

OBITUARIES

Spencer J. Stutterheim

Feb. 25, 1953 - Nov. 12, 2011

Prairie View resident Spencer J. Stutterheim passed away Nov. 12, 2011 at the Nebraska Medical Center in Omaha, Neb. at the age of 58.

Spencer was born Feb. 25, 1953 in Phillipsburg, and was known for his joke telling, wit and cheerful personality. He was always energetic and approached each day with a positive attitude, living every day to the fullest. His love of family was evident through his life as he always had time for his wife, children and grandchildren. Spencer was affectionately known by his grandchildren as "papa" and he enjoyed taking his grandkids for rides around the farm on his golf cart. He was an avid outdoorsman and en-

joyed fishing and hunting in the company of friends and family. Spencer gave all those close to him enough love, laughs and adventures to last a lifetime.

He graduated from Logan High School in 1971, and married his high school sweetheart, Paula D. (Parsons), on July 20, 1972 in Logan.

Spencer spent the majority of his life as a farmer and rancher while working as a local truck driver. Spencer's love for working in the farming industry continued until his final days as he enjoyed his job as a hay broker.

He is survived by his wife, Paula; his daughter and husband, Brandy and Jeremy Coozenoy of Lawrence; his son and wife, Will and Jamie of Phillipsburg;

four grandchildren, Payton, Ashlyn and Kalli Coozenoy and Coy Stutterheim; a brother, Roger of Almena; and three sisters, Becky Smith of Norton; Belinda Bauer of Almena and Cynthia Woelk of Cedar Rapids, Iowa.

He was preceded in death by his parents, John William and Hazel Marion (Brunson) Stutterheim.

A private service will be held at a later date.

Memorial contributions may be made to the Spencer J. Stutterheim Memorial Fund and sent in care of Olliff-Boeve Memorial Chapel, P.O. Box 563, Phillipsburg, KS 67661. Online condolences may be left at www.olliffboeve.com.

Lloyd "Max" Bean

Jan. 8, 1936 - Nov. 16, 2011

Lloyd "Max" Bean, 75, passed away Wednesday, Nov. 16, 2011 in Abilene. He was born Jan. 8, 1936 in Edmond, the son of James Earl and Mattie (Strickland) Bean. He attended local schools and graduated from Edmond High School. In November of 1957, he married Becky Schick in Logan. All of their married life was spent in Kansas where he was employed in mills in Salina and Abilene. They moved to Abilene in 1970. Later he was employed as a truck

driver delivering for Purina, Churchill and Yellow Freight. He was a member of Teamsters Local 696. He was preceded in death by three sisters and three brothers.

He is survived by daughter, Donnie (Ron) Sadler, Burlingame; three sons, Mitch Bean, McPherson, Darin Bean, White City, Jackson Bean, Abilene, and one grandchild.

The family has chosen cremation. A memorial service was held on Tuesday, Nov. 22,

at 1:30 p.m., at the Danner Funeral Home with Rev. R. Laney Kuhn officiating. The family received friends beginning at 12:30 p.m. until service time. Family inurnment will be held at a later date in Edmond. The family suggests memorial contributions in his name be given to the Cancer Support Group at the First United Methodist Church in Abilene. They may be left at or sent in care of the Danner Funeral Home P.O. Box 758 Abilene, KS 67410.

'Tis the season



In preparation for the Christmas season and as a surprise to his wife, Brandon Herman was caught Monday afternoon hanging Christmas lights from his home on North Jones Street. Holiday decorations are popping up all over town as the Thanksgiving weekend approaches and people everywhere gear up for the holiday season. —Telegram photo by Dana Paxton

Weather radar to be upgraded

The National Weather Service Doppler radar serving northwest Kansas, eastern Colorado, and southwest Nebraska will be enhanced with the latest dual polarization technology in late November and early December. Dual polarization radar technology can better detect heavy rainfall in flooding events, improve

hail detection in thunderstorms, and improve classification of precipitation types such as rain, snow, and ice. It can also detect the presence of airborne tornado debris, giving forecasters a high degree of confidence that a damaging tornado is occurring. Meteorologists at the National Weather Service in Goodland are currently being trained on how to interpret and best utilize the new radar data.

The upgrade to dual polarization in Goodland will begin Nov. 30. The installation will take about two weeks to complete, and the Goodland radar will be out-of-service during that time. During this period, adjacent National Weather Service radars at Dodge City, Pueblo, Denver, North Platte, and Hastings will provide coverage. The radar should return to service on Dec. 9.

If you're tired of the routine, go off the beaten track

Every cook faces the day when, having spent the entire afternoon cooking up a favorite family meal, one of the little darlings (maybe even the big darling) sighs and says, "I want something different." We do tire of routine occasionally and just cannot face even one more plate of meatloaf, peas and baked potato, no matter how much we may enjoy it on another day.

