

OBITUARIES

Emelyn A. Broeckelman

Oct. 11, 1923 - Sept. 28, 2012

Emelyn A. Broeckelman of Oakley, died Sept. 28, 2012 at the Logan County Hospital in Oakley at the age of 88.

She was born Oct. 11, 1923 on the farm in Sheridan County northeast of Angelus to John and Elizabeth (Robben) Moellering. She was a homemaker.

In 1938, Emelyn graduated as valedictorian of her eighth grade class. Emelyn believed in education, and earned her GED in 1973, with an abundance of hard work and determination.

Emelyn married William J. Broeckelman on Sept. 27, 1944 in Angelus. They lived in Angelus and Oakley most of their lives. She spent several years in Norfolk, Va. and Redding, Calif. during and after World War II. Emelyn was very loving and devoted to her husband, Bill, for 59 years before his passing on March 31, 2004. She was a wonderful, caring mother to her 12 children, 58 grandchildren, and 54 great-grandchildren.

She was an accomplished seamstress. Her passion for sewing was handed down to her six daughters. Caring for a big garden, she canned and preserved enough produce to see her family through the winter.



She taught her daughters how to cook and bake, especially fried chicken and pies. She taught all her children to pray, the value of hard work and to have faith in God.

Emelyn was a member of St. Joseph's Catholic Church, Oakley, past member of St. Paul's Catholic Church, Angelus, and St. Joseph's Altar Society.

Survivors include her sons, Greg (Jane) of Colorado Springs, Colo., Mike (Cindy) of Lakin, Bob (Bunny) of Wichita, Tom (Roxy) of Quinter, Joe (Cathy)

of Selden, and Jim (Tami) of Norton; daughters, Kathy Kuntz (Bob) of Quinter, Linda Van Horn (Buddy) of Colby, Mary Ann Sahlfeld (Jerry) of Salina, Susan Taylor of Grand Prairie, Texas, Margie Schoenfeld (Jerry) of Oakley, and Donna Gonzalez of Wichita; 58 grandchildren and 54 great-grandchildren; brothers, John Moellering of Grinnell, Robert Moellering of Hoxie, and Bernie Moellering of Oakley; sisters, Betty Feldt of Hays and Jean Dempevol of Colby; and many nieces, nephews, and cousins.

Emelyn was preceded in death by her parents, John and Elizabeth Moellering; husband Bill (2004); a brother, Reynold Moellering and sisters Marie Schwarz, Estella Juenemann, and Frances Schwarz.

A funeral mass was held on Tuesday, Oct. 2 at St. Joseph's Catholic Church of Oakley with Father Michael Elan, CMI, officiating and burial at St. Joseph Cemetery.

Memorials to Logan County Healthcare Foundation may be sent to the funeral home, P.O. Box 221, Oakley, KS 67748.

Condolences may be directed to www.kennedykosterfh.com.

Barbara Booth

July 15, 1923 - Sept. 29, 2012

Barbara Booth, 89, a lifelong resident of Norton, passed away Sept. 29, 2012 in Leavenworth.

She was born Barbara Skrdlant on July 15, 1923 and had one sister and seven brothers whose companionship, comfort and humor she always treasured. Her husband of almost six decades, Leo Booth, passed away in 2005.

She leaves to cherish her memory her children, Ron, of Leavenworth, Wayne of Branson, Mo., Larry of McClouth, and Carlene of Midlothian, Va., and their families, including her many grandchildren who were a source of great joy to her.

Having not had the opportunity for advanced education themselves, she and her husband nevertheless passed onto their children their belief in



the value and privilege of education, and were proud that all their children obtained college degrees.

She greeted every day with good cheer and enthusiasm for the opportunities that lay ahead, through her last day on this Earth when she suddenly, but peacefully, passed on. Throughout her life, she always said that she would not change a thing. We would not have changed a thing about her, and we will miss her dearly.

Visitation will be on Friday, Oct. 5 from 6 to 8 p.m. at Enfield Funeral Home, with funeral services there on Saturday, Oct. 6, at 10 a.m.

Memorials in her honor may be made to the charity of your choice.

Poverty strikes hardest in the heartland

The Social IMPACT Research Center's analysis of new Census Bureau data released recently presents a startling picture of poverty throughout the Midwest. The new data reveal that poverty rates have gone up in 10 of 12 states and that child poverty has increased and median household incomes have declined in most Midwest states.

Nearly 10 million Midwesterners (15.1 percent) experienced poverty in 2011. Indiana experienced the largest increase in the poverty rate from 2007 to 2011 of any Midwest state.

Nearly seven percent of Midwesterners were living in extreme poverty, below half of the poverty line, amounting to over 4.5 million people. Nearly 1 million more Midwesterners live in extreme poverty than in 2007. Ohio, Illinois, and Michigan are in the top ten nationwide for states

with the highest numbers of residents in extreme poverty.

