



Happy Thanksgiving!



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Volunteers to serve turkey meal

By **KIMBERLY DAVIS**
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The turkeys are ready, the pumpkin pie is baked and people are ready for the traditional home-cooked Community Thanksgiving Dinner at noon Thursday at St. John's Lutheran Church.

The volunteers at St. John's are still taking reservations. Call Teresa Diederich at 475-3525.

Mrs. Diederich said the volunteers will cook four 25-pound turkeys, four hams, stuffing, mashed potatoes, rolls and gravy. Community members are asked to bring salads and desserts to share.

The volunteers will deliver to shut-ins, who can order a meal by calling Mrs. Diederich.

Money given for the dinner, after expenses, will be donated to the Decatur County Food Pantry.

Friday will be the Christmas opening for business in Oberlin.

The Oberlin Business Alliance will hold its annual Parade of Lights on Main Street at 6:30 p.m. Friday. This year's theme is Candy Land Christmas.

There's still time to sign up an entry for the parade by calling the Chamber of Commerce at 475-

3441.

The parade will start at the Decatur Co-op on the south end of Main Street and head north.

Following the parade, Santa Claus will meet with kids of all ages at the Golden Age Center. The Oberlin Lions Club will provide a bag of goodies for each of the kids.

The same night, from 5 to 8 p.m. the Last Indian Raid Museum plans to hold "Mall in the Hall," featuring people with home-based businesses selling their wares. The mall will also be open from 9 a.m. to 1 p.m. on Saturday.

Also on Saturday, the Decatur County Area Chamber of Commerce plans to hold its annual Holiday Craft Show at The Gateway.

Chamber Manager Carolyn Hackney said 60 booths have been signed up for the event, which runs from 9 a.m. to 4 p.m. Admittance is free. Lunch will be sold.

Following Thanksgiving, owner Joe Stanley will crank up the annual food drive at Stanley Hardware downtown. The donated food will be displayed in the store's window and will then be taken to the Decatur County Food Pantry at the United Church after the new year.

Council studies cost estimates for street repair

By **KIMBERLY DAVIS**
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The Oberlin City Council received cost estimates for work on several streets around town at its meeting Thursday.

Lance Harder, with Miller and Associates, who has talked with the council before about the streets, said he was back with some more figures.

Mr. Harder handed out a map of the city with the streets coded in different colors. He said it would cost roughly \$35,000 to reseal the joints on the intersection of the concrete streets east of East Avenue.

Basically, a contractor would remove any joint sealant, clean it out and put hot tar over each joint. Mr. Harder said he thought there were about 18 blocks that need work.

The concrete streets west of East Avenue aren't in as bad a shape as the ones on the east, he said.

There are a couple of concrete blocks in need of repair on Adams between Penn and York, he said. Those blocks, said Mr. Harder, need to be reconstructed. They are in bad shape and there is no use throwing money at them to just do the joints.

Council roundup

At the meeting last Thursday, the Oberlin City Council:

- Approved having new utility customers pay a \$200 deposit for the service. Story to come.
- Received cost estimates for work to several streets around town. Story at left.
- Gave the go ahead to hire an Oberlin man for a vacancy on the police department. Story on Page 3A.
- Made plans to look at changes to an ordinance to allow for the sale of beer at the new bowling alley on Main Street at the next meeting. Story on Page 3A.

He said he had tried to get someone to Oberlin to look at sealing the cracks in asphalt streets, but that hasn't happened. Those companies stay pretty busy, he said.

The streets west and south of The

(See COUNCIL on Page 12A)



OUTSIDE SHELIAH CORBETTE'S HOUSE at 107 E. Ash on Thursday night, a fireman suited up near the pumper (above), getting ready to help put out a blaze in

the attic. Jeff Burmaster (below) checked the ceiling near the front door.

— Herald staff photos by Steve Haynes and Kimberly Davis



Flames damage house

An Oberlin homeowner was saved from a fire in her house last Thursday night by a knock on the door.

Sheliah Corbett's home at 107 E. Ash was on fire, but, she said later, she didn't realize it until Jeanne Isbell saw flames shooting from the roof as she was coming into town from Norton.

Miss Isbell went into the Good Samaritan Center, across the street from the home, to call 911. She said she sent Tonya Dinkel across to see if there was anyone in the house.

Ms. Corbett said she'd been watching television, curled up with her dogs in an easy chair in the living room, and didn't smell any smoke.

Ms. Corbett said she grabbed her shoes and her "babies"—the dogs Buster and Mischief.

Good Samaritan Center employees Jori Diederich and Sara Kyte came to the center when they heard about the fire (See SMOKE on Page 12A)

Bowling alley cash coming in

Promoters need less than \$20,000 to finish the new bowling alley on Main Street.

As of Monday morning, the bowling alley fund had \$130,760 in it.

That leaves just \$19,240 to be raised to complete the alley and a new electronic scoring system.

Greg Lohofener, with the Oberlin-Decatur County Economic Development Corp., said they still need some volunteer labor to help detach the lanes and equipment from the former alley off U.S. 83 from Tuesday to the end of next week.

