



Bev Klein, head of the Norton Cemetery Beautification Committee and Gil Otter, from the Norton American Legion, look over the electrical outlet installation and the automatic light at the flagpole in Norton Cemetery. The electrical work completed Phase I of the beautification project.

— Telegram photo by Carolyn Plotts

Cemetery beautification underway

By CAROLYN PLOTTS

Phase I of the Norton Cemetery Beautification Plan is complete and plans are well under way for Phase II.

Members of Norton's American Legion, Legion Auxiliary and Veterans of Foreign Wars donated most of the money for Phase I. The Legion donated the U.S. flag, that flies 24 hours a day at the cemetery.

Bev Klein, chairperson of the

beautification committee, said that Phase I consisted of running electricity to the main flagpole to allow for illumination of the flag at night and to provide a power source for the loud speakers used for Memorial Day observances.

"It's sure a lot better than running an extension cord from the parks building," Mrs. Klein said.

The light for the flagpole automatically comes on at dusk. Mrs. Klein said that a line was also run

to the front of the cemetery to eventually light the main entrance sign.

Phase II of the project includes pouring cement footings for brick pillars and for a sign to mark the main entrance. After the pillars are in, it is hoped that drip lines can be run to water trees and shrubs.

Mrs. Klein said that workers are anxious to get started and she is hoping that can happen soon. The only stumbling block is money.

The committee estimates \$5,000 will be needed for Phase II.

Alberta Slaby, board advisor, is spearheading the fund-raising efforts and asks anyone interested in helping beautify Norton's cemetery to send a donation to her at 903 Sun Ave., Norton, Kan., 67654.

Make checks payable to the City of Norton Cemetery Fund.

Protect against food poisoning

As many as 76 million Americans suffer from food-borne illness annually.

It is believed food poisoning is under reported. People may attribute an upset stomach to the quantity of food consumed rather than the quality.

People can die from food poisoning. The potentially dangerous bacteria is present in the environment, but germs need not become uninvited guests at picnics and potlucks. Here are tips to keep holiday picnics and potlucks safe:

- Wash hands before and after handling raw or cooked foods as well as before and after eating. Soap and water are preferred. Use hand sanitizers or disposable towelettes if necessary. Failure to wash hands is the number one food safety mistake.

- Invest in more than one ice chest or cooler and use one for meats, one for salads and one for beverages, which typically is opened most frequently. The environment in a cooler can change each time it is opened.

- Protect coolers and food being served from direct sunlight, which can cause quality to diminish rapidly. In warm weather, 90 degrees and above, food left out for more than an hour, should be discarded.

- Keep hot foods hot (above 140 degrees) and cold foods cold (40 degrees or lower).

- Avoid cross contamination. Keep raw foods separate from cooked foods.

- Prepare foods such as salads or vegetable and fruit trays at home; wrap separately, and chill before placing in coolers.

- Prepare hard-cooked eggs in advance, up to a week ahead when refrigerated in their shell. Deviled eggs should, however, be prepared the same day they will be served. Cover and chill before serving.

- Clean the grill before using with a wire brush or, in a pinch, wadded up aluminum foil. Place the grill away from the house or garage, and use pre-treated briquettes or charcoal lighter fluid and not gasoline to start the coals. Keep an eye on the grill, and supervise children and pets.

Home ed
Tranda Watts,
Extension
specialist



- Keep raw meats, poultry and utensils used to prepare them separate from other picnic or potluck foods. Partially cooking meats or poultry before the picnic is not recommended, as it can cause bacteria to grow.

- Discard marinades used with raw meats and poultry.

- Use a meat thermometer to tell if meat or poultry is cooked. That means: 160 degrees for hamburger;

170 degrees for chicken; and steaming hot for hot dogs.

- Plan to pick up deli or prepared foods such as fried chicken just before serving.

- Wash watermelons and cantaloupe before slicing to remove bacteria that may have been in or near the ground on which the melon was grown.

- Use a cooked custard, rather than raw-egg base, for homemade ice cream.

- Minimize leftovers and waste. Plan quantities to match the number of guests.

For more information on food preparation and safety, contact your local K-State Research Extension Office or e-mail: twatts@oznet.ksu.edu.

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PENTECOST JUNCTION
NORTON UNITED METHODIST
CHURCH FELLOWSHIP HALL
Sunday, July 11 — 7 p.m.

*Come Meet Barb, Arthur,
Jean and Marty for Live Music,
Puppets and Bible Stories*

EVERYONE IS INVITED!

*Fun and Spiritual Growth
for the Whole Family!*

Signs not allowed on right-of-way

It's a sign of the times — billboards and signs supporting candidates and causes.

However, if your plans involve placing a political sign, the Kansas Department of Transportation advises the public to make sure it's not on highway right-of-way.

