Oda LoRee Haynes March 16, 1918 - Nov. 18, 2008

Oda LoRee Haynes, 90, passed away at the Graham County Hospital in Hill City on Nov. 18, 2008. She was born in rural Graham County on March 16, 1918 to James Henry and Myrtle Belle (Emmons) Lutz.

On Dec. 1, 1934 she married Clarence Henry Haynes. He passed away on July 19, 2002.

She was a homemaker and medical aide, and a member of the Hill City United Methodist Church.

She was preceded in death by her husband, one sister and one granddaughter, Kimberly.

She is survived by her son Gary Haynes, Glascow, Mont.; daughter Korla Griffey, Norton; daughter Clarene Law, Hill City; 10 grandchildren, 16 great-grandchildren and one great-great-grandchild.

Graveside service was this afternoon at the Memorial Lawn Cemetery in Hill City. Rev. Aaron Madondo presided.

Memorials may be sent to Dawson Place Nursing Home or the Hill City United Methodist Church.

Curtis R. Kasson March 15, 1926 - Nov. 20, 2008

Curtis R. Kasson, age 82, of rural Wilsonville, Neb., died at his home on Thursday, Nov. 20, 2008. He was born near Wilsonville on March 15, 1926 to George B. and Ada E. (Cline) Kasson. He attended school and graduated from Wilsonville High School in 1943. He enlisted in the United States Army Air Corps in February 1944 and was Honorably Discharged in March of 1945. He served as an automotive equipment mechanic.

On Aug. 4, 1944, he was united in marriage to Evelyn M. "Bobbie" Cline. After his discharge, he returned to the Wilsonville area and continued farming. In 1947 he purchased a farm one mile south of the Nebraska/Kansas state line and continued farming there until

He was a 50-year member of the Wilsonville Methodist Church, a 50-year member of the Masonic Lodge AF and AM of Arapahoe, and the Isis Templar Shrine of Salina. He enjoyed fishing and many happy hours with family and friends. Mr. Kasson and his wife had traveled to Zapata, Tex., spending the six winter months there every

He was preceded in death by his parents and two sons, James Wynn and Dennis Clark, and grandson,

year since 1988.

He is survived by his wife Evelyn "Bobbie" of Wilsonville, son Michaeland Monie Kasson of Morrow, Ga, daughter-in-law Sandi Kasson of Wilsonville; four grandchildren, five great-grandchildren and one brother, Pat and wife Norma Kasson

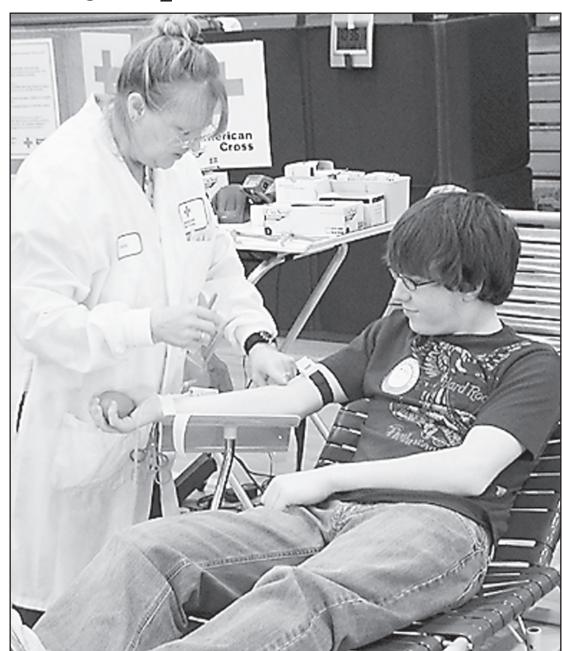
Funeral services will be held graveside at the Wilsonville Cemetery on Saturday, Nov. 20 at 2 p.m. with Kirk Kasson officiating.

Military Honors will be conducted by the American Legion Post of Wilsonville and Masonic Committal Services by the Arapahoe Masonic Lodge AF and AM.

