



Mr. and Mrs. Kyle Jilka

Area couple weds in Hill City

Traci Michelle Long and Kyle Ross Jilka were married July 25 at the Immaculate Heart of Mary Catholic Church in Hill City by Father Galen Long and Pastor Karen Ratzlaff.

A reception, dinner and dance was held at the Cowboy Junction following the ceremony.

Parents of the couple are Gary and Carolyn Long, Hill City, and Mike and Karen Jilka, Hillsboro. Grandparents of the couple are Lorraine Long, Hays, Beth Jilka, Hill City, and Ermal and LoVaune Rasmusson, Salina.

Matron of Honor was Kendra Robinson, friend of the bride. Bridesmaids were Regan Schuppman, Rachel Dolechek, Erin Bixenman and Jamie Schmitz. Flower girls were Maggie Baalman and Julianna Baalman, cousins of the bride.

Best men were Ryan Jilka and Adam Jilka, brothers of the

groom. Groomsmen were Ryan Small, Nicholas Peters and Adam Long. Ring Bearer was Collin Hershberger, cousin of the groom. Ushers were Zach Long, Caleb Marsh, Daniel Deckert and Erik Base.

Special music was provided by Megan Brumbaugh, Chris Gansel and Todd and Mary Ellen Toman.

The bride is a graduate of Fort Hays State University with a bachelor's degree in speech-language pathology and will complete her master's degree in May 2010.

The bridegroom is also a graduate of Fort Hays State University with a bachelor's degree in physical education and is employed as a P.E. teacher and coach in Hill City.

Following a honeymoon to St. Lucia, the couple is at home in Hill City.

Club News

On Nov. 12 Norton FFA traveled to Smith Center, along with 12 other teams, for a myriad of contests. These included Ag Sales, Job Interview and Leadership School. In Ag Sales Norton had six entries: Robert Blecha, Cody Cook, R. J. Ellis, Emily Juenemann, Chris Maddy and Kegan Vanover. The team did very well, winning first on a team basis and a number of personal places. Cody Cook received first, Chris Maddy received fourth, Emily Juenemann received fifth and R. J. Ellis received sixth. Also, Cody Cook, R. J. Ellis, Ashley Esslinger, Emily Juenemann, Meaghan Peterson and Jessica

Reeves participated in Job Interviews. This team won second with Cody Cook in fourth, Emily Juenemann in eighth, and Ashley Esslinger in ninth. In addition, the officer team participated in Leadership School, they received second in Parliamentary Procedure Demonstration, second in Parliamentary Procedure Information and third in Opening and Closing Rituals. Overall the Officer team received second as a team. Chapter officers are Emily Juenemann, president, Chris Maddy, vice-president, Jessica Reeves, secretary, Cody Cook, reporter, Miranda Mock, sentinel and Caleb Vanover, historian.

FYI

The family of Betty Brooks invites you to extend birthday wishes to Betty on her 80th birthday, November 29. Cards may reach her at 1005 Eisenhower, Norton, KS 67654.

The Norton Wrestling Club will hold its annual preseason meeting for adults on Monday, Nov. 30 at the East Campus Auditorium.

All adults who have children ages 5 to 18 who are interested in learning the basic fundamentals of wrestling are invited. Begin-

ners will practice from 6:30 to 8 p.m. every Monday and advanced will practice from 6:30 to 8 p.m. every Tuesday and Thursday.

The Norton Wrestling Club has been a solid foundation to many Norton Blue Jay state champions and medal winners.

Last year, 18 Norton kids wrestlers advanced to the state tournament in Topeka. There were eight medal winners, including one champion and two runners-up. Call Rick Green at (785)871-1548 with questions.

E-mail social news to Harriett Gill, hgill@nwkansas.com

Mincemeat pie too good to give up for Thanksgiving

With the approach of the Thanksgiving holiday I remember with longing some labor-intensive desserts we seldom see in our 30 minute meal mindset.

