

OBITUARIES

Ian Hoft

Aug. 28, 1978 - Aug. 12, 2011

Ian Hoft was born Aug. 28, 1978 in Norton. He died Aug. 12, at approximately 12:10 a.m. at the age of 32.

Ian had a great love and talent for music. He could play multiple instruments, such as the guitar and piano and was also an amazing song writer.

Throughout his life he dedicated himself to his music. In good times and in bad times, he expressed himself in his music easier than he could with words. Music was his passion and joy. We are blessed that his suffering is over and that he, his music, and gentle spirit were a part of our lives.

Ian's wish was to be cremated. Arrangements are pending for the scattering of his ashes. There will be a "Celebration of Life" Aug. 20, at the Attitudes Restaurant, Norton 2:30 - 4:30 p.m.

Thank you all for your love and support during these past few months. We can never have the words to express how much you are loved and appreciated.

Please keep his wife, Summer, precious daughter, Lilly, step-son Cole Tyrell, mother, Beth, his father, Terry and wife Lisa, brothers, Aaron and T.J., sister, Tessa, his nephews, Noah and Ollie, and his friends and family in your prayers.

The family requests monetary donations to help with funeral expenses to the Ian Hoft Memorial Fund.

Condolences may be sent to Elizabeth Cooper and Aaron Hoft at 900 W. Virginia, Lot 2, Oberlin, KS 67749.

Friends can call 785-470-1674.

Duaine L. Foley

Dec. 20, 1932 - Aug. 15, 2011

Duaine L. Foley, son of J. Lowell and Alice Virginia (Sproul) Foley, was born Dec. 20, 1932, in Norton and died at the Norton County Hospital in Norton, on Aug. 15, at the age of 78.

Duaine grew up in Norton and graduated from the Norton Community High School.

On Dec. 14, 1951, he married Joan Theresa Ward in Ft. Collins, Colo. Duaine was a teacher and they made their home in several communities including Ft. Collins, Norton, Hays, and Hill City, La Puente and Carmichael, Calif. Following their retirement, they returned to Norton. Duaine's wife, Joan, passed away July 7, 2002.

Duaine was a member of the St. Francis Catholic Church and the Lions Club in Norton, a member

of the O.L.A. in California, and a past member of the Knights of Columbus.

Survivors include: four sons and their wives, Kirk and Janie Foley, Craig and Anna Foley, Ward and Donna Foley all of Norton; Chris and Carrie Foley, Fairfield, Calif.; 12 grandchildren, Megan, and husband, Robbie Mapes, Maggie, Allison, and Kayla Foley, Erin and Jared Foley, Charles and Pamela Foley, Ryan, Davis, Matthew, and Tana Foley; three great-granddaughters, Kylie, Taylor, and Morgan Mapes; two sisters and their husbands, JoAnne and Dale Reeves, of Ariz.; Mary Kay and Jack Woodyard, Norton; a special friend, Sally Reed, Sacramento, Calif.; several sisters-in-laws, nieces, and nephews; other relatives and many friends.

Duaine was preceded in death by his parents and his wife, Joan.

Rosary service will be held Thursday, Aug. 18 at 7 p.m. at the Enfield Funeral Home located at 215 W. Main, Norton.

Mass of the Christian burial will be Friday, Aug. 19 at 10:30 a.m. at the St. Francis of Assisi Catholic Church, Norton.

Memorials can be directed to Hospice Services of Norton County and A.M.C. (Arthrogyrosis) Support.

Friends may call at the Enfield Funeral Home on Thursday, Aug. 18 at 3 p.m. until rosary service time.

Condolences can be sent to www.enfieldfh.com.

Arrangements are by Enfield Funeral Home of Norton.

Floyd H. Williams

Dec. 20, 1932 - Aug. 15, 2011

Norton resident Floyd H. Williams died Saturday, Aug. 13, 2011 at the Andbe Home in Norton at the age of 83.

Survivors include his son, Doug Williams of Elizabeth, Colo.; daughter, Beth Williams of Highlands Ranch, Colo.; and brother, Henry Williams of Brookings, S.D.

Funeral services will be held Thursday, Aug. 18 at 10:30 a.m. in the Immanuel Lutheran Church Norton with Pastor Rick Rostek officiating. Burial will

be on Saturday, Aug. 20 in the St. John's Lutheran Cemetery in Howard, S.D.

Mr. Williams will lie in-state today from 5-9 p.m. and Wednesday from 9 a.m. - 9 p.m. at the Olliff-Boeve Memorial Chapel in Phillipsburg.

Memorial contributions may be given to the Immanuel Lutheran Church of Norton.

Arrangements are by Olliff-Boeve Memorial Chapel, Phillipsburg.

Enjoy these fresh veggie recipes

As requested, here is the annual reprinting of LeRoy's world famous salsa recipe. Apparently the intense heat has not hurt the tomato crop if one can judge by the number of folks who have asked when the salsa recipe is coming out.

August was always a busy month at our house with garden produce rolling in by the bushels. We enjoyed the bounty LeRoy's green thumb coaxed from the soil at every meal. We also enjoyed working together to store up food for the winter. Our kitchen counters were crowded daily with cooling jars of pickles or tomatoes in one form or another. The evenings we made salsa were the best of all; we made sure there was enough left in the bottom of the pot for a "quality control" supper while the last jars were in the canning kettle.

