### OBITUARY

### **Cecil Halderman** March 9, 1933 - Jan. 22, 2006

Cecil Halderman, 72, of Lamplighter Acres, Fort Edward, N.Y., died Sunday, Jan. 22, at Glens Falls Hospital, Glens Falls, N.Y.

Born on March 9, 1933, in Long Island, Kansas, he was the son of the late Milton and Christina (VanDerPlas) Halderman.

Cecil attended Liberty School of Long Island, and graduated from Long Island High School in 1950. In 1952, he graduated from Brown-Mackie School of Business, and attended Army General School in Fort Riley, Kansas. Cecil was a United States Army Veteran serving during the Korean Conflict.

Cecil Halderman married Wilma Navis on Aug. 16, 1964, in Norton.

Together the couple made their home in Salina, and later moved to Norton, while Cecil worked for Kellings's Store. In the late 1970s, they moved to Holdrege, Nebraska, where he worked for Becton Dickinson as a shipping clerk for 24 years, retiring in 1998. In 1999, the couple moved to Fort Edward, N.Y. to be close to their daughter and grandchildren.

He was a member of the American Legion in Nebraska, a member of Veterans of Foreign Wars (VFW), a long-time member of the First Baptist Chrch, Holdrege. While in New York, he attended the Village Baptist Church, of Fort Edward and the First Baptist Church of Hudson Falls, where his daughter and son-in-law are pastors, respectively.

Cecil was a wonderful hus-

#### band, father, friend, and was loved by everyone. His greatest enjoyment was spending time with his grandchildren. Together, they went on many outings and picnics. They especially enjoyed their trips to the "Red House" in Maine. They were the light of his life.

Besides his parents, he was predeceased by his sister, Opal Roberson; his infant brother, Ronnie Roy; and his brothersin-law, Howard Roberson and Gaylord Lubeck.

Besides his wife, Wilma of 41 years; he leaves to mourn, his daughter, the Rev. Ila Marie (Halderman) Smith and her husband, the Rev. Scott Smith of Hudson Falls.; his grandchildren, Kayla Ann Marie Smith and Adam Douglas Smith, both of Hudson Falls; his sister, Velma Lubeck of Cherokee, Iowa; and many nieces and nephews.

Friends may call from 11 a.m. to 12 noon, Saturday, Jan. 28, at Enfield Funeral Home, 215 W. Main, Norton.

Funeral services will follow at the funeral home with Cecil's daughter, the Rev. Ila Smith, pastor of the Village Baptist Church, Fort Edward and Cecil's son-inlaw, the Rev. Scott Smith of the First Baptist Church of Hudson Falls, co-officiating.

Burial will follow in Long Island Cemetery.

Donations may be made in Cecil's memory to the Village Baptist Church, 131 Broadway, Fort Edward, N.Y., 12828 or to the First Baptist Church of Hudson Falls, 118 Main St., Hudson Falls, N.Y. 12839.

# <u>BIRTHS</u>

### **Tana Renee Breiner**

A Norton couple claims the title ents of Tana Renee Breiner at 3:19 of having the first baby born in the

new year at Good Samaritan Hospital's Family Birth Center in Kearnev

p.m., Jan. 2. She weighed 7 pounds 6 ounces and was 19 inches long.

She is the Breiner's first child. Grandparents are David and Reid Breiner

Tuesday, January 24, 2006

### READERS

Rotary Scholarship soup supper, Jan. 31, Norton vs Smith Center game, serving 5 to 7 p.m. at NCHS cafeteria. 1/24

Chawnta Durham, Palisade, Neb., received a

\$100 award for Oral Excellency in a prelaw institute at the University of Nebraska in Lincoln. Miss Durham is the daughter of Ri-

C Durham chard and Judy

Durham, Palisade; the granddaughter of Duane and Leora Adams, Norton, Eldon and Bettie Billips of rural Hill City and George and Wanda Durham, Burlington, Colo.; and the greatgranddaughter of Julia Cutting, Norton.

