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## Decision could have adverse consequences for ag industry

By Beth Gaines-Riffel, Editor

A decision, which according to a few organizations did not come as a surprise, was made last week by the Environmental Protection agency. The federal agency announced that greenhouse gases (GHGs) threaten the public health and welfare of the American people. EPA also finds that GHG emissions from on-road vehicles contribute to that threat.

In a news release, EPA explained their belief that GHGs are the primary driver of climate change, which can lead to hotter, longer heat waves; increases in ground-level ozone pollution linked to asthma and other respiratory illnesses; as well as other threats to the health and welfare of Americans.

EPA's final findings respond to the 2007 U.S. Supreme Court decision that GHGs fit within the Clean Air Act definition of air pollutants. The findings do not in and of themselves impose any emission reduction requirements but rather allow EPA to finalize the GHG standards proposed earlier this year for new light-duty vehicles as part of the joint rulemaking with the Department of Transportation.

It is believed by many, including the Farm Bureau Federation and members of Congress, that the timing of this announcement, which corresponded with the international meeting addressing climate change in Copenhagen, is politically motivated.

Rep. Bob Goodlatte, R- VA., noted that the timing was suspect.

"The latest example: the EPA announced that the agency was compelled to address greenhouse gas pollution under the Clean Air Act. Really, this is just a thinly veiled attempt to push Congress to pass the administration's catastrophic cap and tax bill. And, it's no coincidence this political announcement comes at the commencement of the climate change meetings in Copenhagen," Goodlatte said.

AFBF president Bob Stallman said the move by EPA was bad for agriculture.

"The decision by the Environmental Protection Agency to announce an endangerment finding on carbon dioxide and other greenhouse gases could carry severe conse-

*Continued on page 3*

## Winter walks



Dana Pieper, a third-generation rancher in Rooks County, captured this photo early last week in the midst of the winter storm that ravaged the region. The storm, which dumped varying amounts of snow across the G&G area, was followed by bitter temperatures creating hazardous conditions for livestock and caretakers alike. Pieper noted that there were 12 inches that snow that fell at her location. Although it made for a pretty picture, the rancher was guiding the livestock to a protected area out of the wind when the photo was snapped.

## Ranchers urged to step up to share story

By Beth Gaines-Riffel, editor

"We're the home team," Dan Thompson, Kansas State University, told the group of ranchers gathered for the Beef University held recently as part of the Kansas Livestock Association's annual meeting in Wichita.

He continued although many people like to eat beef, there is a growing segment that would just as soon

see the industry wither and die.

Thompson noted that 97.4% of Americans eat meat, which is good news. He also showed the group that as Americans, a mere 6 percent of the disposable income is spent on food. That compares to China where 34 percent of their annual income goes toward putting food on the table.

But that being said, the food production sector has acquired some detractors that want to influence and shape animal agriculture industry — or more bluntly stated, eliminate it.

Two of the more vocal and visible foes include the Humane Society of the United States (HSUS) and the People for the Ethical Treatment of Animals (PETA).

Thompson pointed out that these organizations are suspect because if they were truly interested in improving the lives of animals, they would employ experts in the field to provide credibility to their cause.

"There are no veterinarians or animal experts on their team," Thompson pointed out, explaining that many in both organization's leadership roles are lawyers, politicians and marketers.

"They are experts in the



A panel of experts laid out the scenarios of why those involved with animal agriculture must become proactive, telling and portray an accurate picture of modern livestock production. Those speaking on the panel during the Kansas Livestock Association Convention included (from the left) Todd Domer, Todd Johnson, Allie Devine, Clayton Huseman and Dan Thompson.

mass media. But, we can attack the credibility of these groups."

Thompson was part of a panel discussion that was meant to inform and motivate ranch families to become proactive in combatting misinformation about the beef industry as well as sharing details about the way cattle are raised today.

