



Jack and Esther Ward

Milestone anniversary

Jack and Esther Ward celebrated their 60th wedding anniversary with their family last weekend. They were married in Norton on Sept. 26, 1949 and remained here ever since. Those who arrived from out of town to help them celebrate are the following:

Their four children: Stan and companion Judy from Edmond, Okla.; Mark and wife Katy from Springfield, Mo.; Dave and wife Donna from Erie, Colo.; Susan and companion Skip from Springfield, Mo.; twelve grandchildren:

Amy and husband Mark, Tamara and husband Brad; James; Kristy and husband Johnny; Adam; Luke; Tara and husband Aaron; Andrew; Sarah; Tyler; angel Matt; Jaclynn; six great-grandchildren: Abby, Kade, Grant, Tyler, Benjamin and Jackson.

Jack's sisters Beth, Dorothy, Patsy, Kathleen and husband Joe also attended.

Anyone wishing to convey their congratulations can send cards to: PO Box 401, Norton, Kansas 67654

Many uses for cornbread

CORNBREAD CREATIONS

Several weeks back our congregation had a potluck dinner. Now you all know from previous columns that I delight in dinners where everyone contributes and I am always scouting out new dishes with which to delight my readers. Missouri has introduced me to some new ways to prepare old faithful foods and one of those popped up at this dinner. Have you ever tried Cornbread Salad? Apparently it is a tradition at Beautiful Savior Lutheran. I was told it is not an official church function without it! Must be an eleventh commandment. Sounds odd, but take it from me, it is delicious.

CORNBREAD SALAD

- One Jiffy cornbread mix to make an 8x8 pan
- One small can chopped green chilies with liquid
- Quarter teaspoon EACH cum-in, oregano and rubbed sage
- One cup real mayonnaise
- One cup sour cream
- One packet Ranch dressing seasoning mix
- One can pinto beans, rinsed and drained well
- One can whole kernel corn, rinsed and drained well
- Three Roma tomatoes, chopped
- One cup green pepper, chopped
- One cup little green onions, chopped with the green tops
- Ten strips bacon, fried crisp and crumbled
- Two cups shredded Cheddar or Colby cheese
- Make the cornbread according to instructions, adding in the chilies and spices, bake, cool and

cut into one inch squares. While baking, mix sour cream, mayo and Ranch dressing and set aside.

Cooks's Corner

Liza Deines



Cover the bottom of a large bowl with cornbread chunks, layer the corn and beans on, then the creamy mixture. Mix onion, bacon, tomatoes and peppers together and sprinkle on top, then the shredded cheese. Refrigerate for at least two hours (overnight is even better) before serving. At the last minute toss the whole mixture together. Can also be made out flat in a 9x13 pan and served layered.

Right now our oldest resident at The Carlyle is 98 and sharp as a tack. This is her Irish mother's rhymed cornbread recipe, which she repeated for me last time the kitchen served us cornbread.

IRISH CORNBREAD

- Two cups Indian (cornmeal), one cup wheat (flour)
- One cup sour milk, one cup sweet.
- One good egg that you must beat.
- Half a cup of molasses, too,
- Half a cup of sugar add thereto
- With one spoon of butter, new.
- Salt and soda, each a spoon
- Mix it up and bake it soon.
- Then you'll have cornbread complete
- Best cornbread you'll ever eat.
- Cornbread was a family favorite mostly because my husband

enjoyed making cornbread. The children liked anything Dad made. He used a cast iron skillet, hot when he poured the batter in so it got crusty and brown and everybody got a crunchy edge. Not a crumb ever went to waste in our house. When I was a child I remember my folks eating leftover cornbread with milk and sugar as an evening snack. Woe be unto any little girl who ate the last of the cornbread, leaving none for their treat!

Here's a cast iron skillet cornbread which I have never made but it sounds like one to try out -- no guarantees!

GRATED CORN BREAD

Using a box grater, grate all the corn off three large roasting ears and scrape the cob well to get all the milky juice. Add a cup of milk, an egg, a cup of flour and a teaspoon of salt. Stir in two teaspoons baking powder. In a cast iron skillet melt a generous tablespoon of bacon drippings and pour it into the batter, stir quickly and pour batter into the hot, greased skillet. Bake to a golden brown, about twenty minutes at 375 degrees. Keep an eye on it - baking time will vary with the amount of moisture

in the corn. How about nice hot cornbread for supper? With bean soup, chili or sausage gravy or just butter and jam it's a tummy warmer.

