

Family

Death

Elmer Leo Pianalto

Elmer Leo Pianalto, 72, of Smith Center, died Tuesday, Nov. 19, 2002, at his home.

Services will be Saturday, at 10:30 a.m. at the St. Mary's Catholic Church in Smith Center. Father Allen Scheer will officiate. Full military rites at Fairview Cemetery by the Ft. Riley Honorary Color Guard will follow.

Area survivors include two brothers from Atwood, Lester and John Pianalto; and sisters Marjorie Horinek of Atwood and Rita Antholz of McDonald.

Mr. Pianalto graduated from Atwood High School. He was an Army veteran and served in the Korean War.

He was a member of St. Mary's Catholic Church of Smith Center, a fourth degree in the Knights of Columbus and a life member of the VFW.

Memorials may be made to the church or the Srader Center of Smith Center. Funeral arrangements are being handled by Simmons Mortuary of Smith Center.

Markets

Quotes as of close of previous business day Hi-Plains Co-op

Wheat	\$3.97
Corn	\$2.62
Milo	\$4.40
Soybeans	\$5.28

Son-in-law goes nuts over Abby's can pie

DEAR ABBY: This is a first for us, but I just had to write after my experience with your famous pecan pie recipe.

My husband read the recipe in your column last year and asked me to make one for Thanksgiving. We had our family over for dinner, and when I asked if anyone would like dessert, our son-in-law asked for the pecan pie. I served him a slice, and his response was, "D— this is good!"

Shortly thereafter, without being asked, our son-in-law got up from the table and proceeded to clean up the kitchen. A first! I told him with that kind of reaction I'll make Abby's pecan pie for him EVERY holiday. Thanks, Abby.

— Dorothy and Jim Smith, Lesueur, Minn.

DEAR DOROTHY AND JIM: You're welcome. That wasn't the first time this recipe has made people do wonderful and unexpected things. Here it is:

ABBY'S FAMOUS PECAN PIE
9-inch unbaked pie crust
1 cup light corn syrup
1 cup firmly packed dark brown sugar
3 eggs, slightly beaten
1/3 cup butter, melted
1/3 teaspoon salt
1 teaspoon vanilla
1 heaping cup pecan halves
Heat oven to 350 degrees.
In a large bowl, combine corn syrup, sugar, eggs, butter, salt and vanilla; mix well. Pour filling into unbaked pie crust; sprinkle with pecan halves.
Bake at 350 degrees for 45 to 50 minutes or until center is set. (Toothpick inserted in center will come out clean when pie is done.) Cool. If crust or pie appears to be getting too brown, cover with foil for the remaining baking time.

You can top it with a bit of whipped cream, but even plain, nothing tops this!

Serves 8 to 10.

TIP: The original recipe stated that the pie should be baked 45 to 50 minutes in a preheated 350-degree GAS oven. If an electric oven is used, it may be necessary to add 15 to 20 minutes to the baking time. (Begin testing the pie with a toothpick after 45 minutes.)

DEAR ABBY: What does "heavy cream" mean in recipes? I often see the term used, but it doesn't say what it is. Thanks!

— Novice cook in Benton, KY

DEAR NOVICE COOK: I checked with Charlice Makowski of Santee Dairies in Los Angeles. She reports that there are actually four kinds of cream:

— **Light cream, which has not less than 18 percent or more than 30 percent butterfat;**

— **Whipping cream, which has between 34 and 36 percent butterfat;**

Hospital

CITIZENS MEDICAL CENTER
Thursday, November 21, 2002
Admissions

Dismissals

We want your local news
e-mail to
mhawkins@nwkansas.com

Johnson and Tubbs wed in Cancun

Jada Lachelle Johnson and Lucas Jeremy Tubbs, both of Colby, were married Aug. 3, 2002, at the Moon Palace Resort in Cancun, Mexico. Rev. Stephen Wing officiated.

The bride is the daughter of Mike and Lana Johnson of Colby. The bridegroom is the son of Dale and Alana Tubbs, also of Colby.

Grandparents of the bride are Benjamin and Elsie Keller of Winona and Leslie Johnson of Colby.

Grandparents of the groom are Kenneth and Wanda Rogers of Colby and Jim and Hermenia Tubbs of Levant.

Jerad Johnson, brother of the bride and Jenna Johnson, sister of the bride, served as her attendants. LeAnna Tubbs, sister of the groom, served as his attendant.

