

OBITUARY

Donald "Buck" Hartman

Oct. 17, 1934 - Jan. 19, 2005

Donald "Buck" Hartman, 70, Norton, died Wednesday in Omaha.

He was born Oct. 17, 1934, at Gothenburg, Neb., to Lewis and Viola (Trimble) Hartman.

In 1953, he graduated from high school in Cozad, Neb., and served in the U.S. Army during the Korean War.

On June 3, 1956, he married Charlotte Baker. They lived in Pierre, S.D., where he worked on the construction of a dam. They lived in Lexington, Neb., for a brief time before moving to Cozad in 1957. He worked at a service station and for Robert's Dairy before going to work at Monroe Auto Equipment Co.

After attending Mid Plains Vocational Technical College at North Platte, he owned and operated several businesses, including Hartman Heating and Air Conditioning, Don's Sporting Goods, Hartman Bait and Tackle, D and R Furniture and Hartman Insulation.

In 1985, the couple moved to Albuquerque, N.M., where he worked in refrigeration and apartment management. In 1999, they moved to Norton.

Mr. Hartman was a member of

the Berean Fundamental Church and the American Legion. His pastimes included collecting post cards, coins, panning for gold and prospecting. He also enjoyed fishing, hunting, bowling and card games.

He was preceded in death by his parents; a brother Robert, and a brother-in-law Jerome Schweitzer.

Survivors include his wife, Charlotte of Norton; three sons, Michael and Monica Hartman, Sperry, Iowa, and Douglas and Kim Hartman, and Gregory and Melissa Hartman, Cozad; three sisters, Vaneta and Carroll McCreary, Richmond, Va., Bonnie and Archie Block, Cozad, and Joan Schweitzer, Bossier City, La.; a sister-in-law, Norman Hartman, Ulysses; and seven grandchildren.

Funeral services were held today at the Berean Fundamental Church in Cozad with Pastor Dan Ashcraft officiating. Burial was in the Cozad Cemetery with military honors.

A memorial has been established in his memory. Contributions may be sent to the Berryman Funeral Home, 620 E. 22nd, Cozad, Neb. 69130.

Eggs always stretched the budget

Cook's Corner

Liza Deines



We raised chickens when I was a girl and as a consequence I learned to prepare a lot of dishes that involved cooking with eggs.

Mama made the best custard pies and omelets you ever ate and she stretched all kinds of other recipes with eggs.

There was always a bowl of hard boiled eggs in our refrigerator and an egg salad sandwich was often on our lunch menu.

Even the puppy got a fried egg for supper once in awhile and he was truly delighted on those occasions.

We teased Mama a lot about her egg creations.

When frankfurters were an innovative food at Dad's grocery store he once brought a new brand home to try out.

The skins were not as snug on the links in those days and when Mother browned up those "dawgs", the casings bubbled out in a peculiar way.

My brother sat down to supper, took one look at the mishapen links and sighed, "Oh no! Mama's found a way to stuff eggs into the hot dogs!"

Well, there really weren't eggs in that meal, but it was a standing joke ever after when Mama presented a new egg variation for our discriminating judgment.

In the days before the big cholesterol scares, eggs were consid-

ered a good and nutritious food that a faithful mother tried to work into her child's diet.

Thank goodness those days are coming back so perhaps some one will like to try one of Mama's "stretcher" meals.

Here is the one I liked the very best.

It makes a great oven supper on a cold winter evening when a warm and cozy kitchen is an added benefit.

SCOTCH EGGS

- 1 pound of ground beef
- 1/2 pound of spicy sausage
- 1 cup old fashioned raw oats
- 1/2 cup Brooks catsup
- 1 cup onion, diced very fine
- 1/2 cup of ground dill pickle
- 1 raw egg, beaten
- 1 tablespoon Tabasco sauce (to taste)
- 1 tablespoon powdered sage
- 1 teaspoon Colman's dry mustard powder
- salt and fresh ground pepper to taste
- 6 hard boiled eggs, carefully peeled

Using your hands make a moist meatloaf mixture out of everything but boiled eggs. Pat it out on a cookie sheet in a large flat square and divide in six equal portions. Place a peeled, hard boiled egg on each portion and carefully form a generous meatball around the egg, molding it gently with your hands so no portion of the egg peeps out. Place eggballs about an inch apart side by side in a glass baking dish and bake at 350 degrees for 30 minutes. Drain excess fat and let cool a few minutes in pan. Cut each egg ball open and lay each out face up. Sprinkle with shredded cheese and set back in oven to melt a bit. Serves 8 to 10 people.

