# OBITUARIES

### Arnold Vern Shearer Feb. 23, 1947 - June 2, 2012

Arnold Vern Shearer, son of Vernon and Rosa Ella "Rosie" (Taylor) Shearer, was born Feb. 23, 1947 in Norton County and passed away at the Good Samaritan Hospital in Kearney, Neb. on June 2, 2012 at the age of 65.

Arnold graduated in 1965 from the Almena public schools. Arnold and Elaine Kathleen Urban were united in marriage in Norton on May 13, 1967. The couple made their home in Grant Township south of Almena for the next 45 years.

Family, farming, raising livestock and custom haying were his pride and joy. He was also an avid supporter of the Northern Valley Husky activities and served on the school board for 12 years.

Survivors include his wife, Elaine Shearer, Almena; two daughters, Christina, and husband, Chuck Eagleburger, Jr., Norton; Deanna, and husband, Roger Troutner, Emporia; two sons, Bryan, and Lee Ann Shearer; David Shearer, and future wife, Ruth Schillig, all of Almena; 15 grandchildren; three great-grandchildren and one on the way; six brothers, Dale, and wife, Dorothy Shearer, Edmond; Gerald, and wife, Anita Shearer, Norton; Dean, and wife, Nellie Shearer, Almena; Roger, and wife, Karen Shearer, Long Island; Lonnie, and wife, Pat Shearer, Almena; Eldon Shearer, Alma, Neb.; two sisters, Doris Linden, Norton; Dorothy Morford, Almena; other relatives and many friends.

Arnold was preceded in death by his parents and one infant brother.

Funeral services will be held on Wednesday. June 6 at 10:30 a.m. at the Northern Valley Gymnasium in Almena.

Burial will be at Mt. Hope Cemetery in Almena.

Contributions can be made to the Arnold Shearer Memorial Fund.

Friends may call at the Enfield Funeral Home on Tuesday, June 5 from 4-8 p.m.

Condolences may be made at www.enfieldfh. com

Arrangements are being made by Enfield Funeral Home of Norton.

## Now is a critical time in your garden

#### By Kay Melia

vkmelia@yahoo.com Every gardener knows there are several critical timelines out there in the backyard that we must meet head-on if we expect to enjoy good production. There is a critical time for planting, for watering, for mulching, and of course for harvesting. Guess what time it is now?

Due to the unusually early advent of the spring season, we have all been given the extended opportunity to eradicate the influx of those miserable weeds! If you mulched well, then your job is much easier. If you haven't mulched, you are probably noticing a great deal of wear and tear on your hoe, and any other weeding devices that you may have in your arsenal. Those ugly amaranth type of pig weeds have been giving me early trouble again this spring. You know the ones. Three inches tall yesterday---six inches tall today.

But that's not the only weed problem I had out there before most rapidly growing vegetables I mulched. Not by a long shot. There were Mexican sand burrs, spurge, hen bit, lambs quarter, (most of which I ate) eastern black nightshade, Russian between the good and the bad thistle, marrow, oxalis, and goat could end up in defeat! As temheads. Others remain nameless.

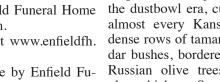
finger" method of weed control be limited, at best. must be instigated, and once again this year, I have developed the dreaded affliction better My doctor tells me I will fully recover by the time of the first frost in October.

like it was last year at this time. garden. When the weather warms up, the weeds grow, usually faster than the beans and the beets. And if we don't get rid of them, we have what is generally referred to as "crop failure." If only we had added large handfuls of mulch between those rows of potatoes and tomatoes a few weeks ago, the weed population would have been greatly reduced. But even now, as you clean out the weeds. replace them with some dry grass clippings or straw, or old hay, or even shredded newspaper.

