

# OBITUARIES

## Jeremy R. Anderson

Sept. 17, 1976 - Aug. 12, 2006

Jeremy Ray Anderson, 29, Shawboro, N.C., son of Gary Anderson and Rhonda (Schlansky) Mees, died at Albermarle Hospital Saturday after an automobile accident.

Mr. Anderson was born Sept. 17, 1976 in Norton.

He was married to Tiffany Oldham in 1997.

He enjoyed hunting and fishing with his son. He worked as a welder.

He is survived by his son, Tyler Ray Anderson; a step-daughter, Krista Oldham; his father Gary Anderson and step-mother Emma Anderson; his mother Rhonda Mees and step-father, Stephen Mees; two brothers, Levi Anderson and T.J. Anderson, both of Georgia; a sister, Erin and Jeff Burch, Kansas City; grandparents,

Alma Anderson, Elda Schalansky, Mary Mees, Roy and Hilda McDougal and Maurice and Maxine Oldham; and a brother-in-law, Ryan and Jeannie Oldham, Hertford, N.C.

Memorial Services were conducted Tuesday evening in Twifords Memorial Chapel, 405 East Church St, in Elizabeth City, N.C., by the Rev. Toni Wood.

Memorial Services will be held at 2 p.m. Friday at the Long Island United Methodist Church with Pastor Dean Gilbert officiating. A private burial will be held at a later time. The family will receive friends immediately following the service at the church in Long Island, and other times at 514 Railroad in Almena, the home of his mother and Steve Mees.



Margaret and Dale Vincent

## Long Island couple to celebrate 50 years

The family of Dale and Margaret Vincent are requesting a card shower in honor of the couple's 50th wedding anniversary Aug. 19. They were married at the Trinity Lutheran Church in Stamford, Neb.

Vincent of Washington D.C., and Paul and Tammy Vincent of Long Island. They have six grandchildren: Lily, Hannah, Miles, Shayna, Ian, and Zachary.

Cards of congratulations will reach the couple at 35 West 1400 Rd., Long Island, Kan. 67647.

## Heat and humidity can be a deadly combination

Summer heat can kill unnecessarily. Soaring daytime temperatures, especially if accompanied by high humidity, greatly increase the risk of heat exhaustion and heat stroke.

Heat exhaustion is typically caused by the body's inability to sweat enough to cool itself. Signs of heat exhaustion include heavy sweating, fatigue, weakness, dehydration (thirsty, paleness, and feeling dizzy) or light-headed.

As the body's cooling system fails, the risk of heat stroke increases. Symptoms of heat stroke can include hot, dry skin that may be flushed, but is not sweaty.

Other signs are a rapid heart rate, headache, dizziness, nausea, confusion, loss of consciousness and high body temperature (103-105 degrees).

Heat stroke can cause permanent physical impairments or death.

If it's suspected, seeking immediate medical treatment is the best course.

While waiting for help to arrive, other good steps to take include:

- Move the person indoors or into the shade.
- Loosen clothing.
- Use a garden hose, tub, or shower to immerse the victim

in cool, not cold water. If water is not available, a damp, cold cloth or ice packs on the groin or armpits should help lower body temperature.

• If available, direct fans or air conditioning vents towards the victim.

• If the person is coherent, give water or other beverages. Avoid offering stimulants, such as coffee, tea or other caffeinated beverages.

If you have further questions relating to heat stroke or heat exhaustion, please contact your local family physician, contact your local K-State Research and Extension Office or e-mail [twatts@oznet.ksu.edu](mailto:twatts@oznet.ksu.edu).

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Call her at 785-443-3663 or e-mail [twatts@oznet.ksu.edu](mailto:twatts@oznet.ksu.edu). For more information, contact the county extension office, 877-5755.

## READERS

— **Steak and seafood night, Thursday and Saturday, 6-9 p.m. American Legion. Members and guests. 8/15**

Kyle Madden, grandson of Bob and Vadis Madden, Norton, recently received his Master's Degree in Sports Administration from Wichita State University.

