

# OBITUARIES

## Carol J. Minter

June 10, 1935 - October 7 2010

Carol J. Minter, age 75, 830 N. Water Street, Sheboygan, Wis. died on Oct. 7, at Sunny Ridge Health and Rehabilitation Center in Sheboygan.



Carol J. Minter

Carol was born on June 10, 1935 in Sheboygan, a daughter of the late Stanley and Dorothy (Thiel) Lastusky. She attended schools in Sheboygan, graduating from Sheboygan Central High School in 1953. On July 6, 1982 she was united in marriage to Bruce R. Minter in Warren, Mich.

In 1984, Bruce and Carol moved to Norton where Bruce taught Journalism at Norton Community High School until he retired in 1997. Carol was employed at Moffet Drug in Norton and was an active member of Norton's Cancer Society, Daffodil Days and Relay for life.

Carol had been a cashier at Shopko until retiring in 2003. Carol was a breast cancer survivor of 41 years.

Carol was a member of St. Mark Lutheran Church, the Red Hat Ladies of Sheboygan and the Sheboygan County Historical Society. She was active as a volunteer at the Sheboygan County Historical Museum, helping with the school education program. She was also a member of the American Legion Post 83 Ladies Auxiliary and enjoyed crocheting.

Carol is survived by her husband of 28 years, Bruce; two daughters, Sheri (Ron) Zelek of Shelby Township, Mich. and Vicki (John) Kamerer of Commerce,

Mich.; two sons, Bob Reinhardt of Lakeland, Fla. and Mike (Gina) Reinhardt of Mendham, N.J.; six grandchildren, Justin (Maria) Youngblood and Adam Zelek of Shelby Township, Mich., Matthew, Christian, Brendan and Maria Reinhardt of Mendham, N.J.; two brothers, Jim

(Vonnie) Lastusky of Sheboygan and Jeff (Karen) Lastusky of Fairfield, Calif.; nieces and nephews, Jay (Myrna) Lastusky of Ft. Atkinson, Pam (William) Moir of Plymouth, Tracey (Jason) Richardson of Sheboygan, Andrew Lastusky with the Air Force stationed in Las Vegas, Nev. and Daniel Lastusky with the Air Force stationed in Fairbanks, Alaska, and a great niece, Michelle (Matt) Quasius of Sheboygan. She was preceded in death by her parents, a sister, Betty Kraemer and a nephew Rick Kraemer.

A memorial service for Carol was held Oct. 11 at the Novak-Ramm-Ziegler Funeral Home with Rev. Joe Cottam as officiant. Burial was in Sunrise Memorial Gardens Cemetery.

In preference to flowers, donations in Carol's name may be directed to the American Cancer Society, the American Heart Association or the Susan G. Komen for the Cure®

Online condolences may be expressed at [info@novakrammziegler.com](mailto:info@novakrammziegler.com).

Arrangements were by Novak-Ramm-Ziegler Funeral Home, Sheboygan.

# Muffins are fun to make

## Cook's Corner

Liza Deines



Missouri is enjoying one of the loveliest Indian summers ever. Autumn roses are loaded with the last lush blossoms just as the trees are considering putting on their orange and russet fall garb. Crisp mornings warm up pleasantly after lunch and although dusk falls early it's an indigo curtain beautiful to behold.

Brisk and nippy mornings seem to carry breakfast aromas all through the large building in which I live. There's nothing quite as appetizing as waking up to the smell of fresh coffee drifting down the halls; if it's accompanied by the scent of something yummy baking downstairs, so much the better. One of our morning cooks is inordinately fond of making muffins and treats us to them often. Today I'll share a couple of his favorites with you, cut down to family size. I doubt you ever need 150 muffins, no matter how hungry the kids may be!

**GUY'S BASIC MUFFINS**  
Two cups flour  
Four teaspoons baking powder  
One teaspoon salt  
Quarter cup sugar  
Half cup vegetable oil  
One egg  
One and quarter cup milk

**CRANBRAN MUFFINS**  
One and a quarter cups flour  
Half a cup sugar  
Quarter teaspoon salt  
One tablespoon baking powder

**OPTIONS:** One cup blueberries or raspberries, chopped nutmeats diced banana, peaches or pears, drained crushed pineapple or half

One and half cups bran flake cereal  
One and quarter cups skim milk  
Two egg whites  
Quarter cup vegetable oil  
One cup coarsely chopped raw cranberries  
One half cup chopped walnuts  
One teaspoon grated orange zest

Sift first five ingredients together and set aside. Use a large mixing bowl to mix bran cereal and skim milk together; let it sit and soften while you chop cranberries and walnuts. Add egg whites and oil to cereal and beat well. Next mix in cranberries, walnuts and orange zest. Add sifted dry ingredients and mix just until combined. Spoon into twelve muffin cups, bake 22 minutes at 400 degrees. Lower fat and full of fiber for a healthy alternative.

