



No. 24 BRADY DINKEL, sixth grader, runs the ball down the field for the Little Indians as No. 38 Jesse Baxter, fifth grader, watches out for a block at Saturday's game against the Wray blue team.

Herald staff photo by Douglas Sloper

## Little Indians defeats Wray 24-14

By Douglas Sloper  
dsloper@nwkans.com

The future St. Francis football stars took the field Saturday when the Peewee Indians football team recorded its second win of the season with a 24-14 victory over the Wray blue team at Greene Field. The team has a record of 2-1

with wins against Wray Orange, 28-16 and Wray Blue. Their only loss was a close contest against Benkelman, 16-14. The Peewee team is part of a league sponsored by the Wray Elks and is the league's defending champions.

"Strapping on pads, wearing a uniform, learning and playing the game of football, is a lot of

these little boys dream come true. Seeing these dreams coming true is a lot of fun!" said coach Clay Keller.

The coaches are Ryan Culwell, Clay Keller, Adam Peter and Mike McCarty. The team commissioner is Deb Hilt. So come out and support these future football stars!!

## The Gardener

Pepper season roasting adds flavor

By Kay Melia



I'm sure you'll all be surprised to learn that I have been studying up on my pepper roasting abilities. Not roasting just yet you understand...just studying. I hope I will have done enough studying soon so that I will have enough smarts to correctly roast a few peppers before the first frost. At this age, studying intently isn't easy.

Actually, I already have had limited experience in pepper roasting. For the last few Septembers, I have grown and roasted a few of those long green Anaheim type peppers with the varietal name of "Biggie Chili." I have used them during the winter season in soups, casseroles, and just about any vegetable dish simply because they add a mildly robust flavor to an otherwise rather dull tasting concoction. The peppers, after roasting, have a wonderful smokey aroma and a slight bit of spicy flavor.

As a result of my small successful experience with the Anaheims, I began to wonder about other types of peppers, or chilies as they probably should be called, and my studies have uncovered what most of you probably already know. I have

learned that you can roast ANY kind of pepper, and by doing so, you can enhance the flavor of just about anything you want to prepare for your next meal.

I'm talking bell peppers here. I had never heard of roasting those big green, sweet bell peppers before! Have you? You can also successfully roast jalapeños, serranoes, or any other species...sweet, mild, or hot.

But the big sweet bell? The story is very simple. The roasting of any pepper results in a distinctively different smokey flavor than the original fresh pepper that most of us enjoy. The bottom line for occasional pepper eaters is this; you must learn which peppers are endowed with heat, and which ones aren't. Failure to learn the approximate heat or spice content of a pepper you are working with will almost assuredly result in a big surprise and probably disappointment. Generally speaking, peppers are very mild, somewhat spicy, or very hot. Know what you are planting at seed buying or plant buying time in the spring.

The most common method of roasting any pepper is simply lay them on your outdoor grill,

and turn the flame to high. Turn them often and roast until the entire pepper is charred. Drop them into a paper bag for about ten minutes to let them steam and sweat. Take them to the sink where they will easily peel. Slit them open and remove the seeds and veins, after which they are ready to use. Or chop them and load them into freezer bags and use them as you need them.

Peppers can also be roasted by simply laying them on the burner of your gas range, cooking until completely charred. After a while in a paper bag, they will peel easily. If you choose to roast a bell pepper, cut them in half and remove the seeds before roasting, and then proceed with the charring process. Roast only the amount of sweet peppers that you need for a meal, although sweet peppers can also be frozen for later use.

The pepper roasting process is just one more opportunity to create different flavors from the things you grow in the backyard. I still have some studying to do in order to improve my pepper roasting skills. Hopefully, you too will learn more about the process.



TERRENCE LAMB, Heartland HVAC employee, changes the sign to reflect the new store name.

## Obituary

Norman Franz Kramer  
Sept. 29, 1930 - Sept. 17, 2013



Kramer

Norman Franz Kramer died on Tuesday, Sept. 17, 2013, at his home in Bethune, Colo. He was 82 years, 11 months and 17 days old.

He was born on Sept. 29, 1930, at the homestead north of Bethune. He was the first born child and only son of William Kramer and Theresia Stahlecker Kramer.

Norman was raised on the family farm along with two sisters, Irene and Doris. He attended Prairie View School through the eighth grade, then attended Bethune High School and graduated in May 1948 at the age of 17.

Norman was a long-time member of Immanuel Lutheran Church, north of Bethune where he was baptized and confirmed. He always strived to live a life of service to others and be a model of his Christian faith.

