

OBITUARIES

Phyllis Jean Donnelly Gillespie

April 3, 1931 - March 20, 2014

Phyllis Jean Donnelly Gillespie, 82, died March 20, 2014 in Pampa.

Services were Saturday, March 22, 2014 at Carmichael-Whitley Colonial Chapel, with Rev. Jim Yates, Interim Hospice chaplain, officiating.

Graveside services were at 2 p.m. Tuesday, March 25, 2014 at Gettis Cemetery in Clayton, Kan., with Rev. Ed Woods, pastor of First United Methodist Church in Oberlin, Kan., officiating. Arrangements are under the direction of Carmichael-Whitley Funeral Directors.

Mrs. Gillespie was born April 3, 1931 in Densmore, Kan., and was a 1948 graduate of Densmore High School. She married Elton Gillespie on Feb. 24, 1949 in Beaver City, Neb. and they made their home on a farm near Clayton, Kan. for over 55 years. He preceded her in death on July 2, 2004. Jean was a fiercely independent woman and continued to live on the farm until 2013 when she moved to Pampa to live with her daughter, Jeanne.

Jean loved to quilt, making numerous quilts for her family and friends. She enjoyed trapshooting and hunting with her husband and friends. Being a



true farmer, she also gardened extensively, loving the smell of the soil, working the soil and raising garden crops. Jean enjoyed canning garden produce with her friends. She also enjoyed the occasional trip to the casinos, beating her grandsons at checkers and playing bingo with her friends at the Pampa Nursing Center. She was a member of the Pampa Senior Citizens Center.

Jean was preceded in death by her parents, Cal and Ruth Donnelly; and four brothers, Donald, Leon, Leonard and Junior.

Survivors include her daughters, Jeanne Townson of Pampa, and Peggy Carlton and husband Bruce of Bakersfield, Calif.;

her son, Elly Gillespie of Jennings; three grandsons, Jimmy Townson and wife Misty, and Michael Townson and wife Aimee, all of Pampa, and Jason Carlton and wife Millette of Huachuca City, Ariz.; three granddaughters, Courtney Gillespie of Jennings, Kaitlyn Gillespie of Kansas City, Kan., and Cassidy Gillespie of Oberlin, Kan.; three great-grandsons, three great-granddaughters; her brother, Ron Donnelly and wife Judy of Cloverdale, Calif.; three sisters-in-law, and numerous nieces and nephews. She is also survived by her extended Texas family, Bill Riley; his daughters, Stacy Phillips and family and Misty Hood and husband Steve and family, who lovingly embraced her as "Grandma." She also leaves her faithful furry companion "Spike," and her special Kansas friends, Bill and Charlotte Nelson, Alice Mizer, Iris Smith, Rose and Lloyd Ramsey, Leo and Carrie Zodrow and Leonard and Carol Sewell.

Memorials may be made to Interim Hospice, 2217 Perryton Pkwy., Pampa, Texas 79065

Sign the on-line guest register at www.carmichael-whatley.com.

Virginia Sue Banzet

Jan. 9, 1939 - March 20, 2014

Virginia Sue Banzet, age 75, formerly of Oberlin, died Thursday, March 20, 2014, at the Decatur Health Systems in Oberlin.

Virginia was born Jan. 9, 1939, in Norcatur to Clarence and Edith (Wiggins) Temple. She was married to Darroll Banzet of Oberlin where he still resides. Virginia received her education at Norcatur High School and she later resided in Norton, Hill City, and Oberlin where she

was a homemaker.

Survivors include her husband Darroll Banzet of Oberlin, her son, Clarence (Paula) Banzet of Mullinville, Kan., her daughter, Virginia Ann Harshbarger of Mead, Wash., one sister-in-law, Georgia Lee Temple of Norton, six grandchildren and nine great-grandchildren.

She was preceded in death by both parents Clarence and Edith (Wiggins) Temple, four brothers Harold, Richard, Golden,

and Clarence Temple, four sisters Vada Bishop, Velma Schoenfelder, Vera Hoppas, and a baby sister at birth.

Funeral services were held at Pauls Funeral Home, Oberlin, on Monday, March 24 with Pastors Chris and Sharon Nelson officiating.

