

# OBITUARIES

## Louise Dankers July 22, 1930 - June 8, 2012

Louise Dankers passed away at Lincoln Community Nursing Home on June 8, 2012 at the age of 81.

She was born on July 22, 1930 on the family homestead in Norton County, the first daughter of William and Golda Petitjean. She grew up on that homestead and attended a country school nearby. Later on, the family moved to Oxford, Neb. where she attended and graduated from Oxford High School.

On Nov. 7, 1956, Louise married James Dankers in Council Bluffs, Iowa. They had three daughters: Jacque, Janita and Julie.

They lived in Kansas until 1969 when the family moved to

eastern Colorado. While living there, Louise was baptized into the Christian Church. In January 1971, they moved to Hugo, Colo., which remained their home for the rest of their lives.

Louise loved to spend time in the mountains. But one of her greatest loves was her cats, who were not just pets but members of the family.

She was preceded in death by her husband, James, and her parents, William and Golda Petitjean.

Louise is survived by her sister, Sharon Schlunta of Huntley, Neb.; daughters, Jacque Sprague and husband, Jay, of Eugene, Ore., Janita Coffee and husband, Dean, of Manzanola,

Colo., and Julie Yost and husband, Joe, of Glenwood Springs, Colo.; four grandchildren, Ellie Sprague, Shanna Keyes, Joseph Yost and Sean Yost; niece, Pam Downer and husband, Andy, of Cambridge, Neb.; and nephew Doug Schluntz of Alma, Neb.; other relatives.

No funeral service is planned at this time.

Memorials may be directed to the American Cancer Society.

Love Funeral Home of Limon, Colo. was in charge of arrangements.

Visit the online website at [www.lovefuneralhomes.com](http://www.lovefuneralhomes.com) to sign our online guest book or to send the family a message of condolence.

# An innovative way to ham it up

By Ron Wilson  
Huck Boyd Institute

A delicious aroma wafts through the kitchen. It is a succulent ham, prepared for the family dinner. As family members come running, they know that this ham was developed by an innovative food company whose owner lives in rural Kansas.

Bob Sines is co-owner of Cedar Hollow Foods, a premier ham production company. Bob and his wife, Nancy live just west of Hiawatha, Kansas. They both grew up on family farms in Iowa. Nancy was a banker and accountant. After serving in the military, Bob went to work in the meatpacking industry. He started working in a slaughter plant and then worked his way up into management.

He and some friends started a meat plant in Ohio in the 1970s. In 1982 Bob joined a meat company in Falls City, Nebraska known as Mick-elberry where he ultimately became vice president of sales and Bob and Nancy moved to nearby Hiawatha. In 1989, the Sines purchased a motel and restaurant in Hiawatha. But the ham business came calling yet again! Bob’s former partners had started a new ham business called Cedar Hollow Foods and Bob became an owner-partner in the start-up ham company.

Today, Cedar Hollow Foods is a leading producer of deli hams. These hams are made using all natural ingredients and old-fashioned methods. The company begins with select muscle from the hog’s rear leg, not parts and pieces of pork portions.

“We cure it right on the bone,” Bob said. “That makes it taste like a bone-in ham.” The bones are later removed and excess fat is trimmed. Every ham is hand-stuffed, not vacuum-stuffed, into netting and sent to the smokehouse to be slow-cooked for a full 14 hours. The hams are sold fully cooked, smoked, and boneless.

The company also sells hams under other brand names such as Ol’ Farmers brand. Various types of hams available from the company include old style Bavarian, hickory pit, brown sugar cured, mesquite smoked, honey, maple syrup, spiral sliced, pineapple, and even chipotle.

Innovation is a priority for Bob and his company.

“We were the first to offer the pre-sliced quarter hams,” Bob said. “We were also the first to put `no MSG, no gluten’ on the package.” The methods used by Cedar Hollow Foods in ham preparation require no artificial ingredients, chemical binders or fillers, and no MSG or gluten. The company uses artery curing, which is said to be the most thorough.

“We’ve always been very conscious of the consumer,” Bob said. He enjoys the personal touch. Bob will reply directly to email inquiries that the company receives. “People say to me, are you in customer service? I’ll tell `em, no, I’m one of the owners,” Bob said. “People seem to like that response.”

Bob reflects on the early days with this company. “On that first day, we boxed and shipped four hams,” he said. Today the company sells hams to 36 states from coast to coast.