Mr. Lohofener said they will work from 8:30

a.m. to noon and 1 to 5 p.m. Volunteers don't have to work every day or all of the hours. He said they need four or five people each day.

Then on Tuesday, Dec. 7, they need 10 to 12 people to help move the lanes to the new recreation center downtown.

Mr. Lohofener said they have had a few people call in to volunteer, but still need some more.

He asked anyone who can help to call him at 475-3322 or Connie Grafel, marketing director for the group, at 475-2901.

First graders write recipes

With Thanksgiving Day practically here, the first graders at Oberlin Elementary School decided to try their hand at turkey recipes.

Each of the students sat down with teacher Cindy Sattler to tell her how to cook a turkey. Here are the recipes from Mrs. Sattler's class:

Go get a turkey at the grocery store or kill one. You put seasonings on it or something. You cook it in the oven for one hour. Then it's all done and you eat it.

— Brynna Addleman

Dad goes and shoots a turkey in the forest. He picks the feathers off. He goes inside to cook the turkey. He puts it in the oven for 15 minutes. He brings it out and it's really, really hot. He cools it off at the window. He puts it on the table and we cut it up for dinner.

— Malia Bishop

minutes. Take it out of the oven and you put more spices on the turkey. Then you eat it. Save more of it for later.

— Angela Canaway

First you take off the feathers and throw them away. You put it on the grill and roast it. Put salt and pepper

(See KIDS on Page 12A)

Put some spices on the turkey. Then you put in the oven for 50



Only one got seven right; several picked six teams

In the last Pigskin Pickem contest of the season, Wilbur Reichert, Dresden, got a perfect score, coming up with eight correct answers. He even got the tie breaker right, correctly predicting that Wyoming would beat Colorado State.

He wins the \$15 first-place prize. Charley Keller, Oberlin, got seven out of eight right to take the \$10 second prize.

Several people got six right, but Amanda Adams, Danbury, Neb., came up with the closest to the tie breaker score as Wyoming downed Colorado State 44-0. She wins the \$5 third-place prize.

Others getting six right were Charissa Huff, Lebanon, Neb.; Kelly Brown, Ivis Hanson and Kenny Gee, Oberlin; and Cheri Kastens, Herndon.

Coming in with five right were Tom Martin, Rusty Addleman, Gary Anderson and Justin Gee, Oberlin. Jacob Gee got four out of eight right.

Other scores of this week's games were:

- Oklahoma State over KU, 48-14.
- Texas over Florida Atlantic,

- 51-17.
- Colorado over K-State, 44-36.
- Texas A&M over Nebraska, 9-6.
- Missouri over Iowa State, 14-0.
- Notre Dame over Army, 27-3.
- Utah over San Diego State, 38-34.

The week before, only one person was able to come up with seven out of eight games correct.

Mrs. Huff turned in the No. 1 score and earned \$15 in scrip money.

Several people were able to get six out of seven, but J.D. Johnson, Oberlin, came closest to the tiebreaker as Missouri Western overcame local favorite Fort Hays State University 48-21. Second place gets \$10.

Third went to Mr. Reichert, who came within one point of Johnson's tiebreaker score. He gets the \$5 third prize to spend at participating businesses.

Others who picked six winners were Mr. Hanson, Shirley Simpson, Mr. Keller and Mr. Brown, Oberlin, and Ms. Kastens.

Coming up with five out of six were Norm Wendelin, Jim Hollowell, Mr. Addleman, Colleen Gee,

Kenny Gee, Tom Martin and Zach May of Oberlin.

Getting one-half right, or four out of eight, were John Sater, Kel Grafel, Mr. Anderson and Justin Gee, Oberlin, and Ms. Adams.

The money won in the contest can be spent only at the sponsors: Ward Drug Store, the LandMark Inn, Fredrickson Insurance Agency, Decatur Co-op and Ampride, Creative Collision, Farm Bureau Financial Services and *The Oberlin Herald*.

Other scores of last week's games were:

- Missouri over K-State, 38-28.
- Nebraska over KU, 20-3.
- Oklahoma State over Texas, 33-16.
- Texas A&M over Baylor, 42-30.
- Colorado over Iowa State, 34-14.
- Oklahoma over Texas Tech, 45-7.
- Notre Dame over Utah, 28-15.
- Northwest Missouri over Pittsburg State, 22-16.

Next week, the grand prize winner — the person who picked the most games all year — will be announced. The big winner will get \$50 and a trophy.



TEACHER Cindy Sattler listened and typed as Breckyn Jensen told her how she would cook a turkey for Thanksgiving. — Herald staff photo by Kimberly Davis

*Council studies street needs

(Continued from Page 1A) Gateway need this work, which would consist of blowing the cracks out and resealing them. There are some wide cracks, Mr. Harder said, and he would classify that as an immediate need. That kind of work is normally done in the spring, he added.

The mile and a half of road from the U.S. 36 to the shelter house at

Sappa Park needs an armor coat, or conventional seal, which is basically oil and sand.

