

## Censoring Eisenhower; from other viewpoints

By Tony Perkins

If President Eisenhower were alive today, the five-star general may be shocked to know that his own speeches are too offensive to be quoted in the military he used to command.

A military chaplain has been taken to task for fulfilling the job description that most spiritual leaders (until recently) were hired to do: talk about faith. In a harmless post for his online website, "Chaplain's Corner," Lt. Col. Kenneth Reyes (USAF) of the Joint Base Elmendorf-Richardson in Alaska wrote an inspirational piece called, "No Atheists in Foxholes: Chaplains Gave All in World War II."

The phrase, which President Eisenhower made famous in 1954, dates way back to the Japanese attack at Corregidor. Reyes had hoped to encourage his troops – believers and non-believers – with the brave story of the man who first coined the quote.

Turns out, the story only encouraged the attack of anti-faith zealots. Mikey Weinstein, whose own statements are fairly well-known ("Christian monsters of human degradation, marginalization, humiliation and tyranny"), organized a letter to Reyes's commanding officer, Col. Brian Duffy, demanding the chaplain be censored. Weinstein and Military Religious Freedom Foundation (MRFF) representative Blake Page blasted Reyes for his "redundant use of the bigoted, religious supremacist phrase, 'no atheists in foxholes,'" and accused the chaplain of "defil[ing] the dignity of service members." Of course, anyone who has actually read Reyes's column would understand how preposterous those charges are. Reyes never suggested that "there are no atheists in foxholes," he was merely tracing, in a very neutral way, the history of the well-known phrase – a far cry from the "anti-secular diatribe" MRFF calls it. Reyes goes out of his way to include unbelievers in his piece, even suggesting that "faith" can mean different things to different people.

Nonetheless, his superior, Col. Duffy, snapped to attention and within five hours of Mikey's complaint ordered the article scrubbed from the chaplain's website. In his profuse apology to MRFF, he promises to keep a vigilant watch over his troops' speech. "We remain mindful of the governing instructions on this matter and will work to avoid reoccurrence." Not surprisingly, that didn't satisfy Weinstein and MRFF, who are demanding a formal punishment for Reyes. "Faith-based hate is hate all the same," Page wrote. "Lt. Col. Reyes must be appropriately reprimanded."

For what – doing his job? Engaging in constitutionally-protected speech? Like it or not, a chaplain's duties, by definition, are to offer prayer, spiritual guidance, and religious instruction. Whether Duffy punishes Reyes or not, the damage has already been done. As FRC's executive vice president, Lt. Gen. (Ret.) Jerry Boykin told Fox News's Todd Starnes, chaplains across the military are already afraid of carrying out the most basic duties of their job. "In this case, a chaplain has been censored for expressing his beliefs about the role of faith in the lives of service members.... Why do we have chaplains if they aren't allowed to fulfill that purpose?"

Thankfully the U.S. House of Representatives is on the verge of passing the Defense Department budget with language inserted to protect troops' conscience and religious rights. Additionally, over 160,000 Americans have signed a petition to Defense Secretary Hagel, urging him to issue clear policies to protect the religious freedom of our troops. Without such protections, the free speech rights and religious liberties of our nation's most diligent servants will continue to be trampled.

Tony Perkins, a Marine Corps veteran, is president of the Family Research Council.



## Having a "Smurfy" good day

Home remedies can sometimes have unintended consequences.

While browsing FaceBook Saturday night I came across a home remedy for a foot soak guaranteed to make your feet feel like velvet. Since I'm a sucker for a good pedicure, foot massage or reflexology treatment I decided to give it a try.

I mixed up the recipe of 1 cup of cool mint Listerine (yes, the mouthwash) with 1 cup of vinegar and 2 cups of warm water. It was late and Jim had already gone to bed. I poured the mixture into a shallow pan big enough for two feet, set the timer for 10 minutes and settled in to watch an old movie. The room was dim and I was half asleep when the timer went off. I dried my feet on a towel and thought they really did feel softer. A quick buff with a pumice stone, rub in some lotion, put on some socks and my home spa treatment was complete. Off to bed I went.

The next morning as getting ready for church, I took off the socks. Egad! What have I done? My feet were blue. A soft, cool minty blue. It looked like I was turning into a Smurf. Thank goodness the blue hue washed off in the shower, but not before I had visions

## Out Back Carolyn Plotts



of wearing knee-high crew socks the rest of summer.

