



OBITUARIES

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

John Wesley Whitney, son of Charles Edwin and Emma Irene (Teaford) Whitney, was born March 6, 1916, in rural Almena, and died at the Norton County Hospital on April 21, 2009, at the age of 93.

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 cost \$75.

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cost \$75.
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 April 2 through October 31.

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 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. Beugin, 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. Minard, 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.

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

Robert G. Wurm, 87, died Wednesday, April 22, at the Decatur County Hospital in Oberlin. He was born June 28, 1921, in Traer, the son of George J. and Elizabeth (Hoffbauer) Wurm.

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 and wife, Barb Whitney, both of Norton; one brother, Ed, and wife, Joan Whitney, Norton; one sister, Mabel Malcolm, Norton; three brothers-in-law, Roy and wife, Mary Gnagy, and Mel Erhardt, both of Norton; and John Gnagy, Anchorage, AK; three sisters-in-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.

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 Church and the Norton County Horse Council Bleacher Fund.

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, 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

the hams undergoing the process will be stamped to verify department-approved processing.

Q: Why are hams marketed in different forms?

A: Ham may 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; uncured hams will include a "Cook Thoroughly" label and cooking instructions.

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

A: Cured and fully-cooked hams are inspected before leaving department approved processing plants and should be free of food-borne pathogens as they begin their trip to the marketplace. Reheating a cooked, ready-to-eat ham can deter food-borne illness, if an interruption in refrigeration or other misstep has occurred during transportation to the distribution center or market or other food safety mistake has occurred after purchase. Reheating 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

may be compromised by illness or medical treatments (chemotherapy 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 Joyce Sumner.

(Items for this column to nortontelegram@nwkansas.com, fax 877-3732, mail to 215 S. Kansas Ave. 67654 or bring it to the office.)

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 be held again this year on Friday, May 8 from 9 a.m. to 2:45 p.m.

Some of the fun and educational 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; Reading; 'riting and 'rithmetic; and Prairie Paper Dolls.

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/humannutritionandwww.ksre.ksu.edu/foodsafety/.

Small Wind Energy: Right for You? Please Plan To Attend Our Residential and Farm-size System Information Meeting. Tuesday, May 5 at 7:00 pm. Basement of Prairie Land Electric West Highway 36.

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, Ks 67653

LeRoy D. VanPelt
July 21, 1945 - April 22, 2009

LeRoy D. "Roy" VanPelt, 63, Oberlin, died Wednesday, April 22, at St. Francis. He was born July 21, 1945, in Akron, Colo., the son of LeRoy and Katie (Smith) VanPelt.

Oberlin; a son Brian VanPelt of Hays; a daughter Lisa Dreiling of Colwich; brothers Keith VanPelt of Oberlin and Charlie VanPelt of Indianola, Neb.; and four grandchildren.

Services will be held at Sacred Heart Catholic Church, Oberlin 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 VanPelt Memorial Fund.

CASINO NIGHT ENJOY A NIGHT OUT WITH THE ENTIRE FAMILY SATURDAY, MAY 2, 2009 AT THE NORTON EAGLES FOOD - 5:00 TO 7:00 P.M. Calfish, French Fries, Coleslaw, Drink FUN - 7:00 TO 10:00 P.M. Casino Games - with Funny Money. Fundraiser for the Diabetic Research Center at the University of Iowa.

Get yourself ready for the outdoor season by shopping with Norton's merchants

Let's Go to the Movie Showing at the NORTON THEATRE KNOWING (PG-13) 2 Hours, 8 Minutes Friday and Saturday: 8:00 p.m. Sunday: 5:00 p.m. Mon., Tues., Wed.: 7:00 p.m. This is the last week of single movies on weekend nights. Fast and Furious (Presented in Digital Surround Sound) 1 Hour, 48 Minutes (PG) All passes accepted for both movies. Check the Theatre Website at nortontheatre.com

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. An afternoon of Magic and Illusion with Eric and Kelly Vaughn 3:00 p.m. Sunday, April 26 East Campus Auditorium NORTON, KANSAS