

OBITUARY

Pauline L. Zander

Dec. 23, 1908 - Sept. 23, 2006

Pauline Louise Zander, 97, Oberlin, a former Norton county resident, died Saturday at Decatur County Good Samaritan Center, Oberlin.

Mrs. Zander was born Dec. 23, 1908, the daughter of Henry and Sophie (Niermeier) Holste at Ludell. She received her education at Christian Day School of Immanuel Lutheran Church, Ludell.

On Sept. 25, 1938, she and August Zander were married in Ludell. For a time they lived in Norton, then moved to a farm southwest of Oberlin. Most recently she was a resident of Decatur County Good Samaritan Center.

She was a homemaker and a member of St. John's Lutheran Church in Oberlin.

She was preceded in death by

her parents; her husband; a brother, Ernst Holste; three sisters, Charlotte Nietfeld, Margaret Hesterman and Amanda Nietfeld; and a grandson, Michael Frank.

She is survived by a son, Dr. Norbert and Nannette Zander of Topeka; a daughter, Mary and the Rev. Arnold Frank, Scottsdale, Ariz.; a sister, Mathilda "Tillie" Henningsen, Atwood; nine grandchildren; and 13 grandchildren.

Funeral services were held today at St. John's Lutheran Church with the Rev. Rick Langness officiating. Burial was in the Oberlin Cemetery.

A memorial fund in her name has been established. Contributions to the Pauline Zander Memorial Fund may be sent in care of Pauls Funeral Home, 121 N. Penn, Oberlin, Kan. 67749.

READERS

— PITCH TOURNAMENT 7 p.m. Sunday, Oct. 1, Norton American Legion. 9/26

Brandi Withington of Norton was recently featured in the 2006 edition of "Lines in the Middle of Nowhere", the Fort Hays State University student literary journal.

— Steak and seafood nights Thursday and Saturday, 6-9 p.m. American Legion. Members and guests. 9/26

Laren Schuster has been hired by Rural Telephone as a Construction/Combination Technician in Lenora. Mr. Schuster has been working as a part-time Construction Assistant since April. He assists with installing, splicing and maintaining cable and conduit systems. He studied auto mechanics at Century and welding at Bismarck Vocational Technical School and has experience working with utilities. He lives in Phillipsburg and has an 11-year-old daughter, Lauren.



L..Schuster

DEATH NOTICE

William Wright

Graveside services for William Wright, 76, of Norcatour, will be held at 2 p.m. Friday at the Norcatour Cemetery. Mr. Wright

died at the Andbe Home in Norton on Monday.

Arrangements are with Enfield Funeral Home, Norton.

LYLE NEWS

By DEANNA SUMNER

Liberty Star Club met Sept. 13 at the Community Building at Lyle. Those present were: Angie Wilson, Kathy Van Meter, Margaret Magers, Veda Wood and Carolyn Plotts

Judy and Charlie Easton came to help Judy's mom, Margaret Magers. They cut up dead trees and trimmed others.

Kathy Van Meter attended First State Bank of Holbrook Gold Club party with Harvest Bingo. She won a couple squash. Veda Wood, Ona VanGundy and Sheryl Patterson, Toots, Ilene Laird, and Kathy Van Meter went to hear the Vic Mowry Band at the Cedar Living Center in Oberlin.

Kathy Van Meter and Joyce Sumner sold items during the US 36 Treasure Hunt.

HANSEN MUSEUM

By SHIRLEY HENRICKSON

This week we will be taking down "No Guts, No Glory" of Museum Presentation Associates and Bill Foster's "Horse Gear". These two exhibits were well attended and enjoyed by the public. Going up will be "Sandzen and the New Land". This traveling exhibition presents the art of Birger Sandzen (1871-1954), the founding father of painting in Kansas. This exhibition represents works from the two collections of the Birger Sandzen Memorial Gallery in Lindsborg, the Birger Sandzen Memorial Foundation Collection of Art and the Margaret S. Greenough Trust Art Collection. The museum's September Artist of the Month is Joyce

Underwood from Everest. This is the last week for her display. Ms. Underwood will be in on Thursday to pick up her items. She has a variety of stained glass items on display.

