

OBITUARIES

Cameron Isaiah Huskey

April 29, 2011 - Jan. 26, 2013

Cameron Isaiah Huskey, 20-month-old son of Lavente Marque Huskey and Jessica Dawn Burge, was born April 29, 2011 in Fort Riley, Kansas. He passed away on Saturday, Jan. 26, 2013 at the Norton County Hospital in Norton, Kansas.

Cameron was a loving, carefree young boy and will always be in the hearts of everyone he encountered.

Cameron was preceded in death by his paternal grandmother, Lynn Huskey.

Survivors include his mother, Jessica Burge of Norton; father, Marque Huskey of Shelby, N.C.; three brothers, Wiley Brand of Great Bend, Brayden and Bryson Burge of Norton; two sisters,

Katianna Burge of Norton and Brianna Brand of Great Bend; maternal grandparents, Robert and Mary Bushnell of Phillipsburg, Don Burge of Norton, and Linda Burge of Norton; and paternal grandparents, Lenard and Annie Mae Huskey of Shelby, N.C.

Private family services were held last week with Pastor Joel Hiesterman officiating. Interment was in Fairview Cemetery, Phillipsburg.

Memorial contributions may be made to the Cameron Huskey Memorial Fund and sent in care of the Olliff-Boeve Memorial Chapel, P. O. Box 563, Phillipsburg, Kansas 67661.

It's time to clean the kitchen

Winter days keep us indoors more than out. Choose one of your inside days or even two to clean the kitchen. There's no reason to wait until spring. Now is the perfect time to clean.

Begin by removing all items from one or two cupboards at a time before washing the cupboard, inside and outside.

Allow time for the cupboards to air dry. Check clean, dry cupboards for cracks or holes that will need to be caulked to protect foods from insect damage.

Re-usable washable shelf-liners should be washed and air-dried or replaced.

Discard food products with signs of insect or other damage, such as a dented can or a cracked glass jar.

Sort products by type and date. Non-perishable foods will typically carry a "Use-By" date to indicate a date to which a product is expected to retain food quality, flavor and texture.

Look for dates on canned fruits, vegetables or soups, dried food products such as fruit or packaged pastas, and soft packs, such as tuna or sauce mix.

When returning food to the clean cupboard "or restocking", place the newest foods behind older foods that should be used first.

Evaluate spices and flavorings that typically lose food quality after opening. Like most foods, spices should be stored in a cool, dry place. Use spices within six months, since dates are not always as obvious on small packages, buy smaller quantities of seldom-used spices and to label

Home ed Tranda Watts, Extension specialist



and date them after purchase.

Don't confuse "Use-By" dates with "Sell-By" dates, which serve as a guide for grocers stocking fresh food products and removing out-of-date products from shelves.

During kitchen cleaning, consider these recommendations:

- * Store pots, pans, or dishes, rather than food, near warm locations like heating vents.

- * Store seldom-used items, such as holiday cookie cutters, in out-of-the way or seldom-used cupboards, such as the small cupboard over the refrigerator.

- * Group packages such as yeast and seasoning mixes in a small basket or box for easy access.

- * Store frequently-used items within easy reach in areas between the shoulders and knees.

- * Group baking items such as flour, sugar, baking powder, bowls, and spatulas in a baking center.

- * Move picnic or tailgating gear and seasonal tableware to another location.

- * Sort utensils and choose one or two favorites of each type; pass still usable items on to students, or others who are setting up a household, or donate to a

thrift shop.

- * Organize smaller gadgets by type in baskets or boxes within a drawer.

- * Designate a cupboard close to the sink and dishwasher to store dishes, table and glassware.

- * Empty the refrigerator periodically and discard leftovers or other foods that are past their prime. If possible, remove shelves and drawers for cleaning. Clean the exterior with warm, soapy water and vacuum dust and dirt from under the appliance.

Read and follow manufacturer's recommendations for cleaning appliances, cooktops, countertops and cabinets.

For more information on food storage contact your local K-State Research and Extension Office or you may contact Tranda Watts, Multi-County Extension Specialist - Food, Nutrition, Health and Safety at twatts@ksu.edu.

Good eats, good cause



The PEO Chapter hosted a potato bar scholarship fund-raiser Tuesday night before the Norton/Oberlin basketball game. The PEO is a philanthropic organization of women. Beverly Kindler and Janice Walter serve up a big old potato to Lea Wheeler.

— Telegram photo by Dana Paxton

Navy Band is a diverse organization

The United States Navy Band, the Navy's premier musical organization in Washington, D.C., features five distinct groups that present free concerts to thousands of people throughout the country. These ensembles reflect the diversity of American music, offering everything from big band jazz and country to bluegrass, choral and band literature.

