

OBITUARIES

Edwin Trueblood

Jan. 3, 1919 - July 9, 2011

Edwin Trueblood was born Jan. 3, 1919 in Lucerne, son of Earl J. and Florence (Karnes) Trueblood. He died July 9, 2011 at McCrite Plaza at the age of 92.

Edwin graduated from Sheridan Community High School in 1938. He joined the United States Army and served in World War II in Company A 2nd Signal Battalion 19th Corps and the 9th Army. He attended Officer Candidate School and was released with the rank of Captain. Edwin received a Bronze Star and several other medals. Edwin married Doris Messamore Oct. 6, 1946.

In 1965 he accepted a position as a rural letter carrier with the United States Postal Service. He was a farmer all of his adult life. Recently the Kansas Farm Bureau designated his family farm as a Century farm. Edwin was a member of the Veterans of Foreign Wars and Kansas and National Rural Letter Carriers Association.

Before his wife, Doris passed away in April of 2001, they enjoyed traveling together and playing cards.

Edwin lived most of his life around Hoxie and Norton, Kansas area until August of 2010 when he moved to Topeka to be closer to family.

Survivors include his children, Linda Hubbard, Topeka; Michael

Trueblood (Dara), Inman, S.C.; Marsha Pomes (Michael), Lawrence; eight grandchildren; three great grandchildren; stepbrother, Duffer Mauck, Hoxie; three step sisters, Bernadine Cobb, Bonnie Czerenda, Elaine Kramer, all of Kansas City; many nieces, nephews and cousins.

He was also preceded in death by his parents; a brother, Clayton Trueblood, who died serving in World War II in 1944; a son in law, Stan Hubbard in April of 2007; a sister, Vida Perrill in April of 2011 and a step brother, Dr. Harold Mauck.

Funeral services were held today at Kevin Brennan Family Funeral Home, 2801 Southwest Urish Road, Topeka.

There will be a visitation 9 a.m. Thursday, July 14 and funeral service will follow at 10 a.m. at Mickey-Leopold Funeral Chapel in Hoxie. Burial will follow at bow Creek Cemetery in Hoxie with Military Honors.

In lieu of flowers, memorial contributions are suggested to the American Heart Association of donor's choice sent in care of the funeral home. Online condolences may be sent to www.kevinbrennanfamily.com.

Arrangements were by Kevin Brennan Family Funeral Home and Mickey-Leopold Funeral Chapel.

Frederick L. Helm

May 2, 1945

Col. Frederick L. Helm was born May 2, 1945, son of John Francis and Helen Margaret (Sugroue) Helm. Helm died at his home in Hilo, Hawaii at the age of 66.

He was a retired Army veterinarian, and a longtime resident of the Lyle community of Decatur County.

The family lived on a farm in Decatur County, and he attended Spring Branch School in Lyle. He attended high school in Norcatur, graduating in 1963.

He attended St. Benedict's College at Atchison for a year, then transferred to Kansas State University, graduating with a Bachelor of Science degree in 1967.

He graduated from the College of Veterinary Medicine as a doctor of veterinary medicine in 1969.

While attending Kansas State, he was in the Reserve Officers' Training Corps and was commissioned in the Army as a captain after graduation. His military service took him to many countries and states, including Thailand, Vietnam, Panama, Washington, D.C., and Hawaii.

He married Michelle Cabrall of Hilo, Hawaii, and they adopted two children, Natasha and

Andrew.

While stationed in Hawaii, he received a Master of Science in public health at Manoa, Hawaii, in 1981. He retired as a colonel after serving his country for more than 30 years.

Survivors include a daughter, Natasha Kukunaokala and Andrew Sloan, Kernersville, N.C., and a son, Andrew Helm, Athens, Ala.; his mother, Helen Helm, Cambridge, Neb.; three brothers, Jim and Yanis Helm, McCook; John Helm II and Pam Helm, Redmond, Wash.; and Mike and Deb Helm, Norcatur; three sisters, Kathy Brashears and Robert Hezzy, Curtis, Neb.; Ceanne and Martin Rinehart, Colby; and Laurie Helm, St. Joseph, Mo.

He was preceded in death by his father in 2004, and a sister, Mary Helm, in 2010.

A memorial Mass is scheduled at 2 p.m. Friday, Aug. 12, at St. Catherine's Catholic Church in Indianola. Inurnment will be at the National Memorial Cemetery of the Pacific and Honolulu Memorial in Hawaii on Aug. 19.

Condolences will reach his mother and the family at 1205 Nelson St., Cambridge, Neb., 69022.

We all scream for ice cream



The Norton Cares group held an ice cream social Sunday afternoon at the Norton Community Center. The event featured homemade ice cream and dessert bars for a free will offering. Proceeds from the social event go to help the organization provide volunteer services for the elderly and special-needs population in Norton. Pictured are, from left, Warren White, member of the Norton Cares Board, Jean Williams, secretary of the board, and Rev. Wayne Rostek, president of the board.

—Telegram photo by Carleen Bell

Recipes spiced with Dutch phraseology

I was amazed at all the responses to the Penn Dutch Scrapple recipe that ran last week. There are a lot of folks who remember scrapple and now make it without boiling a hog's head. Pork neck bones or Boston Butt pork roasts were the most commonly used meats, although some people used beef oxtails. Many substituted oatmeal for cornmeal and one particularly appealing recipe added chopped onion and red pepper flakes. Of course these variations do not accomplish the original goal, which was to utilize and preserve every tiny edible scrap of hog, but it is nice to know scrapple still exists.

