

OBITUARIES

Mae Virginia Rupke Dec. 21, 1928 - April 2, 2009

Mae Virginia Rupke was born the third child of four children to Roy Dale Brown and Juanita Enid (Lyons) Brown on Dec. 21, 1928, and died April 2, 2009 at the Good Samaritan Society Home in Alma at the age of 80 years, three months and 21 days.

She was born on her grandmother Lyons' farm in Clayton. She weighed three pounds after being clothed. To keep her warm, they placed her in the warming oven of the cook stove and her bed was a shoebox. Her actual birth name was Virginia Maye Brown.

She attended the Victor Rural School District number 130, which was south of Prairie View. Later she attended Prairie View Rural School District 100 at Prairie View. She graduated from the eighth grade at the Willow Dale Rural School District 69, southwest of Long Island. Mae received her General Education Diploma at the age of 59.

On March 17, 1952, she was united in marriage to Melvin Ira Rupke at the Dutch Reformed parsonage in Prairie View. To this union four children were born, Debra Elaine, Doyle Alan, Arlo Gale and Twila Jean. The family made their home at Prairie View where she was employed at the Prairie View Telephone Company until it was sold to Rural

Telephone. In August 1972, the Rupkes moved to Alma, where Mae was employed at the Arrow Lodge. In 1975, she became employed at the Colonial Villa Good Samaritan Center in Alma in the dietary, social services and activities departments. In September 1979, the Rupkes moved to Oxford, Neb. where Mae worked at the Walker Post Manor in the social service department. In October 1986, they moved back to Alma and Mae worked again at the Colonial Villa until 1992. Mae operated a craft business with her family, with businesses in Oxford, Alma and Republican City, as well as showed her crafts at various craft shows throughout the Midwest until 1997. They moved to Prairie View in 1998 and back to Alma in November 2004. She had resided at the Good Samaritan Society Colonial Villa since Dec. 3, 2008.

She was a member of the Free Methodist Church of Alma and formerly the Dutch Reformed Church in Prairie View.

She was preceded in death by her father on Sept. 18, 1971; her mother on May 10, 1973; two brothers, Walter Brown and Dale Brown, who was killed in Korea; a son-in-law, Michael Zerr, Jr.; a grandson, Austin James Rupke; and a brother-in-law, Raymond VanRoekel.

Mae is survived by her husband, Melvin, who resides at the Good Samaritan Society Colonial Villa in Alma; her two daughters, Debra Florom and husband Danny, Alma, and Twila Hays and husband Steven of Orleans; two sons, Doyle Rupke and friend Deborah Anderson, Lenora, and Arlo Rupke and wife Brenda of Stockton, Mo.; a sister, Grace VanRoekel-Dillon and husband Dean Dillon of Phillipsburg; nine grandchildren, Michelle Guglielmi and husband Jerry of East Greenville, Penn., Jeffrey Zerr and wife Kayla of Heartwell, Neb., Mark Florom, Alma, Christina Cox and husband Byron of Kearney, Daniel Hays and wife Jaime, currently stationed at Marine Corps Miramar Airwing Station in San Diego, Emily Hays, Fort Sam Houston in San Antonio, Bradley Hays of Benkelman, Neb., and Jennifer and Haleigh Rupke in Stockton, Mo.; seven step-grandchildren; seven great-grandchildren, Ken, Matt, Dave Guglielmi, Rebecca Cox Tara Hays, and Devin and Ashlyn Zerr; three step-great grandchildren; other relatives and many friends.

Funeral service was today at 10 a.m. at the Banta-Torrey Funeral Home in Alma, with Bill Bills officiating. Internment followed at the Alma Cemetery.

Gregory G. 'Greg' Willard April 13, 1957 - April 2, 2009

Gregory G. "Greg" Willard was born on April 13, 1957, in McPherson, the son of George Washington and Roberta Jean (McGuire) Willard, and died on April 2, 2009 at the Memorial Hospital in McPherson at the age of 51.

He attended and graduated from McPherson schools in 1975. He attended Beloit Vo-Tech, and was a certified Gemologist through the Gemology Institution of America.

