Family

Deaths

Betty L. Woerpel

operations manager of the Federal Land Bank in Colby, died Friday, April 2, 2010, in Hays.

She was born July 4, 1936, in Colby and lived in this area all her

On April 27, 1957, she married Claude D. Woerpel in Colby.

Survivors include her husband, of the home in Colby; two sons, Todd (Jeryleen) Woerpel, Hot Springs, Ark., and Troy (Julie) Woerpel, Overland Park; a brother, Don Mentlick, Chelmsford,

Ronald L. Bricker

Ronald L. Bricker, 87, formerly ing Farmers. of Colby, died Tuesday, March 30, 2010, at his home in Salina.

He was born July 11, 1922, in Dundy County, Neb., the son of Irvin and Laura Bricker. His mother died when he was a small child and his father remarried. After graduating from Wallace County Community High School in Sharon Springs, he served in the army during World War II.

On Aug. 1, 1942, he married Amelia Meis. He was a spray pilot for 13 years, as well as a farmer.

In the late 1970s, the family lived in Colby, where he worked in construction.

He was a member of the United Methodist Church in Sharon Springs, as well as the Rodeo Cowboys Association, later known as the Professional Rodeo Cowboys Association, and the Kansas Fly- Kan., 67735.

Elizabeth L. Woerpel, 73, retired Mass.; and four grandchildren.

Services will be at 10:30 a.m. Wednesday, April 7, 2010, at Sacred Heart Catholic Church in Colby, with Father Dana Clark officiating, and burial in Sacred Heart Cemetery.

Visitation will be from 9 a.m. to 8 p.m. Tuesday at the Harrison Chapel, with a rosary at 6:30 p.m.

Mrs. Woerpel asked, rather than sending flowers or contributions, that her friends do a random act of kindness for a stranger.

his wife, his parents and a sister, Ileene Hoover.

Survivors include his mother, Evelyn Bricker, Sharon Springs; three daughters, Charlotte (Jerry) Hagen, Port Angeles, Wash.; Laura (Bill) Cloyd, Sharon Springs; and Elizabeth Bricker, Salina; six grandchildren; six great-grandchildren; and a great-great-grand-

Services will be at 11 a.m. (Central Time) Thursday, April 8, 2010, at the church, with the Rev. Paul McNall officiating, and burial in the Sharon Springs Cemetery.

The family suggests contributions to Hospice of Salina or Hospice Services of Wallace County. in care of the Koons Funeral Home, 211 N. Main, Goodland,

Cyber security to be topic at Fort Hays State gathering

holding a cyber security confer- neer with MSI; Jessica Heroneence from 12:30 to 5 p.m. next mus, an instructor of economics Monday. Registration starts at 12:30 in the Black and Gold Room in the Memorial Union on the Fort Hays campus. There is no cost to attend, but pre-registration is ap-

CyberCON 2010 - Cyber Security in the 21st Century will allow attendees to see the latest trends in Information Assurance, demonstrated by a variety of industry professionals.

Featured speakers will be Special Agent Scott Kice from the FBI's Cyber Crime Unit; Josh to us at 462-3963.

Quotes as of close of

previous business day

Hi-Plains Co-op

Markets

Wheat (bushel)

Milo (hundredweight)

Sovbeans (bushel)

Corn (bushel)

Fort Hays State University is Jones, a senior networking engiand accounting at Fort Hays; and Brian Schneweis, a systems engineer with Cisco Systems.

For information or to register, visit www.fhsu.edu/informatics/ cybercon/ or call (785) 628-5373.

Corrections

The Colby Free Press wants to maintain an accurate record of our town. Please report any error or lack of clarity in a news story



Winter onions brighten spring One of the most delightful spring

treats in my garden again this year was actually planted more than 50 years ago and it still has not been assigned a permanent name.

You may call them winter onions or tree onions, or even call them Egyptian onions, or how about Egyptian walking onions. Whatever name you wish to use to describe them, they offer one of the first wonderful garden fresh flavors of the new season. But their fresh taste is only one of the reasons why they are so gratifying in the garden. Their growing habit and seeding method almost defies description. But I'll try.

Egyptian onions are the abso-Preceding him in death were lute first sign of edible green in the spring garden. Their green shoots begin to appear in early March and are nearly always harvestable by late March or early April. They grow in clumps of four or five and are pulled from the ground just like any green onion. Their taste is

Center for Health Improvement

Education at 2500 Canterbury

Drive, Hays. Registration begins

at 7:30 a.m. each day and the pro-

gram runs from 8 a.m. to 5 p.m.

You must attend all four sessions

to quality for continuing educa-

Speakers will include Connie

Brogan, a registered nurse and

forensic program clinical director

at St. Luke's Hospital in Kansas

City. There will also be various

speakers from the Kansas Bureau

of Investigation Crime Lab, the

Ellis County Attorney's office and

The U.S. Department of Jus-

MOVIE

PASSES

Watch for your

name in the

Wednesday movie

(Passes must be used within 7 days.)

Pick up your passes at your:

listings

for 2 free

passes.

tion credit.

law enforcement.



