

OBITUARIES

Hazel Arlene Bates

Dec. 30, 1911 - June 9, 2012

Hazel Arlene Bates, daughter of Ralph and Grace (Moore) Morgan, was born Dec. 30, 1911 on a sod farm home north of Morland and passed away at the Andbe Home in Norton on June 9, 2012 at the age of 100. Hazel was the second child of four girls and one boy.

In 1918, the family moved to Penokee where Hazel graduated from the Penokee Grade School in 1927 and attended her freshman year at Morland High School. In 1927, the family moved to Granada, Colo. where they resided a short time before moving back to Lenora. Hazel graduated from Lenora Rural High School in 1931. She married James J. Bates in New Almelo on Oct. 5, 1932. They lived on a farm northwest of Lenora, farming and raising livestock. Their daughter, Carol LuAnn, was born Oct. 15, 1934. In 1936, they moved into Lenora where Hazel's husband, Jim, was employed as the Standard Oil Agent. On March 16, 1939, their son, Edwin Gail, was born. Along with her duties as wife and mother, Hazel also assisted her husband with his job as tank wagon agent. In 1980, due to Jim's poor health, they moved into the Lenora Housing where they acted as managers. Following Jim's death on Aug. 25, 1989, Hazel continued as manager until she took retirement in 1994 and moved to Norton in April 1996.

Hazel was a member of the United Parish Church in Lenora. She was a great seamstress and enjoyed gardening and sewing but her greatest joy in life was her family.

Survivors include one granddaughter, Deb, and husband, Jim Knight, Wichita; one grandson, Terry, and wife, Leslie Ruhl, Centennial, Colo.; eight great-grandchildren; and three great-great-grandchildren; one niece, Betty, and husband, Alfred Otter, New Almelo; other relatives and friends.

Hazel was preceded in death by her parents, her husband, her daughter and son, one grandson, Steve Gnagy, three sisters, Nyla Hughes, Velda Pellitier, and Ethel Lacord, and one brother, George Morgan.

A funeral service for Hazel will be held on Wednesday, June 13 at the United Parish Church in Lenora at 11 a.m. Interment will be at Lenora South Cemetery.

Memorial contributions can be made to the Andbe Home in Norton.

Friends may call at the Enfield Funeral Home in Norton on Tuesday, June 12 from 4-8 p.m.

Condolences can be sent to www.enfieldfh.com.

Arrangements are by Enfield Funeral Home of Norton.

One of summer's sweet treats

We'd be driving in the country when Mama would suddenly squeal, "Oh, Arthur, pull over. That corn is ripe'n ready." Dad would give her a mock stern look and say, "Edie, are you trying to involve me in criminal activity?" But he'd stop at the side of a corn patch and they'd disappear into the tasseled wilderness and emerge with big smiles and arms full of purloined field corn.

Whether you call it roasting ears or corn on the cob, fresh corn is delicious. Farmers' markets are just starting to haul in shuckin' corn. You can buy it at a grocery store, but honest and truly, there's no better way to purchase corn in the husk than off a tailgate of some farmer's pickup truck. My family preferred field corn for roasting ears. It's possible to raise sweet corn in your own garden but it takes a pretty good sized patch to pollinate properly and we always lost a lot to smut and pesky raccoons. Best to try cultivating farmer friendships rather than grow your own crop.

On a babysitting job, one mother left corn all prepped and ready for me to cook for the children's supper, not telling me they referred to it as corn on the cob. When I promised there would be roasting ears for supper, they were dismayed. "People don't eat EARS," they cried, disgusted at the very thought. It took a lot of explaining on both sides before we straightened out our miscommunication!

Grilled in the husk has become one of the most popular

Cook's Corner

Liza Deines



ways to serve this summer treat, now that every home seems to have a grill and a dedicated grill meister. Use the freshest corn you can buy or pick, peel the husks back and clean away all silks and trim any poor kernels off the top while leaving the bottom attached to the shuck. Pull the husk back up and lay it on a hot grill. Turn several times as it steams in oozing butter and its own moisture. Throw it all in a big insulated cooler where it will stay hot for at least an hour. Peel the charred husks back, apply butter, pepper and salt and dig in. A few years back we happened through Phillipsburg when they were grilling corn at their Riverless Festival. Of course we had to stop and partake and of course, I burned my too-eager tongue!

No grill? Here's a fast, easy way to cook roasting ears for one or two in a microwave. Scrub, remove silks and trim ends. Butter, roll each ear in waxed paper and twist the ends shut tight. Four will usually fit on a microwave carousel. Cook on high for about ten minutes, depending on the age of the corn. Don't burn your fingers unwrapping your golden goodies, and wait to add salt and pepper until ready to eat.

