

Meeting Sammy Twice In A Lifetime

Music fans fantasize about meeting their favorite musicians in person but even avid concertgoers rarely get the chance. Kylie Merrigan is the exception to that norm, she has met legendary country star, Sammy Kershaw twice and both times taken a memento home to prove it.

When Kylie, 21, of Yankton was just six her mother Cindy Clark took her to a Sammy Kershaw concert at the South Dakota State Fair in Huron. The duo got the chance to stand right next to the stage and Cindy held Kylie up so she could see the show most of the evening.

“Every chance I got I smiled and waved at Sammy,” Kylie recalls. “His hit song at the time was about a girl named Vidalia. He asked if there was anyone named Vidalia in the crowd. One woman said her

name was Vidalia but he asked to see her driver’s license and she was lying.”

Since there were no Vidalias in the crowd, Sammy told his stagehand to go get the “little girl who’s been trying to get my attention all night.”

“When they came over and asked my mom if I could go on stage, she practically threw me up there,” Kylie said.

Kylie was on stage for the entire song and Kershaw gave her his guitar on which he had signed, “God Bless Vidalia, Sammy Kershaw.”

“He asked me if I would change my name to Vidalia, and of course I said, ‘yes,’” Kylie said.

According to his biography on sammykershaw.com, Kershaw has a soft spot for children, whether it is giving them guitars at concerts or giving charitable donations.

“Sammy Kershaw is, in fact, a softie when the subject turns to kids. If proof were needed it stands in his hometown of Kaplan, Louisiana. There, Sammy has established the Sammy Kershaw Foundation. Its outreach has extended through donations so far of more than 2 million dollars in aid to children and child related charities. With projects that extend from granting wishes through Make A Wish Foundation to



Photo By Tera Schmidt

Kylie Merrigan has done something most people only dream of doing in their life — meeting a celebrity. As a young girl she had the opportunity to meet Sammy Kershaw and received an autographed guitar from the country artist. This past April the now 21 year old met the artist again.

establishing camps for crippled children, the foundation exists to fulfill Sammy’s simple goal of improving the lives of children,” his biography reads.

When Kylie’s mom and stepdad found out that Kershaw would be playing a show at Royal River Casino on April 15, they decided to take Kylie to the show as a

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Submitted photo

Tips for Healthy Grilling from Hy-Vee's Chef Staci Stengle

- Keep your grill clean. While grill is still warm, use a stiff wire brush or balled up aluminum foil to clean grill. When grilling, spray grill (WHILE OFF) with non stick spray to avoid food from sticking.
- Don't turn food too often. If your grill is preheated properly, and clean and oiled, and your food sticks to the grill, it's not ready to turn yet. Let it grill a minute longer.
- Grill Veggies!! Marinated on a skewer, or wrapped in foil with a little low-fat vinaigrette.
- Grill fruit like pineapple or stone fruits such as peaches, plums, and nectarines for a great dessert.
- Use foil to seal in juices, so you can cook leaner cuts until they are both tender and done.
- Wrap fish and veggies in foil with a little low fat marinade for an easy meal, all in one package.
- Use tongs to turn, not a fork, which pierces your food, letting those yummy juices out of the meat.
- Use a thermometer to tell when it's done.

<p>Beef</p> <p>120°-125° =rare 130°-135° =medium rare 140°-145° =medium 150°-155° =medium well</p> <p>Ground Beef recommended 160°</p> <p>Poultry 165°</p> <p>Pork 145° =medium=pale pink center 160° and up=cooked throughout</p> <p>Sausage 160° = no pink</p>	<p>Seafood</p> <p>(most) 140° fish is opaque & flakes easily <i>Tuna, Swordfish and Marlin</i>—125° - cook until medium rare- don't over cook or meat will be dry and lose its flavor <i>Shrimp</i> - cook until opaque throughout. Depending on size of shrimp. 3-8 minutes <i>Shellfish</i> - (<i>Clams, Mussels, Oysters</i>) Cook until shell opens. If a shell does not open, don't eat it.</p> <p>*Let food rest 5-10 minutes on a foil covered plate before serving, allowing the juices to reabsorb into the meat.</p>
<p>Cooking Classes with Chef Staci June 12 & 16 \$10 per person Includes recipes and samples. Call 665-3412 or email 1899meatsvc@hy-vee.com</p>	
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