

Student News

University of Kansas fall 2012 honor roll

Four St. Francis Community High School graduates have been named to the 2012 University of Kansas fall semester honor roll. They are among more than 4,450 undergraduate students earning the distinction.

Students earning the honor are Tilyn Bell, Elizabeth Gienger, Benjamin Neitzel and Isaac Schiltz.

Tilyn is the daughter of Robert Bell of McDonald. A sophomore at the university, she was named to the honor roll for the College of Liberal Arts and Sciences.

Elizabeth, a senior, was named to the honor roll for the School

of Nursing. She is the daughter of Kelly and Penny Gienger, St. Francis.

Benjamin, a senior at the university, was named to the honor roll for the College of Liberal Arts and Sciences. He is the son of Ron and Roxie Neitzel, St. Francis.

Isaac, a freshman, was named to the honor roll for the College of Liberal Arts and Sciences. He is the son of Rob and Carla Schiltz, St. Francis.

The honor roll comprises undergraduates who meet requirements in the College of Liberal Arts and Sciences and in the

schools of Allied Health; Architecture, Design and Planning; Business; Education; Engineering; Journalism and Mass Communications; Music; Nursing; Pharmacy and Social Welfare.

Honor roll criteria varies among the university's academic units. Some schools honor the top 10 percent of students enrolled, some establish a minimum grade-point average, and others raise the minimum grade point average for each year students are in school. Students must complete a minimum number of credit hours to be considered for the honor roll.

Obituaries

Bertha E. Hilt

May 8, 1910 - Feb. 17, 2013

Bertha Hilt was born to John and Matilda (Wagner) Keller in Cheyenne County, Kansas on May 8, 1910, in a dugout sod house 10 miles north of St. Francis. She was the oldest of eight children. Bertha had five brothers: Albert, Ed, Robert and Elton and two sisters: Helen and Ella. One of her brothers died as an infant.

She was baptized July 3, 1910, in the Evangelical Lutheran Immanuel Church. She was confirmed at the same church on May 16, 1926. She is a member of Peace Lutheran Church. Bertha died on Feb. 17, services were held on Feb. 22.

She grew up on the farm 10 miles north of St. Francis. She attended school at District 16 Hackberry. Her favorite subject was spelling. She finished school through the eighth grade.

Her mother taught her how to cook at a young age. Bertha cooked for the large family so her mother could help work outside. Bertha also helped with chores, milking cows, shucking corn, and gardening.

"We kids had to work hard to make ends meet," said Bertha. She cooked for the family as well as several hired men. Her father wanted his food served hot at the table so she always made sure the

food was hot when they sat down to eat a meal. She cooked for so many people for so long, she found it hard to "down size" portions when she got married.

Through a cousin, Bertha met her husband. On Jan 27, 1946, she married William (Bill) Hilt at the Salem Lutheran Church. To this union four children were born; daughters Ruth and Ruby, sons Alfred and Martin. Martin died as an infant.

They lived on a farm northwest of St. Francis where they worked together. Later, they moved near Idalia, Colo., to work on a farm that her brother owned. They finally settled on the farm southwest of St. Francis. Bertha said she liked being out on the farm. She enjoyed cooking, baking bread, making noodles and raising a big garden. She took great pride in preserving the produce from the garden and any fruit she acquired.

She enjoyed having her family visit her and always tried to "send the whole farm home with them" before they left. On her 99th birthday, one nephew shared, "I just think back to all of the things I came home with from you; sausage, noodles, homemade angel food cake, homemade butter, buttermilk and more. All of these were very good and they always meant a lot to me. It isn't just the food, it is the encouragement and concern that you seem to show all of us and about everyone you come in contact with."

One of her daughters remem-

bers her mother singing hymns as she worked in the house. She spent many hours watering her garden in the summer, Her labor paid off because she had many tomatoes that she canned in quart jars. Most of preserving of her produce was put in quart jars because "you get more done fast." When Bertha wasn't cooking, she was cleaning. She enjoyed crocheting and did beautiful embroidery work. She made a set of tea towels for each of her daughters and granddaughters. Occasionally, she sat down at the Smith and Barnes piano to play hymns and The Black Hawk Waltz.

She is preceded in death by her husband, William J. Hilt, son Alfred; infant son Martin; parents, John and Matilda Keller, sisters, Helen Roelfs and Ella Stanhope, brothers, Ed Keller, Albert Keller and Robert Keller.

