

# OBITUARIES

## Marie Boyd

Oct. 26, 1908 - Oct. 9, 2006

Marie Boyd, 97, wife of the late Phillipsburg publisher McDill "Huck" Boyd, died Oct. 9 in Phillipsburg.

Mrs. Boyd was born Oct. 26, 1908, near Waterloo, Iowa, to Edward and Mabel (Page) Kreikenbaum. She moved to Phillipsburg with her family, following the death of her father.

She graduated from Phillipsburg High School in 1926. She attended Emporia State University and taught elementary school until her marriage on June 11, 1930.

She was active locally in PEO, the Parent-Teacher Association, Eastern Star, the hospital auxiliary, Phillips County Arts Council, Hansen Museum in Logan, Cultus Club, and Presbyterian Church. Statewide, she was a leader in organizations including the Sixth District Kansas Federation of Women's Clubs and the Women's Kansas Day Club.

Mrs. Boyd was a dedicated participant in her husband's political activities and a longtime partner in the publication of the *Phillips County Review*.

In recent years, she helped form the Huck Boyd Community Center in Phillipsburg and the Huck Boyd National Institute for Rural Development at Kansas State University and served as a board member of both. She also supported the Huck Boyd National

Center for Community Media at Kansas State University's A.Q. Miller School of Journalism and Mass Communications.

Mrs. Boyd had many interests from politics and community development to collecting recipes.

She was preceded in death by her husband, Huck Boyd; a sister, Betty Townsend; a daughter, Marcia (Boyd) Krauss; and a son-in-law, Tom Krauss.

Survivors include a daughter, Patricia Boyd, Berkeley, Calif.; five grandchildren; and five great-grandchildren.

Funeral services were held Friday at the United Presbyterian Church in Phillipsburg with the Rev. Mark Simonds officiating. Helen Witmer accompanied soloist Tam Kemper. Song selections included "Amazing Grace" and "You'll Never Walk Alone".

Casket bearers were Tom Krauss, Dick Boyd, Wally Brockhoff, Gregg Dunkelberger, Bob Boyd, Bob Piper, Ben Willow and Jim Logback. Burial was in Fairview Cemetery, Phillipsburg.

Memorials are suggested to the Huck Boyd Foundation and may be sent in care of Olliff-Boeve Memorial Chapel, P.O. Box 563, Phillipsburg, Kan. 67661.

## Lucille M. Nickell

Aug. 5, 1920 - Oct. 15, 2006

Lucille Marie (Keating) Nickell, 86, formerly of the Clayton area, died Sunday at the Woodhaven Care Center, Ellinwood.

Mrs. Nickell was born Aug. 5, 1920, at Clayton, the daughter of Arba J. and Orbie D. (Wonderlich) Heany.

On Oct. 20, 1942, she and Emerson E. Keating were married in Corvallis, Ore. He died May 20, 1983.

She married Floyd Nickell on Nov. 2, 1985 in Great Bend. He died Oct. 24, 1986.

She was a homemaker and former co-owner of Oilfield Specialty Warehouse.

She lived in Great Bend since 1946, moving there from Clayton. She was a member of First Pres-

byterian Church, Presbyterian Women's Association and American Legion Auxiliary and the Eastern Star, all in Great Bend.

She was preceded in death by her two husbands; a son, Warren James Keating, a brother, Wayne Heany; and a sister, Vera Moore.

Survivors include a son, Michael Keating, Inman; two stepsons, Dean Nickell, LaVeta, Colo., and Don Nickell, Salisbury, N.C.; and a daughter, Jan Marie Westfall, Huntington, W.Va.

Visitation will be held from 9 a.m. to 9 p.m. Thursday at Bryant Funeral Home, 1425 Patton Road, Great Bend.

Funeral services will be held at 1:30 p.m. Friday at the First Presbyterian Church, Great Bend with the Reverend Hal Staats officiating. Burial will be in Hillcrest Memorial Park, Great Bend.

A memorial fund has been established to the church and may be sent in care of the funeral home.



Hank and Sally Austerman on their wedding day, Oct. 8, 1946



Sally and Hank Austerman 60 years later

## Couple celebrates 60th anniversary with family

Hank and Sally Austerman, Norton, celebrated their 60th wedding anniversary with a family dinner at the rural Logan home of their daughter and son-in-law, Sandra and Terry Gottschalk.

