THE NORTON TELEGRAM Page 2

BITUARIES John Wesley Whitney March 6, 1916 - April 21, 2009

March 6, 1916, in rural Almena, and died at the Norton County Hospital on April 21, 2009, at the age of 93.

He grew up in the Almena/ Norton communities, attended the Almena Rural High School, and graduated from the Norton Community High School. On Oct. 29, 1939, Wes and Frances Anna Gnagy were united in marriage in Norton. They made their home in Beatrice, Neb., and Norton, where Wes was a farmer, insurance agent, and an engineer at the Norton State Hospital.

He was a member of the Norton Christian Church, Norton Lions Club, Rotary Club, and the Shriners.

Survivors include: wife, Frances. of Norton: seven children. Kay Lene and husband, Richard Hahn, Anita Wyatt, Janet and husband, Richard Meyers, Neva Jo and husband, Garrett Beydler, all of Norton; Patricia and husband, Scott Smiley, Avondale, Colo.; John Whitney, and Evan Church and the Norton County and wife, Barb Whitney, both of Horse Council Bleacher Fund.

John Wesley Whitney, son of Norton; one brother, Ed, and wife, Charles Edwin and Emma Irene Joan Whitney, Norton; one sister, (Teaford) Whitney, was born Mabel Malcolm, Norton; three brothers-in-law, Roy and wife, Mary Gnagy, and Mel Erhardt, both of Norton; and John Gnagy, Anchorage, AK; three sistersin-law, Sylva Whitney, Norton; May and husband, Leon Maddy, Long Beach, Calif., and Josephine Holub, Barstow, Calif.; 27 grandchildren; 63 great-grandchildren; two great-great-grandchildren; other relatives and many friends.

He was preceded in death by his parents, one granddaughter, Robin Lee Wyatt, five brothers, Elmer (in infancy,) Lewis and wife, Nellie Whitney, Arthur, C. Vernon, and Walter"Bud" Whitney, one sister, Alpharetta and husband, Fred Williamson, two brothers-in-law, Kay and wife, Dottie Gnagy, Donald Gnagy, and Mel Holub, and two sisters-in-law, Neva Erhardt and Beth Gnagy.

Funeral services were today at 2 p.m. at the Norton Christian Church. Burial followed at the Norton Cemetery. Memorials may be made to the Norton Christian

Friday, April 24, 2009

Municipal Court

These transactions were taken from the records of filings in the offices of the Norton Municipal Court. The traffic and criminal cases were given to the paper with the date of the hearings. Traffic

April 2 — Sunnie Fredrickson, Selden, sunscreen devise, fine \$10, court cost \$75.

April 2 — Angela Horacek, no seat belt under age 18. Fine \$60.

April 2 – Justin Heikes, Norton, failure to stop in a school zone, amended to defective brakes and fine waived. Court cost \$75.

April 2 – Alexis Henson, Norton, driving in violation of age restrictions, amended to no driver's license on person. To serve community service in lieu of fines and costs. To pull weeds and grass on sidewalks and curbs, both sides of Kansas Ave, from east Washington to east Lincoln. April 2 through October 31.

April 2 — Liberty Stephens, Norton, failure to wear seat belt, as under age 18 and failure to use child safety restraints. Fine \$120, court cost \$75.

April 9 — Jeremy Sporleder, Norton, driving while under suspension, fine \$100, court

Public Record

cost \$75.

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April 9 – Zach Combs, Norton, curfew violation. Community service in lieu of fines and court cost. To pull weeds and grass on both sides of Kansas Ave, from east Washington to east Lincoln, from April2 through October 31.

April 9 — Brett Pulec, Norton, failure to wear seat belt, under the age of 18, fine \$60.

April 9 — Erin Jones, Oberlin, illegal tag and failure to provide verification of insurance. Verification of insurance provided at hearing and tag purchased next day. Court cost \$75.

April 9 - Logan Runnion, Norton, speeding 24 in a 15 mph zone. Dismissed at trial as Prosecutor failed to show.

