

# OBITUARIES

## Nancy V. Krehbiel

Dec. 29, 1935 - Sept. 17, 2013

Nancy V. Krehbiel passed away Sept. 17, 2013 after an eight-year battle with cancer. Mother, loving wife, world explorer, jazzer, travel agent and office manager, Nancy is survived by her sister, husband, son, daughter and two grandchildren.

Nancy's life on this earth impacted many.

Visitation took place at The Paul Mortuary in Pacific Grove, Calif., Wednesday, Sept. 25 from 4 p.m. - 7 p.m. with fu-



neral services, also at the mortuary, on Thursday, Sept. 26 at 11

a.m. followed by a Celebration of Nancy's Life at 2 p.m. at the Sally Griffin Senior Center.

In lieu of flowers, the family requests that a donation in memory of Nancy be made to the American Cancer Society, P.O. Box 22718, Oklahoma City, OK, 73123-1718, or by phone at 800-227-2345.

To sign Nancy's guest book and leave messages for her family, please visit [www.thepaulmortuary.com](http://www.thepaulmortuary.com).

## Irving L. Smith

March 23, 1933 - Sept. 24, 2013

Logan resident, Irving L. Smith, passed away Tuesday, Sept. 24, 2013 at his home at the age of 80.

He was born in Norton, on March 23, 1933 to Amon and Averille (Loughrey) Smith. Irving was a farmer.

Two grandsons, Jason Largent and Matthew New, preceded him in death.

Survivors include his wife,

Mary, of the home in Logan; daughters, Debbie New of Lansing, and Gwen Largent of Almena; son, Tim Smith of Scranton; sister, Carol Wyatt of Norton; seven grandchildren and four great-grandchildren.

Graveside services will be held Saturday, Sept. 28, at 2 p.m. in the Pleasant View Cemetery, Logan, with military honors by the U. S. Navy.

Visitation will be Thursday and Friday from 9 a.m. - 9 p.m. at the Logan Funeral Home, Logan.

Memorial contributions may be given to the Irving L. Smith Memorial Fund.

Online condolences can be sent to [www.olliffboeve.com](http://www.olliffboeve.com).

Logan Funeral Home is in charge of arrangements.

## Making a difference customized service

By Ron Wilson

Huck Boyd Institute

The floral arrangement has arrived for the funeral service. The grandfather, a lifelong outdoorsman, is being laid to rest. But his casket piece is no ordinary collection of plants. It is a remarkable arrangement of beautiful flowers, intermingled with deer antlers and his actual fishing rod. This personalized floral arrangement was designed and produced by an enterprising flower shop owner with rural roots.

Matt and Bronwyn Douglas are owners of Kistner's Flowers in Manhattan, Kansas. They especially seem to enjoy designing custom-made, personalized floral arrangements for weddings and funerals.

Matt and Bronwyn met at K-State, where she studied psychology and fine arts and he majored in greenhouse management. Bronwyn had grown up in Canada, but her mother was originally from Manhattan. Matt came from a truly rural area of Kansas, having grown up out in the county between Americus, population 931; Allen, population 209; and Admire, population 176 people. Now, that's rural.

Matt and Bronwyn got jobs at a flower shop on the south side of Manhattan. The shop was called Kistner's Flowers, having been created by Marie and Ray Kistner in 1946.

After college, Matt and Bronwyn got married and moved to Alaska where she worked in human resources and he worked in a private lodge and greenhouse near Denali National Park. They later moved to Montana.

One day Matt got a job offer at a Montana greenhouse. A couple of days later, Bronwyn got a call offering her a job back in Alaska. And a couple of days after that, they got a call from Kistner's Flowers, their former employer back home in Kansas. Wow, what a week.

Matt and Bronwyn weighed all their options and flew back to Kansas. "We put a lot of prayer into it," Matt said. On Jan. 1, 2006, they became the new owners of Kistner's Flowers in Manhattan.

"Of course, the next month was Valentine's Day, and we were wishing the previous owner was around to help," Matt said with a smile.

Fortunately, Marie Kistner still lived nearby. In fact, she became an unofficial grandmother to their children and lived to be 98 years old. The Orr family had purchased the flower shop from the Kistners in 1973, making Matt and Bronwyn the third family owners in nearly seven decades. Matt and Bronwyn now live in what had been Marie's house, and Bronwyn's parents also live nearby. That is especially convenient for the grandkids, Matt and Bronwyn's two children, Denali and Dawsyn.

