

OBITUARIES

Elmo W. Bailey April 26, 1924 - Dec. 2, 2007

Elmo W. Bailey, 83, died Sunday, Dec. 2 at Cedar Living Center, Oberlin.

Mr. Bailey was born April 26, 1924 in Decatur County to Elvin and Mabel (Rohan) Bailey.

He graduated from Jennings High School and served with the United States Army during World War II.

On March 30, 1947, he and Marguerite Kennedy were married in Oberlin. They lived in the Jennings community most of their married life. They recently moved to Oberlin.

Mr. Bailey was a farmer and rancher. He was a member of the Jennings United Methodist Church.

He was preceded in death by his parents and a brother, Francis Bailey.

Survivors include his wife,

Marguerite Bailey of Oberlin; a son, Michael and Vickie Bailey, Jennings; a daughter, Marcia and Ralph Hejny, Grand Junction, Colo.; a brother, Elwood and Norine Bailey, Jennings; a sister, Geraldine Packer, Norton; five grandchildren and six great-grandchildren.

Friends may call until 8 p.m. this evening at Pauls Funeral Home in Oberlin. On Wednesday visitation will be from 8 a.m. until 10:30 a.m. at the church in Jennings.

Funeral services will be held at 10:30 a.m. conducted by the Rev. Carrie Buhler. Burial will be in the Jennings Cemetery.

Memorials are suggested to the Jennings United Methodist Church, 202 S. Topeka, Jennings, Kan. 67643 or to Cedar Living Center, 810 W. Columbia, Oberlin, Kan. 67749

Dorothy M. Thomas March 2, 1923 - Nov. 28, 2007

Dorothy M. Thomas, 84, Westminster, Colo., formerly of Norton, died at her son's home in Westminster on Wednesday, Nov. 28.

The daughter of William F. and Nellie Fern (Lawrence) Smeltzer, she was born March 2, 1923, in Dighton.

She graduated from Dighton High School. She also attended Fort Hays State College and received her Teacher's Certificate.

On Dec. 14, 1944, she and Louis "Bud" Thomas were married in Garden City. They made their home in California, Scott City and Dighton. In 1959, they moved to a farm south of Norton where they lived until 1983, when they moved into Norton. Mrs. Thomas was a department manager for J.C. Penney in Norton for 20 years before retiring. Her husband died Dec. 11, 1993.

She was a member of the First

United Methodist Church in Norton and the Eagles Auxiliary. She was involved in the community singles' dances and enjoyed bingo. Her greatest love was her family.

She was preceded in death by her parents, her husband, two brothers, Ernest and Kenneth Smeltzer and one sister, Wanda Bartlett.

Survivors include: her son, James, and Patricia Thomas, Westminster; and two grandchildren, Jada and Jared Thomas.

Friends may call from 3 to 8:30 p.m., Tuesday, Dec. 4 at Enfield Funeral Home, Norton.

Funeral services will be held at 11 a.m. Wednesday, Dec. 5 at Enfield's. Burial services will be held at 3:30 p.m. in the Dighton Cemetery.

Memorials are suggested to the American Cancer Society, P.O. Box 22718, Oklahoma City, Okla. 73123-1718.

HONOR ROLL

The names of students at Norton Community High School listed on the first nine weeks honor roll has been released. They are:

Highest — 4.00: Seniors, Lacy Ellis and Sara Lentz; Juniors, Ashley Colip, Karajo Jones and Matthew Miller; Sophomores, Marcus Herman and Bethany Roy; Freshman, Melinda Becker.

