

\$1 THE NORTON TELEGRAM



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Friday

November 22, 2013

Briefly

Soup supper in Alma Saturday

The Congregational Church and the Alma Methodist Church will be holding their 84th Annual Harvest Home Celebration at the Northern Valley High School on Saturday with a soup supper starting at 5 p.m. running to 7 p.m.

Union choir to sing of thanks

Everyone is invited to the Norton United Methodist Church on Sunday November 24 at 7 p.m. to celebrate Thanksgiving with an evening of praise and fellowship. There will be a union choir that will practice at 6 p.m. in the fellowship hall so those interested in being in the choir need to contact David Will at 877-2341.

Kindergarten class to hold program

The Eisenhower Elementary School Kindergarten classes will have their annual holiday program on Tuesday November 26, in the cafeteria. Everyone is welcome to attend.

Schools closed for Thanksgiving

Thanksgiving break for both Norton and Northern Valley Schools will start on Wednesday with no school Wednesday through Friday. Both schools resume their regular schedule on the Monday following Thanksgiving.

Tag renewals due by month's end

November 30, 2013 is the last day to purchase "T", "V" or "W" tags. The Norton County Treasurer's office along with the Norton County Courthouse will be close Thursday, Nov. 28 and Friday, Nov. 29.

Markets

Thursday, November 21, 2013

Wheat.....	\$6.77
Milo.....	\$3.92
Soybeans.....	\$12.18
Corn.....	\$4.12

Markets Courtesy of Norton Ag Valley Co-Op

Weather

Friday - Overcast with a high of 35. Friday Night - Mostly cloudy with a low of 23. Saturday - Mostly cloudy skies early then partly cloudy in the afternoon with a high of 32. Saturday Night - A few clouds with a low of near 20. Sunday - Intervals of clouds and sunshine in the morning with more clouds for later in the day. High of 39. Sunday Night - Cloudy with a low of 26. Monday - Partly cloudy with a high of 46.

Prayer

Dear Lord, never let us take for granted your love and your sacrifice for us. Amen.

A class act...



The Norton Community High School Drama Club presented "The Love of Three Oranges" last weekend. A stage play by Hillary Depiano and under the direction of Brandon Gay. A tale of love, laughter and happiness. The cast and crew delighted the audience on Saturday night and at the Sunday matinee with a story of a cursed prince who, through his struggles finds love and happiness. The five main characters are seen here towards the end of act two. From the

left is the narrator and wizard Celio played by Neysa Carlson. Next is Cody O'Hare who played Truffaldino the court jester, then Ashley Hildebrand who was Pantalone, aid to the king. Center stage is Lauren Mordecai who played two parts, the nurse and Princess Ninetta. Pictured next is Steve Cummings who played the part of Prince Tartaglia and lastly is Jared Shelton who portrayed the King of Hearts, Silvio.

- Telegram photo by Dana Paxton

Man asks county to leave road alone

By CYNTHIA HAYNES

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A Norton County man would like the county road crew to leave his road alone but hopes that they can help to move some millings in for him.

Adam Zerr told the county commissioners at their regular meeting on Monday that he had had a dispute with the county and state over a driveway for five to six years. That dispute was finally resolved, he said, and a drive-

way, which had been removed was replaced and the state put two loads of millings on it for him.

Since then, he said, he has maintained part of the road at E7. He prefers that because when road graders come on it, he said, they make tracks. He does have some problems with semis that turn around there, he noted, but the sheriff has not been able to do anything about that.

He said he had the road fixed up and

the area beside it seeded with grass.

He said he told the county what he had done and asked that the grader not come along and tear out the sod. However, a grader did come into the area, Mr. Zerr said.

"He left the black alone, and I want to strongly say thank you," he told the commissioners. "But, they've cut my waterway off."

Without the waterway, he said, the road and sodded area will flood and get rutted.

The area was bladed and now it has a lip, Mr. Zerr said.

"Now the water is going to run

against that bank and its going to rut and wash out," he said.

