

OBITUARIES

Nellie B. Lawson June 22, 1913 - Dec. 10, 2009

Nellie Belle Lawson, daughter of William Preston and Annie (Pack) Kimbrell, was born June 22, 1913, in Leota Township of Norton County. She died at the Parkview Care Center in Osborne, on December 10, at the age of 96.

Nellie grew up on the family farm southwest of Norton and attended the Columbia Rural School to the 9th grade. On November 1, 1933, Nellie and Charles Ernest Lawson were united in marriage in Norton.

They lived with her mother on the farm, and Charlie took over the farming operation. In 1949, they moved to Norton and made their home in the house Charlie grew up in. Charlie died in 1967, and in 1969, Nellie built a new home there.

She received her GED from Norton Community High School and also attended several classes from Colby Community College. In 2004, she moved to the Andbe Home in Norton and later moved to the Parkview Care Center in Osborne, where she lived until her death.

Nellie was a member of the Norton Christian Church where she was the treasurer of her Sunday School class for many years and active in the Women's Council. She loved attending Bible Study groups, church dinners, and other church activities. She was a 59-year member of the Rebekah Lodge 342 where she was a Past Noble Grand. She was a member

of the TTT Club, Leota Extension Club, Busy Beaver 4-H Leader, the Norton County Extension Council and several other clubs in the community.

Survivors include: two sons; Wayne and his wife Norma Lawson, McCloud, Okla.; Richard Lawson, Atwood; five daughters, Leta and Jim Dufford, Arvada, Colo.; Ila and Dennis Lemon, Salina; Creta Wonderlich, Osborne; Donna and Bill Goscha, and Carol Griffith, all of Norton; one daughter-in-law, Carol Lawson, Norton; 20 grandchildren; 25 great-grandchildren; several step-grandchildren; several step-great-grandchildren; many nieces, nephews, other relatives and friends.

She was preceded in death by her parents, her husband, infant brother and sister, one brother, Dean Lawson, one half-brother and one half-sister, one son-in-law, Gerald Wonderlich, and one grandson-in-law, Glen Orcutt.

Funeral services will be on Saturday, December 19, 2009 at 2:00 p.m. at the Norton Christian Church. Burial will be in the Norton Cemetery.

Memorials may be made to Norton Christian Church and Norton Senior Center. Visitation will be at Enfield Funeral Home 215 W. Main, Norton, on Friday, December 18, from 3p.m. 8 p.m..

Arrangements are being handled by Enfield Funeral Home, Norton.

Michael E. Tubbs

Dec. 31, 1961 - Dec. 8, 2009

Michael Eugene Tubbs was born Dec. 31, 1961, in Riverhead, Suffolk County, New York to Lloyd Dale and Shirley Ann (Jackson) Tubbs and died at age 47 at the Good Samaritan Hospital in Kearney, Neb. on Dec. 8, 2009, following heart failure at his farm home.

Michael attended grade school in Manhattan, and graduated from Atholton High School in Columbia, Md. Following high school Michael joined the United States Navy and completed basic training at Great Lakes, IL. He was assigned to the Midway air craft stationed at the Atsugi; Naval Air Station in Japan for most of his tour of duty. He married Karen Denise McCawley on December 15, 1981, at the American Embassy, Tokyo, Japan. Two daughters were born to this union, Sarah Rose and Stacey Ann.

Michael continued to serve in the Navy Active Reserves while attending Clemson University in South Carolina. He achieved a Bachelor's Degree in Electrical Engineering. Michael and Karen divorced after 16 years.

Michael married Judy Ann Smith on Sept. 30, 2000 in Montgomery County Texas and divorced shortly thereafter. On July 26, 2002, he married Sandra June Brown Daigle in Montgomery County, Texas. This marriage also ended in divorce but Michael remained close to her sons, Charlie, Chris and James.

Michael and Mary Small were married on Nov. 20, 2004, in Cookson, Okla.

Michael was president of the High Plain Harvesters, a CMA chapter that he and Mary started, in Phillipsburg. Michael and Mary participated in prison ministries at Norton Correctional

Facility, and Kelly Juvenile Facility in WaKeeney. He was an active member of and served as Chaplain of the Roy C. Goodrich American Legion Post No. 304 in Long Island.

After 20 years working in the computer industry, he returned to the Woodruff area to farm, as his grandparents and parents had done before him. He enjoyed motorcycle riding, deer hunting, and being outdoors. Michael was a loving husband and father and was always available to help his children.

Michael was preceded in death by his grandparents, Arthur and Olive Ann Jackson, grandfather, Dale Tubbs and several aunts and uncles.

