



## Service held at museum

**PLAYING THE PIANO** and later the pump organ, Myrna Jones (above) provided music for the first church service in the old St. Mark's Church since it was renovated at the Last Indian Raid Museum. Ralph and Violet Shaw (right) shared music and a bulletin. The Rev. Charlotte Strecker-Baseler of Faith Lutheran Church led the service, sponsored by the Decatur County Ministerial Association, with the help of several other ministers and lay people. A potluck dinner followed in the Bohemian Hall.

— Herald staff photos by Cynthia Haynes.



## Holiday season to kick off

It may seem hard to believe, but it's time for the opening weekend of the Christmas season, with decorations up all over, and the annual Parade of Lights, Santa's will make his first appearance and stores in downtown Oberlin will be open a little later this Friday.

The Oberlin Business Alliance will sponsor the Parade of Lights at 6:30 p.m. Friday on Main Street. Teacher Sherri Ruf's fourth graders brainstormed the theme, "Believe in the Spirit of Christmas," for the annual parade.

Entries should meet at 6 p.m. Friday in the parking lot at the Decatur Co-op to stage. The parade will then travel north up Main Street.

Anyone who enters a float should bring some kind of write-up for the announcer.

So far there are 23 entries for the parade, said Gary Walter of The Bank, who is organizing the event. They will take entries the day of the parade, he said.

Anyone who wants to enter a float should call Mr. Walter at 475-3817 or the Chamber of Commerce at 475-3441.

Santa Claus will ride in the parade, then make a special stop to

meet with kids of all ages in the courthouse. Santa will sit on the first floor of the courthouse until he has met with all of the kids. Candy, provided by the Oberlin Lions Club, will be handed out.

Stores on Main Street will stay open late that evening for those who want to do a little shopping before or after the parade.

From 9 a.m. to 4 p.m. Saturday, the Decatur County Area Chamber of Commerce will sponsor a craft show at The Gateway.

Beth Harmon, with the Chamber, said there's room for up to 70 booths and so far the chamber has had a good response. She said there still is room to squeeze in a few more. Give her a call at 475-2846 or the Chamber office at 475-3441.

The craft fair is free to anyone wanting to go walk around and shop. Lunch will be sold.

In past years, the craft fair was run by the Oberlin Arts and Humanities Commission, said Mrs. Harmon, but they announced at the end of last year's event that they wouldn't be doing it again this year. That's when the Chamber stepped up as the sponsor.

## Turkey dinner scheduled at local church

Frozen young turkeys are thawing out in refrigerators across the county in preparation for Thanksgiving.

Some people will travel for the holiday to visit out-of-town relatives, others have family coming in. Some will cook and others will attend the annual Community Thanksgiving Dinner at St. John's Lutheran Church.

The meal, cooked and served by volunteers, goes for a donation. After the last scraps are cleaned up, the money is counted, expenses paid and then the rest is donated to the Decatur County Food Pantry. The pantry, in the basement of the United Church, helps people throughout the year who need a little extra food.

The meal at St. John's is a complete turkey dinner with all the fixings, including stuffing, mashed

potatoes, a vegetable and dinner rolls. Diners also have their choice of a variety of salads and pies.

Anyone who wants to make a pie or a salad can bring it by the church that morning. Anyone wanting to help should call the chairmen, Teresa Diederich at 475-3525 or Marvin May at 475-2443.

Mr. May and his family will be the hosts for the dinner. Mrs. Diederich will cook the turkeys, Peggy Groneweg, the stuffing and Jeanette Diederich, the rolls.

Anyone wanting to attend should call the above numbers to make a reservation, but walk-ins are welcome.

The meal starts at noon in the church basement at 510 N. Wilson, about two blocks south of U.S. 36.

The church will have a Thanksgiving Day service in the sanctuary upstairs at 10:30 a.m.

## Hospital wins state award for new clinic

By **KIMBERLY DAVIS**  
k.davis@nwkansas.com

Just about a year after the specialty clinic at Decatur County Hospital opened for business, the hospital received a statewide award from the Kansas Hospital Association and its foundation for its innovative approach to improving health care.

In all, six hospitals were recognized. The other top award for "implementing solutions to health-care challenges in Kansas" went to the University of Kansas Medical

Center in Kansas City.

The specialty clinic, which was a year in the making, was cited for being an innovative way to meet the challenges of rural health care, the association said. The award was presented at the group's annual convention Nov. 13 and 14 in Overland Park.

The clinic on the east side of the hospital includes two exam rooms, a procedure room, a stress test room, a consultation room, two storage areas, two offices, a restroom and a lobby. Before it was

built, patients often had to wait and talk to specialists in the hall.

The clinic allows traveling specialists to come to Oberlin and see patients in roomy, private surroundings, said Administrator Lynn Doeden. This means people don't have to travel out of town.

