

OBITUARIES

Glenda M. 'Shorty' (Johnston) Tyrrell

March 7, 1934 - June 21, 2012

Glenda M. 'Shorty' (Johnston) Tyrrell, of Loup City and formerly of Grand Island, Neb. died Thursday, June 21, 2012 at Saint Francis Medical Center in Grand Island, at age 78, with her family at her side after courageously battling Ocular Melanoma and the ensuing complications.

Glenda was born March 7, 1934 in Norcatour, the daughter of Fred and Fern (O'Hare) Zweigle.

She grew up and attended school in Norcatour, graduating from Norcatour High School. She waitressed many years at the Satellite Club and Riverside Golf Course in Grand Island.

Glenda fulfilled a lifelong desire to be a nurse when she returned to school and was certified as a CNA at the age of 64. She worked with Alzheimer patients for 10 years at the Christian Homes in Holdrege and Andbe Home in Norton.

She was diagnosed with a rare form of cancer, Ocular Melanoma. She was so very passionate about finding a cure for her disease, donating tissue to researchers at Washington University in St. Louis, Mo., working toward a cure for her illness.

Glenda was passionate about life in general. She loved peo-



ple and had a servant's heart. She spent her entire life serving those around her. She loved her children, grandchildren, and great-grandchildren and generously devoted her time to them. Glenda was an enthusiastic Nebraska Cornhusker football fan and an avid gardener who was especially fond of her 'Almost Black' roses. She will be remembered by those who knew and loved her by her tireless work ethic, feisty nature, and determined spirit.

Those left to cherish her memory include her husband, Richard Tyrrell of Loup City; children and their spouses, Jackie Aubert and Karl Young

of Cairo, Rhonda Heuson and George Hamaker of Grand Island, Neb., Richard Heuson of Corpus Christi, Texas, Mary Maret and Scott Evans of Loup City, Linda and Phillip Sloup of Seward, and Michael and Barbara Johnston of Henderson, Nev.; brother, Charles Zweigle of Colby; sisters and brother-in-laws, Vickie and Dan Lippelmann of Oberlin, Vonda Alexander of Frederick, Colo. and Gay Anders of Des Moines, Iowa.

She is also survived by 13 grandchildren, 33 great-grandchildren, and a great-great-grandchild.

She was preceded in death by her parents; her stepfather, George Anderson; and a grandson, Travis Lundell.

A service was held at 2:30 p.m. on Monday, June 25 at All Faiths Funeral Home Chapel in Grand Island. Reverend Murry Johnston officiated. Burial of ashes will be at 1 p.m. on Wednesday in Fairview Cemetery in Phillipsburg.

Visitation was Monday.

In lieu of flowers, memorials are suggested to Ocular Melanoma Foundation, P.O. Box 29261, Richmond, VA 23242.

Condolences may be left at www.giallfaiths.com.

Nathan Alan Mai

June 12, 2012

Nathan Alan Mai, age 51, died June 12, 2012 of natural causes.

Nate is survived by his father, Bill Mai of Lenora; his mother, Norene Sanford of Lake Havasu City, Ariz.; sister, Renee Mai-Borchard and hus-

band, James, of Las Vegas, Nev.; sister, Cara Mai and niece Kelsi Mai-Harvel of Lake Havasu City, Ariz.

A memorial service will be held at the Church of God in Lenora on Saturday, June 30 at 11 a.m.

BIRTH



Sydney Ann Riemann was born on June 14, 2012. She weighed six pounds, 11 ounces. Her parents are Wesley Riemann and Kasie Kidney, Topeka. Maternal grandmother is Karie Baker, Topeka, and great-grandmother is Judy Robinson, Holton. Paternal grandparents are Kelly Riemann, Norton, and Kevin Riemann, Topeka. Great-grandparents are Pat and Paul Deiter, Norton, and great-grandmother is Joan Riemann, Norton, and great-grandfather is Forest Kidney, Topeka.

Indeed, it is truly watermelon weather

Kay Melia

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I am the proud possessor of approximately 1,500 old 78-rpm records that I accumulated during my days in the radio broadcasting business, which is another story. The story today is that one of those records is entitled "Watermelon Weather" and is sung by Perry Como and Eddie Fisher. The recording was made in the early 50's. Hoagie Carmichael wrote the song and a gentleman by the name of Paul Francis Webster added the lyrics....

It's watermelon weather...

That summer kind of weather...

When people get together and sing----

It's a great summer kind of song; the kind of song you can enjoy during the season and kinda get the feeling of summer. You can hear the song on YouTube if you'd like.

Gardeners used to plant a lot of watermelon back in the day. Not so much anymore, for whatever reason, not the least of which is that they are perceived to take up too much space in our small backyard garden. The introduction of those little ice box size melons, as well as the small seedless varieties has sparked renewed interest in growing them. The "old style" large melons are seemingly relegated now to a few irrigated fields, planted by farmers with a bit of the feel of days gone by.

Watermelons were introduced in this country in New England in 1629 by America's first settlers, in Florida in 1664 by Native Americans, and all along the Colorado River area by 1799. Charles Frederick Andrus, a horticulturist working in Charleston, South Carolina, set out to develop a disease and wilt resistant watermelon in 1954, the result of which was the long, light green melon that was given the name of Charleston Gray. That one, along with the large dark green melon called Black Diamond, and the big striped one named Crimson Sweet, were the forerunners of true watermelon flavor, growth habit, and public popularity. Almost all of today's new varieties have a bit of Charleston Gray lineage. I remember Charleston Gray as the first watermelon I planted in my garden, and the seed is still available in most seed catalogs and on most store seed racks.

