

OBITUARIES

Robert S. Winteroth Aug. 14, 1924 - Aug. 15, 2009

Robert Samuel Winteroth, son of Samuel William and Lizzie Dora (Buss) Winteroth, was born Aug. 14, 1924, in Concordia and died at the Norton County Hospital on Saturday at the age of 85.

Bob grew up in Concordia and graduated from the Concordia High School in 1942. He served in the U.S. Navy Armed Guard during World War II and at sea, in the Pacific. Following his discharge, he attended and graduated from Kansas State University in 1949.

On Aug. 27, 1946, Bob and Doris Galloway were united in marriage in Jamestown. They made their home in Westmoreland until 1947, when they moved to Riley. In 1949, Bob began his career with the U.S. government Soil Conservation Service in La-Crosse, and shortly thereafter he was transferred to Norton where he worked until his retirement in 1981.

Bob was an active member of the Norton First United Methodist Church and Methodist Men's organization and served on many boards, taught Sunday school, etc. He was a member of the Norton Lions Club since 1958 and had served as president and was also District Governor 1967-68 and

State Council Chairman 1968-69. He was also a member of the Harmonson-Redd American Legion Post #63 in Norton.

Survivors include his wife, Doris Winteroth, Norton; two daughters, Kathleen Hursh, and friend, Jim Shuey, Rochester, N.Y., and Suzanne and husband, Clifford Goff, Pearland, Texas; three step-sisters, Mary and husband, Walt Garigues, Great Bend, Vivian Snavley, Concordia and Carol and husband, Dewey Ad-

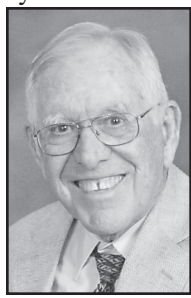
ams, Clay Center; four grandchildren, Asa and wife, Erika Hursh, Durham, N.C., Austin Hursh, Rochester, N.Y., Amelia and Allie Goff, Pearland, Texas; and other relatives and friends.

He was preceded in death by his parents, two sisters, Kay Harnden and Ruth Drake, and one step-sister, Elsie Morgan.

Services will be held Wednesday at 10:30 a.m. at First United Methodist Church. Friends may call at Enfield Funeral Home today until 8:00 p.m. The family will receive friends at the funeral home from 5-7:00 p.m.

Burial will follow at Saron Baptist Cemetery in Jamestown.

Memorials can be made to Norton Methodist Church or Norton Community High School Scholarship Fund.



Robert Winteroth

Harold W. Cochran March 18, 1922 - Aug. 14, 2009

Harold Wayne Cochran died Aug. 14 at the age of 87 at St. John's Victoria Campus in Victoria. He was born to Harry and Lillian (Meyer) Cochran on March 18, 1922 in Hebron, Neb.

He grew up in Curtis, Neb., and attended Curtis Schools. On May 15, 1946, Harold and Maxine Bossert were united in marriage in Oberlin. He served in the United States Navy during World War II.

They made their home in Curtis and McCook, Neb., before moving to Richmond, Ind., They later lived in Hastings and Minden, Neb., and in 1955 moved to Norton where he worked for Bennett Motor Company as a body and fender technician. He later had his own business doing windshield repair and a lawn service along with doing some adjusting for an insurance company. Harold was a

member of First United Methodist Church in Norton.

Survivors include his daughter Sheila and husband Lynn Walker, Victoria; son Myron and

wife Sandra Cochran, Louisville Ky.; son Barry and wife Sharon Cochran, Golden, Colo.; his sister Ruby and husband Keith Sailors, North Platte; sister Illa and husband Bud Warner, North Platte; and five grandchildren; six great-grandchildren and other relatives and friends.

He was preceded in death by his parents, his wife, sisters Lavon Woody, Romona Wlaschin and Marjorie Cochran.

The service was held this morning at Enfield Funeral Home.

Memorials can be made to the Harold Cochran Memorial Fund.



Harold Cochran

Lola C. Brack Oct. 12, 1906 - Aug. 13, 2009

Lola C. Brack died Aug. 13 in Norton at the age of 102. She was born Oct. 12, 1906 to Charles and Ida (Fritts) Chambers in Centerville.

