

Jones Family Reunion

May 16, 1885, George W. Jones and Valena Dannevik were married at Edmond, KS. They moved on to a homestead located eight miles south, 1 mile east of Norton. There they raised their family of eleven children, four boys and seven girls. Through the following years the children grew up, attended school and married. Seven moved their families away from Norton County, but four stayed and with their families lived in various areas of the county.

The eleven children and their spouses were: Verna (Hugh Petrie), G. Arthur "Bud" (Lucy Oliver), Marion (Bessie Carr), Gladys (Charles Hendricks), Aura (Myron Clark), Jessie (Fred Hendricks), Orlyn (Gertrude Marsh) and (Fern Patterson), Metta (Bert Wiley), Lawrence (Cora Frey), Elsie (Anson Stanley), Nelle (Arthur Guthrie). The youngest and last living one

of the eleven children was Nelle Guthrie. She died here in Norton in August, 2006, at the age of 101.

The descendants of the family will gather here in Norton for a Jones Family Reunion on June 1-2, 2013. They will meet, many for the first time, to share family stories and memories. A few may remember their grandparents, George W. and Valena. They died ten months apart in 1936-37.

This family was well known throughout Norton County and as their spouses were also local residents, there may be people who remember the family (or are related to some) who would like to meet these descendants. The family is extending an open invitation to anyone wanting to do so to join them on Sunday, June 2, 2013, between the hours of 2 - 4 p.m. at the Eagles Club east of Norton.

Nex-Tech employees recognized for service



Beth Gassman reached 15 years of service with Nex-Tech on March 16, 2013. She is an Engineering Assignment Clerk at the Lenora office.



Kathie Hildebrand reached 15 years of service with Nex-Tech on Jan. 1, 2013. She is a Warehouse Assistant II at the Lenora office.



Shane DeBoer reached 15 years of service with Nex-Tech on Feb. 23, 2013. He is a Senior Combination Technician based out of Logan.



Larry Feldt reached 20 years of service with Nex-Tech on May 3, 2013. He is a Construction and Combination Technician based out of Lenora.

HONOR ROLL

Norton Junior High School
Honor Roll 4th Nine Weeks
Highest Honors 4.00
7th Grade
Cale Patterson
Justis Posson
Jace Ruder
Callie Uehlin
8th Grade
Caitlyn Cox
Wilson Ellis
Honor Roll I 3.50-3.99
7th Grade
Mariah Addington
Jessica Ambrosier
Anna Burge
Kara Frack
Dustin Harting
Ryan Johnson
Seth Otter
Tevin Petrie

Nicole Thrailkill
8th Grade
Alexandria Aldridge
Brian Clavijo
Mitchell Hickman
Kennedy Leibbrandt
Koby McEwen
Miah Melvin
Baylee Miller
Layton Miller
Josephine Otter
Landon Porter
Jena Risewick
Kira Robertson
Kade Unterseher
Trenton Wright
Honor Roll II 3.00-3.49
7th Grade
Collyn Auker
Jessie Dawley
Kiana Estes

Heaven Gallegos
Dallas Gosselin
Weston Harting
Dalaina Karnes
Dennis (Raye) Kasson
Emily Riley
Nicole Rumbach (Vahling)
Jace Smothers
8th Grade
Trae Braun
Kendra Cadwalader
Kristen Dole
Tyson Gill
Jacob Green
Tyus Henson
Macayla Kent
Cruz Leon
Julian Snyder
Taylor Wahlmeier
Harrison Woodyard

Norton Junior High School
Honor Roll 2nd Semester
Highest Honors 4.00
7th Grade
Mariah Addington
Cale Patterson
Justis Posson
Jace Ruder
Callie Uehlin
8th Grade
Caitlyn Cox
Wilson Ellis
Honor Roll I 3.50-3.99
7th Grade
Jessica Ambrosier
Anna Burge
Kara Frack
Dustin Harting
Ryan Johnson
Seth Otter

Nicole Thrailkill
8th Grade
Alexandria Aldridge
Brian Clavijo
Mitchell Hickman
Kennedy Leibbrandt
Koby McEwen
Miah Melvin
Baylee Miller
Layton Miller
Josephine Otter
Landon Porter
Jena Risewick
Kira Robertson
Julian Snyder
Kade Unterseher
Harrison Woodyard
Trenton Wright
Honor Roll II 3.00-3.49
7th Grade

