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Educational NEWS

Cincinnati College of Mortuary Science holds Spring Commencement



CCMS graduating class, board of trustees, faculty and president Jack E. Lechner, Jr

CINCINNATI, OH— Cincinnati College of Mortuary Science (CCMS) celebrated the conferring of the Bachelor of Mortuary Science Degree and AAS on Saturday April 21, 2018 at the Sharonville Conven-

ATTENTION: CLASS OFFICERS Send Us Your News!

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Memoires des choix des Jacques



(Memories of Jack's Recipes)

Original Recipes from Dottie and Jack Frediani

Shared by Kate Frediani-Gorman
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SALAD OLIVIER

Maybe a light supper?

- 2 cups cooked chicken, diced
- 3 potatoes, boiled and diced
- 3 hardboiled eggs, diced
- 2 dill pickles, diced
- 1 tomato, diced
- 1 cucumber, peeled and diced
- 1 Tbs dried dill to taste
- 1 cup mayonnaise (or ½ mayo and ½ sour cream)

Garnishes: sliced green onions, black olives

In a large bowl, lightly toss all ingredients except garnishes, being careful not to mash the ingredients. Add more mayo or sour cream if necessary to make a moist, creamy salad. Mound on a serving plate and garnish. Serves 6.

Good Eating!

OPEN SESAME CHICKEN

- ¼ cup (½ stick) melted butter
- Juice of 1 lemon
- 1/3 cup freshly grated parmesan cheese
- 1/3 cup breadcrumbs
- 1 3-pound chicken (cut into serving pieces), skinned
- 2 Tbs (¼ stick) melted butter
- Paprika
- Sesame seeds

Preheat oven to 325°. Grease 2 quart rectangular baking dish. Combine ¼ cup melted butter with lemon juice in shallow bowl. Mix cheese and breadcrumbs in shallow dish. Dip chicken pieces in butter mixture and then roll in breadcrumbs, coating well. Arrange in single layer baking dish. Drizzle remaining butter over chicken. Sprinkle generously with paprika and sesame seeds. Bake for 1 hour, basting frequently (cover dish with foil if chicken browns too quickly). Makes 4 servings.

Jack E. Lechner, Jr., CFSP, president and CEO, CCMS is shown with David Ingram, Esq., executive director, Ohio State Board of Embalmers and Funeral Directors



tion Center in Cincinnati.

David Ingram, Esq., executive director of the Ohio Board of Embalmers and Funeral Directors, delivered a heartfelt commencement address sharing his commitment to ethical standards and how that has benefited him as an individual and professional. As Ingram spoke about ethics and legacy the graduates joined the long continuous line of CCMS graduates that extends uninterrupted for 136 years.

"We're incredibly proud of these graduates, they represent what is great about the next generation of death care professionals" said Jack E. Lechner, Jr., CFSP, president and CEO of the Cincinnati College of Mortuary Science. "I continue to be amazed by these mature, professional, intelligent, compassionate, and dedicated young ladies and men that I'm privileged to see every day at CCMS," Lechner said. "Hailing from seven states, 11 of our 31 newest colleagues graduated with a GPA above 3.5, in fact 3 earned a perfect 4.0! Simply amazing."

Katia White.