

# OBITUARIES

## Forrest S. Whitaker June 22, 1915-August 18, 2008

Forrest S. Whitaker, 93, passed away August 18. He was born June 22, 1915 in Almena, the son of Percy and Anna Whitaker.

Mr. Whitaker recently moved with his wife from Leesburg, Fla., to Lexington Square, Lombard in Illinois. He is formerly of Akron, Ohio where he retired from B. F. Goodrich.

Survivors are his wife of 70 years, Twila (Coleman) Whitaker; daughter and son-in-law, Fran and Bob White; brother, Dale Whitaker;

daughter-in-law, Regina Whitaker; and granddaughter Jamie, and two great-grandchildren.

His son, David G. Whitaker, preceded him in death.

Interment will be at the Abraham Lincoln National Cemetery, Elwood, Ill. Private family services were held.

Those wishing to send cards can use this address:

Mrs. Forrest Whitaker  
555 Foxworth Blvd., Apt 101  
Lombard, IL 60148

## Careful, when making this

Homemade ice cream is a summertime picnic and party favorite, yet also a potential source for food borne illness. Choosing a recipe that calls for a cooked egg base can reduce risks from any Salmonella that may be present in raw eggs.

Food safety specialists recommend a Frozen Custard Ice Cream recipe that includes variations for banana nut, cherry, chocolate and plum flavors.

The recipe comes from the University of Nebraska's Lancaster County Extension Office. Egg mixtures used in making cooked bases for ice cream are safe if they reach 160 degrees F when tested with a thermometer. At this temperature, the mixture should coat a metal spoon.

Here is a recipe and variations you may want to try this summer.

**Frozen Custard Ice Cream** (makes 1 1/2 to 2 quarts)  
6 eggs  
2 cups milk  
3/4 cup sugar  
1/4 teaspoon salt  
2 cups whipping cream  
1 tablespoon vanilla  
crushed ice (if required by manufacturer for your ice cream freezer)

rock salt (if required by manufacturer for your ice cream freezer)

1. In medium saucepan, beat together eggs, milk, sugar and salt. Cook over low heat, stirring constantly, until mixture is thick enough to coat a metal spoon with a thin film and reaches at least 160 degrees F.

2. Cool quickly by setting pan in ice or cold water and stirring for a few minutes.

3. Cover and refrigerate until thoroughly chilled, at least one hour.

### Home ed Tranda Watts, Extension specialist



4. When ready to freeze, pour chilled custard, whipping cream and vanilla into 1-gallon ice cream freezer can. Freeze according to manufacturer's directions using six parts ice to one part rock salt. Transfer to freezer containers and freeze until firm.

**Variations**  
**Banana Nut:** Reduce vanilla to 1/2 t. Cook and cool as above. Stir three large ripe bananas, mashed and 1/2 cup chopped toasted pecans into custard mixture. Freeze as above.

**Chocolate:** Add three squares (1 oz. each) unsweetened chocolate to egg mixture. Cook, cool and freeze as above.

**Strawberry:** Omit vanilla. Cook and cool as above. Partially freeze. Add 2 cups sweetened, crushed fresh strawberries. Complete freezing.

**Plum:** Reduce vanilla to 1 teaspoon. Cook and cool as above. Partially freeze. Add 1 1/2 pounds pitted, pureed, ripe, fresh plums. Complete freezing.

**Cherry:** Reduce vanilla to 1 t. Add 2 T. almond extract. Cook and cool as above. Partially freeze. Add 2 pounds pitted pureed dark sweet fresh cherries OR one can use (16 or 17 oz.) pitted dark sweet cherries, drained and chopped. Complete freezing.

*Additional information about food and food safety is available at your local K-State Research and Extension Office.*

# FYI

The Norton County Hospital needs volunteers for the Meals on Wheels Sept. 1-Sept. 7. Contact Alice Hawks at 877-3351. (Editor's note: If you are looking to do some volunteer work, here is a very worthwhile opportunity.)

Glenda (Hathaway) Huschka recently had major surgery at a Newton hospital. She is now at home recovering and would enjoy hearing from her hometown friends in the Norton area. Mail her at: 1607 N Grimes, McPherson, KS 67460.

Duplicate Bridge, 3 Tables. 1st place, Sam Manning and Alberta Slaby; 2nd place, Claudia Bridges and Norman Walter.

The Norton County Arts Council's Homes Tour is scheduled for Sunday, Sept. 14 from 2-4 p.m. at the following homes: Judy Jocelyn, 805 Timbercreek, Judy Carlyle, 815 Timbercreek and

Bernie and Jane Mindrup, 870 Valley Vista. Refreshments will be served at 805 Timbercreek. Memberships are now available for the new season: Single \$20; Family \$40. Patron \$100. Additional information, please call Carol at 877-5611 or 877-3341.

