

OBITUARIES

Dean Donald Robison June 23, 1926 - July 23, 2008

Dean Donald Robison was born the seventh child of eight to Mrs. Carrie Addie (Wilcox) Robison and Orval Monroe Robison on June 23, 1926 on a farm southeast of Woodruff, in Walnut Township, Kansas. He passed away on Wednesday, July 23, 2008 at the Christian Homes west of Holdrege, Neb., at the age of 82.

Mr. Robison attended the Independence Rural School District No. 86 south of Woodruff where he graduated from the eighth grade in 1940.

On Sept. 7, 1944, Mr. Robison entered the U.S. Army at Denver. He served with Company A of the 94th Infantry Training Battalion at Camp Roberts, Calif. He received the World War II Victory Medal and was honorably discharged at Fort Leavenworth on Jan. 29, 1945.

On April 18, 1950, Mr. Robison was united in marriage to Millie Marjorie Hull at the Englewood Church parsonage northeast of Phillipsburg by Elder Willard Lloyd. To this union four sons were born — Richard Dean, Bill Dean, Robert Dean and Merle LeRoy. The family resided on a farm northeast of Phillipsburg for about seven years. Unfortunately, this marriage ended in divorce.

Mr. Robison did painting and carpentry work in Kansas, Colorado and Oklahoma. He moved to his brother Warren's farm on Rope

Creek on Highway 136 between Alma and Orleans, Neb., in 1971. He entered the Christian Homes in Holdrege on May 2, 2007 when his health failed.

He was preceded in death by his mother on Nov. 3, 1971; his father on March 5, 1976; two sisters, Fern Robison in infancy, and Lillie Eucrest; five brothers, Raymond in infancy, Charles as a young adult, Earl and his wife Dorothy, Eugene and his wife Florence, and Warren and his wife LaDonna, and his son, Bill just this past June 20.

Leaving to mourn his passage are his three sons — Richard "Rich" and his wife Helen of Republican City, Neb., Robert "Bob" and his wife Sylvia of Cincinnati, Ohio and Merle and his wife Shauna of Norton; his daughter-in-law Pamela Robison of Alma, Neb.; six grandchildren, five great-grandchildren, two step-grandchildren, eight step-great-grandchildren, ten step-great-grandchildren; nephews and niece and their spouses, whom he regarded as his own children; and Doug, who was Dean's guardian and his wife Jane.

A memorial graveside service was held Thursday at the Woodruff Cemetery with Pastor Curtis Pfeil officiating.

Banta-Torrey Funeral Home, Alma, Neb., handled arrangements.

LeRoy M. Ciboski Feb. 14, 1934 - July 25, 2008

LeRoy (Lee) M. Ciboski died at his home in Mountain Home, Ark. on July 25, 2008. Roller Funeral Home handled arrangements.

A Memorial Mass was held at St. Peter the Fisherman Catholic Church on Monday, July 28. Entombment followed at Baxter Memorial Mausoleum.

He was born Feb. 14, 1934 in Goodland to Martin and Sophie Cebula Ciboski. He graduated from Norton Community High School with the class of 1952. He was a member of the state basketball team for Norton in 1951. He was an outstanding football player for Norton Community High School and earned a football scholarship and played for Kansas State University on the varsity team.

He married Mary Jane Venskuschristenson on Jan. 20, 1973 in Kenosha, Wis. After working the construction industry in Wisconsin, he moved to Las Vegas, Nev. where he worked until retirement as a structural damage appraiser. He moved to Mountain Home, Ark. in 1998 where he enjoyed

fishing with his wife, hunting with his son, gardening, woodworking and cooking, especially on his charcoal grill. He loved playing with his cats, Zack and Zody. He was a member of the Elks Lodge #1714 and a member of the St. Peter the Fisherman Catholic Church.

He is survived by his wife, Mary Jane (M.J.); daughter and son-in-law Becky and Andrew Horn of Wauwautosa, Wis.; daughter and son-in-law MaryAnn and Larry Pacetti of Pleasant Prairie, Wis.; and son Todd Christenson of Garland, Tex.; five grandchildren: Ashleigh (Aaron) Richmond, Alyssa and Sam Pacetti, and Benjamin and Bianca Christenson. He is also survived by his brother and sisters-in-law, Carolyn (Jerome) Miller and Joan (Joe) Johano-wicz and their children. He was preceded in death by his parents. He will be sadly missed by all who knew and loved him.

Memorials may be made to Hospice of the Ozarks or St. Peter the Fisherman Catholic Church Building Fund.

Invitation issued for next After-5 dinner, meeting

Norton After-5 Club invites all area women to attend the August dinner and meeting on Thursday, Aug. 14, at 6:30 p.m. at the Town and Country Kitchen, E. US-36. The cost for the dinner meeting is \$8 per person.

Please note the change in cost. Free baby-sitting is available. For reservations and cancellations, please contact Joan Knoll (877-3042) by Tues., Aug. 12.

"THE GREATEST BARGAINS OF ALL" is the theme for the evening. The special feature for the evening, "QUEEN OF THE THRIFT SHOP", will be presented by Mary Lou Powell of

Golden, Colo. Ms. Powell will deliver a trunk show of her fashions that were featured four times on Denver TV.

