

DEATH NOTICE

Max Dwayne Wiltfong

Nov. 23, 1942 - Aug. 24, 2012

Max Dwayne Wiltfong passed away in Tempe, Ariz. on Aug. 24, 2012.

He was born Nov. 23, 1942 in Norton, the youngest son of Leslie and Effie (Higgins) Wiltfong. He grew up in the Dellvale community and attended the Ornoque-Dellvale school. He graduated from Lenora High School.

He married Mary Lea McClelland and to this union two sons were born, Darin and Derrick. He worked in construction before moving to Arizona.

He then worked for Rainbow Bread as a delivery man until he retired in 2004.

He was preceded in death by his parents; brother, Harold; and sister, Dona Roberts.

Max is survived by his son, Darin and wife Evette, son, Derrick and wife Virginia; brothers, Eugene and Glen of Norton and Gerald of Phillipsburg, and many nieces and nephews.

Funeral services are pending.

Before salsa there was picalilli

The moment I awoke, I knew it was picallilli day. The scents of onions and peppers drifted through my open windows on cool autumn air overlaid with a strong aroma of vinegar from the kitchen. My freckled pug nose wrinkled in anticipation as I leaped out of bed, dressed in old duds and padded barefoot for a breakfast on the run. On picallilli day there was no time for eggs or biscuits so I grabbed four of Mama's oatmeal raisin cookies out of the rooster cookie jar. A quick gulp of milk, pockets full of cookies and I was ready to go to work.

MAMA'S PICALILLI (20 parts)

2 dozen large cucumbers
One peck green tomatoes
Two dozen red and green peppers

One big head cabbage
Two quarts or more onions
One gallon cider vinegar
Two cups dark brown sugar
Three tablespoons dry mustard powder

One teaspoon turmeric
One tablespoon each celery seed, mustard seed, allspice and mace

Two sticks cinnamon, broken up
Ten whole cloves
Half cup fresh ground horseradish

Dad had moved the wooden kitchen table out to the shady spot under the locust tree, layered it with newspapers and attached our old hand grinder. Mama stood there with a butcher knife chopping up a huge head of cabbage. Beneath the grinder spout was our largest crock bowl. Bushel baskets heaped with cucumbers, peppers and green tomatoes, picked last

Cook's Corner

Liza Deines



night, were tucked under the table, ready for grinding. My job was relay runner and in between trips I was head washer, peeler, chunker and chopper.

Mama bit a wooden match stick between her teeth to prevent tears while she ground onions. When she began to cry in spite of that precaution, she would switch to other vegetables on and on into the morning as I trotted back and forth between kitchen, garden and water hose, hauling buckets, crocks and baskets here and there. Depending on the crop, we usually finished grinding by lunch time when Dad got home to move the table back to the kitchen for the next step.

The kitchen table was next covered with a layer of the oldest tea towels. On the range two enamel turkey roasting pans took up all four stove burners. One held heating cider vinegar, the other boiling water with rings and flats and canning jars.

Into the vinegar went sugar, mustard and celery seed, fresh ground pepper, corns, salt, sugar, turmeric, spices, broken cinnamon sticks and whole cloves and lastly all the ground vegetables and a LOT of elbow grease. The heaping full pan must be stirred vigorously but carefully to prevent scorching as it came up to a boil. Once there, it was turned down to simmer and reduce for two to three hours of

frequent stirring. Hot vinegar aroma spread through the entire neighborhood since doors and windows were wide open to prevent asphyxiation of the cooks.

Now the best part of the project came along. When the concoction had simmered and thickened, we sat down with a bowl of saltines to taste test. Munch, munch - "Needs more sugar," Mama would announce and stir some in. Salty enough, spicy enough? "Needs more kick." More crackers, more munching, more adding of this or that until, at last, she'd declare, "I believe it's good enough to seal."

A freshly boiled jar was laddled full of the steaming mix by Mama, I wiped the rim clean of bitties, positioned the hot flat and snugged down the ring. Nothing was quite as beautiful as those red and green pint jars marching like little soldiers in shining ranks across the table. And finally came achievement of our ultimate goal when sharp snaps announced successful sealing. A lot of hot, hard work, but so worth it.

NOTE: The spice mix in this recipe can be varied according to your individual taste. Some like to grind in a few hot peppers in place of horseradish; we liked a strong mustard tang, some prefer it milder. Taste and try, add or subtract to suit your family. Picalilli salvages a lot of produce that might otherwise be nipped by that first unexpected frost.

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Safety on the farm a priority year-round

By Ron Wilson
Huck Boyd Institute

The combine moves through the soybean field, gathering the fall harvest. Harvest can be a hectic time on the farm, and it can also be a time when farm accidents happen. Safety on the farm should be a priority year-round, and one rural Kansas woman is helping lead an effort to encourage farm safety.

Erin Mark is the Kansas outreach coordinator for a program called Farm Safety 4 Just Kids. The mission of Farm Safety 4 Just Kids is to promote a safe farm environment so as to prevent health hazards, injuries, and fatalities to children and youth. Farm Safety 4 Just Kids is an independent organization doing educational programs across the nation.