But like most gardeners, I stopped growing them many years ago. My excuse was the same as yours. They just took too much space, and offered limited germination as well as disappointing production. With the introduction of the small ice box types, I feel like many gardeners are re-thinking their past watermelon excuses. They have become a bit of a novelty with the small sizes and the different colors, both outside and inside.

This spring, I planted a few hills of a small 5 to 7 pound mel-

on called Golden Crown, an All America winner in 1991. I chose to try it because it turns yellow when it is ripe! Can you imagine a watermelon patch with no thumping going on? With Golden Crown, when it's yellow, it's ripe! We'll see. Right now, the vines are spreading nicely, and I even see a few blooms. I can't say that I'm overjoyed at the prospect of harvesting a yellow watermelon after spending many summers growing and enjoying those big green and striped melons. And by the way.....whatever happened to that big truckload of watermelons available every week in the parking lot of the local sale barn? And in some cases, whatever happened to the sale barn?

Indeed, it is truly Watermelon Weather!



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50th Anniversary



Ken and Kay (Kintigh) Peterson were united in marriage on June 30, 1962 at St. Francis of Assisi Catholic Church in Norton. They now reside in Cypress, Calif. and have four married sons: Kevin and Jennifer of Long Beach, Calif., Kent and Carolyn of Cypress, Calif., Mark and Dawn of Bothell, Wash., and Christopher and Annette of Arlington, Va. They are blessed with 13 grandchildren and one great-granddaughter.

A labor of love that's just peachy

By Liza Deines

Spiced peaches were always on Mama's menu when company was expected for Sunday dinner. She made a batch every year, a labor of love for her brother Jack who "relished" them greatly. And a labor of love it certainly was, because making spiced peaches took an entire hot summer day of hard work.

Now that the fresh Missouri peaches are in hereabouts and Colorado or southern peaches in other areas it seems a good time to share Mama's recipe.

Mama's Spiced Peaches

Seven pounds small, firm peaches

Four pounds brown sugar

One quart amber vinegar

Six cloves

Three cinnamon sticks, broken

A nutmeg, crushed, not grated

Additional cloves and cinnamon sticks for jars

Choose smaller peaches so four to six will fill a quart without squashing out of shape. Prepare canning jars, rings and lids by scalding and setting ready on a tea towel beside the stove. Tie spices in a net bag, place in vinegar in a deep kettle. Bring to a boil, stir until dissolved, turn heat to low simmer. In a boiling watering kettle scald four to six peaches at a time, blanch in ice water and slip skin, leaving the peach intact. Place peaches into spiced liquid, boil gently five minutes. Lift out with slotted spoon, pack into quart jar, poking a clove into one or two and sliding a cinnamon stick down the side. Add spiced liquid to cover, seal hot jars with hot rings and lids. Repeat until all peaches and liquid are used. Do not process in water bath or peaches will be mushy. If jars do not "snap" seal, refrigerate them and they'll keep for months. The longer these sit, the better they get.

Or, give these a try:

Brandied Peaches

One peck of ripe peaches

One quart good brandy

Sugar

For this one you need a large stone crock with a cover. Scald, blanch and peel as above, using the entire peck of peaches. Weigh peaches, measure out

half their weight in sugar. Place a layer of peaches in crock and alternate layers of peaches with layers of sugar. Pour in brandy. (ALL of it - no sipping!) Stretch clean, white muslin cloth over crock, then cover with lid. Allow to sit in a cool place for three to four months.

Probably everyone loves a peach pie and has a recipe they like so I looked for one a bit more unusual. Try this one if you have some super ripe fruit that must be used. It does take a bit of last minute prep for the meringue but it's a spectacular party dessert.

Baked Peach Alaska

Sixteen large marshmallows cut in quarters

One super ripe peach, peeled and mashed

Two egg whites

Quarter cup sugar

Quarter teaspoon salt

One quart vanilla ice cream

One chocolate crumb pie crust

One cup sliced peaches mixed with a bit of lemon juice

Pack ice cream into crumb crust, cover, place in freezer. Save back a few nice peach slices for topping. Melt marshmallows and crushed peach slowly in top of double boiler, folding over and over until marshmal-

lows are half melted; remove from heat and continue to fold until very smooth and fluffy. Set aside to cool. Beat egg whites and sugar into a meringue that holds a peak. Add salt last. Fold lightly into cooled marshmallow mixture. Cover ice cream in crust with sliced peaches, swirl marshmallow meringue on top. Bake in preheated 450 degree oven just a minute until meringue browns on peaks. Arrange pretty peach slices in meringue swirls and serve immediately.

Want something simpler? Mix up any yellow cake mix according to directions. Cover batter with peeled peach halves, tuck some pecan or walnut halves among them, sprinkle with brown sugar and cinnamon and dot some bits of butter here'n there. Bake cake as directed on box. Last two minutes turn heat to 450 to caramelize peaches. Best served warm with ice cream on top.

This column is dedicated to an old buddy who, in spite of being severely handicapped, unflinchingly said he was "just peachy" when asked how he was doing.

Liza Deines

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