



Legal Notice

(First Published in The Hill City Times on Wednesday, March 26, 2025)

IN THE DISTRICT COURT OF GRAHAM COUNTY, KANSAS PROBATE DIVISION

In the Matter of the Estate of)
CANDICE A. PETERS, Deceased)
Case No. GH-2025-PR-000006
(Petition Pursuant to K.S.A. Chapter 59)

NOTICE OF HEARING

The State of Kansas to All Persons Concerned:

You are notified that a Petition has been filed in this Court by CASSANDRA M. PETERS, as daughter and heir of CANDICE A. PETERS, deceased, requesting:

Descent be determined of the following described real estate situated in Graham County, Kansas:

The Northeast Quarter (NE/4) of Section Thirty-one (31), Township Seven (7) South, Range Twenty-Five (25) West of the 6th P.M.- Graham County Kansas; and West Half of the Southwest Quarter (W/2 SW/4) and the Northwest Quarter of the Southwest Quarter (NE/4 SW/4) of Section Four (4), Township Eight (8) South, Range Twenty-five (25) West of the 6th P.M. Graham County (East Lake Property); and Northeast Quarter of the Southwest Quarter (NE/4 SW/4) and the North Half of the southeast Quarter (N/2 SE/4) and the Southeast Quarter of the Southeast Quarter (SE/4 SE/4) of section Five (5), Township Eight (8) South, Range Twenty-five (25) West of the 6th P.M. Graham County (West Lake Property).

and all personal property and other Kansas real estate owned by decedent at the time of death. And that such property and all personal property and other Kansas real estate owned by the decedent at the time of death be assigned pursuant to the laws of intestate succession.

You are required to file your written defenses to the Petition on or before April 23, 2025 at 9:30 a.m. in Hill City, in Graham County, Kansas, at which time and place the cause will be heard. This hearing will be held virtually. Should you wish to appear, please contact the Graham County District Court at 785-421-3458. Should you fail to file your written defenses, judgment and decree will be entered in due course upon the Petition.

/s/ CASSANDRA M. PETERS
Petitioner

Submitted by:

/s/ Samara Nazir

Samara Nazir, KS # 24043
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Legal Notice

(First Published in The Hill City Times on Wednesday, March 26, 2025)

IN THE SEVENTEENTH JUDICIAL DISTRICT DISTRICT COURT, GRAHAM COUNTY, KANSAS

GRESSEL OIL FIELD SERVICE, LLC)

Plaintiff,)

Case No. GH-2025-CV-5

vs.)

SATCHELL CREEK PETROLEUM, LLC,)

et al.)

Defendants.)

(Filed Pursuant to K.S.A. Ch. 60)

NOTICE OF SUIT

STATE OF KANSAS TO:

All the unknown heirs, executors, administrators, devisees trustees, creditors and assigns of any deceased defendants; unknown spouses of any defendants; the unknown officers, successors, trustees, creditors and assigns of any defendants that are existing, dissolved or dormant corporations; unknown executors, administrators, devisees, trustees, creditors, successors and assigns of any defendants that are or were partners or in partnerships; unknown guardians conservators and trustees of any defendants that are minors or are under any legal disability; and 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 hereby notified that a Petition has been filed in the District Court of Graham County, Kansas, by Plaintiff, praying for judgement against the Defendant, Satchell Creek Petroleum, LLC, in the amount of \$43,389.35 together with interest thereon at the highest lawful rate from the date of each invoice shown on Exhibit A attached to Plaintiff's Petition, and you are hereby required to plead to the Petition on or before May 6, 2025 in the District Courthouse at Hill City, Graham County, Kansas. If you fail to plead, judgment and decree will be entered in due course upon the Petition.

Gressel Oil Field Service, LLC
Plaintiff

JOHNSTON, EISENHAEUER, EISENHAEUER
& LYNCH, LLC
113 E. Third St – PO Box 825
Pratt, KS 67124
(620) 672-5533
Attorneys for Plaintiffs

EXTENTION NEWS

AFTAN TSO, FAMILY AND COMMUNITY WELLNESS AGENT, K-STATE RESEARCH & EXTENSION, TWIN CREEKS DISTRICT.

What can replace eggs in the kitchen?

K-State food scientist says tofu, chia or flax seeds are among the options

As egg prices continue to increase in grocery stores, Kansas State University food scientist Karen Blakeslee said it might be beneficial to consider replacing eggs in certain recipes.

Blakeslee said the type of egg substitute to choose depends on the end product and the function it needs to provide. She cited information from her extension colleagues at the University of Illinois, who published various substitutes for recipes that require binding, leavening, moisture and other alternatives.

Blakeslee recommends using two ounces of extra-firm tofu to replace one boiled egg. If a recipe utilizes

eggs to hold ingredients together, Blakeslee suggests using one tablespoon of chia seeds or ground flax seeds mixed with three tablespoons of water to replace one egg.

