Saving food equals saving money

As promised here is more food for thought about saving food from the trash can. The foods most likely to be wasted are fresh fruits and vegetables, beverages, bread and bakery products, dairy products, eggs, meat and fish. Consumers can follow many tips to prevent food loss:

Make smart buying decisions.

-Buy what you need, and make the most of your food dollars. If you can t use something before it goes bad, don t buy it.

-Buy only the amount of food you will use before it spoils or by its best used by date.

-Buy more non-perishable foods, such as canned, frozen and dried foods. Select those with distant best used by dates.

-Select produce items that are slightly firm and free of bruises and decay.

-Buy fresh fruits and vegetables that don't keep well in small amounts each time, and more frequently.

Use what you have at home. -Eat the food you have at Home ed Tranda Watts, Extension

specialist



home in a timely fashion, rather than buying new food for your

-Refrigerate leftover perishable foods within two hours, and make a plan to use the leftovers promptly, usually within three days or less, or freeze them.

-Pack leftovers into reusable containers, chill and eat them for lunch the next day at work or school.

-Use leftovers from one meal in a different recipe the next day for a second meal.

-Place the food you need to eat first in the most readily accessible positions in your refrig-

-When life gets busier than you had planned, and you don t have time to prepare what you

have bought, freeze foods in a timely way for future meals. For example, preserve fresh fish, poultry, stew meats and ground meats by freezing them within two days. Cook or freeze cuts of red meats within three to five days. You also can freeze extra portions of cooked dry beans after a meal, and excess amounts of milk or fresh bread before they go sour or mold.

-Cook at home often instead of constantly dining out or ordering take-out food, because restaurants create a lot of food waste. Be sure to reduce athome plate waste by serving appropriately sized portions.

-If you won t use an unspoiled food before its best used by date, donate it to your local food pantry or soup kitchen.

If you have food storage questions, please feel free to contact your local K-State Research and Extension Office. You may also contact Tranda Watts, Multi-County Extension Specialist Food, Nutrition, Health and Safety at twwatts@ksu.edu or phone 785-443-3663.

Kidz Stuff!



My Kidz Stuff held its children's consignment sale at the Norton National Guard Armory on Friday and Saturday. Pictured are Taylor Dicks, Lari Ann Nickell, Steven Adams and Staci Breiner doing a little last minute shopping on Saturday afternoon. -Telegram photo by Mike Stephens

Registration/offender/update

(2) Registration/offender/up-

Make next year's garden better now

Kay Melia

vkmelia@yahoo.com

The seasonal change is at hand. Those of us who love to grow things are becoming less amiable as the tomato vines turn black, the Buffalo grass turns brown, and the leaves drop off the trees. Mother Nature reminds us in so many ways that we all need to pay attention to the changing of the seasons. There is much work to be done now as we perform the duties that will make the next growing season as delightful as the one just concluded.

So, as I head for the garden this weekend, I must go there with thoughts of renovation, rejuvenation, and preparation. After all these years of gardening, I still approach the autumn change of season with a sense of inspiration to do what I can now to make next year's garden

It all begins with the garden soil....nothing more, nothing less. For 40 years now, my garden plot has served me well, but only because I have added the nutrients it must have to pro-

duce the things I want. It has done its job for years. It's time for me to continue to do mine!

Here's my schedule. First, I will clear the garden of dead vines and old plant life. I will pull the tomato and pepper vines and put them in a separate pile. I will either burn them or haul them to the landfill when they are dry. All the other dry debris will be raked into small piles and thoroughly shredded with the push mower.

