<u>OBIT'UARY</u>

Irwin 'Charlie' Hahn March 25, 1929 - Sept. 20, 2005

Irwin "Charlie" Hahn, 76, for several years, hoping the cli-Englewood, Colo., the brother of mate would improve his health. Dee Magers, Norcatur, died Sept. Eventually, they moved back to 20 at the Littleton (Colo.) Colorado. Adventist Hospital.

Mr. Hahn was born March 25, 1929, in Norton County, the son of Wilbert and Millie (Gilleece) Hahn. He started his schooling in New Almelo and finished it in Colorado after the family moved to Littleton in 1952.

He began working for the Colorado Department of Highways in September, 1954.

On Dec. 23, 1966, he married Mary Miyamoto in Notre Dame Catholic Church, Denver. Her two young daughters, Anna and Cathy, completed the family. They were all members of All Saints Catholic Church in Englewood.

In later years, "Charlie" was in dren. an accident which caused him to retire early. Shortly after retirement, Mr. and Mrs. Hahn moved to Las Vegas, Nev., and lived there

Preceding him in death were his He is survived by his wife Mary;

parents and a brother-in-law, Pete

her daughters, Anna and Joe Dolac and Cathy and Bob Cunningham; nine brothers and sisters, Frances Sanza, Lakewood, Colo., Dee and Rea Magers, Norcatur, Bill and Imogene Hahn, Denver, Louis and Norma Hahn, Craig, Colo., Regina and Alvert Vifian, Lakewood, Erma and Noel Alexander, Potter, Neb., Mary Lou and Cliff Williams, Littleton, Marjorie and Kenny Dymond, Livermore, Colo., and Larry and Sue Hahn, Parma, Idaho; and three grandchil-

Funeral services were held Friday at All Saints Catholic Church, Englewood with burial in Littleton

READERS

is a patient at Norton County Hospital. Mail will reach him at P.O. Box 250, Rm. #120, Norton, Kan. 67654-0250. 9/27

Dustin Robison, Norton, recently earned a bachelor's degree in technology studies from Fort Hays State University.

— Steak and seafood night Thursday and Saturday, 6-9 p.m. American Legion. Members and guests. 9/27

Chris McKenna, Jennings, a senior at Fort Hays State University has been chosen as a homecoming king candidate. He is being sponsored by the University Activities Board. Mr. McKenna is involved in the Student Alumni Association, TigerWild and Marketing

By LEE FAVRE

'Whispers From the Walls" was

On Wednesday, a new exhibit

arrived from the Red Barn Studio

in Lindsborg entitled "Inspira-

tions: The Art of Lester Raymer".

Three years ago, I had the oppor-

tunity to be a guest at the late

Lester Raymer home and tour the

Red Barn Studio with Director

Marsha Howe. I was so fascinated

with the elaborate display of Mr.

Raymer's talents that I wanted to

Hansen Museum to share with the

gone, his works will live on for

decades. Until Nov. 13, his works

can be seen at the museum. Over

100 pieces containing folk art, re-

ligious works, circus related items

the son of Ray and Leta Koel,

Norton, has joined the faculty of

lytical methods of surface analy-

sis and heterogeneous catalysis.

More recently, his research has

encompassed scanning probe mi-

nanoscience and technology. He

co-founded the Laboratory for

methods

Lehigh Univer-

Bethlehem,

He was ap-

pointed a pro-

fessor of chem-

istry and mem-

ber of the Cen-

ter for Ad-

vanced Materi-

nity High School.

Penn.

communities of our area.

The Exhibits USA show, ters can be seen.

packed up last week and shipped stars cut from tin can lids all the

Norton grad now a professor

Bruce Koel, Belle Mead, N.J., Molecular Robotics at the Califor-

nia university.

but scraps.

end of September.

-Elton Bryant would appre- and Management Club. He is on ciate cards and letters while he the Deans Honor Roll and is assistant director of McMindes Hall.

> -PITCHTOURNAMENT7 p.m. Sunday, Oct. 2, Norton American Legion. 9/27

Sarah Melia, Rozel, the granddaughter of Esther Marble, Almena, was selected as a candidate for homecoming queen at Fort Hays State University. Miss Melia was sponsored by the University Activities Board. She is involved in TigerWild, and serves on the Encore Series Special Events Committee.

- Lenora United Parish Church Annual Bazaar. Saturday, Oct. 1, begin serving at 5 p.m. Drawing for quilt and gift certificate.

and paintings inspired by old mas-

This exhibit contains intricate

way to painted furniture. We hope

glimpse of his life; of how he cre-

If you like primitive wood items

display in the gallery through the

painting a "Covered Bridge" on

been sent so if you or a friend are

contact the museum at (785)-689-

Professor Koel and his wife,

Emily Carter, have a son, Adam,

Mr. and Mrs. Ray Becker

(Olivia Neuburger)

Olivia Neuburger and Ray and Nathan Becker, brothers of the Becker were married April 2 at Immaculate Heart of Mary Catholic Church, Hays.