“We sell to the guy with a 200-square-foot store as well as to the guy with a 200,000-square-foot store,” Bob said. “We sell to the five largest food chains in the United States, and we also sell to the mom-and-pop stores.” Clients include Wal-Mart and Hy-Vee.

The company buys fresh hams from Kansas, Nebraska, Iowa, and Missouri and does the processing at a state-of-the-art plant in Lincoln, Neb. The company headquarters remains in Falls City. Bob gives leadership to the national sales for the company from his home near Hiawatha, a rural community of 3,410 people. Now, that’s rural.

“We love Hiawatha,” Bob said. For more information about the hams, go to [www.cedarhollowfoods.com](http://www.cedarhollowfoods.com).

A delicious aroma of ham wafts through the kitchen as the family enjoys dinner. We commend Bob Sines and all those involved with Cedar Hollow Foods for making a difference with innovation and customer concern. Now, please pass the ham.

And there’s more. One day Nancy asked Bob if they could purchase a particular type of animal. Breeding and selling those animals would become another nationally renowned enterprise. We’ll learn about that next week.

# Over \$2 billion to be invested in rural businesses

President Obama recently announced investments to help rural small businesses expand and hire. Home to some of the most diligent and self-reliant Americans, rural communities and our nation’s agriculture industry are vital contributors to employment and exports from the United States. Strong and secure rural communities are essential to creating an economy built to last that rewards hard work and responsibility-not outsourcing, loopholes, and risky financial deals. While the security of the middle class has been threatened by the irresponsible financial collapse and the worst economic downturn since the Great Depression, rural Americans continue to come together to buckle down and make ends meet. The values that have

helped hard-working, responsible families weather the storm continue to move our economy forward. As a result, while there is still work to do, a new report released today details the progress that has been made in the agricultural economy.

Last August at the White House Rural Economic Forum, President Obama announced a new commitment to invest in rural businesses through the Small Business Investment Company program, at no cost to tax payers. President Obama is announcing that more than \$400 million has already been invested this fiscal year in these businesses through the Small Business Administration’s program, and that nearly \$2 billion in additional funding will be invested by the end of fiscal

year 2016. These investments will continue to help finance, grow, expand, and modernize rural small business operations across the country. The details of the locations, amounts and industries in which these dollars have been invested to date can be found at <http://links.govdelivery.com:80/track?>.

Additionally, the Council of Economic Advisers, the White House Rural Council and the U.S. Department of Agriculture are releasing a joint report today, which notes progress that has been made in the agricultural economy and details steps the Obama Administration has taken to help strengthen the farm economy and support jobs and growth in rural America. To read the full report, <http://links.govdelivery.com:80/track?>.

# Hospitals launch statewide patient safety initiative

Among nearly 90 Kansas hospitals to join, Norton County Hospital has joined the Kansas Hospital Association and the Kansas Healthcare Collaborative in an effort to improve patient care and reduce healthcare costs throughout the state.

The association is coordinating the Hospital Engagement Network in Kansas as part of the federal Partnership for Patients Campaign, which seeks to reduce inpatient harm by 40 percent and cut readmissions by 20 percent at participating hospitals by the end of 2013. The campaign also highlights best practices and improvements in the areas of leadership, teamwork, patient safety culture and patient harm reduction. To support the campaign, the collaborative has been awarded a two-year contract in partnership with , an affiliate of the American Hospital Association.

The campaign is a public-private partnership launched earlier this year. It seeks to improve the

quality, safety, and affordability of health care for all Americans. Participating hospitals will develop, test and share best practices, learning networks and other resources as part of an effort to improve patient safety and reduce the incidence of harm related to 10 specific hospital acquired conditions. The 10 conditions include:

- Adverse drug events
- Catheter-associated urinary tract infections
- Central line-associated blood stream infections
- Injuries from falls and immobility
- Obstetrical adverse events
- Pressure ulcers
- Surgical site infections
- Venous thromboembolism
- Ventilator-associated pneumonia
- Preventable readmissions

# A long road



Kansas Department of Transportation personnel held a kick-off meeting Wednesday evening in Almena to highlight the planned improvements to Highway 383 in Phillips and Norton counties. The department plans to reconstruct the roadway and may widen the road, reduce curves, and improve highway access. The communities of Calvert, Almena, Long Island and Woodruff will see a significant impact during the proposed construction project as the highway will be closed for portions of the project. A proposed detour has been set to go east to Phillipsburg, then back north on Highway 183 to Woodruff. The proposed timeline for the project is to let bids in 2017 with construction to begin in 2018. Pictured, Kansas Department of Transportation Land Surveyor Kim Huxman (right) talks with an interested citizen as they look over aerial maps of the proposed construction area.