LE ROY'S SALSA

12 cups peeled tomatoes, quartered, better if at least half of these are Roma tomatoes

4 big onions cut in chunks

6 Jalapeno peppers, 7 Salsa peppers, all seeded out (WEAR RUBBER GLOVES -- DO NOT SCRATCH NOSE)

4 big sweet green peppers, 4 big

Cook's Corner

Liza Deines



sweet red peppers, all seeded
2 tablespoons each chili powder, salt, Minute tapioca, honey
1 tablespoon each fresh ground black pepper and powdered cum-in

1/2 to 1 cup dark amber vinegar

2 large bulbs of garlic cloves or 2 elephant garlic heads

Cut everything in chunks and process all together in food processor -- will take 6 to 8 batches to do it all but works best if you run a mixture of chunks each time. You can also chop this by hand but it is tedious. Leave it as chunky as you like or refine it smoother but it should have some chunky consistency. Add all spices and flavorings and mix well using a wooden spoon.

Use at least a 10-quart enamel or stainless steel pot to cook mixture. Do not cook in aluminum. Bring to a boil and simmer 30

minutes, stirring occasionally to be sure it doesn't stick. When thick, pour into sterilized pint canning jars, seal with flats and rings according to box directions and waterbath jars 15 minutes in boiling water. Lift out on folded tea towel mat and cover with another towel, leave overnight. If any jars do not seal, refrigerate them and use first -- they'll still be OK. Sealed jars will keep on the shelf for a year. Makes 10 pints.

The tapioca is to thicken the mixture, the vinegar keeps it from spoiling after opening, and the honey reduces any bitterness -- these three things are the secret to salsa that keeps and is not too acidic. You can increase or decrease the spices according to your personal taste but don't leave out the tapioca, vinegar or honey.

And here is one more tomato treat for the end of the summer.

MOLLIE'S FRIED GREEN TOMATOES

five green tomatoes, sliced very thin
half a cup flour
half a cup milk
one egg, beaten
half teaspoon salt
two tablespoons sugar

Erasing the damage



After the building was damaged late last year, Nelson Brothers Construction spent Monday morning repairing the side of the Jamboree Foods grocery store. The building was damaged when a vehicle struck the front of the building, causing damage to the facade of the structure. Above are Tim Henry and Steve Nelson of Nelson Brothers Construction.

—Telegram photo by Carleen Bell

Huelskamp seeking interns

The Office of Congressman Tim Huelskamp is now accepting applications for the Fall 2011 internship program in the Salina, Dodge City, and Hutchinson offices.

"I encourage college students or recent graduates looking to gain valuable knowledge of how Congress operates and how federal legislation affects Kansas to apply," Congressman Huelskamp said. "This is a wonderful opportunity for interested young men and women to obtain greater understanding of the legislative process and constituent services."

Interns may be asked to com-

plete a variety of tasks, including day-to-day office work such as answering phones, writing letters, and assisting with media clips. In addition, interns may be assigned to assist with constituent casework or attend Congressman Huelskamp's public events throughout the First District.

Students will be given flexible hours to accommodate their course schedules, but hours generally run from 9 a.m. to 5 p.m. This is an unpaid internship.

Additional information about the internship program can be found at <http://huelskamp.house.gov/internships>.

Aug. 12 -
Aug. 17

Showing at the

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

Visit our Website:
nortontheatre.com

This ad is brought to you by The Norton Telegram

MEET THE AUTHOR
"MIMI'S MULBERRY TREE"
BOOK SIGNING

Saturday, August 20, 2011
1:00 p.m.-3:00 p.m.
At Garden Gate Florals, Etc.
West Hwy. 36, Norton, Kansas

This delightful book was written by Norton's own Randa Vollertsen and Illustrated by Diane Frazey Pratt

By Randa Vollertsen
Illustrated By Diane Frazey Pratt

MIMI'S MULBERRY TREE is a children's book about abilities and challenges. This book is a true story about a grandmother, her two grandchildren, a messy mulberry tree and a raccoon that share a lesson about how things just aren't always what they seem.

Join us for a fun afternoon - mulberry tea and cookies will be served

Family reunion held last week

The Carman-Shaw family reunion was held Aug. 7, 2011, at The Colby Community Building with 39 in attendance.

The next reunion will be in 2013. It was decided to have it every other year. This means every odd year we will hold the reunion on the first Sunday in Aug. We will let everyone know where it will be held.

Those present to enjoy the delicious carry-in dinner and family visiting were:

Descendant's of Artie Carman: Pat Carman,

Tom, Cheryl and Kaycee Williams, Roger Sauer, St. Francis; Kelly Carman, Gene, Lynn, Talan and Kayana Riley, Haigler Neb.; Wes and Barb Gilstrap, Larry, Tyler, Elizabeth, Ariel and Jordan Gilstrap, Wray, Colo.; Bob and Kaye Passmore, Omaha, Neb.; and Linda Immel, Baliva, Ohio.

Descendant's of Archie Carman: Mary Carman, Matthew Heinrich, Audry and Christopher Cope, Colby; Doc and Rochelle (Carman) Mather, Clayton; Emilee Schomp

and Hunter Brooks, Clovis, N.M.

Descendant's of Floyd Shaw: Stan and Ramona Shaw, Jennings; Colleen (Shaw) Waggoner, Sharon Springs; Scott and Janet Shaw, Hoxie; Chris, Andrea (Shaw) and Jonathan Graham, Stockton.

Descendant's of Ernie Shaw: Doris Gene (Shaw) Oliver, Rexford; and Myrtle Shaw, Colby.

Descendant's of Clifford Shaw: Nancy Robinson, Colby.