

HANSEN MUSEUM

The Dane G. Hansen Museum, Logan, Kansas, is proud to present the "The Curious World of Patent Models" scheduled to open July 8 and run through August 28.

This exhibit will show approximately 50 models with interpretive labels that will include the history of each individual patent and the inventor. Established in 1790 by Thomas Jefferson, the United States Patent Office required inventors to submit a working, scale model of their invention with their application. These models were usually no larger than 12 square inches. Most of the models in this collection were made by professional model makers and are more than 130 years old.

David Vollbracht of Medicine Lodge will be presenting an oil painting workshop from July 13 through July 16. David is a representational landscape painter of the west. His work reflects the quality of light, nature and spirit drawn from the land. For

many years he has made trips to various parts of the west to gather reference material for realistic impressions created primarily in oil. David emphasizes the beauty and importance of the natural landscape in his compositions. He is intrigued by the patterns and shapes in nature and concentrates on the effects of light on these elements.

This class will be on the use of photography as a reference material. Special emphasis will be placed on the limitations of photography and how to use it as a point of reference instead of a crutch. For more information call 785.689.4846 or go to www.hansenmuseum.org.

We are in the midst of preparations for our 35th Annual Labor Day Celebration on Sunday, September 4, and for our 38th Annual Hansen Arts and Crafts Fair on Saturday, September 17. The entertainment for the Labor Day Celebration will be "Jimmy Dee and the Fabulous Destinations"

and "Night Wing", a country/rock showcase group of the United States Air Force Heartland of America Band.

The entertainment for the Arts and Crafts Fair will be "Uncalled 4" and "Intensity" (cloggers). Please mark these dates on your calendar and make plans to attend!

Our July Artists of the Month are Randy and Beth Ford from Dodge City. Randy and Beth have beef jerky, raw honey, relishes and jellies on display and for sale! Come in and check out our new Artist of the Month!

Museum hours are Monday through Friday 9-12 and 1-4; Saturday 9-12 and 1-5; Sunday and Holidays 1-5. We are handicapped accessible, there is never an admission fee and we have a free Wi-Fi Hotspot in the Community Room. For more information about this and other exhibits, contact Shirley at 785-689-4846 or check out our web at www.hansenmuseum.org.

Student News

Jacob A. Helm has entered Basic Cadet Training at the United States Air Force Academy, Colorado Springs, Colo., in preparation to enter the first academic year at the academy. The six-week, two-phased orientation program must be successfully completed by the cadets prior to entering their freshman year. The training prepares men and women to meet the rigorous mental and physical challenges experienced by new cadets.

Phase one involves personal in-processing, orientation, and training in the fundamentals of being a cadet.

Cadet trainees are prepared to adjust from civil-

ian to military life and disciplines, and learn proper wear of the uniform, saluting policies and during phase two, cadets train outdoors living in tents while learning to function in field conditions. Cadets apply and practice team work, cohesion and learn to deal with physically and mentally demanding situations. They complete the obstacle, confidence, assault, and leadership reaction courses, and participate in a rescue mission termed Operation Warrior.

He is the son of Michael and Debra Helm of Norcatour.

Helm graduated in 2011 from Decatur Community High School, Oberlin.

Love and care of onions

Kay Melia
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As long as I live, I shall always view the common garden onion with amazement, wonder, surprise, astonishment, admiration, and curiosity. And if I could think of another synonym, I would use it to describe the uncommon growth and production of the plain old slicing garden onion.

Oh yeah...I like to eat 'em too! It goes without saying that I love to grow them. Nothing in my garden gets as much tender love and care as the six rows of onions, amounting to about 180 feet of row that I plant each year. In past years, the resulting crop amounts to many pounds more than my family can absorb, even with winter storage, so we share them with others and offer a few at the Farmer's Market.

This year's crop will be a little short because of light hail and heavy wind-driven rain that broke off some of the very large leaves.

There are some very definite "do's and don'ts" that must be observed when growing prize-winning onions. First, do not plant the little bulbs or sets if

you expect to harvest big slicing onions. Bulbs and sets are to be planted if you wish to harvest green onions, sometimes called scallions. You must plant the little onion plant that is usually available in bunches of 60 to 75 onions in twine-tied or rubber-banded bunches. This is the most serious misunderstanding a gardener can have when trying to grow the big slicers, probably because the little bulbs look like they should mature into bigger bulbs, while the green plants resemble scallions. Ah, the mysteries of a backyard garden!

Another serious oversight by onion growers is failing to get their plants into the ground early enough. The earlier the better should be the rallying cry of all those who plant onions. Onion plants are very hardy, ignoring temperatures as low as 22 degrees, and generally thrive on the coolness of early spring. March 20 is a good planting date in Northwest Kansas. Wait until May 15 and the crop just won't produce the big ones in the heat of summer.

After the onion plants are in the ground, every effort should

be made to keep them weed free. If onions have serious competition from weeds, you'll likely be disappointed with undersized onions. Because of the short distance between plants, (generally between 4 and 5 inches) you must lay the hoe aside and utilize the thumb and forefinger to rid the row of weeds.

But the absolutely most important aspect of growing 15 to 20 ounce onions is to never let them get dry. Never! Water them the day after you plant them, and be sure the soil around them is always damp. In the heat of summer, an everyday drink would be appreciated!

