

# OBITUARIES

## Elaine C. Tacha July 7, 1925 - Dec. 9, 2009

Elaine Claire Tacha, daughter of Arthur A. and Wanda Ferelle (Hoard) Fowler, was born July 7, 1925, in rural Nebraska and died at the Norton County Hospital on Dec. 9, 2009 at the age of 84.

Elaine attended Norton County rural school for two years, Norton Grade School and graduated from the Norton Community High School in 1942.

Following her graduation, she worked for an insurance office in Norton, the Navy Department in Washington, D.C., and North American Aviation in Kansas City.

On Sept. 23, 1945, Elaine and Allen Tacha were united in mar-

riage in Norton. After her marriage, she worked for an insurance company in Denver and again in Norton after returning there. In 1949, they moved to Colby, where she worked in abstracting and insurance offices and later in the same kind of business in Goodland.

They moved to Boulder, Colo., where they lived for 38 years and later returned and made their home in Norton.

She was a member of the Norton Christian Church in Norton and O.E.S.

Survivors include: her husband, Allen, Norton; one daughter and her husband, Diane and David

Gossett, and two granddaughters, Zoe and Alaina Gossett all of Broomfield, Colo.; one sister, Edna Howard, Colorado Springs, Colo. and other relatives and friends.

She was preceded in death by her parents; one brother, Roy and three sisters, Norma Bullock, Pauline Houston, Edith Huff.

Funeral Services were held today at the United Methodist Church in Jennings. Burial was at Jennings Cemetery. Memorials may be made to United Methodist Church, Jennings. Arrangements were by Enfield Funeral Home of Norton.

## DEATH NOTICE

Nellie Lawson died today at Parkview Care Center in Osborne. Funeral services are pending with Enfield Funeral Home in Norton.

# Tips can take guess work out of holiday candy-making

Making holiday candy is a tradition in many homes, yet beginning -- and even first-time -- candy makers can taste sweet success.

In the U.S., the most widely used home-style holiday candy recipes fall into two types: crystalline (fudge is an example) and non-crystalline, such as peanut brittle or toffee. For either category, making candy typically involves combining sugar with water and cooking the mixture until the water evaporates. Attention to detail is a must, so consider the following candy-making tips:

- Invest in a candy thermometer, which usually can be purchased for \$10 or less at hardware, kitchen, or discount department stores, and, during the holiday season, in the baking sections of many supermarkets and grocery stores.

- Invest in (or borrow) a double boiler also which will allow greater control in heating chocolate to recommended temperatures.

- Choose a tested recipe with step-by-step directions.

- Buy specified ingredients, and do not make substitutions. In making fudge, for example, a recipe that calls for butter, which is made with cream, should contain butter. Substituting margarine or a lower-fat spread (that will have varying water contents) will upset the complementary food chemistry and product. Corn syrup, which also is frequently included in fudge recipes, is a necessary sweetener that is helpful in limiting crystallization that can result in grainy, rather than smooth-textured, fudge.

- Read a recipe before beginning, and follow recipe directions exactly.

If making fudge and the mixture begins cooking up on the side of the pan, place the lid on the pan for a minute or so to produce a small amount of steam that will wash the sides of the pan so that the fudge slides back into the main mixture. Be careful to not leave the lid on too long. Over-steam-

### Home ed Tranda Watts, Extension specialist



ing will increase the water content and may upset the food chemistry and overall quality of the product. Brushing the sides of the pan lightly with warm water also can discourage fudge from adhering to the sides of the pan during the cooking process.

Fudge recipes generally call for cooking to the "soft-ball stage" which is 236-240 degrees F on a candy thermometer. After reaching the recommended temperature, try the following:

1) removing the pan from the burner, and 2) allowing the fudge to cool to 110 degrees F, and 3) then stirring the fudge vigorously to keep it from developing a grainy texture.

