

# OBITUARIES

## Virginia L. "Ginger" Paden

Dec. 1, 1944 - Jan. 28, 2014

Virginia L. "Ginger" Paden, age 69, of Osawatomie, died peacefully Tuesday, Jan. 28, 2014 at her home surrounded by her family after a recent diagnosis of cancer.

Ginger was born Dec. 1, 1944 in Norton. She was the only child born to Clarence Calvin and Lucy Jane (Nichol) Scharf. She attended school in Norton graduating from Norton Community High School with the Class of 1962.

Ginger was united in marriage to Francis Paul Paden on June 17, 1962 at the Norton Methodist Church. They made their home in Norton and moved to Osawatomie 25 years ago. Francis and Ginger became the parents of four children.

Ginger enjoyed the role of housewife, mother, and homemaker throughout her marriage. Francis died July 12, 2002. It was later that year that Ginger went to work at Tri-Ko in



Osawatomie as a residential care worker.

She had been a Sunday School teacher at the Norton Methodist Church. She had also served as a Girl Scout leader for a number of years. Any additional spare time she had was enjoyed by sewing, embroidering, or bargain hunting at garage sales. She was a member of the Zig Zag Sewing Club.

She was preceded in death

by her parents and her husband Francis.

She is survived by her daughter Charlanda Lamson and her husband LeRoy of Paola; three sons Douglas and his wife Kristy of Osawatomie, Bradley and his wife Carrie of Lee's Summit, Mo., and Aron and his wife Jennifer of Greenwood, Mo.; 17 grandchildren and five great-grandchildren; many other relatives and friends.

Visitation will be held from 6 to 8 p.m., Friday, Jan. 31, 2014 at the Penwell-Gabel Funeral Home, 605 O'Neal Ave., Osawatomie, KS 66064.

Funeral services will be held at 2 p.m., Saturday, Feb. 1, 2014 at the funeral home. Interment will be in the Osawatomie Cemetery.

Memorials are to the Cholangiocarcinoma Foundation and can be sent in care of Penwell-Gabel Funeral Home, P. O. Box 280, Osawatomie, KS, 66064.

## John Earl Kent

Sept. 22, 1943 - Jan. 29, 2014

John Earl Kent, 70, of Olsburg, KS, passed away Wednesday, Jan. 29 2014, at the Community Hospital in Onaga. He was the assistant director of facilities at Kansas State University in Manhattan for 40 years until retiring in 2008.

John was born on Sept. 22, 1943 in Norton, to Francis Hayward Kent and Mattie Ionia (Ridgley) Kent. He graduated from Norton Community High School in 1962, where he was a state wrestling champion. After high school, John served in the U.S. Army and, following an honorable discharge, he attended Kansas State University. John loved hunting, fishing, gardening, and studying Native American History. With his refined woodworking skills,

he built his house with his sons. Above all these, his most treasured pastime was simply being with his family.

John is survived by his first wife, Jean (Parent) Brooks and their children: son, James L. (Danelle) Kent, of North Monmouth, Maine and Jeffery L. (Jennifer) Kent, of Maine. He is also survived by his second wife, Diane Kent and their children: daughter, Suzanne Lundberg, of Manhattan, J. Lucas (Kara) Kent, of Kansas City, Mo.; and Jacob L. (Angie) Kent, of Denver, Colo. John is survived by brothers, Francis Kent and Paul Kent, both of Texas, Mike Kent of Arizona, Jim Kent of Arkansas, David Kent, of Kansas and a sister, Carla Rowe of Colorado, eight grandchild-

dren and two great-grandchildren. He was preceded in death by his parents and sisters, Agnes Kent and Margaret Davis.

The family will receive friends at the Irvin-Parkview Funeral Home & Cremation, 1317 W. Poyntz Ave., Manhattan, from 2 p.m. to 3 p.m. on Saturday, Feb. 1.

If desired, in lieu of flowers, donations can be made to Alzheimer's Association 225 N. Michigan Avenue Chicago, IL 60601-7633.

To send an online condolence or gift, visit [www.irvin-parkview.com](http://www.irvin-parkview.com).

Services are by Irvin-Parkview Funeral Home and Cremation, Manhattan.

## Winter Band Concert



The Norton Community High School Band performed its Winter Band Concert on Sunday afternoon at Stull Gymnasium. The band played seven musical selections under the direction of Don Mordecai, including Pirates of the Caribbean: At World's End by Hans Zimmer.

