### Looking Back...By Marcia Labbe A look at the past through the pages of The Herald

### 5/21/2015 – 10 years ago

Jonathan Fairbanks was named Salutatorian and Rebekah Glessner Valedictorian of the Onaga High School Class of 2015.

Among the more that 1,000 candidates for graduation at Emporia State University was Jeanette Eisenbarth, who received a Master of Science degree in Early Childhood Education.

Alison Blaine McCourt was a candidate for the degree of Juris Doctor from the University of hattan has accepted Kansas School of Law at the hooding ceremony May 16.

Ken Underwood and his daughter Naomi stopped by The Herald office on Thursday of last week.

The Onaga Football Alumni's annual Charity Golf Tournament at Cool Springs Golf Course Saturday saw 18 4-person teams competing in a 9-hole scramble with Craig Boswell, Brett Kolterman and David. Schwarz, Bob Schwarz,

-LAMINATIONSat The Herald, inexpensive and long lasting too. Try us and see. --5 mil. \$2.00-- $8 - 1/2 \times 14$ Just a little more. Give us a try at The Onaga Herald 302 Leonard in Onaga 785-889-4681 or oherald@bluevalley.net

home first place with a and parties in Topeka and score of 32.

Alena Bosse, Maggie McCourt, Jessica Nolte, and Katie Roggenkamp were awarded the Valedictorian medals last 5/26/1955 - 70 years ago Sunday at the Onaga High School graduation ceremony.

Milton W. Wendland recently completed his law degree at the University of Kansas School of Law.

Weylan Bosse of Manmembership in the highly selective National Society of Collegiate Scholars.

The first hole-in-one at Cool Springs Golf Course in Onaga was made by Barry Nider at hole #12, and was witnessed by Trampis Nickel, Ron Lindsey and Dale Koelling.

Betty Jane Dodds of Wichita was a Saturday and overnight guest of Mr. and Mrs. Melvin

5/22/1975 - 50 years ago

Mary Jane Smith was named Valedictorian and David Johnson Salutatorian of the 1975 graduating class of Onaga High School.

Mark Bonjour and Frederick Marten were among the 800 students graduated from Washburn University at Topeka over the past week end.

Dan Cazier left Sunday to serve a two-year hitch in the U.S. Marines.

Mark Ludwick, formerly of Onaga, has formed a rock and country-western music band and has

and Rick Boswell taking been playing for dances vicinity.

Mr. and Mrs. Dewey 5/25/2000 – 25 years ago Thomas of Virginia, Minn. will arrive Thursday to spend a week with Mr. and Mrs. Orville Bays.

> Larry McDowell placed second in the shot put event at the regional track and field meet held at Manhattan on May 14.

> Mrs. Laura Vautravers, Mrs. Alice Clark, Mrs. Everett Bonjour, Mr. and Mrs. Paul Hartwich, Mr. and Mrs. Walter Robbin, Mr. and Mrs. George Jeanneret, and Mr. and Mrs. Jules Jeanneret attended funeral services Tuesday for Mr. and Mrs. J.O. Jacot, who died in an automobile accident north of Lake Wabaunsee Saturday morning en route home after having spent several days in the area visiting family and friends.

> Mr. and Mrs. Ron Bales and daughters of Emporia were Thursday and Friday visitors of Mr. and Mrs. Roy Tessendorf.

> Janice Marie Casey was named Valedictorian and Marilyn Fordham and Martha Elder were Salutatorians at the commencement exercises at Havensville High School last Wednesday evening.

Mr. and Mrs. Morgan

Keep Reading **The Herald** 

# **Rager Wins Best of Show**



Onaga High School junior Alyssa Rager has been awarded Best of Show – 1st Place in the District 1 Congressional Art Competition, with her photograph, titled "The Old Home Place," This piece also won Best of Show in Photography at the TVL art competition. As part of this honor, Alyssa and a parent will be flown to Washington, D.C., to attend the 2025 Congressional Art Competition Winners' Celebration. The annual event, hosted by the Congressional Institute, is scheduled to take place in June 2025 at the Capitol Visitor Center. This celebration recognizes outstanding high school artists from across the country, with each district's winning artwork showcased in the Cannon Tunnel of the U.S. Capitol for one year. Alyssa is the daughter of Dustin and Michelle Rager.

### Planning A Picnic Food safety should be part of the party

K-State food scientist shares tips for preparing foods safely

K-State Research and Exten-

sion news service As warmer days become more common, so does the itch to get outside.

If outdoor time means picnic time, Kansas State University food scientist Karen Blakeslee said food safety's four principles - Clean, Separate, Cook and Chill – are still in play.

separate food items, run around and crawl on (and) keep raw meats away from ready-to-eat foods," said Blakeslee, who is also coordinator of K-State's Rapid Response Center for food

like hamburgers. Pack raw meats separately to prevent cross contamination."

