

Free watermelon!



Rich and Dawn Risewick served 40 free watermelons to the crowd on Saturday night at the Prairie Dog State Park. Jamboree Foods has provided free watermelon for the Independence Day Celebration for the last several years. They said they enjoy giving back to the community. — Telegram photo by Erica Bradley

Evolution of Edibles

Who first decided to eat an egg? I mean, let's face facts here. There are a lot of items that come out of

ples, peeled, cored and chopped. Two big green peppers, chopped

Cook's Corner Liza Deines



animals that are very definitely not edible. Yet eggs are so essential to cooking that it is difficult to imagine managing without them. Dumb questions like that have always intrigued me.

Probably I'll never know the answers to most of them but I'm always digging through oldie mouldie cookbooks looking for peculiar cooking methods, food facts and fictions. In doing so I've come to realize how dramatically American kitchens have changed.

Most pioneer families ate what they produced, eked out with flour, salt and sugar from town, which they obtained by trading eggs and cream to the local merchant.

They ate a lot of what was ripe and ready at the moment and did their best to preserve the rest.

No strawberries in December or lettuce and tomato salads after frost. Root vegetables, squash, apples and sand plums went into a deep cellar or cave, ten-gallon crocks held pork cuts partially cooked, packed in hot lard, dependent on a cold winter to prevent spoilage.

Jams, jellies and preserves were sealed with a skim of hot wax poured over the top.

Sauerkraut made of fermented cabbage in a crock was a standby of the diet. So were cucumber pickles and relishes, chowchows, piccalilli, all of which were stored in unsealed containers because sugar and vinegar brines kept them safe by the standards of the day.

Apples were plentiful in many states. Some varieties kept well in their original form but others made great cider vinegar. Lots of dried apple pie, apple butter and apple sauce graced early meals and were very welcome.

The following recipe for chutney preserved not only apples but garden vegetables and dried wild grapes.

INDIA CHUTNEY
Fifteen or twenty large sour ap-

Two cups dark brown sugar
A snort of brandy or dark rum (optional)

Stir fruits and vinegar together and simmer for two hours. Add sugar and seasonings and simmer another hour. Stir frequently. Keep in a covered crock in the cave (root cellar).

In 2009 please seal hot in hot pint jars with rings and lids! Makes about five pints. Good on any meat but especially wild game or smoked ham.

Cooking in the days before refrigeration, supermarkets and microwaves was as much searching out food to be prepared as it was actual preparation.

Milking, raising laying hens, gardening and butchering chickens were part of every housewife's repertoire. Keeping food on the table was a full-time career with washing and sewing and multiple other tasks worked in around the edges. No wonder the kitchen was the heart of the home where everyone gathered in the evening.

Baking an angel food cake in a cast iron cook stove required knowing just how many corncocks to toss in the firebox to create the proper temperature. Milk and cream from a cow named Brownie just can't be replaced by a jug from the corner quick shop snatched up as Mom hurries home from work.

Home butchering is another whole column, but still today we know our own home-grown beef beats the vacuum packed stuff from who-knows-where down at Sam's.

We've come a long way but at what cost? Food is safer now, they say.

Still, outbreaks of e coli, ptomaine, and various other horrors surface all too often. Groceries take the major part of our budget, come in cardboard and shrink wrap and have flavor similar to that same cardboard.

Dinner from a box is now microwaved, gobbled down in moments by a rushed family heading to soccer or baseball or other pursuits.

Life changes. Progress has its price.

Computer system, color copier new at library

The Norton Public Library Board and staff want to say a big thank you to everyone who made the 100th Year Birthday Celebration a wonderful day. Thanks to all who attended and showed support for the Library. What a fun and memorable celebration.

-LS-

The Library is still a busy place with more changes on the way. The library now has a color copier available to the public.

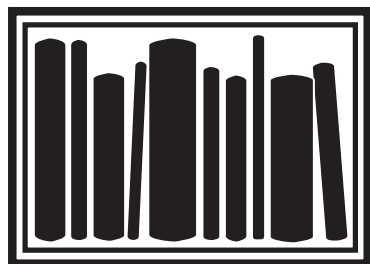
The staff had an afternoon of training and will be glad to assist all who need help making copies.

-LS-

The next big change will be a new computer system. Patrons will be able to search the card catalog from their home computer and know immediately if an item is available.

They can place the item on reserve from home and will have the ability to know which items they have previously checked out.

Patrons will also be able to write reader reviews and create a



Library Spotlight Mary Luehrs

selection list of books they would

like to read.

