

OBITUARY

Agnes A. Mindrup March 31, 1913 - Dec. 2, 2005

Agnes Anna Mindrup, 92, McCook, formerly of rural New Almelo, died Friday at the Community Hospital in McCook. Miss Mindrup was born March 31, 1913, in rural Norton County, the daughter of Henry J. and Elizabeth (Silke) Mindrup. She attended elementary school at St. Joseph's Parish, New Almelo, and high school in Clyde, Mo. She moved back home to care for her ailing mother. She and the family farmed north of New Almelo, raising 1,000 chickens one year. In 1972 she moved to McCook, where she cleaned houses and did custodial work for the Nebraska Public Power for 17 years. She was a member of the St. Patrick's Catholic Church and Altar Society. She was preceded in death by her parents; five brothers, Henry,

Herman, John, Albert and Leo Mindrup; and two sisters, Sister Mary Alphonsa and Philomena (Minne) Mindrup. Survivors include a sister-in-law, Anna Mindrup of Salina. Arosary was held Tuesday at the Carpenter Breland Chapel in McCook with Father Gary Brethour officiating. Mass of Christian burial will be at 10 a.m. at the McCook St. Patrick's Catholic Church with Father Kerry Ninemire and Father Brethour officiating. Burial will be at 2 p.m. in the St. Joseph Cemetery, New Almelo, with Father Vincent Thu Laing conducting the service. Friends may go online at www.carpenterbreland.com to extend condolences. Memorials are suggested in her name to St. Patrick's Catholic Church, 305 W. "C" St., McCook, Neb. 69001.



Evelyn and Ralph Strayer, Dec. 9, 1945



Ralph and Evelyn Strayer 50 years later

Card shower to honor couple on anniversary

Ralph and Evelyn Strayer of Atwood will celebrate their 60th wedding anniversary Friday. Cpl. Ralph Strayer and Evelyn Skrdlant were married Dec. 9, 1945, in Norton, at the home of the bride's parents, Charles and Molly Skrdlant. The Rev. Stephen J. Epler conducted the ceremony. The couple retired in 1985 after 38 years in the retail lumber business. For 19 years they were

owner-operators of Home Lumber Company in Atwood. Their children, Joyce Hicks and Janice Strayer of Denver, and Carla and Larry Chvatal of San Diego, Calif., and their grandson, Mark and Stephanie Hicks, of Denver, wish to honor them with a card shower. Greetings will reach the couple at 813 S. 5th St., Atwood, Kan. 67730.

Mama's gifts were full of love, sugar

"Christmas is a' comin' and the goose is getting fat..." as the old English carol goes.

Unfortunately it also applies to most of us who tend to add a few pounds as the holidays accelerate into parties, dinners, brunches, church teas, and best (or worst) of all, wonderful homemade candy trays.

Hey, relax and have a piece of peanut brittle. Life is too short to eat nothing but lettuce.

When I was growing up, people enjoyed lots of special goodies during the festive season with delight rather than guilt. At our home Mama's candy and cookie-making marathon started promptly on the Monday following Thanksgiving.

No freezers, no plastic bags or cling wrap, no snap-top containers in those days so cracker or cereal boxes lined with thick, heavy waxed paper were hoarded all year and used for storage in the unheated back bedroom.

Also hoarded were stationery boxes, greeting card boxes and any other nice flat box that could be used for packing an assortment of munchies. And, you have to know that back bedroom was strictly off limits to Roger and me, and even Dad, for the months of November and December.

Mama first made date pinwheel cookies and date coconut balls, then came dark cocoa fudge, peanut butter fudge, date candy, and if the day was sunny, black walnut divinity.

Extra dates were split, stuffed with "cutting crumbs" from these candies or a pecan or a candied cherry, then rolled in sugar and stored in an old marshmallow tin. Many other varieties of sweets-meats followed in the next weeks.

Finally the day arrived when my absolute favorite candy was made — panocha. Some called it penuche and for years I thought it was named for Penokee, a little town near Hill City.

Whatever the name, the flavor and texture were pure ambrosia. It is a simple confection which depends on the quality of the ingredients. My Aunt Florence used home churned butter and cream from her brown Swiss cow,

Cook's Corner Liza Deines



Brownie. Failing that, however, buy the best you can get.

BROWNIE'S PANOCCHA

4 cups dark brown sugar
2 tablespoons sweet butter
1 cup fresh cream
1 cup chopped hazel nuts
Mix sugar, butter and cream and stir constantly while bringing to a boil. Cook to soft ball stage, 240 degrees on candy thermometer. Remove from heat and stir in nuts. Cool to 110 degrees, then beat firmly until thick and creamy. Pour into buttered pan and score in squares to cut later. Hand pan to nearby child to be scraped out — you may not even have to wash it.

