

OBITUARIES

Lela Augusta (Haug) (Brooks) Martin Dec. 14, 1922 - April 1, 2014

Lela Augusta (Haug)(Brooks) Martin was born on Dec. 14, 1922, to Bernard "Barney" Pius and Mary Agnus (Widman) Haug, of Baileyville. Lela passed away April 1, 2014, at the age of 91 at the family farm. She had 11 siblings, and is survived by three sisters.

She worked the family farm and sawmill until she left for nursing school in Colorado Springs, Colo. She returned to the Baileyville farm during World War II; as the eldest girl, she was needed to help when her brothers volunteered for the U.S. Army and Navy.

Lela married Robert Lee Brooks, on March 4, 1943 (he preceded her in death, 1977). They had four children.

Lela had lived in Baileyville, Marysville, Manhattan, Clay-

ton, Norton, and Norcat in Kansas; Colorado Springs in Colorado; and Newark, Fremont and Union City in California.

Lela was married to George Martin, from 1989 to 1996, in Union City, Calif.

Lela's occupations included farming, radio repair person, traveling magazine salesperson, train depot warehouse worker, Hunt's cannery worker, and school bus driver.

Lela was a member of the Catholic Daughters. She was thrilled to be included to count and bank the profits from the annual St. Edward's bazaar. She volunteered driving the St. Mary of the Palms Convent's bus; a nurse's aide, camp-ground host, and the food pantry in the Tricity area of Alameda County, Calif.

Lela enjoyed camping, fishing, playing pinochle, playing guitar and harmonica, trap shooting, baking pies, bowling, and dancing.

Lela is survived by three sisters, Evelyn (Babe), Rita, and Mary Irene; four children, Lonnie Eugene and Lindy Brooks, Heatherglen, Calif.; Joan Aris, Hayward, Calif.; Gary Lee, Norton; and Patricia May, Norton; five grandchildren (Christopher, Aris, Robert, Leann and Jeffrey); two great-grandchildren (Julias and Kayne); and numerous nieces and nephews and their children.

Lela chose to be cremated. Memorial services will be held at a later date, at the Norcat Cemetery family plot.

Arrangements are by Enfield Funeral Home of Norton.

