



18 pages

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City of Colby to shut down for holiday

Nearly all of Colby will shut down Thursday for a day of Thanksgiving.

City offices will be closed Thursday. The sanitation trucks will not operate their Thursday and Friday routes. Thursday's trash will be picked up this morning, while Friday's trash will be picked up Monday. The commercial trash truck will not operate Thursday or Friday, but it will be picking up trash again on Saturday.

Thomas County offices will also close Thursday and Friday. The landfill will be open again from 9 a.m. to 4 p.m. Saturday and 1 to 4 p.m. Sunday. The recycling center will be open Friday. Most organizations in the Thomas County Office Complex will close Thursday and Friday.

Pioneer Memorial Library will close at 5 p.m. today and will remain closed until Saturday. The Senior Progress Center will close Thursday and Friday and the transportation van will not be running from today to Friday.

State offices, such as the K-State Experiment Station and the Colby Workforce Center, will close Thursday and Friday. The Veter-

ans Affairs Office was closed today as well. The U.S. Department of Agriculture Service Center will close Thursday.

Students at all area schools, including Colby Community College, will be off the rest of the week. The Colby Public Schools administration office remained open today, but will close Thursday and Friday.

Most restaurants will close Thursday. Village Inn and Starbucks will be open. Twisters and the B-Hive will close Thursday.

All banks, including the Dillon's branch of Farmers and Merchants Bank, will close Thursday.

Walmart will remain open Thursday and Dillon's will be open from 7 a.m. to 8 p.m., but both pharmacies will be closed. Palace Drug will close Thursday.

Sacred Heart Catholic Church will have a special mass at 8 a.m. Thursday, but the parish office will close Thursday and Friday. Trinity Lutheran Church will have a Thanksgiving worship service at 10 a.m. Thursday.

The *Colby Free Press* office will be closed and there will be no paper Thursday.

Special delivery



KEVIN BOTTRELL/Colby Free Press

The preschool, kindergarten and first grade classes at Sacred Heart Catholic School held a food drive last week, bringing in 507 pounds of food. The students helped deliver the food to the Genesis-Thomas County food bank. Genesis is always

looking for more donations. They can be made at the office in the Thomas County Office Complex on Wednesdays or left at Colby churches or Leroy's Printing. Monetary donations can be sent to Box 214, Colby, Kan., 67701.

Health department to use computer records

By Christina Beringer

Colby Free Press
colby.society@nwkansas.com

The Thomas County Health Department is hoping to have electronic health records sometime next year. Medical biller Angie Gaede has already been doing research on possible software and incentive programs to bring the much-needed technology to the health department.

Gaede presented her findings and cause for need, along with director Kasiah

Rothchild, to the county commissioners on Monday morning.

Gaede said the software program they have been most interested in is listed as an approved program by the state and will cost roughly \$42,000 with an ongoing monthly fee of about \$480. It caters to their specific needs in functionality and service. Gaede said she would like to have the new software up and running by October when a new mandatory coding system will take effect.

She said it will also be very helpful if

the department takes on additional billing responsibilities for Thomas County Emergency Medical Services – a suggestion made by the commissioners to help alleviate duties for a new medical services director.

A fact sheet provided by the department explained that the county currently spends anywhere from \$9,000 to \$10,000 a year on billing for emergency medical services. With the new system, the fact sheet explained how the department would have the capacity to conduct bill-

ing for the additional department.

Because the software is expensive, Gaede said they have already begun the process of applying for a Medicaid Electronic Health Records Incentive Program that will provide incentive payments to eligible health professionals and hospitals.

"Basically, the incentive program doesn't pay for the software outright, but gives installment payments when we demonstrate that we are implementing and using the new technology wisely,"

said Gaede. "If eligible, we can receive up to \$63,750 over the course of six years which will more than pay for the software."

Gaede said that the application for the incentive program is due Wednesday, February 29, and they are positive that the health department will be eligible.

"The Kansas Department of Health and Environment is looking to us as an example for other local health departments in

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Colby second graders share turkey cooking recipes

Last week, the *Colby Free Press* gave all second graders in town a writing project. We asked all the students the same question: "How do you cook a turkey?" These are their unedited responses:

Heartland Christian School

Sherry Weldon's class

You get a Turkey and put in an ice chest. And add lemons and add oranges. And a little bag of ice a little bit of strawberries peper little bit of salt and cucumber at 75° and 1:00

-Seth Gundlack

Put the corn, salt, ketchup, lemon juice, and potates inside the turkey, slice the apples and put them aroundit, then put the gravy on top then eat

-Keira Bandy

You add ingredients. you add suger cinnomin milk flour pepperoni peppers chilli peppers hot dogs.

-Ryan Wilson

Put turkey in water in pan. Put turkey in the pan in the oven for 10 hours. Once its done put candy corns on the outside.

-Blake Beckley

Get the turkey and put it on a tray put the chicken wings and place it around the turkey put lots of sugar and candy on top put yoke on the chicken wings and salt also and shreaded cheese and put lettuce on the side

-Bryce Myers

Poot the eggs in the turkey. cooking on top. corn around in cooking 2:50. Temperature 400°.

-Parker Todd

Directions mix flour with water egg. Put the pickles and the chicken and apples in the middle of the

turkey. Then bake it 12 hrs 350°.