Perhaps I will leave foot treatments to the experts.

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It's funny how projects can mushroom out of control. Maybe "funny" isn't the right word. Frightening is more applicable.

I was feeling good about being ready for my girls to come home for the county fair. My house was really in pretty good order and I wasn't stressing about cleaning before their arrival. I was going to concentrate on making a casserole or a salad to have on hand when they came and then just enjoying their company.

That good feeling didn't last long because, for some unknown reason, I thought this would be a good time to rid the office of some clutter that had

found its way into the space. It was right after I had hauled several boxes of books, magazines and general junk from the office into the library, that Jim announced he was going to finish the last bedroom. I know it was on my wish list, but I just put it there for perspective. I didn't think he would actually do it.

That meant my office project came to a halt and boxes are still piled in the library. Everything in the bedroom had to come out and go into the other guest room. The lounge needed a good straightening which lead to boxes of video tapes needing a new home on book shelves and Jim's sign-making work table needed to be cleared. Jim even wants to paint the bedroom - just as soon as he gets the taping and texturing done.

Everything has been pushed and pulled from one room to another and I'm more upside down than ever.

Bottom line is, it will get done. And with a little luck before the girls arrive. If not, guess who gets to help me finish.

'Cause they can't go to bed if they can't find it.

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Thumbs up for the Farmer's Market and its organizers. Mailed in.

Remember there is no charge for rendering a Thumbs Up. Thumbs Up are meant to give recognition for a positive person or event in the community. Also remember all Letters to the Editor must be signed.

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## Food safety is and always will be important

The issue of safe, healthy food is in the news once again. While the majority of this nation's food is healthy and safe to eat, food remains deeply entrenched in family values.

Without question, emotions are also tied with what we're eating for lunch or dinner. Emotional connections to our food sometimes make potential risks within our food supply appear frightening.

Consumers react strongly to food safety issues. Because they can't control the outcomes, their exposure is involuntary, the effects are irreversible and they're caused by human actions or failures.

Approximately 5 million illnesses and 4,000 deaths can be attributed each year to meat and poultry products, according to the Centers for Disease Control. About 9,000 people die and at least 6 million become sick each year from food-borne infections.

Like the food industry and our government, consumers have an obligation to keep food safe. The way we handle, store and cook food can mean the difference between a satisfying meal or a bout with E. coli or salmonella.

Purchasing, storing and preparing food, presents many challenges to consumers. As wise and safety-conscious shoppers, it is our responsibility to keep food safe once it leaves our local grocery store or meat

## Insight John Schlageck



market.

Always buy food from a reputable dealer, with a known record for safe handling. If you don't know if the meat is fresh ask a neighbor or friend who's shopped there before.

The U.S. Department of Agriculture (USDA) advises consumers to buy dated products only if the "sell by" or "use by" date has not expired. While these dates are helpful, they are reliable only if the food has been kept at the proper temperature during storage and handling. Although many products bear "sell by" and "use by" dates, product dating is not a federal requirement.

When we purchase products labeled "keep refrigerated," we should do so only if they are stored in a refrigerated case and cold to the touch. Buy frozen products only if they are frozen solid. Never buy something that feels mushy.

Buy packaged precooked foods only if the package is sound – not damaged or torn.

Avoid cross contamination. To prevent raw meat and poultry from contaminating foods that will be eaten

without further cooking, enclose individual packages of raw meat or poultry in plastic bags. Position packages of raw meat or poultry in your shopping cart so their juices cannot drip on other food.

Always shop for perishables last. Keep refrigerated and frozen items together so they will remain cold. Place perishables in the coolest part of your car during the trip home. Pack them in an ice chest if the time from store to home refrigerator will be more than one hour.

Restaurant salad bars are one of the most common causes of bad stomachs. Improperly washed raw vegetables are another classic source of food poisoning.

Unless they've been washed scrupulously and handled expertly, vegetables are every bit as likely as meats to have come into contact with pathogens or toxins. If you fail to be as careful with your veggies as you should be with meat it can be unpleasant.

Whatever you do, wash your own hands before handling food and before switching to another food group. And don't forget to wash your hands each and every time you handle and eat food.

While most of these tips sound simple, a common-sense approach the next time you shop, snack or prepare a meal for your family will ensure mealtimes are healthy and nourishing.

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