He was the owner and operator of Brunk Jewelers in McPherson, a fireman for McPherson, a farmer, a mechanic for John Deere and an avid outdoorsman.

He was a member and past president of the Kansas Jewelers Association and a member of the Retail Jewelers Organization. He was involved with the Optimist Club, Pheasants Forever, McPherson County All Schools Day, McPherson Main Street, McPherson

Chamber of Commerce, Ducks Unlimited, and was a recipient of the Eagle Scout Award and served as a leader for Boy Scout Troop 133 of McPherson.

He was a lifetime member of the First Christian Church in McPherson, and a member of the church's Choir and Praise Team and CYF leader. He loved to help the children's choir and served his church in many other capacities.

He was united in marriage to Janis Uhrig on June 14, 1980 in McPherson. He was then united in marriage to Cheryl J. Hamblin Bennitt on Aug. 27, 2005.

He was preceded in death by a nephew, Logan Tessler.

Survivors include his wife, Cheryl J. Bennitt Willard of Galva; parents George W. and Roberta Willard of McPherson; a daughter, Jennifer Lyn and husband Robert Bonham of McPherson; a son, David George and wife Andrea of Comanche County; step-daugh-

ters Cheryl Lyn and husband Mike Gumm of McPherson, and Amy Diane and husband Bill Flaming of Inman; sister Julia Ann and husband Mark Ashenfelter of El Dorado; eight grandchildren, Peyton Lyn Bonham, Dustin Wayne and wife Lacey Smith, Melani Diane Gumm, Sydney Renee Gumm, Maci Wray Gumm, all of McPherson, Trevor Duane Grant, Cassie Lyn Felaming and Kylie Danae Flaming, all of Inman; and a great-grandson, Jase Gavin Burke, McPherson.

Funeral services were held at 11 a.m. today at Countryside Covenant Church in McPherson, with Dr. John Gran, Sr. officiating. Internment followed at the McPherson Cemetery.

Memorials may be made to the First Christian Church or McPherson Chapter Pheasants Forever, in care of the Glidden-Ediger Funeral Home, 222 West Euclid Street, McPherson, Kan., 67460.

Esther Viola Marble March 23, 1929 - April 5, 2009

Esther Viola Marble, age 80, of Alma, died Sunday, April 5, 2009 at Via Christi Regional Medical Center in Wichita. She was born March 23, 1929 in Alma to Jimmie and Agnes (Picraux) Shearer. She was a life long resident of Alma. She attended county schools near Alma.

She married Raymond Marble on August 16, 1948 at Beaver City. They farmed south of Beaver City and North West of Alma. They moved into Alma in 1960. They retired from farming in 1986. Her husband Raymond died May 25, 1998. She was active in the Alma PRIDE program, and she was also a ticket taker for Alma football games for many

years. She wrote correspondence for several newspapers including The Norton Telegram, The Phillips County Review and the Alma Prairie Dog Press. She operated the Huskie Snack Shop for a number of years in Alma. She also baby-sat for a number of children over the years.

She was preceded in death by her parents, son Randall Raymond; husband Raymond; brothers Leroy Shearer and Ike Shearer; and sisters Leona Nelsen, Edna Nelsen and Alta Marble.

Survivors include her sons, Blaine Marble and wife Linda, Alma, and Brant Marble of Topeka; daughter, Roxanne and husband Clyde Melia of Rozel; brother, Harold Shearer of Al-

mena; sisters, Maxine Larison of Orleans, Neb., and Lucille and husband Cletus Elson of Grand Island; and five grandchildren.

Condolences or personal reflections can be left at www.wenburg-funeralhome.com

Funeral services will be Thursday at 1:30 p.m. at Congregational Church in Alma, Kansas with Reverend Kirk Kasson, officiating. Burial will follow at Deaver Cemetery near Stamford, Nebraska.

Viewing and visitation will be Wednesday at Wenburg Funeral Home in Beaver City from 1 p.m. to 8 p.m. and then Thursday at the Congregational Church in Alma from 9:30 a.m. until services.

and Beaver City.

