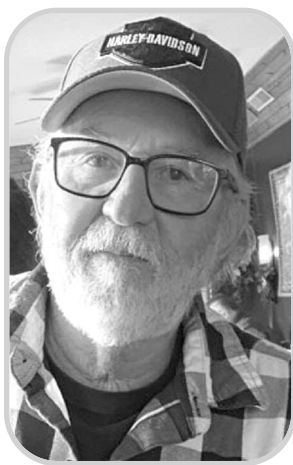


Obituaries

Wayne Keith Bowles



Wayne Keith Bowles

September 1, 1952 — July 2, 2025
Wayne Keith Bowles was born on September 1, 1952, and left this world on July 2, 2025. Wayne, a lifelong resident of Mitchell and Osborne Counties was a businessman, entrepreneur, and family focused man who provided Automotive, Fuel, and Propane needs in the area for over 50 years. As a father and grandfather he was one for the books. His love and devotion to his children and grandchildren is difficult to express and even more difficult to match. He spent most of his free time riding his motorcycles and volunteering to babysit the grandkids - welcoming each and every new addition with joy. To Wayne - the more kids the merrier - never hesitating,

even when faced with 9 kids under 9 years old including an infant. He loved his grandchildren with his whole heart and it showed. Wayne took his responsibilities further than just his family, supporting many of the local residents, farmers, and businesses as a partner and friend, being a fundamental pillar of those communities. He was a true community player and was always available to help when needed. He was an avid supporter of the local schools, councils, and non-profits that his children and grandchildren were involved in and was always ready for a new ‘interesting’ or ‘different’ adventure of food and road trips on his motorcycle.
His family, friends, and community will be forever changed by his passing.
"To live in hearts we leave behind is not to die." - Thomas Campbell
Wayne is preceded in death by his parents Robert (Bob) and Martha Mott Bowles and one brother Robert Jr. Bowles. He leaves behind his loving partner in life Connie Stanley; 6 siblings; 4 Sons - Seth Bowles of Rapid City, South Dakota and grand sons Eli and Donovan; Shaun Bowles of Kansas City, Missouri and grand daughter Nellie and grand son Mikhail; Joshua

and wife Jennifer Bowles of Downs, Kansas and grand sons Jonas, Gideon, Lucien, and Solomon; Samuel and wife Karena Bowles of Downs, Kansas and grand daughters Abby, Karsyn, and Josie; and his great granddaughter Eugenie of Jonas, totalling 12 grandchildren, all of which he loved deeply.
A celebration of life will be held and announced by the family.
THE MAN IN THE ARENA
It is not the critic who counts; not the man who points out how the strong man stumbles, or where the doer of deeds could have done them better. The credit belongs to the man who is actually in the arena, whose face is marred by dust and sweat and blood; who strives valiantly; who errs, who comes short again and again, who spends himself in a worthy cause; who at the best knows in the end the triumph of high achievement and who at the worst, if he fails, at least fails while daring greatly, so that his place shall never be with those cold and timid souls who neither know victory nor defeat.
—Theodore Roosevelt
Arrangements entrusted to Schoen Funeral Home And Monuments. Online condolences to schoenfhm.com

News from the Past

80 Years Ago
July 11, 1935

Sitting on the spacious front porch of the home of his daughter and son-in-law, Mrs. Jake Deters and Mr. Deters, Arnold Stegink spent Tuesday gratuitously enjoying the greetings of his friends and neighbors who called on his 103rd birthday.
Cards were received this week by friends and relatives announcing the marriage of Miss Eula Mesick of Barnard and James Norton of Scott City July 6.
Cawker City may have a Fall Festival sometime in September according to the actions of the Women’s Booster Club and the Young Men’s Club at their last meeting.

70 Years Ago
July 12, 1945

Joe Niehaus, who served with the U.S. Army in the 9th Armored Division, and was taken prisoner in Luxembourg Dec. 17 by the Germans has arrived home for a visit with his brother, Henry Niehaus, and relatives at Beloit.

Ceiling prices for white potatoes grown in Kansas and Missouri have been increased 30¢ a hundred pounds for the period of July 6-21, District Grocery Price Section Head Chet Burke of the Office of Price Administration has announced.

