

OBITUARIES

Annette P. Wood

Aug. 2, 1924 - March 24, 2006

Annette Pearl Wood, 81, formerly of Norton, died Friday at Memorial Hospital in McPherson.

Mrs. Wood was born Aug. 2, 1924, in Sterling, Colo., the daughter of Glenn and Bertha V. (Holtzman) McBride. She graduated from Decatur Community High School, Oberlin in 1942.

On Oct. 25, 1942, she married Francis Lee "Bill" Wood in Oberlin. They lived in Hill City and Norton before moving to McPherson.

Mrs. Wood was a homemaker and also worked as a secretary for the Red Willow County Court House in McCook, Neb. She was a secretary for the Hill City Methodist Church and Farm Bureau Insurance Company; worked for Norton Dry Cleaners and for the Norton Farm Bureau office. She and her husband were co-owners of "Old Time Photos by Wood". They spent many summers traveling and spending time at Old Town in Abilene.

She was member of New Life

Foursquare Gospel Church, McPherson; a former member of the Lutheran Church in Hill City and Norton; Southern Baptist Church in Hill City; and Grace Bible Church of McPherson.

She was preceded in death by her parents and her seven siblings.

Survivors include: her husband Francis "Bill" Wood, McPherson; two daughters, Frances Lee Ann and Gerry Schaben, Seward, Neb., and Marcia Annette Weiland, McPherson; eight grandchildren; 27 great-grandchildren; three and one more expected great-grandchildren.

Funeral services were held today at New Life Foursquare Gospel Church with Chuck Baker officiating. Graveside services were held at Hill City Cemetery.

Memorials are suggested to the church or the American Diabetes Association. Contributions may be sent in care of Glidden-Ediger Funeral Home, 222 West Euclid St., McPherson, Kan. 67460-4207.

Della L. Wright

Feb. 10, 1915 - March 19, 2006

Della L. Wright, 91, formerly of Lenora and Norton, died March 19 at Sterling House, Michigan City, Ind.

Mrs. Wright was born Feb. 10, 1915, in Waterville to Joel and Nina Moden. She graduated from Waterville High School in 1933.

On Sept. 28, 1935, she married Lawrence Wright in Beaver City, Neb. They lived north of Lenora where they farmed. In the early 1940s they moved into Lenora. She worked in all three grocery stores for many years. Mr. Wright died in 1970.

She was a member of United Parish Church and Lenora Senior Center, Eastern Star, Portia club, Penniless Club and Extension Homemakers Unit.

She moved to Senior Housing in 1985, and to Norton Manor in 1995. In 2001, she moved to Michigan City, to be near her

daughter and family.

She was preceded in death by her husband; two sisters, Marjorie Emerson and Melva Ford; a brother, LaVerne Moden; a son-in-law, Donald Pohlman; and sister-in-law, Lucile E. Wright.

Survivors include: her daughter, Gwendolyn and Lawrence Tanber, Michigan City; brother-in-law, Harold Ford of Oregon; three grandchildren; and six great-grandchildren.

Memorial services will be held at 11 a.m., Friday at the United Parish Church in Lenora with Jack Kersenbrock officiating. Inurnment will be held at a later date.

Memorials are suggested to the United Parish Church, 140 E. Iowa, or the Lenora Senior Center, 170 S. Main, both of Lenora, Kan. 67645.

Carlisle Funeral Home of Michigan City, Ind., was in charge of the arrangements in Indiana. Enfield Funeral Home of Norton, will handle the local arrangements.

Ladies' club learns how to avoid kitchen bloopers

North Dividers Family and Community Education Unit met March 17 at the home of Donna Bantam. Eleven members and one guest answered roll call by telling about of their bloopers. Lois Schrum came as a guest and became a new member.

Three baby blankets were shown to members. They will be given to the Mary Elizabeth Mother's Home in Hays.

Angela Bates from Nicodemus will be a guest speaker at 7 p.m., Monday in the Community Room at the Library. All interested persons are urged to attend.

Congratulations go out to Keith and Karen Van Skike who have been chosen "Outstanding F.C.E. Family" from Northwest Kansas. This is a well-deserved honor as they are active in many activities in Norton County. The Van Skikes have three sons, Joshua, Jacob and Luke. The whole family is active in 4-H, school activities, church, Norton County Fair, The Rock Youth Center and others.

The Spring Council meeting will be at 9:30 a.m., April 10 at the Lutheran Church, 415 W. New York St., Smith Center.