It wouldn't take long, said Mr. Harder, to get these projects together. The city could let them for bids or just have it done if there was going to be a company in the area doing similar work.

A new concrete street, with construction, could cost \$80 to \$90 a

square yard, he said. To repair a brick street would be about \$130 a square yard. The city didn't know the expense broken down by blocks.

The more streets the city could do, said Mr. Harder, the less expensive it would get.

Councilman Rob McFee asked if the joint sealing needed to be done right away. In the next year or two, said Mr. Harder.

*Smoke, water damage home

(Continued from Page 1A) across the street — just in case they were needed.

Fire Chief Bill Cathcart said the electrical fire started in the attic of the home, which had old nob-and-tube wiring. The firemen were called at 10:05 p.m., when the

flames were already shooting from the roof.

Nine volunteer fighters showed up, he said, and they left just before midnight. Chief Cathcart said the fire pretty much gutted the attic. There was heavy water and smoke damage throughout the house, he

said. Ms. Corbett, who was standing outside in the chilly night in a robe and slippers, said she bought the house and moved in in August, but the insurance company wouldn't cover it until she put on a new roof. That project was scheduled for January.

*Kids ready for turkey

(Continued from Page 1A) on it. Take it off the grill. Eat it. — Sierra Canaway

First you buy a turkey at Dollar General. Bring it home and cook it in the oven. Don't put anything on it. Cook for four hours at 90 degrees. Check how hot it is and take the turkey out. Put it on a plate and take it to the table. — Madison Fick

First you get the turkey. You bring it home. You fix it with salt and pepper. Then you put it in the oven. You cook it for 15 minutes. Then you take it out of the oven. Then you take the pan to the table. You eat it. — Jacie Fortin

First, my dad goes and kills a turkey with his shot gun. You have to clean it by taking off the feathers. You put seasoning on it. Then you cook it on the grill for 30 minutes. You have to watch to make sure it doesn't burn. Then you put it on a plate and then you eat it. — Reece Grafel

Buy the turkey at a store. You put it in a pan. You turn on the stove to 60 degrees. You spray it with food spray. Then you put it in the stove and cook it for 17 minutes. Then you take it out and cut it. Put it on a plate and then you get to eat it. — Autumn Harms

You have to kill a turkey. You pluck off it's feathers. Cut off the breast. Put on a little pepper. Cook it in the oven for 19 minutes. Cut it up into pieces and eat it. — Logan Hayward

Get some jam. You put the jam in turkey. Then you cook it in the oven. You cook it a 250 degrees. You wait until it cools down. Then you eat it. — Christopher Isbell

Go to the store and buy a turkey. Get a pan. Put sauce on it. Cook it in the oven at 260 degrees for 15 minutes. — Breckyn Jensen

Buy the turkey and bread at Raye's. Mash the bread up. Stuff the breadcrumbs in the turkey. Put the turkey in a pan. Cook it in the oven at 75 degrees for 20 minutes. Pull out the turkey. Take out the stuffing. Chop up the turkey and then you eat it. — Kayla Johnson

Thaw out the turkey. Turn the fire on. Put the turkey on a pan. Then

you put seasonings on the turkey. Flip it over and put more seasoning on. Put it on the stove. Poke in the middle to see if it is done. Put on a plate and eat it. — Zander Kempt

Get a turkey. Fill it with stuffing. Put it in the oven for an hour. Get it out and get a plate. Put the turkey on the plate. Set on the table and eat. — Morgan Ketterl

Take the feathers off. Wash it off. Cook it in the oven until it gets done. Check if it is done. Put it on a plate. Set it on the table. Eat it. — Riley Ketterl

Kill the turkey. Gut it. Put it in the pot. Cook it in the oven for 51 hours 10 degrees. Get it out of the oven and then eat it. — Ryan Ketterl

Get the turkey from the store. Cut it and put it in a pan. Put it in the oven for 25 hours. Turn the oven off. Get out the turkey and wait until it cools off. Then you eat it. — Jacquelyn Marshall

Shoot a turkey. Then you bring it home. Peck the feathers off. Put some stuffing on the turkey. Put it in the oven. Turn the heat up to 65 degrees. Cook for 25 hours. You get it out and then you put salsa on top. Eat it! — Tod Mastin

Go get the turkey at a store. Put butter on the turkey. Put it in the oven for 20 minutes. Take it out. Cut it. Eat it. — Bryce Peter

First dad shoots the turkey with a shotgun. He cleans it. Put it in a pan and then put butter on it. Put in the oven and set it for 15 minutes. Then we eat it. — Breckin Sawage

Buy the turkey from the store. Put stuffing inside of it. Cook the turkey in the oven for 11 minutes. Take it out and eat it. — Haylee Schurr

Buy the turkey and take it home. Open the bag and take it out. Put some seasoning on it and cook it at 90 degrees. Then we eat it. — Gage Scott


Go buy the turkey from the store. Put it in a pan. Cook it and eat it. — Corbin Wessel

Buy a turkey. Put it in a pan. Put some salt on it. Put it in the stove.


Wait until it gets done. Then you take it out and you can eat it. — Darrian Herrera

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