An old favorite, Nesslerode pudding, is one that I haven't heard of anyone serving for years, another is English plum pudding, another, mincemeat pie. Nesslerode involves pureed chestnuts which are expensive and difficult to find, plum pudding requires a large steamer and a talent for flaming brandy, so I do understand why they've faded away. Mincemeat pie, however, is just too good to give up.

Mince or minst originated in England back in the days of King Henry who was known to relish his chow, especially beef, booze and sweets.

As a way not only to please their monarch but to prevent spoilage, cooks learned to preserve chopped roast beef with honey, sugar, spices and brandied fruits, which they packed into crockery and sealed with beeswax.

King Henry ordered huge pies full of the savory mixture to be made for holiday festivities. Not quite like our pies, these were more like cobbles, made with a rich pastry topping. Tiny mincemeat tarts or filled cookies were made for the more delicate feminine appetites.

At one time butchers made

Cook's Corner

Liza Deines



up mincemeat for the holiday trade, but today most American mincemeat is a super sweet fruit filling sold in jars with no meat in it at all.

Just in case you are an adventurous cook and you want to taste true mincemeat, here is a very old recipe for you to try. Also included is a recipe for green tomato mincemeat.

You will note both recipes call for suet. If this is not available from your butcher, you may substitute equal amounts of ground beef.

TO BOTTLE MINST
Four pounds rare roasted beef or venison haunch, diced very small

Two pounds suet, diced fine
Two pounds sugar OR four cups honey

Two pounds dark Sultana raisins, ground

Two pounds red or black currants, fresh or dried

Four pounds windfall apples, chopped fine

Half a pound candied citron, minced

Half a pound candied lemon

peel, minced

Grated rind of two big lemons and two big oranges

One cup of juice and pulp from the lemons and oranges

One whole nutmeg, grated fresh

One tablespoon each of cinnamon and cloves

A pinch of salt

A quart measure hard cider

One bottle apricot, peach or apple brandy

Boil suet and beef together until tender, skim, cool and put through a meat grinder. Combine with all other ingredients except brandy, bring to a boil, stir and simmer all the forenoon until it is very thick. Pour brandy in last with a swig for the cook. (Most modern recipes call for two cups of brandy, so use your own discretion here.)

Ladle hot mixture into 12 preserving bottles which should be sealed with hot wax. Set aside a fortnight to mellow.

I strongly advise using sterile jars, canning flats and rings and processing for 35 minutes in boiling water bath on both these recipes.

Here is a great way to use all those green tomatoes you grabbed before the first frost. Believe it or not, no one realizes this is mock mincemeat unless you tell them.

GREEN TOMATO MINCEMEAT

Three pounds green tomatoes,

chopped to make about six cups

Two teaspoons salt
Three pounds apples, chopped (cooking varieties are best)

One pound dark raisins

One pound golden raisins

One cup suet, chopped

Eight cups dark brown sugar

Half a cup sorghum molasses

Rinds, juice and pulp from three lemons put through a food chopper

One teaspoon each powdered cinnamon, nutmeg, cloves

Toss chopped tomatoes in salt and let sit overnight. Drain tomatoes, measure juice and add an equal amount of water to the pulp. Heat to scalding, drain. Repeat twice with fresh water each time. Add the chopped apples, sugar, raisins and suet. Cook down, stirring frequently to prevent sticking.

When it begins to look clear, add spices, molasses and lemons and continue to simmer until very thick. Add a little apple juice or some brandy if you like toward the end. Makes twelve quarts.

Mama usually made mincemeat pies during the holidays since our family loved them.

It was an unfamiliar food to my new husband but when he first tried a slice he quickly cast his vote with King Henry. Maybe your family would agree as well?

