

Open house to mark 80th birthday in Gem

Sunday at the Gem Community Building.

Her family would like to invite people to help them celebrate. She requests no gifts.

A life-long resident of Gem, of farmer D.J. Bugbee for 53 years before his death in 2005. After 10 years at the Colby Job Service Office, she retired in 2000.

She has five children, Pam Robinson, Monica (Roy) (Charlie) Miller and Karla (Jared) Haggard, all of Gem, Steve Bugbee of Colby and Scott (Leslie) Bugbee of Ulysses. She also has 11 grandchildren.

"(My mother) is grateful for

Estelle Bugbee of Gem is cel- the time she can spend with ebrating her 80th birthday with family and has enjoyed many an open house from 2 to 4 p.m. wonderful friendships over the years," said Karla Haggard. We are excited to celebrate with you and hope you can join us to visit and share special

"Her actual birthday is Oct. she was a homemaker and wife 29, close enough to Halloween that our dad always used to joke that he was going to get her a new broom for her birthday. For those of you who knew him and his sense of humor, that comes as no surprise.

> "And, truth be told, she never did get that new broom.'

For those unable to attend, cards may be mailed to 2183 County Road 27, Gem, Kan.,

Two communities battle over bratwurst

western Wisconsin communities are disputing who gets bratwurst bragging rights.

The conflict started after recent news accounts of Prescott's worldcery store, Ptacek's IGA, grilled it IGA. for its centennial Oct. 6 and put it in an equally long bun.

On the same day, organizers of an Oktoberfest about 65 miles away in Dallas grilled a brat that was 135 feet long.

Seems like there's an obvious winner, right? Not quite. Prescott, near the Twin Cities, followed the official rules set forth by the World Record Academy in Florida. The brat had to be in a bun and organizers had to pay a \$1,900 application fee. So they get the record.

But that's not stopping Dallasbased Valkyrie Brewing Co. from bragging. Its website states that all the brats the company has grilled since 2009 are longer than Prescott's.

"The Dallas Oktoberfest's 2012 brat at an amazing 135 feet long was nearly THREE TIMES longer than the world's longest brat. Our brat is not considered to be a world record because the Dallas Oktoberfest was not preap-

election. People can vote early at

the Thomas County Courthouse

from 8 a.m. to 5 p.m. Tuesday,

Oct. 30, through Friday, Nov. 2,

and from 8 a.m. to noon Monday,

* * * * * *

Nov. 5. This was a typing error.

PRESCOTT, Wis. (AP) – Two proved as an actual event by the World Record Academy in Florida (whoever that is) nor did we pay countless ways to prepare and enanyone any money. And we're not likely to in the future."

Dallas' bratwurst might be record-setting bratwurst, which longer, but there's no bun, said whole apple at snack time, mealwas 52 feet, 2 inches. A local gro- Pat Ptacek, owner of the Prescott time or anytime at all. I've found snack or a whole jar or can for the

"A 150-foot-long brat is an awesome brat, but I dare anyone to find a 52-foot-long bun," Ptacek told the Milwaukee Journal *Sentinel* (bit.ly/RvAAnx).

Pan-O-Gold Baking Co. in Sun Prairie to bake the bun, costing \$20,000. Add the bratwurst, transportation, application fees and brat crown.

'We did two brats just in case one fell on the ground or an eagle came down out of the sky and snatched it up," Ptacek said. "We can do a 200-foot-long brat, but the bun is tough. You're limited to the length of the truck. We had a 52-foot-long truck, so we had a 52-foot-long bun."

But the disagreement is hardly a feud. Ptacek thinks it's great that Dallas cooked up a 135-foot bratwurst. Muench thinks it's wonderful Prescott got the world

Corrections An item in Briefly on Page 2 shire on Page 3 of the Thursday, of the Monday, Oct. 22, Colby Oct. 11, Free Press the name of Free Press, gave incorrect dates a son, Glenn (Leona) Repshire of for early voting for the upcoming Oakley, incorrect. This was an ed-

iting error. * * * * * *

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.