- Steak and seafood night, Thursday ad Satruday 6-9 p.m. **American Legion. Members** and guests. 1/24

A pizza pie she can not soon forget



Fan mail and phone calls have led me to believe that some of my loyal readers are waiting breathlessly to see who receives the next Cook's Corner Culinary Catastrophe Hall of Flame award.

I happened to mention this fact to my sons during our Christmas festivities and was shocked and appalled to learn that they felt the foremost candidate was their mother. Or as they put it "Before you start writing about our disasters, you'd better confess your own food fiascoes".

Upon protesting that I had none to draw from, I was reminded of longforgotten (by me) episodes from my scorching past. There was, of course, the tunaless tuna salad, the "smoky" Pam Cuthbertson, Norton, Dor- chili I made for the first meal for my othy Breiner, Norcatur and the late son-in-law and the time I mistakenly put hot Ro-Tel into a casserole that called for tomatoes. But the all-time low was agreed upon by all who experienced The Night of the Boloney Pizza. When the children were in junior high school we fell into a pattern of making homemade pizza for Saturday night supper. It was a pleasant way to Grandparents are Steve spend the late afternoon as they all Schrum, Norton, Marilyn gathered in the kitchen to brown and Schrum, Winfield, and Joe and chop, dice and shred toppings while I made up dough. On one memorable Great-grandparents are J.B. and occasion, however, everything went It was the end of a month and we were perilously close to the edge of the checking account precipice from which things had a tendency to bounce. In other words, with sixty-two cents in the bank, we couldn't do any grocery shopping so I went scavenging through the freezing compartment for pizza ingredients. Three partly used packets of shredded cheese yielded just enough of that essential substance. Out of hamburger, no sausage, but I did find a freezer UFO (unidentified foil-wrapped object) that turned out to be half a polish sausage. Certainly that could look like pepperoni, couldn't it? I figured this meat being pork and frozen to boot I'd better cook it. Twenty minutes on high in my new microwave sounded about right to me. In it went. David and Dan soon made a beeline for the kitchen. "What IS that horrible stench?" David demanded. Dan opened the microwave and they stared first at the sausage within and then at me. "Just cut it up," I said "and pretend







Arlene and Doyle Foss, 2006

## Anniversary open house planned

Edmond, will celebrate their 60th wedding anniversary with a reception from 2:30 to 4:30 p.m., Saturday, Feb. 4 in the Fellowship Hall at the Norton First United Methodist Church.

Doyle and Arlene Foss, ren Church, Clayton, on Feb. 6, Wamego and Janice and Peter 1946. Mr. Foss was in the Navy. Following his discharge, they returned to farm and live on the homestead of his great-grandfather, Claus Dieterich Foss.

The couple's daughters, Joan Doyle Foss and Arlene Adams and Nick Pasch, Pacifica, Calif., at HC 63 Box 109, Edmond, Kan. were married in the United Breth- Barbara and David Altwegg,

Gutterman, El Cerrito, Calif., are hosting the event.

Mr. and Mrs. Foss also have three grandchildren and four great-grandchildren.

Greetings may be sent to them 67645.





Carolyn and Glen Strevey, 1956 Glen and Carolyn 50 years later

# Colorado couple celebrates fiftieth

their fiftieth wedding anniversary Feb. 3.

married on Feb. 3, 1956, in Boulder.

They both graduated from Norcatur Rural High School. They have lived in Lawrence, another of their priorities. Minneapolis, Minn., Huntsville, Ala., and finally settled in Boulder during the mid 60s. Mrs. Strevey is a homemaker Longmont, Colo., Lisa and Brian

Glen and Carolyn Strevey, of and enjoys classical music and the Peters of Colorado Springs, and Boulder, Colo., will celebrate arts. Mr. Strevey is retired from Tom and Christina Strevey of Ball Aerospace Antenna Division Marysville Wash. There are 11 where he was President. Now, he grandchildren and one step-Mr. and Mrs. Strevey were enjoys farming and woodworking. They like to travel, with the ebrate with a family dinner and south of France one of their favorite destinations. Spending time with their family and friends is shower in their honor. Cards of

> Greg and Diane Strevey of Boul- Strevey, 1340 Deertrail Rd., der, Dan and Jana Strevey, of Boulder Colo. 80303.

granddaughter. They will celplan to take a trip in the spring.

