Page 4 Colby Free Press Wednesday, December 19, 2007

Family

Babies

Bryndon Mykah Powell

A blender breakfast

(AP)-These aromatic pumpkin eggs and pumpkin puree. Blend

pancakes are made in the blender until smooth. Add the flour, sugar,

and are easy to start the night before. baking powder, pumpkin pie spice

overnight.

each pancake.

ingredients.

bowl.

Timothy (T.J.) and Kristi Powell inches in length. of Colby announce the birth of their son Bryndon Mykah on Monday, Judy Epp, Rebecca Griggs and Dec. 17, 2007, at Citizens Medi- Timothy J. Powell, all of Colby. cal Center in Colby. He weighed 6 pounds 8 ounces and measured 18 by Donté, Alexis and Mikayla.

When you're ready to cook, simply

add seltzer water and baking soda

(which keep the pancakes light) to

DO-AHEAD PUMPKIN PAN-

Grandparents are Richard and Bryndon will be welcomed home

and salt. Blend until smooth. Re-

frigerate, in the blender carafe

When ready to cook the pancakes,

place the blender carafe back on the

base. Add the seltzer water and bak-

ing spray, then ladle the pancake

batter into the skillet, 1/4 cup for

Cook until the pancakes begin to

bubble, about 2 minutes, then flip

Place the cooked pancakes on a

baking sheet and place in the oven to

keep warm. Repeat with remaining

in a blender or food processor and

pulse until finely and uniformly

crushed. Transfer to a shallow

Use a melon baller or measuring

spoon to scoop about 1 tablespoon

of the chocolate mixture. Roll it into

a ball between your palms. (This is

extremely messy. Chocolate will

Roll the ball in the bowl of crushed

candy canes until well coated. Place

the finished truffle on a plate and

repeat the process with remaining

ingredients. Chill chocolate mixture

in refrigerator again if it becomes

Keep truffles refrigerated until

melt all over your hands.)

too warm to work with.

and cook until lightly browned.

Winter wedding for couple

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Galen and Monica VanderPol of Geddes, S.D., and Sheryl Vander-Pol and Tom Nestvold of Plymouth, Minn., announce the engagement and future marriage of their daughter, Melanie VanderPol, to Nathan Bailey, son of Paul and Marilyn Bailey, Colby.

The bride-elect graduated from Dakota Christian High School, the University of South Dakota with majors in social work and criminal justice, and Denver University with a master's degree in social work.

Melanie is employed at the Colorado Springs Police Department as an Investigative Specialist in the Crimes Against Children Unit.

The prospective groom graduated from Colby High School and Northwest Kansas Technical College with a Certificate in Engineering Technology.

He also has an associate's degree from Colby Community College. Nathan is self-employed in construction in Colorado Springs, Colo.

Melanie is the granddaughter of Rolland and Hattie VanderPol of Corsica, S. D., and of Adrian Hansum and the late Genevieve Hansum of Platte, S. D.

Nathan is the grandson of Eleanor Rogers and the late Stanley Rogers, Selden; and of Pauline and Charles Berend and the late Paul E.

Card Shower! Card shower to honor Bill Randall. Bill will celebrate his 90th birthday on December 25, 2007. Cards may be sent to him at:

530 Austin Colby, KS 67701



Nathan Bailey and Melanie VanderPol

Bailey, Hutchinson. He is also the The couple are planning a Dec. great-grandson of Grace Smith, 29, 2007, wedding in Black For-Hutchinson. est, Colo.

GWEN M. YOUNG 1920-2007

Gwen Young (nee Couch), born in Anthony, KS, and long time Colby resident, suffered a severe stroke on 12/1/2007 and passed away the following day in Denver CO.