A recent foodie magazine

showed parboiled roasting ears spiral wrapped in thick sliced bacon and grilled. Doesn't that sound like a celestial combination? Fancy butters for corn parties are also the latest thing. Chili powder, garlic, honey, green chilies, bacon bits or elegant pepper blends may make it a party, but just plain butter was good enough for us.

Seems as if everyone likes this nutritious veggie and it's served many ways, on or off the cob. In a Texas Rotarian's home we were served corn on the cob dipped in a mixture of butter, bourbon and molasses and in Canada it was advertised on a café menu with sour cream and chives. Our South African exchange student was amazed we considered roasting ears a side dish. Apparently in his home when "millie" was in season, it was the entire meal, simply heaps and heaps of it. Browsing in a super market in Singapore we encountered sweet corn ice cream, bought a pint and split it between us. Good stuff! Travels in Oklahoma and Arizona introduced us to cornmeal hot cakes and fried Indian corn.

Fresh or frozen (or even stolen), grilled, roasted or boiled, on the cob, on the ear, cut off and cooked in butter and cream, corn is just plain good food. How about some for supper tonight?

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Disaster nursing class to be held June 20

Every hospital and long term care facility has regular disaster practices. There have been several natural disasters in the last few months with the one in Joplin, Mo. hitting one of its hospitals dead center. Changes and updates for protocols will

be discussed at this workshop.

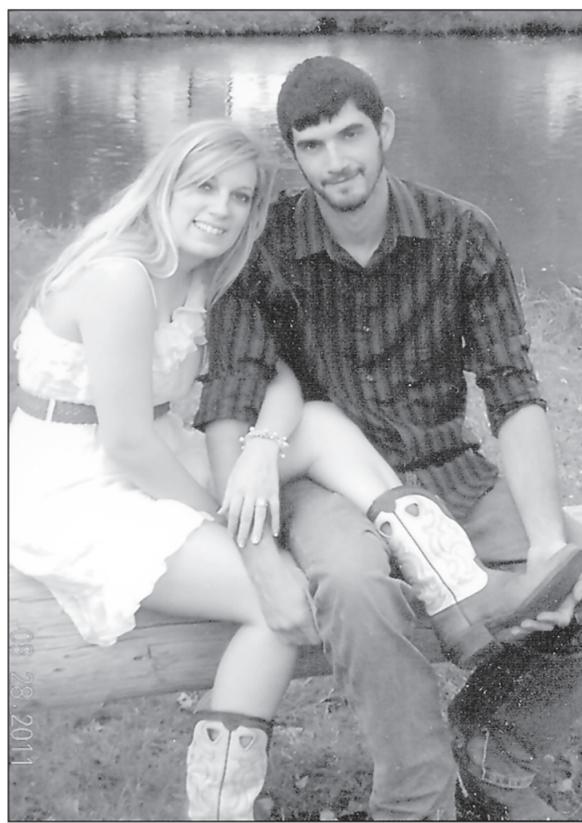
The instructor for this class will be Stephanie Fair, RN, BSN from St. Louis, Mo.

This eight hour CE class will meet from 9 a.m.-5 p.m. on Wednesday, June 20 at Cloud County Community College/

Geary Campus, 631 Caroline Avenue, Junction City, KS.

For further information or to pre-register, please call 1.800.729.5101, ext 370 or 785.243.1435, ext 370 at Cloud County Community College.

Engagement Announcement



Molly Frydendall and Justin Brenner announce their engagement and upcoming wedding. They plan to marry Aug. 18, 2012 in Belleville.

Parents of the bride are Larry and Drona Frydendall of Belleville. She is the granddaughter of the late Cecil and CeDoris McMullen of Norton and Milo and Bessie Frydendall of Portis.

Parents of the groom are Jim and Sue Brenner of Randolph. His grandparents are Robert and Lila Cockerill of Marysville and Marion and Deona Brenner of Randolph. His great-grandmother is Athena Fry of Frankfurt.

Miss Frydendall is a graduate of Belleville High School and Baker University School of Nursing. She is an RN at the Manhattan Surgical Hospital in Manhattan.

Brenner is a graduate of Blue/Valley Randolph High School and SE Community College in Milford, Neb. He is employed at Associated Drilling Company of Olsburg.

Pavement tests to be performed

This week, the Kansas Department of Transportation is conducting pavement evaluation tests on portions of K-25 and K-383 Highways in Thomas and Logan Counties.

This operation includes the use of a pilot car operation to control traffic.

Specifically, these annual surveys called Falling Weight Deflectometer tests are performed by the agency each year. The pavement strength surveys test the quality of pavement and certain aspects of deflection upon the roadway.

Department technicians will be working in four-mile segments while performing the tests. The traveling public should expect a minimal wait of 15 minutes or less while the survey is underway.

