Raymond Otto Thiele

Nov. 25, 1922 - Aug. 31, 2012

Raymond Otto Thiele, son of Franz and Elsa (Wegner) Thiele, was born Nov. 25, 1922, in Nor-

His life here on earth was completed when he joined the church in heaven on Aug. 31, 2012 at the Rooks County Hospital in Plainville at the age of

On Dec. 10, 1922, Raymond was given the gift of new life through Holy Baptism. After being instructed in the Christian faith, he was confirmed May 31, 1936 and became a communicant member of the Lutheran Church. He attended Immanuel Lutheran Parochial School. On March 8, 1943, he was united in marriage to Clara Duensing. Their union was blessed with six children, two sons and four daughters. They made their home and living on the farm in Norton County.

Survivors include Raymond's wife, Clara; six children, Fontaine and Jack Hilgers, Waunita and Richard Henderson, Marcia and Michael Whitehorn, Theodore and Lynette Thiele, Terry Thiele, and Teresa (Thiele) Chancellor; 13 grandchildren, Jeffrey Hilgers, Holly and John Pandich, Andrea, Matthew, Kyle, and Jeremy Henderson, Christopher and Erin Scheetz, Heidi and Scott Forbes, Jason and Michele Thiele, Tonya and Jamie Steuben, Marc Thiele, Brooke and Eric LaForest, and Jarod Thiele; 13 great-grandchildren; two brothers and their wives, Erwin and Wilma Thiele, and Loren and Greta Thiele; five sisters, Eileen and Edward Leinwetter, Charlotte Brantley,

Wanda Powell, Karen and John Somers, and Sharon and Dr. William Meyer; one sister-inlaw, Natalie Thiele; many other relatives and friends.

Raymond was preceded in death by his parents, one brother, Rev. Karl Thiele, one son-inlaw, David Scheetz, one sisterin-law, Eltora Thiele, and one nephew, Spencer Somers.

Funeral services were held on Tuesday, Sept. 4, at Redeemer Lutheran Church in Norton. Burial was in the Norton Cem-

Memorial contributions can be made to Redeemer Lutheran Church.

Condolences can be sent to www.enfieldfh.com.

Arrangements were by Enfield Funeral Home of Norton.

Georgia Evalyn Stevens Sept. 8, 1912 - July 31, 2009

H. and Elva M. (Ellis) Madden was born in Grand

Her grandparents, John and Nancy Madden, homesteaded north of Norton in 1873. She grew up in Norton and attended the local schools. Her first marriage was to Ed Coshow. She later married Vester Butts and had a daughter, Patricia. They moved to Kansas City in 1943, where she worked in a defense plant during World War II. She was active in her daughter's Camp Fire group, Rainbow assembly and president of her PTA.

She later worked as a hostess and cashier in restaurants in Kansas City, and retired from Putch's

Georgia Evalyn Stevens, the daughter of George Coffee House after 16 years. She returned to Norton where she was active in the Eagles Auxiliary and Rebekah Lodge. She married Ralph Stevens in 1982. She moved to Wheatland, Mo. in 1993 to be nearer to her daughter and family. She lived there independently until shortly before her death.

She enjoyed towel painting, ceramics and crocheted many beautiful pieces which are treasured by her family, including her daughter, Pat; grandson, Brad Miller of Grandview, Mo.; granddaughter, Brenda Shriner and husband Mike of Overland Park; great-granddaughters, McKayla and Kiera Smith; and sister, Donna M. Roberts and

husband Vernon of Norton.



A labor of love

McKenna Smith of Goodland enjoyed the Labor Day weekend fishing at Norton's Sebelius Reservoir along with her dad and four siblings. She wasn't catching much but a few snags but it was all good because it was time spent with family during the holiday weekend.

– Telegram photo by Dana Paxton

Pack the sack with nutrition

Many families are choosing to pack lunches for school and/ or work. This practice can save time and money, and reduce waste. But as the days turn into weeks, it can become a grueling task to keep your lunch box ideas fresh and fun for those who will be eating them, as well as keeping the packed lunch healthy.

Here are some ideas you might like to try. Perhaps they will inspire your own creative ideas as well.

-Kabobs. Sometimes, it's all about presentation! Stringing bite-sized pieces of vegetables, cheese, fruit, and cooked fish or meat chunks onto skewers can be just the thing to tempt taste-buds. It's also a great way to introduce a new food strung among some old favorites.

-Make your own. In the evening, fill a small container with a tight fitting lid with a smoothie mixture, or with alternating spoonfuls of fat-free yogurt and fruit. Freeze. In the morning, pack a spoon and the frozen treat. It will still be semi-frozen by the time it's enjoyed at lunch, and it offers good nutrition in a "kid -friendly" way.

-Warm it up. Beyond sandwiches, think tacos, quesadillas, pasta and pizza for lunchtime variety that can be served hot or cold. An insulated thermos container can be a great way to pack warm soups, brown rice, wholegrain pasta dishes or oatmeal as well as leftover dinners.

