

Jennings News

By Louise Cressler

A lovely "Winter Wonderland" scene was the setting for the program at the school on Dec. 20. The "Polar Puppy," "Penguins," "Eight Little Reindeer" and "Santa" were enjoyed by a good-sized crowd. Refreshments were served after the program.

A public hearing will be held at 9:30 a.m. on Jan. 13 at the Jennings school building, in regard to a petition filed by the Board of Education of Unified School District, Prairie Heights, requesting the State Board of Education to disorganize the school district and transfer the territory thereof to Unified School District Nos. 211 (Norton), 294 (Oberlin), and 412 (Hoxie). At the hearing, all interested persons will be given the opportunity to present their views in regard to the proposed school district disorganization.

Christmas Eve services at the United Methodist Church were attended by over 70 people. It was a beautiful service of scripture and music.

Guests for Christmas on Saturday at the home of Stan and Ramona Shaw were Chris Gillespie and Tom Neff, and Elliott Gillespie, Marion; Aaron Gillespie, Hays; Kevin and Colleen Wagoner, Sharon Springs; Brandon Wagoner, Joplin, Mo.; Lisa Wagoner, Sharon Springs; Mark and Shelley Shaw, Ethan and Erin, rural Logan; Cindy Black, Logan and Bowen, Carlsbad, N.M.; Katie Wahlmeier, Colby; Jeff and Mary Wahlmeier, rural Clayton; Adam Wahlmeier, Dodge City; and Nick Wahlmeier, Hays. The same group, with the exception of Chris, Tom, Elliott and Aaron, spent Christmas Day at Selden with Stan's mother, Carol Shaw, for Christmas dinner. An additional guest was Zach Golemboski, Colby.

Josh and Michele Ivans,

Shawnee, stopped by on Wednesday to show Mary Votapka her new great-granddaughter, Brooklan LaLee. They were en route to Goodland.

Guests of Mary Votapka and Tom over Christmas weekend were Ann and Rex Rowh, Cimarron; Jodi Inguanza, Samantha, Meagan and Christopher, Kalvesta; Kip and Steph Rowh, Tim and Luke, Hastings, Minn.; Rollie and Jean Halligan, Goodland; Jay Dee and Angie, and Brennan Brumbaugh, Owasso, Okla.; Ashley Halligan, Lawrence; Lori Schiefin and Katelyn, Overland Park; Jason Rowh, Brecken and Drake, and Sue Long. Ann was the cook.

Christmas Day guests of Mike and Joan McKenna were Brock and Rebecca Peterson, Will and Henry, DeMotte, Ind.; Amy McKenna, Kansas City, Mo.; Brett McKenna, Manhattan; Trudy and Norm Stockham, Norton; Nathan, Nikole, Ethan and Macy DeWitt, Inman; Lyle, Amanda and Spencer Davidson, Delphos; Keith and

Maxine Sauvage; Bill Sauvage and Pat Chard; Micheal, Cheryl, and Tyler Sauvage; Justin, Nikki and Brecken Sauvage, Oberlin; John and Donna Sauvage, Heath, Shani, Bodie, Colton and Belle Sauvage; Danielle Sauvage and Micheal Schiltz, Selden; Kayla Sauvage, Aaron and Kambrey Woods, Hays; and Jerry and Patty Foster and Peggy.

The McKennas and Petersons spent Christmas Eve with Greg and Paula McKenna, Marlee, Landee, Hallee and Baylee. Other guests included Pat and Shelley McKenna and Marcus; Sarah McKenna, Pratt; Jacque McKenna, McComb, Ill.; Chris McKenna, Hays; Nick and Kathy Otter and Sean, Hoxie; Justin, D'Ann, Jalen and Ryan Basart, Mankato; Nathan and Pam Diekmann, Woodbine; and Father George Kochuvelikkakam, Oberlin.

Mildred Tacha had rotator cuff surgery on her shoulder Saturday morning at the McCook hospital. She is getting along really well.

Serving planned-over foods

Making extra food to serve another day is a great time saver — if food is handled safely and in a way to assure the best taste.

Follow these tips to transform languishing leftovers into promising planned-overs.

Cooling:
 • Separate and refrigerate the portion to be served later before you put the food on the table. This keeps food quality higher by preventing "planned-overs" from becoming "picked-overs." It also helps keep food safe.

• Refrigerate planned-overs in shallow containers so they cool faster. It's not necessary for food to be completely cool before being refrigerated. To help food cool a little before refrigeration, place shallow containers on a cooling rack to allow air to circulate all around the pan for 20-30 minutes.

• For thicker foods such as stews, hot puddings and layers of meat slices, limit the depth to 2 inches. Loosely cover food before refrigeration. This allows heat to escape and protects from accidental contamination from other foods during cooling. Stir occasionally to help food cool, using a clean utensil each time.



Home Time

By Tranda Watts
 Multi-county Extension Agent

Cover tightly when cooled..

• Avoid letting perishable cooked foods such as meat, poultry, fish, eggs, dairy products, cooked rice and pasta sit at room temperature longer than two hours total, including the first and second use.

• A refrigerator temperature of 40 degrees or lower will slow bacterial growth. Keep your freezer at zero degrees or lower. Freezing will stop most bacterial growth, so frozen foods keep longer than those in the refrigerator. Freezing does not kill bacteria, so it is still important to handle food safely.

• Keep an appliance thermometer in your refrigerator and in your freezer to assure they stay at these recommended temperatures. Buy a thermometer at a store that sells kitchen cooking tools. Periodically,

place an instant-read thermometer in your refrigerator and in your freezer to check the accuracy of your appliance thermometer. Replace inaccurate thermometers if they cannot be calibrated.

As a general rule, use refrigerated planned-overs within 1-2 days for best safety and quality. Freeze for longer storage. Cool foods in the refrigerator before putting them in your freezer.

Tranda Watts is Kansas State University extension specialist in food, nutrition, health and safety for Decatur, Gove, Norton, Sheridan, and Trego counties. Call her at 785-443-3663 or e-mail twatts@oznet.ksu.edu.

For more information, contact the county extension office, 475-8121.

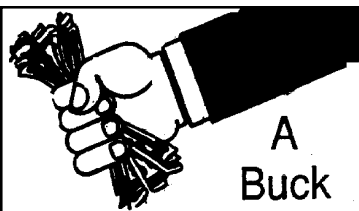
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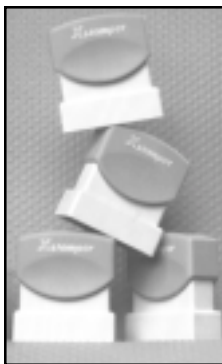


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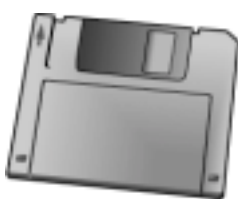
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