

OBITUARIES

Emilie Angeline McDonald Bird Jan. 13, 1913 - Aug. 17, 2011



Emilie Angeline McDonald Bird was born on January 13, 1913 in Marysville. She died August 17. She was 98 years old.

She was the second child of eight born to Murray and Anna (Rutti) McDonald. She graduated from

Marysville High School in their Normal Training Program. She taught in rural schools for eight years, giving many young minds an early start toward a life time of education.

Emilie attended Kansas State University for two years to continue her training and met Leonard W. Bird at a summer dance during that time. They were married on July 4, 1939 in Topeka. They moved to Norton, where Leonard taught vocational agriculture for eight years. Then Emilie and her husband, along with Russell and Francis Burd, started Norton's first milk pasteurizing plant which they operated for 15 years. This was a family business with Leonard and their sons running the plant and Emilie keeping the books. Leonard returned to school at Fort Hays, receiving his Master's in Guidance and Counseling in 1962. The family moved to Beatrice, Neb. in 1962 where Leonard became a guidance counselor at the high school. Emilie served as director of the Young Women's Christian Association in Beatrice for six years. In 1965, Leonard started the Blue Valley Blue Grass Farm and once again Emilie was the designated bookkeeper! She has been a member of the First Christian Church for 49 years where she held several offices in the Christian Women's Fellowship and was also a member of Circle 1. She was very active in several clubs including: After 5 Club, AARP, Retired Teachers Association, Homestead Heritage Club, Statesman Club, Civic Garden

Club, Beatrice Federated Women's Club, Southeast Nebraska Genealogy Society, State Eagles Club and the Nebraska Nut Growers. From the time she was young, Emilie fostered a nurturing spirit, loving and caring for her siblings, her students, her husband, her family, her friends and her community. She truly had a servant's heart.

Survivors include three sons, Dr. Alvin Bird and wife Sharon, Winfield; Larry Bird and wife Linda, Albion, Neb. and Ronald Bird and wife Connie, Beatrice, Neb.; two daughters, Linda Banker and husband William, Omaha, Neb. and Laura Holland and husband Robert, Jenks, Okla.; 12 grandchildren, Michael Bird, Brian Bird and Susan Bird Schultz, Kristin Bird Lake and Andrew Bird, Patrick and Jeffrey Banker, Benjamin, Nathan and Kara Bird, and Phillip and Jonathan Holland; 13 great-grandchildren; three sisters, Mary Belle Opfer, Laurie, Mo.; Luella Weckerling and Ada Heline, Boulder, Colo.; many nieces and nephews. She was preceded in death by her parents, Murray and Anna Rutti McDonald; her husband Leonard, who died on May 9, 1992; one grandson, Daniel Lee Bird; two brothers, Dr. Alvin MacDonald and Dr. William McDonald; and two sisters, Nelda Pollman and Lola Schroeder.

Funeral services will be held at 2 p.m. on Saturday, Aug. 20, at the First Christian Church of Beatrice with Rev. David Bigley and Pastor Jack Magness officiating. Burial will be in the Evergreen Home Cemetery of Beatrice. A family prayer service will be held at 1:45 p.m. Saturday in the church parlor.

A memorial has been established. Visitation will be held from 9 a.m. to 9 p.m. on Friday and at the church one hour preceding the services on Saturday.

A guestbook for signatures and messages of condolence is available online at www.foxfuneralhome.net.

Fox Funeral Home of Beatrice is charge of arrangements.

Claud E. Conkey Sept. 4, 1918 - Aug. 16, 2011

Claud Evertt Conkey, son of Warren and Eleanor Elizabeth (Long) Conkey, was born Sept 4, 1918, near Edmond, in rural Norton County, and died at the Norton County Hospital in Norton, on Aug. 16, at the age of 92.

Claud was a 4th generation Norton County farmer-stockman. He attended the Edmond schools and was the president of his senior class, graduating in 1937.

He grew up assisting his family with farming and raising cattle and continued farming and living on the home place where he was born his entire life.

Claud enjoyed building and working on antique cars and engines. In later years, you could find him on his faithful 4-wheeler or his Marty-J.

Survivors include: one brother,

Warren Lester Conkey, Edmond; one nephew and his wife, Carl and Jnell Conkey, Edmond; two great-nephews, Adam and Ian Conkey, Hays; cousins, other relatives, and friends.

