

# OBITUARIES

## Christopher Jakubowski

October 9, 1962 - June 30, 2010

Christopher S. Jakubowski, son of Donald and Karen (Conard) Jakubowski, was born Oct. 9, 1962, in Garden Grove, Calif. and died at his home in Norton, on June 30, 2010, at the age of 47.

Chris grew up in California and attended the local schools. On April 18, 1983, he married Kim Garrett in Norton. They lived in Norton for three years before moving to California, Arizona, and Oregon, before returning to the Norton area.

Survivors include: his wife, Kim Jakubowski, Norton; two

daughters, Autumn, and husband, Keith Goentzel, Gardner; Austin Marie Jakubowski, St. Joseph, Mo.; his father, Donald Jakubowski, of Ariz.; one brother, Mark Jakubowski, of Ariz.; other relatives and friends.

He was preceded in death by his mother.

The body was cremated and there are currently no services planned. The arrangements are with the Enfield Funeral Home of Norton. Condolences may be left at the website www.enfieldfh.com.

## Dean Knutson

October 22, 1922 - July 2, 2010

Dean Knutson, 87, died July 2 in Council Bluffs, Iowa. Dean was born October 22, 1922 on the family farm near Wilsonville, Neb. to the late Silas and Myrtle (Kempf) Knutson.

He graduated from Norcat High School in 1941. He was united in marriage to Donna Montgomery Aug. 2, 1952 and was a loving father to three sons. Dean farmed in the Norcat area until moving to McCook, Neb. where he worked as a mechanic at the Dayco manufacturing plant. Following retirement, he and Donna moved to Council Bluffs to be closer to their children and grandchildren. Dean was a 50 plus year Mason and a member of McCook Masonic Lodge 135.

Dean was preceded in death by his parents, two sisters Esther and Dorothy, and brother Paul.

He is survived by his wife, Donna, of 57 years; sons David

of Omaha, Neb., Dennis and wife Jamie of Council Bluffs, Iowa, and Dewaine and wife Denise of Palmyra, Neb., eight grandchildren, Jade, Drew, Sarah, Kelsey, Derek, Jacob, Dustin, and Vanessa; brother Jerry and wife Arlene of Denver, Colo.; sister Mavis Murphy and husband Darrell of Carson City, Nev.; sister-in-law Mary Knutson of Denver, Colo.; brother-in-law Bob Montgomery and wife Anita of Oberlin and many nieces, nephews, and friends.

An open visitation with the family was held at Cutler-O'Neill Funeral Chapel in Council Bluffs, Iowa on Tuesday. Burial of cremains will be held at Norcat Cemetery in Norcat, at 10:30 a.m. on Saturday. Family and friends will meet at the cemetery for graveside services. The family will direct memorial contributions.

## Edith L. Runnion

July 6, 1920 - July 4, 2010

Edith Louise Runnion, daughter of Albert Clifford and Eva Christeina (Howell) Putman, was born July 6, 1920 on a farm north of Edmond and died at the Norton County Hospital on July 4, at the age of 89.

Edith grew up on the family farm and attended the Edmond schools. On May 23, 1940, she married L. Arthur Runnion, and to this union five children were born. They made their home on farms near Calvert and Almena for 2 years and the farm 2 miles east of Norton until 1975. She later moved into Norton where she lived until her death. She had been a nurse's aide at the Andbe Home in Norton for many years.

Survivors include: two sons, Albert, and wife Joann Runnion, Payson, Ariz.; Roy Runnion, El Dorado; three daughters, Ann, and husband, Wendell Felsburg, Gaylord; Clara and husband,

Gary Williams, and Patty Goodman, all of Norton; one sister, Eva Mae Beougher, Grainfield; numerous grandchildren, great-grandchildren, and several great-great-grandchildren; other relatives and friends.

She was preceded in death by her parents, her husband, one brother, Leonard, one sister, Enid and one grandson, Tracy Runnion.

Funeral service will be Friday at 2 p.m. at Enfield Funeral Home in Norton. Burial will be in Norton Cemetery. Memorial has been established to Tracy Runnion Scholarship Fund.

Friends may call at Enfield Funeral Home on Thursday from 3 p.m. to 8 p.m. Condolences may be left at the website, www.enfieldfh.com. Arrangements are by Enfield Funeral Home of Norton.

