





# COMMUNITY NEWS



## Native American Month

Native Americans is the monthly theme at the Twin Pike CCLC Clopton YMCA Before & After School Program. Lessons in reading, math, STEM and arts and crafts have centered around this theme. Two crafts students at Clopton YMCA have enjoyed making a Native American feather and beaded necklace and Indian corn. For the Indian corn, students used different fall colored beads and strung them onto pipe cleaners. Once finished they bent the pipe cleaners in half and twisted them together to make Indian corn. Pictured are elementary students, Landen, Pearce, Bentley, Sylas, Aubrey and Adelynn working on their Indian corn. Clopton YMCA is available to students in K-6th grade. The program is held Tuesday-Friday with the morning session from 6:15 a.m.-7:30 a.m., and the afternoon session from after school until 5:24 p.m. For more information on the Clopton YMCA program, please contact site coordinator Kathy Gregory at 242-3546.



## Helping Honey Shuck

Nine-year-old Wyatt Carter places a donation into a jar beside the Champ Clark Memorial VFW Post 5553 entry in the first Honey Shuck Festival of Trees. The event, held Nov. 16 to 18 as part of Bowling Green's Christmas in the Green, featured 17 decorated trees at the Clark home. More than 260 people toured the exhibit over the three days and contributed almost \$925. The money will be used for maintenance of the historic house, which was built in 1888. Champ Clark Honey Shuck Restoration Inc., which oversees the home, was grateful for the turnout and support. Wyatt is a son of Samantha Benjamin and Nick Sharon of Bowling Green.

## Clarksville VFW, Auxiliary Plan Eagle Days

The Clarksville Memorial VFW Post 4610 and Auxiliary will hold their regular meetings on Monday, Dec. 4 at the post home at 6 p.m.

Yearly post inspections and meeting will be held at that time. The regular meeting of the Auxiliary will also be held.

Activity events will then be discussed for the Wreaths Across America, Pearl Harbor Celebration, and discussion on Christmas dinner, after which plans will be made concerning Eagle Day weekend.

Commander Herbert Everett and President Mary Tarpein are looking forward to having all officers and members attend the meeting.

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# COMMUNITY NEWS

## From The Mayor's Desk...

Giving THANKS is never over or past! I hope your Thanksgiving Day was eventful. Bowling Green city, community, schools, and fans are so thankful and proud of our 2023 football Bobcats.

Winter is coming but outdoor events and activities need not go into hibernation. Our Community is still connected by our businesses, services, and families and friends' gatherings. Even though it may be too cold to go to our parks and walk our trails, we can still gather and have fun outside. There are always winter sports enthusiasts who enjoy being outdoors during the coldest and darkest days of winter. There are always snowman buildings, sledding, and simply watching the snow fall on your yards, streets, and our sleeves. Touring Bowling Green at Christmas time and seeing all the lights and decorations is another joyous winter event! It's also fun to just go into our local businesses and see how creatively their stores are decorated. It's simply fun to go in and browse. But shopping is fun...so I'm told and even better for our local businesses and services if you do buy. "Shop Bowling Green" postcards, flyers, and posters are available for our Bowling Green services and businesses. I will be making posters and flyers deliveries starting this week. Please post them in your windows and make flyers available for your customers. (The printing, mailing, and delivery of these promotional items are coming from a grant awarded to



JIM ARICO, MAYOR  
CITY OF BOWLING GREEN

us by Mark Twain Regional Council of Government). Thank you for promoting "local purchasing" and know that these sales tax dollars go to help Bowling Green meet many of the needs for improvements, updates, and repairs for our wonderful city. This past Saturday was also SHOP SMALL BUSINESS, which encourages Bowling Green citizens to support our local businesses, especially the "mom and pop," locally owned. We do have local franchise businesses in which to support also. Thank you for investing in Bowling Green both presently and for its future.

December introduces many area activities. On Friday, Dec. 1, the Bowling Green Parks and Recreation Board are presenting Small Town Christmas in the Park, and they are partnering with the Bowling Green Chamber of Commerce who is organizing the Lighted Christmas Parade. The parade starts at the Bowling Green High School's parking lot at 5 p.m. The parade starts at 5:30. Santa, the Grinch, hot chocolate, and lighted business features will be in the main park. Come and enjoy cool weather, family fun, and support your Bowling Green activities and events. On Saturday, Dec. 2, State Playoffs for Class 2 State football Championships will be held in Columbia. On Dec. 10 at the Second Baptist Church, a Christmas Cantata will be presented free of charge to the public.

Thanks to all who supported Christmas in the Green and Shop Small Business last week!

## Missouri Sees Changes In Updated Plant Hardiness

Missouri gardeners will find new guidelines in the updated USDA plant hardiness zone map.

The map helps growers zero in on which vegetables and flowers will do best in different parts of the state, says University of Missouri Extension horticulturist Tamra Reall.

Perennial flowers and bushes can be a big investment, Reall says. The map helps reduce the risk of choosing plants that might not survive local temperature extremes, she says.

USDA Agricultural Research Service's map is based on annual extreme minimum winter temperatures, says MU Extension climatologist Zack Leasor. The minimums are an average of the lower recorded temperature each year from 1991 to 2020.

The zone map is a standard for gardeners and growers to determine the right plant to grow in the right place at the right time of year. The map divides the U.S. into 13 zones based on extreme minimum winter temperature increments of 10 degrees Fahrenheit. Each zone is further divided into 5-degree half zones. Most seed packets and shrub or plant labels will indicate hardiness zone.

