

OBITUARY

L. LeWayne Conard

Jan. 28, 1937 - April 13, 2005

Lawrence LeWayne Conard, 68, formerly of Norton, died Wednesday in Yuma, Ariz.

The son of L.H. and Frieda (Inman) Conard, he was born Jan. 28, 1937, in Norton.

On June 12, 1955, he married Marcia Ford.

He worked for Bevier Electric in Norton where he was known as "Curly." In 1967, he moved to Goodland to teach at the vocational-technical school in the electrical department.

In 1977, he and his wife moved to Yuma. For the next 20 years he worked as an electrician for a large high school district. Following retirement in 1997, he enjoyed fishing, traveling in their motor home, visiting family and playing shuffleboard.

He was preceded in death by his

parents, a sister, Karen Jakubowski, an uncle, Lewis and wife, Bernice Inman and two nephews, Mertain Conard and Corky Conard, Jr.

Survivors include his wife, Marcia, Yuma; a son, Lawrence and Patti Conard, Michigan; a daughter, Carmen and Ralph Martin, Ness City; a brother, Corky, Sr. and Wava Conard, Norton; a brother-in-law, Don Jakubowski, Phoenix, Ariz.; seven grandchildren; and one great-grandson.

A memorial service will be held at 1:30 p.m., Friday at Enfield Funeral home. Inurnment will be in the Norton Cemetery.

Memorial contributions are suggested to the Heart Fund in care of the funeral home at 215 W. Main, Norton, Kan. 67654.



S. Freudenburg and C. Dial

Couple will wed April 30

Crystal Dawn Dial, daughter of Rodney and Marilyn Dial, Norton, and Shawn August Freudenburg, son of Myron and Judy Freudenburg, Norfolk, Neb., are planning to be married.

Grandparents of the bride are Richard and Agnes Rodenbaugh, Norton. The groom's grandparents are Phyllis Grimm, Battle Creek, Neb., and Violet Droscher, Norfolk.

Miss Dial graduated from Norton Community High School in 2002. She graduated from Joseph's College of Beauty in 2003. She is employed by Kendall Medical Service, Norfolk.

Mr. Freudenburg is a 1996 graduate of Norfolk Public High School. He also graduated from Northeast Community College. He, too, is employed by Kendall Medical Service.

The couple, both of Norfolk, have set April 30 for their wedding. They will be married at Christ Lutheran Church, Norfolk.

They went like hot potatoes

Norton CARES had a sell-out crowd at its baked potato bar fund raiser Saturday night at the Norton Senior Center. Proceeds went to help compensate volunteers who take people to out-of-town appointments.

Ms. Pabian was very pleased with the community support. She said, "We served approximately 150 people and raised about \$800. But when we do it again, I promise we won't run out of potatoes."

his family, wife, Kay and their two children, will be relocating to Hays.

— **Steak and seafood night, Thursday and Saturday 6-9 p.m. American Legion. Members and guests. 4/19**

READERS

As of March 21, Brent Ballard is the Nex-Tech Wireless General Manager in Hays. Mr. Ballard earned a bachelor's degree in business administration from Midwestern State University and has more than a decade of experience with start-up companies. He and

Well-known quilter will make appearance

The Heritage Quilt Club is bringing well-known quilter Peg Pennell, Omaha, to Norton for a trunk show and lecture at 7:30 p.m. Friday at the 4-H Building.

Ms. Pennell will discuss using color in quilts. She speaks on getting over the fear of colors and covers the mystery of "darks" and "lights".

She began quilting in 1974, when she saw a double wedding ring quilt in Family Circle magazine. She has been making her own clothes since junior high and the idea of using scraps was appealing.

In 1981, she joined the Omaha Quilters Guild and is now active in two local guilds as well as being a charter member of the Nebraska State Quilt Guild.

She has won over 125 ribbons for her quilting and received many first place ribbons for her original designs. She began teaching quilting in 1992. She enjoys many types of quilting, but specializes in machine techniques.

Anyone interested in quilts and quilting is invited to attend. Refreshments will be served. Admission is \$2.

MARKETS

At close of business April 18

Wheat	\$2.80
Milo	\$2.72
Corn	\$1.77

Mr. and Mrs. Tom VanDiest

are celebrating their 50th wedding anniversary with a reception from 2-4 p.m., Sunday, April 24, at the Prairie View Community Center. The couple were married Feb. 12, 1955, at the Prairie View Reformed Church. Hosts for the afternoon will be their children and grandchildren, Mike and Diane VanDiest and Vanessa and Luke; Zac and Trisha VanDiest; and Krista VanDiest.

Mr. and Mrs. VanDiest Request No Gifts



Bill and Gail Brooks

Clayton couple wed 40 years

Bill and Gail Brooks, Clayton, celebrated their 40th wedding anniversary Monday. They were married April 18, 1965, at the Lenora Congregational Church.

For a short time, they lived at Johnson, but for most of their married life, they have lived at Clayton.

Their parents are Weldon and Merrice Brooks, Clayton, and the late Albert and Opal Georgeson, Lenora.

There will be a family celebration later this month hosted by their children Steve and Patti Brooks, Johnson; Bart and Cheri Brooks, Clayton; and Sammye and Todd Stricklen, Oskaloosa.