## Student News

Paul Gosselin received his A.A.S. degree and National Honor Society Award in Respiratory Therapy at Northwest Kansas

Technical College in Goodland. Paul is currently employed at Norton County Hospital as a Certified Respiratory Therapist.

## FYI

Holbrook, Neb. will host Burton's Bend Music Festival on July 30 and 31. The music festival is presented by ATC Communications of Arapahoe, the village of Holbrook and CPDC.

Janet McBride, country music artist for more than 50 years, will be honored in a tribute program on Saturday evening. Known around the world as the "Yodeling Queen," she now spends much of her time working to help young artists enter the world of music performance. Her home is in Forney, Texas.

Friday evening at 7 p.m. an introduction to Miss Alexa Whipple will include a presentation of this young artist from Arapahoe, Neb. and a program that includes both original and cover songs. Whipple is becoming known as a song stylist whose repertoire and abilities cover several genres, and just recently released her second CD. She is 15 years old and has

already received several awards for her talent and hopes to have a career in the music field.

Concerts will be performed during the two days by entertainers such as Pat Boilesen, Albion, Neb.; Cindy Boehler, Alma, Neb.; Charley Groth from Florida; Karol Dyess, from Texas; Tex and Mary Schutz, from Neb. and Texas; Jim Barnes, Orleans, Neb.; as well as Janet McBride, Alexa Whipple and several local entertainers.

Admission to the "Burton's Bend Music Festival" is \$11 for an adult day pass and \$20 for a two-day pass. Day passes for youngsters aged 12 to 17 are \$6, with a two-day pass selling for \$10. Children under 12 are admitted free with a paying adult. Tickets are available only at the door.

Holbrook is located in south-central Nebraska, west of Arapahoe and east of Cambridge on Highway 6/34.

## Working together to retire the flag



Boy Scout Troop 181 of Norton retires the flag following the Fourth of July celebration that took place at Prairie Dog

State Park on Sunday evening.

-Telegram photo by Erica Bradley

# Cold soup in the summer is cool

A refreshing cool summer soup appeared at supper one evening here at the retirement center. I found it delicious, but the gentleman next to me exclaimed indignantly, "Why, this soup is stone cold!" Nothing anyone could say would convince him that it was supposed to be served chilled. If you, too, feel soup is only soup if it's hot, read no further. These soup recipes won't appeal to you at all. If, however, you're willing to try them, I think you'll find them quite enjoyable on a hot sultry night.

When there is a lot of garden sass coming in daily it is a good idea to use it quickly while it's at the peak of perfection.

Canning and pickling will keep some of the bounty for winter but it's good to use as much fresh produce as possible in summer meals. Not only is it tastier and healthier, it sure stretches the grocery cash. Cucumbers can be especially overwhelming when you have a bushel basket full every night. This soup will use at least a few.

**ICY, SPICY CUKE COOLER**  
Six fresh eight-inch cucumbers, peeled and sliced very thin

One cup finely chopped little green onions  
One jalapeno pepper, seeded and diced

Two cloves garlic, minced  
One teaspoon each, salt and pepper

Two cups chicken broth  
One teaspoon red pepper flakes

One cup sour cream  
Three cups whole milk or half and half cream

Sprigs of dill and pretty cuke slices

Boil cucumbers, onion, jalapeno pepper, pepper flakes and garlic in the chicken broth with salt and pepper, about 8 to 10 minutes. Cool, undrained. Stir cream and milk until smooth.

## Cook's Corner

Liza Deines



Pour cooled vegetable mixture into food processor and zap to a texture that pleases you, stir into milk mixture. Refrigerate at least two to three hours. Stir well and serve cold, garnished with dill sprig and cuke slice.

Makes a lot, keeps a week and gets better as it sits.

The next soup was one we ate on hot summer days. I was surprised when I learned later in life that other people made it as well and called it gazpacho.

Ours was almost like salsa; gazpacho is similar but thinned down with tomato juice.

We ate a gazpacho in Texas that was made with V-8 juice, avocado, jalapeno peppers, celery and lots of cilantro.

It was good but not quite as good as Mama's homegrown garden soup.