Collyn Auker
Jessie Dawley
Heaven Gallegos
Dallas Gosselin
Weston Harting
Dalaina Karnes
Dennis (Raye) Kasson
Tevin Petrie
Emily Riley
Nicole Rumbach (Vahling)
Jace Smothers
8th Grade
Jacob Green
Caleb Gregerson
Tyus Henson
Macayla Kent
Cruz Leon
Taylor Wahlmeier

Protect your landscape from wildlife

By Melinda Myers

They're cute, they're furry and they love to eat, your landscape that is. If you are battling with rabbits, deer, groundhogs or other wildlife, don't give up. And if you are lucky enough to be wildlife-free at the moment, be vigilant and prepared to prevent damage before these beautiful creatures move into your landscape to dine.

Anyone who has battled wildlife knows the frustration and difficulty involved in controlling them. Your best defense is a fence. A four foot high fence anchored tightly to the ground will keep out rabbits. Five foot high fences around small garden areas will usually keep out deer. They seem to avoid these small confined spaces. The larger the area the more likely deer will enter. Woodchucks are more difficult. They will dig under or climb over the fence. You must place the fence at least 12 inches below the soil surface with four to five feet above the ground. Make sure gates are also secured from animals.

Some communities allow electric fences that provide a slight shock to help keep deer out of the landscape. Another option is the wireless deer fence. The system uses plastic posts with wire tips charged by AA batteries. The plastic tip is filled with

a deer attractant. When the deer nuzzles the tip it gets a light shock, encouraging it to move on to other feeding grounds.

Scare tactics have been used for many years. Motion sensitive sprinklers, blow up owls, clanging pans and rubber snakes strategically placed around a garden may help scare away unwanted critters. Unfortunately urban animals are used to noise and may not be alarmed. Move and alternate the various scare tactics for more effective control. The animals won't be afraid of an owl that hasn't moved in two weeks.

Homemade and commercial repellents can also be used. Make sure they are safe to use on food crops if treating fruits and vegetables. You'll have the best results if applied before the animals start feeding. It is easier to prevent damage than break old feeding patterns. Look for natural products like those found in, www.messinawildlife.com, Messina Wildlife's Animal Stopper line. They are made of herbs and smell good, so they repel animals without repelling you and your guests.

Live trapping can be inhumane and should be a last option. Babies can be separated from their parents, animals can be released in unfamiliar territory, and trapped animals can

suffer from heat and a lack of food and water. Plus, once you catch the animal, you need to find a place to release it. The nearby parks, farms and forests already have too many of their own animals and therefore they don't want yours.

The key to success is variety, persistence, and adaptability. Watch for animal tracks, droppings and other signs that indicate wildlife have moved into your area. Apply repellents and install scare tactics and fencing before the animals begin feeding. Try a combination of tactics, continually monitor for damage and make changes as needed. And when you feel discouraged, remember that gardeners have been battling animals in the garden long before us.



Food safety thoughts for summer time

Cooking outdoors was once only a summer activity shared with family and friends. Now more than half of Americans say they are cooking outdoors year round. So whether the snow is blowing or the sun is shining brightly, it's important to follow food safety guide-lines to prevent harmful bacteria from multiplying and causing food borne illness. Here is just one of several simple guide-lines for grilling food safely.

Cook Food Thoroughly
Cook food to a safe minimum internal temperature to destroy harmful bacteria. Meat and poultry cooked on a grill often browns very fast on the outside. Use a food thermometer to be sure the food has reached a safe minimum internal temperature.

MEATS
Cook all raw beef, pork, lamb and veal steaks, chops, and

Home ed
Tranda
Watts,
Extension
specialist



roasts to a minimum internal temperature of 145 °F as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures.

GROUND MEATS
Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160 °F as measured with a food thermom-

eter.
POULTRY
Cook all poultry to a safe minimum internal temperature of 165 °F as measured with a food thermometer.

NEVER partially grill meat or poultry and finish cooking later. Safe Minimum Internal Temperatures: Whole poultry: 165 °F Poultry breasts: 165 °F Ground poultry: 165 °F Ground meats: 160 °F Beef, pork, lamb, and veal (steaks, roasts and chops): 145 °F and allow to rest at least 3 minutes.

If you have questions related to food safety, please feel free to 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 or 785-443-3663.

