THE NORTON TELEGRAM Page 2

Tuesday, April 5, 2011

OBITUARIES Lloyd J.Harvey September 2, 1904 - April 2, 2011

Lloyd John Harvey, the third of 12 children born to John and Melissa (Hickman) Harvey, was born Sept. 2, 1904, in Republican City, Neb., and died at the Gray Cara West Assisted Living Center in Evans, Colo., at the age of 106. During the span of his lifetime, Lloyd worked for the Fleming Logging and Lumber Company near Redcliff, Colo., on the Shrine Pass. He was the foreman of Johnson Fruit Company in McCook, Neb. and also the foreman and manager of the Coca-Cola plant in Norton. After his retirement, he became a painter.

Lloyd married Freda Anna Voigt on June 16, 1926, in the Methodist Church in Hastings, Neb. In 1933, their only child, Marlene June Harvey, was born in McCook, Neb. The Harveys spent 55 years in Norton, where they were an integral part of Marlene's family's life. They were involved in their grandchildren's lives on a daily basis. After Freda suffered a stroke in 1993, they moved to Greeley, Colo. to live with Marlene and her husband, Bill Wilmot. Freda entered Gray Cara West Assisted Living six months before she passed away.

Lloyd continued to reside in Greeley with Marlene and Bill. They traveled across America in their motor home visiting friends and relatives. After Bill's death in 2000, Lloyd and Marlene remained in Greeley. Lloyd enjoyed knitting, building and maintaining birdhouses and birdfeeders,

and picnicking in the Rocky Mountains. Lloyd wrote many books and short stories during his lifetime; however, he never wanted to pursue having them published. Until two months ago, Lloyd resided with Marlene in her home. He was climbing 26 steps numerous times every day without losing his breath. Feb. 1, 2011, Lloyd moved into Gray Cara West Assisted Living. He contracted pneumonia and died April 2, 2011.

Lloyd was preceded in death by his parents, his wife, and his brothers and sisters, Francis, Eldon, Leslie, Walter, Loretta, Lora, Marie, Clifford, Carrol, Aletha, and Doris. Survivors include his daughter, Marlene Wilmot, of Greeley, Colo.; grandchildren, David Wilmot, Bryant, Ark.; and Janell Ambrosier, Elkhart, greatgrandchildren, William Alexander Wilmot and Katherine Emily Ambrosier, as well as numerous cousins, nieces, and nephews, and their children.

Funeral services will be held Friday, at 2 p.m. at the Enfield Funeral Home. Burial will be in the Norton Cemetery. The Memorial is to the Gray Cara West Assisted Living, Evans, Colo. Friends may call at the Enfield Funeral Home, 215 W. Main, Norton, on Thursday, from 3 p.m. to 8 p.m. Condolences to www.enfieldfh. com.

Arrangements are by Enfield Funeral Home of Norton.



Agnes G. Pruitt April 4, 2011

Agnes G. Pruitt, Oberlin, 94, died April 4, 2011 at Cedar Living ing with Pauls Funeral Home of Center in Oberlin.

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Funeral arrangements are pend-Oberlin, www.paulsfh.com.

lub News

The Norton After-5 Club would like to invite all area women to proud to welcome as its speaker attend the April dinner and meeting on Thursday, April 14, at 6:30 p.m. at the Town and Country Kitchen on East US-36. The cost for the dinner and meeting is \$8 per person. Reservations should be made by Tuesday, April 12, by calling Mary Jane Hadley (877-5897). "ARTISTIC IMPRINTS" is the theme for the evening. The special feature for the evening is "ARTIS-TIC REFLECTIONS" which will feature a variety of displayed art from a local artist...

The Norton After-5 Club is for the evening, Susan Chermack

from Salida, Colo. Ms. Chermack

speaks on her "brush" with an

Academy Award in "AWARDS

AND REWARDS". Ms. Cher-

mack has been honored by being

chosen to painting dozens of

murals for the Air Force Academy

non-denominational and repre-

sents clubs throughout the United

All area women are invited to

The Norton After-5 Club is

and the Naval Academy.

Vegetarian dinner dishes

A telephone call this week was a desperate cry for help. "Listen," this lady said, "do you possibly have any really good vegetarian main dishes for Easter? Something elegant? My son is bringing a very special girl to Easter dinner and she doesn't eat meat, not even fish. Can you suggest something that will go with ham for the family and is still suitable for her so she won't feel awkward?"

There are a lot of vegetarians out there these days and I don't know all their rules, but I did some research and came up with a few ideas. May take a little extra effort to make these dishes, but I'm sure both she and your son will appreciate your thoughtfulness. So here goes.

SPINACH DUXELLES

Duxelles:

one stick real butter one pound finely chopped

mushrooms caps quarter cup shallots, minced

one teaspoon coarsely ground fresh peppercorns

one large garlic clove, minced juice of one large lemon

Melt butter in skillet, brown mushrooms and shallots over medium high heat, stirring until all liquid is absorbed. Mix in garlic and lemon juice, set aside to cool.