Claud was preceded in death by his parents, one brother and wife, Lloyd and Faye (Kidder) Conkey.

Funeral services were held today at the Enfield Funeral Home, Norton. Burial was at the Edmond Cemetery.

Memorials can be directed to the Norton Christian Church.

Friends called at the Enfield Funeral Home Thursday, Aug. 18 from 4 to 8 p.m.

Condolences can be made to www.enfieldfh.com.

Arrangements were by Enfield Funeral Home of Norton.

Dennis L. Johnson

May 16, 1939 -
Aug. 15, 2011

Dennis Leroy Johnson was born May 16, 1939 in Norton to Joseph and Marjorie (Yerton) Johnson. At age 72, he died Monday, Aug. 15 in Dalhart, Texas.

Dennis lived in Norton until five and half years ago when he moved to Dalhart. Dennis loved the outdoors, trains and people.

Dennis is survived by his mother, Marjorie Johnson, Dalhart, Texas; three aunts, Mildred Fielding, Dalhart, Texas; Gladys Tautfist and her husband Howard, Tucson, Ariz. and Wilma Hamilton and her husband Wayne, Lombard, Ill.; cousins, Pat and Farrell Fory, Dalhart, Texas and numerous other cousins and friends.

He was preceded in death by his father.

Graveside services were held this morning at the Norton City Cemetery.

Officiating was Jeff Nielsen, Pastor, First Christian Church, Concordia.

Arrangements were by Horizon Funeral Home, Dalhart, Texas.


**There will be an
Open House and
Card Shower for
Della
Connell's
100th Birthday
Thursday, August 25**
 from 2:00-4:00 p.m. in
 the Bird Room of the
 Norton Andbe Home
Cake and punch will be served
 Cards can be sent to Della
 at the Andbe Home
 201 West Crane, Norton, KS


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Welcome back



Representatives of the Norton USD 211 school district held the annual teacher appreciation dinner Tuesday evening at the 4-H building in Norton. Just under 150 teachers, families, staff, board members, and administrators attended the dinner. The dinner was sponsored by the Norton Area Chamber of Commerce, the Lions Club and the Norton school district.

-Telegram photo by Carleen Bell

Satisfy your taste buds

Kay Melia
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My taste buds remind me this time of year that they are patiently awaiting the cantaloupe harvest. Just yesterday, one of them jabbed me in the tongue and said "they old man, how about some cantaloupe one of these days or are you going to make excuses about why you didn't grow any this year?"

Or something like that. Taste buds seem to have a way of coming alive at the very sight of a ripe cantaloupe, and one of these days, barring another stock market sell off, I'm going to make them very happy. I can't remember having such a good looking cantaloupe patch. When it's time to vote at my house, it's always a close race as to whether we would rather have a fresh ripe tomato, or a half of an Ambrosia cantaloupe for dinner.

Isn't it amazing how some of your garden crops produce so well one year, and then are nearly failures in other years? In my garden for instance, last year tomatoes, sweet corn, and onions produced sizable crops. This year, the potatoes, peppers, and cantaloupe are

extremely impressive. The only thing you can seemingly be certain of is the zucchini, both hills of it. But indeed, my cantaloupes are thriving this year, and I haven't the slightest idea why. Could be a little more heat and humidity this year, or maybe the soil was in better shape.

I plant two varieties of cantaloupe each year. Without fail, there are always a few hills of Ambrosia, now the nation's largest seller of seed. You'll never find an Ambrosia melon at the supermarket, because they do not ship well, and as a result, commercial growers avoid them like the plague. Such a shame! In the last few years, I have planted a relatively new melon introduced by Burpee, called Early Hybrid Crenshaw. Listen closely...you will never find a melon with such a delightfully perfect taste as this Crenshaw. What a breakthrough! It's a 90 day melon, grows to 10 or 12 pounds, and changes to a bright yellow color when ripe. It is truly

a fantastic melon.

Cantaloupes were introduced in America in 1494 when Christopher Columbus brought them over from Spain and Italy. The fragrant melon was named after the Italian town of Cantalupo and flourished for years in the area of Greece and Turkey. Here in America, the Arkansas River valley of Colorado was among the first to grow them commercially in about 1895. It was there where the Rocky Ford cantaloupe rose to National prominence.

