

OBITUARIES

Bill L. Dumcum

March 21, 1942 - April 9, 2010

Bill Dumcum was born March 21, 1942 in Hugoton and died April 9 at his home in St. Paul, Minn. at the age of 68.

Bill married his best friend Lila Wagner in Edmond on June 9, 1963. They were married for 47 years.

Bill was preceded in death by his parents Tiny and Marie Dumcum of Hugoton and his in-laws, Russell and Lila Wagner of Edmond.

He is survived by his wife and sons Kevin of Phoenix, Ariz., Justin of Chicago, Ill. and Clayton and wife Amy of St. Paul, Minn.; brothers Jack and wife Jan of

Wichita, and Mac and wife Mina of Steinbach, Manitoba, Canada.

He is also survived by many wonderful family and friends. His family was very important to him.

Bill attended Fort Hays State College and graduated from Southwest Missouri State University in Springfield, Mo. He retired from 3M after 34 years.

Funeral services were April 13. Cards and letters may be sent to Lila Dumcum, 2045 Upper Afton Rd E, St. Paul, Minn. 55119.

Memorial donations may be made to the American Heart Association.

BIRTH

Kaleb John Bockes was born March 25 to J.P. and Amanda (Mathes) Bockes of Lees Summit, Mo.

Kaleb weighed 6 pounds 13.5 ounces and was 19 inches long.



Kaleb Bockes

Kaleb was welcomed home by his big brother Kolby and his big sister Paige.

Kaleb John's grandparents are Steve and Janet Mathes of Norton.

Great grandparents are Bill and Rose Mathes of Norton and Don and Margaret Windscheffel of Smith Center.

Student News

Four music students at the University of Kansas have won scholarships from the greater Kansas City alumnae chapter of the international music fraternity Sigma Alpha Iota. One KU student received an honorable mention.

Nathan Paul Salazar, of Santa Cruz, N. M., received the \$1,500 Diamond Sword scholarship; Stanton David Nelson, of Long Island, won the \$1,500 Sigma Alpha Iota Alumnae scholarship; Alexander M. Tauscher, of Overland Park, received the \$1,000 Patroness scholarship; and Ga Eun Kim, of Seoul, South Korea, won

the \$1,000 Rose Award. Natalie Ann Easter, of Draper, Utah, received honorable mention.

Sigma Alpha Iota, created to encourage and support the art of music, was founded in 1903 at the University of Michigan School of Music in Ann Arbor, Mich. Each year, the greater Kansas City alumnae chapter sponsors a series of scholarship auditions for area musicians.

Stanton David Nelson, is a sophomore in piano. He is the son of Sara Nelson and Terry Nelson and a graduate of Northern Valley High School in Almena.



Gene and Martha Joan (White) Linton

60th Anniversary

Gene and Martha Joan (White) Linton will celebrate their 60th wedding anniversary with family on Saturday, May 1st.

They were married in Beloit, April 30, 1950.

Four children include Jon and Susan Mehler, Ellsworth, Monte and Angela Linton, Great Bend, Roger and Shelley Rippen, Overland Park and Mark, Holywood.

Ten grandchildren and five great grandchildren will participate in the special celebration.

Well wishes will reach the couple at Box 66, Holyrood, Kan. 67450, or e-mail to genemartha@hotmail.com.

For help with your advertising needs please give Dana a call 877-3361

Thank You Norton

Thanks to all our Norton friends who came to our dance in Hays and helped to make it a Huge Success!

Lyle Webb and Lou Ann Broz

Norton Fraternal Order of Eagles

Lea Market Sat., May 1 Starting at 8:00 A.M.

Eagles Rd., Norton, KS

Items will include: Baldwin Electric Organ, Household Items, Dulcimer, Horse Tack, Weed Eater with Edger, Air Sander, Clothes, Jewelry, Tools, Toys and Much More!!

DONATIONS STILL BEING ACCEPTED!

Bill or Doris Nelson 785-877-2031
Floyd or Barbara McKie 785-877-3340
Randy Knoll 785-877-2912
John Mann 785-669-2455

New Items Arriving Daily!
ALL PROCEEDS TO EAGLES
DIABETES RESEARCH CENTER

We promise you that this is not the hot salsa, trust us!



Toscha Lyons and Kelli Cole ready samples of the recipes that were prepared by staff employees of First State Bank. The bank celebrated Community Bank week with "Discover the Experience" by handing out recipes to visitors and preparing these recipes to share on Friday, April 23.

Telegram photo by Harriett Gill

Let's make easy homemade bread

Once upon a time bread was not disdained as high carbohydrate food to be avoided at all costs but as fuel for hard-working men and women who needed daily sustenance to survive.

Kneading yeast dough also had a side benefit as the world's earliest stress reliever.

A frustrated housewife could pummel and belabor that resilient surface to her heart's content, working out all her troubles while performing a necessary household task.

Both she and the bread were the better for a vigorous workout.

What a happy recollection, coming in from school on a chilly afternoon to a house redolent with the mouth-watering aroma of fresh baked bread.

