

OBITUARIES

Thomas V. Kitzke

May 23, 1963 - November 23, 2010

Thomas Verl Kitzke, son of Paul Thomas and Karen Coleen (Wright) Kitzke, was born May 23, 1963, in Council Grove and died at his home in Calvert on Nov. 23, at the age of 47.

Tom attended schools in Council Grove and the Northern Valley School system in Alma. He attended two years at Colby Community College and two years at Ft. Hays State University. He was employed by a farmer/rancher and had made his home in the Prairie View area before moving to Calvert in 1996. He also served in the Kansas Army National Guard for 22 years.

He was a member of the Methodist Church and the Eagles Lodge and he loved to read.

Survivors include: his mother,

Karen Kitzke, Calvert; his father, Paul Thomas Kitzke, Jr., and wife, Judy, Prairie View; one sister, Tandra Roberts, Nebraska City, Neb.; two nieces, Ashley and Shelby; two nephews, Colton and Toby; two great-nieces, Pasley and Patton; one great-nephew, Julian; and other relatives and friends.

He was preceded in death by his maternal grandparents, Verl and Pauline Wright and his paternal grandparents, Paul and Louise Kitzke.

Funeral service will be held Monday at Enfield Funeral Home. A memorial has been established to Hospice Services of Norton County. Condolences may be sent to www.enfieldfh.com.

Arrangements were by Enfield Funeral Home of Norton.

Quick and easy suppers

Cook's Corner

Liza Deines



After that glorious Thanksgiving dinner most cooks assume that no member of the family will ever be hungry again. The refrigerator is stuffed with leftovers that should last until Valentine's Day and we can just relax and put our feet up. What optimists we are!

Here it is, less than a week later and the family shows up saying, "What's for supper?" The leftovers are down to those infamous flaming turkey wings, which no one will touch, and some dried up cranberry jell in the bottom of a dish.

Just to put the frosting on the cake, (which hasn't been baked), the days until Christmas are fleeting and we must bake cookies and make candy, stretch the budget to buy nuts and chocolate chips and white syrup and all sorts of other extras, not to mention a prime rib because everyone is heartily sick of turkey. And now they expect supper, too?

Despair not, dear friends! Here are three yummy suppers you can put together without a lot of expense or time.

Twila's Tater Toddlers

An Idaho Russet baking potato for each person

A polish sausage for each person

A few tablespoons bacon drippings

Some shredded cheese
A cup of milk, salt and pepper
Peel each potato and using an apple corer, cut a hole through each one crossways. Poke the polish sausage through the hole. Lay these in a single layer in a glass pan that has been well greased with bacon drippings, tuck the scraps from the holes around the edges. Pour on milk, salt and pepper well. Cover tightly with foil and bake about an hour. No stirring! Sprinkle shredded cheese over all and serve one per person. You can use hotdogs if the budget won't take sausages.

Make this next one early in the day and refrigerate it so it will mellow.

Go shop, play bridge or wrap packages all day, bake it for supper in half an hour. And almost all of it comes out of cans you can have tucked in the pantry for an emergency day.

Can Can Fish Bake

One can tuna

Two small cans shrimp, drained
One can crab chunks
Small can oysters, drained
Small can clams, drained
One cup dry bread cut in inch squares

One cup chopped celery
Half cup chopped green olives with pimento
Half cup chopped onion
One cup mayonnaise
One stick melted butter
Tablespoon Worcestershire sauce
Tablespoon Old Bay seafood seasoning,
Tabasco to taste
One small can Chinese noodles

Mix everything but noodles together gently to keep seafood in chunks, not broken up. Refrigerate all day. Top with noodles and bake until bubbly, about 35 minutes, at 350. You may substitute all kinds of things in this, depending on what is on hand.

Water chestnuts are good or some slivered almonds; black olives or green peppers can sub for green olives.

You can use Louis Kemp fake crab chunks to save a penny or two. You may substitute more or less of one kind of seafood if your crew doesn't like something as long as the amount of seafood re-

mains approximately the same. Here's a full meal in one pan that can hold for up to an hour when turned to low. You do need a large, deep electric skillet for this one. Leftovers reheat well.

Rosalie's Electric Skillet Supper

Six potatoes, peeled and sliced
One head cabbage, coarsely shredded

One pound hamburger
Two big onions, sliced
One can tomato sauce

Layer potatoes into a greased skillet, salt and pepper, then layer in cabbage and more salt and pepper. Pat seasoned hamburger and onion slices over all and slosh on the tomato sauce. Cook on the medium setting for an hour without stirring, adding a bit of water or catsup as needed to prevent sticking.

