

OBITUARIES

Edwin C. Davis Jr. April 28, 1928 - July 8, 2008

Edwin C. Davis, Jr., son of Edwin Charles, Sr. and Agnes Marie (Mellon) Davis, was born April 28, 1928, in Norton, and passed away at his home in Broomfield, Colo., on July 8, 2008, at the age of 80.

He and Jan Cartwright were united in marriage on March 27, 1954, in Golden, Colo. They made their home in the Denver area where he was a prototype machinist. He suffered his first stroke in January 2001, and partially recovered only to have a major stroke in July of 2002.

With steadily declining health, he particularly enjoyed his visits from his daughter, Cheryl, whom he called his "Special Angel."

Ed loved doing any kind of work with his hands from building motorcycles and dune buggies to building his own home, and he loved to tinker and repair things. He liked traveling mostly by car. A favorite destination was Las Vegas.

He enjoyed listening to music and was especially fond of country and western music of the 40s and

50s and music of the big band era. He loved his little acreage where he built his home and resided for 31 years.

Ed Davis is survived by his spouse of 54 years, Jan Davis; his daughter and son-in-law, Cheryl and James Keating; his grandchildren, Kym Roberts, Gregory Keating, Nicholas Davis, Jennifer Saunders, and Jeffrey Davis; numerous great-grandchildren; his sister, Jean Mulder; numerous nieces and nephews; other relatives and friends.

He was preceded in death by his parents, Edwin Sr. and Agnes Davis, one son, Mark Gregory Davis, five sisters, Helen Hoffman, Iris Jones, Neva Degnen, Patricia McClain, and Virginia Prorise, and one brother, Robert Davis.

Funeral services will be Saturday at 1 p.m. at the Enfield Funeral Home, 215 W. Main, Norton. Burial will follow in the Norcatur Cemetery.

Memorials are suggested to Denver Hospice.

Arrangements are by Enfield Funeral Home of Norton.

Ila Marie Ritter May 12, 1925 - August 8, 2008

Ila Marie Ritter, daughter of Alvin and Effie (Kirk) Schoen, was born May 12, 1925, on the family farm in rural Norton County. She passed away on August 8, 2008, at the Norton County Hospital in Norton, at the age of 83.

Alvin and Effie developed the Schoen farm southeast of Oronoque, Kan., and began their family of four with two girls in 1925, with Ila Marie and her sister, Joyce. The girls traveled to a one-room schoolhouse to begin their education. When they graduated from there, they were fortunate to attend Norton Community High School.

On November 1, 1943, Marie and Lloyd Ritter were united in marriage in Norton. They settled at the Ritter family farm four miles east of Norcatur, near Reager, where they farmed and raised their family. They moved into

Norton on September 1, 2004, and Lloyd passed away December 31, 2004.

Marie was an avid homemaker, seamstress, cook, gardener, active in EHU, bowling, and always had a big smile.

Survivors include one daughter, Beverly, and husband, John Miller, Norton; one son, Gary, and wife, Terri Ritter, Manhattan; five grandchildren; seven great-grandchildren; her step-mother, Mary Schoen, Norton; one sister, Joyce, and husband, Lee Preston, Norton; other relatives and many friends.

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

The funeral service was held today (Tuesday, Aug. 12) at 10:30 a.m. at the Enfield Funeral Home, Norton. Burial followed in the Norcatur Cemetery.

Memorials are suggested to the Andbe Home, Norton.

Arrangements are by Enfield Funeral Home, Norton.

Corrections

In The Norton Telegram story on Eugene Wiltfong's induction into the Kansas Teachers Hall of Fame, several names of other inductees were unintentionally omitted.

Doris Ballard and Gerald Travis, both of Norton and Maxine Sebelius, Almena, were listed but Ronald Johnson of Almena, who was posthumously inducted in 1998, was not.

Also not mentioned were the late Wanda Mae Vinson, who lived in Almena following retirement and Freida States, Logan, inducted in 1993 and the late LeRoy Simoneau, Logan, inducted in 2004.

In the Friday, Aug. 8 Norton Telegram, it was incorrectly reported that graduates from the 211 Learning Center receive a diploma from the Norton Community High School. This is incorrect. The graduates receive a Unified School District 211 Diploma, which is recognized by the state of Kansas to be the same as any other diploma issued through a normal school. This was a reporter's error.

(The Telegram strives for accuracy in reporting. Please call any errors or omissions to our attention immediately. We thank you for your cooperation.)

Definitely not your Papa's pancakes

From frontier flapjacks to elegant crepes, pancakes have been satisfying appetites for years and years. On our travels, LeRoy and I tried any new pancake we saw on a menu. Here are some of our favorites for you to try as well.

