

Obituaries

Harriett Ellen Follett Voeller

April 16, 1923 - Jan. 7, 2007

Harriett Ellen Follett Voeller was born on April 16, 1923, on the family farm west of Wheeler, Kan. She was delivered at home by their neighbor, Mrs. Brenninger. She



Voeller

was the second child of Homer Albert Louis Follett and Clara Ellen Bruckman Follett. Ellen died on Sunday, Jan. 7, 2007, at the age of 83 years.

As an infant, Ellen was brought to the Lord in Holy Baptism on Nov. 4, 1923, and later confirmed her faith on June 5, 1939, into the Zion Lutheran Church. Her confirmation was E.M. Mueller, her Sunday school, Pauline Wagner and her baptismal sponsors, Mr. and Mrs. George Wieck.

She attended Wheeler School through the eighth grade and graduated high school in St. Francis.

On May 8, 1942, she married Kenneth DeRoy Voeller of St. Francis. To their union three children were born, Nancy Lorene, Donnie Ray and Gene Edward.

Ellen enjoyed working with Kenneth on their farm. She especially enjoyed gardening and flowers, caring for her chickens, cats and dogs. Ellen even helped raise and nurture an injured turtledove, which became a pet to them for many years. Ellen and Kenneth always had a large garden and shared the produce with family and friends. She took pleasure in making toothbrush handle rugs for her children and grandchildren. Making these special keepsakes was quite an art. She was a wonderful cook and enjoyed having family dinners around a cherished heirloom oak table.

Ellen's Christian faith was a central part of her life. She was raised a member of the Zion Lutheran Church. Upon marrying Kenneth she transferred that membership to the First Christian Church, where she also chose to be baptized by Pastor Wilmer R. Leeds, on March 9, 1952. In her younger years she taught Sunday school and helped with Vacation Bible School. She stayed active in the Christian Women's Fellowship.

As her health failed and she could not remain at home, she moved to

the Good Samaritan Village in October 2003.

Preceding Ellen in death were her parents, Homer and Clara Bruckman Follett; her brother, Cecil Irvin Follett; daughter, Nancy Lorene Voeller Rogers Blair and her husband, Marvin Blair; son, Donnie Ray Voeller; grandchildren, Audria Ann Voeller, Marsha Lin Voeller Lozano and Gary Eugene Rogers; parents-in-law, Huber and Hazel Mae Amack Voeller; brothers-in-law, Miles Hamper, Charles Blair, Phillip Voeller and niece and her spouse, Tom and Geraldine Withham.

Surviving Ellen is her husband, Kenneth; sister, Dorothy Follett Hamper; son and his spouse, Gene and Patty Richers Voeller; daughter-in-law, Patti Jo Hanes Voeller; grandchildren, Sara Rogers and spouse, Jim Carroll, Kenny Rogers and spouse, Anita Sommerfeld, Dan Blair and spouse, Kris Nichols, Barbara Voeller Maseberg and spouse, Jack, Shana Voeller Woods and spouse, Nate, Julie Voeller, Kim Voeller; great-grandchildren, Michelle and Devin Rogers, Jaycee and Jona Lozano, Andrea and Aaron Blair and a host of nieces and nephews.

Funeral services were held Jan. 10, at the First Christian Church in St. Francis, with Pastor John Bartlett presiding.

Pallbearers were her grandchildren, Sara Rogers, Kenny Rogers, Dan Blair, Barb Maseberg, Shana Wood, Julie Voeller, Kim Voeller and Andrea Blair.

Honorary pallbearers were her great-grandchildren, Michelle and Devin Rogers, Jaycee and Jona Lozano and Aaron Blair.

Lester Perry Powell

Jan. 31, 1931 - Jan. 14, 2007

Lester Perry Powell, 75, of Mesa, Ariz., died on Sunday, Jan. 14, 2007 in Mesa. Lester was born on Jan. 31, 1931, in Cheyenne County near McDonald, Kan.