Robert L. Barnett, son of Mr. and Mrs. V.C. Barnett, Cawker City, recently graduated from the Aviation Storekeeper Third Class in the U.S. Navy.

The total number of cattle grazing in this state’s Blue Stem pasture areas is 15 percent larger than last year according to H.L. Collins, State-federal statistician. The increase amounts to 320,000 head. The proportion of aged steers on grass is lower than last year, while the percentage of both young cattle and cows is higher.

60 Years Ago
July 14, 1955

The Softball Krazy Kats won their sixth game on Monday night at Lebanon. They have remained undefeated so far

in the season. Score was 16-4. Loretta Steichen was on the mound for Tipton giving Lebanon 12 hits and gaining only 4 runs. Marlene Corpstein was catcher.

The 1954 award winners in the state-wide traffic safety program were announced by Govenor Fred Hall. Winning first place awards among the cities went to Topeka, Emporia, Pratt, Herinton, Ellis, and Chase.

The Midgets met the Glen Elder team for a game on their field Wednesday evening of last week. The opposing team led in the second inning 3-0. Cawker gained and at the game’s end the score was 30-4 in favor of the local boys. Stanley Slaven and Willie Hake pitched and Jim Schlaefli was catcher.

50 Years Ago
July 15, 1965

The Tipton men’s softball team will journey to Cawker City Thursday evening for their third game of the season. Cawker took the first game and Tipton took the second.

The directors of Tipton State Bank were hosts to a dinner Wednesday evening at Bob’s Steakhouse in honor of Paul Mick who will retire July 17 after 9 years of service in Tipton State Bank.

The Tipton Cookies will play host to Glen Elder Friday evening. The following Tuesday Cawker will be at Tipton.

40 Years Ago
July 10, 1975

Richard Wahl, Lincoln attorney, has been selected as new judge of the 12th Judicial District, replacing Judge Brummett of Concordia who has retired. The appointment was made by Govenor Bennett.

The Arts and Crafts Fair Committee for the Lucas Chamber of Commerce announces that plans for the second annual fair of Aug. 30, 1975, continues to take shape.

The annual Harvest Festival will be held July 15 on St. John’s school grounds. A big auction is planned, plus the usual

games, rides, food, entertainment, and dance to Plain Jane to climax the evening.

30 Years Ago
July 11, 1985

Govenor John Carlin unveiled a new theme and logo to help promote the State of Kansas. The new logo of “Ah! Kansas” was developed by the Kansas Department of Economic Development’s Tourism Division and Associated Advertising Agency of Wichita.

Ten member-states affiliated with the National Park Producers Council asked a special commission of pork producers to recommend the termination of membership of the Iowa Pork Producers Association with the national organization.

The last drawing for cash in the Dreamer’s Holiday contest was held the past week with winners being Ed Allen of Tipton, D.P. Meall of Downs, and Carla McPeak of Glen Elder. They each won \$20.

20 Years Ago
July 20, 1995

“Sea of Dreams” is the theme of the 4-H public style revue to be held July 19 at 8 p.m. at the Beloit Jr. Sr. High School.

The Waconda East High School cheerleaders recently returned from a National Cheerleaders Association summer camp workshop where one of their team members, Amanda Goth, received top recognition as being selected for the NCA All-American Team.

Laurel Griffith was nominated as the new principal for the Cawker City Schools at a special USD 272 School Board meeting July 14. She in contracted the amount of \$44,000 for the 1995-96 school year. She is to replace Kent Otte, who resigned.

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The Post Rock Connection
Jamie Rathbun, Family and Community Wellness Agent



Preserving the Harvest

Is your garden producing more than you can use before it goes bad? Are you out of friends and family to share your abundance with? Preserve that extra produce by canning, freezing or drying. This helps reduce waste and lets you enjoy your harvest long after the growing season. Each method has specific steps to keep your food safe, nutritious, and delicious for months.

Canning is an economical and safe way to preserve food if practiced properly. It involves placing foods in jars and heating them to a temperature that destroys microorganisms.

