

By CAROLYN PLOTTS

Stores selling generators have been doing a land office business since the last two storms have hit northwest Kansas. But be careful. A Norton family knows from first-hand experience, how important that advice is. Bill and Joy Johnson live in the country south of Norton. When they lost electricity during the recent ice storm, they turned on their generator to power the house. Mr. Johnson said the first clue something was wrong came when their son, Ryan, 7, complained of a headache. Ryan and his brother, Skylar, both became nauseous and the Johnsons knew they had to get out of the house. Mr. Johnson's advice, "Don't run a generator in the garage, even

though you think it's well-ventilated. Even with the door to the house closed, some carbon monoxide seeped into the house." He said, "We were lucky that everyone was able to walk out of the house." Jason Davis at Engel's Sales and Service said they have sold at least 30 generators since the first storm and Abi Delimont at Stoves 'n More said they have sold about 60 since Christmas. Mr. Davis said Engel's only has four left. Mrs. Delimont said the best-selling generator at her store was the 6,500 watt model. Mr. Davis said he has a 10,000 watt model, but the 8,000 watt model was the best seller for his store. Both agree that good ventilation is imperative for the safe operation of a gas-

powered generator. The motor produces carbon monoxide and should be placed outside. Mrs. Delimont said, "If you buy a generator, be sure to ask questions. Don't assume anything." She said the electric cooperative or an electrician can advise you on how to wire the generator into the house. She added that if an extension cord is plugged into the generator to operate appliances, be careful not to overload it. Mr. Davis said the same thing, "A generator can run a whole house. Just don't try to use all the appliances at once." For more information go on-line to the Department of Health and Environment or go to: www.jacksmallengines.com/generator-safety.

A shovel full away...



Shirley Stutterheim took a break from counting money to shovel the sidewalk in front of Almena State Bank so people would have a clear path to walk along. — Telegram photo by Veronica Monier

Snowy roads cause accident

Snowy roads were to blame for a multi-car accident that injured a Norton couple. The accident happened shortly after 11 a.m. Sunday on Interstate 135 just south of the Moundridge exit. The Kansas Highway Patrol said Floyd and Barbara McKie were northbound when a SUV, in the passing lane, lost control. Mrs. McKie said the SUV was "all over the road". It struck the McKie car on the passenger side, causing the

McKie's car to slide sideways in the driving lane. A pick-up following the McKies tried to avoid them, but struck them in the rear pushing them into the southbound lane. Reacting quickly, Mr. McKie pulled into a median turn-around area to avoid oncoming traffic. However, another pickup, trying to avoid the accident debris on the road, sideswiped the McKie car. Mrs. McKie said, "Wearing our

seatbelts probably saved our lives." She said her husband was driving about 55 mph due to the road conditions. She said the Highway Patrol estimated the SUV was going about 70. Mr. and Mrs. McKie were both taken to Mercy Hospital, Moundridge. She was released, but he was taken to Via Christi St. Joseph's Hospital, Wichita to be checked out. They returned to their home Tuesday.

Power outages don't have to spoil food

Seem like too little too late? Here are some tips dealing with power outages plus some things that can be done now to prepare for the next emergency — even if it doesn't come for a long time. Now is the time to prepare, when the importance of being well-prepared is obvious. Here are some tips to consider:

Home ed **Tranda Watts, Extension specialist**



dough, any cream-filled pastries or pies, green, pre-cut, pre-washed packaged vegetables, baked potatoes and potato salad. A question has come up about putting food from the freezer or refrigerator out in the snow. The American Red Cross says no, don't do it. Frozen food can thaw if it is exposed to the sun's rays even when the temperature is very cold. Refrigerated food may become too warm and food-borne bacteria could grow. The outside temperature could vary hour by hour and the temperature outside will not protect refrigerated and frozen food. Additionally, perishable items could be exposed to unsanitary conditions or to animals. Animals may harbor bacteria or disease; never consume food that has come in contact with an animal. Rather than putting the food outside, take advantage of the cold temperatures by making ice. Fill buckets, empty milk cartons or cans with water and leave them outside to freeze. Then put in your refrigerator, freezer, or coolers.

