

Blue-Green algae in the lakes

On June 12, The Kansas Department of Health and Environment sampled publicly accessible bodies of water for cyanobacteria, commonly called blue-green algae, when the agency was alerted to a potential algae bloom in Kansas lakes. When harmful algal blooms are present, Kansas Department of Health and Environment, in cooperation with the Kansas Department of Wildlife, Parks and Tourism and other lake managers where appropriate, responds by informing the public of these conditions.

Kansas Department of Wildlife, Parks and Tourism reminds visitors that when a lake is under an Advisory or Warning, marinas, lakeside businesses, and park camping facilities remain open for business, although swim beaches will be closed. Park drinking water and showers are safe and not affected by the algae bloom. Also, it is safe to eat fish caught during a harmful blue-green algae outbreak, as long as consumers clean and rinse the fish with clean, potable water; consume only the fillet portion; and discard all other parts. People should also wash their hands with clean, potable water after handling fish taken from an affected lake.

Kansans should be aware that blooms can develop rapidly, requiring lake visitors to exercise their best judgment. If there is scum, a paint-like surface, or the water is bright green, avoid contact and keep pets away. These are indications that a harmful bloom may be present. Kansas Department of Health and Environment and Kansas Department of Wildlife, Parks and Tourism urge dog owners to be particularly mindful of the presence of blue-green algae.

Dogs that swim in or drink water affected by a harmful algal bloom or eat dried algae along the shore may become seriously ill or die.

Based upon sampling results and established health risk levels, the following Warnings and Advisories remain in place from the previous sampling season.

CURRENT WARNINGS & ADVISORIES

Public Health Warning: High levels of toxic blue-green algae have been detected. A Public Health Warning indicates that water conditions are unsafe and direct water contact (wading, skiing and swimming) should be prohibited.

Kansas public waters currently under a Warning status:

MEMORIAL PARK LAKE (Veteran's Lake), Barton County

When a Warning is issued, Kansas Department of Health and Environment recommends the following precautions be taken:

- Humans, pets and livestock do not drink lake water
- Water contact should be prohibited. Avoid swimming, wading or other activities with full body contact of lake water
- Clean fish and rinse with clean water, consume only the fillet portion, and discard all other parts

- Do not allow pets to eat dried algae
- If lake water contacts skin or pet fur, wash with clean potable water as soon as possible
- Avoid areas of visible algae accumulation

Public Health Advisory: Harmful blue-green algae have been detected. A Public Health Advisory indicates that a hazardous condition exists. Water activities like

boating and fishing may be safe; however, direct contact with water (i.e., wading, swimming) is strongly discouraged for people, pets and livestock.

Kansas public waters currently under an Advisory status:

LAKE WARNOCK (Atchison City Lake), Atchison County

LOGAN CITY LAKE, Phillips County

MILFORD LAKE, Clay, Geary and Dickinson Counties (Downgraded from Warning)

OLD HERINGTON LAKE, Dickinson County (Downgraded from Warning)

When an Advisory is issued, Kansas Department of Health and Environment recommends the following precautions be taken:

- Humans, pets, and livestock do not drink untreated lake water
- Clean fish and rinse with clean water, consume only the fillet portion, discarding other parts
- Do not eat or allow pets to eat dried algae
- If lake water comes in contact with skin or pet fur, wash with clean potable water as soon as possible
- Avoid areas of visible algae accumulation

Kansas Department of Health and Environment will update these statements as conditions warrant.

Contact Information:
Receive up-to-date lake conditions at this Toll Free Number: 1-855-422-5253.

For information on blue-green algae and reporting potential harmful algal blooms, go to: http://www.kdheks.gov/algae-illness/algae_advisories.htm.

are above 90 degrees Fahrenheit).

Separate for safety. Keep fruits and vegetables that will be eaten raw separate from other foods such as raw meat, poultry or seafood and from kitchen utensils used for those products. Wash your hands with hot soapy water before and after preparing food. Avoid cross-contamination by washing cutting boards, dishes, utensils and counter tops with soap and hot water between the preparation of raw meat, poultry and seafood products and the preparation of produce that will not be cooked. If you use plastic or other non-porous cutting boards, run them through the dishwasher after use.

By following these guidelines, you will have a much greater chance of serving safe and healthy foods to your family this summer.

If you have questions, 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 call 785-443-3663.