Now this is a more elegant muffin, too expensive and extravagant for institutional breakfast fare, but if you're hosting a fancy brunch, this is the one for you.

**SURPRISE MUFFINS**  
One third cup light brown sugar

Quarter cup real butter, softened  
One large egg  
One cup whole milk  
Quarter cup unsweetened cocoa

Two cups packaged biscuit mix  
One 9-ounce package dry mincemeat, crumbled  
Eighteen small peanut butter cup candies  
One cup chopped cocktail peanuts (not dry roasted)  
Half cup powdered sugar  
One tablespoon orange juice  
Preheat oven to 325 degrees.

Beat sugar and butter until creamy, add egg and milk, mix well. Stir in biscuit mix, cocoa, and dry mincemeat crumbles just until moistened. Fill eighteen paper cupcake liners set in muffin pans. Push one peanut butter cup candy down into batter. Sprinkle a teaspoon of chopped cocktail peanuts over the top. Bake 15 to 20 minutes. Mix orange juice with powdered sugar until smooth and drizzle over top of each muffin. Serve warm so the peanut butter cups will be oozy gooey and delicious!

Okay, so you'll have to get up half an hour early to make muffins but I suspect you'll be paid back with your weight in hugs. Let me know! (childofthe40s@gmail.com)

**MY MAMAS SAID:** Remember muffin batter should never be beaten, just stirred together until all is moist. May look lumpy but that's the way muffin batter is supposed to look.

## Accident log

**Sept. 13:** Brandon Jordan and Shirley Kelley, one vehicle accident on property at South Brown.

**Sept. 14:** Cole Renner and Garret Otter, two vehicle accident at Wilberforce and North Brown.

**Sept. 17:** Zachery Hartwell and Katherine Kohr, two vehicle accident at W. Woodfield and N. West.

**Sept. 17:** Phillip Jansonius and Brandon

Bullock, two vehicle accident on private property on W. Holme.

**Sept. 17:** Unknown and Bradley Riggins, a hit and run on N. 2nd and W. Lincoln.

**Sept. 22:** Brittany Sweet and unknown truck, two vehicle accident on W. Crane and N. State.

**Sept. 23:** Elizabeth Smith and Kathy Keichmeier, two vehicle accident on N. Jones and W. Woodfield.

## FYI

Goodwill Donation Trailer will be in Norton October 25, 26 and 27, from 8 a.m. to 5 p.m. Drop off will be at City Hall.

We need clothing and household items that are in good condition and saleable. Due to lack of space, please no furniture or large appliances. Receipts for tax deductions will be available.

Goodwill donations support

our mission by providing training and employment opportunities for people with disabilities throughout central and western Nebraska.

Your generosity is appreciated.

Goodwill is a non-profit 501(c)(3) organization, serving more than 55 counties in Greater Nebraska since 1968.

## BIRTHS

Clint and Corinne Cox of Long Island welcome the arrival of their newest daughter, Haedyn Emma. Haedyn weighed 7 pounds 11 ounces and was 20 inches in length. She was welcomed home by sisters Austyn and Jordyn.

Maternal grandparents are Arlen and Barb Rhunke of Troy. Maternal great grandparents are Douglas and Florence Ruhnke of Troy and Jerry Acord of Wathena.

Paternal grandparents are Jerry and Connie Cox of Long Island and paternal great-grandmother is Doris Kirg of Beloit.



Haedyn Cox

Irelynd Rose Shea was born on Sept. 21 at the Norton County Hospital.



Irelynd Shea

Irelynd weighed 7 pounds 4 ounces and was 21 and a half inches

in length.

She was greeted by her four siblings, Teal and Austin Stewart and Ethan and Deztiny Shea.

Her parents are Magnum Shea and Jasmine Stewart of Norton, formerly of Colby.

Grandparents are Duane and Vel Brown of Colby and Leland and Jean Kregar of Weskan.