The family is requesting a card congratulations should be ad-The couple has four children, dressed to Glen and Carolyn



Jason and Tana Breiner Staci (Cuthbertson) Breiner became the par-

Great-grandparents are Jerry and Vada Kessler, Logan.

#### Jace Christopher Beery

Wichita, are the parents of a son named Jace Christopher. He was born Dec. 25, at the Wesley Birth-

ing Center, J.C. Beery Wichita. He

Heath and Sara (Schrum) Beery, weighed 7 pounds 5 ounces and was 19.5 inches long.

Renda Beery, Cimarron.

Betty Schrum and Irene fearfully awry. McFarland of Norton and Maxine Beery, Cimarron.

### Women's club combines two months of meetings into one

Members of the General Federation of Womens Clubs Mid Century Club met at the home of Carolyn Higgason for a combined December and January meeting. Maxine Wiltfong was co-hostess.

Plans were made for sponsoring students for the Sixth District Music Auditions.

A thank-you was received from the contribution made to the Okiciyapi Tipi for Habit for Humanity homes being built for Cheyenne River families at Eagle Butte, S.D.

Roll call was answered as members told of the Christmas Kindness they received from another club member. Christmas Kindnesses included Christmas tea, poinsettias, Christmas caroling, dinners out, homemade breads and jams, crocheted angels, soup mix and note paper.

Lynn Nelson presented the program by reading the book, "The Legend of the Christmas Prayer,"

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by Brian Morgan. Each member received a parchment scroll with the "Twelve Days of Christmas Prayer."

The program was concluded as the group sang "Silent Night."

The next meeting will be Jan. 26 at the home of Ermalea Mason

MARKETS
At close of business Jan. 23
Wheat \$3.48
Milo \$1.58
Corn \$1.79
Soybeans \$5.01



#### it's pepperoni."

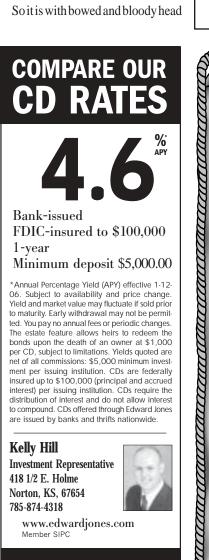
David got a paring knife and poked into the sausage. The skin casing fell open revealing nothing but smoking grey ashes. We all reeled back in dismay, holding our noses.

Nothing for it — we had to find something else to top the pizza. Arummage through Mother Hubbard's cupboard and refrigerator gave us more bad news. No black olives so we would have to compromise with green; not enough cheese of any kind for just a cheese pizza. Our choices were tuna, sardines, scrapings of peanut butter or two slightly dry and curled up slices of boloney. Desperation and consultation and we finally cut the boloney into small squares and scattered it on the tomato topping with sliced green olives, herbs and our stingy selection of cheese. Perhaps it would taste like Canadian bacon?

No, it tasted nothing like Canadian bacon or anything else any of us had

> **Card Shower** for Glen and Carolyn Strevey **Celebrating their** 50th Wedding Anniversary on February 3 **Requested by** their Children: Greg, Dan, Tom and Lisa Congratulations 侯 will reach them at: 1340 Deertrail Road Boulder, Colo. 80303

ever eaten before or, I hope, since. It that this erring cook accepts her hardwas only eaten because that was all that was available that evening. No one has ever forgotten it, although it fails to inspire fond memories. One member of the family, unnamed to protect the innocent, was recently heard to say that she found it hard to believe that any person who had fed innocent children boloney pizza is now writing even an occasional food column.



### Edward **Jones**

MAKING SENSE OF INVESTING

earned Cook's Corner Culinary Catastrophe Hall of Flame trophy — a pound of sliced boloney.

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

THE NORTON **TELEGRAM** 



