### Leanne Olsen Dec. 19, 1973 - June 24, 2011

Leanne Olsen was born Dec. 19,1973 in Norton. Leanne, Field Sales Consultant for Henry Schein Dental, died at the age of 37, Friday, June 24. She is preceded in death by her step-father, Dick Heil; grandparents, Peggy Lockhart, Lester and Agnes Chambers; step-sister, Jana Mackey; and beloved yellow lab, Tanner. Survivors include her husband, Steven; mother, Gerry Heil of Hays; father, Richard Chambers of Hays; brothers, Rex Chambers (Cheryl) of Hays, Randall Chambers (Julie) of McCook, Neb.; grandfather, Hop Lockart, Norton; mother-in-law and father-in-law, Carolyn and Bob Olsen, Clearwater; and beloved pets, Felony and Morgan.

A Memorial service was held Thursday, June 30 at Westlink Christian Church.

Memorials may be directed to mortuaries.com.



Victory in the Valley or Harry Hynes Memorial Hospice.

Arrangements are with Culbertson-Smith Mortuary. View tributes at smithfamily-

## **Toys for Tots expands**

Toys for Tots began in 1947 when Major Bill Hendricks, United States Marine Corps Reserve, and a group of Marine Reservists in Los Angeles collected and distributed 5,000 toys to needy children.

The 1947 pilot project was so successful that the Marine Corps adopted Toys for Tots in 1948 and expanded it into a nationwide campaign. That year, Marine Corps Reserve units across the nation conducted Toys for Tots campaigns in each community in which a Marine Reserve Center was located.

Since that time, Toys for Tots has grown into one of the best know and most respected charitable organizations in the United States of America. Toys for Tots in Northwest Kansas began in 2006 in Graham County. Each year this project has grown, covering portions of Phillips and Rooks Counties in 2009.

'We are excited to announce that in 2011 our coverage area will expand to include all of Norton County," said Angie Hager, local Norton County Coordinator.

### **Commodities**

The Norton County Senior Center announces the distribution of government surplus food for low income persons of all ages in Norton county.

Food available for distribution at this time: grape juice, pears, beef stew, carrots, cereal, dehydrated potatoes and apple sauce.

Distribution times and places: Wednesday, July 13 from 2-4 p.m., Norton Senior Center, Lenora Senior Center and Almena Senior Center at 9-11a.m.; Saturday, July 16, 2-3 p.m. at the library in Clayton.

For more information call Ramona at the Norton Senior Center 877-5352.

## **Construction begins**



Construction on Highway K-383 started this past Monday on the stretch of road extending from Almena to the Nebraska state line. The funds for this project came from KDOT and the T-Works program. The date of completion will be sometime in 2014. Shoulders will be added along with guardrails and curves will be better marked. Give the workers a break and use caution when driving this route. - Telegram photo by Dana Paxton

ground pork. Like other ground

meats, it should be cooked to 160

degrees Fahrenheit, because the

grinding process increases the

exposed surface areas that can

The new recommendation

\* Whole cuts of beef, lamb,

\* Ground meats, including

ground beef, pork or lamb should

pork, and veal should be cooked

should make cooking meat safely

attract bacterial growth.

easier for consumers, as:

to 145 degrees Fahrenheit.

# **Recommendations for pork**

easier.

The United States Department of Agriculture's Food Safety and Inspection Service (USDA-FSIS) has lowered its recommended temperature for cooking whole cuts of pork from 160 degrees Fahrenheit to 145 degrees Fahrenheit.

The change applies to chops, cutlets, roasts, steaks and tenderloins, and it includes the recommendation that cooked pork be allowed to rest for three minutes after being removed from the heat source (grill, skillet or oven, for example).

Allowing rest time provides

#### Duplicate Bridge

There were two tables at Duplicate Bridge on Wednesday. First went to Myron Veh and Jerry Moritz, second, Jackie Porter and Joyce Sumner.

#### Home ed Tranda Watts, **Extension** specialist

the opportunity for the cooked pork to continue cooking and further reduce potentially harmful pathogens that may be present. It also allows time for the juices to redistribute and the meat to firm up, making cutting or carving The change does not apply to

\* All poultry should be cooked to 165 degrees Fahrenheit.

Cooking brats and hot dogs to 160 degrees Fahrenheit.

Using a meat thermometer to measure cooked temperatures of meat and poultry is recommended.

Color alone should not be considered an indicator of doneness.

More information on choosing and using a meat thermometer is available at Kansas State Research and Extension offices.

