

OBITUARIES

Beulah Mae 'Boots' Roeder

Dec. 13, 1930 - March 4, 2009

Boots Roeder died on March 4, 2009 at the age of 78. She was born in Norton on Dec. 13, 1930, to William and Ruby Sproul Shelton.

She grew up in Norton, graduating from high school in 1948. She worked as a Southwestern Bell switchboard operator for five years.

She married Melvin W. Roeder Dec. 22, 1950, and they made their first home in Norton. In 1958 they moved to Toledo.

Enjoyment of bookkeeping led her to take accounting classes and employment in that field. She retired from Weyerhaeuser Co., in 1980. She later worked

in a local grocery store for six years.

Boots enjoyed gardening, raising beautiful roses and abundant produce which she preserved for her family.

She liked to be busy, especially doing things with her youngest grandchildren, Tad and Hillary Roeder.

Survivors include her husband of 58 years, Melvin; a daughter, Janet Dodd of Spring Branch,



'Boots' Roeder

Texas; a son, Mark, Toledo; a daughter-in-law, Linda Roeder of Toledo; and six grandchildren, Chris Rodriguez, Angela Rodriguez, Karie Horner, Leslie Hill, Tad Roeder and Hillary Roeder.

She was preceded in death by her parents, a brother, a sister and a son, Bruce Roeder.

A memorial service was at 2 p.m. Saturday at Toledo First Baptist Church.

Boots requested donations be made to the Toledo School Scholarship Fund or a favorite charity.

Arrangements were by First Lawn Funeral Chapel.

Delbert Roth

Feb. 17, 1932 - March 7, 2009

Delbert Richard Roth, 77, of Marion, died Saturday, March 7, 2009, at Mercy Medical Center in Cedar Rapids, Iowa, after a lengthy illness.

Delbert, also going by the name of "Del", was born on Feb. 17, 1932 in Hays to Richard and Mary (Mermis) Roth. He grew up on the family farm near Pfeifer and attended Pfeifer grade school. The family moved to Hays where he attended high school at St. Joseph Military Academy. He graduated from St. Benedict's College at Atchison in 1954.

On June 11, 1955, he married Donna Hickert in St. Joseph Church, New Almelo. They were the parents of one child, Joan Marie.

Delbert and Donna made their home in Hays, where Del was a sales representative for Armcoco Drainage and Metal Products of Topeka. In January of 1959, they moved to Cedar Rapids, Iowa, and in 1962, moved to Marion, Iowa. He was a sales representative for The Levine Company of Des Moines for 25 years. Del then joined the Midwestern Culvert Company of Ankeny where he remained until forced to retire

in 2006 due to poor health. He enjoyed his association with his customers and was known for his honesty and attention to detail.

Del was a member of St. Joseph Catholic Church of Marion, The Knights of Columbus, and Indian Creek Country Club.

Survivors include his wife Donna; daughter, Joan and her husband Tim Sullivan of Cedar Rapids; three grandchildren, Colin, Maggie, and Kevin of Cedar Rapids; two sisters, Twila and husband Frank Brungardt of Victoria and Elgerine Wayne of Fairview Heights, Ill.; brother-in-law, John Wayne of Caseyville, Ill.; step-sisters, Arlene and husband Al Pfeifer, Gladys and husband Dale Pfeifer of Victoria, Mary Lou and husband Arthur Mirkovich of Bainbridge Island, Wash.; Roseann and husband Hall Welser of Moline Ill.; and step-brother, Gene and wife Joan



Delbert Roth

Wellbrock of Victoria. Del is also survived by many nieces, a nephew, and many other loving relatives and friends.

He was preceded in death by his parents; niece, Tanya Wayne; stepfather, George Wellbrock; and stepbrother, Varian Wellbrock.

Del was an avid reader, visiting the Marion Library on a regular basis. He loved to dance, golf and travel.

Funeral Mass will be at 11 a.m. on Saturday at St. Joseph Catholic Church in Marion, Iowa. The family will greet friends Friday from 4 to 8 p.m. at Murdoch Funeral Home and Cremation Center in Marion where a scripture service will begin at 6 p.m. There will also be visitation one hour prior to the service at the church. Burial will be at the Mt. Calvary Cemetery in Cedar Rapids.

Memorials may be made in his name to St. Joseph Catholic Church of Marion, the Marion Library, or a charity of the donor's choice.

Please sign the online guest book for Del at www.murdoch-funeralhome.com under obituaries.

Progress report on Harlan dam slated

Officials from the United States Army Corps of Engineers will present the status of on-going safety evaluations at Harlan County Dam at a public information meeting at 7 p.m., March 19, at the Franklin County Fairgrounds Ag Building, Franklin, Neb.

This meeting is a follow-up to information presented at a public meeting in May of 2006

Harlan County Dam has been evaluated under the Corps' Dam Safety Assurance Program, in accordance with the Corps' current regulations and updated hydrologic and dam safety criteria. Current evaluation indicates that in the event of an extreme flood, the 57-year-old dam does not meet current safety standards. Although these extreme flood events are rare, a dam failure would have far-reaching effects on the property owners throughout the Republican and Kansas River basins.