In my humble opinion, you will be much more successful growing them if you plant the seed and avoid setting out transplants. Cantaloupe, like other plants from the cucurbit family, dislike someone messing around with their roots. Plant the seed when the soil reaches 60-65 degrees in the spring, and avoid the transplants.

Satisfy your taste buds as you can do no other way! Just have a bite of wonderful home grown cantaloupe!


 You're Invited to the 31st Annual Old Fashioned
Republican Picnic
Saturday, August 27, 2011
 6:00 p.m.,
 Hansen Memorial Plaza, Logan, KS
 Fried Chicken and all the Old-Fashioned
 Picnic Trimmings Furnished
 ADULTS: \$15.00 - CHILDREN UNDER 18: \$5.00
**Keynote Speakers will include
Pat Roberts and Tim Huelskamp**
 Tickets Available From: Mapes & Miller CPA's; Rodgers
 & Associates; State Farm Insurance; First National Bank
 & Trust, Logan; Kari Moore, 638-2320; Janie Ragsdale-
 638-2893 or Linda McDowell-638-2346

Aug. 19 -
 Aug. 24
 Showing at the
**NORTON
THEATRE**
Captain America
 THE FIRST AVENGER -2 Hours, 15 Minutes (PG-13)
 (Presented in Digital Surround Sound)
 Friday and Saturday: 7:00 and 9:20 p.m.
 Sunday: 5:00 p.m. and 7:20 p.m.
 Monday, Tuesday and Wednesday: 7 p.m.
The Smurfs
 1 Hour, 50 Minutes
 (PG)

**Let's Go
to the
Movie**

Since both movies
 are non-premieres,
 all passes accepted
 Captain America is General Admission \$6.00 and \$5.00 - \$3 Sunday Ticket
 The Smurfs is General Admission \$6.00 and \$5.00 - \$3 Sunday Ticket
COMING SOON
**Visit our Website:
nortontheatre.com**
 This ad is brought to you by The Norton Telegram

How to freeze tomatoes

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It is possible to quickly freeze raw tomatoes without blanching them first. They may be frozen without their skins or frozen whole with their skins. Frozen tomatoes are best used in cooked foods such as soups, sauces and stews as they become mushy when they're thawed.

Tomatoes may be frozen whole, sliced, chopped, or pureed. Additionally, you can freeze them raw or cooked, as juice or sauce, or prepared in the recipe of your choice. Thawed raw tomatoes may be used in any cooked-tomato recipe. Do not try to substitute them for fresh tomatoes, however, since freezing causes their texture to become mushy.

Tomatoes should be seasoned just before serving rather than before freezing; freezing may either strengthen or weaken seasonings such as garlic, onion, and herbs.

Step 1. Preparation and Selection

Select firm, ripe tomatoes for freezing. Sort the tomatoes, discarding any that are spoiled.

Step 2. Wash Tomatoes

Tomatoes should be washed before cutting. To wash, wet each tomato with water, rub its surface, rinse it with running water, and dry it with a paper towel. After washing, cut away the stem scar and surrounding area and, discard it before slicing or chopping the tomato.

Step 3. Freezing Whole Tomatoes With Peels

Prepare tomatoes as described above. Cut away the stem scar. Place the tomatoes on cookie sheets and freeze. Tomatoes do not need to be blanched before freezing. Once frozen, transfer the tomatoes from the cookie sheets into freezer bags or other containers. Seal tightly. To use the frozen tomatoes, remove them from the freezer a few at a time or all at once. To peel, just run a frozen tomato under warm water in the kitchen sink. Its skin will slip off easily.

Freezing Peeled Tomatoes

If you prefer to freeze peeled tomatoes, you can wash the tomatoes and then dip them in boiling water for about 1 minute or until the skins split. Peel and then freeze as noted above.

Storage time
To extend the time frozen foods maintain good quality:

Package foods in material intended for freezing.

Keep the temperature of the freezer at 0 degrees Fahrenheit or below.

It is generally recommended frozen vegetables be eaten within about eight months for best quality.

Source: Alice Henneman, MS, RD, University of Nebraska at Lincoln Lancaster County Extension - Cook It Quick

Please feel free to contact your local K-State Research and Extension Office for further food preservation information, or contact Tranda Watts at twatts@ksu.edu.