

# OBITUARIES

## Kenneth W. Rice

May 3, 1942 - June 17, 2011

Kenneth W. Rice, of Lexington, Neb. was born May 3, 1942 at Kansas City, Mo., the third of five children of Ernest and Nellie (Anderson) Rice. He died at the age of 69 peacefully with his family by his side on Friday, June 17, at the Tri-County Hospital in Lexington.

The family honored Ken's wish for an informal Celebration of Life Service to include family and friends sharing memories in the fellowship area at the Grace Lutheran Church in Lexington on Wednesday, June 22, with Mr. Mike Millican officiating. Family inurnment will be held at a later date.

Kenneth received his education at Norton, graduating from Norton Community High School with the class of 1960. He then pursued higher education at Ft. Hays State in Hays.

On Aug. 14, 1960, he was united in marriage to Sharon Lynn Herman at Norton and to this union four children were born: Kelly, Kristi, Warren and Kraig.

In earlier years, the family made their home in several communities throughout Nebraska and Kansas with Ken's involvement in Management with Safeway Grocery.

The family then settled in North Platte, Neb., where Ken owned and operated the Nebraskan Grocery Store.



He also owned and operated Rice's Market and Deli in Lexington and Norton, for several years.

After his involvement in the grocery business, Ken worked in Management for Wal-Mart for twenty years in several locations until his retirement.

Ken enjoyed cooking, traveling and most of all, loved being with his family.

He was preceded in death by his parents and mother-in-law, Edith Herman.

He leaves to mourn his passing his wife, Sherry of Lexington; his four children: Kelly Richards and husband, Loren of Kearney, Neb., Kristi Jergensen and her husband, Kent of Lexington, Warren Rice and his wife, Peggy of Kearney,

and Kraig Rice of Santa Barbara, Calif.; eleven grandchildren: Karri Richards, Stephani Richards Worley, Kasey Richards, Kassandra Richards, Corey Jergensen, Caleb Jergensen, John Rice, Melanie Ocampo and her husband, Miguel, Fawn Rader, Jeremie Mitchell and Nikoli Rice; seven great-grandchildren: Joslynn and Laci Worley, Brooklyn and Makenzie Rader, Maliki Mitchell and Mauricio and Mia Ocampo; two brothers: Ernie Rice and his wife, Joy of Reno, Nev. and Dean Rice and his wife, Kenda of Chandler, Ariz.; two sisters: Joann Kella of Sparks, Nev. and Gwen Detlefsen of Mesa, Ariz.; sister-in-law, Kathy Engweiler and her husband, Lee of McPherson; and a host of nieces, nephews, other relatives and friends.

There will be no visitation and the family is honoring his wish for cremation.

A memorial has been established in his memory and kindly suggested to the Tri-County Hospital-Patient Care Services or the Lexington Volunteer Fire and Rescue.

Expressions of caring and kindness can be sent to the family at [www.nelsonbauerfh.com](http://www.nelsonbauerfh.com)

The Nelson-Bauer Funeral Home in Holdrege, Neb. is in charge of the arrangements.

## Jacob Allen Gallentine

Dec. 2, 1990 - June 22, 2011

Jacob Allen Gallentine, son of Brett and Vicky (Felsburg) Gallentine, was born December 2, 1990, in Holdrege, Neb., and passed away at the Phillips County Hospital in Phillipsburg, on June 22, at the age of 20.

Jacob attended Kindergarten through the second grade at the Eisenhower Elementary School in Norton, and then attended the third grade through his high school graduation in the Northern Valley school system.

He graduated from the Northern Valley High School with the class of 2010. He had just finished his first year at North Central Kansas Technical College in Beloit, Kansas, majoring in Diesel Technology, and was looking forward to returning to school in the fall.

Jacob enjoyed many activities while in high school including football, cross country, basketball, track, and golf, was active in Future Farmers of America and student council and was selected Prom Prince. He loved playing with his tractors and making and fixing things. He also enjoyed hunting, bow fishing,

riding horses, and knee boarding.

Survivors include: his parents, Brett and Vicky Gallentine, of their home in Prairie View; one brother Ethan Gallentine, of their home in Prairie View; his grandparents, Ruth Vise, Savella Gallentine, Jerry and Lorraine McClain, and David Felsburg; his aunts and uncles, Doug and Kim Gallentine, Kirk and Deanna Gallentine, Josh and Melissa McClain, Matt and Staci McClain, Rick and Amy Felsburg; 11 cousins; other relatives and many friends.

He was preceded in death by his grandpa, Gary Gallentine.

Funeral services will be Monday at 10:30 a.m. (the family requests casual attire) at the Northern Valley High School Gymnasium in Almena. Burial will be at the Norton Cemetery.

Memorials can be directed to Jacob Gallentine Scholarship Fund

Friends may call at the Enfield Funeral Home - 215 W. Main - Norton on Sunday at 3 to 8 p.m.

Condolences can be sent to [www.enfieldfh.com](http://www.enfieldfh.com) Arrangements are by Enfield Funeral Home.