She is survived by daughters Ruth Appel of Rush Center and Ruby Garard and husband, Wesley of Lebo; her brother Elton Keller and wife Ella Mae of St. Francis; sister-in-law Esther Brunswig. St. Francis, grandsons, Kevin Appel, Rush Center, Luke Garard, Valrico, Fla., granddaughters, Denise Shuey and husband Josh, Hoisington, and Gretchen McCauley and husband Shannon, Kansas City, Mo., great grandsons, Levi Shuey, Jordan McCauley and Kolton Appel; great granddaughters, Lyssa Shuey and Margaret McCauley and many nieces, nephews and their families.

Paul Jeffrey Klie

July 1, 1968 - February 9, 2013

Paul Jeffrey Klie died in his home in St. Francis, Kan. on Tuesday Feb. 9 2013, at age 44.

Paul was born on July 1, 1968, in Denver Colo. and was adopted by Wilmot and Patricia (Carmichael) Klie at 10 months or age.

Paul was raised on the State Line Ranch, and spent his youth being a farm boy. In 1987 he completed his high school education, and began a life being a mechanic, and truck driver. He spent several years working on truck farms in Oregon and also spent some time driving for a medical oxygen supply company. He enjoyed racing his stock car, and derby car. He was often asked to be a member of his friends pit crew. One of his greatest moments in life was meeting his grandson, Chase Redden,

and being present for the birth of his granddaughter Aurora Rose Gallegos.

Paul is survived by his children Nikki Klie, McCook, Neb.; Sher-ee Klie, Stratton, Neb. and son Gavin Klie, Culbertson, Neb., his siblings, Bob Klie (Joann), St. Francis, Toni Enfield (Brent), Derby, Mindi King, Bentonville, Ark., and Christa Shannon, Milton-Freewater, Ore. He is preceded in death by his parents, Wilmot and Patty Klie.

Services were held on Saturday, Feb. 23, 2pm at Knodel Funeral Home in St. Francis, followed by graveside services at Armel Cemetery.

Memorial donations should be made to the Knodel Funeral Home to assist with burial expenses.

Thank You!

My parents and I want to say thank you to all the Sainty Indian Wrestling fans that followed me through the Regional and State Wrestling tournament last week. I appreciated all the phone calls, words of encouragement and fans that traveled through the snow to be in Hays. A big thanks to Coach Loyd and Mikey Leibbrandt for waiting out the storm 2 days early in a hotel room. Your support was super. Zach Gienger

The Gardener

By
Kay
Melia

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"The time has come," the Walrus said,

"To talk of many things:

Of shoes--and ships--and sealing-wax--

Of cabbages--and kings--And why the sea is boiling hot--And whether pigs have wings."

"The Walrus and the Carpenter,"

Through the Looking-Glass,

By Lewis Carroll

Given the cabbage's humble heritage, it's easy to see why Lewis Carroll coupled cabbages and kings in his nonsensical rhyme. The two have traditionally had nothing to do with each other!

However, fortunes are changing for this useful and tasty vegetable since Mr. Carroll's time, at least in some people's mind, including mine. In the first place, it is impossible for me to hear the word cabbage without very quickly transposing the word to mean "sauerkraut." Kraut, of course, is nothing more than pickled cabbage, one of the tastiest garden productions of them all. Homemade sauerkraut is one of the crowning achievements of the home gardener!

Unless you detest sauerkraut, because of its odor, its taste, or its totally different texture than any other pickled vegetable from your garden. Sauerkraut is definitely one of those "of course I make it" or "don't get it anywhere near me" type of food. Therefore, the cabbage you raise in your garden becomes slaw, or perhaps parboiled and buttered as a side dish, or even stuffed. The English dearly love their Bubble and Squeak cabbage concoction, especially when teamed with Wow-Wow Sauce.

Unfortunately, only about one-fourth of all backyard gardeners mess around with cabbage, and

those that do utilize 95% of their four or five heads for some form of slaw. It is apparently the aroma that causes most cooks to stay away from the cooking process. Lewis Carroll may have realized that when he was growing up in jolly old England in the middle of the 19th century. Cabbage has, historically, been known as the vegetable of peasants, who grew and ate cabbage in all its forms while their noble counterparts ate a diet consisting largely of meat.

I enjoy growing about a dozen cabbages each year, and if the harvest is good, about 95 percent of it becomes sauerkraut. Cabbage plants should be set out into the garden in early spring, so that they can get good early growth before summer's heat takes over. Like broccoli, cabbage can withstand

light to medium frost.

