

## Fayetteville KCs Barbecue this Sunday

The Fayetteville Knights of Columbus will be having their monthly barbecue on Sunday, Jan. 10. Barbecue chicken, sausage and ribs will be available to go at the church barbecue pits starting at 10:30 a.m. To place advance orders please call (979) 249-6003.

### Anniversary Committee Meeting

The Shared Lutheran Ministry will be celebrating its 15th anniversary on Sunday, Feb. 28. The planning committee will be having a meeting on Sunday, Jan. 10 at 1 p.m. at St. John Lutheran Church in Rutersville.

### Hospitality Meeting

The Hospitality Team of Shared Lutheran Ministry will be having a meeting on Monday, Jan. 11 at 6 p.m. at St. John Lutheran Church in Rutersville.

### Keeping Us Connected

WWW.KEEPINGUSCONNECTED will be meeting

## FAYETTEVILLE News

By ALICE SCHMITT  
Fayetteville News Correspondent

Wednesday, Jan. 13 at St. John's Lutheran Church in Warrenton. A meal will be served at 5:30 p.m.; education for all ages at 6:10 p.m. and worship at 7:15 p.m. The adult class will be learning from Rev. Rich Nelson – loving God with your heart, soul, mind and strength.

### Zumba

Zumba exercise will be held at 6 p.m. at St. John's Lutheran Church in Warrenton on Thursday, Jan. 14.

### FISD Lunch Menu

Monday, Jan. 11-popcorn chicken, brown rice, green beans, corn, lettuce and tomato salad, mango/mixed fruit.

Tuesday, Jan. 12-tator tot casserole, baked beans, broccoli/cheese, carrots, soft pretzel, applesauce.

Wednesday, Jan. 13-beef enchiladas, Spanish rice, pinto beans, lettuce and tomato salad, salsa, sliced apples.

Thursday, Jan. 14-pepperoni pizza, corn, baby carrots with ranch, fruit sidekick.

Friday, Jan. 15-hot dogs with chili and cheese, baked fries, chili beans, cucumbers with ranch, pineapple.

### January Birthdays

January birthday celebrants include: Cathleen Noska - 1; Christine Wied and Emilie Bertsch-12; Annie Janish-13; Barbara Arambula-14; Henley Sodek-15.

### January Anniversary

January anniversary celebrants include: Kevin and Sarah Bertsch-10.



Koch Pipeline presented a \$5,000 check to the Winchester Volunteer Fire Department as part of the company's Helping Heroes Program. On hand for the presentation were (from left) Roger Loewe, Ron Kaiser, Donald Pietsch, Marcell Prestridge, Larry W. Herzog, Sherry Murphy, Eddie L. Schneider, David Fritsche of Koch Pipeline and Tom Atkins.

## Koch Pipeline Donates \$5,000 to Winchester VFD

Koch Pipeline Company, L.P. presented a check for \$5,000 to the Winchester Volunteer Fire Department as part of its Helping Heroes grant program.

In 2012, Koch Pipeline Company and Flint Hills Resources began the Helping Heroes grant program to support Texas fire departments and emergency responders. To date, the companies have awarded approximate-

ly \$500,000 in grants across the state. Recipients are selected by a team of internal and external safety professionals.

"These grants will help ensure fire departments across Texas have the necessary resources and equipment to continue doing what they so bravely do every day," said Larry Van Horn, vice president of operations for Koch Pipeline Com-

pany. "Winchester Volunteer Fire Department will use these funds towards a new truck as well as for wildland firefighting personal protection gear," said David Fritsche, pipeline operator for Koch Pipeline Company, L.P. "We are honored to help support the safety of our emergency responders who do so much to keep our community safe."

## ICA Presents Denham with Trail Blazer Award



Les Mallory, CVICA chapter president (left), along with Bill Hyman, ICA Executive Director (right), present the Independent Cattlemen's Association's "Trail Blazer Award" to Loretta Denham. The award recognizes her contributions and commitment to ICA.

## Food Handlers Course Offered in Schulenburg

The "Texas Food Establishment Rules (TFER)" was revised and updated and went into effect October 11, 2015. A major change in the revision now requires all food employees to complete an accredited food handlers training program within 60 days of employment, effective September 16, 2016.

A food handlers course accredited by the Texas Department of State Health Services is being offered by Texas A&M AgriLife

Extension Service, Fayette County on Wednesday February 3, 2016 at the Schulenburg County Office meeting room located at 312 Paulus Street, Schulenburg, Texas. The class will be offered twice that day at either 9 to 11 a.m. or at 1 to 3 p.m. The cost of the class is \$20 and each class will be limited to 20 participants.

This 2-hour course will now be required for all food service employees to help promote the service of safe food. The cer-

tificate is good for 2 years and is valid anywhere in the State of Texas. The course is a basic overview of food safety practices that are necessary to ensure that safe food is served at your establishment. Practices discussed include good personal hygiene, cross contamination, and time and temperature abuse.

For further information about the course, contact the Fayette County Extension office at (979) 968-5831.



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