

Mission

Your Hometown

AUGUST / SEPTEMBER 2016

Catching Catfish

Local groups draw in crowds with their fried treats

Melange Dance and Events and The Mission Project Partnership results in inspirational class

2016 Battle of the Brisket

City comes out for annual barbecue festival





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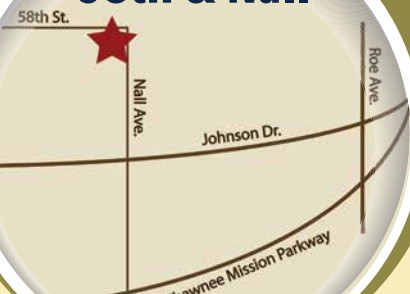
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The conscious use of skill and creative imagination

The City of Mission is full of art and artists! The warm summer months have provided us with beautiful artistic blooms along Johnson Drive. Thanks to the artists behind these plantings who have carefully fertilized and watered their creations! Orange chairs in front of a business — who would have thought? A display of yard art beckons you to stop in the hardware store! Colorful window displays brighten Johnson Drive thanks to the artistic eye of the business owner! And don't forget the art of cooking — just drive by some of our local restaurants and you definitely will lick your lips just thinking about their fine cuisine!

In addition, we can't ignore the Farmer's Market — it's so fun to walk the aisle and notice the beautiful flowers so tenderly grown; the booths of colorful foods that are so good for us; the art of music to help put a spring in our step as we shop and the art of friendliness by the participants.

In this issue of the Mission Magazine, we are bringing you another art; the art of barbecuing. No matter the kind, size, color or shape of the grill — there is simply nothing like the smell of barbecue! Kudos to the chefs behind it all! This is an art — and the chef makes it happen! Ever eat sweet potatoes cooked on a grill? Put brisket on before you go to bed only to wake up the next morning to find the start of your dinner all prepared for you? Hamburgers made with ranch dressing mixed in makes a sumptuous sandwich. Not to mention pork sausage sliders! All of this is simple, but very good and looks very artistic when arranged on a platter for guests!

Melange Dance Studio, in partnership with The Mission Project, hosts a dance class every Wednesday evening for people with developmental disabilities. That's such a wonderful use of their artistic abilities. We had the pleasure to sit in on one of their lessons. These young adults throw caution to the wind — dancing and swinging to their favorite songs. They are so happy it makes your heart feel good to know that they have this opportunity to showcase their artistic abilities.

Like catfish? Two great teams provide Mission with mouth-watering fried cat fish. Then there's Father Kelly, who shares his artistic ability with us by playing the ukulele. Finally, do you ever get your car washed at Diamond Car Wash? It comes out sparkling — thanks to the hard working people dedicated to the art of cleaning cars.

As you drive Johnson Drive, I hope you will take note of all the beauty, artistic places and people we have in Mission that make us a very artful and beautiful city.

Enjoy!

Suzie Gibbs



ON THE COVER:

Chad Palmer prepares Peppercorn Ranch Burgers, one of his specially made recipes, on the grill in his backyard. In the season of grilling and barbecuing, Palmer and many other Mission residents prepare their dinners outside over charcoal or gas fires.

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Mission

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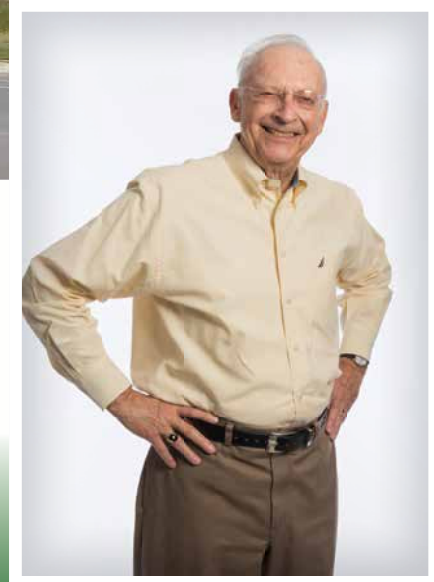
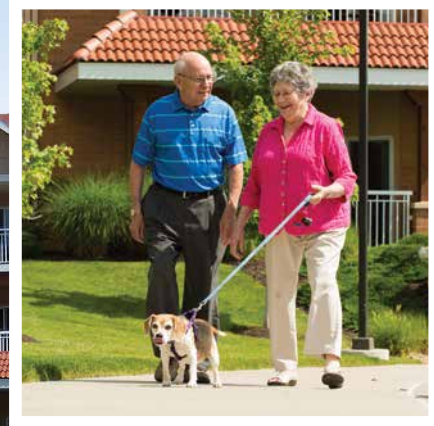
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Battle of the Brisket



Bringing Mission together for weekend of good fun and good eats

BY KRIS BAKER

Grab the charcoal, pick up your favorite cut of meat and call your friends, a happening is coming to the city that cannot be missed. All of Mission and beyond is encouraged to become a part of this tradition.

The eyes of the Kansas City barbecue world will be on Mission Sept. 16 and 17 for Mission's 12th annual barbecue contest, "Battle of the Brisket," hosted by the Mission Convention and Visitors Bureau. This signature city event combines the best of a fun, laid back festival on Friday with the friendly but fierce competition on Saturday of some of the best barbecue gurus in the area crafting delicious food.

Barbecue veterans and home cooks alike can throw their aprons in the ring. Up to 60 teams have competed in the past, representing the best of Kansas City barbecue.

"I think the strength of our event is the comradery of all the people involved," explained Kathy Lockard, who is coordinating the event. "We keep the small town feel, while also welcoming people from all over the metro. At the awards ceremony everyone cheers for each other, you know every team wants to do well but they also respect all the other teams."

The battle begins on Friday, Sept. 16, with check-in at 8 a.m. Like previous years, rigs of all sizes will fill the north parking lots by the Sylvester Powell Jr. Community Center. Part of the day can be spent taking a look

at the different grills and set ups that teams have.

The night comes alive on Friday evening, with food and fun in great supply. Every tent is rocking as teams invite friends and family to celebrate. There will be two bands performing: a blue's band, Finnegan's Crossing, will play from 6 to 7:30 p.m., and The Instamatics, a '60s style rock band, previously known as Charlie and the Stingrays, will perform from 8:30 to 10:30 p.m. Even if you do not know a barbecue team there will still be tasty options for sale to hungry families. Local food vendors will be selling their wares including Johnny's BBQ (so after smelling all the aromas of smoking barbecue, visitors can get some themselves). For those looking for something a little different, St. Michael and All Angels Episcopal Church's Catfish for Christ group will be selling catfish, fries and coleslaw

According to Lockard "Friday night is a big party atmosphere, with bands playing and a beer garden. There is a lot of good food to eat and best of all the event is free."

When the parties are over, teams will continue to prepare and smoke their meats well into the early morning hours. One amenity that Mission can offer that no other barbecue contest has are showers inside the

Schedule

Friday, Sept. 16
4 to 10 p.m.

Food vendors open

6 to 7:30 p.m.

Music by Finnegan's Crossing

8:30 to 10:30 p.m.

Music by The Instamatics

Saturday, Sept. 16

8 to 11 a.m.

