

OBITUARIES

Myrna Lorraine Wolfe

Dec. 14, 1921 - July 2, 2012



Church in Phillipsburg and the United Methodist Church of Almaena. She spent many hours doing volunteer work.

Survivors include her son David and wife, Vickie Wolfe of Oklahoma City, Okla.; granddaughters, Erin Wolf of Omaha, Neb., Ashley and husband, Mike Domer of Blanchard, Okla.;

grandson, Ross and wife, Rebekah Thiry of Oklahoma City, Okla.; great-grandchildren, Alexis, Emilie, Jace, Rylie and Jentri; brother, Richard Davis; sisters, Delores McDaniel, Pauline Hacker, Corinne Caples and Betty (Totten) Kernohan.

She was preceded in death by her parents, husband, daughter, Valeta, two brothers, Harvey and Orland, two sisters, Louise Applegate and Iola Dupy, sister in-law Pauline Davis, brother in-law Lewis Hacker, Melvin Totten, Merle Applegate and Warren Caples.

Funeral services were held on Monday, July 9 at Enfield Funeral Home and interment at Mt. Hope Cemetery in Almaena.

Memorial contributions can be made to the Senior Center in Almaena.

Arrangements were by Enfield Funeral Home of Norton.

Myrna Lorraine Wolfe, daughter of Henry M. Davis and Hattie (Cox) Davis, was born Dec. 14, 1921 in Decatur County and passed away at age 90 in Wichita on July 2, 2012.

She lived on the farm in Decatur County until she was five years old, then moved to a farm three miles south of Almaena, and moved to the city of Almaena in 1944. She moved to Wellington in Aug. 2010 to be near her family.

She attended the Belle Plain Rural School and graduated from Norton High School in 1941. She married John Wolfe in Norton on May 10, 1941. They lived on the farm until moving to Almaena. She was a homemaker and a member of the Eastern Star Bethlehem Chapter # 89 for 53 years, Senior Center of Almaena, Chamber of Commerce of Almaena, Avon representative for 38 years, Assembly of God

John Robert "Bob" Sawdon

March 17, 1921 - July 3, 2012

John Robert "Bob" Sawdon was born March 17, 1921 to John William and Jannie Sarah (Johnson) Sawdon, in Oberlin. He passed away Tuesday, July 3, 2012 at the Andbe Home in Norton, at the age of 91.

John was raised in Oberlin, attended Oberlin Grade School, and graduated from Decatur Community High School in 1939. He then attended a radio school in Kansas City, Mo.

On Dec. 6, 1940, John was inducted into the United States Coast Guard in Omaha, Neb. He was sent to Honolulu, Hawaii, in March of 1941 and was a Pearl Harbor survivor.

On Nov. 6, 1943, John and Imogene Lucy were united in marriage at the United Methodist Church in Reno, Nev. To their union was born a son, Ken Robert on Christmas Day in 1944.

In January of 1946, the family settled in Hawthorne, Calif. John retired from the City of Los Angeles in 1978. He and Imogene made a temporary move to Susanville, Calif., then Norcatgur, in 1981. They made another move to Glenwood,

Minn. in 1995 but returned to Norcatgur two years later.

Imogene preceded him in death in 1999. John was also preceded by his parents; two sisters and brothers-in-law, Vivan and Wilbur McHugh (Chicago, Ill.) and Marguerite and George Goldstein (Las Vegas, Nev.); and a nephew, Stanley Goldstein.

Survivors include his son, Ken Robert Sawdon, of Starbuck, Minn.; two grandsons, Sean Robert and Sloane William Sawdon; other family members and friends.

Graveside services were held on Monday, July 9 at the Norcatgur Cemetery, with Mr. Dewayne Jackson officiating.

Memorial contributions can be made to the Andbe Home and the, Norcatgur School Roof Fund,

Military Rites were by the, Oberlin American Legion Post #70.

