

OBITUARIES

Darrell Rex Mulder

April 17, 1937 - March 6, 2014

Darrell Rex Mulder was born April 17, 1937 in Norton County, to Ira J. and Hazel U. (Harper) Mulder. He passed away March 6, 2014 at the Logan Manor in Logan, at the age of 76.

He attended his first eight years of school at the Cactus and Timberlake Country Schools. He graduated from Densmore High School in 1954. He then attended Fort Hays State University and graduated with a Bachelor of Science Degree.

In 1958, Darrell joined the National Guard and was called to active duty in 1961. In 1962, he returned to the family farm where he remained until moving to the Logan Manor in April of 2002.

He was a member of the Nor-

ton American Legion and the Prairie View Reformed Church. He always enjoyed spending time with family whether it was working, playing, or making work play. Darrell had a love for his International tractors and he would attend various parades with his antique ones. Darrell also loved attending singles dances with several close friends and going out to supper.

He was preceded in death by his parents, two brothers; Dean Duane and James and a niece, Susan Mulder Thomanek.

Survivors include his brother Gary and wife Doris of Logan; sisters-in-law, Nancy Mulder of Silver Spring, Md. and Arlene Mulder of Fremont, Neb.; nieces and nephews: Steve (Erika) Mulder of Anchorage,

Alaska, Lonnie (Linda) Mulder of Lincoln, Neb., Larry (Jamie) Mulder of Omaha, Neb., Brenda (Dean) Synder of Omaha, Neb., Becky Mulder of Phoenix, Ariz., Debra (David) Alexander of Logan, Rex Mulder of Logan and Kristy (Steve) West of Prairie View.

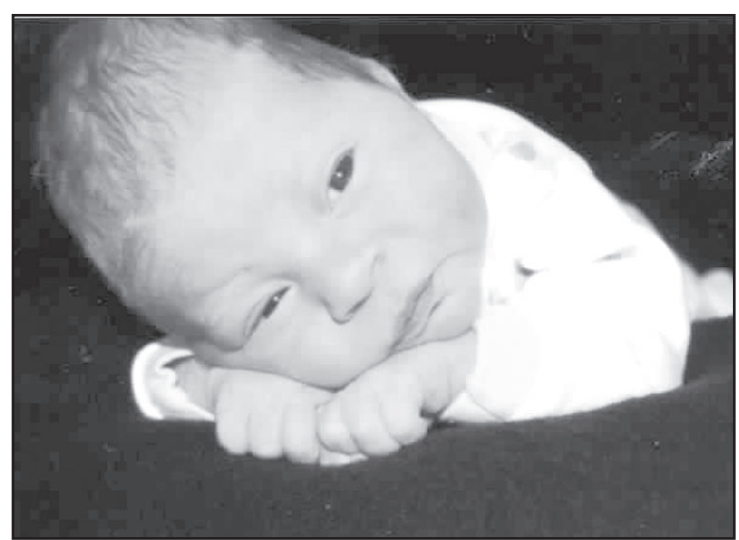
Darrell will be greatly missed by all who knew and loved him.

Funeral services were held Monday, March 10, 2014 at Prairie View Reformed Church, with Pastor Troy Buss officiating. Burial with military honors by Fort Riley followed at Prairie View Cemetery.

Memorial contributions may be made to Logan Manor or Hospice Services.

BIRTH

Brian and Jessica Luft announced the arrival of their son, Camden Marshall, at Ransom Memorial Hospital in Ottawa, Kan. Camden was the New Year's baby born on Friday, Jan. 3, 2014, and weighed six pounds, 15 ounces and 19.5 inches long. Proud grandparents are Mike and Vivian Luft of Norton, and Bryant and the late Connie Peterson of Holton, Kan. Great-grandparents are the late Wilbur and Ella Boethin and the late Lester and Leola Luft.



A sample of Kansas attractions

By Ron Wilson
Huck Boyd Institute

"Can I have a sample of that one?" It sounds like something I would say at the ice cream store, bad grammar and all. Today we'll learn about a special event where people can get a sample - a sample of attractions, communities, foods, and entertainment from across the state, and it's happening in rural Kansas.

Julie Roller is development associate of Pottawatomie County Economic Development and director of the 2014 and 2015 Kansas Sampler Festival. The festival was founded by our friend Marci Penner 25 years ago to highlight tourism attractions and Kansas products in communities across the state. Every two years, the festival location rotates to different host communities across Kansas. The festival, held annually on the first weekend of May, is a project of the Kansas Sampler Foundation whose mission is to preserve and sustain rural culture.

Julie Roller loves rural Kansas. She grew up at the rural community of Woodbine, population 205 people. Now, that's rural. After attending K-State, she was director of the Main Street program in Augusta before joining the Pottawatomie County Economic Development Corporation in 2008.