For every leaf on the onion plant, there will be a ring of onion in the bulb. The larger the leaf, the thicker the ring, the larger the onion. There will be a ring form for every leaf!

When they are mature, the top will fall over, of its own accord. Don't force it. It will do the job without your help.

Plant the plants instead of the bulbs or sets. Plant early. Remove the weeds. Water incessantly. Harvest the big sweet ones. Be amazed!!

Wedding Announcement

Larry and Vicki Henderson, Norton, announce the engagement and approaching marriage of their daughter, Lisa Marie Henderson, to Brandon Lee Herman, son of Danny and Jenna Herman, Hays, and Judy Herman, Ellis.

Grandparents of the couple are the late Iyce and Alice Henderson, the late Cecil and Julia Roeder, August and Sandra Herman, Ellis, the late Rudolph Waldschmidt and Agnes Waldschmidt, Ellis.

The bride-to-be is a 2000 graduate of Norton Community High School and a 2002 graduate of Mid-Plains Community College with an Associate's degree in Secondary English Education. She is the office manager at Natoma Corporation in Norton.

The groom-to-be is a 2001 graduate of Wamego High School and a 2003 graduate of North Central Kansas Technical College with an Associate's degree in Business and Computer Technology. He is a wireless consultant at Z Wireless in Norton.

A wedding is planned for Oct. 1 at the Fox Pavilion in Hays.



Email Brandi with your society news at bdiederich@nwkansan.com



Telegram Photo by Dana Paxton

Fireworks cause garage fire

By Brandi Diederich
bdiederich@nwkansan.com

At 12:19 a.m. on July 5, a garage located at 1029 Churchill caught on fire from discarded hot fireworks in a garbage can.

Kyle Wright's family was asleep when the fire started, but neighbor Rod Maddy reported the

fire. Thirteen firefighters arrived at the scene. Fire Chief Mitch Jones said it took about an hour to put it out and to air out the house. He said the garage damage was minimal and there was light smoke damage in the house. The firefighters made sure the house was safe before the family could return to their home.

Choosing the right meat cut

Most of the time when planning a meal we start with the protein food. This may be a carryover from growing up on a farm and having a freezer full of home-grown beef, pork and chicken to choose from. The type of meat and how it will be prepared (grilled, broiled, oven roasted, pot roasted, stewed, etc.) affects the rest of the meal. My mom taught us the importance of matching the cooking method to the cut of meat. Don't make the mistake of turning a great rump roast into a pot roast more than a couple times.

Where on the animal the cut of meat comes from, how long it is cooked and whether you use moist or direct heat affects juiciness and tenderness. When a cut of meat is from a more used muscle (the fore and hind quarters of the animal), the stronger and, therefore, tougher the cut of meat will be. The longer meat is cooked, the more liquid it loses, and the tougher it becomes. Other factors that also influence tenderness and juiciness are the animal's age at slaughter

Home ed
Tranda
Watts,
Extension
specialist



you the recommended cooking method plus recipes using that cut.

The Iowa Beef Industry Council provides a handy chart with this same information. Under How Much To Buy, you can see why experts say you need to buy meat by servings per pound. You can download a chart that provides the number of cooked, trimmed 3 ounce portions you can get from one pound of each cut. For example short ribs may cost less than round steak; however, you would need to buy about twice as many pounds of ribs to get the same number of servings.

Beef for any budget gives more tips for matching the cut to the cooking method, planning ahead to cook once and dine twice, and tips on buying in bulk. Check this site out if you have access to the internet.

If you have food preparation questions, feel free to contact your local K-State Research and Extension Office or e-mail Tranda Watts at twatts@ksu.edu.

Community Center Menu

July
Monday 11 - Hamburger Gravy, Italian Blend Vegetables, Beets, Biscuit, Mixed Fruit

Tuesday 12 - Taco Salad, Watermelon, Chips, Apple-sauce Bars

Wednesday 13 - Herb Baked Chicken, Potato Salad, Corn, Bread, Plums

Thursday 14 - Cook's Choice Entree, Hash Brown Casserole, Seasoned Carrots, Bread, Ambrosia Fruit Salad

Friday 15 - Chop Stick Tuna Casserole, Peas, Spinach Cheese Salad, Bread, Strawberry Shortcake

Duplicate Bridge

There were three tables at Duplicate Bridge on Wednesday. Tie for first went to David Graham and Jack Graham and Mary Lue Archibald and Alberta Slaby.

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Free Will Offering for Ice Cream Social
JULY 10
4:00-6:00 P.M.
NORTON COMMUNITY CENTER
208 W. Main, Norton
SPONSORED BY:
Norton CARES

July 8 - July 13
Showing at the
NORTON THEATRE
Transformers 3 DARK OF THE MOON
2 Hours, 44 Minutes (PG-13) (Presented in Digital Sound)
Friday and Saturday: 6:30 and 9:20 p.m.
Sunday: 4:00 p.m. and 7:00 p.m.
Monday, Tuesday and Wednesday: 7:00 p.m.
Cars 2
2 Hours, 3 Minutes (G-13)
Only premiere passes accepted for Transformers 3; Only premiere passes for Cars 2
Transformers 3 is Premiere Price \$7.00 & \$6.00 - NO Sunday Discount
Cars 2 is Premiere Price \$7.00 & \$6.00 - NO Sunday Discount
Friday, July 15 and 12:01 a.m. Harry Potter and the Deathly Hallows - Part 2 (PG-13)
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