Pancake Breakfast by Chris Cakes
Beverly Park | \$5 per person

8 to 11 a.m.

Touch-a-Truck

10 a.m. to 4 p.m.

Food vendors open

3 p.m.

Barbecue contest awards



community center that are open to contestants. After a long night of sweating over an open grill, contestants appreciate this perk. Also, ice will be sold and delivered right to contestants' tents

"After the party, the teams really get down to business," Lockard relayed. "It's a fun event but the teams take their barbecuing seriously."

There are real stakes going on at the Battle of the Brisket. This is the ninth year that the Mission barbecue will be sanctioned by the Kansas City Barbeque Society (KCBS). The KCBS is the world's largest organization of barbeque and grilling enthusiasts with more than 20,000 members worldwide, and winning here means contestants can move onto the American Royal. All KCBS rules and regulations are followed. Cash prizes are awarded including \$1,500 plus a trophy and ribbon to be given to the grand champion.

Contestants must enter all four of the meat competitions, which are beef brisket (flat or whole), chicken (any portion of the chicken), pork (shoulder of Boston butt) and pork ribs (either baby back or spare

ribs). Two optional categories — dessert and side dish — carry an additional \$10 registration fee per category. Each of these must also be assembled onsite.

A special honor, called the Spirit Award, sponsored by Twisted Sisters at 5606 Johnson Drive, will be given out to the team that is the friendliest, the most energetic and the one that best exemplifies the barbecue spirit.

The coveted job of judge is filled by volunteers who get to bite into the mouth-watering food. They select their favorites and announce the names of those whose saucy dreams come true beginning at 3 p.m.

"We want everyone to come out, it's always a good time," encouraged Lockard. "Between the music, the food and all of the interesting grills and rigs, there is always something to hear, smell, taste and see. It's a feast for all the senses."

Those wishing to enter the competition need to register by Sept. 2. For more information, visit the MCVB website at missioncvb.org or call the community center at 913-722-8206.

Bruce Campbell shares *knowledge* and *love*

BY KRIS BAKER • PHOTOS BY SCOTT FISHMAN

Biting into a smoked sausage slider from the smoker of Bruce Campbell you can taste the passion for barbecue, along with a sweet sauce and smoky meat. This is a meal from someone who knows his way around a smoker. Whether competing in a barbecue contest, teaching a class on grilling or simply cooking out in his backyard, Campbell approaches each with the same zest.

Every year, the same team — Rib Stars — is always the first to sign up for the Mission barbecue contest. Team member and Mission resident Campbell says there is a very good reason for this.

"We enjoy the Mission contest. Besides great competition, we have such a fun night with neighbors and family coming in from out of town."

Barbecue competitions have been a big part of Campbell's life for several years now, with Rib Stars beginning in 1999. After attending the American Royal with friend and teammate Richard McPeake, he decided competitive barbecuing was something he, too, wanted to be a part of. Campbell had worked in the restaurant industry for 30 years, but these competitions give him the opportunity to put his own spin on food.

"I love the restaurant business, but I love to cook, too," Campbell laughed. "I had some ideas on how I could cook some things, so I was really happy to be able to get hands on and try out some new techniques."

Soon after Rib Stars began competing, the team began winning awards and placing at contests all around the metro. At the American Royal, Rib Stars' rub won "Best Rub in the World," and at the Mission barbecue the team took first place in pork.

Campbell has picked up some helpful grilling tips in his time working over the charcoal and wood fires.

"My first tip would be to work on a clean grill. I clean mine before and after every time I use it. I use grape seed oil and that works really well."

Campbell also shares his grilling knowledge as an instructor at The Culinary Center of Kansas City. Don't let the word culinary make you think that this is only a place for French gourmets. The Culinary Center offers classes to anyone who wants to be a better cook, from beginners to experienced chefs.

From soup to nuts, from hors d'oeuvres to desserts, there are over 600 classes taught there covering any food interest. Campbell keeps his classes strictly to his area of expertise, barbecue and grilling.

One popular class he teaches is called "Grills Night Out," a class for women who want to take up the tongs and get their barbecue degree. The two-hour class is meant as a fun night out for women and their friends to learn to grill some items like salads and fruits, have some wine and break that glass ceiling of grilling.

"People's interest in barbecue has really exploded over the last 10 years, with a lot more women getting interested."

Campbell comes up with his own classes at the Culinary Center under the moniker of The Midwest Barbecue Institute, which he says is a "serious educational curriculum dedicated to the art and science of grilling and smoking. From tools to fuel to techniques and recipes, we won't leave a briquette unturned."

If the competitions and Culinary Center were not enough, Campbell is known to spend all night smoking a brisket, then sharing the love by overnighting it to relatives in Chicago. He spends time going over his recipes to get them exactly how he wants them. (See recipes below).

"I like to tell people about something that is different to cook on their grill, but easy enough that everyone can make it."

The Rib Stars team has cut back to only doing a couple of Kansas City Barbeque Society sanctioned events a year, of which Mission is always one. Mirroring people's fascination with barbecue, Campbell says he has seen all of the competitions grow at an impressive rate.

"The events have grown so much. When we started, the American Royal had 250 teams, now 700 will be there. I think it helps that the equipment is much more accessible. Twenty years ago you couldn't find lump charcoal or a holder for beer can chicken except at specialty stores. Now you can find them everywhere. Barbecue is just getting more popular all the time, and the contests bring people together. It's nice to be part of that."

Recipes

SMOKED SAUSAGE SLIDERS

1 pound Mild Italian sausage, fresh, bulk (not in casing)
2 tablespoons Barbecue hot rub

Roll the sausage into a log-shape and coat with barbecue rub.

Place into a 250 degree smoker and smoke for about 45 minutes. Remove at 165 degrees. Slice into half inch disks. Top sausage with favorite barbecue sauce and serve on a small dinner roll.

Barbecue Tips'

Best to put the rub on just prior to placing



Smoked Sausage Sliders
and Amaretto Sweet Potatoes

of barbecuing



Bruce Campbell cooks in his backyard on a pellet smoker and grill, which automatically adds wood pellets from a container in the back to the fire when needed.

the sausage in the smoker.

Recommend using a fruitwood (cherry, apple) for smoking.

Do not smoke the wood in water.

AMARETTO SWEET POTATOES

4 each sweet potatoes, scrubbed
1 stick butter, unsalted, room temp.
¾ cup dark brown sugar
3 tablespoons amaretto
Zest of one orange
1 teaspoon salt, kosher

Peel potatoes and dice into ½ inch cubes.

Place in a saucepan with cold water. Heat to boiling, boil until pieces are soft and don't resist when pierced with a fork, about 15 minutes. Remove from heat, drain.

Mash sweet potatoes with a whisk or a stand mixer. Add butter, orange zest, sugar and Amaretto and stir well. Season with salt to taste. Place in smoker at 225 degrees for approximately one hour. Serve hot. Serves four to six people.

Best to smoke with a fruit wood (i.e. Cherry).

Place potatoes in a disposable foil pan for easy cleanup.

