

# OBITUARIES

## Belle Augustine

September 12, 1939- June 17, 2010

Belle Augustine, 70, died June 17, 2010, at the Homestead of Denison, Denison, Texas.

Belle was born Sept. 12, 1939 in Marshall, Mo., the daughter of Claude Carter and Dorothy Miller Carter.

She graduated from Alma High School, Alma, Mo. & attended Central Missouri State College. She married Gene Augustine on August 22, 1959. She worked at financial institutions her whole career: First Texas Savings & Loan, Edward D. Jones as a broker, ending her last 11 years with Fidelity Investments in Dallas.

She is survived by husband Gene, Denison; sons Greg and wife Lydia, Liberal, Jeff and wife Maggie, Des Moines, Iowa; grandson Drew and wife Lisa Carter; granddaughter Jorin; great-granddaughter Maddyson; great-grandson Pierce; sisters Darlene Schafar & husband Ernie, Lees Summit, Mo., Gaylene Dieckhoff & husband Clifford, Phoenix, Ariz., Connie Aversman

& husband Glenn, Harrisonville, Mo. She was preceded in death by her parents and son Doug.



Belle Augustine

Family requests no flowers. Memorials have been set up for Alzheimer's Association, Greater Dallas Chapter, 4144 N. Central Expy., Ste. 750, Dallas, TX 75204-9627; Leukemia Texas, 6060 N. Central Expy., Ste. 416, Dallas, TX 75206 and the Denison Education Fund, 1201 S. Rusk Ave., Denison, TX 75020.

Arrangements are entrusted to the care and direction of Bratcher Funeral Home, 401 W. Woodard Street, Denison, Texas, 75020.

To leave a condolence, please go to [www.bratcherfuneralhome.com](http://www.bratcherfuneralhome.com).

Rosary was held at 6:30 P.M., Sunday, at Bratcher Funeral Home, 401 W. Woodard St., Denison, Texas, 75020.

Funeral Mass was held at, Monday, at St. Patrick Catholic Church, 314 N. Rusk Ave., Denison, Texas, 75020, with Rev. Stephen Mocio officiating.

## Ronald K. Carnes

March 31, 1947

Ronald Kenneth Carnes, son of Kenneth Dale and Dorothea Arlene Carnes, was born March 31, 1947, in Norton County and died at his home in Norton, at the age of 63.

Ronald was a painter and had served in the U.S. military.

Survivors include: one son, Cannon Shippy, Brighton, Colo.; one brother, Loren Carnes, Edison, Neb.; one sister, Ramona

Porter, Northglenn, Colo.; two grandchildren; other relatives and friends.

Memorial services were held Saturday at Enfield Funeral Home in Norton. A memorial has been established for the Norton Public Library.

Condolences may be left at the website, [www.enfieldfh.com](http://www.enfieldfh.com).

Arrangements were by Enfield Funeral Home of Norton.

## Maxine Stewart

January 28, 1914 - June 17, 2010

Maxine Wanda Stewart, second child of Leona (Lee) Jane Raisbeck Bailey Stewart and William Edward Newell Stewart, was born Jan. 28, 1914 in Phillips County, and died in Haysville on June 17 at the age of 96.

She had one brother, Gerald Franklin Stewart. When she was one year of age, their family moved to Norton County, Grant Township, where she lived for 26 years.

She grew up in the Fair Haven community, and attended rural Grade School #60, graduating from Almena High School in 1932. Maxine attended two years at Fort Hays State College and was a public school teacher for eight years in the rural schools of Norton County.

On April 30, 1941 Charles Vernon Whitney and Maxine Wanda Stewart were married at Phillipsburg by probate Judge F.S. Snyder. To this union two children were born, Charles Eddie and Verna Maxine.

Maxine attended and served as Sunday School teacher at Fair Haven Church, ten miles south of Almena and Almena Congregational Church. She was a member of the Norton Christian Church

and of the O.E.S. Bethlehem Chapter #89 of Almena. She was a Committeewoman of Harrison Township for several years.

Maxine was an avid reader and a lover of learning, life and family.

Survivors include: one son and his wife, Charles Eddie and Beverly Whitney, Almena; one daughter, Verna Maxine Whitney Weltha, Haysville; grandson, Charles Steven Whitney and wife Stacey with great-grandchildren Sarah Morgan, Charles Stewart, Stephanie Ann, Almena; grandson, David Charles Whitney and wife Teresa with great-grandchildren Haley Jo and Miley Rose, Alma, Neb.; and granddaughter and husband, Denise Lynne and Doug Thrailkill with great-grandchildren Ryan Douglas and Nicole Elizabeth and other relatives and friends.

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

Funeral services will be held Thursday, at 1:30 p.m. at Fairview Christian Church in Wichita, followed by burial at Clearwater Cemetery.

Arrangements are by Baker Funeral Home of Wichita.

## Merlin Vacura

February 19, 1981 - June 13, 2010

Merlin Leon Vacura died at his home in Kasilof, Alaska on June 13 at the age of 29. Merlin was born on February 19, 1981 in Norton to Bernie Vacura and Carol Bryan.

He was raised on the family farm near Jennings and attended Prairie Heights school in Jennings and graduated from Decatur Community High School in Oberlin.

Merlin moved to Alaska in 2005 where he was a hunting assistant. He was a member of WFLA Cesti Vlastenci 153.