She was preceded in death by her husband Jeff, and son Keane in 1963. Survivors include sons Parker Young and wife Nancy, Leawood, KS, Jeff Young Jr. and wife Ann, Hays KS, daughter Virginia Gwen Young, of the home; 4 grandsons, Parker Young Jr. and wife Renee, Matt Young, Ethan Young, Brendan Young; granddaughter Sarah Young; great grandchildren Taylor, Marie and Hayden; and Gwen's beloved friend and companion Dr. Max Pickerill, of Colby

Gwen believed very strongly in community service. She was a former deacon and choir member of the Presbyterian Church, former member of the Colby Recreation Commission, historian of the Citizen's Medical Center Auxiliary, Hospice, Inc. volunteer, and member of the Colby Country Club. She also served on the USD 315 Board of Education. She was an Alumna of Annie Wright Seminary for Girls in Tacoma, WA, a member of the KU Alumni Association, and a colonizer of the Delta Gamma Sorority at the University of Kansas.

In 1968 Gwen accepted the challenge of founding the bookstore at Colby Community College and managed the operation until her retirement in 1985. She received an honorary Associate's Degree from CCC in 1995.

In addition, Gwen was appreciated and will be remembered for her strong belief in family ties, and her fierce loyalty to both family and friends.

Inurnment will be private, Gwen had requested no public services, so the family plans a reception on her birthday (December 31,2007) so friends and family may celebrate her life and share fond memories. Please plan to join the family sometime between 1 and 3 PM Monday, December 31, at the CCC Fireside Lounge.

In lieu of flowers, the family suggests donations to the Gwen Young Memorial fund, in care of Kersenbrock Funeral Home, or any Colby bank. Since the establishment of Young Memorial Field honoring her husband and son, this has held a special place in her heart. At her request, the memorial fund will be used for a special project at that facility.

Thank you to everyone who remembered Rudy Lechtenberger's life through their cards, their flowers, their memorials, their gifts and most of all their prayers. Your kindness and caring are truly appreciated by all of Rudy's family and myself. Thank you, Sandra Squibb

Della Marie Bailey

Della Marie Bailey, oldest child of Rose Ogier Bailey and Charles Addison Bailey, was born in Menlo, Kansas on July 13, 1909 and passed away in Littleton, Colorado on December 6, 2007 at the age of 98. Della grew to adulthood in Menlo, Kansas; attended the schools there and graduated from High School in 1927. In 1927 and 1928 she attended Fort Hays College in Hays, Kansas and taught three terms of school in Menlo Grade School.

In 1931, she attended Salt City Business College and in 1932 she attended Fort Hays College for another year. She taught in the Menlo School from 1934 to 1945 when she became Postmaster in the Menlo Post Office until she retired on October 30, 1970.

In 1979, Della moved to Denver, Colorado to be near her family and lived at Windsor Gardens 28 years. She was preceded in death by her parents, Charles Addison and Rose (Ogier) Bailey; her brothers Charles Bailey of Portland, Oregon and Glenn Bailey of Concordia, Kansas; and her sister, Agnes Dechant of Denver, Colorado.

She is survived by her brother George Bailey and his wife Doris, of Thornton, Colorado; many nieces, nephews, nine great nieces and nephews; three great-great nephews and one great-great niece and many friends.

Funeral services were held on Thursday, December 13, 2007 at 10:30 a.m. at Harrison Chapel, Colby; with burial in the Menlo Cemetery, Menlo, Kansas.

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Start to finish: 20 minutes active ing soda and blend for 10 seconds. Preheat the oven to 200 F. Heat a Servings: 4 to 6 large skillet over medium. 1 cup milk 1 tablespoon vegetable oil Lightly coat the skillet with cook-

2 eggs

the blender.

CAKES

- 1/2 cup pumpkin puree
- 1 3/4 cups all-purpose flour 3 tablespoons packed brown sugar
- 1 tablespoon baking powder
- 2 teaspoons pumpkin pie spice
- 1 teaspoon salt
- 1/2 cup seltzer water
- 1 teaspoon baking soda
- In a blender, combine the milk, oil,

The Christmas truffle

(AP)- Few treats are as divine as then refrigerate until set, about 1 chocolate truffles. Studded with 1/2 hours. dried cranberries and rolled in Meanwhile, place the candy canes crushed candy canes, these are especially so. Be sure to keep them refrigerated.

