

PUBLIC NOTICE

(First published in the Labette Avenue, Thursday, March 26, April 2, and 9, 2026)
**IN THE DISTRICT COURT OF LABETTE COUNTY, KANSAS
SITTING IN PARSONS**

In the Matter of the Estate of
Shawn Sexton, deceased.

Case No. LBP-2026-PR-00003
Pursuant to K.S.A. Chapter 59

NOTICE OF HEARING AND NOTICE TO CREDITORS

THE STATE OF KANSAS TO ALL PERSONS CONCERNED:
You are notified that on February 2, 2026, a Petition was filed in this Court by Sierra Conner requesting Sierra Conner be appointed as Administrator of the Estate; and Letters of Administration be granted to Sierra Conner.
You are required to file your written defenses to the Petition on or before April 22, 2026, at 9:00 a.m., in the District Court for Labette County, Kansas, at which time the cause will be heard at Labette County District Court in Parsons at 201 S. Central, Parsons, Kansas 67357. Should you fail to file your written defenses, judgment and decree will be entered in due course upon the Petition.
All creditors are notified to exhibit their demands against the Estate within the latter of four months from the date of first publication of notice under K.S.A. 59-2236 and amendments thereto, or if the identity of the creditor is known or reasonably ascertainable, 30 days after actual notice was given as provided by law, and if their demands are not thus exhibited, they shall be forever barred.

Lucas J. Nodine, #23841
Nodine Legal, LLC
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Parsons, KS 67357
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Attorney for Sierra Conner

PUBLIC NOTICE

(First published in the Labette Avenue, Thursday, March 19, 26, and April 2, 2026)
**IN THE DISTRICT COURT OF LABETTE COUNTY, KANSAS
CIVIL DEPARTMENT**

Cascade Funding Mortgage Trust AB1
Plaintiff,

vs.

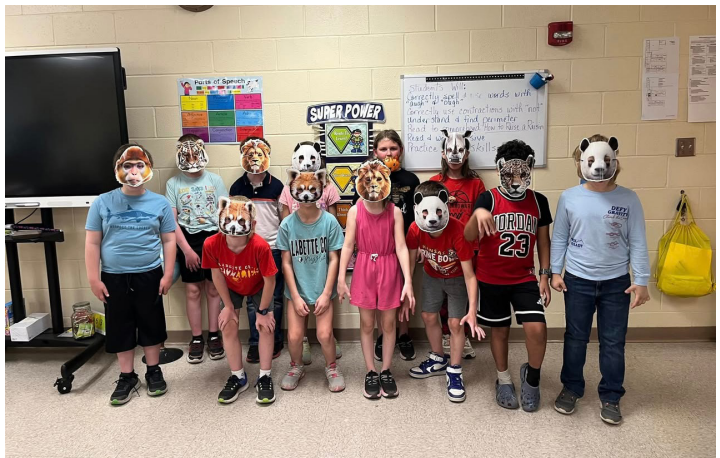
Francis E. Wells; Linda I. Wells a/k/a Linda Stonebraker; United States of America, Secretary of Housing and Urban Development; John Doe (Tenant/Occupant); Mary Doe (Tenant/Occupant)
Defendants.

Case No. LBO-2025-CV-000020
Court Number:
Pursuant to K.S.A. Chapter 60

NOTICE OF SALE

Under and by virtue of an Order of Sale issued to me by the Clerk of the District Court of Labette County, Kansas, the undersigned Sheriff of Labette County, Kansas, will offer for sale at public auction and sell to the highest bidder for cash in hand, at the Front Door of the Courthouse at Oswego Labette County, Kansas, on April 14, 2026, at 10:00 AM, the following real estate:
Lot 14, Block 223, City of Parsons, Labette County, Kansas, commonly known as 2611 Crawford Ave, Parsons, KS 67357 (the "Property") to satisfy the judgment in the above-entitled case. The sale is to be made without appraisal and subject to the redemption period as provided by law, and further subject to the approval of the Court. For more information, visit www.Southlaw.com
Darren Eichinger, Sheriff
Labette County, Kansas

Prepared By:
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Attorneys for Plaintiff
(254339)



Students take "Trip to the Jungle"

Mound Valley third and fourth grade made a "Trip to the Jungle" at IGC Sporting Heritage Center in Independence. Students were able to see and learn about animals from different continents, hear about the conservation of these animals, their habitat and the economic importance of them to their countries.

