

# Family

## Deaths

### Janice L. Focke

Janice L. Focke, 70, of Atwood, died Sunday, June 17, 2007, at Rawlins County Health Center in Atwood.

Ms. Focke was born May 9, 1937, in Atwood to John and Anna (Wicke) Focke, Jr.

She grew up on a farm north of Ludell and later lived in Atwood. She owned and operated The Fabric Yard in Atwood, and was also an Avon representative. She was a member of Redeemer Lutheran Church, the Red Hat Ladies Society and volunteered at the Good Samaritan Home.

Ms. Focke is survived by sisters Betty Suhr and husband Vern of

Euless, Texas, Mary Ann Holle and husband Marvin, Carol Hestermann and husband Fran of Ludell and many nieces and nephews.

Services will be at 10 a.m. today at the Redeemer Evangelical Lutheran Church in Atwood with Pastor Don White officiating. Burial will be at Atwood Fairview Cemetery.

Memorials are suggested in her name to Rawlins County Health Center and Atwood Good Samaritan Center.

Williams Funeral Home of Atwood is in charge of arrangements.



Lacee and Zachary Smith

## Couple exchanges vows

Lacee Danielle Rietcheck and Zachary Lee Smith of Hutchinson were married Nov. 11, 2006, at Trinity United Methodist Church with Rev. Amy Lippoldt officiating.

Parents of the couple are Nori Hendrix and Lee Strickler, Burnton; Daniel and Charlene Rietcheck, Oakley; and Marc and Molly Smith, Council Grove. Grandparents are Dave and Louise Hendrix, Hutchinson; Alfred and Barbara Rietcheck, Seguin; Forrest and Joyce Smith, Marion; Polly Ferrell, Council Grove; and Jimmie and Lucille Cashmer, Fairfield Bay, Ark.

The bride was escorted by her father.

Tashia Carroll, Colby, friend of the bride served as matron of honor. Kelsey Strickler, Manhattan, and Kali Strickler, Mission, sisters of the bride, and Amber Beagley, friend of the bride, Wichita served

as attendants. Tegan Leigh Woofter, Mission, niece of the bride was the flower girl.

Jesse England, Wichita, friend of the groom served as best man. Matt Smith, Council Grove, friend of the groom, and Cpl. Nicholas Smith, USMC, Fallujah, Iraq, and Jake Smith, Council Grove, brothers of the groom, served as attendants. Dylan Rietcheck, Rossville, cousin of the bride, was ringbearer. Lane, Chase, and DJ Rietcheck, Oakley, brothers of the bride, served as ushers.

A wedding reception and dance was held at the Grand Prairie Hotel and Convention Center in Hutchinson.

Paul Heskett, DJ and radio personality of KQLS, Colby, provided music for the wedding dance.

The couple honeymooned in Orlando, Fla., and are now at home in Hutchinson.



Randy Ausmus and Veronica Lopez

He is employed at Southwest Behavioral Center in Phoenix, Ariz.

A July 14 wedding is planned in Riverside County, Calif.

## Nuptials planned for July 14

Noel and Marina Lopez of Riverside, Calif., announce the engagement of their daughter, Veronica Lopez, to Randy Ausmus, the son of Roger and Margie Ausmus of Winona.

Lopez is a graduate of Norte Vista High School and a graduate of Riverside Community College with a bachelor's degree in history. She is employed in the Floral Department at Home Depot.

Ausmus attended school in Winona, TMP-Hays and graduated from Oakley High School and Fort Hays State University with a bachelor's degree in psychology.

## Pajama night set for Thursday at library

The first of two special "PJs and Bedtime Tales" at Pioneer Memorial Library will be held at 7 p.m. on Thursday, June 21, "Dark and Stormy Night," and July 12, "Pillow Cases" at 7 p.m. Children are invited to wear their pajamas at these sessions.

Weekly Storytimes at Pioneer Memorial Library begin meeting on Tuesday "Jr. Detectives" for Preschoolers (ages 3-5 years) will meet on Tuesdays from 10:15 to 10:45 a.m. and for Toddlers (ages 18 months-three years) will meet on

Wednesdays from 10:15 to 10:35 a.m.

Youngsters who will be in grades first through fifth next fall are invited to come to the library two times each week.

"Secret Agents" will meet on Tuesday afternoons and "Codebreakers" will meet on Wednesday afternoons. Both sessions meet from 3:15 to 4 p.m.

"Super Sleuths" for those entering the sixth to eighth grades next fall will meet on Thursday afternoons from 3:15 to 4:15 p.m. p.m. Prize drawings will be held at the end of the summer in each of the sessions. Sign-up for the sessions is not required and children are encouraged to come when and as often as they can.

For information, stop by the library at 375 W. Fourth St. or call 460-4470. All programs are free of charge.

## Recipe substitutions could affect allergies

By Heloise

Dear Heloise: The item about substituting tofu for egg yolk in deviled eggs — "no one ever knows" — impelled me to write to you.

If you are making an unusual substitution in a recipe that is going to be eaten by people other than your family, please, please don't keep it a secret!

There are a lot of people with fairly serious food allergies and sensitivities, and not knowing that you've substituted A for B in a dish

could be fatal. At least, please let the host(ess) know what you put in the food; the host(ess) can then let anyone who is not supposed to eat a particular food know to avoid your dish, or, if someone inquires, you can answer the question. — Chris, via e-mail

**Chris, how right you are, and thanks for reminding us. — Heloise**

**Large ice cream cake**

Dear Heloise: My office colleagues and I read your column each day at our lunch table, and we've learned so much from you through

the years. I wanted to share this great hint about leftover ice-cream cake.

We ended up with more than half of a large ice-cream cake after a party. It wouldn't fit in our freezer, so I sliced it and wrapped the individual pieces in wax paper and put them into quart-size zip-top bags, which gave me great flexibility to find space in the freezer. I was pleasantly surprised how well it worked — the wax paper came off easily and made serving the leftovers so easy. — Jane McKinley, Newark, N.J.

**Lemon ID**

Dear Heloise: I love lemon in my tea, so one day when slicing lemons, I peeled the little sticker off the lemon and stuck it on the container that held the lemon slices instead of writing on a piece of freezer tape.

I label all leftovers so I don't have to wonder what's in a bowl. — Viola Varner, Eros, La.

**Cinnamon roll-cutting**

Dear Heloise: A great way to cut cinnamon rolls after you've rolled the dough into a long roll is to sim-

ply use a string or thread. Slip under, wrap around and cross over at top. It cuts the dough without squashing it down. — Jan Hegstad, Powers Lake, N.D.

**Two good hints**

Dear Heloise: I've read and heard that you should put a slice of bread in a cookie container to soften the cookies. Recently, I did that, and it worked! The bread got hard and the cookies got soft.

Sometimes when I have leftover meatloaf, I crumble or cut it into small pieces and pour a jar of spaghetti sauce over it. I cook some spaghetti and heat the meat sauce, add a salad and garlic bread, and I have a good dinner. — A Faithful Reader from Winnsboro, Texas

**Brown sugar**

Dear Heloise: Here is another way to keep brown sugar from getting hard: Put the box into a plastic freezer bag and keep on the pantry shelf. It will be easy to scoop every time. — H. Horice, Sugar Land, Texas

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## Markets

Quotes as of close of previous business day Hi-Plains Co-op	
Wheat	\$5.24
Corn	\$3.96
Milo	\$6.66
Soybeans	\$7.19