"The agreement was just leave my work alone."

Mr. Zerr said that he would, however, like the grader to return with some millings that he thinks he can get.

He also requested that the county send Road and Bridge Foreman Floyd Richards to do the work because he knows that he does an honest and fair job.

If he gets the millings, Mr. Zerr said, he will work them in himself and he will continue to maintain the little hill on the road like he has done in the past.

Church bell removed

After leaks around the louvers in the steeple of the Norcatat United Methodist Church caused ceiling damage, the congregation decided to remove the church bell.

Vap Construction of Atwood was hired to remove the bell, which weighs about 600 pounds.

"This was my first project of this kind," said owner Tyson Vap.

Working with a crew in the bell tower and a forklift operator, it took about 45 minutes to remove the bell and have it on the ground.

"The bell will be placed somewhere on the grounds of the church," said Alice Barnett, a member of the congregation.

Mrs. Barnett said the bell had a casting date of 1898, but she didn't think it was placed in the church's bellfry until 1938.

Carl Lyon of C.W. Welding, Norcatat, is in charge of designing and crafting a base and cradle for the bell.

The bell tower will remain on the church, but will be covered with steel siding to prevent any more leaks.



Inch by inch, the Vap Construction crew from Atwood carefully removed the 600 pound bell from its former home atop the Norcatat United Methodist Church.

- Photo by Alice Barnett

How to cook a turkey

Kindergarten students at Eisenhower Elementary in Norton recently submitted their instructions for preparing a Thanksgiving turkey this holiday season. The Norton Telegram hopes that readers find these recipes helpful and informative. The students were asked to list the ingredients, directions, cooking time and oven temperature.

Gail Roy's Kindergarten Class

Allyson Hale - Two sprinkles of salt and pepper, turkey, 2 cups of oil, tomato juice, salad, ketchup, and 10 pieces of cheese of course. Salt and pepper the turkey, spread turkey with oil, ketchup and tomato juice, sprinkle salad on top of turkey, then top with cheese. Put in the oven. Cook 50 minutes at 5 degrees.

Savana Rumback - Flour, pepper, milk, water, salt. First you have to shoot a turkey. Then you have to clean the turkey and put the turkey in the oven. Cook for 100 minutes at 100 degrees.

Ayston Kats - Turkey, pepper. First, you have to kill a turkey. Cook it in the oven until its brown, not black. Sprinkle pepper on top, but not too much, because that will make it too spicy. Eat and enjoy! Cook for 1 hour at 210 degrees.

Lucas Rushton - Chicken, salt, pepper, onions, cheese, a flying turkey, milk to drink, water to drink too, one chocolate milk to drink, tea, a piece of

an alligator tail. Mix chicken, salt, pepper, onions, cheese, a dead flying turkey and a dead piece of an alligator tail. Drink a lot of chocolate milk, tea, water, and white milk. Cook for 20 hours and 21 minutes in the microwave.

Noah Melvin - Turkey, flour, and salt. We have to go to a turkey's nest and shoot it. Then we have to take off the feathers by grabbing them. Put the turkey in a pan. Next lay the flour on and shake the salt on it. Last, put the turkey in the oven and cook it for 100 minutes. Oven temperature: really, really hot!

Morgan Bristol - Turkey, salt, pepper, butter. Take out neck and giblets. Get a big pan like for brownies, put aluminum foil in it, put in the turkey and close it up. Cook for 9 minutes at 50 degrees.

Jessi Wait - Salt, pepper, put cookies around the turkey, turkey. Kill one, pull the feathers off, take the bones out, give the bones to the dog, put the turkey in the pan, put on salt and pepper, and put in the oven. Cook for 40 minutes until really hot.

Ashalyne Tallent - Eight turkeys, 25 onions, salt, and pepper. Chop up onions and put on top of the turkey. Put on salt and pepper. Put it in the oven and let it cook, but keep checking it so it don't burn. Cook for 5 minutes at

(Turkey - Continued on Page 5)

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