

OBITUARIES

Hardy Duane Berry

March 17, 1926 - July 7, 2005

Hardy Duane Berry, 79, formerly of the Lenora area, died in Raleigh, N.C., July 7 after a long struggle with lung disease.

He was born March 17, 1926, the eldest child of Newell H. and Fern (Georgeson) Berry on their farm near Lenora.

He joined the Navy as soon as he turned 18 and, just after the end of World War II, served in the Philippines in a chart depot.

After his discharge, he attended college and graduated from Kansas State University with degrees in history and government and in journalism.

On Jan. 27, 1950, he and Elizabeth Ann Thackeray were married in Manhattan.

He became the agricultural experimental station editor at the University of Maine in Orono in 1952, and the agricultural editor at the University of Connecticut, Storrs, in 1954.

In 1957 they moved to Montana, where he was the director of information for Montana State University in Bozeman.

In 1962, after a year with the Association for Higher Education in Washington, he became director of information services at

North Carolina State University, retiring there as an associate vice-chancellor in 1991.

Mr. Berry was interested in birds, gardening, geology, geography and construction.

In later years, he developed a strong interest in China. Dayang Chen lived with them when she arrived in the U.S. in 1988 and became almost like a daughter to them. She gave them a personal tour of China in 1990.

His survivors include two sons, Russell and Caroline Berry, Raleigh, and John and Denise Berry, Coppell, Texas; a daughter, Elizabeth and David Epperson, St. Charles, Mo.; two brothers, Delbert "Red" Berry and Joseph C. Berry, Norton; and seven grandchildren.

Mr. Berry did not want a funeral service, but there was a visitation for friends and family at Brown-Wynne Funeral Home, Raleigh, on Sunday.

In lieu of flowers, memorials may be made to the Triangle Radio Reading Service, 211 East Six Forks Road, Raleigh, N.C. 27609.

There will be a family commitment at Lenora at a later date.

Larry 'Pete' Strickland

Dec. 12, 1938 - July 7, 2005

Larry Dean "Pete" Strickland, 66, died at the Norton County Hospital on Thursday.

He was the son of Roy Ernest and Mildred Faye (Powers) Strickland, born Dec. 12, 1938, in Lenora.

He attended the Lenora schools.

On June 13, 1961, he and Carol Miller were married in Norton. They lived in Lenora and Burwell, Neb., before returning to Norton, where he worked at the Norton County Hospital for 25 years as the maintenance supervisor.

He was a veteran of the U.S. Air Force, serving three years in Europe in a second mobile squad, was a member of 2nd MOB alumni, the AACS alumni, and the Harmonson-Redd American Legion. He was a member of the Kansas Hospital Engineer Association and had served on the Norton City Council for two years.

He was preceded in death by his parents; two brothers, James Strickland and Roy "Skeet"

Strickland; four sisters, Valda, Lorraine, Joann and Gerry.

Survivors include his wife, Carol, of the home in Norton; a son, Jay and Shelley Strickland, Russell; a daughter, Sheri and Robert Melot, Palisade, Colo.; two step-children, Patty and Jim Kauten and Gilbert Courtain, Norton; three sisters, Marcelle Allen, Rogene Meeks, Norton and Janice Boucher, Hill City; and eight grandchildren.

Memorial services will be held at 10 a.m., Wednesday at Enfield Funeral Home with the Rev. Dennis Gilhousen officiating. Inurnment will be in the Norton Cemetery.

Memorials have been established to the Norton County Hospital, the Norton American Legion and the Norton Cemetery Beautification Committee.

Contributions may be sent to the funeral home at 215 W. Main, Norton, Kan. 67654.

BIRTH

Allison Hartzog

Allison Grace Hartzog was born to Stacy and Jocelyn Hartzog, Olathe, on May 15. She was born at Shawnee Mission Medical Center, Overland Park, weighing 6

pounds 6 ounces and measuring 18 inches long.

Her maternal grandparents are the Rev. Keith and Sharon Schadel, Healy. Paternal grandparents are Daryl and Marjorie Hartzog, Jennings.

Love is in the air as club plans July meeting

The Norton After-5 Club invites area women to attend the July dinner and meeting at 6:30 p.m., Thursday, July 21, at the Town and Country Kitchen.

The cost is \$7 per person for the dinner meeting with free baby-sitting available. For reservations and cancellations, call Joan Knoll 877-3042 by Tuesday, July 19.

"Love's Sweet Song" is the theme for the evening. "A Lover's Waltz" will be the special music. Mary Allen and Todd Toman from

Hill City are back — a duet featuring piano and violin.

The Norton After-5 Club welcomes Lyn Reeves, Atwood, as the speaker. Ms. Reeves will compare life to patching and piecing a quilt in "Love; Stitches For Life".

The Norton After-5 Club is non-denominational and open to all area women. Part of Stonecroft Ministries, After-5 Clubs are located throughout the U.S. and Canada

NORCATUR NEWS

Anne Morris tells us she really enjoys reading the flashbacks to the past from the *Norcatur Dispatch*.

