

OBITUARIES

Loretta E. Sprehe

Aug. 10, 1919 - Oct. 4, 2011

Loretta Eliza Sprehe, age 92, died on Oct. 4, at the Logan County Manor, Oakley. She was born on Aug. 10, 1919 in Hudson. She was the fourth of five children born to Louis Karl and Martha Matilda Messerly Koch. She was a homemaker and retired as owner of the Oakley Coast to Coast Store. She married Delbert "Del" Sprehe on Sept. 5, 1945 in Great Bend.

She was a member of Immanuel Lutheran Church, Lutheran Women's Missionary League, Lutheran Fellowship Club, a braille transcriber and

made many quilts for Lutheran World Relief.

She was preceded in death by her parents, husband Del (2006), brothers John and Lester Koch, sisters Esther Bruns and Louise Peters, and granddaughter Candy Manning Willour.

Survivors include daughters Betty Kruse and husband David of Colby; Nancy Sprehe of Oakley; Janice Russell and husband Lee, and Janet Manning and husband Bill of Norton; Barbara Baalman and husband Charles of Grinnell; 10 grandchildren, 17 great grandchildren and one great

grandson.

Funeral services will be at 10 a.m. on Saturday, Oct. 8, at the Immanuel Lutheran Church, in Oakley, with Pastor Tim Llewellyn officiating. Visitation will be from 5 p.m. to 8 p.m. on Friday at Kennedy-Koster Funeral Home. Family will receive friends from 5 p.m. to 7 p.m. Interment will be held in the Oakley Cemetery. Memorials can be sent to Lutheran Braille Workers, Immanuel Lutheran Church, and the Logan County Manor, in care of Kennedy-Koster Funeral Home, P.O. Box 221, Oakley, KS 67748.

Wilma Winder

Oct. 2, 1937 - Sept. 29, 2011

Wilma Winder, of Norton, died Thursday, Sept. 29, at the Norton County Hospital. She was 73 years old.

Wilma was born Oct. 2, 1937 in Graham County, the daughter of Hubert and Gladys (Zunmalt) Scranton. In 1945, the family moved to Norton where she attended school and graduated with the high school class of 1955. Wilma earned her nursing degree from Kansas City General in 1958.

She returned to Norton and worked at the Norton County Hospital until 1970. Then she took a job at the Andbe Home in Norton, where she retired as the Administrator in 2001.

Wilma was a member of the First United Methodist Church and had served on the Kansas State Nursing Board for nine years.

She was united in marriage to C. Duane Winder on June 3, 1962 at the Methodist Church in Norton. He preceded her in death on May 1, 2004.

She was also preceded in death by a brother, Logan.

Survivors include her son, Doug Winder and wife, Wanda of Grand Island, Neb.; two grandchildren, Michael and Amanda; her brother, Donald Scranton and wife, Corrie of Peoria, Ill., and their daughter, Cora Lea Lambert of Stockton, Calif.

Students take walk in different shoes

It's my junior year and the school board has decided to try an experiment in which Home Ec girls will swap with Vo Ag boys for six weeks.

We're told girls will learn how to identify different breeds of farm animals, learn to make a few basic electrical repairs, how to change a tire and a bit about engines. Boys will learn to sew on a button, iron a shirt and make biscuits. As the crowning achievement of this program, the girls will butcher and dress chickens, which the boys will use to make a huge chicken pot pie to be served to the entire student body, faculty and school board members.

So today we girls report to the ag shop, where Mr. D awaits us with our first lesson. We learn far more than we ever planned to know about different breeds of hogs, complete with colors, body shape, which are best for hams, which are disease resistant, which sows have the highest percentage of surviving piglets and how often they can be bred. Tomorrow, cows are on the agenda, next week it's sheep and chickens. I'm certain this will be helpful in secretarial school and teacher training.

"Good gosh," says Janice as we hurry back into the main building for our next class, "we've been raising hogs all my life. I knew how to tell a Duroc from a Spotted Poland China when I was three. I suppose tomorrow they're gonna teach us the difference between a heifer and a steer."

Nanette looks interested.

Rock-n-Roll Kid

Liza Deines



"What IS the difference?" she asks. Janice and I look at each other incredulously. "Well," I say, "I guess some of us do need this class." And we go off to algebra, giggling.