Police Log

March 28

12:00 a.m. Activated alarm, Dairy Queen

7:00 a.m. Activated alarm, Dairy Queen

8:43 a.m. Request for accident report

8:43 a.m. Report of possible break-in

10:06 a.m. Request to speak to officer concerning restraining order

2:50 p.m. Activated alarm, Norton County Hospital

3:51 p.m. Request for accident report

4:10 p.m. Two vehicle accident

4:37 p.m. Report of missing

5:30 p.m. Report of credit card

7:18 p.m. Welfare check, EMS

accident March 31 7:10 a.m. Report of water leak 8:53 a.m. Report of individual

Almena State Bank

being loud

officer

report

to officer

walking into residence 10:21 a.m. Request to remove

vehicle off property property now can't get it back

girls, girls found at friends house 4:37 p.m. Motorist assist

fraud

Cook's Corner Liza Deines

Spinach: vegetable oil bread crumbs

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quarter cup freshly grated Parmesan cheese

four 10-ounce boxes frozen spinach, thawed three quarters cup butter

four beaten egg yolks

four egg whites beaten stiff nally and dry

eight ounces sour cream salt, pepper, nutmeg

red pepper, diced with little green onions

Preheat Oven to 350 degrees. Oil a jelly roll pan, line with heavy duty foil, coat the foil well with cooking spray. Pat on a sprinkling of crumbs and Parmesan cheese. Squeeze all moisture from thawed spinach and mix with melted butter, salt, pepper, nutmeg and egg yolks. Mix very well. Fold in beaten egg whites. Spread the entire mixture over crumbs. Bake 12 to 15 minutes. Let cool a few minutes, spread with sour cream

9:06 a.m. Request to speak to

4:05 p.m. Report of two vehicle

6:42 p.m. Individual loaned

8:09 p.m. Removed bat from

10:30 p.m. Report of erratic

from the long side of the pan, using garlic pecans on top. Cover tightly the foil to help you roll smoothly. Allow to cool and set up for a few minutes before you cut slices as for cinnamon rolls, Using two spatulas place each roll flat on a platter; garnish with chopped red pepper and little green onions cut in tiny ringlets. Serve right away or can cool to room temperature. Good either way.

Another dish that will accompany ham well and still please a vegetarian is this rice casserole.

SOUTHERN PECAN RICE two tablespoons butter

one cup celery, sliced diago-

quarter cup red onion, diced quarter cup green pepper, diced

two and a quarter cups vegetable broth

two teaspoons poultry seasoning

salt, pepper, and a dash or two Tabasco

one and half cups long grain white rice

half cup pecans, sprinkled with garlic powder and toasted

Place rice in a shallow two-quart baking dish. Sauté celery, onions and pepper in butter just until tender crisp, not brown, add broth and seasonings and bring to a and duxelles mixture. Roll up boil, pour over rice. Layer toasted salad. Happy munching!

and bake at 350 degrees for about thirty minutes. Uncover and slide briefly under broiler to crisp up and brown pecans.

This last one is an Old English dish often served as a main dish for supper. Pretty, too.

GOLDEN APPLE BAKE two pounds Granny Smith apples, peeled and sliced thin one cup thin-cut carrot disks, half cup golden raisins one teaspoon cinnamon quarter teaspoon powdered cloves

quarter cup fresh lemon juice half cup dark brown sugar half cup flour

half stick of butter cut into bits one cup extra sharp Cheddar cheese, shredded

Preheat oven to 350 degrees. Spread sliced apples and carrots in a well greased two-quart baking dish. Sprinkle with raisins, spices and lemon juice. Combine brown sugar, flour and butter bits into streusel crumbs. Toss with shredded cheese and cover apples and carrots. Bake thirty minutes until tender and crumbs are brown. Serve hot.

Perhaps these will provide a few vegetarians with some options other than broccoli and tossed

11:13 a.m. Questions concern-

8:51 p.m. Report of child miss-

9:48 p.m. Report of child miss-

10:25 p.m. Noise complaint

10:50 a.m. Stolen license plate 8:25 a.m. Report of neighbors recovered

- 12:36 p.m. Vehicle stop, one male in custody
- 1:02 p.m. Tow vehicle 2:10 p.m. Report of intoxicated
- 11:10 a.m. Request for accident individual 12:30 p.m. Request to speak 2:37 p.m. Intoxicated indi-

vidual located

5:32 p.m. Report of two vehicle accident

6:00 p.m. Motorist assist

- 7:24 p.m. Report of two vehicle
- accident 7:50 p.m. Report of children left

unattended in vehicle 7:55 p.m. Report of intoxicated

individual behind liquor store 10:17 p.m. Same intoxicated individual trying to buy liquor

