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THE NORTON **I ELEGRAM**



WEBSITE: nwkansas.com

10 PAGES

Tuesday Exterior of Lyons House is complete

November 20, 2012

Briefly City office closed for Thanksgiving

The Norton City Office will be closed Thursday and Friday, November 22nd and 23rd, for Thanksgiving. Thursday's yard waste route and Friday's recyclables route will not be picked up this week. The final yard waste pick up for this year will be Thursday, November 29th.

Santa's Open House will be this Friday

Come welcome Santa to Norton on Friday, Nov. 23 at the Norton County Courthouse from 6-7:30 p.m. Celebrate the beginning of the Christmas season with friends and neighbors. Enjoy cookies, cocoa, music, sleigh rides, and of course Santa Claus.

Sign up for the lighting contest

Norton County Arts Council's Christmas Lighting Contest will be Wednesday, Dec. 14. If you wish to participate in the contest, send your name, address of the display, and your contact information to: Norton County Arts Council, P.O. Box 225, Norton, KS or call Nancy at (785) 577-4940. Deadline for entries is November 30 and ballots must be received by December 14.

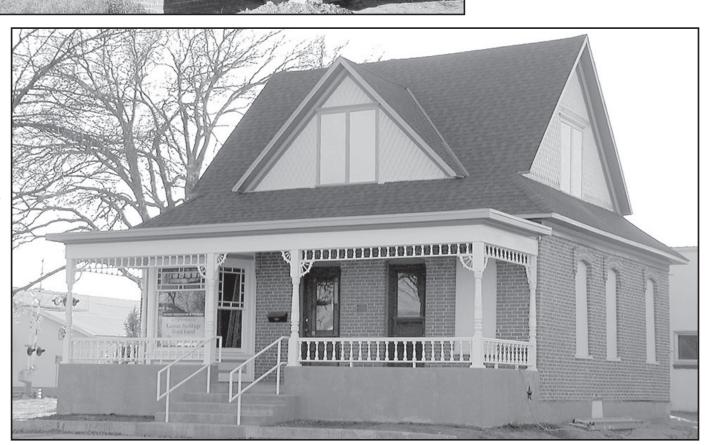
*********** ummm By Dana Paxton

Thanks to a grant through the Heritage Trust Fund, the only home in Norton that is listed on the National Registry of Historic Places is halfway restored. Schamber Historic Preservation, Damar, Kansas, has been working on the Lyons House for over five months and at last the exterior is done. The first picture to the left is what the structure looked like before any work had begun on it, only a few months ago. The bottom photo was taken on October 27 after the exterior was completed. The hope is to get more funding to complete the interior and add a handicap ramp. Norton City and County Economic Development reports that several businesses have expressed interest in renting it. Telegram photos by Dana Paxton

dpaxton@nwkansas.com Lynn and Linus Schamber of Schamber Historic Preservation reported that the exterior of the Norton Lyons house has been completed. Now the State Historic Preservation office is reviewing everything to see if the second phase for the interior can proceed. This review is done to be sure that everything that has been done to this point meets the Department of Interior Standards of Rehabilitation.

In the first phase, the process included many elements. The first thing was to put on a new roof, new soffet and facia as well as shingles. Then for a coat of fresh paint. Three basic colors were chosen, yellow, green and brick color. Before doing this, wood shingles on the decorative parts needed nailed in and several replaced.

When rebuilding the porch, they started with a newly poured foundation. Then in order to make it look like it did before, they used as many of the old pillars and lattice work that they could salvage. For those pieces that could not be saved, new ones were made.



Saturday is here

Small Business

Small Business Saturday is the day between Black Friday and Cyber Monday and it's dedicated to supporting small businesses nationwide. Help support your local businesses by shopping Norton on November 24th.

Markets

Tuesday, November 20, 2012
Wheat\$8.17
Milo\$7.05
Soybeans\$13.20
Corn\$7.33
Markets Courtesy of Norton Ag Valley Co-Op

Weather

Wednesday-Partly cloudy with a high of 72 and breezy. Wednesday Night-Partly cloudy with a low of 37. Thursday- Clear with a high of 61 and windy. Thursday Night-partly cloudy, low of 37. Friday- Clear with a high of 50. Friday Night-Overcast with a low of 27.

Kingham Report

Friday, Nov. 16Low 25, High 58 Saturday, Nov. 17Low 27, High 58 Sunday, Nov. 18.....Low 35, High 61 Monday, Nov. 19Low 33, High 66 (Readings taken at the Kingham farm 9 miles northwest of Norton)



Dear Lord, when we feel overwhelmed, surround us with your presence and peace. Make us alert to opportunities today to share with others, both materially and spiritually.



ed and painted, the building was tuckpointed and all the brick redone. A hole the building back to life. to the basement was filled and broken bricks and foundation repaired. A coat- tional Facility came in and gutted the ing now covers the foundation, tying it building of the old plaster and lathe.

all together. The final elements were While the porch was being construct- the front steps and handrails. It took several months to bring the outside of

Prisoners from the Norton Correc-

Schamber employees removed and labeled all the woodwork before demolition began on the inside. Now it is just a waiting game to see if it gets funded to finish the interior.