**GARDEN SASS SOUP aka GAZPACHO**

Six or eight large, dead ripe tomatoes  
Two long dark green cucumbers

A green bell pepper  
A banana pepper  
Handful little green onions with tops

Some parsley or spinach or chard, to taste  
A bud of garlic, a snort of lemon juice

We felt it was necessary for all of this to be freshly picked, warmed by sunshine. Wash it all well in cold water. In a big bowl use your hands to smooch peeled tomatoes into a juicy pulp. Chop everything else up and add it all to

the juicy tomatoes. Stir it well, add salt, lemon juice and lots of fresh ground black pepper. Serve room temp or cold with a dollop of sour cream on top.

How's that for getting your quota of veggies for a day?

**QUICK 'N EASY SEAFOOD SOUP**

Two tablespoons butter, two tablespoons flour

Tablespoon Dijon horseradish mustard

Small can Carnation plain condensed milk

Three cups chicken broth

Tablespoon Old Bay seafood seasoning

One package Louis Kemp flaked Krab OR

Two cans white crab meat, washed and picked over

Half a cup celery, thinly sliced

ered  
Make a very smooth, thin white sauce using the butter, flour, mustard, Old Bay, condensed milk and chicken broth.

Cool, add crab in chunks and celery slivers. Refrigerate at least two hours or more. Stir well, serve with toasty croutons.

**CANTOBERY SOUP**

Try pureeing a cantaloupe, mango chunks and few strawberries in the blender with two ice cubes and a scoop of strawberry ice cream for a lushly cool dessert soup to serve PDQ.

Save a berry slice to float on top with a mint leaf. A cool evening treat after a sizzling day.

**MY MAMA SAID:**

Put on your sun bonnet and let's go see what the garden is serving for lunch!

**Now Scheduling Patients**

**Tuesdays: 7:00 a.m.-10:00 a.m.**  
**Thursdays: 3:00 p.m.-6:00 p.m.**

EXPANDED HOURS WILL BE COMING SOON  
BC/BS AND MEDICARE PROVIDER  
*Chiropractic . . . The Natural Choice*

**Norton Chiropractic Center**  
Call Today for Your Preferred Appointment Time  
785-877-2645 • 204 E. Washington • Norton

**Need More Protein??**  
**EAS Protein Powder**

100% Whey Protein Powder  
23 Grams Protein Per Serving

•Great Tasting Vanilla or Chocolate Flavor •Save Big on 2 Lb. Size

**Colorado Peaches**

Coming First Week in August  
Check Us Out At Pure Prairie Natural Foods on Facebook

**PURE PRAIRIE NATURAL FOODS**  
108 E. WASHINGTON, NORTON, KANSAS • 785-877-3610  
ORDERS: 1-800-545-7232

**I'm Not Deaf!**  
I Just Can't Understand Some Words

**Free Consultation**  
**Free Hearing Test**

**Jim Housh**  
Licensed Hearing Aid Specialist

"I will be in Norton EVERY WEDNESDAY"

**Ask About Our Nu-Ear Digital Hearing Aids**

**Call My Toll-Free Number for an Appointment**  
**1-866-934-2945**

**Located at: Boxler Insurance**  
**Precision Hearing Aid Center**  
108 N. First, Norton

June 30- July 8

Showing at the

**NORTON THEATRE**

**The Karate Kid**  
2 Hours, 29 Minutes (PG)

Wednesday, June 30: 12:01 a.m., 1:00, 5:30 and 8:30 p.m.  
Thursday, July 1: 7:00 p.m.; Friday and Saturday: 7:00 and 9:35 p.m.  
Sunday (Independence Day): 2:30 and 5:05 p.m.  
Monday, Tuesday, Wednesday, Thursday: 7:00 p.m.

**The Twilight Saga: Eclipse**  
2 Hours, 14 Minutes (PG-13)

Wed., June 30: 12:01 a.m., 1:00, 5:30 and 8:30 p.m.  
Thurs., July 1: 7:00 p.m.; Fri. and Sat.: 7 and 9:35 p.m.  
Sunday (Independence Day): 2:30 and 5:05 p.m.  
Monday, Tuesday, Wednesday, Thursday: 7:00 p.m.  
(Presented in Digital Surround Sound)

All Passes Accepted for The Karate Kid  
No Passes Accepted for Eclipse

Premiere Price: \$7.00 and \$6.00 for Eclipse/No \$3 Ticket Sunday  
General Admission: \$6.00 and \$5.00 for The Karate Kid/\$3 Ticket Sunday

**Toy Store 3 (G)**  
Visit [www.nortontheatre.com](http://www.nortontheatre.com) for Details

This ad is brought to you by The Norton Telegram