



Mrs. Laura Lehrer

Manning, Lehrer United May 27 In Houston

Laura Manning and Wm. Dudley Lehrer were united in marriage at 7 p.m., May 27, 2006 at St. Vincent de Paul Church in Houston. Father John Weyer performed the double ring ceremony.

The bride is the daughter of Stephen and Ellyn Manning of Kingwood. Parents of the groom are Paul and Monica Lehrer of Garwood.

The church was decorated by Amaryllis Floral Designs of Houston. The wedding color scheme was carried through in the altar and pew decorations emphasizing chocolate brown and ivory. Miniature calla lilies enhanced each pew.

The bride, escorted by her father, wore an original Demetrios strapless design in ruched French taffeta, accented with ivory Alencon lace. The A-line gown featured elegant lace overlay on the bodice creating an asymmetrical lowered waist. The taffeta skirt was gently gathered at the side seam, highlighting a coordinating floral accent. She chose a full-length cathedral train with coordinating satin border. She carried a large, hand-tied bouquet filled with peonies, jewel-centered stephanotis, white lisianthus and miniature white calla lilies wrapped in a fine satin ribbon.

Matron of honor was Andi Haddox of Kingwood and the maid of honor was Stephanie Shell of Dallas, friends of the bride. Bridesmaids were Erin Castagna of Houston, sorority sister of the bride; Lacey Lehrer of Garwood, sister of the groom; Katie Wolfe of Houston and Rebecca Marion of Dallas, both sorority sisters of the bride.

Averi Glaze was the flower girl. Attendants wore strapless chocolate brown silk faille dresses and carried hand-tied bouquets filled with an assortment of white flowers and wrapped in champagne silk ribbon.

Best men were Kurt Pratkanis and Dean Pfeffer, both of El Campo, friends of the groom. Groomsmen were Justin Peters of Huntsville, Clayton Reiser of Victoria and Josh Brod of El Campo, all friends of the groom; Jay Skrovan of El Campo, cousin of the groom; and Stephen Manning of Kingwood and Mark Manning of Houston, brothers of the bride.

Ushers were D.J. Callaway, Ford Scott, Doug Rohan, Brandon Skrovan, Patrick Ervin and Blake Priesmeyer. The reception was held in the courtyard of St. James Place in Houston. Janet Pleak served as the house party.

Rehearsal dinner was held at Masraff's on Post Oak Place in Houston on Friday evening.

The bride is a 2000 graduate of Kingwood High School and a 2004 graduate of Texas A&M University where she received a bachelor of science degree in psychology. She is a member of Zeta Tau Alpha sorority and employed as a sales representative for Glazer's Inc. in Houston.

The groom, a 1999 graduate of El Campo High School, is currently a student at Texas A&M University. He is a member of Phi Delta Theta.

After a wedding trip to Tahiti and the Island of Moorea, the couple will reside in the Austin area.

Tips From Sally Garrett

County Extension Agent

Fresh melons and berries fill the aisles of grocery stores and markets. Roadside produce stands full of home grown fruits and vegetables are seen along the highway. All of these are signs that summer is here and so is a bounty of fresh produce. "Summer's harvest of fresh fruits and vegetables is an important part of a healthy diet," says Sally Garrett, County Extension Agent. "Just remember to handle fresh produce safely to prevent foodborne illness," she adds.

The Centers for Disease Control and Prevention estimate that there are 76 million cases of foodborne illnesses each year resulting in 325,000 hospitalizations and 5,000 deaths.

Although not traditionally associated with foodborne illness, fresh fruits and vegetables have recently been linked to several outbreaks.

That's because fresh produce is often eaten raw. In fact, in recent years the proportion of cases of foodborne illness linked to fresh fruits and vegetables has increased.

To help consumers keep fruits and vegetables safe to eat, the Partnership for Food Safety Education (www.fightbac.org) gives six recommendations for safe handling of fresh produce:

Check: "Food safety for fresh fruits and vegetables begins at the store," Garrett says. Before purchasing, make sure the produce is not bruised, cut, or damaged. If purchasing items that are pre-cut, such as melons, or packaged, such as salads, buy only the items that have been kept refrigerated.