Weddings, funerals, engagements, and births. You'll find it all in...

THE NORTON TELEGRAM

Asparagus is ranked at top of cook's food choices

Asparagus has always been one of nature's prime achievements in this cook's humble opinion.

Over the years we were blessed by moving into rentals where an established asparagus bed existed when we arrived. All I had to do was cut and cook.

When LeRoy started his big garden on Washington Street, however, we learned that getting an asparagus bed up and growing was quite an undertaking. Preparing the trench required cleaning out a friend's barn for a good supply of fertilizer plus a lot of digging and grubbing and salt water.

Asparagus beds are the ideal vegetable for a damp and slightly shaded area and they need salt water to really thrive. Years ago, when we used to make homemade ice cream in a crank freezer, the salty water residue was routinely

Cook's Corner Liza Deines



dumped on the asparagus plants which grew in abundance out by the horse tank.

Mama taught me to lightly steam asparagus spears in the least amount of water possible and serve with lemon butter.

David taught me to roll spears in olive oil and cook them on the grill with steak.

Ann and I make creamy asparagus soup out of the bits and pieces, even down to peeling, boiling and sieving the tough stem ends.

Do you get the idea we don't waste a bit? You are so right. Even

when the stalks are past their prime, I have a scalloped asparagus casserole that makes them taste as good as the spring spears.

Several requests have arrived for a good and different asparagus recipe after it was mentioned a couple of weeks ago. Here is an idea I used at Easter dinner that seemed to please my guests. It can be used to stretch a small amount of several veggies to feed a group and it's really a pretty dish, too.

AUCTION ACTION: Wow! Toys at a recent auction were bringing \$100 to \$2,400. Top seller was a tin windup "Daredevil" on a motorcycle dated 1881. A jointed wooden Popeye also went high and a molded rubber Auburn toy car. Better clean the toy box.

Spring Vegetable Medley

1 small zucchini squash	4 tablespoons butter
1 cup fresh snow peas	2 tablespoons soy sauce
10 button mushrooms	2 tablespoons lemon juice
1 pound fresh asparagus spears	

Prepare vegetables by slicing carrots and squash into thin disks, wash snow peas, slice mushrooms vertically, snap off tough ends of asparagus, leaving spears and tips intact. Put all except mushrooms to crisp in ice water for half an hour, then drain very well on a fabric tea towel.

In an electric skillet, melt butter and soy sauce together at medium temperature. Put carrot disks in first and cook a few minutes until they can be easily pierced with a knife tip. Add the mushrooms, next add the snow peas, then the squash, cooking only a very few minutes with each addition. Bring skillet up to high heat, add the lemon

juice and a couple of tablespoons of boiling water. Lay the asparagus spears on top of the other vegetables, put lid on skillet tightly and turn off heat. Allow to set no longer than five minutes before serving.

This dish needs to be done at the last minute and served while the vegetables are all still tender crisp. Toss together with tongs and if necessary add a bit more butter over the top just before serving directly from the skillet. Works great as a buffet dish. And save the leftovers for soup (if there are any!).

Boy Scout earned top honor

Brett Hogan, 18, a senior at Glenbrook North High School, Northbrook, Ill., and a member of Boy Scout Troop No. 67, was honored in a special Eagle ceremony at Village Presbyterian Church in Northbrook on April 10.



Brett Hogan

Brett wanted to make a difference in the lives of people fighting cancer as his mother and both his grandmothers are cancer survivors. For his Eagle Scout project, he chose to recruit, train and coordinate more than 100 volunteers to set up and take down more than 1,000 tents for the volunteer walkers in the Avon Walk for Breast Cancer fund-raiser.

His other activities include the swimming team, cross-country

and track teams. He is a peer group leader and is in the school choir. He sings with the Bass-ics, a boys' a cappella singing group.

His parents are Mr. and Mrs. Lauren Hogan, Northbrook. Grandparents are Mr. and Mrs. Wilmer Hogan, Prairie View.

What Was In Grandma's Attic??

We Invite You To Join Us At Whispering Pines For Our Monthly Coffee at 2:45 p.m. on Wednesday, April 27

Remember Your Dress Hats? We Are Having A Fashion Show!
Come And Enjoy Fellowship, Coffee and Cookies

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The Points of Light Foundation Sponsors

National Volunteer Week April 17-23

To thank one of America's most valuable assets:

OUR VOLUNTEERS

And to call attention to all that volunteers do to improve our communities.

"Inspire By Example" (this year's theme)

Truly reflects the power volunteers have to inspire the people they help, and to inspire others to serve!

Hospice Services, Inc.

honors the dedicated volunteers who help hospice bring compassionate, quality care to those coping with life-limiting illness

Join us as we thank these Hospice Volunteers...

Board of Directors

Advisory Board Members

Those who help with special projects

Volunteers who help with office tasks

Volunteers who bring comfort to those we serve!

THE NORTON TELEGRAM

and the Norton Chamber of Commerce welcome

"Keys and Locks"

to the business community

"Keys and Locks" is located at 203 S. State, Norton. Owner of the new business is Don King from Almena. His son Zach also plans to help with the business. They can open locked cars, install lock assemblies and dead bolts, work on buildings, doors and windows. Their phone is 785-874-4449 or toll free 888-874-4449.