

OBITUARIES

Galen John Carper June 9, 1927 - Aug. 19, 2011

Galen John Carper, son of Judd and Clara (Tacha) Carper, was born June 9, 1927 in Jennings, and died at his residence in Jennings on Aug. 19 at the age of 84.

Galen attended the Jennings High School and graduated in 1945. He was a Navy veteran of World War II and worked in a gas refinery.

On Sept. 13, 1970, he married Mary "Meme" Karls in Oberlin. They lived in Denver, Colo. for 35 years and then moved back to Jennings in 1997.

He was a member of the United Methodist Church, the Jennings American Legion and the Masonic Lodge.

Survivors include his wife Mary of Jennings; two sons: Judd and wife, Kathy Carper of Colorado Springs, Colo. and Jeff and wife, Lisa Carper of Sarasota, Fla.; two step-sons: Cecil and wife, Annette Bailey of Leoti and Tim and wife, Ann Bailey of Broken Bow, Okla.; one daughter, Teka Carper

of Little Rock, Ark.; four step-daughters: Charlene and husband, Danny Mangus of Kanorado and Carol and husband, John Topliff of Goodland, Teresa and husband, Les Hopson of Bethune, Colo. and Tammy and husband, Beau Moody of Lawrence; one brother, Charles and wife, Sandy Carper of Denver, Colo., two grandchildren, 18 step-grandchildren, and 10 step-great-grandchildren.

Galen was preceded in death by his parents, Judd and Clara Carper and his sister, Myra Bell Carper.

There will be a graveside memorial service at the Jennings cemetery Saturday, Aug. 27 at 10:30 a.m., James Jennings officiating.

There will be no visitation but condolences can be sent to www.paulsfh.com. A memorial fund has been established in his name.

Arrangements were by Pauls Funeral Home of Oberlin.

WEDDING ANNOUNCEMENT

Couple exchanges vows



Emily Grace Scott and Jordan Robert Rogers were married on July 16, 2011 at 2 p.m. at the Norton Christian Church. Larry Lyles performed the ceremony. The bride is the daughter of Kelli and the late Bradley Scott of Norton. The groom is the son of Andrea Mitchel and the late Robert Rogers of Selden. The bride will reside in Norton and work toward a degree in Nursing. The groom is serving in the US Marine Corps in Afghanistan and the couple will reside in California upon his return.

More recipes by request

Cook's Corner doesn't usually appear two weeks in a row, but there have been so many requests for recipes, both old and new, that I bow to my readers, command. After all, where would I be without all of you? Every letter, note and phone call cheers my heart!

Several have asked for ways to preserve the overflow of veggies pouring into their kitchens, particularly jalapeno peppers and tomatoes, both of which did well despite the hot summer days.

PICKLED JALAPENO PEPPERS

eight cups amber vinegar
eight cups water
32 teaspoons pickling salt
sixteen fat cloves garlic
eight heads fresh dill & eight stalks
eighty to ninety jalapeno peppers, sliced into rings

Into eight pint jars pack sliced peppers, two heads of garlic and a head of dill with a bit of stalk. Bring vinegar, water and salt to a rolling boil, pour into each jar, sealing each one as you go with rings and flats. Process jars in a water bath fifteen minutes.

This is the same method Mama used to preserve little green cherry tomatoes. Pierce each tomato with a turkey skewer so the brine can penetrate and add a teaspoon of alum and a quarter cup of sugar to the brine.

For my niece, Ginny, who raised a bumper crop of dill this year, here is your grandmother's recipe for Dilly Bread, as requested. Dill will keep for ages hung from the garage rafters with a twist of twine, but it is super good used fresh. Sprinkle fresh dill on cottage cheese or in place of parsley on buttered potatoes, on fresh sliced tomatoes or mixed into tuna or chicken salad. Eggs love the nip of dill, scrambled, deviled or in potato salad. Try dill in nacho cheese dip served with pretzels.

MAMA'S DILLY BREAD

One package dry yeast
One cup warm water
One cup creamy cottage cheese
One tablespoon sugar

Cook's Corner Liza Deines



One tablespoon dried, minced onion
One tablespoon butter
One tablespoon fresh dill seeds

One teaspoon salt
Quarter teaspoon baking soda
One beaten egg
About two and a half cups flour

Soften yeast in warm water and mix with cottage cheese, sugar, onion, butter, dill seed and salt. Heat to barely lukewarm, beat well. Alternate adding soda, flour, and beaten egg to create stiff dough. Cover, allow to rise fifty minutes or until double, punch down, place in round, oiled casserole, turn over to coat with oil and let rise fifteen more minutes, until light. Bake at 350 F, forty to fifty minutes. Brush top with melted butter and sprinkle with coarse salt.

And for Gary, here is the recipe for Junior Jayburgers that you remember from your school days:

JUNIOR JAYBURGERS

One pound good ground beef
One tablespoon dried onion flakes

One can tomato soup
One can creamed corn
One tablespoon Worcestershire sauce

One teaspoon chili powder
Salt and pepper to taste

Brown the ground beef, mashing it up with a potato masher so there are no lumps. Add the rest of the ingredients, simmer until thickened. Serve on toasted buns. The creamed corn is the secret to a not so sloppy Sloppy Joe. The dried onion flakes and the limited chili powder added flavor without upsetting kids who didn't like onion chunks or hot, spicy food. Add more of either or both if you prefer. Easily doubled or tripled to feed more folks.
And one more way to use gar-

den sass:

NO COOK CHILI SAUCE

Eight pounds red ripe tomatoes

One cup celery slices
Six sweet red peppers
One cup chopped onions
Two and half cups white vinegar

Half a cup white mustard seeds

Quarter cup salt
One cup sugar
One tablespoon fresh cracked pepper corns

One teaspoon each nutmeg, cinnamon and cloves

Peel, quarter and squeeze seeds out of tomatoes. Grind all vegetables together in a food grinder. Drain in a colander, reserving all juices for soup later on. Add vinegar and spices and mix well. Store this mixture in a loosely covered crock in the refrigerator. Keeps indefinitely and thickens as it sits. Serve with any kind of meat in amounts that will be used at one meal. Do not return unused portion to crock.

