

Jennings News

By Louise Cressler

The news in Jennings is the storm which moved in early Sunday evening, with strong winds and a lot of dime-size hail. The streets were covered with leaves and some large branches. Rain Saturday night was a nice 1.40 inches, with more rain Sunday of about the same amount.

The community extends sympathy to the Dave DuBois family of Idaho Springs, Colo. Dave, a former Jennings School superintendent, died of an apparent heart attack. His wife, Tammy, and three children, Wes and Ann, and girls; Whitney; and Clay survive him. Services will be on Thursday at 10 a.m. in Idaho Springs.

Micheal Lawrence and family spent some time with his parents, Larry and Glenda Johnson. He is stationed in Iraq and will be returning to finish his tour of duty.

Kay and Doyle Brown went to Oskaloosa, Iowa, on Wednesday. Thursday they attended the funeral of Charlie Brown, an uncle of Doyle. Charlie was the last of Bartos Brown's brothers.

Congratulations to Wilfred and Alice Wagoner on their 60th wedding anniversary, on Aug. 5.

Wilfred and Alice Wagoner, along with other family members and friends from Jennings, attended the wedding of Lisa Wagoner and Kyle Bollers at Sharon Springs on Saturday. Attending were Stan and Ramona Shaw; Jeff and Mary Wahlmeier, Nick and Adam; Bill

and Lois Heilman; Roberta Petracek; Doug Cressler; Julie Carter and Abbey and Madison DuBois.

Logan and Bowen Black returned to their home in Carlsbad, N.M., on Sunday after spending part of their summer vacation with their grandparents, Stan and Ramona Shaw.

June Vavroch spent the weekend in Hays with her daughter, Connie Dreyher and family.

William Carter is doing well after having angioplasty surgery in Kearney, Neb.

The August meeting of the Heritage Associates of Jennings and Czech Museum took place on Aug. 3 in the Royal Neighbor Association building. President Neoma Tacha presided over the meeting. Members present were Jay Kump, Larry Mizer, Roger Shimek, Lila Jennings, Dean Gawith and Bob Tacha. Steve Hirsch joined the group later.

Fireman's Fun Day will be held in Jennings on Saturday, Aug. 26. The museum will be open from 10 a.m. until evening. Volunteers are welcome to help show visitors around the air-conditioned buildings. Contact Neoma Tacha if you can help. The museum will be raffling a collection of 35 state quarters. Tickets are \$1 each or 6 for \$5.

The exciting news is that the school memorabilia addition is going up. Cement was poured July 26 and workers started building on Aug. 3. They are still hoping to show it on Aug. 26. The trophies are be-

ing polished and one of the three new trophy cases has been finished. The museum officers thank the school district for the gift of these cases.

Bus and Coach International closed on the Jennings School property July 27. The funds were deposited to the two accounts, the City of Jennings and the Museum. Financial records for the museum are open to the public for those interested. The school contents and property sales have now been finalized.

The museum board is getting the property lines surveyed before putting up any fencing and relocating the antique machinery and Sol Rees buildings. The museum brochures will be ready soon. Hansen Plumbing reported the museum purchased the air conditioning and furnace before the 20 percent increase in August. The cement handicap ramp rails have been installed and handicap accessible signs will be placed beside the ramp.

Paul Welter donated 1941 and 1942 Dresden School class pictures. Any other school memorabilia from area schools such as Dresden and Clayton is welcome. The collection of Jennings yearbooks still needs those from 1968, 1971, 1974, and 1975. If anyone who would be willing to share yearbooks with the museum, it would be greatly appreciated. The next regular meeting will be at 2 p.m. on Sept. 7. The public is invited to attend.

Preserving foods is worth time

Home food preservation takes some time, but advances in food safety, science, and technology have simplified the process of preserving summer-fresh fruits and vegetables at home.

Growing interest in gardening and farmers, markets, a desire to increase the number of fruit and vegetable servings for health and to trim food costs, and the popularity of television food shows are stimulating interest in home cooking and food preservation.

Preserving food at home does not have to be difficult. Key rules apply to each of the most frequently-used home methods, including canning and freezing:

1. Choose fresh fruits and vegetables, free of dents, bruises, insect damage and mold.
2. Preserve foods as quickly as possible after harvest, preferably within 24 hours.
3. Choose an up-to-date, tested recipe, and follow the directions exactly.

If using a sugar substitute, choose a recipe formulated with the substitute rather than sugar to ensure success. Following directions is critical.

The acid content of recipe ingredients will dictate the methods needed to preserve foods successfully. High-acid foods, such as those used with fruit (jelly-making) and tomato products, must be boiled in a hot water bath for a specific time to kill harmful microorganisms that may be present in food.



Home Time

By Tranda Watts
Multi-county Extension Agent

The dangers in varying a recipe—adding more of one ingredient and less of another—can alter the chemical balance required to preserve food safely and can compromise quality.

Here's an example: In recipes for homemade salsa, which are popular with gardeners, tomatoes are typically the high-acid foods and onion and green peppers the low-acid foods. Increasing the quantity of onions and green peppers but reducing the quantity of tomatoes alters the balance between high- and low-acid foods. Changes in a recipe may threaten food safety and quality.

4. Read and follow directions and safety recommendations for cookware used in home food preservation.

Dial pressure gauges on a pressure canner, for example, should be checked annually. Many K-State extension offices offer this service and so do manufacturers.

5. Use recommended food storage containers in good condition. Glass canning and jelly jars that are free of chips, nicks and cracks and used previously only for food can be

sterilized and re-used. Buy new lids, and re-use screw bands only if they are free of rust and dents that may inhibit their ability to seal.

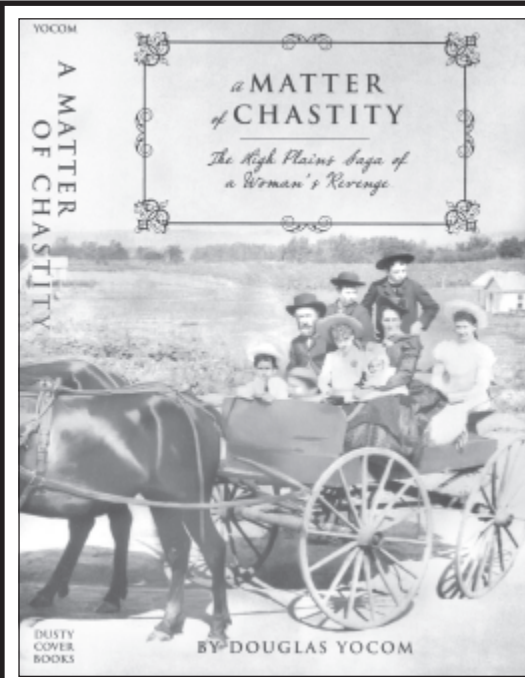
Canning jars are recommended for all canning because they are tempered to withstand heat during the water bath and pressure canning process.

6. Label and date home-canned or dried foods and store them in a cool, dry place such as a pantry or closet; label and date fresh-frozen foods as well. As a general rule, use within a year or less.

7. Use common sense. If the seal on a canning jar has failed or a jar leaked, discard it. If food is off-color, throw it out without tasting it.

Food preservation can be safe, successful and fun, but it is important to follow directions exactly.

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