OBITUARIES

H. Claudine Bennett May 17, 1923 - Dec. 25, 2007

H. Claudine Bennett, 84, Jen-Health Systems, Oberlin.

Mrs. Bennett was born May 17, 1923, in Atlanta, Kan., the daughter of Claud and Ruby Lee (Ivy) Wright.

She graduated from Atlanta High School.

On Aug. 31, 1941, she married F. Ray Bennett in Hays. Mr. Ben-

nett died in 2004. She was a homemaker and en-

joyed travel and quilting. She was a member of the Jennings United Methodist Church, Eastern Star No. 106 and was a 4-H leader for the Rock Island Rockets 4-H Club.

Preceding her in death were her parents and her husband.

nings, died Dec. 25, at Decatur Frank and Karen Bennett, Oberlin, Bill and Luiza Bennett, Key Biscayne, Fla., and Benny and Eileen Bennett, Denver, Colo.; a step-brother, Joe and Fredia Wright, Cheyenne, Wyo.; a sister, Dorothy Lee Smith, Tucson, Ariz.; seven grandchildren; and four great-grandchildren.

Funeral services were held today at the Jennings United Methodist Church with Pastor Carrie Buhler officiating. Burial was in the Jennings Cemetery.

In lieu of flowers, memorials are suggested to the church, 202 S. Topeka, Ave., Jennings, Kan. 67643.

Pauls Funeral Home, Oberlin, was in charge of arrangements.

Maxine McCormack Carr July 10, 1916 - Dec. 25, 2007

Maxine McCormack Carr, 91, She returned to Modesto where died Dec. 25 at the Norton Andbe

The daughter of Rennie and a sod house in northern Norton County.

Mrs. Carr attended grade and high school in Norton. In 1940, she entered nursing school at Asbury Hospital in Salina. After becoming a nurse, she entered the Navy Nurse Corps in 1943. She was the first female nurse from Norton County to enter the military and was appointed an ensign to serve at Mare Island, Calif.

Mrs. Carr made her way through the ranks and served as researcher for Norton County. chief operating room nurse and taught medical corpsmen how to be surgical technicians. She served three years during World War II before being placed on Active Reserve status. While waiting for an appointment to the University of Minnesota school of Anesthesia, she returned to Norton and took flying lessons and received her pilot's license. After earning her degree in Minnesota, she was a nurse anesthesiologist for 27 years. In 1951, she was called back to active duty during the Korean War.

coordinator of nursing at medical clinics in San Diego and Modesto, Calif. In 1967, she moved to Chicago, Ill., to become the assistant director of the American Association of Nurse Anesthesiologists. Later, she moved to Phoenix, Ariz., where she worked in the Intensive Care Unit (ICU) as a member of the team who performed the first kidney transplant in Arizona. Norton, Norton, Kan. 67654.

she was in charge of setting up the ICU at a new hospital.

She taught at a college in Maude (Wyatt) McCormack, Modesto for five years and then she was born July 10, 1916, in decided to go back to college herself, where she received a degree in anthropology. She participated in archeological digs throughout the western United States. She moved back to Norton in 1989. and continued her adventurous lifestyle by traveling. Mrs. Carr made her way to all seven continents of the world and many places within the United States.

She volunteered many hours at the Norton Public Library and as a genealogy/historical She was a member of the Norton First United Methodist Church, Norton Historical Society, Norton County Genealogical Society, Kansas Historical Society, Furnas County, Nebraska Genealogy Society, Kansas State Anthropological Society, and Friends of the Norton Library. She was proud to have served her country and on Nov. 12 was in her 62nd Veteran's Day Parade. She was a life-member of the Harmonson-Redd American Legion Post No. 63 in Norton.

She was preceded in death by Mrs. Carrretired from the Navy her parents, four brothers, Max, Trust will close at noon on Monas a Lieutenant Commander in Royal, Rex, and Cyrus McCor-1964. She, then, worked as the mack, and two sisters, Evelyn Shepard and Wyone Piele.

She is survived by nieces and nephews and the people who knew her, loved her, and respected her service to her country.

Funeral services were held today at Enfield Funeral Home with burial in the Norton Cemetery.

Memorials are suggested to the Norton Public Library, 408 N.

Private funeral services will be

Memorials may be given to the

Pratt County Humane Society or

Kansas Heart Hospital in care of

Penwell-Gabel Funeral Home

and Crematory, 300 E. 30th Ave.,

left at www.PenwellGabel.com.

On-line condolences may be

Hutchinson, Kan. 67502.

held for Mrs. Hollingshead with

no visitation.

Barbara J. Hollingshead June 10, 1939 - Dec. 22, 2007

Barbara June Hollingshead, Robert Whitney, Olathe and 68, Pratt, formerly of Norton, Wenda and Jim Underwood, died Saturday, Dec. 22 at Kansas Norton; and five grandsons. Heart Hospital, Wichita.

Mrs. Hollingshead was born June 10, 1939, in Norton, the daughter of Kenneth and Katherine (Murphy) Taylor.

She graduated from Norton Community High School.