Nearly 1 in 4 Midwesterners (18.4 percent) are living on low incomes.

The median household income in the Midwest was \$49,057 in 2011. Michigan experienced the greatest decline in median household income from 2007 to 2011 (\$6,032) of any Midwest state.

About 3.3 million Midwest children (21 percent) were poor in 2011. The largest increase nationwide in child poverty and young child poverty (under age 6) from 2007 to 2011 was in central cities in the Midwest.

There were over 1.5 million children in extreme poverty in the Midwest in 2011, nearly 1 out of every 10 kids.

HANSEN MUSEUM

The Dane G. Hansen Memorial Museum presents "Eat Well, Play Well." This exhibit opened Aug. 31 and will run through Dec. 2, 2012.

Step right up and test out your balancing skills. Visitors step onto a circular balance board and a timer shows how long they can stay balanced. Visitors can challenge themselves and others to balance competitions and try to improve their time. They will learn that good balance is important for people of all ages because it enables them to perform daily activities such as walking, picking up objects and even standing.

We are looking forward to the beginning of our fall Quilting Class. The first class will meet Thursday, Oct. 4, from 6:30 to 9:30 p.m. in the community room. The remainder of the classes will meet every Tuesday evening starting Oct. 9 and running through Nov. 13. Janie Lowry from Stockton will

again be the instructor. You are welcome. Just give us a call.

We will be holding a class on baking cinnamon rolls in the community room on Thursday, Oct. 11 at 6:30 p.m. If interested call for additional information.

The next Joy of Painting Class will be held Friday and Saturday, Oct. 13 and 14. The

Saturday Class will be painting "Waiting Wolf" and the Sunday Class "Majestic Waterfall." Please join us.

Our October Artist of the Month is Sheldon VanAmburg from Lincoln, KS. Sheldon has wood crafted items on display and for sale.

Join Us for Round Up...

Sunday, October 7

at 3:00 p.m. for a
Potluck Supper, Games,
Singing, Fellowship for all Ages

FIRST CHURCH OF GOD

EVERYONE WELCOME!

A camel's nose in school lunches

Reading my fellow columnists, letters to the editor and even front page stories on the new school lunch program has been quite illuminating. You didn't really think I was going to miss an opportunity to express my opinions on such a controversial subject, did you?

Mrs. O is trying to build a bridge where there is no river. Any mother should know it is ridiculous to serve a small kindergartner and an athletic teenager the same amount of food. One would be overwhelmed, the other undernourished, no matter what the menu might be. In my humble opinion, the childhood obesity problem is being attacked from the wrong angle.

Education in healthy eating is important but it must begin at an early age in the home. Government intervention in school lunch programs would not even be necessary if children had more physical activity in their lives. Legislating human behavior has never been a successful strategy. Remember prohibition? Remember the recent 16-ounce drink fiasco?

In my mother's teaching days, school lunches were carried in syrup buckets and consisted mainly of leftover biscuits sopped in bacon grease and a windfall apple as long as the autumn apple crop lasted. Yes, they were hot lunches - they were set by the coal burning stove in the center of a one-room schoolhouse so they wouldn't freeze! And everyone walked to school, although I truly do not believe it was uphill both ways and always in knee-deep snow. In the days before playground equipment existed, lunch time and recess provided plenty of opportunities for running and playing ball. Most students had to hurry home in the evening to do farm chores. No one in Washington noticed or cared.

There were no school breakfasts or lunches provided in the 1940's. Breakfast was eaten at home with the family. We carried lunch in a brown paper bag and sat on gym bleachers to eat before we quickly ran out to play. What we ate was up to our parents, not the president's wife. Lunch break was an hour, truly a break. If you lived nearby you could walk home for lunch and still have some playground time to work off a little steam. There were two fifteen minute recesses in the day when

Pieces of life's puzzle

Liza Deines



we all went out to play unless it was pouring rain or below zero. We ran and jumped rope, turned somersaults on bars, and climbed on everything imaginable.

A typical lunch bag contained a sandwich, a piece of fruit, some veggie sticks, and, with any luck, a couple of homemade cookies. It was a distinct improvement over greasy biscuits, even when we swapped our baloney'n cheese for a friend's peanut butter'n jelly. Reasonably nourishing food, chosen by our mothers. Cookies were major bargaining chips, homemade swapped for Oreos two to one, as I recall. No pop, no candy bars, no salty chips. We worked it all off with vigorous activities of our own choice. No one in Washington monitored our food or our activities.

Some of our classmates were tall and slender, some were short and plump, a few too thin mixed in with stocky farm boys, muscular athletes and some lovely curvy girls. No legislation was enacted or even suggested to try to change genetic body shape, eye color, texture of hair or varied metabolisms. We took it for granted that people were different by God's design.