Kay Smiley renewed her subscriptions so she can keep track of old friends and neighbors. She is looking forward to acquiring another granddaughter when her grandson, Richard, gets married in August.

Marilyn Wilson, daughter of Leonard and Evangeline Rountree of Commerce City, Colo., recently underwent a successful liver transplant at Georgetown University Hospital in Washington, D.C. Her husband, Lyle, is the grandson of the late Earl and Rosa McAllister.

Birthdays and anniversaries: Dickie Beachel, Rea and Dee Magers - July 9; Dorothy Breiner - July 10.

Fourth of July guests of Keith Anthony for a cookout were Mr. and Mrs. Gary Anthony, Chris Kuhlman, Windy and Jack Farr, Mr. and Mrs. Mory Iodrow and family, Mr. and Mrs. Don Ray and family, Mr. and Mrs. Charlie Taylor and Stan, Mr. and Mrs. Jerry Bishop and family, Valerie Faris, Lawrence Marshall, and Darwin Sagel. Don Ray entertained with fireworks after supper.

The Senior Citizens met in the educational building for playing cards on Friday, July 1, with 14 people present. Winners were Margaret Magers, Bob Strevey and Joyce Price. The next meeting will be Friday, July 15, at 7 p.m.

Visitors in the Gerald and Judy Jackson home the first weekend of July were daughter Charlotte Jackson, Ken Fisher, and grandson Shawn from Torrington, Wyo.; daughter Beverly and Andy Huerta, grandsons Tyler and Danny, and their only granddaughter, Micaela, from Aurora, Colo.; and nephew Scott Williams and his wife, Donnie, of Colby. Micaela was to stay with the

Jacksons for a couple of weeks, and they made lots of plans.

Pansy Price came home from the hospital Friday afternoon, July 1. Ruby Cook and daughter, Shana, and two little boys visited the Prices Sunday afternoon, July 3. Mr. and Mrs. Jim Gallentine stopped for a visit on the Fourth on their way home to Colorado. Daughter Marlene Wolf and son, Mathew, are staying with the Prices to help out while Pansy recuperates.

Momma Millie's Cafe has planned an After Harvest Luau celebration on Aug. 13. They will feature an all-you-can-eat bull fry, with karaoke and a dance to follow. Enjoy the fun at the D&M Service parking lot.

Mark and Debby Ward were visitors of their mother, Dorothy Ward, during the Fourth of July weekend.

READERS

— **Steak and seafood night, Thursday and Saturday 6-9 p.m. American Legion. members and guests.** 7/12

30th Anniversary
Dance for
Roy and Jean
Skrdlant
Saturday, July 16
beginning at 8 p.m.
Norton Eagles Club
Norton, Kansas
Members and Guests
Welcome

Chicken sure ain't what it used to be

Mama raised chickens when I was young so I learned many ways to prepare chicken over the years.

Home grown fryers tasted a lot better than the cage-raised poultry on the market today.

It was a shock when I became a housewife and had to purchase chicken at the grocery. LeRoy and I really missed the fresh taste that only comes from a chicken raised in your own yard on greenery, butchered and dressed in the morning and cooked up by evening.

Old hens were plump and much tastier, too, which made chicken and noodles as much a treat in fall and winter as fried chicken was in spring and summer. And I won't even go into the joy of the eggs from free range birds.

Of course what I don't miss is having to run out every morning and let the chickens out, run out and shoo the chickens out of the garden, run out and chase the cat away from the chickens, run out to toss the chickens table scraps, run out to hook a chicken when Mama wanted one to butcher, run out and shoo the chickens into the pen at

Cook's Corner

Liza Deines



dusk . . . well, you get the idea. No wonder I was slimmer then and could truly enjoy fried chicken guilt-free.

My Aunt Florence made the best pressed chicken with just a ground-up old hen, some green onion and a few hard boiled eggs all jelled in the hen's rich broth.

These days, however, chicken salad needs a few more "fixin's" to make it palatable. Here's a recipe enjoyed recently as part of a finger food buffet at a bridal shower.

Perhaps you'd like to try it for a cool treat on a hot day.

GARDENER'S TIP: Got a hot, dry area with crummy soil where nothing grows? Try nasturtiums — they love adversity and will bloom cheerily all summer under the worst of circumstances.

SMOKY CHICKEN SPREAD

- 2 large boneless, skinless chicken breasts
- 1 small sweet onion (vidalia if you can)
- 1 cup smoked almonds
- 1 cup whipped cream cheese
- 2 tablespoons real mayonnaise
- 1/4 cup creamy ranch dressing
- 3 tablespoons fresh lime juice
- 1 tablespoon jalapeno honey mustard
- Fresh ground black pepper to taste

Poach the chicken breasts in white wine or chicken broth with lemon juice and salt. Takes about 8 to 10 minutes per side depending on thickness. Cool while you grind the onion to shreds and juice in a food processor. Remove onion to mixing bowl. In same processor cup chop the smoked almonds but leave them slightly chunky. Remove to mixing bowl. Cut cooled chicken into chunks and chop in processor to a fine texture with no chunks. Remove to mixing bowl and combine with onion and almonds.