On July 21, 1973, she married Daniel J. Hollingshead in Garden

She was employed at the local drug store and at Certain Teed Plastics, McPherson. She owned and operated Barb's Housecleaning for over 20 years and retired

She was preceded in death by her parents and a sister, Roberta.

She is survived by her husband, Daniel Hollingshead, Garden City; a son, Brian K. and Diana Hankins, Pratt; a daughter, Tracy D. and Dan Petz, Pratt; a brother, Patrick and Maryanne Taylor, Norton; two sisters, Carol and

At close of business Dec. 27 Wheat.....\$8.96 Milo \$4.09 Corn..... \$4.24 Soybeans \$11.22

Morris D. Schaben Oct. 22, 1934 - Dec. 22, 2007

Morris Dale Schaben, 73, Le- Independence, Mo. nora, died Dec. 22 at his home.

Mr. Schaben was born Oct. 22, 1934, in Ness County to Brent and Rosa (Bittel) Schaben.

He graduated from Bazine High School and served his country in the U.S. Army.

Mr. Schaben was a farmer and cattleman.

He was preceded in death by his parents.

Tommy and Carol Schaben, 67749.

Bob Marx will officiate. Burial will be in the Bazine

Funeral services will be held

at 10 a.m., Thursday, Jan. 3 at

Pauls Funeral Home, Oberlin.

Cemetery.

A memorial fund in his name has been established.

Contributions to the Morris Schaben Memorial Fund may be sent in care of the funeral home He is survived by a brother, at 121 N. Penn, Oberlin, Kan.

Henry Jay Tien Dec. 25, 1934 - Dec. 17, 2007

View, died Dec. 17 at Norton and eight grandchildren. County Hospital.

born Dec. 25, 1934, at their rural Jeff Van Der Weele officiated. Prairie View home.

He attended rural Luctor School and graduated from Long Island High School with the Class of

After graduating, Mr. Tien worked as a carpenter for several years before he started farming and ranching. He took great pride in his farm and enjoyed raising cattle, horses and growing crops.

Mr. Tien professed his faith by joining the Luctor Christian Reformed Church as a young man where he served as elder and deacon of the consistory. He also taught Sunday School for many

On Dec. 27, 1960, he and Ann Prinsen were married in Prairie

He is survived by his wife, Ann, of the home; four sons, Scott and Patty Tien, Prairie View, Curtis and Heidi Tien, Dry Ridge, Ky., View and Kent Tien, Prairie View; two brothers, Clarence and Bette Tien and Marion and Joyce Tien, both of Prairie View; two sisters, Thelma and Kenny Vaandrager, Sheldon, Iowa and Wanda and

Henry Jay Tien, 72, Prairie Calvin Schemper, Prairie View;

Funeral services were held Fri-Mr. Tien, the son of John and day, Dec. 21 at the Luctor Chris-Pauline (Van Kooten) Tien, was tian Reformed Church. The Rev.

> Gloria DeWitt was the accompanist as the congregation sang 'Amazing Grace" and "How Great Thou Art".

> Casket bearers were Jan Tien, Larry Tien, Arlo Tien, Loren Tien, Craig Schemper and Keith Vaandrager. Honorary casket bearers were Trevor Tien, Aaron Tien, Haylee Tien, Caden Tien, Brady Tien, Sierra Tien, Amber Tien and C.J. Tien.

Burial was in the Luctor Cem-

Arrangements were by Olliff-Boeve Memorial Chapel, Phillipsburg

Card of Thanks

We would like to thank everyone for the many kind expressions of sympathy shown to our family at the time of our loss. The many cards, calls, flowers, memorial contributions and other gestures of sympathy were greatly appre-Steven and Jaime Tien, Prairie ciated. We would like to extend a special thank you to the ladies of the Luctor Christian Reformed Church for serving us lunch after

> The Family of Henry J. Tien

Meredith Lea Preble, daughter of Connie Goldsby recently graduated from the University of Kansas with bachelor degrees in psychology and general studies.

Ms. Preble is a graduate of Nor-

- First Security Bank and ton Commuity High School

First State Bank will close at noon on Dec. 31 and open regular hours on Jan. 2.

- Almena State Bank will close at noon, Monday, Dec.

By SHIRLEY HENRICKSON

"Bone Up On Bones", an interactive science exhibit, will close Sunday, Dec. 30. If you have not had a chance to view this exhibit, time is running out! It is a wonderful exhibit for the whole family during this Christmas season!

The 2,000 sq. ft. exhibit uses over a dozen hands-on-exhibit components, computer stations, fiber optic displays and videos to offer a comprehensive look at bone structure and health.

Our December Artist of the www.hansenmuseum.org.

Month is Sondra Barnett from Rexford. She has floral lamps on display.

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 Community Room.

For more information about this and other exhibits, contact Shirley Henrickson at 785-689-4846 or check out our website at:

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

PUBLIC RECORD

Municipal Court

These transactions were taken from the records of filings in the offices of the Norton Municipal Court. The traffic and criminal cases were given to the paper with the date of the hearings.

Traffic

Dec. 20 — Troy Ruth, Almena, driving under the influence of alcohol and driving without headlights. Plead not guilty, trial set.