The new map breaks Missouri down into five hardiness zones: 5b, 6a, 6b, 7a and 7b. Most of the state falls into zones 6a (minus 10 F to minus 5 F) and 6b (minus 5 F to zero F).

The 2023 map incorporates data from 13,412 weather stations, up from 7,983 stations for the 2012 map, Leasor says. Compared to the 2012 map, Missouri shows considerable warming and a change in the hardiness zones, particularly in the northern and central parts of the state.

"Some of these changes reflect an observed trend of warming minimum temperatures in Missouri, but the inclusion of new station observations also influences the map by illustrating more localized patterns with better confidence," he says.

"When buying an expensive or sentimental plant, err on the side of caution and lean toward more cold-hardy options," Reall says. This means that if you live in an area that is zoned 6b, look for plants rated zone 5a or 5b, which can better tolerate extreme cold snaps, she says.

The map is available at <https://planthardiness.ars.usda.gov>. In addition to the national map, users can view and download maps for individual regions and states/territories.

The USDA Plant Hardiness Zone Map website now includes a "Tips for Growers" section, which has info about USDA research programs of interest to gardeners and others who grow and breed plants.

## CASTEELS

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## German Chocolate Cake

4 ozs. German sweet chocolate, chopped  
1/2 cup water  
1 cup butter, softened  
2 cups sugar  
4 large eggs, separated, room temp  
1 teaspoon vanilla extract  
2-1/2 cups cake flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup buttermilk  
frosting:  
1-1/2 cups sugar  
1-1/2 cups evaporated milk  
3/4 cup butter  
5 large egg yolks, room temperature, beaten  
2 cups sweetened shredded coconut  
1-1/2 cups chopped pecans  
1-1/2 teaspoons vanilla extract  
icing:  
2 ounces semisweet chocolate  
1 teaspoon shortening  
tap here

### Directions

Line 3 greased 9-in. round baking pans with waxed paper. Grease waxed paper and set aside. In small saucepan, melt chocolate with water over low heat; cool.

Preheat oven to 350°. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in 4 egg yolks, 1 at a time, beating well after each addition. Blend in melted chocolate and vanilla. Combine flour, baking soda and salt; add to the creamed mixture alternately with buttermilk, beating well after each addition.

In a small bowl and with clean beaters, beat the 4 egg whites until stiff peaks form. Fold a fourth of the egg whites into creamed mixture; fold in remaining whites.

Pour batter into prepared pans. Bake 24-28 minutes or until a toothpick inserted in center comes out clean. Cool 10 minutes before removing from pans to wire racks to cool completely.

For the icing, in a small saucepan, heat sugar, milk, butter and egg yolks over medium-low heat until mixture is thickened and golden brown, stirring constantly. Remove from heat. Stir in coconut,

pecans and vanilla. Cool until thick enough to spread. Spread a third of the frosting over each cake layer and stack the layers.

In a microwave, melt chocolate and shortening; stir until smooth. Drizzle over cake.

### German Chocolate Cake Tips

Can you use other kinds of chocolate to make German chocolate cake?

Perhaps one of the most interesting facts about this cake is that German chocolate is not really from Germany! German chocolate is a sweet chocolate invented by a man named Sam German in 1852 for Baker's Chocolate. The moniker stuck, and we still call it German chocolate to this day. If you can't find German chocolate, either milk chocolate or semisweet chocolate will do instead. Here's more on the different types of chocolate for baking.

Can you make German chocolate cake without buttermilk?

No buttermilk on hand? Not a problem! We share 5 buttermilk substitutes that should do the trick.

WE WELCOME  
YOUR LOCAL NEWS

## ACCEPTING PROPOSALS

The **Bowling Green R-I School District** is accepting proposals for contracting out the Food Service Program with a **Fixed Price** contract for the **2024-2025 school year**. A **mandatory** pre-proposal meeting will be **Dec. 6, 2023 at 1 p.m.** Request for Proposals are due by **Jan. 5, 2024 at 4 p.m.** (This will not be a public opening.)

For questions and bid specifications, please contact the **Bowling Green R-I School District** at **573-324-5441**.

The **Bowling Green R-I School District** reserves the right to reject any or all bids.

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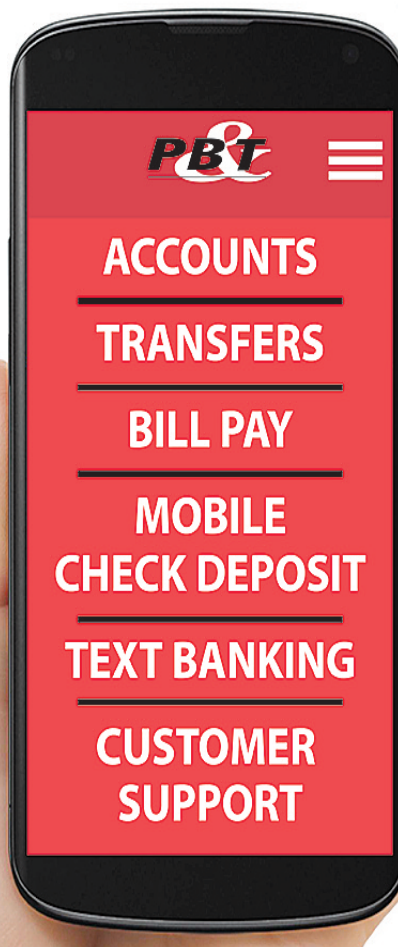


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## Community Calendar...