He was preceded in death by his grandparents, Anton and Eva Marie Vacura and Glen Bryan.

Survivors include: significant other, Brandi Brock, Kasilof, Alaska; parents, Carol Gethins,

Wichita, and Bernie and Othelia Vacura, Oberlin; grandmother, Laurene Bryan VanOtterloo, Oberlin; brothers, Mick (Nichole) Vacura, Denver, Colo., Monty (Teresa) Vacura, Dingman's Ferry, Penn.; stepbrother Keith (Karen) Miller, Mendon, Ill.; sisters, Marie (James) Lopez, LaJunta Colo.; stepsister, Amberley (Reed) Denton, Lyons, and 4 nieces and one nephew.

Funeral services were Saturday at Pauls Funeral Home in Oberlin with Rev. Barbara Patterson officiating. Burial was in Big Timber Cemetery, rural Jennings. A memorial has established to the Merlin Vacura Memorial Fund.

Arrangements were by Pauls Funeral Home of Oberlin.

## See the frog? What is the frog doing?



Last Thursday morning's pre-school through 2nd grade story hour at the Norton Public Library featured reading by Sandy Benoit. Ms. Benoit is a member of the Parents

as Teachers program. The children were encouraged to participate in the reading.

Telegram photo by Harriett Gill

# Poke Sallet, is it a song or salad?

## Cook's Corner

Liza Deines



There's something especially enjoyable about the first pickin's from the garden each year even in this day and age when fresh vegetables are easily available all winter at the nearest supermarket. Can you just imagine how good that garden salad tasted to early settlers who had no access to fresh foods all winter?

My mama, born in 1900, grew up in a soddie out in Graham County. She often told me how eagerly the spring greening of the prairie was anticipated.

Here's a recipe she passed along which you will probably never make, but which illustrates just how hungry they were for greens.

**SPRING PRAIRIE SALAD** (Southerners call this Poke Sallet)

Use the great big bread bowl and go out across the pasture, picking greens until it is running over. Look for the tiniest of dandelion leaves, sorrel (sometimes called oxalis), sweet clover leaves, and itsy bitsy lamb's quarters, stem and all.

Some folks call the plants "poke" or pigweed.

If you're fortunate to have a garden just starting to come up add any tiny leaves from beets, chard or spinach, a few feathery carrot tops, the first leaves of lettuce and a few green onion tops if there are

any. Don't worry about taking a few garden tops, they'll grow back. Any mix works as long as it's green, tiny and tender.

Wash through three waters to be sure every shred is clean. Dry on a tea towel in the sunshine. Mix a half cup of vinegar with a cup of sour cream. Stir in half a cup of sugar, some salt and lots of pepper. Put greens in a bowl and pour the creamy mixture on, stir and feast!

### WILTED GREENS

If your greens are a little more mature, brown bacon and onion in a big skillet and dump in the washed leaves and sprouts, salt and pepper, allow to wilt down a bit, pour in half a cup of vinegar and slap the lid on, remove from heat and let sit until the rest of supper is dished up. We ate lettuce, spinach and chard cooked this way all summer but the first ones were always the best.

My husband's spring garden ambition was to have radishes and little green onions to take for our family Memorial Day cookout. He planted Cherry Belles and White

Icicles. One year we had a bumper crop and he asked if I could come up with a way to cook the larger ones. Here are two ideas we tried and liked.

### FRIED RADISHES

Four cups very thin-sliced White Icicle radishes

One cup chopped little green onions with most of their green tops

Half a cup finely diced leftover ham

Two tablespoons Heinz 57 steak sauce

Two tablespoons olive oil  
Heat olive oil in skillet, brown ham dice just a bit; add the onions and radishes, pour on steak sauce and barely enough water to prevent scorching.

Cook, stirring, just until tender crisp. (Not too long.) Serve with cornbread.

### CREAMED RADISHES

Four cups round radishes or long ones cut to marble size pieces

Half a cup sour cream

Half a cup CheezWhiz

One tablespoon real mayonnaise

Half a cup crushed bacon fla-

vored crackers

Boil radishes in salted water until tender, drain and leave covered in hot pan. Mix CheezWhiz, sour cream and mayonnaise together. Pour radishes in a shallow casserole, spread cream sauce over top, sprinkle crushed crackers over all, bake just until the sauce bubbles and the crumbs brown, about fifteen to twenty minutes.

Mama, my friend Maxine and I also recommend slicing radishes into a bread and butter sandwich to eat with a cold fried chicken leg and a few little green onions. That's a supper that just can't be beat!

Look in the fresh produce department for daikon radish, a vegetable long utilized in Chinese cooking.

The flavor is a cross between turnip and radish but they keep better than either and are available all year.

We liked them raw in salads, tender crisp in stir fry or added to vegetable soups. If you are a radish enthusiast, give the daikon a try.

**MY MAMA SAID:** There's a miracle waiting in every seed.

## READERS

Norton County 4-H/Open Horse Show, Sat., June 26 at 10 a.m. at the Norton County Horse Council Equine Arena, Norton,

Kan. Contact 785-871-3841 or 785-877-3841 for more information.



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Gale, Sharon, KC, Amber, Makayla

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2 Hours, 5 Minutes (PG-13) Presented in Digital Surround Sound  
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The Twilight Saga: Eclipse - (PG-13)  
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