August 2008 ~ Issue #5

Lost Us or Moved?

Be sure to let us know or you will miss out on the good news! Hint: If you forget Kay or Ron's Email go to web page and bookmark it! Then drop note from either of the mail drops!

HHS CLASS OF '61 Web Page:

www.kansasconnections.com/reunion/reunion_time.htm

or to Kay: klmr@sbcglobal.net

Thanks for Newsletter articles & photos:

Hutch news, Larry Schwiethale, Margaret Garcia-Wells, Dee Ann Freidenberger-Sheldon,

Welcome Class Friends: Anyone interested in our class happenings is welcome to be included in our mailings & Email updates. We have a list of several. Pass along our web site and have them drop me a line.

Remembering in Sympathy: Classmate Donna Mabry-Chronister (9-7-43 ~ 7-29-1008)



Lola T. Battey, Mother of <u>Jerry Battey</u> (8-25-1919 ~7-31-2008)

Beverly J. Spencer, Sister of <u>Sharron Lemen-Zimmerman</u> (8-1-1938 ~ 8-1-08)

~ Memorials are posted on our Web Page ~

Your assistance is greatly appreciated to recognize and remember our family losses in a timely matter, also see class web.

Wiley Building - Downtown Hutch – What's Happening? There has been on going controversy with the current owner of the Wiley Building a (George Nerhan of Huachucha City AZ) and City of Hutch. This last weekend the Wiley Family held a reunion of former employees and they discussed lots of remembrances & suggestions to save it. There has been several nice articles in paper recently some prompted a study on what to do & how to do it from the use of eminent domain to buying it for several uses by the city or individuals. Mr. Nerhan is behind in code standards, upkeep & taxes among a few of the problems cited. Stay tuned! Meanwhile enjoy the Article on the reunion & more.

Saga of the Wiley building continues

by Doris Schroeder/Hutch News: dorisschroeder@msn.com
http://www.hutchnews.com/Taste/wil2008-08-12T22-35-25

Google came to Hutch! See us online! See Hutch News article & directions! Have fun! http://www.hutchnews.com/Todaystop/google16

See Current Hutch High School: (13th street View)
http://maps.google.com./maps?f=q&hl=en&geocode=&q=11th+a
ve+%26+Plum++Hutchinson+KS+67501&sll=38.086388,97.953823&sspn=0.011924,0.019054&layer=c&ie=UTF8&ll=38.06
8028,-97.91272&spn=0.005963,0.009527&z=17&cbll=38.066539,97.913955&panoid=c5MHnEdWlGPImhEJxoxHQ&cbp=1,355.9243775467532,,1,-

3.919869882279904
(See also view of Severance Street to view Cafeteria & Gyms)

What's Happening in Hutch...News Headline Potential sits empty: Officials say that filling city's commercial buildings depends on several factors.

By Jessica Self - The Hutchinson News



This structure at 120 E. Third Ave. housed the former **Rainbo Bakery** building that had been producing bread since 1925. It closed in December 2004 when Sara Lee Bakery Group moved the Hutchinson-based bakery to its Wichita plant. The bakery retail store remained open, later relocating to the 23rd and Main area. Built in 1920, the 70,000-square-foot building has 13 high dock doors. Real estate agent: Bob Boyd of Grubb & Ellis Martens Commercial Group. Asking price: \$225,000.

Full Article appeared August 3, 08 Front Page:

http://www.hutchnews.com/Todaystop/empty

The article <u>online</u> does not show photos & listings of other vacant & avail commercial buildings in town that were in the original article. $\ensuremath{\mathfrak{S}}$

They are:

401 East 4th **Osco Building**. 51,000 sq ft listing: \$795,000. This is listed currently under contract. ⊚ 900 East 30th **Furrs Family Dining**. (price NO LIST) 1805 East 17 **Red Lobster** Building (Mall area) (Info N/A) 1600 North Halstead St. **Consolidated Manufacturing**, 165,000 sq ft plant. Listing \$2.5 Mil. 2803 North Lorraine St. **Food 4 Less**, 25,000 sq ft listing at \$400,000.

For more of local news from Hutch, see The Hutch News online: http://www.hutchnews.com/





Highlight a Classmate: Need Your suggestions! The 'Nominee' does not have to be an award winner. "You are all Stars in our Eyes...You are one of us'! So who do we highlight next?

