

OBITUARIES

Victor J. Delimont

Sept. 23, 1922 - Feb. 5, 2012

Victor J. Delimont passed away Sunday, Feb. 5, 2012 at his home in Long Island at the age of 89.

He was born Sept. 23, 1922 north of Long Island, the oldest of eight children born to Cyrus A. and Clea Mae (Cox) Delimont. He graduated from Long Island High School with the class of 1939.

Following graduation, he attended Fort Hays College until he returned home to help with the family farm. He continued

to operate the family farm the remainder of his life.

Vic loved horses, going on trail rides, playing cards, reading and sports. He truly appreciated a good livestock auction, traveling to many sale barns in the area for many years. Later in life he found a new love in his grandchildren and great-grandchildren.

He was preceded in death by his parents; two brothers, Maynard and Duane; and three sisters, Erma Governor, Wilda

Kuhl and Aletha Delimont.

Survivors include his son, Lyman Delimont and wife Becky of Almena; 2 grandchildren, Brian and Michael; 7 great-grandchildren; a brother, Darrell Delimont of Denver, Colo.; and a sister, Alberta Geil of Almena.

Graveside services were held at the Long Island Cemetery on Feb. 9.

Memorial contributions may be made to the Victor J. Delimont Memorial Fund.

BIRTH



Braxten Michael Eagleburger was born Jan. 17, 2012 at 3:46 p.m. at Phelps Memorial Health Center in Holdrege, Neb. Braxten weighed 8 pounds and was 19 1/2 inches long.

Parents are Kayleigh Norwood of Loomis, Neb. and Drew Eagleburger of Norton.

Grandparents are Coni Park of Loomis, Neb.; Matthew Norwood of Aurora, Colo.; and Chuck and Chris Eagleburger of

Norton.

Great-Grandparents are Ken and Barb Breinig of Loomis, Neb.; Don and Anne Norwood of Hastings, Neb.; Carol Snyder of Holdrege, Neb.; and Arnold and Elaine Shearer of Almena.

Great-Great-Grandfather is Leslie Marvin of Alma, Neb.

Aunts at home with Braxten are Hannah and Treianne Park of Loomis, Neb.

Stroke screenings to be held Feb. 24

Residents living in and around the Norton community can be screened to reduce their risk of having a stroke or bone fracture. Norton County 4-H Building will host Life Line Screening on Feb. 24. The site is located at 126 E. Park Street in Norton.

Four key points every person needs to know: Stroke is the third leading cause of death and a leading cause of permanent disability.

Eighty percent of stroke victims had no apparent warning signs prior to their stroke.

Preventive ultra-sound screenings can help you avoid a stroke.

Screenings are fast, non-invasive, painless, af-

fordable and convenient.

Screenings identify potential cardiovascular conditions such as blocked arteries and irregular heart rhythm, abdominal aortic aneurysms, and hardening of the arteries in the legs, which is a strong predictor of heart disease. A bone density screening to assess osteoporosis risk is also offered and is appropriate for both men and women.

Packages start at \$159. All five screenings take 60-90 minutes to complete. For more information regarding the screenings or to schedule an appointment, call 1-877-237-1287 or visit our website at www.lifelinescreening.com. Pre-registration is required.

JENNINGS NEWS

Reminding everyone of the soup (chili and chicken noodle) and dessert served by the Historical Building Preservation Committee at the Community Hall Sunday, Feb. 19, from noon to 1:30 p.m. Free will donations will be used for improvements on the former Masonic Hall. At 2 p.m. a community meeting will be held to discuss matters.

Congratulations to Josh and Casey Kier on the birth of their daughter, Emma Nichole, born Jan. 30 at Norton County Hospital. She weighed 6 pounds, 15 ounces. Also congratulations to

Kim Coiner and James Mayfield on the birth of their son, Axel James, born Feb. 2 at Citizens Medical Center, Colby. He weighed 7 pounds, 10 ounces.

There was an excellent turnout for the Red Cross Blood Drive Friday held at the United Methodist Church. The Drive was in memory of Lawrence Jennings, who had leukemia and had received many pints of blood. There were 22 donors and the Red Cross ladies commented they don't often have that many in a community of our size.

Those playing cards at the

Sunflower Senior Center Wednesday, Feb. 8 were Carla Latimer, Eleanor Morel, Diane Carter, Ramona Shaw, Stan Shaw, Wayne Cressler and Louise Cressler. Join us on Wednesdays at 1:30 p.m. at the Center.

