

OBITUARIES

Lela Loene Archibald

March 9, 1925 - Aug. 15, 2012

Lela Loene Archibald, daughter of Ralph and Lela Anne (McCall) Roberts passed away at the Golden Living Center in Neodesha, Kansas, on Aug. 15, 2012, at the age of 87.

Loene was born March 9, 1925, on the family farm near Alma. She graduated from the Norton Community High School in 1943, and went on to work for the City of Norton during World War II.

After the war ended, she was set up on a blind date with Navy veteran Billy Edward Archibald, who she went on to marry on August 12, 1948. Following their marriage, she worked as a

mother of two and farm wife, perfecting her fried chicken recipe and keeping all three of her boys in check.

She also adamantly demonstrated her love of working with the aged and disabled through her employment with SRS Home Care, the Welfare Office of Norton County, the ASCS (now known as the FSA,) and Jill's Helping Hands of Norton.

Survivors include: one son, Danny, and wife, Merri Archibald; one granddaughter, Anna Elizabeth Archibald; one brother, Vernon Roberts; other relatives and friends.

Loene was preceded in death

by her parents, her husband, one son, Michael Alan Archibald, two sisters, Bette Sebelius and Nelda Fisher, and one brother, Don Roberts.

Graveside service and interment will be on Tuesday, Aug. 21 at 10:30 a.m. at Mt. Hope Cemetery in Alma.

Any memorial contributions can be made to the National Multiple Sclerosis Society.

Condolences or personal reflections can be left at www.enfieldfh.com

Enfield Funeral Home of Norton, is in charge of arrangements.

U.S. 36 bridge work complete

Traffic lights came down this week on the U.S. 36 bridge replacement project located east of Norton.

The job to replace the bridge located just east of the intersection of U.S. 36/K-67 (the roadway into the Norton Correctional Facility) began on March 12. Work on the bridge is complete, after workers replaced one-half of the structure at a time.

Although the bridge work has ceased, off the roadway work still continues. Contractors are working to widen the shoulders and flatten the side slopes along that portion of the corridor.

Crews have already completed work to extend the drainage structures along U.S. 36 from the

east city limits of Norton to the U.S. 36/K-383 junction.

The timeline to repave the 4.5 miles of roadway this fall has changed. Due to a shortage of available aggregates, the paving schedule has been pushed back to next year's construction season. The phase of that road work includes a cold recycle operation, followed by a five-inch overlay of new asphalt material. Flaggers and a pilot car operation will guide one-lane traffic through the work zone during daylight hours. Delays of 15 minutes or less will be expected through the construction timeframe. The public should plan their travels accordingly.

A journey exploring every corner of Kansas

By Ron Wilson
Huck Boyd Institute

Meet ERV. No, it's not short for Irving. ERV is an acronym for a creative project to explore, enjoy, and promote rural Kansas, led by the inimitable Marci Penner.

In the last two weeks we've learned about Marci Penner, author and founder of the Kansas Explorers Club, the Kansas Sampler Foundation, and the We Kan! initiative. Today, in the third and final installment of this series, we'll learn about Marci's latest creative idea.

One can say that Marci Penner wrote the book on rural Kansas tourism - and I mean that literally. In 2005, Marci published the Kansas Guidebook for Explorers. This 432-page, coil-bound book sold more than 22,000 copies within a couple of years. The book included 3,597 entries describing eateries, unique shops, and other attractions in 500 of the 627 incorporated cities in Kansas.

But of course, things change. Businesses come and go. It became clear that an updated book was needed. Yet as a practical matter, how could a person travel to do all the research necessary to produce an updated book?

The solution was ERV. That's an abbreviation for Explorer Research Voyage.

Midway Motors, a family-owned auto dealership in south central Kansas, is loaning the Kansas Sampler Foundation a 2012 GMC Terrain to drive around Kansas to conduct this research. Marci Penner, as direc-

tor of the Kansas Sampler Foundation, will lead the research, accompanied by her intrepid assistant Wendee LaPlant.

Marci and Wendee are setting out to drive ERV and explore rural Kansas during the next two years as research for the new guidebook. They anticipate traveling two to four days a week, visiting every one of the incorporated towns in Kansas. It is estimated that ERV will cover some 40,000 miles by the time the project is done.

No advance notice will be given about where Marci and Wendee will be visiting, although there will be posts for people who follow the trip on Facebook. ERV does not exactly travel incognito. His presence will be obvious when he rolls into your town. The car has the Kansas Sampler sunflower logo prominently displayed on its side, along with the words Kansas Sampler Foundation and Explorer Research Voyage in huge print.

The ERV travels have already begun. For example, ERV has already been to the rural community of Windom, Kansas, population 137 people. Now, that's rural.

The targeted publication date for the book is 2015, but Marci is not waiting for the book to roll off the presses. "Our desire is to help educate the public and support communities now rather than wait until the book comes out in 2015," Marci said on her website. "The Kansas Sampler Foundation will be blogging daily and using Facebook and Twitter to share what we see

and do."