DRUNKEN PINEAPPLE

1 whole ripe pineapple
¼ cup dark rum
¼ cup brown sugar

Cut the pineapple in half, top to bottom. Scoop out the fruit. Cut away the core and dice into ½-inch cubes. Divide fruit in half and put fruit and the rum into each half of the pineapple. Top with brown sugar and wrap in heavy-duty aluminum foil. Bake on the grill over indirect (low) heat for one hour.

Remove foil.

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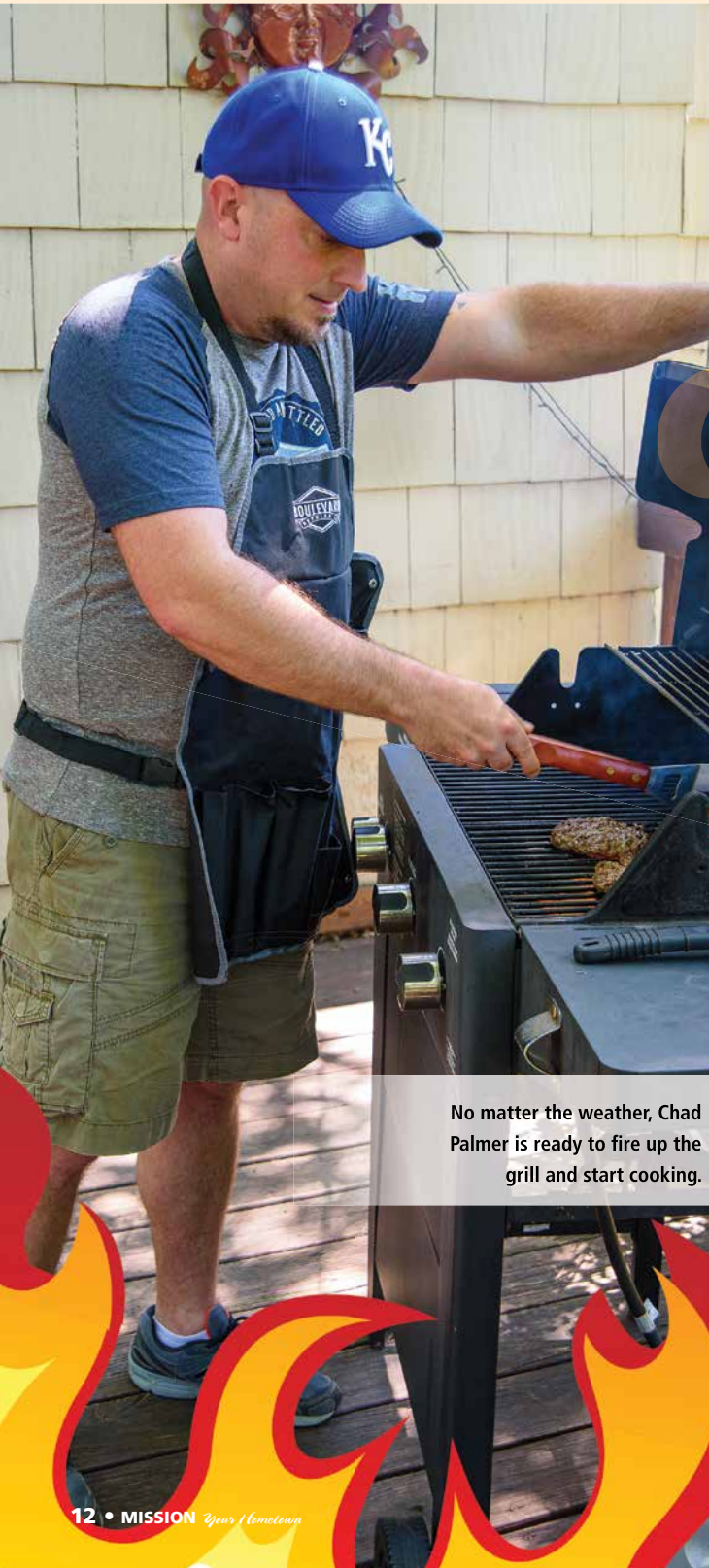
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Skill with the grill

Barbecues build a sense of community for Countryside's **Chad Palmer**

BY KRIS BAKER • PHOTOS BY SCOTT FISHMAN



No matter the weather, Chad Palmer is ready to fire up the grill and start cooking.



Neighbors share a joke as kids run through the sprinklers; this is a block party, a traditional part of summer with each neighborhood putting on their own spin. At the center of the block parties in Countryside is Chad Palmer, firing up his grills and checking his seasoning. Palmer is the unofficial grill master for these get-togethers, a job for which he will gladly don the chef's hat.

"It's very relaxing to be able to sit out with friends, there is a real sense of community when people gather around a grill," Palmer explained as he cleans the grates on his Brinkmann. "I have grilled for all kinds of parties around here. I did the 75th anniversary party for Countryside. I really enjoy it."

For his job Palmer sits in front of a computer all day, when he gets home he cannot wait to get outside and fire up his grill.

Palmer begins to preheat his grill and get everything hot, which he says is essential to cooking out. Today he's not preparing for a big party, simply making a few hamburger patties on a hot day in his backyard. That's typical around the Palmer house.

"We grill out at least two or three times a week, and then as we are hanging out people will bring me over some salmon or some pork chops to grill. The group gets bigger with everyone coming together for some great meals."

Palmer is the barbecue king, while his wife Catherine enjoys creating new dishes in the kitchen, including several dips that are a hit of their parties.

"I especially like the grilled vegetables he makes; I'm always encouraging him to cook more of them," said Catherine while pointing out the thin metal device that they use to hold vegetables on the grill. "Everyone should have a veggie tray."

As a teenager Palmer started grilling on camping trips where he experimented with different grills, different fires and different foods. He grew to really appreciate the variety that you could bring to the flavors while cooking over a grill.

The right kind of spices and seasonings is crucial to cooking out, and Palmer simply followed his own nose as he developed his favorite blends. He says he seasons to smell, developing his seasoning by grabbing different things and putting them together based on how the smells work together.

He doesn't limit his grilling activities to the typical warm-weather grilling season.

"One time during an ice storm, I mentioned I was hungry for burgers," recalls Catherine, noting her husband was ready and willing to fire up the grill. "I told him he didn't have to go out there, but he braved the ice and we had grilled burgers during the ice storm."

Smoke is rising from his gas grill and the smell of cooking beef is in

the air. He has used charcoal in the past and admits he likes the taste that comes when using charcoal. However, the gas grill is best for him, he said, because it's more convenient with the amount of time and frequency he grills.

Biting into one of his peppercorn burgers, a rush of flavors come spilling out. This is one of the many original recipes he has seen be a real

crowd pleaser (see recipes on following page). Palmer says he enjoys cooking everything, but is currently on a rib kick. Whatever you are making, he has some simple advice.

"Preheat your grill, experiment, have fun and go off the beaten path." He also has a warning to slow it down to those who go for the flash fry. "It's much easier to fix underdone than overdone."



Recipes

PEPPERCORN RANCH BURGERS

1 pound ground beef
1 packet powdered ranch dressing
(not powdered dip)
peppercorn grinder

Place meat into mixing bowl.
Add 1 packet of ranch dressing powder per pound of beef.
Separate into ¼ pound patties
Grind peppercorn onto top of patty
Grill 5-8 minutes per side over medium heat on grill
Garnish with lettuce, tomatoes and onions
Enjoy!
Note: Want to really wow your guests? Cook an egg over easy or over medium as a burger topper!

