

OBITUARY

Samuel J. Johnson May 20, 1908 - July 12, 2006

Samuel J. Johnson, 98, formerly of Norcat, died July 12 at the Senior Care Center, Denton, Texas.

Mr. Johnson was born May 20, 1908, on a farm west of Norcat, the son of Robert and Susanna Armina (Nash) Johnson.

He graduated from Norcat High School with the class of 1925. He began working in the oil fields at Elgin and also at a granary at Eckley, Colo.

On June 3, 1926, he married Velda Maxine Rucker at Sedan. He began working as a rural mail carrier at Culbertson, Neb. They moved to Danbury, Neb., in 1940.

On Jan. 27, 1944, he joined the United States Navy at Treasure Island in San Francisco, Calif., during World War II. Following this honorable discharge in 1946, he returned to Danbury to resume his postal service in the community.

His mail route expanded to a daily drive of 175 miles. On his 58th birthday, each of his 148 patrons left a gift for him in their mail boxes.

Mr. and Mrs. Johnson were associated with the Herrmann Funeral Chapel at Danbury from 1963 until 1972.

He was a member of the Danbury American Legion and the Rural Letter Carriers Association. Following retirement from the Postal Service in 1971, he served

as Red Willow County Veterans service officer in McCook.

Mr. and Mrs. Johnson traveled between their son's cabin on Lake McConaughy at Ogallala, Neb., and Texas.

They moved to McAllen, Texas in 1976.

He and Mrs. Johnson were married more than 60 years when she died on June 24, 1986.

On Dec. 30, 1987, he married Norma Watts at Denton. They lived in Denton until his death.

In addition to his first wife, Mr. Johnson was preceded in death by his parents; two sons, John Francis Johnson in 1976 and Lyn Rucker Johnson, July 26, 2003; two brothers, Andrew Johnson and Bobby Johnson; and two sisters, Grace Hughes and Amelia Bechtold.

Survivors include his wife, Norma Johnson, Denton; four step-daughters, Linda Hook, Denton, Jennifer LeFleure, Lake Dallas, Texas, Maureen Bolinger, Eaton, Ohio and Karol Hudak, Florida; a daughter-in-law, Lois Johnson, Sargent, Neb.; eight grandchildren; 20 great-grandchildren; and 14 step-grandchildren.

Memorial services will be at 10 a.m. Wednesday with Military Honors at Ft. McPherson National Cemetery, Maxwell, Neb.

Herrmann Funeral Home, McCook is in charge of arrangements.



Lyman and Georgia Rowh

Norton pair to celebrate 60 years with family

Lyman and Georgia Rowh will celebrate their 60th wedding anniversary with a weekend in Estes Park, Colo., with their children and grandchildren.

Lyman Rowh and Georgia Davis were married Aug. 14, 1946, in Clayton. They have lived most of their married life in Norton.

Mr. Rowh was a teacher and principal at Norton Junior High School before becoming the owner and operator of the Buick/Pontiac dealership, Rowh Motor Company. Mrs. Rowh worked a

number of years for Southwestern Bell Telephone Company and for the Norton Andbe Home.

Their children are Jay and Rita Rowh, Beloit, Jim Rowh and Jon and Patty Rowh, Norton, and Carla and John Pilkington, Oakley. There are 12 grandchildren and three great-grandchildren.

To commemorate this special event, Mr. and Mrs. Rowh's children would like to request a card shower to honor their parents. Cards may be sent to them at 407 W. Crane, Norton, Kan. 67654.

HANSEN MUSEUM

By SHIRLEY HENRICKSON
Director

This week is the 2006 Phillips County Fair and the 2006 Phillips County Rodeo. There will be 4-Hers exhibiting their talents and cowboys will be showing off their rodeo skills.

We have our own rodeo here in the museum. "No Guts, No Glory" of Museum Presentation Associates is an exhibit of 50 black and white rodeo photographs.

Louise Serpa, the photographer lives in Tucson, Ariz., and was the first woman to be allowed to enter the rodeo arena to record the most incredible action shots on film. The exhibit captures the excitement and danger that can only happen while actually being in the arena as the horse bucks a rider off or a bull charges!

The rodeo is one of the few truly American sports, as riveting as it is symbolic of a rapidly changing American West. There is a rodeo ethic: man against beast, man helping man. She portrays the triumph, the pain, the camaraderie and sometimes the impossible con-

ditions in which the sport is played.

Ms. Serpa brings us into a world where the work is dangerous and the pay is the lowest of any sport.

In conjunction with this exhibit is our own Bill Foster's "Horse Gear". Mr. Foster is a local cowboy who went on many cattle drives in his youth, mostly out of Texas to Mead, through the Oklahoma Panhandle.

The drives were complete with a chuck wagon and all the gear. He has some of his "Horse Gear" on display.

Please take time to come in to the museum and view these wonderful black and white photographs and take a look at Bill's "Horse Gear".

The museum's August Artist of the Month is Cynthia Garrison of Atwood. Ms. Garrison creates beautiful woven wood baskets. She will be setting up her exhibit today.

Please check out our website. The address is www.hansenmuseum.org. If you have any questions please e-mail us at hansenmuseum@ruraltel.net.

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

MARKETS

At close of business Jul. 31

Wheat	\$4.50
Milo	\$2.02
Corn	\$2.16
Soybeans	\$4.96

Never waste melon; not even the rind

Some folks hover over the garden waiting eagerly for that first ripe tomato. I'm one of those. My parents, however, were diehard watermelon fans who could hardly wait for the watermelon patch to burst into those luscious big green globes. The two of them could put away a forty-pound Black Diamond in less than a week and be ready for more.