Mr. Madden and his wife, Sarah, and children, Rylee and Peyton, live in Eldorado where he teaches math and is the head wrestling coach at Blue Stem.

He is the son of Rob and Melanie Madden, Council Grove. He is also the grandson of Gene Cook, Pratt.

Josh Davis, Jennings, was recently recognized for academic achievement by the national Junior College Athletic Association. He earned a perfect 4.0 grade point average for the spring semester.

Several area students recently received master's degrees from Fort Hays State University. The graduates include: Colleen Hardiek, Norcat, Elementary Education; Amy Chandler, Almena, Special Education; Jason Hardy, Almena, Business; Leland Rumford, Norton, Education Administration; and Melissa Ross, Long Island, Counseling.

Have a story idea? Call 877-3361 and let us know ... we'd love to hear about it!

Showing at the **NORTON THEATRE**

**Talladega Nights:**

The Ballad of Ricky Bobby (Second Week)

Show Times: Friday and Saturday: 8 p.m.  
Sunday: 5 p.m.; Mon., Tues., Wed.: 7 p.m.

**Barnyard**

(Second Week) PG  
Adult-\$6.00; Child-\$5.00 (12 and Under)

No Discounted Tickets  
Movie Passes Accepted

Let's go to the Movie

# Kitchen disasters plague every cook

Replying to several readers who have worried that because I'm no longer cooking there will be no more culinary catastrophe columns — fret not. I have forty years worth of disasters to relate to you plus a few new ones I have heard from new friends here at the Carlyle.

Every bride suffers a culinary catastrophe that would entitle her to a place in the Cook's Corner Culinary Catastrophe Hall of Flame. Mine was meatloaf gravy. Now, in the first place, my husband liked neither meatloaf nor gravy and I admit this fact was known to me. Notwithstanding, I made it, convinced he would like my version. In those early days I had more confidence than common sense. In the second place, meatloaf was never meant to be served with gravy and third, I learned you really must measure both the fat and the flour rather than just guessing. Do I need to go on? Suffice to say the resulting pasty concoction was thick, greasy and a most peculiar color. LeRoy quietly hacked a chunk of it from the bowl, spread it on his potatoes with a knife and covered it with oleo before he tried to gag it down. Immediately after supper I got a lesson in how to make gravy properly. Still, my reputation in the gravy archives of the Hall of Flame has been secured for ages yet to come.

Second prize this month goes to a new friend who told me about her unique sun tea. She grabbed for her plastic tea jar and unwittingly got a large dill pickle jar that had just been washed once. The hot sun not only brewed the teabags but also leached out the vinegar and dill flavors from the plastic jar. After

## Cook's Corner

Liza Deines



all, they charge extra for peach or raspberry tea at those fancy shops, so why not dill pickle tea? Here's why not — it is a completely repulsive combination worthy of a spot in our Hall of Flame.

And now the award for the strangest combination of foods known to me. This honor is split between two fellows. One told me he always ate syrup on liver. Seems liver was used as a breakfast meat and always served with pancakes when he was a child. Pancakes were eaten with syrup and some oozed over onto the liver so he learned to eat the two foods together. For some reason his wife and children of his later years made him partake of this delicacy far, far away from the dining room where they were eating.

Coming in neck-and-neck with this entry is the world's "best" dessert. According to a gentleman of my acquaintance, warm gooseberry pie topped with a generous amount of chopped, raw onions qualifies for this distinctive but dubious honor. Now, I love gooseberry pie and I couldn't cook without onions but it would never have crossed my mind to combine the two. He claimed he learned to eat this from his father, which just goes to show that child abuse is not a new thing in this old world.