There is a memorial fund for Virginia at COPD Foundation and Alzheimer's Association.

www.paulsfh.com

Early registration encouraged for agency programs

The U.S. Department of Agriculture's (USDA) Farm Service Agency (FSA) Administrator Juan M. Garcia today recommended that farmers and ranchers who plan to participate in FSA programs register in advance. Producers are encouraged to report farm records and business structure changes to a local FSA Service Center before April 15, 2014.

Enrollment for the disaster programs authorized by the 2014 Farm Bill, including the Livestock Indemnity Program (LIP) and the Livestock Forage Disaster Program (LFP) will begin by April 15, 2014.

"We expect significant interest in these programs," said Garcia. "Early registration should help improve the sign-up process and allow us to expedite implementation of the programs. I strongly encourage producers to complete their paperwork ahead of time."

Examples of updates or changes to report include:

New producers or producers who have not reported farm records to FSA.

Producers who have recently bought, sold or rented land. Those producers need to ensure that changes have been reported and properly recorded by local FSA county office personnel. Reports of purchased or sold property should include a copy of the land deed, and if land has been leased, then documentation should be provided that indicates the producer had/had control of the acreage.

Producers that have changed business structures (e.g. formed a partnership or LLC) need to ensure that these relationships and shares are properly recorded with FSA. Even family farms that have records on file may want to ensure that this is recorded accurately as it may impact payment limits.

Farm records can be updated during business hours at FSA Service Centers that administer the county where the farm or

ranch is located. Producers can contact their local FSA Service Center in advance to find out what paperwork they may need. In addition, bank account information should be supplied or updated if necessary to ensure that producers receive payments as quickly as possible through direct deposit.

While any producer may report farm records and business structure changes, it is especially important for producers who suffered livestock, livestock grazing, honeybee, farm-raised fish, or tree/vine losses for 2011, 2012, 2013 or 2014, and may be eligible for assistance through one of the four disaster programs.

For further information about our disaster programs and USDA's Farm Bill implementation plan, visit FSA's Farm Bill Web page. FSA Service Center locations can be found on the FSA website.

Kansas cattle on feed down three percent

Kansas feedlots, with capacities of 1,000 or more head, contained 2.05 million cattle on feed on Feb. 1, according to the U.S. Department of Agriculture's National Agricultural Statistics Service. This inventory was down three percent from last year. This is the lowest February inventory since 1999.

Placements during January totaled 435,000 head, up two percent from 2013.

Fed cattle marketings for the month of January totaled 385,000 head, down six percent from last year. This is the lowest January marketings since 1995. Other disappearance during January totaled 10,000 head, down 5,000 head from last year.

Kansas milk production up 5.3 percent

The January 2014 milk production in Kansas totaled 258

million pounds, up 5.3 percent from last year.

The production per cow averaged 1,880 pounds, up 25 pounds from 2013.

The number of cows was estimated at 137,000 head, up 5,000 from the previous year.

Find agricultural statistics for your county, state, and the nation at www.nass.usda.gov.



Some fast facts about eggs

With Spring just around the corner, eggs become popular for the Easter season. Here's some fast facts about eggs.

The U.S. produces about 75 billion eggs each year. About 60 percent are used by consumers.

Egg grades refer to the quality of the shell, white, yolk and size of air cell.

Yolk color varies by what the hen eats. Artificial colors are not permitted.

Egg shells have 7 to 17 thousand tiny pores on the surface. These allow moisture and Carbon Dioxide out and air and odors inside.

Always store eggs in their carton.

Blood spots result from a blood vessel rupture when the eggs is laid. They are not harmful.

A stuck yolk happens when

**Home ed
Tranda
Watts,
Extension
specialist**



the yolk membrane attaches to the shell membrane. The egg is old and has been in the same position a long time.

Making Sure Your Eggs Are Safe to Eat

Eggs should be cooked until the whites and yolks are firm or, for dishes containing eggs, until an internal temperature of 160 degrees Fahrenheit is reached because Salmonella is destroyed by the heat of cooking. In addition to thoroughly cooking your eggs, follow these simple food-

handling practices:

- Clean your hands, as well as the surfaces and utensils that come into contact with raw eggs, an important step for avoiding cross-contamination.
- Separate eggs from other foods in your grocery cart, grocery bags and in the refrigerator to prevent cross-contamination.
- Keep eggs in the main section of the refrigerator at a temperature between 33 and 40 degrees Fahrenheit - eggs accidentally left at room temperature should be discarded after two hours, or one hour in warm weather.