Arrangements were by Pauls Funeral Home, Oberlin and Selden.

From the ground up



The new foundation for the Norton Dairy Queen was being poured Monday morning. Roy Construction Company, Stockton, is the contractor for the concrete work on this job. The expected date for completion is in December of this year.

— Telegram photo by Dana Paxton

Chip seal scheduled for U.S. 36

Beginning Wednesday, a job to seal a portion of U.S. 36 in Norton County will begin.

Starting at the Decatur County line and continuing east to the west junction of K-383 Highway, workers will perform a conventional asphalt/chip seal. The resurfacing project fills surface defects that can shorten the pavement life. Workers will spread a thin layer of asphalt over the pavement then coat it with a layer of rock chips that is pressed into place with heavy rollers. The process is an economical method intended to extend the life of the roadway.

Flaggers and a pilot car operation will guide

one-lane traffic through the work zone during daylight hours. Delays of 15 minutes or less will be expected through the construction time frame. The public should plan their travels accordingly.

Weather permitting, the 9.5 mile project will be complete by the first part of next week.

For more information regarding this project or any other project, contact Area One Construction Engineer Jim Riener at (785) 543-2163 or jriener@ksdot.org in Phillipsburg; or District Three Public Affairs Manager Kristen Brands at (785) 877-3315 or kristenb@ksdot.org in Norton.

Emergency grazing issued for county

Adrian J. Polansky, State Executive Director of the Kansas Farm Service Agency, announced recently that emergency grazing of Conservation Reserve Program acreage has been approved for Hamilton, Kearny, Morton, Norton, Phillips, Russell, Sheridan, Smith, Stanton, Thomas and Wichita Counties in Kansas.

Counties previously approved for emergency grazing include Ellis, Graham, Lane, Osborne, Rooks, Trego and Wallace counties.

Emergency grazing is allowed through Sept. 30. Participants shall leave at least 25 percent of the stocking rate. All livestock must be removed by the end of this grazing period.

Participants in approved counties shall contact the local

county office to request emergency grazing on an individual contract basis prior to grazing. Participants will work with the Natural Resources Conservation Service to develop a forage management plan. If the cover is destroyed, the practice must be re-established at the contract participant's own expense to remain in compliance with the program contract.

Participants must also accept a 25 percent reduction in the annual rental payment for the

acres actually grazed.



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A salsa recipe, if your tomatoes survive

Will there be enough tomatoes to make salsa this year? A sizzling heat wave has put many gardens throughout the Midwest right into the frying pan, which makes a tomato crop questionable. Blossoms are discouraged by this miserable weather and no blossoms, no tomatoes. A couple of people write every year, however, looking for LeRoy's salsa recipe, so here it is for those fortunate enough to need it. For the rest of you, remain optimistic; the rains may come and bring new life to your faltering tomato patch.

My husband's garden produced baskets of tomatoes, peppers, garlic and onions. Some were given away but many went into salsa. This recipe was ten years in development and if the directions below are followed exactly, I can guarantee success. I did, however, drop the pepper box into the kettle one year and we weren't sure how much pepper went in before we fished it out -- the boys said it was the best batch we ever made, so you might want to add extra pepper

LEROY'S SALSA
12 cups peeled tomatoes, dead ripe
four big Spanish onions cut in chunks
six jalapeno peppers, seeded and chunked
seven salsa peppers, seeded

Cook's Corner

Liza Deines



and chunked
four large green bell peppers, seeded and chunked
four large red bell peppers, seeded and chunked
two tablespoons EACH of chili powder, salt, Minute Tapioca and honey
one tablespoon EACH of coarse ground black pepper and powdered cumin
one cup dark amber vinegar
two large bulbs of garlic cloves, crushed

Chop vegetables or process in food processor to the chunky texture you like. Use all the juices. Pour into a 10-quart enamel pot to cook. Mix in spices using a wooden spoon, not metal.

