

DEATH NOTICE

Ruth E. Wheaton

Jan.3, 1914 - Oct. 31, 2004

Ruth E. Wheaton, 90, died Sunday at the Andbe Home in Norton. She was the sister of Alfred Benien of Norton and Frances Simpson of Atkinson, N.C.

A cremation is planned. There will be no services. Olliff Boeve Memorial Chapel in Phillipsburg is in charge of the arrangements.

BIRTHS

Teagan E. Files

Christina and Steven Files, Norton, are the parents of Teagan Elizabeth, born Oct. 28 at the Norton County Hospital. She weighed 6 pounds 8 ounces, and measured 19 1/2 inches long. She has a brother, Payton. Grandparents are Jan and Rose Maley, Norton; Ken and Michelle Ritchie, Denton, Texas. Great-grandparents are Willie and Dee Deuerlein, Norton; Teresa Schultze, Beaumont, Calif.; Frank and Jerry McKay, Lenora; and Gene Files, Oberlin. Great-great-grandparents are Veda Maley, Phillipsburg and

Claudine Bodine, Norton.

Asher J. Leroux

Joe and Brandy Leroux are the parents of a son born Oct. 21 at Norton County Hospital weighing 7 pounds 12 ounces. Mr. and Mrs. Leroux are the parents of four other children, Alex, Amy, Andrew and Nathan. Grandparents are Karen and Jerry Staab of Dodge City; Tom and Kelly Alexander of Cunningham; Joseph and Diane Leroux of Windsor Locks, Conn.; Sherry and Tim Foley of Windsor Locks.

READERS

— **PITCH TOURNAMENT 7 p.m. Sunday, Nov. 7, Norton American Legion. 11/2**

Inez Taylor will celebrate her 95th birthday on Sunday. Her family requests a card shower to honor

her. Greetings may be sent to her at 1927 W. 4th Ave. Room 14, Holdrege, Neb. 68949.

— **Steak and seafood night, Thursday 6-9 p.m. American Legion. Members and guests.**

Soot is the secret ingredient

RED ALERT: An important correction must be made on the Baked Barley recipe — the final ingredient should be **THREE CUPS** of chicken broth, not the amount printed. I sure hope no one tried to make this dish with that tiny amount of liquid because it would have been a miserable failure. If you were disappointed, please try it again.

The recipe for this week has been around our home for many years but it was never served at our table without a retelling of this family story.

My Aunt Florence and Cousin Maggie were busy “cooking for men” during milo harvest one year and, being thrifty, were using up the last of the garden tomatoes by making a macaroni dish instead of potatoes.

Now in the days of cast iron cookstoves, an integral part of the installation was a large stovepipe that extended from the back of the firebox, up the wall and vented by an elbow to the outside.

These jointed pipes got very hot, so could not touch the wall and as a consequence were always a bit

Cook's Corner Liza Deines



MAGGIE'S MAC 'N' ' MATERS

6 slices bacon, chopped up
1 big onion, chopped
1 cup chopped green pepper
1 pound bag of large elbow macaroni
2 quarts of peeled, chunked tomatoes
2 tablespoons black pepper or Soot
Worcestershire sauce and salt to taste
Cook and drain the macaroni according to bag directions but leave it slightly undercooked.

Meanwhile, fry the bacon crisp in the bottom of a big pot, then add onion and peppers and cook until soft, add the tomatoes with their juice and bring it all up to a boil. Add the hot cooked macaroni and turn heat to low. Simmer along about 20 minutes until most of the juice is absorbed. Just stir easy and not too often so you don't break up the macaroni. Add the pepper, salt and Worcestershire sauce last. Serves 6 to 8 as a side dish. Reheats well.

I sometimes added a handful of shredded cheese to this since I have no stovepipe to supply soot. Somehow it's not the same.

precarious.

On this particular day, just as the men drove into in the yard, the stovepipe came down with a crash, strewing soot and ashes across the Kitchen Queen.

Fortunately, the meatloaf was in the oven and so escaped the catastrophe. Not so the big pot of macaroni and tomatoes, which got a very generous dose of soot dumped into it.

Maggie shrieked and Florence came running and with one panicked look at each other, they made an executive decision. With two large spoons they rapidly scooped out every bit of soot they could and just as the men came trooping in, Maggie stirred the few remaining bits deep into the kettle and stood there innocently holding the pepper shaker in her hand.

Did they tell? Are you serious?

