OBITUARIES

Max L. German October 1, 1927 - November 4, 2010

and Birdie (Neff) German, was and Ken Ziegler, Oakley; two born Oct. 1, 1927, in Glen Elder nephews and their wives, Leon and died at the Norton County and Treva Atwell, Bennington; Hospital in Norton on Nov. 4, at Lance and Christine Atwell, Garthe age of 83.

Max grew up on the family farm south of Glen Elder and attended the local school. He farmed with his father until his father's death then he and his mother moved to Norton in 1974. He worked in the building trades and then for New Age Industries for many years until retiring in 2008. Max was very fortunate to have a friend, confidant, and help with life trials in Bill Sharp, his employer. Bill was like God's gift to Max and the New Age employees were like his extended family. Max married Connie Marquardt of Hoskins, Neb. on Oct. 1, 1996 and they have resided in Norton.

Survivors include: his wife, Connie, of their home in Norton; one sister, Lila Atwell, Norton; Funeral Home.

Max L. German, son of Delmar one niece and her husband, Linda ner, Iowa; two brothers-in-law and their wives, Melvin and Zoe Marquardt, Whittier, Calif. Bill and Norma Marquardt, Hygiene, Colo.; one sister-in-law, Arlene Rabe, Winside, Neb.; great nieces and nephews along with many relatives and friends. He was preceded in death by his parents, three brothers-in-law, Leroy Atwell, Art Rabe, and Dale Marquardt, and one sister-in-law, Yvonnie VonSeggern.

A memorial service will be Sat, Nov. 13 at 2 p.m. at the First Church of God in Norton. Memorials may be given in Max's name to the Bill Sharp Memorial Fund at the Norton County Community Foundation.

Arrangements are by Enfield

Clarence Rima July 19, 1945 - November 5, 2010

Clarence "Butch" Rima, son of Ralph and Ruth Rosella (Kuhlman) Rima, was born July 19, 1945, in Athol and died at his home in Norton, Nov. 5, at the age of 65.

Butch grew up in several communities including Athol and Kirwin, and graduated from high school in St. Paul, Neb.

On Aug. 16, 1966, he married Susan Davison and to this union three children were born.

He had lived in Dannebrog, Neb., and Hill City, where he met his future wife, Joyce Smith. They married on July 15, 1991, and made their home in Norton.

Butch had been a truck driver Fund. and a security guard. He was also affiliated with a motorcycle club. Funeral Home of Norton.

Survivors include: his wife, Joyce, of their home in Norton; three children, Ralph Rima, Independence, Mo.; Jennifer and husband, Tom Buzzell, Waldo; Russell and wife, Yessi, Rima, Olathe; six grandchildren; two great-grandchildren; one sister, Connie, and her husband, Joe Kramer, Box Elder, S. D.; other relatives and friends.

He was preceded in death by his parents.

Memorial services were held today at Enfield Funeral Home. Inurnment was at Cedar Cemetery, Cedar.

Memorials to Rima Education

Arrangements were by Enfield

Afghanistan as the Ag. Officer-in-

charge of the 2-6 Calvary, Kansas

Agriculture Development Team.

They work with the local govern-

ments and two of their projects are

"Women's Agriculture Empow-

erment and Training Program"

and a program to give women

education on better nutrition for

They have ground for an Ag-

There is a Girl's School nearby

that has been up and running for

awhile. Captain McMullen will

use the \$200 gift to further some

riculture School and are waiting

their families.

for funding.

of the local projects.

lub News

The Mid-Century Club cel- Restaurant in Norton and preebrated General Federation of sented Captain Dallas McMullen Women's Clubs Federation Day with the \$200 gift to be used for meeting in the community room education in Afghanistan. of the Norton Public Library Oct. Captain McMullen is serving in

Guests were Diane Boyd, Fran Logback and Marietta Summer from the Helios General Federation of Women's Clubs in Hill City; Shirley Farber and Karen Van Skike, Norton. Beverly Kindler, president, greeted everyone with the theme of the evening, "the future belongs to those who believe in the beauty of their dreams," by Eleanor Roosevelt.

Geraldine Packer reported that General Federation of Women's Club's members are advocates in the truest sense. They rally around issues on national importance and demonstrate the potential impact for communities around the country. The grassroots volunteers work to identify issues, and share knowledge and advocate on behalf of the Federation's vision.

Mary Beth Boyd gave a lesson "Our First Ladies." There have been 45 First Ladies and White House hostesses from Martha Washington to Michelle Obama. Lynn Nelson won the book "The First Ladies" by Black.

Roll call was answered by, "A

First Lady I admire." Members displayed and told what was in the eight shoe boxes to be sent to Operation Christmas Child. Operation Christmas Child, is a ministry of Samaritans Purse that shares God's love with children in some of the hardest places on earth. They partner with local churches around the world to bring joy to children. Last year they collected over 8 million shoe boxes that were sent to over 100 countries.

Donations were made to God's Pantry.

Hostesses for the evening were Beverly Kindler, Carolyn Applegate and Kay Lene Hahn. The next meeting will be Nov. 11 at 7 p.m. with Margaret Thomas and co-hostess Lynn Nelson.

On Monday, Nov. 1. several members of the Mid-Century General Federation of Women's Clubs met at the Town and County

Sounds bad! Change a name

Eye appeal is what it's all about; presentation, the television chefs tell you, is everything. But did you ever consider how important ear appeal is?