After serving two years in Europe during World War II, Hank Austerman was discharged from the Army in 1945. He went to work for Standard Oil Company in Bird City.

He and Sally Gasper met in Tipton and were married Oct. 8, 1946, at St. Boniface Catholic Church by Fr. Menig.

After deciding the oil business was not for him, Hank and Sally moved to Wichita where he worked for Southwestern Bell Telephone Co. Tiring of the big city, the Austermans moved to Logan and he went to work for

Rural Telephone Service Co. in 1955. She went to work in the Logan schools where she worked for 10 years.

In 1962, Mr. Austerman accepted a job with the Rural Electrification Administration as an engineering technician. He traveled the western half of the United States for all the rural telephone coops. These coops were getting government loans to start rural telephone companies.

Tired of traveling and being away from home two or three weeks at a time, he resigned his position with R.E.A. and returned to Rural Telephone. He was appointed assistant manager in 1968. In 1974, he was appointed general manager.

Mr. Austerman retired in 1986. Since then he has remained active

in farming and restoring old cars and tractors.

Mr. and Mrs. Austerman have lived in Norton for the last 31 years.

She enjoys playing bingo, crocheting and gardening.

Before their anniversary celebration, a special Mass was held for them and their family at St. Francis of Assisi Catholic Church. The Mass was conducted by Fr. Vincent Thu Laing.

The couple's four children, 10 grandchildren and nine great-grandchildren were all in attendance. They were: sons, Randy and Donna Austerman, Colorado Springs, Colo., their son Mike and Jana Austerman and Kaitlyn of Arma; and Ron and Ceda Austerman, Scottsdale, Ariz., their children, R.J., Caroline and Mat-

thew; daughters, Shirley and Darrell Gottschalk, WaKeeney, their children, Amy and Farren Leiker, Brianna, Morgan and Thomas, Hays; Tracy and Chad Dague, Hays; and Renae and Jake Wellbrock and Kaylor, WaKeeney; and Sandra and Terry Gottschalk, Logan, their children Terra and Steve Brown, Cody and Chelsi, Prairie View, Clint and Tonya Gottschalk and Karson, Logan, and Trent Gottschalk, Ashley Preble and Camille Gottschalk, Hays.

Other family members present were Mr. Austerman's sister, Zita and Dale Conley, Denver, Colo.; Mrs. Austerman's sister, Caroline Austerman, Norton; the couple's niece, Letha Austerman, San Diego, Calif., and nephew, Jim Austerman, Clayton.

## Salad from a can makes mighty good eatin'

The time has come to put away that garden gear of summer. No more easy salad prep — now isn't that a bummer? The radishes were a thing of spring, the lettuce, too, has gone. There's not a 'mater on the vine and all the cukes have gone to brine. Grab a can and a thinking cap and we'll make can salad with a chop and a snap.

Cooks get a little goofy when the garden has been pulled up by the roots, as you can see by the doggerel above. Salad from a bag is OK but expensive and seldom do you find winter tomatoes that are anything more than pink polyester. Time to open the pantry door and get creative. Here are a few ideas that require only onion, celery and perhaps an apple or carrots, a few fresh green herbs plus a little can magic to come up with an interesting first course.

Canned fruits are pretty routine until you bless them with a few trimmings. Pears served on just a bit of greenery are yummy when you add a spoonful of mayonnaise to cream cheese, roll it into a ball to fill the pear hollow and top the result with finely crushed pretzel crumbs. No pretzels in your pan-

try, try just a sprinkling of any salted nut crumbs from the bottom of the can. Apricots make a clever salad when turned upside down on a plain white sugar cookie that has been topped with a pineapple ring. Frost the pineapple with some slightly sweetened sour cream and place a golden apricot half face down on top of it. Sprinkle on a few poppy seeds. Yes, it's a sunny side up "egg" served on a pseudo English muffin. How about a peach turned into a cat face with green grape half eyes, a fat banana slice nose out of which pretzel stick whiskers sprout, a smiling mouth made of mandarin orange sections and maraschino cherry tongue? Kids love these peculiar creations and it's a great way to get more fruit into their diets as well as your own. Almost any chopped fruit with toasted salted pecans, just a few greens and a few chunks