GRILLED PORTABELLO MUSHROOMS

large portabello mushrooms
Italian dressing

Turn mushroom upside down and remove center stem
Gently poke several holes into bottom side of mushroom with a fork
Fill upside down mushroom with Italian dressing
Grill over medium heat for approximately 15 minutes.
Serve alone, with veggies or as a burger substitute.

GRILLED VEGGIE MEDLEY

1 green bell pepper
1 red bell pepper
1 purple onion
1 container mushrooms
olive oil, salt, pepper
Not needed but recommended: veggie grilling tray

Slice peppers into 1-2 inch wide slices and place in mixing bowl.
Cut off top and bottom of the onion and then slice in half.
Peel off and discard skins. Slice each half into half moons and place into mixing bowl.
Slice mushrooms to ½ inch thickness and place into mixing bowl.
Add 2 tablespoons of oil and salt and pepper to taste. Mix thoroughly with hand and spread onto grilling tray.
Grill over medium to high heat for 15 minutes turning at least once.
Serve over rice or as stand-alone side

GRILLED PIZZA

olive oil
1 ball pizza dough (about 1 pound)
1 cup tomato sauce or 1 cup pesto
Toppings: This can be anything you'd like!
cheese (mozzarella, Swiss, parmesan or your choice)
sliced veggies
pepperoni, salami or precooked sausage
diced tomatoes, sliced olives or
chopped greens
Get creative!

Preheat grill to high heat
Setup area for ingredients/toppings
Roll dough into thin circle (or circle-ish shape)
Brush one side with oil and place on grill.
Brush other side with oil and cook for approximately 3 minutes. You do NOT want the dough crispy at this point.
Flip the dough over and quickly dress your pizza to your personal preference
Cook for approximately 5 minutes making sure not to burn the crust but making sure cheese is melted.
Remove pizza from grill and enjoy!
Note: For parties and get-togethers, we normally have each person create their own personalized topping combination and slice into small pieces for everyone to enjoy. Great crowd pleaser!





Meet Chris,

and find out how
he met his new
primary care doctor.



1

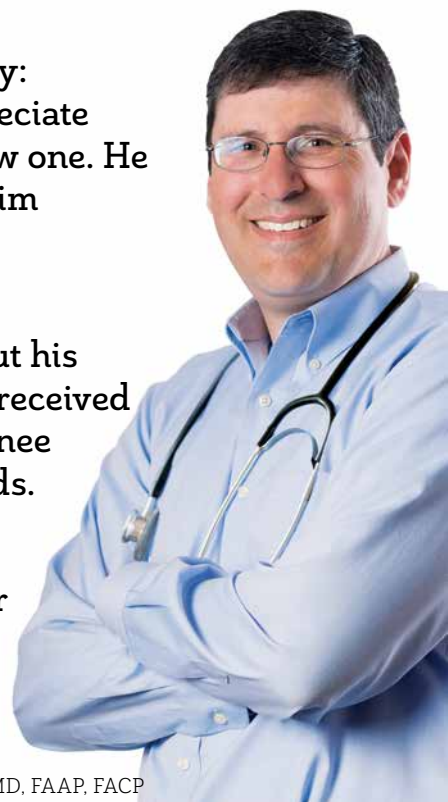
Last year, Chris made a wonderful discovery: volunteering to help others makes him appreciate things more than ever. Today, he made a new one. He discovered that *MyHealthKC.com* can help him find the primary care doctor he deserves.

2

After answering a few, quick questions about his health care preferences and lifestyle, Chris received a list of highly qualified doctors in the Shawnee Mission Health network who match his needs.

3

It turns out that Dr. Greenfield is the doctor who Chris feels best about. (And they love to talk about Jayhawk basketball!)



Michael Greenfield, MD, FAAP, FACP



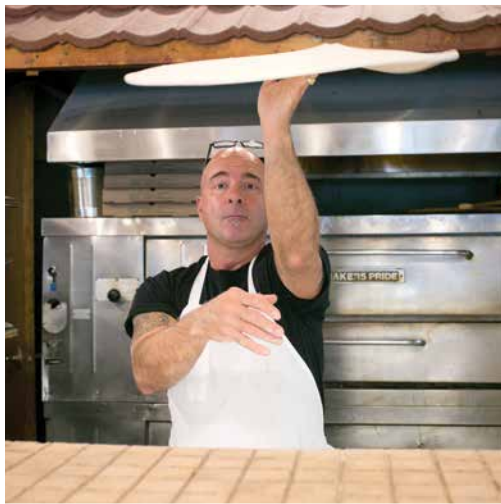
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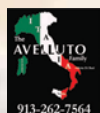
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AVELLUTO'S ITALIAN DELIGHT IN 2016

Every time there's been a downturn in the economy, business at Avelluto's Italian Delight has grown. People know they can eat well, maybe get a beer or glass of wine, and don't have to leave a tip. It's a good meal at a price that won't break the bank.

In fact, Italian Delight's revenue has increased 80 percent since 2007.

"James and I have complete control over everything," John said. "We make everything ourselves."

That means if you want your pizza with a little more char, they can do it.

The restaurant is all about serving authentic Italian food in a family atmosphere.

Longtime employee Billy McGill has worked with the Avellutos since the original restaurant opened in the Indian Springs Shopping Center and can attest to the family atmosphere.

"I've been with them so long I feel like I'm part of the family," he said. "They are great people. Their father was great and the sons are, too."

And you will more than likely see John and his wife Patti and James and his wife Melissa — and maybe some of their kids — working at Avelluto's Italian Delight on any given day.

"We are just like everybody else. We want people to feel like they are at home," said Melissa Avelluto, who has been working at the restaurant since her son was 4 months old. He's now 22.

For more information about the restaurant regarding catering or carryout, please call 913-262-7564. You can also learn more at italiandelightmission.com.





Monte Giddings, Bob Henry, Steve Adams and Dennis Kissinger work the kitchens of St. Michael and All Angels Episcopal Church and take their popular catfish to Mission's 'Battle of the Brisket,' as 'Catfish for Christ.' Photo by Kristen McCoppin

Jumpin' catfish!

'Catfish for Christ' and Fish R Us please customers at farmer's market and barbecue festival

BY KRIS BAKER

In the land of barbecue, sometimes trying to find another type of food can feel like swimming upstream, however there are ways to find a real catch.

For the catfish lover, Mission residents currently have two unique options to try. The first is to visit the Mission Farm and Flower Market every Saturday during the season where they will find Hargett and Patricia Hayes with their food truck, Fish R Us. The other is to stop by Mission's Annual Battle of the Brisket, where the St. Michael and All Angels Episcopal Church men's group sets up a booth. While the two entities have different stories to tell, they have some things in common: They like to serve great fish, and serve it with a spiritual flair.