Note from Liza: Did you notice the Hummingbird Rescue column seemed a little disjointed? Somehow in the composing room at The Telegram some paragraphs were transposed. If you read it with that in mind I think you can get the gist of the story. My apologies for this unfortunate occurrence.

Want to talk?
Call The Telegram
877-3361

Sept. 4 - Sept.9

Showing at the

NORTON THEATRE

Aliens in the Attic

(PG) 1 Hour, 37 Minutes
(Presented in Digital Surround Sound)

Friday and Saturday: 7:00 and 9:00 p.m.
Sunday & Monday (Labor Day) at 5 and 7 p.m.;
Tuesday and Wednesday: 7:00 p.m.

The Ugly Truth

1 Hour, 47 Minutes, Premiere
(PG-13) Surround Sound

Since both movies are non-premieres, all passes accepted

Both movies are the general admission price of \$6.00 and \$5.00
\$3.00 per person for either movie this Sunday

- Cloudy with a Chance of Meatballs
- The Time Traveler's Wife
- Julie and Julia • District 9

COMING SOON

This ad is brought to you by The Norton Telegram

Local fall wedding planned

Randy and Jean Kiser, Logan, are proud to tell of the engagement and upcoming marriage of their daughter, Lisa Kaye Kiser, to Tyler William Bolt, son of Don and Paula Bolt, Jennings.

Grandparents of the couple are Dee and Dwayne Kiser, Delphos, the late Cyril and Kiliana Schmidt, Hays, Carolyn Rauch, Belleville, Maxine Zollinger, the late Orland Zollinger, Jewell and Roselyn Bolt, Goodland.

The Bride-elect is a 2006 graduate of Logan High School and a 2009 graduate from Washburn University with an associate degree as a physical therapy as-

stant, and is working on a bachelor's of health service administration degree. Lisa is currently working as a physical therapist assistant in Topeka.

The prospective bridegroom is a 2006 graduate of Hoxie High School and a 2008 graduate of Highland Community College with an associates of science degree, and his certificate for welding from Northeast Kansas Technical College. Tyler is currently working construction in Topeka.

A November 21 wedding is planned at St. Joseph's Catholic Church in Hays.

Club news

All area women are invited to attend the Sept. 17 dinner and meeting of the Norton After-5 Club at the Town and Country Kitchen, E. Highway 36. The cost of the dinner and meeting is \$8. Free babysitting is provided. Reservations and cancellations should be made to Mary Jane Hadley (877-5897) by Sept. 15.

"Designer in the Making" is the theme of this month's meeting. The special feature for the evening is "Artistic Metals" presented by Linda Fuller, custom metal artist from Rawhide Iron Works, Norton. Ms. Fuller will show hand-crafted metal creations designed for all aspects of life. If you're a

homemaker, gardener, landscape artist or wildlife enthusiast, she has a design just for you.

The Norton After-5 Club is proud to present as their special speaker for the evening, Leslie Essner, Cape Girardeau, Mo. In "Reality Designer", Ms. Essner speaks on offers we receive and the choices we make in life and the consequences that follow. A residential designer and international speaker, she and her family travel extensively all over the world for speaking engagements.

The Norton After-5 Club is a part of Stonecroft Ministries and is non-denominational.

BIRTH

Kate An-nison Will-son was born to John and Randa Will-son on Aug. 7 at 4:59 p.m. She weighed 6 pounds 2 ounces and was 17 inches long. She was welcomed home by her brother Nolan, age 3, sister Megan, 13, and brother Luke, 16.

Grandparents are Rich and Rita Ray, Almena.



Kate Willson

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

2009-2010

SEASON TICKET EVENTS

AND HOMES TOUR MEMBERSHIP DRIVE

Sunday, September 13, 2009

2:00 - 4:00 P.M.

