Deaths

Deanna Oesterreich

Deanna Oesterreich, Colby,

Services are pending with died Wednesday, June 13, 2012, at Kersenbrock Funeral Chapel in Colby, 462-7979.

Dorothy May Burris

died Monday, June 11, 2012, at the Wallace County Community Care Center in Sharon Springs.

Gove County to Robert and Iva (Wright) Russell.

On June 24, 1940, she married George H. Burris in Gove County. A housewife and loving mother and grandmother, she was a member of the Baptist Church and the Wallace Rebekah Lodge.

Preceding her in death were her parents, her husband in 1988, a son, Leon Burris, in 1995, a daughter, Joyce Picha, in 2009, a grandson, a great-granddaughter and four brothers, Elmer, Keith, Kenneth and Orville Russell.

Survivors include a son, Gerald Russell, Natoma; three daughters,

Dorothy May Burris, 98, Sha- Melba (Jim) Baehler and Phylron Springs, formerly of Oakley, lis (Charlie) Bliss, all of Sharon Springs; and Nelda (Mike) Marsh, Scottsbluff, Neb., a brother, Howard (Eldora) Russell, Chappell, She was born June 14, 1913, in Neb.; a sister, Violet Kerr, Oakley; two sisters-in-law, Lulu Russell, Friend; and Lena Russell, Lakin; 14 grandchildren; and 22 greatgrandchildren.

Services will be at 11 a.m. Friday, June 15, 2012, at the Kennedy-Koster Funeral Home, Oakley, with Rev. Paul McNall officiating and burial in the Gove Cemetery.

Visitation will be from 5 to 8 p.m. Thursday at the funeral

The family suggests memorials in her name in care of the funeral home, Box 221, Oakley, Kan.,

Marla J. Fulkerson

Marla J. Fulkerson, 54, Oakley, mother of Amber (Andreasen) Beougher of Colby, died Sunday, June 10, 2012, at Newman Regional Health in Emporia.

The daughter of William Harold and Katherine Elizabeth (Marlett) Potter, she was born Dec. 31. 1957, in Emporia. She was adopted by her aunt and uncle, Charles and Virginia (Marlett) Goad, and they lived in Reno, Nev., where she graduated from high school. She completed a computer tech program through Topeka Tech in

A homemaker and a waitress most of her life, she attended the Christian Church in Oakley.

She was preceded in death by her parents and a brother, Bill Pot-

Survivors also include a former husband, Steven Nosker, Lawrence; a son, Austin (Ashley) Fulkerson, Emporia; two other brown-bennett-alexander.com.

daughters, Alida Andreasen, Holton; and Loeva Mills, Fayetteville, N.C.; four brothers, Dan (Barb) Potter, Cunningham; Les Potter, Whitewater; Jack (Beverly) Potter, Colorado; and Rick Potter, Wichita; two sisters, Joyce (John) Buckridge, Americus; and Donna Rigsby, Sedgwick; and six grand-

A memorial service was held Wednesday, June 13, 2012, at the Brown-Bennett-Alexander Funeral Home in Cottonwood Falls, with Pastor Rick Smith officiating and inurnment in Prairie Grove Cemetery west of Cottonwood

There will be no formal visitation. Memorial contributions to help defray funeral expenses may be sent in care of the funeral home, 201 Cherry, Cottonwood Falls, Kan., 66845. Messages to the family may be sent at www.

Veterinary degree granted to Colby grad at K-State

Hurtt of Colby, has earned a Doctor of Veterinary Medicine degree from the Kansas State University mal practice in Plainville. College of Veterinary Medicine.

Dr. Moses graduated cum laude ses, a former Colby resident. She at a ceremony on the Manhattan is the granddaughter of Mary

High School and received an asso-lyn Rall, all of Colby. ciate degree from Colby Commu-

Tiffany Lynne Moses of Manhat-nity College in 2004. In 2006, she tan, daughter of Ron and Rhonda received a Bachelor of Science in than two hours. biology from Kansas State.

She plans to join a mixed ani-

Moses is married to Cade Mo-Hurtt, the late Thomas and She is a 2002 graduate of Colby Hurtt and the late Victor and Mari-

FFA scholarships awarded to Atwood, Oakley graduates

awarded scholarships to 125 Kan-FFA Convention on May 31.

Cody Green of Atwood received scholarship for \$1,000. a Ford Trucks/Built Ford Tough

The National FFA Foundation scholarship for \$1,000

From Oakley, Lauren Gassmann sas FFA members who were rec-received a Ford Trucks scholarship ognized during the 84th Kansas for \$1,000, and Briana Jacobus received an Archer Daniels Midland



Carolyn Armstrona

June 15th, 2012 · 3-5 p.m.

Law Enforcement Training Center 360 N. Franklin Ave., Colby, Kansas

The Colby RC Flyers would like to thank the following businesses and people for their contributions to the 2012 Fun Fly

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Montana Mikes

Grilling tips include safe food practices

Summer is here This great weather just begs us to get outdoors and get to grilling.

My last article focused on grilling tips for meats and vegetables. Today I want to talk about food safety and perhaps a new idea for some of us – grilling fruit.

Food safety should be a priority while grilling. If food is handled or cooked improperly, the result-

ing illnesses could ruin a fun summer event. Following are some

• After shopping, go directly home and put cold food in the refrigerator or freeze for later use.

• Wash your hands. This is the most important food safety practice. Wash before starting to prepare foods and after handling raw

• Keep meat cold until ready to grill. Do not leave it out at room temperature.

• Thaw safely! If starting with frozen products, thaw in the refrigerator or microwave. Grill immediately after thawing in the microwave.

