

# OBITUARIES

## Freda L. Rupke

June 9, 1921 - October 28, 2010

Freda L. Rupke, 89, Prairie View, died Oct. 28 at Logan Manor Nursing Home in Logan. She was born June 9, 1921, in Norton County. Freda was the daughter of Albert K. and Minnie (Pakkebie) Schemper.

Freda attended the Prairie Queen Country School. She was president of her senior class and graduated from Prairie View High School in 1938. She was united in marriage to Walter J. Rupke March 12, 1943 at the home of her parents near Prairie View. To this union three children were born: Wayne, Shirley and Wanda. They made their home southeast of Prairie View for a short while; then moved to their farm northeast of Prairie View, where they farmed until 1984 when Walter died. Freda moved into Prairie View and resided there until 2007, when she moved into the Logan Manor.

Freda was a member of the Luctor Christian Reformed Church where she was a member of the Golden Hour Circle. In her younger years she sang in small quartets, cantatas and was also an accompanist. Freda was very talented, as she taught herself how to play the piano and could also play by ear. She enjoyed playing piano for the residents of Logan Manor Nursing Home.

She was very particular in all that she did, which showed in

her sewing, cooking and handwriting. The smell of Mom's homemade bread on Saturday is a fond memory and was definitely a family favorite.

Freda was a kind, gentle spirit who was supportive of her family. She attended many activities her grandkids were involved in and was very proud of their achievements. She will be missed by her family and friends.

Freda was preceded in death by her parents and husband Walter.

Survivors include her son, Wayne Rupke and wife, JoAnn, Prairie View; daughters, Shirley Henrickson and husband, Art, Logan and Wanda Rahjes and husband, Doug, Kensington; six grandchildren: Philip Henrickson and wife, Jennifer; Andrea Wingfield and husband, Brad; Private Vance Rupke; Emma Rupke; Laci Rahjes and Ryanne Rahjes; and eight great-grandchildren: Kaytie, Seth, Rebekah and Hannah Henrickson and Caleb, Kylie, Ki-ersten and Camden Wingfield.

Funeral services were held Tuesday in the Luctor Christian Reformed Church with Rev. Jeff Van Der Weele officiating. Burial followed in the Luctor Cemetery.

Memorial contributions may be made to the Luctor Christian Reformed Church.

Arrangements were by Olliff-Bovee Memorial Chapel.

## George W. Shewey, Jr.

October 5, 1983 - November 2, 2010

George W. (Curfman) Shewey Jr., 27, of Sabetha, was born on Oct. 5, 1983, in Norton, to George W. Shewey and Kathy Jones. He grew up in Kearney, Neb. before his family moved to Humboldt, Neb. in 1991. George attended grade school in Humboldt and later graduated from Humboldt High School with the class of 2001. During his school years, George enjoyed wrestling, fishing, hunting, and working on his 1974 green Dodge pick-up truck.

George enlisted in the U.S. Army during his senior year of high school. After graduating, he left for basic training at Fort Jackson, S.C. George served his country from May 31, 2001 until being honorably discharged on May 30, 2005. On Aug. 25, 2007, George was united in marriage to Tina Hoffman at Kirkman's Cove in Humboldt, Neb. To this union a son, Nathaniel David, was born. The family lived in various states before settling in Sabetha, where George worked as a machinist at Mac Equipment Inc.

George died at his home surrounded by his loving family on Tuesday, Nov. 2, having reached the age of twenty-seven years and twenty-eight days.

He was preceded in death by his 3 infant children; grandparents Robert and Mildred Curfman, and great-grandmother Fern Jones.

George is survived by his wife Tina Shewey, Sabetha; son Nathaniel David Shewey, Sabetha; parents Bob and Kathy Curfman of Humboldt, Neb.; sisters: Susan Bohling and her husband Mike, Humboldt, Neb.; Loni Shewey, Humboldt, Neb.; grandmother Judy Jones, Norton; grandparents Jim Jones and his wife Jan, Humboldt, Neb.; great-grandfather Vernon Jones, Norton; fathers-in-law: Ted Hoffman, Greeley, Colo.; Morrie Scroggs, Fort Collins, Colo.; mother-in-law Michelle Scroggs, Fort Collins, Colo.; step-brothers: Dustin Curfman, Auburn, Neb.; Michael Corliss, Denver, Colo.; a step-sister Cassandra Kuker and her husband Brian, Barada, Neb.; and many other nieces, nephews, relatives and friends.

Funeral Services will be held at 2 p.m. on Tuesday, Nov. 9, at The Christian Church in Humboldt, Neb. with Reverend Matthew Mortenson officiating.

Visitation will be from 9 a.m.-8 p.m. on Monday, Nov. 8, at the Wherry Mortuary in Humboldt, Neb.

Military honors will be conducted by the Nebraska Army Honor Guard and the Harvey-Mann Legion Post #269.