Survivors include: five children, Susan Fries, Oxford, Neb.; David and wife, Carla Nickell, Bertrand, Neb.; Stacy and wife, Nicole Nickell, Smithfield, Neb.; Denny and wife, Lari Ann Nickell, Norton; and J.J. Courtain, Norton; two brothers, Verbon Baker, St. Cloud, Minn.; and Donald Nickell, North Platte; four sisters and their husbands, Donna and Gordon Smith, Herington; Debbie and Joe Lorimer and Darla and Gary Dole, all of Norton; Deena and Lee Davis, Brookville; 13 grandchildren,

Cody, Kyle, Tye, Andy, Teslee, Cody, Toby, D.J., Jesse, Nickala, Kallen, Kaden, and Macie; other relatives and friends.

He was preceded in death by his parents, Pete and Vera Nickell, one sister, Diana "Susie" Sanderson, and two nephews, Darren Cart and Jason Sanderson.

Funeral services will be Wednesday at 2 p.m. at Enfield Funeral Home in Norton. Memorials may be made to the Dennis Nickell Memorial Fund. Friends may call Enfield Funeral Home today from 3 p.m. until 8 p.m.

Recipes for the 'gamble' garden

Spring has been peeking in and out for the past month here in Missouri. March went out like a little lamb at last so daffodils and hyacinths are popping open daily.

Forsythia is on the way, tulips too. Soon, garden sass! Yes, it's time to get your garden tilled and ready. Time to get some early crops in the ground

There was always a "gamble" garden planted at home. Mama sowed lettuce, spinach, carrots, green beans and onion sets as soon as a good thaw came along.

Sometimes they froze, but sometimes they didn't and we would have early produce. Potatoes planted on St. Patrick's Day were already growing and, of course, peas had been planted since mid February.

Here are some spring foods my folks anticipated all year. They were usually only served if the gamble garden made it.

SLUMGULLION

Take a big bowl and an old fork out to the garden. Poke around the potato plants a bit and find ten or twelve little bitty potatoes, marble size or a wee bit bigger. Pull the same number of tiny carrots, not larger than two inches or so. Thinning the row will help the remainder grow larger later on. Check the green beans and gather as many as you can find, at least a couple of cups or more. Now to the onion patch where you'll want six or eight little onions with bulbs about the size of golf balls.

Back in the kitchen put some generous chunks of hog jawl or slab bacon into a heavy-bottomed kettle and set it over a slow burner to render out some

Collector Chat Liza Deines



fat. Peel the onions, scrub the carrots and potatoes but leave skins intact. Wash green beans and leave them whole. Put everything into the kettle and add a quart of water or broth and some salt 'n pepper. Let this combination simmer along all morning, adding more liquid as necessary. Serve in bowls with cornbread to sop up the "pot licker".

DUTCH LETTUCE

- First step: Dressing
- Two tablespoons butter
 - Two tablespoons flour
 - One cup water
 - Four egg yolks
 - One cup sugar
 - One teaspoon salt
 - One tablespoon dry mustard powder
 - One cup dark amber vinegar

Make a sauce with butter, flour and water, boil and whisk until smooth. Beat egg yolks, add sugar, salt, mustard and vinegar. Mix well and drizzle slowly into the first mixture while whisking rapidly. Bring back to a boil, stir into bacon fryin's in a skillet and stir smooth again. *(See below) Set aside to cool. May be refrigerated overnight and reheated. Will keep in refrigerator for a week.

Second step: Salad

- Two dozen small red potatoes, scrubbed, not peeled, boiled and very lightly crushed — just until the skins split
- Three hard boiled eggs,

- sliced
- One cup little green onions, sliced with some green tops
 - Two cups garden leaf lettuce cut with scissors into narrow strips
 - Twelve strips bacon cut in pieces, browned and drained*

Third Step: Assembly
In a deep glass casserole place half the potatoes in a single layer. Next a cup of lettuce strips, half the sliced eggs, half the onions, half the bacon. Pour one cup of the hot dressing over. Repeat layers. Pour another cup hot dressing over the whole thing. Let set at room temperature for an hour. Serve warm.