Dec. 20 — Kaid McKenna, Norton, exhibition of acceleration; violation of age restrictions. Six month diversion given. Fee \$100, assessment \$100, restitution for damages \$400, court fee \$70.

Dec. 20 — Pat Burton, Norton,

speeding 45 in a 30 mph zone. Amended to speeding 69 in a 60 mph zone, fine \$60, court cost

Dec. 20 — Charles D. Kohfeld, Norton, driving in violation of restrictions. Dismissed by City Prosecutor for cost of court fee, \$70.

Dec. 20 — Danielle Ruesch, Norton, driving while suspended. Dismissed for cost with proof of reinstatement, court cost \$70.

Animal Shelter For Adoption

Male cat, domestic longhair, black, 3 months old.

Female black Lab mix, 1 year

Perfect time to start that New Year's diet

Well, now, how many years has that ten pounds been threatened with a New Year's resolution? After the holiday party indulgences, I believe every one of us resolves to peel off the new pounds, as well as a few of the ones that have been with us for awhile. So, taking that resolve as a given, here are two recipes to help you get 2008 off to a slender start.

Too many of us never mastered the art of poaching food. Somehow the term sounds intimidating, doesn't it? But, it is truly fast, easy and a very low-fat method that retains flavor and moisture. Chicken is used here but salmon or white fish fillets work well, also. If poaching fish I add a teaspoon far and near.

Cook's Corner Liza Deines



of Old Bay seasoning and a dozen capers. A bay leaf can change the flavor dramatically or the classic sprig of rosemary or thyme may be used. Other variations to flavor the poaching liquid are limited only by your own imagination.

Now what better New Year's wish than that? A happy and healthy 2008 to all my readers,

HOW TO POACH CHICKEN BREAST

You need a 10-inch skillet with a snug lid for this procedure. Four boneless, skinless chicken breasts

Half a cup of low-sodium chicken broth

Quarter of a cup of white wine

Quarter of a cup bottled lemon juice

Half teaspoon salt, half a teaspoon garlic powder, teaspoon black pepper, tablespoon grated onion or dried onion flakes

Combine the liquids and the spices in skillet and bring to a simmer — just "quivering" on top with a few little bubbles around the edge. Use tongs to carefully lower chicken breasts into hot liquid. Bring back to a simmer quickly and put the lid on tight. Maintain simmer for ten minutes, then turn pieces over, turn heat off and allow chicken to sit in hot liquid for another ten minutes. Lift out with a slotted spoon. Use remaining liquid to prepare rice, couscous or ramen noodles to serve as a bed for chicken breasts. You could even boil potatoes in it and mash them without butter or milk to save a few more calories.

How about a low sugar, no-fat-at- all salad for days when you want something light? This fruit salad was designed for fancy holiday dinners but I say give yourself a treat and eat a big bowl of it for a complete lunch! Yes, it's a little extravagant, but you and your waistline are worth this kind of splurge. Much better choice than cookies or candy or Chocolate Decadent Whatever and a yummy way to get your five fruits for a day.

FIRST FRUITS FOR THE LORD SALAD

Two large ruby red grapefruit, peeled and cut into half inch Three oranges, peeled and cut into half inch chunks

Two tangerines, peeled, sectioned and each section cut into

One red and one yellow apple, cored and diced Half a cup seedless green grapes, halved

Half a cup seedless red grapes, halved One cup big black grapes, halved, seeds removed

Two large bananas, peeled and diced into a quarter cup of citrus juice Two golden pears, cored and diced One pint strawberries, stemmed and sliced

One cup blueberries or raspberries, fresh if possible or drypack frozen

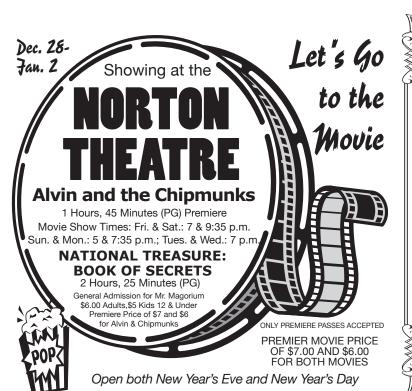
Three fresh figs cut into quarters (if you can get them) Half a cup coarsely chopped walnuts

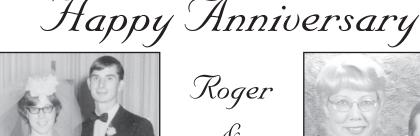
Half a cup slivered almonds

Three or four tablespoons honey One third cup sweet sherry, white or red wine

Mix altogether in a mixing bowl, dump into your most beautiful glass bowl, chill several hours and serve with a big fancy sterling silver spoon if you have one.

This recipe is from a cookbook put out by the Temple Emanu-El in Yonkers, N. Y.. It has a great dedication taken from Ecclesiastes 9:7, "Go your way, eat your bread with joy and drink your wine with a merry heart."







December 23, 1967

Spencer & Jenny

Deanna

Mom & Dad



Forty Years Later

12/28/07 5:34:47 AM

Thank You For Setting a Great Example For Us

Carísa & Todd

02 12/28 Society.indd 1