BITUARIES

Ida M. Thibault March 1, 1928 - Sept. 14, 2009

Ida Mae Thibault, 81, died September 14. She was born March 1, 1928, in St. Louis, Mo., the eldest of eight children born to Manley and Marie (Knernschield) Ellis.

Ida Mae Ellis and Gerard Thibault were married March 3, 1945 at St. Gertrude's Church in Bell Gardens, Calif. They had four children: Ardith, Sharon, Raymond and Michael.

Ida and Gerard began their married life in Artesia, Calif., then moved to Buckner, Mo., then finally settled on a farm northwest of Lebanon in April, 1958. All the children graduated from Lebanon High School.

She believed in becoming involved in her community and church. She taught religious education to grade school students at their parish church, Sacred Heart in Esbon and was an active member of the Altar Society. She lived the Golden Rule and was always ready to help.

Ida always had a very artistic side to her which was revealed in the beautiful and creative sewing she did for her family, the paper mache costumes, special occasions, home decorating and her start into painting in various mediums, from oil to colored pencil, reverse glass, water colors, and even to painting on burlap. She enjoyed all artistic challenges from saws, glass, cream cans, to wall murals.

Another way which Ida expressed her artistic talents was in her flower gardening and numerous arrangements. No matter where she lived, she beautified her home inside and out with flowers, creating a friendly environment that was always pleasing to the

Ida began working outside the home as her children grew. She became one of the first three ward clerks for the Smith County Memorial Hospital in Smith Center in 1973. It was an exciting time for her as she broadened her skills and friendships. She was involved in doing artwork for different brochures used by the hospital. Her caring nature and pride in doing all jobs well made her a valuable and trusted employee.

Ida began attending art classes with a group of ladies who enjoyed getting together to improve their skills and learn new techniques. Ida's skills and talents became recognized and requested, as she won many ribbons. Ida received pictures of old farmsteads, churches and scenic areas that she would paint onto whatever was asked for, such as cream cans, canvas, glass, saws and burlap. Ida continued to paint until the end of her life, never losing that painter's eye in all she did.

Ida and Jerry sold the farm and moved to Smith Center in June, 1993, and Ida became involved with the 60+ Club and an active organizer of trips, speakers, par-

1:10 p.m. Report on individual

1:36 p.m. Transport individual

2:27 p.m. Request for insurance

2:29 p.m. Report on alarm

6:30 p.m. Request to check

6:38 p.m. Report of dog being

7:30 p.m. Request to check

8:02 p.m. Vehicle stop, 2nd and

8:57 p.m. Report of two small

9:36 p.m. Vehicle stop, Town

9:55 p.m. Report of motor-

12:45 a.m. Officer assist deputy,

8:15 a.m. Vehicle stop, Holme

9:17 a.m. Vehicle stop, Armory

Norton County Sheriff's Office

cycles racing, E. Highway 36

dogs running loose, 500 block

poisoned, 300 block S. 1st St.

on back door going off, Dollar

to probation officer, Norton Coun-

having navigational problems,

Police log

September 17

300 block S. State

ty Court House

information

General

library

library

Waverly

N. State

and Country

September 18

ties and informative meetings for the seniors. She believed in an active lifestyle with the saying of "use it or lose it" as her motto. She worked tirelessly for more living and traveling opportunities for the senior citizen, such as middle income apartments and a community bus to help seniors get to doctor's, shopping and various

appointments. Ida made sure she kept in touch with friends whether visiting over coffee, playing cards or the occasional shopping trip. Her friends were an important part of her life. Traveling was a joy for her and she was able to travel to Alaska, California, Georgia, and four cruises to various islands (becoming the oldest person at 80 to parasail at Divi Beach in St. Maarten).

Ida was most happy sharing and making memories with her family. She took great pride in all their endeavors and adventures and her many scrap books and personal trip DVD's attest to her love of family and complete trust

She was preceded in death by her husband, Gerard, parents, one brother and five sisters.

Survivors include daughters, Ardith Scheetz and husband Rav of Clayton, Kansas, and Sharon Thibault of Phillipsburg, Kansas; sons, Raymond Thibault and wife Holly of Eagle River, Alaska, and Michael Thibault and wife Janene of Lenexa, Kansas; grandchildren, Michelle (Scheetz) Goldsby and husband Alan, Christopher Scheetz and wife Julie, Steven Scheetz and fiancé Janice Jacobs, Jared Scheetz and wife Stacy, Sara (Scheetz) Collins and husband Troy, Jason Lankford, Ryan Thibault, Erin Thibault, and Michaela Thibault; great grandchildren, Tyler Goldsby and wife Sara, Rachelle Goldsby, Heather Goldsby, Kayla Scheetz, Hailee Scheetz, Braydon Scheetz, Darrien Collins, Ainsley Collins, Emma Collins, Breann, Preston, and Rilen Mackley, Shayla Gagnon, Janae Gagnon, and Laken Jacobs; great great grandchild, Kaden Goldsby; also one sister, Pauline Cotner, California.

