

OBITUARY

Mary Laurine Cox

July 12, 1927 - Nov. 29, 2011

Mary Laurine Cox, daughter of Leonard V. and Janettie (Kindall) Hines, was born July 12, 1927, in Norton County, and passed away at the Andbe Home in Norton on Nov. 29, 2011, at the age of 84.

Laurine grew up in Norton County, attended the Sideview rural school and the Almena High School. On March 11, 1951, she married Virgil W. Cox in Norton, where they made their home and raised their family. Laurine worked in the Norton County Engineer's office for many years. Her husband, Virgil, passed away March 27, 2006.

Laurine was a member of the

First Baptist Church in Norton where she was active in the choir and had been a Sunday School teacher and the church treasurer. She was a member of the Rebekah Lodge and the Past Nobel Grand Club.

Survivors include: three children, Lynn, and wife, Karen Cox, St. Augustine, Fla.; Linda Cox, Hutchinson; Leland, and wife, Tamra Cox, Basehor; two brothers, Darrell Hines, Ft. Collins, Colo.; Rollin Hines of Texas; two sisters, Leta Sidebottom, Ransom; Wilma Wiseman, Norton; two grandchildren, Andrew and Matthew Cox; two step-grandchildren; several step-great-grandchildren; other rela-

tives and friends.

Laurine was preceded in death by her parents, her husband, and one sister, Emily Zimmerman.

Funeral services will be held Wednesday, Dec. 7, at 10:30 a.m., at Enfield Funeral Home. Interment will be at Long Island Cemetery in Long Island. Memorials can be sent to Enfield Funeral Home in the name of Laurine Cox. Friends may call at the Enfield Funeral Home on Tuesday, Dec. 6 from 3 p.m. until 8 p.m. Condolences may be sent to www.enfieldfh.com. Arrangements made by Enfield Funeral Home of Norton.

Stop the presses



Beverly Kindler, of Norton, is the most recent winner in the Christmas On Us promotion. Kindler walked into the Norton Telegram and, "I asked for the winning ticket." Unbeknownst to the Telegram and its staff, we obliged. Kindler received her winnings from Marcia Shelton of the Telegram. Kindler said she participates in the promotion every year and will probably be at the big drawing. She plans on spending her winnings at Destination Kitchen or Main Street IGA on baking supplies for the annual Cookie Contest. "I wish there were more stores that participated," said Kindler. "It stimulates buying locally and I'm a firm believer in that."

-Telegram photo by Mike Stephens

Business in the spotlight

Each month this column features one Norton County business selected at random in honor of all our local businesses large and small, well-established and newly-established for their valuable contribution to our economy. Economic development board member Dick Thompson submitted this month's article.

Business Name: Almena State Bank
Address: 500 Main Street/Box 127, Almena
Phone: (785) 669-2486
Address: 202 E Washington Street, Norton
Phone: (785) 877-2600

Pete Snyder, grandfather of Shad Chandler, purchased the First State Bank in Almena in 1941. Mr. Snyder obtained a loan from Dane Hansen to buy the business. Years later Pete's son-in-law, Kenneth Chandler, father of Shad, joined him in the banking business. Shad and wife Amy had hoped to return to the area following college at Kansas State University. The couple decided to return to Almena, and Shad joined the family business in 1988. Shad and Amy had always believed the Almena area would be a great place to raise a family. When his father passed away in 1991, Shad took over management of the bank.

During his career, Shad has seen a dramatic change in the banking industry. Despite national trends toward big banks, Shad has been glad that the communities of Almena and Norton could retain their home-owned banks. Shad takes great

pride in helping people obtain financing to start businesses, and he enjoys seeing the businesses grow and prosper. During Shad's tenure the opportunity arose to open a branch bank of the Almena State Bank in Norton. Providing service in two locations has been a convenience for many customers of the bank. The Almena State Bank offers its customers electronic banking, free checking, and a full line of insurance including crop insurance. The staff not only greets you with a smile but knows you by name. Through the years, Shad has seen the assets of the bank increase from eight million to nearly twenty-five million dollars. His vision for the future is to continue bank growth, and build a new bank in Norton with a drive-up window for customer's convenience.

One of the greatest challenges for his business is complying with the many government regulations. Shad and his employees spend a great deal of time on documentation to verify compliance.

Like smaller western Kansas banks, Almena State Bank is primarily an agricultural lender. Shad is very bullish on agriculture as a food and energy source. He is proud to be a business owner in Norton County. His advice to someone starting a business is to not be complacent and to always plan for the future. Shad doesn't miss the hustle of city life because he finds that living and operating a business in Norton County provides him with a quality life.

Now is the time for flu vaccination

The Kansas Department of Health and Environment urges all Kansans to receive an annual flu vaccination to provide the best protection against the respiratory influenza virus.