The Dam is currently operating under an Interim Operating

Plan which calls for releasing water sooner in times of high flows on the Republican River. This plan maintains adequate safety levels and reduces the possibility of failure. Additional changes in flood control operations will be presented at the public information meeting, including information on the steps to be taken to address the current safety risk until necessary dam modifications can be implemented.

The Corps of Engineers Dam Safety Assurance Program examined existing operating issues and analyzed alternative solutions for restoring the dam to its original design purpose. Operating issues for the dam have been identified in three major areas: floodgate operations, capacity of the flood control storage, and stability of the dam's spillway. Specifically, the floodgates are of an older design that has known risks associated with them, based on experience at other dams. The spillway is too small under

current design standards to pass the probable maximum flood. The geo-technical inspections have identified weaknesses in the spillway foundation. A key factor in our evaluation has been analyzing the dam using updated design criteria and engineering methods.

Comments or questions regarding the Dam Safety evaluation may be directed to Mr. Eric Lynn, project manager, by phone at 816-389-3258, by e-mail to Eric.S.Lynn@usace.army.mil, or in writing at U.S. Army Corps of Engineers, 601 E. 12th Street, Room 843, Kansas City, Mo., 64106-2896. Additional information on the Harlan County Dam evaluations may be viewed on the Internet at www.nwk.usace.army.mil/projects/hcdsap/. If you require special consideration or assistance to attend the public information meeting, please contact the U.S. Army Corps of Engineers, Kansas City District, Public Affairs Office, at (816) 389-3486.

Hospice about quality of life

By SANDY KUHLMAN
Special to The Telegram

"Hospice compassionately cares for people who are near the close of life — but hospice isn't about how you die, it's about how you live.

Hospice and palliative care focuses on how dying persons and their loved ones live each day, providing comfort and guidance along the way," said J. Donald Schumacher, president and Chief Executive Officer of National Hospice and Palliative Care Organization.

"Hospice is widely recognized as the model for quality, compassionate care for people facing a life-limiting illness or injury.

"Hospice and palliative care involve a team-oriented approach to expert medical care, pain management, and emotional and spiritual support expressly tailored to the person's needs and wishes.

"Support is provided to the person's loved ones as well."

A common misconception people have is that hospice means you're 'giving up' or

'that there's nothing left for the doctor to do,' and that's absolutely wrong.

Hospice is not about giving up but is about maximizing the quality of life, no matter how long that might be.

When cure is no longer possible, hospice provides the type of care most people say they want at the end of life — comfort and quality of life.

The most common statement made by families who chose hospice for their loved one is, "we wish we had known about hospice sooner."

- Hospice focuses on caring, not curing and, in most cases, care is provided in the person's home.

- Hospice care also is provided in freestanding hospice centers, hospitals, and nursing homes and other long-term care facilities.

- Hospice services are available to patients of any age, religion, race, or illness.

- Hospice provides bereavement support to families for 12 months following the death of their loved one.

- Hospice care is covered under Medicare, Medicaid, and most private insurance plans

Research has shown the Medicare beneficiaries that opted for hospice care as opposed to other medical interventions when faced with a terminal illness lived on average 29 days longer than those who did not receive hospice care.

Hospice Services has provided comfort, compassion and quality end-of-life care in northwest and north-central Kansas since 1982.

Our values, like those of the National Hospice and Palliative Care Organization, include universal access to high quality hospice and palliative care, fully informed decision-making, mitigation of unwanted suffering, non-abandonment and support for the bereaved.

For more information, please contact Hospice Services at 800-315-5122 (or in Phillipsburg 543-2900).

You can also find more information at www.hospicenwks.net or email Ms. Kuhlman at skuhlman@hospicenwks.net.

Recipes for fish and shrimp lovers

Growing up in western Kansas was not conducive to learning much about seafood. Canned salmon or tuna, canned oysters and sardines were easily available.

Otherwise, better get your gear and go fishin' in Big Creek. Now clams, crab and shrimp are available canned and frozen. And in the larger markets live lobsters can be boiled for you.

Fresh fish is also easier to find stocked in most markets but, failing that, frozen fish fillets are sold almost everywhere.

Now most folks today turn up their noses at a can of sardines, but when I was a child they were considered a special treat.

Mama mashed them up with mustard, chopped onion and hard boiled egg. Served on rye bread or crackers they were a fast and nutritious lunch.

My sister Ann loved them even when she was just a little widget. Seems the folks had tucked her into bed early one evening and invited some neighbors over to play pinochle.

After a few hands they decided to have some sardines on crackers for a snack. Ann, sleep resistant, overheard them talking and came toddling out of the bedroom wailing, "I want some sour beans, too!"

Organ's Seafood Café in Victoria is the first place I ever remember having real seafood. It was a platter of huge butterflyed shrimp and I fell in love.