When Dad was in the grocery business, watermelon season was his delight. He would haul in a horse tank, park it on the sidewalk in front of the store, fill it up with all the melons he could get and cover them with water plus one big hunk of ice from the local ice plant. All day he would stand out there hollering greetings to friends and townspeople, plugging watermelons for their inspection and generally having the time of his life. Do you know any merchant today that even knows how to plug a melon? Much less do one for a customer?

The Portland Rose would come whistling in about three in the afternoon with another flatcar loaded with Colorado produce and Dad would hurry down to replenish his stock. We got the big, dark green Black Diamonds, striped,

Cook's Corner Liza Deines



long narrow Rattlesnake melons and often the little round refrigerator melons called Sweet Babies, in addition to Rocky Ford cantaloupe and pale yellow honeydew melons as large as basketballs.

The year I was a fourth grader we had a family reunion in the summer. Dad was determined we must have watermelon and brought home fifty of them to feed the crew assembled on our back lawn. Mama gathered all the rinds after the feast and I got my initiation into making watermelon pickles the very next day. Mama and Dad must've been up half the night getting the early prep work done. Here is a smaller recipe of how they were made.

MYMAMASAI: If it's worth doing, then it's worth doing well. That's why her watermelon pickles always took a prize at the County Fair.

WATERMELON PICKLES

Enough watermelon rind, green pared and trimmed to make four quarts of 1 inch x 2 inch strips. Cover with salt water in a big enamel pan and boil until tender to a paring knife point. Drain covered overnight in a colander or cheesecloth bag.

Next morning make simple syrup of two cups sugar and one cup amber vinegar. Into this syrup break two sticks of cinnamon, ten whole cloves and two large lemons cut into very fine dice. Cook this mixture together for fifteen minutes.

Meanwhile pack hot, sterilized jars snugly with the soaked and drained watermelon rind strips. Pour boiling syrup over rind to rim of jars and seal with hot, sterilized jar lids and rings. If desired water bath for fifteen minutes. Cool on tea towel pad, covered by another tea towel until the jars snap sealed. Store in a dark area for no longer than a year and no less than six weeks.

Yield depends largely on the variety of melon used. Four quarts raw will probably give you six pints of pickles. My brother could eat the entire batch!

Don't let those melon rinds go to waste — try your hand at making an old fashioned treat for your family. You will find some who love it and a few who don't but it's sure worth the trouble.

READERS

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

— Looking for employment? We may have the answer. Good income potential. Challenging work. Call 785-877-6098. 8/1

BIRTH

HeatherLynn Eileen Dalton

HeatherLynn Eileen Dalton was born June 15 at Mercy Medical Center in Redding, Calif. She is the daughter of Brendalee Nyborg and Ruben Dalton. She weighed 7 pounds and measured 20 inches

long. She has a brother, R.J. Dalton, 2.

Grandparents are Brandi Kohart and Michael Kohart, Hill City.

Great-grandfather is Norman Kohart, Hill City.

Norton county students accept Hays scholarships



Four area Students have accepted scholarships to attend Fort Hays State University for the 2006-2007 academic year.

Andrew Ables, 2006 Norton Community High School graduate accepted an \$800 Hays City Silver Academic Award and a \$500 Award of Excellence in biological science.

While in high school Andrew was involved in KAYS, Student Advisory Council, Jay Singers, Fellowship of Christian Athletes, Model UN, newspaper, forensics and Students Against Destructive Decisions and participated in football and track.

His parents are Charles and Rebecca Ables, Norton. Andrew plans to major in biology and secondary education.

Brynton Anderson, graduated this year from Northern Valley High School. He has accepted a \$400 Fort Hays Bronze Academic Award.

During his high school career he was involved in Big brothers Big Sisters, Student Council, band and business relays and he participated in football.

He is the son of Brian and Karen Anderson, Prairie View, and plans to major in radiologic technology.

Rachelle Donovan, a 2006 Norton Community High School graduate, accepted an \$800 Hays City Silver Academic Award and a \$500 Award of Excellence in

nursing.

While in high school, Miss Donovan was involved in KAYS, FFA, Students Against Destructive Decisions, Student Advisory Council and Fellowship of Christian Athletes. She participated in track and cheer leading, served as a class officer and was on the honor roll.

Miss Donovan, the daughter of David and Lisa Donovan, Norton, plans to major in nursing.

Avery Thalheim, a 2006 Northern Valley High School graduate, accepted a \$550 Fischli-Wills Scholarship. He is the son of Kent and Belinda Thalheim, Long Island. He plans to major in business management.

Showing at the
NORTON THEATRE
The Devil Wears Prada
Fox PG-13 109 Minutes ETS

Show Times: Friday and Saturday: 8 p.m.
Sunday: 5 p.m.; Mon., Tues., Wed.: 7 p.m.

Monster House
PG 91 Minutes ETS
Adult-\$6.00; Child-\$5.00 (12 and Under)
No Discounted Tickets
Movie Passes Accepted

Let's go to the Movie

ATTENTION ADVERTISERS
in the interim, your advertising needs will be handled by Tom

Please call him at 877-6908, or fax copy to 877-3732

THANKS!

THE NORTON TELEGRAM

Everyone's Invited
Ice Cream Social
Monday, August 7
5:00-7:00 p.m.
Norton Senior Center
Fund Raiser to Help Volunteers Drive People to Out of Town Appointments
FREE WILL DONATION
During the Evening Several Gifts Will Be Drawn For. If You Are Here You May Pick Your Gift If Not We Will Choose For You.
Come One-Come All-Enjoy a Variety of Home Made Ice Cream and Desserts
SPONSORED BY:
Norton Cares