- Rick and Denise Schwab - 513 W. Woodfield - (Formerly Priscilla Johnson Home)
- Mark and Montica Leitner - 3 Robinson Creek Lane
- Norman and Gloria Nelson - 505 Sunset Drive

PURCHASE MEMBERSHIPS AT ANY OF THE HOMES - \$10.00 ADMISSION IF MEMBERSHIP IS NOT PURCHASED

Join Us for Refreshments at the Nelson Home

Sunday, October 25 — 2:00 p.m., Brent Dellinger, Spinmaster (Yo-Yo Champion)
Adults-\$4; Reciprocity-\$2; Jr and High Students-\$2; 12 and Under-\$1

Saturday, November 14 — 9 a.m.-4 p.m., Annual Craft Fair

Saturday, November 28 — 7:00 p.m., Joseph Hall as Elvis
From "America's Got Talent" 2008 (Placed in the top ten)
Adults-\$15; Reciprocity-\$7; Jr and High Students-\$5; 12 and Under-\$2

Sunday, January 24 — 2:30 p.m., Jeff Davidson Band
Celebrate Kansas Day!
Adults-\$8; Reciprocity-\$4; Jr. and High Students-\$2; 12 and Under-\$1

Thursday, February 11 — 7 p.m., Flying Debris (Juggler)
Adults-\$4; Reciprocity-\$2; Jr. and High Students-\$2; 12 and Under-\$1

Sunday, March 14 — 3:00 p.m. Wild Clover Band, Kearney, NE
Happy St. Patrick's Day
Adults-\$10; Reciprocity-\$5; Jr. and High Students-\$4; 12 and Under-\$2

Sunday, April 11 — Gladys the Riveter, Time and Location TBA
Adults-\$4; Reciprocity-\$2; Jr. and High Students-\$2; 12 and Under-\$1

Save by Purchasing a Membership!!

SINGLE — \$25.00 • FAMILY — \$50.00 • PATRON — \$100.00

Norton County Arts Council Inc.

For more information, or to purchase memberships,
call Carol at 877-5611 or Ruth at 877-2627

Cross Roads

"Pray, Do Not Give Up"

Jesus is our example in prayer and He has some clear instructions to the children of God in Luke 18: 1 - 8. Luke writes, "Then Jesus told His disciples a parable to show them that they should always pray and not give up. Jesus said, "In a certain town there was a judge who neither feared God nor cared about men. And there was a widow in that town who kept coming to him with the plea, 'Grant me justice against my adversary.' For some time he refused. But finally he said to himself, 'Even though I don't fear God or care about men, yet because this widow keeps bothering me, I will see that she gets justice, so that she won't eventually wear me out with her coming!' And the Lord said, 'Listen to what the unjust judge says. And will not God bring about justice for His chosen ones, who cry out to Him day and night? Will He keep putting them off? I tell you, He will see that they get justice, and quickly. However, when the Son of Man comes, will He find faith on the earth?'" (Luke 18:2-8)

Luke's statement in verse 1 is a duty to persevere in prayer. We know this, for the key word "should" (pios) means absolutely necessary that men persevere in prayer.

Just as man needs food, water, and sleep, Christians need prayer. I tell my boys often they cannot ride upon the pleasures of their parents' prayers forever. They must let Jesus teach them to pray.

When should Christians pray? "Always" (pantote) meaning at all times. As surely as time passes by in the clock of life here, Christians must always pray. Christians are to develop a constant spirit of prayer, to maintain an unbroken consciousness of God's presence. To be led of the Holy Spirit in prayer at all times and in all occasions. They are to walk in a constant state of prayer. The best way to do this is to take every thought captive and make it obedient to Christ. The best way to overcome sin is to spend every moment in prayer. This communion with God will enable them to literally walk in step with the Holy Ghost.

Pastor Charles Spurgeon wrote, "Keep the altar of prayer burning. This is the very life of all godliness. The sanctuary and family altars borrow their fires here, therefore, let this burn well. Secret devotion is the very essence, evidence, and barometer of vital Christianity.

Do Not Give Up in Prayer!

CrossRoads Ministries, 603 Sunset Dr., Norton, KS (785) 877-2416
www.standatthecrossroads.com - e-mail crossroads@ruraltel.net