

23 North Center
Barnes, Kansas
www.Our-DailyBread.com

Give us this day
OUR DAILY BREAD

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BAKE SHOPPE & BISTRO

"I am that Bread of Life"
John 6:48

October 2004

*We bring you wonderful taste as well as the feeling of home,
of times gone by, of good quality, of healthy food and warm hearts.*

The Ladies of
"Our Daily Bread"

The Ladies of Our Daily Bread...

A good recipe usually has different ingredients. If even one ingredient is left out, it can ruin the whole batch. Think of the ladies of Our Daily Bread as having the individual talents, or ingredients, in order to make a successful business recipe. Without every individual contribution, or talent, the business would suffer.

This is a family business, but as our valued customer, you are also a part of our larger family. That is why we would like for you to know us; the ladies of Our Daily Bread who bring you good taste and a feeling of home. These are our personal stories and next month we will share with you the stories of the men of Our Daily Bread.....

NORMA DREBES-MEGENITY:

Well, you could say Norma started the whole thing. She was raised in Blue Rapids and after high school, graduated from Clark's Business School. Norma became a farm wife and raised her six children with her husband, Delton (deceased), south of Barnes on Coon Creek. Norma had her hands full being a housewife, raising six children and at the same time holding employment positions in the community. She worked as the Clerk of the Board for School District USD 223, was a teller and book keeper at Citizens National Bank in Greenleaf and also owned and managed Ladies Choice Fabric shop in Greenleaf. At the present time, Norma has ownership of the Barnes Mercantile and Downhome Quilting.

The original bakery started in her converted two-car garage. She was there from the very beginning with both financial and

moral support. **Norma IS the Mom!** Today Norma helps in the kitchen - especially during busy lunch hours, she irons all the linens from the dining room and she is our Maitre D' at evening events. Norma's vast work experience makes her a valuable contributor to business decisions that affect the bakery. Norma will soon be celebrating her 1st wedding anniversary to Sweeney Megenity, a retired railroad engineer. Together, Sweeney and Norma enjoy going to the theater, going for walks around Barnes, and traveling together.

CONNIE WILKENS:

The third daughter of Norma and Delton Drebes, Connie wanted to learn to bake pies at a very early age. When Connie wasn't farming for her Dad or later her husband, Dean, she was in the kitchen baking up a storm and learning to make those pies. Her Mom even remembers Connie politely asking her to leave "her" kitchen alone as Connie knew where everything was and didn't want anyone else messing it up.

Connie married a local farm boy, Dean and together they raised their young family near the old community of Strawberry.

Connie and Dean have three children; Chris (he also works at the bakery), Adena (she drives down from Beatrice a couple of times a week to help)

and Cammie (a Junior at Kansas State.)

Before becoming an owner of Our Daily Bread, Connie's work experience included working at a commercial dairy, cooking at the American Legion in Linn and cooking for the Linn School. And, Connie still helps out on her family farm during planting or calving season.

Connie provides the one ingredient that the bakery cannot live without and that is her excellence in cooking. Mile high coconut cream pie, wedding cakes, banquet meals and your lunch menu are all compliments of Connie's culinary talents. **Connie IS the kitchen!** In addition to the baking and cooking, she takes care of all the inventory and purchasing of the quality ingredients that go into the bakery's varied cuisine. She and Lynette plan all the menus on a daily basis and also for the Monthly Themed Dinners. We like to tease Connie about all the little cookbook magazines that she can't resist buying at the grocery store.

CINDY HIESTERMAN:

Cindy is the Business Administrator for the family business. Cindy fills in the blanks at the bakery but above all is the book keeper, payroll clerk, financial reporter, graphic designer and sometimes even the Night Janitor, or elf as we like to



Shine on Harvest Moon

A Buffet Event

in Celebration of God's Bounty

Saturday, October 23rd

\$12.95 ea.

Call for Reservations Seating begins at 5:00pm

call her. Her cheery disposition and focus on the greater good of the business helps to keep all of us focused on the forward motion of the business.

