

OBITUARIES

Henry J. Lohrmeyer

June 4, 1913 - Dec. 17, 2009

Henry John "Hank" Lohrmeyer, 96, Logan, died Dec. 17 at the Logan Manor.

Henry, was born June 4, 1913, in rural Phillips county. He was the son of Joseph John and Margaret (Long Webber) Lohrmeyer. He was a resident of Logan for 21 years, moving from Densmore.

He was the postmaster at the Densmore post office for 27 years, before his retirement in 1980. Henry was a member of St. John's Catholic Church, Logan; a 27 year member of the Logan Volunteer Fire Department; a member of the Knights of Columbus, serving as an officer for 25 years; and a member of the Logan American Legion Post 281 for 60 plus years, serving as Post Adjutant for 30 years.

Henry was a veteran of the United States Army, serving as a Technician Fifth Grade in World War II. He received the Bronze Star Medal and the Good Conduct Medal.

On Dec. 30, Henry married Eva Lorena Deeter at Claudell. She preceded him in death Oct. 30, 1983.

Survivors include: his son, Galen Michael "Mike" Lohrmeyer, and his wife, Judy, Russell; his daughter, Ann Michelle Snyder, and her husband, Dale, La Crosse; his three grandchildren, Jeremy Michael Lohrmeyer, Shawnee; Christina Michelle Lowry, Chanute and Shawn Nicholas Snyder, Andover.; his one step grandchild; his six great grandchildren, Trinity Paige Lohrmeyer, Trenton Michael Lowry, Dylan Wayne Lowry, Madelynn Elizabeth "Maddy" Lowry, Audra

Grace Snyder-Burke, and Breanna Suellen Snyder-Burke; his three step-great grandchildren; one brother Joseph Francis Lohrmeyer, Logan; and one sister, Gertrude Margaret Miller, Pueblo, Colo.

Henry was preceded in death by his parents, his wife, an infant son, Craig Allen Lohrmeyer; three brothers, John Edward Lohrmeyer, John Bernard Lohrmeyer, and Adolph George Lohrmeyer; and two sisters, Mary Elizabeth Miller, and Anna Marie Walker.

Funeral services were held Dec. 21 at St. John's Catholic Church, Logan. Interment was at Calvary Cemetery, Densmore. Military Honors were by Fort Riley Honor Guard.

Memorials are suggested to St. John's Catholic Church; the Logan Volunteer Fire Department or the Logan Manor, Logan, Kan.

Arrangements were by Logan Funeral Home, 102 E. Church, Logan, Kan.

Card of Thanks

It is with our deepest gratitude that we say "Thank you" for the many kind and loving gestures of sympathy we've received since Henry's death. The cards, flowers, food and memorial gifts, along with your friendship and support, have truly been appreciated and will always be remembered.

Very special thanks to the Logan Manor Employees and Volunteers for their loving care and to the women of the St. John's Altar Society for the luncheon they provided following the service.

The family of Henry J. Lohrmeyer

Celebrating Christmas



The Andbe Home held their annual Christmas celebration for their residents last week. The event was packed with residents and their family members in spite of the heavy snow storm that blanketed the area with almost ten inches

between Tuesday night and Friday morning. -Telegram photo by Vicki Henderson

Ideas for New Year's Eve munchies

The Christmas goodies have all been eaten and suddenly it's time to come up with something original for a long-planned New Year's Eve party that has been shoved to the back burner of your mind. Not that there's a thing wrong with good old salty chips and onion dip, cocktail sausages or crackers'n cheese, but every hostess would like to come up with a new munchie. So here are a few ideas I've eaten at various parties over the years.

CANADIAN FRUIT CAKE DISPOSAL (eaten at a Rotary home hospitality party in Toronto, Canada)

Heat together a large package of cream cheese cut into chunks, about a quarter cup of white wine and half a cup good quality raspberry jam. Stir until it smoothes out, adding a little more wine if necessary. Serve this in a small crock-pot set to low. Cut fruitcake into inch squares. Use cocktail picks to spear fruit cake squares and dip into this warm creamy pink mix. You may develop a whole new appreciation for fruitcake.

OLIVE BALLS (from a Baptist church cook book in Tennessee)
One cup shredded sharp Cheddar cheese
On stick (quarter pound) softened butter
One cup baking mix (such as Bisquick)
Snort of Worcestershire sauce
One jar of large stuffed olives

Cook's Corner Liza Deines



Preheat oven to 400 degrees. Ordinary pimento olives can be used or green olives stuffed with almonds or small pickled garlic cloves. Pitted black olives could be stuffed with blue cheese, pickled cocktail onions or bits of pepperoni sticks. Lay olives out to drain on paper towels, then stuff if desired. Mix all other ingredients into smooth dough. Shape a teaspoon of dough around each olive and bake on oiled cookie sheet for 10 minutes. This amount of dough will cover 45 olives. A variety makes a good conversation starter. Good hot or at room temperature.

If it's too late to make this one for New Year's Eve but these are delicious all through the year. Makes a big batch.

CINNAMON CARROT STICKS (eaten in Niagara Falls, New York)
Eight pounds large, straight carrots
Two and a half cup cider vinegar
One quart water
Two pounds white sugar
Six drops oil of cinnamon (available at pharmacies)
Peel and slice carrots vertically

into long thick sticks, trim tops and tails. Drain and place in a one gallon glass jar. Mix all other ingredients and heat to a boil, pour over the carrots while hot. Tuck four cinnamon sticks down into the crevices. Cool and cover. Refrigerate for three to five days before serving. Keeps for months.

