ball said later.

## BIGGER THINGS

In 1878, Ball was elected Pike County prosecuting attorney.

"It is a matter of record that during his four years of public service he never had a case called that he was not ready for trial, and that of the many indictments he formulated and presented, not one was quashed," the history book noted.

While most cases were serious, a little frivolity helped ease tensions. While prosecuting a man accused of stealing a bundle of socks, Ball drew the ire of Judge William Biggs by using the spelling "s-o-x."

"May it please Your Honor, if s-o-x don't spell socks, what in the tarnation does it spell?" Ball asked. "And it remained 'sox' in the indictment."

A key behind-the-scenes player in Democrat Party politics, Ball stepped forward and was elected in 1884 to the Missouri Senate, representing Pike, Lincoln and Audrain counties.

"The record of that four years' term served to greatly

increase his prestige and gave him a State-wide reputation," according to "The History of the Bench and Bar of Missouri."

He "did not merely sit in his seat and cast his ballot when the time came," the book revealed. "He assumed an active relation to almost every measure that came before that body while on the floor, and his eloquence...had a marked bearing on its final disposition."

The book says Ball was one of the Senate's "originating minds" and was "unrelenting" in his work on education and business legislation. The Butler Weekly Times countered that while Ball was "full of fight," his unidentified "eccentricities as a legislator can not be forgotten."

Upon completion of his term in 1889, Ball resumed his private practice in Louisiana. The Sedalia Weekly Bazoo echoed many who suggested that Ball run for governor.

"He has had a long and an honorable experience in public life," the newspaper said. "He is an able lawyer and a fine public speaker. He is a young man of brain and energy, and David Ball is as true to honor and friends as the sun in its course."

Next time: In the spotlight

Parade and Craft Vendor applications and more information are available by contacting Diana Huckstep at (314) 640-4420 or by sending a request to lmcobrtrm@yahoo.com. Applications will be accepted until Nov. 23.

**CALL 324-6111  
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Happy Thanksgiving!

Our office will be CLOSED

FRIDAY, NOV. 25

to spend the

Thanksgiving

holiday with our families.

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## ACCEPTING APPLICATIONS

The Bowling Green R-I School District is accepting applications for night custodian position at Frankford Elementary.

Contact the Superintendent's Office, 700 W. Adams, Bowling Green, MO 63334 for an application. Phone 573-324-5441. EOE

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## NOTICE TO BID

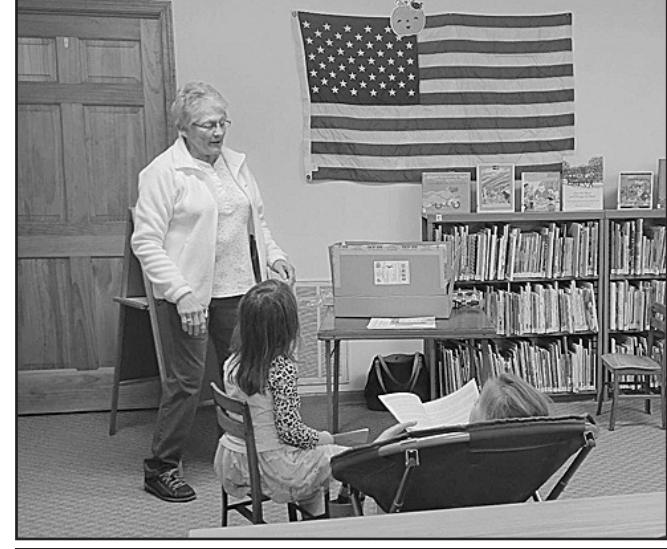
The City of Bowling Green is accepting sealed bids on an HVAC system for the Bowling Green Community Center. Bid packets are available at Bowling Green City Hall between the hours of 8 a.m. and 4:30 p.m., Monday-Friday. Sealed bids must be received in the office of the City

# COMMUNITY NEWS



## Flag Etiquette Taught At Farber Library

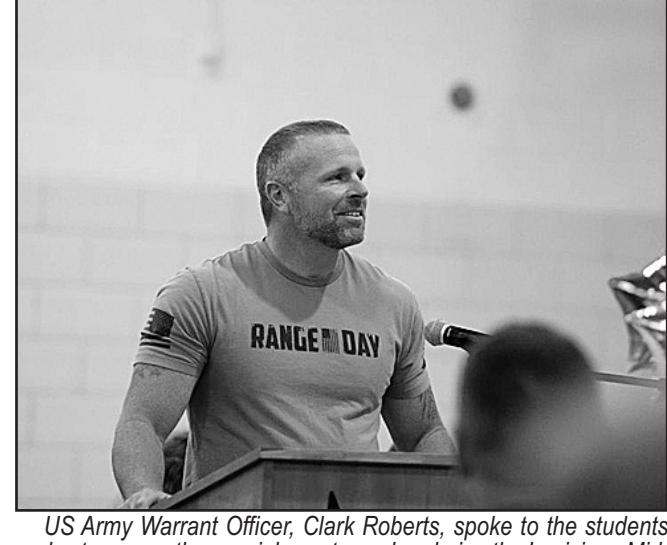
During the Children's program at the Farber Branch Library on Monday, Nov. 7 those attending learned about the proper handling of the United States flag and some flag history. Those attending received a book on the United States flag and were able to take home a flag of their own.



