

# OBITUARIES

## Philip M. Hadley June 7, 1916 - Nov. 2, 2007

Philip Marden Hadley, 91, died at the Norton Andbe Home on Nov. 2.

The son of Ted J. and Irene Elizabeth (Fagg) Hadley, he was born June 7, 1916, in Norton.

He was a life long resident of Norton County, attending the Norton grade school, and graduating from Norton Community High School in 1935.

On June 23, 1940, he and Rachel Conard were married in Norton. They made their home on a farm southwest of Norton for one year before moving to the family farm northwest of Norton. They moved to Norton in 1985, and later to the Andbe Home in 2004. They had been married for 65 years until Mrs. Hadley's death, Aug. 15, 2005.

He was a member of the Christian Church and had served on the Rock Branch Township Board. He

had also been a 4-H leader and an FFA sponsor.

He was preceded in death by his parents, his wife, and one sister, Alice Kopp.

Survivors include: two sons and their wives, Ted and Mary Ann Hadley and Charles and Mary Jane Hadley, all of Norton; two daughters and their husbands, Edna and Dale Hunt, Funk, Neb. and Julia and Jay Dee Daffer, Norton; 11 grandchildren; and 23 great-grandchildren.

Funeral services were held today at Enfield Funeral Home. Burial was in the Norton Cemetery.

A memorial in his name has been established. Contributions to the Philip Hadley Memorial Fund may be made in care of the funeral home, 215 W. Main, Norton, Kan. 67654.

## Joan Donovan Moffet March 3, 1935 - Nov. 4, 2007

Joan Donovan Moffet, 72, Lawrence, formerly of Norton, died Sunday, Nov. 4 at Lawrence Memorial Hospital.

She was born March 3, 1935, in Norton, the daughter of John and Hazel (Corder) Donovan.

On June 7, 1953, she married Roger K. Moffet in Norton.

She moved to Lawrence in 1956.

Preceding her in death were her parents; a brother, William C. Donovan; and a sister, Alice Marie Donovan.

Survivors include: her husband of the home; two sons, Jeffrey Moffet, Lawrence and Mark and Shelly Moffet, Topeka; a sister, Erma Leach, Kansas City, Kan.;

a sister-in-law, Leta Donovan, Norton; a brother-in-law, Michael, and wife, Patricia, Lawrence; and two grandchildren.

Funeral services will be held at 6 p.m., Wednesday, Nov. 7 at Rumsey-Yost Funeral Home, 601 Indiana St., Lawrence, Kan. 66044. Visitation will be one hour before the services from 5 to 6 p.m.

A memorial has been established to the Lawrence Memorial Hospital Endowment Association. Contributions may be sent in care of the funeral home.

Online condolences may be sent to [www.rumsey-yost.com](http://www.rumsey-yost.com).

## Emerson R. Welch, Jr. Oct. 30, 1919 - Oct. 21, 2007

Emerson Ray Welch, Jr., 87, Ottumwa, Iowa, a former employee of the Kansas State Highway Department, died Oct. 21 at Vista Woods Care Center in Ottumwa.

Mr. Welch was born Oct. 30, 1919 in Kansas City, Mo., to Emerson Ray, Sr. and Adeline Francis (Wilsey) Welch.

On Aug. 31, 1941, he married Carleen Elizabeth Engstrom. They were married for 65 years before her death on Nov. 14, 2005.

He was in the Army Air Corps during World War II.

He was a heavy equipment operator and drove a Caterpillar tractor and worked on Kanopolis Dam in Kansas and Harlan County Dam in Nebraska. He was retired from the Kansas State Highway Department.

He enjoyed working with wood and helping anyone in need.

Besides his wife, he was preceded in death by a brother, William Welch in 1980.

He is survived by a son, Derrel and Marcia Welch, Kansas City, Mo.; a daughter, Rayleen and Roger Wilson, Ottumwa; eight grandchildren; and seven great-grandchildren.

His body was cremated.

A family service will be held in December in Kansas with the Rev. Roger Wilson officiating.

Memorials are suggested to Christian Motorcycle Association, Mission Work, Run for Son, Box 9, Hatfield, Ark. 71915.

Robertson-Jay Funeral Home, Ottumwa, was in charge of the arrangements.