Kistner's Flowers specializes in three things: fresh flower arrangements, houseplants or blooming plants for indoor use, and indoor plant management for business clients. The latter type of indoor plant service and maintenance is called interior plantscape. Of course, Kistner's provides flowers for all kinds of occasions and special events.

"We like to serve families

with something beautiful," Bronwyn said. In their first year of ownership, Kistners helped with fewer than 25 weddings. Now they serve more than 100 annually.

A special challenge is the personalized casket pieces which families might want for funerals for a loved one.

"This is a celebration of their life," Matt said. He and Bronwyn seek to create designs which integrate items that truly reflect the person being remembered. They've done arrangements with cooking utensils for women, barbed wire and sunflowers for ranchers, clubs and balls for golfers, and firefighting equipment for a retired firefighter. (I hope he didn't need that equipment where he was going.)

Through it all is the flowers. "We might go through 600 roses per week on average, plus we have 35 other varieties of flowers," Matt said. Kistners won the Lux award for the best outdoor wedding in northeast Kansas. "It's service, but it's also an art form," Matt said. "We want to offer excellent product and customer service." For more information, go to [www.kistnersflowers.com](http://www.kistnersflowers.com).

The floral arrangement has arrived for the funeral, and it features deer antlers and a fishing rod just as grandfather would have wanted. We commend Matt and Bronwyn Douglas and all those involved with Kistner's Flowers for making a difference with such personal, customized service. Those are truly special arrangements.

## SENIOR CENTER

Tuesday, Oct. 1 - Ham, sweet potatoes, green beans, bread and rosy applesauce.

Wednesday, Oct. 2 - Tater tot casserole, peas, bread and pears.

Thursday, Oct. 3 - Oven baked chicken, parsley potatoes, corn, bread and orange-pineapple salad.

Friday, Oct. 4 - Tuna salad, tomato soup, winter mix vegetables, bread and fruit crisp.

Monday, Oct. 7 - Taco salad, brownie, chips and citrus slices.

Tuesday, Oct. 8 - Mom's turkey casserole, mashed potatoes, mixed vegetables, bread and gelatin w/fruit.

Wednesday, Oct. 9 - Steak fingers, au gratin potatoes, 3-bean salad, bread and fruit cobbler.

Thursday, Oct. 10 - Liver and onions, mashed potatoes and gravy, cook's choice vegetable, bread and mixed fruit.

Friday, Oct. 11 - Smokies, macaroni and cheese, Italian blend vegetables, bread and peaches.

Monday, Oct. 14 - Spanish

rice w/hamburger, Mexicali corn, Mandarin oranges, bread and cookie.

Tuesday, Oct. 15 - Ham and beans, coleslaw w/carrots, corn-bread and apricots.

Wednesday, Oct. 16 - Turkey, mashed potatoes and gravy, peas and carrots, bread and cook's choice fruit.

Thursday, Oct. 17 - Hamburger patty, bun, tater tots, cake and hot cinnamon apple slices.

Friday, Oct. 18 - Baked fish, scalloped potatoes, stewed tomatoes, bread and applesauce.

Monday, Oct. 21 - Chicken and noodles, mashed potatoes, California blend vegetables, bread and mixed fruit.

Tuesday, Oct. 22 - Swiss steak, parsley potatoes, green bean casserole, bread and Ambrosia fruit salad.

Wednesday, Oct. 23 - Polish sausage w/sauerkraut, mashed potatoes, beets, bread and peaches.

Thursday, Oct. 24 - Cook's choice entree, hash brown cas-

serole, seasoned carrots, bread and gelatin w/fruit.

Friday, Oct. 25 - Chef salad (meat on the side), strawberries and bananas, crackers and bar cookie.

Monday, Oct. 28 - BBQ chicken sandwich, potato salad, cottage cheese, bun and apricots.

Tuesday, Oct. 29 - Chili, tropical fruit, crackers and cinnamon roll.

Wednesday, Oct. 30 - Pasta salad w/ham, rosy pears, breadstick and pudding.

Thursday, Oct. 31 - Waikiki meatballs, broccoli, pineapple, rice and cook's choice complement.

For more information call 877-5352.

Call Mike with all your social news. 877-3361 [mstephens@nwkansas.com](mailto:mstephens@nwkansas.com)

# BIRTH

Becky and Cody Howland, Ellis, announce the birth of their daughter, Morgan Marie. She was born on Sept. 4, 2013 at Hays Medical Center. She weighed seven pounds, 14 ounces, and measured 19 inches long. Her brother Jaxin, four years old, welcomed her home. Maternal grandparents are Larry and Angie Feldt, Lenora. Paternal grandparents are Jim and Karen Howland, Ellis. Paternal great-grandparents are Keith and Janice Hadley, Ellis.



