

OBITUARIES

Philip E. Morel

Aug. 3, 1951 - Nov. 17, 2009

Philip Eldon Morel, 58, died Tuesday in Norton.

Mr. Morel was born Aug. 3, 1951, in Hays, the son of Cleo William and Eleanor Mae (Caferty) Morel.

He grew up in Palco and Jennings and graduated from the Jennings High School. He attended Colby Community College for two years before entering the U.S. Navy where he served from 1973 until 1976. Following his discharge from the Navy, he attended Fort Hays State University and received his bachelor's degree in education in 1978.

On May 24, 1997, Phil and Joyce Meitl were married in Norton, where they made their home. He was a teacher with the Norton School system, retiring in 2007.

He was a member of the Saint Francis of Assisi Catholic Church in Norton. He enjoyed his students, his friends and his motorcycle, but his greatest love was his family. He enjoyed playing golf and tennis and was an avid Kansas

University basketball fan.

He was preceded in death by his father, in 1987.

Survivors include: his wife, Joyce Morel, and three daughters, Kelsie, Audrey and Lea Morel, all of the home in Norton; one son, Micha Morel, Kearney; his mother, Eleanor Morel, Jennings; two brothers, Bob Morel, Jennings; Pat and Janelle Morel, Norton; two sisters, Diane and David Carter, Jennings; Teresa and Arnie Reyher, Lubbock, Texas.

A rosary service will be held today at 7 p.m. at Enfield Funeral Home. Funeral services will be held at 10 a.m. tomorrow at Saint Francis of Assisi Catholic Church, 108 S. Wabash. Burial will be held at Norton Cemetery.

Friends may call from 3 to 8 p.m. today at the funeral home.

Memorials may be made to the Phil Morel Children's Education Fund in care of the funeral home at 215 W. Main, Norton, Kan. 67654.



Ron and Sylvia Scheimo

Couple celebrates 60th

Pastor Ron and Sylvia Scheimo will celebrate their 60th wedding anniversary with their children on Thanksgiving day. Mr. and Mrs. Scheimo were married Nov. 19, 1949 in Minneapolis, Minn.

Pastor and Mrs. Scheimo first came to Norton in 1959 to pastor what was then called Community Full Gospel Church. They lived in Norton until 1966, leaving to pastor in Goodland, Hays, Lakewood, Colo., and to teach at Calvary Bible College in Minneapolis. They returned to Norton in 1980 to preach for 14 more years. At the end of 1994, the Scheimos went into retirement. However, it has been an active retirement

with Pastor Scheimo filling the pulpit at small churches that needed help.

In 2008, Pastor Scheimo underwent heart surgery and then a long recovery period. The couple is living in Norton in the home they lived in 50 years ago. He is, for the fourth time, pastoring the church he helped design and build.

The couple's three children, Tom and Hope Scheimo, Chadron, Neb., Debbie and Sam Pessoa, Janesville, Wis. and Nancy and Del Stewart, Norton, and most of their six grandchildren plan to be in Norton for the anniversary celebration.

FYI

Dewaine Stapp will be celebrating his 80th birthday from 2 to 4 p.m. on Friday, Nov. 27 at the Golden Age Recreation Center in Oberlin. All family and friends are invited.

Don Ward, a former Norton resident, will celebrate his 80th birthday on Nov. 20. His family requests a card shower for his birthday. Cards can be mailed to 16904 W. 67 Terrace, Apt. 386, Shawnee, Kan. 66217.

The Norton Duplicate Bridge Club met Wednesday at the Norton Manor with three tables present. First place went to Jack Graham and Jerry Moritz and second was won by Claudia Bridges and Norman Walter.

BIRTH

Ella Mattison was born Oct. 10 at 4:28 p.m., weighing 7 pounds and 4 ounces and was 20 inches long. Her parents are Matthew and Gabrielle Woodyard, Norton.



Ella Woodyard

She has three siblings; Harrison, Emily and Hunter. Grandparents are Jack and Mary Kay Woodyard, Norton; Steve and Toni Westmoreland, Tom Bean, Texas and Christopher and Gayle Lynch, Sheridan, Ore. Ella's great-grandmother is Helen Schwanke, Salem, Ore.

Senior Center Menu

Monday: Wiener with kraut, mashed potatoes, corn, bread, rosy pears.

Tuesday: Turkey slice, sweet potatoes, cranberry salad, roll, pumpkin dessert or bars.

Wednesday: Cook's choice entree, hash brown casserole,

green beans, bread, mandarin oranges.

Thursday and Friday: Closed for Thanksgiving.

Monday, Nov. 30: Salisbury steak, scalloped potatoes, peas, bread, peaches.

Drama club presents 'My Son the Rock'



Norton Drama Club members presented "My Son the Rock" Nov. 14 and 15 at East Campus. The play was performed Saturday night and again Sunday afternoon. It was a huge hit with the audience.

