

OBITUARIES

John C. Browne

Oct. 8, 1928 - May 20, 2005

John C. Browne, 76, Clay Center, a 1946 graduate of Norton Community High School, died Friday at Clay County Medical Center.

Mr. Browne was born Oct. 8, 1928, in Norton, the son of David L. and Helen (Correll) Browne.

After high school graduation he attended Notre Dame in Indiana where he earned a degree in mechanical engineering in 1951.

He married Ruth Hickert April 15, 1952. They moved to Clay Center in 1954 and owned and operated Browne's Department Store. He also owned department stores in Manhattan, Marysville, Hays and Norton. He retired in 1995.

Mr. Browne was a member of the Sts. Peter and Paul Catholic Church; Knights of Columbus; University of Notre Dame Alumni Association; Charter member of the Clay Center Housing Authority; Past Trustee of Marymount College, Salina; Clay County Hospital Foundation; Clay County Arts Council; and the Rotary Club.

He was preceded in death by his parents and a daughter, Theresa, in 1977.

Survivors include his wife, Ruth Browne of the home; four sons, Michael and Susan Browne, Lincoln, Neb., Charlie and Anne Browne, Manhattan; James and Terri Browne, Collierville, Tenn., and Daniel and Monica Browne, Lenexa; a daughter, Mary and Michael Reidy, Cambridge, Mass.; a brother, David and Norma Browne, Norton; a sister, Ann and Rex Davis, Norton; and 14 grandchildren.

A funeral Mass was held today at the church in Clay Center with the Rev. Merlin Kieffer and the Rev. Loren Werth officiating. Burial was in the Greenwood Cemetery, Clay Center.

Memorials have been established to Meadowlark Hospice or the church's cemetery fund. Contributions may be sent in care of Neill-Schwensen-Rook Funeral Home, 918 7th St., Clay Center, Kan. 67432.



J. Fisher and M. Gebhard

Wedding set for June 18

Jillian Fisher, Arapahoe, and Marvin Gebhard, Healy, are engaged to be married.

Miss Fisher is the daughter of Dan and Donna Fisher, Arapahoe. Mr. Gebhard is the son of Drake and Karen Gebhard, Long Island.

The bride-elect graduated from Arapahoe High School and is attending Fort Hays State University, studying elementary education.

The prospective bridegroom graduated from Northern Valley High School. He graduated from Fort Hays State University with a degree in secondary education and social science and works in the Healy public schools.

The couple has set June 18 for their wedding at the First United Methodist Church in Arapahoe.

BIRTH

Grace Colip

Drs. Michael and Nanette Colip, Sterling, Colo., are the parents of a daughter, Grace Ruiz, born May 5.

She weighed 5 pounds 13 ounces. The Colips also have a son, Parker, 3 1/2.

Grandparents are Drs. Albert and Natividad Cabrera, Loveland, Colo., and Dr. and Mrs. Merlyn Colip, Norton.

CORRECTION

In the May 20 edition of *The Norton Telegram*, a story on the Norton County Emergency Medical Service's open house incorrectly listed Howard Schemper as John Schemper. Mr. Schemper received a plaque of appreciation for his 25 years of service.

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.

MARKETS

At close of business May 23

Wheat	\$3.17
Milo	\$3.04
Corn	\$1.97

Norman, Okla., and the grandson of Nan Cook, Norton.

READERS

American Family Insurance will be closed on Memorial Day, May 30.

Hollister Jones graduated Friday from the Northwest Kansas Technical College in Goodland with a degree in auto body repair. He is the son of Jerry and Deb Jones, Norton.

Steak and seafood night, Thursday and Saturday, 6-9 p.m. American Legion. Members and guests, 5/25

Jessica Duscher and Justin Shirk, 2005 graduates of Norton Community High School, have been awarded academic scholarships from Wichita State University.

Miss Duscher is the daughter of Joel and Lori Duscher. Mr. Shirk is the son of Dr. Lamont and Pam Shirk.

