

# OBITUARIES

## Jimmie Clark Lee

July 27, 1939 - Jan. 29-2012

Jimmie Clark Lee, son of James Lewis and Harriett (Wolf) Lee, was born July 27, 1939, in Platteville, Colo. and passed away at his home in Clayton on Jan. 29, 2012, at the age of 72.

He grew up in the Platteville/Longmont area and attended the Longmont schools. On April 4, 1968, Jimmie and JoElaine Nancy Lindsay were united in marriage in Denver, Colo. They made their home in Denver and later moved to Nebraska where they lived in several communities including Cambridge, Hendley, and Beaver City. In 2000, they moved to Clayton to be near their family.

Jimmie worked hard and took care of his family. He enjoyed playing the guitar and his birds. His greatest joys in life were his children, grandchildren and great-grandchildren.

Survivors include his wife, JoElaine Lee, Clayton; five children, Lenetta Haines, Lance Ohlert,

Melody Kier and husband, Mick; Mark Ohlert, and Kurtis Bewley; 18 grandchildren; 21 great-grandchildren; two sisters, Lois Horton and Gail Williams; many nieces and nephews; other relatives and friends.

Jimmie was preceded in death by his parents, one sister, Lillian, one brother, James, one grandson, Chad Kier, one great-grandson, Jesse P. Haines, and one son-in-law, Mike Haines.

Graveside services and interment will be held Wednesday, Feb. 1 at 2 p.m. at the Clayton Cemetery in Clayton. Friends may call at the Enfield Funeral Home on Tuesday Jan. 31 from 3-8 p.m.

Memorials are suggested to the Jimmie Lee Memorial Fund and condolences can be left at www.enfieldfh.com.

The Enfield Funeral Home in Norton is in charge of arrangements.

# These oldies are still good

Recently a television chef, calling himself "The Garbage Chef," explained how he used every tiny bit of food in creative ways. They were the same ways my Scot-Irish mother taught me years ago. I thought everyone cooked in this way, but apparently not. So this column will be devoted to some of the penny pinching tricks that kept my grocery budget solvent through the years.

One of the most important kitchen tools is a sturdy vegetable scrubbing brush. Potatoes and carrots, especially those from home gardens, can be simply well scrubbed and prepared with peels intact. This will retain more of their vitamins and will also add fiber to your diet and texture to any dish. Broccoli florets are commonly used while their nutrition-packed stalks are thrown away. Peel those stalks and slice or dice them. They have a nice crunch somewhat like water chestnuts, will enhance any broccoli dish and will give you a lot more bang for your broccoli buck.

Every smidgen of celery is also edible. Trim those leafy green tops off while fresh and use them to perk up a green salad. Or toast them in a foil pie pan, cool and crumble into a tightly sealed glass jar. Use in soups, casseroles, or sprinkle some in turkey or chicken gravy. Why buy high sodium celery salt when you can get the same flavor with crushed, dried leaves? Scrub the root end of celery well, dice and put into your soup container. Stalks that have become limp may be sliced for the soup container as well.

You do have a soup starter

## Cook's Corner

Liza Deines



container, don't you? Keep a quart plastic container in your freezer to store leftover vegetables, pan drippings, bits of leftover roast beef or pork, that last spoonful of gravy or broth, the last bit of catsup or steak sauce, diced heels of onions and peppers tops, and other such odds-n-ends. When the container is full, thaw and simmer the accumulation in a pot of hot chicken broth for a free vegetable soup meal. Perhaps you'll want to add a can of chopped tomatoes. If you make your own chicken broth you can even control the sodium and there are no additives to worry about.

So you say your family doesn't like vegetable soup? Then blend your leftovers in a food processor and freeze the "sloosh" in an old fashioned ice cube tray. Use one or two of these "flavor bombs" in a pot of chili or a kettle of spaghetti sauce. Your crew will be eating healthy while you'll be putting pennies in your grocery piggy bank instead of the landfill.

