

OBITUARIES

Donald Max Archibald

Feb. 20, 1927 - Dec. 22, 2004

Donald Max Archibald, 77, died at the Norton County Hospital on Dec. 22.

Mr. Archibald, the son of W. Howard and Enolia (Young) Archibald, was born February 20, 1927, in Almena.

He attended schools in Almena and Colorado Springs and then returned to Norton.

He served in the U.S. Marine Corps on the battleship, USS Pennsylvania, during World War II.

On June 15, 1946, he and Mary Lue Shaw were married in Norton. They lived in Norton and Denver, where he was a salesman.

He was a member of the Harmonson-Redd American Legion Post, the Masonic Lodge for 50 years and the Eastern Star.

He was preceded in death by his parents.

Survivors include: his wife, Norton; five children, Peggy and Bob Machen, Phoenix, Ariz.; Curt and Norma Archibald, Norton;

Dona and Tom Purcell, Scottsdale, Ariz.; Becky and Dick Knackendoffel, Grand Junction, Colo.; and Marianne and Kirk Allred, Mesa, Ariz.; a brother, Ray and Annie Archibald, Leisure World, Ariz.; 10 grandchildren and three step-grandchildren; three great-grandchildren and four step-great-grandchildren.

Friends may call from 3-8:30 p.m. tonight at the Enfield Funeral Home.

The family will receive friends from 6-8 p.m. Tuesday at the Norton American Legion.

Funeral services will be held at 2 p.m. Wednesday at the funeral home with the Rev. Dennis Gilhousen officiating. Burial will be in Mt. Hope Cemetery, Almena.

Memorials have been established to American Cancer Society or American Heart Association.

Contributions may be sent to Enfield Funeral Home, 215 W. Main, Norton, Kansas 67654.

Resolutions don't have to be hard

And here comes a brand new year, ripe and ready with opportunity to improve yourself, your home, your attitude, your situation.

Those tired old New Year's resolutions to shape up, get organized, save money and quit smoking can simply be dusted off and recycled for 2005.

This year how about resolving to do something you will actually accomplish?

Resolve to give and receive more smiles and hugs.

Your own part is easy and I have an idea for a way to guarantee receiving some hugs and smiles in return.

Try a clean house, good food on the table at least once a day, garnished with a little love in a serene home.

Now there's a resolution that might be worth making and keeping for all concerned.

Resolve to keep a positive outlook.

Yes, I know we're in a drought cycle and yes, I know businesses in our little western towns are

Cook's Corner

Liza Deines



struggling and yes, we have soldiers fighting and dying daily. But is moaning, snarling and

complaining helping?

A little faith in the Almighty and a lot of love and elbow grease might, however, make an impact.

Optimism has one thing in common with courtesy. Both are contagious. Catch them and spread them far and wide.

Resolve to read, write and teach a little more.

Wisdom from hubby LeRoy, who often said "Human knowl-

edge is futile if it cannot be communicated to another human by every means available." Think about it.

With those three resolutions for 2005 you could conceivably cover every situation that challenges you.

And now, on to a strange no-cook, no-cool candy recipe to take to that New Year's Eve party.

This was found in a 1932 cookbook from Logan County, Okla., and it was something I had never eaten or even seen.

Good, oh boy, but also high sugar so I had one bite and gave the rest as a gift.

Try it for a pretty jewel color on a cookie or candy tray. Ships well if you're sending soldier packages.

Do you suppose these are the sugar plums that danced in the children's dreams of Saint Nicholas?

FROM DAD: My dad's New Year's Resolution was always to eat more pie. Of course he only liked two kinds of pie — hot and cold.

CRANBERRY CANDY

1 16-ounce can of cranberry jelly
1 cup white sugar
3 small boxes raspberry Jello (cannot use sugar free)
Mix these ingredients together and stir and stir and stir until the mixture is very smooth. Let stand 20 minutes, then stir in 1 cup finely chopped walnuts.
Pour into a 9-inch-by-9-inch glass pan, smooth top, and let sit for 24 hours. Do not chill this or put it in the refrigerator. It will set up on its own.
Cut into one-inch squares using a very sharp knife. Roll each square in granulated sugar to coat.
Store tightly covered in layers separated by waxed paper. Do not refrigerate or freeze. Makes 81 squares and will keep almost indefinitely.

Florence Elizabeth Fisher

March 10, 1915 - Dec. 26, 2004

Florence Elizabeth Fisher, 89, died at the Andbe Home in Norton on Sunday.

Mrs. Fisher was born on March 10, 1915, in Des Moines, Iowa. She was the daughter of Leo Claude and Goldie Ethel (Bright) Miller.

She grew up in West Des Moines and attended the Valley Junction Grade and High Schools in West Des Moines.

On Nov. 26, 1932, she married Eugene Wesley Fisher in Phillipsburg. They made their home in Norton where they owned Prairie Dog Ceramics. They spent their lives farming and ranching and she was a professional artist.

Her husband, Gene, died June 9. Following his death, she moved into the Andbe Home.

She had been a member of the Calvert Presbyterian Church and was a member of the First United Methodist Church in Norton. She

was also a member of the Order of the Eastern Star for over 50 years.

She was preceded in death by her parents, her husband, and two brothers, Merle and Verle Miller.