Still, the next few weeks are illuminating in many ways. We learn how to replace the plug on a toaster or an iron, what a fuse box is and how to change fuses. Mr. D says if we electrocute ourselves or anyone else, we flunk. I suppose that's reasonable. He did get a bad headache the day we had to change a tire and his car fell off the jack three times. We learn the difference between a spark plug and a carburetor, where a gas tank is located and how to check the oil, all of which Roger taught me years ago.

Nothing quite compares, however, to dreaded Chicken D-Day. We each must capture a chicken with the chicken hook, kill it, scald it, remove feathers and innards, singe pinfeathers and finally dismember it properly. These are not nice small fryers-oh no - these are old hens, feisty, tough old birds with sharp leg spurs and wary eyes.

Do we get a honed hatchet and a stump for butchering? Nope, it's a dull butcher knife and a

board. We're instructed to lay the board across the chicken's neck, stand on the fowl's head and cut it off with one stroke. The hens do not want to cooperate in this effort, squawking and struggling frantically, pecking at us, refusing to lie down and be stepped on. Feathers fly.

Not even the experienced girls can achieve the goal of a peaceful poultry passing on. Sharon Ann cuts her foot instead of the chicken's neck. Poor Peggy passes out cold as she tries to make the fatal cut before even a drop of blood is shed. There is a lot of squealing and screaming and a serious lack of success all around. Scalding and feather removal goes poorly, too, but nothing is quite as much fun as watching the city gals trying to clean out the chicken cavities. Half the class turns green and two girls vomit right on their chickens. Are we having fun yet?

Those old biddies got the last laugh, however, the very next day. At the celebratory lunch in the school cafeteria, we attempted to eat the Vo Ag boys' chicken pot pie. Biscuits like hockey pucks, lumpy white sauce and chicken chunks so tough Principal Taylor broke a tooth.

We heard later, through the grapevine, that the swap program will not continue next year. The school board vote was unanimous.

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After-5 Club to meet Oct. 20 in Norton

The Norton After-5 Club would invites all area women and their guests to attend the October guest night Dessert Extravaganza on Thursday, Oct. 20 at 6:30 p.m. at the Immanuel Lutheran Church at 14715 West Washington Street, Norton.

Please note the change in location for this month's meeting and that it is not a dinner meeting like usual. The cost for the dessert extravaganza and meeting is \$6 per person. Reservations should be made by Tuesday, Oct. 18 by calling

Claire Ann Eppinger (877-2785).

"TIARAS, TROPHIES, and TRIUMPS" is the theme for the evening. The evening will feature a mini concert with Brenda Copeland, Bastrop, La. Copeland, former Miss America preliminary winner, is a recording artist with gospel albums and several gospel albums and music awards to her credit. Speaking on "How to be a Princess and Not Wear the Crown All Day," Ms. Copeland will share her story of trials,

triumps, and peace.

The Norton After-5 Club is non-denominational and represents clubs throughout the United States and Kansas. All area women are invited to attend.

Fall Fest Home-based Business & Craft Fair

Thursday, October 8 at the Norton National Guard Armory
9 a.m. to 5 p.m.

Longenberger, unique clocks, tutu's, rag rugs, scrubbies, Watkins, Tupperware, unique crosses, Scentys wickless candle warmers, Mia Bella candles, Mountain Man Candy and Kettle Corn, Max Sacks, Raggedy Ann and Andies, Avon, Mary Kay, Shaklee, Cookie Lee Jewelry, Premier Jewelry and much more!

Hourly drawings-must be present to win.

Where's the fire?



On June 1 of this year, the Lenora Fire department added another truck to their fleet. Assistant Chief Doak Brooks, Troy Mindrup and Chief Terry Peterson are seen here doing a quick inspection. The new 2011 Ford F550 rescue truck was purchased from the Hays Fire Department with a Community Development Block Grant, which the Solomon Valley Rural Fire Department matched with 15 percent of the total funding cost. The new truck was purchased to replace an older 1984 truck and has more compartment space to hold the jaws of life and rescue bags. It is pump and roll capable for use in fighting grass fires. The department is made up of two entities, the City of Lenora Fire Department and the Solomon Valley Rural Fire department. The fleet now consists of two pumpers, two grass trucks, one rescue truck and one tanker.