Since the clinic opened, she said, the number of specialists coming here is up and so is the number of patients.

She said she isn't sure why that is, but with the clinic, the specialty program has a more organized

atmosphere. The patients have a place to go, she said. Before the doctors were seeing patients in any room that was available.

According to the hospital's website, "Patients tell one part of the success of our program. Quarterly outpatient surveys consistently tell the story of how community members appreciate the convenience of being able to see a specialist without an all day drive. Repeatedly, responses say how blessed we are to have such a great hospital in our (See HOSPITAL on Page 5A)

## Council moves forward with \$4 million loan

By **KIMBERLY DAVIS**  
k.davis@nwkansas.com

After holding off for nine months, the Oberlin City Council voted Thursday to borrow \$4.473 from the U.S. Department of Agriculture to pay for a water treatment plant while the interest rate is at 2.75 percent.

The city plans to repay the loan by increasing water bills, maybe an average of \$5 to \$6, around 12 to 15 percent.

Dave Barber, with the depart-

ment's Rural Development office, said he decided to come to the meeting because the interest rates are so low. He said he thought the rates would stay down at least until the end of the year. The rate had been at over 4 percent, he said.

The council has talked about the water plant several times, but it's been voted down every time. Some members questioned whether the treatment, which will remove arsenic and uranium which exceed

(See CITY on Page 5A)

## Superintendent emails staff about resignation

Staff and teachers with the Oberlin School District received an e-mail last week from Superintendent Pat Cullen, saying that he plans to resign at the Monday, Dec. 8, school board meeting.

The letter, which became a public document when it was sent to the staff, is not an actual resignation. Dr. Cullen said Monday that nothing is official yet, and it won't be until he gives the board a letter.

The Oberlin School Board is scheduled to make a decision on administrators' contracts at the meeting. The board has voted several times in past meetings to table any action on administrators' salaries.

The letter from Dr. Cullen praised the teachers for the job they do and relates that to the success of the district's students.

"The one thing I want to share (See EMAIL on Page 5A)

## Kids write recipes for holiday cooking

As Thanksgiving gets closer, families dig their old recipes out of boxes and files, and cookbooks used only once or twice a year are dusted off and made ready.

At Oberlin Elementary School, teacher Jeni Henningson's first graders decided to share their holiday recipes, which Mrs. Henningson later put together into a book.

The students also drew pictures of what their dish would look like after prepared.

Here are some recipes from Mrs.

Henningson's students:  
**Pumpkin Pie**

2 cups salt  
1 big pumpkin  
2 cups flour  
1 egg  
2 cups milk

Mix the flour, eggs and milk to make a pie crust. Cut up the pumpkin and mix it with the salt. Put it in the crust and bake it for 35 minutes.

By Jessup Ray

(See RECIPES on Page 5A)

## First grader injured and flown to Kearney

By **CAROLYN PLOTTS**  
What began as a fun day of play Sunday at grandma and grandpa's house for 6-year-old Dawson Kempt of Oberlin ended with a piece of steel rebar skewered through the boy's chin.

Dawson is the son of Dale Kempt, and Shelby and J.D. Forbes, all of Oberlin. Relatives said he was playing about noon Sunday with his 10-year old brother, Dayton Kempt, at the home of his step-

(See BOY on Page 5A)



# \*Hospital wins award for addition

(Continued from Page 1A) community. Many of the patients take such pride in our facility that they will boldly sign their full name to a survey form that could be sent in anonymously."

Besides being a place for the specialists to see patients, the new clinic has provided a place for the hospital's Diabetic Support Group to meet and for education meetings for those with diabetes.

Specialists who currently travel to the hospital include a podiatrist, cardiologist, cancer specialist, surgeons and a urologist.

Mrs. Doeden said they are looking for an orthopedist, or bone specialist, and ophthalmologist, or eye doctor. They are also working on getting a dermatologist, a skin specialist, out of Denver.

During a ceremony at the association's meeting, Decatur Health Systems (the nonprofit firm which

manages the hospital and specialty clinic) received a plaque and a check for \$500, Mrs. Doeden said.

Mrs. Doeden said she hadn't really thought about applying for the award, but someone from the association called and said they thought the clinic was a good thing for the community. The representative asked Mrs. Doeden to fill out of the paperwork for the award.

Mrs. Doeden said she got a call two months ago about winning the award, but was asked not to tell anyone. A press release came out earlier this month.

She said they plan to take the money and have a pizza party for the staff. They may take what's left and combine it with memorial money and buy a television for the clinic waiting room, she said.

The clinic will mark its first anniversary on Monday.