The new system should be ready in the next couple of weeks. The Norton Public Library will be closed all day on Wednesday to allow the staff to attend training for the new system.

-LS-

Summer reading is in full swing. So far we have 222 children and adults participating in the program.

There is still time for anyone to begin the program. All participants must complete their reading requirements by Thursday, Aug. 13, 2009.

Drawings for the big prizes will be held on Friday, Aug. 14.

-LS-

Some of the New Adult Books at the Library are:

Swimsuit by James Patterson
Finger Lickin' Fifteen by Janet

Evanovich

Take Two by Karen Kingsbury

Below Zero by C.J. Box

Knockout by Catherine Coulter

Matters of the Heart by Danielle Steel

New Children's Books:

The Last Olympian by Rick Riordan

New Books in the Look and Find Series

Some of the New DVDs are:

The Curious Case of Benjamin Button

Bride Wars

Love Takes Wing

Taken

The Day the Earth Stood Still

Summer reading program schedule for June 9

Here is the Summer Reading Program for Thursday at the Norton Public Library, as reported by Kathy McConney, children's librarian:

10:30 a.m. — Tranda Watts

from the Norton County Extension Office will be joining us for an exciting time. 2:00 p.m.

Pasty Maddy from Farm Bureau will be at the library to share a creative afternoon with us.

7:00 p.m. — Teen Night will be super as we encourage all teens to come dressed as their favorite super hero.

The library will be closed Wednesday all day 10:00 a.m. -

8:00 p.m. for training.

We will reopen Thursday at our regular hours, 10:00 a.m. to 8:00 p.m.

Wheat samples needed for fair's market show

With the wheat harvest underway, producers are encouraged to enter the Market Wheat Show at the Norton County Fair this year. The entries will be collected at the fair and sent to the State Grain Inspection Service the next week to determine the physical properties such as test weight, protein and dockage.

Scores will be tallied after the official grading is done. Results of final scores will be sent out to the participants after the fair. All that is needed is a run sample of about five pounds.

Submit the sample in a container or a large baggie style freezer bag that is sealable. A large coffee can is about the right amount to

submit. Samples do not need to be sifted or cleaned.

A data entry form must be filled out as well. Your score also depends upon some of the information filled out on the card such as variety type, growing conditions and cultural practices used with growing the wheat.

The entry cards can be

picked up at the extension office (785-877-5755) or contact Dwight Heikes, superintendent of Crops and Wheat.

Producers may leave their samples at the extension office before the fair, or they can be taken to the 4-H Building on entry day July 21 by 1:00 p.m.

After-5 club invites

The Norton After-5 Club invites all area women to the Thursday, July 16 dinner and meeting at 6:30 p.m. at the Town and Country Kitchen, E. U.S. Highway 36.

The cost of the dinner and meeting is \$8.00 per person; free babysitting is included.

"Pearls in the Making" is the theme for the evening. The special music for the evening is "Lustrous Gems", presented by Pat Houck, New Castle, Colo. Ms. Houck is a mountain dulcimer enthusiast

and will share some of her favorite tunes.

She will also share some of her experiences of life. She works with developmentally disabled adults and has also traveled the United States extensively.

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, July 14.

FYI

The Norton class of 1964 is planning their class reunion for the weekend of July 24-25.

Contact Sandra Richards at 940-262-0198 for more information.

We are looking forward to seeing many of our old classmates.

Three tables met at the Norton Manor on July 1 for duplicate bridge.

First place went to Claudia Bridges and Norman Walter.

Second place was won by Myron Veh and Jerry Moritz.

Call us: 877-3361

July 1 - July 8

Showing at the

NORTON THEATRE

Ice Age 3: Dawn of the Dinosaurs
(PG) 1 Hours, 40 Minutes (Premiere)

Both Movies will play Wed., July 1 and Thurs., July 2, 7 p.m. Friday at 6:30 and 9:25 p.m.; Saturday, July 4, 2 and 5 p.m. Sunday at 5 and 8 p.m.; M-T-W at 7:00 p.m.

Transformers 2: Revenge of the Fallen
2 Hours, 40 Minutes (PG-13)
Premiere in Digital Surround Sound

Since both movies are premieres, only premiere passes accepted

Both movies are the premiere price of \$7.00 and \$6.00 NO SUNDAY DISCOUNT THIS WEEKEND

Premiering Wed., July 15 at 12:01 a.m. Harry Potter and the Half-Blood Prince (PG-13) Special Midnight Showing

COMING SOON

This ad is brought to you by The Norton Telegram

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