### Jerry W. Laughlin Oct. 25, 1953 - Nov. 23, 2003

at his home in Norton on Nov. 23, 2003.

Mr. Laughlin was born Oct. 25, 1953, to Wayne Rex and Lena five nephews; and one niece. Faye (Brown) Laughlin.

He grew up and attended school in Norton and went on to attend the Salina Vocational Technical School. He lived in several Kansas communities, but mostly in Norton. He did custom engraving and loved over-the-road truck driving until he had to quit due to declining health.

Mr. Laughlin was preceded in death by his father, Wayne, and his grandparents.

Survivors include his mother,

Jerry Wayne Laughlin, 50, died Lena, Norton; a brother, Terry Lynn and Bonnie Laughlin, Norton; a sister, Kerry LaJena and Paul Scharping, Sanford, Maine;

> Friends may call today from 3 to 8:30 p.m. at the Enfield Funeral Home in Norton.

Funeral services will be held at 10 a.m. Friday at the Enfield Funeral Home with the Rev. Ronald Scheimo officiating. Burial will be at the Clayton Cemetery.

A memorial has been established to Royal Rangers. Contributions may be sent to Enfield Funeral Home, 215 W. Main, Norton, Kan., 67654.

### **Stanley Nelson** May 3, 1910 - August 21, 2003

Memorial services for Stanley Methodist Church. Nelson will be held at 2 p.m., Saturday, Nov. 29, at the Long Island follow.

Visitation with the family will

- The office of Dr. Aldridge will be closed Thursday and Fridav. 11/26

Norton Correctional Facility

employee Anise Gill will be retiring from state service in December. Mrs. Gill has been involved in many activities at the department, as well working

on the wellness committee, employee use fund, Red Cross blood drives, March of Dimes and Bluejeans for Babies.

wealth of knowledge, insight and perspective that will be nearly impossible to replace.

A public retirement recognition coffee will be held at the facility

from 2:30 to 4:30 p.m. on Tuesday. Mrs. Gill began her career with Norton Correctional Facility in 1988. Prior to that time she was employed at the Norton State Hospital. Mrs. Gill and her husband, Calvin, are residents of Norton.

- PITCH TOURNAMENT, 7 p.m. Sunday, Dec. 7, Norton American Legion. 11/26

-The Norton City Office will be closed Thursday, Nov. 27 and Friday, Nov. 28 for Thanksgiv-11/26



Joyce and Elmer Howell

# Couple celebrates 45 years this Thanksgiving

Elmer and Joyce Howell will at the Norton Christian Church observe their 45th wedding anniversary on Thursday.

Clark were married Nov. 27, 1958, Eddie Lynn Howell of Hays.

with Rex Harmon officiating. Children of the couple are

Elmer Howell and Joyce Ann Sylvia Dyann Parks of Holton and

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#### By LEE FAVRE, museum director

Last month, Master Pastelist Kaye Franklin arrived from her home in Texas to instruct a threeday painting workshop held at the Hansen community room. Franklin studied at the Scottsdale Artist School and with Connecticut artist William Henry Earle. She has received many national awards and honors that have culminated in her recognition as master pastelist, and her election to signature membership in the Pastel Society of America and Oil Painters of America. Kaye has taught in Canada, Mexico, England, France, Spain, Italy, and the Pacific Northwest. On day three of her instructions here in Logan, students had the opportunity to paint a Kansas scene depicted by Kaye in pastels. If you travel Highway 9 between Logan and Glade, you may recognize this November.

scene near the Ron & Cheri Chester place. The Museum purchased this pastel — "Hay on Highway 9" — and it now hangs among other great artists works in

the Hansen Museum. Paul has been busy stringing Christmas lights throughout the Plaza Square in anticipation of the Thanksgiving Day lighting. Bonnie & I will also be putting up the Christmas tree in the gallery this week. We would like to wish you all good food and happy Thanksgiving memories for Thursday and remember that the Museum will be closed. See you back on Friday. Bring your friends in to see the reed screens from Kyrgystan and Carol Reicheneker's "Artist of the Month" craft. Carol has papier mache' Santas and ornaments along with luscious smelling potpourri for sale during the month of

## No need to panic, cooking turkey is easier than it seems

This is the time of year when families experience a slight case of panic when it comes to the thought of preparing the Thanksgiving feast. If not the feast itself, families may get nervous about baking the turkey or about trying to get all of the dishes prepared so they are finished at the same time as the turkey.

First, as you prepare to buy the turkey, look for a package that has the USDA Grade A symbol on the label of the package. These turkeys are high quality and what most consumers are looking for. If you want a smaller bird, look for a hen. Tom turkeys are larger, about 16 pounds or more. Both hens and toms are young, so both should be tender and juicy.