WILTED LETTUCE OR SPINACH

- A big bowl of fresh washed spinach, leaf lettuce or Swiss chard
- A batch of little green onions, cut up with tops
- Half a pound of bacon, browned in bits and drained on paper
- One third cup dark amber vinegar

Leave a tablespoon or two of bacon grease in skillet, put in onions and cook on low a few minutes. Dump in all the greens, stir to bring onions to the top, bring heat up to high and when it is sizzling pour in the vinegar and slap on a tight lid. Remove from heat and wait ten minutes. Pour into bowl and top with bacon. We sometimes sprinkled chopped egg over the bowl. Yum!

MY MAMA SAID: Always cut lettuce and spinach with garden scissors rather than a knife. Will grow back thicker. And wash each leaf separately to eliminate all grit and creepies.

Gold medalist to be featured at club

The Norton After-5 Club invites all area women to the Thursday, April 16 dinner and meeting at 6:30 p.m. at the Town and Country Kitchen, Norton. The cost of the dinner and meeting is \$8 per person. Free babysitting is included.

"Go For The Gold" is the theme for the evening. The special feature for the evening is "Awards And Rewards,"

presented by Sylvana Airan, Lincoln, Neb. Ms. Airan holds the Nebraska Women's Title for table tennis as well as gold medals in that sport from the Cornhusker State games. She will share artifacts from Pakistan and explain the cricket game.

Ms. Airan will tell of her two worlds, from Pakistan to the USA in "Language Of All Nations." A native of Pakistan, she

came to the U.S. as a student and is now an American citizen and works at the University of Nebraska as an assistant director of Housing and Student Services.

The Norton After-5 Club is non-denominational and part of Stonecroft Ministries. Please make reservations and cancellations by calling Mary Jane Hadley (877-5897) by Tuesday, April 14.

FYI

The children, grandchildren and great-grandchildren of Mr. and Mrs. Gerald Hickert invite everyone to participate in a card shower to commemorate their 50th wedding anniversary on Saturday, April 11. Gerald Hickert and Marcella Boor were united in marriage on April 11, 1959, in Seguin. Cards and notes of congratulations will reach the Hickerts at 1700 Anthony Drive, Hays, Kan. 67601.

Duplicate bridge met last Wednesday with three tables. Claudia Bridges and Norman Walter took first place, and Bob Jones and Carla Latimer took second.

(Items for this column may be e-mailed to nortontelegram@nwkansas.com, subject line "FYI".)



Myron and Metta (Schweitzer) Johnson will celebrate their 60th Wedding Anniversary on April 17th. They were married on Easter Sunday in 1949 at the Oberlin Methodist Church. A late summer garden reception is planned to celebrate the Johnson's Wedding Anniversary as well as Metta's 80th birthday and Myron's 85th birthday. The reception will be hosted by their daughter, Johanna, and son, Jim and his wife, Carrie, of Helena, Montana, at Johanna's home in Spokane, Washington. Myron and Metta reside at 222 S. Evergreen Rd., Apt. 28, Spokane Valley, WA 99216.

April 3 - April 8

Showing at the

NORTON THEATRE

Monsters VS Aliens

(PG) 1 Hour, 44 Minutes (Presented in Digital Surround Sound)

Friday and Saturday: 8:00 p.m.
Sunday: 5:00 p.m.
Mon., Tues., Wed.: 7:00 p.m.

Taken

1 Hour, 44 Minutes (PG)

Only premiere passes accepted for Monsters vs. Aliens. All passes accepted for Taken

Monsters VS Aliens Premiere Price of \$7-\$8; Taken is General Admission Price of \$6-\$5. Taken only \$3 Ticket on Sunday

Race to Witch Mountain
Hannah Montana: The Movie
Knowing

This ad is brought to you by The Norton Telegram

Happy 95th Birthday
Erma Hackney
(Tuesday, April 14)

A card shower is requested by great nieces Shelby and Samantha
Cards will reach Erma at:
12579 Hwy. 283
Norton, KS 67654

Did you remember to vote today?