It goes without saying that in our gardens are at a critical stage right now, and if we don't do something to reduce the weed population, then the competition peratures rise into the 90's now

out of reach of the hoe. There- trients from the soil, and if not fore, the old "thumb and fore- eliminated, crop production will

But hang in there! Get out of bed an hour earlier for a few mornings and enjoy the best part known as Weed Puller's Finger. of the day before the thermometer rises. The birds are singing; the air is delightfully cool, and the quietness is wonderful! The And so, getting rid of the weeds await your visit, and so weeds is Job One right now, just do all the GOOD things in your



# A perfect plum picking Sunday

"Are you wearing those shorts to church?" Dad frowned at my attire. "I sure am," I said. "It's pickin' day. Arthur," my mother reminded him. "All the girls will be wearing shorts."

Today is the annual plum pickin', windbreak cleanup and corn roast. The congregation looks a little odd, dressed in our pickin' gear, but Rev. John assures us the Lord understands harvest time and preaches on a text about the disciples picking wheat on Sunday. With the final organ chord still reverberating, we all hustle out to join the parade of vehicles headed for Walker's farm. No lingering today.

Windbreaks, planted through a government program after the dustbowl era, curve around almost every Kansas farm in dense rows of tamarack and cedar bushes, bordered by sturdy Russian olive trees and sand plum thickets. Specifically designed to hold the snow on the fields, they also protect animals and homes from fierce winter winds and capture the tumbleweeds that roll across prairie land. They can be fire hazards when full of dry thistles and weeds so it has become a tradition in our church to go out to Walker's farm and help clear out the debris, pick sand plums and rake up as many Russian olives as we can. Everyone works with a will, preparing for a feast fit for "children of the King," as Rev. John calls us.

Russian olive trees bear tiny, rock hard olives that are useless for human consumption but Mr.



Walker's pigs love them, so we haul bucketsful and dump them in the pigpen. Pinky yellow sand plums are also hard, sour, too, but they make wonderful tart, pink jelly because they are loaded with natural pectin. We put boxes under the bushes, then shake the plums off rather than picking. By the time we finish getting olive and plum harvest taken care of, we can see the men have set a match to their own harvest of dry tumbleweeds. Steam is rising in clouds above a huge iron kettle hanging

from a tripod near the flames. Time for the corn! It's young, tender field corn, still milky. The men shuck, the ladies trim and we girls wipe the silks off with wet towels. Mr. Walker tosses each ear into the kettle at just the right time so the water keeps boiling. Everything smells fresh and green from growing heaps of husks, while the appetizing aroma of cooking corn floats on the warm summer air. We sniff, lick our lips, and begin singing 'Bringing in the Sheaves".

The men set up plank and sawhorse tables and cover them with white butcher paper just in time for hot corn to be dumped onto them. Three bowls heaped with thick slices of home grown tomatoes, big chunks of cucum-

ber and onion are clustered at the far end. Salt and butter is sprinkled and slathered over the corn while it's really hot.

We hold hands as we give thanks for such abundance before we all pitch in. No plates, silverware or chairs allowed. We stand together around the table, burning fingers and tongues on steaming corn, with tomato juice and hot butter dripping off our chins, laughing at the mess. There's a big bowl full of warm wet washcloths for mopping our greasy faces and fingers. It's just a perfect day. Plum perfect, you might say!

And tomorrow Mom and I will make plum jelly.

MAMA'S SAND PLUM JELLY - Wash a batch of sand plums, place in a big kettle, barely cover with water and boil until skins burst open. Mash, removing as many pits as possible. Set a colander in a big bowl, line it with cheesecloth and place plums and juice in it. Bring up four corners to form a tight bag, then squash, squeeze and twist to coax every bit of juice into the bowl. Measure back into kettle, add sugar to equal juice. Bring to a boil, stirring constantly, boil just until it sheets a silver spoon (about two minutes) and pour into hot jars. Seal with hot wax. No pectin, no processing or it will set up like concrete!