Photos shared this month:

Dee Ann (Freidenberger) Sheldon has a new exchange student. Meet Dinaz from India. Below





< Dee Ann & Jack enjoyed Berlin They saw quite a bit of Germany & Denmark while visiting former exchange student Neele & family. (see Neele below R)





To Old Memories: Menu shared by? Sorry I've forgotten! This is a menu from Doris and Eddie Humiston's first restaurant, "The Terminal Lunch" that was located on the Northeast corner of 4th Street and Washington, one block West of Main St. Year? They had several pop. eateries in Hutch over time! The last one was bought out by Dean Brigman.

	9 , 0	
TERMINAL LUNCH	A LA CARTE DINNERS Delicious French Pried Chicken Choice "Grode A" Short Cut "Grode A" Medium T-Bone "Grode A" Large T-Bone Served with French Pries Combination Solot, Coffee 8 Hot Re	90
2 Eggs, Bacon (Ham or Sausage) Toast and Cotlee		
1 Egg. Bacon (Ham or Sausage) Toast and Collee	Salads -	
2 Eggs, Toast and Collee	Combination	
Bacon, Ham or Sausage, Toast and Coffee	Head Lettuce	5
2 Hot Cakes, Bacon, Ham or Sausage, Collee	Fresh Potato Salad	
2 Hot Cakes, 1 Egg. Bacon and Coffee	Sandwiches	
Pork Chop, 1 Egg. Polatoes, Toast and Collee	Baron and Eag. 35 Barbequed Beef	25
Plain Steak, I Egg, Potatoes, Toast and Coffee	Grilled Cheese Bacon and Lettuce	
Other Breakfast Suggestions	Plain Cheese 15 Fried Egg	
2 Hot Cakes, Tomato Juice, Coffee	Broaded Tenderloin SO Baron and Tomata	
	Rocat Beef	
Tomato Juice. Torat and Cotlee	Rocast Pork	
3 Hot Cakes and Coffee	Steak-on-a-Bun	
French Togst, Maple Syrup.	Hamburgers	10
Rolls and Collee	Plain With French Fries 3	
Buttered Togst	With Potato Chips 24 With Cheese 2	
Hot Oatmeal or Cream of Wheat 20	Hot Hamburger	
Tomato or Grape fruit Blend	No Extra Charge for Coffee or Tea with Meals	
Small Glass	Ice Tea with Sandwiches	5
Order of Cinnamon Toast, Collee	Malts	20

Notes: Was suggested I pass this site along...Check it out. Something for each of you to consider. It takes only few minutes to register. Effects most of us and is a Freebee: https://www.listclassaction.com/

Local interest; A Web site for 'What's Up Hutch': whatsuphutch.com < has running blogs for everything Hutch. Friend shared it with this blog for local project that my husband's Civitan Club is doing: http://www.whatsuphutch.com/User-Submitted/American-Flag-Project.html?ac=0 Hope those of you hungry for Hutch Info will check out & maybe write in to the site too.

More local interest:

Krause looking to boost workforce

In attempt to lure workers, firm has beefed up benefits. By John Green - The Hutchinson News - jgreen@hutchnews.com *excerpts used below, to see full article:

http://www.hutchnews.com/Bizag/krause3rd

Much of the new demand is from overseas. particularly exports to Russia, Ukraine and Australia. Continuing high commodity prices in the U.S. have also been a boon.

"Krause is in growth mode, and we are exploring new export opportunities to South America," said Dick Brown, president and chief operating officer.

The company, which had its beginnings on a Meade County farmstead in 1916, today manufactures nearly two dozen implements, from harrows to cultivators and no-till grain drills. It employs 140 people in Hutchinson and 200 nationwide.

"We need skilled to semi-skilled workers," White said. "We also have a number of professional positions. For example, we need an international sales manager and a product manager. We can use a product design engineer. We need welders and CNC operations. We also need to fill semi-skilled positions, in assembly, working on the paint line, in shipping and receiving.

Job applications can be found at Krause's Web site. www.krauseco.com but they cannot be submitted online, White said. Applicants can also send an e-mail to the Human Resources Department at hr@krauseco.com requesting mailed information. Open positions are posted on kansasworks.com

"In the next four to six months, we'll definitely be up in the 15 to 20 percent range over where we are now," White said. "If you include the professionals we talked about, it will be 20 to 25 percent growth. ... If we can fill them."

Read more about Krause History: http://krauseco.com/about.htm



Is it just me, or do Buffalo Wings taste like Chicken?