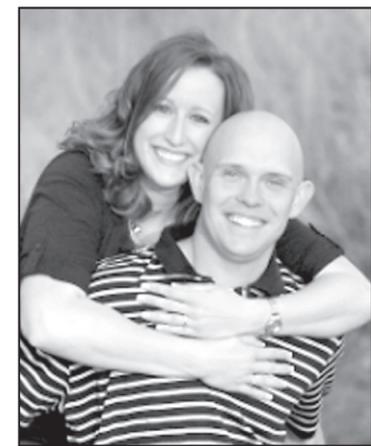


Wedding Announcements



Sue and Gary Hillebrand of Norton, announce the engagement of their daughter, Melissa Ann, to Brandon Scott Wright, both of Amarillo.

Brandon is the son of Diann and Scott Wright of Amarillo. The couple plan to wed Sept. 24 at St. Thomas the Apostle Catholic Church in Amarillo.

The bride-elect graduated from Norton Community High School in 2003. She received a Bachelor of Science degree in Agribusiness from Kansas State University in Manhattan. She is currently attending West Texas A&M to get a Masters of Teaching Degree. She is an Algebra I teacher at Palo Duro High School in Amarillo.

The prospective groom graduated from Palo Duro High School in Amarillo, Texas, in 2001. He earned a Bachelor of Science degree and Master's Degree in Sports and Exercise Science from West Texas A&M University. He is employed at Amarillo Baseball Academy where he is a private instructor and coaches the Amarillo Titans Baseball team.



Mark and Vivian Dietz, Hays, announce the engagement and approaching marriage of their daughter, Heather Dietz, to Tyler Schrant, son of Larry and Teresa Schrant, Hays.

Grandparents of the couple are Milton and Dorothy Dietz, Hays, Harold "Corky" and Sherry Johnson, Lenora, Harold and Nellie Giebler, Hays, and the late Norman and Bernita Schrant.

The bride-elect is a 2006 graduate of Hays High School and is pursuing a doctorate of pharmacy from the University of Kansas School of Pharmacy and will graduate in May, 2012. She is employed as a pharmacy intern at St. Francis Health Center, Topeka.

The prospective bridegroom is a 2004 graduate of Thomas More Prep-Marian High School and a 2009 graduate of Fort Hays State University, where he earned a bachelor's degree in Spanish. He is a 2010 graduate of the University of Kansas School of Allied Health, where he earned a bachelor's degree in occupational studies.

He is pursuing a master's degree in occupational therapy from the University of Kansas School of Allied Health and will graduate in May, 2012.

An Oct. 22, 2011, wedding is planned at Immaculate Heart of Mary Catholic Church, Hays.



Kellie Blume and Eric Thompson are pleased to announce their engagement and upcoming wedding.

Kellie is the daughter of Rodney Blume of Clarinda, Iowa and Kathy Blume of West Des Moines, Iowa

Eric is the son of Steve and Esther Thompson of Norton.

They will be married on Oct. 1, 2011 at Saint Francis of Assisi Catholic Church in Norton.

Celebrating 100 years

A card shower is suggested for Della Connell who will celebrate 100 years of life on Aug. 25. Cards may be sent to 201 West Crane St., Norton, Ks 67654.

Club News

The Norton After-5 Club invites all area women to attend the August dinner and meeting on Thursday, Aug. 18, at 6:30 p.m. at the Town and Country Kitchen on East US-36. The cost for the dinner and meeting is \$10 per person.

Reservations should be made by Tuesday, Aug. 16 by calling Claire Ann Eppinger (877-2785).

"ROLLING IN THE DOUGH" is the theme for the evening. The special feature for the evening is "RISING TO THE OCCASION" presented by Joe and Cathy Broeckelman of Selden, KS.

The Broeckelmans are owners of "The Satisfiers", specializing in gourmet pies, cookies, and cakes, will share their success story.

The Norton After-5 Club is proud to welcome as its speaker for the evening, Margie Oswald, Lincoln, NE. Ms. Oswald will speak on "When life doesn't go as planned - then what?" in "KNEADED WORDS".