Fundraisers planned for Jennings

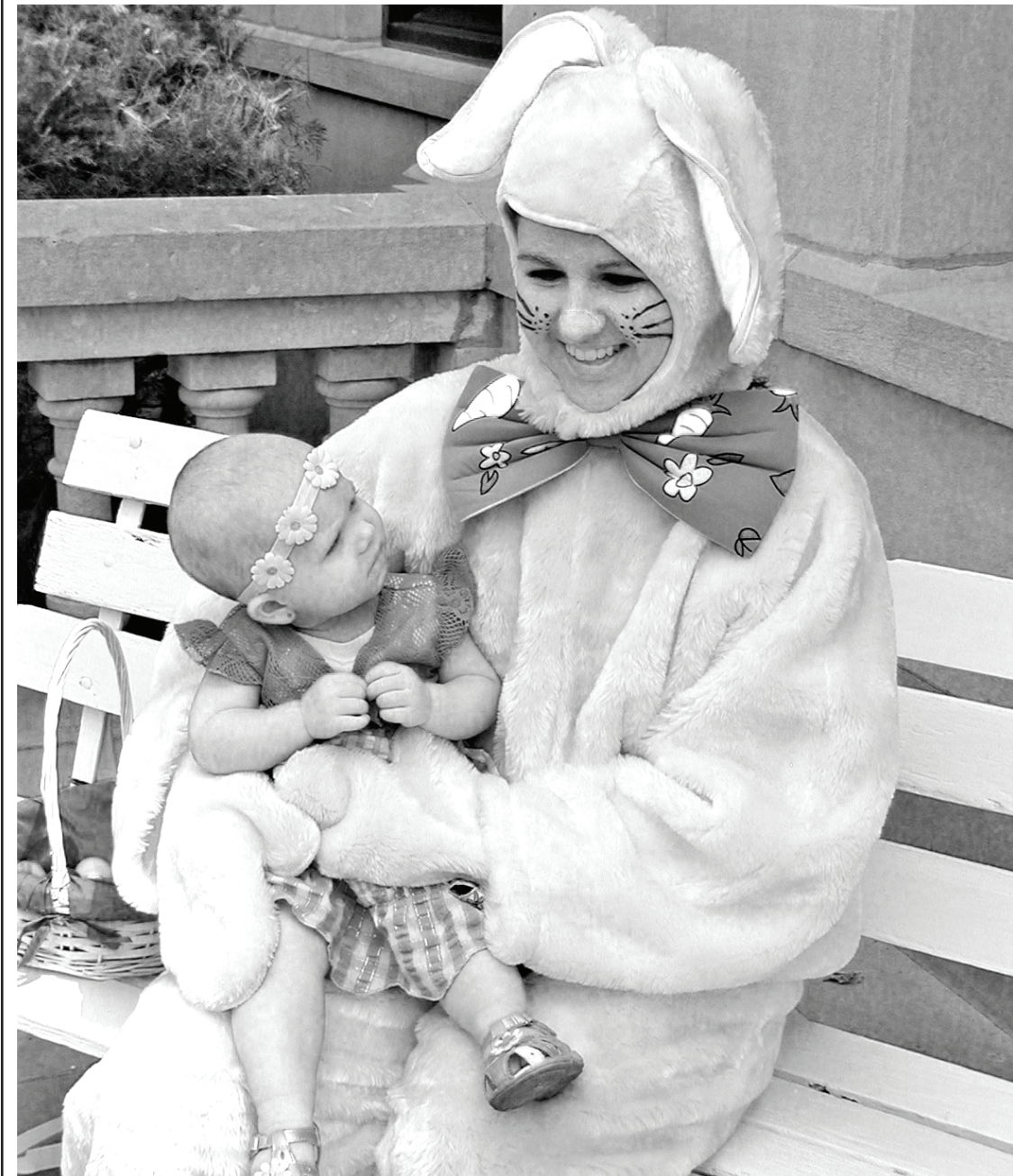
The Historic Building Preservation Committee of Jennings is currently planning two fundraisers in their ongoing efforts to restore the former Jennings Opera House, more recently known as the Jennings Masonic Hall. The Historic Building Preservation Committee formed in 1995 following the disbanding of the Jennings Chapter of the Masonic Lodge. As the former Opera House and former Masonic Lodge the building had historical significance to the community and held potential for a community gathering place large enough to accommodate many people. With this in mind the Historic Building Preservation Committee was formed and set their sights on the preservation and restoration of the building. The Historic Building Preservation Committee members currently are Vi Krizek, Dorothy Vacura, Betty Cressler, Louise Cressler, Terri Hanke, Neoma Tacha, Darlene LaRue, Linda Wahlmeier, Kay Brown, and Marge Hartzog. They have held many different fundraisers. Consequently significant improvements have been made to the building. Area businesses

and citizens have also contributed to the renovation. Among other things, improvements made include a new roof, new windows and door, two new furnaces and air conditioners, electrical wiring has been upgraded. To aid in the preparation and baking necessary for the fundraisers they have installed two kitchen stoves, the ovens formerly owned by USD school district #295, and a steam table. The local fire department moved and installed the ovens and donated and installed the gas lines necessary for the use of the ovens. The entire perimeter of the building and its foundation had to be reinforced with concrete to save the building and the entire cost for that project was donated by Wes Bainter of Hoxie. Wes believes that this is the only complete collection of Masonic memorabilia in the state of Kansas and was eager to aid in its preservation. There are ongoing renovations for which money is needed and this is the purpose of these fundraisers. The recent addition of the two new furnaces and air conditioners now make it possible to schedule events during any season. Funds are

currently being sought to install desperately needed insulation and siding to the exterior of the building. The building is currently very unsightly and costly to heat and cool and new siding will add many years of use to the building. With the many day to day expenses, such as, heat, lights, water, and insurance that must be met it is difficult to accumulate enough money for such a costly project and grants for projects such as this have not been forthcoming. The committee is proud to say that community support and the many fundraisers have allowed them to meet all these expenses and make the improvements. The building has been used many times for wedding receptions, New Years Eve celebrations, birthday parties, classes, and community and educational meetings. It is the only building in Jennings aside from the City Hall where large group can meet.