Army National Guard Pvt. Christopher J. Cook has graduated from basic combat training at Fort Knox, Ky. He is the son of Whitey T. Cook,

Favorite food makes friends around the world

An early and unexpected telephone call from South Africa last month gave rise to a whole crop of memories from 1983.

The Norton Rotary club was one of the larger and more active clubs in the district in those days and often hosted Group Study Exchange teams. Through that program we met and made lasting friendships with people from all over the world.

The first of those was a man from South Africa, who spent a week with us while the team was touring in surrounding towns.

The first thing I learned was South Africans love bread in any form. One day another Rotary wife and I were called upon to put together lunch for the six-man team plus a couple of Rotarians.

Cook's Corner Liza Deines



I thawed (and stretched) some frozen vegetable soup while Jean dashed to the grocery for cold cuts and cheese.

Fortunately I had a freezer full of bread so I thawed six loaves for the sake of variety. Imagine our surprise when the gentlemen rolled the cold cuts and cheese slices around pickles and ate them as finger food appetizers with the soup. Then they spread bread slices with an inch or two of mayonnaise and mustard and ate all six

loaves. "Best meal we've had since we got here," was their enthusiastic compliment. We were dumbfounded that our hurry-up, slap-it-together lunch was such a hit in such an unexpected fashion.

Our houseguest told me how he and his "Dear Elizabeth" always shared rusks and coffee for their midmorning snack. Now in their 80s, retired to a seaside resort, he tells me they continue to munch their rusks while they watch waves and sea birds from their balcony. Here is her recipe, which he shared with me those many years ago.

MYMAMASAIID: Yesterday is history, tomorrow is a mystery. Only today is ours so use it well.

DEAR ELIZABETH'S RUSKS

1 cake Fleischmann's yeast
1/2 cup of milk, scalded and cooled
2 tablespoons sugar
1/4 cup melted butter (not oleo)

2 eggs
2 and a half cups sifted flour
1/4 teaspoon salt

Dissolve yeast and sugar in the cooled milk. Add three-fourths cup flour and beat well. Cover and set aside in a warm place to rise for an hour. (Elizabeth did this step first thing in the morning and when breakfast was over, the foam was ready to work.)

Now add the melted butter and the beaten eggs and gradually add the flour and salt to make a nice dough. Knead, shape into two long rolls about one-inch thick and 15 inches long on a cookie sheet. Cover and allow to rise another hour or hour and a half. (Elizabeth said "While I red up the house.")

Bake 12 minutes at 375 degrees. Cool, then cut each loaf diagonally into half-inch slices. Place slices on a cookie sheet and toast at 350 degrees until brown and crisp. Store in an airtight covered tin so the rusks stay crunchy. Serve at room temperature, un buttered, no jam or spreads of any kind, with strong, hot coffee.

Better for our waistlines than doughnuts, I'm sure you'll agree.

Medical tech talks to local club

Ruth Schillig, assistant ambulance director for Norton County Emergency Medical Services, distributed "File of Life" cards to members of the Norton Lions Club on Tuesday.

Ms. Schillig encouraged everyone to write down medical information about themselves and then attach it to the front of their refrigerator.

She said this could save valuable time if emergency medical attention is needed and the patient isn't able to talk.

She suggested the files be done in pencil so changes and updates could be made.

The Norton Emergency Medical Services has acquired a new piece of equipment, she said.

It is an automatic external defibrillator used to "shock" patients who register no heartbeat. Two of Ms. Schillig's assistants demonstrated how the unit works, explaining that it is very simple to

operate. In other business the Lions: • Agreed to become involved in the Norton Cemetery Beautification project.

• Learned more mulch is being delivered to the Elmwood Park playground.

• Heard that materials for the club's new signs have been ordered.

• Learned more about a "wheelchair swing" being considered for the Andbe Home.

• Were encouraged to distribute club calendars to customers as quickly as possible.

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