'CATFISH FOR CHRIST'

Monte Giddings looks over the familiar ingredients in St. Michael's kitchen. This is where the men's group at St. Michael's has been cooking for a variety of church functions for 26 years. Several years ago Giddings, an insurance broker who also works as an archdeacon with the church, visited the Mission Convention & Visitors Bureau (MCVB) combined Battle of the Brisket and Arts & Eats Festival. He knew this was the place the group could share its culinary skills, and he had an idea to sell something a little different.

"I told our chef Bob Henry my idea and he said, 'It's a barbecue. No one will want fish.' I just told him, it will work."

Giddings somehow convinced other members of the group it would work and his faith in his idea paid off with the creation of "Catfish for Christ." Now Giddings, along with members Henry, manager at a software company, Dennis Kissinger, a retired city manager, and Steve Adams, a retired banker, gather to discuss this year's plan in the church kitchen where fries are cut and batter is mixed.

"I think people liked having a different option, we try and keep our prices low! After getting a lot of repeat customers we have been selling at the barbecue every year," Giddings said.

Giddings and Adams share a laugh as they mix up some hush puppies. This is for fun; the real work happens on-site in the parking lot of the Sylvester Powell Jr. Community Center where the Battle of the Brisket is held. Generally, six to 12 members of the men's group volunteer to set up and start cooking on Friday night. They make everything themselves, including the catfish, hushpuppies, French fries and coleslaw; selling around 150 plates a night.

"There is always a moment every year where it gets a little hectic," Giddings explains. "Things start selling really fast."

This is a major fundraising effort for the church. Most of the funds from the catfish sale go toward purchasing new socks for Uplift, a Kansas City group that delivers basic human needs, care and compassion to the homeless. The MCVB helps coordinate the project with Uplift, making Sylvester Powell Jr. Community Center a collection point for the socks.



The remaining money from the catfish sales is invested into St. Michaels youth groups, often supporting mission trips.

Selling fried catfish may have been Giddings' idea, but Henry developed the recipe that led to "Catfish for Christ's" success through a lot of trial and error.

"My favorite food is southern style, and I started with that," Henry recounted. "I use corn meal as a base coating. I add some special seasoning to make the southern flavors really stand out at the barbecue."

Kissinger added that it's not uncommon to hear people say they don't like fish, "and then they try it and love it. We have had a lot of catfish converts."

Because "Catfish for Christ" has been so successful at Battle of the Brisket, Giddings said the group hopes to "one day get a trailer and sell catfish at more events."

"That's the next goal. And it's nice to be able to do it with friends."

For more information on St. Michael and All Angels Episcopal Church "Catfish for Christ" men's group, send an email to bhenryks@gmail.com.

FISH R US

Food trucks are among the hottest trends in dining. Soon Mission residents may see one emblazoned with the name Fish R Us making the rounds through their city streets.

Fish R Us is owned by Hargett Hayes and his wife Patricia. They already have two food trucks, one that can be seen every Saturday at the Mission Farm and Flower Market and another that's in the process of getting redesigned. At the farmer's market you can walk right up to their truck (where they cook their brand of catfish) and place your order.

Hargett Hayes thinks catfish goes well with the other staples people enjoy buying at the outdoor market, although people may need just a little convincing to actually eat catfish first thing in the morning.

"But by 10:30 or 11 a.m., people start getting hungry, and our lines start getting longer."

The couple has been using their second truck, a yellow box truck for catering, averaging about one job a week. They have catered at parks, upscale golf courses and everywhere in-between.

Hayes worked at D&J Food Equipment for 20 years, and transitioned into running his own food business in the early 2000s. Experience told him what direction he should go with his food.

"We were at a food festival at Turkey Creek and the organizers said they wanted to have a competition between tilapia and catfish to see which one would be the biggest seller. At the end, the catfish swam circles around the tilapia. We were asked why we even brought the tilapia when we had this catfish, because people liked the catfish that much better."

Hayes first cooked for a lot of people when he worked for the Shawnee Mission School District. Feeding hundreds of students became like second nature to him, and he says there is an art to cooking for large numbers of people.

"You have to really like it to cook for that many people. Now I just always make that much. When we make Thanksgiving dinner and take it to our son's house, we only take half because we have made so much. We have cookouts in the park off of Jefferson Street, inviting the whole family, neighbors and friends. In the park we have found homeless people, and some who maybe haven't eaten in a long while. So Patricia and I will invite them over to eat with us. When people ask about our new guests, we just say, they are in our extended family now."

In addition to selling from the two food trucks, Hayes works as a home inspector. Adding to his busy schedule, the couple has purchased space and plans to run a full-time store called Fish R Us Christian Gifts, where they will sell figurines, ornaments and other items. To learn more about their gifts or their catering services, send an email to fishruschristgift@sbcglobal.net or call 913-433-1352.

Hayes said people are constantly asking him how much longer he plans to cook and cater.

"I tell them I will do this until I'm 80, 85, and I mean it. I don't have any plans to stop."



Hargett Hayes and his wife Patricia are the minds behind Fish R Us, which does catering and also brings their food truck to the Mission Farm & Flower Market every Saturday. Photo by Scott Fishman





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Mission Bulletin Board

New Principal on board at SMN



We welcome Dave Tappan to Shawnee Mission North High School. He has been an administrator for 14 years, last year as an associate principal at Shawnee Mission West High School and 13 years prior to that with the Louisburg Public School District. Tappan and his wife, Jackie, have two children, Carson and Gabby. Mission Magazine is looking forward to working closely with you!



Collect gift cards now, donate later



It's never too early to begin thinking how you can help support Mission's Holiday Family Adoption Program. One easy way is to collect gift cards from stores who offer them with a purchase, like the Target store in Mission. When you purchase the correct amount or combination of advertised products and get a \$5 or \$10 gift card, hold onto it until Mission begins collecting money, gift cards and items for the Mission Holiday Family Adoption Program. Give them to us and we'll make sure they are put to good use for a family who needs a little boost to have a happy Thanksgiving and merry Christmas. Stay tuned to the next Mission magazine for more details.



CITY OF MISSION PARKS & RECREATION

Pick up your Fall Activity Guide at the Sylvester Powell, Jr. Community Center.

GOLF CLASSIC

The Mission Project's Golf Classic 2016 is set for Monday, Sept. 19, at Prairie Highlands Golf Course in Olathe, Kansas. A \$150 ticket gets each golfer lunch and dinner, green fees, drinks and snacks delivered to the course, cart fee and use of the driving range. Registration begins at 10 a.m., with a shotgun start at noon. To register or for more information, visit www.themissionproject.org or email info@themissionproject.org.



Got yarn?

Before you know it the temperatures will be turning colder and people will need to dress in layers. A volunteer for Mission's Holiday Family Adoption Program knits scarves for the city's holiday families and homeless in the area and she needs yarn. Please consider donating any unused knitting yarn for this project, or head out and buy some skeins specifically for this project. Yarn may be dropped off at the Sylvester Powell, Jr. Community Center — attention Kathy Lockard.