## William Schwab

Dec. 12, 1937 - June 22, 2011

William "Bill" Schwab, Norcat, was born Dec. 12, 1937 in Penalosa to Emanuel and Bernice (Area) Schwab. He died June 22 in Lincoln, Neb. at the age of 73. He was raised in the Lyle area.

William went to Norcatat Grade School and graduated from Decatur Community High School in 1956. Before he graduated he married Patricia Huff on Feb. 24, 1956 in Minden, Neb. He worked as a rancher and farmer and was a member of the Lyle Methodist Church.

He was preceded in death by

his parents, Emanuel and Bernice Schwab; son, William Joseph Schwab; brother, Robert Schwab.

Survivors include: spouse, Pat Schwab, Norton; stepmother, Mildred Schwab, Norton; daughters, Debra Beard, Indianola, Neb., Susan (David) Rohleder, Morland; brothers, Walt (LeAnna) Schwab, McCook, Neb., Charlie (Pat) Schwab, Scott City, John (Phyllis) Schwab, Kearney, Neb. and stepbrother, Wayne (Norma) McCallister, Norcatat; sisters, Dorothy (Leonard)

Cochran, Oberlin, Vera (Dean) Dack of McCook, Neb.; and 5 grandchildren.

The service will be held at Pauls Funeral Home, Oberlin, Monday at 11 a.m. with Reverend Ed Woods officiating. Burial will be at the Oberlin Cemetery.

Memorials can be directed to the American Heart Association and American Diabetes Association.

Visitation is Sunday 1 to 8 p.m. and Monday 8 a.m. until time of service.

Arrangements are by Pauls Funeral Home, Oberlin.

# Easy steps to prepare a fresh lunch every day

**Homeed Tranda Watts, Extension specialist**



You can enjoy grilled chicken, sirloin steak and fish for lunch for weeks even though you haven't taken the cover off the grill. How do you do it? Grill extra when you have the marinade prepared and the grill heated.

When everything is cooked make 2 ounce portions, just enough to top a salad. Then, before work, prepare your lunch by putting greens and whatever raw vegetables you have in the vegetable drawer - carrots, broccoli, onion, mushrooms, cucumber - in a plastic container, add one of your meat/fish packets and a piece of fruit to your lunch bag and you are good to go. When lunch time comes, finish defrosting the meat/fish packet, slice it up and top your salad. Yum.

The keys to this whole process are 1) working quickly so your food doesn't sit out at room temperature for too long and 2) getting a tight seal. Meat frozen incorrectly will suffer freezer burn in a few weeks. This means that air dries the meat and causes loss of flavor.

Pack foods in quantities that will be used for a single meal. You may use foil because you will have very small amounts. If you are freezing sev-

eral portions, plastic freezer bags (not plastic storage bags, they are different) or commercial freezer paper may work better.

When packing several cuts in one package, put two layers of freezer paper between the pieces. This makes it easy to separate pieces for fast thawing.

When using plastic bags, take care to get all the air out of the bag before you seal it. Press air from the bag by beginning at the bottom of the bag and moving toward the unfilled top part of the bag to prevent air from reentering. Or you can use a clean straw inserted in the bag and inhale to remove the air before quickly closing the bag.

After your food is wrapped, label it with the date and contents. This helps you remember which foods need to be eaten first and what is in each package.

The last step is to store your food in a location in the freezer where you can easily grab it when you are making your lunch. Give it a try!

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

# Host families needed for international students

Youth For Understanding USA (YFU USA) is seeking local host families to host high school exchange students for the next school year. Host families provide a place to live and three meals a day plus the encouragement, advice and love to help their new family member through a semester or year in a new home. The students bring their own spending money and good health insurance plus the willingness to be a good family member, follow family rules and help out with family responsibilities. YFU provides local representatives who support the students and families to ensure a good experience for all involved.

Call your local YFU Representative for more information to see if this might be right for you and your family. You can request profiles of students with interests similar to your own. Contact YFU Heartland District Office at 1-866-493-8872 or via e-mail at [heartland@yfu.org/](mailto:heartland@yfu.org/)

For more information please visit Youth For Understanding USA on our website at [www.yfu-usa.org](http://www.yfu-usa.org) where families and volunteers can learn more about YFU USA programs and fill out an on-line application.

American students will also find information there about how they can become a YFU USA exchange student for a summer, semester, or school year. YFU offers more than 100 programs to over 35 countries; including a 13th Year Abroad program for recently graduated high school students. YFU USA awards more than 300 scholarships each year. Adult volunteers are also sought who can serve as the primary YFU contact within the community. Volunteers support students, families, programs and other volunteers in a wide variety of ways.

