Fifteen year-old Jon Cheatham of Smithfield, UT recently completed his Eagle Scout project to have a memorial statue constructed to honor fallen soldiers who have fought for our freedoms. Jon has worked tirelessly for over a year to get his project, planned, approved, funded, and dedicated. The memorial consists of a lifesize, bronze battlefield cross surrounded by pavers arranged in the form of a pentagon. Jon was able to gather over $12,000 in donations from local citizens, businesses, and veterans organizations for the memorial.

Jon spoke of his motivation behind completing this project, “I have family members that have served or are serving in the Armed Forces. I am sure that most people have a friend or a family member that is a veteran.” He respectfully continued, “Veterans have sacrificed so much for our country and the cause of freedom. They deserve our respect and honor. Since I started my project I have met many veterans. They are good men and women with amazing stories of determination and courage.” Jon really wanted Smithfield City to have a token that serves as a reminder to Cache Valley citizens of the sacrifice that has been made for them to be able to live in a free country with all of the rights and priviledges that we all enjoy.

A dedicatory service was held on November 12, 2016 at the site of the memorial. Veterans from in and around the valley were honored at the dedication. The memorial is located on Main Street in Smithfield near the public library. If you are in the neighborhood—drive by, check it out, and appreciate the veterans that have fought for your freedom.

Jon Cheatham (center) at the dedicatory service of the memorial statue (to his left).
Ingredients:
- 2 1/2 cups of all-purpose flour
- 1 cup of sugar
- 1/2 cup of unsalted butter, room temperature
- 1/4 cup of cream cheese, room temperature
- 1/4 cup of lemon juice
- 1 large egg, room temperature
- 1 1/2 tablespoons of lemon zest
- 2 teaspoons of cornstarch
- 1 teaspoon of vanilla extract
- 1/4 teaspoon of salt

Icing:
- 3/4 cup powdered sugar
- 1/2 tablespoon of milk
- 1/2 tablespoon of lemon juice

Instructions:
1. In a large bowl or mixer, cream together butter and cream cheese until smooth, then mix in sugar and beat until creamy. Mix in egg, then vanilla extract, and beat until fluffy and lightened in color. 5-6 minutes.
2. In a medium bowl, combine flour, lemon zest, cornstarch, baking soda and salt. Alternate between adding the flour mixture and the lemon juice to the cream cheese mixture, beginning and ending with the dry ingredients. Mix until a rough dough comes together. If needed, add a little more flour so dough isn’t sticky. 3. Wrap dough in plastic wrap, then refrigerate for 1-2 hours, or until chilled. 4. When ready to bake, preheat oven to 350°F. Line 2 baking sheets with parchment paper, and use a tablespoon or ice cream scoop to scoop cookie dough. Roll dough between your hands to create balls, then transfer to lined baking sheets. Place baking sheets in oven and bake for 10-12 minutes, or until edges are just starting to brown and pull away from baking sheet.
5. Remove cookies from oven and let cool completely. 6. To make icing: whisk together powdered sugar, milk and lemon juice until smooth. Add more or less powdered sugar depending on how thick you want your icing. Once cookies are cool, drizzle icing over them and let set before serving.

Tried and True Testimonial: “Lori Francom made and brought these to a potluck a few months back. She had several people asking her for the recipe, with which she would reply ‘you don’t want the recipee, they’re too hard to make’. I went ahead and asked for it anyway, so it’s your lucky day, everyone! They are melt-in-your-mouth good—at least they are when Lori makes them!” —Abby Garrity

Novelty’s “WHAT’S THAT?” Object: Last month’s WHAT’S THAT? Object was a vase in Sharyn Bradfield’s office. Kristen Tenney came out on top as the winner of the challenge—she must spend a little time in there, eh?

Hidden Talents:
Rumor has it that Glen Schmidt is a member of the American Festival Chorus. They perform various shows during the year all throughout the valley. Visit their website (http://www.americanfestivalchorus.org) to see when and where Glen will be singing next!