

# OBITUARIES

## Mike Mlinar

Oct. 9, 1953 - Dec. 21, 2006

Mike Mlinar, 53, Greeley, Colo., formerly of Norton, died Dec. 21 at North Colorado Medical Center, Greeley. He was born Oct. 9, 1953, in Columbus, Neb., the son of Frank and Carol Mlinar. Mr. Mlinar was a graduate of Fort Hays State University and Washburn School of Law. He played football in college. He was a resident for five years of Greeley where he was

an attorney. He was preceded in death by his father. Survivors include his mother and a sister and brother-in-law. A celebration of his life will be held in the spring. In lieu of flowers, the family requests donations may be made to the Mike Mlinar Memorial in care of C. Vollertsen, 16284 Dr., Parker, Colo. 80134.

## Jerry S. Minchew

April 14, 1945 - Dec. 29, 2006

Jerry Stephenson Minchew, 61, died Dec. 29 at the Norton County Hospital. The son of Charles W. and Inez J. (Hendrix) Minchew, he was born April 14, 1945, in Monticello, Ark. He graduated from high school in Parrish, Ala. He made his career in the United States military, serving in Germany and Viet Nam. After moving to Norton, he worked at the Andbe Home. He was preceded in death by his

parents and one brother. Graveside services were held Wednesday at the Norton Cemetery with Father Vincent Thu Laing officiating. Military honors were presented by the Harmonson-Redd American Legion Post No. 63 of Norton. A memorial has been established in his name. Contributions to the Jerry Minchew Memorial Fund may be sent in care of Enfield Funeral Home, 215 W. Main, Norton, Kan. 67654.

# READERS

— PITCH TOURNAMENT 7 p.m. Sunday, Jan. 7, Norton American Legion.

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

# HANSEN MUSEUM

By SHIRLEY HENRICKSON The Dane G. Hansen Memorial Museum is exhibiting “International Turning Exchange” organized by the Wood Turning Center of Philadelphia, a not-for-profit institution that focuses on education, preservation and the promotion of wood and other lathe-turned art. This exhibit will run through Jan. 28. The Wood Turning Center’s International Turning Exchange program is an eight-week, internationally competitive summer residency dedicated to emerging and established artists and scholars. The lathe-artists, furniture makers, sculptors, scholars, photojournalists and filmmakers exemplify cutting edge creativity and craftsmanship linked to lathe art. Over 50 participants have challenged themselves and each other to study, explore new work and diffuse this freshness in their approaches when they returned to their native countries. This exhibition is now touring the United States and then will travel to the artists’ native countries, which might include: Canada, the United Kingdom, Europe, Australia and New Zealand. The collec-

tion of wood and other lathe-turned objects will contain some of the 120 creations by ITE resident artists. Please come in and view this outstanding exhibit of wood and other lathe-turned art and furniture. Gerald Sigl, Holdrege, Neb., is the January Artist of the Month. Mr. Sigl has handcrafted leather goods on exhibit. Stop by and check out his art! Please check out our website. The address is [www.hansenmuseum.org](http://www.hansenmuseum.org). If you have any questions please e-mail us at [hansenmuseum@ruraltel.net](mailto:hansenmuseum@ruraltel.net).

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THE NORTON  
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MARKETS	
At close of business Dec. 29	
Wheat .....	\$4.61
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Corn .....	\$3.70
Soybeans .....	\$6.14

# Anyway you cook it, corn gets raves

Go to any potluck dinner and check out the dishes with no leftovers at the end of the feast. Ten to one, those casseroles and pans once held corn in one version or another. It seems to be everyone’s veggie of choice. Not a surprise, considering how versatile, nourishing and satisfying corn is. From popcorn to corn chowder to the recipes below, I could fill the entire *Telegram* with recipes that utilize “maize”, as my grandpa called it, or “millie”, our South African

## Cook's Corner

### Liza Deines



exchange team’s, term for the golden delight. Hominy, a corn product, was a staple food years ago because it was a way to preserve corn for the winter. It required a long, compli-

cated lye soak and drying process, but now comes canned, inexpensive and very convenient. Our children thought they didn’t like hominy until they ran into this at Thanksgiving dinner this year. Give this recipe a try and I’ll bet you will see the bottom of the bowl.

Do you notice that “my” recipes bear the names of friends? Every one brings back a delightful memory of when and where it was

served and devoured I could also give you Clarice’s Corn Chowder, Mollie’s Shoepeg Corn Fritters. LeRoy’s Jalapeno Cornbread, that wonderful Crockpot Corn and my all-time favorite, Phoebe’s Fresh Garden Corn. Yes, it is a starchy vegetable but it also is very high in vitamins, fiber and most all, flavor. How about corn for supper tonight? MY MAMA SAID: Quick, get a basket. The sweet corn is ripe! Roasting ears tonight!