Since 1925, the Concert Band has presented concerts throughout the United States in addition to performances at White House and Pentagon ceremonies in Washington, D.C. Concerts offer patriotic, classical, martial and pops musical selections.

The Commodores jazz ensemble is one of the finest big band jazz groups in the country

and has performed at the Montreux/Detroit, Elkhart and Newport jazz festivals. Commodore programs feature exciting jazz soloists and include everything from the authentic sounds of the swing era and bebop to contemporary high-energy music.

The seven-member Country Current country-bluegrass group has appeared on the Grand Ole Opry, TNN's "Nashville Now," the Wheeling Jamboree and the Academy of Country Music Awards show. Their repertoire includes everything from country classics to bluegrass favorites. They also feature a bluegrass quintet.

The Sea Chanters chorus offers patriotic, jazz, nautical, classical, popular and country music. They also feature smaller ensembles such as a women's trio. The 20-member group has appeared with the National Symphony and the Cincinnati Pops Orchestra.

The Navy Band's newest group, the Cruisers contemporary music ensemble, takes its

name from the Navy's versatile, flexible, multi-missioned ship-Cruiser, and is ready to live up to its namesake by performing a variety of music ranging from classic rock, rhythm and blues, and today's top 40 hits.

In addition, Navy Band chamber ensembles present recital programs at local libraries and concert halls.

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1st calf of the year



The first live calf of the new year born at the Norton Animal Health Center was born on Tuesday. It was a healthy bull calf owned by Ken Schultz and weighed 90 pounds. The calf was born breach or backwards.

— Courtesy photo

Cook series performance partnered with exhibit

Accomplished actress Pippa White, One's Company Productions, will perform "Woman's Work," Sunday, Feb. 10 at 2 p.m. in Cook Theatre. "Part theatre, part storytelling, part history," shows women who lived through the lowest period in America's Twentieth Century, The Great Depression. Each springs to life through White's mastery of dialect, stage creativity, costumes and imagination.

White's original show will add another dimension to "The Way We Worked," a traveling exhibit from the Smithsonian Museum, which can be viewed at the Na-

tional Orphan Train Depot in Concordia, Feb. 2-March 17, 2013.

In addition to performing, White offers workshops and residencies, and has been a teaching artist with the Nebraska Arts Council since 1990. She has received several awards in recognition of her work, including two Individual Artist Fellowship awards from the Nebraska Arts Council.

This is White's third appearance through the Cook Series at Cloud County Community College. Her program is free to the public.

CLUB NEWS

By Beverly Kindler

Residents at the Andbe Home joined members of the GFWC Mid-Century Club for their January meeting. Refreshments were served by hostesses Judy Davis, Lynn Nelson, Leta Donovan and Darlene McEwen for this meeting held in the Bird Room at the Andbe Home.

"Peppy Pepper," a.k.a. Margaret Thomas, was busy greeting residents, helping serve refreshments, letting everyone know she had "her ducks in a row" and introduced her pet.

Following the "clowning around," she explained the types of clowns - white face (serious/formal), tramp/hobo and auguste (bumblers) and had illustrations of faces for each type. She shared that an hour is required to put on make-up and an hour to take off the make-up. Some

clowns do juggling; others make balloon figures.

Before the business meeting, Margaret demonstrated how to make a paper rose and had members make a red rose.

Virginia Will, president, conducted the business meeting. The nominating committee presented a slate of officers for the next term. Members voted to have a "pie-less pie sale" by contributing money for the fund-raiser. Cheryl Scott, vice president, announced plans for the February meeting.

GFWC Mid-Century is sponsoring entries by four youth in the Creative Writing Contest and one youth in Music Auditions.

Sixteen members answered roll call by sharing a circus memory.

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TANNING

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**Norton Cares will be having a
Potato Bar on Saturday, February 9
5-7 p.m. at the Community Center, 208 West Main**

Regular and Sweet Potatoes -
4 Hot and 4 Cold Toppings, Relishes and Desserts
• FREE WILL DONATIONS •
Take Out Potatoes Available - \$5.00

Feb. 8 -
Feb. 14

Showing at the
**NORTON
THEATRE**

The Silver Linings Playbook
(R) - 2 Hours, 13 Minutes
Friday and Saturday: 8:00 p.m.
Sunday: 2:00 p.m.
Monday, Tuesday, Wednesday: 7:00 p.m.
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Thursday, February 14, 7:00 p.m.

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1 Hour, 50 Minutes
(PG-13)

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