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Experience the Mission Arts & Eats Festival 4 to 11 p.m. Friday, September 17, 2010

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elcome to our fourth edition of Mission: Your Hometown Magazine. We hope as you read this you can smell the aroma of BBQ, sense the kindness of Marcia Merrick and her outreach to the homeless, and enjoy the beauty of one of Mission's colorful yards and its summer array of flowers. Mission is very proud of our youth so we are bringing you stories of how our local Boy Scouts and Girl Scouts use their talents to better their communities.

September 17th & 18th will be Mission's seventh annual Arts & Eats Festival. We hope you will all mark your calendars and join us. There will be BBQ, activities for the young at heart, beautiful chairs for you to purchase while helping out a not-for profit organization, cup cakes to buy (and eat, made by the loving hands of our Girl Scouts), bands to dance to, art work to acquire and much, much more.

As you read about Marcia Merrick and her mission, you will learn that she needs 400 decorated lunch bags per day for her trip to feed the homeless in the inner city. We would like to help her by collecting brown paper sandwich bags. So please stop by Marcia's booth at Arts & Eats and drop off a package of bags or grab a crayon and use your talent while **you** decorate a bag(s). What a simple heartfelt way to give back to someone less fortunate.

There are many opportunities to get involved in this fun event. If you are interested in being a part of Arts & Eats by painting or donating a chair, entering a BBQ team in the competition, having a vendor booth or exhibiting and selling your artwork, please give me a call at (913) 671-8564.

Thanks to all of you who attended our family picnic in July and who are patronizing our Mission merchants by using our advertiser's coupons. We appreciate the great feedback we are receiving from all of you, so please continue to e-mail me with your ideas and suggestions at missionmagazine@missionks.org. Have a beautiful fall season!

Suzie Gibbs

Mission Convention and Visitors Bureau Chair Councilmember, Ward IV

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ON THE COVER:

Dodge County Smokers Chris Nickelson and Neal Dunker. Photo by Edmée Rodriguez

Additional copies of Mission: Your Hometown magazine are available at participating advertisers. You can also view it on the city's Web site, www.missionks.org or the Mission Convention and Visitors Bureau Web site, www.missioncvb.org.

7th Annual Arts & Eats Festival and Battle of the Brisket State Championship

September 17th & 18th



So much to do, so much to see and so

hat's the best way to describe Mission's annual Arts & Eats Festival and Battle of the Brisket State Championship. Thousands of people attend the free, two-day event, presented by the Mission Convention and Visitors Bureau (www.MissionCVB.org), AT&T and Keystone Nissan. Festival-goers will find lively entertainment in a comfortable, relaxed environment that exemplifies the spirit of the City of Mission!

Kids can run and jump on inflatables and delicious food, for sale by a large variety of vendors, will entice festival-goers. Lively music will be Continued on Page 6



SCHEDULE OF ACTIVITIES:

Friday, September 17:

Food vendors, arts & crafts vendors and inflatables: 4 to 11 p.m.

Music:

Funky Mama Music: 5 to 7 p.m. Charlie & the Stingrays: 8:30 to 10:30 p.m.

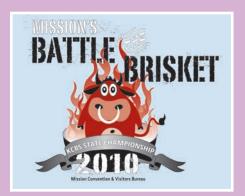
Saturday, September 18:

Rotary Pancake Breakfast: 7:30 to 11 a.m. Food vendors, arts & crafts vendors and inflatables: 10 a.m. to 4 p.m. BBQ contest awards: 3:30 p.m. *Music:*

Shawnee Mission North High School Bands: 10:30 a.m. to 12:30 p.m. Shooting Star: 1 to 3 p.m.

An Evening with the Arts

Mission's Arts & Eats Festival kicks off on Thursday, Sept. 9, with "An Evening with the Arts." This private art show features seven artists chosen by the Mission Arts Council. The art showcased at this event will be hung at the Sylvester Powell, Jr. Community Center and available for viewing and for sale the entire month of September. For more information about this invitation-only event, contact Suzie Gibbs at (913) 671-8564.



Artists, vendors, BBQers sought

Many artists and BBQ teams from all over the Midwest, and vendors for the metro area, return year after to participate in this very successful festival. It's still not too late to participate.

Applications forms for all artists and vendors will be accepted through Sept. 10 and are available to be downloaded at the Mission Convention and Visitors Bureau website, www.MissionCVB.org. For more

Continued on Page 6

Keystone Nissan proudly supports Mission

Taking part in and spon- **KEYSTONE NISSAN** soring community events, such as the Arts & Eats Festival Sept. 17 & 18, is important to the management staff at Keystone Nissan. Under current ownership since 1998, Keystone has actively participated in local events since its inception.

"Keeping our dollars local and in this community is a priority at Keystone Nissan. We plan on being an active member of the Mission community for another 50 years," noted Tim Doherty, Keystone's owner and general manager.

Keystone Nissan provides an extensive line of dependable, high-quality new cars, SUVs, crossovers, trucks, and pre-owned vehicles. Many of Keystone's staff members grew up in the area, including pre-owned vehicle manager Herschel McWilliams.

