

Family

Deaths

Nadine Struckhoff

Nadine (Selby) Struckhoff, 68, of Colby, died Tuesday, March 21, 2006, at Hays Medical Center in Hays.

Mrs. Struckhoff was born July 6, 1937, in Goltry, Okla. She was a school teacher for the Colby Public School System.

Mrs. Struckhoff is survived by her husband, Charles (Charlie) Struckhoff of Colby; sons William F. McGinley of Colby, James A. McGinley of Moscow and stepson Mark C. Struckhoff of Goodland; daughter DeAnn Rose of Emporia and stepdaughter Mary Beth Zwick of Goodland; three brothers, Bruce Selby of Colby, Bill Selby of Brewster and Jim Selby of Council

Grove; one sister, Maytha Starns of Ellinwood; and three grandchildren.

Funeral mass is at 10:30 a.m. Tuesday at Sacred Heart Catholic Church in Colby with Father Dana Clark of Colby officiating. Burial will be at Sacred Heart Cemetery in Colby. Visitation will be from 9 a.m.-8 p.m. Monday at Kersensbrock Funeral Chapel in Colby. Vigil and rosary will be at 7 p.m. Monday at Kersensbrock Funeral Chapel.

Memorials are suggested in her name, to be designated at a later date.

Donations may be left in care of Kersensbrock Funeral Home.

Brothers of Brewster woman recovering



Betty Jo Baird

● Brewster Correspondent

Eugene Pfalser, Oklahoma City, Okla., had foot surgery on Monday, March 13. He is doing well, but will be in the hospital several weeks for recovery. Donald Pfalser, Mountain Home, Ark., had gall bladder surgery on March 14. Eugene and Donald are brothers of Coleen Crumrine.

Rachael Friess visited her father in Salina during spring break.

Jason Bahe and Rachael Matzek, Goodland, are parents of a son. Hayden Michael was born March

Norton. The snowbirds are beginning to return to Brewster. Don and Donna Farley returned on March 15, having enjoyed time in southern Arizona and California, soaking up the sun and hiking in the desert.

Joe and Carlene Moore, of Lakin, daughter of Coleen and Marion Crumrine, flew to Germany on March 16 to visit their son Matthew and wife Sandra for 12 days.

Willard, Jesse and Melissa Crumrine skied in Colorado during

spring break. Mary Crabtree, daughter of Willis and Joyce Crabtree, of Wooster, Ohio, coaches the junior high girls' basketball team at Buckeye Schools in Medina, Ohio. The Lady Bucks recently played in their league tournament, placing second.

The community is saddened by the loss of rose McKee, a longtime Brewster resident. Our sympathies are extended to the family.

The Methodist Church sausage gravy and biscuit supper was well attended.

The free will offering was taken for the Mark Flanders family. Mark recently had an appendectomy, as well as a bone marrow transplant.

First, second, third, fourth and fifth grade students are excited this week about playing in the annual Lions Club basketball game Friday, March 24.

At 2 p.m. March 29, in Fellowship Hall, the United Methodist Women Easter program "A Time for Peace and Joy" will be lead by Doris Mayer.

Response Magazine report by Eva Lou Selby, hostess will be Lola Marks.

Babies

Elizabeth Ann Cook

Kimberly Ann Rock and Aaron Ray Cook of Colby announce the birth of their daughter, Elizabeth Ann Cook, Friday, March 17, 2006, at Citizens Medical Center in Colby.

Elizabeth weighed 7 pounds, 3

ounces and was 19 inches long. Grandparents are Terry Ann Knox of Colby, Jalene Christopher of Wrightwrite, Texas and David and Liza Cook of Colby.

Elizabeth was welcomed home by brother Darius James Cook.

Isaiah Andrew Rosales

Alex and Amy Rosales of Colby announce the birth of their son, Isaiah Andrew Rosales, Tuesday, March 21, 2006 at Citizens Medical Center in Colby.

Isaiah weighed 6 pounds, 7

ounces and was 19 1/4 inches long. Grandparents are John and Marietta Strecker of Colby and Manuel and Linda Villa of Lakin.

Isaiah was welcomed home by siblings Isabel, Isaac and Ian.

Peas yield quick results

MANHATTAN — For the stalwart few, St. Patrick's Day signals the time to plant potatoes. But, many gardeners have room for another vegetable that also likes cool soils — plus brings quicker results.

"All three types of peas will mature by early to mid-June, unless you make successive plantings. In that case, you'll have peas until hot summer weather kills the plants," said Chuck Marr, horticulturist with Kansas State University Research and Extension.

The three types available are:

- Garden peas — which require shelling when fully mature, but include such Kansas favorites as Little Marvel, Green Arrow, Frosty, Knight, Sparkle and Burpeeana.

- Oriental or snow peas — grown for their thin pods and harvested

before the peas mature for use in salads and stir fries. K-State recommends the Dwarf Grey Sugar and Mammoth Sugar varieties.

- Sugar snap peas — which have a thick, fleshy pod and are good eating either raw or cooked like green beans — peas, pod and all. Good varieties are Sugar Ann, Sugar Bon and Sugar Snap.