The acidity of the food determines the method that needs to be used: a boiling water canner or a pressure canner.

High acid foods like fruits, pickles, jams and jellies can be processed in a boiling water canner. Low-acid foods like vegetables, meats and soups require a pressure canner to eliminate botulism risks. Tomatoes need added acid, such as bottled lemon juice or citric acid, to ensure a safe product.

Always follow the latest research-based canning methods. Avoid using untested or old recipes. Tested recipes are available from the National Center for Home Food Preservation, <https://nchfp.uga.edu/how/can/>, and your local K-State Research and Extension Office, <https://www.ksre.k-state.edu/about/statewide-locations/>. These sites also have information on all things canning.

Elevation affects canning, since water boils at lower temperatures as the elevation increases. Canning directions for each food will give proper processing times or pressure of elevation adjustments. To find your elevation go to <https://whatismyelevation.com/>. Elevation in the Post Rock Extension District falls between 1328 feet and 1873 feet above sea level, so altitude adjustment is necessary.

Pressure canner dial gauges should be tested annually for accuracy. Many K-State Research and Extension offices offer free

dial gauge testing. If you are in the Post Rock Extension District, call 785-524-4432 to schedule a testing time.

Freezing foods is easy, quick and convenient. Freezing temperatures stop microorganism growth and slow down chemical reactions that degrade food quality.

Blanching is essential for most vegetables to slow or stop enzyme action that affects flavor, color and texture. Blanching times vary by vegetable and size, but onions, peppers and tomatoes do not need blanching.

Fruits can be prepared for freezing in three ways: dry pack, sugar pack or syrup pack. Peaches, apples, pears and apricots darken and lose flavor quickly when exposed to air, but using ascorbic acid, citric acid or lemon juice can reduce discoloration.

For best quality, use frozen fruits and vegetables within 8-12 months. While freezing keeps food safe indefinitely at 0oF or below, rotating foods to use older items first ensures you enjoy them at the best quality.

To learn more about freezing, visit <https://nchfp.uga.edu/how/freeze/>.

Drying is one of the oldest food preservation methods. It removes moisture to prevent the growth of bacteria, yeast and mold. Dried

foods need little storage space. Some, like fruit leathers, are eaten as is; others are rehydrated for use.

Dehydrators produce the best quality dried foods. An oven can be used but takes 2-3 times longer. For even drying, slice or cut produce into similar-sized pieces. Pretreat fruits and vegetables before drying. Dip fruit in ascorbic acid, citric acid or lemon juice, then drain and dry. Water blanch or use a citric acid solution for vegetables, then drain and dry. Condition dried fruit that has been cooled by packing it loosely into an air-tight glass or plastic container for 7-1- days to distribute the remaining moisture evenly. Vegetables to not need conditioning like fruits. Package and store dried foods in tightly sealed containers and store in a cool, dry place.

To learn more about drying, visit <https://nchfp.uga.edu/how/dry/>.

What’s the Best Method for You? The best food preservation method depends on your needs. If you have ample storage space and prefer convenience, freezing is great. For long-term storage without refrigeration, canning is ideal. If you want lightweight, portable snacks, drying is perfect. Consider your resources, the type of food and your preferences to decide.

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Legal Notice

Mitchell County Commissioner Proceedings
The following is a summary of expenditures and receipts and the cash balance of each fund at the beginning and close for the quarter ended June 30, 2025. A detailed statement of expenditures is available for public inspection at the County Clerk’s Office, Courthouse, Beloit.

