

OBITUARIES

Deloros E. Bozarth

March 18, 1931 - February 25, 2011

Deloros Elaine Bozarth, daughter of Lewis and Ora (Ellis) Gates, was born March 18, 1931, in Phillips County and died at the Norton County Hospital in Norton on Feb. 25, at the age of 79.

Deloros grew up in Norton and attended the Norton schools.

On May 28, 1950, she married M.K. "Bozie" Bozarth, in Norton. They made their home in Norton where Deloros was a secretary working several years for George Nellans and later the First State Bank.

Deloros was a member of the Norton Christian Church and the American Legion Auxiliary.

Survivors include: her husband, Bozie, of their home in Norton; one daughter and her husband, Denise and Dave Whisman, Pla-

inville; one son and his wife, Curt and Marla Bozarth, Norton; one sister, Arlene Rogers, Plainville; eight grandchildren; 11 great-grandchildren; eight step-grandchildren; nine step-great-grandchildren; other relatives and friends.

Deloros was preceded in death by her parents, two daughters, Cindy and Marla, one grandson, Riley Bozarth, two sisters, and one brother.

Funeral services were held today at the Enfield Funeral Home. Burial was in Norton Cemetery. Memorial is to St. Jude's Children's Hospital.

Condolences may be left at www.enfieldfh.com.

Arrangements were by Enfield Funeral Home of Norton.

DEATH NOTICE

Michael Ward

May 10, 1988 - February 24, 2011

Michael Ward, born May 10, 1988, died at the age of 22 on Feb. 24.

Funeral services are pending. Pauls Funeral Home of Oberlin is in charge of the arrangements.

Student News

Several area students have accepted Fort Hays State University scholarships for the 2011-12 academic year. The scholarships were accepted at a recent Student Recognition Program in Phillipsburg.

Logan High School: Brittany Gaines, accepted a \$900 Academic Opportunity Award in art and design and an \$800 Hays City Silver Academic Award. Brittany is the daughter of Marvin Gaines, Logan, and the late Linda Gaines. She plans to major in graphic design.

Mark Pakkebier, accepted a \$900 Academic Opportunity Award in health and human performances and an \$800 Hays City Silver Academic Award. Mark is the son of Kenny and Becky Pakkebier, Densmore. He plans a career as an athletic trainer.

Brady Tien, accepted at \$900 Academic Opportunity Award in pre-pharmacy and an \$800 Hays City Silver Academic Award. Brady is the son of Scott and Patty Tien, Prairie View. He plans to major in business.

Northern Valley High School: Kayla Lowry, accepted a \$500 Academic Opportunity Award in sociology and social work. Kayla is the daughter of Curtis and Cindy Lowry, Almena. She plans to major in social work.

Norton Community High School: Jade Braun, accepted an \$800 Hays City Silver Academic Award. Jade is the daughter of Spencer and Jenny Braun, Norton. She plans to major in social work.

Billy Broeckelman, accepted an \$800 Hays City Silver Academic

Award. Billy is the son of Jim and Tami Broeckelman, Norton. He plans to major in information networking and telecommunications.

Taylor Gordon, accepted a \$1,200 Miller Black and Gold Academic Award and a \$900 Academic Opportunity Award from the Mathematics and Computer Science Department. Taylor is the son of Stan Gordon, Kansas City, Kan. and Traci Hilderbrand, Norton. He plans to major in computer science.

Tanner Morel, accepted a \$900 Academic Opportunity Award in history and an \$800 Hays City Silver Academic Award. Tanner is the son of Pat and Janelle Morel, Norton. He plans to major in history.

★★★★★

The registrar, Joey Linn of Fort Hays State University has released the names of students who have completed requirements for associate and bachelor's degrees in the fall 2010 semester.

Norcatour: Kaitlyn M. Stapp, B.S. in health and promotion and wellness.

Norton: James R. Annon, B.S. in information networking and telecommunications-Web development; Candace Leigh Gay, B.S. in elementary education.

Logan: Shari Ann Buss, Bachelor of General Studies.

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The registrar of Fort Hays State University has announced undergraduate degrees for the summer of 2010.

Norton: Allison M. Dusin, B.S. in medical diagnostic imaging.

Long Island: Avery Thalheim, B.S. in animal science.

Card Showers

Loyal Mapes will be 90 on March 7th and would love hearing from friends. Loyal was born in Norton County, March 7, 1921. He served in the US Army during World War II, where he earned a purple heart. He is retired from the US Postal Service. He was married to the late Beulah States for 51 years. He is now married to Creta (Bennett) of Norton. He is the father of Eldon (Phyllis) Mapes and Leta (Larry) Rice. He

has 4 grandchildren and 7 great grandchildren. Cards and well wishes can be sent to Loyal at 801 N. Archer, Norton, KS, 67654.

Veda Heisel is turning 92 on March 6. Her family is requesting a card shower to help her celebrate. Cards may reach her at: Veda Heisel, P.O. Box 283, Lenora, KS, 67645. God Bless You!

Special board meeting

A special meeting of the Norton USD 211 Board of Education was held on Feb. 24 at noon with the purpose of visiting with Dr. Karl Clauset regarding Professional Learning Communities in general and particularly the Whole Faculty Study Group concept. As all board members

were present, a quorum was declared. No action was taken at the meeting. The meeting was adjourned at 1:12 p.m.

The luncheon meeting had been postponed earlier in the day due to the weather, but Dr. Clauset was able to be present and address the board.

Thank you!



