

New exhibits on display at the Norton Public Library

By Beverly Kindler

The exhibits at the Norton Public Library have been changed and will be displayed through the end of September.

At the first flat display case you will find a collection of toy digging machines owned by Jeff Urban.

In the tall display case, Rosalie McMullen has shared a collection of books and puppets. Rosalie said, "Children's literature is a lifetime passion for me. I love children's books. Puppets add to the joy of each book, they make the book come alive. I encourage children to re-tell the story with the puppets."

Rosalie also loves tea parties and believes a tea party is a magic event in a small child's life. So, check out the tea sets,

accessories and tea party ideas in this display.

Rosalie suggests that you allow children to decorate the table, be photographers to take pictures and also help prepare the food. Children can ask their friends to bring their teddy bear or favorite doll to the party.

Rosalie said, "Tea parties provide special memories and building special memories makes for secure adults."

In the art gallery you will find art displays by Jacklyn Puent and Jared Shelton.

Jacklyn's relationship with art began at an early age with a box of crayons and a parakeet. During home-school years, drawing and crafting were favorite techniques developed. The art classes, taken from 7th through 12th grade, at

the Norton schools provided a firm foundation of technique and practice for Jacklyn. Now, inspiration from nature can be found in the way jellyfish move, the patterns of a beetle's back and contrasting hues of flowers.

Jared Shelton, a senior at Norton Community High School, has on display pieces done in oil and ink, however his favorite medium is watercolor.

Jared has taken Art 3 and plans to take Art 4 and an Independent Study in Art during his senior year. He said, "In high school classes, Mrs. Robison has greatly helped me improve my art techniques."

Jared's future plans are to study architecture as a student at Kansas State University.



Safe food preservation a must **PUBLIC RECORD**

Seasonal fruits and vegetables typically cost less, so it's easy to understand why cost-conscious consumers are embracing home food preservation.

Doing so can extend health benefits from fresh foods for future meals and trim grocery bills when out-of-season prices rise.

There is a growing interest in home food preservation, but this can also lead to food safety mistakes if recommended practices are not followed. Such mistakes can cause food borne illnesses and be life threatening.

Novices can be successful but it's important for both new and more experienced home food preservationists to choose tested recipes and follow directions exactly. New and improved equipment and recommended techniques can simplify the process.

Safe home food preservation typically involves canning, freezing or drying. Recommendations for the three methods have similarities, such as:

- *Start with a clean kitchen. Wash hands frequently. Clean as you go to prevent cross contamination.

- *Start with good food. Select fresh fruits and vegetables that are free of insect damage, nicks, bruises, and mold.

- *Read the recipe in advance, and make sure all ingredients and equipment are on hand.

- *Allow time to complete the

Homeed
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process. Home food preservation requires staying in the kitchen, on task.

Follow the canner manufacturer's recommendations and read the manufacturer's instructions for using a smooth top electric range or cooktop with canning equipment. That's important as some smooth top cooking surfaces are not recommended for home canning because the weight of a canner can crack the glass cook top.

Home food preservationists should become familiar with the properties of the food because food content will dictate preservation methods. There are specific differences in recommendations for canning low-acid foods and foods with a higher acid content:

- *Low-acid foods, such as meats and vegetables, require pressure canning to achieve a safe, recommended processing temperature (240 degrees F) to reduce potential risks of botulism that can grow in improperly canned low-acid foods.

Pressure canners require an

investment, but can be used for several seasons when used and cared for according to manufacturer's directions, which vary with the type of gauge.

A pressure canner with a dial gauge should be checked for accuracy annually because a variance of 1 pound (up or down) can increase the risk of food-borne illness. Contact your local Extension Office to make an appointment to get your dial gauge tested.

Gaskets, seals and vent holes also should be checked annually.

A pressure canner with a weighted gauge can be easier to maintain, as only the gaskets (which should be clean and pliable) and general condition will typically need to be checked each year.

Most experts do not recommend buying a pressure canner at a garage sale, thrift store or auction, as you won't know its history, how it has been cared for, and may not be able to buy replacement parts.

If you have questions concerning food preservation, please 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 or 785-443-3663.

District Court

These transactions were taken from the records of filings in the offices of the District Court clerk at the Norton County Courthouse.

Traffic and Wildlife and Parks cases are given to the paper when the fines are paid.

June 27

May 27-John T. Durham, Herndon; Charge: Length limit on walleye or saugeye, less than 18 inches; Found: Guilty; Fine: \$248.

June 15-Leonard Fleckenstein, Jennings; Charge: Illegal length bass; Found: Guilty; Fine: \$148.

June 14-Wilbur M. Reichert, Dresden; Charge: Personal flotation devices not accessible; Found: Guilty; Fine: \$148.

July 3

June 5-Galen J. Augustine, Lenora; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

May 3-Timothy Paul Cox, Long Island; Charge: Failure to yield at stop or yield sign; Found: Guilty; Fine: \$173.

June 28-Joyce Kay Eichman, Norton; Charge: Speeding 75 in 65; Found: Guilty; Fine: \$143.

June 8-Lois Gaskill-Metcalf, Colby; Charge: Speeding 76 in 65; Found: Guilty; Fine: \$149.

June 10-Phillip Mark Gottstine, Logan; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

May 29-Greg A. Losey, Logan; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

May 19-Madison Brook Rudd, Farrwell, Texas; Charge: Speeding 88 in 65; Found: Guilty; Fine: \$228.

May 26-Jodi Ann Spiess, Smith Center; Charge: One-way glass and sun screening devices; Found: Guilty; Fine: \$98.