For questions concerning the survey, contact District Three Public Affairs Manager Kristen Brands at (785) 877-3315 or kristenb@ksdot.org.

Call Mike
with all your
social news.
877-3361

mstephens@nwkansan.com

Refreshments Served After Program

STARS & STRIPES
FLAG DAY PROGRAM
JUNE 14
Thursday, June 14 - 7 p.m.

The program will be on the flag with facts about our country and our flag. A memorial service will be held for church members who have passed away in the past year.

First United Methodist Church
805 W. WILBERFORCE - NORTON, KANSAS

June 8- June 13

Showing at the
NORTON THEATRE
Madagascar 3

(PG) 1 Hour, 43 Minutes - Presented in Digital Sound
Friday and Saturday: 7:00 and 9:00 p.m.
Sunday: 2:00 and 5:00 p.m.
Monday, Tuesday, Wednesday: 7:00 p.m.

The Three Stooges
1 Hour, 40 Minutes (PG)

Let's Go to the Movie

Madagascar is premiere passes only; The Three Stooges all passes accepted

Madagascar 3 is Premiere Admission Price of \$7.00 and \$6.00 - No Sunday Discount
The Three Stooges is General Admission Price of \$6.00 and \$5.00 - \$3.00 on Sunday

COMING TO NORTON FRIDAY, JUNE 15
What to Expect When You Are Expecting
PREMIERING FRIDAY, JUNE 22
Brave (PG)
COMING TO NORTON, FRIDAY, JUNE 22
Snow White and the Huntsman

COMING SOON

This ad is brought to you by The Norton Telegram

REAL ESTATE AUCTION

601 E. LINCOLN STREET, NORTON, KANSAS
Tuesday, June 26, 2012
6:00 p.m. at the Property Location
Sellers: Jack and Elaine Graham

Real Estate Terms: 10% down day of sale with the balance to be paid on or before July 31, 2012 or upon such terms as may be acceptable to the sellers. Personal and corporate check is acceptable for the down payment. Final payment to be made in certified funds. All funds will be held by an identified title/escrow company. Bidding is not contingent upon financing. Announcements made day of sale take precedence over printed material and previously made oral statements. Closing and Possession: On or before July 31, 2012. Real Estate Taxes: Taxes for 2012 will be prorated to the date of the closing. 2011 taxes = \$859.76. Title Insurance: Sellers will provide title insurance in the amount of the purchase price. Premium to be paid 1/2 by the buyer and 1/2 by the sellers. Title Evidence will be provided on sale day. Easements: Sale is subject to all right-of-way and easements recorded or not.

Inspections: Property is selling "as-is", "where-is". Each potential bidder is responsible for conducting their own independent inspections and due diligence concerning pertinent facts about the property. Neither seller or Home Range Real Estate Inc., its agents or representatives are making any warranties about the property either expressed or implied. A termite inspection will be provided.

Agency: Home Range Real Estate Inc. including its agents and representatives are the Exclusive Agents of Sellers.

Property Description: This is a home you will want to tip your hat too as well as wave your hand as the public auction happens. This home at 601 East Lincoln has served the Jack Graham family well for many years. They have moved from this area and will offer this home on an excellent piece of ground at Public Auction. The home features vinyl siding with aluminum winterized storm windows. It has two stories and a partial basement. At the top of a lower open staircase there is a landing and two bedrooms with an entrance to the attic. On the ground level is a large eat in kitchen with lots of space for storage, a dining room, living room, bedroom, bathroom, and laundry room. The stairs to the basement opens to a small area for storage and family room. The yard has grass and is plenty big enough to have fun along with two storage sheds. An extra feature includes a back alley entrance and front sidewalk from Lincoln Street. Main floor is 1,083 sq. ft./overall sq. footage 1,431.

McEWEN AUCTION
AUCTION ADVANTAGE



Open House:
Tuesday, June 19 - 6:00-8:00 p.m.

www.homerangerealestate.com
Home Range Real Estate Inc.
157 S. Penn Avenue, Oberlin, KS 67749
Broker - Gary Richards, 785-475-8324
Listing Agent & Auctioneer -
Duane R. McEwen, 785-877-3032



Sunday, June 17, 2012

Happy Father's Day

This Friday is Father's Day at the First State Bank, Norton!

We're Celebrating Early and Invite All Fathers to Visit Our Bank

FRIDAY, JUNE 15

to receive a free gift and enjoy coffee, tea and cookies from 9:00 a.m. to 3:00 p.m. in our lobby



Member
F.D.I.C.

P.O. Box 560
Norton, KS
PHONE:
785-877-3341

Established April 1902

ATM SERVICE AVAILABLE AT DIAMOND SHARMROCK