

OBITUARIES

Zeta M. Zellmer Oct. 10, 1929 - July 23, 2011

Zeta M. Zellmer, daughter of Cleon and Racheal (Weekley) Wray, was born October 10, 1929, in Densmore and died at the St. Francis Hospital in Wichita, on July 23, at the age of 81.

Zeta grew up on the family farm in Norton, attended country school in Norton County until the 8th grade, then attended and graduated from Norton Community High School.

On December 10, 1949, Zeta married John "Bud" Zellmer, in WaKeeney. They made their home in Norton, where Zeta worked as a cook at the Serve You Well and what is now the Town and Country Kitchen restaurants. She also cooked at the Norton

County Hospital for 25 years. Her husband, "Bud" passed away on August 6, 1991. She continued to make her home in Norton until recently when her health required her move to the Andbe Home.

Zeta was a member of the Norton Christian Church, prayer groups at the church, the American Legion Auxiliary, Willing Workers, and Golden Glow.

Survivors include: two daughters, Oneta, and husband, Gary Walker, Colby; Wanda, and husband, Tim Warner, Burr Oak; nine grandchildren, Keri, Kacey, Travis, and Austin Zellmer, Brian, Scott, and Mark Walker, Clarissa Zellmer and Allison Warner; other relatives and many friends.

She was preceded in death by her parents; her husband; one infant daughter; two sons, Wayne and Warren Zellmer; and two brothers, Keith and Donald Wray.

Funeral services will be held Wednesday, July 27 at 2 p.m., in the Enfield Funeral Home. Interment will be held at the Norton Cemetery.

Memorials can be directed to The Andbe Home or Harry Hynes' Inpatient Hospice Services. Friends may call at the Enfield Funeral Home, Tuesday July 26 at 3 - 8 p.m. Condolences can be left at www.enfieldfh.com

Arrangements are by Enfield Funeral Home of Norton.

Out for a stroll



As one of the inaugural events of this year's Norton County Fair, the Showmanship and Halter Class Horse Show was held Monday morning at the Fair Grounds. This young lady smiles as she shows off her horse for the judges during the show.

—Telegram photo by Brandi Diederich

Check out the Fair exhibits

Kay Melia

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Some Fairs are over, some are underway, and others are still to come. If you can possibly stand this terrible heat, try to get out and see the Fair exhibits.

In some cases here in Northwest Kansas, it's a matter of surviving some of those unusual July gully-washers that have dumped several inches of rain overnight. And then there are our friends in southern Kansas, Oklahoma, Missouri, and Texas that are enduring day after day of debilitating, triple digit temperatures and hardly a cloud in the sky anywhere.

To talk about unusual gardening seasons is a bit trite of course but this has been an unusual gardening season, trite or not. And you can see the unusualness of the season with a visit to just about any County Fair around, where the normal fine quality of the produce isn't quite up to par. Triple digit temperatures, day after day after day, will do that to garden produce, as well as to garden producers. In many cases, it becomes a matter of doing our garden chores in the very early hours of the morning, or not at all.

For those of us who managed to

keep things going in the backyard, most of us have removed the pressure cooker or the hot water bath kettle from storage and are trying to preserve some of the remaining goodness.

It's pickling time at this elderly household, and while I'm grateful for even an unusually small crop of cucumbers, I'm also happy for a bumper crop of dill. Dill is one of those herbs that has so very many uses in most gardening households. Not only is it a must for pickles, but in the early spring, it's fern-like young leaves make wonderful seasoning agents for spinach salads, for soups, or for almost any other cooked vegetable. I haven't planted any dill for years in my garden. Those plants that are not used each summer always drop their seeds to the ground in the fall and new plants emerge the following spring when the soil is tilled for the new season.

Keep an eye on those big sweet onions as they mature. About a week after the tops fall over, pull them and store in a shady place. Leave their tops on until you are ready to use them, or to store them for the winter. And please....try to stay cool!