Craig Boddington was the presenter. Craig is one of today's most respected outdoor journalists. He has spent the past 40 years exploring our natural world as a hunter sharing his knowledge and experience in dozens of books and through thousands of published articles and essays. (Courtesy photo)

OHS musicians attend KSHSAA regional music festival in Pittsburg

Congratulations to the Oswego High School musicians this weekend for a great showing at KSHSAA regional music festival in Pittsburg.

Several members performed instrumental and vocal solos for judges from across the state. Bailey Siu received a "I - Outstanding" rating for both her vocal solos and her clarinet solo, which qualifies her for the state festival in April.

Those students receiving a "I" - Excellent" rating were

Niah Almonacid-Hayden (vocal), Madeline Wilson (vocal), Amelia Wilson (flute), Kimber Littlepage (clarinet), Baylee Overman (alto sax), Annisten Edings (trumpet), and Mia Hibben (snare drum). Brooklyn Moss received a III - Good" rating on her flute solo.

More important than the ratings, the students received valuable feedback from the judges for how to continue improving their musical abilities. Great job this weekend, Indians!

Every classified ad in Labette Avenue also runs in two other Taylor Newspapers!

Spring grilling season brings renewed focus on food safety

Washing hands is the first - and possibly most important - safety step

By Pat Melgares
K-State Extension news service
As warmer weather draws people outdoors, food safety should remain top of mind for anyone firing up the grill this spring, said Karen Blakeslee, a food scientist and coordinator of the Rapid Response Center for Food Science at Kansas State University.

Blakeslee emphasizes that proper food handling begins with a simple but critical step: washing hands.

"When you're getting ready to prepare food, whether it's in your kitchen or outdoors ... wash your hands," she said. "It's very simple to do, and it can really prevent a whole lot of problems."

Hand washing should happen throughout the cooking process, not just at the beginning. Blakeslee advises washing hands after handling raw meat and before touching cooked or ready-to-eat foods. Using separate utensils and plates for raw and cooked items is equally important to prevent cross-contamination.

"If you're going to use the same utensils that you used for the raw meat, wash them before using them for cooked food. Or get different utensils," she said. "You want to keep that separation."

Cross-contamination can lead to foodborne illnesses caused by bacteria such as salmonella, E. coli, staphylococcus and listeria. These pathogens can spread easily from raw meat to other foods or surfaces, including hands and kitchen tools.

Blakeslee also recommends thoroughly rinsing

fresh fruits and vegetables under running water and scrubbing firm produce like potatoes and carrots. Peeling produce can provide an added layer of protection.

When it comes to drying hands, disposable paper towels are the safer option. "The one-and-done is better," she said, noting that reusable dish towels can harbor bacteria if used multiple times without washing.

A key tool for safe grilling is a food thermometer. Blakeslee says visual cues such as color or touch, are unreliable indicators of doneness.

"One of the tools that should be in your grilling toolbox is a food thermometer, because that is really the true indicator on when things are done properly," she said.

She recommends cooking meats to the following internal temperatures: 145 degrees Fahrenheit for steaks, chops and fish; 160 degrees for ground meats; and 165 degrees for poultry. Checking multiple pieces of meat is important, she added, because grills often have uneven heat. "Grills, just like ovens, can have hot spots," Blakeslee said. "You may have to move food around for even cooking."

Food safety extends beyond cooking temperatures. Hot foods should be kept above 140 degrees, while cold foods should remain below 40 degrees. When grilling away from home, she suggests storing perishable items in coolers with ice and promptly refrigerating leftovers.

Blakeslee encourages grillers to explore cooking a variety of foods outdoors, including fruits and vegetables. Grill pans and baskets can help keep smaller items from falling through the grates, while foil packets can simplify cooking and timing.

"Sometimes the vegetables may take longer to cook than the meat," she said. "Make a plan so all foods are done around the same time." Ultimately, she said, safe food preparation comes down to a few consistent practices: clean hands, proper separation of raw and cooked foods, and accurate temperature checks.

"Keep equipment clean or use separate utensils, wash your hands, keep cold foods cold, and use a food thermometer to verify food is cooked properly" Blakeslee said. "Those simple steps can prevent a whole lot of food safety problems."

More information on food safety also is available at K-State Extension offices throughout Kansas.

Umbrellas needed for remainder of week

Much needed spring season rains are expected to fall on southeast Kansas for the Easter weekend.

The National Weather Service in Wichita is forecasting cloudy skills today (Thursday) through Saturday with rain chances higher on Friday afternoon.

Daytime highs will remain in the mid-70s; morning lows will be in the high 40s and low 50s.

The rain chances will leave the region at the start of the new week. Sunday's forecast calls for sunny skies with a high in the mid-60s.



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