Parents of the couple are Glen and Anita Neuburger, Hays, and Paul and Linda Becker, Lenora.

Grandparents are Veta Ruiz, Kiowa, Eugene and Miriam and Sydney Vahling. The flower Sansom, Edmond; Bernice Becker, Norton; and the late Edward and Kathleen Neuburger, the late Jose Ruiz and the late Henry Becker.

The bride was escorted to the altar by her father.

Amy Casper was the matron of honor and Sandra Wasinger was the maid of honor. The attendants were Nikki Ruder and Diane Becker. Miranda Brown, niece of the bride, was a junior bridesmaid. Dawn Brown, sister of the bride, and Amy Neuburger, sister-in-law of the bride, were personal atten-

The best men were Jason Becker hattan.

groom. Groomsmen were Matt Deel and Ed Neuburger. Quentin Brown, nephew of the bride, was the junior groomsman. Guests were seated by Chris Adams and Chad Brewer. Candle lighters were Allison

girl was Kayle Casper and the ring bearer was Scott Sansom, cousin of the bridegroom. The bride graduated from Tho-

mas More Prep-Marian High School and Fort Hays State University. She is a customer service manager for Sunflower Bank, Manhattan.

The bridegroom graduated from Lenora High School and Fort Hays State University. He is a personnel manager for Complete Music, Manhattan.

Following a wedding trip to Puerta Vallarta, Mexico, the newlyweds are at home in Man-

Club learns all the facts about being a caregiver

North Dividers Family, Comyou have an opportunity to see a munity and Education Unit met Sept. 16 at the home of Marie Wendel. Ten members answered ated a masterpiece from nothing roll call with "A School Memory".

The group's fall workshop day to decorate your home and garden, will be held Monday, Oct. 31, at "Artist of the Month", Othelia Stockton with reservations due by

Vacura has help for you. See her Oct. 25. Sherrill Wendel was elected president; Donna Bantam, vice Joy of Painting classes are president; Marie Wendel, secre-

bring a sampling of it to the growing close. Students will be tary; and Rose Mathes, treasurer. Ruth Lofgreen presented the Oct. 15 and a "Beach Chair" on lesson, "Tenderhearts — I Am a Although Lester Raymer is Oct. 17. Registration forms have Caregiver. What's Next?"

> Mrs. Lofgreen said that interested in signing up for this caregivers can be any age, any race continuing education program, and male or female. However, the "average" caregiver is a 46-year old female, married and working outside the home.

She said family care giving is a growing reality. Nearly one out of every four households is involved in care giving to persons 50 and

advocate of the care recipients rights.

the caregivers stress level.

What kind of caregiver are you, she asked, spouse, adult child, grandchild, relative, friend, neighbor, full-time/part-time, long distance, nearby or in home. What are you responsible for in the care of your loved one.

Legal, financial and medical

It is important as a caregiver to get adequate rest, eat regular meals. Taking breaks helps reduce the stress. Care giving can be de-

The hostess gift was drawn by

The October meeting will be

day-to-day roles; housekeeper, and pots took up all four stove companion, cook, daughter/son, bookkeeper, counselor and daily

Knowing the steps in care giving and knowing where to seek help or information can decrease

decisions are involved

pressing, so get help if you need it.

Ella Mae Schulze.

with Ruth Lofgreen and will be

Child of the '40s Liza Deines

Making picallilli

took all day long

The moment I awoke I knew it

The scents of onions and pep-

pers drifted through my open win-

dows on cool autumn air overlaid

with a strong aroma of vinegar

My freckled pug nose wrinkled

in anticipation as I leaped out of

bed and into old duds and padded

barefoot, out for a breakfast on the

run. On picallilli day there was no

time for eggs or biscuits so I al-

ways got four of Mama's oatmeal

raisin cookies out of the rooster

cookie jar. A quick gulp of milk,

pockets full of cookies and I was

And it was none too soon either.

sleepyhead," was my greeting

from Mama when I appeared in the

Dad had moved the wooden

kitchen table out to the shady spot

under the locust tree and Mama

stood there with a huge butcher

knife chopping up heads of cab-

bage. The trusty hand grinder was

clamped to the table edge with the

big gray crock bowl under the

spout. Bushel baskets heaped with

cucumbers, peppers and onions

were piled under the table ready

My job was to relay runner and

in between trips I was head onion

peeler, pepper stemmer and

deveiner, and in full charge of

washing everything in a bucket of

fresh water. Pretty important,

wouldn't you agree for a 6-year-

Mama bit a wooden match stick

between her teeth to prevent tears

while she ground onions. When

she began to cry in spite of that

precaution she would switch to

cucumbers, then peppers and on

and on into the morning as I trot-

ted back and forth between

kitchen, the garden and the water

hose, hauling buckets, crocks and

baskets here and there. Depending

on the crop, we usually finished

grinding by lunch time when Dad

got home to move the table back

A hurried lunch—bologna and

cheese sandwich for Dad, onion

sandwich for Mom, and peanut

butter for me — and he hurried

back to the store and we were back

The hard-used kitchen table was

to "puttin' up the picallilli".

to the kitchen for the next step.

