

# Fall Craft and Vendor Fair



The 2012 Fall Craft and Vendor Fair was held on Saturday, Nov. 3 at the Community Building in Alma. There were numerous vendors and crafts to choose from, including woodworking, welding and design, tupperware and a bake sale.

—Telegram photo by Mike Stephens

# Something sweet for supper

## Cook's Corner

Liza Deines



Webster may not agree, but to me the definition of pleasant is coming home on a nippy autumn evening, opening the door into a cozy lamplit house and sniffing a tantalizing aroma of something in the oven. Such a feeling of warmth and welcome washes over you, it simply lifts away the cares of a long day. Given today's electronically controlled appliances, even a working woman can, with a little forethought, step into such an atmosphere.

While meatloaf and baked potatoes or baked acorn squash remains my favorite oven meal, here's another one to please your palate and provide a serving of fruit as well.

### CHEESY APPLE RINGS WITH SAUSAGE

- Six sausage patties or twelve links
- Two tablespoons flour
- One cup apple juice
- Half teaspoon salt
- One tablespoon Dijon mustard
- One tablespoon balsamic fruit vinegar
- Three Granny Smith apples, cored, sliced in thick rings
- Three tablespoons brown sugar
- Half pound sharp cheese slices

Start with a deep cast iron Dutch oven and brown the sausage, set aside, make sauce with two tablespoons sausage drippings, the flour, apple juice and salt; whisk in mustard and vinegar last. Pour sauce into a mixing bowl. Place sausages back into oven, cover with sliced apples, sprinkle with brown sugar, pour sauce over all. Bake at 350 degrees forty minutes or until apple rings are tender. Remove, lay cheese slices on top, slide back in oven for five min-

utes until cheese melts. Really good with hot biscuits!

Remember, when cooking in the oven, it's best to leave vegetables in larger pieces so they will retain their shape. Several servings of vegetables slide down easily when combined in this dish.

### VIVA VEGGIES!

- Two large white onions
- Four Russet baking potatoes
- Two cups stewed tomatoes and juice
- One cup fresh button mushrooms
- One cup sliced carrots
- One cup sliced celery
- Salt and pepper to taste
- Eight strips thick cut pepper bacon

Use a deep casserole, butter bottom and sides. Cut onions and potatoes in one inch slices and layer into casserole, sprinkling in mushrooms, carrots and celery over and around edges, add salt and pepper as you go. Pour tomatoes over all. Lay bacon strips on top and tuck in around edges so all the vegetables are covered. Bake covered at 350 degrees forty minutes, uncover and turn heat to 400 degrees to allow bacon to become brown and crispy, maybe five to eight more minutes.

Do you recall in math class you were told "You can't mix apples and oranges"? Well, in the following recipe, please feel free to break that rule.

### BAKED FRUIT MELANGE

- Four large navel oranges, unpeeled

- Four red baking apples
- Small can pineapple tidbits
- One cup dried fruit, chopped fine (raisins, dates, apricots)
- Seven tablespoons chunky peanut butter
- Two teaspoons EACH cloves, nutmeg, cinnamon
- Half cup dark brown sugar
- Quarter cup dark molasses
- Half cup walnuts, coarsely chopped

Grate a little zest off oranges and add to dried fruit. Boil oranges thirty minutes and set aside to cool. (Can be done night before.) Butter a 10x13 glass baking dish. Mix together chopped fruit, peanut butter, add a few walnuts and stuff into cored apples. Cut a thin slice off each end of each orange, cut and pull out fibrous core and stuff center with pineapple tidbits. Place oranges and apples in a checkerboard pattern in dish, sprinkle with brown sugar and remaining walnuts. Pour molasses over the top. Cover and bake one hour at 350 degrees. Uncover and allow to cool ten minutes before serving. May be prepared ahead and refrigerated overnight. Be sure to use Macintosh, Rome Beauty or other specified baking apples. Red Delicious will just disintegrate into mush. Leftovers are good rewarmed or cold.

All these recipes are designed to feed four or five but they may be doubled or tripled easily and used for a festive holiday brunch or lunch. The house smells DEEE-licious while they're cooking and all are easy to serve from a buffet.

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# A new city that can help save lives

By Ron Wilson  
Huck Boyd Institute

There's a new city in Kansas. It has buildings, streets, and cars, but not people. The only permanent residents are dummies, and I mean that literally. What in the world am I talking about? I'm referring to a new training facility in rural Kansas which is very important to the future of our state - in fact, it can literally help save lives.

This new training facility is known as Crisis City. Crisis City Training Center is a state-of-the-art complex designed to provide training for first responders, emergency management, and the military. It was created under the leadership of the state's Adjutant General and the Division of Emergency Management to enhance the state's capacity to respond to disasters and defend against terrorism threats.

Crisis City opened in 2009. Crisis City is described as a "multi-use fully functional training complex for local, state, and federal responders, emergency management professionals, public and private industry safety professionals, as well as military operations in support of civil authorities."

In practice, it is a 159-acre site with a classroom building, temporary housing and several training venues. "When we train, we train for real," said Crisis City exercise specialist Brian Darnell.

For example, there is a railroad venue consisting of an actual, full-size train engine (donated by BNSF), two box-cars, a hopper car, high pressure and low pressure tank car, and a passenger car. Of course, this is a great place for practicing a derailment scenario involving hazardous materials.

Another is a collapsed structure venue. Essentially, this consists of rubble such as one

might find after a tornado or earthquake. There are piles of concrete, steel girders, and cars. It looks like ground zero. This is for training dealing with obstructed passageways requiring various breaching or shoring methods to be used during search and rescue as well as K-9 search and heavy equipment lifting operations.

