

OBITUARIES

Larry Joe Enfield, Sr.

March 11, 1942 - May 19, 2013

Larry Joe Enfield, Sr., son of Vincent and Mae Elizabeth (McKeon) Enfield, was born March 11, 1942, in Dalhart, Texas, and passed away at his home in Norton, on May 19, 2013, at the age of 71.

Larry moved with his family to Pratt, at a young age and attended the Pratt schools, graduating from the Pratt High School with the class of 1960. He attended Pratt Community College and worked as a sheriff's deputy and the Ayers Calbeck Funeral Home in Pratt while attending college. On Aug. 19, 1962, Larry and Dorothy Ann Bateman were united in marriage in Pratt. They moved to Dallas, Texas, where Larry attended the Dallas Institute of Mortuary Science. Following his graduation, they moved to Garden City, where he worked for the Garnand Funeral Home. In 1965, they moved to Norton, where he worked for Scott-Brantley Funeral Home and in 1973, they purchased the funeral home. They later merged with the Eckhart Funeral Home and became the Enfield-Eckhart Funeral Home. In 1983, his son, Larry Jr., joined the family busi-

ness. On May 25, 1990, Larry married Alice Victoria (Lewis) Ellis in Norton. They made their home in Norton and in August of 2008, Larry retired and sold the funeral home to his son.

Larry was a member of the First United Methodist Church in Norton and had been a member of the Norton Masonic Lodge and the Shriners. He was a prominent businessman and was instrumental in helping Norton grow as a community. His most recent venture was the partnership of himself and his grandchildren, Jody and Jessica Enfield, in rebuilding and opening the Dairy Queen Grill and Chill in November of 2012.

Survivors include: his wife, Vicki, of their home in Norton; his children, Larry, Jr., and Diana Enfield, Norton, Brock and Kim Ellis, Scott and Darla Ellis, all of Norton; Honor and Greg Smith, McPherson, Kansas; Deborah and Donovan Wallgren, Phillipsburg; Anissa and Jerry Sonntag, Hays; 15 grandchildren, Jody and Jessica Enfield, Andrew Enfield and fiancée Charli Lawson, R.J., Cody, Levi, Raylenn, Drew, and Will

Ellis, Kyle Smith, Shanea and Brett Wyatt, Lauren Wallgren, Jaici, Ashlyn, and Jalynn Sonntag; six great-grandchildren, Trevan, Caden, and Ethan Enfield, Landon and Layton Wyatt, and Brielle Werner; two brothers, Dannie and Jane Enfield, Omaha, Neb.; Gary Enfield, Wichita; one sister, Carolyn and Bill Graves, Ellsworth; nieces and nephews, great-nieces and great-nephews; other relatives and many friends.

Larry was preceded in death by his parents.

Funeral services will be on Friday, May 24 at 10:30 a.m. at the United Methodist Church in Norton. Burial will follow at the Norton Cemetery.

Memorial contributions can be made to the Larry Enfield Sr. Scholarship Memorial Fund.

Friends may call at Enfield Funeral Home on Thursday, from 3 p.m. to 8 p.m.

Condolences to www.enfield-fh.com.

Arrangements are by Enfield Funeral Home, 215 W. Main-Norton, KS.

Brian Patrick O'Connor

April 25, 1959 - May 14, 2013

Brian Patrick O'Connor passed away Tuesday, May 14, 2013, at his residence in Norton, at the age of 54. He was born April 25, 1959, in Denver, Colo., to Timothy Daniel and Carolyn Crane O'Connor.

His family resided in Denver; Bend, Ore.; and Rockaway, Ore., while he was growing up. Brian attended Bromwell Elementary School in Denver, Pilot Butte Junior High School in Bend, and Neah-Kah-Nie High School in Rockaway (where he served as Student Body President and lettered in golf, track and basketball), graduating in 1977. He then attended Clackamas Community College in Oregon City, Ore., for a year.

Brian and his former wife, Pamela Thomas, were married July 19, 1980, in Rockaway, Ore. They were married 15 years and blessed with three children.