Cabbage worms and Loopers are a serious concern in most Midwest gardens, and we must keep an eye peeled for them. There are products that will take care of them, so consult your trusty garden center to help you with this problem.

My favorite variety of cabbage is one called Megaton, available in most garden catalogs but seldom seen at the store. The old Stonehead or Jersey Wakefield names also come to mind.

I love cabbage, especially when it is transformed into sauerkraut. I'm not so sure about Lewis Carroll.

Senior Menu

Friday March 1

Chicken casserole, peas and carrots, strawberries and bananas, roll and bar cookie

Tuesday, March 5

Breakfast Casserole, tropical fruit, french toast, cooks choice complement

Thursday March 7

Vegetable beef soup, cottage cheese with fruit, crackers, cookie

Friday March 8

Goulash, tossed salad with tomatoes and carrots, apricots, corn bread and pudding

Tuesday March 12

Ham and cheese and potato casserole, cole slaw with carrots, bread, peaches

Thursday March 14

Chicken vegetable chowder, gelatin with madarin oranges, crackers and brownie

Friday March 15

Meat loaf, oven fried potatoes, Italian blend vegetables, roll fruit crisp

Tuesday March 19

Pizza burger, potato salad, seasoned carrots, bun applesauce

Thursday March 21

Beef stroganoff over vegetables, garlic bread, jello with pears

Friday March 22

Pork stir fry over rice, five cup salad, roll, pudding

Tuesday March 26

BBQ chicken, mixed vegetables, macaroni salad, roll, mandarin oranges

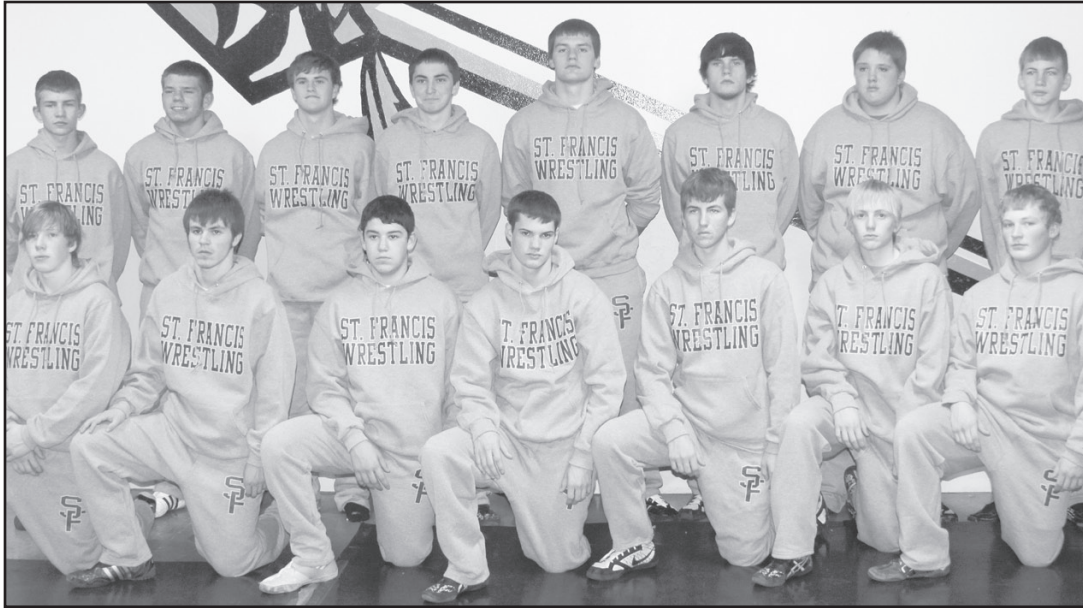
Thursday March 28

Chili or potato soup, carrifruit salad, crackers, cinnamon roll

Friday March 29

Tuna, baked potato, creamed peas, roll, fruit cobbler

CONGRATULATIONS ON A GREAT SEASON!



2012-13 ST. FRANCIS WRESTLING TEAM— BACK ROW: (L TO R) CLAY CASSAW, LANE HOBROCK, GARRETT BRUNK, TYLER RABY, ZACH GIENGER, DYLAN WOLAVER, SHAKOTAH BLANKA, ZACH WHITE; FRONT ROW: BLAINE GUGGENMOS, LOGAN LAMPE, JUSTIN PACHECO, AUSTIN WHITE, MATT WHITE, CASEY KELLER, MIKE LEIBBRANDT.

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