Other panelists included

Allie Devine, Clayton Huseman, Todd Domer and Todd Johnson.

Thompson noted that the battle has heated up in the past several years, much of driven by new media and the consumers interest in how their food is produced. It has also been in the legislative arena as well with the passage of Prop 2 in California which stipulated animal housing requirements

for laying hens and veal calves.

More recently though, the state of Ohio tried to cut the activists off at the pass by establishing a board to help set standards for livestock production.

Thompson noted that he understood the thinking behind the move, but had reservations.

"This is the first step toward saying that we want

government to regulate agriculture, and I don't think we want to go there. If we change for the animal rights group, tomorrow it won't be good enough," he said. "I, for one, am tired of it. We have to take the fight to the dog."

Thompson believes that if the animal agriculture story is going to be told — and more importantly heard — it's going to take everyone coming together to work on the effort.

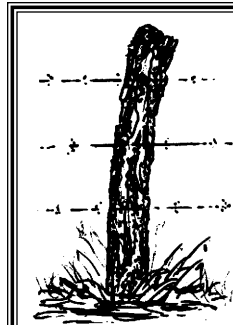
"We've got to be smart, be coordinated — everyone that is in it is for agriculture. We need a ground zero strategy to win this battle."

Thompson added that consumers want assurance as to how their food is produced. In a sense, they want to be given permission to enjoy it.

He doesn't believe that there won't be challenges. "We've got to stop doing the dumb things," he said bluntly. "We have got to work together and strive to be better. No one that has played on a really good team didn't want to be better tomorrow."

Part of improving practices and reaching out to the customers is being a voice for the industry.

*Continued on page 3*



## The Learning Post

By Gordon Morrison  
Concordia Rancher and  
Former Agriculture Educator

### Military Courts Versus Civilian Courts

There is much commentary now by news media about trying Al-Qaeda terrorists as civilians instead of war criminals. The recent decision to allow confessed terrorist Khalid Shaikh Mohammed, mastermind of the 9/11 attacks, to be tried in a federal court in New York has brought this issue to the forefront. In reading about and listening to the debate, I am reminded of an article I wrote eight years ago for this column. I believe it is relevant to the current controversy. Therefore, I am repeating the article, which first appeared in "The Learning Post" in the 12/04/01 issue of Grass & Grain. It is as follows:

In trying the defeated Taliban aggressors, there is controversy over the use of military tribunals. While serving in Korea, I spent some time serving on a military court martial board, and I shall explain the procedure as I remember it. General Stillwell of the Burma Campaign became a prominent and even famous general. His nickname was Vinegar Joe, for he was rather caustic and acid in his behavior to officers under his command and to the troops. His son, also named Joe, was my commanding colonel. He was known as "Cider Joe" as he too had the caustic dialog and behavior that was characteristic of his father. Cider Joe and I arrived in Korea at the same time, I as a second lieutenant and he a full bird colonel. We were assigned to the 23rd Regiment of the 2nd Division, which is still on duty in Korea today.

While up on line, the action was quite static with opposing forces dug in with trenches and bunkers. The main fighting was the struggle to overrun and capture key terrain features such as Old Baldy, Arrowhead Ridge, T-Bone, and White Horse Mountain. Almost every night rifle platoons would send out patrols of a few men into No Man's Land with the mission to set up an ambush to capture a prisoner or to reconnoiter the area to see what the enemy was up to.

Colonel Stillwell desperately wanted to capture a prisoner. Some said that with prisoners he could make general. Anyone bringing in a prisoner would likewise go up in rank. He formed a ranger patrol of the best men of his command with the sole purpose of capturing prisoners. To my knowledge during all the time we were up on line, we did not capture a single Chinese soldier.

For a while our regiment was assigned to duty on the island of Koje, where most of the prisoners were held. Instead of going out on patrol, our men now became prison guards. This meant going from an exciting, dangerous duty to one of boredom. Often soldiers on guard duty would

fall asleep, which was considered a serious offense. These men had to be tried and sentenced.