Submit upcoming events by calling

324-6111 or e-mail to: [peopletribune@sbcglobal.net](mailto:peopletribune@sbcglobal.net)

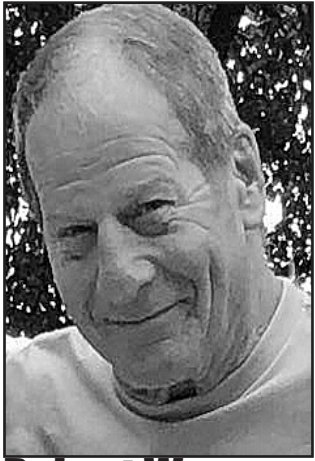
**On Dec. 10:** Annual Church Walk starts at 3 p.m., at Bethel AME Church.

**On Dec. 13:** Louisiana band and choir from high school and middle school concert in the middle school gym at 6 p.m.

**On Dec. 17:** Ecumenical Christmas Cantata at First Presbyterian Church in Louisiana at 3 p.m.



# OBITUARIES



## Robert Warren Dyck

On Tuesday, Nov. 14, 2023 the angels came and took beloved Robert Warren Dyck, 69, of Curryville, formerly of Birmingham, Ala., to his heavenly home to rest peacefully in the loving arms of God the Father.

A Life Celebration service was set for 11 a.m., Saturday, Nov. 18 at Bibb-Veach Funeral Homes & Crematory in Bowling Green with the Rev. Shonda Galloway officiating. Visitation was from 10 a.m., until time of services at the funeral home. Attendees were encouraged to wear University of Alabama clothes, or your favorite college teams colors.

Following the life celebration there was a bonfire in memory of Bobby at his and Shawn's residence in Curryville.

Bobby was born July 8, 1954 in Fargo, N.D., the son of Eldon Warren and Joan Francis Martin Dyck. He grew up in Wichita, Kan., and primarily Birmingham, Ala. Bobby attended Shade Valley High School in Birmingham, Ala., and graduated with the class of 1972.

Following graduation he attended the University of Montevallo in Montevallo, Ky., and earned his B.S. in liberal arts in 1976. Following graduation he moved to Little Rock, Ark., and worked for Sealtest Dairy. He then worked for the trucking company Smith's Transfer Corp. where he would work in Mobile, Ala., Dothan, Ala., and Chattanooga, Tenn.

Following Smith's, Bobby worked for Watkins Motor Lines trucking company in Birmingham, Ala., where he worked until 1987 to begin his career as a professional painter.

Along the way, Bobby met a young Shawn Anne Grothaus and fell in love. Together they were united in marriage Aug. 23, 1986 and recently celebrated 37 years of marriage. In July of 2004, both he and Shawn packed up and moved to Curryville where they would spend their remaining years on the farm.

In Curryville, lovingly known as "Bob the Painter from Alabama," Bobby continued to offer his painting skills and would often say he was beautifying Pike County one house at a time. If you ever had Bobby paint for you, you knew relatively quickly that Bob was a die-hard Sherwin Williams paint man and that he knew more about paint than just an average painter.

Bob loved spending his days on the farm, especially riding on his mower and tractor mowing around the pound. If you knew Bobby, you knew he loved to talk politics and current affairs, was obsessed with the stock market, and was always ready to University of Alabama Football.

Left to mourn his passing is his wife, Shawn Dyck of Curryville; sisters, Penny Lyell of Nashville, Tenn., and Patty Soule and husband, Gary of Nashville, Tenn.; sister and brother-in-law, Robie Orf and husband, Mel of Bowling Green; special nephew, Gary Soule-Wood and wife, Melissa of Omaha, Neb.; niece Jenny Moore and husband, Matt; great-nephews, Sage and Aiden Moore of Nashville; great-nephews, Trevor and wife, Mary, Logan and wife, Emma and Brody Wood.

He was preceded in death by his parents; mother and father-in-law, Marg and Joe Grothaus; brother-in-law, Mack Lyell; and niece, Amy Sue Lyell.

Bobby had a southern charm with a big heart and beautiful soul. He was a one-of-a-kind husband, brother, and friend. God Bless you Bobby. You will be sorely missed by family, friends, and all that knew you.

Roll Tide Roll!  
Memorials may be made to the Tunnel to Towers Founda-

tion or Curryville Presbyterian Church.

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

## John P. Krajewski

John P. Krajewski, 60, of Moscow Mills died unexpectedly on Sunday, Nov. 19, 2023 at his son's home.

Private services to be held at a later date.

He was born June 19, 1963 in St. Louis to Phillip and Deloris Tolar Krajewski. John grew up with his brother Mike and lived in St. Louis and later in the state of Mississippi.

This is where he met his sweetheart while both were working at a factory. At the age of 24, he married Rebecca Stambaugh in 1987 in South Tillo, Miss. To this union were born three children, Amanda, Tommy, and Kay.

John was a good provider for his family and was a welder by trade, working mostly on commercial projects. Some of his pastimes included playing the drums, listening to various types of music and deer hunting.

Surviving are his devoted children, Amanda Krajewski of Bowling Green, Tommy Krajewski and wife, Tesla of Moscow Mills, Kay Krajewski of Bowling Green; three adoring grandchildren, Michale Krajewski, Miranda Orf, and Brooke Orf; a brother, Mike Krajewski of Redwood, Iowa; and other relatives and friends.

He was preceded in death by his beloved wife, Rebecca.

Memorials may be made to the McCoy-Blossom Funeral Homes & Crematory, 1304 Boone St., Troy, MO 63379 to help defray funeral costs.

Family and friends are invited to sign online guest registry at: [www.mccoyblossomfh.com](http://www.mccoyblossomfh.com).

