

OBITUARIES

Hazel M. Stutterheim

February 3, 1918 - April 4, 2010

Hazel M. Stutterheim, daughter of Andrew and Hazel (Krapes) Brunson, was born February 3, 1918, in Kansas City and passed away at the Andbe Home in Norton, on April 4, at the age of 92.

She grew up in Prairie View on a farm, attended rural grade school, and graduated from Prairie View High School. On April 4, 1939, Hazel and John Stutterheim were united in marriage in Prairie View. They made their home in the Logan and Prairie View communities before retiring and moving to Norton in 1981. Her husband John recently passed away December 4, 2009.

Hazel was a member of the Prairie View Reformed Church and later the Norton Christian Church.

Survivors include: five children, Rodger, and wife, Shirley Stutterheim, Almena; Rebecca Smith, Norton; Belinda, and husband, Tom Bauer, Almena; Spencer, and wife, Paula Stutterheim, Prairie View; Cynthia and husband, Linley Woelk, Cedar

Rapids, Iowa; 13 grandchildren, Mark and Kellie Stutterheim, Rex and Kristi Stutterheim, Regina and Gary Beikman, Greg and Honor Smith, Bryan and Yawna Smith, Maranda Smith, Cory and Ashley Bauer, Joey Bauer, Brandy and Jeremy Cozennoy, Will and Jamie Stutterheim, Dustin and Nikki Woelk, Christopher and Kaylin Woelk; 13 great-grandchildren; one sister-in-law, Peg Brunson, other relatives and friends.

She was preceded in death by her parents, brother, and husband.

Funeral services will be at 10 a.m., Saturday, at the Norton Christian Church. Burial will be at Prairie View Cemetery. Memorial has been established for the Norton Senior Center, Norton. Friends may call at the Enfield Funeral Home on Friday from 3 p.m. to 8 p.m. Condolences may be left at our website www.enfieldfh.com.

Arrangements are by Enfield Funeral Home of Norton.

Ken Louis Casida

November 28, 1950 - April 3, 2010

Ken Louis Casida, age 59, of Albia, Iowa, died at his residence on Saturday, April 3, 2010. He was a beloved father, brother, and family member.

Ken was born on November 28, 1950 to Albert Eugene and Pauline (Jung) Casida. He married Patty Pasman on November 21, 1975 in Ottumwa, Iowa. They were blessed with two children, Crystal and Kenny Joe. Ken and Patty later divorced.

Many people that knew Ken referred to him as Santa Claus. He liked to read, listen to music, and he especially enjoyed spending time with his family.

Ken is survived by his children: Crystal and Kenny Joe Casida of

Hill City; siblings, Paul Casida of Veteran, Wyo., Edmond Casida of McCook, Neb., Barbara Walkey of Denver, Colo., Kay Draper of Norton and Joyce Fitzgerald of Ottumwa, Iowa. He was preceded in death by his parents and stepfather William E. Gallentine.

Memorial Services were held for Ken on April 5, at the Sinnott Pierschbacher Funeral Home in Albia.

For those desiring, an open memorial has been established in Ken's name. Online condolences may be left for the family at www.sinnottpierschbacher.com.

Arrangements were by Sinnott-Pierschbacher Funeral Homes and Cremation Services.



Ken Louis Casida

Robert (Bob) M. Linden

June 12, 1915 - April 4, 2010

Robert (Bob) M. Linden, of Clayton died at the Norton County Hospital on April 4, at the age of 94.

Robert was born to Joseph and Theresa (Nusse) Linden on June 12, 1915, in New Almelo where he grew up on a farm. Robert attended school in Lenora and New Almelo area. He was in the United States Army during World War II. On Nov. 5, 1946 he married Mary Bruggeman in New Almelo. Robert was a farmer and a rancher.

Robert was preceded in death by his parents; wife Mary "Mae"; sons James and Jerry; son-in-law Don Dinkel; great granddaughter, Lillian Linden; 3 brothers and one sister.

Survivors include his sons; Don and Dennis Linden, both of McPherson; daughters, Iolene Dinkel and Janeice Linden of Littleton, Colo.; daughter-in-law, Roxie Linden of Wichita; sister

Josephine Walker of Atchison; 7 grandchildren and 4 great-grandchildren.

