

# OBITUARY

## Neta J. Campbell May 24, 1936 - Oct. 4, 2007

Neta Jean Campbell, 71, died October 4 at Norton County Hospital as a result of injuries she sustained in an automobile accident that day.

Mrs. Campbell was born May 24, 1936, in Long Island, the daughter of Johnnie Lewis and Velma Geneva (Grose) Montonye.

She attended grade school and high school in Long Island.

On June 24, 1956, she and William Floyd "Bill" Campbell were married in Almena. They made their home in Norton where she was a homemaker and worked for First Security Bank and Trust until her retirement after 46 years.

She attended Norton Christian Church, was a past member of Order

of the Eastern Star, attended several Bible study groups and worked as an aide for kindergarten classes at Eisenhower Elementary School.

She was preceded in death by her parents and her husband, Bill.

Survivors include: one son, Glen Campbell, Norton; one daughter, Nancy and Craig Hager, Norton; and four grandchildren.

Funeral services were held today at the Norton Christian Church. Burial was in the Norton Cemetery.

A memorial fund has been established in her honor. Contributions may be sent to the Neta Jean Campbell Memorial Fund in care of Enfield Funeral Home, 215 W. Main, Norton, Kan. 67654.



## Mr. and Mrs. Aaron Woods (Kayla Jo Sauvage)

Kayla Jo Sauvage of Oberlin and Aaron Scott Woods of Beloit were married on Saturday, Aug. 4, 2007, at the United Methodist Church in Oberlin. Pastor Doug Hasty officiated.

Parents of the couple are Michael and Cheryl Sauvage, Oberlin, and Lissa Woods, Beloit. Her grandparents are Keith and Maxine Sauvage, Oberlin; Mary Arehart, Norton, and the late Rodney Arehart. His grandmother is Vicky Robertson, Beloit.

Escorted to the altar by her father, the bride wore a white strapless satin A-line gown with lace trim at the top of the bodice and panels that split down the front of the skirt with a chapel-length train embellished with lace appliques. She carried a lime green bouquet of roses mixed with mums and hypericum.

The maid of honor was Haley Vollertsen. Bridesmaids were Jennifer Thomas, Ashley Ernsbarger and Nicole Sauvage, sister-in-law of the bride. They wore black strapless tea-length dresses with lime green sashes and bows. They carried bouquets of pink stargazer lilies.

Best man was Patrick Woods, brother of the bridegroom. Groomsmen were Kanean Wendell, Joel Fouts, and Trent Hary, cousin of the bridegroom. They wore black tuxedos with black

shirts and lime green vests and ties. The bridegroom wore a black tuxedo with black shirt and vest and lime green tie.

Flower girl was Kambrey Woods, daughter of the couple. She wore a gown that matched her mother's.

Ringbearers were Breckin and Talan Sauvage, nephews of the bride. Breckin's tuxedo matched those of the groomsmen.

Ushers were Justin and Tyler Sauvage, brothers of the bride. Their tuxedos matched those of the groomsmen.

Vocalist was Lacy Evans. Mary Jo Lohofener was pianist.

Guest book attendants were Khaley and Shelbie Robertson, cousins of the bridegroom. Hosts for the reception were Mike and Joan McKenna, uncle and aunt of the bride. Reception table attendants were Donna Sauvage, aunt of the bride, and Mary Hyman and Chris Robertson, aunts of the bridegroom.

The bride is a 2002 graduate of Decatur Community High School and a 2007 graduate of Fort Hays State University with a degree in elementary education. She is a kindergarten teacher in Inman.

The bridegroom graduated in 2003 from Beloit High School. He is employed at Bradbury in Moundridge. The family lives in Inman.

## Oberlin artist to teach workshop

Oberlin artist, Anna Seeber Shaw, will lead the fourth of 12 basic drawing workshops at 1 p.m. at the Oberlin Covenant Church on Saturday, Oct. 20.

This workshop will continue instruction in drawing in perspective that was begun in the third session.

The workshops are sponsored

## MARKETS

At close of business Oct. 8  
Wheat..... \$7.86  
Milo..... \$3.07  
Corn..... \$3.05  
Soybeans..... \$7.93

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# Liza's perils of pastry

The production of a respectable pastry seems to be a bugaboo for many a housewife. For years I thought I was the only cook in the world that couldn't roll out a piecrust in the blink of an eye. It was such a comfort to me when I found the Poor Pitiful Pastry Support Group where we could commiserate together about our failures as pie bakers.