When you pull a batch of baby beets, save those tender green tops to combine with well washed young dandelion greens. Steam with a little bacon grease just as you would cook spinach. Do be sure the dandelions have not been sprayed, however. Free greens! Nasturtium leaves and flowers can be used to add color

and zip to salads as can oxalis leaves, more commonly known as sorrel. Dice tough mushroom stems until tiny and freeze to go in your next spaghetti sauce where they'll disappear, leaving only their flavor.

The Garbage Chef saved potato peelings when he peeled potatoes for mashing, combined them with shredded onion, cheddar cheese and beaten egg, then baked it all on a cookie sheet and cut in small squares to serve as appetizers. The chickens always got our potato peelings. I can't imagine how Mama let that slip past her! Every scrap of stale bread was used at our house, however, if not as French toast, then ground up for bread crumbs to stretch meatloaf or top casseroles. Crumbs from the bottom of potato chip bags make good casserole toppings, too. Stale corn chips mixed with salsa and shreds of dried out cheese make a great Mexican meatloaf when combined with just a pound of hamburger.

These ideas may seem penny ante and mundane to you but in this day of ever-rising grocery costs, every little bit helps. True, thrifty measures may take a little time and for some of you, time is more important than money. If you incorporate just a few economy measures into the daily routine of meal preparation, however, you may be surprised at how the pennies pile up. And Mama always said if you take care of the pennies, the dollars will take care of themselves.

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# Gardening season approaches

By Kay Melia  
Master Gardener

If this year's seed and plant offerings are any indication, the new garden season we are about to enter promises to be a rich and rewarding period for backyard gardeners everywhere! No matter at what stage of gardening you find yourself, there will be something to tempt and delight you. Never before has there been such a diversity of seeds and plants available to the everyday home gardener. There are hundreds of new flower and vegetable varieties being introduced for the first time, many new roses developed by the world's renowned hybridizers, not to mention the always welcome addition of greater disease resistance and increased hardiness to propel us to greater garden production.

And so, with the sun at our back and an imagined threat of a spring breeze in the air, it's time to prepare for the 2012 garden season! The old Gardener hibernated successfully and is pleased to greet you again among the pages of your favorite local newspaper. Together, we shall explore the immediate

garden season with a renewed vow to grow good things for the dinner table, and to add color and beauty to our own little corner of the world.

Alright, that takes care of the formal stuff, so lets get to work. There are about nine dozen things to do before we can even begin to think about planting a garden. Thank goodness we have a couple of months to prepare for this year's outdoor adventure. Here are just a few projects we should either be thinking about, or doing something about.

Number one on my list is finding the seed for this year's plantings, hopefully after doing some serious planning about what I want to grow this year and what I want to eliminate from last year's effort. If the family showed an aversion to the peas I planted last year, then I must not plant peas this year. If you were disappointed with the container grow geraniums out there on the patio last year, then try some Shock Wave petunias in that pot this year.

I've already made a few of those decisions. For example, I will plant only two hills of zucchini this year, and absolutely

no Brussels Sprouts. My Tidal Wave petunias were great last summer, but I also want some of those beautiful Bubblegums this year, so I'll have to buy another container. I'm also thinking about interspersing a few tall Lofty Lady yellow marigolds among some of the vegetables just for effect and color in the vegetable garden.

And another thing. This weekend, go out there in the backyard and take a look at your garden plot, unless of course there's a foot of snow on the ground. Make a few notes about where the tomatoes were planted last year. Where were the beans located? Can you remember where you planted the cucumbers? And remember to plant everything in a different place this year. No exceptions accepted!

The future looks bright! Welcome to a sparkling new gardening season!

## Preparing to launch

Representatives of the Kansas Cosmosphere and Space Center visited Norton Friday afternoon to give a presentation to students of Eisenhower Elementary school. The students gathered at the East Campus auditorium to learn about space travel, rocketry and the history of space exploration. The dynamic presentation featured videos, demonstrations and a question-answer session for students to learn more about the universe. Pictured, Stephanie Spurgeon of the Cosmosphere helps Eisenhower Elementary student Dylan Hawks into a space suit to demonstrate some of the gear that astronauts wear during space travel missions.