Another option, she said, is one package plain gelatin and two tablespoons of warm water to replace one egg.

“For leavening in baking, use the chia or flax seed mixture plus a half teaspoon of baking powder for each egg,” Blakeslee said. “For moistness in baking, use a quarter cup applesauce, mashed banana, pureed avocado, pureed garbanzo beans, or silken tofu for each egg. Another option is two tablespoons mayonnaise for

each egg.”

According to the American Egg Board, shell eggs in the original carton can be stored in the refrigerator cabinet for 4-5 weeks beyond the pack date.

“This will likely go past the ‘sell by’ date on the carton, but they will be safe to use after that date as long as they have been refrigerated. This can help reduce food waste,” Blakeslee said.

Blakeslee also suggested freezing eggs for later use.

“Think about cutting back daily egg use to every other day to change up your routine and add variety,” Blakeslee said.

SPICE UP YOUR LIFE - LINDSAY YOUNG

Don't skip this week's a'braising' recipe



Making red wine braised beef is a bit of a labor of love, but the rich flavors and tender vegetables produced by this

- 2 leeks, halved and cut into 1/2-inch pieces
- 8 cloves garlic, minced
- 2 tablespoons tomato paste
- 2 cups red wine (I used a cabernet sauvignon)
- 2 cups beef broth or stock
- 2 tablespoons Worcestershire sauce
- 2 teaspoons dijon mustard
- 2 bay leaves
- about 12 sprigs fresh thyme
- 3 large carrots, cut into one-inch pieces
- mashed potatoes, for serving

Directions

Set your roast out to come to room temperature while you prep all of your vegetables.

Preheat the oven to 350 degrees.

Using paper towels, pat the roast dry all the way around, and then season it liberally with salt and pepper.

Put a large Dutch oven (or braising pot—just make sure what you use is deep, has a lid and is oven-safe) on the stovetop and heat the oil on medium-high heat.

Add the roast, and sear it on all sides, cooking each side for about three or four minutes. Transfer the meat to a plate, and add the onion and leeks, along with just a bit more salt. Sauté, stirring regularly, until they are soft.

Add the garlic to the pot and sauté for one or two minutes until it just starts to brown and is fragrant.

Stir in the tomato paste, making sure to incorporate everything in the pot well.

Pour in the wine, and using a wooden spoon or spatula, scrape the bottom of the pot to get all the stuck on bits up. Let this cook for two or three

minutes, and then add the beef stock, Worcestershire sauce, mustard, bay leaves, thyme (I tied mine together in a bundle with cooking twine so it will be easy to remove later), and carrots. Add the roast back to the pot, pushing it down into the ingredients so that it's mostly submerged.

Cover with a lid and put the pot in the oven. Cook until the meat is tender enough to shred with a fork, which will take about three hours.

Remove the pot from the oven and use tongs to carefully put the roast on a cutting board. Let it rest for five to 10 minutes before shredding it with two forks.

Meanwhile, remove the thyme and bay leaves from the pot. Taste the sauce and add salt and pepper, if needed. Add the shredded beef back to the pot, and stir.

Serve the beef and veggies over mashed potatoes, along with some of the amazing sauce you created.

This was heavenly. The meat melted in your mouth, and the vegetables were cooked to perfection. We enjoyed a glass of the leftover cabernet sauvignon with our dinner, too, which made it feel extra special.

I have made plenty of chuck roasts in my slow cooker, and they're always delicious, but this treatment just took everything up a notch, and while it does take a bit of a time commitment, I will absolutely be making this again.

After all, I need all the excuses I can get to let my pretty cast iron pot shine.

Spice Up Your Life is a weekly recipe column by Lindsey Young, who describes herself as an enthusiastic amateur cook and can be reached through her website at spiceupkitchen.net.

Legal Notice

(First Published in The Hill City Times on Wednesday, March 26, 2025)

IN THE DISTRICT COURT OF GRAHAM COUNTY, KANSAS PROBATE DIVISION

In the Matter of the Estate of)
VIRGINIA LORBEER (a/k/a VIRGINIA)
LEE LORBEER and VIRGINIA L.)
LORBEER), Deceased. Estate No.: GH2025PR000005

NOTICE OF HEARING

The State of Kansas To All Persons Concerned:

You are hereby notified that a petition has been filed in this court by Lynette McLain and Robert Lorbeer, heirs and devisees of Virginia Lorbeer, deceased, praying that the foreign will of Virginia Lorbeer, deceased, be admitted to probate and record in this court; that no administration of this estate is necessary; that the will be construed; and that the property described in that petition be assigned in accordance with the terms of the will. You are required to file your written defenses thereto on or before April 16, at 10:00 am of such day, in such court, in the City of Hill City, Graham County, Kansas, at which time and place such cause will be heard. Should you fail therein, judgment and decree will be entered in due course upon the petition.

Lynette McLain, Petitioner

Robert Lorbeer, Petitioner

Submitted by:

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