Then comes the fun! By hook or by crook, I will obtain 2 or 3 pickup loads of good clean trash free leaves, and spread them about 2 inches deep over the entire garden. Any kind of dry barnyard manure would be nice, too, or rotten silage or old hay or straw. My plot is larger than most, so I'll have to do some scrounging, and I will. Most homeowners will be delighted to haul you their leaves, maybe for the promise of a couple of cantaloupe or a small bag of green beans next summer. Just be sure the leaves do not contain locust beans or small tree limbs or other undesirable for-

9th Grade

Jacob Green

Macayla Kent

Miah Melvin

Baylee Miller

Julian Snyder

Kira Robertson

Kade Unterseher

Trenton Wright

10th Grade

Carmen Ball

Kyle Bell

James Berry

Hailey Branek

Alma Clavijo

Taylor Dicks

Sylvia Estes

Weston Erbert

Brionnah Fessler

Morgan Griffey

Skylar Johnson

Michael Kasson

Shelby Mulford

Nickala O'Hare

Nicholas Peterson

Gavin Lively

Rachel Koerperich

Kirstin Georgeson

Evan Chambers

Mariah Dawley

Taylor Wahlmeier

Harrison Woodyard

Adriana Ankenman

Andrew Bashford

Koby McEwen

Caleb Gregerson

Mitchell Hickman

Alexzandria Aldridge

eign matter.

Just as soon as the leaves are down, it's time to plow. With my rototiller, or someone else's, I will plow in those leaves and other residue as deeply as I possibly can.

That's it. After I have planted my garlic and other essential bulbs or roots, I will go back in the house and stay there for the winter. I won't go back out there until about March 3rd. I will take my shovel with me and I will turn over a shovelful of rejuvenated garden soil and be joyfully amazed at what a delightful bed Mother Nature and I have created for the new planting season.

The above procedure, or some similar effort right now, is not only desirable...it is absolutely necessary, and I cannot emphasize enough the great value it gives to my garden!

And with that, and with thoughts of thankfulness to you all, this space becomes void of further Gardener thoughts. Please have an astonishingly happy and healthful winter!!

Dalton Pfannenstiel

Quinton Porter

Peyton Renner

Kristin Stewart

Neysa Carlson

Morgan Farber

Connor Griffey

Andrew McMullen

Branson Addington

Kobie Unterseher

Charles Whitney

Shauna Gibson

Austin Hager

Marisa Maddy

Landon Slipke

Honor II 3.00-3.49

Cole Renner

9th Grade

Trae Braun

Kristen Dole

Tyus Henson

10th Grade

Trei Burns

Landon Porter

Hanna Brooks

Jesse Courtain

Brendon Frack

Theresa Gallegos

Alexus Hartwell

Cameron Heikes

Ward Hayes

Dawn Herring

Rachel Jones

James King

Cayanna Campbell

12th Grade

Lexi Voss

11th Grade

SHERIFF'S LOG

Aug. 29

Aug. 30

date

Phone/mail scam

Disturbance-noise

(5) VIN inspections

Contact with public

Remove unwanted person

Creating a hazard

Animal call

Finger prints

Traffic stop

Aug. 23

VIN inspection Intoxicated subject Document service

Aug. 24

Motor vehicle accident with animal

Animal call

Contact with public **DUIP-impaired** driving

Citizen's complaint

Aug. 25

(2) Contacts with public Domestic disturbance

Reckless driver

Traffic/driving complaint Motor vehicle accident with

animal Aug. 26

Document service

(2) VIN inspections

Registration/offender/update Aug. 27

Cattle out

Traffic stop Disturbance-noise

Aug. 28

Inmate appointment Welfare check

(2) VIN inspections

Creating a hazard (2) Contact with public

Finger prints Traffic stop

Molly Maddy

Zachary Morris

Morgan Olliff

Kylie Perez

Ruby Shirley

Ryan Thrailkill

Jarrett Wente

11th Grade

Conor Cox Sheridan Dillehay

Kaitlyn Bohl

Christian Boser

Derick Campbell

Kenzie Esslinger

Sierra Griffith

Wyatt Harting

Jordan Karnopp

Nicholas Koch

Tyler Kuhn

Derek Rowh

David Smith

12th Grade

Gabriel Bird

Zachary Bird Travis Cressler

Brandy Davis

Kolton Harting

Damian Lawson

Christopher Richard

Danielle Wagoner

Alec Hager

Marc Miller

Ethan Ross

Alex Stevens

Juniors

Zachary Esslinger

Dalton Vanover

Megan Arehart

Breven Sondergaard

GORREGTION

Due to incorrect information given to the Norton Telegram, it was reported on the front page of the Tuesday, Oct. 22 edition that Christopher Chambers is the president of KAYS. Chambers is in fact the vice-president and Morgan Farber is the president.