Survivors include a son, Lyle and Rovella Fisher, Norton; a daughter, Audrey and Jerald McClain, Clay Center; a sister, Maxine Rush, Arkansas; four grandchildren; and seven great-grandchildren.

Funeral services will be at 10:30 a.m. Wednesday at Enfield Funeral Home in Norton. Burial will be at the Norton Cemetery.

Visitation will be today from 3-8:30 p.m. at the funeral home.

Memorials have been established at First United Methodist Church and the Andbe Home in Norton. Contribution may be sent in care of Enfield Funeral Home, 215 W. Main, Norton, Kan., 67654.

Freezing pies can save a world of time

The kitchen can be a flurry of activity preparing the holiday meal. One way to spread out activity is to freeze pies. They can be frozen baked or unbaked and served later.

Fruit pies tend to withstand freezing better than custards. They can be frozen baked or unbaked. To freeze unbaked pies, make the crust and filling as usual.

The filling can be frozen separately from the crust or it can be added to it. To freeze without the crust, line a pie pan with freezer paper. Fill and place in the freezer.

Home ed

Tranda Watts, Extension specialist



Once frozen, remove the frozen filling from the pan, wrap well and freeze. The crusts can also be frozen unbaked. When ready to assemble, simply remove both from the freezer, assemble and bake.

Bake at 450 degrees for 15-20 minutes, then reduce the temperature to 375 degrees and bake for 20-30 minutes.

For custard pies, instead of freezing complete, freeze the filling and crust separately. Chill the prepared filling, pour into a container and freeze. The day before baking, place the frozen filling in the refrigerator to thaw. Stir well, pour into the crust and bake as usual.

To achieve a crispier pie crust, try baking on a heated baking sheet or stone. This helps radiate more

heat to crisp the crust and gives a nice golden brown color.

Today, pie is considered a traditional dessert in American culture. It can be consumed at anytime of day with breakfast pies such as quiche, to meat pies, to a variety of dessert pies.

The most pie is eaten on Thanksgiving with 70 million sold each year. This doesn't include pies that are prepared at home.

For more tips on freezing pies and other prepared foods, contact your local K-State Research and Extension Office or e-mail twwatts@oznet.ksu.edu.

K-State Research and Extension is an equal opportunity provider and employer.

READERS

— American Family Insurance will be closed Dec. 31. 12/28

The Duplicate Bridge Club met Wednesday evening at the Norton Manor for its regular weekly session with three tables present. Winners were: first, Sam and Bonnie Manning, and second, Joyce Sumner and Larry Sumner.

— Norton County Horse Council Annual meeting Monday, Jan. 17 at 7 p.m. at the City Building. 12/28

Friends of John L. Wray request a card shower to honor him for his 90th birthday. Greetings will reach

him at 110 W. Waverly, Norton, Kan. 67654.

— Norton Rotary Scholarship soup supper, Jan. 4, 5-7 p.m., high school cafeteria. 12/28

Brett McKenna and Katie Randolph, Jennings, and students at Kansas State University have received scholarships. Megan Hillebrand, Clayton also received a scholarship.

— The City Office will be closed Friday, Dec. 31, for the New Year holiday. 12/28

— PITCH TOURNAMENT

at 7 p.m., Sunday, Jan. 2, Norton American Legion. 12/28

— Steak and seafood night, Thursday, 6-9 p.m., American Legion. Members and guests. 12/28

DEATH NOTICES

Richard 'Dick' Morgan

Funeral services are pending for Richard "Dick" Morgan, Norton. Mr. Morgan died Friday in

Hays. Arrangements are with the Enfield Funeral Home of Norton.

Kenneth Stegeman

Funeral services are pending for Kenneth Stegeman, Almena.

Mr. Stegeman died Sunday at the Wesley Medical Center in Wichita.

Arrangements are with the

Enfield Funeral Home of Norton.

CORRECTION

A story on 2005 holidays in the Friday, Dec. 24, edition of *The Norton Telegram*, said the last day of school for the Norton School District was May 30. This is incorrect. The last day of school is May 24.

This was a reporting error. ☆☆☆☆☆

The Norton Telegram will correct or clarify anything that is wrong in a news story. Call our office at 877-3361 to report errors. We believe news stories should be fair and factual, and want you to tell us about any failure to live up to this standard.

MARKETS

At close of business Dec. 27

Wheat	\$3.13
White Wheat	\$3.11
Milo	\$2.86
Corn	\$1.80
Soybeans	\$5.02



Thank You

To Local Organizations and Individuals Who Supported Our Christmas Basket Project

"SPECIAL THANKS" TO:

The Thrift Shop, Jamboree Foods, Norton Shop and Save, Valley Hope Association, Busy Jayhawkers 4-H Club, Willing Workers Club, PEO, City Office Personnel, North Dividers FCE Club, KQNK Radio, Norton Telegram, United Methodist Women, Norton SRS Office, Lofgreen Farms, New Age Industries, Inc., NCHS Kay Club, and the many individuals who donated their time, money, and food to make this a successful community project.

Through Your Generosity, 122 area needy families had a more enjoyable and meaningful Christmas

The Norton Lions Club
CHARTERED MARCH 30, 1930

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