Honors I — 3.50 to 3.99: Seniors, Tim Becker, Andrew Black, Chantille Campbell, Courtney Cox, Jared Cox, Nolan Evans, Alyssa Farber, Preston Herman, Rachael Hickman, Logan Kats, Cherean Kendall, Karlynn Kent, McKenzie Linner, Zach Mannel, Ashley Maybon, Kylie Morel, Travis Ray, Jessica Strickland, Alex Thomas, Aaron Van Der Wege, Tabitha Vincent and Valerie Wagoner; Juniors, Phillip Becker, Amanda Delimont, Josh Gallentine, Logan Kelly, Charli Lawson, Nathan Felton, Kyle Mindrup, Brittany Otter, Taylor Rossi and Katharine Roy; Sophomores, Cody Cook, Allison Corbin, Anna Cummings, Austine Dole, Kendra Engelbert, Zane Perez, Matthew Pollock, Amanda Ray, Alyssa Thomson

and Bethany Winkel; Freshmen, Troy Bainer, Melissa Byler, Maia Carlson, Dakota Dreher, Taylor Gordon, Diedre Kramer, Zoey Meyers, Sophie Mills, David Mizell, Kaylen Rossi, Spencer Shirk, Dustyna Sprigg and Rebekah Streck.

Honors II , 3.00 to 3.49: Seniors, Justin Bainter, Todd Bolt, Sara Campbell, Zach Dole, Kyle Edgett, Bryce Engelbert, Layne Graham, Ashli Hageman, Cindel Harrington, Aaron Husted, Haley Jones, Ashley Martinez, Scotty Marx, Levi Ninemire, Luke Van Skike, Thea Wiseman; Juniors, Laura Lee Baird, Zach Dreher, Blossom Jacobus, Brock Lauer, Bryce Lofgreen, Gabrielle Otter, Wiyanna Paxton, Jessica Reeves and Emily Scott; Sophomores, Raven Brown, Shelby Jones, Lacy Keilig, Nathan Leroux, Christopher Maddy, Kelsey Nuzum, Jordan Voss and Kaitlyn Wolf; Freshmen, Cole Archer, Jade Braun, Bill Broeckelman, Zachary Farr, Kyra Fulton, Caleb Goss, Justin Griffith, Josiah Laughlin, Kaid McKenna, Nicquel Mcvey, Jacob Mizell, Kelsie Morel, Tanner Morel, Andrew Otter, Shelby Schaefer, Katie Scott, Rachel Shepard and Lindsey Tacha.

READERS

— **STEAK and seafood night, Thursday 6-9 p.m. American Legion. Members and guests.**

— **PLEASE come to First National Bank and Trust, Long Island, on Thursday, Dec. 20 for our annual Christmas Open House. Serving appetizers 9 a.m.**

to 3 p.m. Hope you can come!

— **COME and vote for your favorite Christmas cookies at The Norton Telegram from 11:30 a.m. to 4 p.m., Wednesday, Dec. 5. Each vote costs 25 cents. All money goes to help God's Pantry.**

CORRECTION

In the Friday, Nov. 30 edition of *The Norton Telegram*, it was reported that the Living Nativity, presented each year by the Norton United Methodist Church, would be held Wednesday evening. It is a planning meeting that will be held Wednesday while the actual production of the Living Nativity will be held from 6 to 8 p.m., Sunday, Dec.

16. This was a reporter's error.

The Norton Telegram will correct or clarify anything that is wrong in a news story. Call our office at 877-3361 to report errors. We believe news stories should be fair and factual, and want you to tell us about any failure to live up to this standard.

Lenora students perform in choir

Saturday, three students from Lenora Grade School traveled to Hays to perform in the Northwest District Kansas Music Educators Association Elementary Honor Choir.

The students selected for this event were Christine Holzmeister, daughter of Sabrina Holzmeister and Brian Holzmeister; Kelsey Marx, daughter of Bob and Doris Marx; and Alissa Otter, daughter

of Tammy and Greg Otter. Their teacher is Mrs. Jennifer Ruder.

The students had prepared five pieces and sang with a choir of approximately 200 other students from the district. The clinician for the day was Heather Augustine from Hugoton.

The singers rehearsed Saturday morning then performed for friends, family, and the community at the Beach/Schmidt Performing Arts Center.

HANSEN MUSEUM

By SHIRLEY HENRICKSON

The Dane G. Hansen Memorial Museum is proud to present "Bone Up On Bones", a new interactive science exhibit. "Bone Up On Bones" was created and is toured by the Oregon Museum of Science and Industry. The exhibit was funded by a donation from Regence Blue Cross/Blue Shield of Oregon (Regence BCBSO) and will run through Dec. 30.