The hope is that the State Historic Preservation office will give the okay

to continue and a grant has already been applied for through the Heritage Trust Fund to repair all of the windows, back porch and add a handicap ramp. The grant deadline was November 1 and the announcement is expected in March.

Final Pigskin Pick-Em winner is determined

By Dick Boyd

nortontelegram@nwkansas.com Betty Rossouw was all alone at the top of the pile of entries in the 12th and final week of the Telegam's Pigskin Pick-Em Contest with just one miss to win the \$15 scrip first prize.

Betty had every winner correct until the final game between Oklahoma and West Virginia and she almost had it right. She picked the Mountaineers but the Sooners prevailed by just one point, 50-49.

Five fans missed just two games and were in the running for the second and third prizes. Judges used the tiebreaker game to decide but there was a tie

the second prize of \$10 in scrip with a drawing.

Jennifer Boller, Norton, placed third and will receive \$5 in scrip money.

Dalton missed the Stanford upset of Oregon and Syracuse win over Missouri. Jennifer miscued on the Baylor upset of Kansas State as well as the Syracuse victory.

Georgia Tech defeated Duke 42-24 in the tiebreaker game. Dalton picked it 36-23 or 7 points off the actual scores of both teams but Jennifer chose Georgia Tech by 38-27, also 7 points off and requiring a drawing to decide.

Wilson Ellis, Norton, just missed

on that so Dalton Smith, Norton, won creating a three-way drawing when he Cass, Beaver City; Sandi Winchell, Almissed two games and chose Georgia Tech to win 41-17, or 8 points off.

Also missing two contests and points off on the tiebreaker was Tom Davis. Norton, 21. Charlotte Gasper, Norton, also missed two games but chose Duke to win the tiebreaker game.

Incorrect on three contests were: Brenda Husted, Almena; Trey Millan, Hays; Barbara Brooks, Clayton; Heather Simmons, Keely Millan, Larry Stutz, Doug Ray, Taryn Graham (defending season champion), Craig Knapp, Keegan Smith, Andrew Ellis, all of Norton.

Missing four games were: W. Luis

mena; Tobi Boller, Dalton Miller, Mary Ann Hager, Virginia Carlton, Chad Gasper, Devon Gasper, Darin Williams, Baylee Miller, Dustan Daniels, Douglas Daniels, Nathan Morse, Travis Ray, Kerri Ray, Lynn Nelson, Scott Ellis, Steve Vollertsen, Andrew Lantz, Wilma Wiseman, Chase Rice, Regina Beikman, Chelle Millan, all of Norton.

Miscuing on five contests were: Lisa Mussman, Phillipsburg; Linda Covington, Jim Winchell, both of Almena; Dorothy Becker, Logan; Ann Becker, Lenora; Jim Springer, Long Island;

(**Pigskin** - Continued on Page 5)



Kindergarten students at Eisenhower it up and wash it. You need to cook it on Elementary in Norton recently submitted their instructions for preparing a Thanksgiving turkey this hopes that readers find these recipes helpful and informative.

Gail Roy's **Kindergarten Class** Jacque Nairn: Mom and Dad will

the stove for a long time over medium heat.

Tyler Stewart: Mom or Dad will kill holiday season. The Norton Telegram the turkey a few blocks away from our house. Take the feathers off. Put it in a pot of water and clean it. You cook the turkey for 35 minutes on hot with pepper, salt and onions.

Ella Juenemann: My dad will shoot hunt for the turkey in the trees. They cut the turkey in the desert. Put it on the degrees.

stove. Put salt and pepper on it. Cook it for probably 20 minutes at nine degrees. Put the pie and fruit on the plate with the turkey. We'll take it to Grandma's and eat there!

Kaitlyn Tallent: We'll get the turkey at the store. Wash off the blood in the sink. Pour on the onion and rice. get the turkey out in the field. Take the Sprinkle pepper all over the top. Put the turkey in a pot for 60 minutes at 15

Gavin Braun: My mom will get the turkey at the grocery store. Cut it into pieces. Put them on a plate. Put it in the oven for 11 minutes at 10 degrees. When it's done, we put on the sauces (BBQ sauce, ketchup and mustard).

Brennen Pfannenstiel: My dad will skin off. Get it cleaned off in the sink.

(**Recipes** - Continued on Page 5)