The lesson, "Food Bloopers" was given by Rose Mathes. The objective of the lesson was to understand the role and function of baking ingredients found in recipes. She said wonderful baked goods begin with the excellent recipes. It is best to choose a recipe that has been tested in a research kitchen. Some sources are K-State Research and extension recipes,

The Betty Crocker, Fannie Farmer and Julia Child cookbooks.

Other tips include:

•Using the freshest ingredients is very important and the cook should pay attention to the expiration dates.

•Unless otherwise noted, use unsalted butter.

•Use Grade A large eggs and two percent milk. Eggs that are taken out of the refrigerator for a short period of time before using work best.

•Do not use soft margarine or butter in baking.

•Always have the right kind of flour for what you are baking. Give the flour 2-3 stirs with a spoon before measuring. Remember, the longer the flour is exposed to liquid, the stronger the gluten and the tougher the baked goods. Alternate the addition of flour with liquid in cake batters to limit the development of gluten.

•Use extra fine sugar or baker's sugar in cakes to yield velvety texture and crumb quality.

•Oven temperatures should be tested yearly using a mercury bulb thermometer for the best accuracy. Shiny, heavy-gauge aluminum pans of the correct size will yield the best results. Ceramic or glass pans are good choices especially for pies and pastries.

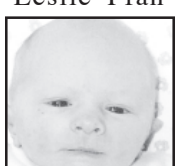
•Cool products on racks which are 3-4 inches above the counter. The hostess gift was drawn by Sherrill Wendel.

The next meeting will be April 21 with Nora Washburn and Ella Mae Schulze as co-hostesses.

BIRTH

Bodie Steven Pfannenstiel

Michael and Leslie Pfannenstiel, Norton, are the parents of a son, Bodie Steven.



B. Pfannenstiel weighed 6 pounds 4 ounces and was 19

inches long. Mr. and Mrs. Pfannenstiel have two other sons, Dalton, 8, and Tucker, 4.

Grandparents are Steve and Randa Vollertsen and Herman and Doris Pfannenstiel, all of Norton.

Great-grandparents are Don and Willa Vollertsen, and Felix Pfannenstiel, Norton, and Gelason Dryden of Wray, Colo.

HANSEN MUSEUM

This past weekend the museum was buzzing with quilters. "The American Spirit Quilt Collection" will only be here for two more weeks and we hope to see many more quilters take advantage of this once in a lifetime opportunity to view these beautiful and historic quilts.

Read the story behind each quilt and the impact that 9/11 had on

each of the quilter's lives. Maxwell Berry's "Wildflowers" have created quite a stir also. We've had many visitors view the magnificent photos of Kansas wildflowers.

Don't forget Tom and Mary Ewing's leather crafts in our "Artist of the Month" Mark your calendar for Cindy Agan's Watercolor Workshop on May 4 - 7.

University to honor gifted young scholars

Students from 11 Kansas high schools will be honored Thursday, April 6, by the University of Kansas Alumni Association and KU Endowment.

A total of 34 seniors from high schools in Graham, Norton, Osborne, Phillips and Smith counties will be named Kansas Honor Scholars at a 6:15 p.m. reception and dinner program at Dane G. Hansen Memorial Plaza, Community Room, 110 W. Main St., Logan.

Paul Carttar, executive vice chancellor for external affairs, will speak. Kevin Corbett, president of the Alumni Association, is in charge of award presentations.

The dinner program will cost parents and alumni \$9 each. Honored students will be guests of the Alumni Association and KU Endowment.

dowment.

Polly Bales and Carol Bales, both of Logan, will be site coordinators. Norton County coordinators are Kevin Baughman and Tom Baumann II.

The Kansas Honors Program began in 1971. It has honored 95,794 students in the top 10 percent of high school senior classes throughout the state of Kansas.

Local students to be recognized include: from Logan High School, Kaitlyn Noone, Megan Brumbaugh and Lee Van Loenen; from Northern Valley High School, Joey Copper and Clarke Nelson; and from Norton Community High School, Chelsea Cox, Rebecca Ebert, Connie Gassmann, Rachael Lentz, Brady Linner, Naomi Streck, and Heath Vincent.

READERS

- PITCH TOURNAMENT 7 p.m., Sunday, April 2, Norton American Legion. 3/28

Friends of Jay Ryan may send cards and get well wishes to him at Saint Luke's Northland Hospital, Room 313, 5830 NW Barry Road, Kansas City, Mo. 64154.

- Norton County Health Department will be closed on March 31. 3/28

Several area students were among the recent fall graduates from Kansas State University. They include: Sara Meitl, Jennings; Christine Merklein, Prairie View; and Calista Miller and Mackenzie Ostmeyer, Northern Valley.