Memorials may be given to family's choice.

Arrangements are by Wherry Mortuary, Humboldt, Neb.

## Lee Wilmot

February 24, 1953 - November 2, 2010

Lee Wilmot, 57, of Beaver City, Neb. died Tuesday, Nov. 2 at his home. He was born Feb. 24, 1953 in McCook, Neb. to Merlin and Mary (McConnell) Wilmot.

On Feb. 23, 1980, he married Janet Shreve in Glenwood, Colo. Lee grew up in the Wilsonville, Neb. area. He graduated from Wilsonville High School with the class of 1971. He started trucking at an early age and continued until health wouldn't allow him to continue in November, 2008. He trucked from the Wilsonville area until he and Janet moved to Beaver City in 1995 and lived there until his death. He was a member of First Presbyterian Church at Beaver City, Neb.

Lee was preceded in death by

his parents.

Survivors include his wife; daughter, Amber Lee Wilmot, Beaver City, Neb.; brothers, Wesley Wilmot and wife, Kathy, Beaver City, Neb.; and Rex Wilmot, Lebanon, Neb.; and granddaughters, Alexis and Alivia Parker.

Services will be at 10:30 a.m. Saturday at Baptist Christian Church in Wilsonville, Neb. with the Rev. Keith Theobald officiating. Burial will be at Wilsonville Cemetery.

Visitation will be today from 1 p.m. to 8 p.m. at Wenburg Funeral Home in Beaver City and before services Saturday at the church.

Arrangements are by Wenburg Funeral Home in Beaver City.

# Holiday penny pinching

## Home ed Tranda Watts, Extension specialist



The holiday season is officially here, and this holiday season, almost everyone is looking for ways to save money. How can you skimp on expenses while enjoying quality time with your family and friends? Read on for some penny-pinching tips for hosting this year's feast.

Get a good estimate on how many guests you'll be feeding. If you were left with loads of leftovers last year, reduce the amount of food you make this season. Consider making just enough, with a little extra of a few of your own family favorites that will freeze well in case they are left over. You'll save time and money!

Make your shopping list now. You can begin to watch for sales, clip coupons, and shop for those items that you can buy ahead for the big day. If you start early enough, you may not have to pay full price for a single item on your Thanksgiving day list! When you shop ahead a little at a time, it's also not such a big hit to your budget.

Save room in your freezer for a good deal on a turkey. If you have

room in your freezer, you may even be able to take advantage of getting your turkey for free! Some grocery stores offer them free to customers who spend a certain amount of money during a promotional period several weeks before the holiday.

When guests ask if they can bring anything, say "yes"! You could even make a point to ask your family and friends to bring a specific type of food to the meal. This way, no one bears all of the burden for feeding a large meal to a crowd. Arrange for out-of-town guests to bring non-perishable foods. Even if you want to cook all of the main dishes yourself, you could ask your guests to bring the bread, vegetable and fruit trays, beverages and dessert. These can often be as expensive as the rest

of the meal.

Be creative yet thrifty in decorating. For example, pine cones and acorns are beautiful - and free! Before the big day, enjoy a physical activity break with your family to fill some "nature bowls" to decorate your dinner table.

After the feast, make a delicious broth. After carving off all of the turkey meat, place the bones in a large pan. (Or, freeze the bones to make broth another week.) Coarsely chop an onion, celery stalk and/or leaves, and carrot. Add them, along with 2 quarts of water, and cover the pan. Bring the mixture to a boil. Reduce heat. Let it boil very gently for 2 hours. Remove the bones and solid foods using a colander or slotted spoon, and discard them. Cover and refrigerate the broth overnight. Discard any white fat that has risen to the top of the jellied broth. Freeze the broth in 1 or 2 cup portions to use as a delicious start for soups. Here's an example:

Green Beans and Turkey Soup (Makes 4 one-cup servings)

Ingredients  
1 cup onion, chopped  
½ cup celery, chopped

2 cups turkey broth, no salt added

2 cups cooked great northern beans (or another kind, if desired). Cooked without added salt, rinsed and drained

1 cup frozen corn  
½ teaspoon ground cumin  
2 ounces chopped green chilies (optional)

Directions:

Heat a saucepan sprayed with non-stick cooking spray over medium heat. Add onion and celery. Cook and stir about 5 minutes, or until just browned. Add remaining ingredients. Stir well. Cover. Stirring occasionally, cook about 15 minutes. Serve when hot and bubbly. Cover and refrigerate or freeze leftovers within 2 hours.

Nutrition Facts per 1 cup serving: 260 calories, 4 g. fat, 28 g carbohydrate, 27 g protein, 55 mg cholesterol, 160 mg sodium and 8 g dietary fiber. Daily Values: 2 % vitamin A, 10% vitamin C, 10 % calcium, 15% iron.

