

OBITUARIES

Geneva L. Persinger March 19, 1916 - June 19, 2008

Geneva Laura Persinger, 92, formerly of Norton, died June 19 at the Northgate Nursing Center in Florissant, Mo.

The only child of William Ray and Sylvia Ola (Allman) Coop, she was born March 19, 1916, in Norton County.

Mrs. Persinger grew up in Norton County, attended District 42 (Dallas) rural grade school and the Clayton High School.

On Oct. 16, 1940, she and Leo Burnil Colip were married. He died Sept. 16, 1944.

She worked at the A.L. Duckwall store in Norton before her marriage to Ivan Wesley Persinger on Jan. 1, 1947. They made their home in Norton County. Mr. and Mrs. Persinger celebrated their 30th wedding anniversary on Jan. 1, 1977. On Feb. 4, 1977, Mr. Persinger died. She continued to live in Norton until recently when she moved to Florissant.

Mrs. Persinger was an active member of the Church of Christ and attended regularly when possible. She also later became a member of the First Church of God in Norton. She loved her fam-

ily and friends and was very active in community affairs while she was able. She was a 4-H clothing leader for many years, a superintendent at the fancy department at the Norton County Fair, and member of the Triple T Club, Leota Extension Homemakers Unit, Eagles Auxiliary, American Legion Auxiliary, and many other volunteer activities. She liked to bowl, play cards and bingo, crochet, and do fancy work in her spare time.

She was preceded in death by her parents, two husbands, Leo and Ivan, one daughter, Connie Lea, and one granddaughter, April Lea.

Survivors include: two daughters, Vicki and Ron Gruen, St. Louis, Mo. and Patti and Terry Bonnett, Topeka; six grandchildren; and one great-grandchild.

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

Memorials are suggested to the First Church of God. Contributions may be sent to 1010 Churchill Dr., Norton, Kan. 67654.

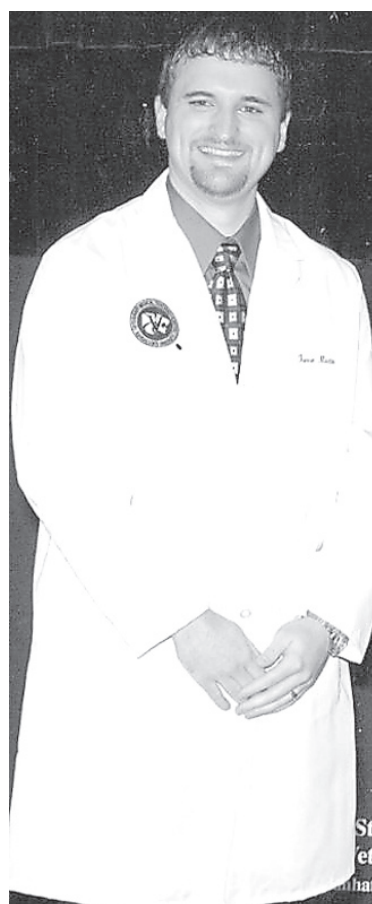
Former Almena man earns coat

Trevor Martin, son of Gayle and Joanna Martin, Almena, was recently honored at the annual Kansas State University College of Veterinary Medicine White Coat Ceremony.

The purpose of the ceremony is to symbolize the transition to the clinical phase of veterinary education. During the ceremony, students are cloaked with a white lab coat and welcomed to the Veterinary Medical Teaching Hospital by members of the clinical faculty.

Mr. Martin is a 2001 graduate of Northern Valley High School.

He is also the son-in-law of Verlaine Schooler, Logan.



Trevor Martin

Public television to present reading program at library

Smoky Hills Public Television will present programs at 10:30 a.m. and again at 2 p.m. Thursday at the Norton Public Library.

The theme of this year's summer reading program at the library is "Catch the Reading Bug". The program will be presented by Leo-

na Breeden, the station's director of educational services. It will be a 45-minute program, which will include viewing a short clip from a Public Broadcasting System children's television program, reading a related book and doing a simple activity.

Pirates are theme of Fun Night

Put on your best pirate garb, learn how to say, "Argh!" and come join the fun Thursday evening at the Norton Public Library. "Pirate Night" is part of the summer reading program at the library. There will be pirate-themed games and lots of pirate-worthy food to eat.

Library Fun Night is open to

seventh through twelfth graders and is scheduled at 7 p.m. every Thursday night in the library's Community Room through July 17.