#### Liza Deines

1098 NE Independence Ave. #230 Lee's Summit, MO 64086 childofthe40s@gmail.com 816-554-0398

### Nex-Tech teams up with Bureau to educate and fight cyber-crimes

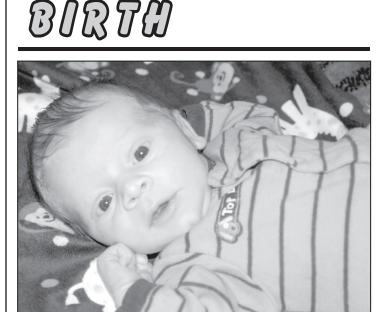
In an effort to keep businesses safe and informed, Nex-Tech is sponsoring a session with the Federal Bureau of Investigation on Tuesday, June 12 at the Sternberg Museum in Hays. The program will begin at 1:30 p.m.

Special agents will be presenting the topics of cybercrime, computer hacking and fraudulent activities. These agents work with the most sophisticated cyber-crimes as they are manufactured, as well as

prosecuting the criminals. Learn about what cybercrime activities are happening in Kansas and more specifically, Western Kansas. Not only will agents be presenting on crimes happening here, but best practices you can use to protect your business.

Seating is limited for this free event. You may register by calling Trisha Sauer at 877-625-7872 or by email: tsauer@nextech.com.

32<sup>nd</sup> Annual



The worst ones are the delicate on a regular basis, the weeds little grassy types that always will begin to take over if we are seem to show up between the not extremely diligent. Weeds onion plants which of course are sap the moisture and the nu-

# Kansas vehicle tags can be renewed online or by mail

While some people must come into a treasurer's office to handle their vehicle business, many do not. Anyone who needs to renew their vehicle tags can use the online system www. ksrevenue.org or mail in renewals to their county treasurers.

In the event there are people who have attempted to renew their vehicle tags or get license plates for new vehicles and are unable to do so before expiration, the Department of Revenue has coordinated with Kansas

law enforcement to allow the following grace periods:

Vehicle tags which expire May 31 (last names starting with E, F or G) will be granted a grace period through Jun 29

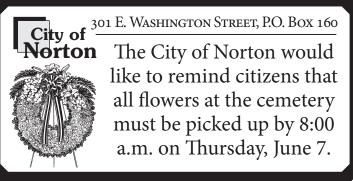
\* For 30-Day Permits, the old cardboard style 30-day permits can be displayed on vehicles through June 29

\* For 30-day permits that will expire between May 1 and May 31, there will be a grace period through June 29



Kyle and Traci Jilka of Hill City announce the birth of their first child, Beckett Michael Jilka. Beckett was born at 10:13 p.m. on May 1, 2012 at Hays Medical Center. He weighed 6 pounds, 3 ounces and measured 18.5 inches

long. Grandparents are Gary and Carolyn Long of Hill City and Mike and Karen Jilka of Hillsboro. Beth Jilka of Hill City, Lorraine Long of Hays, and Ermal and LoVaune Rasmusson of Salina are his greatgrandparents.







This ad is brought to you by The Norton Telegram

### moseom HANSEN

The Dane G. Hansen Memorial Museum is hosting a four day painting workshop with David Vollbracht. He will be instructing the class at the Dane G. Hansen Museum, 110 W. Main, Logan.

These classes will be held on July 11, 12, 13 and 14 and will run from 9 a.m.-4 p.m. with a one-hour break for lunch. This learning opportunity is brought to you through the Hansen Museum Continued Education Program and offered at reduced rates to the public. Cost of the workshop is \$150 with discounts available for Hansen Museum members. This class will be on the use of photography as a reference material. Special emphasis will be placed on the limitations of photography and how to use it as a point of reference instead of a crutch.

Design, color, values and composition will be explored as well as the more illusive but just as important elements of mood, passion and attitude that can make a good painting better and a better painting great. Intermediate and advanced artists may call 785-689-4846 for more information or to register by phone.

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