

Weather



National Weather Service Tonight: Mostly clear, with a low around 30. South wind between 5 and 10 mph.

Thanksgiving Day: Sunny, with a high near 68. West wind between 5 and 10 mph.

Thursday Night: Partly cloudy, with a low around 34. West wind around 5 mph.

Friday: A 20 percent chance of rain after noon. Partly sunny, with a high near 58. West wind between 5 and 10 mph.

Friday Night: A slight chance of rain before midnight, then a slight chance of rain and snow. Partly cloudy and blustery, with a low around 30. Chance of precipitation is 20 percent.

Saturday: Sunny and windy, with a high near 43.

Saturday Night: Mostly clear and blustery, with a low around 24.

Sunday: Sunny, with a high near 52.

Sunday Night: Mostly clear, with a low around 31.

Monday: Mostly sunny, with a high near 59.

Monday Night: Mostly clear, with a low around 29.

Table with weather forecast details: Monday: High, 41; Low 16; Tuesday: High, 62; Low 27; Precip: Monday None; Tuesday 0.00 inches; etc.

Second graders share turkey recipes

From "RECIPES," Page 1

I bring home a turkey. And throw it in the yvin. And Kooc it for 20 awrs. And tack it awt. And et it and stuf it with sawrerem.

First you need to read instructions!!! Start with a knife and cut a small line through the top. Put it in the oven for 1 hr. and cook it at 150 degrees or higher.

Temperature 125° F Grill it for 30 minutes Use a cup of worcestershire sauce Stuff it with onions and carrots

Stuff the turkey. Put it in the oven. and. Put it for 31 minits:

Buy it stuf it. Cook it Cutdit 61 minits 23 dgrees.

first Pluck the turkey then Put it in a Pot then Put water in it then Put Seasoning on it grill it temperature 1000 degrees.

Step one wap it up. Second step Put it in the oven. third of all temperature for eleven minutes.

Buy it stuf it. Cook it Cutdit 61 minits 23 dgrees.

You can razz them. Then you roast them to 5 bugress Kut the head first bephor evere thing.

first shot it then pluk the trky fetrs then poot it in the roast pot it in for 1 awr then pot sum brown shogr ti is rety.

Turkey's can be frozen when you get them. Then you cook it in the oven for about an hour then you put it at a tempcher of 500.

Step 1. by one or hunt one and Kut it's hed off. If you hunt one pik all the feathers out of it.

Step 1 Buy a turkey from the store. Step 2 when you get home stuff the turkey. Step 3 then cook the turkey. Put the temperature to 60°F Bake it for 20 minutes.

first We can boil it. next you can put ten tablespoons of water finally bake it for 5 minutes then you can eat it.

You hunt it dawn. You tak the feathers of. you cook it for a awravr

First clean the turkey Stuff the turkey than marinate with A1. than put it on the grill for 20 minutit

First i kile it. Next we clen the turkey. Then we cook it for 25 minutes. And then the best part We eat the turkey. The end. But the temperature is 150.

seasoning: turkey marinade temperature: 85 degrees cook: roast clong: wos off with water thaw of for 30 mins wrap it with foil feuthers: tak the feuthers off

Clean the turkey. Next put the turkey in a pan and put it in the oven. Put the oven on 1215° F and bake it 4 mins untl it's done.

Wrap it up and stuff it in a oven. The temperature shood be 75 digrees and how long it shood be about 3 feet long.

Put the turkey in the oven on 50° for 1 min. Then tak it out whin it is done and eat the turkey.

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Briefly

College choir concert to be rescheduled

The Colby Community College winter vocal concert, originally scheduled for Thursday, Dec. 1, has been postponed. A new date has not been announced. For information, call director Phillip Shuman at 460-5520.

Legion group plans to send care packages

The Colby American Legion Auxiliary is taking donations for the Christmas Care Package Drive. The Auxiliary will be sending holiday care packages to soldiers serving overseas. To make a donation or have a soldier added to the list, call Megan Quenzer at 443-3611 or Abby Barnett at (785) 694-1626. All names and donations must be in by Thursday, Dec. 1.