Meanwhile, if stirring in nuts, spread the nuts on a baking sheet and warming them slightly (in a 200 degrees F. oven) before stirring them in. Nuts also can be placed in a skillet and warmed on the stovetop at a low temperature. Warming the nuts helps to support a gradual cooling process and also enhancing the flavor of the nuts. After beating and adding nuts or other additions such as marshmallows, fudge should be spread in a prepared pan and allowed to firm at room temperature. Fudge can be cut and stored in a covered container at room temperature.

Peanut brittle recipes usually include sugar, water, flavorings such as vanilla, peanuts, and baking soda, which will cause the mixture to foam (briefly), but lower the acidity and make the candy easier to break -- and chew.

Peanut brittle should be cooked according to recipe directions, usually until a candy thermometer registers 300-310 degrees F. This is the hard-crack stage. Warm-

ing the nuts will help to keep the cooked candy syrup from cooling and solidifying too quickly. The thickness of peanut brittle will depend on the size of the pan in which the cooked sugar mixture is spread out. Spread the hot mixture with the back of a fork.

When making candy, buy a high-quality chocolate. While some recipes may suggest sprinkling chocolate chips over a semi-cooled candy mixture and then spreading the chocolate chips as topping, results may vary, because not all chocolate chips are pure chocolate.

Here are a few tips for homemade chocolate-covered peanut butter balls. Some older recipes call for adding paraffin wax to help the chocolate coating set up and shine. However, adding wax is not recommended. Adding two tablespoons plus two teaspoons of vegetable shortening per 12 ounces of semi-sweet chocolate will produce the same results.

Tempering chocolate, which means heating it to 84-88 degrees F (which is warm enough for dipping, but still hot enough to set up with a shine) also will work.

More information about food preparation is available at your local K-State Research and Extension Office or you may e-mail [twatts@ksu.edu](mailto:twatts@ksu.edu).

## FYI

Van Bradley will be having a musical program, Sunday, December 13, at 1 p.m. The program will follow the potluck dinner at Maple Grove Church.

## Clearing a path



Tim Boteler worked on clearing his sidewalk in the middle of one of the snow storms that hit early this week. Boteler was one of many residents who spent hours clearing their property due to the sudden blast of winter weather.

—Telegram photo by Erica Bradley

## Accident Reports

**November 18**  
Robert Hanson was backing east from driveway onto Valley Vista and struck a vehicle belonging to Virgean Williams that was legally parked unattended on Valley Vista facing north.

**November 21**  
Barbara Ballinger was stopped at an intersection waiting to proceed. She attempted to proceed into the intersection and noticed

a vehicle coming. She reversed back into the intersection to avoid a collision and struck the front of the vehicle driven by Belinda Thalheim.

**November 27**  
A vehicle belonging to Rosemary Christen was parked in front of 308 N. Graves facing south. Richard Voss' vehicle backed into her vehicle while parking.

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**MISSING!**  
•Fawn-Colored Male Pug  
•Female Yorkshire Terrier  
They were last seen on Wednesday, November 25, at approximately 1 p.m. They were being picked up by a man and a woman in a light colored minivan in our front yard by Highway 36. A reward is offered for their return.  
**785-877-2247**  
**REWARD!**

Dec. 11 - Dec. 16  
Showing at the **NORTON THEATRE**  
**The Princess and the Frog**  
1 Hour, 47 Minutes (G)  
Monday, Tuesday, Wednesday: 7:00 p.m.  
Friday and Saturday: 8:00 p.m.  
Sunday: 5:00 p.m.  
**2012** (Possibly Playing for One Week Only)  
2 Hrs., 50 Minutes (PG-13) (Presented in Digital Surround Sound)  
Only Premiere Passes Accepted for Princess and the Frog All Passes Accepted for 2012  
Princess and the Frog Premiere Price of \$7 and \$6; No Sunday Discount 2012 is the General Admission Price of \$6 and \$5; \$3/Ticket this Sunday  
Coming to Norton Friday, December 18 The Blind Side (PG-13)  
Premiering in Norton Wednesday, December 23 Alvin and the Chipmunks: The Squeakuel (PG)  
This ad is brought to you by The Norton Telegram

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