# Joseph E. Peterson

Aug. 7, 1937 - April 18, 2007

Arapahoe, Neb., died Wednesday, Colo.; four daughters: Dorothy April 18, at Phelps Memorial Hospital, Holdrege, Neb.

He was born Aug. 7, 1937, at Norton, to Irenius Leroy "Pete" and Helen (Agnas) Peterson.

and entered the Army after school. He married Mary Louise Hall on Oct. 2, 1964 in Marshall, Texas.

He served in the Army until he retired in 1976. He then moved to Norton and worked for Tamko Manufacturing in Phillipsburg and Norton Co-op for a number of years. He went back to school from 1980 through 1981, attending Colby Community College and received his Licensed Practical Nurse's degree. He went on to Fort Hays State University and Barton County Community College to receive his Associate Degree of Nursing. He worked for a number of years in Wichita, Kansas and was Director of Nursing in Clayton, N. M. He retired due to health reasons and moved back to Norton and worked at Valley Hope as support staff and assisted in

He was active in the Knights of Columbus and was a member of the St. Francis of Assisi Catholic Church.

counseling.

He is preceded in death by his parents and son, George J. Hall. Survivors include a son: Chad

Linda and Jeff Van Der Weele

25th wedding anniversary.

The Van Der Weeles were intro-

duced to one another by a mutual

freind while both were students at

Western Theological Seminary,

Holland, Mich. They were mar-

ried two years later, on April 24,

1982, in the seminary chapel. The

Rev. Dr. Stanley Rock, a profes-

Mask" owned by Carla

world travels of Martin and Osa

sor at the seminary, officiated.

Couple celebrates 25 years

Lindsborg.

ing trip.

Pastor Jeff and Mrs. Van Der ful to the Lord for the blessings

**By SHIRLEY HENRICKSON** before and images of a world that

The exhibit "Spirit of the today exists only in the photo-

Hanson, Shawnee, will be hind. This showing is part of a

taken down this week. We seven-city national tour over a

Weele have a daughter and son-in- of our years together."

Joseph Edward Peterson, 69, of and Jessica Peterson, Denver, Peterson, Kearney, Mary and Toby ten Bensel, Arapahoe, Carol and Doug Brown, Beaver City, Shelley and David Harshbarger, Norton; six brothers: Ken and Kay He attended school in Norton Peterson, Cypress, Calif., Mike and Carol Peterson, Grand Prairie, Texas, Larry and Jeanie Peterson, Olathe, Charles Peterson, Roeland Park, Maurice and Jennifer Peterson, Long Beach, Calif., Donald and Karen Peterson, Norton; four sisters: Alice and Don Goscha, Norton, Patrica and Max Becker, Duncanville, Texas, Nancy and Kennis McClelland, Beaver City, Teresa and Ron Albers, Colwich; 13 grandchildren; and three great-grandchil-

> Viewing and visitation will from 9 a.m. to 8 p.m. Saturday and from 1 p.m. to 5 p.m. Sunday at Wenburg Funeral Home, Arapa-

> The Rosary will be at 7 p.m. Sunday at St. Germanus Catholic Church, Arapahoe.

> Funeral services will be at 2 p.m. Monday at the church with Father Robert Barnhill officiating. Burial will be in the Norton Cemetery. Military rites will be given by the Fort Riley Honor detail.

Condolences may be filed on the funeral home's website: www.wenburgfuneralhome.com.

# Meat loaf good enough for company

"Hi, Honey, I'm home. What's for dinner?"That greeting used to be in baritone voice at 5:15 p.m. every night. In this day and age it may just as well be a soprano and any time of the evening. How times have changed when it comes, not only to dinnertime, but also who cooks dinner. Some mourn the passing of what I call the "Donna Reed/June Cleaver era" where Mom spent all afternoon in her apron (ruffled) preparing dinner from "scratch"; I, however, was one who appreciated a husband who liked to cook and was better at many foods than I ever hoped to be.

1 tsp butter or margarine

8 oz sliced mushrooms



My boys, David, Daniel, and my son-in-law, Randy, like to cook and are very good at it. Each, however, has a very distinctive style. Dan prides himself on being thrifty. He does a lot of his cooking on the weekend so he can take great leftovers to work for lunches all week.

he often brings me a container of his spices. You can imagine our family recipe. David and Shannon, on the other hand, buy only the best ingredients and go to great trouble to cook and eat healthy — lots of salads, steamed veggies and grilled meat. David is as good a grill cook as his dad was and that says a lot. His grilled asparagus is superb. Randy and Joan shop together and plan economical meals but both being night shift workers, they eat supper at midnight, and breakfast at noon. All are into creating their own recipes and all cook low salt and fairly His casseroles are super-duper and low sugar but use lots of herbs and

wonderful five-hour chicken get togethers are real feasts when each contributes their own special-

Anyone who knows me knows that I have a serious addiction to meatloaf. Randy came up with this one last month and they brought me some. Oh boy! It is not a quick cook but it is definitely worth the extra time and trouble. Try it out and you will be cooking it for fancy company dinners. I believe the secrets of success are the sautéed mushrooms and the unusual topping method, so don't change those details if you give this one a shot.