### HENLEY’S HOMINY HATERS, SURPRISE

One can white hominy, drained	One 8-ounce carton sour cream
One can yellow hominy, drained	One can green chilies with liquid
One can sliced water chestnuts, drained	One cup shredded cheddar cheese
Half a can cream of mushroom soup	Six little green onion, chopped with some of the tops

Combine all, bake at 350° F for 30-40 minutes. Yum.

Here’s another simple casserole that everyone probably already has but I love it, so I’m tucking it in, too.

### JANICE’S JIFFY CORN PUDDING

One can cream-style corn	One cup sour cream
One 10-ounce package frozen yellow corn	One box Jiffy cornbread mix
Two beaten eggs	Some shredded cheese and bacon crumbles (optional)
One stick softened oleo or butter	

Combine and bake at 350° F for 40 minutes, top with the shredded cheese and crispy bacon crumbles to dress it up for company. Yum.

Do you want to do scalloped corn the “hard” way? It’s not that difficult. Here is Mama’s hand-written “receipt”.

### MAMA’S SCALLOPED CORN

Three cups of fresh corn, cut off cob with scrapings and “juice”	Three tablespoons melted bacon grease
Two eggs, slightly beaten	Three tablespoons sugar and just a bit of molasses
Teaspoon salt, half teaspoon pepper	One cup scalded whole milk

Stir together well and pour into “the old oval casserole”, (now owned by my sister, Ann) and bake at 325° F for 40 minutes until top sets up firm. To spiff this one up for holidays Mom added a can of oysters and some grated onion, plus just a little more cream or milk. I remember this with bacon or ham bits, too, and sometimes green or red pepper chunks stirred in. Once Mama added mushrooms but no one liked that and once she put red pimento strips on top for a special church dinner. Yum.

# JENNINGS NEWS

By LOUISE CRESSLER The big news for Western Kansas is the snow and ice storm. Everyone is digging out from it. Jennings was without electricity for about 12 hours. Many in the country are still without power. The Emergency Center was open Saturday. If someone needs to use it anytime, call 678-2233 or 678-2636. Dan and Charlene Mangus, Micheal, Steve, Devin and Dani of Goodland came Dec. 26 to pick up all the broken tree branches from the storm for their grandparents Meme and Galen Carper. Jean Lee and Roland Hallagin and Ashley, Goodland; J.D. and Angie Brumbaugh and Brennan,

Owasso, Okla.; Josh and Michelle Ivans and Brooklan, Shawnee; Ann and Rex Rowh, Cimarron; Raymond and Jody Inganza, Meagan, Samantha and Christopher, Kalvesta; Jason Rowh, Brecken and Drake; Kerri Schippi, Kollan, Mark and Luke; Sue Long; Lori Schiefin and Katlyn of Overland Park enjoyed Christmas with Mary Votapka and Tom. Ann and Dick Graner, Bethany, Mo., spent part of the Christmas holidays with her parents, William and Rachel Carter. Post-Christmas dinner on Wednesday at the Carter home was enjoyed by the Jess and Megan Carter family, Oberlin; Jane and Jim Wahlmeier and Amanda, Phillipsburg; Ken and Julie Carter and Becky Carter. The Naomi Carter family held their Christmas dinner at the Sunflower Senior Center on Dec. 24. Imogene Kennan is visiting at the home of her son, Jim and family of Oakley. Tony LaRue continues to improve and is very glad to be home.

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# Ag Valley

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## Market Planning Workshop

“Risk” has always been a part of farming, but today, it’s a whole new ball game - new rules, new stakes and, most of all, new risks. If only we could see how our “game plays” would affect the outcome! Well, you can. Ag Valley Cooperative is sponsoring a workshop, Winning the Game, to help our customers put together a winning game plan for crop marketing.

**MONDAY, JANUARY 15 — 2:00 P.M.**  
North Platte - McKinley Educational Center

**TUESDAY, JANUARY 16 — 9:00 A.M.**  
Bartley - American Legion Hall

**TUESDAY, JANUARY 16 — 2:00 P.M.**  
Arapahoe - Ella Missing Center

**WEDNESDAY, JANUARY 17 — 9:00 A.M.**  
Norton - Norton Library, Community Room

**To Register, Call Scott or Fran at 800-228-1352 today and plan to join us at the workshop.**

*Refreshments will be provided!*

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## Norton Schools

# Staff Spotlight

### Classified Employee

Cathy Brannon

Mrs. Cathy Brannon is a custodian at the Eisenhower Elementary School. She is in her fourth year being employed by USD 211. She and her husband Tom have two grown children and four grandchildren. Her favorite pastimes are antiquing, quilting, and reading. What he likes most about her job is the kids because “they will crack you up every day.”

### Certified Employee

David Will

Mr. Will is the instrumental music instructor at the Norton Community High. He is a graduate of Kansas Wesleyan University and has also earned a Master’s Degree from Wichita State University. He is in his 35th year of teaching with nineteen of those being in USD 211 and NCHS. Mr. Will and his wife, Virginia, have two grown and married sons. Music is his hobby. What he likes best about his job is when he sees kids “get it” and have a musical experience.