

American Eagle Day

A feature publication of The Courier and Review Times

ODNR confirms over 700 bald eagle nests in state, thanks to help from Ohioans

By Vicki Johnson Staff Writer Advertiser-Tribune

The statewide total found during the late winter survey conducted by citizen scientists for the Ohio Division of Wildlife was 706 confirmed nests. Counties along or near Lake Erie have the highest number of bald eagle nests, according to results of a citizen scientist survey conducted in February and March, according to ODNR. An ODNR news release said bald eagles thrive near Lake Erie because of the abundance of food and nesting habitat.

The release said the counties with highest number of eagle nests include: Ottawa (90), Sandusky (50), Erie (32), Trumbull (26), Seneca (24), Wyandot (19), Lucas (18), Licking (17), Ashtabula (16), Knox (16), Mercer (16), Wood (16), Huron (15), Coshocton (14), Richland (14), Delaware (13), and Hancock (12).

"The bald eagle is one of Ohio's greatest wildlife success stories," the release said. "The nest census was the first undertaking to discover all such sites for the first time in eight years. The results show an increase of 151% from the 2012 census, when 281 nests were recorded in Ohio. The high number of nests represents the hard work and dedication put forth for Ohio's wildlife."

"We are grateful to every Ohioan who contributed to this effort and thank those who support conservation of high-quality habitat that kept eagles nesting in Ohio," said Division of Wildlife Chief Kendra Wecker in the release.

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The Division of Wildlife received about 2,500 reports from the public for the 2020 census. Wildlife staff, including wildlife officers and biologists, verified nest locations in 85 counties.

The bald eagle was once an endangered species, and only four nesting pairs were found in Ohio in 1979 along the Lake Erie coast.

However, partnerships between the Division of Wildlife, Ohio zoos, wildlife rehabilitation facilities, concerned landowners, volunteer eagle nest watchers and sportsmen and women, the population steadily increased over several years. The bald eagle was removed from the federal list of threatened and endangered species in 2007 and from Ohio's list in 2012.

Today, eagles are a fairly common sight in Northwest Ohio.

But other viewing opportunities can be found at Magee Marsh Wildlife Area in Lucas and Ottawa counties, Pickerel Creek Wildlife Area in Sandusky County, Ottawa National Wildlife Refuge in Lucas and Ottawa counties, Mosquito Creek Wildlife Area in Trumbull County and Killdeer Plains Wildlife Area in Wyandot and Marion counties.

Before visiting, check the status of the state nature area to make sure there are no restrictions due to the pandemic.



Bald eagles in Ohio typically lay eggs and incubate in February and March. Young eagles leave the nest about three months later, usually in June. The birds nest in large trees such as sycamores, oaks, and cottonwoods near large bodies of water. Fish and carrion are preferred foods.

Eagles continue to be protected under state law and the federal Bald and Golden Eagle Protection Act. It remains illegal to disturb bald eagles. When viewing them, it's important to respect the bird's space and stay at least 100 yards away from the bird or nest. Disturbing bald eagles at the nest site could lead the pair to abandon the eggs.





Celebrate the United States' national symbol on National American Eagle Day! On June 20, we set aside time to raise awareness about the bald eagle and to preserve the bird's natural habitat.

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Humans of Findlay is a documentary project based on the blog "Humans of New York." The project was created to introduce many of the unique people of Findlay, Ohio. The man behind the lens and the project is Dave Morrow. Morrow has interviewed over 700 people of Findlay, ranging from age 5 to 102 years old, with a wide range of diversity and backgrounds. Jenna Wilkins has joined Dave in continuing the Humans of Findlay project.

On April 4, 2018, a proclamation was signed by Mayor Lydia Mihalik designating the day as "Humans of Findlay Day." Each of the stories have been read up to 30,000 times, and can be located on humansoffindlay.com, Humans of Findlay Facebook page, as well as in this monthly magazine. Know someone that you feel should be featured? Send a nomination on the Facebook page.

