

Couples celebrate anniversaries together

Four couples will be celebrating milestone wedding anniversaries together from 4 to 7 p.m. on Saturday at the City Limits Convention Center in Colby.

They would like to invite the public to join them.

Bob and Shirley Coleman of Colby will be observing their golden anniversary and were married 50 years ago. They have two adult children, Debbie (Brian) Quagliano of Colby and Wes (Cheryl) Coleman of Wichita.

Their son and daughter-in-law, Wes and Cheryl Coleman, are the second couple being honored and will be celebrating their 25th anniversary. They have one son, Aaron Coleman of Wichita.

Also sharing in the day are Ross and Cathy Carney and Dwayne and Becky Plumisto. Both couples are from Colby and will be celebrating their 35th anniversaries.

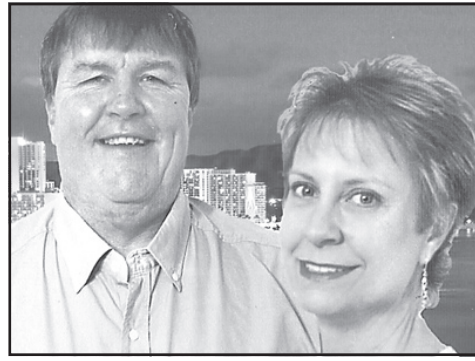
The Carneys have two adult children living in Colby, James (Trish) Carney and Tina (Dustin) Vrbas.

Bruce Plumisto of Colby is the son of Dwayne and Becky Plumisto.

The couples request the gift of attendance only.



Bob and Shirley Coleman



Wes and Cheryl Coleman



Ross and Cathy Carney



Becky and Dwayne Plumisto

Deaths

Dorine Chambers

Dorine Chambers, 68, Colby, pastor of the Brewster United Methodist Church, died Monday, Nov. 14, 2011, at her home.

She was born Jan. 27, 1943, in Colby, the daughter of Morris "Slim" and Geneve (Keck) Alleman, and lived in the area all of her life.

She attended school in Levant and graduated from Brewster High School in 1960.

On Feb. 27, 1960, she married Larry Chambers in Levant.

The registrar at Colby Community College, she retired in 2010.

In 1999 she began serving as pastor of the Brewster Church. Prior to that time she was a member of the Colby United Methodist Church and active in the United Methodist Women.

Preceding her in death were her parents, and infant brother, Morris Alleman, and a sister, Merna

Rush. Survivors include her husband, of the home; three daughters, Dorine Custer (and special friend Tim Melia), Elkhart; Dawn (Tom) Stephens, Colby; and LaRisa (Brian) Chambers-Lochner, Lawrence; and five grandchildren.

Services will be at 10:30 a.m. Friday, Nov. 18, 2011, at the Colby United Methodist Church, with Pastor James Mardock of Colby and Mike Baughn of Brewster officiating and burial in Beulah Cemetery.

Visitation will be from 9 a.m. to 8 p.m. Thursday at Harrison Chapel in Colby.

The family suggests memorials to the Brewster United Methodist Church or the American Cancer Society, in care of any Colby bank, the Brewster Farmers Bank and trust or the funeral chapel, Box 634, Colby, Kan., 67701.

Allie M. Helin

Allie M. Helin, 85, a Colby homemaker, died Tuesday, Nov. 15, 2011, at Fairview Estates in Colby.

She was born Dec. 10, 1925, in Thomas County, the daughter of Gurna and Lydia (Theimer) Lewallen.

On June 18, 1943, she married Alvin L. Helin in Colby.

Survivors include her husband, of the home; a son, Jerry (Doris) Helin, Colby; two daughters, Daryl Ann (Russell) Jorgensen, Brewster; and Sue (Bill) Metzler, Charlottesville, Va.; a brother, Robert Lewallen, Winona; a sis-

ter, Pauline Baird, Goodland; eight grandchildren; and 16 great-grandchildren.

Services will be at 2 p.m. Friday, Nov. 18, 2011, at Our Savior's Lutheran Church in Brewster, with the Rev. Tim Rahn officiating and burial in the Brewster Cemetery. Visitation will be from 2 to 8 p.m. Thursday at Kersenbrock Funeral Chapel in Colby.

