

# OBITUARY

## Neva Page Campbell

Jan. 28, 1914 - April 3, 2005

Neva Page Campbell, 91, Oberlin, died Sunday at the Decatur County Hospital.

Mrs. Campbell was born Jan. 28, 1914, in Danbury, Neb., the daughter of Irvan and Bernice (Parker) Brown.

As a child she lived in Danbury, Hudson, Colo., and the Lyle community. She graduated from Decatur Community High School in 1931.

On June 4, 1933, she married P.W. "Bus" Page in Norton. Following his death she married Roy Campbell on Aug. 4, 1983, in Carson City, Nev.

She had been a hairdresser and a member of the United Church of Oberlin, the Alpha Kappa Club and the Order of Eastern Star.

She was preceded in death by both her husbands and two brothers, Dean Brown and Leslie T. Brown.

She is survived by a daughter, Mary Ann and Gary Erickson, Oberlin; two step-sons, Dennis and Betty Campbell, Tucson, Ariz., and Jack and Gretta Campbell, Lake Tahoe, Nev.; a sister, June Saum, Oberlin; a sister-in-law, Anne Brown, Indianola, Neb.; two granddaughters; and four great-grandchildren.

Visitation will be from 8 a.m. to 8 p.m., today at Pauls Funeral Home, Oberlin and from 8 a.m. until 10 a.m. Wednesday.

The funeral service will be at 10 a.m. Wednesday at the funeral home with Pastor Keith Reuther officiating. Burial will be in the Oberlin Cemetery.

A memorial fund has been established to the Decatur County Good Samaritan Center. Contributions may be sent to Pauls Funeral Home, 121 N. Penn, Oberlin, Kan. 67749.



Rodney Job, Norton, holds his daughter, Helena June, left, and his grandson, Gabriel, right. All three have the distinction of being New Year's babies from their home towns. — Telegram photo by Carolyn Plotts

# DEATH NOTICE

## Marjorie Casida

March 5, 1941 - April 1, 2005

Marjorie Casida, Veteran, Wyo., sister-in-law of Kay Draper, Norton, died Friday at her home.

She is survived by her husband Paul E. Casida, Veteran; a son, Mark and Fiona Casida, Akron, Ohio; a daughter, Marjorie and

Bob Butler, Little Rock, Calif.; and five grandchildren.

Funeral services will be held at a later date.

Condolences may be sent to Mr. Casida at Box 105, Second and Buffalo, Veteran, Wyo. 82343.

# READERS

— **Steak and seafood night, Thursday and Saturday, 6-9 p.m. American Legion. Members and guests.** 4/5

Tonya Smith is the new Rural Telephone safety coordinator in Lenora. Starting the position March 14, she plans and coordinates company safety activities and training and ensures all facilities comply with safety require-

ments. Ms. Smith attended Fort Hays State University and lives in Hays with her two children.

Josh Schilowsky began working for Rural Telephone as an engineering technician in Kensington on Feb. 28. He attended Northwest Kansas Technical College and lives in Phillipsburg.

# CORRECTION

It was reported in the April 1 edition of *The Norton Telegram* that the North Dividers Family and Community Education Unit would be caring for the circle of flowers at the Norton Cemetery. It should have said the 20th Century Study Club offered to take over the care of the flowers at the cemetery. It was a reporter's 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.

# HONOR ROLL

The dean's honor roll from Fort Hays State University includes many Norton-area students.

Local students that maintained a minimum grade point average of 3.60 for the semester are: Eric Vahling and Lori Vahling, Dresden; Colleen Wagoner, Jennings; Megan Rhodes, Norcatour; Alicia Tubbs, Cathryn Horn, Joshua Copper, Megan

Hawks and Regan Fessenden, Alma; Ian Conkey, Edmond; Maggie Ellis, Lenora; Caci Schurz, Joseph Jackson, Kayla Schwenn and Rhea Kemper, Logan; Jana Laurin-Hammond, Long Island; and Amy Myers, Courtney Fredde, Elise Engelbert, Kayla Juenemann, Robert Readle, Stacey Roth, Tara Ward and William Burns, Norton.