Kay Melia

• The Gardener

very mild and highly agreeable to any onion lover.

The plant itself is seeded from the preceding year, when the groupings of onions that you don't harvest, grow to two or three feet tall and form very small clusters of tiny bulbs, called bulbils, at the top of each stalk. When cold weather arrives, the stalks fall over and the bulbils take root and grow into next spring's crop of green onions. The stalk carrying the bulbils falls a foot or two from where it had been growing; hence the name of walking onions.

Wayne Winterrowd, an author and garden designer from Veron top of the three-foot stems as grow quickly and are generally "something like a fanciful tree that Dr. Seuss would draw."

He prefers to call them Egyptian onions because of the exotic sound of the name, although their origins seem to be nowhere near Egypt. I've always referred to them as winter onions, a name that my parents applied to them when I was young. That makes sense, since they are edible so early in the spring, or more correctly, late

I got my cluster of bulbils from my Mom's garden nearly 50 years ago, and I have given many little clusters to those who wanted a start over the last several years. Want some?

Even if you grew Egyptian onions for just their outstanding growth habit, they would be worth it. But the taste of a freshly harmont who writes for "Horticul- vested stalk or two in mid-March ture" magazine, describes the tiny, is quite the best green onion (or

er health-care professionals.

Twenty-six and a half hours of

continuing education credit are

available for nurses and emergen-

cy medical technicians. The fee

for this program is \$40, but regis-

perfectly formed onions sprouting scallion) that I can grow. They too large to eat - and beginning to form their bulbils - in five or six weeks. By then, the green onions I have planted in the regular garden with the lettuce and radishes are ready for the table.

Egyptian onions need to be started in a bed of their own because of the "walking" habit. To plant, just gently force the cluster into the soil in early spring, water them well and watch them take off. It will be next spring before you harvest your first crop, and they'll be ready before the first asparagus shoots appear.

There is only one caution: Always be sure to leave a few mother plants to produce bulbils for next year's harvest, or you'll have to beg a pocketful from another gardener to restart your bed.



HOW TO TRAIN YOUR DRAGON

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Friday & Saturday 7:00 & 9:00 Sunday -Thursday 7:00

CLASH OF THE TITANS Genre(s): Adventure/Fantasy

R 1 Hour, 50 Minutes Friday & Saturday 7:00 & 9:00 Sunday - Thursday 7:00

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Forensic nursing course scheduled Hays Medical Center will hold tice has published guidelines fro nurses, licensed practical nurses, a professional course on Forensic the care of sexual assault victims. mobile intensive care technicians, Nursing and Sexual Assault Nurse This requires a plan of care for certified nursing assistant and othvictims needing forensics exper-Examiner on Thursday and Fritise. Other agencies have practice day, April 15 and 16, and April 22 standards for caring for victims of All sessions will be held at the violence. This program will give

> this standard in their practice. This program is for registered tration will be limited.

nurses the core education to meet

Garden numbers up in U.S.

ciation says that 37-plus percent and fruit growers had increased 10 of U.S. households – more than 43 percent in 2008 and another 20 or million homes – had edible-crop so percent by 2009. gardens last year. The year-to-

The National Gardening Asso- year numbers of vegetable, herb

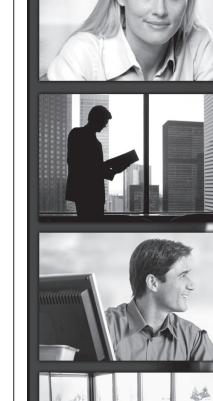
EAT HEARTY..... STEAK AND SHRIMP FRY

Wednesday - 6:30 p.m. Your choice of Potato and Salad

COLBY VFW

MEMBERS & GUESTS WELCOME!

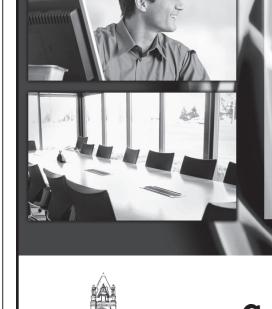
We're Looking for EXECUTIVE MATERIALI



Are you looking for a good job?

Recent college grads welcome!

The Colby Free Press is looking for a full-time advertising executive to sell advertising for Nor'West Newspapers. The work week would be 40 hours with occasional evening and weekend duties. Computer skills with Excel, Photoshop, inDesign, and Acrobat helpful but not necessary. Must have good communication skills, and excellent customer service skills with attention to detail. Send a letter and resume to Steve Haynes, publisher, at 155 W. Fifth St., Colby, Kansas., 67701 or s.haynes@ nwkansas.com. This could be the job you've been looking for.



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Andy Rose, P.A.-C Welcome to Family Center for Health Care

Family Center for Health Care is very pleased to welcome Andy Rose, P.A.-C, and his family to our family.

Andy is available from 7 AM to 3 PM Monday through Friday. Please call (785) 462-6184 for an appointment

Our friendly staff is happy to help you complete the forms needed to transfer your original medical records to Family Center for Health Care.



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Family Center For Health Care

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