Training for new Client Assessment, Referral and Evaluation (CARE) assessors for northwest Kansas will be held Sept. 11 in Hays at the Kansas Highway

Patrol Building, 1821 Frontier Road. Registration and training begin at 8:30 a.m. and the training concludes at 4:30 p.m. Contact Tammy Gerhardt at 1-800-432-7422 or 785-625-2037.

*(Family member hospitalized? Or residing in a rest home? Or relocated elsewhere? Let us know so friends can send cards. E-mail tom.d@nwkansas.com, mail to FYI c/o The Norton Telegram, 215 S. Kansas Ave. 67654, or call 877-6908.)*

# How about cucumber ketchup, or catsup

It's the season when the locust melody predicts frost in six weeks. Time to cease playing carefree grasshopper and shift to industrious ant mode. Get those canning jars washed up and ready for action.

A few weeks ago, while digging through a stack of tattered books in a used book store, I unearthed a worn and weary little volume that had lost its cover. Spots on the pages soon revealed it to be a 1907 cookbook. And you will not believe how many things thrifty housewives concocted in 1907 that were called ketchup or catsup! In the days when grocery stores didn't exist, wise women learned to take advantage of every bit of summer's bounty to provide for winter meals. Ketchups are just one example of putting food by for leaner times. Obviously yesterday's cooks had more time than money but if you'll invest some time, it'll pay off in the long run.

By the way, how do YOU spell catsup/ketchup? My mother and father had a running joke about the proper way to spell that wonderful

## Cook's Corner Liza Deines



tomato condiment. Mama said it was spelled "ketchup" because housewives used to make it in order to "ketch up" on the late summer overload of tomatoes. Dad, who was a mustard fan, said it should be spelled "catsup" since that was all it was fit for — a "cat's supper."

Head out to the lake with a basket and pick some wild bounty for this delish dish.

### Wild Fruit Ketchup

Wash a peck of sand plums, wild grapes or crabapples or any combination of the three. If you're fortunate enough to find some, add chokecherries for an extra tang. Place in canning kettle with about a pint of water, just enough to prevent scorching. Boil, mash and stir until squashy, push through a colander to remove all pits and

skins, then through a fine sieve to smooth further. Weigh out five pounds of the resulting pulp, stir in three pounds of dark brown sugar, a pint of amber vinegar, a tablespoon each of salt, white pepper, cinnamon, allspice and ground ginger. Boil the mixture for at least twenty to thirty minutes, stirring constantly to prevent sticking. Put boiling mix into hot jars and seal. This highly seasoned, sweet ketchup is excellent with any kind of pork, particularly ham.

Are the cucumber vines still loaded? Try this unique relish before you "accidentally" hoe off those prolific wonders.

### Cucumber Catsup

Half a bushel of cucumbers, peeled, shredded, salted and allowed to sit overnight in a colander to drain off all the moisture. Come morning add two dozen finely chopped onions, half a pound of white mustard seed, half a pound of black mustard seed, and two ounces of peppercorns, fresh ground. Mix this all up well, adding strong cider vinegar until it is the consistency of catsup. Refrig-

erate. Does not require cooking and improves with age.

### Wellington's Cooked Tomato Ketchup

One peck of very ripe whole, unblemished tomatoes, with slits poked in them. Mash and cook in an enamel canning kettle until all the juice is cooked out. Strain through a colander to remove skins, then through a fine sieve to remove seeds. Return juice and pulp to kettle. Add spice mix — one ounce salt, one ounce mace, one tablespoon black pepper, one tablespoon ground cloves, one tablespoon cayenne pepper, a tablespoon celery salt and seven tablespoons dry mustard powder. Boil at least five to six hours, stirring as necessary so it doesn't stick. The final hour stir constantly with a wooden paddle. When thickened to preference, cover and set to cool overnight. In the morning add a pint of the strongest amber vinegar. Stir vigorously, reheat to a boil, stirring constantly, ladle hot ketchup into hot jars and seal.

**Please note:** When using old recipes you may find that they do not follow today's guidelines for safe food preservation. It is always advisable to process hot sealed glass jars in a 15- to 20-minute hot water bath.

**MY MAMA SAID:** Jars of canned produce on a cellar shelf are more precious than jewels when the snow begins to fly.

# Genealogical Society explores

By FLETA HANLON  
*Special to The Telegram*

The Norton County Genealogical Society met Monday, Aug. 4 in the Genealogy room at the Norton Public Library at 7 p.m., which is their regular meeting time.

President Olin Sprague presided over the meeting. Roll call was followed by "Someplace You Have Visited in Kansas." This fit together well with the program, "Exploring Kansas History."

During the business meeting the secretary's and treasurer's reports were given and accepted, committee reporting included Walta Russ, Research Chairman, who reported on doing research on the Brewster and Dennis families. Fleta Hanlon, Craft Fair chairman, reported that most booths were reserved for

the coming Nov. 8 Craft Fair at the Eisenhower Elementary School. JoAnn Wolf will check with the school to be sure we are all on go. She has since reported that the school board approved our use of the building on Nov. 8.