**SUNDAY AFTERNOON**, a medical transport helicopter landed on the roadway connecting Norcatur to U.S. 36 to pick up a 6-year-old boy who was impaled on a piece of

rebar and take him to Good Samaritan Hospital in Kearney, Neb. — Photo by John New

# \*City asks for loan for water plant

(Continued from Page 1A) new federal standards, is needed at all. Others noted that it will do nothing to improve the taste or mineral content of the water.

Although the council voted to move on with the project during the meeting Thursday night, asking Mr. Barber to work towards getting the money obligated from the department, it wasn't unanimous. Councilwoman Rhonda May voted against asking for the money.

"We don't need cheap money for a bad project," said Ms. May.

Mr. Barber said he thought if an average user paid \$40 for 5,000 gallons of water, the project could be paid for without any grant money. That would mean the project and the loan would be paid for entirely through increased water fees.

If the council wants to move forward, he said, the department will probably do the loan. He added that he thought there would be a fairly quick turnaround.

The plan includes not just the water treatment plant, but improvements for distribution lines as well. Dave Blau, with Miller and Associates, the engineers on the project, said around \$400,000 is for lines from the plant out to the system and a few others. The plan doesn't include all of the improvements needed to the water distribution system though.

What will happen to people's water bills? asked Councilwoman Marcia Lohoefer. Mayor Joe Stanley said he thought the average user rate now is \$34 to \$35.

Mrs. Lohoefer said she had asked the council to wait to see if anything happened with Congressman Jerry Moran's attempt to get other communities affected by the regulations together. She said she didn't know now, because apparently nothing has come from it.

If the council does a loan through the department now, said Mr. Blau, the city might still get a grant later to apply to the project. Mr. Barber said he didn't know why they couldn't.

So far, at least, the city hasn't gotten any kind of administrative order from the Kansas Department of Health and Environment ordering it to do the project. The city has received violation notices for arsenic and uranium and has had to send out notices to all water users.

The city might want to jump on a low interest rate, said Ms. May, but if the recession is deeper than anyone knows, prices for the plant could come down. If there isn't a proven public health benefit, why jump on a lower interest rate? she asked

The city has talked about the need to treat for nitrates too, said Mrs. Lohoefer, but this plan doesn't address that.

Perhaps the council could just look at the distribution lines that were talked about a couple months ago, said Mayor Stanley. Mr. Barber said he would have to look at the distribution line plan to see if it would work for a loan.

What are smaller towns that can't borrow \$4 million for a water treatment plant going to do? asked Mrs. Lohoefer. There was no answer.

Well No. 12, east of town, said Willard Perrin with the water department, doesn't meet the federal standards. He said it was drilled with the idea that the city was going to build a treatment plant. When well No. 12 went in, said Councilman Ray Ward, the council said the city would do something.

Mr. McFee made a motion to apply for the loan. On a 4-1 vote then, the council authorized Mr. Barber go forward with a loan to build the plant.

# \*Boy injured in fall, lands on rebar

(Continued from Page 1A) grandparents, Dean and June Forbes, in Norcatur.

Dawson jumped from a brick wall to the ground, impaling himself on a 2 1/2-foot-high piece of rebar embedded in the ground. The bar, used to hold seasonal decorations, normally is covered, the family said.

After Dayton alerted Mrs. Forbes, she went and held Dawson still until help could arrive.

The rebar extended almost 2 1/2 feet from the ground, and Dawson was just barely tall enough to stand up beside it. It entered under his chin, knocked out three of his front teeth and scraped the top of his mouth. His tongue also sustained some injury.

Two Norcatur firemen, Carl Lyon and Troy Wentz, came and cut the rebar after emergency

medical technicians arrived. They used bolt cutters to take the bar off at ground level and minimize any further injury.

"I've never been on a call like that before," said Mr. Wentz, "and I hope I never see anyone injured like that again."

Emergency medical technicians and firemen from Norcatur were the first to arrive, followed by an ambulance crew from Oberlin. Oberlin firemen brought two trucks to secure a landing zone, along with sheriff's Deputy Jay Tate. A doctor and nurse from Oberlin came to help the ambulance crew, leaving town about 12:30 p.m.

The Decatur County ambulance took Dawson to meet a helicopter that landed on the asphalt road connecting Norcatur to U.S. 36. Medical personnel secured the

rebar to Dawson's leg for the 38-minute flight to Good Samaritan Hospital in Kearney, Neb., where he had surgery.

The helicopter arrived about 1:16 p.m., then it was about 36 minutes before the crew had the boy ready for the flight. The flight was reported in the air at 1:52 p.m., a little less than two hours after the first call.

The doctor and nurse reported having trouble getting through traffic on the way to Norcatur, but firemen caught up with them and escorted their car to the scene.

His maternal grandmother, Chris Walston, Traer, said Monday the surgery was successful and Dawson's breathing tube had been removed that morning. She said it is possible that he may lose some of his sense of taste and smell and his speech may be

affected.