Here at The Carlyle I live with a lot of ladies who cooked for families for years and I picked a few brains for recipes that might be off the beaten track. Here are two you might want to try out.

From a former New Jersey resident comes this Italian treat, which, oddly, is called a "grinder."

ITALIAN PEPPER GRINDER

Six submarine rolls, split
Six bell peppers, mixed colors, cut in thin strips

One big red onion, sliced in thin rings

A one pound Italian tube sausage, peeled out and crumbled

Three tablespoons olive oil

Four large cloves garlic, sliced thin, not minced

One teaspoon sweet basil, fresh if possible

Half a teaspoon dried oregano

Crushed red pepper flakes to taste.

Kosher salt, fresh ground black pepper to taste

Half cup sliced black olives

Six thick slices pepper jack cheese

Hollow out the top of each sub roll like a little boat. In the

Cook's Corner

Liza Deines



three tablespoons olive oil cook pepper strips and onion slices until soft, add garlic, Italian sausage, spices, salt and pepper and simmer until well combined. Lay each hollowed out sub half on an 8x8 square of foil. In the hollow sprinkle sliced olives, then stuff each with meat mixture. Lay on cheese slices and the bottom of the roll. Wrap the sandwich tightly in foil, sealing it up well so nothing can ooze out. Lay foil bundles, bottom down, on a baking sheet and place in a 400 degree oven for ten minutes, turn bundles over and bake another ten minutes. Allow to cool a bit, then serve right in the foil and let each person unwrap their own. Margie, the cook, tells me you are allowed to lick the melty cheese off the foil and that these should be served with lots of the cheapest red wine available!

This one comes from a Santa Fe, N.M., friend and is great on a cold winter evening. The stew is done in a slow cooker and makes the house smell like Mexican heaven all day.

GREEN CHILE PORK STEW

One three-pound pork shoulder roast (not loin)

Two tablespoons cumin

One tablespoon garlic powder

der

Four small cans diced green chiles with liquid

One can RoTel tomatoes and chiles

One can pinto beans with liquid

Combine the powders and roll the roast in them, patting them on so they stick. Place roast in slow cooker, cover with canned chiles and RoTel and cook on lowest setting eight hours until meat is falling to shreds. Remove roast to platter. Add pinto beans to liquid in pot. Bone out the meat and shred it with two forks, skim off extra fat (if any) and add back into stew. Serve in tortilla bowls topped with a soft fried egg and salsa if you like. This can also be served in soup bowls with warm, buttered flour tortillas or corn bread.

And for a different holiday munchie, here's a recipe given to me by a friend from Orange, Texas, who brought these for our Rotary hospitality rooms at

conventions.

CHILLICHITOS

Two cups flour

Two sticks hot melted oleo

Eight ounce bag grated cheddar cheese

Two cans diced green chiles with liquid

One cup chopped pecans

Two teaspoons Lawry's seasoned salt

Mix all together, using oleo as glue. Allow to stand and mellow for an hour at room temperature or, if you're pinched for time, chill half an hour. Roll in small balls and bake twenty minutes on a greased cookie sheet at 325 degrees. Makes six dozen, freezes well, good hot or cold as cocktail snacks. Nice with chili, too.

Happy Thanksgiving from the Telegram

Nov. 18-
Nov. 22

Showing at the

NORTON THEATRE

The Twilight Saga:

Breaking Dawn - Part 1 (PG-13) 1 Hour, 58 Minutes
Presented in Digital Surround Sound

SPECIAL MIDNIGHT PREMIERE:
12:01 AM Late Thursday/Early Friday
Friday and Saturday: 8:00 p.m.; Sunday: 5:00 p.m.
Monday, Tuesday and Wednesday: 7:00 p.m.

Dolphin Tale

2 Hours, 4 Minutes (PG)

Only Premiere passes accepted for Breaking Dawn; All passes accepted for Dolphin Tale

Breaking Dawn is Premiere Price: \$7.00 and \$6.00 (No Sunday Discount)
Dolphin Tale is General Admission: \$6.00 and \$5.00 (\$3.00 on Sunday)

Premiering Wednesday, November 23 - The Muppets (PG)
VISIT OUR WEBSITE: nortontheatre.com

COMING SOON

This ad is brought to you by The Norton Telegram

A Thanksgiving Proclamation

"It has seemed to me fit and proper that God should be solemnly, reverently and gratefully acknowledged, as with one heart and one voice by the whole American People. I do therefore invite my Fellow citizens in every part of the United States, and also those who are at sea and those who are sojourning in foreign lands to set apart and observe the last Thursday of November as a day of Thanksgiving and praise to our beneficent Father who dwelleth in the Heavens."

Abraham Lincoln, October 1863

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Thanksgiving Sale Nov. 22-30
All Merchandise 25% Off
(This includes Guns, Jewelry, Electronics)
Shop Early for Christmas!