Donald Fought returned to his classroom after receiving "American Star of Teaching" award. — Photo courtesy of Gordon Fought

## National teaching honors for former Norton Man

Four years ago, the U.S. Department of Education developed the "American Stars of Teaching" award, spotlighting the nation's most highly effective teachers. The 2007 American Stars represents teachers across all grade levels and disciplines.

Donald Fought, son of Gordon and Creta Mae Fought, Norton, won the award Oct. 19 for the state of North Carolina. He was

chosen from among 4,000 other teachers nominated in the United States.

Mr. Fought was a 1965 graduate of Norton Community High School. He got his degree from Fort Hays State University and spent a year in the army during the Vietnam War.

He has taught for 10 years at Southeast Middle School. He lives in Winston Salem, N. C.

## Fun Day was a hit for local weight loss club

By BEVERLY BEDNASEK  
Kansas Coordinator for TOPS

Over 75 members of TOPS (Take Off Pounds Sensibly) members attended Fall Fun Day Oct. 6 at the St. John's Lutheran Church, Kensington. The theme was "Putting On A Happy Face" which added lots of fun to the day.

During the day there was a talent contest, fun activities and fund raisers for the chapters. Awards were given to members based on their weight loss achievements for the past eight months. Special

guests included: Dixie Swindle and Lucille Bitner and Beverly Bednasek, Kansas Coordinator of the Wichita area.

TOPS No. 999, Athol, was the hosting chapter.

To talk to someone from the Norton Chapter call 877-2262. Chapter meetings consist of educational programs, contests to help motivate members with their weight loss goals.

For additional information, call 1-800-932-8677 or visit the group's website at: [www.tops.org](http://www.tops.org).

## Kansas veterans to be honored at state cemetery in WaKeeney

The Fourth Annual Veterans' Day Service will be held at 11 a.m. Friday, Nov. 9 at the Kansas Veterans' Cemetery at WaKeeney.

Guest speaker will be Jerry Steinman, U.S. Navy, 1962 to 1969. The honor guard is from Stockton Veterans of Foreign Wars Post No. 8873. The bagpipes will be played by the Rev. Randy Gibbs.

The Patriot Guard and American Legion Riders Post No. 392 will lead the flag procession.

Immediately following the service, there will be a ceremony

for the disposal of unserviceable United States flags. Anyone who has a torn, tattered or faded flag is welcome to bring it to the cemetery to be respectfully disposed of.

Everyone is invited to attend.

## MARKETS

At close of business Nov. 5

Wheat.....	\$7.46
Milo .....	\$3.38
Corn.....	\$3.46
Soybeans.....	\$9.04

# Chicken in the oven

If you've ever enjoyed the flavor of a free-range, homegrown chicken you will remember that the taste is entirely different from the chickens that are sold in supermarkets. ' Our chickens dined royally on yard greenery and on veggies that had passed the point of sales appeal in the produce department of Dad's grocery store. Did you know that chickens love citrus fruit? Oranges and grapefruit that are going too soft for us are their idea of gourmet goodies. And any kind of melon that is past its prime will be pecked to pieces in moments.

LeRoy and I both grew up eating good country chicken so it was quite an ordeal to switch over to birds fed on kibble or whatever it is they fed them at chicken ranches. Here are a few of the ideas that we developed over the years to make those fowl less foul. For one thing, buy a fresh, never-frozen whole chicken if possible and cut it up yourself. Second, wash each piece well under running water and then submerge them in a light salt water

## Cook's Corner Liza Deines



soak overnight in the refrigerator. If I planned to fry the pieces I often soaked them in buttermilk. This served the double purpose of making the meat juicier and it helped to create a crisp crust.

Spiced coatings also make chicken tastier. Here are three oven crusts that could be welcome on the chilly days when running the oven helps warm up the house. Tuck in some baking potatoes, toss a salad and you've got one day's supper mystery solved.

FAREWELL TO A FRIEND: Wava Ankenman Hickert was such a good teacher and dear friend to so many. May her entry into the next world be greeted with the Alleluias she so loved to sing.