The funeral mass was Sept. 17 at St. Mary's Catholic Church, Smith Center, with Father Daryl Olmstead and Father George Chalbhagam officiating. Michelle Goldsby was the song leader with Alan Goldsby, Susan Mc-Call and Donna Devlin as the accompanists. The mass servers were Zachary Linn and Peyton Buckmeister.

The casket bearers were Chris Scheetz, Steven Scheetz, Jason Lankford, Jared Scheetz, Troy Collins and Tyler Goldsby. The honorary bearers were Clarence Zabel, Charles Doyle, Dennis Reinert, Mark Younger and Richard McCoy. Burial was at St. Elizabeth's Catholic Cementery,

11:34 a.m. Vehicle accident, 1st

12:45 p.m. Vehicle accident, E.

1:03 p.m. Request for records

kids driving erratic after school

3:25 a.m. Parking citation

3:30 a.m. Motel checks

and Lincoln

Holme and Archer

block W Waverly

September 19

unlocked vehicles

and Horace Greeley

and Wilton

and Woodsfield

hicle, The Haven

way 36 and Sunset

hicle, 1000 block Eisenhower

officer, Total

and Waverly

from probation officer

Celebrating 100



Dorothy Snyder

Dorothy Snyder of Norton, will celebrate her 100th birthday with an open house from 2–4 p.m. on Saturday, October 17, at the Eagles Lodge in Norton. All friends and family are invited.

Hosts of the open house are her children: Don Snyder and wife Joan of Oklahoma City, Okla., Barry Snyder of Morrison, Colo. and Rhonda Heikes and husband Raymond of Lenora. She has 3 granddaughters and 3 great-grandsons. Dorothy was born October 16, 1909 to Anton (Tony) and Amelia Glennemeier at Logan. She married Ernest (Slim) Snyder on October 27, 1931 at Washington. They lived near Logan until they bought a farm NE of Norton in 1944. They moved into Norton in 1995. Ernest passed away in June of 1998.

With great joy, the family of Maddisen Jane Marie Scott is proud to announce her birth on September 18 at 10:28 a.m. at Lawrence Memorial Hospital in

She weighed 6 pounds, 7 ounces and measured 18 inches long.

The parents are Amie Richards and Brock Scott of Lawrence.

and Kelly and Christine Scott, Hill City. Great grandparents are Mrs. Edna Colson, Selden, Bill and JoAnn Owen, Hill City and Leroy and Shirley Scott, Hill City. Relatives include numerous aunts, uncles and cousins.

She requests no gifts. Cards may be sent to 105 South Howard, Norton, Kan., 67654. Grandparents are Floyd and Kathy Richards, Norton, Terry and Sharon Smothers, Norton

Mid-Century GFWC met September 24 in the Community Room at the Norton Public Library with 18 members present and guests Jane Burton and Ginne Concannon. Cheryl Scott was welcomed as a new member. Beverly Kindler, president, called the meeting to order.

Leta Donavan, parliamentarian, gave the club members a quiz called "Do you know parliamentary procedure?" to sharpen the understanding of the proper way to conduct meetings.

Geraldine Packer reminded everyone that Mid-Century is to deliver Meals-On-Wheels for two weeks in October. Lynn Nelson, treasurer, presented the proposed 2009-10 budget. This budget was adopted.

Mid-Century will again be participating in Operation Christmas Child. A project of Samaritans Purse. Shoe boxes will be filled with toys, health supplies, clothes, etc. for children around the world. Committees were formed and empty shoe boxes distributed.

Beverly announced that the 6th District GFWC Convention is to be Saturday, September 26, in Brewster. Beverly, who is president of the 6th district, will conduct the meeting. Lynn Nelson, Doris Winteroth and Bertie Leigh Compaan will attend the meeting. Doris and Lynn will conduct the Rosemary Hour where deceased members from

the district are honored. Bertie Leigh will be the song leader for the convention. The "Operation Christmas Child" project will be the club's "Yes, We Did It" entry at the convention.

Ermalee Mason, a former member, has fallen and broken an ankle. Her address is Holiday Resort, 2825 Resort Drive, Room 115, Salina, 67401.

Bertie Leigh reported from the Kansas Club Women and urged everyone to read their copy. Beverly reported from the GFWC Club Women. Included in the October issue was a report of activities of Norton's Mid-Century. She also reported on the GFWC Mississippi Valley Region Convention she recently attended in Springfield, Mo. Present for this meeting were 124 women; 12 from Kansas and 7 from other

Roll call was answered with "An artist I admire". An arm chair tour of beautiful gardens called "Gardens of the World" was shown and narrated by Audrey Hepburn. These gardens featured flowers in all the colors of an artist's palate.