News! Call
877-3361

Missives received from readers

Pieces of life's puzzle Liza Deines



July may be the hottest month on record since I came to live in miserably Missouri. Perhaps we should put some of this heat in jam jars so we'll have some to open when the first ice storm hits. Don't we wish we could? I have had the joy of lots of reader letters this month so I judge you are sitting in air conditioned comfort while catching up on your correspondence.

Are you filling your twelve boxes with joys and happy memories? Reports are slow coming in but I did get a dandy last week. A patriotic friend writes that the fireworks memories she tried to save blew her July box to smithereens!

Another reader reports the mysterious disappearance of a package of Mother's Day chocolates from her May box. She solved her own mystery when she innocently inquired "So could one pound of candy turn into three pounds on the bathroom scales?" One of my faithful readers had been having great success with the "just three pounds a month" plan and had lost nineteen pounds. It could have been twenty five, she claims, but

a vacation trip to wonderful Wisconsin cheese'n butter country did her in. "I "slud" backward," she wrote, "but what a delicious way to slide!" Yeah, we all know butter and cheese can be pretty slippery until they get to the hips where they stick firmly. Just like chocolates. Back to honeymoon salad, ladies. (Honeymoon salad is, naturally, lettuce alone without dressing.)

Here we are halfway through 2011 with only one submission for the Cook's Corner Culinary Catastrophe Hall of Fame! Have all of you suddenly become disaster-free cooks? This story kept my table in stitches here at The Carlyle the other night while we dined on bean soup and cornbread. A farm housewife said her cast iron cook stove sat right next to the kitchen cabinet where she washed

dishes, convenient since she used hot water from the stove reservoir. As a consequence, a large bar of P & G soap (remember that?) was also conveniently kept on a saucer on the stove's warming shelf so it was handy to whittle it into the dishpan. One morning that bar slipped, unnoticed, into a bubbling kettle of ham and beans simmering on the stove top. Soon those beans really began to bubble, foaming all over the stove and down to the linoleum while perfuming the kitchen with an aroma more usually associated with laundry than bean soup. The whole batch was ruined, the soap was a dead loss, and that poor cook was teased about her "clean beans" for years afterward. The Little Sisters of Kitchen Desperation felt this deserved a rare award of the coveted Medal of Dishonor. Would you care to cast a vote?

Scrapple lovers continue to pop up; several are now planning to make a pan of this old favorite using pork roast instead of a hog's head.

The Penn Dutch recipes were familiar territory to many of you and yes, there will be some more in

future columns. My Texas buddy here is sure the Shoo Fly Pie would cure her abscessed tooth but I have my doubts about that. A fisherman friend commented, however, that he felt the Dutch proverbs seemed a bit antagonistic toward those who fish and hunt.

One reader asked for the recipe below. I must warn you, however, it is a dangerous recipe --so dog-goned fast and easy to make you are always only five minutes away from warm chocolate cake.

COFFEE MUG CAKE

In a large coffee mug put four tablespoons cake flour, four tablespoons sugar, two tablespoons cocoa powder, and mix. Add one egg and mix again, pour in three tablespoons milk and three tablespoons oil, twenty chocolate chips and a splash of vanilla. Mix up well, put mug in microwave and cook three minutes at 1000 watts. It will rise to top of mug but will sink down as it cools. Tip out onto a plate after two minutes and EAT.

Email me at childofthe40s@gmail.com or snail mail to 1098 NE Independence Avenue, Apt. 230, Lee's Summit, MO 64086.

Student News

The 46th annual Commencement Ceremonies at Colby Community College were held on May 14 at the Colby Community Building.