Of course, ERV is only one of a number of projects which the Kansas Sampler Foundation has underway. For example, a project called "Rural Kansas: Come and Get It!" is designed to help the smaller communities collectively market and promote themselves. The state Travel and Tourism Division in what is now the Kansas Department of Wildlife, Parks, and Tourism provided a grant for the Kansas Sampler Foundation to lead this effort. A website has been created at www.getruralkansas.org. Summer classes are offered for communities that want to utilize the website. Training is offered to help people learn how to research their towns, how to write entries, how to populate the website, and how to create a Facebook page. More than half of the communities that have taken summer classes in 2009 through 2011 are now online.

"The rock bottom reason to do this is to help keep rural communities viable," Marci said. "Every part of the plan is designed with that in mind."

For more information about ERV or rural Kansas: Come and Get It, go to www.kansassampler.org.

It's time to say goodbye to ERV - no, not your uncle Irving. The Explorer Research Voyage will be making a difference by visiting every corner of Kansas. We wish safe travels to Marci Penner and Wendee LaPlant.

So, remember to watch for ERV. He's coming to your town.

Options for planting wheat into dry soils

Soils are generally very dry in much of Kansas, which presents an all-too-familiar dilemma to wheat producers, said Jim Shroyer, K-State Research and Extension crop production specialist.

Dusting in the wheat at the normal seeding depth and normal planting date is probably the best option, Shroyer said. The seed will remain viable in the soil until it gets enough moisture, he said.

There are some risks to dusting-in wheat, he cautions. The worst-case scenario for this option would be if a light rain occurs and the seed gets just enough moisture to germinate the seed but not enough for the seedlings to emerge through the soil or to survive very long if dry conditions return, he added. This could result in a loss of the stand.

Another option would be to plant deeper-than-normal into

moisture during the optimal planting time, if possible, Shroyer said. This option can work if the variety to be planted has a long coleoptile, the producer is using a hoe drill, and there is good moisture within reach.

The main risk is poor emergence, he cautioned.

Finally, producers might simply decide to wait for a rain, and then plant, the K-State agronomist said.

The risk is that the weather may turn rainy and stay wet later this fall, preventing the producer from planting the wheat at all, he said.



ICE CREAM "CHURN-OFF"

Sunday, August 19

5:00 P.M.

**First United Methodist Church
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**Bring Your Ice Cream at 4:30 p.m.
It Will Be Judged. Then Prizes Awarded!
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A community gathering



The Norton Area Chamber of Commerce, the Lions Club and USD 211 held the annual Teachers Picnic on Tuesday at the 4-H Building. The event is an opportunity to recognize and meet the 11 new teachers in the district and to honor the returning teachers. It also gives the business community a chance to meet and re-acquaint with the educators. There was a huge spread of food at the picnic. The chicken and potatoes were from Town & Country Kitchen and the rest was potluck.

—Telegram photo by Mike Stephens

Don't leave cream pies on the counter

During the warmer temperatures of summer, questions frequently come in related to food safety issues. One recently came in about the safety of cream pies. Is it safe to leave cream pies out on the counter for most of the afternoon, or should a cream pie be refrigerated?

If a cream pie is allowed to sit on the counter for two hours or more at room temperature (above 40 degrees Fahrenheit) then the cream pie should be thrown away. If it is over 90 degrees F., a cream pie should be thrown away after one hour to keep family and guests safe.

Standard food safety guidance warns against allowing perishable foods such as cream pies to stay in the "danger zone" -- between 40 degrees and 140 degrees F -- for more than two hours. After that amount of time, if there are any microorganisms that could cause food borne illness lurking in the food, they are able to multiply so rapidly that they would be more likely to cause problems.

Experts say that after cooking cream pies, you should let them cool at room temperature for just 30 minutes, then put them in the refrigerator to complete cooling.

They should be kept refrigerated except when you serve them.

Fruit pies -- your standard apple, cherry or peach pie, for example -- can safely be left at room temperature. But cream

**Home ed
Tranda
Watts,
Extension
specialist**



and custard pies are a different story. They normally contain ingredients such as eggs, milk, cream or cream cheese that need to be treated with extra care. And their moisture content is much higher, too, which makes them even more prone to the growth of bacteria and other microbes.

According to the Food and Drug Administration's "Bad Bug Book" (a handbook on food borne microorganisms), one of the organisms that cream pies are susceptible to is Staphylococcus aureus, or Staph. Staph is very common in the environment, and it can make toxins that might not be destroyed by cooking.

Obviously, illness doesn't always occur when food isn't handled properly. But if it does occur with Staph, it comes fast, within one to seven hours after eating. Symptoms include nausea, stomach cramps, vomiting and diarrhea, with severe cases causing dehydration, headache, muscle cramps, and even temporary changes in blood pressure and heart rate. The illness normally is over within a day -- sometimes just a few hours.

Besides cooking and storing food properly, you can help keep food safe by washing your hands thoroughly (and often) as you prepare and serve food, and by keeping utensils and surfaces clean.

If you have food safety questions, feel free to contact your local K-State Research and Extension Office or you may contact Tranda Watts, Multi-County Extension Specialist, Food, Nutrition, Health and Safety at twatts@ksu.edu.



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