"I attended and graduated from Shawnee Mission North and spent a lot of time in Mission growing up," McWilliams said. "It's always fun to talk to our customers and find out how many people we know in common. Tim calls it 'Herschel's three degrees of separation!'"

Doherty added, "Herschel really understands that life is about building relationships with people. Mission is a fairly small community inside a big city. On a daily basis we strive to make those connections and give people a more personal experience when buying or servicing their cars."

"In that regard, it has been a pleasure to work with all of the people involved with planning the events every year. Suzie Gibbs and the entire staff do an incredible job of putting on a fun, family oriented event. Last year's crowd was huge and everyone seemed to be having a great time. It's been great to watch the Arts & Eats grow each and every year and hopefully our sponsorship helps," Doherty continued.

So visit Keystone Nissan the next time you are looking for vehicle. While you're there, make a new friend and thank them for supporting events in Mission!

AT&T committed to keeping Kansans connected

For decades, AT&T has been a part of the Mission community, keeping local residents connected through traditional phone, wireless, high-speed Internet and now through AT&T U-verse TV service. Over the years, tech-



nology and services have advanced and evolved, but one thing has not: AT&T's investment in the Mission community and the entire state of Kansas.

The heart of AT&T Kansas lies in its employees. As of January 2010, AT&T employed more than 2,200 people living in Kansas. In 2009, these employees along with AT&T retirees in Kansas volunteered more than 50,600 hours of personal time to community outreach activities — worth more than \$1 million. For more than 25 years, the AT&T Foundation has been committed to advancing education, strengthening communities and improving lives. In 2009, AT&T and its employees contributed more than \$670,000 through corporate, employee and AT&T Foundation giving programs in Kansas.

"At AT&T, we take pride in giving back to the communities in which we live and work, so in keeping with this tradition and our goal of keeping communities connected, we thought it only fitting to support this annual community event." said Chris Carroll, director of external affairs for AT&T Kansas.

In addition to supporting local non-profits and events, AT&T also invests millions of dollars in its network to give customers the best experience possible. Between 2007 and 2009, AT&T invested more than \$600 million on its wireless and wired networks in Kansas. In addition, AT&T plans to continue to enhance mobile broadband service across Kansas in 2010 with the construction of more new cell sites and the upgrade of additional cell sites.

So much to do

Continued from Page 4

performed by Funky Mama Music,

Charlie & the Stingrays, Shawnee Mission North High School bands and the legendary local rock band Shooting Star. Folk artisans and craftspeople from all over Kansas and Missouri will also be selling and displaying their original creations, designs, works of art and wares.

About 75 teams are expected to compete at this year's Battle of the Brisket State Championship, a BBQ contest sanctioned by the Kansas City Barbecue Society and sponsored by AT&T. This year's event is also being conducted in partnership with the Kansas City BBQ Store. You won't want to miss seeing topnotch teams from across the Midwest vying for the title of Best BBQ in Mission! The winner qualifies to compete at the American Royal BBQ contest.

Arts & Eats and the Battle of the Brisket are held on the grounds surrounding the Sylvester Powell, Jr. Community Center located at 6200 Martway.



Artists, vendors, BBQers sought

Continued from Page 5

information contact Kathy Lockard at the City of Mission, (913) 722-8206.

BBQ teams must also enter by Sept. 10. Application forms may be downloaded at www.MissionCVB.org. For more information contact Christy Humerickhouse at (913) 722-8210.

Chairs for Charity

This summer industrious individuals and area organizations have been busily painting chairs that will be auctioned off at the Arts & Eats Festival. The chairs will be available for viewing throughout the weekend, with bidding for the silent auction closing at 3 p.m. Saturday afternoon.

The groups and people that paint the chairs choose the charities receiving funds from the auction. Checks are written directly to the charities. Last year, the MCVB auctioned off 102 chairs for 23 different charities, netting a total of \$4,327. For more information about painting a chair or the auction, please contact Suzie Gibbs at (913) 671-8564.







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Dodge County SMOKE

Grilling their way to the top

By Linda Friedel • Photos by Edmée Rodriguez

Dodge County Smokers Neal Dunker and Chris Nickelson would rather swing briskets and ribs than golf clubs and rackets.

The competition is what they like.

"It's just something we both really enjoy," said Dunker, who makes his home in Mission. "Everybody who does this takes it seriously. They like the competition about it."

Dunker and Nickelson, former backyard neighbors, glaze, smoke and grill their way across the country participating in barbecue competitions. The smoking duo will enter this year's Battle of Brisket State Championship, which is held in conjunction with the annual Arts & Eats Festival, as seasoned winners. The duo won first place in the brisket category and placed in the top 10 overall last year. They've also been honored as the 2008 Grand Champions and 2007 Reserve Grand Champions.



Neal Dunker cuts a smoked brisket into perfect slices while Chris Nickelson watches. (above)

After hours of cooking, the duo prepares to take pork ribs out of the smoker that was built by Dunker's father. (left)



"It's a fun competition to be at because we know a lot of people there," said Dunker of the Battle of Brisket. "The goal of most is to finish in the top 10. Our goal is to win every contest."