New pastor welcomed

Countryside Christian Church welcomes new pastor Rev. Dr. Roger Beason. A native of South Carolina, Rev. Beason served in the U.S. Navy and received a Master of Divinity and a Doctor of Ministry from Phillips Theological Seminary in Tulsa, Oklahoma. Rev. Beason enjoys golf, hunting and officiates baseball and volleyball games. Rev. Beason and his wife Trudy have five children and together 13 grandchildren and three great-grandchildren. Countryside Christian Church is located at 6101 Nall Avenue. All are welcome to attend Sunday worship at 8:45 a.m. in the chapel and 11 a.m. in the sanctuary. Call 913-262-1000 for more information.



Happy Birthday!



Congratulations Betty Benson! This Mission resident and owner of Artist Workshope at 5610 Johnson Drive in Mission recently celebrated her 95th birthday. We wish you a healthy and happy year ahead and may you have many more birthdays to come!

MEETING NOTICE

Mission City
Council Meetings:
7 p.m. at City Hall
Sept. 21, 2016
Oct. 19, 2016

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CITY OF MISSION

Newsletter

JUNE / JULY 2016
VOLUME 11, ISSUE 3
WWW.MISSIONKS.ORG

September is National Preparedness Month

Are you prepared?

We're all looking forward to beautiful fall weather following the hot summer months, but with the change of seasons can come strong storms, early season snows, and flooding. September is National Preparedness Month – are you ready for a weather-related emergency? Check out these quick suggestions to make sure your family is prepared, and encourage friends and family to do the same.

Know your risk: Check the weather every morning before you leave home to make sure you're prepared for the day ahead.

Take Action: Learn about weather hazards in our area, make an emergency supplies kit, and be sure you have a family communications plan for emergencies in place that everyone is familiar with.

Be a Force of Nature: Inspire others to take action by showing your friends and family how you are prepared – give them a call, talk to them in person, or tweet or post about it.

For additional information and tips go to www.ready.gov

Enroll in Notify JoCo – What you need to know, when you need to know it!

Notify JoCo is a mass notification system that informs Johnson County residents and businesses of emergencies and certain non-emergencies. Visit www.notifyjoco.org to sign up for the service. Just add your name, preferred contact method (email, text, or phone) and up to five locations important to you. (e.g. home, work, child's school, parents' home). Then select the opt-in categories that you care most about. "It's what you need to know, when you need to know it!"

Make your emergency supply kit today

A basic emergency supply kit could include the following recommended items:

- Water, one gallon of water per person per day for at least three days, for drinking and sanitation
- Food, at least a three-day supply of non-perishable food
- Battery-powered or hand crank radio and a NOAA Weather Radio with tone alert and extra batteries for both
- Flashlight and extra batteries
- First aid kit
- Whistle to signal for help
- Dust mask to help filter contaminated air, and plastic sheeting and duct tape to shelter-in-place
- Moist towelettes, garbage bags and plastic ties for personal sanitation
- Wrench or pliers to turn off utilities
- Manual can opener for food
- Local maps
- Cell phone with chargers, inverter or solar charger



Transit Taxi Service Piloted in Johnson County

The RideKC Taxi regional pilot voucher program now provides taxi services to Johnson County residents. Riders can go anywhere they like, 24 hours a day, including weekends and holidays.

Program details:

- The service is available to anyone 65 and older and/or with a disability.

- Pay \$5 for each one-way trip up to 10 miles (users pay fare after 10 miles).
- Users pre-load a fare card that is swiped through the taxi's card reader on each trip.
- Call 816-221-0660 or visit the Mobility Section on ridekc.org to complete the application.

Dear Friends and Neighbors,

This month, the City Council voted to approve the City's 2017 Budget. I am happy to let you know that we were able to maintain our current level of services without any increases in the mill levy or fees. Our 2016 street program is currently underway with some residential street receiving a chip seal treatment and others mill and overlay. Our 2017 Budget maintains the street program as a priority, and we'll be working towards improvements to Foxridge Drive in the next few years.

It is always important to be aware of pedestrians and bikers, but with school now back in session it's even more important. Please watch for children in your neighborhood and be aware of school zones, especially the crosswalks where our children are the most vulnerable. Remember, always yield to the direction of crossing guards as they help students cross busy intersections. This past year, the City completed a Safe Routes to School study that helped us evaluate how our students are getting to and from school, and how many are walking or biking. We now have a set of recommendations to improve their travel, and are working to secure federal funding to assist with the cost of some of these improvements.

The Battle of the Brisket is scheduled for September 16th-17th at the Community Center – this is always a fun event so plan to come and enjoy great live music and food on Friday night. Bring your lawn chairs and enjoy Finnegan's Crossing and The Instamatics in Beverly Park. Come

back bright and early Saturday morning when Chris Cakes will be serving a pancake breakfast from 8:00-11:00 a.m. The always popular "Touch a Truck" event will be available Saturday morning for kids of all ages. All the details for this year's event are available on our website at www.missionks.org.



In our last newsletter, we shared information on the Celebration Tree Program. We know how important trees are to our city, and as we head into fall, it's a great time to consider honoring a special person or event by donating a tree. Later this fall we will complete construction of the park at Mission Crossing, and you won't want to miss the chance to plant your tree in this new signature park. For additional information, please contact Christy Humerickhouse at 913-722-8210 or chumerickhouse@missionks.org

For those of you that shop early and use the fall months to clean closets, please remember that we will again be adopting families for both Thanksgiving and Christmas, and holding our annual clothing and blanket drive to assist the homeless in Kansas City through the UPLIFT Organization. The holidays are still a few months away, but I know the many individuals and families that are helped by these programs truly appreciate your generosity.

Sincerely,

Steve Schowengerdt
Mayor

Mission Participating in Johnson County's Co-responder Program

Mission recently joined Johnson County Mental Health Center's co-responder program. A total of 13 cities in the county will now have mental health professionals to assist their police departments on calls involving potential mental health or substance abuse concerns.

A full-time position at the Mental Health Center will provide crisis intervention assistance to the police departments in Mission, as well as Leawood, Prairie Village, Merriam, Roeland Park, Fairway, Westwood, Westwood Hills, and Mission Hills. Funding will be shared by the participating cities.

The program allows a mental health professional to accompany police officers on calls that involve a potential mental health situation. The goal is to provide individuals experiencing a mental health issue quicker access to services and keep them out of jail or the emergency room.

"This is just another example of how our communities understand the importance of a strong mental health safety-net, and how agencies from across the county are collaborating to serve the public efficiently and effectively," said Tim DeWeese, Director of the Johnson County Mental Health Center.

The Mental Health Center implemented the co-responder program as a pilot project in 2011 with the Olathe Police Department. Since then, the program has expanded to police departments in Overland Park (2013), Shawnee, and Lenexa (both in early 2016).

In 2015, dispatchers called for a co-responder to assist on 1,184 combined calls in Olathe and Overland Park. Out of those calls, law enforcement placed the offending individual in jail just 23 times, or 1.9 percent of the time. Officers also only placed the individual in an emergency room 49 times, or 4.1 percent.

Sidewalk Improvements at SPJCC

This fall a majority of the sidewalks surrounding the Sylvester Powell, Jr. Community Center will be removed and replaced. In addition to addressing the crumbling concrete, new ADA ramps will be installed on both the north and south sides of the building, ADA parking stalls will be added to the north and east sides of the building, and the curbs will be replaced.

Watch for updates at the center, on the website and through social media.