The 2,000 square foot exhibit uses over a dozen hands-on-exhibit components, computer stations, fiber optic displays and videos to offer a comprehensive look at bone structure and health.

Our December Artist of the Month is Sondra Barnett from

Rexford. She has floral creations, lamps and wreaths on display.

Call 785-689-4846 for further information on any of our classes or check out our web site at www.hansenmuseum.org.

Museum hours are Monday through Friday, 9 a.m. to 12 p.m. and 1 to 4 p.m.; Saturday 9 a.m. to 12 p.m. and 1 to 5 p.m.; Sunday and holidays 1 to 5 p.m.. We are handicapped accessible and there is never an admission fee. There is a free Wi-Fi Hotspot in the Community Room. For more information about this and other exhibits, contact Shirley Henrickson at 785-689-4846 or check out our website at: www.hansenmuseum.org.

Poinsettias are in more danger than people

MANHATTAN — People are more likely to harm poinsettias than vice versa.

The myth that poinsettias are poisonous has been around for almost 100 years, but it is a myth.

"If exposed to the plant's milky sap, some people can develop a skin irritation," said Ward Upham, who heads the Master Gardener program for Kansas State Research and Extension. "But, the more serious risk is that poinsettia leaves are very fibrous. In fact, they could cause choking if they got caught in someone's throat."

"Logically, that someone would probably be a young child who still doesn't chew much before swallowing - particularly if the food tastes as bad as poinsettia leaves apparently do."

Upham recommends that adults

not display houseplants within reach of young children or pets.

"If that's not possible, though, you may be reassured to know a study at the Ohio State University found that a 50-pound child who ate 500 poinsettia bracts - the leaves that look like flowers - might develop a slight stomach ache," Upham said. "Plus, the American Medical Association has never received a confirmed report of serious or fatal results related to eating poinsettia leaves, stems, bracts or flowers."

In contrast, poinsettias are rather brittle plants, easily broken by careless humans. With little effort, people can kill the plants slowly by over- or under-watering. They can also cause near-instant death by exposing poinsettias to temperatures below 50 F, Upham said.

Counting calories part of diet secrets

Have you ever said these words? I want to lose weight, but I don't want to go on a diet — diets have never worked for me in the past?

A recent survey by the International Food Information Council Foundation shows that a lot of people are in your shoes: 70 percent said they have made changes in their eating patterns in the last year in an attempt to lose weight. However, when asked how many calories they should be consuming per day, only 11 percent esti-

mated correctly, and 31 percent didn't even venture a guess.

An easy way to find out how many calories per day is right for you is to go to www.mypyramid.gov. There click on "My Pyramid Plan" to get personalized information based on your height, current weight, sex and activity level.

Eat more fruits and vegetables. Generally try to eat 2.5 cups of vegetables per day, and 1.5 to 2 cups of fruit.

Holiday cooking full of tradition

Traditions make the holidays for most families. Christian celebration was always very important to our crew but there are those who go Santa Claus all the way and others who mix and match. Invariably traditional foods flow when the flock gathers. Whether goose, turkey, ham or prime rib stars, there are a dozen other dishes to sample. Then come the fancy desserts, the once-a-year pfeffernusse cookies and stollen, the fudge and peanut brittle and egg nog.

Now I don't propose to change all that but I do have a couple of

Cook's Corner Liza Deines



recipes for festive treats that are a little different. The cake takes time and effort but it's worth the investment. The rolls are quick, easy, and melt in your mouth delicious. Give them a try — you might decide to start a new tradition this year.

CARAMEL NUT POUND CAKE

One cup real butter
One half cup vegetable shortening (like Crisco)
One cup white sugar
One tablespoon real vanilla extract
Half a teaspoon salt
One teaspoon cocoa powder
One cup whole milk
One cup finely chopped pecans or walnuts

One box light brown sugar
Five eggs
Half a teaspoon baking powder
Three cups sifted flour
Cream butter, shortening and brown sugar until smooth, gradually cream in the white sugar, add eggs one at a time and beat well after each egg. Sift the baking powder, cocoa and salt in with flour. Add the dry ingredients alternately with milk, beginning and ending with flour. Add vanilla and nuts and blend very well. Pour this batter into a well-greased and floured ten-inch tube pan and bake at 325F for ninety minutes. Cool fifteen minutes and turn out onto cake plate.