## Terrance 'Terry' Langley

Terrance "Terry" Langley, 73, of Silex, formerly of Troy, died at his home, Silex Community Care.

He was born Aug. 4, 1950. A private service to be held.

Family and friends may sign the online guest book @[www.mccoyblossomfh.com](http://www.mccoyblossomfh.com).

## Andrew 'Drew' Hauser Graham Jr.

Andrew "Drew" Hauser Graham Jr., of Columbia died peacefully at home on Wednesday, Nov. 15, 2023 at the age of 56.

Visitation will be held Thursday from 11 a.m.-1 p.m., and a memorial service with The Rev. Tim Suddarth officiating, immediately following at 1 p.m., at Collier Funeral Homes in Louisiana.

Interment at Louisiana Riverview Cemetery upon conclusion of the memorial service.

Born May 9, 1967 in St. Louis County, Drew was the son of Andrew Hauser Graham and Joyce Annabelle Suddarth Graham.

Drew is preceded in death by his parents and his brother, Senator Charles "Chuck" Graham.

He is survived by his aunts and uncles, many cousins, sister-in-law, Kathryn Graham and nephew, Skyler Chadwick.

Drew was well known and loved by many. He was a fan of classic rock music and enjoyed spending time interacting with friends and family on social media. A car accident outside his hometown of Louisiana at the age of 15 left him with a spinal cord injury - but this did not define Drew.

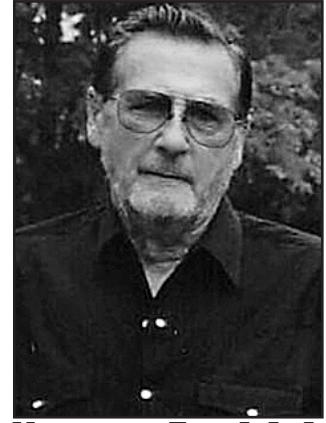
He held a supervisory position at Stark Brothers in Louisiana, and was employed by the Missouri Division of Family Services in Kansas City before moving to the Columbia area. He greatly enjoyed his position at The Tap House in Columbia and the time he spent with his coworkers and many friends there.

Drew was confirmed and served as an acolyte at the Trinity Lutheran Church in Louisiana in his youth. He graduated from Louisiana High School. He attended and graduated from Gem City

College in Quincy, Ill., in study of jewelry design, clock and watch making and watch repair. He received degrees in History and Theology at Hannibal LaGrange College in Hannibal.

Memorial donations can be sent to the Joyce Suddarth Graham Memorial Nursing Scholarship Fund #0001487583, c/o University of Missouri, 109 Reynolds Alumni Center, Columbia, MO 65211.

Online condolences may be sent at [www.collierfuneral.com](http://www.collierfuneral.com)



## Norman Fredrick McKinney

Funeral service for Norman Fredrick McKinney, 84, of Vandalia will be at 1 p.m., Friday at Bienhoff Funeral Home in Vandalia. Burial with Navy Military Funeral Honors will follow at the Laddonia Cemetery.

Visitation will be Friday from noon until the time of the service at the funeral home.

Mr. McKinney died Saturday, Nov. 25, 2023, at Boone Hospital Center in Columbia.

Norman was born July 12, 1939 in New Castle, Penn., the son of William Eagan McKinney and Sara Alice Barnes. He married Gloria Dean Righter on Oct. 28, 1988, in Mexico. She survives.

Other survivors include one son, Norman "Dutch" McKinney Jr., and wife, Bobbi Sue of Park Hills; three daughters, Patricia Davis of Park Hills, Theresa Dalton of Bowling Green, and Michelle Scott of St. Louis; two stepsons, Dana Girard and wife, Patsy of Clinton, Okla., and Virgil Girard of Vandalia; one stepdaughter, Denise Willis of Vandalia; 17 grandchildren, eight step-grandchildren, 13 great-grandchildren, 16 step-great-grandchildren, and three great-great-grandchildren.

He was preceded in death by his parents, one daughter, Rose McKinney, one stepson, Randall Girard, and eight siblings.

Norman moved to the Vandalia area in 1989, coming from the St. Louis area. He retired in 2002 from the Missouri Department of Transportation as a Highway maintenance supervisor.

Norman was always willing to lend a hand when needed to his family, friends and neighbors. He took pleasure in maintaining and servicing mechanical equipment and using his "beloved" X-Mark on his lawn, but most of all he appreciated time spent with family.

Pallbearers will be Richard Scott, Matt Girard, Jason Girard, Matt Davis, and Marvin Mackey, and Dutch McKinney.

Memorial contributions may be made to the Laddonia American Legion Post 510, c/o Bienhoff Funeral Home, P.O. Box 54 Vandalia, MO 63382.

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



## Cran-jamming

Music lovers gathered Nov. 25 at the Elks Lodge in Louisiana for the 34th reunion of the Cranberry Jam. The benefit and dance featured bands such as No Regret, Shattered Image, Clyde's Pride, Mickey Hollis, 21st Century Blues Band and the Cran Jam Band.

