### Rose A. Gulick July 24, 1920 - Dec. 4, 2007

in Logan on Dec. 4.

Mrs. Gulick was born July 24, 1920, near Laurel, Mont.,

the third child of Albert and Florence French.



Rose Gulick

on the Norton/Graham County line. She attended a one-room country School, Whitfield District No. 9, through eighth grade.

On most school days, she walked the 2 1/2 miles to school. After school, she and her three brothers, had chores to do at home. In the summer, after their work was done, they enjoyed playing in the stock tank or wading in Bow Creek. She also liked playing house with her dolls, making mud pies and climbing trees with the neighbor children. She and her family also experienced the Great Depression: dust storms; community jackrabbit drives; and the fighting armies of grasshoppers.

After taking a long examination to advance from eighth grade, she went on to attend Densmore Rural High School. It was there she met her future husband, Alvin

She graduated from high school in May of 1939 and on June 16, she married Mr. Gulick. The newlyweds lived for a time in Colorado Springs, Colo., before returning to Kansas. Mr. Gulick enrolled at Fort Hays Teachers College, finished his degree and began teaching.

The family returned to Logan in 1967. They enjoyed sharing the boating and fishing.

Mrs. Gulick worked as a report-Republican. Her column, "Ramblin' Rose" had an appreciative following. Later, she served as

science exhibit. "Bone Up On

Bones" was created and is toured

by the Oregon Museum of Science

The exhibit was funded by a do-

nation from Regence Blue Cross/

Blue Shield of Oregon (Regence

BCBSO) and will run through

The 2,000 square foot exhibit

uses over a dozen hands-on-exhib-

it components, computer stations,

fiber optic displays and videos

to offer a comprehensive look at

The "Bone Up On Bones" ex-

hibit had a skeleton included.

We felt that the skeleton needed

STEAK and seafood night,

Ray "Lefty" Stephenson, formerly of Norton, recently met

Congressman Jerry Moran at

the World War II Memorial in Washington. Mr. Stephenson a

World War II veteran, and 34 other Kansas veterans traveled to the

nation's capital for a one-day trip

to see the memorial built in their

honor. The trip was paid for by

private donations and organized

by the non-profit organization

— NOTICE - The Norton

**County Horse Council annual** 

meeting will be held Monday,

Jan. 21, 2008 at 7 p.m. in the

At close of business Dec. 17

Wheat..... \$9.37

Milo ..... \$3.91

Corn..... \$4.06 Soybeans ..... \$10.64

Norton City office basement.

Honor Flight.

Legion. Members and guests.

bone structure and health.

and Industry.

Dec. 30.

Rose Alfreeda Gulick, 87, died ity director at the Logan Public Library. She loved working with youngsters as well as adults.

She helped organize family reunions and compiled a genealogical book entitled, "The Bow Creek Boys".

She was a member of the Logan Asbury United Methodist Church. She served on the church board as a lay leader and a Sunday School superintendent, as well as teaching Sunday School classes. She was a member of the United Methodist Women, the American Legion Auxiliary, a lifetime member of Disabled American Veterans' Auxiliary and was active in the Logan Senior Citizens organization.

Mr. Gulick died on Aug. 13, 2002. Shortly after the death of her husband, she became ill and was unable to live independently in her home. One of her daughters helped care for her for a time, but later she moved into an apartment at Logan Assisted Living and then into Logan Manor. She was content there and soon called

She was preceded in death by her parents; her husband, Alvin; her brothers, Robert French, Kenneth French and Ivan French; one sister-in-law, Velma French; and a special niece, Roberta Rose

She is survived by two sons, Larry and Diana Gulick, Wichita and Gary French and Yvonne Pinchbeck, Lakewood, Colo.; a daughter, Linda Gulick and partner, Garry Whetstone, Hays; three sisters-in-law, Betty French, Guthrie, Okla., Donna (French) Worman, Oceanside, Calif., and Eloise Gulick, Jefferson City, Mo.; three step-grandchildren; and seven step-great-grandchil-

Engraved on her tombstone outdoors with friends, camping, are the words: "Live well, laugh often, love much".

A memorial service, scheduled er and columnist for the Logan for Dec. 15, had to be postponed due to the weather. Services will be held at a later date.

Logan Funeral Home was in librarian and children's activ- charge of the arrangements.

and "Claude" is his new name.

Our December Artist of the

Month is Sondra Barnett from

Rexford. She has floral lamps on

Museum hours are Monday

through Friday, 9 a.m. to 12 p.m.

and 1 to 4 p.m.; Saturday 9 a.m. to

12 p.m. and 1 to 5 p.m.; Sunday

and holidays 1 to 5 p.m.. We are

handicapped accessible and there

is never an admission fee. There is

a free Wi-Fi Hotspot in the Com-

munity Room. For more informa-

tion about this and other exhibits,

contact Shirley Henrickson at 785-

689-4846 or check out our website

- ALMENA State Bank will

Battin' In The Big Leagues

Now With A 6-0 Average

Happy 60th

Birthday

Jay Dee!

