

# Farmer dies after accident

Norton County farmer Paul Howell died Friday as the result of an accident.

Shortly after lunch, Mr. Howell rode his three-wheeler to get the mail. No one saw the accident, but it is thought he lost control of the vehicle as he came around a wind-break close to his house and went off a steep embankment.

It is also believed the vehicle landed on top of Mr. Howell because he suffered several broken ribs and a broken jaw.

Karman Keith, Yuma, Colo., and her 7-month old son, Tucker, who were visiting her in-laws, Ed and Linda Keith, were driving by when she saw the three-wheeler. She stopped to offer assistance.

Initially, he said he was fine, but Mrs. Keith insisted they get his wife, Pat, who was in the house and unaware of the accident, so she drove him to the house.

Mrs. Keith drove the Howells to the Norton County Hospital after they had alerted the medical staff of Mr. Howell's injuries.

He was evaluated and stabilized at the hospital before being flown to the Kearney Medical Center. He died enroute.

Mr. Howell's obituary appears on Page 2 of today's edition.



Enjoying their milk and cookies at a pajama party at Norton Public Library were from left to right: Emma Krehbiel, Hadley Hauser, Jonah Ruder, and Tessa Hauser.

— Photo by Pam Engelbert

## Library celebrates reading with party

The Norton Public Library held a pajama party last Monday night in the community room to celebrate Children's Book Week, Nov. 14 to 20.

The emphasis was on children up to 6, but all children were in-

cluded.

About 25 youngsters and 20 parents were there to hear Sheriff Troy Thomson read, *No Matter What* by Debi Gliori. Cindy Mordecai led action songs while Pam Engelbert and children's li-

brarian Mary Luehrs read more books and helped the children with a craft project.

Like all good p.j. parties, the children enjoyed cookies and milk for refreshments.

## Norton man pleads not guilty to sex crimes

A Norton County farmer pleaded not guilty to three charges of sexual misconduct with an underage boy in his second appearance Monday morning in front of Judge Deb Anderson.

Judge Anderson said the three charges were two counts of sexual battery and one count of lewd and lascivious behavior. Each count of sexual battery, she said, which is a class A misdemeanor, carries a

jail sentence of up to 12 months and a fine of up to \$2,500, while the count of lewd and lascivious behavior, a class B misdemeanor, carries a jail sentence of up to six months and a fine of up to \$1,500 if convicted.

The charges stem from accusations made by a Norton boy, who said he was touched by Jay Holste on July 19 and Aug. 5 and the defendant exposed himself on July

19.

Both Mr. Holste's attorney, Calvin Williams of Colby, and Assistant County Attorney Doug Sebelius agreed that the trial shouldn't take more than one day.

After a suggested December trial date, Mr. Williams said he was busy with another jury trial at that time and asked that the date be set in mid-February. He said the de-

fense is "going to be doing some things that will be taking some time". He said he already has jury trials set up in January and that holding Mr. Holste's trial in mid-February would allow them to do some follow-up and continue talking with Mr. Sebelius.

The lawyers and judge decided on 10 a.m. Thursday, Feb. 16, for the jury trial.

## PRIDE honors Almena, students

Almena is known as a community with a knack for collaboration.

Since 1992, the Almena Community PRIDE has worked to coordinate the efforts of organizations and individuals to work on community projects.

Sunday, the community was recognized by the Kansas State Chamber of Commerce when it was presented a City of Excellence Award and a Blue Ribbon Award in a ceremony at the Almena Community Center.

An outstanding achievement during this year was the completion of an all-weather restroom at the city roadside park. Since the park's renovation, it has become highly utilized by disc golfers, picnickers and travelers.

Many volunteers helped with raising money, making plans and gathering supplies. With inmates from Norton Correctional Facility supplying the labor force, the PRIDE committee, the Chamber of Commerce, City of Almena and Norton County all pitched in to cover the expenses.

Other improvements at the park include walking trails.

Two young people from the Almena community received



Joey Copper



Jena Jessup

awards at the ceremony Sunday.

Jena Jessup received an honorable mention in the Youth Community Service category for her service in 4-H, FFA and Student Council. Miss Jessup took a leadership role in several community projects including painting benches in the downtown area, putting up Christmas lights and decorations and working on an information board for the roadside park. She helped with a community survey by compiling the information that was received.

Joey Copper also earned an honorable mention in the PRIDE Youth Leadership section. He took a leadership role by helping his class members finish community projects. He also takes part in Big Brothers Big Sisters where he serves as a role model to younger children.

## Club donates money to hurricane victims' relief

The November meeting of the Beta Alpha Chapter of Delta Kappa Gamma International was held Nov. 7 at the home of Pam Menagh. Co-hostesses were Elvina McLallen, Nan Smith and Margaret Wetter.

Belinda Thalheim, president, conducted the business meeting. The chapter made a donation to Phi State of Delta Kappa Gamma International to be used for members who were in need after hurricanes destroyed their homes and property. This is a benefit made

possible through the international organization. The chapter will also continue the literacy project with books and magazines at the Doctor's Clinic and the Norton County Hospital. The public is encouraged to chose reading material and may take it with them.

At this meeting, a silent auction was held to support a scholarship fund the chapter provides to education majors in their junior or senior year of college.

The next meeting will be at 6:30 p.m., Dec. 5 at Town and Country.

# Keep safety first in Thanksgiving turkey cooking

Here are some tips to help make your turkey-cooking experience easier, based on questions frequently asked during the holidays.

Keep in mind the importance of food safety before preparing any turkey. Remember to wash hands thoroughly with soap and water and then rinse before beginning any food preparation. Hands that have been in contact with any raw food (especially turkey), as well as all utensils, equipment, and countertops, should be washed thoroughly before preparing other foods. Raw poultry can carry bacteria.

When buying turkey, allow one pound per person. Choose the type of turkey that best meets your needs. Frozen turkeys are flash frozen to 0 degrees Fahrenheit or below. They can be purchased in advance whenever it is convenient, or when they are on sale.

The best way to thaw a turkey is in the refrigerator, allowing one day for each 5 pounds of whole turkey. If you don't have the time or refrigerator space, you may thaw the bird in COLD water, in the original wrapping. Allow 30 minutes per pound using this method. The water should be changed every 30 minutes.

When cooking, place the turkey breast-side-up on a rack in a shallow roasting pan. Roast the thawed turkey in a 325-degree oven. Refer to the timetable for roasting a whole bird. For safety and doneness, use a meat thermometer even if the bird has a pop-up temperature indicator. The bird is done when the thermometer reaches 180 degrees in the innermost part of the thigh. The thermometer should reach 170 degrees in the

Home ed  
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breast, and juices should be clear.

Experts say stuffing should be cooked outside the bird, in a casserole dish or on the stove top. If you do stuff the bird, stuff the body and neck cavities loosely to allow for expansion of the stuffing. Use a meat thermometer and make sure the center of the stuffing reaches 165 degrees.

A roasted turkey should never be carved immediately. Allow it to rest for 20 minutes to let the juices settle and redistribute. The meat will be easier to carve, and more tender and flavorful.

It is important to handle cooked turkey correctly. Remove any stuffing and debone the turkey before storing, putting all leftovers in shallow containers.

Refrigerate or freeze leftovers within two hours of cooking. Why just two hours? Because bacteria that cause food poisoning can multiply on food left at room temperature longer than that. Use leftover cooked turkey and stuffing within three to four days.

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