

OBITUARIES

Luella "Ruth" Bosler

April 7, 1925 - April 25, 2011

Ruth Bosler, daughter of Frank and Nellie Carpenter, was born April 7, 1925, on a small farm outside of Lenora. At the age of 86, Ruth died peacefully of natural causes in her Reno, Nev. home on Monday, April 25.

Ruth spent her first 29 years growing up in the mid-west, surrounded by her family. While living in Kansas, she worked as a Riveter, installing blister windows in B-29 bomber air crafts.

In 1954, Ruth followed one of her brothers from Kansas to Reno, Nev. While employed at Nevada Air Products, Ruth met Bob, the love of her life, who became her husband of 55 years. The two were married on December 26, 1955.

Ruth began what would be her 30 years of employment in the gaming industry, at Harrah's Reno, in 1958. Out of 53 applicants Ruth was one of 10 women, selected and hired, to enter Harrah's new 21-dealer school.

In 1965, Ruth left Harrah's and joined the staff at the Club Cal Neva. She was considered one of the best dealers and employees at the club; not only for ability to deal cards, but also for her sincere attitude and compassion towards customers and co-workers. Ruth moved to The Riverside Casino in 1978, and continued her career as a 21-dealer. She became more and more indispensable as she gained experience in the gaming field.

Less than a year later, a new hotel/casino opened in downtown Reno. Ruth enjoyed change,

and at the age of 53, she applied at the Comstock hotel/casino and was hired immediately. Her enthusiasm was evident to her supervisors, and she was quickly promoted to pit floor supervisor; a position she held until the time of her retirement.

Ruth was an extreme conversationalist, known for her quick wit and "tell it like it is" philosophy. She loved working in her flower and tomato gardens, traveling, and always looked forward to the annual Bosler summer vacations at Zephyr Cove, Lake Tahoe. Ruth had a great love for dogs and compassion for all animals, and was very proud of her two Shih-Tzu's, Kirby and Taffy.

Ruth's survivors include: two sons, Randy Robeson and Greg Bosler (Tamara Lyde); daughter, Kaye Pecorino; three grandsons; a great grand-daughter; brothers, Allan Carpenter and Kenneth Carpenter; sisters, Donna Catone and Jackie Anderson; nieces and nephews.

She was preceded in death by her husband, Robert "Bob" Bosler.

A celebration of Ruth's life was held on Saturday, May 7, at McKinley Park Arts & Culture Center in Reno. Donations may be made to the Susan G. Komen Foundation of Northern Nev., or the Veterans Guest House in Reno/Sparks

Ruth's death leaves a heartache that no one can heal, but her love leaves a memory that no one can steal.

Sign up for cooking classes

K-State Research and Extension wants you!

We're still looking for 3rd - 5th grade kids from Norton County to join in the fun this summer and participate in a new absolutely free activity called "Breakfast - 101." The registration dead line will be extended until Friday, June 10 at noon. If you have scheduling problems due to a conflict with other activities, please contact Tranda Watts at 785-443-3663. We may be able to make some adjustments in schedule. The class will definitely be held.

Classes will be conducted to teach kids how to prepare their own simple breakfasts. The classes will be held at Eisenhower Elementary in Norton on Monday through Friday from June 13 through June 17 and June 20 through 24th. That's ten days when youth will have the opportunity to come together, prepare some simple breakfast foods, learn a little about nutrition and basic food preparation skills, play some games, have fun, and best of all, eat the breakfast foods that they prepare. Classes will run from 9:30 a.m. - 11:30 a.m. or noon depending on the complexity of the foods prepared.

Don't wait any longer. Sign up today for Breakfast - 101.

News!
Call 877-3361

Having summer fun in the sun



Ella Woodyard and her father, Matthew Woodyard enjoy a break from swimming at the Norton Public Swimming Pool. A good way to cool down in the pre-summer swelter.

— Telegram photo by Dana Paxton

Student News

Norton Junior High School Honor Roll

4th Nine Weeks 2010-2011 7th grade Highest Honors (4.0)

Casey Ambrosier, Lauren Mordecai, Raenee Patterson, Peyton Renner

Honor Roll I (3.5-3.99)

Kyle Bell, James Berry, Philip Boutwell, Hailey Branek, Audrie Burge, Alma Clavijo, Weston Erbert, Briannah Fessler, Gavin Lively, Molly Maddy, Audrey Morel, Kylie Perez, Valery Rostek, Lexi Voss

Honor Roll II (3.0-3.49)