He was still heavily sedated, she said, adding that the boy was expected to be transferred to the pediatric unit in Kearney on Tuesday. His mother said she hopes he can come home by Friday.

Mrs. Forbes said the family really appreciated all the help from the fire department and the medical personnel.

"It turned out good," she said. "He's a mighty lucky little boy."

Mrs. Walston echoed those sentiments, saying: "He's a tuffy."

Other grandparents are Dan Brown, Oberlin; Curtis Walston, Traer, and Maureen Jording, Arapahoe, Neb. Great-grandmothers are Doris Fringer, Eleanor Boyle and Marylu Brown, all of Oberlin.

# \*Recipes written by first graders

(Continued from Page 1A)

**Turkey Cupcakes**  
6 popsicle sticks for each cupcake  
cupcake liners — however many you need for the people at your party

1 can of chocolate frosting  
2 teaspoon flour  
1 cup water  
1 cup vinegar  
Mix flour, water and vinegar. Pour it in the cupcake liners in a muffin tin. Bake for 46 minutes at 102 degrees. After the cupcakes have cooled, put on the frosting. Draw a turkey face on one of the popsicle sticks and put it in the cupcake. Put the other five sticks behind the first one for the tail feathers.

By Rowdy Farr

**Deviled Eggs**  
12 eggs  
Put the eggs in a pan with some hot water. Cook them for two minutes. Put them in the fridge overnight so they can cool. Take them out in the morning and take the shells off. Mash the yolk up and put some red stuff on it.

By Maria Geihslar

**Homemade Bread**  
3 cups flour  
2 cups hot water  
Mix the flour and the water and let it set for five minutes. Stick it in the over at 5 degrees for five minutes, take it out and let it sit for a minute, then put it back in the over for 10 minutes. Serve it with cinnamon.

By Hannah Willis

**Mashed Potatoes**  
5 potatoes  
salt  
pepper  
Peel the potatoes and cut them up.

Put them in a pan and cook for about an hour. Then mash the potatoes and put gravy on the top of them.

By Landon Macfee

**Sweet Potatoes**  
6 tablespoons brown sugar  
6 regular potatoes  
15 little marshmallows  
Peel and cut the potatoes. Put the brown sugar and marshmallows on top and put it in the microwave for two minutes.

By Colton Ketterl

**Corn**  
2 cans of corn  
3 sticks of butter  
Put everything together in a pot and cook for five minutes. It will be delicious.

By Skyler Brown

**Green Beans**  
1 can of green beans  
1 stick of butter  
12 pieces of bacon  
a little bit of salt  
Cook the bacon and break it into little tiny pieces. Add the bacon to the beans and butter. Put in a little bit of salt and cook it on the stove for about five minutes.

By Katie Meitl

**Rib-eye Steak**  
5 rib-eye steaks  
sausage gravy  
milk  
Put steaks in the oven. Cook them on bake for 120 minutes. While they are cooking, make the sausage gravy in a pot on the stove. Put the mix in the pot with some milk. When everything is done put the gravy on the steak.

By Kennedy Jensen

**Turkey**  
1 cup flour  
2 cup sugar  
15 pound Turkey  
1 cup brown sugar  
3 cup vinegar  
Mix the ingredients and then spread it on the turkey. Cook it in the oven at 365 degrees for 1 hour.

By Erin May

**Apple Pie**  
6 apples  
a pan to put it on  
6 lemons  
1 pie crust  
1 bottle of cinnamon  
Cut up the apples and squeeze the lemon juice over the top of the apples. Add the cinnamon and put it on the crust. Put it in the stove for about six minutes at 6 degrees.

By Alissa Sporn

**Chocolate Pie**  
Chocolate pudding  
1 pie crust  
whip cream  
sprinkles for the top  
1 cherry  
Put the pudding in the crust. Then put the sprinkles on the pie. Cover the sprinkles with the whip cream and put the cherry on top.

By Dawson Kempf

# \*Email praises staff and district teachers

(Continued from Page 1A) with the staff before this information gets into the hands of others is that I will be resigning as the superintendent of USD 294 at the December 8th board meeting," he said. "This resignation will take effect at the end of my contract on June 30, 2009.

"As I finish out my contract, I want to be as positive and productive as possible. This has been a very rewarding experience, serving as the superintendent of USD 294, and whatever I can do to help the district to move forward over the next seven months, I will do so.

"I have no recommendations for any changes for USD 294 over the next seven months. The only recommendations I have are to build and rely on the strength, efforts and expertise of the staff and the administration of USD 294. These people are the backbone of this district."

The letter was dated Monday, Nov. 17, one week after the November board meeting. At that meeting, the board got letters from a teacher and two from parents suggesting that it look closely at the superintendent's contract. The board has held several closed sessions for personnel, with and without the

superintendent, while considering the pay issue.



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