**WORDS OF WOMANLY WISDOM:** Even a bad day shopping is better than the best day of housework.

## Norton youth attend KAY leadership camp in July

Eleven KAY members from Norton Community High School and four Norton Junior High members attended Leadership Camp at Rock Springs 4-H Center near Junction City from July 24 to 28.

High school sponsors Mirla Coleman and Erin Hill took the group to camp. Junior high sponsor Lida Sharp picked up the group.

Attending were: Lacey Roe, Ashley Smith-Maybon, Morgan Kauten, Lisa Jones, Reesa Volgamore, Andrew Black, Ben Kaus, Casey Robison, Bethany Winkel, Matt Miller and Grant McClymont.

Junior high students attending were: Rebekah Streck, Dakota Dreher, Cole Archer and Bill Broeckelman.

## BIRTH

### Brewer Guthrie Couch

Brewer Guthrie Couch was born Aug. 6 at Rose Medical Center in Denver. He is the son of Rob and Amy Couch.



He weighed 6 pounds, 11 ounces and measured 19 inches long.

Grandparents are Don and Aleta Brooks, Norton, and Robert and Janet Couch, East Hampton, Mass.

## MARKETS

At close of business Aug. 14

Wheat .....	\$4.02
Milo .....	\$1.94
Corn .....	\$2.02
Soybeans .....	\$4.67

## Schick family meets in Phillipsburg

The 11th Schick family reunion was held July 14, 15 and 16 at the Huck Boyd Center in Phillipsburg.

The event began with an informal supper at the Branding Iron II restaurant on Friday evening with 51 family members present.

Saturday morning, Max Schick guided family members through visitations to St. Peter and Logan cemeteries.

Chairman Myron Bietz conducted a short business meeting prior to a catered lunch at the center. The reunion cake was provided by Sherland Bietz.

Group photos were followed by Bill Clarke's entertaining train show and by visiting. There were 74 in attendance.

Church services opened the Sunday morning gathering. The Rev. Jerry Kaiser and family and Judy McLean and family led the worship services. A light lunch followed with 52 family members present.

Attending the reunion were: **The Albert Schick family:** Myron and Sherland Bietz, LaVergne Bietz, Kathy Runnion, Aaron and Brett Pulec, Andrew Gleason, Norton; Jim, Zachary, Samantha and Andrew Shepard, Phoenix, Ariz.; Larry and Shirley Shepard, Lenora; Pat and Larry Schick, Tucson, Ariz.; Leona and Geoff Martin, Olathe; Leroy and

Jo Schick, Topeka; Karen and Dalbert Bruning, Oberlin.

**The Pauline (Schick) Hickman family:** Edwin Hickman, Littleton, Colo.; Lloyd and Deloris Becker, Darren, Dorothy, Katie and Charlie Becker, Logan; Charles and Eulalia Scherer, Hutchinson; Bob and Eileen, Brian and Sherry Hickman, Norton; Donovan, Deb and Lauren Wallgren, Shanae and Landon Wyatt, Phillipsburg; and Lynette and Roger Smith, Wilsonville, Neb.

**The Fred Schick family:** Carol and Ira Dodds, Dixie and Michelle Geary, Lebo; Max, Norma, Steve, Merlin and William Schick, Phillipsburg; Mike, Nancy, Trevor, Trista, Toni and Tori Jenner, Ransom; Coleman Schick, Miramar Beach, Fla.; Cindy and Karl Williams, Salina; Mel Blobaum, Gifford, Ill.; Tim Kurger, Flanagan, Ill; Pat Kruger, Minonk, Ill.; Lynn Calhoon, Bartlesville, Okla.; Becky Bean, McPherson; Ron Jean, Frances Delany, Topeka; and Thelma Hurry, Harlingen, Texas.

**The Carl Schick family:** Judy, Christopher and Amy McLean, Roseville, Minn.; Jerry, Allene and Matt Kaiser, Inman; and Edith Schick, Densmore.

The 2007 reunion is scheduled for July 20, 21 and 22.