Colonel Stillwell assigned me to serve as one of five officers on a court martial board. Day after day, we would sit behind a long table to hear the accusations of young soldiers, most of whom were accused of falling asleep while on night duty and guarding prisoners, of fighting, or of being drunk and disorderly. An officer was assigned to represent the accused, and another officer was appointed prosecutor, whose job was to prove them guilty. Usually the 1st sergeant or the officer of the day would present evidence of guilt. Often the accused would admit to the crime and plead guilty. The board of five officers would then vote by voice ballot with the lowest ranking officer voting first and then on up so as not to be influenced by rank. Usually a major would officiate and then pronounce the sentence if the verdict was "guilty." The typical sentence was a cut in pay or rank and a few days in the brig.

I remember Colonel Stillwell occasionally visiting with the court martial board to inform them that the soldier on trial had an impressive record of being aggressive and courageous while on patrol up on line, but guard duty was so boring he had fallen asleep. Soon we would be back on line and we needed soldiers of his caliber to run patrols. The colonel assured us he did not intend to influence our decision; but after his remarks, I noticed the sentence was usually a light one.

During my time on the board, not one was brought before the court martial board unless he was obviously guilty. The defense attorney never won a single case. I believe fair-minded men were appointed to the board and each took his job seriously. Seldom was an audience in attendance; it was fast, efficient, and, I believe, fair. There was no wasted time, no superfluous arguments and hair-splitting. We got to work on each case quickly, made an impartial decision of innocence or guilt, sentencing was handed out, and then we moved on to the next case. The docket was full, so we had to move quickly, and the procedure that was followed enabled us to do so.

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To facilitate the handling of the thousands of Taliban soldiers and to prevent the procedure from getting bogged down as often happens in our criminal or civil courts, I believe military tribunals should be seriously considered. We don't need numerous repetitions of long, drawn out trials such as the O.J. Simpson case. Let soldiers try soldiers.



### Over the Barn Gate

By Beth Gaines-Riffel

Working in agriculture has always has its hazards. Generally speaking there is always a steady amount of work to be done, but during certain periods of time — the workload increases and generally the stress level follows. It's during these times when farm families struggle to get everything done, knowing that their businesses are on the line. Harvest is certainly one of those times. When a crop is standing in the field ripe and ready to cut, the pressure is on to get the job done as quickly and efficiently as possible. There is no doubt that this fall has put a whole new level of stress on farm families.

I saw the statistics this week that there was still 10 percent or more of crops in the region standing in the field waiting to be cut. Sure, there is 90 percent that has made it to the bin, but when the margins are thin, that last margin might be the difference between a good year and bad.

A number of reports coming out of the "I" states — Iowa, Indiana, Illinois — showed significantly more acreage still standing and they probably would be until spring. I can't imagine the stress that those farm families will be under all winter long as they look out their door and see a crop yet in the field and be un-

able to harvest it until the snow melts and the weather warms.