Cindy is married to Ernie Hiesterman and they have three children, Kate (a K-12 Music Teacher for USD 223), Laura (a childcare provider in Kansas City) and Daniel (a service technician in Washington). Ernie and Cindy farm dh Ranch south of Barnes. If you have eaten in our restaurant, you have probably had their prime Black Angus beef we serve.

Cindy divides her time between being Clerk of the Board of USD 223 and the bakery. Prior to working for the school district, Cindy worked at "The Plug Nickel" where she developed her skills with graphic design. You see her touches on our web site, in this newsletter and even with our menu design.

Cindy IS the business!

Even though she works two jobs, Cindy still finds time to work with youth of the Refuge, a Christian based youth center in Barnes.

MARILYN LINK:

Marilyn is our "missing link". Seriously, Marilyn lives in Baileyville, Kansas and works for National ByProducts but she provides a very important part to the success of the business and that is her "outside look in". Because she is not here on a daily basis, she is able to provide a more objective view on things. She and husband, Barry are always here for the monthly dinners. Marilyn is usually stationed at the dessert bar or helps to serve drinks. . **Marilyn IS our Touchstone!**

Marilyn is the oldest of the five Drebes sisters and we constantly remind her of that. Marilyn has experience in the baking industry as a former owner of the Hometown Café in Barnes. She assisted Our Daily Bread in the marketing and web design. Marilyn has three children, Chester

(a master brick-layer in Kansas City), Josh (also is a brick-layer who did the original masonry work at the bakery) and Mary (a real estate broker in the Kansas City.)

LYNETTE STEELE:

Norma refers to Lynette as her "adopted" daughter. The same age as her own daughters, Lynette grew up less than ten miles away from the Drebes family, also on a Coon Creek farm. Lynette went to school at Valley Heights, graduated from Kansas State University and lived in the Washington, D.C. area for over 20 years. She worked in the telecommunications industry for MCI, Contel, Sprint, and finally Cable & Wireless where she was Director of Marketing Communications. Her experience is in marketing, advertising and special events. Her credits include coordinating public relations activities for her company during the launch of the Space Shuttle Discovery in 1986, coordinating dinners for over 1,200 customers with name entertainment such as Bob Hope, John Davidson, Lou Rawls, etc. and managing a National and International Advertising Campaign with Charlton Heston as the spokesperson.

Lynette and her husband Rick moved their family (Marji, 16 - a waitress at the bakery and Benton 12, - a waiter at the bakery) back to her hometown of Waterville in 1998. Lynette started with Our Daily Bread as a marketing consultant and is now a full-time employee with Our Daily Bread. Lynette helps Connie in the kitchen with cooking, baking, and

menu planning. She also waits tables during lunch and comes up with the "wild" ideas for our Themed Dinners and our retail sales. **Lynette IS the Marketing and Special Events!** Lynette is also the person you will be talking to when booking and coordinating your private reception.

Low Carb - ZUCCHINI BAKE

We had so many requests this summer for a low carb entrée. This is not only good for the waistline, but delicious as well.

- 4 cups sliced zucchini
 - 1 cup chopped onion
 - ½ cup butter ; 3 eggs
 - ½ cup fresh parsley
 - ½ tsp. salt; ½ tsp. pepper
 - 1/3 tsp. garlic powder
 - 1 tsp. basil : ½ tsp. oregano
 - 8 oz. Muenster or Mozzarella or Cheddar
- Saute squash and onion in butter until soft. Stir in seasonings. Set aside. In bowl, blend eggs and cheese. Stir in cooked vegetables. Use 9 inch lightly greased pie dish. Pour mixture into pan. Bake at 375 for 20-25 min..



The Baca & Macy family enjoy the Surf & Turf Event in September!



*Join us for
"Shine On Harvest Moon"
October 23rd*

Would you like to have this newsletter emailed to you?

You can visit our website and click on "Events Calendar" You will receive our newsletter in full color and also be notified of all the Special Events that are taking place in Barnes