From Your Wife, Kids,

and Grandkids

at: www.hansenmuseum.org.

**By SHIRLEY HENRICKSON** to be given a proper name. Each

Up On Bones", a new interactive name. The votes were tabulated

Thursday, 6-9 p.m. American close at noon, Monday, Dec. 31.

display.

## Memories of birthdays past

By LOUISE CRESSLER The big news this week is weather. With six or seven inches of snow on Friday, the Senior

Dinner was once again post-Also the Lions Soup and Pie

Dinner with Santa's visit was not held on Saturday. Lions have rescheduled it for

this Saturday, Dec. 22. The Senior Dinner was held Tuesday,

City water meters were not read Saturday. They will read them Thursday, Dec. 20, weather permitting.

Gary and Jeanie Gawith and Stan and Ramona Shaw attended the Recognition Ceremonies for Department of Nursing Candidates from Fort Hays State University on Friday afternoon. Tara Gillespie, wife of Aaron Gillespie, Hays was a candidate for a Bachelor of Science in the nursing program.

She is a member of the Sigma Theta Tau Honor Society of Nursing and received the Leora B. Stroup Award.

Services were held Saturday morning for Lorraine Robinson, Clayton, at the Community Center there.

She was a cousin of Stan

The Bus Company, International Christmas party was held Friday evening with several from Oberlin and Jennings at-

This morning I awoke to find my apartment door bedecked with butterflies, ribbons and rosettes. A birthday card and a big "Happy Birthday" sign were taped to the doorframe and as I went downstairs many friends wished me a happy day. At lunch a birthday cake, complete with a pink candle, appeared accompanied by a chorus of servers and staff leading the dining room in singing "Happy Birthday". All the children either called or came by and I am feeling that it's not so bad to collect another birthday in spite of becoming a year older.

Most of us have our collection

of memorable birthdays. Here are a few that stand out in my history. The first was celebrated when I was almost a fourth grader. Mama and my sister Ann decided it just wasn't fair that I'd never had a regular birthday party since everyone was too busy in December, so they planned a party in July. My friends and I had been out of school and away from each other for awhile and we were eager to get together. Ann organized games, both indoors and out and she had brought party hats and "poppers" decorated with little dolls for party favors. It was a very festive affair until Sharon Ann and I got into a knock-down-drag-out fight over the bride doll popper. Still, once that was smoothed over, all went

Collector's Chat Liza Deines

ten blazing candles, ice cream and pink lemonade. There must've been gifts but I don't remember those. Just the fun of being the birthday girl together with half a dozen friends was the memorable part. Somewhere in the family archives exists a snapshot of this wonderful day.

The end of the day came all too soon and with it came consequences. In honor of the occasion I had begged and been allowed to have my waist-length hair loose with a hairband instead of in my everyday braids. I paid for my vanity. Two hours, two hairbrushes and a patient mother and sister were required to get all the tangles and snarls brushed out.

During high school years a group of friends and I began giving "surprise" parties for each other. By the time December rolled around they weren't truly surprises anymore but that was one of the nicest birthdays I ever remember. The girls gave me a beautiful black wool turtleneck sweater that I wore for my senior picture and for years afterward. It came from Courtney's in Wa-must give that bride doll to Sharon well. Mama brought out a big Keeney and I'd never before Ann. Even on her birthday a hosttwo-layer chocolate cake with owned an item of clothing from ess behaves like a lady.

that classy shop. How sophisticated we felt eating chips and drinking Cokes instead of birthday cake and ice cream.

The year I was in first grade I remember Mama making big popcorn balls with candy canes in the middle for my whole class and delivering them to school as a birthday surprise. As I put out my white Nativity scene this year Irecalled that LeRoy and the children had gone to Horney's and purchased that as my birthday gift the year we moved to the Crane Street house.

Long before Martha Stewart ever thought of it, my mother used to give me the "special" plate for my birthday dinner and let me choose the menu. It was one of the few things we had that had belonged to Grandma Liza Jane. Mama and I both cried when we found it shattered after the tornado.

Are you making sure your children have collectible birthdays? Not with fancy, expensive, electronic gifts, nor with extravagant evenings at the local pizza place, but with gifts of loving time and effort, with family traditions that linger long after "things" are gone and forgotten. In return I'll bet you'll receive many happy returns of your own special day in years to come.

MY MAMA SAID: Now you

# Turkey great for planned-overs

Part of the pleasure of winter holiday meals is the aroma of a turkey baking in your oven. Continue that great feeling by planning a variety of pleasing post-holiday meals with leftover turkey. Turkey makes a great first meal plus delicious leftovers that are easy to combine into a variety of scrumptious future meals which are planned-overs rather than leftovers.