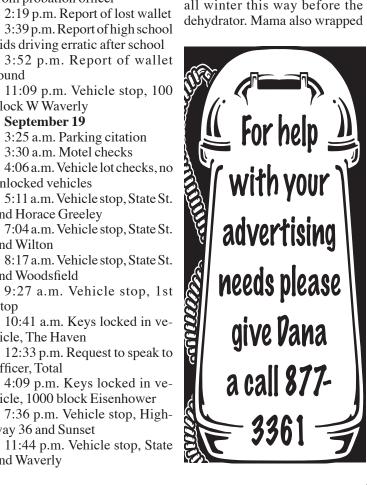
Beverly thanked the hostesses Maxine Wiltfong and Jean White. The next meeting with be Federation Day. former club member Susan Anthony will present "The Culture of Turkey". This meeting will be October 10 at 10 a.m. at Prairie Land Electric.

Root vegetable recipes bring back memories

The crisp golden mornings of Indian summer are upon us at last, and welcome they are after a rainy, rainy summer. Bright brisk days put a little pep in the step when we trot out for a morning jaunt. The extra moisture is evident in the grass and flowers, which are still springtime green and blossoming. Only a few trees are starting to show a tinge of color on an errant branch or two. Ozark color addicts may want to delay the leaf peeper trip a few

For quick access, store some white or red onions in old panty hose. Drop an onion in the toe, tie a knot, drop in another, another knot and so on. Hang in the garage where air circulates. When you want an onion, just go snip one off. If one spoils it won't ruin the whole batch. We kept them all winter this way before the

Canning time is almost past. Now is the season of the year to harvest and feast on root vegetables and winter squash, to dig the sweet potatoes and cure them for the winter, and to freeze as many red, green and yellow pepper strips as you can to enrich winter stir fry dishes. Much of summer's bounty can be carried through into late winter by careful storage techniques learned in the days before canning, freezing and dehydrating became so convenient. A root cellar is ideal but since few homes have one today, try digging a root pit in your garden area. Lined with hay bales it will safely store many vegetables through the winter. Cover it with more bales to prevent freezing or animal rummaging. Beets, carrots, potatoes, parsnips, turnips, winter squash, sweet potatoes and yellow onions will keep for months and may be spaded back into the garden soil along with the hay come spring to provide wonderful natural fertilizer.





green tomatoes in newsprint and was able to ripen them long after frost by unwrapping and setting them in a sunny window. Small carrots were packed in sand in a ten-gallon crock to be pulled out as needed.

LeRoy planted turnips on Labor Day so they would be ready to dig before frost. We liked them best just peeled, sliced and eaten raw with a sprinkle of salt. I never made vegetable soup without a turnip to perk up the flavor. Parsnips are another root vegetable that usually went in my vegetable soup. I know a lot of you did not learn to like turnips or parsnips when you were children, but I urge you to give them another try. As tastes mature we may be pleasantly surprised by flavors that were once too strong for childish tongues. Mama parboiled scraped parsnips and browned them in the drippings left after frying a chicken. Yum.

In case you'd like to gradually reintroduce your taste buds to parsnips and/or turnips, try this tasty baked dish that was served to us at The Carlyle recently.

ROOT VEGETABLES AU GRATI-Four cups very thinly sliced parsnips, turnips and Yukon Gold potatoes, mixed to your taste, one large white onion, sliced very thin, one can cream of mushroom soup, one cup shredded Mozzarella cheese, half a cup diced Velveeta cheese, eight ounces sour cream with chives, one cup crushed bacon flavor snack crackers, two tablespoons melted butter, Heat and stir the undiluted mushroom soup with the Velveeta cheese and sour cream until smooth. Don't let it boil. Butter a deep casserole dish and layer in vegetable and onion slices, sprinkle on some mozzarella, pour on a bit of the soup mixture. Repeat layers until all veggies are used, ending

with mozzarella. Pour any extra soup around the edges. If more moisture is necessary add a little chicken broth or milk. Cover top with crushed crackers and drizzle butter evenly over all. Bake about 35 minutes at 350 degrees. Should be bubbling and browned, able to be pierced to the bottom with a paring knife. Great with ham or smoked pork chops. This can also be made with only parsnips or turnips if you like.

TINY KITCHENTIP: Stirtwo tablespoons of Tang orange drink mix into a can of plain old applesauce for a different flavor.



This ad is brought to you by The Norton Telegram

Destination Kitchen Gelebrates Its First Birthday on October 1st Join our celebration Oct. 1st, 9 a.m. to 6 p.m. All inventory will be 10% off with small electrics 15% off and All-Clad, Emil Henry and Caldrea 20% off. A drawing will be held for a 6-piece 18/10 stainless steel All-Clad professional tool set, valued at \$100. Come enjoy fun giveaways, (while supplies last), cookies, coffee and tea.

October 7th from 1:30-4:30, Clark Stone, our Wustof knives representative, will be available to sharpen up to 4 or 5 of your knives. For this service we would appreciate a free will donation to the Rock Youth Center

11:27 a.m. Request for extra patrol, resident will be out of town 02 9-29-09 Social.indd 1

and West St.

and Jones