

OBITUARIES

Sharon K. Smith (Hatfield)

June 17, 2013

Sharon K. Smith (Hatfield), 70, passed away Monday, June 17, 2013 in Greeley, Colo. She was born in Lenora to Joseph H. and Marcelle M. Allen. She graduated in 1961 from Norton Community High School. She was a certified public accountant and graduated from the University of Kansas in 1978 with a B.S. in Business-Accounting and Business Administration. She was a partner in Kennedy and Coe, LLC Certified Public Accountants, retiring in 2008.

Sharon was proud to be employed with the firm for 29 years and to be the firm's first female partner. Sharon loved life, enjoyed it to the fullest and was an avid Kansas Jayhawks fan.

Sharon is preceded in death by her father, Joseph, and stepson, Chris Hatfield.

She is survived by her husband, P.D. Hatfield, Greeley, Colo., mother, Marcelle, of Norton, sons, Jeff (Vicki), of Derby, Bruce of Katy, Texas, Doug of Plano, Texas and stepson, Phil,

of Salina, five brothers and sisters, John, Joseph, Nancy, Jean and Jane, and eight grandchildren.

A memorial service was held Monday, June 24 at 2 p.m., at the Trinity United Methodist Church in Salina.

Memorial donations may be made to Kansas Society for Crippled Children, in care of Ryan Funeral Home, 137 N 8th, Salina, KS.

Road work to begin in Norton

On Monday, July 1, KDOT will perform some maintenance roadwork on both U.S. 283 and U.S. 36 Highways within the city limits of Norton.

Crews will overlay U.S. 283 (State Street) from the stop light south to Warsaw Street (south of the Norton Medical Clinic), starting on Monday.

On Tuesday, July 2, KDOT maintenance crews will overlay

the eastbound lanes of U.S. 36 from Kowpoke Supply to the east city limits of Norton. On Wednesday, July 3, crews will overlay the westbound lanes of U.S. 36 - at the same location.

During construction, flaggers will guide one-lane traffic through the work zone during daylight hours. Delays will be encountered. The public should plan their travels accordingly.

KDOT urges drivers to pay attention to the signs and workers within any road construction zone. Slow down and "Give 'Em A Brake!"

For questions concerning this project, please contact Kristen Brands, KDOT Northwest Kansas Public Affairs Manager, at (785) 877-3315 or kristenb@ksdot.org in Norton.

State buildings to allow concealed firearms

Kansas Interim Secretary of Administration Mark J. McGovern recently announced that as of Monday, July 1, 2013, properly licensed firearms will be allowed in all State office buildings not exempted by law. The 2013 Kansas Legislature passed a measure permitting concealed carry of guns in public buildings with certain exceptions, and McGovern said his agency is complying with the intent of the new law.

"The Kansas Legislature clearly indicated the belief that properly licensed individuals should be allowed to exercise their right to carry concealed firearms in most public buildings," said McGovern.

The new law stipulates that concealed carry is permitted in any state or municipal building "unless such building has adequate security measures to

ensure that no weapons are permitted to be carried into such building . . ." Although the State could exempt itself and prohibit concealed carry until January 1, 2014, the Department of Administration is not exercising an exemption for state-owned buildings.

The law defines a state or municipal building as "a building owned or leased by such public entity." The Department of Administration interprets the definition of a building leased by the State to include free standing buildings in which the State is the sole tenant.

In order to get clarification from the Attorney General on how the law should be applied to leased premises within a building where the State is not the sole tenant, the Department of Administration will exercise a six-month exemption for those

properties. McGovern said those buildings shall operate as they had prior to July 1, 2013.

State correctional facilities, courtrooms and law enforcement agencies are generally exempt from the new law. Certain State health care facilities and post-secondary educational facilities may notify the Attorney General of six month and four-year exemptions to the law. The Kansas Department for Aging and Disability Services and the Kansas Commission on Veterans' Affairs have exercised six month extensions for their health care facilities throughout the state.

The Department of Administration referred questions about exemptions to the Office of the Attorney General and those agencies that may be exercising exemptions.

Ice cream haven!