LORI and HEATHER WOLFE



Meet Lori and Heather Wolfe, a mother and daughter team, working in the shadows to help others during this Covid19 era. They are just two of the many women who have stepped up, volunteering to make masks; first for the medical personnel, then "first responders", military, and finally thousands more being made for men, women and children in general. Lori and Heather were nominated because between these two ladies, they are experiencing many of the personal challenges that so many of our local citizens are facing during the past 8 weeks.

(Lori was inspired by her mother, Hope Riegle, who was working on sewing masks early on.) Lori is retired from being a kindergarten aide at Lincoln Elementary and has lots of time on her hands. She has been extra careful in her venturing out during the



pandemic because she is part of the "at risk" group, being a five-year survivor of breast cancer.

Lori was motivated to first help current cancer patients due to her own experiences with chemotherapy. It left her vulnerable to illness, brutally ill after chemo and radiation treatments, and lingering effects that among other things has left her hands crippled. During her battle with cancer Lori was supported by family, friends, co-workers, and hundreds of student friends of Heather at Findlay High School who lovingly called themselves the "Wolfe Pack". This is a way for her to give back.

Instead of sitting bored at home, this long-time quilt maker dug into her fabric storage and began making masks, initially for the cancer patients receiving chemotherapy at Dr. Coles office in Findlay. When the word got out that Lori was sewing masks, requests came pouring in, from First Federal Bank, high school friends, Dr. Yoder's office and more. Heather is a licensed cosmetologist at Generations Salon and has been unable to work for the past six weeks. She also has worked serving customers at the Dark Horse since she was sixteen. She was also furloughed from the restaurant during the shutdown. Though now at least temporarily unemployed, Heather is not one to just sit around so she began assisting her mom in choosing fabric, cutting elastic, and ironing the pleats halfway through the mask creating process. This team can put out a complete pleated reversable mask every eight minutes. They make the masks and give them away free of charge. While donations are welcome and help defray the costs they are not requested. (To date Lori and Heather have created over 600 masks.)

Lori is blessed to have a strong family circle including her husband of 32 years Kelly, sons Ryan and Mitchell and daughter Heather. Heather and Lori say, "This is our way to help keep people safe."



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'Cue the Grill

Summer Cookout Guide

Serve steak alongside a backyard barbecue staple

A night of al fresco dining next to a grill in the backyard can be a great way to spend an

evening. Nearly any type of food can be grilled, and steaks tend to be especially good when cooked over an open flame.

The following recipe for "Grilled Rib-Eye Steaks with Mushroom-Shallot Butter" from Laurie McNamara's "Simple Scratch" (Avery) is sure to please, especially when coupled with McNamara's recipe for "Baked Beans," a must-have staple for any backyard barbecue.

Grilled Rib-Eye Steaks with Mushroom-Shallot Butter Serves 4 to 6

 $8\;$ tablespoons (1 stick) plus 3 tablespoons unsalted butter, at room temperature ½ cup sliced shallot

- 1 heaping cup sliced cremini mushrooms
- 2 large cloves garlic, minced
- 1 teaspoon coarsely chopped fresh thyme leaves
- ¹/₄ teaspoon kosher salt, plus more as needed
- ¹/₄ teaspoon coarsely ground black pepper, plus more as needed 4 to 6 steaks (such as rib-eye, New York strip or porterhouse)

Melt 1 tablespoon of the butter in a medium skillet over medium-low heat. Add the shallot and cook until golden and slightly crispy, 7 to 8 minutes. Use a slotted spoon to transfer the shallot to a clean plate. In the same skillet, melt 2 tablespoons of butter, then add the mushrooms, garlic, thyme, salt, and pepper. Stir and cook until the mushrooms are softened, about 5 minutes. Transfer to the plate with the shallot and let cool.

In a small bowl, use a rubber spatula to blend the remaining 8 tablespoons of butter with the cooled mushroom mixture until combined. Place the butter in the center of a piece of parchment paper. Bring the edges together and press with your fingers to form the butter into a log. Roll and twist the ends before popping the butter into the refrigerator for at least 20 to 30 minutes.

Set the steaks on the counter for 30 minutes to bring them up to room temperature. Meanwhile, preheat a grill or grill pan to medium-high or about 400 F. Season both sides of the steaks with 2 pinches of salt and a pinch of pepper.