In 2009, she attended her first Kansas Sampler Festival. "We had one little table to promote all the various attractions in Pottawatomie County," Julie said. "I thought, we have a whole lot more things to promote than that."

At the next year's festival,

Pottawatomie County had a 40-by 60-foot tent.

The festival began on the Penner farm near Inman and was held there eight years. Since 1998, it has been hosted in communities across the state. These include Pratt, Ottawa, Independence, Newton, Garden City, Concordia, Leavenworth and Liberal.

Pottawatomie County won the award to host the festival in Wamego in 2014 and 2015.

That makes Wamego the smallest town ever to host the sampler festival. Depending on the weather, it might turn out to be the biggest festival yet. This year's festival has received 270 exhibitor registrations, including 19 food vendors, 37 Kansas product vendors, and 16 entertainers. Exhibitor registration has filled up and been closed, which has never happened before in the history of the festival.

Twenty-two exhibitor tents have been ordered for the event, including one which is 6,000 square feet in size. There will be three entertainment stages plus tents for Kansas products, tents for members of the Kansas Department of Agriculture's "From the Land of Kansas" program, and beyond. Historical re-enactors will be there, along with the mobile aquarium from the Kansas Department of Wildlife, Parks and Tourism, plus much more.

"(Hosting this event) speaks to what a small town can accomplish," Julie said. "We don't have the resources of bigger cities, but we've had excellent support from nearby counties." For example, Wamego would not have been able to meet the

required minimum number of hotel rooms without the city of Manhattan nearby.

Surrounding counties have also offered financial and volunteer support for the festival. "It is regionalism at its best, a feel-good event that everyone can support," Julie said.

The entire region is gearing up for the event, which will be held May 3 and 4, 2014 in Wamego City Park. The end of May also happens to mark the retirement of Julie's boss, Bob Cole, the director of the Pottawatomie County Economic Development Corp. Bob is regarded by a number of observers as one of the best county economic development directors in the state.

Julie expects more than 150 communities to be represented at the festival. An estimated 8,000 to 10,000 paid admissions are expected.

"An event like this couldn't work without volunteer support," Julie said. "I'm so thankful for the hundreds of volunteers who are helping make this happen."

For more information, go to www.kansassampler.org/festival or www.facebook.com/SamplerFestival.

"Can I have a sample of that one?" No, not a sample of tutti frutti almond apricot pistachio mint ice cream, but a sample of the many attractions around Kansas. We commend Julie Roller, Bob Cole, Marci Penner, and the many volunteers who are making a difference by hosting the Kansas Sampler Festival. It demonstrates that Pottawatomie County is an excellent example.

Farm storage program enhanced

The U.S. Department of Agriculture (USDA) recently announced the expansion of the Farm Storage and Facility Loan program, which provides low-interest financing to producers. The enhanced program includes 23 new categories of eligible equipment for fruit and vegetable producers, and makes it easier for farmers and ranchers around the country to finance the equipment they need to grow and expand.

This is part of a broader effort to help small and mid-sized farmers and ranchers, as announced recently by Agriculture Secretary Tom Vilsack.

Producers with small and mid-sized operations, and specialty crop fruit and vegetable growers, now have access to needed capital for a variety of supplies including sorting bins, wash stations and other food safety-related equipment. A new more flexible alternative is also provided for determining storage needs for fruit and vegetable producers, and waivers are available on a case-by-case basis for disaster assistance or insurance coverage if available

products are not relevant or feasible for a particular producer.

Additionally, Farm Storage and Facility Loans security requirements have been eased for loans between \$50,000 and \$100,000. Previously, all loans in excess of \$50,000 required a promissory note and additional security, such as a lien on real estate. Now loans up to \$100,000 can be secured by only a promissory note.

"The Farm Storage and Facility Loan program has helped American farmers and ranchers to finance on-farm storage for almost 13 years," said Farm Service Agency Administrator (FSA), Juan M. Garcia. "We anticipate these changes will increase the number of individuals who qualify for these loans and help them access new market opportunities."

The low-interest funds can be used to build or upgrade permanent facilities to store commodities. Eligible commodities include grains, oilseeds, peanuts, pulse crops, hay, honey, renewable biomass commodities, fruits and vegetables. Qualified facilities include grain bins, hay

barns and cold storage facilities for fruits and vegetables.

Other new changes to the Farm Storage and Facility Loan program will allow FSA State Committees to subordinate Commodity Credit Corporation's lien position.

These changes to the program were issued via an official notice to state and county Farm Service Agency offices and are effective immediately.

More than 33,000 loans have been issued for on-farm storage, increasing grain storage capacity by 900 million bushels since May 2000.

