

OBITUARIES

Dorothy A. Stuvick

Nov. 11, 1932 - July 1, 2011

Dorothy Ann Stuvick, daughter of George and Teresa (Weldon) Good, was born Nov. 11, 1932, on the family farm in Pottawattamie County, Iowa, and died at the Ande Home in Norton, on July 1, at the age of 78.

Dorothy was raised on the family farm and graduated from the high school in Elliott, Iowa, in 1951. She attended nursing school and graduated as a Registered Nurse from Mercy Hospital in Council Bluffs, Iowa, in 1954. She started her nursing career at Murphy Memorial Hospital in Red Oak, Iowa. On Feb. 17, 1957, Dorothy married Donald Stuvick in Red Oak, where they made their home.

In April 1958, the family moved to Junction City, where she continued her nursing at the local hospital. In October 1962, they moved to Norton. She was a nurse at the Norton County Hospital for many years. She returned to school to become an Emergency

Medical Technician and worked with the Norton Ambulance crew as an Emergency Medical Technician and also worked with the Red Cross Blood Drives for over 30 years.

Dorothy was a member of the First United Methodist Church in Norton and taught Sunday School for many years. Along with Edith Huff, Dorothy started the local chapter of TOPS in 1966, and it is still active today. She enjoyed having fun in the water and her water aerobics class and the fellowship she had with her coworkers and her friends. She also enjoyed reading and looked forward to reading all her books in her retirement years.

Survivors include: her husband, Donald, of their home in Norton; two sons and their wives, David and Rhonda Stuvick, Garden City; Douglas and Gina Stuvick, Medford, Ore.; one daughter, Diane Schlageck, Munjor; one granddaughter and her

husband, Tabatha and Scott Payton, Plattsmouth, Neb.; one great-granddaughter, Olivia Payton, Plattsmouth, Neb.; one brother and his wife, Tom and Lila Good, Elliott, Iowa; one brother-in-law and his wife, Loren and Virginia Stuvick, Huntley, Ill.; one sister-in-law, Karen Kraft, Omaha, Neb.; many nieces, nephews, other relatives, and friends.

Dorothy was preceded in death by her parents, one brother and his wife, Joe and Marge Good, two sisters and their husbands, Ethel and Paul Heines and Josephine and Phillip Dermody.

Funeral Services were scheduled for 10:30 a.m. on Wednesday at the First United Methodist Church, Norton. Inurnment will be in the Evergreen Cemetery in Emerson, Iowa. Memorials can be directed to Alzheimer's Disease Research or the donor's choice.

Arrangements were by Enfield Funeral Home.

Crescent N. Kindall Elliot

Oct. 7, 1980 - June 19, 2011

Crescent Nicole Kindall Elliott, daughter of Bryan and Meridel (Bovet) Kindall, was born in San Diego, Calif. October 7, 1980 and died at her home in Birmingham, Ala. on June 19 at the age of 30.

Crescent moved to Norton with her mother and brother in 1992. She attended the Norton schools until her junior year in high school when her family moved to Watumpka, Ala.

On Jan. 7, 2006, she married Scott Elliott in Oahu, Hawaii. The couple resided in New York and later returned to Alabama.

Crescent was employed by the State of Alabama Environmental Protection Agency in Birmingham. She loved her work and was an avid photographer. Her greatest achievement in her young life was the day she accepted Jesus Christ as her savior.

Survivors include: husband, Scott; mother and dad, Meridel and Chris Kindall, Norton; biological father, Bryan and wife Deb Miller, Ogden, Utah; brother, Gaelan, Norton; grandparents, Linda Bovet, Warner Springs, Calif., David and Charlotte Kin-

dall, Norton; her dear aunt, Kari McMullen and family of Norton; uncle, James Bovet and family; and a multitude of other relatives and friends.

Memorial services will be held Monday, July 11 at 10 a.m. at the Church of God, Norton, with pastor Terrill Worthington officiating. Burial will be at the Norton Cemetery.

Memorials are directed to Crescent Kindall Elliott memorial fund in care of Chris Kindall, 20460 Hwy 36, Norton, Kansas 67654.

Cooking from Dutch recipes

One of my eagle-eyed cook book scouts recently presented me with a little jewel in the form of a Pennsylvania Dutch collection of old recipes published in 1936 in Reading, Pennsylvania. It is full of old poems and sayings, as well as mouth-watering recipes, some in the original Dutch dialect still heard in some parts of Pennsylvania.

Now my dad used to claim his genetic heritage was "slop bucket" Dutch, so I delved into this volume with great curiosity.

This is not food for the epicurean, sniffishly picking at mushrooms and caviar. Nope, these recipes are solid and nourishing, designed for hard working men who pitch in and EAT both before, during and after a long day of physical labor.

If you've been privileged to travel to the Amana Colonies of Pennsylvania, to eat at The Carriage House in Yoder, or to have a meal with an Amish or Mennonite family, you've likely experienced the famous seven sweets and seven sours, eaten golden egg noodles with stewed, country raised hens, fresh baked goods and doughnuts from the heavenly realms.

Dieters, beware, for these are not diet food, not low fat, not what is "in" by any stretch of the imagination. Today they should probably be eaten only occasionally but what a treat that occasion will be. Proceed at your own risk!

Now I doubt any of my readers will ever make "Ponhaws"

Cook's Corner

Liza Deines



although many of the older folks will recall eating it for breakfast. I think it is worth preserving so I present to you an original recipe for that delicious dish known as SCRAPPLE.