Serve with cornbread muffins if you have time to make them. You can add some shredded cheese toward the end or lay some slices of cheese on top.

Now you're ready for the thundering herd even after a busy day. All you need to do is toss a salad and you're all set to serve. Relax and enjoy.

So what if you don't see to every tiny detail? The world will not stop turning, honest.

Student News

A Financial Aid informational meeting will be held on Thursday, Dec. 2 at Norton Community High School. The meeting will begin at 6 p.m. in the high school music room. A representative for Education Quest in Kearney Neb. will discuss the process of apply-

ing for Federal Financial Aid.

High school juniors and seniors and their parents are encouraged to attend. Parents of college students are also invited. If you have any questions, please contact Shane Miller at Norton Community High School.

FYI

The Norton Area Chamber of Commerce will host its 27th annual Christmas Dinner on Dec. 25th at the United Methodist Church Fellowship Hall at 12 noon. This dinner is for anyone who cannot be with loved ones on Christmas Day.

A full holiday menu of turkey with dressing, potatoes and gravy, vegetables, rolls and butter will be provided. Those attending are asked to bring a salad or dessert to complete the feast.

There is no charge for the dinner, however, donations will be accepted. Volunteers are needed to help with the meal preparation, serving and clean up. Anyone interested in helping should contact the Norton Area Chamber of Commerce Office at 785-877-2501.

Relay for Life will have their meeting on Thursday, Dec. 2nd

at 6 p.m. in the basement meeting room at the Norton County Hospital. The meeting will plan the May 13 Relay for Life March that will be held at the Norton County Courthouse. Meetings are held on the first Thursday of the month; if you are interested you are encouraged to attend the meeting. Relay for Life is part of the American Cancer Society.

Norton Kids Wrestling organization meeting and sign up will be Dec. 6 at 7 p.m. at the Norton Community High School Wrestling Gym.

Senior Citizens Christmas Party given by St. Francis of Assisi Ladies Society will be Dec. 9 from 2 to 4 p.m. at the St. Francis of Assisi Parish center. Play bingo, win prizes, choose an ornament from the tree and enjoy refreshments.

Club News

The General Federation of Women's Club, Mid Century Club, held their November meeting at the home of Margaret Thomas. Virginia Will was co-hostess.

Beverly Kindler, president, conducted the business meeting. The theme for the meeting was "The Gift of Travel".

It was reported that contributions of food were delivered for God's Pantry; eight shoe boxes were delivered for Operation Christmas Child and a monetary gift of \$200 was presented to Capt. Dallas McMullen for use at a girls school in Afghanistan.

The Mid Century Club received Certificates of Achievement from Sixth District for outstanding programs and projects in arts, conservation, home life, veterans, education, international and fund raising during 2009.

Plans for the Dec. 9 meeting were announced. The meeting will be in the Fellowship Hall, First United Methodist Church at 6 p.m.

Margaret Thomas presented a travelogue on "Micronesia". The Tuk District of the United States Trust Territories is one of several

unique places the Thomas family has called home. However, a person might have difficulty locating it on a world map as it has been named Chuuk District of the Federated States of Micronesia. Micronesia is located about halfway between Hawaii and the Philippines. The boundaries are approximately the size of the 48 continuous United States, but the actual land size is half of Rhode Island. The island of Moen (now called Weno), where the Thomas family resided, was 7 1/2 square miles and approximately 500 miles southeast of Guam and 7 degrees north of the equator.

Margaret shared experiences, pictures and artifacts from their 1970-1972 stay as missionaries at Mizpah High School. During their stay, Margaret's husband was in charge of maintenance on the school campus and taught Voc Tech classes. Their oldest child, Peggy Cox, attended first and second grade at the local public school. Their oldest son was born there.

Thirteen members and a guest, Shirley Farber, answered roll call by sharing a place they would like to visit.

Local family held their reunion

The annual Hines-Hazlett reunion was held Sunday, Sept. 5 at the Norton 4-H Building with 69 relatives and friends gathering for a potluck lunch.