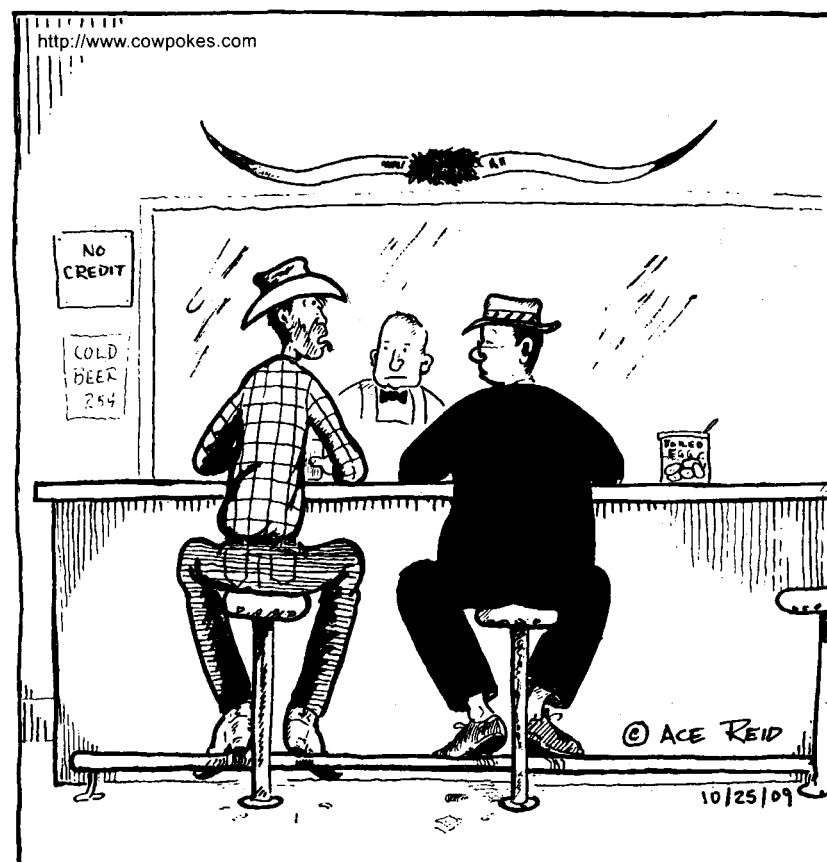
Likewise with the forecast of the brutal conditions. Livestock producers went into overdrive preparing facilities and bedding down livestock in order that they might be able to withstand the sub-freezing temperatures. The time it takes to normally do the chores is significantly longer as extra water, feed and bedding must be provided.

The solace might be that mortality is limited, since few ranchers are in the midst of calving. We can only hope that the losses from the storm can be kept to a minimum this week.

And why do I bring this up? I wanted to illustrate that what you and I see as normal operating procedures are as foreign as pig-Latin to most of the consuming public. Those who enjoyed a juicy hamburger don't think twice about the sacrifices that are made to get to their plate. Like the session on advocacy in Wichita promoted last week, we all have to take part in telling the human side of agriculture. That it takes time and effort — but it is important that we all do our part. I hope you'll think about what you can do. Until then, I'll chat with you next week, "Over the Barn Gate!"

### COW POKES®

By Ace Reid



"Mister, as long as I can tell you whut problems I'm drinkin' to forget, then I ain't had near enough!"



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# Livestock producers urged to combat misinformation about industry

Continued from page 1

Todd Domer, KLA communications director, pointed out that a checkoff study recently completed showed that only four out of 10 Americans even know a farmer, which only reinforces the notions that the country is several generations away from the agrarian lifestyle.

an lifestyle.

"We have overestimated the consumer's knowledge about livestock production," Domer said.

Because farmers and ranchers generally believed that people "knew" what happens on farms and ranches, they were not motivated to explain their daily routines to the

urban public. But, according to Domer, the fact that consumers are in the dark about food production is one of the reasons that farm families need to step forward and share what is true about the foods they eat.

"If we aren't providing the information source that the consumer wants to hear, they have no option but to believe the activist rhetoric," Domer said.

He added that it is understood that reaching out beyond our farms and ranches is often difficult.

"This room isn't full of self-promoters," he said. "That's not how we're wired."

He continued that while the Beef Checkoff has attempted to reach consumers, it is done in such a way that the contact is "nameless and faceless."

This approach has left some consumers a little cold. Many are seeking a warm-fuzzy relationship

with a working family ranch.

Domer also explained that when a ranch family tells their story, it is viewed as a positive interaction.

"By connecting with consumers we become an industry with a name and face," he said.

Thompson and Domer both urged ranchers to become savvy in the methods of mass media — the same tools that the opposition uses so effectively.