At fall butchering, use meat saw to cut hog's head into two halves. Remove the eyes and brains for other use. Scrape and clean the halves thoroughly, washing in many waters. Crack and add any bones from butchering. Place in the big kettle, cover with fresh well water. Put over outdoor fire to boil, skim foam, let fire burn low, simmer several hours until meat is falling from bones, remove heads and set to cool in wash house. Skim every bit of grease and foam from top of broth with a clean lath, strain through cheesecloth into washed kettle. Pot liquor must be clear. Chop meat, pulling every shred and scrap from nooks and crannies. Toss bones to the dogs. Return meat to liquor, season with peppercorns crushed with a hammer, salt and sage to your taste. Place on range and bring back to a boil over a corncob fire. Stir in coarse yellow cornmeal a table-spoon at a time, stirring constantly so it won't lump. When it comes thick as soft mush, push back on

range and let cook very slowly for an hour. Keep an eye close lest it scorch. Have ready a greased loaf pan so when the mixture thickens good, fast pour and set to cool in the milk trench. At breakfast, cut very thin, fry slices in bacon or ham drippings until brown and crisp and serve with sorghum molasses.

If you are of German heritage, this method may remind you of making head cheese.

Both Germans and Dutch were famous, or infamous, for using every part of a hog but the squeal! Everything was scrubbed and washed well; clean they were, wasteful they were not! Head cheese also included the eyes, brains, liver, sweetbreads as well as the well scrubbed tail, ears and snouts which helped to provide bone gelatin to form the loaf, which was baked before it was set to cool.

Do I hear you saying "ewww"? Then you have never eaten country scrapple or headcheese. If you get a chance to try the real thing, be sure you hurry to get your share, lest the lady of the house be forced to say, "Ach, the scrapple ist all!"

More hearty old recipes to come next week and some ways to convert them to today's ingredients and equipment. In the meantime, remember, "Wer lebt fur fische un jage muss frissne gleder drage." Which translates to, "Who lives on hunting and fishing must wear torn clothes!"

The Little Red Hen Project



Hailey Gill and Althea Paxton, front, painstakingly cut bundles of wheat. In the background, Craig Cooper, District 10 Farm Bureau Administrator out of Hoxie, helps Shelby Tanner bundle her freshly cut wheat. The 24 by 23 plot of wheat was planted and, called "The Little Red Hen Project" in conjunction with Farm Bureau Financial Services at Eisenhower Elementary School last fall and harvested this past Saturday.

A small group of 24 adults and students showed up to harvest the crop Saturday morning. Also in attendance was Thad Schemper of Long Island, a crop adjuster, who determined the crop loss due to the June 20 hail storm. He estimated that the plot had a 23.5 percent loss due to that storm.

Patsy Maddy of Farm Bureau said that they would now dry the ripened grain, thrash it and grind it into flour. Once school starts this fall, the flour will be baked into bread and enjoyed by the faculty and students. This project was done to show students where their food comes from, from start to finish. Each class was involved in this project, planting the seed, taking turns caring for the plot by checking moisture and recording data.

— Telegram photo by Dana Paxton

Wedding Anniversary



To celebrate the 60th Wedding Anniversary of Rea and Dee Magers, their family is hosting

an Open House at the Educational Building in Norcat on July 9 from 2-4 p.m. Cards, but no gifts please, would be appreciated. Send cards to P.O. Box 100, Norcat, KS 67653

Norton Library

The Norton Public Library will host a Harry Potter Movie Marathon in preparation for the premiere of Harry Potter and the Deathly Hallows Part 2! Each night from July 8 through July 14 at 7:00 p.m., the library will show one of the seven movies. Harry Potter fans of all ages are asked to attend; snacks and drinks will be provided. Children under the age of 13 must be accompanied by an adult.

FYI

The Twin Creeks, Norton County Extension Office is in the process of moving to their new location. The new office is at 107 S. State. They will be moving the week of July 5 - 8. The phone numbers will still be the same 877-5755 and 877-5757. We ask the public to please be patient in this process. We appreciate your understanding.

A CRAZY DAY OF CRAZY PRICES
Prices Have Been Slashed and We'll Be Out on the Sidewalk with Phenomenal Selections!!

Destination *Kitchen* and **Elleven**
at 115 W. Main, Norton

Twice Sold Treasures
at 105 S. State, Norton

Garden Gate Florals Etc.
at 411 W. Holme Street, Norton - Open 8 a.m. - noon

SAT., JULY 9 7:30 A.M. TO 3:30 P.M.

Prices Gone **CRAZY!**

Congratulations

Dr. Monier

We are so proud of you Janis for finishing your PhD

All of your hard work finally paid off!

Mom, Grandma, Veronica, John, Molly and Greg

Free Will Offering for Ice Cream Social **JULY 10** 4:00-6:00 P.M.

NORTON COMMUNITY CENTER
208 W. Main, Norton
SPONSORED BY: **Norton CARES**

June 29- July 6 Showing at the **NORTON THEATRE** *Let's Go to the Movie*

Transformers 3
2 Hours, 44 Minutes (PG-13) (Presented in Digital Sound)
Friday and Saturday: 6:30 and 9:20 p.m.
Sunday: 4:00 p.m. and 7:00 p.m.
Monday (Independence Day): 2:00 and 5:00 p.m.
Tuesday and Wednesday: 7:00 p.m.

Cars 2
2 Hours, 3 Minutes (G-13)
Only premiere passes accepted for Transformers 3; Only premiere passes for Cars 2

Transformers 3 is Premiere Price \$7.00 & \$6.00 - NO Sunday Discount
Cars 2 is Premiere Price \$7.00 & \$6.00 - NO Sunday Discount

Visit our Website: **nortontheatre.com**