1/2 cup ketchup, divided

6 slices thinly sliced brown sugar ham

### RANDY'S DANDY MEATLOAF

- 2 pounds ground chuck
- 1 pound ground pork
- 2 teaspoons steak seasoning
- 2 cloves chopped garlic
- 1/2 cup chopped green pepper
- 1 large shallot, minced 1 1/2 cups panko bread crumbs
- 2 tsp Worcestershire Sauce

1. Preheat oven to 375 degrees.

- 2. Melt 1 tsp butter or margarine in a hot skillet and add mushrooms. Sauté mushrooms until they have a nice brown color. Remove from heat and put in a large mixing bowl.
- 3. Add next nine ingredients (ground chuck, ground pork, steak seasoning, garlic, green pepper, shallot, bread crumbs, eggs, and Worcestershire sauce) to mixing bowl. Mix just enough to combine ingredients.
- 4. Separate mixture into two equal portions. Form each portion into a loaf on a baking sheet.
- 5. Spread top of each loaf with a thin layer of ketchup.
- 6. Bake in 375 degree oven for 45 minutes. Remove from oven and top with slices of brown sugar ham. Spread another layer of ketchup on top of the ham and return to the oven.
- 7. Cook for another 45 minutes to 1 hour or until internal temperature reaches 175 degrees. Remove from oven and let rest for 15
- 8. Serve with mashed potatoes or your favorite side dish, and don't forget to enjoy.

COMMENTS FROM THE MOTHER-IN-LAW: Serve one and freeze one. As good cold as it is hot and makes wonderful sandwiches. Bring more over soon!

# DEATH NOTICE

# Elton Bryant

Elton Bryant, 90, died Monday at Norton County Hospi- Enfield Funeral Home in

Services are pending with charge of the arrangements.

# READERS

- MULTI-FAMILY garage sale, 602 N. 1st., Friday, 4-8 p.m., Sat., 8 a.m. - 12 p.m.

- STEAK AND SEAFOOD night, Thursday, 6-9 p.m. American Legion. Members

# Piano recital set for Sunday

Ruder will present a recital at 3 concert. p.m. Sunday, April 29 at the Norton Christian Church.

Students, ages 7 to 17, will perform music ranging from Beethoven to Bartok.

Students performing will be Ryan Bainter, Neysa Carlson, Leif Carlson, Rhees Carlson, Tyus Henson, Alexis Henson, Kamilla Jones, KaraJo Jones, Sara Lentz, Alec Melvin, Stanton Nelson, Pastor Jeff and Linda Van law, Priscilla and Aaron Mizell, Bethany Roy, Jace Ruder, Johnnye Der Weele are celebrating their seniors at Kansas Wesleyan Uni- Ruder, Ashlie Stewart and Jacob VanSkike.

At close of business Apr. 23

Wheat ...... \$4.76 Milo ..... \$3.07 Corn ...... \$3.42 Soybeans ...... \$6.30

Piano students of Jennifer The public is invited to this free

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# The Prom May Be Over...

...But a Thank You is in order to all the Businesses, **Organizations and Individuals** for Personal Donations

Your support helped make a great evening for the Juniors and Seniors after Prom Party

## RAFFLE WINNERS:

<u>SENIORS</u> :	
20 Inch Flat Screen TV	Mark Scheetz
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Refrigerator	Blake VanEator
Microwave	Jared Bebk
JUNIORS:	
20 Inch Flat Screen TV	Tim Becke
7 Inch Portable DVD Player	Tabitha Vincen

### ls n ìZ n b 7 Inch Portable DVD Player ...... Tabitha Vincent Fuji Digital Camera ...... Alex Thomas DVD Player ...... Chantille Campbell MP3 Player ...... Thea Wiseman KC Chiefs Pennant Signed by Tony Gonzales ... Travis Ray

# **Eagles to honor Nelson**

Norton Eagles Aerie and Aux- Eagles members and guests. Mu-Order of Eagles will honor Kan- Jacks. sas State Eagles President, Bill Nelson, Norton, with a reception, banquet, "roast" and dance at 6:30 p.m. Saturday, April 28 at the Norton Eagles Lodge.

President Nelson took office at the State Eagles Convention June 3, 2006. His one-year term is about to expire and State Eagles officers, Eagles and Auxiliary members from the entire state will come to honor him. The banquet and program begin at 6:30 p.m. the Eagles is shared by his wife, followed by a free dance at 8:30 Doris, who served as Kansas State

iliary No. 3288 of the Fraternal sic will be provided by the Three Each year the State President

designates a specific charity to benefit from his fund-raising efforts throughout the year. President Nelson has chosen Genetic Research for Rare Childhood Diseases, conducted at Children's Mercy Hospital, Kansas City as his charity project. He expects to award approximately \$25,000 to the hospital in May.

Mr. Nelson's commitment to p.m. The dance is open to all Auxiliary President 2003-2004.



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### Johnson as illustrated by their unprecedented photographs and writings. This exhibition focuses on the elements that embodied the Johnsons' careers and made their expeditions and legacy possible. "Married to Adventure" offers stunning pictures e-mail

were pleased to have visitors three-year period containing sevfrom Kansas, California, Minenty black and white reproducnesota, Colorado, Iowa, New tions reproduced from the original Mexico, Pennsylvania, Arkanprints, two panoramic murals and sas, Florida, Nebraska, Texas approximately twenty artifacts. and South Africa. The tour was developed and man-Our next exhibit will be "Maraged by Smith Kramer Fine Art ried to Adventure: Photographs Services, an exhibition tour develfrom the Travels of Martin and opment company in Kansas City, Osa Johnson". "Married to Adventure" recounts the daring

Our April Artist of the Month is Brenda Smith from Beloit. Ms. Smith has paintings, handpainted necklaces, pins and flower arrangements on display. Please check out our website.

versity, Salina and a son, Philip, a

freshman at Bethany Colelge,

The Van Der Weeles cel-

ebrated with a quiet luncheon

with their family at Martinelli's

in Salina. They drove on to To-

peka for an overnight sight-see-

graphic record they have left be-

Pastor Jeff said, "We are grate-

address www.hansenmuseum.org. If you have any questions please most Americans have never seen hansenmuseum@ruraltel.net.