In last week's news, I failed to mention the Purchase Prize Award winners at the Hansen Arts and Crafts Fair. The \$25 winners were Rob Pinkerton, Mickie McElroy, Bob Stanton and Carol Tallent. The \$50 winners were Bob McDonald, Arnold Zillinger, Mary Lou Donahey and Mike Lehning. The \$100 winners were Elda Hamit and Janet Nichol.

Please check the museum's website. The address is www.hansenmuseum.org. If you have any questions please e-mail to: hansenmuseum@ruraltel.net.

Booth space still available at Oberlin arts-crafts show

The Holiday Arts and Crafts Show, scheduled for Saturday, Nov. 25, at The Gateway in Oberlin, still has space available.

The show runs from 9 a.m. to 4 p.m. The entry fee is \$20 for an 8 foot by 8 foot space with table and two chairs provided. Items not al-

lowed include commercial items (store purchased and not a part of a hand-crafted item) and food items that are not packaged or sealed. For registration and/or information, call Ella Betts at (785) 475-3557 or Mary Henzel at (785) 475-3329.

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

SECOND CHANCE HOMELESS PET SOCIETY



- FOR ADOPTION:
- Buddy — Male, Yellow Lab Mix, 2 yrs.
 - Freddi — Female, Terrier Mix, 1 Yr.
 - Tucker — Male, Aust. Shep/Cachshund, 1 Yr.
 - Toby — Male, Blk. lab Mix, 2-3 Yr.
 - Nugget — Female, Yellow lab Mix, 1-2 Yrs.
 - Barney — Male, Choc Lab Mix, 1-2 Yrs.

Dogs will be started with obedience training and housebreaking. Vaccinations and spay/neuter will be completed. There will be an adoption fee required for each dog.



For more information contact: Linda, 785-877-5219; Kathy, 785-877-5651

Weddings, funerals, engagements, and births. You'll find it all in...

THE NORTON TELEGRAM

MOONLIGHT MADNESS
HOURS 6 P.M. - 8 P.M.
Complimentary Aspen Spiced Cider

SPECIALS
Jelly Belly's 2 Scoops \$3.00
Bridgewater Votive Candles \$1.00
Unclaimed Treasures 50% OFF
Selected Silk Stems Reduced

REMEMBER OUR GOOD LUCK PACKAGE — WISH your student GOOD LUCK at their events.
Mylar Balloon with Sport Drink or Scoop of Jelly Belly Candy - \$5.00
Garden Gate Florals, Etc.
West Hwy. 36 — 874-5125

Pasta great way to stretch budget and please family

Pasta is one of the most versatile foods created. It's an excellent source of protein when it is made with egg and can stretch a soup or fill a casserole to make a small amount of meat feed a hungry family. Plain cooked spaghetti with a really good olive oil and just a tad of almost any shredded cheese makes a quick, nutritious, and tasty meal. The resident chef can boil it or bake it, serve it piping hot or chilled in a salad. It can be sauced or spiced to please those with cast iron innards or prepared mild enough for small children's palates. Purchased dried in a bag at the market for convenience, fresh in the refrigerator department or manufactured at home with your own pasta machine, the uses are many

Cook's Corner

Liza Deines



with the equipment provide methods for adding color and flavor with such items as spinach, tomato, squash, herbs of various kinds and spices.

Prepared pasta also comes in flavors, colors and lots of shapes from tiny rice-like vermicelli to big wide lasagna noodles and fat mostaccioli tubes. Here are a couple of pantry shelf recipes that require no fresh meat and less than 30 minutes to prepare. Try one for a warm and tasty autumn supper one of these crisp evenings.

MY MAMA SAID: Don't marry too young; remember, the early bird gets the worm.

and the results satisfy almost every appetite. Pasta need never become "same old, same old".