My first taste of scallops was in Louisiana and trips to visit my Louisiana sibling introduced me to all kinds of wonderful fish dishes. Here are a few that might translate to the home kitchen without a lot of trouble or expense.

SHRIMP OAKLEY
Six slices of wheat-berry bread cut in one-inch squares

One pound of fresh or frozen shrimp, cleaned and shelled with tails removed

Cook's Corner Liza Deines



Eight ounces extra sharp Cheddar cheese cut in one-inch cubes

Three eggs, beaten until foamy

Two cups of buttermilk

One teaspoon red pepper flakes

Two teaspoons dry mustard
Salt and fresh ground pepper to taste

Butter a deep, round casserole dish and layer in the bread, cheese and shrimp alternately. Mix eggs, milk, seasonings together and pour over the layers. Cover and refrigerate overnight. Top with French fried onion rings, potato chip crumbs or Chinese noodles — whatever crunch is handy. Bake for an hour at 375 degrees. Serves four generously. Extra good with fresh asparagus spears.

FANCY PANTS SANDWICHES

Two foil pouches of white Albacore tuna

Half a cup of sliced black olives

Four hard boiled eggs, chopped

One cup Hellman's mayonnaise, not the fat free kind

Bread slices, crusts removed if you prefer

Mix all together and spread on bread slices to make ordinary sandwiches. Place on cookie sheet.

Now comes the fancy part:

Three jars of Old English cheese spread

One and a half cups real butter, softened

Four raw eggs

Beat these ingredients together for five minutes by the clock. Frost each sandwich so it looks

like a little cake, cover cookie sheet with clear plastic wrap and refrigerate twelve hours. Bake ten minutes in a 450 degree oven. Arrange a strip of pimento and a pickled artichoke heart on each sandwich in a pretty design. Serve with fresh cucumber and multi colored pepper sticks and little cherry or grape tomatoes on the side. Best eaten from a salad plate with a fork for an elegant ladies' lunch. Nice because they can be prepared the day before the party.

CREAMY FISH

Three to four pounds of any white fish fillets

Two tablespoons capers

Five tablespoons real butter

Six little green onions sliced thin with some of the green tops

Tablespoon chopped fresh thyme or half teaspoon dried

One teaspoon dried dill weed

Dash of Tabasco

Tablespoon Worcestershire sauce

One cup sour cream

One small can Pet milk

Place fillets in a single layer in a shallow, buttered baking dish. Sprinkle the capers over. Mix all other ingredients together and pour over fish. Bake at 375 degrees for thirty five minutes or until thickest fillet flakes easily. Spoon sauce up over fish often. Serves six. Sauce goes great with brown rice.

MY MAMA SAID: Fresh fish, shrimp and oysters cook quickly. Too long and they turn to rubber erasers. Beware!

HANSEN MUSEUM

The Dane G. Hansen Memorial Museum is proud to announce "The Local Quilting Class Exhibit."

This exhibit is scheduled to open Friday and run through May 3 and will feature the quilts created in quilting classes offered through the Continuing Education Program at the Dane G. Hansen Museum.

Janie Lowry of Stockton has led the classes for several years and is well known in the area for her quilting expertise.

The quilters have worked very diligently on their projects using different techniques, patterns, fabrics and designs and are eagerly awaiting the opportunity to display their talents and finished products.

Our March Artist of the month is Richard's Welding. They have metal cut outs on display and for sale.

Saturday, March 7, the 2009 Dance Class met at The Eagles Club in Norton and danced for the first time as a class in public. There were twenty eight in attendance.

The class had an opportunity to put all of the new dance steps into practice. Two of the class members, Leonard and Sondra Folsom, Stockton, were celebrating their 50th wedding anniversary.

They were honored with a cake and congratulatory wishes from the group!

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

March 6-
March 11

Showing at the

NORTON THEATRE

He's Just Not That Into You
(PG-13) 2 Hours, 19 Minutes (In Digital Surround Sound)

Friday and Saturday: 8:00 p.m.
Sunday: 5:00 p.m.
Mon., Tues., Wed.: 7:00 p.m.

The Pink Panther 2

1 Hours, 42 Minutes (PG)

Since both movies are non-premieres, all passes accepted

Both movies are the general admission price of \$6.00-\$5.00
\$3.00/Ticket for Either Movie this Sunday)

website:
nortontheatre.com

This ad is brought to you by The Norton Telegram

Give us a call at 877-3361

She's Back ... Angela Bates, niece of the reknowned Ernestine of Nicodemus, is returning Saturday, March 14 to teach us about fried chicken and hot wings

Destination Kitchen

Serving Lunch Tuesday-Saturday 11:30-1:30

115 S. Main - Norton, Kansas 67654

HOURS: MONDAY-SATURDAY 10 A.M.-6 P.M.

THIS CLASS IS FILLING UP FAST SO CALL US AT (877-2911) TO GET THE DETAILS AND MAKE YOUR RESERVATIONS