Adriana Ankenman, Andrew Bashford, Cayanna Campbell, Evan Chambers, Mariah Dawley, Taylor Dicks, Brendon Frack, Theresa Gallegos, Kirstin Georgeson, Sabrina Gibson, Riley Hager, Alexus Hartwell, Skylar Johnson, Michael Kasson, Shelby Mulford, Nickala O'Hare, Alec Otter, Dalton Pfannenstiel, Quinton Porter, Kristin Stewart

8th grade Highest Honors (4.0)

Neysa Carlson, Chance Uehlin
Honor Roll I (3.5-3.99)
Morgan Farber, Kobie Unterseher

Honor Roll II (3.0-3.49)

Erin Archer, Kaitlyn Bohl, Conor Cox, Stephen Cummings, Kenzie Esslinger, Connor Griffey, Adrienne Hager, Wyatt Harting, Jordan Karnopp, Tyler Kuhn, Kendall Miller, Elaine Remington, Derek Rowh, Jesika Smith, Brooke Sumner, Nicole Tacha, Dalton Vanover

Semester II 2010-2011 7th grade Highest Honors (4.0)

Casey Ambrosier, Philip Boutwell, Weston Erbert, Lauren Mordecai, Raenee Patterson, Peyton Renner

Honor Roll I (3.5-3.99)

Andrew Bashford, Kyle Bell, James Berry, Hailey Branek, Audrie Burge, Cayanna Campbell, Alma Clavijo, Briannah Fessler, Brendon Frack, Kristin Georgeson, Gavin Lively, Molly Maddy, Audrey Morel, Kylie Perez, Valery Rostek, Lexi Voss.

Honor Roll II (3.0-3.49)

Adriana Ankenman, Adam Baughman, Evan Chambers, Mariah Dawley, Taylor Dicks, Theresa Gallegos, Sabrina Gibson, Morgan Griffey, Riley Hager, Alexus Hartwell, Cameron Heikes, Skylar Johnson, Michael Kasson, Dillon Lawson, Shelby Mulford, Nickala O'Hare, Alec Otter, Nicholas Peterson, Dalton Pfannenstiel, Quinton Porter, Kristin Stewart

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Among the ads, bills and junk mail the other day I found a pretty lavender envelope asking for assistance. I'm applying for membership in the Little Sisters of Kitchen Despair, wrote Sandy. And can you tell me some of those things that long-time cooks just seem to know? My new husband says I'm headed straight for the Culinary Catastrophe Hall of Flame and he's looking at grocery bankruptcy!

Well, Sandy, I'd suggest he take a turn at planning and cooking meals for a week or two so he can see how easy it is! And be sure to complain about his grocery tickets, too. Maybe these few tips and tricks will assist you when he turns it back over to you after a very tough two weeks.

Things learned the hard way: Grease the rim of the pan when you're cooking pasta to prevent boil overs but never grease an angel food cake pan. If he's a hunter, fisherman or gardener, he cleans it, you cook it, whatever it may be. Along that line, soak venison overnight in milk to remove the wild taste.

Fast Food: Keep a dozen hard boiled eggs and a bowl of cold

Cook's Corner

Liza Deines



boiled potatoes in the refrigerator for fast egg salad, deviled eggs, potato salad or hash browns. Those eggs will peel a lot easier when boiled in salted water and cold potatoes shred and slice better.

Store a container of streusel in the refrigerator. Combine two sticks soft oleo, two cups oats, two cups brown sugar and a tablespoon cinnamon into crumbles. When you need a quick dessert, dump a can of cherry, peach or apple pie filling into an 8x8 pan, sprinkle streusel over top and bake until brown and bubbly. If you are blessed with rhubarb toss two cups cut in inch pieces with a cup of sugar and a teaspoon cornstarch, top with streusel and bake. Served warm with ice cream it'll perk up an ordinary meal and sweeten almost any husband.

Make up one cup containers of hamburger crumbles fried with

onions and peppers and store in the freezer for fast casserole creation or speedy spaghetti. Always have several shapes of pasta, canned mushrooms, and tomato sauce in the pantry along with tuna or salmon foil packets and canned chicken breast for days when you forgot to thaw.

Peel a batch of garlic and store in olive oil in the refrigerator to cut prep time later. Don't waste the garlic flavored oil; use it to make vinaigrette with equal parts oil, balsamic vinegar and a bit of Dijon mustard whisked together. Delicious and cheap.

White Sauce: This is the most useful process I learned in high school home economics classes. Measure three tablespoons oleo and melt it in a saucepan over medium heat, then blend in three tablespoons flour until it makes a smooth paste, gradually add in a cup of milk, whisking constantly until smooth. This will make a fairly heavy white sauce, which may be easily thinned by the addition of a little more liquid.