Call me a persnickety wordsmith, but I am firmly convinced that tofu, yogurt, grits and rutabagas would have gained a lot more popularity in the world if they'd been named more wisely. All of them are good, nutritious and inexpensive foods which we often enjoy once we've been properly introduced to them. Parsnips, turnips, hummus and squash also suffer from negative connotations. Truly, do any of those foods make your mouth water? Be honest!

Before it was possible to ship fresh produce all over the country, a lot of happy, healthy folks ate fall root vegetables all winter despite their peculiarly unappetizing names. Yogurt and tofu developed from methods of preserving perishable foods for long term use and hummus was just another way to use leftover navy beans. Almost everyone enjoys corn but offer them grits and they cringe. Same stuff, people, as is hominy, which has been responsible for a few food fits from my dear children.

Creative recipe names can be

Cook's Corner Liza Deines

used to rouse interest in food just as effectively as herbs and spices enhance flavor. Meal planners for The Carlyle are talented in ear appeal, finding elegant adjectives to make ordinary food sound snazzy. This sometimes confuses us Midwesterners who tend to call a bean a bean, but it does provide a few laughs at the lunch table.

Here are a few tips on ways to introduce high protein to fu to your dinner table in a positive way. Made of pressed soybean curd, tofu is creamy white, holds its shape and has no distinctive flavor of its own. Dice and scramble it with eggs, stretch marinara sauce and serve on pasta, mix into green salads. Slice tofu into narrow sticks, roll in soy sauce, and place on baking sheet. Sprinkle with garlic powder and sesame seeds and bake until crisp, turning once. Serve with dips such as honey mustard, ranch dressing or barbecue sauce. With a fancy moniker

kids will love it.

Want to open some eyes at breakfast? Try Cheesy Spanish Hash. Cook grits as directed on the package; while hot stir in a handful of shredded cheddar or pepper jack cheese, some bacon or sausage crumbles, diced ham or leftover corn. Or, mix in a beaten egg and some jalapeno peppers, bake it and call it Mexican Spoon Bread. Great with chili or pinto bean soup.

Choose small parsnips, turnips and rutabagas to avoid a bitter taste. All three are sweeter if planted in later summer and harvested after a hard frost. Turnips and rutabagas are cousins, one white, one yellow, and provide a crunchy treat when simply peeled, sliced and served raw. Parsnip and pear slices sautéed in butter, allspice and brown sugar add a sweet and savory touch to ham or pork loin. Our favorite parsnips were small ones, peeled, parboiled whole, then browned in butter or meat drippings. For a unique side Tootsie Casserole, which is equal

like Japanese Dipping Sticks the amounts of mashed parsnips, turnips, rutabagas and sweet potatoes gently swirled together and baked with butter to make a tasty mélange of autumn colors. A pot roast presents a good opportunity to add turnip or parsnip chunks alongside traditional potatoes and carrots. Any root vegetable will add deep, rich flavor and vitamins to vegetable soup even though they seem to cook away and disappear in the broth.

> Mama and I ate hummus long before it hit the "big time". We just called it mashed bean sandwiches. Hummus can be made quickly in a food processor with a can of garbanzo, white, or cannellini beans, onion, garlic powder, herbs and olive oil to your personal taste. Mix, chill and dip almost anything into the result. Call it yummus rather than hummus!

Yogurt has become so popular it has at last lived down its unattractive name. And squash deserves a column all its own some day soon. Meanwhile, perhaps these ideas will encourage you and your dish at Thanksgiving, try Rootsie family to try something new and good for you.

The Norton City Office will be closed Thursday, Nov. 11, for Veteran's Day.

Thursday's yard waste route will not be picked up this week.

Shoe box collections

Members of the First United Methodist Church are participating in Operation Christmas Child, the world's largest Christmas project, to help send shoe box gifts to more than eight million children in 100 countries who are suffering from natural disaster, war, terrorism, disease, famine and poverty.

Local residents have set a goal of 300 shoe boxes by end of national collection week beginning Nov. 15. Shoe boxes should be filled with school supplies, toys, necessities, hard candy and a letter of encouragement. Step by

Child care

given grant

Norton Area Child Care Asso-

The money will be used to ben-

efit the families and children that

receive services from the Asso-

ciation, which provides childcare

services to area families from

vices are also provided to fami-

lies and children in Norton and

surrounding counties by the As-

Two levels of pre-school ser-

ciation has received a \$500 grant

from Midwest Energy, Inc.

infant to school children.

step instructions are available at www.samaritanspurse.org.

Operation Christmas Child uses whatever means necessary to reach children around the world including sea containers, trucks, trains, airplanes, boats, camels and even dog sleds.

The collection site is the First United Methodist Church, 805 Wilburforce Street. Collection hours are Monday through Friday 9 a.m. to 1 p.m., Saturday 2 p.m. to 4 p.m. and Sunday 1 p.m. to 3 p.m. For more information call 877-

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Northwest **Kansas Tradition** Arts and

Crafts Fair Saturday, Nov. 13, 2010

9:00 a.m. to 4:00 p.m. at the

National Guard Armorv N.Hwy. 283 and Armory Road and the

4-H Building

126 Park, Norton, Kansas 12 and Over \$2.00; NCAC Members Free with Membership

The Norton County **Arts Council**