— Telegram photo by Dana Paxton

Fall isn't the end of gardening

Kay Melia

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As I write today, I am listening to a great old recording of Autumn Leaves by Nat King Cole, a song guaranteed to put you in the proper frame of mind for the season. For those of you who have spent a lot of time tending to the needs of a productive garden the past 6 or 7 months are probably pretty happy with the influx of cooler days and chilly nights. As the harvest winds down, it gives us a chance to put the past season in perspective, and perhaps make a few notes of "do's and don'ts" as we suggested a couple of weeks ago.

If there has not been a killing frost in the area of your garden, there are probably still a few goodies out there. We would do well to utilize the remaining late season crops because some of the vegetables that are the last to mature can sometimes provide some of the tastiest treats of the entire season.

How many different kinds of relish can you think of that can be made from the vegetables

that still be might be growing in your garden? Go ahead and name a few that you have prepared yourself, or read about, or remember from the old days when the family learned to use just about every growing thing remaining in the garden before cold weather shut things down. I remember many of them, nearly all of which required a bottle of vinegar and a sack of sugar.

As I think back to those days, the one relish that immediately comes to mind is one called picklelilly, or was it piccalilli, or perhaps it was called just plain green tomato relish. I suspect there were many names given to the concoction that could be made only from green tomatoes as a base, and then zapped with green and red bell pepper, maybe some finely shredded cabbage, and a good dose of chopped onion. Piccalilli would never have happened if there had not been a backyard garden. It was a mixture of late maturing garden plantings and not from stuff

obtained at the grocery store. Ever try to buy green tomatoes at Safeway? If you didn't have a garden, you didn't understand about the multitude of flavors contained in a spoonful of piccalilli, or some other assigned name of green tomato relish.

Sadly, most of us gardeners just don't take the time to create those wonderful relishes we grew up with, me included. I still make a few jars of Red Relish each year because of a surplus of beets, and I always try to do a batch of Corn Relish earlier in the season. I have dozens of green relish recipes lying around that I'll probably never get around to making.

How about some Rummage Relish, or Artichoke Relish? Maybe some Dixie Relish or Cucumber Relish would add some fresh taste to a winter meal. Relishes of any kind are just plain good food. The ingredients are probably awaiting your magic touch right out there in the garden.

Congratulations to Shelley Ritter on passing your National/State Boards... Way to Go!

Love your Mom and Dad, BSG&BG, BR&PR + Hormone Hunnies

The Norton County Treasurer's Office will be CLOSED on Friday, October 14 for the staff to attend driver license training in Garden City

Austermans to celebrate 65th

HJ (Hank) and Rosella (Sally) Austerman will celebrate their 65th wedding anniversary on Oct. 8. The couple were married Oct. 8, 1946 in Tipton.

Rosary Rally

Join us for a Public Square Rosary on October 15, 2011 at the Watertower Roadside Park, West Highway 36, Norton, KS at noon. Currently, the United States is suffering from the sins of abortion, homosexuality, impure fashions and immoral laws. Moreover, secularism attempts to remove God from society. But without God, where will our leaders get the wisdom to solve the great problems we face? We must counter today's immoral and secularist trends with our public prayers. We must ask God, through the Rosary of His Most Holy Mother to save America or find the rally nearest you. Call **Chriss McDuffett** at 785-877-2216 or 785-202-0331

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Presented in Digital Surround Sound

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Sunday: 5:00 p.m.
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Spy Kids 4

1 Hour, 35 Minutes, (PG)

Since both movies are non-premieres, all passes accepted

The Help is General Admission \$6.00 and \$5.00 - \$3 Sunday Ticket
Spy Kids 4 is General Admission \$6.00 and \$5.00 - \$3 Sunday Ticket

COMING SOON

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Duplicate Bridge

There were three tables at Duplicate Bridge this week. Winning table one were Myron Veh and Jerry Moritz. Winning table two were Norman

Walter and Jake Durham and winning table three were Mary Jane Wahlmeier and Janice Persinger.