Kiwanis Club looking for toys for local kids

The Colby Kiwanis Club is operating a toy drive for local kids. Participants can go to Dollar General and pick up an ornament from the tree, which will have a type of toy to buy. Toys must be left at Dollar General by Thursday, Dec. 1. The KFNF radio station is also holding a toy drive for Kiwanis at Walmart on Dec. 1. The toys will go to Genesis-Thomas County for distribution on Sunday, Dec. 10.

Enter parade now

Registration is open for the Colby Christmas Light Parade. Forms are available at the Colby/Thomas County Chamber of Commerce office at 350 S. Range. The parade is scheduled to begin at 5:45 p.m. Sunday, Dec. 4, at Second Street. It will go down Franklin Avenue to Fike Park and then to Santa City. Forms are due by Friday, Dec. 2. For information, call 460-3401.

Prairie orchestra to play Sunday, Dec. 4

The Pride of the Prairie Orchestra will present "A Cozy Christmas with the POP" concert at 3:30 p.m. Sunday, Dec. 4, in the Cultural Arts Center at Colby Community College. Admission is \$10 for adults, \$5 for seniors and \$3 for students.

Health department to hold flu clinic

The Thomas County Health Department will hold an all-day flu clinic from 8:30 a.m. to 4:30 p.m. Monday, Dec. 5, at the department office, 350 S. Range Ave. No appointment is necessary. For information, call administrator Kasiah Rothchild at 460-4596.

Grade school students to sing on Dec. 6

The Colby Grade School fifth grade class will perform their music program "Once on a Housetop" at 2 p.m. and again at 7 p.m. Tuesday, Dec. 6, in the grade school auditorium. For information, call 460-5100.

Health department to switch to electronic records soon

From "RECORDS," Page 1

Kansas in setting up EHR because we are the first public health department to put in the amount of research it takes to move forward in this huge endeavor," explained Rothchild. "Also, Greenway has agreed to reduce our monthly fee each time another health department signs with them due to our reference."

"So this could potentially be a revenue source, as well?" inquired Commissioner Paul Steele.

He asked when the \$42,000 initial expense will be contracted, since the department's budget will need to be republished if it needs to be done right away.

"Even though the expense will be re-

imbursed, it will come in installment payments over the course of six years," he said. "We still need to front the full amount on the books."

Steele also requested that the ladies contact an office that is currently using the software to see how they like it. The matter will continue at a later date when representatives from the health department can outline when reimbursements are likely to be paid and other aspects that will affect the budget.

In other business: • Thomas County Attorney Kevin Berens plans to meet with Colby Attorney John Gatz to draw up documentation giving the city sufficient authority to write checks and distribute property as it re-

gards to 911 funds. A newly passed Senate Bill 50 will soon give 911 responsibilities to the city since it owns the Public Safety Answering Point.

• Berens also received approval to transfer about \$3,000 to pay for a new computer, an end piece to an office desk and a new phone line.

• A public hearing will take place on Monday, Dec. 12, giving people the opportunity to make comment on a request to vacate a portion of Cadillac Drive, a residential area north of Colby.

• County Commissioners presented a certificate to Road, Bridge and Noxious Weed Supervisor Clair Schrock. The award recognizes Schrock for his 16 years of dedicated service to Thomas County. It

was received on behalf of Schrock by the commissioners at the Kansas Association of Counties conference in Topeka last week.

• A letter was received from the Menlo Clerk Sharon Munk, Mayor Troy Staats and city council members regarding a federal deadline to have a sign management system in place. They are also unaware of which stop, yield and mile per hour signs are the county's responsibility and which need to be maintained by the city of Menlo.

Schrock will meet with Munk to discuss a sign management and maintenance program.

LOCAL TV Listings Sponsored by the COLBY FREE PRESS

Table with TV listings for Thursday Evening, November 24, 2011. Columns include time slots (7:00, 7:30, 8:00, 8:30, 9:00, 9:30, 10:00, 10:30, 11:00, 11:30) and channel names (KAKE/ABC, KBSL/CBS, KSNK/NBC, etc.).

Friday Evening November 25, 2011. Includes a promotional banner for Vince Gill's album 'Guitar Singsel' and a detailed table of TV listings for the evening.