Grill each steak for 6 to 8 minutes per side, depending on the thickness and the desired doneness. Tent with aluminum foil and let rest for 5 minutes. Slice the mushroom butter into coins and top each of the steaks with two coins before serving.

Baked Beans Serves 10

- 15-ounce cans navy beans, drained and rinsed
 slices applewood- or pecan wood-smoked bacon, cut into 1-inch pieces
- l cup diced yellow onion
- 1¹/₂ cups ketchup
- 1/4 cup plus 2 tablespoons unsulphured molasses
- 1/2 cup packed dark brown sugar
- 11/4 teaspoons ground mustard
- teaspoon ground cloves
 teaspoon kosher salt
- Preheat the oven to 350 F.

Combine the bacon and onion in a medium Dutch oven. Slowly cook over medium heat until the onion is tender and the bacon is cooked, 8 to 10 minutes.

Meanwhile, in a medium bowl, whisk together the ketchup, molasses, sugar, ground mustard, ground cloves, and 1 cup water to combine. Add the cooked beans and pour the mixture into the pot with the bacon and onion. Stir, cover and bake for 1 hour, stirring every 20 minutes. Add the salt and stir. Uncover and let sit for 15 to 20

minutes before serving.

BLT BITES

It's delicious, low-carb and packs a punch of flavor! Perfect for picnics, brunches & summer barbecues.

35-45 Cherry Tomatoes

- ¹/₂ cup Mayonnaise
- 1 lb. Lean Bacon
- 1/3 cup Green Onion, diced
- 3 Tablespoons Parmesan Cheese, grated

Clean the tomatoes by slicing off the top and scooping out the pulp. Invert the tomatoes to drain well. Cook the bacon until crisp; drain and crumble into small pieces. Combine bacon, mayo, onion and cheese. Stuff mixture into each tomato. Chill for several hours before serving. Stores well in covered container.

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Strawberry Spinach Salad

4 cups Baby Spinach 5 oz Mandarin Oranges canned, drained 6 medium Strawberries, halved 1/4 cup Sliced Almonds 1/4 cup Red Onion, thinly sliced (optional) 1/3 cup Goat cheese, orumbled POPPY SEED DRESSING 5 Tbsp White Vinegar 1 Tbsp Cider Vinegar 2 1/2 Tbsp White Granulated Sugar 3/4 tsp Salt 1/8 tsp Dried Mustard Powder 1/4 cup Onion, finely diced 1 cup Vegetable Oil 1 Tbsp Vegetable Oil

Dressing: In a food processor, add the vinegars, sugar, salt, mustard powder and onion. Process or blend for 30-45 seconds, or until pureed. With the food processor running on high speed, very slowly start adding the oil, in a very slow, steady stream, until all the oil is added. Add the poppy seeds and blend briefly to combine. Use dressing immediately or put in a jar with a lid and refrigerate until needed. *Note: Dressing will separate as it sits in the fridge. Shake before using.

Salad: Add the baby spinach to a bowl. Add the strawberries, mandarin oranges, sliced almonds and red onion, if using. Toss to combine. Top with crumbled goat cheese, then drizzle with poppy seed dressing, to taste.





Light Avocado Mango Salsa

1 Large Avocado, diced 1 Mango, diced ½ Red Onion, diced 5 Strawberries, diced 1 Lime, juiced Salt and Pepper to taste

Mix avocado, mango, red onion, strawberries, and lime juice in bowl. Add salt and pepper to taste.

Big Ol' Mess

- 1 lb Smoked Sausage, cut into chunks
- 3 Jalapeno Peppers, sliced
- 1 Green Pepper, cut into bite-size chunks 1 Sweet Onion, cut into bite-size chunks
- 1 foil cooking bag
- 1/4 cup Tabasco Hot Sauce
 - 1 10 oz jar Sweet and Sour Sauce
- 1 20 oz. can Pineapple Chunks, drained (optional)

Place sausage, peppers, onion and optional pineapple in foil bag. Mix Tabasco sauce with sweet and sour sauce in a small bowl and pour over the mixture in foil bag; seal edge tightly. Place foil bag on grill; cook for about 45 minutes, turning every 15 minutes. Slit open and serve right out of bag



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Lucy Marie Wagner: US Army Nurse

Lucy and her twin sister Emma joined the Brad and Jill Wagner family in 1996. Older sister Christine and younger sister Maya rounded out the family.

