

Man faced charges for bribing jury today in history

By Evelyn Ward

Sherman County Historical Society
May 19, 1904: Bribery Cases
 Begun — Tom Lebow Again Up to Answer Second Count of Unlawfully Using Money — Wilson Case Leaving a Bad Smell Behind It — The M.A. Wilson case, which grew out of the robbery of the Rawlins county treasury in 1901, is maturing a rank smelling aftermath.

Originally the Wilson case was brought in Rawlins county, but M.A. Wilson, the defendant, took a change of venue to Cheyenne county, and after a hard fought battle, the jury brought in a verdict of not guilty, and Wilson went free.

But the charge of attempting jury bribing was made against Tom Lebow, a Dewey, who was convicted and let off with a fine.

Out of the Lebow case, complications have arisen, and a Sherman county man, J.B. Ruberson, has been arrested on the charge of attempting to bribe the same jury that Lebow tampered with.

Concerning the Ruberson case, the *St. Francis Eagle* of last week says: "Constable C.M. Prichard, of Bird City, arrested Jim Ruberson, of Sherman County, on a warrant issued out of Justice William V. Griffith's court, charging him with attempted jury bribing.

today in history

"It seems that this case in some way grew out of the Thompson Lebow case which was tried in the April term of court and in which Lebow was convicted.

"At the preliminary trial, after the state offered the testimony of several witnesses, Mr. Ruberson waived further hearing of the case, and the justice fixed his bond at \$1,500.

The case will be called for trial at the June term of the district court for Cheyenne county.

Thomas Lebow, who was convicted in the Cheyenne county district court at the last term on the charge of attempting to bribe jurors in the Wilson case, has been again placed under arrest.

He was brought to town, waived a preliminary examination and was bound over to the district court in the sum of \$500. Lebow had all arrangements made and intended to leave with his family for Canada the next day when he was arrested.

The warrant on which Lebow was arrested alleges "that the said Thomas Lebow, did, in the county of Rawlins and state of Kansas, on or about the 28th day of April, 1904, unlawfully and feloniously take and receive of and from the said M.A.

Wilson one hundred dollars, lawful money of the United States, for the purpose of concealing the fact of the commission of the said crime of said M.A. Wilson of feloniously attempting to bribe members of the said jury aforesaid, he the said Thomas Lebow then and there having the knowledge of actual commission of the said felonious attempt of the said M.A. Wilson to bribe and influence members of said jury in his favor as aforesaid."

Jim Ruberson is an old resident of Sherman County and is an ex-county commissioner. The matter of his being arrested upon the charge of attempted bribery comes as a surprise to the people of this county.

May 20, 1904: Writ Habeas Corpus Issued — Judge Smith to Pass Upon the Bond Offered for Bandy's Release — In answer to the petition of Tom Bandy, through his attorneys, Wilson Bros., for his release upon the bond offered, Judge C.W. Smith has issued a writ of habeas corpus.

Hearing will be held in his chambers in Hill City May 20. The writ is directed to Sheriff George Bradley and William Hogeboom, deputy sheriff, and commands that they

shall have the body of Thomas Bandy at Hill City on the date mentioned that his imprisonment may be inquired into; that is, if the bond of William Walker, Jr., who has made affidavit that he is worth \$15,000 and that of H.E. Pettibone, who has also qualified as being worth \$1,000, making a total of \$16,000 — if this bond of these two men, offering themselves as bondsmen for Bandy, who is being held under bond for \$2,000, is good, Bandy will be released. It is simply a hearing to test the validity of the bond in question.

Sheriff Bradley has refused to accept the bond offered but is reported to have said that he would release Bandy if \$2,000 cash was put up in the bank or if the names of several farmers of the county he has suggested for bondsmen are secured, he would consider such a bond good.

Thomas Bandy is under charge of assault with intent to kill Moses Eversoll and has been bound over to be tried at the July term of the district court, bail having been fixed at \$2,000.

From weekly issues of The Goodland News, provided by the Sherman County Historical Society. Since the paper was published weekly, some items were arbitrarily assigned a date.



Harry and Doris Newell

Pair together 65 years

Harry and Doris (Gotchall) Newell of Goodland are celebrating their 65th wedding anniversary Friday, May 21, 2004.

The couple has four children, 13 grandchildren, 29 great-grandchildren and one great-great-grandchild on the way.

Their family is having an open house from 1-4 p.m. Sunday, May 23, at the Goodland Senior Center, 208 W. 15th.

No gifts are requested, but those who cannot attend are asked to send cards to them at 1502 Kansas, Goodland, Kan. 67735.

Cookbook author is 'Crazy for Crab'

Fred Thompson in "Crazy for Crab" explains a great deal about crab. Crab until recent years was hard to find except in certain regions of the country, but improved transportation has changed that. The following information and recipes come from Thompson's book.

The East Coast particularly Chesapeake Bay boasts of the blue crab. Blue crabs are 50 to 70 percent of all crab consumed in the U.S. Blue crab goes to market live. If it isn't fiesty don't buy it. A sook is a female blue crab and a jimmie is a male blue crab. Female sooks carrying egg masses are called sponge crabs. Sooks have a dome shaped apron on the underside of its belly that looks like the U.S. Capitol. Jimmies have an apron shaped alot like the Washington Monument. Softshells are crabs that have molted.

West Coast crabs include the Dungeness, kings and snows. King crabs are of three types - red, blue and brown. King crabs are large averaging 10 pounds or more. King crabs have 6 legs and 2 claws while blue and Dungeness have 10 legs.

Florida has stone crabs. Claws are the only thing harvested from the males due to strict regulation.



pat schiefen

• postscript

Maine boasts of the Jonah and the rock or sand crab which is now called the peekytoe. Peekytoe is used primarily in salads. "Peekytoe" is local slang for rock or sand crab. These crabs have legs with a sharp point that turns slightly inward.