MY MAMA SAID: Don't let a bit of the garden goodies go to waste. Keep summer in Ball canning jars to brighten a cold winter night.

STUDENT NEWS

The United States Achievement Academy announced recently that Joshua Dykens from Altus has been recognized by the United States Achievement Academy as a student of excellence in Fine Arts.

This is a prestigious honor that very few students can hope to attain. In fact, the Academy recognizes fewer than 10 percent of all American high school students.

Dykens, who attends Altus High School, was nominated for this honor by Mary Runyan, a teacher at the school. He will appear in the United States Achievement Academy's Official yearbook, which is published nationally. In addition to the Fine Arts Award, Dykens has also been named a United States Achievement

Academy All-American Scholar, an award he has received for three consecutive years.

"Recognizing and supporting our youth is more important than ever before in America's history. Certainly, United States Achievement Academy students should be congratulated and appreciated for their dedication to excellence and

achievement," said Dr. George Stevens, Founder of the United States Achievement Academy.

The Academy recognizes students upon the exclusive recommendation of teachers, coaches, counselors, and other qualified sponsors and upon the Standards for Selection set forth by the Academy.

Happy 99th Birthday, Vearl Sparkman Wednesday, August 31

A CARD SHOWER HAS BEEN REQUESTED- CARDS CAN BE SENT TO VEARL AT: 1007 N. KENNEDY, APT. B, NORTON, KS

from your daughters . . .
Alice Jones and Mary Jo Horesky



Community Calendar

Monday, Aug. 22

Meals on Wheels, Community Volunteers

Norton County Commissioners, 9 a.m.

Norton Thrift Shop, 10 a.m. to 1 p.m., 206 N Second

Norton Rotary, 12 p.m., Town and Country Kitchen

Take Off Pounds Sensibly (TOPS), 5 p.m., Lenora United Parish Church

Norton Alcoholics Anonymous, 6:30 p.m., (Opened) VFW Hall

Take Off Pounds Sensibly, 7 p.m., Norton United Methodist Church Fellowship Hall

American Legion, 7:30 p.m.

Divorce Support Group, 8 p.m.

Narcotics Anonymous, 8 p.m., (Opened) VFW Hall

Tuesday, Aug. 23

Norton Thrift Shop, 10 a.m. to 1 p.m., 206 N Second

Norton God Squad, 12 p.m., VFW Hall

Norton 12-Step Women's Group, 5:30 p.m., (Open) VFW Hall

Wednesday, Aug. 24

Norton Thrift Shop, 10 a.m. to 1 p.m., 206 N. Second

Norton Alcoholics Anonymous, 12 p.m., (Open) VFW Hall

Duplicate Bridge, 7 p.m., Norton Manor

Eagles Lodge, 7:30 p.m.

Norton Alcoholics Anonymous, Roundtable, 8:30 p.m., (Open) VFW Hall

Thursday, Aug. 25

Norton Thrift Shop, 10 a.m. to 1 p.m., 206 N. Second

Norton Alcoholics Anonymous, 12

p.m., (Open) VFW Hall
Alcoholics Anonymous, 8 p.m., VFW Hall

Narcotics Anonymous, 8 p.m., (Opened) VFW Hall

Friday, Aug. 26

Free Car Seat installation, 8 a.m. - 12 p.m. Norton County Health Dept.

Norton Thrift Shop, 10 a.m. to 1 p.m., 206 N. Second

Norton Alcoholics Anonymous, 12 p.m., (Open) VFW Hall

Norton Al-Anon, 7 p.m., Non-smoking, (Open) VFW Hall

7th, 8th, and 9th grade at The Rock, 7 p.m. - 10 p.m.

3rd Annual Smokin' in the Barn BBQ Challenge, 7 p.m.

Alcoholics Anonymous, 7 p.m., upstairs classroom of Norton Christian Church, non-smoking

Norton Alcoholics Anonymous, 8:30 p.m., VFW Hall

Saturday, Aug. 27

Norton Thrift Shop, 10 a.m. to 12 p.m., 206 N. Second

Norton Alcoholics Anonymous, 1 p.m., (Open) VFW Hall

Almena "Puttin Sober" AA, 8 p.m., 500 Wagner in Almena

Norton Narcotics Anonymous, 8 p.m., (Open) Methodist Church Fellowship Hall

3rd Annual Smokin' in the Barn BBQ Challenge

Sunday, Aug. 28

God's Pantry, 3 p.m., Norton Trinity Episcopal Church

Norton Narcotics Anonymous, 7 p.m., (Open) Methodist Church Fellowship Hall

This ad is brought to you by The Norton Telegram

STUDENT NEWS

The Barton Community College Foundation presents scholarships each year from funds received through its fund-raising events, endowments and annual scholarship gifts.

For the 2011-12 academic year, the BCC Foundation has selected the following Norton student for scholarship offers: Cole Archer, BCC Employee Development Fund Scholarship.

FYI

The first meeting of the year for the Heritage Quilt Club it will be on Monday, Sept. 12.