## FYI

Norton U.S.D. #211 would like to remind parents of children who reside in Norcatat, and who will be attending the Norton Schools in the 2011-12 school year, that out of district transportation using applications need to be sent to the Oberlin School District Office. Current statutes allow the Norton buses to enter Norcatat to pick

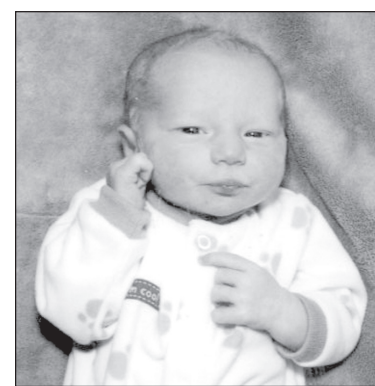
up students providing the student's application has been filed with the Oberlin School District.

All students are required to renew applications on the annual basis.

Applications may be picked up at either School District, however, they must be filed in the Oberlin Office.

## BIRTHS

Chase Levi Pfannenstiel was born February 23 at Good Samaritan Hospital in Kearney, Neb. He weighed 8 pounds, 10 ounces and was 20.5 inches long. His brothers Logan and Jarrett welcomed him home along with his parents Brian and Kate. His grandparents are Larry and the late Mary Smith and Herman and Doris Pfannenstiel all of Norton.



Levi Pfannenstiel

Mandy and Dan Auckland, Arvada, Colo. are the proud parents of their second son, Eli Lawrence. He was born May 25 at the University of Colorado Hospital, Aurora, Colo. Eli weighed 7 pounds 1 ounce and measured 19 1/2" long.

Grandparents are Larry and Angie Feldt, Lenora and Dennis and Mary Lou Auckland, Colorado Springs, Colo. Eli was welcomed home by his brother Nolan, 2 1/2 years old.



Eli Lawrence

# Nothing better than a cold, crispy watermelon

**Kay Melia**  
[vkmelia@yahoo.com](mailto:vkmelia@yahoo.com)

I'm just sitting here, wondering how your watermelons are doing out there in the garden. They should be showing quite a few runners by now, and maybe even a bloom or two. If you planted them early enough, you might even see a few little fruit beginning to set on. Wait a minute....what's that you say? You say you didn't plant watermelons again this year? I didn't either.

As a matter of fact, hardly any of us made the decision to plant watermelons this year, and as a result, less than 10 percent of all home gardeners in this country plant watermelons these days despite the fact that I have never visited with anyone who dislikes the taste of a cold crisp juicy watermelon on a hot midwest afternoon in August.

It's another one of those space problems that most of us must consider. Watermelon probably take more space to mature than any other garden crop with the possible exception of pumpkins. However, it seems that very few of us realize that the new models of watermelon require much less space. I'm referring to the much smaller melons described as "ice box melons," many of which are seedless and weigh no more than 5 or 6 pounds, and whose vines are no longer than those of a cucumber. The taste and quality of these little beauties is terrific! Still, if I had my druthers, I'd wait until the big truck comes to town that's loaded with big watermelon...you know the one that parks out near the highway or at the sale barn, if you had one, and was probably driven up from Texas by an enterprising farmer who grows the melons just to transport to places that prefer not to mess with them. He can grow the big ones, not only because he has the space, but because the weather is hot and the growing season is long.

Man, they are good! And they're not cheap, but you have to have one because the truck may not get back until next year.

Indeed, the very small seedless watermelons are the ones that most home gardeners plant these days, but keep in mind that not all small ones are seedless. Check the packet before you plant. Among the most planted seedless varieties are Trillion, Solitaire, or Orange Sunshine. The best of the very small seeded varieties are Secret Beauty and Sugar Baby.

Time was when gardeners with lots of space planted the Crimson Sweet, the Black Diamond, and the Charleston Gray, described in those days as the Striped, the Dark Greens, and the Light Greens, referring of course to their outside color. There were very few other varieties available. All three of them are available today in seed form in most seed catalogs, as well as the impressive Moon and Stars, adorned with varying sizes of yellow spots on the outside and the true watermelon taste on the inside.

Some of the modern day "big" melons that are very popular around the country today are the Georgia Rattlesnake, and the Carolina Cross which holds the world record for weight, well over 200 pounds. Both need lots of heat, and a long growing season.

Watermelons are good food, big or little, seedy or seedless, from your own garden or from the truck at the sale barn!

**Duplicate Bridge**

There were three tables at Duplicate Bridge on Wednesday. Ladies beat the guys! First went to Mary Keith and Mary Lue Archibald, second, David Graham and Jack Graham, third, Larry and Joyce Sumner.

**Call Brandi with your Society News 785-877-3361**

For help with your advertising needs please give Dana a call 877-3361 email: [dpaxton@nwkansas.com](mailto:dpaxton@nwkansas.com)

**Free Night Swim Sunday, July 3 8:00 TO 10:00 P.M.**

AT THE NORTON SWIMMING POOL

**Can or a Kiss Campaign to help God's Pantry**

On Monday, July 4, from 5:00 to 8:00 p.m., the Can or a Kiss Campaign will continue at the Prairie Dog State Park where you can donate boxed or canned food items.

**One Can, No Kiss; No Can, One Kiss** (On the Cheek that is)

**Hormone Hunnies** - Helping God's Pantry Feed Norton County