Clean: Hands should be washed in warm, soapy water for at least 20 seconds before and after handling fresh produce. Make sure cutting boards, counter tops, peelers and knives are also clean before using them.

Fresh produce should be rinsed under running tap water before you eat it.

That's also true for fruits and vegetables that have rinds or skins that will not be eaten. "People don't realize they need to scrub the outside of melons with a vegetable brush or

rub them with their hands under running water," Garrett says. "If bacteria contaminates the outside of a melon for example, when you slice into it you have the potential of bringing that contamination into the fruit." Clean firm-skinned produce with a clean vegetable brush or rub it with your hands under running tap water. Do not use detergent or bleach to wash fresh produce. After washing, dry fruits and vegetables with a clean cloth or paper towel.

Vegetable brushes can be purchased at your local variety store for two to four dollars. They are an inexpensive tool that can help you keep your fresh produce safe to eat.

Separate: In the grocery cart, keep

fresh fruits and vegetables away from such items as cleaners, detergents, and raw meat, poultry, and fish.

At home, that advice also holds true during storage in the refrigerator and during preparations: Keep fresh produce away from raw meat, poultry and fish. Do not use the same cutting board for produce and meats unless it is cleaned with hot, soapy water before and after food preparation.

Cook: If fresh produce has been in contact with raw meat, poultry, fish or in their juices, throw it away or cook it thoroughly.

Chill: To prevent bacterial growth, store all cut, peeled, or cooked produce in the refrigerator within two hours.

Throw Away: Fresh fruits and vegetables that have not been refrigerated within two hours of cutting, peeling, or cooking should be thrown away.

Remove and throw away bruised or damaged portions of fresh produce before cooking or eating it raw. Any fruit or vegetable that will not be cooked and that has been contaminated by raw meat, poultry, fish, or their juices should be thrown away. "If in doubt about the safety of a fruit or vegetable, throw it out!" Garrett states.

For more information on safe handling of fresh produce, contact the Colorado County Extension Office at 979-732-2530.



Eclipse Tae Kwon Do Holds Belt Test

On Friday, May 5, Eclipse Tae Kwon Do of Eagle Lake held a belt promotion test. Pictured from left to right are, front row: Jonathon Segura, McKayla Black; second row: Brandon Sosa, Roberto Alonso, Jonathan Castaneda, Lance Kucherka; back row: Kenneth Colson, Diane Thiele, Jacob Hosman, Erin Hartman, and Master Clay Hosman.

Congratulations on your new belts!

Hegar To Speak At Wharton Freedom Festival

Glenn Hegar, currently representing District 28 in the State Legislature but slated to become State Senator from District 18 in November, will be the keynote speaker at the Wharton County Freedom Fest Veterans' Salute on June 24.

Hegar, a Republican from Katy and a sixth generation Texan, farms rice and corn on land that has been in his family since the mid 1800s. He is a member of the influential Sunset

Advisory Commission and the powerful Committee on Appropriations and is the Chairman for Budget and Oversight for the Committee on Law Enforcement. He also belongs to the Veterans and Military Affairs Coalition, the Rural Legislative Caucus, the Republican Legislative Caucus, and many Chambers of Commerce throughout District 28.

Freedom Fest takes place on Friday, June 23 and Saturday, June

24; Saturday's kickoff event is the Veterans' Parade and Salute at 6 p.m. Former and current service members, firefighters and law officers are invited to march in the parade, as are families of those currently in the service. The parade will form up at the Wharton County Fire Department, 319 North

Fulton Street, at 5:15 p.m. and march to the Veterans' Memorial on the Square for the Salute and Rep. Hegar's address.

Transportation is being arranged so that those with physical limitations may join the parade. To make special arrangements, contact David Copeland at 979-453-1116.

The festival also includes a barbecue cookoff at Riverfront Park on Friday night; an all-weekend-long softball tournament at Pleasure Park; a farmers' market on the Square on Saturday morning; a live production of the Wizard of Oz at the historic Plaza Theater on Saturday afternoon; and, on Saturday night, kids' rides, food and craft booths, a street dance with No Limit and the Triumphs, and fireworks lighting up the skies over the County courthouse.

