

OBITUARIES

Henry Victor Mowry

March 5, 1925 - April 26, 2010

Henry "Victor" Mowry died April 26, 2010 at the Sheridan County Health Complex in Hoxie, at the age of 85. Vic was the third child born to Henry and Mary Elizabeth (Ochs) on March 5, 1925 on the family farm four miles north of Hoxie.

Vic attended Northern Lights grade school, a quarter mile south of his house. He hauled water to the school in a cream can in his little wagon made by his dad. He graduated from Sheridan Community High School with the class of 1943.

On August 17, 1944, Vic was drafted in the Army and served with the 273rd Infantry, 74th Ordinance, and later in the 69th Division in England, France, Belgium, and Germany. On May 8, 1946 he was discharged from the Army and resumed farming with his dad.

On Thanksgiving morning, November 24, 1949, at 8:00 a.m., Vic married Flossie Nadine Cramer, the love of his life for over 60 years. Four children would later be born to this union. Vic and Flossie lived on the family farm until moving to Hoxie in August of 2009.

He had a great sense of humor and loved to visit with family and friends. He was a true farmer taking great pride in caring for his livestock and crops. Vic's passion

for playing his fiddle with his special music group of friends was well known.

Vic was a member of the First Presbyterian Church of Hoxie and the Oberlin American Legion. He was a past board member of Sheridan County Farm Bureau and USD 412.

Henry "Victor" Mowry was preceded in death by his parents, an infant son, and his brother Verl. He is survived by his wife Flossie of the home, and three daughters: Melba Witt and husband Ed of Norton, Ilene Spillman and husband Bill, Joyce Tremblay and husband Kevin of Hoxie. He is also survived by 12 grandchildren, 11 great-grandchildren, sisters: Vera Morgan of Hoxie, and Verna Lacey and husband Charles of Topeka, many nieces, nephews, and his dog, MIJ.

Funeral services for Vic were held April 30 at the First Presbyterian Church of Hoxie, with Reverend Carol Rahn. Burial was at the Hoxie Cemetery with the honor guard from Fort Riley, present to pay respects to Vic for his service to his country during WWII.

Memorials may be made to the Sheridan County Amusement Company or Sheridan County Fair Board and sent in care of Mickey Leopold Funeral Home, Hoxie.

June M. Kline

May 1, 2010

June M. Kline, died on May 1 in Wichita, at the age of 69.

Survivors include her husband, Norman, of Norton; sons, Mitchell and Gary, both of Norton; daughters Sheri Kline of Wichita, Shonda Kline of Ft. Worth, Texas and Michelle Kline of Sterling, Virginia; brother; Steve Broadbooks of Lexington, Okla.; sisters; Judy Davis of Oberlin, Allena Reese of Hays, and Malia Westbrook of Alexander and two grandchildren.

Memorial services will be held Saturday, May 8 at 10 a.m. at the Norton Christian Church with

Pastor Jeff Nielsen and Pastor Darel Boston officiating. Inurnment will follow in the Norton Cemetery.

Friends may sign her memory book on Friday from 9 a.m. to 9 p.m. at the Olliff-Boeve Memorial Chapel in Phillipsburg.

Memorial contributions may be given to the Cozad Community Hospital or to the Norton Christian Church, 2 and 3 years old Sunday School Class.

Olliff-Boeve Memorial Chapel, Phillipsburg, is in charge of arrangements.

James M. Skrdlant

September 2, 1920 - May 3, 2010

James Millard Skrdlant, son of Charles and Molly (Bosika) Skrdlant, was born September 2, 1920, at the family home in Norton County. He died on May 3, 2010 at the Norton Andbe Home, at the age of 89.

James attended the rural Norton County school system. James served his country in the 580th Signal Air Warning Battalion, stationed in the Hawaiian, Admiralty and Philippine Islands from 1942 to 1945. After his return home James took a job shucking corn for his future wife, Lena C. Saathoff's father. James gave Lena a ride home from school and they started dating. James and Lena married on August 6, 1946 and started farming on land 2 miles east and 2 miles south of Norton. They lived on the farm that he had shared with his brother Charles. Together they built a ranch and continued there until 2004 when they moved to the Norton Manor. They resided there until 2008 when they moved to the Norton Andbe Home.

James enjoyed a love for nature, especially birds, coyotes and native grasses and flowers. He walked every inch of their 640 acres many times and even built a pond north of the farm buildings with a bucket and shovel.

