

OBITUARIES

Mathilda Bollig

Aug. 24, 1929 - Dec. 14, 2006

Mathilda Bollig, 77, mother of Glenn Bollig, Norton, died Dec. 14 at the Cedar Living Center, Oberlin.

Mrs. Bollig was born Aug. 24, 1929, in Victoria, the daughter of Edward and Effie Weber.

She grew up in Victoria and attended the schools there.

She married Gilbert Bollig in Ellis. They made their home in Hill City, before moving to the farm southwest of New Almelo. Mr. Bollig died Oct. 23.

She was a member of the St. Joseph Catholic Church in New Almelo.

She was preceded in death by her parents, her husband, one son,

Cherald, one daughter, Rose, one brother, Herman, and one son-in-law.

Survivors include: one son, Glenn, and Beth Bollig, Norton; one sister, Alma Weber, Victoria; six grandchildren; and nine great-grandchildren.

Mass of the Christian Burial was held today at St. Joseph Catholic Church, New Almelo. Burial was in St. Joseph's Cemetery.

A memorial has been established in her name.

Contributions may be made to the Mathilda Bollig Memorial Fund in care of Enfield Funeral Home, 215 W. Main, Norton, Kan. 67654.

C. Max Stull

Sept. 26, 1920 - Dec. 17, 2006

C. Max Stull, 86, Plainville, father of former Norton Community High School principal Lary Stull, died Sunday at the Rooks County Senior Services in Plainville.

Mr. Stull was born Sept. 26, 1920, in Zurich, the son of Harold Wane and Sylvia Merle (Brown) Stull. He graduated from Palco High School in 1938.

He married Alberta Marie Jennings on Sept. 26, 1941, in WaKeeney.

He later married Goldie M. Gable on Dec. 30, 1976.

He was a past member of the Paradise Masonic Lodge No. 290, Plainville; a life member of the Plainville Chapter 479, Order of the Eastern Star; Scottish Rite of Freemasonry, Salina; and a Camel Herder of the Isis Temple, Salina.

Mr. Stull lived in the Rooks and Osborne county areas his entire life and was retired from the oil field, Farmland Industries, and several other agricultural related jobs.

He was preceded in death by his parents; his wife Goldie on Sept.

26, 2001; a sister, Quetona Couture; an infant brother; and a granddaughter.

Survivors include; four sons, Marshall Wane and Cheryl Stull, Solomon, Lary and Peggy Stull, Hays, Keith and Jeanne Stull, McPherson, and Joel and Debbie Stull, Natoma; a daughter, Jean and Keith Tatkenhorst, Natoma; a step-daughter, Susan Gable; 12 grandchildren; and 20 great-grandchildren.

Funeral services will be held at 10 a.m. Wednesday at the United Methodist Church in Natoma with the Reverend Robert C. McCobb officiating. Burial will be in the Green Mound Cemetery near Palco.

Memorials are suggested to the Rooks County Senior Services or to the organization of the donor's choice. Memorials may be sent in care of Moore-Overlease Funeral Chapel, 409 S. Cochran, Plainville, Kan. 67663.

On-line condolences may be sent to the family at www.mooreoverlease.com.

Genola M. Campbell

May 8, 1919 - Dec. 17, 2006

Genola Maxine Campbell, 87, died Sunday at the Norton County Hospital.

The daughter of Hiram and Carrie (Linnell) Grose, she was born May 8, 1919, in Norton County.

She graduated from Almena Rural High School.

On Sept. 9, 1939, she and George W. Campbell were married in Norton County, where they made their home except for a short time spent in Nebraska.

She was a member of the CrossRoads Church in Norton.

Preceding her in death were her parents, her husband, one brother, and one sister.

Survivors include: one son,

Kenneth, and Mary Campbell, Dearing; one daughter, Donna, and Darrell Mintzmyer, Norton; four grandchildren; and seven great-grandchildren.

Friends may call from 3 p.m. to 8:30 p.m. today at Enfield Funeral Home, Norton.

Funeral Services will be held at 2 p.m. Wednesday at CrossRoads Church with burial in the Norton Cemetery.

A memorial in her name has been established.

Contributions to the Genola Campbell Memorial Fund may be sent in care of Enfield Funeral home, 215 W. Main, Norton, Kan.

HANSEN MUSEUM

By SHIRLEY HENRICKSON

The exhibit "International Turning Exchange" (ITE) from the Wood Turning Center in Philadelphia will run until Jan. 28. By 2005, over 50 artists from 10 countries and 17 U.S. states had participated in the International Turning Exchange. The participants challenge themselves and each other to study, explore new work, and diffuse this freshness in their approaches when they return to their native countries.

Artists report that the ITE experience radically transforms their outlook and their work. The exhibit is touring the United States and will travel to the artists' native countries. This will include Canada, The United Kingdom, Europe, Australia and New Zealand.

Please come in and view this outstanding exhibit of wood and other lathe-turned art and furniture.

We were pleased to have the Phillipsburg Industrial Arts Class and their instructor Greg Babcock visit the museum last Wednesday and to have The Sammons' Family Christmas in the Community Room on Sunday. Many of them also toured the museum.

Lori Struik is the museum's December Artist of the Month. Her beautiful floral arrangements and wreaths bring a festive air to the museum.

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

BEAVER CITY

By JOY STALDER

Dinner guests a week ago Friday of Clinton and Vivian Schluntz were Bobbi Jo Bishop, Colorado Springs, Linda Sturgis, Roxy Vaughn of Holdrege, Rick Schluntz, Bryce Bishop and Joelle McGee of Kearney.

Clinton and Vivian Schluntz left Thursday to spend the weekend with Bobbi Jo Bishop of Colorado Springs.