He is survived by his loving wife of 48 years, Pearl; his daughters, Ellen Marie Shultz of Mesa; Martha Louise Farley of Adair, Iowa; Debra Lea Peter of Buena Vista, Colo.; Carol Ann Powell of Mesa, and his sister Gertrude Ilene Cochran of Silver Lake. Lester was the proud grandfather to nine grandchildren and one great-grandchild.

A memorial service will be held at 9:15 AM, Sunday, Jan. 21 at Tri-City Baptist Church, 2150 E. Southern Ave. Tempe, Ariz. Services entrusted to Falconer Funeral Home.



THE CHEYLIN PEP band played Thursday night during the games.

Photo courtesy of Kelly Basnett

Cooking school to be held in Goodland

One of the greatest compliments any cook can receive is a request to share a special recipe.

Taste of Home knows people treasure recipes and they value the connection they feel with other cooks just like themselves, who want their families leaving the table full, happy and raving about their meals now and for generations to come.

Taste of Home Cooking School brings great food and real people who take pride in what they cook together for an evening of sharing recipes and having fun.

A demonstration filled with 10 fresh springtime recipes is coming to Goodland at 6:30 p.m. mountain time on Tuesday, Feb. 20, at Max Jones Fieldhouse when Taste of Home Cooking School and *The Goodland Star-News* present a culinary adventure to savor the flavors of the season.

Watch culinary specialist Kristi Larson prepare recipes you'll be anxious to try at home and proud to share with family and friends.

Follow along in the complimentary Taste of Home Cooking School Classic Cooking magazine received in a gift bag. Listen for food-preparation tips and shortcuts, then wait to hear if your name is called to take home one of the dishes.

"Watching and winning are main ingredients of the cooking school experience," says Ms. Larson, "but I like to add a sprinkle of humor, too. I know you will come away with a

batch of great recipes. There's sure to be one that will become your signature recipe for special gatherings."

Sheila Smith from *The Star-News* said they are expecting a crowd.

"Tickets are \$8 each and are available at *The Star-News*, *Colby Free Press*, *Norton Telegram*, *Oberlin Herald*, *The Saint Francis Herald* and *Western Times* in Sharon Springs. Doors will open at 5 p.m. and the program will begin at 6:30 p.m.

One type of gathering that's gaining popularity across the country is the Supper Club, Ms. Larson said. Started in California by people who love everything about cooking, the planning, preparing and dining, Supper Clubs attract strangers who become devoted friends.

You might want to organize your own Supper Club with friends from the neighborhood, gym or work, she said. Set ground rules, such as how often to meet and whether you will gather at one home or rotate. Decide as group if you want to include food preparation time in your gathering or have each member bring a completed dish. Determine how recipes

will be selected for each event.

If you rotate locations, the host could designate the menu or select a theme. A fun idea is a finger food night. Think about dividing the costs by keeping track of expenses and most of all, enjoy good food with great friends.

Taste of Home Cooking School and Taste of Home Magazine offer

recipes for Supper Club enthusiasts as well as individual cooks. Guests at the cooking school will have an opportunity to win the new Taste of Home Cookbook. This durable five-ring binder, is the most complete cookbook ever published by magazine. Three winners will be chosen to take home this keepsake cookbook.

Disaster area declared

President Bush has declared a major disaster exists in the state of Kansas and ordered federal aid to supplement state and local recovery efforts in the area struck by a severe winter storm during the period of Dec. 28 to Dec. 31.

Federal funding is available to state and eligible local governments and certain private nonprofit organizations on a cost-sharing basis in 44 Kansas counties including of Cheyenne, Sherman, Rawlins and Thomas for debris removal and emergency protective measures, including direct federal assistance.

Federal funding is also available on

a cost-sharing basis for hazard mitigation measures statewide.

R. David Paulison, director, Federal Emergency Management Agency (FEMA), Department of Homeland Security, named Thomas J. Costello as the Federal Coordinating Officer for federal recovery operations in the affected area.

The agency said that damage surveys have been scheduled and more counties and additional forms of assistance may be designated after the assessments are completed.

For further information contact the Federal Emergency management Agency at (202) 646-4600



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