of feta cheese is delicious served with poppyseed dressing. My personal choice would be pears. What if your menu doesn't lend itself to a fruit salad? Let's explore canned vegetables. One of my absolute favorites is diced celery, diced red onion, a little torn up parsley, canned, rinsed garbanzo beans and bean sprouts all dressed up with balsamic vinegar and olive oil dressing. Add some fresh ground black pepper and crushed garlic to the dressing. If your family is not fond of garbanzos, try red kidney beans, tiny round beets or butter beans. Be sure to rinse and drain well. When you miss fresh tomatoes try a can of Italian plum tomatoes combined with a can of green chilies, some diced onion and celery, a cup of shredded carrot and half a cup of fresh lemon juice. Let all sit for an hour or so, then drain really well and freeze the juices for your next batch of chili. Heap the drained vegetables on a bed of inch-square chunks of toasted garlic bread. Top with some sour cream and crispy canned Chinese noodles or unsalted, dry-roasted peanuts. If you want to turn it into

lunch add pepperoni slices, a few hamburger crumbles, some leftover bacon crunchies, shredded cheese, or any combo thereof. Sorta like bruschetta but betta!

Mama's favorite winter salad was that old standby, a banana sliced lengthwise, laid on a lettuce leaf and frosted with mayonnaise and sprinkled with pecans. Another of her goodies was a slice of canned cranberry jell laid in a lettuce leaf overlapping a slice of canned pineapple and topped with a few black olive slices. From the Carlyle House comes a salad of black and green olives roughly chopped with celery, onion, parsley and a few capers for snap. Cross strips of red and green pepper on top and dress simply with dark green olive oil. Serve in small bowls with no greens.

Not really recipes this week but perhaps some ideas to give you inspiration when fresh foods are scarce and/or expensive. It's easy to keep canned goods on hand for a lazy day salad. All you need add is imagination.

MY MAMA SAID: Open the pantry and let's kill a few cans for dinner.

### Cook's Corner

Liza Deines



## MARKETS

At close of business Oct. 16

Wheat	\$5.00
Milo	\$2.94
Corn	\$2.98
Soybeans	\$5.07



Deanna Lynn Nelson and Stephen Louis Herredsberg

Invite you to dance the night away in celebration of their marriage on Saturday, October 21 at 7:00 p.m. at the American Legion North Highway 283 Norton, Kansas

Members and Guests Welcome

## READERS

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

Darci Darling accepted a \$400 Fort Hays State University Bronze Academic Award and a \$500 Award of Excellence in political science and justice studies. While a student at Norton Community High School, she was involved in volleyball, basketball, band, choir, Big Brothers Big Sisters, Model

United Nations, Students Against Destructive Decisions, KAYS, Family, Career and Community Leaders of America, Student Advisory Council, drama and forensics. She is the daughter of Alice Nelson and Jerry Darling,



D. Darling

### October 18 is Kansas School Bus Driver Appreciation Day



During this school year Norton school buses will drive more than 100,000 miles and almost 50% of all Norton students will ride in a school bus each day.

These people are directly responsible for the safe delivery of the most precious of all cargoes—OUR CHILDREN. Please join USD 211 in saying thank you for the outstanding work done by our dedicated drivers!

Jim Jackson—Director of Transportation,  
Doug Daniels, Curtis Eveleigh, Dale Goss, Donna Tanner, Steve Tanner, Chris Tanner, Gene Wetter, David Harshbarger, Dennis Maybon

Showing at the **NORTON THEATRE**

**The Grudge 2**  
1 Hour, 44 Minutes — (PG-13)  
Show Times: Friday and Saturday: 8 p.m. Sunday: 5 p.m.; Mon., Tues., Wed.: 7 p.m.

**The Guardian**  
2 Hours, 19 Minutes — (PG-13)  
Adult-\$5.00; Child-\$4.00 (Every Day Except Sunday & Monday)  
Non Premier-\$3 Sun.-Mon.  
Movie Passes Accepted

Let's go to the Movie

Funeral services pending for Donna McClelland

Services are pending for Donna McClelland of rural Almena who died Monday at the Norton County Hospital. Arrangements are pending with Enfield Funeral Home.

Funeral services pending for Bethel Wicker

Services are pending for Bethel Wicker of Norton who died Tuesday at the Norton County Hospital. Arrangements are pending with Enfield Funeral Home.