- Steak and seafood night, Thursday and Saturday, 6-9 p.m. American Legion. Members and guests. 3/28

Seth Lofgreen, son of Jon and Elaine Lofgreen, Norton and Jaime Goddard, daughter of Jerry and Ruth Goddard, Logan, were both listed on the fall honor roll from the University of Kansas. Mr. Lofgreen is a pharmacy student and Miss Goddard is liberal arts senior.

Jeremy Schiltz, Selden, began working Dec. 19 for Rural Tele-

phone as a Combination Technician in Selden. Mr. Schiltz fills service orders from the central office. He does cable installations, splicing, installation and removal of network interfaces, locating buried cable, and setting up wiring and jacks within the home. He also assists with troubleshooting Next-Tech services such as DSL, wireless Internet, special circuits, and business systems. In addition, he provides training to customers on how to use the equipment. Mr. Schiltz lives in Selden with his wife, Nicole, and their two children.

MARKETS

At close of business Mar. 27

Table with 2 columns: Commodity (Wheat, White Wheat, Milo, Corn, Soybeans) and Price (\$3.57, \$3.56, \$1.64, \$1.86, \$4.88)

Have a story idea? Call 877-3361 and let us know ... we'd love to hear about it!

Theatrical advertisement for Norton Theatre featuring 'The Shaggy Dog' and 'Ice Age 2' with showtimes and prices.

Old French toast takes a new twist

Ask any nutritionist and you'll learn that breakfast is the most important and the most neglected meal of the day. It's true everyone has a busy schedule and it's also true that few of us go milk cows and do chores at the crack of dawn these days so we don't want or need to sit down to bacon, eggs and pancakes every morning. Many convenience foods for breakfast are on the market and we all take advantage of them. But sometimes, don't you long for something new, different and completely luxurious to start your day? Have I got a recipe for you.

Cook's Corner Liza Deines



Two things I am required to tell you about the recipe that follows: (a) It is not my original and is available on internet recipe sites. Matter of fact, almost any recipe is available on the internet and one could toss that dog-eared cookbook collection except for its sentimental value.

(b) If you choose to try this one, please follow the instructions exactly as to ingredients and pro-

cedure. It is not low cal, low fat or low anything but it is too good to meddle with. My youngest son Dan researched this one — in his office they take turns bringing in breakfast on Fridays. Some bring bagels or donuts, some go so far as to do a breakfast casserole, but no one is quite as popular as Dan when he shows up with this little offering. Wouldn't it be elegant for your Easter brunch?

Dan made this one morning for my office crew and I defy anyone to skip breakfast after they have smelled this treat baking. And by the way, Dan, the girls want to know when you're coming back with another panful?

MY MAMA SAID: Breakfast is gold; lunch is silver; dinner is lead.

Creme Brulee French Toast

One-half cup unsalted real butter

One cup packed brown sugar

Two tablespoons corn syrup

One loaf of very crusty French or ciabatta bread

Five large eggs

One and a half cups half and half cream

One teaspoon real vanilla extract

One teaspoon Grand Marnier (optional)

One-fourth teaspoon salt

In a small, heavy saucepan melt butter with brown sugar and corn syrup over moderate heat until smooth. Pour into an ungreased 9x13 glass baking pan. Slice bread into one-inch slices and arrange in one tight layer in the baking dish, squeezing slightly to cover entire surface. Cut some into smaller strips if necessary to

fill in the edges and corners. (Save the heels for another use.)

In a bowl whisk together eggs, cream, vanilla, Grand Marnier and salt until foamy and well combined. Pour evenly over bread. Cover pan with plastic wrap and chill overnight.

Preheat oven to 350, set bread out to warm up a bit.

Bake uncovered on middle rack of oven 35 to 40 minutes.

Should be puffy and golden around edges and served while still hot.

This dish is particularly convenient for company brunch since it is prepped the night before and can be baked while you prepare fresh fruit to accompany it. It's especially tasty with peaches and raspberries.

Quilters to learn new stitches at April meeting

Alternative Finishes and Borders will be the subject of the program for the next meeting of Heritage Quilt Club. The meeting will be at 7 p.m., Monday at the Prairie land basement. Kathy

Skrdllant and Irma Lee Gebhard will present the program.

Members are reminded to bring their items for the Quilter's Auction which is scheduled for April 23.

Advertisement for The Norton Telegram featuring 'Weddings, funerals, engagements, and births. You'll find it all in...' and the newspaper's name.

Advertisement for Alltel Voice Mail Subscribers! including a large 'Attention:' graphic and details about the voice mail system changes effective March 31, 2006.