A list of degree candidates and their hometowns are:

Associate of Applied Science Degree Recipients

Rachelle Donovan (Norton), Ashley Ebner (Norton), Jessica Eshbaugh (Logan), Haley Jones (Norton), Rachel Van Patten (Almena), Jennifer Vogelgesang

(Norton)

Associate of Science Degree Recipients

Terry Beutler (Norton), Anna Zillinger (Logan)

Associate of Arts

Demetria Stephens (Jennings) Certificates

Summer Burton (Norton), Andrea Curtin (Lenora), Staci Horn (Long Island), Kelli Johnson (Norton), Heidi Lane-Davis (Norton), Sandra Ross-Crowder (Norton)

50th Anniversaries

Dennis and Judy Shirley were married in Norton on January 29, 1961. They have three children, Vicki Waldron, Bangor, Pa.; Patrick and Cindy Shirley, Norcatu; Becky and Cash Barlow, Jacksonville Beach, Fla.; Their grandchildren are Lauren Waldron and Kasey Waldron, Bangor, Pa.; Shelby Barlow, Jacksonville Beach, Fla.; and step granddaughter Shelbi McKenna, Norcatu.

There will be an Open House for them Saturday, August 6, 3-5 p.m. at the Gateway in Oberlin.



The children of Paul and Lois Myers wish to invite you to help celebrate their parents' 50th wedding anniversary. There will be an open house at the Norton Christian Church on Friday, July 29th, from 3 to 5 p.m.

Sheriff accident report

July 20: At 6:09 a.m., a 1994 Ford, driven by Tyler Cook, of Norton, was traveling south bound on the country road when the driver tried to avoid ruts in the road. The driver lost control of the vehicle on the gravel causing the vehicle to skid. The vehicle left the roadway and entered into the east ditch, went through a fence and rolled over coming to a rest on its wheels, facing north west. Cook was transported to the Norton County Hospital by a private vehicle. The accident was investigated by Bobby Annon.

Carol Wyatt
will be
gone from
Doris' Beauty Shop
Starting August 9.

She will be returning
in the fall

**DORIS WILL STILL
BE AVAILABLE**



FAIR DAYS Fun For Everyone

Graham County Fair 2011
July 29 through August 3 - Hill City, KS

• FRIDAY, JULY 29 •
Tuff Tux Races at 7:00 p.m.
(Gates Open at 6 p.m.)

2WD, 4WD and Power Puff Divisions

• SATURDAY, JULY 30 •
Music Concert -
Wade Hays and Trent Willmon

8:00 p.m. - Tickets \$10.00 at Gate or Super Pass Ticket

• SUNDAY, JULY 31 •
Peddle Pull - Free - 7:00 p.m.

Keith Leff - Magicreations - Free - 8 p.m.

Sponsored by: B-B Ranch, Bethell Family, Graham Co. Fair Board, Dr. Miller DDS and Lori Miller

\$7 Armbands for Inflatables Rides - 6-10:30 p.m.

• MONDAY, AUGUST 1 •
Parade - 5:30 p.m.

PRCA Rodeo - 8:00 p.m.
\$10 or Superpass

Super Passes or Single Admission Tickets can be purchased at Cameron's Corner, First State Bank, Farmers & Merchants Bank, Citizens State Bank or at the gate

\$7 Armbands for Inflatables Rides - 6-10:30 p.m.

• TUESDAY, AUGUST 2 •
Nex-Tech Texting Contest

6:00 p.m. in Fair Building

Fort Hays Dairy Demo - 6 p.m.

PRCA Rodeo - 8:00 p.m.
\$10 or Superpass

\$7 Armbands for Inflatables Rides - 6-10:30 p.m.

• WEDNESDAY, AUGUST 3 •
FREE BBQ - 5:00 p.m.-7:00 p.m.

PRCA Rodeo - 8:00 p.m.

\$7 Armbands for Inflatables Rides - 6-10:30 p.m.

FREE BBQ Sponsored by: Graham Co. Fair Board, First State Bank, Farmers & Merchants Bank, Citizens State Bank, Hill City IGA, Battin Photography

CRAZY DAZE
Saturday, August 6
7:00 a.m.-noon

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