PROFESSIONAL PHOTOGRAPHER Steve Cathcart. right, is shown with his sons, Aaron, (center) and David (left). Both are associated with their father, a former Oberlin resident, in Cathcart Photography in Estes Park, Colo.

Oberlin native expands photography business

Steve Cathcart of Estes Park, Colo., a former Oberlin resident and 1962 graduate of Decatur Community High School, made headlines recently in a feature story in "Rangefinder," a magazine for professional photographers.

The story was called, "Cathcart Photography, One Hour Wed-

Mr. Cathcart, 60, the driving force behind Cathcart Photography, was reared in Oberlin, the son of Joe and Gwen Cathcart. He said that his father was a photographer, although he died before he learned anything

cars, motorcycles and girls," he re-After moving to McCook, he was a police officer and wound up a cap-

tain in the fire department. Because of his odd schedule, he said that he had 20 days a month off. Photography was his hobby, so one summer he decided to shoot a couple of weddings so he could buy a new

He began his professional photography career on Feb. 29, 1972, and booked two weddings the same day. "Before that summer was over," he said, "Ithink I had done 12 weddings and it just snowballed from there.'

In 1990, after years spent harboring a deep love for Colorado, he sold his studio in Nebraska and headed

"When my sons and I first moved out here, we stopped in Loveland for a year," he said. "Then I thought, I'm going to move up to Estes Park, just to see what it's like and to be able to say I've lived in the mountains. That was 12 years ago, and I've been up

wrappings and then frozen within a

The U.S. Department of Agricul-

ture recommends you add a second

layer of wrapping for long-term

storage. Overwrap with airtight

heavy-duty freezer foil or freezer

paper, or place the package inside a

While it's safe to freeze fresh

meat or poultry in supermarket

wrapping, this type of wrap lets air

in. Overwrapping the package helps

maintain quality and prevent

Foods with freezer burn are safe

to eat, though they may be dry in

spots. Freezer burn causes grayish-

brown leathery spots because air

reaches the surface of the food. Cut

these portions away either before or

after cooking. Discard heavily

freezer-burned foods for quality rea-

While pasteurized milk can be

frozen, it may separate or be slightly

grainy when thawed. Frozen milk works best for cooking, but you may

Freeze milk in plastic freezer con-

tainers or special freezer-proof glass

jars. Leave some extra space at the

top since milk expands during freez-

container, leave 1/2 inch head space

find it's still OK for drinking.

month or two.

freezer bag.

'freezer burn.'

When he arrived in Estes Park, he said, it occurred to him that if he was **plan May** going to survive as a wedding photographer, he had to do something to set himself apart from the seven already well established in the small

"I had to do something to get cash flow quickly," he said, "and I wanted to get into a different niche than the rest of our competition, so we started including the negatives in the wedding package along with the photographs. We'd send our film to the lab, they'd process it, and we'd put the proofs in a preview album and give it to the bride and groom "I was more interested then in with a written copyright release. This allowed the couple to make all the reprints their hearts desired."

> They also tried something else to set them apart: charging for weddings by the hour, which has proved popular. He said he does most of his bookings over the phone because only 20 percent of his weddings come from Colorado.

> He is assisted by his sons, Aaron and David. He said that most of their business comes from referrals from ministers, florists, wedding coordinators and other vendors.

When asked the one photographic philosophy that, more than any other, has helped his business grow and prosper, he said, "My dad used to say, and I don't know if he made it up or heard it somewhere and adopted it, that you have to click with the people before you click the shutter. As far as I'm concerned, he couldn't have been more right."

The Cathcarts offer a home study photography seminar on DVDs and video tapes. Cathcart Photography's web site is www.cathcartphoto.com.

By Tranda Watts

packaged in narrow-mouth contain-

ers (such as jars), leave 1 1/2 inch

head space for either pints or quarts.

month. Thaw milk in the refrigera-

frozen if cut in half-pound to 1-

pound blocks. Wrap in plastic, and

then put cheese in freezer bags. Af-

ter freezing, cheese may become

crumbly and mealy, but will retain

its flavor. It works best for cooking.

four to six months. Thaw cheese in

the refrigerator and use soon after-

brick, Camembert, cheddar, Edam,

mozzarella, muenster, Parmesan,

provolone, Romano and Swiss.

Blue cheeses are more prone to be-

coming crumbly, but they'll still

taste good. Cream cheese and cot-

Tranda Watts is Kansas State

University extension specialist in

and Trego counties. Call her at 785-

443-3663 or e-mail twatts@ozn-

et.ksu.edu. For more information,

ing. If packaged in a wide-mouth contact the county extension office,

Pancake & Sausage Feed

Benefiting Memorial Hall Fund

Upcoming Lamb Fry - Friday, April 29 - 6 p.m.

Thursday, April 7

5 p.m. located at the

Oberlin American

Legion Hall

tage cheese do not freeze well.