These we ate in Oklahoma. The town has slipped the memory banks but not Ella Mae's Café. It was just what you'd expect, red and white checked table covers, potted geraniums in the windows, and a corner table where morning coffee drinkers settled the world's problems.

Ella Mae's Cornmeal Pancakes

One and one third cups yellow cornmeal

Two thirds cup of flour
Half a teaspoon salt, one tablespoon sugar if desired

Two eggs
One and a half cups buttermilk

One tablespoon bacon grease

Beat the eggs, buttermilk and bacon grease together and add in the sifted dry ingredients. Beat until smooth. Makes a thin batter best poured onto a sizzling hot cast

iron griddle from a pitcher. Two dozen five-inch cakes. Yes, you may substitute oil for the bacon grease but they won't taste nearly as yummy!

These unusual savoury pancakes were served as a supper in Toronto, Canada.

Savoury Pancakes

One small onion, shredded fine
Two tablespoons oil

One cup of finely minced left-over roast beef or hamburger well-browned in small crumbs

One cup flour sifted with one teaspoon EACH salt, pepper, baking powder, and garlic powder

One egg beaten into one and half cups milk

Sauté the onion and beef in the shortening just until onion is soft. Into the sifted dry ingredients pour the egg/milk mixture, mix well, add the cooled beef and onions and mix well again. Have ready 10 or 12 sticks of string cheese.

In a hot, oiled skillet cook one 6-inch pancake at a time, spread with spicy mustard as soon as flipped out and roll tightly around

a cheese stick. Lay seam side down, one layer in a flat glass baking dish and keep warm in the oven. Work quickly to finish the other cakes, give them a minute under the broiler, then serve piping hot with herb butter. Makes twelve. Hotsie Totsie Variation: Instead of beef try hot, spicy sausage fried in very fine crisp crumblets with onion, replace garlic powder with cayenne pepper, spread with horseradish mustard, roll up around pepper jack cheese stick. Open the fridge and make up your own! Just remember to add only one cup of goodies and make sure they are finely chopped and not juicy so the pancakes will be of a proper consistency to cook and roll properly. Must be rolled while hot and flexible.

Also from our Canadian trip, Banff Hotel Coffee Shop, this time for dessert pancakes.

Pretty Pink Pancakes

Sift together one and a half cups flour with two tablespoons sugar and a tablespoon baking powder. Combine a beaten egg with a cup of milk and three tablespoons of

Cook's Corner Liza Deines



oil. Add the wet to the dry and stir really well. Chop up three fourths of a cup of canned whole berry cranberry sauce and stir in gently. Use one rounded tablespoon for each cake to make about 24 cakes, three to a serving. Top with following syrup, which should be made up well ahead of serving time:

In a small saucepan combine two tablespoons of cornstarch with a half a cup of sugar and the powder from one box of cranberry gelatin. Stir up well, then slowly blend in three quarters cup of water and a quarter cup of lemon juice. Bring to a boil, add half a cup of dried cranberries and cook, stirring constantly, until clear and thick. Serve with hot buttered Pretty Pink Pancakes.

And last but definitely not least, here's

Rea's homemade caramel pancake topping

Mix a cup of brown sugar with four tablespoons of cream. Cook, stirring until sugar melts, add a pinch of salt, a snort of pure vanilla extract and a handful of chopped walnuts or pecans. Serve warm on hot pancakes. Yum!

First frosty night, try pancakes for a tummy-warmer supper!

Oberlin Arts begins ticket drive

Oberlin Arts and Humanities Commission began its season ticket sales on Monday for the 2008-2009 program year.

Programs include the Last Indian Raid Tour followed by a talk by Richard Little Bear, president of Dull Knife College, at the museum about the Indian's point of view; the Koshare Indian Dancers who will entertain during the day at the museum and give a full program in the evening; "The Rainmaker" presented by the Southwest Nebraska Community Theater Association; Highway 385 Band, which includes bluegrass and country; Oberlin Area Concert Band Christmas Concert following the opening act of Joel Shaw and Lonnie McEvoy; Comedian

Sam Greisbaum; Double D Wranglers three-piece band; Festhaus-Musikanten (German Band) who will entertain during dinner and play for a dance to follow, and "Twenty Flying Fingers," a piano/organ recital with Joy Russell and Gary Fredrickson.

Membership also supports the High Plains Artfest, Senior Recitals and the Anna Seeber Shaw's beginning watercolor workshop series.

For program information, call

Ella Betts, (785) 475-3557, or Mary Henzel (785) 470-0218.

Season tickets are \$60 each; \$65 for a single adult family, or \$135 for a two-adult family. Corporate Benefactor and Patron tickets are also available.

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