The Haven held an ice cream and cake social fundraiser on Sunday, June 23 at the 4-H Building in Norton. (From left to right) Sydney Kleinschmidt and Seana Hanlon enjoyed the homemade ice cream and cake. The fundraiser brought in \$1,600 which will be used to remodel the kitchen and to purchase a badly needed dishwasher. "The Norton community is awesome, always stepping up to help," board member Carolyn Plotts said.

—Telegram photo by Mike Stephens

A cool supper for a hot summer's night

By Liza Deines

Gazpacho has always been one of my favorite soups so when I see it on a menu I always order it. Like many classic soups, no two cooks make it quite the same way, but it's usually good. When it appeared on a Carlyle menu, of course I ordered it. So many people sent their bowls back to the kitchen it was never offered again. Their complaint? "This soup is stone cold!" The very best gazpacho we ever ate was served in Ft. Worth, Texas, at a little hole-in-the-wall café. Written on the corner of a stained paper place mat is the recipe I finagled from the cook.

If you have a slew of garden sals coming in or have access to a good farmers' market, this is an ideal recipe to make a cool and economical supper using up lots of those garden goodies.

FT. WORTH GAZPACHO
Two fat cloves garlic
Quarter cup red wine vinegar
One teaspoon salt
Third cup green olive oil
Four big, meaty tomatoes
Two eight-inch cucumbers
One six-inch zucchini squash
One large green pepper
One large yellow pepper
Twelve green onions
Quarter cup chopped chives
Three cups Hot'n Spicy V-8 juice
One cup beef broth
Salt, fresh ground pepper
One tablespoon celery salt
One crunchy baguette, sliced in rounds
Sour cream

Crush garlic in a small bowl with salt, oil and vinegar until it creates a well-mixed slurry. Set aside to "ripen". Peel cucumbers and tomatoes, seed peppers. Use your sharpest knife and cut vegetables into quarter inch dice, slice onions on the diagonal with some of the green tops included and reserve half a cucumber for later. Don't use a

Kansas ends fiscal year with windfall

Kansas revenue receipts ended fiscal year 2013 on a high note Friday, beating estimates by \$86.6 million.

The revenue figures also reflect the state's revenue picture six months after income tax rates were cut for every working Kansan on Jan. 1. While most people only think of taxes in mid-April when they file returns, people's pay checks this year have benefited from those reduced withholding and individual income tax rates.

Revenue receipts also beat monthly projections by \$25.1 million, or 4.6 percent, overall and revenue receipts were \$159.6 million more than had been collected during the prior fiscal year.

"We are heading into fiscal year 2014 on firm financial footing and I'm pleased to see that Kansas' economy continues to improve," said Revenue Secretary Nick Jordan.

blender or a food processor for this or you'll end up with veggie juice!

Mix all vegetables in with garlic slurry in a large refrigerator container. Stir in tomato juice, beef broth and celery salt. Taste and add salt and pepper as needed plus a bit of hot sauce if you want it really zippy. Chill overnight.

Just before serving, lay baguette slices out on a cookie sheet, spread with butter, sprinkle with shredded cheese. Toast crispy. Slice the remaining cucumber into paper thin slices. Stir the cold soup and ladle into cold bowls, float a cucumber slice on top and add a little dollop of sour cream on top of the slice. Serve with hot toasted baguettes. This makes about twelve servings but can be stretched with more broth or tomato juice.

If by chance you don't want to buy V-8 for this soup you can make your own tomato juice in a blender and add a good shot of Tabasco or Louisiana Hot Sauce. Some folks are fussy about tomato seeds and sieve them out; we didn't bother.

If you can't get baguettes in your local grocery or bakery, here are a couple of easy "go-withs" for any chilled soup.

SESAME STICKS
Cut seven-grain bread into one inch strips, roll in melted butter,

sprinkle with sesame seeds and toast. Yummy.

Commercial corn chips are very high in sodium but you can make your own and control the salt content easily, adding only the amount you prefer. These are extra good with gazpacho.