Another venue is the technical rescue tower. This tower stands five stories high and simulates a high rise structure with an elevator shaft designed for rope rescues as well as law enforcement and military operations.

Then there is the pipeline safety venue, which simulates natural gas or propane leaks as well as other hazardous liquids and chemicals that are transferred by pipeline and offloaded onto tank trucks. The Kansas Pipeline Association has helped fund this part of the facility.

The urban village venue seemed kind of creepy to me. It is a collection of buildings of various shapes and sizes, including streets, power lines, gas pumps, and office facilities with computers and cubicles inside them. This is used for search, rescue and extraction operations as well as what is referred to as "close quarters battle or active shooter scenarios." It made me appreciate how brave our soldiers must be to go into such a setting.

Other venues are under development, including an agricultural setting for tractor rollovers, grain bin rescues, or for other farm and ranch related injuries. "We want to make an impact for volunteer firemen or neighbors who come help a farmer in trouble," Brian said.

Long-term plans call for a confined space or trench rescue venue, an aircraft fuselage, wide area search venue, an interactive law enforcement simulator, and more. About 15 crash dummies

add their element to the rescue scenarios. The main building at Crisis City houses offices, classrooms, and an observation tower. Barracks can house more than 400 personnel in training. The grounds also include space for the unmanned aircraft systems that are being worked on at K-State-Salina.

Crisis City Training Center is centrally located in the state, situated southeast of Salina and near the Salina Airport and the National Guard training facility. The mailing address for Crisis City is actually Lindsborg, but it is located near the rural community of Smolan, population 216 people. Now, that's rural.

It's time to leave the newest city in Kansas, known as Crisis City. We salute the Adjutant General and Kansas Division of Emergency Management for making this facility available, and we especially commend the first responders, emergency management, and military who are making a difference by putting their lives on the line in crisis.

**Harvest Home Celebration**  
Saturday and Sunday,  
November 10 and 11

Soup Supper—  
from 5:00 to 7:00 p.m.  
A portion of the  
proceeds will go  
toward benevolence.  
Worship Service  
Sunday at 10:30 p.m.  
Guest Speaker,  
Abbie Ponstein of Teens  
for Christ Connection.

**Alma  
Congregational  
Church**  
ALMA, KANSAS

# MEALS ON WHEELS

## Meals On Wheels

The schedule for Meals on Wheels for Nov. 12, 2012 through Jan. 6, 2013 is as follows:

Nov. 12-18, Immanuel Lutheran Church, contact Fonda Lawrence (877-3145).

Nov. 19-25, Community volunteers, contact Alice Hawks (877-3351).

Nov. 26-Dec. 2, American Legion Auxiliary, contact Marcia Wiltfong (877-2459).

Dec. 3-9, Women's Council Christian Church, contact Christian Church (877-2871).

Call Mike with all  
your social news.  
877-3361

Dec. 10-16, 1.) Midwest Energy, contact Curt Luehrs (877-5487). 2.) Norton County Service Center, contact Nancy Hager (877-5156). 3.) Norton County Hospital, contact Alice Hawks (877-3351).

Dec. 17-23, Norton Lions

Club, contact Jon Boxler (877-5128).

Dec. 24-30, Norton Rotary Club, contact Gloria Zwickle (877-3928).

Dec. 31-Jan. 6, Child Study Club, contact Amy Menagh (877-3238).

**SATURDAY, NOVEMBER 10**

# Craft Fair

**Norton American Legion**

*Come find that handmade gift for a special someone or yourself*

**Pheasant Hunters' Breakfast**  
SATURDAY AND SUNDAY,  
**NOVEMBER 10 AND 11**  
5:30-9:00 a.m. in Fellowship Hall  
**All You Can Eat - Free Will Offering**

Menu is Sausage, Bacon, Scrambled Eggs, Biscuits and Homemade Sausage Gravy, Juice, Coffee and Hash Browns

**First United Methodist Church**  
805 W. Wilberforce, Norton  
MONEY RAISED WILL BE USED FOR YOUTH ACTIVITIES FOR OUR JR. AND SR. UMYF

**The Norton City Office will be CLOSED on Monday, November 12**

*Monday's Refuse Route will be picked up on Thursday, Nov. 8 and Thursday, Nov. 15 in addition to Thursday's Yard Waste Route*

301 E. Washington Street  
P.O. Box 160, Norton, KS 67654  
Phone: 785-877-5000  
Fax: 785-877-5095

# CORRECTION

Due to reporter error on the front page of the 11-2 issue of the Norton Telegram, Farm Bureau Financial Services was credited for helping with the Little Red Hen project at the Eisenhower Elementary school. This information was incorrect. It is the Norton County Farm Bureau Association, a non-profit grassroots agricultural organization, who puts this on for the students.

Due to reporter error on page 2 of the 11-2 issue, it was reported that Jason Becker and Sylvia Randall were planning a celebratory ceremony and reception at the Elms Hotel and Spa in Excelsior Springs, Mo. on Nov. 7. The correct date is Nov. 17.

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The Norton Telegram will correct or clarify any mistake or misunderstanding in a news story. Please call our office at 877-3361 to report errors.

We believe that news stories should be fair and factual and appreciate your calling to our attention any failure to live up to this standard.

**Jennings United Methodist Church**  
**Annual Pheasant Supper**

Saturday, Nov. 10<sup>th</sup>, 5 to 7:30 p.m.

Roast Beef and ham roast, green beans, corn, mashed potatoes and gravy, hot rolls, salad and dessert bar.

**See you at 202 S. Topeka in Jennings, KS**

Adults, \$7; children 6-12, \$3.50; 5 and under, free