The obituary for Juanita Rep-

Pickin' on the Plains Bluegrass Festival Presents A Hometown Gospel Show

"A Tribute to Veterans" Sunday, November 11 · 2 - 4 p.m. · Frahm Theatre Performing will be Perry and Terry Baird, Larry Booth, The Bugbee

Sisters, Tom Harrison, The McLemores, Lisa Schroeder & Family, Jay Stewart, Leon Woofter, and Pat Ziegelmeier. Tickets at the Door - \$10 adults, under 12 free

For more information call: Colby Convention & Visitors Bureau 785-460-7643

Sponsored by the Colby Community College Music Department Proceeds go to Pickin' on the Plains Festival

Autumn apples hold healthy treats

Fall signals the arrival of apples - an healthy affordable, fast food contributing fiber, vitamin C and antioxidants to the daily diet.

Preliminary studies indicate apples are protective for heart

health and may also help inhibit cancer. This makes them a great choice for a snack or to incorporate in a meal. Remember to keep the peel on because it has most of the phytonutrients and half the fiber of the apple.

By some estimates there may be over 8,000 different apple varieties. Modern supermarket shoppers sometimes struggle with the seven or 10 varieties typically offered and wind up getting in a rut of buying mediocre apples. This is a real shame, since there is so much to explore and enjoy.

Be adventurous, don't be afraid to experiment. You have nothing to lose but boredom. Try some new varieties, have an apple tasting as mentioned below. You may not like them all, but you are sure to make some new discoveries that will become lifelong favorites.

There are many good all-purpose apples. Others are best for using in certain ways. Apples that "go to pieces" when cooked are usually best for applesauce; those that keep their shape are best for baking whole. Tart apples are good for cooking; sweeter apples, for eating raw. Go to our website, www.thomas.ksu.edu, then click on "Health and Nutrition" to find a chart to help you determine which apples will work best for what you have in mind.

When selecting apples, choose ones that are firm, shiny, and smooth-skinned with few bruises. Apples should smell fresh, not musty. Apples continue to ripen after they have been picked. Keeping them cool retards this process. Apples keep best when refrigerated. Store them in a plastic bag or the drawer to keep them fresh. Use within three weeks. Check them often. Remove any decayed apples. One rotten apple can indeed spoil the whole barrel!

Versatile and flavorful there are joy this fruit. Below is a Top 10 list of ways to enjoy apples:

1. As is. Crunch into a delicious at our house, that if I slice the ap- whole family. ple up it is gone in no time, as opposed to just presenting the family member with a whole apple. Remember, they will turn dark if you don't coat them with pineapple, Ptacek said he contracted with orange or lemon juice - my family's favorite is pineapple juice.

2. Peanut butter. Need we say more? Slice and enjoy apples with just plain peanut butter – or there they paid \$30,000 to capture the are some delicious peanut butter

Diann Gerstner Knowledge

3. Dessert. The kids will love helping make this nutritious dessert. Chop a variety of fruits such as apples, strawberries, bananas, red grapes, and pears, mix and top with a dollop of whipped topping. Of course there are hundreds of other ideas like pie, crisp, turnovers, dumplings, squares and crepes.

for Life

4. Bake 'em. Remove the cores, leaving 1/2 inch at the bottom of the apples to hold in the ingredients. Pour a small amount of brown sugar and butter into the hole. Place the filled apples in an eight-inch square baking pan then add 3/4 cup of water to the pan. Bake at 375°F for 30 to 40 minutes until tender, not mushy.

5. Toss 'em into a main dish. Apple is a great flavor that you can add to many main dishes. Just search on the computer and find recipes like Fruity Chicken Salad, Apple Chicken Stir-Fry, Apple Glazed Roast Chicken or Pork

6. Grab the kids for an apple tasting. Buy a variety of apples and cut each into slices. Place each variety on its own plate and tag. Have each child eat a slice of each variety of apple, discuss the differences and vote for her or his favorite.