The Norton After-5 Club is non-denominational and represents clubs throughout the United States and Kansas. All area women are invited to attend.

Take precautions on food during the summer days

Summer holidays provide a break from school and work, but we shouldn't break from being smart about food safety. More care is needed since food borne illnesses increase during the summer. Bacteria love the hot, humid days of summer, and grow faster than at any other time of the year. At the same time temperatures rise, we're more likely to leave food unrefrigerated for longer periods of time at picnics, barbecues and during travel. Summer picnics are a great way to enjoy the outdoors and each others' company. Keep your picnics with family and friends safe this summer by remembering the following tips.

Temperature and time. Keep picnics with family and friends safe by remembering that the time perishable food can be left outside the fridge or freezer drops from two hours to one hour in temperatures about 90 degrees F.

Hot and cold. Keep hot food hot and cold food cold on the way to, and throughout, your picnics and outdoor gatherings. Holding food at an unsafe temperature is a prime cause of food borne illness.

Food thermometer. According to United States Department of Agriculture research, one out of every four hamburgers turns brown in the middle before reach-

Homeed Tranda Watts, Extension specialist



ing a safe internal temperature. The only way to be sure food is safely cooked is to use a food thermometer to measure the internal temperature. Using a food thermometer keeps you safe from harmful food bacteria and helps avoid overcooking, keeping it juicy and flavorful.

Bring non-perishable foods. Reduce the worry of keeping foods at certain temperatures by limiting the number of perishable foods on the menu. Bring baked potato chips or pretzels instead of potato salad; dried fruit or fruit cups in their natural juices instead of a cut up fruit salad; and other non-perishable snacks such as trail mix, nuts or sunflower seeds.

Two coolers are better than one. Bring two coolers to the park or gathering, one for perishable food and one for beverages. Keep perishable foods cool by transporting them in an insulated cooler kept cold with ice or frozen gel packs and open as infrequently

as possible.

Keep it clean. During picnics it is important to keep things clean. Check ahead and find out if there's a source of safe drinking water at your destination. If not, bring water for preparation and cleaning; or pack clean, wet disposable cloths or most towelettes and paper towels for cleaning hands and surfaces.

Dangers of cross contamination. Cross contamination is the transfer of harmful bacteria to food from other foods, cutting boards, utensils, etc., if they are not handled properly. Cross contamination during preparing, grilling, and serving food is a prime cause of food borne illness. Remember to always wash your hands before and after handling food, and don't use the same platter and utensils for raw and cooked meat and poultry. Include lots of clean utensils, not only for eating but also for serving the safely cooked food.

The road to food safety can either be bumpy or smooth, depending on what precautions are taken during the summer, so keep food safety guidelines in mind.

If you have questions related to food safety, please feel free to contact your local K-State Research and Extension Office or you may e-mail Tranda Watts at ttwatts@ksu.edu.

Men at work



After a wind storm damaged the storefront of Sander Furniture in downtown Norton earlier this summer, crews from Commercial Signs of Colby and Hays spent Wednesday tearing down the old damaged awning on State Street. No plans have been made yet to replace the awning or install a new one.

-Telegram photo by Carleen Bell

Stamp out tomato blight

Kay Melia
vkmelia@yahoo.com

The long awaited tomato harvest season is finally here, at least a week later than normal it seems. But who in the world is counting weeks? When the fresh garden tomato harvest begins, we count hours and minutes until we pick that first beautiful fruit!

No question about it, the tomato harvest is the most welcomed harvest of them all, cantaloupe notwithstanding, and we are finally being rewarded with Mother Nature's true delicacy. And we must enjoy the bounty quickly, because the first frost of the season is barely 60 days away.

While most gardeners are enjoying our first fruit of the season, many of us who plant or transplant some of the early varieties have been picking for a week or so longer. The earliest varieties are usually producing in about 65 days, but the actual "first picking" date in Northwest Kansas is probably closer to 75 days. That's another reason most of us refuse to plant the old heirloom varieties because it takes at least 85 days for harvest to begin.