Social media instruments, including Facebook, Twitter and blogs provide the platform for ranchers to reach out to a much wider audience.

"We need to be heard on the coasts," Domer said.

Todd Johnson, the current director of the Kansas Beef Council, who will be leaving next month to accept a new position with the National Cattlemen's Beef Association, told producers about two programs that are

currently available — at no cost — to help provide resources that will make producers more confident in sharing their story.

The Beef Advocate Network (BAN) is a network that has roots with the Kansas Cattlewomen group, and is geared to providing "calls to action" when erroneous information about beef or production practices needs to be corrected.

The Masters of Beef Advocacy program is coordinated by the NCBA and provides training tools and modules for producers to watch online and become certified in the program. The six courses include subject areas such as production practices, care, nutrition and stewardship that better equip producers with information to correct misinformation.

Domer and Johnson both emphasized that it is impor-

tant that producers engage in this effort if misinformation is going to be corrected and the real agenda of activist groups revealed.

"It takes money," Domer said. "If 40 of you would advocate for the industry for just 10 minutes each day, that is equivalent to a full-time position."

Johnson noted that people don't always feel comfortable reaching consumers, but he urged them to take some simple steps to make a difference: write the letter, answer the phone and do an interview if asked. Open the gate and allow groups to tour your operation and see how a ranch works. Take the time to be on the program, visit with community groups that might not understand.

"We have resources that can help you, but you are your industry's very best advocate," Johnson concluded.

## Agency releases new finding

Continued from page 1

quences for America's farmers and ranchers," Stallman said. "We realize the EPA's stated intention is to focus this finding narrowly on specific industries, using particular thresholds, but we believe there is no protection in the provisions that prevent them from being applied broadly across all sectors, including farm and ranch families who produce livestock. Due to the timing of the announcement, with the Copenhagen talks about to kick off, we also believe this move could have more to do with political science than climate science."

Rick Kruse, AFBF policy specialist that spoke at the KSU profitability conference in Wichita, noted that the endangerment finding is the first step for the EPA to regulate industries under the Clean Air Act. It opens the door for feeding facilities and dairies to face fees if they emit higher levels of GHGs than prescribed by the EPA, once again bringing the reality of a "cow tax" to light.

He advised that this is an issue that should be dealt with by Congress — and not be left up to a regulatory agency to write the rules.

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WINNER

Jan Schoshke,  
Brookville



CHOCOLATE ORANGE SCONES

1 1/2 cups complete style buttermilk pancake mix (just add water kind)  
3/4 cup heavy whipping cream  
2 to 3 teaspoons grated orange peel (1 orange will do)  
2 (1.55 ounces each) milk chocolate candy bars, chopped (cold)

In a small bowl combine pancake mix, cream and orange peel. Turn onto lightly floured surfaced and knead 6 times. Knead in cold chocolate pieces. Pat into 9-inch circle. Cut into 8 wedges. Separate wedges and place on greased baking sheet. Bake at 400 degrees for 9 to 11 minutes or until lightly browned.

Note: I like to pat it in the circle on the baking sheet so you don't have to move it.

Rita Dawson, Lebo: "A great gift."

**POTATO SOUP MIX**  
2 1/2 cups instant mashed potatoes  
1 1/4 cups powdered coffee creamer  
1 packet of chicken gravy mix  
2 teaspoons salt-free seasoning (Mrs. Dash)  
2 teaspoons dried minced onion  
2 teaspoons chicken bouillon granules  
1/2 teaspoon pepper

Place all ingredients in a large bowl and mix well. Place in air-tight container to store. Individual servings can be made by placing 1/2 cup of the mix into separate containers. Yield: 4 cups mix.

To Use: Place 1/2 cup Potato Soup Mix in a mug or bowl. Add 1 cup boiling water. Stir well. Let stand 3 minutes until thickened.

Shredded cheese or bacon bits may be sprinkled over top.