The organization began in Iowa in 1987. An 11-year-old boy died in a grain wagon accident on his family's farm. In her grief, the boy's mother set out to launch an educational program so that no other farm family had to undergo such a loss. That effort became what is now known as Farm Safety 4 Just Kids.

The organization works through a network of state outreach coordinators. The coordinator in Kansas is Erin Mark. Her position is sponsored by Cargill.

Erin grew up in a family of custom harvesters from south central Kansas. Her dad followed the harvest each year from Texas almost up to Canada and was active in the U.S. Custom Harvesters Association.

One year at the custom harvesters' annual meeting, Erin saw a display for an organization called Farm Safety 4 Just Kids. The organization was having a photography contest, and Erin submitted a photo of her baby brother playing with a toy combine in a wheat field. That photo ended up on the organization's

brochure.

Years later, while preparing to graduate from K-State with a degree in animal science, Erin learned that Farm Safety 4 Just Kids would be hiring a state outreach coordinator for Kansas. She applied and got the job. It sounds like it was meant to be.

Erin is now employed as a bioscience aide at the USDA research center in Manhattan and works for Farm Safety 4 Just Kids as a part-time position. During the course of a year, she will participate in more than 20 educational events to inform kids about farm safety. Those events might include fairs, festivals, and field days.

She partners with groups such as schools, 4-H clubs, libraries, county farm bureaus, other farm groups, extension, businesses, and community organizations to do educational programs.

"We cover farm safety, but we also try to reach an urban audience," Erin said. "They need to know about ATV safety, for example."

In fact, a good friend of Erin's perished in a tragic ATV accident just recently. "It's so sad. It makes me want to work even harder," she said.

"If you need someone to come in and speak about farm safety, I'm your girl," she said. "Or, if you need resources sent to you so you can do your own safety program, we can do that too."

"We are a non-profit organization," Erin said. "There is no charge for me to come in and speak or to send information."

She emphasizes that the organization is not a regulatory agency but instead takes a constructive, educational approach: "We're here to help, not trying to hinder. We want to help people be safe and continue to enjoy the farm."

Erin knows the importance of farm and rural life firsthand. She went to school in the south central Kansas town of Norwich, population 543. That's rural, but there's more. Erin's family actually lived near the town of Rago, population 18 people. Now, that's rural.

Various types of safety information and resources are available on the organization's website, www.fs4jk.org.

The combine moves through the soybean field, gathering the fall harvest safely. Thanks to the efforts of Erin Mark and others, Farm Safety 4 Just Kids is making a difference by encouraging safe practices on the farm. We look forward to a harvest that yields both productivity and safety.



Veterans Memorial gets new additions

The Roadside Park on Highway 36 added two granite park benches to the Veterans Memorial last Thursday. Pictured, Craig Eckhardt of Bell Monument out of Beloit sets the seat in position. Bricks can still be purchased and will be added to the memorial at a later date.

— Telegram photo by Dana Paxton

Medicare fraud training available

The Kansas Department for Aging and Disability Services, Senior Medicare Patrol is partnering with Northwest Kansas Area Agency on Aging to recruit and train individuals interested in fighting Medicare and Medicaid fraud. The Senior Medicare Patrol is a federally funded national endeavor created to help Medicare and Medicaid beneficiaries protect, detect, and report health care fraud. Since its inception in 1997, the Senior Medicare Patrol is credited with saving taxpayers more than \$100 million.

Volunteers serve a vital role in the Senior Medicare Patrol program. Each volunteer receives extensive training which includes the patrol's mission, Medicare basics and how to recognize and report Medicare fraud. Upon completion, volunteers will have the tools and support needed to assist seniors in the community protect their personal information, detect suspicious activities and report their concerns.

The Senior Medicare Patrol asks volunteers to

serve in a number of ways. Opportunities include activities that range from distributing materials such as brochures, flyers, and handouts, to activities that allow volunteers to meet with beneficiaries and answer simple questions or to connect them with the right person to answer more complex questions. Staff will meet with volunteers individually to ensure that volunteers are given an opportunity to serve in a capacity that fits their time, interests, location and strengths.

Northwest Kansas Area Agency on Aging is currently accepting applications for a training to be held on Sept. 28 in Hays. The applications will be reviewed and processed by the Kansas Department for Aging and Disability Services Senior Medicare Patrol. To obtain a copy of the application, contact Glenna Clingsmith at 785-628-8204 or Nikki Gilliland, Senior Medicare Patrol Program Administrator at 785-296-0377 or email Nikki.Gilliland@kdads.ks.gov.

Institute has 29 graduates in 11th class

The Kansas Hospital Association Leadership Institute graduated its 11th class of 29 students on Aug. 17 at the Critical Issues Summit in Wichita. Students were nominated by their hospital leaders to be part of this select group. They represent the future leaders of Kansas hospitals.

The 2012 Leadership Institute class was diverse. They represented a wide geographic distribution of hospitals from St. Francis to Lawrence and Pittsburg to Meade - there was representation from all parts of the state.

Aug. 24 -
Aug. 29

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