Focus on the farmer meetings

Twin Creeks Extension will be hosting meetings in the District in Norton, Oberlin and Hoxie in February. These meetings will focus on how healthcare reform and the Affordable Care Act may affect farmers as consumers and as employers.

For family farms, there is a high risk of occupational injuries and health insurance can be critical to protect the farm. The Affordable Care Act affects farmers in several unique ways, as consumers and employers.

As consumers, they can no longer be asked about occupation or pre-existing conditions that may have increased their rates before. They also may be eligible for tax credits that help pay part of their health insurance premium. However, these tax credits are based on income and with the fluctuation of a farmer's income it is important not to underestimate future income which may cause individuals to repay a portion of their

NCHS

MCL Art Show begins at

FCCLA meeting and carna-

NCHS Scholar's Bowl, 4 p.m.

KSU representative available,

Cheerleader photos; JH gym,

JV/V BB vs. Smith Center,

KAY Board meeting, 7:45

MTSS early dismissal: meals

FFA Selection Day at Hoxie,

Forensics at Osborne, 4 p.m.

Regional Scholars Bowl at

served; buses run at dismissal,

Dane Hansen Museum; Logan

Monday, Feb. 3

Tuesday, Feb. 4

Jay Singers, A.P.

Wednesday, Feb. 5

Thursday, Feb. 6

Jay Singers, 7:30 a.m.

SADD meeting, A.P.

Jay Singers, 7:30 a.m.

tion sales, A.P.

4 p.m.

2 p.m.

TMP, 4 p.m.

4:45 p.m.





tax credit at the end of the year. Also, as employers, farmers

may be eligible to receive tax credits for providing insurance to employees when they are not required to. Only businesses with 50 or more employees must provide insurance or pay a fine and this mandate is currently extended to January 2015. For businesses with 25 employees or less, there is a 50 percent tax credit available for insuring employees in 2014. As employers, farmers could also use the SHOP marketplace to provide insurance options to employees.

To learn more, attend one of the Focus on the Farmer meetings in February. Meetings will be held at 7 p.m. in Norton on Feb. 10, at the 4-H Building,

Center: Senior Night, 6 p.m.

Regional Piano Festival

NCHS Invitational Forensics

FFA Meats Contest at Grin-

JV/V Wrestling at Phillips-

NJHS

Wrestling pictures; JH gym,

MTSS early dismissal: meals

County Spelling Bee at Long

Wrestling vs. Oberlin, Smith

EES

Grades 1 and 2 vocal concert

rehearsal at East Campus, 12:30

Center, St. Francis and Stock-

served; buses run at dismissal,

Saturday, Feb. 8

ACT testing date

Tournament, 8 a.m.

Tuesday, Feb. 4

Wednesday, Feb. 5

KAY Board, 7:45 a.m.

3:30 p.m.

Island, 4 p.m.

ton, 5 p.m.

Thursday, Feb. 6

Monday, Feb. 3

burg Tournament, 9 a.m.

SCHOOL CALENDAR

1 p.m. in Oberlin on Feb. 18, at The Gateway, and Feb. 24 in Hoxie at the 4-H Building. RSVP to Julianne Shoup at jshoup@ksu.edu, 785-675-3268 or call your local Norton Extension Office at 785-877-5755.

Family and Consumer Science Agent, Julianne Shoup, will be presenting on the basics of the law, tax credits and tax penalties, and information on navigating the marketplace. Julianne has completed trainings with experts from Kansas State University and has completed Federal Certified Application Counselor and Navigator training to provide the most current information available on the law as it is understood today.

While meetings will focus on the farmer, general information will apply to everyone, and anyone is welcome to attend.

For more information on Healthcare Reform and the Insurance marketplace go to www. insureks.org or healthcare.gov.

County Spelling Bee at Long

Northern Valley

NVJH BB vs. Heartland

Norton Scholars Bowl, 4 p.m.

NVHS BB vs. Alma, Neb., at

Norton County Spelling Bee

FFA District Selection Day at

Regional Scholars Bowl at

NVJH BB vs. Cheylin at Mc-

4th and 5th grade basketball

games in Long Island, 1:30 p.m.

NVHS BB vs. Cheylin at Al-

Regional Piano Festival in

Island, 3:30 p.m.

IEP Day

Thursday, Feb. 6

Monday, Feb. 3

Tuesday, Feb. 4

Wednesday, Feb. 5

at Long Island, 3:30 p.m.

Thursday, Feb. 6

Almena, 5 p.m.