# BIRTH

## Dakota Compaan

Mark and Tracy Compaan are the parents of a son, Dakota Kenneth, born at Songehon Clinic in Taejon, South Korea on March 1. He weighed 6 pounds 9.6 ounces and was 22.83 inches long. Grandparents are Bertie-Leigh

Compaan, Norton, and the late Kenneth Compaan and Bruce and Shelly West, Spring Hill.

# Cook's secret is rhubarb

Rejoicing is in order at our house for it is time once again for the big three of spring treats — asparagus, strawberries and rhubarb.

Of course it's still a little early for asparagus from the garden but the markets have had a good selection at pretty reasonable prices.

Strawberries, too, have been priced well and were probably served at many Easter dinners this year.

Rhubarb, however, is almost ready to cut, free and fresh, the first of the gifts of the garden.

"Pie plant" is what my Grandpa Cafferty called rhubarb and it is true it makes delicious pies. There are a dozen variations of rhubarb pie in some of my older cook-books.

My mother-in-law makes a rhubarb-custard concoction that is

## Cook's Corner

Liza Deines



enough to make me slide clear off my diet; there are traditional two-crust pies that combine rhubarb with mulberries, strawberries or cherries; and one with an enticing crunchy crumb crust replacing the top pastry layer.

Many of us these days either have no time to bake a pie or really shouldn't eat that delectable delight very often. Here, then are two alternatives that are a little quicker and a little lower in sugar but still deliver the unmistakable sweet/sour flavor that makes rhubarb such an enduring favorite.

### GLENNA'S RHUBARB COBBLER (from a sister-in-law)

- |                        |                          |
|------------------------|--------------------------|
| 4 cups chopped rhubarb | 1 teaspoon baking powder |
| 1/2 cup of sugar       | Pinch of salt            |
| 3 tablespoons butter   | 1 tablespoon cornstarch  |
| 1/2 cup milk           | 1 more cup sugar         |
| 1 cup flour            | 1 cup boiling water      |

Put rhubarb sprinkled with the first half cup of sugar into a 9-inch-by-9-inch pan. Mix the butter, milk, flour, baking powder and salt into a heavy batter, spread in the pan. Mix the cornstarch with the additional cup of sugar and sprinkle over batter. Pour the cup of boiling water carefully over all. Bake at 350 degrees for 60 minutes. Makes a glazed crust over the rhubarb filling and is wonderful served warm with ice cream.

### TEDDI'S PRETTY PINK PARFAITS (from a Canadian friend)

- |                                |
|--------------------------------|
| 2 1/2 cups thin sliced rhubarb |
| 1/2 cup water                  |
| 1 cup brown sugar              |
| 1 small box strawberry gelatin |
| 3 egg whites                   |
| 1/3 cup white sugar            |

Combine rhubarb, water, brown sugar and cook over medium heat until tender. Remove from heat, cool a bit and stir in gelatin powder. Set to chill until slightly thickened but not set.

Meanwhile, beat the egg whites and the white sugar into a meringue that stands in peaks. Now beat the thickened rhubarb mixture until almost smooth. Fold meringue in gently. Heap into parfait glasses and chill. Serve topped with a cap of whipped cream and a sprig of fresh mint or a curl of dark chocolate. Makes four parfaits.

# Family is full of new year's babies

It must run in the family.

When Rodney Job, Norton, was born in 1969, he was the first baby born in that year in Hastings, Neb.

Last year, on Jan. 2, his grandson, Gabriel Melton-Strong, was the first baby born in the new year in Austin, Minn.

Four days later, Mr. Job and his wife Marla had a daughter Helena June Job, who was the first baby

born in Norton in 2004.

The Job household was wall-to-wall babies and toys over the Easter weekend when Gabriel, along with his parents Edward Strong and Nicole Melton, Austin, came for the holiday.