Mama would have been busy in the kitchen all day, a row of plump loaves to show for her industriousness, perhaps a pan of cinnamon rolls or Parker House rolls as well.

If you were fortunate, there might be a crusty heel spread with homemade apple butter for a snack.

Working mothers find it difficult to provide that kind of nurturing atmosphere.

Yeast dough requires plenty of time for kneading, rising, punching down often on throughout the day and prolonged baking time.

The presence of a homemaker in the home full time is almost a necessity.

Some jobs can be accomplished in an evening, but baking yeast bread is not one of them unless

Cook's Corner

Liza Deines



you're a dedicated nightowl.

But don't despair; quick breads to the rescue!

Today's column will offer a few fast alternatives to yeast bread.

These require less preparation time while still providing your family with the aroma and joy of hot bread.

KANSAS FLAT AS A FLITTER BREAD

One cup real butter
Six tablespoons sugar
About three to four cups flour
One teaspoon salt
Two cups buttermilk

Using two silver knives cut the butter into the flour, salt and sugar to the consistency of coarse cornmeal.

Stir in buttermilk, adding more flour as necessary to create an easily handled dough. Form into small balls, roll out very thin on floured surface, to about 5-6 inch rounds.

Bake at 375 degrees for 3 to 5 minutes on cookie sheet.

These are good eaten plain with butter but they are wonderful topped before baking with wheat germ or cinnamon sugar, chopped peanuts or anything else that appeals to you.

Toppings should be scanty so you don't lose the crisp texture of

the bread rounds.

SPICED OAT BREAD

Two cups sifted flour
One teaspoon EACH baking powder, ginger, allspice, cinnamon
Half teaspoon EACH salt and baking soda
One stick oleo or butter (divided)
One and half cups quick oats
Half cup molasses or dark Karo syrup
Half cup brown sugar
Two eggs

Sift flour, spices and leavening together. Cut in two-thirds of the butter, add oats.

Heat molasses and sugar together until sugar melts.

Stir into dry ingredients. Add beaten eggs last, mix all well.

Spread in an 8x8x2 inch glass pan, dot top with remaining butter and if you like, any kind of chopped nuts.

Bake at 325 degrees for 55 minutes.

Cuts nine servings and is best warm. Goes great with ham or pork chops.

Are there any cooks out there who hesitate to make waffles because you have to whip egg whites

and fold them in?

Try this easy alternative for a waffle that is not sweet and can substitute for bread.

Mama served these with chipped beef gravy or creamed salmon as a supper meal.

We sometimes just spread them with cream or pimento cheese.

SUPPER WAFFLES

Four cups baking mix (such as Bisquick)
Two beaten eggs
One cup corn oil
Two and two thirds cups club soda
Tablespoon seasoning salt or garlic powder
Tablespoon onion juice

Mix all together, adding club soda last. Bake in a hot waffle iron right away before the soda loses its fizz.

Any leftovers can be toasted and used as bread for sandwiches. Just be sure no one tries jelly on these!

Next week, for those who have asked, we will take a look at yeast starter, sour dough and yeast breads.

MY MAMA SAID: Nothing perks up a meal like fresh hot bread.



Pictured from left, Paul Deiter, Leah Riemann, Alex Riemann, Katie Smith

On Saturday, August 1, 2009, the family members of Daniel Riemann: Alex Riemann, Leah Riemann, Katie Smith, and Paul Deiter, his 73 year old grandfather, participated in the 5K Walk Like MADD in Denver, CO. Daniel, a 2001 graduate of Lansing High School and long time Lansing resident, was the son of Kelly Riemann, Lansing, Kevin Riemann, Norton; brother of Alex Riemann, Lansing graduate, Leah Riemann, former Lansing resident; cousin of Katie Smith, Lansing graduate and grandson of Paul and Patricia Deiter, Lansing and Joan Riemann, Norton. Daniel was struck and killed by a drunk driver on Mother's Day, 2008. The Riemann and Deiter family raised \$500.00 to support the MADD organization's campaign to end drunk driving. The Denver event raised a record \$110,748. Family and friends of Daniel Riemann plan to extend their efforts in 2010.

The National Highway Safety Council predicts "One In Three", the slogan for the Walk, individuals will be impacted by a drunk driver on our highways. This alarming statistic affects us all. MADD encourages everyone to not become a statistic by advising our friends, relatives and acquaintances not to drive when under the influence.

April 23- April 28

Showing at the

NORTON THEATRE

The Last Song

1 Hour, 56 Minutes (PG) (Presented in Digital Surround Sound)

Friday and Saturday: 8:00 p.m.

Sunday: 5:00 p.m.

Mon., Tues., Wed. 7:00 p.m.

The Bounty Hunter

1 Hour, 56 Minutes (PG-13)

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General Admission: \$6.00 and \$5.00 for The Last Song/\$3 Ticket Sunday

Premiering May 7 - Iron Man 2

May 21 - Shrek Forever After

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