One of the major advantages of having your own pasta maker is the ability to vary flavorings and shapes of the product to suit your own taste. Dan makes round lasagna noodles to create a slowcooker version of that all-time favorite dish. The recipes enclosed

TORTELLINI SOUP
One large white onion cut in chunks
A handful or two fresh mushrooms, sliced thick
Large can mixed vegetable juice
Big jar chunky garden spaghetti sauce
Rinse jar with water and add
Big can diced Italian flavor tomatoes and juice
Two foil packets of three-cheese tortellini
One cup shredded, mixed pizza cheese (from a bag)
1/4 tsp. powdered cloves
Sautee onion chunks in a little olive oil until pretty brown, turn down heat and add mushrooms, canned ingredients, water and cloves. Simmer along but do not allow to boil. When bubbling at edges put in tortellini a few at a time. Give one good stir to cover tortellini with liquid, remove from heat and cover. Set table and call family, remove cover and stir once more, sprinkle cheese over top just before serving. If you boil the tortellini or stir too much, the pasta will break down. Just let it cook from the heat of the soup. Great with garlic toast or cheese bread to dip.

MOSTACIOLLI CHICAGO STYLE
One foil packet red salmon, flaked
One small container large curd cottage cheese, drained
One container garden vegetable cream cheese
1/2 Cup bleu cheese chunks
2 tsps. Beau Monde seasoning
1 tsp. dill weed
Two little green onions, chopped fine with tops
1/3 Cup capers with a little juice
Garlic powder, salt and fresh ground black pepper to taste
Ten mostaccioli tubes, parboiled until just flexible, drained on a paper towel
1 Cup sour cream (not low fat)
One large ripe tomato. Sliced very thin
Combine first nine ingredients and stuff into the pasta tubes. Lay side by side in baking dish, add layer of tomato slices and smooth sour cream over top surface. Cover snugly with foil and bake at 350 degrees for about 25 minutes until bubbly. Loosen foil and allow to cool a bit before serving. (Recipe from The Tuscany Rose, Chicago, where I ate and analyzed it in 1976.)

4-H NEWS

By PHILLIP BECKER

On Sept. 24, the Busy Jayhawk 4-H Club met at 4 p.m. for their monthly meeting.

Roll call was to "Name an Animal You Would Like To Be".

New officers for next year were elected.

Alec and Jessica Gilgenbach gave a talk about goat's teeth and how to determine a goat's age by its teeth. Anthony Wenthe gave a talk about his latch-hook project and Jarrett Wenthe gave a talk

about his Lego project. Shelby McKenna gave a talk about archery.

The next meeting will be at 4 p.m., Oct. 15 at the 4-H Building. Everyone is welcome to come.

MARKETS

At close of business Sept. 25

Wheat	\$4.23
Milo	\$2.28
Corn	\$2.33
Soybeans	\$4.65

SOUP SUPPER

Norton Seniors SOUP SUPPER
SATURDAY, SEPT. 30
5:00 P.M. TO 7:00 P.M.
Soup - Sandwiches - Relishes - Desserts
AT THE ...
Norton Senior Center
Freewill Donation

Lenora United Parish
BAZAAR
Saturday, October 7, 2006
5:00 p.m. to 7:30 p.m.
Turkey & Meatball Buffet
Adults: \$7.00
Children 5 to 10 Years: \$3.00
QUILT AND GROCERY GIFT CERTIFICATE RAFFLE
Carry Outs Available 567-4420
Everyone Welcome!

Kellie's MOONLIGHT MADNESS SALE
OPEN LATE: 6:30-8:30
THURSDAY, SEPTEMBER 28
\$28.00 Off New Activation and/or Upgrade (Some restrictions apply)
Storewide Special — 10% Off Office Telephone and Computer Products
Kellie's alltel wireless authorized agent
785-874-4718 — TOLL FREE 866-944-5225
Limited time offer at participating locations. Requires 2-year service agreement, credit approval and approved handset. \$200 early termination fee applies. Activation fees may apply. Other restrictions apply. Terms and conditions are available at Authorized Agent locations or www.alltel.com

Showing at the
NORTON THEATRE
Open Season
(PG-13) Sony (Opening Weekend)
Show Times: Friday and Saturday: 8 p.m.
Sunday: 5 p.m.; Mon., Tues., Wed.: 7 p.m.
School For Scoundrels
(PG-13) MGM
Adult-\$6.00; Child-\$5.00 (12 and Under)
Premier Tickets 12 and Under-\$6.00 Adult-\$7.00