CORNMEAL CRACKERS
One cup yellow cornmeal
Half cup flour
Quarter cup real bacon bits
Quarter teaspoon salt
Quarter teaspoon baking soda
Half cup milk
Three tablespoons corn oil
Half teaspoon Worcestershire sauce

Combine dry ingredients in food processor bowl and mix; combine milk, corn oil and Worcestershire sauce and drizzle gradually into dry ingredients while processing until a ball of dough forms. Dump out onto a lightly floured surface, add bacon bits and knead about five minutes. Divide into two parts, roll each part out to a twelve-inch square and cut into two-inch squares. Bake fifteen minutes at 350 degrees, remove to cooling racks to crisp.

Next week more summer coolers.

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BIRTH

Dax Lamar Cook was born June 28, 2013 at 12:23 a.m. in Lincoln, Neb., and weighed two pounds, seven ounces and was 14 inches long.

Dax's mother is Briannan Cook, grandparents are Brian and Tami Cook, and great-grandparent is Reva Marshall.



SENIOR CENTER MENU

Monday, July 1

Hamburger patty, tater tots or rounds, mixed vegetables, bun and cook's choice fruit.

Tuesday, July 2

Baked spaghetti, tossed salad w/carrots, strawberries and bananas, garlic bread and pudding.

Wednesday, July 3

Ham, saucy sweet potatoes, peas, bread and Ambrosia fruit salad.

Thursday, July 4

CLOSED

Friday, July 5

Salisbury steak, mashed potatoes, winter mix vegetables, bread and mixed fruit.

Monday, July 8

Polish sausage w/kraut, mashed potatoes, corn, bread and apricots.

Tuesday, July 9

Frito chili cheese pie, watermelon, corn chips and cinnamon roll.

Wednesday, July 10

Tuna salad, tomato soup, Heavenly Hash, crackers and fruit crisp.

Thursday, July 11

Oven baked chicken, mashed

potatoes and gravy, seasoned carrots, bread and plums.

Friday, July 12

Beef and noodles, green beans, stewed tomatoes, bread and Watergate Salad.

Monday, July 15

Hamburger gravy, mashed potatoes, Italian blend vegetables, biscuit and mixed fruit.

Tuesday, July 16

Chicken Divan, gelatin w/carrots and pineapple, rice and bar cookie.

Wednesday, July 17

Taco salad, tropical fruit salad, chips, cook's choice complement.

Thursday, July 18

Waikiki Meat Balls, pea salad, Mandarin oranges, rice and cake.

Friday, July 19

Pork patty, tater rounds, green bean casserole, bun and cantaloupe.

Monday, July 22

Steak fingers, mashed potatoes w/gravy, beets, bread and rosy pears.

Tuesday, July 23

Sloppy Joe's, cucumber and tomato salad, peaches, bun and

pudding.

Wednesday, July 24

Baked fish, macaroni and cheese, mixed vegetables, bread and watermelon.

Thursday, July 25

Cook's choice entree, corn, spinach salad, bread and cinnamon apple slices.

Friday, July 26

Paprika chicken, potato salad, cottage cheese/pineapple, bread and cookie.

Monday, July 29

Swiss steak, scalloped potatoes, peas, bread and apricots.

Tuesday, July 30

Chicken B.L.T. salad, cantaloupe, bread stick and brownie.

Wednesday, July 31

BBQ Smokies, hash brown casserole, California blend vegetables, bread and gelatin w/fruit.



We Are Now
11 a.m.-2 p.m.
Monday thru
Saturday

Serving LUNCH

Destination Kitchen

We will be Closed
Thursday, July 4 for
Independence Day!

closed July 4th

115 W. Main, Norton, KS
Phone: 785-877-2911

June 28-
July 2

Showing at the
NORTON THEATRE

Monsters University
in 3D -- 2 Hours, (PG-13)

Fri. and Sat.: 7:00 and 9:20 p.m.
Sunday: 5:00 and 7:20 p.m.
Mon., Tues., Wed.: 7:00 p.m.

Now You See Me
Playing for Only 5 Days
2 Hours, 6 Minutes
(PG-13) in 3D

POPcorn

COMING SOON

Monsters University is a Premiere movie - \$7.00 and \$6.00. No Sunday Discount
Now You See Me is a Non-Premiere movie - \$7.00 and \$6.00. \$3/tx on Sunday

PREMIERING Wed., July 3
The Lone Ranger (PG-13)
Despicable Me 2

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