More information about tools and resources available to small and mid-sized farmers will be rolled out in the coming months, including information about access to capital, risk management, food safety, and locating market opportunities on USDA's Small and Mid-Sized Farmer Resources webpage.

Visit www.fsa.usda.gov or an FSA county office to learn more about FSA programs and loans, including the Farm Storage Facility Loan Program.

CLUB NEWS



By Beverly Kindler

Greg Mann, U.S.D. 211 Superintendent, was the guest speaker at the February meeting of GFWC Mid-Century Club. He presented information about the U.S.D. 211 Bond Issue that is to be voted on at the April 1 election. He outlined the need for the bond issue as he reviewed needs for space for safety and security, for space for teaching and for space for improved student support. Following his presentation there was time for questions and he had handouts for members to take home to study in detail.

Margaret Thomas, president, conducted the business meeting. Margaret reported that the yearly report, submitted to GFWC of Kansas, showed that club members had contributed 7,153 volunteer hours in 2013.

The club donated \$565 for local, state and international projects.

Club members signed the schedule for volunteering to deliver Meals on Wheels, April 7-13. Fonda Lawrence will be the contact person.

Melinda Segura was welcomed as a new member and presented with a GFWC pin. Margaret read the "ABC's of membership" to remind all members of the benefits and responsibilities of membership.

In keeping with the theme of education, 16 members answered roll call by sharing where they went to school.

The meeting was at the home of Doris Winteroth. Jean White and Shirley Farber were co-hostesses.

The next club meeting will be on Monday, March 24, at the Norton Public Library.

our blessings should be a purposeful daily activity. Whenever negative things have crept into her life, she has chosen to look for the gifts and blessings.

President Verlaine Schooler called the business meeting to order. The minutes were approved as read, and the treasurer's report was given. Money the Fun Way prize was won by Verlaine Schooler. For new business, members decided to make a donation to Ms. Wheelchair Kansas and to the Norton Library in memory of Beth Tier. The meeting was adjourned with the collect.

The meeting of the Beta Alpha Chapter of Delta Kappa Gamma International was held at the home of Terry Hillman on March 3, 2014. There were fifteen members present. Co-hostesses Glenda Campbell and Virginia Will served a delicious lunch.

Larry and Terry Hillman's daughter, Angel Shaver, presented an inspirational program about her year as the reigning Ms. Wheelchair Kansas. Angel has made over fifty appearances and traveled more than eight thousand miles around the state during the last year. Angel explained the extent of her injuries resulting from an auto accident in 2004. Experiences during her journey to recovery led to the development of her platform which has centered on maintaining an attitude of gratitude. Angel believes being thankful for

Excellent facts about cooking and eating eggs

Eggs are quick-to-cook, tasty, inexpensive and versatile. (Think scrambled, fried, boiled, poached, baked and deviled; and omelets, egg salad, French toast, etc.) Both the white and the yolk are nutrient-rich! Two eggs are an excellent source of protein (and count as two ounces of protein food). They are also high in vitamins A, D, E and B-12, riboflavin, folate, choline, pantothenate, niacin, iodine, iron, selenium, zinc, lutein and zeaxanthin. Ask your health care provider at what age you should start offering eggs to an infant, in order to reduce his or her risk of allergies.

Egg yolks are high in cholesterol, but eating one per day does not increase blood cholesterol levels or increase risk of heart disease in healthy people, according to research studies.

Here are easy tips for buying,

Home ed
Tranda
Watts,
Extension
specialist



storing and preparing eggs with food safety in mind:

- Buy refrigerated eggs that are not out-dated (the date is printed on the carton). Choose eggs with clean and un-cracked shells. Do not wash purchased eggs.
- Do not leave raw or cooked eggs out of the refrigerator for more than two hours.
- Store raw eggs in the carton. Put them in the coldest part of the refrigerator instead of in the door. Use within three to five weeks of purchase.

Some Things Just Keep Getting Better!

Old mail **vs** new mail
(Horses and stamps **vs** email, instant-free delivery!)

Old phone **vs** new smart phone!
(Party lines, rotary dial, bag phone **vs** Google, texting, Gps, apps)

Old tv **vs** new flat screen!
(3 channels **vs** remote, movies, sports, 100 channels, internet)

Old Life Insurance **vs** New Life Insurance
(Die - get \$\$ **vs** cost less, chronic or critical illness, or disability, or die - get \$\$!)

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Sunday: 5:00 p.m.
Mon., Tues., Wed.: 7:00 p.m.

Non-Stop
2 Hours
(PG-13)

Non-Stop is \$7.00 for adults and \$6.00 for children 12 and Under. \$3/tx on Sunday Mr. Peabody is \$7.00 for adults and \$6.00 for children 12 and Under NO Sunday Discount

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Happy Belated Birthday to my favorite brother Paul Lueschen