The twosome competes in Kansas City Barbecue Societysanctioned competitions only, which is the largest sanctioning body in the country and oversees contests throughout the United States. They have participated in other local competitions such as the Great Lenexa Barbeque Battle, the American Royal Barbeque and the Great American Barbeque. They took home the Grand Champion award at the Tonganoxie Days BBQ Contest. Around the country, they captured Grand Champion awards in Nebraska and Tennessee and Reserve Grand Champion awards in Tennessee, Illinois, Missouri and Texas.

"I really believe our success is all in the details," Dunker said. "The small things can make a huge difference."

Dunker said they bring only what they need for the contest, pre-measure all ingredients and follow a schedule they developed indicating when to glaze, rub, marinade, prep and set meats on the grill.

"Barbeque at a contest is better than at a restaurant," Dunker said. "And it's cooked in a field. You're expected to turn in higher quality meat than a restaurant does."

Dunker and Nickelson enter each of the four categories pork, ribs, brisket and chicken — in order to qualify for the Grand Champion award. The barbeque competitions that have taken them across the country are held in parking lots, city parks, campgrounds, RV parks, downtown, city streets, fairgrounds, riverfront parks and even once on the tarmac of a former airport.

Dunker and Nickelson purchase most of their meats from the Restaurant Depot in Kansas City and from wholesale clubs like Costco. They say the trick to smoking a great brisket is to



A final touch of sauce is added to the brisket that will be served along with ribs and pulled pork.

cook it to the right temperature without over-smoking or drying out the meat.

"To achieve this, we smoke the brisket, then wrap it in foil to finish cooking, which gives tender, great tasting slices of brisket," Dunker said.

The team stays up all night on competition Fridays. They stagger the start times of the meats, monitor smoking temperatures, prep garnishes and sauces and prepare presentation boxes for turn-in times to be judged on Saturday.

Family members participate Friday evenings, offering a helping hand. But mostly they come to socialize and kick back with the pair. Nickelson said the festive atmosphere and friendships they make are fruits of their labor.

"There are a lot of good teams," said Nickelson, who lives in Leavenworth, Kan. "We can go anywhere and know them for life. It's a fun deal from that respect. There's a little bit of showmanship that goes around."

They've competed together for six years now, sometimes entering as many as 20 events a year. Recently they have cut back to 12 competitions a year so they can spend more time with their growing young families.

It doesn't matter what time of year they barbeque. If it's cold or inclement weather, they prop a tent for shelter and generate warmth from space heaters. Nickelson says weather is part of the adventure.

"You're dealing with the elements," he said. "We're all competing for that same thing. You never know what will happen. That's the drive."

Jenny Nickelson, Chris Nickelson's wife, said her husband helped Dunker when he entered Mission's first barbeque contest six years ago. Their partnership, she said, ballooned from there.

"Jamie and I (Neal's wife) are really proud of them because it started so small," she said.

From the beginning, the men realized they worked well together and moved up the barbeque ranks quickly.

"They figured out what works with them when they're cooking," she said.

The two families became fast friends while kicking back in lawn chairs on Friday evenings during competitions, sharing meals together, showing up wearing their Dodge County Smokers T-shirts and cheering one another on at awards ceremonies.

"The four of us, we have a good time together," Jenny said. "It's just like family."

Dunker and Nickelson, in addition to their full-time jobs at John Deer Landscapes, started a part-time catering business a little more than a year ago, serving up barbeque and side dishes for friends' weddings and events. Sometimes the couples prepare the food assembly-line style on weekend nights to meet their deadline.

"They're always planning," Jenny said.

B.4

*BBQ Cheesy Corn

¼ c. butter

3 T. all-purpose flour

½ t. garlic powder

1 ½ c. milk

12 oz. shredded cheddar cheese

8-oz. package cream cheese, cubed

60 oz. frozen whole kernel corn, thawed

8 oz. pulled pork (or other smoked meat)

1 T. barbecue rub

Preheat the oven to 350.

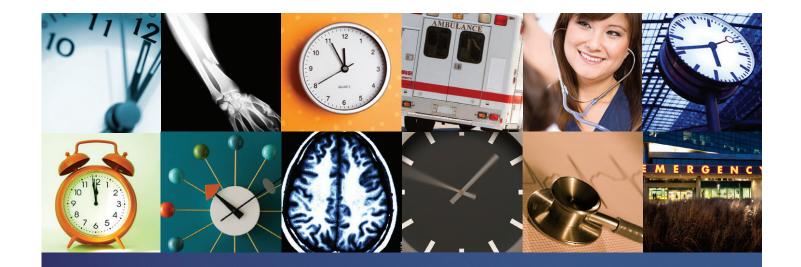
In a large saucepan, melt butter.

Stir in flour and garlic powder. Add milk all at once. Cook, stirring constantly, over low heat until mixture becomes thick and bubbly.

Pour corn into a separate 9x13 baking dish. Add about three quarters of the cheese (9 oz.) evenly over the corn. Distribute the cubes of cream cheese evenly over the corn, then pour the sauce over the corn and cheese. Finally, add the pulled pork to the pan and season evenly with barbecue rub before mixing all of the ingredients together. Smooth out the mixture in the pan and bake in the oven for 35 minutes.