"Well, good morning,

ready to go to work.

back yard.

for grinding.

was picallilli day.

from the kitchen.



vinegar, the other boiling water with rings and flats and canning

Into the deep amber vinegar went sugar, dry mustard, celery seed, pepper, lots of salt, whole cloves, turmeric, ground ginger and a couple of big cinnamon sticks. Next in were the ground vegetables and a LOT of elbow grease. The heaping full pan must be stirred vigorously but carefully until it arrived at a boil, then turned down to simmer. The best part of the project came

for at least half an hour or so being stirred occasionally, we sat down for iced tea and soda crackers and did the taste testing. Anibble of hot picallilli on a cracker is still one of my sneaky treats when I miss Munch, munch—"Needs more

next. While the mixture simmered

sugar," Mama would announce and stir some in. More crackers, more munching, more adding of this or that until it was declared, "Good enough to seal." A freshly boiled jar was ladled

full of the steaming mix by Mama, I wiped the rim clean of bittsies, positioned the hot flat and Mama tightened down the ring and onto the padded table it went. We worked all afternoon like a welloiled machine. Nothing ever looked quite as beautiful as that final jar taking its place among the shining ranks of red and green pint soldiers marching across the table. And the best sound all day was the sharp snaps as the hot jars sealed down for the winter.

Mama ran out and tidied up the yard mess while I washed up the dishes but she was always in to wash up the borrowed roaster.

A meatloaf was hurriedly slapped in the oven along with potatoes to bake and a pot of leftover cabbage was set to cook with cheese. By the time Dad got home at six, the dining room table was set and we had our traditional "picallilli day" supper.

Dad, with a twinkle in his eye now covered with a layer of the invariably said, "Edie, this oldest tea towels. On the range a meatloaf would sure be good with

borrowed enamel turkey roaster some picallilli, don't you think?" And Mama would hit him with burners. One held heating cider the fly swatter.

Lutheran women plan sale

The Lutheran Women Mission Organization of Redeemer Lutheran Church, Norton, is planning a rummage sale from 8 a.m. to 2 p.m., Saturday, Oct. 1, in the church basement. Proceeds will be used for disaster relief. But, which disaster relief

project should they choose?

The church women originally wanted to help the people of Niger, who are experiencing a famine. But, then came Hurricane Katrina. Therefore, the group decided to

At close of business Sept. 22

Wheat \$3.26

Milo.....\$1.47 bushel

Corn \$1.68

Soybeans \$5.10

designate money for both. The Lutheran Thrivent Fund will match proceeds from the fundraising effort.

In addition to good used clothing, the sale will offer baked goods and coffee.

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Annuity $Revie \check{w}$

Changing interest rates and market conditions may affect the return on your investments. including your annuity. That's why it's important to periodically review your annuity to ensure it is working to meet your financial objectives.

If you have any questions about your annuity's performance, call or stop by for more information. Be sure to bring your contract and most current statements

Kelly Hill 418 1/2 E. Holme Norton, KS, 67654 785-874-4318 www.edwardjones.com



The Norton Telegram... News you need!

A caregiver wears many hats in guest day with a guest speaker. Applefest Time Again — Enjoy a Perfect Family Weekend

MUSICAL INSTRUMENTS WANTED •Guitars •Amos als and Nanotechnology. He is a •Keyboards 1973 graduate of Norton Commu-Get Those Old Instruments

Professor Koel had been at the University of Southern California. He is a physical chemist. His field of expertise and research activities are in surface chemistry and interfacial phenomena, ana-

> to the Prison Ministry

Out of the Closet

(FOR DONATION)

Contact: Jim Rowh Norton - 877-3610

The Orleans Chamber of Commerce Invites You to the 21st Annual

APPLEFES1 Harlan County Fairgrounds ORLEANS, NEBRASKA Saturday, October 1 — 9:00 a.m.-5:00 p.m. Sunday, October 2 — 11:00 a.m.-4:00 p.m. ADMISSION-\$1.00; STUDENTS-FREE

COME ENJOY — Large Craft Show, Foods and Snacks, Family Fun, Carnival Games and Rides, Petting Zoo, Fresh Apples, Cider and Cherry Cider and So Much More! Sat., Oct. 1: Juggler, All Day; Pumpkin Drawing Contest, 11:00 a.m., Pumpkins Provided by Chamber of

Commerce; Apple Pie and Apple Cake Baking Contest, Sponsored by the Republican Valley Bank. Winners will receive \$50 for the Best Apple Pie, \$50 for the Best Apple Cake, and \$50 to the Best Overall Pie or Cake. Entries Accepted from Noon to 1:45 p.m. Live Music in the Park and Harlan County Historical Society Museum and Blacksmith Shop—Both Days. For More Information Call Barb Hartzog, 308-473-3294.