Other family members include Helena June's sister, Jessica, 13, and brother, Mark Strong, 18.

# Elementary school team places third in state

Eisenhower Elementary's sixth grade Knowledge Master Open academic team placed third in the state with a score of 711 points.

The team correctly answered 98 percent of the questions, which

was the highest in the state. Scoring was based, not only on correct answers, but also on the amount of time used. Teacher Nancy Sebelius is the team sponsor.

# Artists will display talents at weekend show

The High Plains Artfest will be held at The Gateway from 9 a.m. to 3 p.m. on Saturday and from 10 a.m. to 3 p.m. on Sunday. It is open to the public.

Participating artists will come from the tri-plains area of Northwest Kansas, Southwest Nebraska and Northeast Colorado, and will include both professional artists and high school students. Some art will be available for purchase.

Judge for the show will be Brenda Meder, director of the Hays Arts Center.

Categories include: watercolor, acrylic, oils, pastels, sculpture, hand-made ceramics, photogra-

phy and other two-dimension art (drawings, graphics, mixed media and computer generated).

About \$2,250 in cash will be awarded, in addition to ribbons for first and second place, juror's merit awards, people's choice award and best of show. People's choice award will be selected by patrons and artists during a private showing Friday evening.

There is no admission charge. For details, call Connie (785) 475-2901 or Mary (785) 475-3329.

# HANSEN MUSEUM

Spring seems to be "just around the block", as my granddaughter would say and what a better time for Cindy Brader to display her picket fence furniture and painted tins.

With everyone catching spring fever and beginning to enjoy more hours in the yard, why not dress it up with Ms. Brader's outdoor country furniture and garden accessories. She is a crafter from Glenvil, Neb., and is the "Artist of the Month" for April.

On exhibit now through Sunday are the works of area high school students from Wheatland, Phillipsburg, Norton, Palco, Hill City, Logan, Smith Center and Plainville.

There are upwards of 300 art items in various mediums from

silver crafting and pottery to paper mache' and computer graphics. This display of talent and imagination is not only due to the students themselves but also to the guidance and instruction of their teachers.

This is the 28th year the Hansen Museum has spotlighted area art students.

We hope you have an opportunity to share in the triumphs of our area youth.


# MARKETS

At close of business April 4

Wheat .....	\$2.88
Milo .....	\$2.78
Corn .....	\$1.82

# I'm Not Deaf! I Just Can't Understand Some Words

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## Prom & Bridal Show

ONE DAY ONLY SAVING EXTRAVAGANZA  
"SAVE \$100's" ON GOWNS

**Sat., April 9th**  
10:00 - 12 noon ~ Prom Show  
1:00 - 3:00 p.m. ~ Bridal Show

Southwind Plaza  
Kansas Country Store - Colby, KS

**\$3.00 entrance fee w/ coupon**  
**\$5.00 no coupon**  
\*Lunch is free of charge w/ ticket purchase-proof!

\* Cash & Carry \* Discounts All Day  
\* Drawings & Giveaways

**KENE IOI** Sponsors include: Allysa Crum, His Shop, Fotogirl Photography, Party House, Dillons, Famous Footwear, Outwest, CJ's Boutique, ERA Real Estate, Zejda Taekwondo, Donegan Jewelry, Colby/Thomas County Chamber of Commerce and Visitor's Center




The Family of **Lucille Stackhouse**

Would like to invite Lucille's friends and relatives to her 90th Birthday Party on April 9 from 2 to 4 p.m. at Whispering Pines in Norton, KS. If you can't attend please send her a birthday greeting at 113 Whispering Pines, Norton, KS 67654

We're Doing It Again!

## PIE SALE

THURSDAY, APRIL 7

9:30 A.M. - ????

Located in the Senior Citizen Center, Norton  
\$1.25 Per Serving  
FREE COFFEE

SPONSORED BY  
Mid-Century Federated Club