April 9 – David Counter, Norton, minor in possession of alcohol. Driver's license suspended for 30 days. 30 days home detention in lieu of 15 days in jail. To pay cost of \$450 for home detention, fine \$200, court cost \$75.

April 16 — Steven Simmons, Norton, minor in possession of alcohol. Driver's license suspended for 30 days. 30 days home detention in lieu of 15 days in jail. To pay

cost of \$450 for home detention, fine \$200, court cost \$75.

April 16 - Carlos Paiz, Rockdale, Texas, speeding 55 in a 40 mph zone, fine \$60, court cost \$75.

April 16 - Pat Gubbels, Norfolk, Neb., speeding 49 in a 40 mph zone, fine \$30, court cost \$75.

Criminal

April 9 - Russel Gibson, Norton, unlawful discharge of a firearm, fine \$100, cost \$75.

April 9 — Zane Smith, Norton, domestic battery. To serve 48 hours in jail, fine \$500, court cost \$75.

April 2 — Jordan Wahlmeier, Norton, curfew violation, fine \$10, court cost \$75.

April 9 — Dillon McConney, Norton, curfew violation, fine \$10, court cost \$75.

District Court

These transactions were taken from the records of filings in the offices of the District Court clerk at the Norton County Courthouse. Traffic, criminal and wildlife parks cases are given to the paper when the fines are paid. Limited action and small claim cases are

reported only after the defendant is served. Traffic

March 26 — Halder Beijai Al Ghazaali, Scott City, expired registration, fine \$69, court

cost \$66. March 26 — Craig H. Beguin, McCook, Neb., defective tail light on motor vehicle, fine \$39, court cost \$66.

March 26 — Barbara A. Hansford, Somerset, Ky., speeding 78 in a 65 mph zone, fine \$57, court cost \$66.

March 26 - William W. Martin, Arizona City, Ariz., speeding 80 in a 65 mph zone, fine \$69, court cost \$66.

March 26 - Thomas A. Mindrup, Laurence, speeding 78 in a 65 mph zone, fine \$57, court cost \$66.

March 26 — Michael D. Palmer, Beaver Crossing, Neb., speeding 88 in a 65 mph zone, fine \$126, court cost \$66.

March 26 – Summer R. Schiff, Le Mars, Iowa, speeding 77 in a 65 mph zone, fine \$51, court cost \$66.

Animal Shelter For Adoption

Female Husky, one year old. Male Labrador mix, under one year.

It's important to understand food labels

Robert G. Wurm June 28, 1921 - April 22, 2009

Robert G. Wurm, 87, died Wurm and Mary Leitner. Wednesday, April 22, at the Decatur County Hospital in Oberlin.

Traer, the son of George J. and Elizabeth (Hoffbauer) Wurm. He was raised in the Traer and

Oberlin communities. He was educated in Green Valley, Oberlin Elementary and Decatur County at 2 p.m. at St. John's Lutheran High School.

He and Merna Davis were married on April 27, 1940, in Phillipsburg. He was a car salesman.

Mr. Wurm was a member of St. John's Lutheran Church, Oberlin.

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He was preceded in death by his parents; wife Merna; son-in-law Neil Votapka; brothers Herman and E. J. Wurm; and sisters Helen choice.

Survivors include daughters Roberta Johnson and husband, He was born June 28, 1921, in Lynn of Oberlin and Jackie Votapka, also of Oberlin and a sister Elsie Hayes of Hutchinson. He is also survived by five granddaughters and 10 great-grandchildren.

> Services will be held Saturday Church, Oberlin with Rev. Kevin Schnakenberg officiating. Burial will follow in the Oberlin Cemetery.

Visitation will be until 8 p.m. tonight at Pauls Funeral Home, Oberlin, and from 8 a.m. to service time Saturday at the church.