Frosting:

Half a cup dark brown sugar
One tablespoon vanilla
Milk as needed
Half a stick real butter
One cup powdered sugar

Two Heath candy bars crushed to a fine consistency
Mix butter and brown sugar in saucepan, cook over low heat for 10 minutes. Add powdered sugar and vanilla and just enough milk to allow warm frosting to ooze and drizzle over cooled cake. Pat the crushed candy bars on top interspersed with nice pecan halves. This is great served with butter brickle ice cream IF more calories are required! A solid cake that slices well, keeps well, freezes well. Looks sensational on a stemmed cake plate.

COTTAGE CHEESE CRESCENT ROLLS

One cup real butter
One and one-half cups small curd cottage cheese
Two cups flour
Dash of salt
Mix all ingredients together well and chill overnight. Divide dough into three balls and roll each one into a circle on a floured board. Cut each circle into 12 wedges. Roll each wedge tightly, beginning at wide end, stretching dough a bit while rolling. Place point down on baking sheet and bake at 350F for 30-40 minutes. If using as breakfast rolls, frost with a bit of powdered sugar and lemon juice. If using for dinner rolls, leave plain. Makes 36 very tender rolls. These do not keep but don't worry, they'll all be eaten.

RED HOT PUNCH

Two quarts apple juice
Two cinnamon sticks
One cup red hot
Six whole cloves in a little cheesecloth bag
Wash coffee percolator well and put in a new filter. Combine red hot, broken cinnamon sticks and clove bag in basket, put juice in pot and perk. Serve with a candy cane in each mug.

MARKETS

At close of business Dec. 3

Wheat..... \$8.50
Milo..... \$3.51
Corn..... \$3.65
Soybeans..... \$9.83

Holiday Meal Ideas

Shelton's Natural Fed
Turkey
Organic Whole
Chicken

Organic
Sweet Potatoes

Call for Bread or
Dinner Roll Orders

**Pure Prairie
Natural Foods**

108 E. Washington
Norton, Kansas
785-877-3610

Orders:
1-800-
545-7232

WOULDN'T KNOW IT
BY THE PICTURE



**But December 7
Brings John to 80**

Let's Shower Him with
Birthday Celebratories
If By Mail, Send To:
John Wetter, RR1 Box 88
Norton, KS 67654

Senior Citizens Christmas Party
Thursday, December 6
2:00-4:00 p.m.
*St. Francis of Assisi
Parish Hall*
COME JOIN IN GAMES,
REFRESHMENT AND PRIZES



Showing at the
NORTON THEATRE
Fred Claus
2 Hours, 9 Minutes (PG)
Movie Show Times: Friday and Saturday: 8 p.m.
Sunday: 5:00 p.m.; M-T-W at 7 p.m.

Enchanted
1 Hours, 58 Minutes (PG)
PREMIER MOVIE PRICE
OF \$7.00 AND \$6.00 FOR
BOTH MOVIES

Coming Soon:
Dec. 7 - Beowulf • Dec. 14 - Mr. Magorium's Wonder Emporium (PG)
Dec. 14 - Alvin and the Chipmunks (PG) • Dec. 21 - National Treasure: Book of Secrets

Let's Go
to the
Movie

ONLY PREMIERE PASSES
ACCEPTED FOR
BOTH MOVIES

cr memories

Christmas Open House at 603 Pool Drive, Norton — Saturday, December 8, 10-4:30 and Sunday, December 9, 1-4. (Please note correction of dates!) Christmas products available, new "Celebration!" products. Albums, coversets and other items on sale! A Power Sort Mini Box which holds 600 photos will be given away each day. Come, join the fun. Questions? Call Jane, Creative Memories Consultant at 785-877-3445.