-Nikki Berggren

Put turky in crocapot thencut the turkey cut sum pineapple put water in crocapot then put in penapple in crocapot then put pepper on the turkey cook for 1 or 1 hours then eat put it on high

-Jillian Pearl Niblock

Put the shooger first and then the candy then the gumdrops at last the marshmeellows cooking time 3:50 oven temperature 220°

-Nathan Stramel

Cook the turkey in oven for a minnit. When it is cooking chop Jalepeino into small pieces when the turkey is done dooking add Ingredients then cook for a half hour then eat.

-Ava M. Mull

Sacred Heart Catholic School

Sara Betz' class

First, I will put the turkey in a pan. Second, I will put the spices on the turkey. Third, I will set the oven for 30 minutes. Then I will put it in the oven.

-Makenna Basgall

I would put the turkey on the pan. Then I would cut the turkey in half. Then I would put salt and spices on it. Then I would put it in the oven. I would set the timer for 30 minutes. Then when it's done I would eat it.

-Mya Betz

First I will put it on a pan then I will stuff it. Then I cook it.

-Colin Carroll

First I would kill a turkey and put it in a pan. Second I would put salt on it and then put it in the oven. Third I would eat it. mmm

-Cindy Chavez



First I would put the turkey in apan then I would set the oven to 500. I would take the turkey out and I would put it with mashed patotose.

-Maryanne Hartwell

first I will kill a turkey. 2nd I will put it in a pot. 3rd I will cook it. and last I will eat it.

-Aiden Cook

Shoot a turkey, put butter on it, take off the beak and gobble, vegetables on it, 1% salt, good meat.

-Emma Curry

Fir,st I would put it in a sesaning bowl. Then shake it off. Then put it in the bioler. Then take it out.

-Lakin Denny

First I would season it. Then I would put it in the oven. Then I would cook it at 150 for 5 minits.

-Jake Franz

Cook a turkey in a pot and the temper is 300 and then eat.

-Conner Lanning

First I cook the turkey next I will put pine apples slices on it. then

stuff it. Then eat it.

-Jalyn Moore

first I would put it in a crok pot. Then I would stuff it with limins, grarlick, and lims. Then I would cook it for 5 min on 12 tarees.

-Layla Moradkhanian

First: I wode put it ina pan, sict: I wode put it in the oven, tird: I wode put stuffing in,

-Tommy Ortner

I would cook the turkey turn it up to a hundred and then I would take it out of the ofen then have the turkey.

-Ian Rosales

First I would put it in a pan. Then I would put it in the uven. Then I would take it out.

-Jalyn Sabatka

first kill a turkey Second fill it then take the beek off then take off the feet poot it in the oven take it out then serve

-Adam Schacher

first you catch a turkey. Then you pull out the feathers on the

turkey. Then you put the turke in the oven. Then you set the timer. Then you take the turkey out of the oven. Then you eat the turkey!

-Halle Seiler

first I will get the guts out of it. Than I will put it in a pan. Then I will bake it. Then I will wait. Then I will eat it.

-Carson Van Eaton

First I will kill the turkey. Then I will poot it in a pan. Then I will cook it. Then I will eat it.

-Tyler Voss

Colby Public Schools

Krista Alexander's class

first, pot spiesese. Second Pluck of the fethers. therd temp shoob be a bout a 100 degrees. thin finally you cook it on the grill. I hop you like my respee.

-Ashtyn Dennis

first get it and bake it for temperature 200 or 100 togres in the grill it is awesome good.

-Dawsyn Lemman

Frst baie a turkey. Then baie stuffing. next cut it opin. Then poot the stuffing in the turkey. Then poot it in the oven for oen ovr. then tac it owt. Then thaer you have a turkey.

-Kaitlyn Chain

rost the turkey four 13 minutes and tempchrature 74 dgrees.

-Elise Ortner

First you need a turkey. Next you need to stuff it with stuffing. Then you need to know how long to cook it in the oven. Finley it's time to eat your turkey.

-Samantha Hoeme

Step one you whill have t take off the feathers. Second you whill want to take out the guts third ad

a teaspoon of sugar and cook it at fifty two degrees for one hour

-Zachary Griffin

You get a frozzan turkey then marinate it. 1. half a cup of lemon and vinegar and let it set. Cook the turkey for an hour. Cook it at 60°F.

-Desi Dainty-Guilfooy

1. I bring it home alive. 2. then will take the guts out. 3. we will put seasoning on it 4. I will put it in the oven at 359° and 25 mines.

-Isaac Smith

1. Go to the store and get a turkey. 2. Get down the right cook book and look at the ingredients. 3. Put the oven on 3 hundred. 4. Put seasoning on the turkey. 5. Take it out and have a great thanksgiving!!!!

-Jade Schroer

grill it. and table spoon of oil. temperature 90°F. how long 4 hours. wrap it in foil.

-Prestyn McCarty

10 pound turkey brush With ketchup place it in the smoke Add Hot Cheetos for flavor Cook for 3 days

-Brian Cazares

Take it home frosin. Put som salt or pepr on it. Put it in a boil pot and wrap it up and put it in the oven and cook it probly like oh ahvr like nit. The timpchr is like 100F or hire.

-Makenna Husband

8 pound turkey smear with bar-b-que sauce. put it on the grill for 75 minutes. Add a teaspoon of sugar to make your turkey sweeter.

-Carson Torrance

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