Sometimes called Spanish Penuch, this is a old recipe that originated in Mexico. Some add a teaspoon of pure vanilla extract at the time the nuts are stirred in. Any kind of nuts can be used or coconut or even chopped dried fruits. Our favorite was filberts, pecans or walnuts but I'll eat it any way you want to make it.

The week before Christmas I would arrive home from school to find a stack of boxes all packed, sealed with Christmas stickers and tied with painstakingly curled paper ribbon. Each had a card with a name and Roger would drive us around town that evening to deliver them.

Of course one large one was kept for the family dinner and a few smaller ones were saved for last minute gifts. That evening after supper we got to graze on the broken cookies, candy crumbles and corner pieces that hadn't turned out "pretty", according to Mama's exacting standards. They still tasted just great and we cleaned up these rejects very happily.

The true joy was in the making and giving, not the eating.

Surplus food available through senior centers

Norton County Senior Citizens will distribute government surplus food Friday, Saturday and Monday. Food available for distribution includes corn, beef stew, potatoes, rice cereal, milk, vanilla and chocolate pudding, applesauce and instant potatoes. The Senior Center in Alma will be the distribution point from

9 to 11 a.m. Friday and from 2 to 4 p.m. food will be available at the Norton Senior Center. On Saturday, the food will be available from 2:30 to 3:30 p.m. at the Library in Clayton and on Monday from 2 to 3 p.m. at the Lenora Senior Center. For more details call Ramona Pabian at 877-5352.

BIRTH

Jill Marie High

A daughter, Jill Marie High, was born Nov. 15, at Wesley Medical Center, Wichita, to David and Shari (Donovan) High of Douglass. She weighed 6 pounds 15 ounces and measured 19 inches. She has an older sister, Jayden Lynn, 3, and a brother, Jace

Patrick, 23 months. Grandparents are Pat and Linda Donovan, Norton, and Doyle and Evelyn High, Douglass. Great-grandparents are Marie Hewett, Ben and Wava Donovan, Norton, and Virgil and Ava Rose High, Derby



Jill High

Country Christmas to be theme of December meeting

Norton After-5 Club invites all area women to attend the December dinner and meeting at 6:30 p.m. Thursday, Dec. 15, at the Town and Country Kitchen in Norton. The cost for the dinner meeting is \$7 per person. Free babysitting is available. For reservations and cancellations, please contact Joan Knoll, 877-3042 as soon as possible. "Country Christmas" is the theme for the evening. "Country

Moo-o-o-sic" presented by vocalist Tamra Cochran will provide favorite Christmas carols. The speaker will be Susan Biskup, Orleans, Neb. Ms. Biskup will talk about "Christmas in the Farm Land" as her program. 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 United States and Canada.

READERS

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

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Card Shower for Ralph and Evelyn Strayer in Honor of Their 60th Wedding Anniversary

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Get ready to bake cookies

Home ed
Tranda Watts,
Extension specialist

It's time to make holiday cookies. These treats are a favorite and make great gifts. Here are some tips.

- Plan ahead. Choose your recipes and make a list of ingredients needed.
- Check your spices and replenish if they are old. Spices lose their flavor over time.
- Measure accurately. Use the proper measuring equipment for best results.
- Stir flour and spoon it into the measuring cup.
- Maximize your variety by making different shapes or styles from one type of dough.
- If making bar cookies, try cutting them into diamonds or triangles for a new look.
- Dress up cookies for gifts by wrapping a stack of cookies with a pretty holiday ribbon.
- Make cookie dough now and freeze it to bake later. Dough can be shaped into cookies before freezing to save even more time.
- Store baked cookies in air tight containers. Freeze to lengthen storage time.
- Have a cookie party and exchange cookies with friends so everyone will have a variety of cookies for the holidays.

North Dividers hear about healthy holiday hints

North Dividers Family and Community Education Unit met Nov. 18 with Donna Bantam.

Nine members answered roll call with "What they were thankful for".

A "thank you" note was received from Hospice for a \$15 donation.

Betty Harper and Marie Wendel worked at the "Wellness Fair" held Nov. 2 at the National Guard Armory.

Four members attended the fall workshop at Stockton. Fleta Hanlon was nominated to

fill the position of vice-president for 2006.

The club's Christmas party is being planned by the program committee. The date, time and place were yet to be decided.

Donna Bantam gave the lesson on "Food Family by Kraft". Her lesson included information of "Healthy Holiday Hints" and the length of time one should keep spices and baking supplies.

Lunch was served by Nora Washburn. The hostess gift was drawn by Betty Harper.

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