Next week, on July 3, it will be Safari Night. Tropical fruit salad will be served and there will be safari games to play.

Prizes awarded at Almena show

Several prizes were awarded during the recent Sunflower Pioneer Power Association's annual antique machinery and car show held in Almena on June 14-15.

The lucky winner of a 1944 Massey Harris tractor was Royce

Bose, Orleans, Neb.

James B. Pettera, McCook, Neb., won a queen-size quilt; Gary Matson, Norton, won a handmade linen chest; and A.J. Grammon, Logan, won a wood pheasant.

Treatment center opens in Colby

An outpatient substance treatment facility has recently opened in Colby. The office, located at 180 W. 6th St., will offer alcohol and drug evaluations, individual and group counseling and intensive outpatient treatment.

The facility is operated by Central Kansas Foundation. The Colby office is staffed by Sarah Harsh, Certified Substance Abuse Counselor and office assistant Donna Sammons. The foundation will also be utilizing teleconfer-

encing technology to improve access to services in under-served areas of Northwest Kansas.

Appointments may be made by calling 785-460-5885. For more information go to the website at: www.c-k-f.org.

Better safe than sorry- keep salads chilled

The recent salmonella scare involving tomatoes reminds us to review the cautions necessary to ensure the safety of our picnic foods. Potato salad and pasta salad are two of the foremost culprits when it comes to spoilage because both require creamy dressing in preparation. One quick and easy change would be to mix that salad with sour cream which is less susceptible than mayonnaise. Be sure your salad is thoroughly chilled by making it the evening before the picnic. And, get it back into refrigeration within an hour of serving. And, of course, Beverly Kindler's favorite admonition: "When in doubt, throw it out."

Back in the 1940s we created a homemade cooler for our picnic outings. Mama set one empty steel bowl into a slightly larger steel bowl, filled the outer bowl with ice cubes and water, and froze both overnight. Chilled salad went into the inner bowl, wax paper on top, and we wrapped it all in the classified section of last week's Sunday Denver Post newspaper just before departure. Life sure is easier since the invention of the ice chest and those blue ice bottles.

The ingredients of potato and pasta salads at pot lucks and picnics never fail to amaze as well as delight me. You may discover bits of bacon, sunflower seeds, celery, tomato, cucumber or zucchini chunks. There are olives both black and green, diced peppers of all colors, cashews, almonds or peanuts...yum! In the spring Mama chopped little green

Cook's Corner Liza Deines



onions into her salads, including some of the tender green tops plus a few tiny radish slices. Some add chopped eggs, some do not. Mustard is also a variable ingredient, creating different levels of color and different levels of zing, too. Then there's the question of dill, sweet, or no pickles. Let's not even get into the controversy over real mayo, salad dressing or ranch. Seems like the potatoes or pasta are the only common denominators. But wait, do we use mashed, chunked, or diced potatoes; shells, tubes, elbows or bowtie pasta?

A most requested recipe is the potato salad that was served only at the very first Rotary bierrach dinner years ago. At that time there were no women members in Rotary, but there were some good and willing wives who handmade all that potato salad. Jackie Mathes provided a recipe of institutional proportions that began with 20 pounds of potatoes. Do you know how long it takes to peel and boil 20 pounds of potatoes? So I have cut the ingredients in half for you and you may want to cut it in half again unless you're going to a family reunion. The Italian dressing gives this salad its unique flavor.

JACKIE MATHES, POTATO SALAD

10 pounds of white Russet potatoes, peeled, chunked
24 hard-boiled eggs, 1/2 of ground or shredded white onion
Half a large bottle of Wishbone Italian salad dressing
Salt and pepper

Boil potatoes, drain, cool and dice. Combine potatoes, onions and dressing in a large glass mixing bowl, cover tightly with plastic wrap and refrigerate overnight. Next morning, add diced eggs and the following dressing:

Dressing: One pint salad dressing or mayonnaise
One-quarter to one-half cup of yellow mustard
One pint heavy cream or commercial sour cream
One tablespoon sugar
Salt and pepper

Mix well and chill until serving time.

The full recipe made enough to almost fill my big canning kettle but that will depend somewhat on the size of the potatoes.

Next, a worry-free pasta salad from another Norton friend.