Those attending were: Richard and Carol Hines, Maricopa, Ariz.; Linda Cox, Hutchinson; Anita and Calvin hand and Lil Calvin, Byers, Colo.; Carol Hudson, Clayton and Caleb Turman, David Stansberry, Earl and Heath Pinzens-

cham, Norton; April and Jarrod Moppin, Chris, Aaron, Adam and Lori, Alma; Deena and Cory Breeden, June Crouse, Eric Crouse, Arlene Lynch, Jeremy Lynch, Charity, Zak and December, J.W. and Crystal Lynch, Kay Gruel and Ron Reazin, Ronda, Riley and Ryan Hott, all of Aurora, Colo.; Cindy Mattison, Joe and Jonah Black, Colby; Mark and Rachel Van Patten, Tea, Khri-

sanna and Serenity, Alma; Ron and Ginger Hazlett, Burlington; Elaine Schukman, Melissa Galvan, Phillip and Alyssa Bryant, Caden, Wyatt and Mason Galvan, Alma; Charlotte and Harvey Cox, Weatherford, Texas; Gloria Zwickle, Norton; Jule Shearer, Jennifer, Alex and Dane Simoneau, Luke Leibbrant, Kennedy and Carter, Norton; Randy and Deana Shearer, Alma; Amy

Shearer, Owen Stong and Ellie, Norton; Walt Hazlett and Dan Hazlett, Norton and Joyce Quinn, Alma.

Following lunch, Richard and Carol Hines, descendants of Mont Hines, were introduced. They have done extensive family history research that was shared with those in attendance. Birthdays celebrated: Walt Hazlett, June Crouse and Lil Calvin Hand.

Accident Log

November 17:

A 1999 Volvo Semi driven by Jorge Hernandez, Garden City, was westbound on Highway 383 when a deer ran out of the north ditch onto the highway. Hernandez was unable to avoid striking the deer. Damage to his vehicle was to the front and passenger side. There were no injuries reported. The accident occurred at 8:17 p.m. and was investigated by Deputy Larry Land.

November 19:

A 1999 Chevrolet Semi driven by Daniel Field, Alma, was traveling south on Highway 60. A deer was standing in the middle of the road. Field was unable to avoid a collision with the animal. There was damage done to the front of his vehicle. No injuries were reported. The accident occurred at 7:10 a.m. and was investigated by Deputy Adam Wahlmeier.

A 2004 Ford pickup driven by Jesus Chavez, Grand Island, was northbound on Highway 283 when a deer ran out in front of the vehicle. Chavez was unable to avoid striking the deer. There was damage done to the front of his vehicle. There were no injuries reported. The accident occurred at 7 p.m. and was investigated by Undersheriff Rich Wenzl.

November 20:

At 11:15 p.m. a 2001 Ford F150 pickup driven by Launa Hopkins, Alma, was traveling west on Highway 383. Hopkins lost control of the vehicle when she encountered ice that had built up

on the bridge. Her vehicle hit the south side guardrail, went into the south ditch and rolled onto its side. There were no reported injuries to either Hopkins or her passenger, Bradley Hopkins. There was extensive damage to the vehicle. The accident was investigated by Undersheriff Wenzl.

November 22:

A 2005 Toyota driven by Virginia Glennemeier, Logan, was eastbound on Road Z. A deer entered the road from the south. Glennemeier was unable to avoid the deer and the resulting collision. There was damage done to the front, passenger side, hood and the vehicle's top. No injuries were reported. The accident occurred at 7:25 a.m. and was investigated by Deputy Adam Wahlmeier.

A 2001 Mercury driven by Hannah Waggoner, Norton, was traveling southbound on Highway 283 when Waggoner struck a deer that was in the roadway. There were no injuries reported to the driver or her juvenile passenger. Damage to the vehicle was to the front and hood. The accident occurred at 11:09 p.m. and was investigated by Deputy Pat Douglas.

November 23:

A 2000 Pontiac driven by Robert Winslow, Long Island, was east bound on Highway 383 when a deer ran out of the north ditch onto the highway. Winslow was unable to avoid a collision with the deer. There were no reported injuries to Winslow or his passengers, Phyllis Winslow, Long Island

and Rederra Godfrey, Anthony. There was damage done to the driver's side of the vehicle. The accident occurred at 10:19 p.m. and was investigated by Deputy Larry Land.

November 24:

A 2005 Lincoln driven by David Deines, Lees Summit, Mo. was east bound on Highway 383, when a deer ran out of the north ditch onto the highway. Deines was unable to avoid a collision with the animal. There was damage done to the driver's side of the vehicle. No injuries were reported. The accident occurred at 6:14 p.m. and was investigated by Deputy Land.

November 26:

A 2008 Chevrolet driven by Jen-

da Jones was east bound on Highway 383 when a coyote ran out of the north ditch. Jones was unable to avoid striking the coyote. There was damage to the front of her vehicle. No injuries were reported to the driver or her two passengers. The accident occurred at 7:45 p.m. and was investigated by Deputy Scott Bohl.



Community News
call Harriett
at 877-3361 or
hgill@nwkansas.com

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Welcomes Everyone
to dine with us for our
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