Take the dish out and mix the ingredients together again, insuring all of the cream cheese and cheddar cheese are fully melted and mixed throughout. Add the final bit of reserved cheddar to the top of the dish, covering completely and return to the oven to bake for another 10 minutes.

*This is one of Dodge County Smokers' favorite and most requested barbecue side dishes.



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On a Mission ...

Lunch lady fights hunger one sandwich at a time

By Linda Friedel • Photos by Edmée Rodriguez

arcia Merrick has lived in Mission for a decade. She enjoys the peaceful burg where neighbors know one another and stores are just a stroll away.

"It's like a little town in a big city," she said. "It's a perfect situation. It's really a well-kept secret."

Merrick also appreciates Mission's close proximity to I-35, a route she frequently drives. Merrick makes 11 dedicated deliveries a day throughout greater metropolitan Kansas City. She drives as far west as Bonner Springs, north to Kansas City's downtown airport, east to

Van Brunt Boulevard and south to Olathe.

"I do a lot of driving," she said. "My car is my office."

For decades, even before she moved to Mission, Merrick has found and fed homeless people whose roofs are bridges and houses tents. They survive at the river's edge, in the urban core and in suburbia. Many have come to count on Merrick's daily bread. She cares for them like friends and family. Though she stands to lose her own house, she is not worried. Her heart tells her to feed and comfort the hopeless.

"You know them," she said. "You know who to look for. It's extended family in a strange sort of way."

Merrick said homeless people suffer from addiction, mental illness and lack of support. She has gained their trust through years of showing up, successfully motivating some to move off the streets and into jobs.

"I just feel this is what I'm supposed to do."

Merrick makes daily deliveries to Kansas Citians she thinks of as the invisible people. At 4:30 a.m. each morning, she rises to pack 400 sack lunches, filling each with a peanut butter and jelly sandwich, fresh fruit, chips, homemade cookies, napkin, bottled water and note of encouragement. By 6:30 a.m. she is ready to feed the first 200 people.



Mayor Laura McConwell (right) presented Marcia Merrick with a proclamation naming July 8, 2010, as Marcia Merrick day in Mission at a reception at the Sylvester Powell Community Center.

Photo by Alex Bonham-Carter



(Above) Merrick hands out sack lunches recently in downtown Kansas City. She prepares about 400 lunches a day for the homeless.

(Top right) Eighteen-year-old Heather Morgan, who lives on the streets in Kansas City, Mo., gets an encouraging pat on the back and a bottle of vitamins from Merrick.



where most would not dare to go. Merrick remains cautious, but said she has never experienced theft or threats while feeding the poor.

"They are very protective of me actually," she said. "I'm very careful."

Merrick frequently went hungry growing up, but developed a heart for helping others. As a teen she took a church service trip which inspired her to dedicate the rest of her life serving families in need. For decades her mission to feed Kansas City's homeless people was a one-woman effort.

In 2001 she formally organized Reaching Out, Inc., a nonprofit organization, to fund more of their basic needs.

"These people fail because they had no support," she said. "They're looking for somebody who really cares for them."

Merrick has successfully engaged schools, religious institutions, youth and service organizations to help supply clothing, rain tarps, toiletries, medications and many other basic needs for the people she serves. Youth organizations write notes of encouragement, her lunch sack trade mark.

"Everybody should be given an equal chance," Merrick said.

Merrick finds her homeless and nearly homeless friends by listening. For instance when she's in a grocery store, she might hear a mother reminding her children; "We're doing good to just get food on the table." Then Merrick may anonymously pay the family's grocery bill or gently offer assistance.

"I am listening absolutely all the time," she said. "I just really wanted to never have somebody think I didn't care. You can make a difference."

Merrick has recently received a lot of publicity for her good works. In July she was named the 2010 Major League Baseball PEOPLE "All-Star Among Us" winner representing the Kansas City Royals. Merrick traveled to Anaheim, Calif., where she was honored at the MLB All-Star Game in a pre-game on-field presentation aired live on the Fox television network.

Mayor Laura L. McConwell also proclaimed Wednesday, July 8, 2010, Marcia Merrick Day in honor of her good works, declaring the city "is honored that our community is home to such a genuinely caring and dedicated advocate for the homeless and those in need in Kansas City."

There's more. Merrick has been featured on "NBC Nightly News," which called her "The Mother of the Streets," was a nominee for ABC's "The View" Ultimate Volunteer Contest and has repeatedly been nominated locally for the Kindest Kansas Citian Award. National publications such as People magazine and the Huffington Post have also made note of Merrick's efforts around town.









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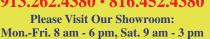
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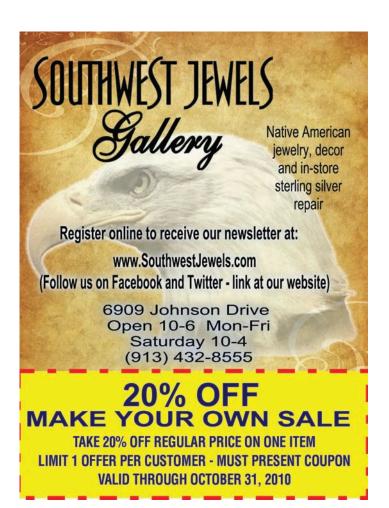
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Jacob Romer (from left) Drew Corkhill, Colin Braden, Nick Corkhill, Sean Holloway and Jeremiah Clark prepare to put marinated chicken pieces on the grill.