James was preceded in death by his parents, Charles and Molly; and his brothers, Charles, Emil, Robert and Vernon. He is survived by his wife, Lena C. Skrdlant; daughters: Julia Skrdlant and Dawn (Bob) Pauley; his brothers,

Orval and Garold; sisters, Evelyn Strayer and Barbara Booth; grandchildren, Jeff Howell and fiance Jordan Mangold, Jay and Rhonda Howell, Justin and Katrina Pauley, and Heather and Rob Berger; great grandchildren, Cinnamon, Kacy and Jamie Howell; Aidan, Aylwen, Rowan, Eran and Tahlya Berger; Kansas, Jubal and Zivah Pauley, and a host of friends and relatives.

Funeral service will be Thursday at 10:30 a.m. at the Enfield Funeral Home, Norton. Burial will be at the Norton Cemetery. A memorial has been established to the Norton Andbe Home, Norton. Friends may call at Enfield Funeral Home on Wednesday, from 3 p.m. to 8 p.m. Arrangements are by Enfield Funeral Home of Norton.

So many things to choose from, so little time to spend



Vickie Wendel, Almena, looks over the Avon products offered by Robbie Griffiths of Long Island at the Second Annual Spring Ladies Fair in Almena on Saturday. The fair

was held in the gym at the High School.

Telegram photo by Harriett Gill

Bake bread and make a butterfly

The history of baking bread goes back so many years I won't even try to address when and where the first loaf was created. Every culture, every ethnic group and every generation has developed bread of some variety.

Some of us oldsters still exist our mothers or grandmothers baking bread from starter but when Fleischman's cake yeast became easily available, they switched and we never learned how to make starter. Now, handy dry yeast granules have all but replaced cake yeast.

A few bread purists still exist, however, and one has asked for a recipe for "starter," which she recalls from her mother's kitchen. It requires no commercial yeast and for that very reason, it was widely used by farm wives who found cash and trips to town equally hard to come by. If you, too, want results that taste like the bread you remember from childhood, here's how. If starting from scratch, be prepared to begin on Monday in order to bake on Friday.

ORIGINAL STARTER

Boil one or two large unpeeled potatoes in a small amount of water until they begin to mush and fall apart. Pull peels out and mash the potatoes up well in the remaining water. Cool to room temperature and add enough hot water to make two cups of this mushy liquid. Pour into a crock or large glass jar, add two tablespoons sugar and two cups flour. Beat smooth with a whisk. Cover with a saucer and set aside in warm spot for at least

Cook's Corner

Liza Deines



three days to ferment. Better if it ripens longer, good as long as it bubbles when stirred.

SOURDOUGH BREAD

Two cups from the starter crock

One cup warm potato water (drain off boiled potatoes)

Quarter cup sugar

Three tablespoons melted lard or butter

Half teaspoon salt

Five cups flour, plus or minus

Mix starter, sugar, water and melted shortening well, stir in half the flour. Set in warm spot to rise until it is double in amount. Work in the rest of the flour as needed to make dough that is easy to handle, smooth and elastic. Turn into greased bowl, roll to grease both sides, cover and allow to rise again until doubled. Knead 10 to 15 minutes, rolling against the heel of the hand, turning and

punching and reforming until smooth and shiny. Don't skip the kneading. Form into loaves, place in greased loaf pans and allow to rise again. Bake at 500 degrees for 10 minutes, reduce heat to 400 degrees and bake 45 additional minutes. Immediately after baking, turn loaves on sides on a rack to cool and brush the crust with a bit of melted butter. Slice when cool with a serrated edge knife. Yields two loaves or two dozen dinner or cinnamon rolls. Can be doubled.

Now renew the starter by adding two more cups potato mush water (see above), two cups flour and two tablespoons sugar. Allow to ferment again to make starter for next week's baking.

Friday was traditionally baking day to carry the family through the weekend. About Wednesday or

Thursday we often had to fall back on biscuits or cornbread when the breadbox turned up empty. If, perchance, any bread was left, it went into Mama's end of the week scramble.

END OF THE WEEK SCRAMBLE

Fry some chopped up bacon and diced onion in a skillet, scoop out with slotted spoon. Cut stale bread into one-inch chunks and brown in the bacon grease. Throw the bacon and onion back in and pour some beaten eggs into the whole mess. Cook over medium flame just until eggs start to set around the edges, scramble fast and serve. Amounts depend on what is on hand. Add cheese chunks or shreds, maybe some green pepper, if you like.

FROM THE COOK: Put fresh warm bread out and watch the "butterfly!"

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Correction

The picture that ran on page two in the Norton Telegram on April 27 of the First State Bank "Discover the Experience" incorrectly spelled Tosha Lyon.

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