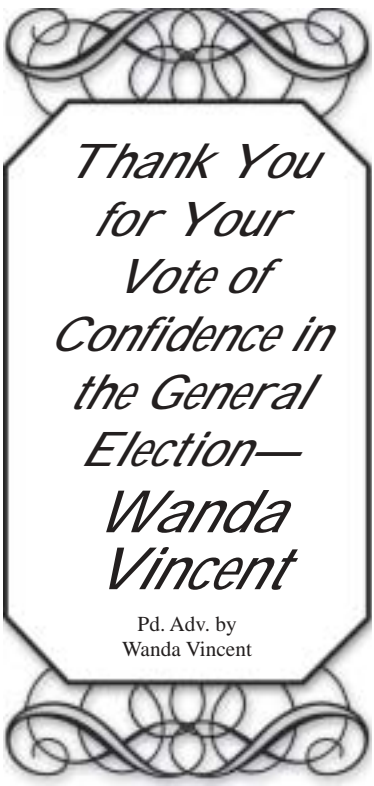
It was served, it was eaten and furthermore, it was relished. “Best mac 'n' ' matters you ever made, Maggie,” one hired hand was heard to say as he scraped the last of it onto his plate. No one ever knew until a small, big mouth cousin let the cat out of the bag weeks later.

Weddings, funerals, engagements, and births. You'll find it all in...

THE NORTON TELEGRAM

*Thank You
for Your
Vote of
Confidence in
the General
Election—
Wanda
Vincent*

Pd. Adv. by
Wanda Vincent



ArtFest is planned for April 8

Organizers are planning to bring professional artists and students to show at the first High Plains ArtFest, drawing high school juniors and seniors from more than 30 schools and art fans from across the tri-state region in April at The Gateway in Oberlin.

High Plains ArtFest will kick-off with an invitation-only gala reception honoring artists and their guests on Friday, April 8. The public showing begins at 9 a.m. Saturday and will conclude at 3 p.m. Sunday.

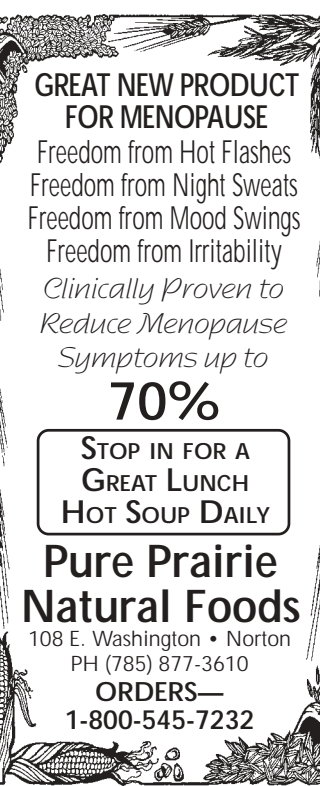
The event follows the Northwest Kansas League high school art show, which will also be held at The Gateway on Tuesday through Thursday of that week.

A reception in the Gateway arena opening night will have food and drink for artists and guests who are entering their works.

Area musicians will play during an “Art Walk” that evening.

Entries are being accepted in watercolor, acrylic, oils, pastels, sculpture, hand-made ceramics, photography and other works that include drawings, graphics, mixed media, computer generated and batik processes.

Prize money for the event will exceed \$2,200.



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Trisha and Zachary VanDiest

Mr. and Mrs. Zachary VanDiest (Trisha Bachman)

Trisha Marie Bachman, Giltner, Neb., and Zachary Scott VanDiest, Prairie View, were married in a double ring ceremony, Aug. 28 at St. Mary's Catholic Church, Aurora, Neb., by Father Craig Doty.

Parents of the couple are Denis and Catherine Bachman, Giltner, and Michael and Diane VanDiest, Prairie View.

Honored guests were the couples grandparents, Bernard and Petronella McMahon, Giltner, Verla Bachman, Giltner, Jerry Goscha, Logan; Ton and Berta VanDiest, Prairie View; and an honored guest, Faith VanDiest, Prairie View.

The bride wore a satin gown with a halter neckline enhanced with embroidered appliques embellished with rocals, rhinestones and satin sequins. The appliques flowed down the bodice and created a Basque waistline that a princess paneled A-line skirt. The skirt was decorated with sequin encrusted embroidered appliques and flowed into a full, chapel-length train.

She carried a bouquet of multi-colored flowers and English ivy. Intertwined in the bouquet was a rosary given to her by her godparents when she was baptized. Wrapped around the handle of the bouquet were two white handkerchiefs, one from each of her grandmothers.