Some of the trivia questions on the program were, "Do you know the name of the Kansas Governor's Mansion," "Where in northwest Kansas is there an 8,000 pound concrete prairie dog located," and "What is the only county in Kansas named after a woman."

If you don't know the answers to these questions, you could come to our next meeting and find out.

The next meeting will be Tuesday, Sept. 2, at 7 p.m. in the Gene-

alogy room of the Public Library instead of Monday, Sept. 1 since that is Labor Day.

# MARKETS

At close of business August 27  
Wheat..... \$7.44  
Milo ..... \$4.66  
Corn..... \$5.31  
Soybeans ..... \$12.29

877-6908

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## The Stork report



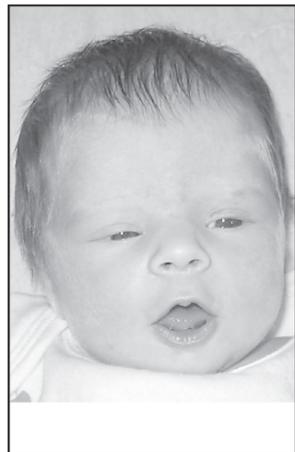
Kandyce Marie  
**It's a girl!**

Donald and Kindra (Green) Rowe of Goddard, welcome Kandyce Marie to their family following her birth on July 22, 2008 at Via-Christi-St. Joseph in Wichita. The little miss weighed 6 pounds, 2 ounces and was 19 inches long.

Grandparents are Roland and Laura Washburn of Norton, Kerry Green of Jennings, Donald Rowe of Colwich and Jose and Connie Soto of Haven.

Great-grandparents are Leroy and Leona Green of Great Bend, Darlene Rowe of Brighton, Colo., and Roy and Lois Lanning of Haven.

Great-great-grandmother is Nettie Britton of Plainville.



Brooke Rose  
**It's a girl!**

Alan and Phyllis Slipke of Netawaka are parents of a new arrival, Brooke Rose, born on July 26, 2008. The little miss weighed 6 pounds and 11 ounces and was 19 inches long.

Paternal grandparents are Miriam and the late Edwin Slipke of Hoxie, formerly of New Almelo. Maternal grandparents are William and Kala Nickel of Hillsboro.

YOU!



Hannah Maria  
**It's a girl!**

T/Sgt Jeffrey and M/Sgt Sandra (Sidman) Downing, currently stationed at Davis-Monthan AFB, Ariz., are the parents of a daughter, Hannah Maria, born Aug. 15, 2008, weighing 6 pounds, 9 ounces, and measuring 19 inches in length. Her big brother is Jacob Adam, 3.

Grandparents are Eric and Beverly Sidman, Norton, and John and Susan Downing, Venice, Fla. Great-grandmother is Evelyn Welzmler, Basking Ridge, N.J. Eternal grandparents are the late Ernest F. Sauer, Norton, and Paul Welzmler, Basking Ridge, N.J.

# READERS

— Hines-Hazlett Reunion, Sunday, Aug. 31 at noon; the group will also gather Saturday, Aug. 30 at 5 p.m. Both events will be held at the Norton 4-H Building.

— Prairie Wind Eye Care will be closed Saturday, Sept. 30 through Tuesday, Sept. 2.

**O'BRIEN'S**  
PIT STOP  
**LABOR DAY SPECIALS**  
"The Three Jacks"  
WILL BE PLAYING COUNTRY AND ROCK  
**Saturday, August 30**  
9:00 p.m.-1:00 a.m.  
— NO COVER CHARGE —  
**Drink Specials All Day!**  
110 S. State, Norton • 877-2419

**NOTICE:**  
**Norton County Republican Central Committee**  
Elected Committee Members will Elect Officers  
**Thursday, September 4, 2008**  
at the Norton American Legion  
Meeting will Start at 7:00 P.M.  
**All Republicans Are Invited**

Aug. 29-Sept. 3  
Showing at the  
**NORTON THEATRE**  
**SPACE CHIMPS**  
1 Hours, 30 Minutes (G)  
Friday and Saturday: 7:00 and 9:15 p.m.  
Sunday, 5:00 and 7:15 p.m.  
Tues., Wed. at 7:00 p.m.  
**The Sisterhood of the Traveling Pants 2**  
(PG-13)  
2 Hour, 8 Minutes  
GENERAL ADMISSION FOR BOTH MOVIES — \$6.00 AND \$5.00  
**SUNDAY — EITHER MOVIES IS ONLY \$3.00**

Chanda Bush  
Hill City, KS  
**Dance Illusions**  
**Dance Classes Beginning in Norton in September**  
RECITAL WILL BE IN APRIL  
**Ballet-Jazz-Tap**  
27 Years Dance Experience  
Dance Studio Owner for 10 Years  
If interested, please contact one of us by  
**MONDAY, SEPTEMBER 1**  
for an enrollment form or questions you may have  
Chanda, 785-421-7247, Hill City  
Laura, 785-675-8526, Norton