Thursday evening they attended the 18th annual Christmas Madrigal banquet at Glen Eyrie Castle. The banquet room seats 150 and every night of their 14 performances is sold out. Vivian remarked that it takes over 100 to serve and perform the Madrigal.

They returned home Sunday evening.

Thanksgiving day dinner guests of Bobby and Kayla James and family of Kearney were Randy and Penny Stalder and Danielle, Michael and Heather Stalder and Laurel, Jerry and Marlene Van Matre and other family members.

Steve Shafer and Robert Lee called on Harold and Ethel Stagemeyer on Saturday.

Wanda Morris of Stamford and Gary and Sandi Martin visited Harold and Ethel Stagemeyer Sunday.

Arlyn and Freda Marble attended a dog breeders' meeting in Brady Saturday, with a pot luck dinner and gift exchange.

Casserole makes nice break from turkey

So the big bird has finally made a farewell appearance in flaming turkey wings or some other creative casserole and the family is begging for something — anything — different. Welcome to the world of the constant kitchen where mealtimes come around with great regularity despite last week's marathon celebration meal. Perhaps by now the cook is back on her feet, recovered from turkey fatigue and ready to cook once again.

This week's recipe is about as far from a feast as you can get but it very filling and has some totally different flavors from typical holiday fare. It is not designed for someone watching their salt or fat intake but after all, you've been

Cook's Corner

Liza Deines



eating lean white turkey for several days, haven't you? (Never mind that marvelous gravy and the pie and...)

ADVICE FROM THE OLD ANTIQUE: Think it over — would your family rather have a happy, relaxed mother or 16 kinds of candy, cookies, and munchies plus 16 extra pounds? Make just the absolute favorites and put your feet up at least half an hour a day from now to Christmas.

REUBEN CASSEROLE

- 8 slices pumpernickel rye bread
- large plastic bag sauerkraut
- 2 cans corned beef
- 1 large white onion
- 10 slices swiss cheese
- 1 cup Hellmann's mayo
- 1 cup thousand island dressing

Butter bread, cut in one inch squares and toast in oven. Meanwhile, drain sauerkraut in colander and wash it good with cold fresh water. Drain. Using fingers, break corned beef into inch chunks. Slice the onion into thin even slices.

Use a 9x13 glass baking dish. Layer about one third of the toasted bread cubes on the bottom, cover with half the corned beef chunks, half the onion slices, half the sauerkraut and half the swiss cheese slices. Spread cheese lightly with part of the mayo. Repeat layers, finishing up with the final third of the bread cubes.

Mix the thousand island dressing with the remaining mayo and drizzle generously over the top of casserole.

Bake at 350 degrees until bubbly around the edges, about 35-40 minutes. Slide under the broiler for just a few minutes to brown top. Serve cut in squares.

I recommend the sauerkraut packaged in plastic or glass to avoid a tinny taste. Rinsing sauerkraut removes some of the saltiness. You may substitute deli corned beef in this recipe if you can get it but the canned works best.

This is a meal all by itself but a green salad goes well with it or buttered green peas.

CORRECTION

In the Friday issue of *The Norton Telegram* a story about the free Country Christmas Concert at 7:30 p.m. Thursday said Karen Washburn would be singing. The singer will actually be Karen Medlock.

This was a reporter's error.

☆☆☆☆☆
The Norton Telegram will correct or clarify anything that is wrong in a news story. Call our office at 877-3361 to report errors. We believe news stories should be fair and factual, and want you to tell us about any failure to live up to this standard.

READERS

READERS — Almena State Bank will close at noon Friday, Dec. 29. 12/19

The paper you read for the news you need!
THE NORTON TELEGRAM

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

You Are Invited

Christmas Eve
Children's Service Program — 6:30 p.m. (Sunday, December 24)
Christmas Day Song Service 9:30 a.m. (Monday, December 25)

Redeemer Evangelical Church
W. Highway 36, Norton, 877-3138
Weekly radio broadcast Sunday at 9:05 a.m. KQNK

Dec. 15-20

Showing at the
NORTON THEATRE
CHARLOTTE'S WEB
(Premiere) 1 Hour, 53 Minutes — (G)
\$7.00 for Adults; \$6.00 for Children 12 and Under
Show Times: Friday and Saturday: 8 p.m.
Sunday: 5 p.m.; Mon., Tues., Wed.: 7 p.m.

FLICKA
1 Hour, 40 Minutes — (PG)
\$6.00 for Adults
\$5.00 for Children 12 and Under

Let's go to the Movie

Passes Accepted for Flicka
No Passes for Charlotte's Web

Velia V. Stuchlik

Jan. 12, 1911 - Dec. 13, 2006

Velia V. Stuchlik, 95, mother of Marlayne Boller, Norton, died Dec. 13 at Dawson Place Nursing Home, Hill City.

She was born Jan. 12, 1911, in rural Gove County, the daughter of U.G. and Karrie Belle (Siegrist) Smith.

She married Ancil Stuchlik Nov. 18, 1932, in Stockton. He died Feb. 14, 1995.

She was a long-time Hill City resident and was a homemaker.

She was preceded in death by her parents, her husband, five sisters and one brother.

Survivors include: a son, Wyman Stuchlik, Manhattan; a daughter, Marlayne Boller, Norton; a sister, Elsie Lott, Hill

City; 10 grandchildren; and 16 great-grandchildren.

Funeral services were held today at Stinemetz Funeral Home, Hill City, with Pastor Ron Ahlgren officiating. Burial was in the Hill City Cemetery.

A memorial has been established to Dawson Place Nursing Home, 208 W. Prout, Hill City, Kan. 67642.

MARKETS

At close of business Dec. 18

Wheat	\$4.54
Milo	\$3.31
Corn	\$3.43
Soybeans	\$5.80

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