Bring to a boil and simmer for 30-45 minutes. Stir regularly to prevent sticking. When cooked down and thick, ladle into sterilized pint canning jars, seal while hot then water bath jars 15 minutes in boiling water. Cool overnight, check seals. If a jar does not seal, refrigerate and use right away. Sealed jars will keep a year.
Makes about 10-12 pints de-

pending on how chunky you leave it and how long you cook it down.

IMPORTANT TIPS: You can alter the spices to suit your own taste but do not eliminate the honey, tapioca or the vinegar from this recipe. The tapioca is to thicken the mixture, the honey cuts any bitterness and the vinegar keeps it from spoiling after opening.

Do not use aluminum utensils for this recipe. Always wear plastic gloves when seeding out the jalapeno and salsa peppers -- voice of sorry experience!

The only problem I ever ran into with this recipe was that we never could make enough to get us through the winter. The whole family enjoyed it and even a double batch disappeared far too soon. We never wasted a bit, adding the last scrapings to vegetable soup or chili. It also improved the flavor and texture of canned refried beans when I didn't have time to make a "batch from scratch."

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

Sarah Durham CAMPAIGN FUNDRAISER HOG ROAST
with Potato Salad, Baked Beans, and Watermelon
To be held at the Norton American Legion
Sat., July 14
5:00-7:00 p.m.
\$10.00 a Plate
The Bar Will Be Open
Paid for by Sarah Durham
Sandy Smith, Treasurer

MEALS ON WHEELS

The schedule for Meals on Wheels for July 9 through Sept. 2, is as follows:

July 9-22, Community Volunteers- Contact: Alice Hawks (877-3351)

July 23-29, Immanuel Lutheran Church- Contact: Fonda Lawrence (877-3145)

July 30-Aug. 5, St. Francis Altar Society- Contact: Tina Silan (877-5256)

Aug. 6-12, Redeemer Lutheran Church- Contact: Cynthia Washburn (877-3004)

Aug. 13-19, Midwest Energy- Contact: Curt Luehrs (877-

5487)
Aug. 13-19, Norton County Service Center- Contact: Nancy Hager (877-5156)

Aug. 13-19, Norton County Hospital- Contact: Alice Hawks (877-3351)

Aug. 20-Sept. 2, Community Volunteers- Contact: Alice Hawks (877-3351)

Call Mike with all your social news. 877-3361

You Snooze... You Lose
Be Sure to Stop in at
Destination Kitchen
for all Our Great Deals!
SATURDAY, JULY 14
7:30 A.M. - 3:30 P.M.
115 W. Main, Norton, Kansas

CITY-WIDE sidewalk sale
Saturday, July 14 Sponsored By: Norton Chamber of Commerce
YOU CAN FIND BARGAINS AT:
•Sander Furniture and Gifts
•ReNew Chic Boutique •Destination Kitchen
•Elleven (Outside of Destination Kitchen)
•Endzone •Moffet Drug
•Tippy Gypsy Clothes at Bella Sole
•Stitch Up A Storm •Elements of Massage
•American Legion Auxiliary -
(Bake Sale at Mortensen Computer Building)

July 3 July 11
Showing at the
NORTON THEATRE
Brave
(PG) 1 Hour, 43 Minutes
Friday and Saturday: 7:00 and 9:30 p.m.
Sunday: 2:00 and 5:00 p.m.
Monday, Tuesday, Wednesday: 7:00 p.m.
The Amazing Spiderman
2 Hrs., 26 Min. (Digital Sound)
(PG-13)
Since both movies are premieres, only premiere passes accepted
Brave is Premiere Admission Price of \$7.00 and \$6.00 - No Sunday Discount
The Amazing Spiderman is Premiere Admission Price of \$7.00 and \$6.00 - No Sunday Discount
Premiering in Norton, Friday, July 13
Ice Age 4: Continental Drift
Premiering in Norton, Friday, July 20
The Dark Knight Rises
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