Police Log

Nov. 16

10:53 a.m. Keys locked in vehicle, Brooks Motel

11:10 a.m. Parking citation

2:25 p.m. Report of individuals trashing yard, 1000 block Echo

Acers

3:35 p.m. Request for civil standby, 300 block N. Kansas

9:36 p.m. complaint on barking dog, 700 block W. Wilberforce

10:09 p.m. Welfare check, 500 block W. Wilton

11:40 p.m. Report of dog in front yard, 200 block E. North

Nov. 17

9:35 a.m. Request to speak to officer concerning drug activity

11:51 a.m. Welfare check, 500 block W. Wilton

2:20 p.m. EMS assist

3:25 p.m. Request for civil standby

5:14 p.m. Request for accident report

6:17 p.m. Report on bicycle left on property, 200 block W. North

10:57 p.m. Parking citation

11:00 p.m. Report of abandoned bike, 300 block N. State

Nov. 18

8:56 a.m. Request to speak to officer concerning intoxicated individual

11:08 a.m. Officer request for non emergency ambulance

3:39 p.m. Keys locked in vehicle

3:57 p.m. Report of broken windshield by throwing pumpkin, Norton Community High School

4:14 p.m. Report of individual breaking house window, 900 block West St.

5:06 p.m. EMS and PD transported individual to Larned State Hospital

Nov. 19

2:14 a.m. Request to check vehicle, Norton Community High School

12:45 p.m. Request to speak to officer concerning defending self

1:03 p.m. Keys locked in vehicle, ambulance building

3:00 p.m. Request for accident report

3:15 p.m. Request for offense report

3:25 p.m. Request for assistance at High Plains Mental Health

3:30 p.m. Civil standby, 300 block N. Kansas

4:40 p.m. Transport to Larned State Hospital

9:09 p.m. Civil standby, 200

block Wabash

11:30 p.m. Report of dog in back yard, 200 block E. North

Nov. 20

8:25 a.m. Keys locked in vehicle, 1000 block Churchill Dr.

8:50 a.m. Request for accident pictures, American Family Insurance

8:55 a.m. Welfare check, 500 block W. Wilton

12:35 p.m. Hit and run vehicle accident, 400 block West St.

1:06 p.m. Welfare check, 800 block Timbercreek

2:30 p.m. Request to find individual and take to court

10:49 p.m. Report of intoxicated individual driving west on Hwy. 36

Nov. 21

8:50 a.m. Funeral escort

12:52 p.m. Motorist assist, Hwy. 36 & Norton

2:00 p.m. Request by school for security at football game

3:47 p.m. Report of erratic driver, E. Hwy. 36

Nov. 22

2:04 a.m. Report of fight, O'Briens

7:23 a.m. Report of car blocking alley,

8:34 a.m. Keys locked in vehicle,

3:09 p.m. Keys locked in vehicle, Loves

5:48 p.m. Complaint on barking dogs, 700 block N. Second

The police department did 21 vehicle stops and one vehicle accident last week.

Correction

In Friday's Telegram, it was incorrectly reported that by-products of Triamylamine are in the drinking water. Trihalomethanes are in the water. This was due to reporter error.

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Thanksgiving Sale Nov. 20-30
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Limited amount of H1N1 Vaccine available at the Norton County Health Department
WHO: Adults 25 years of age through 64 years of age (NEW ELIGIBLE AGE GROUP) Pregnant women; Persons that live with an infant less than 6 months of age; Daycare providers and employees that routinely care for infants less than 6 months of age; Children 6 months of age through 24 years of age; **ALL** healthcare personnel
WHEN: Tuesday, November 24th, 2009, 8 a.m.-4:30 p.m. and Wednesday, November 25th, 8 a.m.-4:30 p.m.
WHERE: At the Norton County Health Department, 801 N. Norton, Norton, Kansas
If you are not in one of these groups, you will NOT receive the H1N1 vaccine. The vaccine is FREE. First come, first serve basis... walk-ins only (no appointments or reserved doses allowed)

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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