Memorials may be left in Mr. Kasson's name at the Lockenour-Jones Mortuary in Cambridge or to the Hospice Services of Norton

Visitation was held on Friday, Nov. 21 at the Lockenour-Jones Mortuary in Cambridge from 9 a.m. to 9 p.m., and will also be held on Saturday, Nov. 22 from 9 a.m. to noon at the Baptist Christian Church in Wilsonville.

Doing his part



Norton Community High School junior Matt Pollock donated blood for the first time Tuesday morning. Patsy Howland, a phlebotomist, took the blood. When asked what he thought, Matt replied, "It was what I expected it to be, just like a shot."

'Rootsies' are vegetables with many uses, flavors for winter cooking

Frosty days are outnumbering the golden ones here in Missouri as Indian summer fades gently away. Sun-dappled streets littered with crisp fallen leaves show evidence of the passing of my favorite season. Crinkly pinkly pin oak leaves cling stubbornly to their branches, rustling softly, whispering secrets on windy nights. Strip-teasing red maples reluctantly drop one glowing leaf at a time, loath to give up their beauty. Here and there a burst of bright yellow in a green grove, a tiny citrine foliaged bush burns its way out ture leaches away.

Cook's Corner Liza Deines



the blackened skeletons of a frosted garden. If you planted wisely in the spring, your harvest of orange pumpkin globes, green jewels of acorn squash, fancy turban or banana squash and big ivory butternuts should now be leaves stands out in contrast ripe and ready. Their colors are subtle, muted, so different from spring's vibrant greens and yelof the crevice of a grey boulder. lows, yet they are beautiful in underfoot as their summer mois- Time, too, to dig parsnips and

even a taste test by persnickety glazed with honey, or spooned diners, squash and rootsies are in a beef-a-roni mixture, topped versatile vegetables that got a lot of poor press over the years due to dull, unimaginative preparation. No recipe books here with me at Villages of Jackson Creek where I have taken up the tedious hobby of bone knitting, but I can share some of Mama's favorite ways to prepare the garden goodies that come late to the fold and store well into the winter.

I loved to come home to the aroma of meatloaf and acorn squash. Acorn is the top of the crop in my opinion. We liked just butter with salt 'n pepper although most folks love brown Sumac flames in the undergrowth their own right and are some of the sugar melted in the cooked squash ter squashes are delicious with and formerly lush grasses crunch most nutritious of all vegetables. halves. Sometimes Mama packed no disguise at all. Try thin slices meatloaf into the cavity before of the solid squash neck dipped of the vine-ripened tomatoes and turnips, which are sweeter after baking, or stuffed the cooked in egg, coated in cracker crumbs fall root veggies. Peel parsnips, before you nestle down for the Fruits of autumn await among frost. Too often scorned without cup with browned sausage links and baked on a cookie sheet until slice and boil, then brown in cold days to come.

with cheese.

Once we even tried beanieweenies with good result. Bake until squash is tender and filling is hot and bubbly. Or slice acorn into rings, roll in olive oil and grill spice, roast in a hot oven for a tantalizing side dish.

Sweet and golden, the cooked and mashed flesh of butternut or banana squash can be used dozens of ways. Any pumpkin recipe can be made with butternut and will come out prettier and tastier, to boot. Simply peeled, boiled, mashed and served with salt 'n pepper or brown sugar, the winentrée as well as a vegetable. At Thanksgiving I always filled my big brown casserole to the brim with creamy, sunshiny mashed butternut flavored with allspice and cinnamon. Sweet squash pie is a treat that's hard to beat.

tender. Good for a vegetarian

While winter squash is a good buy in the fall, grocery store turnips and parsnips are often wax-coated, miserably withered examples that couldn't taste good no matter how you cooked them. Grow your own or make friends with a gardener. Any vegetable soup should have diced turnip or parsnip in it. Our fall soups had no canned or frozen vegetables at all, simply carrots, potatoes, onions, the last butter or, better yet, in the crispies left from frying chicken or sausage. Yum! Either turnips or parsnips are good just boiled, mashed with real butter and lots of black pepper. Turnips can go watery after mashing, so mash and drain well before adding butter to them. Fresh, young turnips are a crunchy treat peeled and sliced raw but I wouldn't advise trying that with parsnips. Remember, in these vegetables bigger is not necessarily better. Large root vegetables can go bitter or pithy, so choose smaller ones when you can.