PUBLIC RECORD

District Court
These transactions were taken from the records of filings in the offices of the District Court clerk at the Norton County Courthouse.

Traffic and Wildlife and Parks cases are given to the paper when the fines are paid.

May 8
Dec. 23, 2012-Steven L. Graf, Alma; Charge: Driving on left in no-passing zone; Found: Guilty; Fine: \$173.
April 27-Bradley Louis Hahn,

Homestead, Iowa; Charge: Speeding 79 in 65; Found: Guilty; Fine: \$167.
Feb. 8-Sylvia L. Holmes, Alma, Neb.; Charge: Improper driving on laned roadway; Found: Guilty; Fine: \$173.

April 6-Christopher Eugene Kaiser, Lenora; Charge: Speeding 76 in 65; Found: Guilty; Fine: \$159.
April 6-Christopher Eugene Kaiser, Lenora; Charge: Failure to wear seatbelt; Found: Guilty; Fine: \$0.

April 5-Donald D. Nickell, Cambridge, Neb.; Charge: Improper stop lamp or turn signal; Found: Guilty; Fine: \$143.
April 16-Erich C. Schildman, Grand Lake, Colo.; Charge: Speeding 80 in 65; Found: Guilty; Fine: \$173.

May 5-Steven Seeman, Stamford, Neb.; Charge: 76 in 65; Found: Guilty; Fine: \$149.
Feb. 14-Austin R. Shaw, Stamford, Neb.; Charge: Failure to wear seatbelt; Found: Guilty; Fine: \$10.

BLUE JAY SPORTS CAMP

JULY 15 THROUGH JULY 17 — GRADES 1-8

Grades 1-4 Volleyball, 9 a.m.-10 a.m. (Stull Gymnasium)
Grades 5-8 Volleyball, 10:15 a.m.-noon (Stull Gymnasium)
Grades 3-5 Football, 9 a.m.-10 a.m. (Practice Football Field)
Grades 6-8 Football, 10:15 a.m.-noon (Practice Football Field)
Grades 1-4 Girls Basketball, 1:00 p.m.-2:00 p.m. (Stull Gymnasium)
Grades 5-8 Girls Basketball, 2:15 p.m.-4:15 p.m. (Stull Gymnasium)
Grades 1-4 Boys Basketball, 1:00 p.m.-2:00 p.m. (East Campus)
Grades 5-8 Boys Basketball, 2:15 p.m.-4:15 p.m. (East Campus)
Volleyball: Traci Uehlin; Football: Lucas Melvin; Girls' Basketball: George Rossi; Boys' Basketball: Joe Cox

Cost: (Volleyball and Girls Basketball)
Grades 1 through 4 One Sport - \$20.00; Two Sports - \$30.00
Grades 5 through 8 One Sport - \$30.00; Two Sports - 45.00
Cost: (Football and Boys Basketball)

First Session Football or Basketball \$20.00
First Session Football and Basketball \$30.00
First Session Football and Second Session Basketball. \$30.00
Second Session Football or Basketball \$30.00
Second Session Football and Basketball. \$45.00

Each camper will receive a Blue Jay Sports Camp T-shirt for attending!
Return the bottom portion of the registration form along with payment to Lucas Melvin, 711 West Crane, Norton, Kansas 67654

REGISTRATION IS DUE BY JULY 11 TO INSURE T-SHIRT THE FIRST DAY OF CAMP!

Name: _____ Grade Entering Fall '13 _____

Name or Nickname on T-Shirt _____

Shirt Size: Youth Small (6-8); Youth Medium (10-12); Youth Large (14-16)
 Men's Small (34-36); Men's Medium (38-40); Men's Large (42-44)
Sports: Football (3-5); Football (6-8) Volleyball (1-4); Volleyball (5-8)
 Girls Bball (1-4); Girls Bball (5-8); Boys Bball (1-4); Boys Bball (5-8)

PARENTAL OR GUARDIAN RELEASE: We (I) give permission for the enrollment of _____ in the 2013 Blue Jay Sports Camp. We (I) hereby release the camp staff from any claim on account of any accidental injury during the time of the camp. _____ (Signature) Please note any physical problems your child has that the staff needs to be aware of _____

The Blue Jay Sports Camp is an individual undertaking and is not sponsored by or affiliated with USD #211