

KLEMGAB

ERIC-ISMS

Aww - Back to School time...
Brings back wonderful memories
from my HS Marching Band Days!

{Picture it} Forest Park Marching
Rangers Fall 1981 - as we were
gunning for our first ever State
Championship! I was drafted to be
the solo performer on the march-
ing xylophone (yes, a marching
xylophone - 80lbs of wood keys
and hanging pipes to complete the
picture)!

There I was.... {Band Geek} not
in the best shape - face full of
acne and {to top it off} a planned
body wave PERM - that went Bad!
(Shirley Beckman at Hair Happen-
ings in Ferdinand put in the perm
curlers and went out for a smoke
break and forgot about me!)

Result: a very KiNKY Perm!
After months of practice, the State
Championship Finals had arrived
and we were on our way to Terre
Haute, Indiana! I found myself sick
to my stomach with sweaty palms
barely able to hold to my mallet
set.

As we took the field, my 18" high
shako hat started to slip from my
permed head covering my eyes
which caused me to hit a pothole
and thus twisting my ankle on the
50-yard line. Well, needless to say
- I rose to the occasion, powered
though - and executed my feature
moment of "High on the Hill was
a Lonely Goatherder" from the
Sound of Music.

To this day - I cannot help but
believe that a perm headed band
geek playing the marching xy-
lophone (with flawless double
sticking maneuvers) helped propel
us to our first state title!

ASK US ABOUT
KLEM {Model Room} Special Pricing
UVC PURELIGHT
BROWN JORDAN 20twenty
Collection

MONTHLY MUSE: WOOD STATEMENTS

Klem Group is pleased to announce the addition of {WOOD STATEMENTS} to our family of premier vendors that we represent in the Southeast! Headquartered and manufactured in Chicago - WS is known for their top-quality hardwood tables, shelves, and wall panel systems. WS are experts in crafting custom pieces built to last in rigorous commercial environments.



COOKIN' WITH RAMONA

Changing things Up and Bringing everyone a Southern Staple this month {CHICKEN AND DUMPLINS}. Brought to you by our southern Momma who knows her way around the kitchen, Ramona! Here's What you'll Need and How to get it done!

- Place cut, deboned Chicken in large pot; Add salt & black pepper and Cover with water. Put lid on pot and simmer gently until tender.
- Sift together flour, baking powder, salt, and black pepper. Put in shortening with a pastry blender until the mixture resembles corn meal. Add milk and stir only enough to mix well.
- Drop by tablespoon onto stewed chicken in boiling broth. Cook 10 minutes with the pot covered and 10 minutes uncovered.
- Add Milk + Butter & Serve with a Glass {or Bottle} of your fave SavBlanc or Pinot Noir. Enjoy!

- 1 Stewing Chicken, cut up
- 2 tsp. Baking Powder
- 2 tsp. Salt
- 1 tsp. Salt
- 1 tsp. Black Pepper
- ¼ tsp Black Pepper
- 1 ½ c. sifted All-Purpose Flour
- 4 tbsp. Shortening
- ¾ c. Milk
- 1 pt. Milk
- ¼ lb. Butter



L
A
B
O
R

D
A
Y

We have Teamed up with WALTERS WICKER for a Labor Day GIVEAWAY!

Follow Us {@KLEMGROUP} on INSTAGRAM to ENTER to WIN! {Like + Tag + Share}

Gifting a {Crate & Barrel} SORA Acrylic Pitcher and (2) Acrylic Margarita Glasses.

DRAWING for Winner - LABOR DAY - MONDAY @ 5:00 EST.

GIVEAWAY

KLEMGROUP.COM