Voters to decide on public safety issues November 8

Johnson County voters will be asked on November 8 to vote on a quarter-cent public safety sales tax to fund a new courthouse to address safety and security issues for victims, families, and jurors; accessibility challenges, and overcrowding due to the growing population.

The sales tax will sunset in ten years. It will also fund a coroner facility. Currently, the county pays to use a lab in Wyandotte County.

The current courthouse design makes it difficult to keep inmates separated from victims, jurors and families. This leads to close contact between victims and their alleged perpetrator in hallways and courtrooms, and between jurors and inmates during trial and deliberation. Numerous remodels and renovations have been completed to try to address these issues in the 64-year old courthouse, built for a population of 63,000 and now serving 575,000.

A new courthouse is less expensive than renovation and expansion of the current courthouse due to the significant design changes needed to improve security and accessibility, and plan for growth. Renovating and expanding the existing building will cost approximately \$34 million more than a new courthouse. Over the next 20 years, operating and maintaining the current courthouse will cost an estimated \$155 million more than a new courthouse due to the aging building and its inefficiencies.

A new coroner facility would provide an accredited location to evaluate evidence and prevent cross-contamination of evidence. It would ensure autopsies are done in a timely manner.

Under state statute, cities in Johnson County would split 34% of the total sales tax revenue for needed resources such as police, fire, streets and other improvements.

The city of Mission would receive approximately \$2.3 million in revenue over 10 years.

The public safety sales tax would add \$0.25 to a \$100 retail purchase.



Public tours of the existing courthouse are being offered through Nov. 1. For more information, see www.jocopublicsafety.org.



How much will a new courthouse and coroner facility cost?

Building a new courthouse	\$182 million (today's dollars)
Building a coroner facility	\$19 million (today's dollars)
Renovating/adding onto existing courthouse (no county coroner facility)	\$216 million (today's dollars) \$34 million more than building a new courthouse

When comparing costs over a 20-year period, the continued use and maintenance of the current courthouse facility **will cost \$155 million more than building a new courthouse.**

- Operating expenses (gold in chart)
- Capital Replacement Program costs
- Interest on debt and other costs
- Capital costs

Estimates are in today's dollars.



Mill & Overlay Program Underway

Little Joe's Asphalt will be performing the mill and overlay portion of the 2016 Street Program this summer. This year's program includes approximately 1.34 lane miles of mill and overlay.

Mill and overlay is a two step process. First, approximately two inches of the street surface is removed by milling. Once a section is milled, an overlay installs two inches of new asphalt surface. Along with the mill and overlay, other improvements will be made on these streets including curb replacement,

sidewalk replacement, traffic striping and ADA improvements.

Roads will be closed to through traffic while concrete work is taking place and completely closed during the overlay process. They will be reopened once asphalt has cooled sufficiently for traffic.

A map showing streets scheduled for mill and overlay can be found on the City website www.missionks.org. If you have questions please call the Public Works Department at 913-676-8375.



BIG Helps Businesses Make Improvements

The revitalization of a city's commercial districts often builds upon improvements made to a single building or storefront. An enhanced exterior appearance not only improves the image of a downtown business, but hopes to attract more shoppers and increases sales. In order to assist business and property owners with improvements, the City of Mission created the Business Improvement Grant (BIG) program. Established in 2004, the BIG funds exterior improvements and energy efficiency upgrades. Grants are structured as a reimbursement of half of a project's cost, up to \$10,000. Eligible projects include building repairs, building improvements, sidewalk and streetscape upgrades, and new signs. Energy efficiency projects can include new low emissivity windows, air tight doors, low energy use lighting, and high efficiency heating and cooling equipment.

In its twelve years, the BIG Program has awarded over \$395,000 benefitting more than 60 local businesses. The grants have leveraged over \$1.1 million in total investment in the community through additional investments made by grant recipients. BIG funded projects have included replacing doors, storefront windows and awnings, painting, brick repair, stucco repair, new patios, HVAC and lighting upgrades, walkway repairs, and new signs.

In 2016, projects at four properties will be funded by the BIG. They include Parami Pets, Mission Mart Shopping Center, Sunflower Medical Group, and the former Mullikin Studio. Complete BIG program details can be found on the City's website. Applications for next year's grant program will be accepted early in 2017.

Before



After



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Father Ken Kelly (sitting on left) and the ukulele playing band The Meatballs.

Mission priest finds harmony with Kansas City UKULELE GROUP

BY KRIS BAKER

Walking past St. Pius X Catholic Church on a Monday evening, passersby might hear the melodic tones of “When Beulah Does the Hula” emanating from those hallowed halls. The song is being played in the church basement by about 50 music enthusiasts who meet here every month to play a very specific and sometimes overlooked instrument, the ukulele.

Father Ken Kelly, who has been the pastor at St. Pius since 2003, is one of the founders of this group known as the Kansas City Ukesters, a laid back group of men and women of all ages who love playing the ukulele. They meet from 6:30 to 8:30 p.m. on the second Monday of each month at St. Pius Church, 55th and Woodson.

“In 2005 I responded to a message on the internet asking if anyone was interested in starting a metro-wide Ukulele club. Within a few hours five people had said yes and it has just grown over the years. In 2008 we moved from our first home, Mountain Music Store in Shawnee, to St. Pius Church in Mission and it has been a good home for us.”

More than just for luaus now, ukulele performances can be seen at a wide range of events around town. Father Kelly is also a member of The Meatballs, a performing band made up of some of the founders of the KC Ukesters. Like the larger KC Ukesters group, The Meatballs have had gigs all around the metro, including playing at the Brookside Farmer’s Market, St. Patrick Day Parades and Old Shawnee Days.

Father Kelly tells about one memorable gig. “We played at the World

War I Museum at Liberty Memorial, playing songs from World War I. Behind us they put up a giant photo of a doughboy playing the ukulele. It was great to see all that history there and play these classic songs.”

From a young age, Father Kelly knew he wanted to enter the priesthood. This has run parallel to his love of music; he first took guitar lessons in the fourth grade. It was then easy the next year to slip over to start playing the ukulele. Since then, ukuleles have been present at both joyful and sad times in his life. One of the happiest was when the KC Ukesters surprised him at an anniversary party celebrating his 30 years in the priesthood. The KC Ukesters have also played at the funerals of their members who have passed.

Want to know more about the ukulele? Father Kelly notes the Ukesters’ website, www.kcuke.com, is filled with good information about the ukulele. There you’ll find information on upcoming Ukesters’ performances, where to buy a ukulele, ukulele maintenance, a ukulele hall of fame, merchandise and more. The group also invites people to stop by St. Pius on the second Monday of the month and start strumming. Ukesters will be happy to teach chords along with all the ins and outs of playing.

“It’s really easy to play, and it’s portable,” said Father Kelly. “Compared to a guitar, ukuleles are really cheap to buy, and you can get a really great sound out of even an old, cheap ukulele. I rarely get my guitar out anymore, but I play my ukulele every day.”