—Telegram photo by Erica Bradley

Many cooking mistakes can be avoided

Cooking mistakes may add humor to the menu, yet common errors in planning and preparing a holiday meal often can be remedied. Here are tips to avoid five frequent holiday cooking mistakes:

Mistake: Not buying enough turkey.

Allow about one pound of bone-in turkey per person. This will yield about one-half pound turkey meat per person.

Mistake: Forgetting to thaw the turkey.

The easiest way to thaw a frozen turkey is in the refrigerator. Thawing time will depend on the size of the turkey. Allow 24 hours of thawing time in the refrigerator for each five pounds of turkey. For example, transfer a 14-pound turkey from the freezer to the refrigerator three to four days prior to the holiday; or, for a 20-pound turkey, four to five days prior to the holiday.

To thaw, place a frozen turkey (in its store wrapper) in a shallow pan with a lip (to catch juices that may leak) on a lower shelf in the refrigerator. If a turkey is still a little frozen early in the day the meal is planned, empty the sink, and place the partially frozen turkey in cold water (in the sink). Change the water every 30 minutes until the turkey is thawed for cooking. Thawing a smaller turkey in a microwave oven is an option. Read the manufacturer's appliance instructions.

Thawing food in a microwave oven begins the cooking process, which must then be continued in

Home ed Tranda Watts, Extension specialist



the microwave, oven or roaster. A frozen turkey can be cooked from a frozen state, but cooking time will be about 50 percent longer. Also, giblets, neck and gizzard packed in the turkey cavities will need to be removed as the turkey thaws during roasting. Thawing the turkey at room temperature (on the kitchen counter, for example) is not recommended. At room temperature, raw poultry is subject to bacterial growth.

Mistake: Cooking dressing (or stuffing) within the cavity of the turkey.

While Grandma likely stuffed the turkey and lived to tell about it, food safety professionals now cite the turkey cavity as an attractive area for food-borne bacteria, and recommend baking dressing in a casserole dish to prevent illness.

The size and depth of the casserole or baking dish will need to be considered in determining cooking time, which usually varies from 30 to 45 minutes.

When inserted in the center of the dressing, without touching the bottom of the pan, a food thermometer should read 165 degrees F when stuffing is baked.

Mistake: Underestimating roasting time for the turkey.

Plan to oven roast a turkey at 325 degrees F for 20-25 minutes per pound plus about 20 minutes for the turkey to stand (covered) before carving. Placing a turkey in the oven the night before at a low temperature or setting the timer to begin cooking in pre-dawn hours can encourage bacterial growth and is not recommended.

Pop-up timers packaged with the turkey typically have a short (usually 1- to 1-1/2 inch) probe and should not be used to gauge doneness. Food thermometers are available in kitchen departments in supermarkets and hardware stores and can be purchased for \$10 or less.

Insert the thermometer probe

at an angle near the leg, but not touching the bone. When the internal temperature (for both white and dark meat) reaches 165 degrees F, the turkey is cooked..

Mistake: Failure to maintain foods at proper temperatures.

Keep hot foods hot (above 140 degrees F) and cold foods cold (below 40 degrees F) to protect food quality and discourage food-borne bacteria.

More information about holiday cooking, food and food safety is available at your local K-State Research and Extension Office or by e-mailing twwatts@ksu.edu.

People Helping People
FUNDRAISER BREAKFAST
For Diabetes Research Fund and The Local Eagles Scholarship Fund
Hunters and the Public Invited
Saturday, November 21
7:00 a.m. to 11:30 a.m.
Menu: Biscuits and Gravy, Sausage Patties, Scrambled Eggs, Coffee, Tea, Orange Juice
FREE WILL DONATION
Norton Eagles Lodge
#3288
Eagles Road, Norton, Kansas

Happy 40th Cindy

With Love, from Mom

NORTHWEST KANSAS PAWNBROKERS
112 N. Norton, Norton, KS 67654
Phone 785-877-3442
Thanksgiving Sale Nov. 20-30
All Merchandise 25% Off
(This includes Guns, Jewelry, Electronics)
Shop Early for Christmas!

Nov. 20 - Nov. 24 Showing at the
NORTON THEATRE
The Twilight Saga: New Moon
2 Hours, 22 Minutes (PG-13) (Presented in Digital Sound)
Thursday Night/Friday Morning-Special Premiere of New Moon-12:01 A.M.
Friday and Saturday: 8:00 p.m.; Sunday: 5:00 p.m. Mon., Tues., Wed.: 7:00 p.m.
Disney's A Christmas Carol
1 Hour, 48 Minutes (PG)
Only Premiere Passes Accepted for Both Movies
Since Both Movies are Premieres, Only Premiere Passes Accepted. Tickets are \$7.00-\$6.00. NO SUNDAY DISCOUNT
PREMIERING WEDNESDAY, NOVEMBER 25
Disney's Old Dogs (PG)
COMING FRIDAY, DECEMBER 11
Disney's The Princess and the Frog (PG)
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