High school was my first experience with a hot lunch program. Thirty five cents bought a box of milk, a main dish, a vegetable and a dessert, usually canned fruit or a small bar cookie. For another nickel you could buy extra milk. We ate it and liked it or stuffed it inside our milk cartons and dumped it, a tradition I am sure endures to this day.

Ah, but then government subsidies were introduced and suddenly a camel's nose was under the edge of the tent. Bit by bit that Washington camel worked his way into the school lunch room and now we find ourselves dealing with a camel at the cooking pot. Apparently the government has made such a mess of everything else, the only issue left to address is micromanaging our children's meals. And the camel runs amok.

Liza Deines
1098 NE Independence Ave. #230
Lee's Summit, MO 64086
childofthe40's@gmail.com

Fight back against high food prices

More month than money at your house? Food and gas prices are again taking a huge bite out of budgets, but Prairie Land Food helps families fight back by saving dollars on food. Prairie Land Food is a non-profit Kansas company founded on the principal of providing the opportunity for everyone to be able to purchase quality foods at an affordable cost.

Prairie Land Food is not a government program; there are no financial requirements, Prairie Land Food is for everyone. No fine print, no gimmicks, no term commitments; how often you participate is up to you.

Prairie Land Food is very flexible, so you can order only what you want and what your family will eat.

Prairie Pak: chicken thighs-two pounds, ground beef- one pound, Mrs. Smith's Breakfast Bites (1)- 15.3 ounce box, had-dock fillets- one pound, Hillshire Farms low fat turkey pepper-jack smoked sausage links- 13.5 ounces, plus a variety of seasonal fresh produce.

Meat Only: chicken thighs-two pounds, ground beef- one pound, Mrs. Smith's Breakfast Bites (1)- 15.3 ounce box, had-dock fillets- one pound, Hillshire Farms low fat turkey pepper-jack smoked sausage links- 13.5 ounces.

Fruit and Veggie Pak: a variety of seasonal fresh produce.

Specials
Special #1 Seafood Box- two

pounds breaded jumbo coconut shrimp, (6)- five ounce Sole filets stuffed with crab and scallops.

Special #2 Tour of Italy-cheese manicotti-18 ounces, stuffed shell-18 ounces, meat tortellini- 16 ounces, cheese ravioli-13 ounces, ziti stuffed with spinach and cheese- 12 ounces, ziti stuffed with sundried tomato and cheese, cheddar and potato pierogies- 13 ounces.

Special #3 T-Bone Steaks- (4) 16 ounce T-bone steaks.

Special #4 Chicken Breast Filets- 10 pounds un-breaded,

un-seasoned IQF chicken breast filets.

Bonus: Two pounds french toast sticks.

To purchase a package, learn the prices, or for more information, contact; Carolyn Foskuhl at 785-871-7136 or 785-877-2950. Lenora: Maxine Mai at 567-4538. Almena: Lacey Hansen at 871-7656.

We accept cash, checks and SNAP (food stamps).

You can also order online at www.prairielandfood.com.

October distribution date is Saturday, Oct. 20.

Sept. 28- Oct. 3

Showing at the

NORTON THEATRE

The Possession

(PG-13) 1 Hour and 40 Minutes

Friday and Saturday - 8:00 p.m.
Sunday - 5:00 p.m.
Mon., Tues., Wed., 7:00 p.m.

The Expendables 2

(Presented in Digital Surround Sound)
1 Hour, 53 Minutes,
(R)

POPcorn

COMING SOON

Visit our Website:
nortontheatre.com

This ad is brought to you by The Norton Telegram

Applefest Time Again — Enjoy a Perfect Family Weekend

The Orleans Chamber of Commerce

Invites You to the 28th Annual

APPLEFEST

Fresh Apples, Apple Cider and Cherry Cider, Sweet Potatoes, Potatoes, Mums and Pumpkins

HARLAN COUNTY AG CENTER, ORLEANS, NEBRASKA

SATURDAY, OCTOBER 6 - 9:00 a.m.-5:00 p.m.

ADMISSION — \$1.00; STUDENTS — FREE

St. Mary's CYO Society - Noon meal served in the Ag Center, 11:00 p.m.
Harlan County Historical Society Museum and Blacksmith Shop, 10:00 to 1:00 p.m.
Applefest Parade — "Bushels of Fun", 10:30 a.m.
Starting at the Corner of Orleans, Ave. and Larch Street - (Register at 9:30 a.m.)
The Parade will go South down Orleans Avenue and end at the Park
Little Tuggers Pedal Tractor Pull, Sign up at 11:30 a.m.-Pull Starts at Noon

ORLEANS VOLUNTEER FIRE DEPARTMENT

Hot Dogs and Hamburgers, Beans and Chips, Orleans Fire Hall - Free Will Donation
PEO CAKE BAKE SALE — 9:00 a.m. to 5:00 p.m., Harlan County Ag Center
Come and Enjoy Craft Show, Food and Snacks, Family Fun, Hay Rack Rides, Coins in the Corn, Kettle Corn!