- Have appliance thermometers in your refrigerator and freezer. An appliance thermometer will indicate the temperature in case of a power outage and help you determine if food is safe.
- Make sure the freezer is at or below 0° F and the refrigerator is at or below 40° F.
- Freeze containers of water for ice to help keep food cold in the freezer, refrigerator, or coolers after the power is out. This can be done when you hear the weather warnings or outside if the weather is cold enough. The melting ice you have frozen will supply drinking water if needed.
- Group food together in the freezer. This helps the food stay cold longer.
- Have coolers on hand to keep refrigerator food cold. Purchase or make ice cubes and store in the freezer for use in the refrigerator or coolers. Freeze gel packs ahead of time for use.
- Have a supply of bottled water stored where it will be as safe as possible.
- When the power goes out, keep the refrigerator and freezer doors closed as much as possible to maintain the cold temperature. The refrigerator will keep food cold for about four hours if it is unopened. A full freezer will keep the tempera-

- Once the power is restored, determine the safety of your food. If an appliance thermometer was kept in the freezer, check the temperature when the power comes back on. If the freezer thermometer reads 40° F or below, the food is safe and may be refrozen. If you don't have a thermometer, check each package of food to determine its safety. If the food still contains ice crystals or is 40° F or below, it is safe to refreeze or cook.
 - Discard any perishable food stored in the refrigerator that has been above 40° F for two hours or more. These foods, if not properly cooled, may cause illness if consumed, even when they are thoroughly cooked.
- Here is a partial list of foods that should be thrown away if they have been warmer than 40° for over two hours: raw or cooked meat, poultry, seafood, or fish; gravy, stuffing, broth, lunch meats, bacon, pizza, canned hams labeled "Keep Refrigerated", soft cheeses, shredded cheeses, dairy products such as milk, sour cream, yogurt, custards and puddings, eggs, casseroles, soups, stews, opened mayonnaise, tartar sauce, horseradish, fish sauces, opened creamy-based dressings, refrigerator biscuits, rolls, and cookie



Lisa Marie Henderson is the new Ad Sales Representative for the **THE NORTON TELEGRAM**

Thanks to all the businesses for giving her such a warm welcome! For help with your advertising needs please give Lisa a call **785-877-3361** E-mail to lhenderson@mailhost.nwkansas.com "Service is what we're all about"



Conveniently located to serve our producers

Market Planning Workshop

"Risk" has always been a part of farming, but today, it's a whole new ball game - new rules, new stakes and, most of all, new risks. If only we could see how our "game plays" would affect the outcome! Well, you can. Ag Valley Cooperative is sponsoring a workshop, Winning the Game, to help our customers put together a winning game plan for crop marketing.

MONDAY, JANUARY 15 — 2:00 P.M.
North Platte - McKinley Educational Center


TUESDAY, JANUARY 16 — 9:00 A.M.
Bartley - American Legion Hall

TUESDAY, JANUARY 16 — 2:00 P.M.
Arapahoe - Ella Missing Center

WEDNESDAY, JANUARY 17 — 9:00 A.M.
Norton - Norton Library, Community Room

To Register, Call Scott or Fran at 800-228-1352 today and plan to join us at the workshop.

Refreshments will be provided!

Outreach Classes in Norton

COLBY COMMUNITY COLLEGE ENROLLMENT

MON., JAN. 8 & TUES., JAN. 9 — 6:30-8:00 P.M.
Enrollment will be held in the Norton Junior High School Cafeteria

MONDAY, JANUARY 8 — 3:00-4:30 P.M.
Enrollment at the Norton Correctional Facility Administration Conf. Room

Call Education Coordinator: Jennie Patterson, 785-874-4256 (Home)

Classes not listed may be offered if sufficient interest exists

NO.	COURSE	CR.	INSTRUCTOR	PLACE	START	END	START TIME	END TIME
EN177	English Composition II	3	J. Vatopka	NJHS	Mon. 1/22	5/07	6:00p	9:00p
HI177	American History 1865 to Present (\$40 Telecourse Fee)	3	R. Walz	NJHS	Thur. 2/1	5/18	6:00p	9:00p
PH103	Earth Science with Lab	5	G. Rossi	NJHS	Wed. 1/31	5/07	7:00p	10:00p
PH103L	Earth Science Lab (\$40 Lab Fee)	0	G. Rossi	NJHS	Wed. 1/31	5/07	7:00p	10:00p
SO182	Sociology for Families (\$15 ITV Fee)	3	S. Calliham	Hospital	Wed. 1/24	5/18	6:00p	9:00p
SP106	Interpersonal Comm. (\$15 ITV Fee)	3	S. Calliham	Hospital	Sat. 1/20	5/12	9:00a	12:00p
RE104	World Religions	3	M. McVay	Hospital	Mon. 1/22	5/18	4:00p	5:25p
AL104	Nurse Aide	5	J. Rima	Andbe	M/Th 2/5	TBA	M & Th 6p	M/Th 10:00p
AL110	Medication Aide	4	J. Rima	Andbe	Tues., 2/6	TBA	6:00p	10:00p
AL123	Medication Aide Update	1	J. Rima	Andbe	Fri.-Sat. 1/19	1/20	(F) 9:00a (S) 9:00a	(F) 4:00p (S) 12:00p
ML237	Spanish Comp and Conversation	3	A. Stiles	NJHS	Wed. 1/24	5/07	6:30p	9:30p