\*\*\*\*\*

Norma Gier, Hunter: "My family enjoys this fruitcake as they don't care for the regular fruits."

**ORANGE SLICE FRUITCAKE**  
1 cup butter, softened  
4 eggs  
1 pound sliced, cut up orange slices  
1/2 cup flour  
2 cups nuts  
2 cups sugar  
3 cups flour  
1 cup buttermilk (mixed with 1 teaspoon soda)  
8 ounces chopped dates  
2 2/3 cups coconut  
Glaze:  
2 cups powdered sugar  
1/2 cup orange juice

Toss together orange slices and 1/2 cup flour. In a large bowl mix butter and sugar then add eggs one at a

# 2009 Grass & Grain Holiday Recipe Contest

time. Beat 1 minute after each addition. Add flour alternately with buttermilk until just combined. Fold in dates, nuts and coconut. Fold in coated orange slices. Spoon into (2) 9-by-5-by-3-inch loaf pans greased and lined with waxed paper or in a greased tube pan. Bake at 300 degrees for 1 hour, 40 minutes. Pour glaze over hot cake. Cool in pan 20 minutes before taking from pans.

\*\*\*\*\*

Donna Bettenbrock, Geneseo: "Delicious. Special as a side with turkey or ham. Easy to make."

**CRANBERRY JAM**  
1 pound cranberries  
2 cups sugar  
1 cup chopped walnuts  
1 cup orange marmalade  
Juice of 1 lime or lemon

Put cranberries in a 9-by-13-inch glass dish (must be a shallow pan); stir in sugar. Cover tightly with foil. Bake at 350 degrees for 1 hour. Toast the walnuts on a cookie sheet for 12 minutes in the oven when the cranberries are done. When the walnuts are done, stir the nuts and orange marmalade and lemon or lime juice into the baked cranberries. Cool. Keep in refrigerator.

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Sharon Henning, Glasco: **CHERRY CRINKLE**  
4 cups fresh cherries  
3/4 cup sugar  
4 1/2 tablespoons flour (level)  
1 1/2 cups water  
1 cup brown sugar  
2/3 cup oatmeal  
1 cup flour  
1/4 teaspoon baking powder  
1/4 teaspoon salt

2/3 cup butter, melted  
1 teaspoon vanilla

Mix cherries, sugar and flour in a bowl; pour water over the mixture and put in a 28-by-18-by-4-inch greased baking pan. Mix the brown sugar, oatmeal, flour, baking powder, salt, butter and vanilla and crumble over top. Bake at 375 degrees for 30 to 35 minutes.

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Karen Saner, Burns: **HOT PIZZA DIP**  
8 ounces cream cheese, softened  
1 teaspoon Italian seasoning  
1 cup shredded mozzarella cheese  
3/4 cup grated parmesan cheese  
8-ounce can pizza sauce  
2 tablespoons green pepper, chopped  
2 tablespoons green onion, thinly sliced

Bread sticks or tortilla chips

In a mixing bowl beat cream cheese and Italian dressing. Spread in ungreased 9-inch microwave-safe pie plate. Combine mozzarella and parmesan cheeses; sprinkle half over the cream cheese. Top with pizza sauce, remaining cheese mixture, green pepper and onion. Refrigerate. When ready to serve, microwave, uncovered for 3 to 4 minutes or until cheese is almost melted. Serve with bread sticks or tortilla chips.

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Marjorie Gray, Peabody: **PEPPERNUTS**  
1/2 cup oleo  
2 cups brown sugar  
2 eggs  
1/2 tablespoon soda

1/2 tablespoon water  
1/4 to 1/2 teaspoon anise  
3 to 3 1/2 cups flour  
1/2 teaspoon cinnamon  
1/2 teaspoon cloves  
1/2 teaspoon nutmeg  
1/2 teaspoon mace  
1/2 teaspoon cream of tartar  
2 cups finely chopped nuts (pecans)

Cream together oleo, brown sugar and eggs. Dissolve soda in water and add to creamed mixture. Stir in anise to taste. Add flour and spices to creamed mixture. Work nuts into dough. Chill then make into rolls the size (diameter) of a dime. Slice 1/8- to 1/4-inch thick and bake at 350 degrees for 10 minutes or until light brown.