The Norton Telegram will correct or clarify any mistake or

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

ONOR ROLL

High School

Norton Community

2013-14 Honor Roll First 9

Highest Honor 4.00

9th Grade

Brian Clavijo Caitlyn Cox

Wilson Ellis

Christine Figurski

Kennedy Leibbrandt Layton Miller

Josephine Otter

Jena Risewick 10th Grade

Casey Ambrosier

Philip Boutwell Audrie Burge

Lauren Mordecai

Raenee Patterson

Valery Rostek 11th Grade

Lindsay Addington

Stephen Cummings Grant Gordon

Chance Uehlin 12th Grade

Bailey Ambrosier

Darcy Bainter Leif Carlson

Katelyn Engelbert

Ashley Hildebrand

Cody O'Hare Hannah Pollock

Johnnye Ruder Drew Schrum

Jared Shelton Honor I 3.50-3.99

Northern Valley 2013-14 First 9 Weeks Honor Roll

Highest Seniors Hunter Chandler Ian Vincent **Juniors** Clint Cole **Brant Cox** Macy Kasson Sophomores

Sarah Baird

Shayna Vincent

Mook Prathipthinthong

Honors I Seniors

Jordan Baird Brooke Hammond

DaKota Hilburn

Aaron Pinzenscham **Juniors**

Ame Baird

Alyssa Bryant Shilo Cline Morgan Hawks

Carson Montgomery Makayla Smith

Matt Stutsman

Sophomores Brooke Baird Camden Cox Trey Hall

Tea Van Patten

Allison Keith Brianna Martin Freshmen

Ben Jones **Honors II**

Mike Siard

Seniors Beatriz de la Fuente Kolton Hilburn

Kortney Cunningham Khrissanna Van Patten Anita Want Sophomores Elexsa Anderson Eli Lowry Freshmen Kylie Kinderknecht Gia Lauren Carson Wallace Damian Wellman

Motor vehicle accident with Aug. 31 Criminal damage to property animal Cattle out Sept. 4 Registration/offender/update Cattle out Domestic disturbance

Sept. 1

Sept. 2

Sept. 3

fender

Disabled vehicle

Suicidal subject

Disabled vehicle

VIN inspection

Animal call

Disturbance-noise

Found/lost property

Harassment, telephone/fax

Domestic disturbance

Property seizure, drug of-

misunderstanding in a news story. Please call our office at 877-3361 to report errors.

standard.



Social Hour at 5:30 p.m.; Steak Dinner at 7:00 p.m. **AUCTION STARTS AT 8:00 P.M.**

For More Information or to get Tickets Contact: Dan Lauer: 877-5181 or Brock Miller: 877-3354

NEED A WINTER PROJECT WANT A FIXER - UPPER? I HAVE JUST WHAT YOU ARE LOOKING FOR!

Duane R. McEwen, Salesperson for Home Range Real Estate offers the property Located at 1013 Hartford Street in Norton, Kansas At a price you will not believe.



There is 986 square feet of living space on the ground floor with a full basement. The home has an entry closet that opens into a spacious living, dining and kitchen area. On this level are two bedrooms and one full bathroom. Closets include the entry one, a pantry, linen and two open closets in one bedroom. A four car garage is perhaps the long time wish for someone. It has forced air heating and cooling. The basement features two bedrooms, full bath and family area. A back alley allows access to the nice size back yard.

Contact Duane R. McEwen at 785-877-3032 for a look.

Home Range Real Estate, Inc.

157 S. Penn Avenue, Oberlin, Kansas www.homerangerealestate.com

Gary Richards, Broker - 785-475-3740 Duane McEwen, Norton Sales Agent - 785-877-3032 SALES PENDING - 12257 RD. W1, NORTON, KS

CONTRACT PENDING - 12500 RD. W3, NORTON, KS FOR SALE - 101 S. MICHIGAN AVENUE, NORCATUR, KS