## Area Schools Honor Veterans



A big crowd filled with both students and area veterans attended the 2022 Louisiana Middle School's Veterans Day Ceremony. The event was just one of many around the area that honored veterans for their service.



US Army Warrant Officer, Clark Roberts, spoke to the students and veterans as the special guest speaker during the Louisiana Middle School's 2022 Veterans Day Ceremony.



The Van-Far Honor Society played host to the area Veterans on Friday, Nov. 11. Pictured are MMA Fuseliers who performed at the program. Veterans were also served breakfast.



The Bowling Green Middle School held a luncheon and program to honor veterans on Friday, Nov. 11.

## Fast Track Incentive Grant Application Open

The Fast Track Workforce Incentive Grant application for the 2022-23 academic year is now open, with a few key adjustments making it possible for more Missourians to receive funding for postsecondary education and training to join the workforce.

Fast Track is a financial aid program for adults that the Missouri Department of Higher Education & Workforce Development administers for those who are at least 25 years old or for adults who have not attended high school or a postsecondary institution in the past two years, have not earned a bachelor's degree, and do not exceed income limits.

A notable change resulting from legislation that passed in 2022 is the expansion to include more training providers and registered apprentices. Qualified students attending a training provider or apprenticeship program approved under the Office of Workforce Development's Eligible Training Provider System and enrolled in a Coordinating Board designated Fast Track program can receive financial aid through the program.

"Fast Track is a valuable program that continues to serve a key population," said Leroy Wade, interim commissioner of higher education. "With the recent changes in the program, more Missouri adult learners will avoid or lessen student loan debt as they pursue continued education. The addition of apprenticeships and training providers will help grow Missouri's workforce and strengthen the state's economy."

Also included under Senate Bill 672, sponsored by Sen. Lincoln Hough and signed by Gov. Mike Parson on July 1 are provisions that extend Fast Track through Aug. 28, 2029, and eliminates the possibility of the grant being converted into a loan if residency and work requirements were not met.

Although the revised program requires an individual to be a Missouri resident for two years prior to receiving the grant for some individuals, active duty service members and military spouses are exempt from that requirement.

The legislation passed earlier this year with an added benefit for those participating in a U.S. Department of Labor-approved Registered Apprenticeship. It allows those individuals to receive aid for education-related costs, such as tools, books, and uniforms if they are eligible for Fast Track.

The Fast Track program has awarded nearly \$3.3 million in aid since it began distributing funds in fall 2019. The average amount awarded in 2022 was \$4,117, nearly \$2,000 more per recipient than in the program's first year. Allied health, computer science, business/accounting, and education were the top programs among grant recipients.

### Tips On Making Venison Jerky

Besides giving hunters an enjoyable outdoors experience, a successful deer hunt can also provide a healthy snack option – venison jerky.

People wanting tips on how to transform their harvested deer into venison jerky should register for the Dec. 2 virtual program "Field to Freezer: Making Deer Jerky." This free online program will be from 5:30-7:30 p.m. People can register for this program at: <https://mdc-event-web.s3licensing.com/Event/Eve ntDetails/188136>

At this online program, MDC Conservation Educator Sarah Erlod will have information for deer hunters who want to make their own jerky. She will describe the steps that are involved from the time a deer is harvested in the field until the first strip of jerky is ready to be tasted. The topics that will be covered include:

Food safety tips to be mindful of that keeps harvested venison safe for consumption

How to cut up a deer carcass and what portions are typically used for jerky

Demonstrations on how to use the equipment needed to make jerky

Though this program is free, registration is required to participate. Use the link above. Staff at MDC facilities across the state are holding virtual and in-person programs. A listing of these programs can be found at [mdc.mo.gov/events](http://mdc.mo.gov/events).

ients in 2022.

To access the 2022-23 application, visit [journeytocollege.mo.gov](http://journeytocollege.mo.gov) and click on the State Financial Aid Portal. Applicants should also enroll at the college or university they plan to attend, and com-

plete the Free Application for Federal Student Aid (FAFSA) for the program year in which they're applying.

To learn more about Fast Track and the eligibility requirements, visit [mofast-track.com](http://mofast-track.com).