• If you are marinating a food, do it in the refrigerator, not out at room temperature.

· Do not reuse marinade that has had raw meat in it unless it is boiled first. • Prevent cross-contamination.

Grilled fruits or vegetables should not come in contact with raw meat, poultry or fish. Do not use the same platter or utensils to handle raw and cooked products. Use a meat thermometer

to check internal temperatures. Ground meat should be 160 degrees F, poultry at 180 degrees F, poultry breasts at 170 degrees F, pork at 160 degrees F, and steaks at 145 degrees F. • Pre-cooked meats can still be

grilled to add authentic flavor and shorten grilling time. • Once taken from the grill,

keep the meat hot until serving in a warming tray or slow cooker.

• Keep hot foods hot and cold

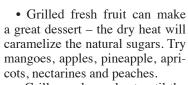
• Refrigerate leftovers. • Discard anything left out more

Now let's step outside our normal grilling and try something fice. new; try grilling a fruit. Below are tips and ideas for grilling fruits:

Corrections

The Colby Free Press wants to maintain an accurate record of our town. Please report any error or lack of clarity in a news story to us at 462-3963.





for Life

• Grill over lower heat until the items are lightly browned. They should be tender but not mushy and usually only need to be turned once. They generally take three to five minutes to cook; however the thinner the fruit is sliced, the less time it will take. Be sure to watch fruit closely because its sugar content can cause it to burn easily.

• Same as for vegetables, fruits have a low fat content so you will need to use oil on your grill or put food on non-stick aluminum foil.

• Fruit should be halved with pits removed. Grill with the pulp side down.

• Make fruits into kabobs or use a grilling basket or skillet.

 Add a pinch of brown sugar or cinnamon after grilling to add

• Try brushing pear wedges with lemon juice and grill, turning a few times until they begin to brown. Add to a mixed green salad.

• Slice bananas, still in their peels, lengthwise and brush the cut side with canola oil. Place the cut side down on the grill and cook until lightly browned. Turn and grill until the bananas begin to pull away from the peel.

Make cantaloupe kabobs. Brush with a mixture of honey, butter and chopped mint. Cook three to four minutes, turning the fruit to grill each side.

• Fill peach halves with blueberries and sprinkle with brown sugar and lemon juice. Wrap in aluminum foil and grill for 15 to 20 minutes, turning once.

So, get outside, keep the kitchen cool and fire up the grill for a lowfat meal and fun with family and

Diann Gerstner is the family and consumer sciences agent for the Thomas County Extension of-

Markets

previous business day Hi-Plains Co-op

Wheat (bushel) Corn (bushel) Milo (hundredweight) Soybeans (bushel)

\$5.87 \$5.84 \$10.07 \$13.05

Luckert.

Sophomores: Ashley Barrie.

Freshmen: Alicia Barrie, Lay-**Junior High**

Grade 8: Justin Schmidt, Ra-

Grade 7: Jaden Schmidt, Tad

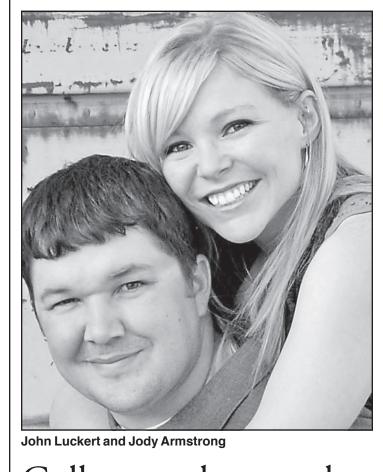
Aera Abbott. Grade 7: Kylee Cheatum, Dal-

Grade 6: Nickole Snethen, Levi Rall, Adrian Mercado, Jacob

Honor Roll

Grade 7: Erica Hernandez, J.B.

Felzien.



Colby couple to wed at Sacred Heart church

Jody Armstrong and John Public Schools. Luckert of Colby plan to marry Saturday, June 23, 2012, at the Sacred Heart Catholic Church in Colby.

The bride is the daughter of Kurtis and Lois Armstrong of Goodland. She is the granddaughter of Jack and Doris Armstrong of Goodland and the late Lois Plumisto of Colby. A 2008 graduate of Colby

Community College with an associate degree in nursing, she is wedding, where they are raising a registered nurse for the Colby their 20-month old daughter.

The groom is the son of Don

in Brewster.

and Becky Luckert of Brewster and the grandson of Iverna Eby of Goodland and George and Roberta Luckert of Brewster. He is a 2004 graduate of Colby College with an associate degree in agriculture busi-

The couple will continue living in Colby following the

ness. He farms with his father

Brewster school names honor roll for quarter

The Brewster School District chael Schmidt. has released the Honor Roll for the fourth quarter. To be on the Superintendent's

Honor Roll, students must earn a 4.0 grade average. Those on the Principal's Honor Roll must have a grade average of 3.5 to 3.99. Honor Roll students have an average of 3.0 to 3.49. **High School**

Superintendent's Honor Roll Juniors: Will Allen. **Principal's Honor Roll**

Seniors: Luiz DeArruda, Corinna Hanisch. Juniors: Dan Brown.

Freshmen: Dara Roulier. Honor Roll Seniors: Kasey Hoyt, Aaron

Juniors: Amber Barrie, Mi-

Superintendent's Honor Roll

chel Friess, Taylyr Cheatum.

Principal's Honor Roll Grade 8: Takoda Turner, Quinton Clymer, Nathan Brown, T-

ton Arntt.

Benham, Katelynn Barnes.

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