—Telegram photo by Mike Stephens

## Emergency loans available

Farmers in Decatur, Norton and Phillips Counties, who suffered crop or livestock losses due to drought occurring Nov. 15, 2013 and continuing may now apply for Farm Service Agency (FSA) emergency loans, FSA Farm Loan Officer, Pat L. Bohl, said recently. Applications for assistance will be accepted by FSA until Sept. 15, 2014.

Loans covering physical and/or production losses are scheduled for repayment as rapidly as feasible, consistent with the applicant's reasonable ability to pay, said Bohl. The current interest rate for February is 3.0 percent but is subject to monthly changes until the loan is approved.

FSA's Farm Loan Programs staff is committed to new and existing customers, FSA customer goals and our rural com-

munities. FSA's service extends beyond the typical loan, offering FSA customers ongoing consultation, advice and creative ways to make your farm business thrive. At the Farm Service Agency, we want to be your lender of first opportunity to overcome these adverse weather conditions and rebuild your operation to get back on track. FSA's loan staff can refer customers to other public and commercial financing sources that can serve as a blend with FSA's farm loan programs.

FSA loans covering physical losses may be used to replace installations, equipment, livestock, or buildings (including homes), lost through this disaster.

FSA loans covering production losses may be used to buy feed, seed, fertilizer, livestock, or to make payments on real

estate and chattel debts. Funds can also be used for other essential operating and living expenses, Bohl said.

To be eligible for an emergency disaster loan, an applicant must be operating a family size farm or ranch, must be unable to get credit elsewhere, and must have suffered a qualifying physical and/or production loss from the disaster.

Farmers who suffered at least a 30 percent reduction to at least one cropping enterprise, may have a qualifying production loss. Emergency disaster production loss loans cover 100 percent of qualifying losses.

Farmers and ranchers that think they may be eligible should contact the Norton County FSA Office in Norton, Kansas or call 785-877-5156 for additional information and how to apply.

## Sharing knowledge with wheat growers

Fifteen wheat growers and industry personnel representing state wheat commissions from across the United States and the U.S. Wheat Associates office in Mexico traveled to Kansas State University's International Grains Program to participate in a flour milling course Jan. 7-9.

"This course was designed for wheat commissioners to experience the entire milling process from wheat selection and processing to flour quality and the finished product produced for the consumer," said Mark Fowler, IGP associate director and flour milling specialist.

Participants gained a greater understanding of the relationship between wheat quality and flour performance through lectures, hands-on milling labs in Shellenberger Hall, the Hal Ross Flour Mill and a bakery lab.

As a producer himself, David Schemm, Sharon Springs, Kan., knows how to grow wheat. Through this course, he said, he learned what happens after the wheat leaves his farm. In addition to covering the post-harvest process that transforms wheat to a consumer product, the training showed how different qualities can affect the final product outcome.

"I've learned that millers are really focused upon efficiency

and not only being able to turn out a great product, but to do it in the most efficient and cost effective way they can," Schemm said. "And that is something that I can take back even to my operation."

These sentiments were echoed by Kevin Whitehall, CEO of Central Washington Grain Growers and a commissioner for Washington Grain Commission. He said he found the Shellenberger lab helpful because he didn't realize all of the little things that go on with milling equipment.

"This class gives some knowledge that should almost

be a pre-requisite for any director or commissioner," Whitehall said. "It just helps us understand whoever we are going to visit and gives us more of an overview of what they are doing in their mills."

The course is one of several specialized trainings offered through IGP's flour milling and grain processing curriculum. IGP also offers courses in feed manufacturing and grain management, and grain marketing and risk management. For more information visit the IGP website at [www.grains.k-state.edu/igp](http://www.grains.k-state.edu/igp).

## Deadline announced for protection program

Eric B. Banks, State Conservationist with the U.S. Department of Agriculture's (USDA) Natural Resources Conservation Service (NRCS) in Kansas, announced a ranking cutoff date of April 4, 2014, for the Farm and Ranch Lands Protection Program (FRPP).

Working through the Protection Program, the Department of Agriculture partners with state, tribal, or local governments and non-governmental organizations to acquire conservation easements on private lands. The Department of Agriculture provides up to 50 percent of the fair market easement value of the conservation easement.

"In 2013, NRCS provided \$1,809,450 in matching funds to enroll 7,325 acres in the Farm and Ranch Lands Protection Program," said Banks.

To be eligible to receive Protection Program funding, applicants must demonstrate a commitment to long-term conservation of agricultural lands;

a capability to acquire, manage, and enforce easements; a sufficient number of staff dedicated to monitoring and easement stewardship; and have the funds available needed for the acquisition of conservation easements. Applicants must be a federally recognized Indian Tribe, a state or local unit of government, or a non-governmental organization. Applicants must have an established farmland protection program that purchases agricultural conservation easements for the purpose of protecting agriculture use and related conservation values by limiting conversion to non-agricultural uses of the land.