Troop 192 has earned a variety of awards competing at the Battle of the Brisket contest over the past four years.

Barbequing Scouts take home awards, good times

By Linda Friedel • Photos by Edmée Rodriguez

Every July Scoutmaster Anderson asks members of Troop 192 if they once again want to participate in Mission's annual Battle of the Brisket.

The boys always answer with a resounding yes.

Make that a smoking yes.

For four years the members of Troop 192 have fired up their grill for the Battle of the Brisket. This year will be no different.

"Our boys all know how to cook," said Greg Anderson, the troop's Scoutmaster. "We're a cooking troop."

Since it began competing in the Battle of the Brisket the troop, which has more than 50 members ranging in age from 11 to 17, has placed in at least one category each year since its first competition. Those awards include eighth place in the chicken category, first place in ribs, 11th overall and second place for a dessert the boys created and named Biscuits and Gravy. (See recipe page 24.)

"The contest is a very fun atmosphere," said 17-year-old Eagle Scout Drew Corkill. "We have a lot of fun with it."

Drew, a junior at Bishop Miege High School, said he likes cooking and tasting the food. He appreciates the cooking skills he has developed and enjoys the camaraderie during the competition.

"I also like the competitive aspect of it," he said.

For the contest, the troop divides into five patrols. Each patrol takes responsibility for one of five sanctioned categories — pork, chicken, ribs, brisket and

Continued on Page 24

Jacob Romer (left) and Colin Braden baste chicken with more sauce as it cooks on the grill.





The girls of Troop 1476 gathered to pick up their chairs and get them ready to be painted. They are: Abby Brenner (from left), Katlyn Yates, Sara Sharp, Nicole Bretell, Mary 'Molly' Ross, Morgan Anderson, Crysta Moon, Samantha Dukelow, Kayla VanThullenar, Claudia Alexander, Darian Dozier, Marlana Elliot and Carina White.

As the song goes, "Oh girls just want to have fun."

But some girls, like those in Girl Scout Troop 1776, work hard to pay for their fun. These girls are earning money for a trip next summer to either San Francisco or Honolulu. One way they raise funds is by participating in City of Mission events.

You may have seen them selling their baked goods at Spirit of Mission Days. They'll staff a booth again at the Arts & Eats Festival. They are also providing more than a dozen chairs for the Chairs for Charity silent auction.

Last year the girls painted 13 chairs and "they were really a hit," said advisor Carolyn Moon.

The city of Mission and its residents

Mission events help **Girl Scouts** fund activities

By Linda Friedel • Photos by Edmée Rodriguez

donate wooden chairs for the auction. Each scout is responsible to design and paint a chair.

"They each have their own identity," Moon said.

Long-time Scout Carina White, a 14year-old freshman at Shawnee Mission North, designed a piano chair for last year's auction that fetched \$150, the highest bid among the troop's entries. Carina said the chair was quite unique.

"The slats of the chair looked like keys, so painting it like a piano seemed perfect," Carina said.

She said it took a couple of weeks to Continued on Page 25

Morgan Anderson plants herself in the grass to paint her chair.





Continued from Page 22

dessert. The boys finance food and supplies with troop funds and are responsible for all aspects of the contest. They make recipe decisions, shop for food and do all the prepping. Like many of the troop members Jacob Roemer didn't know how to cook before he became a Scout.

"They taught me," Jacob said. "We learned tons of recipes."

Now Jacob frequently cooks at home. He likes barbequing the best, especially cooking brisket at the competition.

"It takes about eight hours and we stay there all night and stay up all night," Jacob said.

The Scouts arrive at the Sylvester Powell, Jr. Community Center grounds the Friday night of the competition armed with food, supplies and recipes. While smoking the brisket overnight, they make adjustments to the temperature and stagger smoking other meats for various grilling times to prepare for Saturday's judging.

The Scout leaders say the barbeque competition has motivated troop members to cook from scratch at home, at Boy Scout camp-outs and prepare meals for special Scouting events. The troop even prepares an entire Thanksgiving meal for 125 people that includes roasting four turkeys in cardboard boxes, a traditional Boy Scout method, and preparing 20 pumpkin and pecan pies.

Fifteen-year-old Collin Braden, a sophomore at SMN, said the contest, and all the times the troop cooks, has helped him "hone" his cooking skills.

Anderson said the boys look forward to the contest every year and practice throughout the year.

"They love getting out there," he said. "They love sharing their skills."

He knows the boys take home more than awards from the competition.

"It gives the boys a sense of confidence," he said. "It gives them a way to show off their skills."

Anderson said the troop's goal remains the same each year as they compete against more than 50 teams of adults.

"They want to win the Grand Champion," he said.

To win Grand Champion, the troop must take first place in each of the four meat categories.