Dec. 4-10 is "National Influenza Vaccination Week." This observance serves as a reminder that all of us have a responsibility to prevent the spread of flu. Although flu can occur at anytime, flu activity is generally highest in February and continues throughout early spring. December is a great time to get vaccinated as the vaccine takes approximately two weeks to provide optimal protection. By getting vaccinated in early December you may decrease the risk of spreading the flu virus to your loved ones during the holidays. Additionally, avoid spreading the flu virus by covering coughs and sneezes, washing your hands and staying home when you are sick.

An average, five to 20 percent of the U.S. population contracts the flu yearly, and more than 200,000 people are hospitalized with flu complications. In the 2009-2010 flu season, 31 Kansans

died from influenza. In the 2010-2011 flu season there were 14 deaths. Older people, pregnant women, young children and people with certain health conditions are at high risk for serious flu complications. Serious complication of the flu can lead to pneumonia and even death.

Symptoms of the flu include fever, headache, extreme tiredness, dry cough and muscle aches. Complications can include pneumonia, ear and sinus infections, dehydrating and may worsen other chronic conditions.

"The flu can be unpredictable, so it's important to get vaccinated early," said Robert Moser, M.D., Secretary and State Health Officer.

All persons six months and older are recommended to receive a flu vaccine. Anyone caring for, or in regular contact with, an infant less than six months of age should also be immunized. Babies this age are too young to be vaccinated and are more vulnerable to the complications from influenza disease.

A plea for an unusual holiday menu

My letter box held a plea for help this past week, asking for an unusual menu for a holiday luncheon. Having recently enjoyed a tapas lunch, I came up with a variety of small, savory treats, which is my loose translation of the word "tapas."

First, a new twist on an old appetizer.

SWEET, HOT'N SASSY MUNCH MIX

Six cups of unflavored popcorn

Two cups of square butter pretzel bites

One quarter cup melted butter (not oleo)

Two teaspoons curry powder

One teaspoon hot pepper sauce

In a deep roasting pan combine popcorn and pretzels. Mix curry powder, pepper sauce into melted butter and drizzle over popcorn mixture and toss to coat evenly. Bake at 300 degrees for thirty minutes, tossing two or three times. Remove from oven, mix in a tablespoon salt and set aside to cool. In the meantime, make up the following nut mix.

One quarter cup butter

Two cups pecans

Half a cup cashews

Half cup filberts or macadamia nuts

Half cup white sugar

Three tablespoons brown sugar

Two teaspoons cumin

Quarter teaspoon cayenne pepper

In a large skillet melt butter, stir in nuts and white sugar. Cook, stirring constantly, over medium heat ten to twelve minutes until nuts are brown and sugar coated. Mix brown sugar, cumin and cayenne together, stir into hot nuts. Pour out in a single layer on a sheet of waxed paper to cool. When cool break up any clusters and toss with cooled popcorn mixture above. Store in an airtight container for a day or two so flavors blend. Serve in little bowls scattered here'n there around the living

Cook's Corner

Liza Deines



room.

TASTY TAPAS

Your grocery list will vary with the number of guests so I will explain how the plates will be assembled first. Some can be done a day or two ahead and refrigerated in tightly covered containers to help with time management. On party day line each plate with red leaf lettuce (if not available, green will do). Slice one big sweet onion and separate into rings. Lay three large rings on each plate. Inside one ring place three stuffed endives; in another place three little hot taters, in the last ring place three bacon cheese rolls. Center each plate with a small bowl of marinated veggies.

STUFFED BELGIAN ENDIVE

Allow three larger leaves per person. Make filling a day or two ahead and chill. Into a large container of soft cream cheese mix one cup finely diced sundried tomatoes (not oil packed), one can hearts of palm, drained and diced and half a cup sunflower seeds.

On day of party, separate leaves of endive and crisp up in ice water for an hour, then drain on paper towels to remove all moisture. Stuff the larger leaves with filling and refrigerate until ready to serve. Use leaves too tiny to stuff as garnish.

MARINATED VEGETABLES

Two cans tiny button mushrooms, drained

Two jars marinated artichoke hearts, not drained

One small jar pimento cut in strips

One small jar capers, drained

Half cup Newman's Own Italian dressing

Combine all ingredients and

refrigerate for at least twenty-four hours. This gets better as it sits so you may make it way ahead.

TEE BITTY TATERS

These must be done on day of party. Use small redskin potatoes, about ping pong ball size. Parboil in chicken broth until just barely tender. With a melon baller or a pointed, serrated edge fruit spoon, scoop out a little hollow in each potato, leaving enough to make a substantial cup. Place on a cookie sheet in a 250 degree oven. Mash the bits removed with sour cream, chives and lots of crispy bacon bits. Heap back into potato cups and top with a sprinkle of shredded cheddar cheese. Slide under broiler for just a minute or two and serve hot.