April 2

3:46 a.m. EMS assist

5:15 a.m. Report of crying

11:00 p.m. EMS assist April³

- 12:30 a.m. Noise complaint 12:47 a.m. Report of telephone
- harassment

Park

light out

ing citation

ing, child found

ing, child found

1:05 a.m. Noise complaint

5:30 p.m. EMS assist

5:50 p.m. Report of vehicle

driving on grass at Elmwood

8:10 p.m. Report of traffic

Norton Police Department re-

ported 15 Vehicle stops, 11 animal

calls, 2 keys locked in vehicle. 5

<u>Honor Roll</u>

Norton Community High School Honor Roll 3rd nine weeks

Highest (4.0)

Seniors:

Maia Carlson and Dustyna Sprigg

Freshman:

Bailey Ambrosier and Darcy Bainter

Honors I (3.5 – 3.99) Seniors:

Troy Bainter, Morgan Baumann, Melinda Becker, Jade O. Braun, Bill Broeckelman, Melissa Byler, Dakota Dreher, Danelle Eagleburger, Kyra Fulton, Diedre Kramer, Kaid McKenna, Niquel McVey, Zoey Meyers, David Mizell, Jacob Mizell, Kelsie Morel, Kaylen Rossi, Rachel Shepard, Spencer Shirk and Rebekah Streck

Juniors:

Eric Becker, Brae Bigge, Rhees Carlson, Mariah Farber, Astrid Moen, Mitchell Shelton and Brooklyn Winkel

Sophomores:

Ryan Bainter, Lane Bigge, Jade A. Braun, Andrew Ellis, Cody Ellis, Samantha Gordon, Tawni Griffey, Kami Jones, Ruth Kendell, Alec Melvin, Juliana Miller, Teslee Nickell, Kayeigh Norwood, Antjelica Pfannenstiel, Joseph Schaefers, Rachel Slipke, Dylan Sprigg, Teal Stewart and Wyatt Wentz

Freshmen:

States and Kansas.

attend.

Mark Baxter, Kristen Burge, Leif Carlson, Katelyn Engelbert, Hannah Goss, Marisa Maddy, Cody O'Hare, Hannah Pollock, Johnnye Ruder, Jared Shelton and Landon Slipke.

Honors II (3.0 – 3.49)

Seniors:

Scott Arehart, Josh Asbury, Taylor Gordon, Caleb Goss, Epiphany Grubbs, Landon Keiswetter, Terrell Lane, Josiah Laughlin, Ashley Millan, Tanner Morel, Andrew Otter, Kaityn Ross and Katie Scott.

Juniors:

RJ Ellis, Zach Hartwell, Alexis Henson, Carson Kaiser, Gun Lee, Dillon McConney, Taylor Meder, Kylie Nuzum, Erin Terrell, Caren Thomson and Jordan Wahlmeier

Sophomores:

Sierra Black, Jared Bohl, Katherine Boteler, Eli Bozarth, Dustan Daniels, Cassius Dole, Chris Fisher, Julia Kent, Katelin Koch, Alexis Lively, Shelbi McKenna, Chelsi McReynolds, Dalton Miller, John Renner, John Risewick and Emily Schulze

Freshmen:

Gabriel Bird, Michael Crawford, Travis Cressler, RJ Floyd, Austin Hager, Ashley Hildebrand, Megan Mannel, Christine Nelson, Garret Otter and Haley Wallingford

assist

11:45 p.m. Activated alarm, Dairy Queen

March 29

7:25 a.m. Activated alarm, Dairy Queen

8:21 a.m. Activated alarm, Almena State Bank

8:48 a.m. Report of someone trying to get into residence

9:20 a.m. Request for accident report

10:20 a.m. Request to speak to officer concerning restraining order

2:01 p.m. Report of one vehicle accident

5:21 p.m. Report of credit card fraud 6:58 p.m. Investigate suspi-

cious individual 11:43 p.m. Activated alarm March 30

8:10 a.m. Activated alarm,

MondayPitas

Tuesday Smothered Burritos

Wed.Chicken Pasta Salad

Thursday ... Guacamole Burgers

Friday.....Homemade Pizza

SOUP STILL AVAILABLE

UNTIL MAY

108 E. WASHINGTON, NORTON, KANSAS • 785-877-3610

ORDERS: 1-800-545-7232

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phone calls April 1

residence

driver

7:27 a.m. Report of break-in at Ebkes Liquor 8:54 a.m. Report of vandalism

> We're Doing It Again! FOR THE LAST TIME 20th PIE SALE \$1.50 Per Servin Thursday, April 7 9:30 a.m. - ? Norton Community Center — Free Coffee — Mid-Century Federated Club

11:15 p.m. Report of harassing baby welfare checks and 2 funeral es-6:22 a.m. Report of front door corts from March 28 to April 3. being kicked in MMMM