Eligible land must be privately owned farm or ranch lands; contain at least 50 percent prime, unique, statewide, or locally important farmland soils; have a historical or archaeological resource; or have land that supports the policy of a state or local farm and ranch lands protection program. The land

must also be part of a pending offer by an eligible entity; have cropland, rangeland, grassland, pasture land, or forest land that contributes to the economic viability of an agricultural operation, or serves as a buffer to protect an agricultural operation from development. Landowners that are associated with eligible lands are required to meet Adjusted Gross Income and Highly Erodible Land and Wetland Conservation provisions as set forth in the 2008 Farm Bill.

If you need more information about the Farm and Ranch Lands Protection Program, visit the Kansas Natural Resources Conservation Service web page at [www.nrcs.usda.gov/wps/portal/nrcs/main/ks/programs/easements/farmranch/](http://www.nrcs.usda.gov/wps/portal/nrcs/main/ks/programs/easements/farmranch/) or contact your local Department of Agriculture Service Center (listed in the telephone book under United States Government or on the internet at [offices.usda.gov](http://offices.usda.gov)).

## SENIOR CENTER MENU

Senior Center Menu  
Monday, Feb. 3-Swedish meatballs, peas, noodles, bread and pineapple.

Tuesday, Feb. 4-Paprika chicken, potato salad, coleslaw w/carrots, bread and apricots.

Wednesday, Feb. 5-Hamburger vegetable soup, 5-cup salad, crackers and cookie.

Thursday, Feb. 6-Liver and onions in gravy, mashed potatoes and gravy, green beans, bread and plums.

Friday, Feb. 7-Chili cheese pie, macaroni salad w/vegetables, strawberries and bananas, Fritos and pudding.

Monday, Feb. 10-Smothered steak, mashed potatoes and gravy, seasoned carrots, bread and cook's choice fruit.

Tuesday, Feb. 11-Ham and

beans, spinach salad, cornbread, cottage cheese w/fruit.

Wednesday, Feb. 12-Turkey ala King, broccoli, rosy pears, biscuit and brownie.

Thursday, Feb. 13-Taco burger, Mexicali corn, spanish rice, bun and Mandarin oranges.

Friday, Feb. 14-Roast beef slice w/gravy, scalloped potatoes, 3-bean salad, bread and hot cinnamon apple slices.

Monday, Feb. 17-BBQ chicken sandwich, tater tots, peaches, bun and cook's choice complement.

Tuesday, Feb. 18-Salisbury steak, au gratin potatoes, corn, bread and gelatin w/fruit.

Wednesday, Feb. 19-Baked fish, parsley potatoes, seasoned carrots, bread and mixed fruit.

Thursday, Feb. 20-Beef stro-

ganoff, peas, noodles, cake and Ambrosia fruit salad.

Friday, Feb. 21-Ground beef stew, pears, crackers and brownie.

Monday, Feb. 24-Smokies, macaroni and cheese, stewed tomatoes, bread and pears.

Tuesday, Feb. 25-Cook's choice entree, hash brown casserole, California blend vegetables, bread and fruit cobbler.

Wednesday, Feb. 26-Oven baked chicken, mashed potatoes and gravy, peas, bread and half banana.

Thursday, Feb. 27-Chili, applesauce gelatin, crackers and cinnamon roll.

Friday, Feb. 28-Pork roast, mashed potatoes and gravy, steamed cabbage, carrots and onions, bread and apricots.

**Mortensen Computer Service**

**Free Computer Classes will Resume on Tues., Feb. 4 at 5:00 p.m.**

**We will have an overview of previous classes on:**

- E-mail
- E-mail Attachments
- Backing Up Data
- Etc.

**It's Free-Everyone Welcome**  
101 S. State, Norton, KS  
PHONE 785-874-4844

Jan. 31- Feb. 5

Showing at the

# NORTON THEATRE

## Ride Along

1 Hour, 50 Minutes (PG-13)

Friday and Saturday: 8:00 p.m.  
Sunday: 2:00 p.m.  
Mon., Tues., Wed.: 7:00 p.m.

## Lone Survivor

2 Hours, 12 Minutes (R)

Ride Along is \$7.00 for adults and \$6.00 for children 12 and under. \$3/tx on Sunday  
Lone Survivor is \$7.00 for adults. \$3/tx on Sunday

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[nortontheatre.com](http://nortontheatre.com)

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