Over the years, Brian worked in retail sales and management and he enjoyed casino management for several years. He lived in Bend, Corvallis and Eugene, Ore., before moving to Kansas in July, 2012. Most recently Brian worked at Jamboree Foods, in Norton. He was baptized Catholic and attended St. Francis of Assisi Catholic Church in Norton.

His family was his pride and joy and he loved being a grandpa. Brian enjoyed spending time with family members, his children, and his daughter's two young sons.

Brian was a hard worker and a good friend to all. He had a way of reaching out to everyone he met to make them feel welcome and comfortable. He was always putting his own problems aside and was ready and willing to help someone in need. He could make a friend in a minute and valued many as lifelong friendships.

Brian will be best remembered for his warm and outgoing personality -- a big kid at heart. His wit and humor was legendary. He would light up the room with many a story and always had a joke to tell. For all we knew, with that sly twinkle in his eye, he could have had the world by the tail.

Sports was a real passion -- an excellent golfer and bowler, he also was an outspoken fan of the Denver Broncos, the Oregon State University Beavers and the Fighting Irish of Notre Dame. He also loved spending time in the mountains of Colorado and on the beaches of Oregon.

Survivors include his three children, Christopher O'Connor

of Portland, Ore., Kelsey (Jon) Lang of Eugene, Ore., and Dalton O'Connor of Eugene, Ore.; mother and step-father, Carolyn and Jim Hitchman of Waldport, Ore.; three siblings, Daniel O'Connor of Leavenworth, Wash., Megan O'Connor (Frederic) Wetter of Norton, and Caryn (Gaylon DeGeer) O'Connor of Corvallis, Ore.; two grandchildren, London and McKinley Lang; in addition to other family members and many friends.

His sister-in-law and an inspiration, Sandy Beardsley, preceded him in death on Aug. 7, 2006. Brian's father, Timothy O'Connor, preceded him in death on June 28, 1989.

A rosary and vigil service will be on Friday, May 24 at 7 p.m. at St. Francis of Assisi Catholic Church in Norton.

Mass of Christian Burial will be on Saturday, May 25 at 10:30 a.m. at St. Francis of Assisi, with Reverend Vincent Thu Laing officiating.

Contributions to the Valley Hope Association in Brian's memory may be sent to: Valley Hope Association (www.valleyhope.org), P.O. Box 59, Norton, KS 67654.

granddaughter, Ryan Pomeroy; three sisters-in-law, Margaret "Toots" Magers, Wilma Magers, and Dorothy Magers; other relatives and many friends.

Rea was preceded in death by his parents and three brothers, Ralph, Carl, and Dale Magers.

A rosary service will be held Tuesday, May 21 at 7 p.m. at Enfield Funeral Home in Norton.

Mass of the Christian Burial will be on Wednesday, May 22 at 10 a.m. at St. Joseph Catholic Church in New Almelo.

Friends may view at Enfield Funeral Home on Tuesday, May 21 from 3 p.m. until rosary service time.

Rea Magers Memorial contributions will be used for the Norcatour City Alliance.

Arrangements are by Enfield Funeral Home of Norton.

Dennis resides in Norton. His children are Mark and Ashley.

Call Mike with all your social news. 877-3361

Exhibit Night



The Norton Junior High held an Exhibit Night last Thursday. Art work, crafts and woodworking projects were on display for all to see. Tom Thomas is seen here taking his time as he slowly inspects each piece as he visited the exhibit.

— Telegram photo by Dana Paxton

Summer fun ideas for the kids

Busy mothers sometimes rush just a bit too much. If you've ever grabbed a bright green shaker can and tried to scrub out your kitchen sink with Parmesan cheese you've learned to stop and read the label the hard way.

Despite day camps, ball practice, and swimming lessons every mother faces a day with a bored child who whines that "there's nothing to do". Here are four ideas for those days. For all these projects buy the cheapest salt and flour you can get!