Biscuits and Gravy

1 package of frozen puff pastry shells such as Pepperidge Farms

1 batch of your favorite brownies, baked (we used Pillsbury and baked them in a dutch oven)

1 12-oz. package of Nestlé white chocolate chips

1 10-oz. can of sweetened condensed milk 1 small package of almond paste (optional)

For the "sausage," crumble brownies into small chunks and allow the chunks to dry out slightly. Set aside.

For the "biscuits," prepare pastry shells according to package directions.

To prepare the "gravy," heat the sweetened condensed milk over low heat while stirring constantly to avoid scalding; do not boil. When the milk is hot, slowly stir in white chocolate chips in small amounts, allowing them to melt into the hot milk. When the chips are all melted and the gravy is smooth, remove from heat and stir in the brownie chunks.

To serve, place one or two biscuits on a dessert plate. If desired, crumble and sprinkle a small amount of the almond paste on top of the biscuit(s). Ladle gravy over the top and serve warm.

Continued from Page 23

paint the top-selling chair and enlisted the help of her mother and a neighbor. Carina was pretty impressed when she found out how much her chair captured at the auction.

"I heard someone say that the chair was awesome," she said. "I guess people liked it, so I'm glad."

Darian Dozier, another 14-year-old SMN freshman, painted a breast cancer awareness chair last year. She said it was a challenge to complete, due to a written text she included.

"It was a frustrating process, but when it came out I was happy with it," she said.

Darian joined the troop later than many of the others who started in elementary school. She said the girls have become like sisters to one another. She hopes the leadership skills she develops in scouting will help with college applications.

"We stick together and we hang out outside of scouts," Darian said. "We give each other advice and we're basically one big family."

In addition to the silent auction and the bake sales, where they are known for their tasty cupcakes and rice crispy treats, the troop babysits at a church providing a monthly parent's night out. They have also earned money teaching badge workshops for younger Scouts.

SMN freshman Crysta Moon, 14, especially enjoys the bake sales at various city of Mission events. She said the girls used their bake sale money to help finance a trip to Chicago when they were in sixth grade.

"Baking is fun. You get to eat the batter and the leftovers," Crysta said.

The troop, who earned their Bronze award, also volunteers in the community. Since fifth grade they have provided leadership for summer day camp at a variety of area Girl Scout camps. They prepared 2,000 roses for breast cancer survivors for a Susan G. Komen fundraiser. In grammar school they volunteered for the Rushton



Nicole Brettel poses with the chair she painted for last year's Chairs for Charity auction.

Elementary school's principal, teachers and PTA including Staff Appreciation Day, teacher retirement parties and hiding Easter Eggs for teachers to find.

"The idea is to build leadership skills, to develop confidence and make and execute decisions in their life," explained advisor Karen Anderson.

"They set goals. They have dreams."

The advisors say they have enjoyed watching the girls grow, mature and bond with one another.

"I've always loved that," Moon said. "It keeps you busy. We'll be around as long as they are. They've become my best friends, too."



Sally and Chuck Anderson spend most of their time in the backyard doing what they both love.

"You name it and we grow it," Sally said. "We have continuous bloom."

The Andersons have worked at making their backyard a blooming sanctuary since they moved to their Mission, Kan., home in 1958. Inspired by Chuck's mother, a florist who grew her own flowers, and Sally's gardening parents, the two share a love of the outdoors.

"He's the one that dug all the gardens. He loves flowers," Sally said of Chuck. "We spend all our time in the back yard."

The retired couple spends a portion of most days three seasons a year dividing plants, weeding, fertilizing, watering, deadheading (the process of removing spent flower blooms) and creating new beds. They made time to garden while raising their four children, now also avid gardeners.

They also take time to watch the birds and blooms and especially like the view from their meandering brick patio designed and built by Chuck. The Anderson's floral fireworks start in the spring with their flowering white dogwood, lavender pink

redbud, red azaleas, and pink, red, purple and lavender rhododendrons tucked alongside the patio. An iris bed, stretching across the back yard, adds purple and lavender beauty to spring clusters of daffodils, tulips, peonies, then later the hostas.

"We like to be outdoors," Sally said. "We always have color out there."

Sally and Chuck learned early on how to expand their gardens after receiving their first chrysanthemum from a neighbor.

"We just kept dividing and dividing," Sally said.

They also continued experimenting with varieties and types of flowers and shrubs, specializing in one or another variety through the years. After establishing gardens with chrysanthemums, they tried their hand at tea roses, eventually expanding to several dozen in pinks and reds, arranged together in a single bed.

"It was beautiful," Sally said.

Sally said as trees grew and shaded their yard, they adjusted their garden. They eventually replaced the roses with mums, then later with dahlias and then came the daylilies. Their yellow, gold, red, pink, peach, orange, neon green, double pink and double yellow daylilies take turns blooming from June through August.



"Daylilies will grow anywhere," Chuck said. "It makes it a little easier for us."

Sally, a member of the Millhaven Garden Club, has sharpened her horticulture skills for decades. A member of the first class of Master Gardeners in Kansas in 1980 held at the Olathe Agricultural Extension Service, she spent eight years volunteering with the Extension Service answering gardening hot line questions, appearing at lawn, flower and garden events and helped at the sick plant clinic.