Robert was a member of St. Francis Catholic Church, and Knights of Columbus in New Almelo, and Norton American Legion.

Funeral services will be held at St. Joseph Catholic Church in New Almelo on Thursday at 11 a.m. with the Rev. Vincent Thu Laing officiating. Burial will be in St. Joseph Cemetery at New Almelo. In lieu of flowers a memorial to the church for masses is requested. Visitation will be Wednesday 5 p.m. to 8 p.m. and Thursday 8 a.m. until service time at the parish hall in New Almelo.

A Vigil Service will be on Wednesday at 7 p.m. at the parish hall.

Arrangements are by Paul's Funeral Home (www.paulsfh.com) in Oberlin.

Student News

Taylor Rossi, daughter of Sue and George Rossi Norton, has been inducted into Phi Eta Sigma national honor society at the University of Nebraska at Kearney. Only those students who have earned a 3.5 grade point average on a 4.0 scale during their freshman year are eligible for membership.

Founded in 1923, Phi Eta Sigma has more than 300 chapters throughout the United States with over 900,000 members nationally.

The UNK chapter which was chartered in 1984, engages in campus and community service activities and promotes scholarship through annual awards to selected chapter members. Activities include Blue and Gold Days, The Big Event, and book collections through the Better Worlds

Books, which funds national and global literacy projects. At the end of each academic year, chapter scholarships are awarded.

"We award chapter scholarships annually to members who exhibited superior academic achievement and community service while also making significant contributions to the chapter," said Dr. Robert Luscher, UNK Phi Eta Sigma faculty adviser.

More than 130 members were inducted at University of Nebraska at Kearney.



Taylor Rossi

Pamida Easter art contest winners examine goodies



Pamida sponsored a Easter Coloring contest for the children of Norton and surrounding areas. The winners were pre school: Corbin Puga and Colby Skrdlant; Mason won the 5 to 6 age group but he did not provide us with his last name; Althea Paxton 7 - 8 age group; Alex Howe 9 - 10 age group and Christina Dick the 11-12 age group. Pictured are Corbin Puga, Althea Paxton and Alex Howe.

Telegram photo By Dana Paxton

Welsh Rarebit in April is delicious

April is a fickle month. You may shiver in the morning, swelter at midday and chill off again at night, which makes it a perfect time to dine on the national dish of Wales, Welsh Rarebit.

A rarebit is an ageless recipe, passed down through the years until it resembles the message whispered around a circle of folks playing "Gossip." The end result is so far from the original it is almost unrecognizable, sometimes laughable. In Welsh it is called "caws robi," a term that stems from lightly roasted (rare) leftovers (bits).

According to legend, however, the original dish was created when a Welshman failed to bring home a rabbit he had promised to provide for supper. His disgusted wife melted some dry cheese rinds in ale and spread it on leftover bread. "What's this?" the disgruntled gentleman roared, "No meat for supper?" "That," she replied crisply, "is Welsh Rabbit."

The original recipe calls for Caerphilly cheese, melted and slightly thinned with a bit of Guinness, served over toasted scones. I've never seen or heard of that variety of cheese, nor have I ever made scones, so I found two modern versions of this quick

Cook's Corner

Liza Deines



and relatively inexpensive dish for you to try.

SEARCHLIGHT RECIPE BOOK WELSH RAREBIT (circa 1931)

One tablespoon melted butter
One tablespoon flour
Two cups grated rat cheese (what we now call Colby, I think)
Three quarters cup whole milk
One teaspoon dry mustard powder

Two beef bouillon cubes dissolved in quarter cup boiling water

Salt, pepper, paprika
Combine butter and flour with mustard, milk and bouillon cubes and cook in double boiler until smooth and lump free. Stir shredded cheese, salt, pepper and paprika, into hot mixture. Smooth. Serve over toasted rye bread.

UNEXPECTED COMPANY, RAREBIT (will serve 8)
Two pounds sharpest Cheddar

cheese available, shredded

One tablespoon butter

Half teaspoon salt

Half teaspoon smoked paprika

One tablespoon Colman's dry

mustard powder

Two tablespoon Worcestershire sauce

Quarter cup hot chili sauce or catsup with a few shakes Tabasco

One cup flat dark beer (no foam)

One pound thick sliced bacon, fried crisp and crumbled coarsely
One loaf pumpernickel bread, buttered, cut into triangles and oven toasted

Melt cheese and butter in double boiler with all seasonings until smooth. Gently pour in beer, stirring constantly until hot. Do not boil or it will curdle. Serve on toast triangles in flat soup bowls, sprinkle bacon crumbles over the top.