Blakeslee said ice should surround the food. Pack ice on the bottom of the cooler - underneath food - then pack ice over the side and top of food, as well.

More tips from Blakeslee:

\*Bring a plastic tablecloth. "Picnic tables are in public places that are used by everybody. Plus, "Wash your hands, there are critters that those tables."

extra water. Keeping hands clean during outdoor gatherings can be a challenge. Blakeslee suggests packing wet wash rags with soap on them in plastic bags, disposable hand wipes, or extra water and hand soap. "Hand sanitizer is okay, but it really doesn't work well unless your hands are clean first," she said. "They're good in a pinch, but even better after you've washed your hands."

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\*Share the responsibility for bringing food. Potlucks are fine, but often people bring many of the same foods.

"Assian different foods



Johnson went to Chicago Sunday where Morgan is attending the Worsham College of Mortuary Science.

# Professional Directory



Sunday 10:00 am to 4:00 pm

science. / 342 Main Street Wheaton, KS perature." "One

"When preparing food, make sure you're keeping knives and cutting boards separate so you're not causing any cross contamination issues."

Blakeslee also reminds consumers to pack their food thermometer to as-Banl sure meats and other foods are cooked properly. Hamburgers steaks, roasts and chops should be cooked to an internal temperature of 145 de-The grees Fahrenheit; ground Law meat (such as beef, pork and lamb) to 160F; and dece all poultry to 165F.

"Don't rely on color to determine if a food is cooked properly," she said. "K-State meat scientists have done a lot of research over the years that shows that a food may look pink, but is done, and vice versa: a meat may look brown inside but may not be cooked to the proper tem-

Cold foods should be kept at 40F or colder, Blakeslee said.

suggestion would give is to have a couple of ice chests," she said. "One is for beverages, because that is the one that is opened most often. The other one can contain all of the food that you may pack, including raw meat of any sort,



\*Bring wash rags and to different people".

## **Read All The Herald!**

(First published in The Onaga Herald, Thursday, May 8, 2025)

Legal Notice IN THE DISTRICT **COURT OF POTTAWATOMIE COUNTY, KANSAS** CIVIL DEPARTMENT

Bank of America, N.A. Plaintiff,	) ) )
VS.	) ) ) Case No.
The Heirs at Law of Margaret Ann Phillips, deceased; Cora A. Holt; Buddy Phillips; Unknown Spouse, if any, of Margaret A. Phillips; State of Kansas, Depart- ment of Health and Environment; ; John Doe (Tenant/Occupant); Mary Doe (Tenant/Occupant),	) PT-2025- )CV-000034 ) Court ) Number: ) Pursuant ) to K.S.A. )Chapter 60 ) ) )
Defendants.	)

### NOTICE OF SUIT

THE STATE OF KANSAS, to the above-named defendants and the unknown heirs, executors, administrators, devisees, trustees, creditors and assigns of any deceased defendants; the unknown spouses of any defendants; the unknown officers, successors, trustees, creditors and assigns of any defendants that are existing, dissolved or dormant corporations; the unknown executors, administrators, devisees, trustees, creditors, successors and assigns of any defendants that are or were partners or in partnership; the unknown guardians, conservators and trustees of any defendants that are minors or are un-

der any legal disability; and the unknown heirs, executors, administrators, devisees, trustees, creditors and assigns of any person alleged to be deceased, and all other persons who are or may be concerned.

You are notified that a Petition has been filed in the District Court of Pottawatomie County, Kansas, praying to foreclose a real estate mortgage on the following described real estate:

Lot 713 in the Original Townsite of Wamego, Pottawatomie County, Kansas, commonly known as 609 Maple St, Wamego, KS 66547 (the "Property")

and all those defendants who have not otherwise been served are required to plead to the Petition on or before the June 18, 2025, in the District Court of Pottawatomie County, Kansas. If you fail to plead, judgment and decree will be entered in due course upon the Petition.

#### NOTICE

Pursuant to the Fair Debt Collection Practices Act, 15 U.S.C. §1692c(b), no information concerning the collection of this debt may be given without the prior consent of the consumer given directly to the debt collector or the express permission of a court of competent jurisdiction. The debt collector is attempting to collect a debt and any information obtained will be used for that purpose.

### Prepared By:

SouthLaw, P.C. Blair T. Gisi (KS # 24096) 13160 Foster, Suite 100 Overland Park, KS 66213-2660 (913) 663-7600 (913) 663-7899 (Fax) Blair.Gisi@southlaw.com Attorneys for Plaintiff (251369) 6-3c