"It gets in your blood," she said. "It's interesting to learn."

After decades of gardening, Chuck said he favors iris from the standpoint of beauty, but not when it comes to care. Sally, however, prefers roses. The Andersons say they will continue to garden as long as they can.

"There's a lot of satisfaction," Chuck said. "There's exercise, you're outdoors."

Neighbor Julia Kettner said she is thankful for the Andersons' presence in the neighborhood.

"When they go into something, they really go gung-ho," she said. "They really live it. They specialize in one big thing – iris, roses, hybrids. They had beautiful iris."

She said her self-taught neighbors have been a gardening resource for the neighborhood, advising her how to grow peonies and iris, then solving her bore problem. Kettner attends monthly gardening meetings where Sally has frequently spoken.

"She's one of our best speakers," Kettner said. "She still likes to research. She wants to know more about it."

The Anderson's next door neighbor, Gerean Rudnick, says she has the best view in town.

"It's such a beautiful garden," Rudnick said. "I'm the house with a view. I just love it."

She marvels at the way Sally and Chuck work in their garden year in and year out.

"They are so dedicated to the garden. It's such a wonderful transition from season to season," Rudnick said.

Kettner has lived across the street from the Andersons for 50 years and said she can count on them for more than their beautiful backyard.

"They always look after me when there's something wrong with the house, trees, garden," she said. "They look after the neighbors. They are very subtle and humble people."

Important Dates in Mission



First Wednesdays Happy Hour SEPTEMBER 1, OCTOBER 6, NOVEMBER 3

Lucky Brewgrille, 5401 Johnson Drive, 5 to 7 p.m.

Join Northeast Johnson County Chamber members and guests on the first Wednesday of each month for networking in a relaxed atmosphere. Great drink specials, no RSVP needed. For more information contact Lindsey Huckeby at (913) 262-2141.

We're Talkin Tuesdays Networking SEPTEMBER 7, 21 OCTOBER 5, 19

Mainstreet Credit Union, corner of Martway and Lamar, 8 a.m.

The Northeast Johnson County Chamber's "We're Talkin' Tuesday" networking group is the place to be on Tuesday mornings. This fun, interactive networking experience is a great place to connect with 50 to 60 people representing businesses in the area. The group meets on the first and third Tuesday of each month. Coffee and light breakfast is provided; don't forget to bring plenty of business cards! Reservations are not necessary. For more information contact Lindsey Huckeby at (913) 262-2141.

An Evening with the Arts THURSDAY, SEPTEMBER 9

Sylvester Powell, Jr. Community Center, 6200 Martway, 6 to 8:30 p.m.

The City of Mission is proud to present a private art show by local artists. Arts & Eats Festival participating artists, and their guests, are invited to attend. Business attire is recommended. To receive an invitation, call Suzie Gibbs at (913) 671-8564.

Mission City Council Meeting WEDNESDAY, SEPTEMBER 15 City Hall, 7 p.m.

NEJCC Lunch & Learn THURSDAY, SEPTEMBER 16

Sylvester Powell Jr. Community Center, 6200 Martway, 11:30 a.m. to 1 p.m.

Network with other members of the Northeast Johnson County Chamber at the next Lunch & Learn. Enjoy a catered buffet as well as a speaker from KU Medical Center. Cost is \$20 for members and \$25 for non-members. Please RSVP by Tuesday, September 14th to Lindsey Huckeby at lhuckeby@nejcchamber.com or (913) 262-2141.









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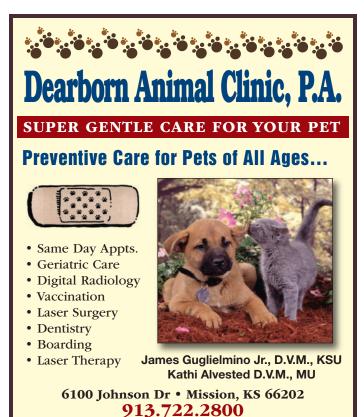
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Important Dates in Mission

Continued from Page 28

Mission Arts & Eats Festival and Battle of the Brisket State Championship FRIDAY, SEPTEMBER 17, 4 TO 11 P.M.

SATURDAY, SEPTEMBER 18, 10 A.M. TO 4 P.M.

Grounds surrounding Sylvester Powell Jr. Community Center, 6200 Martway

The Mission Arts & Eats festival, sponsored by Keystone Nissan, is a fun-filled two-day event that provides a wide variety of activities and entertainment for the whole family; fine arts and crafts, delicious food and lively entertainment. The Battle of the Brisket State Championship, sponsored by AT&T, is held in conjunction with the Arts & Eats festival. Each year thousands of people attend this event because there is so much to see, so much to do and so much to smell. For more information or to register your team for the BBQ, go to the MCVB website, www.missioncvb.org.

Barn Players presents Assassins

SEPTEMBER 17, 18, 24 & 25, 7:30 P.M.

SEPTEMBER 19 & 26, 2 P.M.

OCTOBER 1 & 2, 7:30 P.M.

OCTOBER 3, 2 P.M.