## Club News

**By JULIE THOMPSON**  
The meeting of the Beta Alpha Chapter of Delta Kappa Gamma International was held on Oct. 4 at Destination Kitchen with hostess, Alberta Slaby. Co-hostesses were Brenda Mann, Virginia Will and Pam Menagh. Twenty-two members were present.

President Lynn Hehn called the meeting to order. An installation ceremony was held and the following officers were installed: President Alberta Slaby, Vice President Belinda Thalheim, Secretary Julie Thompson and Treasurer Virginia Will.

Following the ceremony, the co-hostesses served a delicious dessert. President Slaby presided over the rest of the meeting. The minutes were read and approved. The treasurer's report was given. Members paid dues. Everyone donated to Money the Fun Way and Susan Anthony will bring the gift next time. The chapter members voted to purchase a subscription to the Highlights magazine for The Haven. Upcoming programs were discussed

and some additions and changes were made to the program books. Several potential members were discussed and it was suggested to invite them to the December dinner meeting. The next meeting will be Nov. 1 at the home of Joyce Morel. It will be the annual silent auction. The business meeting was adjourned.

Cindy Boller and Georgia Mann, owners of Destination Kitchen, presented an informative program. Their business just celebrated its second anniversary. Cindy demonstrated a hand blender, one of her favorite and most versatile kitchen tools. Georgia showed members the mixer beater blade which scrapes the sides of the bowl while mixing.

She also discussed a new line of toys they have added called Melissa and Doug. The toys, which are well made and have educational value, seem to be quite popular. Destination Kitchen has recently begun serving lunch again. They have also added Destination Baby by E11even.

The Norton County Road and Bridge Department  
Would like to invite you to join us in recognizing the dedicated service of  
**Bernard McCormack** –  
March 25, 1996 to September 30, 2010  
**Michael Coffey** –  
November 2, 1981 to October 15, 2010  
**L. Elvin Edgett** –  
June 1, 1972 to October 29, 2010  
As they leave us to enter their retirement years  
**Friday, October 22, 2010**  
2:00-4:00 p.m.  
Norton County Courthouse  
Commissioners Room, 2<sup>nd</sup> Floor

**Stanton Nelson**  
PERFORMS  
Sunday, October 17, 2010  
2:00 p.m. • East Campus Auditorium

Stanton will be playing Chopin, Bach and Gershwin plus his own compositions. He's studied in Italy and is a sophomore at the University of Kansas. Don't miss this amazing talent from right here in Norton County

Adults: \$5; Jr. & Sr. High: \$2  
12 and Under: \$1; Reciprocity-\$3

SPONSORED BY  
Norton County Arts Council, Inc.

Call Harriett with your community news  
877-3361

Please help celebrate the marriage of  
**Jami Antrim and Brad LeBeau**  
at a reception and dance,  
Saturday, October 16  
7:00 p.m. at the Eagles Lodge  
Members and Guests

**80th Birthday**  
Open House, Sat., Oct. 16  
2-4 p.m.-Norton Senior Center  
for Gladys Glenn

The gift of your presence is all we request

The Norton County Hospital urges women to get the facts about mammography. If you're age 40 or older, join the millions of women who get mammograms on a regular basis.

October is national breast cancer awareness month

For More Information, call your Health Professional and ask about Mammography

Have a Mammogram in the Month of October and Receive a Free Gift

**The best protection is early detection!**

Mitch Bartels  
Radiology Supervisor  
Norton County Hospital  
102 E. Holme, PO Box 250  
Norton, KS 67654  
785-877-3351

Oct. 8- Oct. 13  
Showing at the  
**NORTON THEATRE**  
**SALT**  
1 Hour, 46 Minute (PG-13)  
(PRESENTED IN DIGITAL SURROUND SOUND)

Friday and Saturday: 8:00 p.m.  
Sunday: 5:00 p.m.  
Monday, Tuesday and Wednesday: 7:00 p.m.

**Charlie St. Cloud**  
1 Hour, 50 Minutes (PG-13)

All passes accepted for Charlie St. Cloud  
All passes accepted for Salt

General Admission: \$6.00 and \$5.00 for Charlie St. Cloud/\$3 Ticket Sunday  
General Admission: \$6.00 and \$5.00 for Salt/\$3 Ticket Sunday

Check the Theatre website for Upcoming Events  
[nortontheatre.com](http://nortontheatre.com)

COMING SOON

This ad is brought to you by The Norton Telegram

Community Calendar corrections and changes—call Harriett 877-3361