## Water needs focus of conference

The Governor's Conference on the Future of Water in Kansas is to be held Thursday, October 24 and Friday, October 25, 2013 at the Hilton Garden Inn & Conference Center in Manhattan, KS.

The conference topics include:

- Drought resiliency and conservation
- The value of water
- Meeting Kansas' water needs now and in the future
- Reservoir sedimentation
- Water's role in developing the Kansas agriculture economy

To view the agenda for a complete list of speakers and panelists visit: [www.kwo.org](http://www.kwo.org).

Day one speakers include Charles Fishman, author of The Big Thirst and The Wal-Mart Effect and Pat Mulroy, who oversees the Las Vegas Valley Water District and South-

ern Nevada Water Authority. A legislative panel is planned for the afternoon. Day two will build on the water policy discussions from Day one with technical presentation posters and talks. Graduate and undergraduate students will present their research. Dr. James Stack, Director of the Great Plains Diagnostic will present Feeding a Growing Population in a Resource Stressed World.

"We encourage anyone to attend who has an interest in our state's water resources. Legislators, water managers, state, federal, city and county administrators as well as scientists, organizations and producers are all welcome," said Tracy Streeter Kansas Water Office Director. "With record breaking drought the last few years, there is no better time to focus attention to Kansas' water needs and

the role water plays in growing our state's economy."

Registration is available online at [www.kwo.org](http://www.kwo.org). The deadline is October 15, only three weeks away. Conference details, brochure, speakers, sponsors and hotel information can be found online as well.

The Governor's Conference on the Future of Water in Kansas is co-sponsored by the Kansas Water Office (KWO) and K-State /Kansas Water Research Institute. Sponsors for the event come from multiple diverse water interests.

If accommodations are needed for persons with disabilities, please notify the KWO, (785) 296-3185, at least five working days prior to the conference.

## SHERIFF'S LOG

July 20  
(2) Motor vehicle accidents with animal  
Motor vehicle accident-hit and run  
July 21  
Juvenile complaint  
Vehicle assist  
VIN inspection  
Suspicious vehicle  
July 22  
(2) Intoxicated subjects  
Warrant service (FTA only)  
Suspicious vehicle  
VIN inspection  
Traffic stop  
Motor vehicle accident with animal  
Traffic control  
July 23  
Cattle out  
(2) VIN inspections  
Found/lost property  
Traffic stop  
(2) Finger prints  
Battery-simple  
July 24  
Traffic control  
Motor vehicle accident with animal  
VIN inspection  
(2) Trash dumping  
Contact with public  
Registration/offender/update  
Document service  
Animal call  
Ambulance run  
July 25  
(2) VIN inspections  
Found/lost property  
Finger prints  
Vehicle assist  
Hitchhiker  
(2) Disabled vehicles  
Document service

July 26  
Reckless driver  
(2) Registration/offender/updates  
(2) VIN inspections  
Motor vehicle accident with animal  
Animal call  
Pursuit/chase  
Fireworks  
July 27  
Animal call  
Disturbance-noise  
(2) Contact with public  
Funeral escort  
Disabled vehicle

Sept. 27- Oct. 2

Showing at the

### NORTON THEATRE

Cloudy with a Chance of Meatballs 2:  
Revenge of the Leftovers 1 Hr, 45 Min. (PG-13)  
Friday and Saturday: 8:00 p.m.  
Sunday: 5:00 p.m.  
Mon., Tues., Wed.: 7:00 p.m.

### The Butler

2 Hours, 23 Minutes (PG-13)

The Butler is \$7.00 for adults and \$6.00 for children 12 and under. \$3/tx on Sunday. Meatballs is \$7.00 for adults and \$6.00 for children 12 and under. No Sunday Discount

POPcorn

COMING SOON

Let's Go to the Movie

Visit our Website: [nortontheatre.com](http://nortontheatre.com)

This ad is brought to you by The Norton Telegram

### Norton Christian Church is canceling its 10:40 service!

Sunday, October 6<sup>th</sup>

Worship with us Saturday at 7 PM or Sunday at 8 AM

## DON'T GO TO CHURCH. BE THE CHURCH.

Projects begin at 9 AM

Projects: The Rock, Eisenhower Elem., The Haven, NCHS Football Field & More

Call 877- 2871 for Information