## Clarksville VFW Pre-Veterans Day

The Clarksville Memorial VFW Post 4610 Auxiliary held a Pre-Veteran's Day Dinner and Celebration for all Veterans on Monday, Nov. 7 at the Post Home, it was well attended and a Delicious Meal was served.

Opening Prayer was Given by Veterans and Family Support Chairman, Ailiene Henry, The Meaning of Veteran's Day was read by Junior Vice President Amy Cooke, Senior Vice President Helen Riffle had made a Veteran Day Poster to be displayed. The Ceremony was very touching,

Americanism Chairman Joanne Hammick, Presented each Veteran with a Gift from the Auxiliary.

Veterans attended the Ceremony were Robert Roller, Jim Henry, Commander Herbert Everett, Chaplain Rev. Al Boatman, Patrick McGuire, and Quartermaster Robert LaForte.

Also attending the celebration was Clarksville Mayor JoAnne Smiley.

The Business Meeting was held following the celebration with Commander Herbert Everett and Senior Vice President Helen Riffle.

The Post and Auxiliary made plans to participate in the Eolia Light Up the Night Activities to be held on Dec. 3, they will be serving food and drinks.

They are also making plans to participate in the Parade. Joanne gave the information on the Patriot Pen, and Voice of Democracy Essays Contest along with the Teacher Of the Year was Nominated.

They also decided to send items to the Mexico Veteran Home they were need.

Meeting adjourned with next meeting to be held on Dec. 5 at 6 p.m.



## Amanda Smith Joins NECAC

Amanda Smith of Louisiana has joined the North East Community Action Corporation (NECAC) as an administrative assistant in the Housing Development Department.

Smith will work with tenants and clients on homeownership counseling, work on special projects, attend regional meetings, schedule seminars and help in the grant process. She is a 1999 graduate of Bowling Green High School and previously worked as an executive assistant for an e-commerce firm.

People may inquire about NECAC Housing Development programs by calling Smith at 324-6622.



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During Deer Season  
Closed On Sunday**

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Snack Sticks  
Bologna • Jerky  
Venison Bacon  
Fresh Brats  
Fresh Breakfast Sausage**

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Knife Sharpeners  
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**GET MEAT BACK  
FROM YOUR DEER  
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## COMMUNITY NEWS

**AREA RESIDENTS BRING HOME DEER**

Pictured is Maxx Schuckenbrock of Vandalia with this 8 point buck he shot during the opening weekend of deer season, Nov. 12-13.



Pictured is David Wilhoit of Bowling Green is pictured with his 9 point buck he bagged on Saturday, Nov. 12.



Pictured is Kasen Christian of Vandalia with this 9 point buck he shot during the opening weekend of deer season, Nov. 12-13.



Pictured is Kale Wilhoit of Bowling Green is pictured with his 11 point buck he shot on Saturday, Nov. 12.



Pictured is Briley Green of Vandalia with her first deer killed on opening morning of the season Saturday, Nov. 12.

## THE PEOPLE'S TRIBUNE

The area's ONLY locally-owned & operated newspaper  
Online anytime at [www.thepeoplestribune.com](http://www.thepeoplestribune.com)

**Christmas In The Green 2022**

**Bowling Green**

Nov. 17 & 18 9 a.m.-6 p.m. Nov. 19 9 a.m.-5 p.m.

**The Following Are The Only Participants Of Christmas In The Green**

- A Taste Of Philly - 1521 Bus. Hwy. 54 W.
- The Kountry Store - 822 Bus. Hwy. 61 N.
- Heartstrings - 820 Bus. Hwy. 61 N.
- Bankhead's Candies - 810 Bus. Hwy. 61 N.
- Reading's Shed - 519 W. Centennial St.
- Gypsy Soul Boutique - 219 W. Church
- Spring Hollow Coffee - 211 W. Church
- A Little Bit Of Home - 201 W. Church
- Merna's Kitchen - 201 W. Church
- Ann Layne Boutique - 201 W. Church
- Forever Primitives - 214 W. Church

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- Bowling Green Pharmacy - 8 N. Court
- Bouquet Florist - 120 W. Main
- The Garden Gate - 21 N. Main Cross
- Pike Resale Shop - 19 N. Main Cross
- Henny Penny - 600 W. Champ Clark Dr.
- Honeyshuck - 207 E. Champ Clark Dr.
- Prairie's Edge Garden Center - 18011 Bus. Hwy. 61
- Two Scoops - 1300 Bus. 61 S.
- \$5.00 Bling - Jane Gartman - 1200 Bus. 61 S.
- Craft Show Vendors - Fairground - Hwy. 54 E.

**Hope To See Everyone At Christmas In The Green!**

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