Oh, the terrible tales told in the group could curl your hair. There was the new bride who got so infuriated trying to roll out her first pie crust that she balled up the whole mess and threw it at the kitchen wall, where it left a large grease mark that, to this day, still bleeds through any wallpaper applied over it. Then we heard from a young woman who was learning to bake from a step-by-step cookbook. Properly blended pastry texture was described as half pea-size nuggets and half coarse cornmeal. She spent most of an hour separating out the bits to

## Cook's Corner Liza Deines



see if she had exactly half and half before she felt secure enough to proceed with adding the ice water. And, my mother claims that her brother fetched the butcher knife to enable him to cut through her first pie shell. My crusts, on the other hand, were never tough — they were crumbles.

At one time I was a member of the MidCentury Study Club. Their expertise at pies is well-known around Norton because of Pie and Coffee Day, their annual fundraiser. To say I did not fit well into this group of pastry perfectionists would be an understatement. A pie crust recipe from a good friend helped me out a bit.

### LYNN NELSON'S "CAN'T MESS IT UP" PIE CRUST

Three cups flour  
One and one-fourth cups solid shortening (I used Crisco)  
Five tablespoons water  
One well beaten egg  
Two teaspoons salt  
One tablespoon vinegar  
Cut the solid shortening into flour and salt using a pastry blender or two knives. Stir beaten egg into water and vinegar and pour into the first mixture all at once. Use a fork to blend together. Make into a ball and chill for 15 minutes. Roll out quickly while still cold. Keeps in the refrigerator (in plastic wrap) for 3 or 4 days. Particularly good for one crust cream pies since it stays crisp.

I also tried the following recipe with reasonably good results. The wax paper roll out procedure helped a lot with getting the crust where it was going before it collapsed. No lard or solid shortening in this one, so I used canola oil.

### OIL PASTRY

Two cups flour  
Half a cup of vegetable oil (do not use olive oil)  
One teaspoon salt  
One quarter cup milk  
Mix the milk and oil and stir into the flour and salt. Divide into two balls. Roll out between squares of wax paper. Peel top paper off and pick up crust on the bottom paper, place into pie plate, peel off paper. Gentle it into the pan. Add filling, roll out second ball and use same procedure to place crust over filling. Seal edges, trim excess. cut vent slits.

When all else failed and I absolutely had to provide a pie for something, here's the one I used.

### CHEATER'S COCONUT MACAROON PIE

Four eggs, beaten well with the following:  
One and a half cups sugar  
Half a cup of flour  
One quarter cup melted butter  
Two cups whole milk  
One teaspoon real vanilla extract  
One and a half cups angel flake coconut (not shredded) placed in bottom of a greased pie plate (glass works best)  
Pour the beaten mixture over it, bake at 350° for 45 minutes.

**SMALL TOWN and RURAL COMMUNITY RETAILERS' SUMMIT**  
Monday, November 5 (9 a.m. to 4 p.m.)  
in Junction City

Innovative Solutions, in cooperation with the Kansas Department of Commerce, Kansas Small Business Development Center, NetWork Kansas and K-State Research and Extension, is offering the Small Town and Rural Community Retailers' Summit, a unique educational opportunity for rural retailers. The Summit is an opportunity to discover, develop and implement strategies that will arrest and reverse the negative trends that have confronted rural retailers in recent years.

There is a \$50 registration fee to attend this conference. Norton City/County Economic Development is offering (3) \$50 scholarships. If you are interested in receiving a scholarship to attend this conference or want more information about the conference, please contact Diane Becker or Verla Grysch at the Economic Development office by Tuesday, October 9.  
Call 785-874-4816, or visit [discovernorton.com](http://discovernorton.com)

Oct. 5 - Oct. 10

Showing at the  
**NORTON THEATRE**  
**3:10 TO YUMA**  
2 Hours, 7 Minutes — (R)  
Movie Showtimes:  
Friday & Saturday at 8:00 p.m.; Sunday at 5 p.m.  
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## Sunday, October 14, 2007

### 3:00 P.M.

### Norton East Campus Auditorium

Adults-\$8.00; Reciprocity-\$4;  
12 and Up-\$3; Under 12-\$1

**YOU'VE GOT TO SEE THIS SHOW!**

SPONSORED BY

## Norton County Arts Council, Inc.

This program is presented in part by the Kansas Arts Commission, a state agency, and the National Endowment for the Arts, a federal agency, which believes that a great nation deserves great art.