Memorials are suggested to Cedar Living Center or the donor's

LeRoy D. VanPelt

By NANCY PETERSON

Kansas State Research, Extension Food labels are meant to inform consumers, yet some who will be shopping for a spring ham can be confused by the labels. When, for example, should a fully cooked ham be cooked? Most markets will offer the choice of a fresh, canned, fully-cooked or ready-to-eat spiral cut hams, said Karen Blakeslee, Kansas State University Research and Extension food scientist, who answered frequently-asked questions about choosing, preparing and serving ham:

Q: What qualifies as a ham? A: A ham is the meat from the hind leg of a hog.

Q: Why do hams have a special association with spring and summer meals?

A: On family farms, hogs were typically slaughtered in the fall and, without the benefit of refrigeration, cured during winter months to be ready for spring and summer meals and picnics. With the growth of and improvements in commercial food processing,

ment-approved processing.

Q: Why are hams marketed in

A.Ahammay be labeled "fresh," "cured," or "cured and smoked." A cured ham will typically be deep rose or pink in color, while a fresh ham, which has not been cured, will be light pink or beige in color, similar to a pork roast. A country ham or prosciutto are dry cured and may range in color from pink to a mahogany color. Cooked hams will typically carry a "ready to eat" label; uncooked hams will include a "Cook Thoroughly" la-

Q: When is reheating a cooked, ready-to-eat ham recommend-

A: Cured and fully-cooked hams are inspected before leaving department approved processing plants and should be free of

therapy is an example); pregnant women or persons with Human Immunodeficiency Virus or other chronic conditions. To reheat fully-cooked ham slices, cover ham (or ham slice) to prevent drying and reheat to steaming hot or 165 degrees Fahrenheit. If reheating a whole ham, cover the ham with heavy foil and set the oven to 325 degrees; allow about 10 minutes per pound. The ham should reach 140 degrees Fahrenheit on a food thermometer. Wrap and store leftovers in the refrigerator for use within three to five days, or wrap and freeze for future meals within

FYI

Duplicate bridge met at the Norton Manor with 4 tables present. First place went to Myron Veh and Jerry Moritz, second went to Jim Frey and Nancy Brown and third place went to Jackie Porter and

877-3732, mail to 215 S. Kansas

Ave. 67654 or bring it to the of-

one to two months.

The department provides complete instructions for choosing and preparing ham at http://www. fsis.usda.gov/Fact_Sheets/Ham/ index.asp. More food and food safety tips are available at county and district K-State Research and Extension offices and on Extension Web sites: www.ksre.ksu. edu, www.rrc.ksu.edu, www.ksre. ksu.edu/humannutritionand www. ksre.ksu.edu/foodsafety/.

	Small Wind Energy:
	Right for You?
	-
	Please Plan To Attend Our
	Residential and Farm-size
• 1	System Information Meeting
Ĕ	T 1 1 1 5 . 7 00
	Tuesday, May 5 at 7:00 pm
	Basement of Prairie Land Electric West Highway 36
0	west Highway 50
F	Learn About:
	-Kansas interconnection laws
	-10 steps to a sound decision
<u> </u>	-Estimating wind generating
	costs
5	-Net metering pros and cons
	-Questions to ask vendors
	-Where to find more information
.0	N IDI
	No cost to attend. Please register
	by calling (785) 874-4816 or

the hams undergoing the process may be compromised by illness will be stamped to verify depart- or medical treatments (chemo-

different forms?

bel and cooking instructions.

ed?

food-borne pathogens as they begin their trip to the marketplace. Reheating a cooked, ready-toeat ham can deter food-borne Joyce Sumner. illness, if an interruption in re-

July 21, 1945 - April 22, 2009

Oberlin, died Wednesday, April Hays; a daughter Lisa Dreiling of July 21, 1945, in Akron, Colo., the son of LeRoy and Katie (Smith) VanPelt

He was raised in Dresden, where he attended grade school, and Heart Catholic Church, Obergraduated in 1963 from Jennings High School.

He and Dona Lemman were married on April 3, 1965 in Oberlin. He was a driller for Murfin Oil Company.

He was preceded in death by his parents, LeRoy and Katie VanPelt and an infant sister.