CANADIAN BACON & STRING CHEESE ROLLUPS

Thin slices Canadian bacon
String cheese sticks
Dijon mustard

Spread each Canadian bacon slice with Dijon mustard and roll around a string cheese stick. Secure with pretty plastic cocktail picks. Okay to make these ahead.

No room for dessert in this column. Coming next week -- new and different cookie recipes!

For help with your advertising needs please give Dana a call 877-3361

email: dpaxton@nwkansas.com

NEW ALMELO NEWS

Family coming to the home of Roger and JoAnn Long at Thanksgiving were Renee Jack Cella and family, Denver, Colo.; Joanie and Darin Winkel and girls, Norton; Roxie and Ed Schuster and family, Milford, Ohio. Everyone made acquaintance with Roxie and Ed's youngest son, Christopher Matthew born Sept. 21, 2011.

Guests at the home of Marion and Marilyn Otter over the Thanksgiving weekend were their son, Steve Otter, of Wichita, and great-granddaughters, Lexus, Rayleigh, and Johanna Shellito of Norton.

Russ and Marcia Aumiller spent Thanksgiving with Russ' mother, Bernita Aumiller in Selden.

Family coming to the home of Alfred and Betty Otter for the Thanksgiving weekend were Tina and Will Ritter and family, Olathe; Tom Otter, DeSoto; Mark and Sheila Otter and family, Ulysses; Ashley Otter, Hays; Jolene and Jim Moss and family, Smith Center; Karl Otter, Great Bend; Charles Otter and family, Salina. They all attended the Thanksgiving meal held at Parish Hall. Others also attending were Rod and Cheryl Bates, Oakley; Jeff and Jeri Bates and family, Beloit; Bertsie and Gary Bruinekool, Lenora; Renee and Kirk Persinger, Norton; Art and Karen Bates, Edmond, Okla.; Chad and Amy Bates and family, Edmond, Okla.; Paula Bates, Dakota Dunes, S.D.; and Arnie and Gloria Bates, Grand Island, Neb.

The family of Carl and Linda Wahlmeier gathered at their home for the Thanksgiving weekend. Those present were Craig Wahlmeier and son, Gentry, Alma, Ark.; Curt and Becky Wahlmeier, Taylor, and Luke; Cary Wahlmeier, Tessa and Keegan, Shawnee, Dan and Shelly Wahlmeier, Jazmin and Joaquin. Joining the family for dinner on Thanksgiving were Louis and Janet Wahlmeier, Colby and Catherine and Jacinta Wahlmeier, Hays. On Saturday, Eric and Jeannie Strict, Bayne and Alex, of Arnett, Okla., joined the family.

Dinner guests on Thanksgiv-

ing Day at the home of Jared and Stacy Scheetz, Hailee and Bradon, Ray and Ardith Scheetz, Alan and Michelle Goldsby, Hillsboro; Chris and Julie Scheetz, Kayla Scheetz and her fiancée, Billy Broeckelman. Steve Scheetz and Janice Jacobs, Hays; and Sharon Thibault, Phillipsburg.

Family coming to the home of George and Vicki Gassmann over the Thanksgiving weekend were Terri Fischer, Tanner and Tyler, Ellis; Jackie and Chuck Wright, Lenora; Connie Gassmann and Lee Albers, Colby; Alice and Wes James and girls, Ellis; Jeremy and Brandi Gassmann and girls, Lees Summit, Mo.; Randy and Beth Gassmann and family, New Almelo.

Senior Citizens Christmas Party

THURSDAY, DECEMBER 8, 2011

2:00 TO 4:00 P.M.

St. Francis of Assisi Parish Center

108 S. Wabash, Norton, Kansas

PLAY BINGO

WIN A PRIZE

CHOOSE AN ORNAMENT FROM THE TREE

Enjoy Refreshments

Kaley Daniels

785-202-0484

Listing and Sales Agent for Kansasland Realtors - Broker Larry Riggs

Working for You and with You!

Nov. 23- Dec. 7

Showing at the

NORTON THEATRE

The Twilight Saga: Breaking Dawn - Part 1 (PG-13) 2 Hours

Presented in Digital Surround Sound

Friday and Saturday: 8:00 p.m.

Sunday: 5:00 p.m.

Monday, Tuesday and Wednesday: 7:00 p.m.

The Muppets

1 Hour, 48 Minutes (PG)

Only Premiere passes accepted for The Twilight Saga
Only Premiere passes for The Muppets

Breaking Dawn is Premiere Price: \$7.00 and \$6.00 (No Sunday Discount)
The Muppets is Premiere Price: \$7.00 and \$6.00 (No Sunday Discount)

Coming Soon: Arthur Christmas and Happy Feet 2

VISIT OUR WEBSITE: nortontheatre.com

This ad is brought to you by The Norton Telegram