He is survived by his wife: Mary of the home; his parents, Lloyd and Shirley Tubbs of Long Island; daughters Stacey Ann Tubbs, Sarah Rose Tubbs and her daughter Makayla Marie Keith of Georgetown, Texas; brother Gail Edward Tubbs of Los Angeles, Calif.; his grandmother, Dorothy Tubbs of Norton; stepsons Charlie Daigle, James Bryant Daigle and his daughter Emily Lane Daigle; Christopher Lee Daigle, his wife Nikki and their three children, Hunter Lee, Kaya and Mallory Daigle of Houston, Texas; also John Haynes, his wife Shannon of Oklahoma City and son Johnathan Keirns of Sioux City, S.D.

Funeral services were held at Community Church of God, 135 10th Street, Phillipsburg on Saturday, December 12. Burial was at the Long Island Cemetery, Long Island. Military Honors were by Roy C. Goodrich American Legion Post No. 304.

Funeral arrangements were by Olliff Boeve Memorial Chapel, Phillipsburg

Luella W. Parker May 17, 1923 - Dec. 7, 2009

Luella Winona Parker, daughter of John T. and Gladys (Graham) Brees, was born May 17, 1923 in Long Island and died December 7, 2009 at the Norton County Hospital in Norton at the age of 86.

Luella married Harold Owen Parker on July 19, 1942 in Norton. The couple had three sons; Lauren, Robert, and Leland.

In addition to her roles as wife and mother, she also operated a grocery store in Long Island for many years. Visiting with the customers on a daily basis was always a source of enjoyment to her. In later years, she loved attending her grandchildren's tennis games and their musical performances and school programs. Baking special treats for her family, and

spending time with them always brought her great pleasure.

Luella was preceded in death by her parents and two sons; Robert, and infant son, Leland.

Other survivors include a son, Lauren and his wife, Geryl, Goodland; a daughter-in-law, Rosanna Parker, Goodland; her sister Arleta Vincent, Norton; 4 grandchildren; Brad Parker Goodland; Tony Parker and wife, Amy, Gardner; Father Nick Parker, Salina; and Jillian Parker, Kearney, Neb.

Funeral Services were held December 11 at Long Island United Methodist Church. Burial was at Long Island Cemetery in Long Island. Arrangements by Olliff-Boeve Memorial Chapel.

Recipe requests

Often my readers drop me a note requesting certain recipes they have seen in this column in the past. I am always happy to oblige. This week, however, several readers responded to the Christmas tradition column of last week. Apparently the idea of ham loaf struck a responsive chord in several homes.

One letter explains that her husband showed her the column, said he was fed up with turkey and suggested they start a ham loaf tradition. "Could you run it before Christmas?" she asks. "His heart is set on trying it."

Several other readers wanted that recipe, as well, so here we go with

BETTY'S SWEET'N SPICY HAM LOAF

Ask your butcher to double grind one pound of ham, one pound of pork, one pound of hamburger so they are well combined.

Beat two eggs with one cup of whole milk and stir in half a cup of bread crumbs. Dice a golf ball size onion, a hot pepper, a sweet pickle and half a sweet red pepper. Add all to meat mixture along with four tablespoons sweet pickle or pineapple juice. Mix it all up well with hands and press into a 9x13 glass pan or form a loaf if you prefer.

Sauce: One cup dark brown sugar, one cup pineapple juice, half a cup balsamic vinegar, one tablespoon dry mustard powder. Pour over the meat and bake for 30-45 minutes at 350 degrees. If it browns too quickly, cover loosely with foil and turn the heat down a bit. Should be brown and crusty on top when ready to serve.

For a crowd this can be doubled or tripled easily, and it is just as good cold as it is hot.

The next request came in from a Hill City reader. She writes "Years ago your Aunt Mabel made an unbaked fruitcake that my dad has never stopped talking about. He is living with us now and I would love to surprise him with one. Can you help? All he can tell me was it had graham crackers in it."

Oh yes, I remember helping make that cake one year. Messy but easy. Aunt Mabel was a master at not cooking and still coming up with something good.