-Sandwich in variety. Even a simple change, such as from white sandwich bread to whole grain choices (including mini bagels, tortillas, pitas, muffins or crackers), can get people more excited about good nutrition. Consider various fillings, such as a variety of thinly sliced vegetables, fruit chunks, dried fruit, fruit preserves, cooked dry beans, nuts, seeds, peanut butter, hummus, egg or tuna salad, leftovers such as last night's meatloaf, chili or shredded cooked chicken, roasted meats and poultry, and sliced cheeses. For example, spread peanut butter on a whole wheat tortilla, roll a banana up in it, and then slice it into pieces for easier eating. If you need a simple protein food, pack hard-boiled eggs, low-fat cottage cheese, low-fat cheese chunks, canned tuna or peanuts.

-Get creative together. Ask whoever will eat the lunch for his or her ideas. And when time permits, encourage that person to help pack his or her own lunch with you.

Please feel free to contact your local K-State Research and Extension Office if you have questions about food and nutrition. You may also contact Tranda Watts, Multi-County Extension Specialist - Food, Nutrition, Health and Safety at twwatts@

Potato Days, a festival of regrets

Kay Melia

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I must apologize profusely for my failure to remind you last week of the Barnesville, Minn. Potato Days Festival, an annual event in a town of 2,308 souls whose remarkable celebration draws several thousand visitors for fun and games, and to eat potatoes. The Festival has been named as one of the top community events in the nation by the American Bus Association. But it was last weekend, and now we'll have to wait until next year.

It is difficult to believe that so many activities, all associated with potatoes, could possibly be packed into two days of celebration. Obviously, they grow tons and tons of potatoes in the Barnesville area, located south of Fargo, North Dakota in extreme western Minnesota. You missed the opportunity to gorge yourself with potato pancakes, French fries, potato sausage, potato soup, German potato dumplings, and of course, Norwegian lefsa, just to name a few of the treats. You also missed the zany mashed potato wrestling contest, actually conducted in a foot-deep vat of mashed potatoes. And we all regret missing the crowning of Miss Tater Tot, 2012. Oh well, there's always

next year. And keep in mind that you can see and participate in similar activities for 3 days at the Potato Bowl, Sept. 6-8, just up the road a few miles in Grand Forks, North Dakota.

So much to do and so many places to go! Let me quickly suggest something else to do and a place to go. Go out to your garden and dig your potatoes! Unless of course you've already been there done that. Failure to do that soon could result in all sorts of calamity.

I confess that I finished digging my spuds just last week, and because of the extremely dry soil, several of the tubers were a bit limp. In wet years, (remember those) there is always the danger of potatoes sprouting if left in the ground too long, and that's not good either. The potato plant has grown as much as it's going to when the leaves turn brown and die back, despite the fact that the main stem is still green. They should be harvested before the whole plant is dead. Potato storage for the winter can be a problem. After harvest and a few days to cure, they must be placed in a dark, cool area with high humidity. Locations around the house answering that description are hard to find, and they usually end up in the basement, unless you are the proud

owner of a root cellar. If some of those white potatoes are left in the light too long, they will develop green "solanine" areas and must be trimmed off before

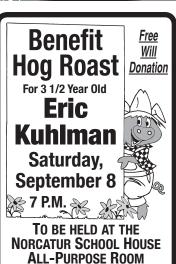
Several years ago, my friend at the Golden Plains Greenhouse and Garden Center in Colby insisted that I plant a new variety of white potato called Dakota Crisp, instead of the old Irish Cobbler variety I had planted for years. Dan did that of course because he didn't have any Irish Cobblers. But it was the best varietal switch I've made in years...the Dakota Crisp is a wonderfully smooth, large, good tasting potato. Kennebec, also a white spud, is the nation's most popular garden potato, but Yukon Gold is gaining ground rapidly. Red Pontiac still seems to be the most planted red po-

So, dig the potatoes soon. Before planting time next spring, I promise to find out what variety of potato they plant in Barnesville, Minn.

Call Mike with all your social news. 877-3361

mstephens@nwkansas.com





Eric is the son of Matt and Brandy Cook Kuhlman and the grandson of Brian and Tami Cook, all of Norcatur; and the Great-Grandson of Reva and the late Jim Marshall of Oberlin. All proceeds will go to the Eric Kuhlman Cancer Fund to help with medical and transportation costs while he is going through weekly chemo treatments in Omaha, NE.

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Area weather watchers get service award

Scott Mentzer, Meteorologist in Charge of the National Weather Service in Goodland, recently traveled to Norton to present two awards to volunteer weather observers in the area. He had the privilege of presenting a 50-year Institutional Award to Michael Lentz of the United States Bureau of Reclamation at Norton Dam and a Length of Service Award to Alice and Scott Evans for 30 years of observations at

their home near Norton. There are approximately 11,000 Cooperative Weather Observers in the United States. Each year the National Weather Service presents length of service awards to selected Cooperative Weather Observers. These service awards are presented after 10 years of service and then every five years thereafter.







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