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Jack Borvard works in Mission but does not live there. However, he is sure to stop at Diamond Finish Car Wash when his car needs a good wash. "I make sure to tell people about Diamond when they need a car wash. It's a great discovery to people that don't know about it. The employees are friendly and sensitive to your needs."



diamond finish



After a trip to Mission car wash, cars sparkle like diamonds

BY KRIS BAKER • PHOTOS BY SCOTT FISHMAN

Looking at the license plates on the cars queued up at Diamond Finish Car Wash and Detail Center at 5960 Barkley on a hot summer day, one quickly notices that there are many cars here from both sides of the state line. From Overland Park to the Plaza, from Bonner Springs to Gladstone, people from all over the metro are drawn to this car wash.

Diamond Finish has become a popular stop for both auto enthusiasts and people interested in finding a good deal. That has always been the plan, according to Julio Resendiz, who is one of the owners, saying "hard work pays off. Going the extra mile, doing all the little things that people appreciate, that is why people come and see us."

Resendiz has seen his own hard work pay off, working at Diamond for the last 28 years; first washing and wiping down cars by hand, then working his way up until he became part owner.

Being a longtime employee like Resendiz is not the exception at Diamond, but more the norm; many of the 25 workers at this location having worked there for 15 years or longer.

When asked to what he attributes this longevity, Resendiz says, "We treat the employees well. Having happy workers makes sure we have happy customers."

There are several different wash service options, going up to the "Superior Diamond" plan that includes underbody wash, clear coat protectant, triple clear coat polish, tire dressing and machine mat cleaning.

In addition to the employees working on the line in the car wash, Diamond has five professional detailers who have techniques to treat oxidation, scratches and other damage.

"I live down by the Plaza and I come here about every six months," Michael Daniels articulated in the waiting area of Diamond. "I come over here because this car wash does such a good job on the interiors and washing the windows. I get the full service. I don't get that done at other cars washes because no one else does as good a job."

Daniels believes Diamond is a draw for Mission.

"When I come to get my car wash I always spend a couple of hours in Mission. I will go to Hy-Vee, have lunch at Village Inn and get some shopping done."

Mission resident Bob Anderson is about to ride away in his shiny, freshly washed car.

"There are lots of little reasons to come," according to Anderson. "They do a great job."

Resendiz says one of the best parts of running a business in Mission is the people, and thanks to having so many repeat customers, he really gets to know them. Diamond has offered some very popular coupons in Mission magazine in the past and Resendiz said they have some new ones coming.

"We are always looking for deals that can help the customer," Resendiz relays.

For more information on Diamond Finish Car Wash and Detail Center visit their website at www.diamondfinishwash.com

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Dancing from the Heart

"1, 2, 3, 4, 5, 6, 7, 8."

Professional dancer Kayla Sloan counts off the dance steps inside the Mélange Dance and Events studio. The dance students practice moves like the "Janet Jackson" and the "Boogie Woogie." Mélange hosts a lot of dance classes, but this one holds a close spot in the hearts of everyone involved.

Mélange Dance and Events has partnered with The Mission Project to host a dance class every Wednesday evening for people with developmental disabilities. The students at this class get to strut their stuff under the tutelage of some of the best dancers in the area.

The idea was first broached during private lessons that recent Shawnee Mission North graduate Lucy Wagner was taking with professional dancer Jessie Lopez. Lopez asked if Lucy knew any groups that would want to take dance classes. Lucy then brought the idea to her mother, Annette Wagner, who in turn contacted The Mission Project. Lucy is too young to be a member of the Mission project but Annette thought the group could be a good match with Mélange.

The Mission Project is a not-for-profit organization that enables adults with developmental disabilities, such as Down syndrome and autism, to live and work on their own with individualized support. Mélange's convenient location at 5636 Johnson Drive in downtown Mission is close to where adults in The Mission Project live, making this a popular activity.

Sarah Mai, the executive director of The Mission Project, credits



Outside Mélange Dance and Events are dance students and instructors Andrea Rafter (back row, from left), Ellen Dirnberger, Alex Conner, Charlie Nulton, Jesse Lopez, Matt Dujakovich, Jonathan Kempf and Kayla Cole; Kayla Sloan (front row, squatting), Leighanna Donelson, Shannon Pittman, Lucy Wagner and Jill Witwer.

Annette Wagner for matching The Mission Project and Mélange.

"We basically got the privilege to come in and work with these amazing dancers. I am really impressed with Jessie and how he is able to adapt his teaching methods and follow his instincts when it comes to teaching."

Lopez usually is the head instructor of the class, although the job has been difficult lately after he recently broke his ankle while practicing with another dancer. Despite his limited mobility, Lopez still takes his place at the front of the class, giving instructions and encouragement at a rapid pace.

"I've had some personally frustrating experiences recently, including breaking my ankle," said Lopez before one class. "Through it all, I have been inspired by this group, they have kept me going. This class is the highlight of every Wednesday."

The classes are gaining popularity with The Mission Project participants. Lopez says the classes are about the same as any he teaches, though he incorporates techniques like hand signals for added emphasis. The inaugural eight-month journey culminated in the class giving a performance for almost 100 people. Among the performances was a waltz performed by Lucy and her instructor. Lucy has always loved to dance but had never performed in front of so many people. Fortunately, she had an experienced teacher to take her in hand.

"Jessie gave me a little pep talk, he told me to do my best," recounted

Mélange Dance and Events and **Mission Project** partner for dance class

BY KRIS BAKER



The class that meets at 7 p.m. every Wednesday night at Mélange ends their current dance performance with a big pose.
Photo by Cathy Donovan

Lucy. "He's the best teacher I have ever had."

Following their waltz, the entire class gave a rousing interpretation of all the moves they had learned.

"I was in tears at the performance, they were so proud of themselves," said Mai of the recital. "Jessie was so proud too. He has trained professional dancers, but you could see in his eyes the pride coming out of him, he was so happy with how they performed."

Lopez agrees that the event was a success, saying "so many people are affected by Down syndrome and other issues, it's important to be able to take our class out to the public and show everything they have learned."

The class is currently learning a rumba in preparation for their next performance, to be held at the Hilton by Kansas City International Airport during a dance festival. Mélange plans to host the program for as long as there is interest.

The reaction from the students is still very positive.

Alex Conner of the Mission Project says, "I really get into the hip hop dance. I like all the teachers, I like learning the new dances, I like it all."

This isn't the first time Mission Project has worked in conjunction with Mission businesses.

"We are always looking for programs that already exist, and learn how we can become a part of that," explained Mai about the Mission Project's philosophy. "It is all about integrating into the community."

The class shimmies through their whole routine and comes together at the end for a big pose. Watching the way both students and instructors are beaming, one can't help but feel the joy. Standing off to the side, Annette has a big smile on her face as well.

"It has worked out even better than I hoped," recalled Annette as she thought back to the first time she contacted Mission Project with the idea. "We have different ages interacting. The Mission Project members are great mentors to Lucy and the younger kids. Everyone is involved and interacting. It really has exceeded my expectations."

For more information on the classes and how to be involved send an email to Annette Wagner at jkwaggs@sbcglobal.net.



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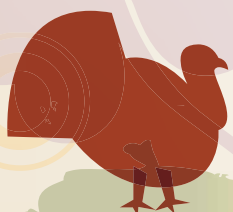
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