The family suggests memorials to Hospice Services or the church, in care of the funeral chapel, 745 S. Country Club Dr., Colby, Kan., 67701.

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 to us at 462-3963.

Markets

Quotes as of close of previous business day

Hi-Plains Co-op	
Wheat (bushel)	\$6.50
Corn (bushel)	\$6.35
Milo (hundredweight)	\$10.80
Soybeans (bushel)	\$10.70

In Memory of
Mark John Krannawitter
12/15/56 - 11/17/06

If tears could build a stairway and memories a lane, I'd walk right up to Heaven and bring you home again!

With all our love,
Deanna, Jessica, Dan,
Jolene, Sarah, Brice,
Kylie, Bea & Kristin
And all your Family

Plan in advance for Turkey Day cooking

Turkey Day is next week and it's almost time to have the turkey in the refrigerator thawing. Note in the chart below, if you are cooking a big turkey, you have to move your turkey to the refrigerator on Friday - two days from now.

Below are some of the top questions asked relating to turkey and Thanksgiving foods:

Q: What is the best and easiest way to thaw a frozen turkey?

A: In the refrigerator. Place the frozen turkey (in its store wrap) in a shallow pan or a baking sheet (with a lip to catch drips) in the refrigerator. Allow one day of thawing time for each 4 to 5 pounds of turkey.

I like to cook the turkey on Wednesday, cut it, place the meat in a shallow pan covered with foil in the refrigerator. Then all I have to do after sleeping in on Thanksgiving Day is to pop it back in a 350 degree F oven and cook until heated to 165 degrees F. Place on the platter and serve.

Back to the thawing - if you want to cook the turkey on Wednesday use the chart below to determine when to move your turkey into the refrigerator.

It needs to be the morning of the date shown or move it back to the night before. If you plan to cook it Thursday, just bump the dates back one day.

Size of bird	Days thawing	Start thawing
8-10 pounds	2	Monday
12-15 pounds	3	Sunday
16-20 pounds	4	Saturday
20-25 pounds	5	Friday

Plenty of 11s

DULUTH, Minn. (AP) - This Duluth couple hopes 11 is their lucky number.

Michael Olson and Kathryn Levine didn't just get married on 11-11-11. They also did it at 11:11 a.m., and the address of the church was 1111 E. 11th St.

Oh, and they first started dating 11 years, 11 months ago.

Levine says there's all kinds of quirky fun involved in the timing.

Cat is where?

HILLIARD, Ohio (AP) - A mechanic was the one doing surgery at an Ohio animal facility when a woman drove in with a cat stuck behind her minivan's dashboard.

WBNS-TV reports the mechanic had to take apart the dash during a three-hour rescue operation in Hilliard.

Nehal Dhruve says she hit the cat and decided to take it to the humane society. The cat wouldn't stay on the seat but climbed up under the dashboard.



Diann Gerstner

• Knowledge for Life

Q: Is it OK to thaw a turkey or any meat by just setting it out at room temperature?

A: No! The temperature of the meat cannot be controlled. Even if the center of the meat is still cold, there is no way of knowing how long the outside of the meat has been above 40 degrees F - in the so-called "Temperature Danger Zone" between 40 and 140 degrees F, in which bacteria can multiply rapidly and form toxins.

Q: What's in the bag in the neck area and/or cavity?

A: First time turkey cooks - check under that flap of skin at the neck. It looks like nothing is there, but that is often where the giblet bag is placed. If it isn't there it may be in the cavity of the bird. Turkey parts, such as the neck or giblets, a word for the heart, liver and gizzard (edible parts of the turkey), are typically packaged in a paper bag and placed one of those two places. The bag should be removed before cooking. The neck can be cooked alongside the turkey. The giblets should be cooked separately and may be used in dressing or gravy. I have seen plastic bags of gravy mix also included in the bird. Check all over the bird before cooking.

fore cooking.

Q: How do I use a meat thermometer correctly?