Here are a few more recipes spiced with original Dutch phraseology. Notice the emphasis on fresh garden vegetables, pork, eggs, milk, cream, butter and cheese? These were foods readily available on Pennsylvania farms. Not low cal, but oh, so good and probably led to the saying, "A plump wife and a full barn never did any Dutchman harm!"

PAPRIKA CREAM SCHNITZEL

- One and a half pounds of veal, chicken cutlets, or pork loin
- Four slices bacon, cut fine
- One chopped white onion
- One tablespoon Hungarian paprika
- One cup sour cream
- One half cup tomato sauce
- Salt, pepper
- Pound cutlets thin with side of a heavy saucer. Fry bacon

and brown cutlets and onions in drippings, add seasonings, sour cream and tomato sauce. Cover and simmer 20 minutes. Serve with shupp noodles.

SHUPP NOODLES

Two eggs, beaten well, salt and a cup of flour, more or less

With fingers, work flour and salt into beaten eggs, using enough flour to make dough. Knead and knead, roll into ball, cover and let stand half an hour. Roll out half inch thick, cut into two inch squares, dry on cloth for twenty minutes, then drop into boiling chicken broth. Cover kettle tightly for twenty minutes. Don't peek! Lift out with slotted spoon.

KNABRUS

One great cabbage, cut very fine

Six baseball-size white onions, sliced thin

Much salt, pepper, butter

Butter good in a large cooking kettle. Layer in cabbage, onions, salt and pepper much. Cover kettle and set over very low flame to steam in its own juices, until tender. No water.

RINKTUM DITTY

Cut one onion small, fry in tablespoon butter until soft, stir in tablespoon flour and brown awhile.

Pour in one cup heavy milk, lit-

Cook's Corner

Liza Deines



tle at a time and cook smooth. Add one pound of best cheese, cut in pieces.

Mix, mix, mix! Add one cup home-made catsup,

a teaspoon dry mustard powder, some salt, paprika and Lea and Perrin sauce. Beat very hard one egg and slowly drizzle it in, mix, mix, mixing all the while. Cook and smooth only one more minute, serve very hot on toast, crackers or cream biscuits. (See below.) Can also be soup with more milk added and some sausage crumbles maybe.

CREAM BISCUITS

Six cups flour

Four teaspoons baking powder

One teaspoon salt

Two cups sour cream

Sift salt, baking powder and flour together. Slowly add the sour cream working mixture as little as possible. Turn dough onto floured board, pat flat with cool hands. Do not roll. Cut and bake at 400 F for ten minutes, until tops are brown.

SHOO FLY PIE

One half cup blackstrap molasses

One large egg yolk, beaten well

One half tablespoon soda dissolved in three-quarters cup boiling water

Three quarters cup flour

Correction

The Little Red Project was incorrectly identified as being connected with Farm Bureau Financial Services. It was actually

connected with the Norton County Farm Bureau Association.

The Norton Telegram will correct or clarify any mistake or

misunderstanding in a news story. Please call our office at 877-3361 to report errors.

We believe that news stories should be fair and factual and appreciate your calling to our attention any failure to live up to this standard.



The Fort Hays State University Kansas Small Business Development Center (KS-BDC) seeks a Business Consultant for the Bird City Outreach Center.

If you value small businesses, enjoy working with the public, and have strong business knowledge & skills, then consider joining the FHSU KSBDC team. The Business Consultant will provide counseling and training to existing and prospective business owners from the Outreach Center in Bird City, in cooperation with the regional center office in Hays. The position requires frequent day travel for on-site business assistance to the northwest counties and occasional overnight travel.

There is tremendous opportunity for personal and professional growth. Final candidate will have consented to and successfully completed a criminal background check. A complete position description can be found at <http://bigcat.fhsu.edu/positions/admn.php>. FHSU is an AAEO Employer.

DEATH NOTICE

Elizabeth Hamilton, former Norton area resident, died July 10, at the Wesley Medical Center in Wichita.

Funeral services will be held Wednesday, July 13, at 11 a.m. at the Enfield Funeral Home in

Norton. Burial will be held in the Norton Cemetery. Condolences may be sent to www.enfieldfh.com.

Arrangements are with the Enfield Funeral Home of Norton.

10% Off Everything
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10:00 A.M. - 2:00 P.M.
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ANNUAL
Christmas In July

Whispering Pines
A/L and Retirement

Free Will Donation
Homemade Ice Cream
and Cookies

Saturday, July 16
From 2:00-3:45 p.m.

Whispering Pines Retirement

1001 W. Highway 36, Norton, Kansas

Kansas Dept. of Aging-Partnership Loan Program-
Medicaid Approved- NCBS Approved

Challenging Position

We are looking for an individual who meets challenges head on!

The responsibility, while emphasizing social news, will also include, but not be limited to, photography and pagination of pages. Training will be provided

This position comes under the category of 'multi-tasking' — an ability to fit in where necessary as the need might arise. This position requires a person who can give 20-25 hours a week. Computer knowledge necessary. Must possess above-average typing skills.

INTERESTED?

Contact: Dana Paxton, Publisher
(785) 877-6908 (W) - (785) 874-4394 (H)

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Other Newspapers include: The Goodland Star-News, Colby Free Press, The Saint Francis Herald, Bird City Times and The Oberlin Herald

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Email: nortontelegram@nwkansas.com

July 8 - July 13

Showing at the
NORTON THEATRE

Transformers 3
DARK OF THE MOON

2 Hours, 44 Minutes (PG-13) (Presented in Digital Sound)

Friday and Saturday: 6:30 and 9:20 p.m.
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Monday, 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

Friday, July 15 and 12:01 a.m.
Harry Potter and the Deathly Hallows - Part 2 (PG-13)

This ad is brought to you by The Norton Telegram