

OBITUARIES

Georgia E. Stevens Sept. 8, 1912 - July 31, 2009

Georgia Evalyn Stevens, daughter of George H. and Elva M. (Ellis) Madden, was born Sept. 8, 1912 in Grand Island, Neb. She died in Bolivar, Mo., on July 31 at the age of 96.

Evalyn grew up in Grand Island and Norton and attended school in Norton. She was married to Vester Butts in 1936 and later married Ralph Stevens in 1982. She was a cashier and had made her home in Kansas City, Mo., and Norton. In her later years she moved to Missouri to be near her family.

Evalyn was a member of the Disciples of Christ Church, the Rebekah Lodge, and a past member of the Eagles Auxiliary. She

also enjoyed crocheting and doing handiwork.

Survivors include her daughter, Pat Miller, Pittsburg, Mo.; grandson Brad and his wife Bonnie Miller, Grandview, Mo.; granddaughter Brenda and her husband, Mike Shriner, Overland Park; two great-granddaughters, McKayla and Kiera Smith; her sister Donna and her husband Vernon Roberts; and other relatives and friends.

She was preceded in death by her parents, her two husbands and her son-in-law, Joseph C. Miller. The funeral service was held Wednesday at Enfield Funeral Home. Burial was at the Norton Cemetery.

Douglas J. Beckman April 24, 1963 - Aug. 3, 2009

Douglas J. Beckman died Aug. 3 at Wesley Medical Center in Wichita. He was 46.

He was born to Durwood and Thelma (Racette) Beckman on April 24, 1963 in Oakley.

Doug was a lifetime resident of Grinnell, where he owned the Grinnell Furniture Store.

He married Melanie Ribordy on June 15, 1985 in Grainfield. They have three sons and a daughter.

Doug was a member of St. Agnes Church and was president of Grinnell Cowpaddy Golf.

Survivors include his wife Melanie Beckman, Grinnell; his mother Thelma Beckman, Oakley; sons Brandon, Alex and Austin, Grinnell; daughter Tanya Becker, Gardner; brothers Reg Beckman, Norton, Mike

Beckman, Grinnell, Joe Beckman, Oakley; Tom Beckman, Ellinwood, Paul Beckman, Oakley, and Chris Beckman, Oakley; sisters LaVonne Dingey, Atwood, Coleen Reams, Hilton Head Island, S.C., Marsha Brockman, Leavenworth, Sandy Beckman, Ness City, Barb Tuck, Raytown Mo., and Michele Howell, Holyrood.

Doug was preceded in death by his father Durwood Beckman.

Memorials can be made to Doug Beckman's children in care of State Bank in Grinnell.

Services will be held at 10 a.m. Saturday at Immaculate Conception Church in Grinnell, burial at Immaculate Conception Cemetery in Grinnell.

Recipe preserves peach flavor

Peach season is here and it's time to preserve their fresh flavor for future use.

Here's a new recipe from the University of Georgia to make a...

Peach Fruit Topping:
√8 cups mashed ripe, yellow peaches (about 6 to - 6.25 pounds as purchased)
√3 cups sugar
√4 Tablespoons bottled lemon juice

Yield: 4 pints
1. Wash and rinse pint or half-pint canning jars; keep hot until ready to fill. Prepare lids and screw bands according to manufacturer's directions.

2. Prepare an anti-darkening soak solution, using 1 teaspoon ascorbic acid granules to 4 quarts

water. (If using a commercially purchased anti-darkening powder, follow directions on the package for 4 quarts water).

**Home ed
Tranda
Watts,
Extension
specialist**



3. Rinse peaches well under running water. Peel peaches. If skins do not pull off easily, peel by dipping a few at a time in boiling water for 30 to 60 seconds (until skins loosen). Dip quickly in cold water and slip off skins. To prevent darkening, keep peeled fruit

in the ascorbic acid solution. Cut peaches in half, remove pits and slice. Keep sliced fruit in ascorbic acid bath while preparing the whole batch.