County Hospital; contact: Alice Hawks 877-3351

Aug. 18-24; Immanuel Lutheran Church; contact: Fonda Lawrence 877-3145

Aug 25-31; Community volunteers; contact: Alice Hawks 877-3351

Aug. 4-10; Redeemer Lutheran Church; contact: Cynthia Washburn 877-3004

Aug. 11-17; 1. Midwest Energy; contact: Midwest Energy 800-222-3121; 2. Norton County Service Center; contact: Nancy Hager 877-5156; 3. Norton

Benefit for Brett Boys



The Eagles Lodge hosted a benefit Saturday night for Brett Boys, who is battling cancer, to help pay for his medical bills. There were a lot of people on hand for the event including family from Montana and South Dakota. (Front) Brett's mom, Jane Boys, wife Karen Boys, sister Brenda Boys, and daughter Heather Gennette. (Back) Brett, his brother Darren and son Tyler. "He has responded well to treatment," according to Brenda and "we appreciate the support from the communities of Norton, Logan, Hill City and the Natoma Corporation, where he works." Donations for Brett can be sent to Farmers National Bank in Logan.

—Telegram photo by Mike Stephens

Red Cross seeking blood donations

The American Red Cross encourages blood donors to help prevent a summer shortage by rolling up a sleeve to give. Donors of all blood types are urged to schedule an appointment now, especially those with types O negative, B negative and A negative.

Type O negative is universal and can likely be transfused to anyone who needs blood. Types A negative and B negative can be transfused to patients with either Rh positive or negative blood. These blood types are the most in demand and the first to run out if there is a shortage.

To encourage more people to make time to donate blood before and after Independence Day, all presenting blood donors from June 30 through July 7 will receive a commemorative Red Cross T-shirt, while supplies last.

The Red Cross must collect 15,000 blood donations every day to meet the needs of patients at 2,700 hospitals and transfusion centers across the country. To learn more and make an appointment to donate blood and help save lives, visit redcrossblood.org or call 1-800-RED CROSS (1-800-733-2767).

Upcoming blood donation opportunities:

Norton County
July 10 from noon to 6 p.m. at the Norton County 4-H Building, 126 East Park St., Norton, KS.

How to donate blood

Simply call 1-800-RED CROSS (1-800-733-2767) or visit redcrossblood.org to make an appointment or for more information. All blood types are needed to ensure a reliable supply for patients. A blood donor card or driver's license or two other forms of identification are required at check-in. Individuals who are 17 years of age (16 with parental consent in some states), weigh at least 110 pounds and are in generally good health may be eligible to donate blood. High school students and other donors 18 years of age and younger also have to meet certain height and weight requirements.

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Enjoy healthy, safe foods this summer

Eating fruits and vegetables is a great way to get the most nutrition out of your calories. They are packed with vitamins, minerals, fiber, and other nutrients. June is National Fresh Fruit and Vegetables Month, a great time to consider whether you're getting enough fruits and vegetables. Choosing fresh produce that is in season will help insure the best tasting and highest quality produce. Proper food storage helps maintain food quality by retaining flavor, color, texture and nutrients, while reducing the chance of contracting food borne illness.

Home ed Tranda Watts, Extension specialist



and vegetables separately from meat, poultry and seafood products when packing them to take home from the grocery store.

Store produce safely. Storing fresh produce properly helps prevent food borne illness. Store perishable fresh fruits and vegetables (such as strawberries, lettuce, carrots, and mushrooms) in a clean refrigerator at a temperature of 40 degrees Fahrenheit or below. Refrigerate pre-cut or peeled produce to maintain quality and safety. Wash produce thoroughly with clean, cool, running water just before they are to be prepared or eaten. For produce with thick skin, use a vegetable brush to help wash away hard-to-remove microbes. Refrigerate all cut, peeled, or cooked fruits and vegetables within two hours (within one hour if temperatures

are above 90 degrees Fahrenheit).

Separate for safety. Keep fruits and vegetables that will be eaten raw separate from other foods such as raw meat, poultry or seafood and from kitchen utensils used for those products. Wash your hands with hot soapy water before and after preparing food. Avoid cross-contamination by washing cutting boards, dishes, utensils and counter tops with soap and hot water between the preparation of raw meat, poultry and seafood products and the preparation of produce that will not be cooked. If you use plastic or other non-porous cutting boards, run them through the dishwasher after use.