Learn more about safely enjoying eggs as part of a nutritious diet by contacting your local K-State Research and Extension Office, by contacting Tranda Watts at twatts@ksu.edu or phoning 785-443-3663.

Agency celebrates American agriculture

USDA Kansas Farm Service Agency (FSA) Executive Director Adrian J. Polansky encourages everyone to take a moment to appreciate the hard working farmers and ranchers in Kansas on March 25, National Ag Day. This year's theme is "Agriculture: 365 Sunrises and 7 Billion Mouths to Feed."

USDA is proud to stand behind the producers who rise before dawn 365 days a year in order to put food on the table for 7 billion people.

"We recognize the importance of agriculture and hope that the recent passage of a new Farm Bill is a sign that 2014 will be a 'banner' year for the industry," said Polansky. "There is no better way to show our support for farmers and ranchers than to begin implementing a new Farm Bill - legislation that will provide farmers, ranchers and consumers alike supportive results."

While the American economy is rebounding and gaining strength, the agricultural economy has remained strong and at its best. Looking ahead, the U.S. has seen a trend towards aging farmers; however, according to the recent Census of Agriculture, the nation is beginning to

reverse that trend. There is an increase in the number of farmers under the age of 35.

And although the agriculture industry promises a bright future, many farmers and ranchers are still recovering from natural disasters that occurred this year, including the continuing drought. Fortunately, these producers were still able to grow the commodities that Americans rely on in order to remain a food-secure nation. Our farmers and ranchers have also continued their legacy of protecting natural resources and environmentally sensitive land through the use of conservation programs.

Please join FSA in celebrating America's farmers and ranchers - a selfless group of individuals who make up less than two percent of the world's population. They feed our country and make our nation secure. And, they supply quality foods to the rest of the world's seven billion people.

From the clothes we wear, the foods we eat, the fuel we burn and the agricultural byproducts we use daily, American agriculture adds to the quality of our lives.

None of the contributions

of U.S. farmers and ranchers should be taken for granted, because no one can live without agriculture.

Ag Day is a project of the Agriculture Council of America. For further Ag Day information and events visit www.agday.org. For information on programs administered by FSA, please contact your local FSA office or visit us online at www.fsa.usda.gov.

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Happy Birthday
Lisa Marie!!

We Love You!!

Call Mike with all your social news.
877-3361
mstephens@nwkansas.com

Happy Birthday,

Hey Snorkel Head!

We didn't get to celebrate the big one last year as you were gone. So here is to celebrating today on the big "51"!!

Over the next 3-6 weeks, the Norton County Hospital and Medical Clinic will be changing to a new computer system.

It is essential that we update your current contact details -- this includes your home, work and cell phone numbers as well as a current mailing address. If possible, please arrive at least 10 minutes in advance of your appointment time so staff can have time to verify your information.

We also ask that you bring your current insurance card with you when you come to the Hospital or Clinic for an appointment. You will also be asked to pay for any co-pay due at the time of service.

The Norton County Hospital remains committed to providing the quality health care services you and your family have come to know and trust.

NCH *We appreciate your patience during this transition time to our new computer system.*

March 21 -
March 26

Showing at the

NORTON THEATRE

Divergent

2 Hours, 33 Minutes (PG-13)

Friday and Saturday: 8:00 p.m.
Sunday: 5:00 p.m.
Mon., Tues., Wed.: 7:00 p.m.

Doors will open 1 hour early on Fri., Sat., & Sun.

Non-Stop
2 Hours (PG-13)

Non-Stop is \$7.00 for adults and \$6.00 for children 12 and Under. \$3/tx on Sunday Divergent is \$7.00 for adults and \$6.00 for children 12 and Under. NO Sunday Discount

PREMIERING IN NORTON, FRIDAY, MARCH 28
NOAH (NR)

PREMIERING IN NORTON, FRIDAY, APRIL 4
CAPTAIN AMERICA 2 (PG-13)

PREMIERING APRIL 11 - RIO 2 (PG)

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