Plan to use frozen cheese within

tor. Stir well before using.

Plan to use frozen milk within a

Hard or semi-hard cheese can be

Multi-county Extension Agent

Home Time

Can you freeze these foods?

Use fresh meats in supermarket for pints and a full inch for quarts. If

Club News

Daughters meet for lunch

The Daughters of the American Revolution met at the Colonial Steakhouse in Oakley for lunch on March 23.

Regent Judith Watkins conducted the meeting and read the president general's message. Irene Cressler gave the national defense regarding hospital ships. Roll call was answered by members and a guest, Marguerite Walz, by naming a fort in Kansas. Sharee Fromholtz of Colby was welcomed as a new member.

Christmas and Valentines for Vets was observed for veterans and the Cherokee nation. Cards were sent to Janet Hinther and Gladys Rowley. Mrs. Cressler gave the lesson on Kansas forts, and Mrs. Watkins reported on the Marion Anderson stamp. The chaplain closed the meeting with a praver.

The next meeting will be at the Q Inn Restaurant in Quinter on April 28.

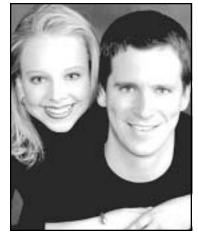
Couple wedding

Sam McGee and Kristen Crofford of Houston plan to marry Nov. 19. at the First Presbyterian Church of

The bride-to-be is the daughter of Gary and Cindy Crofford of Houston, and granddaughter of Beryldine Lynn, Amarillo, Texas, and the late Thomas Lynn, and Doris Crofford, also of Amarillo, and the late Curtis She is a 2002 graduate of the Uni-

versity of Texas in Austin and an event planner for Texas Children's Hospital in Houston.

Sharon McGee of Houston, originally of Norton. He is the grandson Houston. of David and Hilda McGee of



K. Crofford and S. McGee

Oberlin, and Dorothy Beach, Norton, and the late Lewis Beach.

He is a 1998 graduate of Texas A&M University and earned a Master of Business Administration in 2001 from the University of Hous-Her fiance is the son of Mike and ton. He is a vice president for Wachovia Wealth Management in

They plan to live in Houston.

History tour planned for Kanona, Norcatur

The Oberlin Arts and Humanities ers will talk about the town. Commission will sponsor a history Sunday, April 24, in cooperation with the Decatur County Museum and the Oberlin Convention and Visitors Bureau.

The group will leave from the Gateway parking lot at 2 p.m. The first stop will be at the town site of Kanona. Historian Ethel Johnson Taylor and others will talk about the

Park on Main Street in Norcatur. Ron Temple, Frank Ward and oth-

The group will then go to the tour to Kanona and Norcatur on Norcatur Community Building, where there will be photographs and items of historical interest from both Kanona and Norcatur.

> Refreshments will be provided by the Decatur County Museum and the Oberlin Convention and Visitors Bureau. People with items they want to show should bring them and come prepared to talk.

For details, call Ella Betts at (785) The second stop will be at Auker 475-3557 or Mary Henzel, (785)

Newlyweds are honored

Marie McKisson hosted a surprise reception on Saturday after- Waldo, Aleen Van Vleet, Coleen noon to honor Max and Veanna Rippe, Mae Guy, Norma Richards, including classics, popular favor-

making their home at 306 N. East

Invited guests included Myrtle Ruby Wennihan, Sharon Johnson, Veanna Orr and Max Carman Dorothy Moore, Mary Lou Olson, were married on March 20 and are Eileen Laird, Mary Noone, Louise Pollnow, Norma Frandsen, and June

Loan deadline is April 20

est disaster loans from the U.S. Small Business Administration.

The disaster loans are available for businesses which depend on farmers and ranchers who sustained crop losses due to hail, high winds,

Businesses in some Kansas and tornadoes, excessive rain, and Nebraska counties have until April flooding from April 23-May 29, 20 to file applications for low-inter- 2004. Farmers and ranchers are not

eligible for the loans. Area counties in which businesses may apply include Decatur, Norton, Rawlins, Thomas, and Sheridan in Kansas and Red Willow and Furnas in Nebraska.

NewArrival

Trinity Cleon Gnad

Troy and Paula (Hrnchir) Gnad of Hays are the par-The cheeses that freeze best are ents of a daughter, Trinity Cleon, born March 29, 2005, at 2:18 p.m. at Hays Medical Center. She weighed 8 pounds, 6 ounces. Grandparents are Ken and Jan Badsky, Oberlin; Gene and Meredith Hrnchir, Atwood; and Leroy and Mary Gnad, Hays. Greatgrandmothers are Sylvia Wachendorfer, Selden, and



Trinity Gnad

Teresa Gnad, Hays.



food, nutrition, health and safety for DCHS ALUMNI BANQUET RESERVATION COUPON Decatur, Gove, Norton, Sheridan,

The DCHS Alumni Banquet will be held at The Gateway in Oberlin, Saturday, May 28, 2005 at 6:30 p.m. <u>Doors open at 5:30</u>. Mail reservations and remittance to: Alumni Assn., P.O. Box 201, Oberlin, KS 67749. Deadline for reservations is May 19, 2005. Price per plate is \$12.50 - This includes dinner and 50 cents for the Smick Memorial Loan

Alumni's Name

Class

Spouse or Guest Name

Space allows for alumni and spouse/guest. BE SURE to give class year and maiden name.