May 27-Andrew Marin Stutz,

Lemon Grove, Calif.; Charge: Speeding 77 in 65; Found: Guilty; Fine: \$155.

May 29-Jessica Ann Thompson, Prairie View; Charge: Speeding 70 in 55; Found: Guilty; Fine: \$171.

June 10-Melissa Ann Worcester, Hill City; Charge: Speeding 79 in 65; Found: Guilty; Fine: \$167.

July 12

June 29-Lane David Archer, Logan; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

June 13-Rick Barr, Prewitt, N.M.; Charge: Speeding 84 in 65; Found: Guilty; Fine: \$197.

Jacob Todd Brooks, Norton; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

June 29-Kendall R. Clark, Littleton, Colo.; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

June 6-Terry Cook, Norton; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

June 9-Jacob Karl Dougherty, Phillipsburg; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

May 30-Suzanna Pamela Dozbaba, Atwood; Charge: Speeding 80 in 65; Found: Guilty; Fine: \$171.

June 6-Kathi Ebner, Phillipsburg; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

July 7-Charles Dean Forbes, Culbertson, Neb.; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

July 7-James Dean Forbes, Larned; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

June 5-Matthew Christopher Freiheit, Monument, Colo.; Charge: Speeding 89 in 65; Found: Guilty; Fine: \$237.

May 26-Crystal D. Freudenberg, Norton; Charge: Child

passenger safety; restraining systems and seat belts; Found: Guilty; Fine: \$156.

June 12-Ethan Cord Galentine, Prairie View; Charge: expired registration; Found: Guilty; Fine: \$171.

June 16-Ethan Cord Galentine, Prairie View; Charge: expired registration; Found: Guilty; Fine: \$171.

June 30-Robert Lee Haben, Ellwood City, Pa.; Charge: Speeding 82 in 65; Found: Guilty; Fine: \$183.

June 20-Lelia Marie Hall, Lenora; Charge: Speeding 76 in 65; Found: Guilty; Fine: \$149.

June 26-Gary Benjamin Hembd, Norton; Charge: Speeding 66 in 55; Found: Guilty; Fine: \$149.

Jan. 26-Morgan Tull Hockaday, Edison, Neb.; Charge: Speeding 81 in 65; Found: Guilty; Fine: \$199.

Jan. 26-Morgan Tull Hockaday, Edison, Neb.; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$32.

June 20-Kem Lewis Kindall, Alma; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

May 19-John Peter Knippenberg, Great Bend; Charge: Defective brakes; Found: Guilty; Fine: \$143.

May 27-Thomas Lee Koch, Flagstaff, Ariz.; Charge: Speeding 77 in 65; Found: Guilty; Fine: \$153.

May 8-Robert J. Liston, Timken; Charge: Failure to wear seat belt; Found: Guilty; Fine: \$10.

June 8-Wendy Dawn Martinez, Grand Island, Neb.; Charge: Speeding 79 in 65; Found: Guilty; Fine: \$167.

June 21-Wesley C. Poore, Stockton; Charge: Vehicles; unlawful acts; e.g., registration; Found: Guilty; Fine: \$171.

Tomatoes are reason enough

Kay Melia

Ask just about anyone why they began planting a garden in their backyard and you'll probably get a blank stare. Either that, or they'll tell you "it's because I like fresh tomatoes." That, of course, is reason enough.

There are approximately 50 million gardeners in the United States today. The average age of an American gardener is 50. That may surprise you because most people figure only old blokes like me go outside and play in the dirt. Fifty years ago, that was basically true, but not anymore.

Young people are finding their way out the back door and into the backyard in increasing numbers these days. And it's not only because they're hankering for a fresh tomato. They're beginning to understand that homegrown fresh garden delicacies are paramount in their family's everyday diet. They also understand that working up a little perspiration can actually be satisfying, knowing that they are accomplishing something good for the family.

It set me to thinking the other day. (Really!) How great would it be if EVERY family planted, tended and harvested the bounty of their own backyard garden? Probably not going to happen. And why is that? It's because the majority of the nation's young, school age people have never been exposed to the joys of gardening by their parents and are not really aware of how to get started when they get out on their own. I think I have the answer to this problem.

Let's introduce a course in school pertaining to gardening. I propose that Gardening 101 be a semester-long course, and be required study for all sophomore or junior students in high school for both boys and girls. It should be scheduled in the second semester when spring begins and students can get outside and get hands-on training as well as in the classroom. High school students would be allowed to take the course either their sophomore or junior year. My book, entitled "The Gardener's Common Sense Guide to Vegetable Gardening in the Midwest" would make an excellent textbook. A teacher with gardening experience could surely be found in the community. I have drawn up an outline for the course for the entire semester.

I think it makes sense that Gardening 101 be offered to 15 and 16 year olds rather than kindergardeners or 1st graders. I believe the older students would feel a closer connection to fresh home grown food than the younger kids, and would more easily learn the importance of learning about gardening.

I know nothing about High School curriculums these days. But I submit that this idea makes as much sense as some courses available, or forced upon, our students today. What do you think?

Call Mike with all your social news.
877-3361



THE NORTON TELEGRAM

Shannon Esslinger is the new owner of Destination Kitchen which is located at 115 W. Main, Norton, KS, phone 785-877-2911. Destination Kitchen is an all-around kitchen supply store that also serves drinks, and a variety of desserts. Lunch is served from 11:00 a.m. to 2:00 p.m. Monday through Saturday.

and the Norton Area Chamber of Commerce welcome

Destination Kitchen

to the business community