After the wedding, the newlyweds honeymooned in Playa del Carmen, Mexico.

A reception was held Labor Day weekend in Colby at the home of Lon Frahm. Many friends and family members attended.

Jada works in promotions at the Colby/Thomas County Chamber of Commerce.

Luke is a doctor of chiropractic and recently opened Tubbs Chiropractic in Colby.



Mr. and Mrs. Luke Tubbs

CARD SHOWER



Mildred Nye

will celebrate her 90th birthday on Saturday, December 7, 2002. You are cordially invited to send your greetings to : 2426 Garfield Ave., Apt. A-86, Carmichael, CA 95608. Mom was diagnosed with Alzheimer's disease but still remembers her family and friends. We know that she would enjoy hearing from all of you.

DERALD & DENISE NYE
MARILYN & BURT HODGES

and is used by delis and bakeries for items such as cream puffs.

Abby shares more than 100 of her favorite recipes in two booklets: "Abby's Favorite Recipes" and "More Favorite Recipes by Dear Abby."

Send a business-size, self-addressed envelope, plus check or money order for \$10 (U.S. funds) to: Dear Abby — Cookbooklet Set, P.O. Box 447, Mount Morris, IL 61054-0447. (Postage is included in price.)

Community Calendar

MONDAY, NOVEMBER 25

Duplicate Bridge, airport, 1 p.m.
Monday Afternoon Bridge, Meadowlark Manor, 1 p.m.
Take Off Pounds Sensibly, United Methodist Church, 7 p.m.; weigh-in, 6-6:30 p.m.
Hospice, Sacred Heart Church basement, 4:30 p.m.
High Plains Lions, Ramada, 7
Jaycees
St. Thomas Lodge
Rexford Lions, Rexford Cafe, 7 p.m.
Pride of the Prairie Orchestra practice, Colby Community College Band Room, Cultural Arts Center, 7:30-9 p.m.
Downtown Alcoholics Anonymous, (non-smoking), City Hall Basement, 8:30 p.m.
Colby High School Scholars Bowl at Goodland, 4:45 p.m.

Couple sets wedding date

Kelly Richmond of Colby and Pete and Mary Fobes of Peculiar, Mo., announce the engagement of their children, Tracie Michelle Richmond of Overland Park and Tim Fobes of Kansas City, Mo.

The future bride graduated from Friends University with a Bachelor of Science in Human Resource Management. She is currently employed as a Pension Administrator by DeMars Pension Consulting Services, Inc.

The future groom graduated from Northwest Missouri State with a Bachelor of Science in Wildlife Ecology and Conservation. He earned his Masters Degree in Biology from Southwest Missouri State. He is employed by HDR as an Environmental Consultant.

The couple will be wed on June 7, 2003, at Saint Catherine's of Siena Catholic Church in Kansas City. The ceremony will be followed by a re-



Richmond and Fobes

ception at the Knights of Columbus Hall.

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Let's get

ready for the

Colby
Christmas Parade!

Sunday,
December 8th
6:00 p.m.
Downtown Colby



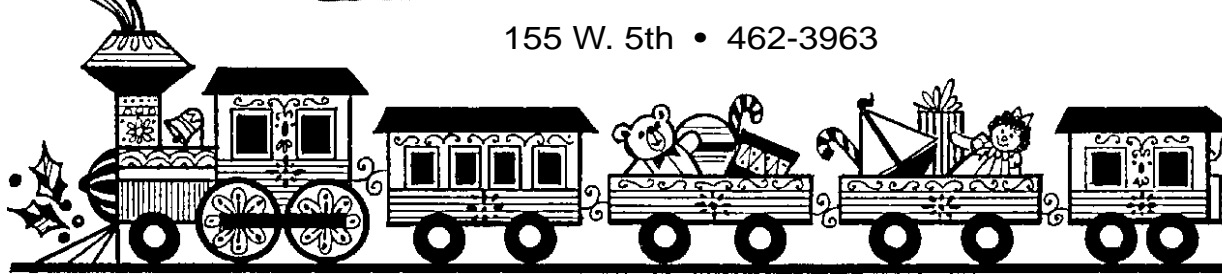
Again this year, parade sponsors are seeking the participation of everyone in order to make this the biggest and best yet!! Call the Chamber at 785-462-3401 to register your entry.

The parade is sponsored by the Colby/Thomas County Chamber of Commerce and YOUR....



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