Hoxie, 2 p.m.

Natoma, 3 p.m.

Donald, 4 p.m.

Friday, Feb. 7

No Preschool

Saturday, Feb. 8

mena, 5 p.m.

Christian at Colby, 4 p.m.

Little Kids Dance



A Little Kids Dance Camp was held at Stull Gymnasium on Saturday morning. Under the direction of high school dance coach Melodie Bock and with the help of dance team members, grade school girls learned dance routines and then performed for family and friends.

-Telegram photo by Mike Stephens

then add the filling to the un-

baked crust. Freeze the pie in

a pan, then package in a freezer

Prepare and freeze foods for later

Need to save some time in the kitchen? Now is the time to for later use. Most baked goods freeze well and can still be top quality. Here are some tips:

This helps prevent condensation inside the wrapping and development of ice crystals.

packaging such as plastic con-

with wax paper or parchment

frosted and frost after thawed.

·Thaw all baked goods in the freezer packaging. They can be thawed at room temperature. Remove from the freezer the night before you need to use them.

·Unbaked fruit, mince or nut pie - Make as usual except add 1 extra tablespoon of flour or tapioca or 1/2 tablespoon cornstarch to juicy fillings. Steam and cool fruits such as apples and peaches to prevent darkening. Freeze in a pie pan, then

Home ed Tranda Watts, **Extension** specialist

450°F for 15 - 20 minutes. Re-

duce temperature to 375°F for

20 to 30 minutes or until crust

cooked filling - Make filling us-

ing Clear Jel starch (1/4 cup per

quart of fruit.) Freeze in jars or

cartons, leaving 1 inch head-

space. Or, put the cooled filling

into an unbaked pie crust and

freeze. After it is frozen, wrap

the filling in a freezer package

pie - Bake as usual. Cool rap-

idly. Freeze before packaging.

After the pie is frozen, wrap it

in a freezer package. Remove

from the freezer, and let it stand

at room temperature for 15 min-

utes. Bake in a 350°F oven until

warm (about 30 minutes).

·Baked fruit, mince, or nut

of your choice.

·Unbaked fruit pies with

is brown.

package. Remove the pie from the freezer and bake it (without thawing the pie) at 400°F for 10 minutes. Reduce the temperature to 325°F to finish baking. Note: Unbaked fresh pies To bake, remove from the freezhave a better fresh fruit flavor er, and cut vent holes in crust. than frozen baked pies. Frozen Place on a cookie sheet to catch unbaked fresh pies tend to have drips. Bake without thawing at

> In general, pies can be frozen for 2 - 4 months.

a soggy crust.

For further information about freezing foods to simplify meal preparation, 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 twwatts@ksu.edu or phone 785-443-3663.



al. Chill the filling and crust,

prepare foods and freeze them ·Bake and cool completely!

·Use moisture-vapor resistant

tainers or bags, and rigid con-·Separate layers of cookies

·Freeze cakes or breads un-

Here are some additional tips for freezing those special home made pies.

·Make pie crusts ahead of time and freeze.

package, and replace in freezer.



Grades 1 and 2 vocal concert Friday, Feb. 7 PBIS/BASS meetings at East Campus, 7 p.m. Forensics meet in Norton, NHS meeting, A.P. Wednesday, Feb. 5 7:30 a.m. JV/B BB vs. Hill City, 4:45 MTSS early dismissal: meals FFA Meats Judging at Grinserved; buses run at dismissal, nell, 9 a.m. JV/V Wrestling vs. Smith

SCHOOL MENU

NCHS-NJHS

Monday, Feb. 3 Breakfast-Oatmeal chocolate chip bar, fruit, juice and milk.

Lunch-Pigs in a blanket, pork and beans, rosy applesauce, broccoli and cauliflower salad and milk.

Tuesday, Feb. 4

Breakfast-Sausage gravy, biscuits, fruit, juice and milk. Lunch-Steak fingers, whipped

potatoes, country gravy, carrots, rolls w/margarine, pears and

Wednesday, Feb. 5 Breakfast-Assorted cereal

rosy applesauce, toast w/margarine, juice and milk.

Lunch-Stuffed crust pepperoni pizza, carrots, dill pickles, peaches and milk.

Thursday, Feb. 6

Breakfast-English muffin w/ sausage, fruit, juice and milk.

Lunch-Chicken fajitas, lettuce and chopped tomatoes, onions and green peppers, oranges and milk.