As usual this year, I'm hearing a few bad stories about the tomato blights, just like I do every year about this time. The dreaded early blight or the equally fierce late blight seem to take their toll every summer, and there just isn't much we can do about it. You'll recognize it of course when the plant is stunted, and the leaves turn an ugly brownish gray. I pulled my first blighted plant on August 3, and there may be others before the season is over. A friend of mine has now lost eight of the 12 tomato

plants in his garden, several as early as a month ago. To say that it is discouraging is an understatement. The blights don't seem to choose certain varieties; all are fair game. Despite the efforts of the world's most dedicated horticulturists, very little progress has been made to stamp out tomato blight.

Until now. Please welcome Dr. Randy Gardner, a botanist from North Carolina State University, who has released a new tomato hybrid called Mountain Magic. This small 2 ounce tomato is the result of crossing a full size tomato, with early and late blight resistance, with a grape tomato, with early blight resistance. Mountain Magic is said to be highly flavorful, highly productive, and with good combined resistance to both early and late blight! It marks the first blight breakthrough, ever!

Strangely enough, Mountain Magic seed was available in several mail-order garden catalogs this year, but I sure missed it. Dr. Gardner (that's his real name) has actually developed all the other "Mountain" named tomato varieties, including Mountain Fresh, Mountain Glory, and several others. As noted the fruit is small, but larger than most of the cherry varieties, including 4th of July.

My guess is that we will now soon see a full sized tomato with good blight resistance. Dr. Gardner retired from N.C. State last spring, but continues to work privately to find greater blight resistance to everyone's favorite garden crop. Let's all put our hands together loudly for Dr. Randy Gardner, a true American hero!

Community Center Menu

- August**
 Monday 15 - Baked Spaghetti, Broccoli, Peaches, Garlic Bread, Pudding
 Tuesday 16 - Cook's Choice Entree, Italian Blend Vegetables, Applesauce, Bread, Fruit Crisp
 Wednesday 17 - Polish Sausage with kraut, Mashed Potatoes, Corn, Bread, Strawberries and Bananas
 Thursday 18 - Meat Loaf, Scalloped Potatoes, Cantaloupe, Bread, Birthday Cake
 Friday 19 - Crispy Chicken Salad, Citrus Slices, Breadsticks, Gingerbread

BBQ & SMOKIN' CHALLENGE

August 26 & 27

Elmwood Park Livestock Barn - Norton, KS
 Check-in for Contestants Friday: 6 p.m. - 11 p.m.
 Check Your Meat (You Can Enter 1, 2, 3, 4 or all 5!)

- Chicken Thighs \$40.00
- Pork Spare Ribs \$40.00
- Pork Butt \$40.00
- Beef Brisket \$40.00
- Beans \$5.00
- All Five \$155.00

Electrical Outlets are Limited - First Come, First Serve
 Entry Forms are Available Online at DiscoverNorton.com
Entry Forms Must Be Turned In By Sat., Aug. 13

Norton Chiropractic Center

WE ARE OPEN

Monday 7 a.m.-11 a.m.
 3 p.m.-5:30 p.m.
 Tuesday 7 a.m.-11 a.m.
 Wednesday 7 a.m.-11 a.m.
 3 p.m.-5:30 p.m.
 Thursday 3 p.m.-5:30 p.m.
 Friday 7 a.m.-11 a.m.

• Walk-ins Welcome •

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NORTON THEATRE

Zookeeper

1 Hours, 55 Minutes (PG-13)

Friday and Saturday: 7:00 and 9:00 p.m.
 Sunday: 5:00 p.m. and 7:00 p.m.
 Monday, Tuesday and Wednesday: 7:00 p.m.

The Smurfs

Presented in Digital Surround Sound
 1 Hour, 42 Minutes (PG)

Since both movies are non-premieres, all passes accepted

Zookeeper is General Admission \$6.00 and \$5.00 - \$3 Sunday Discount
 The Smurfs is General Admission \$6.00 and \$5.00 - \$3 Sunday Discount

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