### WHO NEEDS THE COLONEL CHICKEN

Three cups self-rising flour  
One tablespoon paprika  
Two envelopes Lipton powdered tomato soup  
Two packages Good Seasons dry Italian dressing mix  
One teaspoon Lawry's seasoned salt  
Mix altogether in a large ziplock bag. Soak three pounds of chicken pieces overnight in buttermilk. Put only two or three pieces in the bag at a time and shake well, lay them out on a well-greased shallow cookie sheet. Bake for an hour at 350° F. Every 15 minutes add a tablespoon of oil to the pan. Remove chicken to warming platter and scrape leftover oil and any crumbles into a saucepan. Make gravy with three tablespoons of the leftover coating mix, three tablespoons of the oil (may need to add some) cooked together until smooth and bubbly, slowly add a cup of milk or broth and cook, stirring, until thick and smooth.

### SNAP, CRACKLE, POP FRIED CHICKEN

Four cups rice cereal, crushed down to two cups and mixed with a tablespoon of paprika in a shallow pan. Make a smooth batter of one egg beaten up well with three-quarters cup of milk, three-quarters cup flour, salt, pepper and a teaspoon of poultry seasoning plus a teaspoon of garlic powder.

Pat dry three pounds of chicken pieces, dip each into batter, then roll in the crumb mix, place on a large, foil-lined baking sheet. Drizzle each piece with melted butter, bake in 350° F oven for about an hour until chicken is browned but tender. Do not cover, do not turn.

### LU'S HOMECOMING CHICKEN

One small can Pet or Carnation evaporated milk  
One big bag of barbecue flavored potato chips crushed into crumbs  
Three pounds of chicken pieces  
Pour evaporated milk over chicken in a mixing bowl, turn several times to coat well, pepper but do not salt. Roll each piece in potato chip crumbs and place in a 9 x 13 glass baking dish that has been greased really well. Pour any leftover condensed milk carefully over chicken pieces. Bake in oven for an hour at 350° F. Check to be sure it isn't browning too much, which depends on the amount of fat in the brand of chips used. Cover loosely with foil if necessary.

# READERS

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

The Northwest Kansas Library System recently recog-

nized four employees who have completed more than 20 years of service. Receiving "goody baskets" were Linda Keith, Pat Hammond, Clarice Howard and Delores Stapp.

## Flu Vaccination Clinic

## Norton Doctors Clinic

will be giving flu vaccinations on Saturday, November 10 from 9:00-11:00 a.m. This is for ages 18 and older. No appointment is necessary.

Thanks for reading  
*The Norton Telegram*

Showing at the

## NORTON THEATRE

### The Game Plan

2 Hours, 0 Minutes (PG)  
Movie Show Times: Fri. & Sat.: 7 and 9:05 p.m.  
Sunday: 5 and 7:05 p.m.; M-T-W at 7 p.m.

### Bee Movie

1 Hours, 34 Minutes (PG)  
General Admission for Game Plan \$6.00 Adults, \$5 Kids 12 & Under  
Premiere Price of \$7 and \$8 for the Bee Movie

ONLY PREMIERE PASSES ACCEPTED FOR BEE MOVIE  
PASSES ACCEPTED FOR GAME PLAN

Coming Soon:  
Nov. 9 - *Fred Clause* (PG); Nov. 21 - *Enchanted* (PG)  
Dec. 21 - *National Treasure 2: Book of Secrets* (PG)

19th ANNUAL  
Norton County  
Genealogical Society's

## Arts & Crafts Fair

Saturday, November 10, 2007  
9:00 a.m. to 4:30 p.m.

FREE ADMISSION

### Eisenhower Grade School

Eisenhower Drive, 3 Blocks West of the Armory  
NORTON, KANSAS

Lunch Stand Available • Crafts in Gym and Cafeteria  
Not Responsible for Accidents, Lost or Stolen Items

## Time Zone Bar & Grill

Downtown Lenora, KS  
PH 785-567-4544

BUSINESS HOURS:  
Mon.-Fri.: 5 p.m. to Close; Sat.: 5 p.m. to Close

### TUESDAY NIGHT

Poker Night . . . . . 5:00 p.m. to Close

### THURSDAY NIGHT

Pan Fried Chicken. .5:00 p.m. to Close

### FRIDAY NIGHT

Steak Night . . . . . 5:00 p.m. to Close  
Prime Rib Night; Also Serving Steaks from America's Best Steaks of Bogue, Kansas

### SATURDAY NIGHT

Poker Night . . . . . 5:00 to Close