Most crab recipes can use any variety of crab. Surimi was developed in Japan as a fake crab product made of cooked white fish that has been flavored, colored and compressed into chunks. Surimi works well in salad recipes but for cakes, soups and casseroles use the real thing.

Sam's crab-stuffed mushrooms

Filling:
 1 large egg, lightly beaten
 1 cup mayonnaise (do not use salad dressing)
 2 cups dry bread crumbs
 1/2 teaspoon white pepper
 1 teaspoon salt
 2 tablespoons chopped fresh Italian

parsley leaves
 1 pound crabmeat, lump preferred and picked over for shells and cartilage
 50 stuffing size white or brown mushrooms. (Stems removed and caps wiped with a damp paper towel.)

Topping:
 1/2 cup mayonnaise
 1 cup heavy cream

Preheat oven to 350 degrees. Grease 1 or 2 large baking sheets.

For filling combine egg, mayonnaise, bread crumbs, white pepper, salt and parsley in a large bowl. Gently fold in crab, breaking crab up as little as possible.

Stuff mushroom caps with the mixture and place on baking sheets.

For topping combine mayonnaise and cream stirring until smooth in a small bowl. Top stuffed mushrooms with topping.

Bake until golden brown for 20 to 25 minutes. Serve hot. Serves 16 to 18.

Variations: Add 1/2 teaspoon Chesapeake Bay seasoning or 1 to 2 tablespoons crumbled cooked bacon to the filling.

Note: Unused crab stuffing can be frozen until needed.

Eastern Bay Crab Cakes

1 large lightly beaten egg
 1 stick (1/2 cup) unsalted melted butter
 1 tablespoon fresh lemon juice
 2 teaspoons Worcestershire sauce
 1 cup coarsely crushed saltines
 1 pound crabmeat (picked over for shells or cartilage)
 canola oil for frying
 lemon wedges
 sauce of your choice

In a mixing bowl mix egg, butter, lemon juice and Worcestershire. Fold in the saltines until moist. Then fold in crabmeat gently to avoid breaking up. Form mix into 10 crab cakes approximately 1/3 cup. Place on a baking sheet covered with wax paper. Cover and refrigerate for at least 1 hour. 2 hours is better and overnight is fine.

In a high sided frying pan heat about 1 inch oil over medium heat until oil shimmers but not smoking around 350 degrees. Fry crab cakes in bunches until golden brown. Do not overcrowd. Four minutes per side. Drain on paper towels or brown paper bags. Brown paper bags will give the crab cakes a crisper crust. Serve with lemon wedges and sauce of your choice. About 10 crab cakes.

Brewster graduates say 'good-bye' Saturday

By Tisha Cox

Colby Free Press
 Brewster High School's seniors said good-bye during graduation ceremonies Saturday at the high school gym.

The 12 students in the 2004 graduating class were Quentin Bear, Jolene Bremenkamp, Jarrett Carpenter, Ashley Cook, Jena Cranston, Amber Fulwider, Martina Hernandez, Joel Selby, Chanel Siruta, Miranda Starns, Sean Swanson and Jace Terry.

Before diplomas were handed out, the ceremony featured speaker Ward Cassidy, former superintendent at the school, and speeches from Cook and Selby, who were the class valedictorian and salutatorian, respectively.

There was also a slide presentation on the seniors.

Cassidy talked about his experiences with each of the students and said several of them spent time in his office when they were younger, but he added they each grew into an

exceptional young adult.

During his address, he said respect is something people need to learn, and the best way to do that is with a parent's influence in their lives.

Cassidy said that includes working to be successful, saying "please" and "thank you."

"You can't say them enough," he said. "When you respect people, it will come back to you. Nobody owes you anything."

In her speech, Cook talked about

the support she's received from her family and friends and thanked them for it. She also said the speech she gave was one of the hardest she's ever had to write because graduation signals the end of a safe and constant time in the class' life and the beginning of something new and unknown.

Selby also thanked his family but extended those thanks to his teachers also, who helped prepare him for the future. He said because he was expected to do well, he did.



Maxine and Elmer Query

Couple together 65 years

Elmer and Maxine Query will celebrate their 65th wedding anniversary Thursday. They married May 20, 1939, at the Bird City Methodist Church.

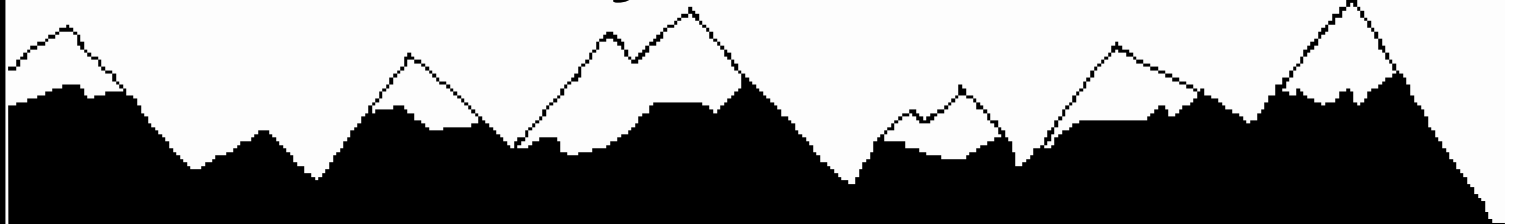
They have five children, Clair Query of Colby; Sharon Layman of The Villages, Fla.; Ann Bay of College Station, Texas; Bryan Query of Albuquerque, N.M.; and Alan

Query of Edson. They have 14 grandchildren and 25 great grandchildren.

In honor of their anniversary, family and friends have been invited to a pig roast at the Q7 Farm.

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