-Telegram photo by Carleen Bell



# POLICE LOG

**Jan. 23**  
Request for assistance at Norton Co. Hospital  
Report of suspicious vehicle and activity  
Keys locked in vehicle  
Welfare check  
(2) two vehicle stops  
**Jan. 24**  
Three vehicle accident, Loves  
Activated alarm, 1<sup>st</sup> Security  
Noise complaint  
Keys locked in vehicle  
Picked up lifeline key  
Request to gain entrance into residence, keys locked inside  
Vehicle stop  
**Jan. 25**

Individual called stating their heater isn't working properly  
Report of gas skip, Loves  
Report of theft, civil matter, property removed for non pay  
EMS assist  
Report of two vehicle accident  
(2) two vehicle stops  
**Jan. 26**  
Picked up lifeline key  
Report of missing phone  
Welfare check  
(3) three vehicle stops  
**Jan. 27**  
Gas skip  
Information concerning on-going investigation

Questions concerning offense report  
(3) vehicle stops  
**Jan. 28**  
Report of possible domestic situation  
Request for a ride home from hospital  
Taser training  
Civil standby  
**Jan. 29**  
Report of open door  
Report of Battery at Valley Hope  
Report of found wallet  
Request for extra patrol  
(1) vehicle stop

## Commodity distribution planned for this week

The Norton County Community Center announces the distribution of government surplus food for low income persons of all ages in Norton County.

Food available for distribution at this time:

Mixed fruit, green beans, dried plums, beef stew, potatoes, raisins, fried beans, orange juice and pistachios.

Distribution times and places:  
Wednesday, Feb. 1, from 2-4 p.m., at the Community Center, Norton

Wednesday, Feb. 1, from 2-4 p.m., at the Senior Center, Lenora

Wednesday, Feb. 1, from 9-11 a.m., at the Senior Center, Alma

Saturday, Feb. 4, from 5-6 p.m., at the Library, Clayton

For more information call Ramona at the Norton Community Center (877-5352).

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

## NOTICE OF NOMINATIONS FOR DIRECTORS TO THE ANDBE HOME BOARD

Three positions on the Andbe Home Board of Directors expire in 2012. These positions will be filled by election at the Annual Meeting which will be held on **THURSDAY, MARCH 8, 2012, at 7:00 p.m.** Nominees will be chosen by the Andbe Home, Inc. Nominating Committee. A director must be a resident of Norton County. A director whose term is expiring may be nominated. Any person may propose in writing the name of a person for the committee to consider for nomination. Names must be submitted by February 15, 2012 to:

**Andbe Home Inc.**  
c/o President  
201 W. Crane St., Norton, KS 67654

## PUBLIC NOTICE Norton Rural Fire District #2 Board Meeting

Wed., Feb. 8 7:00 P.M.  
AT THE Norton Rural Fire Station

**A New Load Has Arrived THE STORE IS FULL!!!**  
**Norton New and Used Furniture**  
Your Like New Used Furniture Store  
Take KQNK Road East then go South on Radio Road, Norton, Kansas

Jan. 27-Feb. 1  
Showing at the **NORTON THEATRE**  
**We Bought A Zoo**  
(PG) 2 Hours, 14 Minutes (DIGITAL SURROUND SOUND)  
Friday and Saturday: 8:00 p.m.  
Sunday: 5:00 p.m.  
Monday, Tuesday, Wednesday: 7:00 p.m.  
**War Horse**  
2 Hours, 36 Minutes (PG-13)  
Since both movies are non-premieres, all passes are accepted  
War Horse is General Admission Price of \$6.00 and \$5.00-\$3.00 on Sunday  
We Bought A Zoo is General Admission Price of \$6.00 and \$5.00 - \$3.00 on Sunday  
**COMING SOON**  
Visit our Website: **nortontheatre.com**  
This ad is brought to you by The Norton Telegram

Mike is waiting for your society news.

785-877-3361