Sunday at the Jennings United Methodist Church the United Methodist Women were in charge of the morning service. Nannette Zander, Oberlin, spoke and showed pictures of their orphanage work in Haiti. Everyone enjoyed the morning.

LYLE NEWS

Aubrey was looking thoughtfully at the margarine container. She said, "Grandma, when that is empty, will you save it and punch a hole in the lid so I can have it for butterflies next summer?" I think I will take a hint from her and prepare for spring instead of dwelling on the cold dreary days of winter.

Babe Hawkins was hostess in her home to the Liberty Star Club on Wednesday, Feb. 8 with a great Valentine party. Everything was lovely including the lunch, and everyone went home with a long stemmed rose. Toots Magers gave the program on "Wild Women of the West," which was featured in the Kansas Country Living Magazine. The members agreed to order the documentary, "Kansas, the Center of it All," and after watching it, to donate it to the Norcat Library. Our activity was a fun game of Scrabble. To top it all, we have hopes of having a new member, right,

Sandy?

Whoever gave me those delicious cookies, thank you.

June Jolly celebrated a birthday on Feb. 10. She and Linda McFarland had lunch at Fullers, played cards at the Eagles, and had Mexican dinner with family: Dean and Rhonda Jolly, Linda, Megan, and Dennis McFarland, and Dean and Rhonda's daughter Jennifer, Jack and Taylor.

A week ago, Toots Magers' telephone was out, and a lot of people tried to call her, dropped in to check on her, and did what they could, for which she says "thank you." She and seven others played pinochle on Thursday.

Kathy Van Meter and Lloyd Frandsen have had bad colds, but are better. Kathy went to her First State Bank of Holbrook party.

It snowed for 10 minutes or so this morning - shall we hope for more?

HANSEN MUSEUM

The Dane G. Hansen Memorial Museum presents the "35th Annual High School Art Show." Art students from area schools look forward to showing off their artistic talents in the Hansen Museum gallery and we enjoy displaying their fabulous works. This exhibit opened Feb. 10 and will run through March 11, and consists of painting acrylics/oils, watercolor and tempera, pencil, ink, scratch board, printmaking, colored pencil, sculpture, ceramics, jewelry, graphic design, pastel/crayon, charcoal and mixed media.

The dance class instructed by Kerry Ferguson, Kensington, still has three classes left. They

have been meeting every Sunday afternoon since Jan. 8. The students have been learning the two-step, swing, cha cha, waltz, rumba, polka and other fun new steps. We have 29 couples signed up.

We are looking ahead to our Feb. 18-19 Joy of Painting Class, which will be held in the Hansen Community Room. Certified instructors T.R. Mathews and Sandy Seamone, Arriba, Colo., will be here to entertain and instruct, step by step, revealing how easy and fun it is to paint the Bob Ross way. No previous experience is necessary and anyone can do it. All you need to bring is a roll of paper towels,

all other supplies are provided. If interested call and get signed up. We also have a registration form on the website www.hansenmuseum.org.

The "Ventriloquist" from the Bureau of Lectures Program and sponsored by the Dane G. Hansen Museum, will perform on Tuesday, March 6 at 9:30 a.m. This program will be held in the Logan Grade School Auditorium and is open to the public.

Our February Artist of the Month is Gordon Mai from Wilson. Gordon has graphite, pastel and photography on display. He does outstanding work and it is worth your time to view his display.

A sweet expo



The Sweetheart Home Based Business Expo was held Saturday, Feb. 11 at the Norton National Guard Armory. A good sized crowd showed up and there were numerous vendors in attendance selling everything from dip mixes to jewelry. Along with the many vendors on site, door prizes were awarded to some lucky shoppers.

-Telegram photo by Mike Stephens

Let's have another piece of pie

The star of a potluck dinner is always the pie. Any a veteran of the auction wars will testify to the number of folks who attend not for the auction, but for homemade pie. Alice Mayo's raisin cream pies sold like wildfire at local sales. I admit to looking forward to auctions in Smith Center just because the lunch stand served gooseberry pie. My husband begged our friend Phoebe to bring her chocolate meringue pie to church dinners and was absolutely shameless about snatching a wedge the moment it came out of her basket.

It was, therefore, with great distress that I read in the Mid-Century Study Club notes recently their decision to discontinue their annual Pie and Coffee Day fund raiser. It's another indication of the passing of the era when the measure of a cook was her pie-making skills. Ah well, times change . . . and not always for the better.