Are any of you old enough to remember the Maggie'n Jiggs comic strip from the 1940's? Newly rich Jiggs married Maggie who wanted to be a high falutin, society dame. Jiggs just wanted to go down to Dinty's bar and have corned beef and cabbage with beer. On a Chicago trip, we went with a group to the Maggie'n Jiggs Bar and Grill where we ate these munchies. Jiggs were served with beer, Maggies with champagne punch.

JIGGS
One can corned beef, mashed up very fine
One jar Kraft's sharp English cheese spread, softened
One medium onion, shredded with all juice retained
One tablespoon German horseradish mustard thinned with a little Worcestershire sauce

One cup Hellmann's real mayonnaise (cannot substitute low fat)

Two loaves party rye bread or one loaf pumpernickel bread
Mix all ingredients together except bread. If using party rye, spread with mix for tiny sandwiches. If using full size pumpernickel, trim crusts, spread with mix and cut crossways into four narrow sandwiches. Spread top slice with butter and place on buttered cookie sheet. Toast at 300 degrees for ten minutes, turn with spatula and a fork, toast second side. Serve hot.

MAGGIES
Two cans fancy red salmon caviare (Russian if available)
Cream cheese thinned to spread with white wine
One onion, minced very fine
Two hard boiled eggs cut into thin slices
English water crackers or plain melba toast rounds
Spread crackers with a mix of cream cheese and onion. Press an egg slice on each one and top with red caviare and a wee spring of parsley.

HAPPY 2010 TO ALL! Wish I could come to the party!

BIRTH

Dr. Joseph Carreau and Sherry Webster announce the birth of their daughter Isabelle Jessica, born December 8th, 2009 at Creighton University Medical Center in Omaha, Neb. Isabelle weighed 6 lbs 15 oz and was 20 inches long.

Grandparents are Jan and Carol Webster of Pender and David and Judy Holzappel of Norton, KS. Great-grandparents are Eleanor Webster and Marcelline Tonjes of Pender, and Ralph and

Jo Harper of Bullhead City, Arizona.

Baptismal services were held December 10th at St. Johns Lutheran Church with Pastor Richard Pingel officiating. Sponsors were Jason and Apryl Dolliver.



Isabelle Carreau

Police Log

December 19
9:00 a.m. Transported prisoner to municipal court
1:05 p.m. Request to speak to officer concerning individual getting out of jail
1:11 p.m. Welfare check, 1000 block Kennedy
1:46 p.m. One individual in custody
7:19 p.m. Civil standby, Pearl St.
7:44 p.m. Vehicle stop, 500 block N. Second
8:11 p.m. Vehicle stop, 200 block N. State
8:25 p.m. Vehicle stop, Adventures
10:04 p.m. Report of dog being tangled up, 400 block N. Norton
10:19 p.m. Report of erratic driver, E. Highway 36
10:41 p.m. Activated alarm, Dairy Queen

December 20
1:38 a.m. Request by parent to find juvenile son and tell him its time to come home
1:39 a.m. Report of dog being tangled up and barking, 400 block N. Norton
8:08 a.m. Report of individual getting prank phone calls,
2:01 p.m. Activated alarm, First Security Bank
2:29 p.m. Vehicle stop, 200 block N. State
3:50 p.m. Keys locked in vehicle, 300 block N. Graves
4:34 p.m. Vehicle stop, First and Lincoln
5:58 p.m. Vehicle stop, 200 block N. State
6:11 p.m. Vehicle stop, Highway 36 and Sun
6:50 p.m. Vehicle stop, Highway 36 and N. Brown
7:10 p.m. Vehicle stop, 600 block N. Jones
7:27 p.m. Vehicle stop, Park St. and State

7:77 p.m. Individual in custody, transported to NTSO
December 21
8:50 a.m. Vehicle stop, W. Highway 36
9:21 a.m. Request to speak to officer concerning parking citation
11:20 a.m. Report of lost keys
11:40 a.m. Report of dog running loose, N. Norton
11:54 a.m. Individual reporting new address
3:52 p.m. Two vehicle accident, Warsaw and Grant
6:10 p.m. Vehicle stop, Diamond Shamrock
6:26 p.m. Vehicle stop, E. Highway 36
9:05 p.m. Motorist assist, State & Washington
9:27 p.m. Vehicle stop, 500 block N. State
December 22
4:32 a.m. Request for assistance at Valley Hope
7:38 a.m. Vehicle stop, Brooks Motel
7:54 a.m. Activated alarm, 200 block S. Norton
8:21 a.m. Report of found dog, Town & Country
10:54 a.m. Vehicle stop, 200 block S. State
11:28 a.m. Report of found dog, Ambulance Building
12:28 p.m. Report of two individuals bothering each other,
1:48 p.m. Keys locked in vehicle, Health Dept.
2:44 p.m. Report of harassing phone calls
6:09 p.m. Report of individuals being evicted, 300 block Waverly
10:58 p.m. Vehicle stop, 400 block N. State
December 23
1:35 p.m. Report of stuck vehicle, First St.
1:45 p.m. Request for ride

FYI

A card shower is requested for Veryl Van Der Wege who will be celebrating his 95th birth-

day. Cards can reach him at 803 Timber Creek Rd, Norton, Kan, 67654.

READERS

Almena State Bank will close at noon Thursday, December 31.

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Friday and Saturday: 7:00 and 9:20 p.m.
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Monday, Tuesday, Wednesday 7 p.m.
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