7. Waldorf salad, an old favor**ite.** Enjoy the sweet tang of apples in Waldorf salad. Make and enjoy your families' favorite recipe.

8. Delectable Décor. Always keep a bowl of the many different colors of apples on your kitchen counter or dining table. Not only will it serve as a quick source for a healthy snack but it's also the perfect room accent.

9. Applesauce. Make your own. A recipe is available on our website at www.thomas.ksu.edu.

10. Applesauce. Buy it and make it your way. Crush red-hot candies and add them to the applesauce. Flavor your applesauce by stirring in a little Jell-O powder – strawberry, cherry, etc. Add until it has the flavor you like. You can do this one serving at a time for a

For more fun information about apples, check out "Apple Facts" on our web page at www.thomas@ksu.edu. Click on "Health and

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

VFW Auxiliary

The Ladies' Auxiliary to the Veterans of Foreign Wars met Oct. 10 with President Anita Thiel

Correspondence included a letter from Department President Jeri McBride. There was an invitation from the Colby Diplomats. A letter from Adjutant General John Berkley was about the fall convention Thursday and Friday in Oakley, beginning with registration at 8 a.m. The meeting starts at 9 a.m.

The president read information about 10 prisoner of war/missing in action personnel being found. They were eight Marines and two soldiers of World War II and the

Thank You

We would like to thank

everyone for abundance

of comfort and support

we have received and

continue to receive as

we mourn the passing

of our loved one

Juaneta "Nut" Repshire.

With sincere gratitude,

The Repshire Family

John Everett & Kay

Glenn & Leona

Janet, Raelene & Gary

This Newspaper

is Recyclable

Korean War.

Cancer chairman reported two members in cancer treatment.

Publicity reported September meeting news item in the *Colby* Free Press.

Santa City was given \$100, with \$25 going to the Department of Kansas hospital general fund, \$50 for Genesis Christmas baskets, \$45 for Wreaths Across America for the national cemetery and \$100 to the Snowball Express

p.m. Wednesday, Nov. 14, at the

Deaths

Janet Kay Becker

Goodland resident, died Saturday, Oct. 20, 2012, at the University of Colorado Hospital in Aurora.

Goodland, the daughter of Eugene and LaVaughn (Carr) Becker. She graduated from Goodland High School in 1985 and then from Colby Community College. A cashier at Walmart in Good-

land for more than 20 years, she was a member of Our Lady of Perpetual Help Catholic Church in Goodland.

Janet Kay Becker, 45, a longtime Goodland; two sisters, Pat (Eric) Adelgren, Marion, N.C., and Lona (Shawn) Brown, Hays; and a brother, Daryl Becker and friend She was born Oct. 28, 1966, in Tiffany Kindel, Fruita, Colo. Services will be at 11 a.m. (Cen-

> tral Time) Friday, Oct. 26, 2012, at the church in Goodland, with Father Norbert Dlabal officiating and burial in the Goodland cemetery. Visitation will begin at 6 p.m.

> Thursday, with a vigil and rosary at 8 p.m., at the church.

The family suggest memorials in her name instead of flowers, in Survivors include her parents care of Koons Funeral Home, 211 and a son, Brandon Sissel, all of N. Main, Goodland, Kan., 67735.

Donald Lee Bieker

died Thursday, Oct. 18, 2012, at the Sheridan County Health Com-

Sheridan County, the son of Clem and Pauline (Mader) Bieker. On April 25, 1962, he married

Carol Jean Spresser at St. Fran- nine grandchildren. ces Cabrini Catholic Church of Preceding him in death were his

parents; two brothers, Alvin and Frank Bieker; two sisters, Betty Johnson and Mary Ann Bieker; and a granddaughter, Isabelle Bieker.