The Norton After-5 Club welcomes as its special speaker for the evening, Mary Lou Powell. Ms. Powell travels throughout the nation speaking on rejection and restoration through forgiveness in "A REAL BARGAIN".

The Norton After-5 Club is non-denominational and open to all area women.

Part of Stonecroft Ministries, After-5 Clubs are located throughout the United States and Canada.

Three tables.
1st Place — Mary Lou Archibald and Ivy Roland
2nd Place — Norman Walter and Claudia Bridges

READERS

— Retirement party for Darlene McEwen, Monday, Aug. 11 at 2 p.m. at the Activity Room at the Andbe Home.
Duplicate Bridge

Severns/Wetzler meet at Almena Center

The Almena Community Center was the gathering place for the 2008 Severns/Wetzler annual family reunion on Aug. 2.

There were many, many hi's, hello's and how are ya's as family members arrived and greeted each other and carried lots of food into the gathering.

Wilmer Severns gave the invocation before a delicious carry-in meal was enjoyed by all.

after the meal and everyone had over-indulged on the good food, Wilmer read some letters from family members that were unable to attend the reunion this year.

Tom Melroy presented the financial report. This was followed

Family Reunions

by a family statistics report of the births, marriages and deaths for the past year.

Births: Julia Taylor Knea, Aug. 7, 2007; Judah Nathaniel and Abbie Noelle Hays, May 5, 2008; Kaleb Kristopher Booker, May 12, 2008; and Izaya Jose Zapata, July 25, 2008.

Deaths: Lola Henson, Sept. 24, 2007 and Ila Beth (Severns) Zellmer, Feb. 2, 2008.

Schick Family gathers in Phillipsburg

The 13th Annual Schick Family Reunion was held July 18-20 in Phillipsburg.

The event began on Friday with an informal supper at the Branding Iron II. Forty were in attendance.

Saturday morning Max Schick conducted tours of the St. Peter and Logan Cemeteries.

The family then gathered at the Huck Boyd Center for a catered lunch followed by a business meeting chaired by Byron Bietz.

Freddie Fender Schick and the Schick Chicks appeared at the reunion with a surprise performance.

They entertained with song and dance to some of Fenders most famous recordings.

Lloyd Becker entertained the crowd with his harmonica while Deloris Becker kept the tempo with her wooden dancer!

Family photos followed the program. Saturdays attendance was 67.

Church services on Sunday morning were conducted by Rev. Dick Hamit, pianist was Kim Munyon. Forty were in attendance with lunch following.

Registered from the Albert Schick Family were Myron and Sherland Bietz, LaVergne Bietz, Kathy Runion, and Andrew Gleason, all of Norton, Dalbert and Karen Bruming, Oberlin; Brenda Aeillo, Topeka; John Moorhous, Oakley; Larry and Shirley Shep-

Nina Melroy reported on a trip she was able to take to Springfield, Ill. so that she could see her granddaughter, great grandson and great granddaughter, and her four great-great grandchildren, who of which were newborn twins. she was able to get a photograph of five generations of her family.

This was followed by reports from all the families present of the new events in their immediate families since our last reunion on Aug. 4 2007. Then there was much visiting and reminiscing throughout the rest of the afternoon.

Attending the reunion this year were: Nina Melroy, Dale and Katherine Severns, Wilmer and

Juan Severns, Neil and Donna Severns, Beth Heikes, Shelbi McKenna, and Thomas Melroy, all of Norton; Patrick and Cindy Shirley of Norcatour; Evelyn Zellmer from Hays; Bob and Margaret Leonard from Manhattan; Jerry Severns of McPherson; Sydney Alberts from Axtell, Neb.; Nancy Fry from Grand Island; Ron and Zona Fritz from McCook; Judy Tadlock from Oxford, Neb.; Jim, Nannette, Steven, Jamie and Kelly Anderson, all from Longmont, Colo.; and our longest distance traveler this year, Cheryl O'Donnell from Bend, Oregon.

The next reunion will be on Aug. 1, 2009.

ard, Lenora; Andrew, Samantha and Zack Shepard, Phoenix; and Rick and Mattea Carpenter, Overton, Kans.

Registered from the Pauline Schick Hickman Family were Eulalia and Charles Scherer, Hutchinson; Mark Bastion, Lawrence; Lloyd and Deloris Becker, Dorothy and Darren, Charles, Katie and Renee Becker, Rainell and Louis Voss, all of Logan; and Eileen Hickman, Norton.

From the Fred Schick Family were Dane Schick, Miramar Beach, Fla., Becky Bean, McPherson; Carol and Ina Dodds, Robin and Judy Schick, Dixie and Michelle Geary, Lebo; Lila and Dick Hamit, Overbrook; Owen

and Sherry Schick, Carbondale; Pat Kruger, Minonk, Ill., Lynn and Kenneth Calhoun, Bartlesville, Okla., Max, Norma, William, Steve, and Merlyn Schick, Darlene Merrill, Phillipsburg; Nancy, Mike, Tristin, Trevor, Tori and Toni Jenner, Ransom; Ron Jean and Frances Delaney, Topeka; Dennis, Alan and Bonnie Schick, Peotone, Ill., Tim Kruger, Flanagan, Ill., and Mel Blobaum, Gifford, Ill.