Pat Pomeroy, Norton County EMS, prepares to enjoy the Norton County Employee Appreciation Dinner. The dinner was held at the 4-H Building on Feb. 23. Six employees that have served the county for over twenty years were honored with a photo display. Herman Pfannenstiel, 5/74; R. Douglas Sebelius, 1/81; Floyd Richard, 5/74; Patti Long, 9/76; Alan Hale, 12/90 and Mark McKenna, 11/80. —Telegram photo by Harriett Gill

Cupcakes are the latest in fashion

Bakeries that specialize in nothing but cupcakes are the latest trend. These are not those "stir em up in a hurry" cupcakes your mother used to throw together to take to grade school on your birthday. Rather, these elegant concoctions are gorgeously decorated, knee-deep in icing and frou frou. They turn up at dinners or luncheons, are popular tiered as wedding cakes and even cocktail party hostesses are serving the tasty one-serving desserts in place of traditional tidbits. Cupcakes are "movin', on up" in the culinary world.

To my good fortune, I was given a delicious sample from "Little Cakes" here in Lee's Summit. The texture was so light it literally melted on the tongue. The frosting, too, was neither crunchy nor sticky, holding swirls without crusting over. Never in my life have I made a cupcake quite so luscious.

Bakers' secrets to successful cupcakes include the first rule of any baking project: measure, measure, measure. Double sift flour before measuring, and sift again with other dry ingredients to guarantee even distribution. Cake flour is preferred and vegetable shortening of good quality is preferred over butter because they create a cake that holds together so it can be eaten with the fingers. Using whole milk will add just the right touch of richness. Goodies added to cupcake batter must be pureed or diced very small. Pretty shapes require paper liners set into muffin cups, filled only halfway to prevent mushroom tops. Don't

Cook's Corner

Liza Deines



over bake! Set a timer for twenty minutes and keep an eye on your oven window.

With all that in mind, here are a couple of unusual cupcake recipes from my files that break most of these rules but they're still pretty good.

PEANUT BUTTER BLOSSOMS

Two cups cake flour, double sifted before measuring
2 teaspoons baking powder
Half teaspoon salt
One third cup Crisco
One and a half cups brown sugar

One teaspoon vanilla
Half a cup chunky peanut butter

Two eggs, well beaten
Three quarters cup whole milk
Measure and sift dry ingredients together. Cream shortening, vanilla and one cup brown sugar together until light, add in peanut butter and mix well. Beat the remaining brown sugar with the eggs and blend the two mixtures together very well. Sift in dry ingredients and milk alternately in small amounts, beating after each addition. Bake at 350 for 25 minutes, cool before icing. Makes 18 cupcakes.

BLOSSOM ICING:

Two tablespoons real butter
Quarter cup creamy peanut

butter
Three cups powdered sugar, sifted

About six tablespoons half and half

Eighteen snack size Reese's peanut butter cups
Slivered almonds

Blend the butters, sift in sugar and add just enough half and half, bit by bit until proper spreading consistency. Swirl generously onto each cupcake and press one Reese's peanut butter cup candy into icing upside down. Top with a small blob of icing. Using individual slivers of almonds create a six-petal flower anchored in frosting blob while it is still soft. Add one more little blob on top to secure the flower.

The following is a different small cake, spicy and dark. I first tasted these in Bangkok and obtained an oral recipe from a fellow Rotary wife who told me these were daily fare in her country, dipped in honey, eaten with dates and spiced nuts. She shared her tin with some of us at tea one afternoon. We all agreed they were deliciously tangy to western taste buds unaccustomed to fresh ginger flavor. She felt the same way about our chips and salsa!

INDONESIAN GINGER CAKES

Two cups regular flour
One teaspoon baking soda
Quarter teaspoon salt
One tablespoon shredded ginger root
Six tablespoons butter (or

ghee)
Half cup dark brown sugar
Half cup dark molasses
Two beaten eggs
Half cup sour milk (she used goat milk)

Sift dry ingredients together three times. Cream butter and sugar together, add molasses, eggs, ginger and milk and beat well. Blend in sifted ingredients. Bake as cupcakes in a moderate oven, 35 to 40 minutes. Makes 18 cakes that keep well in a tin.

A pan of warmly fragrant cupcakes sure would perk up a cold and snowy evening like tonight.

Feb. 25-March 2

Showing at the

NORTON THEATRE

The Roommate

1 Hour, 40 Minutes (PG-13)
Presented in Digital Sound

Friday and Saturday: 8:00 p.m.
Sunday: 5:00 p.m.
Monday, Tuesday, Wednesday: 7:00 p.m.

Country Strong

1 Hour, 57 Minutes (PG-13)

All passes accepted for The Roommate and Country Strong

The Roommate is General Admission \$6.00 & \$5.00 - Sunday Tickets \$3.00
Country Strong is General Admission \$6.00 & \$5.00 - Sunday Tickets \$3.00

POP

COMING SOON

Premiering in Norton Fri., March 4-Rango

This ad is brought to you by The Norton Telegram

We Have Moved!

Insurance Central

Is Now Located at

408 N. Second
Norton, Kansas
785-874-5122
or
785-874-8500

FYI

Military Retirees and dependents can now obtain an identification card in Norton.

The identification card service will be offered at the Norton National Guard Armory, 1200 North State Street, Norton, on March 22, 23 and 24.

Military Retirees and their dependents from all branches of the services are welcome.

Two forms of identification will be required. Such as birth certificate, drivers license, etc.

An appointments is required for this service.

You can call 785-877-5102 to schedule your appointment or if you need more information on id's required and other questions.