Marr advises reading the fine print when buying pea seed packets. Some small-vined types produce pods on 12- to 15-inch tall vines, while other pea varieties may produce 3- to 4-foot vines.

"If the soil isn't wet, you can plant peas in Kansas any time from early March to late April," he said. "The seeds will wait and germinate whenever soil temperatures reach 40 degrees."

Kids can cook easy chicken recipe

To give youngsters more confidence in using a slow cooker, this recipe guides them in making chicken with a twist. The nutritious, one-dish meal is from Kansas State University Research and Extension's Family Nutrition Program. It makes four servings.

Ingredients:
2 cloves garlic
4 carrots
4 potatoes
4 chicken thighs or legs, skin removed
2 teaspoons lemon pepper seasoning

Directions:
1 can (14.5 ounces) chicken broth

1. Wash your hands.
2. Lightly coat inside of slow cooker with cooking spray.
3. Peel and mince garlic.
4. Wash, peel and slice carrots about 1/2-inch thick.
5. Wash, peel and cut potatoes

into 1-inch chunks.

6. Layer carrots, potatoes, garlic and chicken in slow cooker.

7. Sprinkle ingredients with lemon pepper seasoning; add chicken

broth and cover.

8. Cook on low setting 8-10 hours or on high 4 to 5 hours.

Helpful Hints:

Get a head start on this meal by preparing the chicken and vegetables the night before and storing them in the refrigerator until time to assemble ingredients. Place the prepared potatoes in a bowl of water that's covered tightly with plastic wrap.

Store the cut carrots in a covered bowl or plan use baby carrots. Cut the chicken skin loose, pull it off, trim away any fat that's not attached to the meat, place the meat in a bowl and cover it, too.

You can substitute black pepper

for the lemon pepper seasoning, if you like. You also can substitute the chopped garlic in a jar you find in a grocers' produce section for the freshly chopped garlic in this recipe.

Young cooks often think a clove of garlic is the entire garlic bulb or head — which can lead to STRONG results. Each garlic bulb you buy is made up of many sections, each one of which is a clove. As needed, you pull these cloves off individually, peel away their outer covering and then dice.

Safety Tips:

To promote food safety, use the cutting board to cut washed vegetables first. Use it to the remove skin and fat from the chicken second. Then wash hands, counter tops, cutting board and knife in hot, soapy water.

Before eating, check chicken's temperature to be sure it's done.

Markets

Quotes as of close of previous business day
Hi-Plains Co-op

Wheat	\$3.77
Corn	\$1.92
Milo	\$2.92
Soybeans	No bid



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Saturday, April 1, 2006

Doors open – 4:45 pm Buffet dinner – 5:30 pm Live auction – 7:00 pm

Colby Community College Endowment Foundation Scholarship Benefit Party Auction
Comfort Inn Convention Center – Colby, Kansas

LISTED BELOW ARE A FEW OF THE ITEMS DONATED:

- Poker Set w/ Ceramic Chips Horlacher Jewelry
- \$200 Gift Certificate His Shop
- 2 Truck Alignments Van's Body & Frame
- Park Bence Great Western Tire
- 8 bags of Round Up Ready BT Corn Stuart & Anita Beckman
- White Gold Diamond Butterfly Necklace Jay & Cindy Black
- \$100 Gift Certificate Colby Lumber
- Westling Jacket CCC Wrestlers
- K-State vs. Nebraska Football Pkg Sunflower Bank
- 3 Night Angel Fire, NM, Condo Bart & Tammy Chavez
- CCC Signed Basketball John Woods
- RCA DVD Recorder Beringer Hardware
- John Deere Riding Tractor w/ scoop Colby Implement
- Craftsman Power Washer Edward Jones & Co.
- Woodburning Stove Lou & Audrey Hines
- 1/2 Hog Processed Matt Ellicott

- 1/2 oz. American Eagle Gold Coin S&T Telephone
- Colorado Rockies Pkg for 4 First National Bank
- 2 - KC Chiefs vs. Raiders Tickets KXXX - The Ride
- Black Onyx Earrings & Bracelet Horlacher Jewelry
- NFR 2 Person Pkg Las Vegas Stephens Construction
- Country Dinner Playhouse Pkg Adams Brown, Beran & Ball
- Howard Miller Wall Clock Inlow Interiors
- Kenmore Gas Grill Woofter Construction
- Women's Lab Pkg Citizens Medical Center
- 2 Minute Shopping Spree Dillons
- 27" Sony TV CCC Trojan Backers
- 25 Movie Passes Colby Theatre & Cinema
- Huge Metal Archway Lana Johnson
- 2 - 50# Bundles of Ground Beef Hoxie Feedyard
- Family Pool Pass/Single Pool Pass City of Colby
- 4 Adirondack Outdoor Chairs Lon Frahm

Thank you to all the area individuals and businesses who donated items to help make the auction a success!

The CCC Endowment Association would like to thank everyone who helped orgnize the Auction, as well as all donors and buyers. Without you, our evening would not be a success.

****Tickets Still Available****

For reservations, call 785-460-4684

DON'T MISS OUT ON THE FUN!!!