## Chicken Recipes

### Crispy Fried Chicken

Total Time  
Prep: 15 min. Cook: 15 min./batch  
Makes  
12 servings

If you've wanted to learn how to make crispy fried chicken, this is the recipe for you. Always a picnic favorite, this deep-fried chicken recipe is delicious either hot or cold. Kids call it my Kentucky Fried Chicken! —Jeanne Schnitzler, Lima, Montana

**Ingredients**  
4 cups all-purpose flour, divided  
2 tablespoons garlic salt  
1 tablespoon paprika  
3 teaspoons pepper, divided  
2-1/2 teaspoons poultry seasoning  
2 large eggs  
1-1/2 cups water  
1 teaspoon salt  
2 broiler/fryer chickens (3-1/2 to 4 pounds each), cut up  
Oil for deep-fat frying  
Shop Recipe  
Powered by Chicory tap here

**Directions**  
In a large shallow dish, combine 2-2/3 cups flour, garlic salt, paprika, 2-1/2 teaspoons pepper and poultry seasoning. In another shallow dish, beat eggs and 1-1/2 cups water; add salt and the remaining 1-1/3 cups flour and 1/2 teaspoon pepper. Dip chicken in egg mixture, then place in flour mixture, a few pieces at a time. Turn to coat.

In a deep-fat fryer, heat oil to 375°. Fry chicken, several pieces at a time, until chicken is golden brown and juices run clear, 7-8 minutes on each side. Drain on paper towels.

### Crispy Fried Chicken Tips

What oil should you use for frying?

The best oils for frying are neutral ones like canola, vegetable and peanut oil, because they have higher smoke points that make them ideal for frying chicken and other foods.

Can you soak chicken in milk before frying?

Yes, you can soak the chicken in milk before frying, like we do in our best-ever fried chicken recipe. Buttermilk is also a solid option for marinating because the acid helps break down the protein, creating tender, moist and juicy meat, like we do in our picnic fried chicken recipe.

How long does chicken take to fry?

In most fried chicken recipes, chicken should be fried for about 7 to 8 minutes per side. However, keep in mind that pieces can vary in size and thickness. The chicken is fully cooked when the thickest part of the meat registers at 165° and the skin is crispy and dark golden-brown in color.

### Chicken Parmigiana

Total Time  
Prep: 15 min. Bake: 25 min.  
Makes  
4 servings

This is a favorite dish in our family. I came up with this dish myself because the traditional version takes forever to make. I just throw a few ingredients together, pop the dish in the oven and forget it.—Robin Stevens, Cadiz, Kentucky

**Ingredients**  
4 boneless skinless chicken breast halves (4 ounces each)  
1 can (6 ounces) tomato paste  
3/4 cup water  
2 garlic cloves, minced  
1 tablespoon dried parsley flakes  
1 teaspoon salt  
1/4 teaspoon pepper

1/2 teaspoon Italian seasoning  
1/2 teaspoon dried oregano  
1/4 teaspoon crushed red pepper flakes, optional  
2 cups shredded part-skim mozzarella cheese  
tap here  
1/4 cup grated Parmesan cheese

**Directions**  
Place the chicken in a greased 8-in. square baking dish. In a small saucepan, bring the tomato paste, water, garlic and seasonings to a boil. Pour over chicken.

Bake, uncovered, at 400° for 15 minutes. Sprinkle with cheeses; bake 10-15 minutes longer or until a thermometer reads 165°.

### Contest-Winning Broccoli Chicken Casserole

Total Time  
Prep: 15 min. Bake: 30 min.  
Makes  
6 servings

This delicious chicken and broccoli casserole recipe is a twist on chicken divan that came from an old boss. It's quick, satisfying comfort food. —Jennifer Schlachter, Big Rock, Ill.

**Ingredients**  
1 package (6 ounces) chicken stuffing mix  
2 cups cubed cooked chicken  
1 cup frozen broccoli florets, thawed  
1 can (10-3/4 ounces) condensed broccoli cheese soup, undiluted  
1 cup shredded cheddar cheese

**Directions**  
Preheat oven to 350°. Prepare stuffing mix according to package directions, using only 1-1/2 cups water.

In large bowl, combine chicken, broccoli and soup; transfer to a greased 11x7-in. baking dish. Top with stuffing; sprinkle with cheese. Bake, covered, 20 minutes. Uncover; bake until heated through, 10-15 minutes longer.

Can you freeze Contest-Winning Broccoli Chicken Casserole?

Transfer individual portions of cooled casserole to freezer containers; freeze. To use, partially thaw in refrigerator overnight. Transfer to a microwave-safe dish and microwave, covered, on high until a thermometer inserted in center reads 165°, stirring occasionally; add a little broth if necessary.

### Broccoli Chicken Casserole Tips

What spices can I add to make this recipe my own?

Flavor up this casserole recipe with one or more of these spices and flavorings in any combination: freshly ground black pepper, garlic powder, cayenne powder (a pinch or two), smoked paprika, dried mustard powder and/or dried herbs such as thyme, sage and chives. Here are other food and spice pairings you should know.

Can you substitute chicken for another meat?

Yes, you can substitute chicken for another meat! Try substituting cubed, cooked turkey or ham for the chicken. Avoid any kind of ground meats, because the casserole will not have the desired texture or results.

Can you freeze broccoli chicken casserole?

Yes, you can freeze this casserole recipe! To freeze, follow our freezing directions above. Check out this casserole freezing guide for more tips.



Brenda Gower

## December Library

## Book Review

EMERGENCY CONTACT  
BY LAUREN LAYNE AND ANTHONY LEDONNE  
REVIEWED BY  
BRENDA GOWER,  
FARBER BRANCH MANAGER

This is a fun read for the Christmas season. Katherine, an ambitious New York City attorney, finds herself on December 23rd in the hospital emergency room. She was in an accident, has a concussion, and discovers that she did not change her emergency contact information. Her ex-husband has been called. Her-ex, Tom, has very different plans for Christmas, but Katherine cannot be left alone. And there is no one else who can stay with her! The solution, Katherine must go with him to Chicago to spend Christmas with his family and current girlfriend. But thanks to a blizzard and numerous misadventures, their quick trip to Chicago becomes a trip of a lifetime.