The right-of-way on state highways is to be used exclusively for public highway purposes. Only uniform-marking guides and warning signs for identifying routes are allowed on the state highway system.

The Department of Transportation has jurisdiction over all interstate, Kansas and U.S. routes on the state's 9,600-mile system.

This includes U.S. 36, U.S. 283, K-383, K-9, K-60, and K-67 in Norton County.

The public should be aware that any and all signs or billboards are prohibited on the state right-of-way.

When department maintenance crews find political advertising on state right-of-way, the signs will be removed immediately without notice.

Signs will be taken to the closest Department of Transportation office, where they can be picked up by the owner with the agreement they will not be placed on state right-of-way again.

All signs not picked up will be disposed of after the election.

Political campaign advertising is allowed on private property bordering highways. However, people erecting signs on private property must first obtain permission from the property owner.

Tickets on sale for rodeo

Tickets go on sale today for the 75th annual Phillipsburg Rodeo.

They are available through Tri-County Insurance, Phillipsburg, (785) 543-2448. Reserved seating is \$11 for adults, \$7 for children; general admission is \$9 for adults and \$6 for children. All major credit cards are accepted.

Billed as Kansas' Biggest Rodeo, the action runs from Thursday through Saturday, Aug. 5-7.

The rodeo began in 1929, as a project of the town's Chamber of Commerce and included other activities such as a baseball tournament, carnival and miniature railway.

Activities have changed over the years, but the rodeo has always attracted top talent in the professional cowboy circuit.

Many Professional Rodeo Cowboys Association champions have competed in Phillipsburg, and over 100 of them have doubled as Phillipsburg rodeo champions, too.

The rodeo got its name in 1930, when the Rock Island Railroad

promoted a railway excursion from Kansas City to Phillipsburg during rodeo week. The railroad included the rodeo as part of the package, and dubbed it as "Kansas' Biggest" and the name stuck.

There will be a free barbecue for all rodeo ticket holders at 6 p.m. on Thursday, Aug. 5.

Dances will be held after the rodeo Friday and Saturday nights with the band, Westwind. The parade through downtown Phillipsburg will take place at 2 p.m., Saturday, Aug. 7.

This year's personnel have been working the rodeo for many years.

Randy Corley, 2003 professional rodeo announcer of the year, will call the action for the 21st time in Phillipsburg. Bullfighters Greg Rumohr and Donny Sparks have been protecting Phillipsburg bullriders for 15 and 17 years.

Most impressively, Beutler and Son Rodeo Co. has brought their bucking horses and bulls to Phillipsburg for 45 years.



*Valley Views —
"Hog Wallow-Not"*



For the last four years, I have chosen not to participate in the mud slinging contest by our county commissioners and a handful of others. I very much prefer to stay on the high road, but I hope you will forgive me if I slip off a time or two over the next few weeks.

I had believed that "cool heads" would prevail and that when people knew the truth they would understand there might have been hidden agendas at play — a good way to promote hidden agendas is to create anxiety and fear.

When meeting individuals for the first time during the past few years, they have mentioned their knowledge of our operation and our community had come from the newspaper articles they had read. Many of the things that they have read have been distorted and embellished, possibly creating anxiety and causing them to wonder about our community. My first reaction has been sympathy for what they might envision our community to be like.

Do people who have called Norton and the surrounding communities their home at one time in their lives really know the true facts? Why would they? How could they? They have only heard one side of the equation.

I have invited our current commissioners for a tour of our operation several times. They declined. After reading their recent comments in the paper, it is clear that they just don't have the facts.

FACT NUMBER ONE: I believe *the first goal in clear decision-making is to gather as many facts as possible*. The best way to acquire information is to ask questions. Nearly everyone will make good decisions if they understand all of the facts. I encourage readers to explore the issues for themselves by consulting with local operators, using the internet, and asking informed questions from proponents on both sides of the issues.

FACT NUMBER TWO: My objective, like nearly all farmers, has been to: *Protect our Environment*. This requires careful planning and monitoring. Once a resource is depleted, it often can not be restored. Therefore, we have spent tens of thousands of extra dollars and hundreds of hours planning and constructing sites that protect the soil, water and air in our area.

NUMBER THREE: *Having hog operations in our area has greatly contributed to the economic stimulation and well being of our community*. Hog operations create jobs and the salaries remain largely in the local community benefiting our schools and many small businesses. Local businesses also profit from our operational spending.

I would like to continue sharing a few facts with you over the next few weeks. As you read, you may be surprised to learn that we actually agree on more things than we disagree on. Thanks for listening.

Next time — "Ashes to ashes-Dust to dust"

Terry Nelson

My Primary Goal has always been:

To Preserve, Protect and Promote our Most Precious Resource