Heap up a basket with assorted squash and pumpkins for a bright spot of kitchen color and easy storage. Squeeze every bit of goodness out of your fall garden

nool Reminders

Northern Valley Schools

Monday, Nov. 24 — HS Dance team practice; Technology Director Cadre at Hays, 9 a.m. to 3 p.m.; HS Vocal Clinic at Kensington,

Tuesday, Nov. 25 — PLAN test for all sophomores, 8:30 a.m.

Monday, Dec. 1 - HS Cheerleading Christmas party; Jr. High

Service Club Secret Sister Week Dec. 1 to 5

FastForWord Coach Training in Salina, 9:30 a.m. to 3 p.m.

Tuesday, Dec. 2 - HS Dance team practice; NVEA Christmas Party at the Community Building in Almena, 6:30 p.m.

Wednesday, Dec. 3 - 3rd and 4th grade science activity for State Standards at Hays, 9 a.m. to 3:30 p.m.

Norton Community High

Monday, Nov. 24 — Turkey skit practice, A.P.

Tuesday, Nov. 25 — Turkey skit assembly, A.P.

Monday, Dec. 1 -Jay Singers, A.P.; NCHS Invitation Scholar's Bowl Tournament, 4 p.m.; KAY Board, 7 p.m.

Tuesday, Dec. 2 — Cheerleaders, A.P.; Wrestling challenge matches, JH Gym, 6 p.m.

Wednesday, Dec. 3 — B.A.S.S. meetings; KMO; Basketball photos; S.A.C. meeting, A.P.; Financial Aid meeting, music room, 5:30 p.m.

Norton Junior High

Monday, Nov. 24 — Basketball at WaKeeney, 5 p.m.

Monday, Dec. 1 — Stuco meeting, A.P.

Tuesday, Dec. 2 — KAY meeting, A.P.

Wednesday, Dec. 3 – TEAM, 7:30 p.m.; KMO; Basketball

CRAB LEG

DINNER BUFFET

Friday & Saturday, Nov. 21 & 22

5:00 p.m. - 8:0p.m.

ing, 3:40 p.m. Wednesday, Dec. 3 — Faculty

Eisenhower Elementary

ketball begins

HIDDEN DRAGON

CHINESE RESTAURANT

Monday, Dec. 1 — Boys' Bas-

Tuesday, Dec. 2 - A.R. meet-

meeting, 3:40 p.m. **All Schools**

NO SCHOOL NOV. 26 to

It's boy!

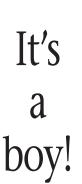


Joseph Hampton Mann

Kale and Haley Mann, Shawnee, welcomed Joseph Hampton Mann, their first child, into the world on Monday, Nov. 17, 2008 at St. Luke's South in Overland Park.

He weighed seven pounds, 13 ounces and was 19.25 inches

Grandparents are Greg and Brenda Mann, Norton, and Bruce and Carla Kaup of Maud, Okla. Great grandparents are Ira J. and Claudia Mann of Bradley, Okla., Norma Ragel of Garden City and Marge Schneider of Norton.





Lane William Ray

Pre-Holiday Sale!!

Jason and Richelle Ray, Silver Lake, are the proud parents of a son, Lane William. He was born Oct. 25, 2008 at St. Francis Health Center in Topeka. He weighed 7 pounds, 12 ounces and measured 20 inches long. He has one sister, Olivia Grace.

Grandparents are Jim and Jeanne Ray, Norton, Pam Risley, Manhattan and the late Robert Risley. Great-grandmother is Helen Rogers, Long Island.