That brings us to the decision of how much turkey to buy. The rule of thumb is if you're buying a whole bird, allow one pound per person. If your family loves turkey and you want planned overs, you might allow one and 1/2 pounds of turkey per person. If you buy turkey breast, allow 1/2 to 3/4 pound of turkey per person.

As you begin the preparation process, you must think ahead. The safest way to thaw turkey is to put the frozen turkey in a shallow pan in your refrigerator. Leave the turkey in the refrigerator until fully thawed. For every five pounds of turkey allow about 24 hours of thawing time in a refrigerator. This may mean that you need to start thawing the turkey 2 or 3 days ahead of Thanksgiving itself.

Stuffing the turkey raises some questions as well. The ingredients for the stuffing can be prepared ahead of time. Keep wet and dry ingredients separated; chill. Mix the wet and dry ingredients just



before putting stuffing into a casserole. The safest way to cook stuffing is in a casserole in a 325 degree oven. The internal temperature of the stuffing must reach 165 degrees when the temperature is taken with a food thermometer for maximum safety.

When roasting the turkey, set the oven temperature absolutely no lower than 325 degrees F. If the turkey has a "pop up" temperature indicator, it is also recommended that a food thermometer be used to test in several places, including the innermost part of the thigh. Time charts are based on fresh or completely thawed turkeys at a refrigerator temperature of 40 degrees or below. A general guide line is to allow about 15 to 20 minutes baking time per pound of turkey.

However, there are many variables which can affect the cooking time. Frozen or partially thawed turkeys will take longer to cook. The cooking time for a frozen turkey will take at least 50% longer than the time recommended for a fully thawed turkey.

The best and really the only sure way to tell when the turkey is done is to use a meat thermometer. Insert the thermometer in the innermost portion of the thigh. When the thermometer registers 180 degrees F., the turkey should be done. The juices should also be clear when the turkey is done.



Anise Gill



### By HELEN HELM

Margaret Magers and Kathy Van Meter attended the 50th wedding anniversary celebration held in Norcatur for Ron and Jerry Temple. A large crowd assembled to congratulate Ron and Jerry and their family.

John and Helen Helm visited The ladies were especially glad to Marguerite Fullerton at the Good have Mary Morse of Beaver City Samaritan Nursing Home in there. She grew up here in the Lyle Oberlin Sunday. Leslie Ward and his sister, Wava Reames of Kingfisher, Okla. came while they were there. It was nice to renew acquaintances. Ms. Reames was here especially to spend time with her parents, Frank and Velda Ward in Norcatur. June Jolly and Mrs. Magers were in Norton Sunday evening for the pinochle tournament. On Tuesday evening, Mrs. Van Meter joined them when they went to Beaver City to play cards with Van Cozad, who is currently a patient at the Beaver City Nursing Home. They found him feeling much better and in good spirits. When Mrs. Van Meter was in McCook Monday she had an enjoyable chance meeting with Bob and Leona Schoenradt of Norcatur. On Wednesday, while in Norton, she enjoyed another chance meeting. This time with her nephew, Keith Hilburn, Long Island. After a doctor's appointment in Oberlin Monday, Veda Wood called on Mrs. Fullerton. Monday evening Karen Brown of Lebanon accompanied Mrs. Jolly to McCook for cards at the Eagles' Club. Mrs. Van Meter and Mrs. Magers visited Mrs. Fullerton at the Good Samaritan Home in Oberlin Tuesday morning. John and Carol Moye, Oberlin, called on Mrs. Wood Thursday. Dwight Wood has been a caller this week as well.

tended the Thanksgiving dinner held at the Senior Center in Beaver City Friday. Mrs. Wood and her son, Dwight, joined them there after his dialysis treatment in McCook, Neb. They were able to bring Mr. Cozad from the nursing home to have dinner with them.

Mrs. Magers, Mrs. Van Meter and Juanita Eckhart, Norcatur, at-



Community.

John and Helen Helm were brief callers at the home of their son, Jim Helm, Friday morning. He is beginning to be a little more mobile after having surgery on both feet earlier this month.

The community was saddened at the news of the death of Betty Orvis of Lebanon, Neb., Wednesday. She was well-known all around the area and will be greatly missed. Services were held at the church Monday in Lebanon with burial in the Lebanon Cemetery.

Mrs. Magers, Mrs. Jolly and Mrs. Van Meter attended the Senior Citizen card party in Norcatur Friday evening.

Deb Helm picked up Ceanne Rinehart in Oberlin Saturday morning and her Dad brought here to the farm to spend the day when he picked up the Share. Lyle ladies helping with Share were Mrs. Magers, Mrs. Jolly and Mrs. Van Meter.



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