He is survived by his wife Dona, Pelt Memorial Fund.

LeRov D. "Rov" VanPelt, 63. Oberlin: a son Brian VanPelt of 22, at St. Francis. He was born Colwich; brothers Keith VanPelt of Oberlin and Charlie VanPelt of Indianola, Neb.; and four grandchildren.

Services will be held at Sacred lin on Saturday at 10 a.m. with Rev. Henry Saw Lone officiating. Burial will be in the Oberlin Cemetery.

Visitation will be until 8 p.m. today at Pauls Funeral Home in Oberlin, with a Vigil Service at 7:30 p.m.

Memorials to the LeRoy Van-

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ENJOY A NIGHT OUT WITH THE ENTIRE FAMILY

SATURDAY, MAY 2, 2009

AT THE NORTON EAGLES

Fundraiser for the Diabetic Research Center at the University of Iowa.

Partners with the Fraternal Order of Eagles to find a Cure

AUCTION - 10:00 P.M. Many Great Prizes to Bid on with Your Funny Money Earnings

FOOD - 5:00 TO 7:00 P.M.

Catfish, French Fries, Coleslaw, Drink

FUN - 7:00 TO 10:00 P.M. Casino Games — with Funny Money

ham can be enjoyed throughout the year.

Q: What does curing mean? A: Curing is a meat preservation process. Today, most hams are cured in commercial processing plants operating under guidelines established by the United States Department of Agriculture's Food Safety and Inspection Service. The process typically eliminates food-borne pathogens, and each of frigeration or other misstep has occurred during transportation to the distribution center or market or other food safety mistake has occurred after purchase. Reheat- *fice.*) ing is particularly important for individuals who may be at higher risk for food-borne illness, such as infants whose immune systems are not yet fully developed; the

elderly, whose immune systems

Some of the fun and educa-

Area museum to host children

Again this year, children from northwest Kansas will have the opportunity to experience a number of exciting activities about life on the High Plains at the Prairie Museum of Art and History in Colby. In May of 2008, over 400 elementary school children from all over NW Kansas spent the day at the Prairie Museum.

Students and teachers so enjoyed the 2008 Prairie Fair, it will Reading; 'riting and 'rithmetic; be held again this year on Friday, and Prairie Paper Dolls. May 8 from 9 a.m. to 2:45 p.m.

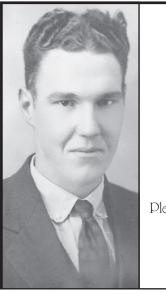
tional stations are Prairie Grasses: Nicodemus Annie; Kansas Folk songs; Tipi Talk; Kansas Kritters; Wild Kansas Weather; Predator or Prey; Sunshine and Sunflowers Sidewalk Mural: Prairie Foods: Then & Now; Museum Mercantile Co.; Who's Got the Button; Washboards & Water; Digging Up the Past; Thomas County Tales;



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(Items for this column to nortontelegram@nwkansas.com,fax





Card Shower

The family of

Forrest Jackson is requesting a card shower to help him celebrate

as he turns 90 on Thursday, April 23rd.

Please send cards to: Forrest Jackson 611 Rd. K Norcatur, K& 67653

MAGIC AND MYSTERY COMING TO NORTON

Back by popular demand, the Norton County Arts Council is proud to present The Eric Vaughn Magic Revue starring Eric and Kelly Vaughn. Bring the family and be totally mystified as Eric and Kelly present their award-winning magic and illusion.



An afternoon of Magic and **Illusion with** Eric and Kelly Vaughn

3:00 p.m. Sunday, April 26 **East Campus Auditorium** NORTON, KANSAS

Adults - \$8; Students and Reciprocity - \$4; 12 and Under - \$1 Purchase tickets at the door or in advance at First State Bank

BROUGHT TO YOU BY THE

Norton County Arts Council, Inc.

EVERYONE WELCOME - YOUR HELP IS NEEDED TO MAKE THIS A WONDERFUL SUCCESS! Get yourself ready for the outdoor season by shopping with Norton's merchants