I enjoyed reading this story going into the Christmas season. It was the first book that I read by Lauren Layne and Anthony LeDonne, and I am looking forward to reading others. The story flowed well and kept me turning pages. It can be found to check out at the Mexico-Audrain County Library System.



Kasi Welborn

A FIRST TIME FOR EVERYTHING BY  
DAN SANTAT  
REVIEWED BY  
KASI WELBORN,  
CIRCULATION ASSISTANT,  
MEXICO PUBLIC LIBRARY

Dan is invisible. At least that is how he feels. He expected so much from middle school, but was very disappointed. However, a trip to Europe is about to change that. As his class makes their way through places like Paris and Berlin, Dan makes new friends and even gets his first girlfriend. This is his first big trip without his parents, and he has so many firsts to experience.

Based on a trip the author took in 1989, this mostly true story is an adventure in coming of age and learning to like yourself-and to let others like you, as well.

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HYDRAULIC rock clearing rake, \$1,500. 636-697-8499. (tf)

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NO TRESPASSING OR HUNTING on the property of Cheryl Boots. Violators will be prosecuted and not responsible for accidents on property. (tf)

NO HUNTING/TRESPASSING on land belonging to Clarissa Woods. Violators will be prosecuted. Will not be responsible for accidents on property. (tf)

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NO HUNTING OR TRESPASSING, Murry Shepherd Farms. Violators will be prosecuted. Not responsible for injuries or accidents. (12-25)

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**PIKE COUNTY MEMORIAL HOSPITAL NOTICE OF FILING DEADLINE**

NOTICE IS HEREBY GIVEN to persons wishing to file a declaration of candidacy to appear as a candidate at the General Municipal Election on April 2, 2024. Filing will open at 8 a.m., on December 5, 2023 and continue through December 26, 2023. Filing for the following office will take place in the office of Laura Stumbaugh, Pike County Clerk, Pike County Courthouse, 115 W. Main, Bowling Green.

Pike County Memorial Hospital Board of Trustees. One Trustee position to be filled for a 5-year term.

Office hours for the County Clerk's office are from 8:00 a.m. to 4:30 p.m. Monday through Friday. The office will be closed Dec. 22-25, 2023. On Dec. 26, office hours will be extended until 5 p.m.

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**The People's Tribune**  
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*Deadline is Monday at 11 a.m.*



# COMMUNITY NEWS



## Beautification Award

Members of Louisiana Community Betterment Association presented Joe and Laura Minor with the Beautification Award certificate on Monday, Nov. 20. Joe and Laura Minor purchased the home at 1307 Georgia Street and have done major renovations to the home. Laura told the LCBA that there were holes in the floor and raccoons had been living in the house when they purchased it. Joe described many of the renovations that were needed to bring the house up to the beautiful condition that it is in now. Joe and Laura would like to thank Ashley Jenkins and Patrick Bryant, Travis Marks, John Smith, Richie, and Jeff Calvin, Mike Trower, Brett Penrod, Jeff Fuget, Karl and Benji Henderson, Donnie Ince, Paul Cash, Sean Dalton, MASH III and LaCrosse Lumber for all of their help and guidance in restoring their home. Joe and Laura Minor said they have some work to go before it is complete, but they hope to be done sometime next year. Pictured left to right are Diana Huckstep, LCBA Chairperson, Laura, Minor, and Joe Minor. Paulette Powelson, Co-Chair, and Treasurer for LCBA is the photographer.



## 'Empowering Girls'

Cindy Blaylock speaks to Louisiana High School girls grades 9-12 as a guest speaker for Louisiana Rotary's three-part series of "Empowering Girls."



Flight Nurse Tammy Wiemelt discusses why she chose nursing as her career choice during the final installment of Louisiana Rotary's series "Empowering Girls".



## Angel Tree Gets Underway

The Angel Tree program sponsored by NECAC, the Salvation Army and Bowling Green Walmart is under way. Pictured is NECAC Pike County Service Coordinator Penny Dixon placing tags on the tree. People who shop at Walmart will be able to select a tag and buy gifts listed. NECAC and the Salvation Army will make sure the packages get to families. Angel Tree is open to Pike County, Mo., residents only. Tags do not identify recipients, but do have their ages, genders and gift requests. Clothing and toys are especially needed. All gifts must be new, but shoppers are allowed to substitute age-appropriate items. More information is available by calling Dixon at 324-2207.

## Hannibal Regional Receives Grant For Apprenticeship Program

Hannibal Regional is excited to announce they recently received a grant to help grow the local healthcare workforce. A new program through the Missouri Chamber Foundation will help meet the growing demand for health care workers by training up to 1,500 apprentices across the state.

"This program will help create good-paying jobs and bolster apprenticeship training systems across the state," said Dan Mehan, Missouri Chamber president and CEO. "We are excited to partner with some of Missouri's leading health systems to expand access to quality health care for all Missourians."

Health care systems participating in the program include Hannibal Regional Healthcare System, BJC HealthCare, Cox-Health, Jordan Valley Community Health Center, Mercy and University Health. "We've seen a lot of challenges coming out of the COVID-19 pandemic," said Todd Ahrens, president and CEO of Hannibal Regional Healthcare System. "Anything we can do to support bringing in bedside and clinical folks is a huge help to

the health care system."