For those cooks who will take the time and trouble to treat their families to an occasional diet defying dessert, I've found three unusual pie recipes, none too difficult and all delicious. These are one-crust pies using pre-baked pie shells or crumb crusts. The pastry recipe given here is particularly good for cream pies because it has a crisp texture and will not go soggy. Or you could simply speak to my little buddy, the Pillsbury Dough Boy, who makes great pastry.

RUTHIE'S VINEGAR PASTRY Makes two nine-inch crusts

- Three cups flour
- Half teaspoon salt
- Two tablespoons sugar
- One and a half cups Crisco
- One egg
- One teaspoon vinegar
- Three tablespoons ice water (more or less)

Mix flour, sugar, salt and cut in Crisco to form pea-size lumps. In another bowl beat egg, vinegar and cold water. Blend half the egg mixture into flour mixture, adding more egg mixture a spoonful at a time just until dough is moist enough to form a ball. Wrap in plastic and chill thirty minutes. Roll between two sheets of plastic wrap for easy handling. Prick bottom with a fork to prevent bubbling. Bake at 350F just until brown, twelve to fifteen minutes. Cool.

MARSHMALLOW LEMON PIE

- Grated peel and juice from one big lemon
- Water equal to juice
- Twenty-five big marshmallows cut in half
- Three egg yolks, beaten
- Three egg whites whipped up with a pinch of salt

Combine lemon juice and an equal amount of cold water, grated rind and marshmallows in a double boiler. Heat and stir until melted. Spoon some hot mixture into egg yolks and

Cook's Corner

Liza Deines



beat, then add back into the double boiler and cook until thick. Quickly fold in whipped egg whites and pour into a nine-inch pre-baked crust. Refrigerate at least an hour before serving.

Pears are in season, so it's a good time to make

CREAMY PEAR PIE

- Five cups peeled pears, sliced thin
- Three quarters cup sugar
- One tablespoon lemon juice
- One and a quarter cups water

Cook together until pears are tender, juice almost gone, and set aside to cool.

- Three egg yolks
- One cup sugar
- Three tablespoons cornstarch
- Pinch of salt
- One and a quarter cups milk
- Three quarters cup evaporated milk
- One teaspoon real vanilla extract

Four tablespoons butter cut into small pieces

Beat egg yolks and sugar together with cornstarch and salt. Mix in milks, vanilla and bits of butter. Cook over medium heat, stirring constantly until thick

and bubbly. Spread cooled pears evenly in nine-inch pre-baked pastry shell and spread cream filling over the top. Refrigerate four hours to set filling, top with whipped cream and sprinkle with finely chopped walnuts.

MOCO POCO PIE

Crust Sixteen soda crackers, crushed

- Three egg whites, beaten stiff
- One cup sugar
- Half teaspoon baking powder
- Half cup chopped peanuts
- Half teaspoon vanilla

Mix altogether and bake thirty minutes in a nine-inch pie plate. Cool.

Filling Half a gallon coffee ice cream

One cup crushed peanut brittle

Two tablespoons Grand Marnier orange liqueur

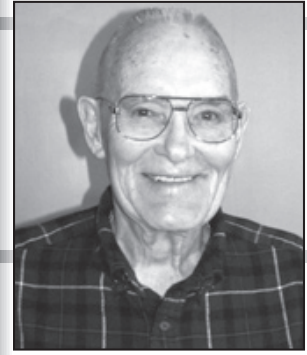
Soften ice cream just enough to blend in peanut brittle and Grand Marnier. Heap into cracker crust, which will crush down a little bit. Swirl top and cover with plastic wrap. Freeze. Set out a few minutes before serving time so you'll be able to slice it.

Get the coffee perking and, as the old song goes, "Let's have another cuppa coffee and let's have another piece of pie."

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You are Invited to Help Celebrate Wilma Nash's 90th Birthday on Saturday, Feb. 18 at the Johnson Building in Alma, NE., from 2 to 4 p.m. Please, No Gifts, Cards are Welcome.

Lester Fredde Is Turning 85 on Friday, February 17



Please Send Birthday Greetings to:
Lester Fredde
P.O. Box 444, Norton, KS

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NORTON THEATRE

One for the Money

(PG-13) 1 Hour, 36 Minutes
(Presented in Digital Surround Sound)

Friday and Saturday: 8:00 p.m.
Sunday: 5:00 p.m.
Monday, Tuesday, Wednesday: 7:00 p.m.

Joyful Noise

2 Hours, 4 Minutes
(PG-13)

Since both movies are non-premieres, all passes are accepted

Joyful Noise 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

Visit our Website: nortontheatre.com

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