Follow these food safety guidelines for handling your turkey leftovers safely:

• Debone turkey and refrigerate all leftovers in shallow containers within 2 hours of cooking.

• Use leftover turkey within 3 to 4 days and stuffing and gravy within 1 to 2 days, or freeze these foods. Be aware if you freeze leftover gravy, it may tend to separate The Dane G. Hansen Memorial of the schools that came had an when it thaws. Stirring gravy – Museum is proud to present "Bone opportunity to enter their favorite especially with a whisk — during reheating will help it recombine. In general, gravy made with flour may reheat better than gravy made with cornstarch.

• When reheating turkey, reheat thoroughly to a temperature of 165 degrees Funtil hot and steaming throughout.

**Turkey and Cranberry Salad** 

(4 servings) 1 1/2 cups turkey, cooked and

diced 1/4 cup vinaigrette dressing 1 cup died cranberries or cherries

2 tablespoons sliced almonds lettuce leaves

1. Toss chicken, cranberries, and almonds with dressing 2. Serve on a lettuce leaf or mound of chopped lettuce Turkey Vegetable Soup

(2 servings) 1 cup chopped, cooked turkey dash of pepper 1/4 chopped onion

1/4 cup chopped celery 2 thinly chopped carrots 1/4 teaspoon thyme 2 cups low sodium chicken

broth 1 cup cooked pasta (such as bowtie, shells, macaroni, etc.) OR 1 cup cooked rice

1. Add all ingredients, except pasta or rice to pan. Bring to a boil, reduce heat to a simmer and cook covered until vegetables are tender crisp, about 10 to 15 minutes.

2. Add cooked pasta or cooked rice and cook a few more minutes until pasta or rice is heated.

**More Ideas** 

• Turkey and Cranberry Sandwich. Spread cranberry sauce on top of two slices of buttered bread. Place sliced turkey on one bread slice and cover with the other bread slice.

• Grilled Turkey and Cheese Sandwich. Add thinly sliced turkey when you make a grilled cheese sandwich. For extra kick spread a little cranberry sauce on the turkey.

• Open-faced Hot Turkey Sandwich. Heat sliced turkey with leftover gravy until steamy hot throughout. For each sandwich, top one slice of bread with turkey slices and gravy. For further information contact

your local K-State Research and Extension Office.

Tranda Watts is Kansas State University extension specialist in food, nutrition, health and safety for Norton, Decatur, Gove, Sheridan, and Trego counties. Call her at 785-443-3663 or e-mail twatts@oznet.ksu.edu.Formore information, contact the county extension office, 877-5755.

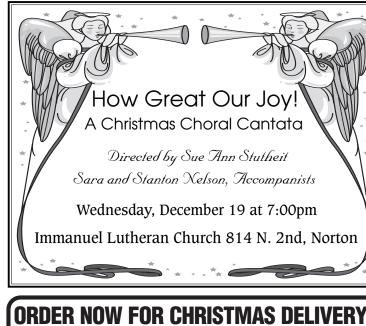
> The Norton Telegram... News you need!

#### Look Hot Even if the Weather Is Not! CHRISTMAS SPECIALS **Good Until December 24** Only \$199.99 Unlimited Tanning with the Solaris 42 15 Minute Bed for 1 Year Go for the StarPower548 12 Minute Bed w/Unlimited Tanning for a Year at only \$299.99 Enjoy the Thermal Jet Heated Wrap System and Get 15 Wraps for \$275.00



212 Pearl St, Norton • 785-874-4289

OPEN MONDAY-FRIDAY 9:00 A.M.-7:00 P.M. Let's Go to the Dec. 14-Dec. 19 Movie Alvin and the Chipmunks 1 Hours, 45 Minutes (PG) Premiere Movie Show Times: Friday and Saturday: 8 p.m Sunday: 5:00 p.m.; M-T-W at 7 p.m. MR. MAGORIUM'S WONDER EMPORIUM Hours, 48 Minutes (G General Admission for Mr. Magorium \$6.00 Adults,\$5 Kids 12 & Unde Premiere Price of \$7 and \$6 ONLY PREMIERE PASSES ACCEPTED FOR ALVIN & CHIPMUNKS-

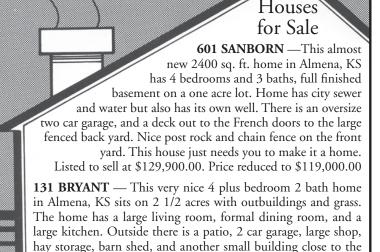




Grand Island or view online at pooltables4u.net.



(308) 380-8378 • www.pooltables4u.net



pasture. This property is selling for \$109,000.00. Price reduced to \$97,000.00. **Kansas Land Realtors** 

1-785-689-4845 • Kansaslandrealtors.com

12/18/07 3:12:55 AM

02 12/18 Society.indd 1

Dec. 21 - National Treasure: Book of Secrets (PG)