Lucy attended Findlay High School where she kept busy running varsity cross country as a freshman, being on the dance team with Emma, performing with the choir, show choir and Findlay First Edition and was a member of the varsity Cheer leading squad for three years.

"I loved science, especially anatomy. Since I was very little I had wanted to be a nurse. It felt like a God-given desire."

Lucy kept busy aside from high school working on the Red Cross Youth Council, being a member of the Hancock Youth Leadership program, and serving for four years as a volunteer Candy-Striper at Blanchard Valley Hospital.

When she graduated in 2014 Lucy was determined to join the Navy, and train as a nurse. (Her father Brad had been a pilot of P-3 Orion aircraft in the Navy in the Persian Gulf.) She was disappointed the Navy was not taking nurse candidates. Lucy visited The Ohio State University and there spoke with the Army recruiter. The Army needed nurses, offered her a threeyear scholarship and admitted her into the ROTC program.

Lucy's life became very busy, attending ROTC and military classes at Ohio State in the early mornings then rushed to Mt. Carmel College of Nursing for her nursing classes. On May 5th, 2018 Lucy Wagner was pinned as a Registered Nurse and was commissioned as a 2nd Lieutenant. She received her first salute as an officer from her father.

Lt. Wagner spent nine weeks at Ft. Sam Houston, Texas completing the Basic Officer Leadership program. This training was specific to medical personnel with three weeks spent in the field learning how to triage, do medical evacuations and function as a field hospital. (ROTC had prepared me well, so this training was too tough.)

After completing a six month long Military Nurse Training

program Lucy was assigned to Alpha Company-187th Medical Battalion. Her duty station is at BAMC, Brooke Army Medical Center, San Antonio Texas. She is a staff nurse on 6th West where they care for a variety of patients including chronic medical, pre-surgery and post-op. Occasionally the nurses deal with trauma overflow as BAMC is a Trauma 1 center treating military and civilian patients alike is serious mass casualty situations.

Now 1st Lieutenant Lucy has been there 18 months, and oversees a team of an RN, an LPN and a medic.

Lucy describes the camaraderie that develops between the medical team of medics, nurses and doctors. She is treated with respect.

In a restructuring of medical response deployments, the DOD has created Medical Detachment Units where medical train together and can quickly deploy and rapidly set up a 20-bed field hospital.

Lt. Wagner will likely stay at BAMC for at least another year. She is looking into applying to attend specialization courses designed to provide focused training in either ICU, Emergency room or OB/ Gyn nursing. Lucy is also considering applying for the Nurse-Practitioner program.

When she is off duty after working 12-hour shifts, Lucy, her twin Emma, (a para-legal who lives with her) and her friends like to explore Texas having visited Dallas, El Paso and Waco. She loves San Antonio with all its food options with her favorite being Smoke House BBQ. Hiking the area and dancing the "Texas Twostep" at night clubs are also favorite activities. She also has found a church she loves attending on Sunday.

Lucy offers the following advice for young women considering a career in the military, whether it be nursing or other specialties.

"I would encourage them to take the opportunity. It is a great life experience. It pays for schooling. You get to travel, meet new people and develop friendship that last forever. It will push you past your comfort zone!"



To say that COVID-19 changed life as we know it would be an understatement. Many people likely never imagined how much their daily routines would be affected when this novel coronavirus was just a blip on the radar at the end of 2019.

Social distancing may have become the new normal, but it doesn't mean that holidays like Father's Day have to be a washout. As evidenced by holidays that have already taken place amidst social distancing guidelines, people are finding creative ways to celebrate special occasions. Here are some ways to make Father's Day special even while social distancing.





 \cdot Turn to social apps. Virtual meeting applications, like Zoom, Skype and FaceTime provide invaluable opportunities to speak and connect face-to-face when in-person gatherings are not possible. They also can be used to break bread together or to play games or relay stories.