A: The only sure way to tell if meat or poultry is cooked to recommended temperatures is by using a food thermometer. For poultry, the Department of Agriculture recommends a cooked temperature of 165 degrees F. With a whole turkey, insert the thermometer probe into the innermost part of the thigh and wing as well as the thickest part of the breast, but not touching the bone. With a turkey breast, insert the probe in the thickest part of the breast - again, not touching the bone.

Q: Why store leftovers (or turkey cooked ahead of time) in a shallow pan?

A: Placing leftover or cook-ahead turkey in a shallow pan allows fast, uniform cooling.

The Department of Agriculture's Meat and Poultry Hotline, (888) 674-6854, is a toll-free resource for food and food safety questions to real live food safety specialists. The Hotline is open Monday through Friday as well as on Thanksgiving Day from 7 a.m. to 1 p.m., (Central Time). They also maintain a Web site (www.fsis.usda.gov) for consumers with information about food and food safety and a question-and-answer service.

Check out the Thomas County Extension Website at www.thomas.ksu.edu. for the answer to other questions.

Have a safe and fun Thanksgiving. Count your blessings and enjoy your family!

Diann Gerstner is the family and consumer sciences agent for the Thomas County Extension office.

NOVEMBER STUDENT OF THE MONTH



RACHEL JUENEMANN

Parents:
Steve & Sara Juennemann



Sponsored by:
Colby Rotary

Rachel, a senior at Colby High School, is Colby Rotary Club's Student of the Month for November 2011.

Rachel's school and community activities include Student Council, Volleyball, Basketball, Forensics, Choir, Correlation, International Club, Young Humanitarians, Yearbook, 4-H, 4-H Kansas Youth Leadership Forum, 4-H Day Camp Committee Member, 4-H Camp Counselor, Church Accompanist, CYO, Diocesan Youth Council Member, Kansas Ambassador of Music, Trick-or-Treat so Others May Eat, and Recycling.

Rachel's special honors include Academic Letter, Top English I Student, Top Algebra II Student, Top Pre-Calc Student, Top Chemistry Student, HOBY Delegate, Thomas County Leadership Graduate, National Honor Society, State Piano Contest I rating, 4-H Gold Pin, 4-H Gold Guard Pin, 4-H I Dare You Award, 4-H Leadership Pin, Governor's 4-H Photo Display, Kansas Youth Leadership Forum Ambassador, and Sunflower Community Ambassador.

Rachel's academic emphasis has been the State Scholars Curriculum. She plans to major in chemistry and then pursue acceptance into a Physician's Assistant Program.

We want your local news! Call 462-3963

Kansas Governor's Ringneck Classic

The Inaugural Pheasant Hunt

Friday November 18th, 2011

Community "Meet & Greet Dinner" with the Governor and Hunt Celebrities!

Cocktails and Hors d'oeuvres at 5 p.m. Dinner at 6:30 p.m. • Logan County 4-H Building in Oakley, KS

Dinner Tickets \$50 (includes concert)
Concert Tickets \$15

Drawing Tickets \$10

All tickets available at the following NW Kansas locations:

- Oakley • • • Mitten's Travel Plaza, Farmers State Bank, Oakley Farm & Home
- Norton • • • Norton Business and Visitor Station 785-874-4816
- Colby • • • Western State Bank 785-462-2151
- Goodland • Super 8 Motel 785-890-7566
- Hill City • • Kellie's Inc. 785-421-6245
- Hoxie • • • Taylor Implement 785-672-3272
- WaKeeney • Keyser True Value 785-743-2309
- Scott City • • Fifth Street BBQ 620-872-2345

Friday Night Concert
"Ricochet"
Oakley HS Auditorium
8:30 p.m.

Evening Activities:
Meet & Greet Dinner
Silent & Live Auction
Community Drawing

Grand Prize Drawing "John Deere" Liberty Gun Safe!

Other prizes: 48" Riding John Deere Lawn Tractor, Two sides of Beef with processing, Whole Hog with processing, \$500 Bass Pro Gift Certificate, 12 Gauge Shotgun, Handmade Quilt, Wildlife Artwork and more!

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