The maid of honor was her sister, Sarah Bachman, Prairie View. Bridesmaids were Courtney Wegner, a friend from Palmer, Neb., and Vanessa VanDiest, Prairie View, the groom's sister. The flower girl was Abby Williams, Doniphan, Neb., a cousin of the bride.

Attendants to the bride were her friends, Misty Woltman, Jennifer Barnes and Jamie Russell and her aunt, Jeanne Robertshaw.

They wore two-piece gowns of navy organza. Their strapless bodices featured an illusion band at the neckline and the bottom edges were decorated with scalloped embroidering meeting with the flowing organza

skirt.

The best men were the groom's brother, Luke VanDiest, Prairie View, and Will Stutterheim, a friend from Phillipsburg. Groomsman was Michael Bachman, Giltner, brother of the bride. Ring bearer was Blake Williams, Doniphan, cousin of the bride.

Ushers were Mitch Robb and Ryan Grammon, friends of the groom and Lance Bachman, cousin of the bride.

Brooke Helmink, a friend of the bride, was the vocalist and Christy Hubl, friend of the groom was the organist. Michele Goscha, cousin of the groom, was lector; Jim Happold, a friend of the couple, was the acolyte. Offertory gifts were presented by the bride's godmother, Jeanne Robertshaw and the groom's godparents, Ron and Jean Riemann. Altar boys were cousins of the bride, Nicholas and Elliot Williams. Jocelyn Robertshaw, cousin of the bride, attended the guest book.

A reception was held at the Holiday Inn, Grand Island hosted by Todd and Marilyn Williams, Doug and Kathy Bachman, Tom Goscha, and Denise Kintigh.

The four-tiered wedding cake was surrounded by four heart-shaped arrangements. The cake top belonged to the bride's grandparents and has been used in 15 weddings. The groom's cake featured a Husker football player.

Serving at the cake table were Dianne McMahon, Anne Pittard and Peg Smith, aunts of the bride; Krista VanDiest, aunt of the groom; and Nora Kats, great-aunt of the groom.

Following a honeymoon trip to Hawaii, the couple is making their home in Giltner. She is a physical therapist assistant at Memorial Hospital in Aurora, Neb. He is a radiation therapist/radiological technologist at Mary Lanning Memorial Hospital, Hastings.

Sorority meets Nov. 1

Beta Alpha Chapter of Delta Kappa Gamma International met Nov. 1 at the home of Pam Menagh. Co-hostesses were Elvina McLallen and Nan Smith.

New members were initiated. They were Susan Lowry, Mary Graber, Jenny Patterson, Julie Schrum and Trudy Stockham.

A silent auction was held prior to the meeting. Proceeds are used for a scholarship to junior or senior education majors.

Belinda Thalheim conducted the business meeting. She reported on a district meeting she attend in Russell with Verlaine Schooler and Robbie Griffiths.

The next meeting will be at 6:30 p.m., Dec. 6 at Town and Country Kitchen for their Christmas dinner.

MARKETS

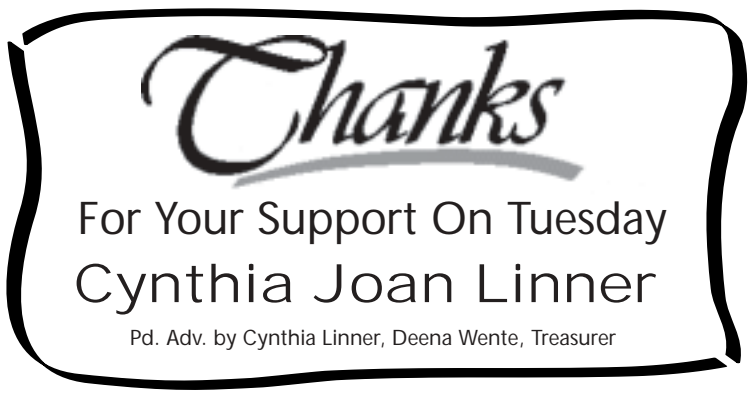
At close of business Nov. 2

Wheat \$3.10
White Wheat \$3.08
Milo \$2.97
Corn \$1.86
Soybeans \$4.68



Thanks
For Your Support On Tuesday
Cynthia Joan Linner

Pd. Adv. by Cynthia Linner, Deena Wentte, Treasurer



The re-organizational meeting of Norton County Republican Central Committee will be held Wednesday, November 10 at the Norton American Legion 7:30 p.m.