• Deliver gifts. Take a few cues from the Easter Bunny or Santa Claus and plan to drop gifts and run. Seniors and people who have compromised immune systems are at a higher risk of contracting contagious illnesses. While it may be tempting to visit your father or grandfather in person, even a short visit could put his health at risk. Instead, leave gifts outside the house. For added fun, hide the gifts and provide scavenger hunt clues.

• Dining out. If dining out is something you typically do on Father's Day there are many local restaurants that are offering dining while social distancing in their location. Some of the local favorites even offer outdoor seating. Another option is to replicate the experience with take out from his favorite restaurant. Let kids serve as the wait staff.

• Spend time together. One of the silver linings of social distancing is the opportunity for family members who reside under one roof to have more uninterrupted time together. Chances are having the kids nearby and sharing some stories and laughs together will be a perfect way for Dad to enjoy Father's Day. Get outdoors for a long walk, throw a baseball, golf together or fish. All of these activities give you the opportunity to share special moment together out in the fresh air.



With some creative thinking, dads across the county can still enjoy the special day they deserve.





Due to the COVID-19 pandemic many local nonprofit organizations were forced to cancel their annual fundraising events. The organizations rely heavily on these events to support their cause and budget. While some were fortunate to be able to move to a virtual experience, many could not. Our nonprofit organizations need our help more than ever.

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ARE YOU GETTING Enough Sleep?

Getting enough sleep is important for people of all ages to stay in good health. Learn how much sleep you need.

People often cut back on their sleep for work, for family demands, or even to watch a good show on television. But if not getting enough sleep is a regular part of your routine, you may be at an increased risk for obesity, type 2 diabetes, high blood pressure, heart disease and stroke, poor mental health, and even early death.

Even one night of short sleep can affect you the next day. Not only are you more likely to feel sleepy, you're more likely to be in a bad mood, be less productive at work, and be involved in a motor vehicle crash.

HOW MUCH SLEEP DO I NEED?

How much sleep you need changes as you age.

The American Academy of Sleep Medicine and the Sleep Research Society recommend:

Age Group Recommended Hours of Sleep

> INFANT 4–12 months 12–16 hours per 24 hours (including naps)

> > TODDLER 1-2 years

11–14 hours per 24 hours (including naps)

PRE-SCHOOL 3–5 years 10–13 hours per 24 hours (including naps)

SCHOOL AGE 6-12 years 9-12 hours per 24 hours

TEEN 13–18 years 8–10 hours per 24 hours

ADULT 18–60 years 7 or more hours per night





What About Sleep Quality?

Getting enough sleep is important, but good sleep quality is also essential.

Signs of poor sleep quality include feeling sleepy or tired even after getting enough sleep, repeatedly waking up during the night, and having symptoms of a sleep disorder (such as snoring or gasping for air). Better sleep habits may improve the quality of your sleep. If you have symptoms of a sleep disorder, such as snoring or being very sleepy during the day after a full night's sleep, make sure to tell your doctor.

Tips for Better Sleep

Good sleep habits (sometimes referred to as "sleep hygiene") can help you get a good night's sleep. Some habits that can improve your sleep health:

- Be consistent. Go to bed at the same time each night and get up at the same time each
- morning, including on the weekends.
- Make sure your bedroom is quiet, dark, relaxing, and at a comfortable temperature.
- Remove electronic devices such as TVs, computers, and smart phones from the bedroom.
- Avoid large meals, caffeine, and alcohol before bedtime
- Don't use tobacco.
- Get some exercise. Being physically active during the day can help you fall asleep more easily at night.

What should I do if I Can't Sleep?

It's important to practice good sleep habits, but if your sleep problems continue or if they interfere with how you feel or function during the day, you should talk to your doctor.

Before visiting your doctor, keep a diary of your sleep habits for about ten days to discuss at the visit. Include the following in your sleep diary, when you:

- Go to bed.
- Go to sleep.
- Wake up.
- Get out of bed.
- Take naps.
- Exercise.
- Drink alcohol.
- Drink caffeinated beverages.

Also remember to mention if you are taking any medications (over-the-counter or prescription) or supplements. They may make it harder for you to sleep.



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