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Aug 25-31; Community volunteers; contact: Alice Hawks 877-3351

Aug. 4-10; Redeemer Lutheran Church; contact: Cynthia Washburn 877-3004

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MEALS ON WHEELS

The schedule for Meals on Wheels for July 7 through Aug. 31 is as follows:

July 7-11; Northwest Kansas Library System; contact: Alice Evans 877-5148

July 12-13; 20th Century Federated Club; contact: Lottie Wiltfong 877-5286

July 14-27; Community volunteers; contact: Alice Hawks 877-3351

July 28-Aug. 3; St. Francis Altar Society; contact: Jan Volgamore 877-5653

Aug. 4-10; Redeemer Lutheran Church; contact: Cynthia Washburn 877-3004

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George and Martha Walters of Emporia are celebrating their 60th Wedding Anniversary

The Walters

George Walters and Martha Kissell were married June 27, 1954, at the First United Methodist Church in Norton. The Rev. H.P. Woertendyke officiated.

Dr. Walters was a professor of business at Emporia State University, retiring as Associate Dean of the School of Business. Mrs. Walters taught English and was a homemaker.

The couple has a son, Jon and his wife Robin Walters of Katy, Texas. They have two grandchildren, Zachary and Nathan Walters, also of Katy.

A family celebration will be held at a later date.

Congratulations may be sent to the couple at 1029 West St., Emporia, KS 66801

The Dane G. Hansen Memorial Museum takes great pride in hosting a four day painting workshop with David Vollbracht. Mr. Vollbracht will be instructing the class at the Dane G. Hansen Museum, 110 W. Main, Logan. These classes will be held on July 9, 10, 11 and 12, and will run from 9 a.m. until 4 p.m. with a one hour break for lunch. This learning opportunity is brought to you through the Hansen Museum Continued Education Program and offered at reduced rates to the public. Cost of the workshop is \$150 with discounts available for Hansen Museum members. This class will be on the use of photography as a reference material. The class will stress taking your painting to a higher level, using the elements of art.

Design, color, values and composition will be explored as well as the more illusive but just as important elements of mood, passion and attitude that can make a good painting better and a better painting great. Intermediate and advanced artists may call 785-689-4846 for more information or to register by phone.

David Vollbracht is a representational landscape painter of the west. His work reflects the quality of light, nature and spirit drawn from the land. For many years he has made trips to various parts of the west to gather reference material for realistic

impressions created primarily in oil. David emphasizes the beauty and importance of the natural landscape in his compositions. He is intrigued by the patterns and shapes in nature and concentrates on the effects of light on these elements.

Mr. Vollbracht resides in Medicine Lodge, and has earned a degree in art from Fort Hays State University. His knowledge has been nurtured by attending the art workshops of Clyde Aspevig and Wayne Wolfe. David has recently received Signature Membership to Oil Painters of America. David has shown his work at numerous shows including: Mountain Oyster Club Show, Tucson, Ariz., One Man Show Wichita Center for the Arts, Wichita, National Miniature Show, La Luz, N.M., National Oil Painters of America Exhibitions and Rocky Mountain Plein Air Show, Winter Park, Colo. David has art work currently in the following galleries: Elkhorn Art Gallery, Winter Park, Colo., and Paint Horse Gallery, Breckenridge, Colo.

For more information about this and other exhibits, contact Nova at 785-689-4846 or check out our web at www.hansenmuseum.org.

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THE NORTON TELEGRAM

June 13- June 25

Showing at the

NORTON THEATRE

How to Train Your Dragon 2
in 3D -- 1 Hour, 55 Minutes (PG)
Friday and Saturday: 7:00 and 9:25 p.m.
Sunday: 5:00 and 7:25 p.m.
Mon., Tues., Wed.: 7:00 P.M.

The Fault in Our Stars
2 Hours, 15 Minutes (PG-13)

Dragon is \$7.00 for adults and \$6.00 for children 12 and Under. \$3/tax on Sunday
Fault in Our Stars is \$7.00 for adults and \$6.00 for children 12 and Under. \$3/tax on Sunday

POPcorn

COMING SOON

PREMIERING IN NORTON:
FRIDAY, JUNE 27TH
TRANSFORMERS 4 (PG-13)
VISIT OUR WEBSITE: NORTONTHEATRE.COM

Let's Go to the Movie

This ad is brought to you by The Norton Telegram