If you have food related questions, please feel free to contact your local K-State Research and Extension Office or e-mail Tranda Watts at [twatts@ksu.edu](mailto:twatts@ksu.edu).

## FYI

A \$1,000 prize is offered to the last poet standing in a contest sponsored by the Celestial Arts Guild. The contest is free to enter and open to poets of any age. Fifty prizes totaling more than \$5,000 will be awarded.

Poems of 21 lines or fewer on any subject and in any style will be judged by guild contest director Dr. Joseph Cameron, "We love encouraging poets," he says, "and trust this contest will produce exciting results."

Entries must be received by Dec. 10 and may be submitted by mail to Free Poetry Contest, 584 James St., Talent, OR, 97540 or at [www.freecontest.com](http://www.freecontest.com). A winners list will be sent to all entrants.

4-H Achievement Night will be Sunday, Nov. 7 at the Norton County 4-H building in Norton. Dinner is at 6 p.m. The program will start at 7 p.m.

Alma Shulze will be celebrating her 96 birthday with an open house today at 7 p.m. at the Norton Manor.

There were three table at Duplicate Bridge on Wednesday. First place went to David Graham and Jack Graham; second to Jackie Porter and Joyce Sumner; third to Marylue Archibald and Mary Keith.

## Retirement is announced

David H. Boyle retired in September from the Kansas Department of Transportation after 34 years of service. Dave began his career in June 1977, working as a Mechanic I at the Norton District shop. After completing his college degree, he was promoted to

district accountant for District II in Salina in 1987. He worked in Topeka before returning to Salina.

Dave and Aneta reside in Wilson and look forward to traveling and spending time with family in California and Kansas City.



Charlotte Jackson and James Plotts

## Couple plans wedding

James Plotts and Charlotte Jackson, both of Norcatour, have set Dec. 11 as their wedding date.

Parents of the couple are Jim and Carolyn Plotts, Norcatour, Tammy and Dick Larson, Sanger, Calif., and Gerald and Judy Jackson, Norcatour. Grandparents are James

W. Plotts, Oberlin and Neva and Coy DeGood, St. Francis.

The outdoor wedding will take place in the downtown gazebo in Oberlin with the reception to follow at The LandMark Inn.

Ms. Jackson works at the Andbe Home and Mr. Plotts is employed at Jamboree Foods, Norton.

## Senior Menu

Nov. 8:

Swiss steak with tomatoes, broccoli casserole with rice, plums, bread, cook's choice complement.

Nov. 9:

Meat loaf, scalloped potatoes, mixed vegetables, bread, ambrosia fruit salad.

Nov. 10:

Chef salad, strawberries and bananas, bread sticks, brownie.

Nov. 11:

Oven fried chicken, mashed potatoes with gravy, peas, bread, gelatin with fruit.

Nov. 12:

BBQ pork sandwich, baked potato, carrot raisin salad, bun, cinnamon apple slices.

81st Annual  
**Harvest Home Festival Soup Supper**  
(Oyster, Chicken Noodle, Chili and Vegetable)  
**Sat., Nov. 13**  
Northern Valley High School Cafeteria  
Entertainment 6:30-7:30 p.m.  
Free Will Donations 5:00-7:00 with Auction at 7:30 p.m.

There will be a benefit to raise money for the Norton Police Department K-9 Program  
**Sunday, November 7**  
4:00 - 8:00 p.m.  
AT THE  
Town and Country Kitchen in Norton  
ROJAS MEXICAN FOOD BEING SERVED

**Flu Vaccine still available!**  
This vaccine also contains H1N1!  
Flu Shots - \$25.00  
Flu Mist (nasal spray) - \$30.00  
No appointment necessary  
Accept Medicare, Medicaid, Private Health Insurance and Cash.  
For more information contact us at 785-877-5745  
Norton County Health Department, 801 N. Norton Ave., Norton, KS

Nov. 5- Nov. 10  
Showing at the  
**NORTON THEATRE Megamind**  
1 Hour, 46 Minutes (PG)  
(PRESENTED IN DIGITAL SURROUND SOUND)  
Friday and Saturday: 8:00 p.m.  
Sunday: 5:00 p.m.  
Mon., Tues. and Wed.: 7:00 p.m.  
**Secretariat**  
2 Hour, 6 Minutes (PG)  
Only premiere passes accepted for Megamind  
All passes accepted for Secretariat  
Megamind is the Premiere Price of \$7.00 and \$6.00-No Sunday Discount  
Secretariat is the General Admission Price of \$6.00 and \$5.00  
Premiering in Norton at 12:01 a.m., Fri., Nov. 19  
Harry Potter and the Deathly Hallows, Part I  
Advance Tickets on Sale Now for Harry Potter  
Premiering Wed., November 24 - Tangled  
This ad is brought to you by The Norton Telegram

Community Events?  
send to Harriett  
at [hgill@nwkansas.com](mailto:hgill@nwkansas.com)