Norman worked on the family farm for a few years following graduation. During those winters, he also worked on a ranch in the San Luis Valley with his favorite uncle, Andy Stahlecker. He learned to love the mountains and the uniqueness of the San Luis Valley.

Norman entered the Army on July 15, 1953. His tour of duty included induction at Ft. Riley, basic training at Ft. Atterbury, Ind., followed by a transfer to Ft. Carson, Colo. as well as a tour to Korea. He was a Korean War veteran.

Norman married his wife, Betty Joan Lillich of St. Francis on July 30, 1953. They celebrated their 60th wedding anniversary in July 2013. To this union, four daughters were born - the first was still born and buried in the Immanuel Lutheran Cemetery in Bethune - the second - Lillian Kathleen - the third - Judith Yvonne - the fourth - Pamela Jean.

Following his military service, Norman began his career as a professional truck driver which he enjoyed until his retirement in October 1989. He loved the open road and getting to see the countryside. He hauled a variety of loads, including grain, watermelons, cattle, and swine, but probably enjoyed the last eight years the most. He and Betty team drove together and specialized in oversized loads.

He started his next career, Norm's 36" Yard Service, in the spring of 1990. He loved running those Walker lawn mowers and visiting with all his customers. He enjoyed this until his retirement in 2011.

Norman was preceded in death by his parents, his in-laws, one sister-in-law, and two brothers-in-law and a still-born baby daughter.

He leaves behind his wife, Betty of Bethune; two sisters and one brother-in-law, Irene Hilt of St. Francis and Doris Barchenger and husband, George, of Grand Junction, Colo., three daughters, Lillian Kathleen Jenkins and husband, Carl, of St. Francis, Judith Yvonne Hadley and husband, John, of Missouri City, Texas, and Pamela Jean Mills and husband, Tony, of Bethune. He also leaves to mourn him, eight grandsons, Chad Jenkins

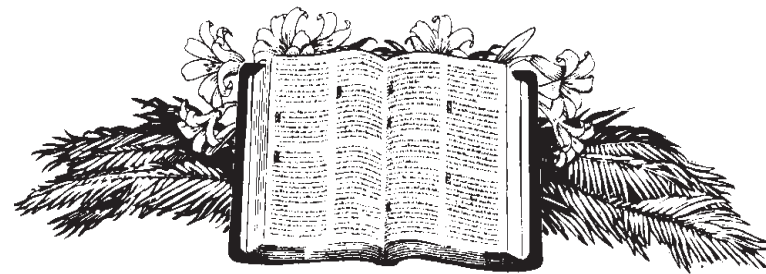
and wife, Stephany of Johnstown, Colo., Brad Jenkins and wife, Sara, of Johnstown, Martin Jenkins and wife, Heather of Loveland, Colo., Nathan Jenkins and wife, Kimberly, of Johnstown, Gery Whipple of Holyoke, Colo., Johnathan Whipple of Englewood, Colo., Cody Mills and wife, Cathy, of Greeley, Colo., and Kelby Mills of Stratton, Colo., as well as 16 great-grandchildren and one great-great-granddaughter with many relatives and friends. He will be greatly missed by all.

Funeral services for Norman were held on Friday, September 20, 2013 at 2:00 PM at the Immanuel Lutheran Church, North of Bethune, with Pastor Bill Viergutz officiating. Burial followed in the Immanuel Lutheran Cemetery with Military Honors provided by the Stratton American Legion.

Visitation was held one hour prior to services at the Church.

Memorials may be sent to the Bank of Burlington in Burlington, CO for Home Health and Caring Hands Hospice of Burlington, CO or Immanuel Lutheran Cemetery Board of Bethune, CO.

Friends may go to www.lovefuneralhomes.com to sign the family's online register book and to leave an online message of condolence.



### Personal Property Auction

**Esther Brunswig Estate, Seller**  
Sun, Sept. 29, 2013 @ Noon CT  
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View photos & auction flyer online!  
Lunch Served by SFCHS Cheer Squad!

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Good Bye Summer ... Hello Fall!!!

... and it's "that" time again!

## CITY-WIDE CLEANUP

St. Francis Citizens

Call the Power Plant 332-3031  
between 7:30 a.m. to 12 noon  
and 1 p.m. to 4:30 p.m.

Do not leave cleanup requests on the answering machine, they will not be picked up, talk to the dispatcher. Requests can be called in Monday thru Friday. DEADLINE OCTOBER 11th. Calls received after the deadline will have to wait until next fall. Your cooperation and patience will be appreciated.