MABEL'S NO-BAKE FRUIT-CAKE

One cup grape juice
One cup orange juice
Four whole cloves and a broken

Cook's Corner Liza Deines



piece of stick cinnamon tied up in a cheesecloth bag

Simmer this mixture together for ten minutes, remove spice bag and add

Two cups crushed graham cracker crumbs

One and a half cups old fashioned rolled oats (not instant or quick oats)

Four tablespoons melted butter (not oleo)

Almost a cup of honey sprinkled with allspice

Stir this together, cover and let it sit overnight. In the morning coarsely chop

Half pound dried apricots

One pound dates

Half pound golden raisins

Half pound dark raisins

Half pound dried currants

Two small jars (one red, one green) maraschino cherries, stemmed and cut in half

One pound pecan halves, left whole

Some of the red maraschino cherry juice or some brandy

Using your fingers, gently knead the fruits and nuts into the graham cracker mixture. It will be very thick. Add cherry juice or brandy as you go to achieve the right consistency to pack it firmly into a tube pan lined with waxed paper. (Mabel saved the super heavy waxed paper from Kellogg's cereal boxes.) Cover tightly with more waxed paper pressed snugly onto the surface. Press two or three big cans of peaches down hard on top of this to help compact it together. Let cake sit in a cool place for a few days. Use a serrated edge knife to cut very thin slices. Keeps forever. (If your family likes the zing of citron, add quarter of a cup. Mabel thought it was bitter so she left it out.)

I hope these will brighten up some holiday cookery for all of you. If you, too, are searching for an old recipe, let me know and I'll try to track it down for you. There is nothing I like more than hearing from my readers.

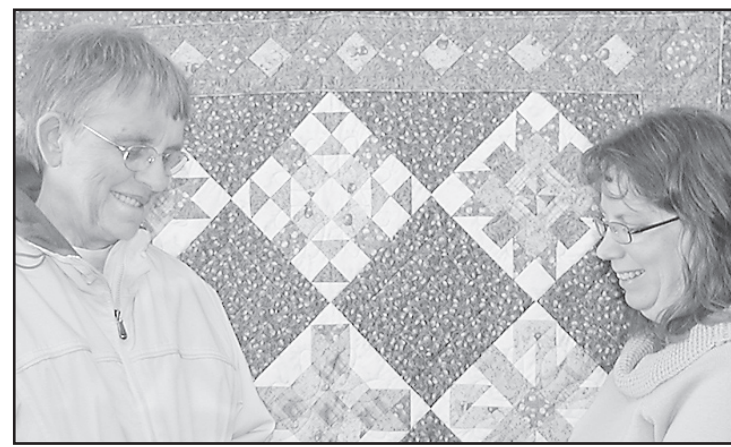
FROM DAVE RAMSEY'S RADIO PROGRAM: All you need to triumph is to put a bit more "umph" in your tri."

Instant winners



Jake Harrington claimed his winning instant drawing Christmas On Us Ticket last week. He received the ticket from Sander Furniture where he had purchased a freezer. He plans to be at the big drawing on Thursday.

—Telegram photo by Dana Paxton



JoAnn Bowen received her winning Christmas On Us Ticket at Stitch Up A Storm. She got the ticket when she purchased material and lining for projects she is working on. Bowen said she will use the \$50 scrip money to finish her projects.

—Telegram photo by Erica Bradley



Amy Dicks was one of four instant Christmas On Us Drawing winners. She received her ticket at Ag Valley Co-Op when she bought her son a pair of boots. She is not sure what she will use the scrip money for, although Christmas is quickly approaching.

—Telegram photo by Erica Bradley

FYI

The descendants of Martenus and Maggie (Boeve) VanDeWege gathered for their annual Thanksgiving dinner at the home of Conrad and Roxanne Cox, Long Island.

Those attending were: Neva and Rich Epard, Colby; Jennifer and Cameron Epard, Lauren and Dax, Scottsdale, Arizona; Harlan VanDeWege, Prairie View; Kristi and Shane Wurm, Valerie, and Catie, St. Francis; Shawna and

Mike Karl, Todd and Scott, Brighton, Colo.; Rochelle and Stanton Wurm, Victoria and Alexandria, Lebo; Keene Wurm, John Gunzelman, Kristen and Joe Sloan, Gracie, and Layton, Hays; Karyn Gunzelman, Sylvan Grove; Andrea and Jake Sloan, J.J. and Ava, St. Joseph Mo.

Visiting afternoon guests were Peggy and Clark Cox, Chelsea, Conor and Catlyn and members of the I.W. Thomas family, Norton.



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Dec. 11 - Dec. 16

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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 Squeakel (PG)

COMING SOON

This ad is brought to you by The Norton Telegram

There will be no paper published on Friday, December 25 or Friday, January 1. To make sure we get your December 28 or January 4 ads in we must have them no later than Thursday, December 24 and December 31.

H1N1 Vaccine Available at the Norton County Health Department

WHO: ANYONE, regardless of age
WHEN: Wednesday, Dec. 16th, 8 a.m.-4:30 p.m.
WHERE: At the Norton County Health Department, 801 N. Norton, Norton, KS

2nd dose for infants/children is only provided on these clinic days

The vaccine is FREE

First come, first serve basis . . . walk ins only
(no appointments or reserved doses allowed)

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