SERVE WITH THE FOLLOWING SAUCE:

- 2 tablespoons butter
- 2 tablespoons flour
- 1/2 cup chicken broth
- 1/2 cup sliced mushrooms
- Melt butter, stir flour in until it foams, stir broth in slowly until smooth and creamy. Stir in mushrooms and heat through. Ladle over eggs at table when served.
- Often served with a casserole of baked butternut or acorn squash.

Maxine Aileen Sebelius

Sept. 5, 1919-Jan. 20, 2005

Maxine Aileen Sebelius, 85, Alma, died Thursday at the Andbe Home.

She was born Sept. 5, 1919, in Alma, the daughter of Dr. Carl and Minnie (Peak) Sebelius.

She graduated from Alma Rural High School. She received a bachelor's degree from Ft. Hays State University and a master's degree from the University of Kansas. She also did graduate work at Washburn University and the University of Utah. Miss Sebelius taught Social Science in Upland, Neb., and Willis, before returning to Alma. She spent 43 years in the Alma school system, teaching social science and music, and she also served as high school principal, counselor, Kayette and Student Council Sponsor. She was inducted into the Kansas Teacher's Hall of Fame in 1981 and the Kansas State High School Activities Association Hall of Fame in 1987.

She served as the Associate Director of the Kayette Leadership Camp for 28 years and was a Kayette sponsor for 36 years. She had also been the State President

and Treasurer for Delta Kappa Gamma. Following her retirement, she also served on the Board of Education.

Miss Sebelius was a member of the American Legion Auxiliary, Order of Eastern Star, Pi Gamma Mu, and Phi Kappa Phi. She was a member of the Alma United Methodist Church and served as a pianist for 55 years and an organist for 38 years.

She was preceded in death by her parents and four brothers, Floyd, Carl, Vaughn, and Keith.

Survivors include: one sister, Lavora Colbert, Spokane Valley, Wash.

Funeral services were held today at the Alma United Methodist Church with Kathy Aeillo and the Rev. Nanette Roberts officiating. Burial was in the Mt. Hope Cemetery.

Memorials have been established to the Alma United Methodist Church and the Maxine Sebelius Scholarship Fund at Northern Valley Schools. Contributions may be sent to Enfield Funeral Home, 215 W. Main, Norton, Kan. 67654.

Winter conference planned for February 3

The Cover Your Acres Winter Conference is right around the corner.

Last year, close to 300 farmers attended and were glad they did. This year, expectations are just as high.

The conference, to be held from 8 a.m. to 8 p.m. Thursday, Feb. 3, at The Gateway in Oberlin, has been developed to provide information on the latest technology, methods, and conservation practices to improve crop production on the High Plains.

Twenty-three sessions will be offered by university and industry personnel, including discussion of guidance systems, spray application technology, soybean rust management, management of nitrogen and phosphorus fertilizer in no-till systems, corn versus grain sorghum production, dryland strip-till, drilled versus planted grain sorghum and soybeans, and dryland soybean production, among many others.

This conference is a place where farmers across northwest Kansas can come together and discuss cropping practices with not only

About ag

Brian Olson, K-State agronomist



university and industry experts, but also with their fellow farmers. Farmers can exchange information on what is working in their operations.

Farmers can stay the whole day or attend part of the sessions. I know many will be unable to stay all day because of chores at home, but plan on coming in for part of the day.

I know it will be worth your time.

In addition to the sessions, farmers will be able to view the latest technology offered by over 25 ag retailers inside the exhibit hall at The Gateway. They also can plan on being well fed.

There will be rolls in the morning, a good lunch at noon, cookies in the afternoon, and heavy hors d'oeuvres in the evening during the bull session. Proceedings of all

the university sessions will also be available.

All in all, there will be a lot going on at The Gateway. To register, send your name, address, and telephone number along with a check (made payable to K-State) to the Northwest Area Extension Office, Attn: Brian Olson, Box 786, Colby, Kan., 67701. The registration is only \$8 if it is post-marked by Jan. 27. Otherwise, reg-

istration will be \$25 at the door.

A registration form that has a complete schedule for the conference can be downloaded from the web site: www.oznet.ksu.edu/agronomy-block2/, or visit your local county extension office to pick up a copy.

Brian Olson is Kansas State University extension agronomist for Decatur, Gove, Norton, Sheridan, and Trego counties.

JENNINGS NEWS

By LOUISE CRESSLER

John Tacha, Lawrence spent several days visiting his mother, Mildred Tacha.

Herschel and Jody Betts were supper guests of Kay and Doyle Brown Jan. 14.

Sunday guests of Lawrence and Lila Jennings were Delores and James Jennings; Nadean Stoney and Brett Jennings, Oberlin.