For fundraiser and donation information phone calls may be made to Dorothy Vacura, 678-8133 or Marge Hartzog, 678-3010.

Checking out the Easter bunny



Fourteen month old Braelyn Kumke, daughter of MaKayla Cadwalader of Norton, visited the Easter Bunny at this year's Easter Egg Hunt that was held at the Norton County Courthouse on Saturday. She didn't quite know what to think but, once turned loose to hunt eggs, picked up the whole idea very quickly.

- Telegram photo by Dana Paxton

Don't let your food be a chiller thriller

Did the title get your attention? It's time to be reminded to pay attention to some simple steps you can take to help keep you "food safe" during the coming warmer months.

Bacteria, viruses and parasites are everywhere in the environment. You cannot see, smell, or taste them. In fact, they can contaminate food and cause life-threatening illness in anyone, but especially young children, pregnant women and older adults or people with weakened immune systems. So proper thawing and chilling of foods for storage are a must to protect loved ones. There are three safe ways to thaw food: in the refrigerator, in cold water, and in the microwave. The safest method for thawing all foods is in the refrigerator. Plan ahead, as some foods may take 1-2 days to thaw. Thaw meat and poultry in airtight packaging in cold water if it will be used immediately. If you thaw food in cold water, change the cold water every 30 minutes. Thaw food in the microwave only if you plan to cook it immediately.

Never thaw any food at room temperature. If food is left to thaw at room temperature, the surface of the food warms enough for bacteria to grow and multiply on the surface. For example, never set a frozen food on the counter top to thaw! Do not thaw food in hot water. Bacteria grow at dangerously fast rates in the Temperature Danger Zone (between 40 degrees F. and 140 degrees F). Proper thawing of food is extremely

Home ed Tranda Watts, Extension specialist



important to slow bacterial growth.

Cooling food properly is one of the easiest ways to reduce the risk of foodborne illness.

Divide large amounts of leftovers into shallow containers for quick cooling.

You can place loosely covered foods in the refrigerator while still warm; cover when food is completely cool.

Stack food items so air can circulate around them. Refrigerators that are too tightly packed do not cool quickly.

Use or discard refrigerated

food on a regular basis to minimize over-packing refrigerators.

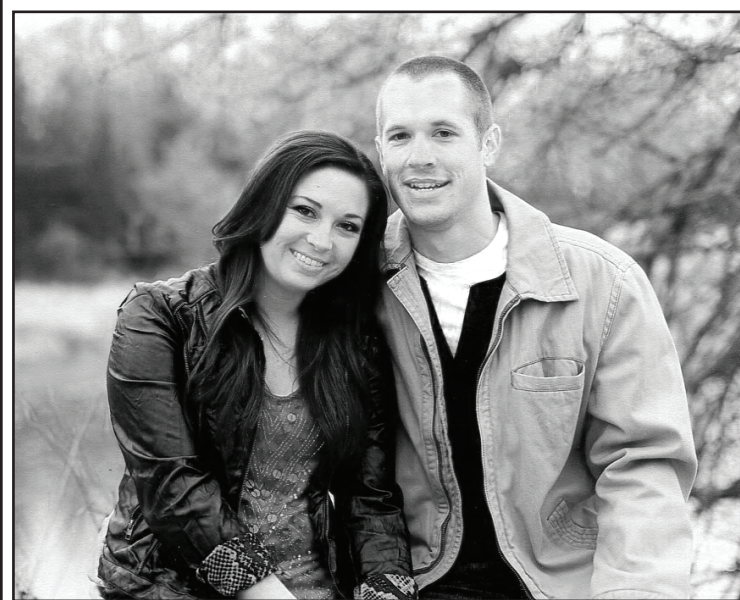
Be aware of how long foods have been in your refrigerator. Label foods with the date it was prepared or a throw away date.