Friday, Feb. 7

Breakfast-Pancake and sausage on a stick, fruit, syrup, juice and milk. Lunch-Beef and noodles, whipped potatoes, broccoli, cot-

and Mandarin oranges/peaches. **EES Menu**

tage cheese, rolls w/margarine

Monday, Feb. 3

Breakfast-Kansas Granola Bar, cheese stick, Mandarin oranges, apple juice and milk.

Lunch-Baked ham, scalloped potatoes, baby carrots, pineapple chunks, whole wheat roll and milk.

Tuesday, Feb. 4 Breakfast-French toast, warm

syrup, strawberry fruit cup, grape juice and milk.

Lunch-Lasagna, tossed salad, peaches, garlic bread and milk. Wednesday, Feb. 5

Breakfast-Western omelet quesadilla, salsa, tater tots, peaches, orange juice and milk.

Lunch-Roast beef, whipped potatoes, gravy, apple wedge, pepper strips, banana bread and milk.

Thursday, Feb. 6 Breakfast-Breakfast cake. pineapple chunks, apple juice and milk.

Lunch-Ike Burger, homemade bun, sweet potato french fries, dill spear, pears and milk.

Friday, Feb. 7

Breakfast-Sausage gravy, biscuit, apricots, grape juice and milk.

Lunch-Baked chicken, whipped potatoes, gravy, lima

beans, strawberry fruit cup, cookie and milk.

Northern Valley Menu Monday, Feb. 3

Breakfast-Biscuits and gravy, hash browns, applesauce and

assorted cold cereal. Lunch-Chili w/crackers, chips w/salsa, fresh carrots and

cinnamon roll. Tuesday, Feb. 4

Breakfast-Cinnamon butter flake biscuit, eggs, pineapple and assorted cold cereal.

Lunch-Stromboli, wedges, seasoned peas and peach half.

Wednesday, Feb. 5

Breakfast-Pancakes, syrup, ham, hash browns, juice and assorted cold cereal. Lunch-Sierra Chicken, tossed

salad w/dressing, coleslaw, ap-

plesauce and monster cookie. Thursday, Feb. 6

Breakfast-Egg biscuit, hash browns, apricots and assorted

cold cereal. Lunch-Italian pasta bake, peppers, cucumbers, french

bread and sliced pears.

Friday, Feb. 7 Breakfast-Ham and cheese

bagel, hash browns, peaches and assorted cold cereal.

Lunch-Wiener Wagons, french fries, seasoned broccoli and Mandarin oranges.



Everything in the Store is On Sale! **Doors Will Close on February 28, 2014**

Williams Bros.

Your Family Department Store Silver Jeans • Alfred Dunner • Tribal • New Balance Shoes 515 Nebraska Ave. Arapahoe Phone 962-7755

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For the period from 31-Dec-12 **FUNDS** Old Balances Disbursements | Net Treasury Cash Receipts 141,260.09 136,638.26 General Operating 142,025.32 135,873.03 69,288.57 49,110.93 35,940.65 15,763.01 Water 9,988.61 18,632.97 15,614.02 13,007.56 Sewer 52,247.48 30,006.08 31,130.48 51,123.08 Trash, Employee Benefit 15,961.79 28,843.55 26,954.15 17,851.19 64,709.47 22,392.78 44,664.58 42,437.67 Streets 4,680.51 Cemetery 949.55 4,682.35 951.39 8,584.82 Spec Parks & Rec 6,699.44 1,885.38 5,571.00 61,42 5,632.42 **Customer Deposits** 450.00 100.00 450.00 100.00 8,347.56 13,519.43 15,469.23 10.297.36 Multi-year Cap. Outlay 96,749.44 5,000.00 101,749.44 27,829.73 5,000.00 32,829.73 Special Equip. 399.41 Fire Spec. Equip. 399.41 0.00 17,665.75 16,598.00 20,544.00 19,476.25 Debt Service Water 1.742.93 1,130.06 15.539.77 14,926.90 Payroll Clearing 25,954.01 0.00 25,954.01 Water Surplus 487,752.68 376,940.33 369,308.14 495,384.87 TOTALS Available Cash First Security of Lenora (checking) 225,384.87 270,000.00 First Security of Lenora (CD's)

Treasurer's Annual Financial Report

Lenora, Kansas

First published in The Norton Telegram on Friday, January 31, 2014

Total Funds Available 495,384.87 LIABILITIES AND OBLIGATIONS \$0.00 Sewer Treatment Plant 92,915.00 Water System 3,883.62 JD Backhoe Fire Truck 18,744.66 11,500.00 Rescue Suburban **TOTAL**