Weekend guests of Wayne and Louise Cressler were Gwen Anderson, Council Grove; Megan Faris and Jessica Lemmons, Manhattan.

Martin and Darlene LaRue visited their son Troy and wife Anne in Fulton, Mo.

Sunday visitors at the home of

Stan and Ramona Shaw were Danny and Cindy Black, Logan and Bowen of Colby. Bowen brought his first place awards that he won in the Hoxie and Ellis kids wrestling tournaments.

Thursday dinner guests at the home of Mark and Shelley Shaw, Ethan and Erin of rural Logan to honor Erin on her fifth birthday were Stan and Ramona Shaw, Jim and Wilma Mader, Jennings and Bernita Gawith, Stockton.

The annual meeting of the Heritage Associates will be held Feb. 3 at 2 p.m. at the museum. The annual report will be given and election of officers held.

Sunflower Senior Citizens pot-luck supper will be Feb. 8. Bring \$3 Bingo prize.

Electric company helps after ice storm

Prairie Land Electric sent 14 linemen, two digger trucks and five bucket trucks to Ninnescah Electric in Pratt to rebuild downed power lines and to restore service after a major ice storm hit that area.

On Jan. 5, the first crew of Shawn Miller, Norman Kats, Lonnie Kellerman and Gary Beikman from Norton left for Pratt. Leroy Hays and Rick Dusing from Phillipsburg and Greg Cooper and Marshall Hesse from the Bird City area joined them.

On Jan. 7 Dave Tiemeyer and Ryan Culwell from Bird City, Jeff Hardie and Jason Glendening from Hill City/Stockton, Spencer Ketterl from Oberlin and Eric Hartwell from Norton were sent to Pratt.

The crews worked 16-hour days rebuilding line and getting electric

service restored for Ninnescah customers. When the Prairie Land crews returned home Jan. 11, every residential consumer had electricity.

Carla Bickel, general manager of Ninnescah Electric wrote, "It was a very welcome sight to see all of your guys and trucks pull into our yard. We knew then that we had a chance to get a handle on all of our outages."

MARKETS

At close of business Jan. 24

Wheat	\$3.09
White Wheat	\$3.07
Milo	\$2.74
Corn	\$1.72
Soybeans	\$4.68

READERS

Rebecca Vollertsen, Oberlin, was recently named to the All A's honor roll for the fall semester at Pittsburg State University. She is a senior majoring in Vocational/Technical Education.

— **Steak and seafood night, Thursday 6-9 p.m. American Legion. Members and guests.** 1/25

Jeana Swisher, Norton, a student at the Nebraska College of Technical Agriculture in Curtis, Neb., has been recognized for her academic performance last semester by being placed on the Dean's Honor Roll. Jeana is the daughter of David and Sheila Swisher, Norton.

Jean White, Norton, has been named as the newest Youthville Ambassador. She will serve as an ambassador for the Norton First

United Methodist Church and educate the community about Youthville. She will promote Youthville projects and update the church about the organization's news and activities.

Remember Your Sweetheart on Valentine's Day

Sat., Jan. 29 10 a.m. to 4 p.m.

AVON OPEN HOUSE

Norton Library Community Room

Many items to choose from

The City/County Airport Board

will be accepting bids for insurance coverage for 2005-2006 insurance period

Copies of the current policies may be picked up at the County Clerk's Office

All bids must be returned to the Clerk's Office by March 1

SOUP SUPPER

at the Norton Senior Center

5-8 p.m. — Sat., January 29

Soup, Sandwiches and Desserts

FREE WILL OFFERING

NORTON ANIMAL HEALTH CENTER

NEW NAME — NEW OWNERS

Drs. Aaron and Sarah White have purchased Countryside Veterinary Clinic of Norton.

Our new name is

Norton Animal Health Center, Ltd.

WE STILL OFFER:

- 24 hour emergency care
- Full health care facility
- Herd health management
- Preventative health care for large and small animals
- Grooming by Maritta VanPelt

The Norton Animal Health Center, Ltd. is newly equipped with up-to-date in-house and portable radiology, ultrasound, equine and small animal dentistry. We pledge to continue our high standard of care with compassionate, courteous and professional service with high ethical and moral standards.

Norton Animal Health Center, Ltd.

Aaron R. White, DVM 801 W. Holme
Sarah Ketterl White, DVM Norton, KS 67654
785-877-2411 Fax: 785-874-4976

BAKED POTATO BAR

Norton vs. Smith Center Basketball Game

Tuesday, February 1

5:00-8:00 p.m.

Smith Center High School Commons Area

SERVING HOT BAKED POTATO WITH YOUR CHOICE OF TOPPING, PIE AND DRINK

FUND RAISER FOR THE POST PROM PARTY