From the Richard Schick Family were Richard and Dorothy Hill, Wheatridge, Colo.

From the Carl Schick Family was Edith Schick, Logan.

The 2009 reunion is scheduled for July 17 to the 19.

Outdoor food safety can be a bit on the tricky side

Food safety should always be a consideration, no matter where you're cooking, but there are special considerations when cooking outdoors. That is mainly because there are so many things to think about: How hot is the fire? How long should the food be cooked? How easy is it to keep serving plates and utensils clean?

Whether you're venturing out on your back deck or taking a road trip to your favorite picnic area, here are some suggestions specifically for outdoor food safety.

Keep things clean. Assume that the raw meat and poultry you're about to cook contains harmful bacteria. That means using a clean platter and utensils for the cooked food- don't use the same ones you used to handle the raw meat

Home ed Tranda Watts, Extension specialist



unless you are able to wash them thoroughly. If you're heading to a park area, find out if clean water is available. If not, be sure to bring water, clean cloths and wet towelettes.

Use a food thermometer to test meat for doneness. Safe minimum internal temperatures are: 165 degrees F for poultry; 160 F for beef hamburgers, all cuts of pork. Beef, veal or lamb steaks, roasts

and chops should be cooked to 145 F for medium rare or 160 F for medium. If you're staying at home, make sure that the food goes immediately on the preheated grill to complete cooking. Never partially cook meat or poultry and wait before you finish cooking it. That allows too great of an opportunity for bacteria to grow. Even though the bacteria itself would be killed when the food is thoroughly cooked, some types produce toxins that remain in the meat until it gets to your gut.

If you're heading out to a park for your picnic, be sure to keep food cold to minimize bacterial growth. Use an insulated cooler with sufficient ice or ice packs to keep the food at 40 F or below. Keep perishables refrigerated as

long as possible, and pack the cooler just before leaving the house. It's best to use a separate cooler for beverages and other non-perishable foods. That way you can keep the other cooler closed until you're ready to cook — keeping the cold air inside. Keep coolers in the shade to keep the food inside as cool as possible

Keeping these few tips in mind should help ensure that you will not experience any food poisonings following one of your outdoor food adventures.

If you would like further information on food safety or outdoor cooking, contact your local K-State Research and Extension Office or e-mail: twatts@oznet.ksu.edu.

Two outstanding exhibits showing at Hansen

By SHIRLEY HENRICKSON
Museum Director

The Dane G. Hansen Memorial Museum is proud to welcome the exhibit "Bead International" sponsored by the Dairy Barn Arts Center, Athens, Ohio and the new addition of "The Purse and the Person, A Century of Women's Purses," curated by Curatrix Groups and sponsored by Smith Kramer Fine Arts Services. "Bead International" will be on display from June 27, 2008 through Sept. 7, 2009 and "The Purse and the Person" will be on display from July 18, 2008 through Sept. 28, 2008. Discover dazzling beauty and light of beaded artwork and the life stories buried right under our noses in the purses carried by our mothers and grandmothers.

All approaches to beadwork are represented in the bead show's 54 pieces, from jewelry to sculpture. The exhibiting artists come from all over the U.S. and many of the works will be available for purchase and are representative of life

or a period of time in someone's life. This particular show is from the "2006 Bead International Competition" held at The Dairy Barn Arts Center in Athens, Ohio. Each biennial competition that is held becomes a touring exhibit.

"The Purse and the Person" brings together life stories buried right under our noses — in the purses we carry. In the mysterious depths of their purses, women reveal their personalities, their fashion sense and the everyday concerns that populate their lives. Developed from a private collection of over 3,000 purses and accessories, this exhibition looks at purses from the inside out, examining day-to-day life reflected in a very personal, very female artifact cache — a woman's handbag.

Our August Artist of the Month is Twila Large from Ellis. Ms. Large will have several stained glass pieces on display and for sale. Please stop by and see what she has to offer. This is the time of year for weddings and any of

these items would make a nice wedding gift!

We will be holding our 32nd Annual Labor Day Celebration Sunday, Aug. 31, 2008. The activities will begin at 8:00 in the morning and continue throughout the day. The Prairie Dusters Drill Team will perform at 4:30 and the Buffalo Soldiers Drill Team at 5:00. The musical entertainment begins at 5:30 with the Warnock Family from Branson, Mo. At 7:30 the air will be filled with the bluegrass music of the McLemore Family from Colby. The day will end with a fabulous fireworks display that can be seen for miles around. There is no admission fee! Make your plans to attend. This is an all day fun filled family event.

Museum hours are M-F 9-12

& 1-4; Sat. 9-12 & 1-5; Sun. and holidays 1-5. We are handicapped accessible, there is never an admission fee and we have a free Wi-Fi hotspot in the Community Room. For more information about this and other exhibits, contact Shirley at 785-689-4846 or check our web at www.hansenmuseum.org.

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