Blend in softened cream cheese. May take a bit of work with a wooden spoon. Then work in mayonnaise, ranch dressing and mustard, pepper and lime juice. If necessary add a bit more dressing to create the consistency you like. Check for flavor by tasting on a cracker (cook's benefit). Like it spicier? Add a bit more mustard. Will probably not need additional salt because the almonds provide enough. Refrigerate overnight to firm and let flavors blend.

Good in finger sandwiches, on crackers, in stuffed celery or served as a munchie dip.

Reunion of Holliday clan is held in Almena

Descendants of Comodore Decatur and Harriet Louisa (French) Holliday, gathered at the city hall in Almena June 25 for a family reunion.

The Hollidays homesteaded north of Long Island where they raised their children Carrie Bell, wife of Robert Douglass; Laura Leota, wife of Alfred Watkins; Arthur Decatur (Doc); Clyde David; Berta May; Cora Lola, wife of Henry Montonye; Bertha Louise, wife of Albert (Bert) Nash; Alda Arleta, wife of Jake Seegrist; and Hurcules Murphy.

Among those attending were five schoolteachers with a cumulative total of 166 years in the classroom.

At 91, Carrie Malcolm, Norton, daughter of Hurcules, was the oldest in attendance and the youngest was 4-month old Karson Gottschalk, Logan, great-great-grandson of Carrie Bell (Holliday) Douglass.

Attending were Margaret

(Malcolm) McElroy and Carol (Malcolm) Wertenberger and Mike Nash, Topeka; Don and Linda Malcolm, Thomas and Rhonda Malcolm, Gordon and Twila Nash Ingram, Glen and Marla (Van De Wege) Mulder, Almena; Elmo Nash, El Dorado; Wilma Nash, Alma, Neb.; Duane and Colleen (Nash) Hartman, Hastings, Neb.; Steve and Elaine Holliday and two grandchildren, Fairbury, Neb.; Robert and Norma Gramzow, Goodland; Arlis (Nash) Morgan, Teresa Alexa, Olivia Cornet, Big Falls, Mont.; Von and Donna Jo (Douglass) Simmonds, Ryan and Cindy (Douglass) Horner, Mathew Merklein and Sandy Powell, Phillipsburg; Debra Obermiller, Valentine, Neb.; Steve and Ellen Gibson, Lenora; Tanya and Karson Gottschalk, Logan; and Carrie Malcolm, Jim and Jean (Gramzow) Williams, and Don and Reta (Douglass) Griffin, Norton.

Colby's 10th Annual PICKIN' on the PLAINS

BLUEGRASS FESTIVAL
JULY 15, 16, & 17, 2005
 Thomas County Fairgrounds - Colby, KS
 2 Mi. N. of I-70, Exit 53 ~ Camping Available

WANTED: Teens & Under for the Bluegrass Youth Contest Sat. morning CASH PRIZES!

9 Bands + Cowboy Poetry! Programs begin Friday nite, 6:30 p.m.; Festival ends Sunday, 2:00 p.m. CT
 Enjoy the family atmosphere - camping, crafts, food vendors, horse-drawn wagon rides, children's activities, chess games.
 For information contact: Colby Convention & Visitors Bureau at 460-7643 or 1-800-611-8835
 Check our website: www.shorrock.com/colby

Admission:
 Weekend (3 day) Advance - \$20
 Gate, \$25 • Youth (12-16), \$10
 Friday only, gate.....\$15
 Sat. all shows, gate.....\$15
 Sat., 6-11 p.m., gate.....\$10
 Sunday, gate.....\$10
 Under 12, FREE with paying adult
 Tickets: 1-800-611-8835

BBQ Cookoff
 Sponsored by Great American Outdoor Trails Radio Show

Win a Turser Premier Guitar with Case!
 Furnished by Strings 'N Things Guitar Shop and **PASTTIMES**

HANSEN MUSEUM

By LEE FAVRE

"Whispers From the Walls" a work by Whitfield Lovell will be on display at the Dane G. Hansen Memorial Museum in Logan from Friday, July 8, through Sept. 18. "Whispers" is called an installation piece that mixes found objects, photographs, wall drawings and sound to create a sensory experience of African-American life in the South in the 1920s. The centerpiece of the installation is a one-room shack in which Mr. Lovell uses personal effects and charcoal drawings of human forms.

The shack will be surrounded by tattered clothing and will be filled with pots and pans, tables and chairs, dime-store jewelry, a wrinkled suit and life-size charcoal drawings of people. The observer will also smell a fresh flower, a decanter of whiskey and musty clothes while hearing a

blues tune playing in the background.

The artist initiated this work after a series of deaths in his tight-knit family. The deaths sparked an interest in exploring his family's history.

Museum hours are Monday through Friday 9 a.m.-noon and 1-4 p.m.; Saturday 9 a.m.-noon and 1-5 p.m.; Sunday and holidays, 1-5 p.m.

The museum is free and handicapped accessible. Visit the web site at www.hansenmuseum.org.

MARKETS

At close of business July 11

Wheat \$2.96
 Milo \$3.09
 Corn \$1.99