You may also e-mail Tranda Watts at twwatts@ksu.edu.

### be cooked to 160 degrees Fahr-How's your garden doing?

#### Kay Melia

vkmelia@yahoo.com It was 25 years ago last January that I began writing, recording, and broadcasting a brief daily garden program on about a dozen Kansas radio stations. I did that for 20 years and enjoyed it very much because it kept alive my love of gardening and broadcasting on a daily basis.

For the past couple of years, I've been taking up valuable newspaper space with a gardening column and have satisfied another whim of writing about gardening.

There is a common tie between doing a radio program and writing a newspaper column, and that is the questions I am asked about

a garden.

If someone were to ask me that question today, and they probably will, my answer would likely be that things don't look so good out there. The problem is not disease nor insects nor heat nor drought. It's a problem most Northwest Kansas gardeners ordinarily don't worry too much about. My problem is simply too much hard rain...believe it or not!

From May 18 to June 20, I have measured just a little bit short of eight inches of rain in my official handy-dandy National Weather Service-approved rain gauge, located about 30 feet from my garden. During that period, rain was measured on only eight different days, but on two different 24-hour periods, almost three inches, accompanied by light hail and stiff winds, hit the garden crops pretty hard. The newly emerging cucumber and cantaloupe seedlings were pounded back into the ground from whence they came, and just about everything else suffered

at least a bit of damage, raising questions about their maturity. Like most of you haven't ever had a problem like that! I shouldn't complain much because I've gardened this same plot for 38 years and only twice before have I experienced severe weather related problems. As the weather settles down and we move into July, I should still have a decent crop of vegetables. Before the storms, I had a good run of the early stuff like spinach, lettuce, radishes, and peas. The potatoes and tomatoes are coming back with a vengeance, but the cucumbers are hurting so I may need to borrow some of your dill pickles next winter.

I've learned, after living in





To Celebrate the 60th Wedding Anniversary of Rea and Dee Magers, their family is hosting an Open House at the Educational Building in Norcatur on July 9 from 2-4 p.m. Cards, but no gifts

please, would be appreciated. Send cards to P.O. Box 100, Norcatur, KS 67653

A reception celebrating the 65th wedding anniversary of Virgil and Joyce Price was held on June 18 at the Norcatur Methodist Church Educational Building. Nearly 100 people were present to help celebrate the event. A slide show describing the

couple's life together was presented as well as exhibits featuring Virgil's trophies for parade ponies, and samples of Joyce's extensive bell collection. Family and friends from several states were able to attend and a wonderful time was had by all.

## <u>Wedding Announcements</u>



Ron and Shelly Ellis, Lenora, announce the engagement and approaching marriage of their daughter, Lacy Ellis, to Cole Kinderknecht of Stapleton, Neb., son of Toby and Lisa Kinderknecht, Stapleton, Neb.

The bride-to-be is a 2008 graduate of Norton Community High School and a 2011 graduate of Fort Hays State University with a Bachelor of Science degree in Elementary Education, and will begin teaching this fall at Stapleton Public Schools.

The groom-to-be is a 2006 graduate of Northern Valley High School and a 2009 graduate of Northwest Technical college in Goodland with an Associate's degree in Engineering. He is currently employed by Farmers Mutual of Nebraska, North Platte, Neb.

A wedding is planned for Aug. 6 in Norton. The couple plan to reside in Stapleton, Neb.



Greg and Brenda Mann, Norton, Anne Brumbaugh, Overland Park and Arnold Brumbaugh, Phillipsburg, announce the engagement of their children Klaire Mann and William Brumbaugh. They will wed Nov. 26 in Manhattan.

Klaire is a 2006 graduate of Norton Community High School and a 2009 graduate of Kansas State University. She will complete a Masters degree from Kansas State University in Speech-Language Pathology in December.

William attended Phillipsburg Schools and is a 2003 graduate of Blue Valley West High School and a 2008 graduate of Kansas State University. He is employed as a Data Research Analyst at Baylor University in Waco, Texas.

gardening, and in particular, my own garden. The question most asked of me, by far, is..."Well, how's your garden doing?" and I never tire of answering that question. Sometimes, the question is asked with a smile, and occasionally with just a little bit of doubt, like maybe he doesn't even have

July

Apricots

with fruit

Kansas for over 80 years, that you shouldn't complain about too much rain. Never!! I just feel like it's O.K. to gripe a little bit about too much of it falling at once. But go ahead. Ask me anytime about how my garden is doing. My answer today might be a little different than I'd like it to be.