ANDREA WOODS, NO MAYO PASTA SALAD

One eight-ounce package of mostaccioli pasta, cooked and drained well

One medium red onion, diced
Two eight-inch cucumbers, unpeeled, sliced thin
Small jar of pimento, chopped
Fresh parsley, chopped — use as much as you like

Dressing:
1 1/2 cups cider vinegar. Teaspoon each, salt, pepper, garlic powder and Accent. Two teaspoons honey mustard, more if you like.

Mix dressing. Pour over other ingredients and toss. Let chill overnight. Does not spoil in hot weather.

Darlene Yates Feb. 20, 1928 - June 21, 2008

Darlene Yates, 80, died at the Norton County Hospital on June 21.

The daughter of Arthur Johns and Clara Mae (Loughry) McFarland, she was born Feb. 20, 1928, southwest of Almena.

Mrs. Yates attended rural schools in Norton County and graduated from Norton Community High School with the Class of 1945.

On Feb. 24, 1945, she married Lee J. Yates in Hill City. They made their home in Norton, with the exception of a few months spent in Norfolk, Neb.

Mrs. Yates worked at the Norton Daily Telegram for about 10 years before going to work at the Norton County Agricultural, Stabilization and Conservation Service office in 1957. In 1980, she became county office representative for Federal Crop Insurance Corp., working in that capacity until the office closed in 1982, when she retired.

She was a member of the First

Church of God where she served as treasurer and organist for many years. She was also a member of the Norton Squaranaders and the Business and Professional Women. She enjoyed music, roses, square dancing and watching sports.

She was preceded in death by her parents, two brothers, Floyd McFarland and Joe McFarland, and two sisters, Erma Griffin and Audrey Reedy.

Survivors include: her daughter, Leanna and Randy Wolfe, Lakin; two granddaughters; four great-grandchildren; and her special friend, John Snyder, Norton.

Friends may call from 3 to 8:30 p.m. today at Enfield Funeral Home, Norton.

Funeral services will be held at 10:30 a.m. Wednesday at the Norton First Church of God. Burial will be in the Norton Cemetery.

Memorials are suggested to the church at 1010 Churchill Drive, Norton, Kan. 67654.

Virgil E. Van Der Wege

Virgil E. Van Der Wege, 80, father of the Rev. Lew Van Der Wege, the former minister at the Norton United Methodist Church, died Sunday, June 22 at his home in Orleans, Neb.

Mr. Van Der Wege will lie in state from 3 to 9 p.m. today at the Olliff-Boeve Memorial Chapel, Phillipsburg.

Funeral Services will be held at

2 p.m. Wednesday in the Olliff-Boeve Chapel with the Rev. Van Der Wege officiating. Burial will follow in the Luctor Cemetery, Phillips County.

Memorials are suggested to the Norton United Methodist Church's radio ministry. Contributions may be sent to the church at 805 W. Wilberforce, Norton, Kan. 67654.

C. Dee Wolfe

Celia Dee Wolfe, 76, Norton, died at the Smith Center Long Term Care, on Monday, June 23.

Funeral services are pending with Enfield Funeral Home, Norton.

READERS

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

Eugene and Margaret Wetter celebrated their 45th wedding

anniversary on June 22. Anyone wishing to send anniversary greetings to Mr. and Mrs. Wetter may send cards to Rt. 1 Box 59, Norton, Kan. 67654.

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MARKETS

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| | |
|---------------|---------|
| Wheat..... | \$8.31 |
| Milo..... | \$6.27 |
| Corn..... | \$6.74 |
| Soybeans..... | \$13.99 |

June 20-
June 25

Showing at the

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2 Hours (PG-13) Premiere

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Friday and Saturday: 7:00 and 9:10 p.m.
Sunday: 5 and 7:00 p.m.; M-T-W: 7 p.m.

Kung Fu Panda

(Premiere) (PG-13)
1 Hour, 47 Minutes

Since both movies are premieres, only premiere passes accepted

BOTH MOVIES ARE PREMIERE PRICE OF \$7.00 AND \$6.00

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COMING SOON

June 27 Wall-E (G) (Premiere)
July 2 Hancock (PG-13) (Premiere)

Kid's Cheer Camp

Given by the Norton Community High School Cheerleaders

Monday, June 30 thru Wednesday, July 2
HIGH SCHOOL GYM
6:00-8:00 P.M.
Ages 4 — Junior High

A performance will be held on the last day of camp at 7:00 p.m.

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APPETIZERS:
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