For registration forms for booths or events or for more information, please call the Wharton Chamber of Commerce, 979-532-1862, or visit www.whartontexas.com.

Fair Tag-Ins For Swine, Sheep, Goats June 9-10

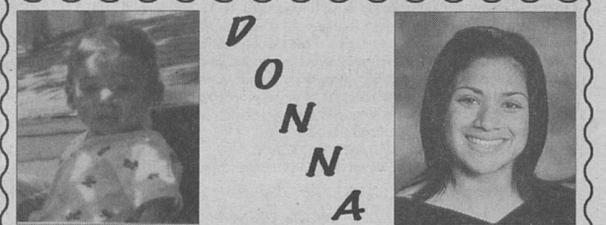
Market hogs will be tagged, tattooed and weighed on June 10, 2006 from 7:00 - 9:00 a.m. at the Ag Complex Colorado County Fairgrounds. Hogs must weigh 230-270 pounds (with a 5 pound tolerance) at official weigh-in on September 14, 2006. There is a \$5.00 tag-in fee per animal.

Market goats will be tagged, tattooed and weighed on June 9, 2006 from 8:00 - 10:00 a.m. at the Ag Complex Colorado County Fairgrounds. Goats must weigh no less than 60 pounds and no more than 120 pounds (with a 3 pound tolerance) at official weigh-in on September 14, 2006. There is a \$5.00 tag-in fee per animal.

Market lambs will be tagged, tat-

toed and weighed on June 10, 2006 from 8:00 - 10:00 a.m. at the Ag Complex Colorado County Fairgrounds. Lambs must be carrying temporary incisors (milk teeth) with no permanent incisors in view at the official weigh-in on September 14, 2006. A \$5.00 fee will be collected for each animal that is tagged-in.

The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating. Educational programs conducted by the Texas Cooperative Extension Service serve people of all ages regardless of socioeconomic level, race, color, sex, religion, handicap, or national origin.



We as parents are very grateful with God on her accomplishments through her four years of High School. One of which included being a member of the Mighty Raider Band for 4 years and the band trip to New York. We also couldn't be more blessed to have a daughter like Donna which we both love so much. Congratulations Donna! We Love You! Be successful in Life!

THE ALL-NEW BUICK LUCERNE

2006 BUICK LUCERNE CX

Platinum metallic exterior with Titanium cloth interior (#1411) **\$24,940***
This all-new Buick replaces the LeSabre and features a 3800 V6 engine with 4-speed automatic transmission. Standard safety features include OnStar service with a free year of Directions and Connections, a 4-year/50,000-mile bumper-to-bumper warranty, anti-lock brakes with traction control and dual-stage air bags that have dual-depth deployment depending on the occupant. Optional equipment includes a 40/20/40 front bench seat with 6-way power and driver seats.

2006 BUICK LUCERNE CXL

Platinum metallic exterior with Titanium leather interior (#9085) **\$26,490***
Truly a world-class vehicle with Buick's exclusive QuietTuning. Dual-Zone climate control, RainSense windshield wipers and Pass-Key III Theft Deterrent. Other features include a universal home remote, electrochromic inside rearview mirror, temperature and compass, front cornering lamps and an independent rear suspension for the smoothest ride in town.

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White Gold Flash exterior with Cashmere leather interior (#1358) **\$34,130***
The best Buick ever! With a 4.6L Northstar V8, StabiliTrak stability system and magnetic ride control, you will be in control of the road. This totally loaded vehicle also includes heated AND cooled front seats as well as a remote starter to cool down your Lucerne on those hot Texas days. Other unique features include heated windshield wiper fluid, ultrasonic rear parking assist, 18" chrome wheels, AM/FM/XM radio with a 6-disc changer and a Harmon/Kardon audio system. Come take a test drive in the ultimate Buick today and prepare to be completely astounded!



*Prices include all rebates and applicable offers and exclude taxes and fees. For more information, contact dealer. Rebates good through 7/5/2006. #1411 \$26,590 (MSRP)-\$1,650 (Disc. & Rebate)=24,940; #9085 \$28,240 (MSRP)-\$1,750 (Disc. & Rebate)=26,490; #1358 \$38,130 (MSRP)-\$4,000 (Disc. & Rebate)=34,130

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