Lola was a teacher and a librarian. She was preceded in death by her husband Aaron, and a brother and a sister.

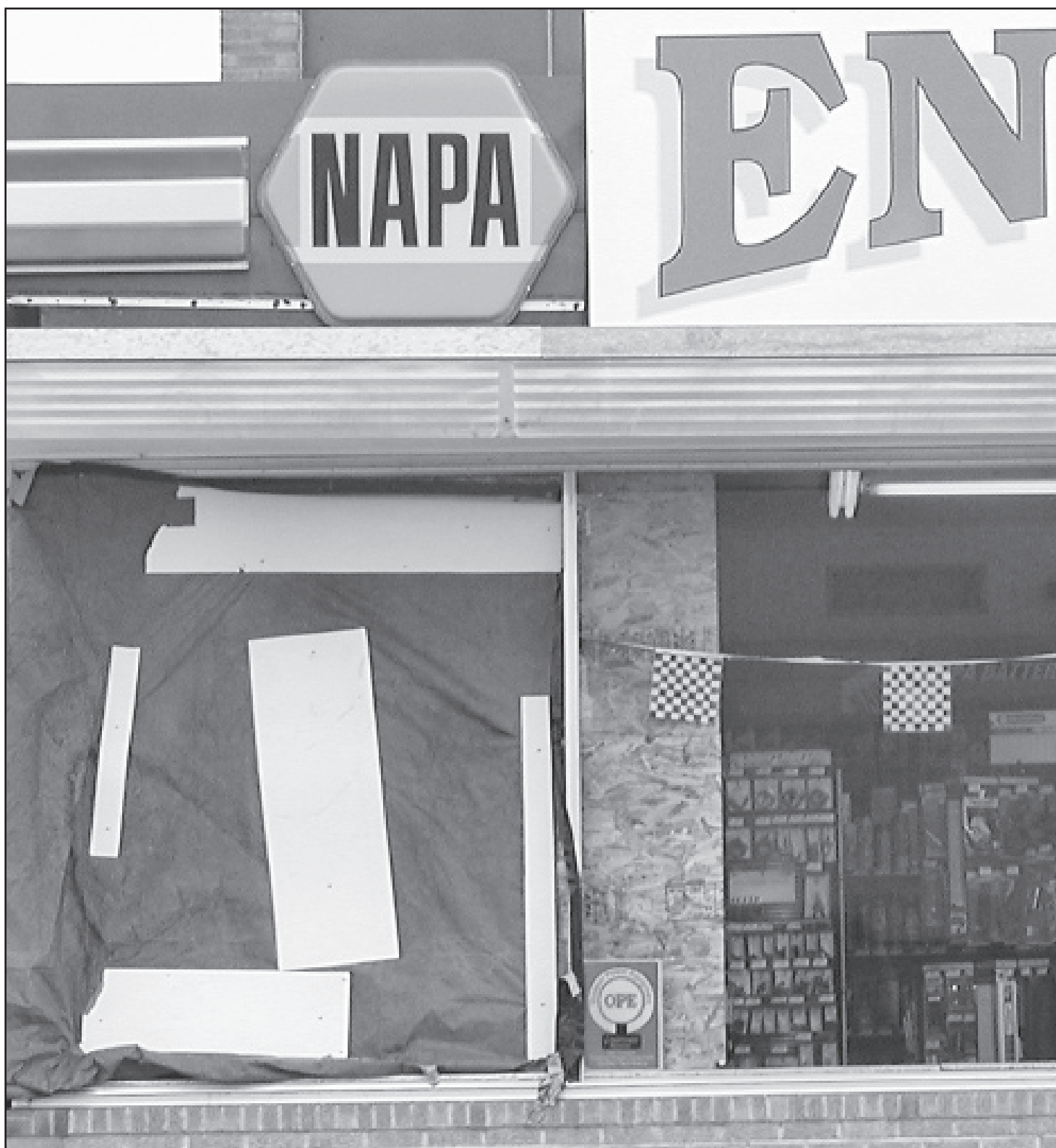
She is survived by her daughter Marla and husband Darel West,

Norton, and grandchildren Penny and Allan Geriner, Kingman; Randy Brack, Norton; Dana and Tom Kandolph, Sarasota, Fla.; and three great-grandchildren and two great-great-grandchildren.