Employers participating in the program will receive \$2,000 for each apprentice they train in occupations such as:

- Medical assistant
- Surgical technician
- Pharmacy technician
- Phlebotomist
- Certified nursing assistant
- Medical coder
- Biomedical equipment technician
- Dental assistant
- EMT
- Radiology/CT technician

The goal is to train 1,500 apprentices across the state by January 2026 and transition over 95 percent of those trained apprentices into permanent, full-time employees. With the opportunities this program will offer, in addition to partnerships with Culver-Stockton College, Hannibal LaGrange University and Moberly Area Community College, Hannibal Regional looks forward to helping local students find careers in healthcare right here at home.

For more information about opportunities at Hannibal Regional, visit hannibalregional.org.

## NOTICE OF FILING FOR THREE BOARD OF EDUCATION POSITIONS

Filing for positions on the Bowling Green R-I School District Board of Education begins at 8 a.m. on Tuesday, Dec. 5, and ends at 5 p.m. on Tuesday, Dec. 26. Persons interested in running for a position on the school board may file at the superintendent's office located at 700 W. Adams Street, Bowling Green, MO 63334. Candidates will be placed on the ballot in order of filing. There are three positions available on the April 2, 2024 election ballot, two with a three-year term and one with a two-year term.

Candidates may only file for the three- or two-year term. Candidates may file during the district's central office hours, which are Monday-Friday from 8 a.m.-4 p.m. On Dec. 22, filing will be open from 8 a.m.-1 p.m., and on Dec. 26, filing will be open from 2-5 p.m.

Hours are subject to change except for the first and last day of filing, filing will not occur on days that the school district's central office is closed due to inclement weather or other unforeseeable reasons. The district may not open on the first and/or last day of filing if weather conditions make it unsafe for school staff to travel. Filing will also not occur on the following date when the district's superintendent office will be closed: Dec. 25. For more information, contact the superintendent's office at 573-324-5441.

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## Hospice Volunteer Coffee Talk

Wed. Nov. 29  
8-10am

### MEME'S PANTRY

104 South Court Street, Bowling Green, MO 63334  
www.PikeCountyHospice.com

**First cup of coffee on us!**

**Free Shirt & Mug**  
When you sign up to be a volunteer during our coffee talk!

People often imagine themselves becoming a hospice volunteer and being able to make a difference helping those nearing the end of their life journey. Yet too many people never follow through because they are nervous of what may be expected, and unsure of what it entails.

Chat with us over a cup of coffee to learn more about our volunteer program and how you can make a difference in the lives of others in our own community.

## MEET OUR CARDIOLOGY TEAM

YOUR HEART IS IN GOOD HANDS

**Welcome**

**Adam Rafi, MD, FACC, FSCAI**  
Cardiology

**Board Certification**

- > Interventional Cardiology, Cardiovascular Disease, Echocardiography, Nuclear Cardiology, Internal Medicine

**Medical Education**

- > MD, University of South Florida, Tampa, FL

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- > Event Monitor
- > Nuclear Medicine Testing
- > Outpatient EKG's
- > Reveal LINQ Cardiac Monitor

**Arjun Venkat, MD, FACC**  
Cardiology

**Board Certification**

- > Interventional Cardiology, Cardiovascular Disease, Internal Medicine, Echocardiography, Nuclear Cardiology

**Medical Education**

- > MD, Jawaharlal Nehru Medical College, Belgaum, India

**Pike County Memorial Hospital**  
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# COMMUNITY NEWS



Pictured, from left: DAR Treasurer Liz Wallace and BONCL School Librarian Madison Schroeder.



Pictured, from left: Clopton Librarian Courtney Mitchell and DAR Treasurer Liz Wallace.



Pictured, from left: DAR Treasurer Liz Wallace and Louisiana R-II Librarian Shelby Boswell

## DAR Gives Donations To Schools

The Louisiana Pike County Chapter of the Daughters of the American Revolution (DAR) recently gave donations to each of three area schools.

DAR Treasurer Elizabeth Wallace presented the monetary gifts to the librarians at BONCL, Clopton and Louisiana Schools. The main goal of DAR is to serve "God, Home and Country." The Louisiana Chapter has been doing that since it was formed on Feb. 10, 1911, with the object "to foster true patriotism and love of country." The Chapter is dedicated to "historical preservation, education and patriotism."

One of the parts of the Pike County DAR Chapter's dedication to education is demonstrated by honoring a student from the two high schools each year by honoring a stu-

dent for the "Good Citizen" Award. That selection will be made later on in the school year.

However, another very important part is by donating funds to the school libraries to purchase books. This year donations were accepted by Madison Schroeder on behalf of the BONCL R-X School District, by Courtney Mitchell for the Pike County R-III (Clopton) School District and by Shelby Boswell for the Louisiana R-II School District.

DAR also offers scholarships to students for furthering their educations. Information for scholarships can usually be obtained from the high school counselors offices and brochures "DAR and You" are available at different locations in Louisiana.



**Chance Buchanan**  
**Buchanan Joins NECAC**

Chance Buchanan of Bowling Green has joined the North East Community Action Corporation (NECAC) as a weatherization technician.

Buchanan is a 2010 graduate of Bowling Green High School. Weatherization services available to income-qualifying households include home energy audits, air leak sealing, insulation of walls, attics and floors, replacement of furnaces and checks of heating systems to make sure they are working properly.

More information is available by calling 573-324-2251.