6219 Martway

A musical tracing Leon Czolgosz, John Hinckley, Charles

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Rock Creek Trail Trot 5K SATURDAY, OCTOBER 16

6100 Broadmoor St., 9 a.m.

Run or walk the recently completed Rock Creek Trail from Target to Wendy's. The run starts at 9 and the walk starts at 9:05 a.m. Awards will be given to 5K run participants just after the last runner finishes. Register online through the Kansas City Sports Commission at sportkc.org. For more information or to register by phone, call (913) 722-8222.

Mission City Council Meeting WEDNESDAY, OCTOBER 20

City Hall, 7 p.m.

Halloween Carnival-Spooky Swim

FRIDAY, OCTOBER 22

Sylvester Powell, Jr. Community Center, 6200 Martway, 5 to 8 p.m.

The City of Mission Parks and Recreation Department and the Rushton Elementary PTA present this pre-Halloween event. Activities include The Final Frontier Carnival Area, MC R2DJ and his Hip Hop Capsule of Hitz, the Zero Gravity Pool Party and the Space Station Cafe. For more information or to register, call (913) 722-8200.

Barn Players presents Rent

NOVEMBER 5, 6, 12, 13, 19 & 20, 7 P.M. NOVEMBER 7, 14 & 21, 2 P.M.

6219 Martway

Jonathan Larson's Pulitzer-prize winning Broadway musical based loosely on Puccini's opera La Boheme. It follows a year in the lives of seven friends living the disappearing Bohemian lifestyle in New York's East Village. For ticket information, call (913) 432-9100 or visit www.thebarnplayers.org.

Mission City Council Meeting WEDNESDAY, NOVEMBER 17

City Hall, 7 p.m.

Friday, December 3

HOLIDAY LIGHTS AND FESTIVE SIGHTS, 5:30 TO 8:30 P.M.

Johnson Drive and Woodson

Mark your calendar now for a free, fun, heartwarming evening with hot chocolate and s'mores around the fire pits, caroling, watching the Mayor light up the City, enjoying your favorite Christmas movie while eating hot, free popcorn. You won't want to miss all of this and more! Anyone interested in getting involved or volunteering should contact Suzie Gibbs at (913) 671-8564.



To Infinity and Beyond! Looking for a fun Halloween event that is out of this world? Suit up and blast off to the Sylvester Powell Community Center where you will find games, inflatables, music, food, swimming, contests and much more...

SPACE:

THE FINAL FRONTIER CARNIVAL AREA

Explore the limitless opportunities of space in our carnival area, which features space-themed carnival games, a slide down the space shuttle and a crawl through a rocket ship.

MC R2DJ AND HIS HIP HOP CAPSULE OF HITZ

MC R2DJ will spin some of the greatest kid's songs from around the galaxy and lead participants in a variety of fun contests. The night will feature alien limbo, space chicken dance and the best astronaut contest.

5:00 p.m. Music/Carnival Area 5:45 p.m. Alien Limbo Contest 6:45 p.m. Best Astronaut Competition 7:45 p.m. Space Chicken Dance

* There are no costume contests this year, but Halloween wear is encouraged.

ZERO GRAVITY POOL PARTY

Enjoy the closest thing on Earth to floating in space at our Zero Gravity Pool Party. Participants can float around our space stream, swish through our black hole slide, explore the alien grave yard and watch the space fog rise off of the water.

SWIM TIMES

All swims include unlimited access to all other areas...

Green Martian Swim

9910.100 5:30 - 6:20 p.m.

\$5 Pre-Registration/\$8 Day of Event

Blue N'avi (Avatar) Swim

9920.100 6:30 - 7:20 p.m.

\$5 Pre-Registration/\$8 Day of Event

Silver Surfers Swim

9930.100 7:30 - 8:20 p.m.

\$5 Pre-Registration/ \$8 Day of Event

Space Carnival Only (No Swims) 9900.100 6:30 - 8:30 p.m.

\$3 Pre-Registration/\$5 Day of Event

SPACE STATION CAFÉ

Presented by the Rushton PTA

Enjoy a meal that is spacetacular! Buzz over from your space exploration and stop by the Space Station Café to enjoy a meal, snack or drink. The Space Station Café is presented by the Rushton PTA and all proceeds go towards their support.

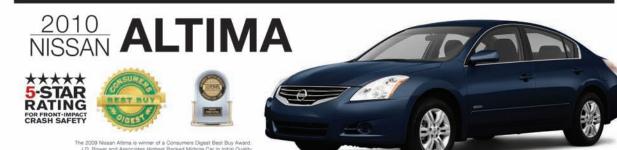


Blast off for an extra-terrestrial night of exploration!

For more information or to register, please call (913) 722-8200.

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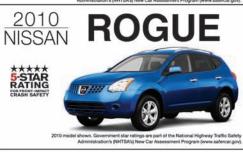
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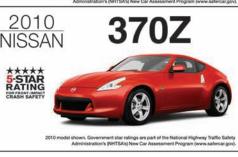


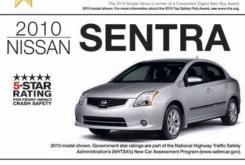
















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