Heather Weston, Mitchell County Clerk				
	Beginning	Credit	Debit	Ending
	Balance	(Receipts)	(Disbsmnts)	Balance
General Fund	\$3,914,448.13	\$1,270,966.65	\$1,239,591.28	\$3,945,823.50
Courthouse Technology	\$88,188.70	\$0.00	\$14,978.34	\$73,210.36
Register of Deeds Tech Fund	\$147,370.30	\$2,576.00	\$0.00	\$149,946.30
Courthouse Renovation Fund	\$66,888.85	\$0.00	\$0.00	\$66,888.85
Neighborhood Revitalization	\$0.00	\$136,592.06	\$136,592.06	\$0.00
Register of Deeds & Treasurer	\$0.00	\$0.00	\$0.00	\$0.00
Clerk’s ROD Tech Fund	\$19,219.55	\$644.00	\$0.00	\$19,863.55
Treasurer ROD Tech Fund	\$20,667.15	\$644.00	\$0.00	\$21,311.15
Sheriff Equip Reserve Fund	\$0.00	\$0.00	\$0.00	\$0.00
ARPA Grant	\$200,382.49	\$529.88	\$67,856.27	\$133,056.10
Road & Bridge	\$2,450,625.63	\$874,083.74	\$531,699.37	\$2,793,010.00
Special Road & Bridge Fund	\$73,605.59	\$0.00	\$0.00	\$73,605.59
Special Bridge	\$252,319.50	\$61,940.13	\$97,697.37	\$216,562.26
Special Machinery	\$1,198,766.94	\$0.00	\$0.00	\$1,198,766.94
Noxious Weed	\$90,432.83	\$68,383.28	\$77,479.07	\$81,337.04
Noxious Weed Capital Outlay	\$102,786.22	\$0.00	\$0.00	\$102,786.22
Ambulance	\$939,329.19	\$534,023.22	\$439,808.83	\$1,033,543.58
Ambulance Special Equipment	\$624,350.26	\$0.00	\$6,078.60	\$618,271.66
Ambulance Capital Outlay	\$396,324.99	\$0.00	\$0.00	\$396,324.99
Rescue Squad Special Equip	\$85,570.94	\$0.00	\$0.00	\$85,570.94
Water Rescue Special Equip	\$9,144.76	\$0.00	\$0.00	\$9,144.76
County Health	\$682,826.40	\$255,604.90	\$189,828.08	\$748,603.22
County Health Capital Outlay	\$309,264.49	\$0.00	\$2,213.38	\$307,051.11
Election	\$49,853.56	\$11,313.57	\$1,251.39	\$59,915.74
Election Technology Fund	\$15,853.10	\$0.00	\$0.00	\$15,853.10
Solid Waste	\$364,900.37	\$56,896.05	\$103,371.08	\$318,425.34
Special Reappraisal	\$213,497.67	\$81,931.07	\$93,509.21	\$201,919.53
Special Reappraisal Cap Out	\$68,131.05	\$0.00	\$0.00	\$68,131.05
Lulu Twmsp - Road	\$33,353.57	\$4,339.44	\$6,912.50	\$30,780.51
Logan Twmsp - Road	\$32,833.85	\$6,157.64	\$4,598.15	\$34,393.34
Eureka Twmsp - Road	\$101,007.21	\$3,392.35	\$0.00	\$104,399.56
Salt Creek Twmsp - Road	\$47,427.71	\$23,598.20	\$5,242.00	\$65,783.91
Center Twmsp - Road	\$38,007.02	\$8,270.06	\$2,882.50	\$43,394.58
Hayes Twmsp - Road	\$28,806.75	\$4,187.33	\$2,752.50	\$30,241.58
MCO Fire Dist #1	\$38,816.22	\$17,370.21	\$19,071.54	\$37,114.89
MCO Fire Dist #1 Special Equip	\$98,023.65	\$0.00	\$0.00	\$98,023.65
Tipton Fire District #2	\$21,476.48	\$5,544.69	\$1,424.42	\$25,596.75
Tipton Fire Dist #2 Spec Equip	\$50,017.95	\$0.00	\$7,584.70	\$42,433.25
Solomon Rapids Fire #3	\$34,908.02	\$43,703.05	\$24,496.20	\$54,114.87
Solomon Rapids FD #3 Sp Equip	\$36,024.42	\$0.00	\$7,987.60	\$28,036.82
Consolidated 911 Fund	\$75,276.94	\$22,077.13	\$44,773.20	\$52,580.87
Payroll Clearing	\$221,025.13	\$1,069,676.74	\$1,065,053.87	\$225,648.00
TOTAL	\$13,241,753.58	\$4,564,445.39	\$4,194,733.51	\$13,611,465.46