



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**  
**PARMAN & EASTERDAY**  
10740 Nall, Suite 160  
Overland Park, Kansas 66211  
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**Attorney for the Petitioner**

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

# OPINION

## SPICE UP YOUR LIFE - LINDSAY YOUNG

### Prepare to be mesme'riced' by creamy risotto



Red pepper risotto features roasted red bell peppers that melt with fresh parmesan into a creamy, delicious dish that can be paired with everything from mushrooms to shrimp to

Joey and I have a shared joke when we go out to eat about which one of us “won” dinner, especially when we’re trying someplace new. A few weeks ago, Joey definitely won. He ordered a special that included fish (which I was not all that interested in) on top of an absolutely amazing mushroom and roasted red pepper risotto. It was creamy and flavorful, and before we pulled into the driveway at home, I had already managed to find a similar-looking recipe online to try. Plus, this crossed something off my food bucket list, since the first time I tried to make risotto, it ended up being a little crunchy and not the deliciously creamy rice dish it was supposed to be. This was going to be my risotto redemption. I found this recipe on the blog “The Genetic Chef” by Natalie Gregory. You can find the original post at <https://www.thegeneticchef.com/red-pepper-risotto/>. I added extra garlic in my version.

### Red Pepper Risotto

#### Ingredients

- 2 large red bell peppers
- 6 tablespoons extra virgin olive oil
- 1 medium yellow onion, diced
- 4 cups chicken stock, divided
- 1 1/2 cups Arborio rice
- 1/4 cup white wine
- 3 teaspoons red wine vinegar
- 2 tablespoons butter
- 1/2 cup parmesan cheese, freshly grated
- salt and pepper, to taste

#### Directions

About 20 to 30 minutes before you're ready to start the risotto, line a rimmed baking sheet with aluminum foil and place the whole peppers on it. Turn your oven broiler on high, and place the peppers under it, letting the peppers char. Turn them to char them on all sides. (Watch them carefully.) When they're charred all the way around, carefully place them in a glass bowl, cover it with plastic wrap, and let it set until they're cool enough to handle easily. When you're ready to start, pull off as much of the charred skin as you can, slice the peppers into quarters and remove the stem and seeds. Heat the oil in a large skillet over medium heat. Add the onions, and saute until they are soft but not browned. Stir in the garlic and saute for a couple minutes. While the onions cook, add the peppers and approximately half of the stock to a food processor or blender. Blend until the mixture is smooth. Pour the rice into the skillet with the onions, and stir to coat it in the remaining oil. Turn the heat to medium-high, and pour in the wine. Stirring regularly,

let the wine completely evaporate, and then add in the pepper/stock mixture. Pour the rest of the stock into the food processor/blender cup to rinse the rest of the peppers out of it, and pour it into the skillet, as well. Add salt and pepper, to taste. Stir in the red wine vinegar. Bring the mixture to a boil, and then lower the heat to a simmer, stirring occasionally and letting it cook for 20 minutes. Remove the risotto from the heat and stir in the butter and parmesan. Add more salt and pepper, if desired. We sauteed some sliced baby bella mushrooms and shrimp and served that on top of our risotto to make it a full meal.

This was really, really good. Roasting the peppers added a ton of flavor to the dish, and the risotto came out creamy and starchy and delicious. It was a great pairing for the shrimp and mushrooms. It would also be great if you wanted to slice up and saute some rope sausage. Also, if you're into spice, you might want to add some cayenne pepper or some red pepper flakes to kick it up a notch. I told Joey this would have to make an appearance for a dinner party sometime. It felt luxurious and was a great meal. Joey might have “won” dinner when we were out at the restaurant, but we were both winners while eating this risotto at home—and we didn't even need to leave a tip.

*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](http://spiceupkitchen.net).*

## PRAIRIE DOC BY ANDREW ELLSWORTH, MD

### Colon Cancer Screening is Important

Colon cancer is the second leading cause of cancer-related deaths in men and women. The lifetime risk of developing colon cancer is 1 in 24 for men and 1 in 26 for women. Early detection and treatment are instrumental at improving survival rates, and regular screening decreases the risk of colon cancer in the first place. Colonoscopy remains the gold standard for colon cancer screening. While detecting cancer early on is important for survival from any cancer, detecting and removing precancerous polyps during a colonoscopy before they develop into cancer is the main reason regular screenings with colonoscopy have been found to reduce colon cancer rates. During a colonoscopy, with a patient asleep or sedated under anesthesia, a long flexible scope with a light and a camera is used to look throughout the large intestine, the colon, for any polyps or abnormalities. Those polyps can be removed with a forceps or a loop at the time they are detected. Afterwards, patients are monitored, wake up, have something to eat, and are ready to proceed about their day. Thankfully, a large majority of patients do not have any complications from colonoscopy. The complication rate

depends on age and risk factors and the reason for the procedure. The overall rate is approximately 0.5%. The most serious complication risk, a perforation or tear in the colon, is about 1 in 1,000. Of course, oftentimes the worst part of undergoing a colonoscopy is the preparation beforehand; getting cleaned out. This is important so the physician performing the procedure has a good, thorough look everywhere in the colon. While cumbersome, with new strategies for doing the prep, many people find this process less awful than they used to. Stool tests have been an easier, cheap, non-invasive method for colon cancer screening for many years. Often these tests look for blood in your stool. The latest, more expensive option, Cologuard, checks for blood and DNA abnormalities, and is the most successful of the stool tests at detecting colon cancer, at 94%. However, it is only about 43% effective at detecting advanced adenomas, those precancerous polyps that are already getting larger and closer to becoming cancer. This limits the test's potential at preventing cancer. The Cologuard test should not be used for people with risk factors such as a history of colon polyps or a family history of colon cancer. A positive test result should be followed up by a colonoscopy. The FDA recently approved a new blood test for colon cancer screening. However, it only detected 83% of colon cancers, and only 13% of precancerous advanced adenomas. With this poor detection rate, out of 100 people with cancer, the blood test would falsely tell 17 people that they did not have cancer, and it would miss most precancerous polyps. Ever since the Affordable Care Act in 2010, insurance companies have been required to cover colon cancer screening tests. This is because early detection not only saves lives but also saves money. Each method has its own pros and cons, so please talk with your doctor regarding which screening method makes the most sense for you. In the end, “the best colon cancer screening method is the one that gets done.” *Andrew Ellsworth, MD, is part of The Prairie Doc® team of physicians and currently practices family medicine at Ave-ra Medical Group in Brookings, South Dakota. Follow The Prairie Doc® at [www.prairiedoc.org](http://www.prairiedoc.org), Facebook, Instagram, Youtube and Threads. Prairie Doc Programming includes On Call with the Prairie Doc®, a medical Q&A show (most Thursdays at 7pm streaming on Facebook), 2 podcasts, and a Radio program, providing health information based on science, built on trust.*

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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