## Cheeseburger Soup

**Total Time Prep:** 30 min. **Cook:** 25 min.

Makes 8 servings (2 quarts)  
**Ingredients**  
1/2 pound ground beef  
4 tablespoons butter, divided  
3/4 cup chopped onion  
3/4 cup shredded carrots  
3/4 cup diced celery  
1 teaspoon dried basil  
1 teaspoon dried parsley flakes  
1-3/4 pounds (about 4 cups) cubed peeled potatoes  
3 cups chicken broth  
1/4 cup all-purpose flour  
8 to 16 ounces Velveeta, cubed  
1-1/2 cups whole milk  
3/4 teaspoon salt  
1/4 to 1/2 teaspoon pepper  
1/4 cup sour cream  
tap here

Optional: Onion rings and thinly sliced green onions  
**Directions**  
In a large saucepan over medium heat, cook and crumble beef until no longer pink, 6-8 minutes; drain and set aside. In same saucepan, melt 1 tablespoon butter over medium heat. Saute onion, carrots, celery, basil and parsley until vegetables are tender, about 10 minutes. Add potatoes, broth and ground beef; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender, 10-12 minutes.

Meanwhile, in a small skillet, melt remaining 3 tablespoons butter. Add flour; cook and stir until bubbly, 3-5 minutes. Add to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Stir in cheese, milk, salt and pepper; cook until cheese melts. Remove from heat; blend in sour cream. If desired, serve with onion rings and green onions.

## Tips For Busting Holiday Budget Blues

The holiday season is a good time to talk about family budgets and plan for next year, says Andrew Zumwalt, chair of the University of Missouri's Personal Financial Planning program.

Zumwalt says family gatherings are also an opportunity to talk with extended family members about budgets for holiday gift-giving. Discussion about dollar amounts for gifts can prevent financial stress and misunderstandings, he says.

Recognize that the amount allotted for gifts may vary among family members. Different sides of the family may have different traditions, such as donating to charities instead of exchanging gifts.

One inexpensive option is a "Rob Your Neighbor" or "Secret Santa" gift exchange at family events. These can be fun, and they limit gift buying so you don't have to get something for all extended family members.

One popular option in recent years is to give "experiences" such as gift cards for movies, museums or travel. Zumwalt says some of the

best presents are gifts of time and talent such as cards offering free services like babysitting or yardwork.

Zumwalt says parents can give each child a coupon to for a special time or experience without other siblings or electronics. This can be a simple weekend breakfast or visit to a favorite park or special event. These delayed gifts give family members a sense of anticipation and joy, he says.

When in doubt, cash is one-size-fits-all and wraps easily. "Cash seems a little dry and without magic, but it often makes sense," says Zumwalt. Another option that grandparents may find attractive is a contribution to a grandchild's 529 plan.

Starting in 2024, savers can roll over unused funds from 529 plans to Roth individual retirement accounts free of income tax or tax penalties. Check with a trusted financial expert about updates that make these plans more flexible than in the past.

"There are many ways to tackle this season of giving," says Zumwalt. "Material

things are good but often quickly forgotten, so make it more about spending time together."

Here are some of Zumwalt's tips:

- Make a budget and stick to it.

- Plan for budget busters like "Secret Santa" gift exchanges or holiday meals out with work friends. These "little extras" can add up in a big way.

- Don't wait until the last minute. Rushed decisions result in unplanned costs.

- If you shop early or on Black Friday, resist the temptation to buy "just one more thing." Those "savings" can be costly. Respect your budget and be intentional in your buying.

- Reduce end-of-the-year stress by setting aside funds for taxes and other year-end expenses before you shop.

- Use time off work during the holidays to plan a household budget and goals for next year. Review last year's budget and adjust as needed. If you've put off estate planning, this is a good time to get started.

## Juicy Air-Fryer Cornish Hens For The Holidays

**Total Time Prep:** 15 min. **Cook:** 20 min. + standing  
Makes 2 servings

**Ingredients**  
4 teaspoons salt-free seasoning blend  
4 teaspoons everything seasoning blend  
2 teaspoons lemon-pepper seasoning  
2 teaspoons paprika  
1 teaspoon salt  
1/4 teaspoon pepper  
2 Cornish game hens (20 to 24 ounces each)  
2 tablespoons olive oil

**Directions**  
Combine the first 6 ingredients. Tuck wings under hens; tie legs together. Rub oil over hens; sprinkle with seasonings. Place hens, breast side down, on greased tray in air-fryer basket. Cook at 375 degrees until a thermometer inserted in thickest part of thigh reads 170°-175°, 18-20

minutes, turning once. (Cover loosely with foil if hens brown too quickly.) Let stand 10 minutes before carving.

**Air Fryer Cook Times**  
In our testing, we find cook times vary dramatically between brands of air fryers. As a result, we give wider than normal ranges on suggested cook times. Begin checking at the first time listed and adjust as needed.

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Selling several loads of antiques and collectibles, lots of crocks, several tables of toys and die cast cars, furniture, housewares, new and used tools, lots of new Christmas items.

The rest of the Charles Fleming Estate guns will be at this auction, approximately 30. We will have 100+ lots of gold and silver coins including several GSA Carson City Morgan dollars. Lots of graded Morgan Dollars-A Rare 1844-) \$10 Liberty Gold in AU53, a 1934 A \$500 Kansas City Federal Reserve note, a Raw 1883 CC Unc., and a rare 1918 Abe Lincoln Commemorative 1/2 Dollar just to mention a few.

The building will be completely full. We may have to run 2 rings, so please come prepared. As always, we offer hauling services if needed. We appreciate your past support of our Auction and look forward to your future business.

We had an outstanding fall auction, Oct. 28. We want to thank all the buyers and sellers. We had a gun top of 1950 and a coin top of 2300. If you have good items to sell we would like to talk to you. We hope everyone had a good year and we wish all a Blessed Holiday Season and 2024. We are taking consignments for our Spring Auction held the last Saturday of April 2024. We already have several Estates Consigned. If you need a building or house built, we do that to.

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