Survivors include his wife, of

Donald Lee Bieker, 72, Hoxie, the home; four sons, David (Mary Beth) Bieker, Aurora, Colo.; Gary Bieker, Hays; James (Mindy) Bieker, Hill City; and Roger He was born Dec. 5, 1939, in (Jody) Bieker, Seneca; a daughter, Susan (David James) Horn, El Dorado Springs, Mo.; a brother, Julius (Wilma) Bieker, Hoxie; and Services were Monday, Oct. 22,

> 2012, at the church in Hoxie, with burial in the church cemetery. The family suggests memorials

> to the Sheridan County Amusement Co.

Condolences may be left at www.mickeyleopoldfuneral.com.

Colby Comets 4-H Club

called the regular monthly meeting of the Colby Comets 4-H Club to order on Oct. 15 at the Thomas County 4-H Building.

Pledge of Allegiance Members answered roll call with "What are you going to be for Halloween?" There were 20 members present. An installation ceremony for

new officers was held with the had put up a display at the library. assistance of club leader Annette Wetter. The new officers are Madison Zimmerman, president; Hayden Reinert, vice president; Olivia Wetter, secretary; Samantha Lindberg, treasurer; Karissa Singer and Alex Zimmerman, council representatives; Abigail Wetter, reporter; Cassandra Zimmerman, Melissa Zimmerman and Mallory Jackson, song leaders; nounced the date of the next meet-Jenna Reinert and Miah Jackson, ing. Following the 4-H pledge the recreation leaders; Jacob Wetter, meeting was adjourned. historian.

Secretary Olivia Wetter read the

President Madison Zimmerman minutes of the last meeting; minutes were approved as read. Treasurer Samantha Lindberg was not present. Reporter Abigail Wetter had no report. 4-H Council Repre-Melissa Zimmerman led the sentative Karissa Singer asked for ideas for fund raisers. Club leaders Annette Wetter and Angela Zimmerman reported upcoming events and dates. The 4-H Week Display committee reported they

> Club members decided to bring an item for Genesis to the next meeting and to go caroling at the nursing home for Halloween on

> The song leaders led the club in "If You're Happy and You Know It." The recreation leaders led a game of "Four Corners." Vice President Hayden Reinert an-

– Abigail Wetter, reporter

Daughters of Isabella

maculate Heart of Mary Circle met Augustine to show the group was at 6 p.m. Oct. 4 in the basement of the Sacred Heart Catholic Church in Colby for a gourmet supper.

Pat Erickson and Pauletta Bieker served beef bundles, fruit salad, fresh garden veggies and bread. The dessert was a choice of pies.

Rhonda Rogers and Donna Juenemann presented a corsage award and a basket of cleanwhirlwind cleaning job she, Ann Guilfoyle and Don Guilfoyle did to clean Sister Loretta Podlena's house after the big dirt blow this summer.

Marje Robben invited Ann Guilfoyle and Sister Loretta to be guests at the meal.

A short meeting followed, which Regent Charlene Barnett conducted.

Joan Albers reported on the ninth day of 40 Days for Life. There were 40 baby saves and one abortion clinic closed. There is a web site that gives a message The next meeting will be at 5 every day at www.40daysforlife.

It was decided to send the Pennies from Heaven money col-

The Daughters of Isabella Im- lected at the meeting to Melissa thinking of her.

> Albers made a list of members and passed the new list out. Rogers will replace Ceanne Rinehart

> Erickson volunteered to help Albers put Daughters of Isabella information on her computer into a flash drive. There will be noon mass on

ing supplies to Erickson for the Thursday, Nov. 1, to honor deceased Daughters of Isabella members. The meeting hostesses that day will be Rogers and Fawna McFee. - Margaret Denneler

Markets

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

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

\$7.61 \$13.05 \$14.65





Viola L. Jones will be observing her 94th birthday on Thursday, November 22, 2012

Viola loves to hear from family & friends, so we are inviting everyone to honor her on her birthday with a Card Shower of Get Well and Birthday cards. Please keep Viola in your prayers.

Her address is: Viola L. Jones **520 West 4th Street** Colby, KS 67701-2046