# There are many reasons to plant zinnias

Kay Melia

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Growing up on that dusty depression ridden sand hills farm in the 1930’s wasn’t a whole lot of fun. But kids like me didn’t realize at the time that times were tough, as we searched for ways to have a little fun and enjoyment in life. It was a little later, when harvests were reasonably dependable and a little money was circulating that we would look back and realize just how bad things really were.

But we would create things to do and learn to appreciate the occasional reasons for small joys that might come our way. Because of the garden, the milk cow, and the chickens, we had plenty to eat, which was sometimes not the case for city kids. And we spent a lot of time with neighbors, who were never more than a half mile away in any direction.

Of course there were little remembrances of those days that occasionally pop into your mind in later years. One of those things that comes to mind, even more than the half acre of potatoes that seemingly always needed tending, was a small space in the garden where my mother always, year after year, planted a packet of zinnia seed. Everything in the garden was neatly planted in rows, but the zinnias were relegated to a small four by four foot block, and mother would bank up the soil around the square so that she could easily flood-irrigate the little plot.

In those days, zinnias were either red or pink, period. I will always remember the block of color the zinnias provided in an otherwise standard green garden. Later, orange and yellow zinnias became available, but always, those huge double-petaled blooms were the star attraction wherever they were planted. The Burpee Seed Company would later develop a beautiful white zinnia. In the 20’s and 30’s, zinnias became the most planted and prized annual flower. Today, it’s hard to believe the variety of zinnia cultivars that are available, and yet, flower gardeners plant fewer zinnias than a decade or two ago. Why? Probably because zinnias offer no fragrance. They never have. Apparently, gardeners are forsaking them for something that

smells good.

But, oh my! There are so many reasons to plant them today. They are SO easy to grow! Just scatter a few seeds in a shallow mode, and then stand back! There are no transplants or pots or careful attention required. They love the heat, and thrive in poor soils. In the past few years, plant breeders have created single-petal types, like the Profusion series, and the double-petaled Zahara series, both of which have added untold di-

versity to flower beds near you. Still, the Super Giant zinnias, with five to six inch blooms will continue to be favorites of many. You simply must try the gorgeous dahlia-flowered White Wedding, and the Pop Art Red and Yellow zinnia that is a pure “wow factor.”

Today, it just doesn’t get any better than zinnias in the flower garden. If they just had a bit of fragrance, and of course they will someday, every gardener would plant them.

Scott and Robbie Griffiths

of Long Island will celebrate their

25th Wedding Anniversary

and will be honored at a reception from

6 - 8 p.m. on **Saturday, June 16, 2012**

at the Long Island Community Center

The couple were married on June 13, 1987 at the United Methodist Church in Long Island, Kansas

The anniversary reception will be hosted by their family: daughter, Tara Griffiths of Hastings, Nebraska (and her children Brenden and Mylie); son, Henry Griffiths of Almena, Kansas; mother Evelyn Griffiths of Long Island, Kansas; and brother and sister-in-law Doug and Karen Griffiths of Norton, Kansas.

Please join the family in this joyous occasion

June 15- June 20

Showing at the

NORTON THEATRE

Madagascar 3

(PG) 1 Hour, 43 Minutes

Friday and Saturday: 7:00 and 9:05 p.m.

Sunday: 2:00 and 5:00 p.m.

Monday, Tuesday, Wednesday: 7:00 p.m.

What to Expect When You're Expecting

2 Hours (PG-13)

Presented in Digital Sound

Playing 1 Week

POPcorn

COMING SOON

Madagascar 3 is premiere passes only; What to Expect all passes accepted

Madagascar 3 is Premiere Admission Price of \$7.00 and \$6.00 - No Sunday Discount

What to Expect is General Admission Price of \$6.00 and \$5.00 - \$3.00 on Sunday

PREMIERING FRIDAY, JUNE 22

Brave (PG)

COMING TO NORTON, FRIDAY, JUNE 22

Snow White and the Huntsman (PG-13)

Premiering in Norton, Tuesday, July 3

The Amazing Spiderman (PG-13)

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