Remember, WHEN IN DOUBT, THROW IT OUT.

Safety is a topic which covers many subject areas. Food safety is just one area that will be covered at Full Circle...An Aging Expo on Friday, April 25th at the Messiah Lutheran Church in Hays, Kansas. Plan to join us.

You can get your food safety questions and registration information for Full Circle...An Aging Expo at your local K-State Research and Extension Office. You may also contact Tranda Watts, Multi-County Extension Specialist - Food, Nutrition, Health and Safety at twatts@ksu.edu or call 785-443-3663.

ENGAGEMENT ANNOUNCEMENT



George and Sue Rossi, Norton, and Marty and Janette Kerkman, Clearwater, Neb., are excited to announce the engagement of their children,

Taylor Rossi and Kyle Kerkman.

Taylor is a 2009 Norton Community High School graduate. She attended the Univer-

sity of Nebraska at Kearney and graduated from Central Community College in Hastings, Nebraska with her degree in Dental Hygiene. She is currently employed at Corpuz Family Dentistry in Omaha, Neb.

Kyle graduated in 2008 from Clearwater High School in Clearwater, Neb. He attended the University of Nebraska at Kearney and graduated with his degree in Construction Management and a minor in Business. He is currently employed at The Waldinger Corporation as a Project Engineer in Omaha, Neb.

The wedding will be held at the Prince of Peace Catholic Church in Kearney, Neb., on July 12, 2014. The couple currently resides in Papillion, Neb.

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Huge Children's Consignment Sale
Friday, April 25 9:00 a.m. - 6:00 p.m.
Saturday, April 26 8:00 a.m. - 2:00 p.m.
- SELECT ITEMS WILL BE 1/2 PRICE STARTING AT NOON ON SATURDAY -
National Guard Armory, Norton, Kansas
LIKE-NEW Baby to Teen Clothing; Maternity Clothing; Shoes and Accessories; Nursery Furniture and Bedding; Strollers, Playpens, Bouncers, Swings, Toys, Videos, Books and Much More
To become a consignor, please register on the website: mykidzstuff.com
For more information visit www.mykidzstuff.com
Email: pam@mykidzstuff.com
Call: Pam - 785-877-3775 or Staci - 785-871-0017

Norton County Arts Council
PRESENTS:
from the Bureau of Lectures, Lawrence, KS
Laser Science
TICKLE YOUR IMAGINATION AND DAZZLE YOUR EYES WITH AN EVENING OF FUN FOR KIDS OF ALL AGES WITH AN EXCITING LASER LIGHT SHOW!!
Thursday, April 24
at 7:00 p.m. East Campus Auditorium
NORTON, KANSAS
ADULTS: \$5.00 • STUDENTS: \$2.00
NCAC Members Free with Paid Membership!
Final Show of the Season!! Don't Miss the Fun!!!

April 18 - April 23
Showing at the
NORTON THEATRE
God's Not Dead
2 Hours, 3 Minutes (PG)
Friday and Saturday: 7 and 9:15 p.m.
Sunday: 5:00 and 7:15 p.m.
Mon., Tues., Wed.: 7:00 p.m.
Rio 2-in 3D
1 Hour, 51 Minutes (G)
Rio 2 is \$7.00 for adults and \$6.00 for children 12 and Under. NO Sunday Discount
God's Not Dead is \$7.00 for adults and \$6.00 for children 12 and Under. \$3/ticket on Sunday
FRIDAY, APRIL 25- THE MUPPETS: MOST WANTED (PG)
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