The same procedure can be used to make gravy, cream soup or cheese sauce for vegetables or pasta. If you want potato soup, add

cooked diced potatoes, onion and celery and more milk or broth, heat to combine. If you need a huge batch of gravy for a holiday dinner, double or triple ingredients, using measured pan drippings instead of oleo, skimmed and measured pan juices augmented with broth instead of milk. Salt and pepper to taste.

Stir shredded cheese into warm sauce to make yummy topping for cauliflower, broccoli, potatoes or macaroni and cheese. Add chili powder, cumin or salsa for use in Mexican food. White sauce can also take the place of high sodium canned soups in casseroles. Flavor with diced mushrooms or celery on your own and add any spice or herb desired rather than salt. It may not be as fast as opening a can but it is cheaper and healthier, too.

Here's hoping you won't be sending me any entries for the Culinary Catastrophe Hall of Flame, Sandy, and rest assured the Little Sisters of Kitchen Despair are pulling for you!

MY MAMA SAID: Double all cookie recipes. There are never too many cookies in a happy house.

FYI

Annual memberships to the Lenora Gymnasium are now available at cost of \$25.00 for individuals or \$50.00 for a family. 24/7 magnetic key entry is

available, and you are encouraged to call 877-567-7872 for more details.

The gym is also available for private and community events.

Correction

In the Briefly, on June 3, the paper stated the Soil Health meeting is on Tuesday. The correct date is Thursday, June 9.

The Norton Telegram will correct or clarify any mistake or misunderstanding in a news story.

Please call our office at 877-3361 to report errors.

We believe that news stories should be fair and factual and appreciate your calling to our attention any failure to live up to this standard.

31st Annual Antique Machinery, Threshing Power and Car Show JUNE 11 AND 12, 2011 ALMENA, KANSAS

Events Start at 9:00 a.m. - All Exhibitors Welcome
WESTERN RE-ENACTMENTS ON SATURDAY
Featuring: International Tractors and Machinery
Non-Denominational Church Services 8:30 a.m. Sunday
Antique Parade of Power - Saturday and Sunday, 1 p.m.
Admission to Entire Show for Both Days: \$5 Adults, 12 and Under FREE when accompanied by an adult
Prizes to be given away Sunday, June 12 - \$1 Donation - 1st: Treager Grill; 2nd: Quilt; 3rd: Pedal Tractor; 4th: Wood Linen Chest; 5th: Intarsia Wooden Pheasant
Events Both Days: Small Engine Display, Saw Mill, Threshing, Corn Shelling, Hand Tie Baling, Steam Engines, Cars, Trucks, Tractors, Windmill Display, Garden Tractor Pull Demonstration Sunday; Car Show and Swap Meet; Tractor Pull Saturday up to 5000#; Food Stand Both Days; Breakfast Both Days 6-30 a.m.
Entertainment: Larry Henderson and Lee Ann Shearer
Visit our web site: <http://www.rootsweb.com/~kssppa/>

Sunflower Pioneer Power Assoc. Inc.
West Brockton Street - Almena, Kansas
FOR INFORMATION CONTACT:
President Lonnie Shearer 785-669-2221; Vice President Norman Wendel 785-669-2578 or Bob Underwood 785-877-3817

June 3-
June 8

Showing at the
NORTON THEATRE

Kung Fu Panda 2: The Kaboom of Doom
1 Hour, 41 Minutes (PG)

Friday and Saturday: 7:00 and 9:30 p.m.
Sunday: 5:00 p.m. and 7:30 p.m.
Monday, Tuesday, Wednesday: 7:00 p.m.

Fast Five
Presented in Digital Surround Sound
2 Hours, 20 Minutes
(PG-13)

Only premiere passes accepted for Kung Fu Panda 2; All passes accepted for Fast Five

Kung Fu Panda 2 is Premiere Admission \$7.00 & \$6.00 - No Sunday Discount
Fast Five is General Admission \$6.00 & \$5.00 - \$3.00 Sunday Discount

COMING SOON

Visit our Website:
nortontheatre.com

This ad is brought to you by The Norton Telegram

Alice's 90th Birthday

Alice Kuiper will be 90 years old on June 9

Help her celebrate with a card shower or birthday reception. Send cards to 201 Crane, Norton, KS 67654

Join her at her birthday come and go party on June 8, 3-4:30 p.m. in the Bird Room of the Andbe Home NO GIFTS, PLEASE

Kansasland Realtors is Moving

New Location is at 107 E. Main, Norton 785-874-4776

Larry Riggs, Broker 785-543-4440

AVAILABLE 7-DAYS A WEEK 24 HOURS A DAY

kansaslandrealtors.com