4. Drain peach slices; mash with a potato masher on a cookie sheet with a raised edge. (Do not use a blender or food processor, as these will incorporate undesired air into the mashed fruit.)

5. Measure 8 cups mashed peaches into a 4 or 6-quart Dutch oven. Stir in sugar and lemon juice until sugar is dissolved. Heat over medium-high heat while stirring to prevent sticking and scorching. As mixture begins to boil, turn heat to high and bring to a full boil. Reduce heat and simmer for 5 minutes, while stirring to prevent sticking and burning.

6. Turn off heat; skim foam if necessary. Pour hot peach topping into clean hot jars, leaving 1/2 inch head space. Wipe jar rim with a clean, dampened paper towel and adjust two-piece metal lids and bands.

7. Process in a boiling water canner:

√Style of pack - hot pack
√Jar size - half-pints or pints
√0 - 1,000 feet - 15 minutes
√1,001 to 6,000 feet - 20 minutes
√Above 6,000 feet - 25 minutes

Let cool, undisturbed, 12 - 24 hours and check for seals.

If you have further food preservation questions, please feel free to e-mail twatts@ksu.edu.

FYI

Colby Community College will offer a *Certified Nurse Aide Class* beginning Sept. 9, at the Andbe Home, 201 West Crane in Norton. Classes will be held from 6-9 p.m. on Monday and Wednesday evenings and on three Saturdays from 8 a.m.-5 p.m. The class, taught by Lauana Killman, RN and Sylvia Swarts, RN, is worth five college credits. Cost to enroll is \$455 (tuition, certification fee and test fee). To request a registration form or to enroll by telephone, please call Mary Herbel at (785) 460-5427.

Norton Hunter Education, an Internet-assisted course, will be held Aug. 15 from 9:00 a.m. to noon in the Norton City Office basement at 301 E. Washington Street and from 1:00 p.m. to 4:00 p.m. at the Prairie Powderpackers Gun Range. Prior to coming to the class, students must take the online Hunter Education course available at www.ihea.com and print off and bring with them the score pages for the final quizzes at the end of each session. Students must be 11-years-old by the date of the class. Parents are welcome to attend. For registration, call the Prairie Dog State Park Office, 877-2953 or End Zone 877-2626.

A benefit fund has been set up for Jim Antrim. Donations will be used to repair flood damage to his

house. Donations can be made at First Security Bank.

A reunion is being planned in Speed on Sep. 5. The day will begin at 2:00 p.m. with a horseshoe tournament and kids games in the City Park. Reunion festivities later include a memorabilia display at the community center and a free-will donation meal at 6:00 p.m., followed by a dance featuring the band Country Highway. Anyone having roots in the Speed area or just looking for a fun day is welcome to attend.

A discussion of the role of the buffalo hunter in the American west will highlight the monthly meeting of the Graham County Historical Society on August 11 at 7:30 p.m. at the Hill City Public Library's basement. David Chalfant of Hill City and Lyle Hutchens of Hendley, Neb. will offer oral presentations discussing aspects of the hunt, the buffalo hide market and the United States government's involvement in near-genocide through the elimination of the bison herds essential to Native American tribes.

There were three tables at Duplicate Bridge last Wednesday. Jake Durham and Norman Walter, Bob Jones and Carla Latimer and Janice Persinger and Mary Jane Wahlmeier won in a three-way tie.



Charles and Eileen Gebhard

Area couple to celebrate anniversary

Charles & Eileen (Godfrey) Gebhard will celebrate their 60th wedding anniversary on Aug. 10. They were married Aug. 10, 1949 in Phillipsburg.

Their children, grandchildren

and great-grandchildren are requesting a card shower for this special occasion.

Cards can reach them at 248 Highway 383 Phillipsburg, Kan. 67661.