■ If spouse/guest is also an alumni, please indicate the class year he/she would like to be seated with:

Late registrations accepted, but no guarantee on sitting with your

May wedding set by couple

Wednesday, April 6, 2005

Angie Johnson and Chris Claussen, both of Olathe, will exchange vows on May 6, at Rockbrook United Methodist Church in

Parents of the couple are Mike and Ranell Johnson, Auburn, Neb.; Cathy Claussen, Oberlin, and the director of recruitment. late Chuck Claussen.

The bride-elect, a 1994 graduate of Norfolk Senior High School in Norfolk, Neb., earned a bachelor's degree in psychology at the University of Nebraska-Lincoln, and a master's degree in counseling psychology at the University of Kansas. She is employed by the University of Kansas Edwards Campus as the



THE OBERLIN HERALD 9A

C. Claussen and A.Johnson

Her fiance, a 1995 graduate of Decatur Community High School, earned a bachelor's degree in economics from Baker University, and a master's degree in education from the University of Kansas. He is regional director of enrollment services for Westminster college in Fulton, Mo.

Former Jennings woman heads 'Ride for Recovery'

of Jennings, will be taking part in a per mile. She said that even a rider "Ride for Recovery" bicycle trek across Kansas on May 14-15.

ride, a fund-raiser for the Central Kansas Foundation for Alcohol and Chemical Dependency, where she is a counselor. The daughter of Bill and Ethlyn

Tacha of Salina, she said that several area bikeing enthusiasts will join her

Toni Graham of Salina, formerly tion fee and asked to collect pledges who feels like they can ride just five miles can get pledges for that, and She said that she dreamed up the would be welcome to start the ride at any point. Being a rider herself, she said she's looking forward to "bringing something she likes so much into the workplace."

The fund raiser has been scheduled to coincide with the organization's 38th anniversary and the in the 220-mile trek. It will start just open house of its new outpatient and south of Anthony and end at the counseling facility on May 13. Money raised could help add 10 Riders will be charged a registrabeds to the outpatient facility.

Disaster program sign-up begins

Sign-up for the U.S. Department production at 65 percent of the esof Agriculture's 2003/2004 crop tablished price for crops that were disaster program has started at the covered by crop insurance; 65 per-Decatur County office of the Farm cent of the established price for Service Agency. Diane Barrett, county executive

director, said under the program farmers can be reimbursed for qualifying crop production and quality losses for either 2003 or 2004 crops.

Payments will be issued for losses county office at 475-3131 exceeding 35 percent of expected

crops for which crop insurance was not available; and 60 percent of the established price for crops that could have been insured but were not.

The closing date for sign-up will be set later. For details, call the

Band to perform at Colby

The United States Air Force Band and Singing Sergeants will perform dressed stamped envelope to Pat at 7:30 p.m. next Tuesday at the Colby Community Building.

The 65-member band and the 23- Kan., 67701. voice chorus will present selections ites, folk music, theater and more. The concert is being sponsored by the Western Plains Arts Association and the Colby Free Press.

Senior dance scheduled

The Retired and Senior Volunteer Program Annual Recognition Night will be held at the American Legion in Colby on Wednesday, April 20.

A dance from 7-9 p.m., open to all area senior citizens, will feature the Ramblin' Andy Family Band.

Tickets are available at the office, Box 803, Colby, Kan., 67701 or call (785) 462-6744. They may also be purchased at the door.

Internet Tonight! 475-2206

For free tickets, send a self-ad-Ziegelmeier, Colby Community College, 1255 S. Range, Colby,



The Family of Lucille

Stackhouse Would like to invite

Lucille's friends and relatives to her 90th Birthday Party on April 9 from 2 to 4 p.m. at Whispering Pines in Norton, KS. If you can't attend please send her a birthday greet-

ing at 113 Whispering Pines, Norton, KS 67654

Prom & Bridal Show



Southwind Plaza

Kansas Country Store - Colby, KS \$3.00 entrance fee w/ coupon \$5.00 no coupon

Lunch is free of charge w/ ticket purchase-proof



House, Dillons, Famous Footware, Outwest, CJ's Boutique, ERA Real Estate, Zejda Taekwondo, Donelan Jewelry, Colby/Thomas County

Class

Drawings & Giveaways

Cash & Carry * Discounts All Day Sponsors include: Allysa Crum, His Shop, Fotogirl Photography, Partv