Since the basic idea behind preparing a rarebit is to use up whatever is on hand, the cook can take many liberties to create a combination pleasing to her own crew. My husband liked Mexican foods, so we often stirred a spoonful or two of salsa into our cheese sauce, and he topped his off with a pile of

pickled jalapeno peppers. No one seems to know when tomatoes became part of rarebits. Perhaps it is simply because the texture and flavor goes so well with toast and cheese. Mama just made creamy tomato soup, added whatever cheese she had in the refrigerator and served it over toast for a fast, cheap Sunday night supper. Some folks add meat, diced ham, bacon, dried beef, even leftover shreds of roast or barbecue.

Almost any kind of cheese will work but sharp, aged varieties provide enhanced flavor. If you have some dried out tail ends of pepperjack, Swiss or Velveeta, toss them in to melt down together. The same goes for liquid used to thin down the cheese. In Wales it was often homemade ale but any beer will do, chicken broth, milk, even white wine. Experiment a bit for a unique blend. The toast can also be made of whatever is in the bread box. A thick slice of homemade bread toasted very brown is my personal favorite. Most recipes call for hearty bread, rye or whole wheat. Try wheatberry or sunflower seed bread.

Welsh Rarebit makes a warm, comforting supper on a chilly April evening. Don't let rarebit be a rare event in your kitchen.

Club News

The Norton After-5 Club would like to invite all area women to attend the April dinner and meeting on Thursday, April 15th at 6:30 pm at the Town and Country Kitchen on East US-36.

The cost for the dinner and meeting is \$8.00 per person.

Reservations should be made by Tues., April 13th by calling Mary Jane Hadley (877-5897).

"Spruce up for summer" is the theme for the evening.

The special feature for the evening is "Tidying up" presented by

Sue Hildebrand of Sue's Cleaning Service.

Sue will share some spic-and-span cleaning tips. She is also available to help tidy up your home for spring.

The Norton After-5 Club is proud to welcome as its speaker for the evening, Bette Fauquet from Stonecroft Ministries, Kansas City.

Bette will help give our lives a bright and shiny finish as she relates what she's discovered about building relationships that last in

"Cleaning the inside".

The Norton After-5 Club is non-denominational and represents clubs throughout the United

States and Kansas.

All area women are invited to attend.

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CALL 785-877-2818

April 1-April 7

NORTON THEATRE

How To Train Your Dragon

1 Hour, 48 Minutes (PG) Premiere

Friday and Saturday: 7:00 and 9:10 p.m.

Sunday: 5:00 p.m. and 7:10 p.m.

Mon., Tues., Wed. 7:00 p.m.

Clash of the Titans

2 Hours, 0 Minutes (PG-13) Premiere

Presented in Digital Sound

Only premiere passes for How to Train Your Dragon, and Clash of the Titans

Premiere Price: \$7.00 and \$6.00 for To Save A Life, No Sunday Discount

Premiere Price: \$7.00 and \$6.00 for Train Your Dragon, No Sunday Discount



COMING SOON

COMING TO NORTON-FRI., APRIL 9

Alice in Wonderland (PG)

Visit our Website: nortontheatre.com

This ad is brought to you by The Norton Telegram

FYI

There were 4 tables at bridge on March 31. Winning first place were Jim Frey and Nancy Brown, second were Jerry Moritz and Myron Veh, and third were Jack and David Graham.

Norton is offering its Paint the Town program, from April 1-Sept. 15. Eligible: 80 percent of the median income for their family size. Proof of income, proof of residency and verification of ownership must be provided.

GLADYS THE RIVETER

With Teresa Bachman

Sunday, April 11 2:00 p.m.

Prairie Land Electric Basement 1101 W. Hwy. 36, Norton, Kansas

Step back in time to Boeing's 1945 wartime aircraft plant. Hear Gladys address the issues of the day with a group of new hires. The men have gone to war and the women have stepped in to do the work.

Adults - \$4; Reciprocity - \$2; Students - \$1

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Norton County Arts Council, Inc.