PEPPERMINT CHOCOLATE TRUFFLES

- Start to finish: 2 hours Makes 30 truffles
- 14 ounces dark chocolate bits

3/4 cup heavy cream 1/2 cup dried cranberries, cherries,

raisins or other small dried fruit 12 candy canes

Line an 8-by-8-inch baking pan with parchment paper. Set aside. In a small saucepan over medium heat, combine the chocolate and cream.

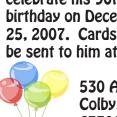
Stir until the chocolate is melted and smooth. Stir in the dried fruit, ready to serve.

Heloise's kitcheneering

Hints from Heloise

By Heloise

that will help you save money, please send \$4 and a long, selfaddressed, stamped (58 cents) envelope to: Heloise/Baking Soda, P.O. Box 795001, San Antonio, TX 78279-5001. You can also melt away the tension from a hard day by adding 1/2 cup of baking soda to your bath water along with a few drops of sweet or castor oil (odorless and tasteless) and a relaxing fragrance.



Dear Heloise: My family loves your waffle recipe (the one with club soda). To make it a little more healthful, I also add 1/4 cup each of wheat germ and flaxseed.

> - Kelly A. McConnell, via e-mail

Kelly, sounds good to me! The waffle (or pancake) mix is a longtime favorite with my readers! It has been a long, long time since it's been printed, too. Keep in mind that this mix doesn't keep, so only make as much as you are going to use at one time. We retested this in Heloise Central, and yum! I made several batches -- one each using ginger ale, orange soda and plain club soda. Adding the flaxseed and/or wheat germ does make them a little crunchy. Remember, cook them as soon as possible so they will be fluffy! Don't let the batter set and go flat.

To make, you will need: 2 cups good biscuit mix

- 1 egg
- 11/2 cup oil
- 11 1/3 cups club soda

Combine the above ingredients and use a large spoon to blend -don't overmix! Then simply add to a hot waffle iron, and when done you will have delicious waffles; or make as pancakes.

- Heloise Ice-cube dispenser Dear Heloise: I would like to share a handy hint to keep ice cubes from sticking to the bottom of the automatic ice maker bin.

I first clean the ice-cube dispenser with mild liquid detergent and baking soda. After the bin is dried, I place a piece of wax paper inside the tray. The wax paper prevents the first ice cubes from sticking to the bottom of the tray, and also, using wax paper helps give a fresh, clean smell to the ice-cube tray.

 Anna Victoria Reich, Stafford, Va.

Anna Victoria, this is a good hint for "sweet"-smelling ice cubes. Baking soda can be used for scrubbing and deodorizing, as you did. Remember to use this cheap, safe and natural product v for cleaning the tub, sink or even a stained coffee cup. For my eightpage pamphlet on baking soda

- Heloise Cookie dough

Dear Heloise: When school-age kids are selling cookie dough, I always buy several flavors. I use my cookie scoop and cover cookie sheets with balls of dough. I put them in the freezer and, after they are frozen, transfer them to freezer bags. That way, I can take out just two or three of several flavors to bake at a time instead of cooking up the whole container of one flavor before trying another.

> - Freida from Texas Emergency money

Dear Heloise: There are many things people will say and do to be prepared for a hurricane, but most will forget this: Get a lot of cash! People do not think about the fact that without electricity, businesses cannot cash checks or run credit cards for purchases. That means no food or supplies. Even if you are well outside your home area, you might not be able to use your debit card if your bank within the area of destruction is down and it does not have a backup server.

- Norman, Peoria, Ill. Toll quarters

Dear Heloise: In order to have quarters handy for tolls and parking, I keep a film canister filled with quarters in my car. The quarters fit perfectly in the canister. No more scrambling for coins at the last minute.

> - Barbara Schoeberl, Silver Spring, Md. (c) 2007 by King Features Syndicate

Markets

Quotes as of close of previous business day Hi-Plains Co-op	
Wheat	\$8.96
Corn	\$3.87
Milo	\$6.60
Soybeans	\$9.87

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