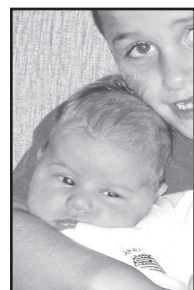
BIRTH

Halle Bryn Pfannenstiel was born to Bo and Lindsay Pfannenstiel on May 23 at Norton County Hospital. She weighed 7 pounds, 8 ounces and was 19.5 inches long.



Halle Pfannenstiel

Hannah Nicole Henrickson was born on May 29 to Phil and Jennifer Henrickson, of Norton. She weighed 7 pounds, 1 oz. and was 19 1/4" long.



Hannah Henrickson

Grandparents are Art and Shirley Henrickson, Logan, and Scott and Linda Hidalgo of Erie, Colo.

Great-grandmothers are Freda Rupke, Logan and Helen Olson of Osh Kosh, Neb.

Halle has an older brother, Brennen.

Grandparents are Melanie Mortensen, Jan Hamel and Dan and Connie Pfannenstiel.

Great-grandparents are Donna Engel and the late Merrill Engel, Antionette Hamel and the late Emery Hamel, Jo Ann and Bernie Bowen and Marvin and Jane Pfannenstiel.

The late Harland Snuggerud was Halle's great-great-grandfather.

Call
The Telegram
877-3361

For help with your advertising needs please give Dana a call 877-3361

Aug. 7 - Aug. 19

Showing at the
NORTON THEATRE
The Proposal
(PG-13) 1 Hours, 58 Minutes
Friday and Saturday: 7:00 and 9:15 p.m.
Sunday at 5:00 and 7:15 p.m.;
Monday, Tuesday, Wednesday: 7:00 p.m.

G.I. Joe: The Rise of Cobra
(Presented in Digital Surround Sound)
2 Hrs., 8 Minutes, Premiere (PG-13)

Let's Go to the Movie
\$3/person this Sunday for The Proposal
GI Joe is a Premiere, only premiere passes accepted
All passes accepted for The Proposal

General Admission Price for The Proposal: Adults-\$6; Children 12 and Under-\$5
Premiere Movie Price for G.I. Joe: Adults-\$7; Children 12 and Under-\$6.00

My Sister's Keeper (PG-13)
Check the Theatre website
www.nortontheatre.com

COMING SOON

This ad is brought to you by The Norton Telegram

Boyd's to celebrate 50th wedding anniversary



~ 1959 ~

Dick and Mary Beth Boyd of Norton will celebrate their 50th wedding anniversary on Saturday, August 15, 2009.

The Boyds were married at the First Methodist Church in Concordia, KS on August 15, 1959.

Mary Beth is the daughter of the late Lawrence B. and the late Anita (Parks) Brooks of Concordia. Dick is the son of the late F. W. "Bus" Boyd and Mary (Dexter) Boyd of Mankato. His mother presently resides in Hill City.

Dick and Mary Beth are the parents of one son, Lawrence Alexander Boyd

of Colorado Springs, CO and one daughter, Rebecca Anne (Boyd) Allen of London, England.

They have one granddaughter, Emily Iris Allen, age 7, of London.

After graduating from Kansas State University in 1959, Dick served as an officer in the U. S. Army for 2 1/2 years. Following his discharge as a 1st lieutenant, Dick and Mary Beth returned to Kansas where Dick was employed by his uncle, McDill "Huck" Boyd, at the Phillips County Review, Phillipsburg, KS for eight years. The



~ 2009 ~

Boyd's two children were born in Phillipsburg.

The Boyds have made their home in Norton since 1970 when they purchased the Norton Daily Telegram and Wilson Carter Printers, Inc.

In 2002, they sold the newspaper which they owned and published for 32 years, the longest continuous ownership of the Norton Daily Telegram since it was founded in 1906. Dick is now semi-retired and is the sports-writer for the Norton Telegram.

Cards may be sent to 501 Pool Drive, Norton, KS 67654