Services were held in La Crosse last Saturday.

Memorials can be sent to the Andbe Home.

Unwanted visitor



Engel's Sales and Service Center was damaged by high winds during Saturday's storm. They reported the window being sucked out by winds that topped 70 miles-per-hour.

Many residences and businesses in Norton received storm damage.

—Telegram photo by Dana Paxton

End of the summer garden goodies

It's creeping up. The garden that has been bearing faithfully all summer will soon meet its Waterloo in the form of Jack Frost. When I was growing up this season of the year was a hectic time in Mama's kitchen with pickling and canning every day. We laid in everything we could to help with winter financing of coal and heating oil. Frost in the forecast spurred hurried harvesting of every last veggie from the garden patch. The kitchen would be running over with trays of tomatoes, baskets of onions and squash and all kinds of containers full of the final pickings. Here are a few recipes to use the odds 'n ends of the garden's farewell party.

MOLLIE'S FRIED GREEN TOMATOES

- five green tomatoes, sliced very thin
- half a cup of flour
- half a cup of milk
- one egg, beaten
- half teaspoon salt
- two tablespoons sugar

Make a smooth batter of the flour, milk, egg, salt and sugar. Sprinkle each tomato slice with more salt and roll in additional flour, dip into batter and fry in quarter inch deep hot oil. Fry until golden brown on each side, turning only once. Don't crowd the skillet. Drain on paper towel

and serve hot, hot, hot with the last batch of roasting ears of the summer. Some folks use cornmeal batter but we found it crumbled off. My husband liked a teaspoon

Cook's Corner Liza Deines



of chili powder in the batter, others added cinnamon. Try whatever you like best.

When the last of the sweet corn is a bit too tough for roasting ears try this delicious recipe. Can use field corn in this, too, just simmer a little longer.

SQUAW CORN

- eight pieces thick-sliced bacon, chopped
- three large yellow onions, sliced thin
- eight large ears of mature corn, boiled and sliced off the cob, scrape the cobs well
- half teaspoon salt
- six eggs

Brown bacon pieces in a big cast

iron skillet, add the onion slices. When just brown add the corn and keep cooking and turning until the corn is lightly browned. Stir the eggs but do not beat and pour them into the mixture. Continue cooking until it thickens. Great supper served on toast. If you have cheese drying out, cut it in little chunks and add to this. A scrap of green pepper goes good too.

Some onions are good keepers and can be stored all winter; others must be promptly used or they will spoil. Here's a yummy way to use up those Walla Wallas or Vidalias before they go bad.

TEARS FROM HEAVEN ON-ION PATTIES

- three quarter cups of flour
- two teaspoons baking powder
- one tablespoon sugar
- half teaspoon salt
- one tablespoon cornmeal
- one small can Carnation condensed milk
- two and a half cups shredded or finely chopped onion
- oil for frying

Make a thick batter of all ingredients except the onions. Stir

them in last. Depending on the moisture content of the onions you may want to add just a bit of water. Drop by teaspoonfuls into hot oil about a quarter of an inch deep in a skillet. Careful - they splatter! Flatten the patties a bit and turn them only once. Fry to a golden brown. Lots easier than onion rings and just as good.

Even though my husband was an avid gardener he didn't much like clearing out the debris at the end of the summer. He pulled plants one week and left them to dry for a couple of weeks before he rolled them up to be burned back in the days when we could burn yard trash. Often we would find tomatoes and peppers that had ripened on the dying vines, occasionally we stumbled over a potato or two or an onion that had been overlooked earlier. LeRoy would say "Oh good -- Tailend Omelet for supper!" Cooked with scrambled eggs these last bits made a fast, easy and darned near free meal.

Happy harvesting and remember that a clean fall garden enables early spring planting.

BIRTH

Nathan and Lindsay Hendricks, Davis, Calif., welcomed their daughter Charli Mae on July 6 at 3:47 a.m. She weighed 7 pounds, 1 ounce and was 21 inches long.

Grandparents are Dan Walter, Gail and Cindy Boller, Norton, and John and Sharon Hendricks, Bird City.

Great-grandparents are Dorothy Avery and Norman Walter.



Charli Hendricks

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