SIDEWALK PAINT
Mix together one cup coarse salt, one cup flour, one cup sugar, one cup water. Mix well, divide into squeeze bottles, add food coloring to make different colors for finger painting. Or pour in old whipped topping containers and add more water to thin for brush painting. Squirt or brush to paint on concrete driveways or sidewalks. Washes off with a good hosing!

SALT CLAY
In a saucepan dissolve two cups of coarse canning or pickling salt in half cup water. Heat through. Mix one cup of cornstarch with four tablespoons alum into two thirds cup water and blend into salt mixture until it comes together well, work in two tablespoons vegetable oil. To make colored clay, add food coloring to the water before you mix it into cornstarch. (Separate batches for separate colors, of course.) Spread out on cookie sheet and cool under a damp cloth. Knead cooled clay batches until smooth. Refrigerate clay in zip top plastic bags and it will keep for a few weeks.

Look around in the kitchen or the toy box for things to press, cut or shape clay. Let the child's imagination run after showing them a few tricks such as embedding small rocks or tiny buttons for decorations or animal eyes, using sticks or old pencil stubs to add texture, maybe patterns with odds'n ends found around the house. Green clay is great for creating dinosaurs! Try making Christmas ornaments with a rolling pin, holiday cookie cutters and glitter glue. Don't forget to poke a hole with a soda straw to enable a hanging ribbon to be added after baking. Bake special successes at 250 degrees about fifteen minutes until clay hardens. Cool, and coat with clear nail polish to add gloss. Attach sequins or holly sprigs and such later with tiny dabs of white glue.

Good advice for all projects: Never try to build with stumbling blocks.

You can, however, create roses from rocks if you follow these directions. Years ago we used cinders gathered near the railroad right-of-ways but these days that ingredient would be impossible to obtain. Today's treated bricks might not work,

Pieces of life's puzzle

Liza Deines



random over the whole arrangement. Not too much. Add some water daily, dripping it in gently so you don't disturb the growing flowers. Set in sunshine and check every day -- it will begin to flower almost at once and will continue to grow for weeks.

When all else fails throw together a batch of

OH HUSH UP BRITTLE BITES

Cream together one cup butter and one cup brown sugar. Add two cups flour, one 6-ounce package chocolate chips and one cup cheap chopped peanuts. Squash it altogether with clean hands, pat into a 9 x 13 pan, bake at 350 degrees for twenty-five minutes. Let it cool and break apart into hunks. Stuff one hunk into each child's mouth and relax!

Liza Deines
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The Family of Harry Hutchens

would like to thank all our family, neighbors, friends and co-workers for their prayers, visits, phone calls, cards and memorials; the food brought in; all the beautiful flowers and a thank you to Keith Theobald for the message; the Beaver City Legion for their participation; Rick Mowry for the presentation of the flag; the Baptist-Christian ladies for the lunch; and Dallas Garey for all his help in this trying time.

Viva and Neil; Patrick and Lana; John and Jennifer; Jackie

May 16-
May 22

Showing at the
NORTON THEATRE
Iron Man 3-in 3D
2 Hours, 19 Minutes (PG-13)
Fri. and Sat.: 7:00 and 9:35 p.m.
Sunday: 5:00 and 7:35 p.m.
Mon., Tues., Wed.: 7:00 p.m.
Star Trek
Into the Darkness - in 3D
2 Hours, 13 Minutes (PG-13)

Let's Go to the Movie

POPcorn

COMING SOON

Oblivion is a Non-Premiere movie - \$7.00 and \$6.00. \$3/tax on Sunday
Iron Man 3 is a Premiere movie - \$7.00 and \$6.00. NO Sunday Discount

Special Early Bird Premiere:
Thursday, May 23 at 10 p.m.
Epic (PG)

This ad is brought to you by The Norton Telegram

Transportation employee retires after 25 years

Dennis Maybon, Engineering Technician Senior, will officially retire from his position with the Kansas Department of Transportation (KDOT) on June 1, with 25 years of state service to his credit.

Maybon began his career with KDOT in 1989 as an Engineering Technician II in the Norton District Materials Lab.

His retirement plans include traveling, visiting family, fishing and hunting.