\*\*\*\*\*

Geneva Siefker, McPherson: "This is simple and easy."

**PERFECT PUMPKIN PIE**  
15-ounce can pumpkin (2 cups)  
14-ounce can sweetened condensed milk  
2 eggs  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
9-inch unbaked pie shell or deep dish pie shell

Preheat oven to 425 degrees. With wire whisk, beat pumpkin, sweetened condensed milk, eggs, spices and salt. Pour into crust and bake 15 minutes. Reduce oven heat to 350 degrees and continue baking 35 to 40

minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish as desired. Refrigerate leftovers.

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Marcia Gyhra, Burchard, Neb.: **MACAROON KISS COOKIES**  
1/3 cup butter, softened  
3-ounce package cream cheese, softened  
3/4 cup sugar  
1 egg yolk  
2 teaspoons almond extract  
1 1/2 cups flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
5 cups coconut, divided  
Chocolate Kisses  
Coarse sugar

Cream butter, cream cheese and sugar until light and fluffy. Beat in egg yolk and extract. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well. Stir in 3 cups coconut. Cover and refrigerate for 1 hour or until dough is easy to handle. Roll into 1-inch balls and roll in the remaining coconut. Place 2 inches apart on ungreased baking sheets. Bake at 350 degrees for 10 to 12 minutes or until lightly browned. Immediately press a chocolate kiss into the center of each cookie; sprinkle with coarse sugar. Cool on pan for 2 to 3 minutes or until chocolate is softened. Remove to wire racks to cool completely. Makes 4 dozen.

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The winner each week is selected from the recipes printed.

Send us your favorite recipe. It may be a main dish, leftover, salad, side dish, dessert, or what-have-you.

1. Check your recipe carefully to make certain all ingredients are accurate and instructions are clear.

2. Be sure your name, address and phone number are on the entry. Please include a street address with your recipe entries. A post office box number is not sufficient for prize delivery. Allow 3-4 weeks for delivery.

3. Send it to: Woman's Page Editor, Grass & Grain, Box 1009, Manhattan, KS 66505.

OR e-mail at: [agpress2@agpress.com](mailto:agpress2@agpress.com)

# 2009 Grass & Grain Holiday Recipe Contest

Leah M. Shaw, Silver Lake: "I use this recipe for leftover turkey during the holidays."

## BAKED CHICKEN SOUFFLE

4 cups diced chicken or turkey  
8 slices bread (I use wheat)  
1/2 pound sliced mushrooms (I use canned)  
1/4 cup butter  
1/2 cup mayonnaise  
8 slices sharp cheese  
4 eggs, beaten  
1 teaspoon salt  
1 can mushroom soup  
1 can celery soup  
1 jar pimiento (2 ounces), cut fine  
2 cups buttered bread crumbs  
1 can water chestnuts

Line a large flat buttered pan with bread. Top with meat. Cook mushrooms in butter for 5 minutes. Pour over meat. Add water chestnuts and dot with mayonnaise. Cover with cheese slices. Combine eggs, milk and salt and pour over all. Mix soups and pimientos and spoon over mixture; cover with foil and refrigerate overnight. Bake at 350 degrees for 1 hour. Uncover and sprinkle with crumbs and bake 15 minutes more.

\*\*\*\*\*

Sandy Hill, Eskridge: "You may want to give away as a gift in a nice container."

## CAPPUCCINO MIX

1 cup powdered nondairy creamer  
1 cup instant chocolate drink mix  
2/3 cup instant coffee crystals  
1/2 cup sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg

Combine all ingredients. Store in a bag. To prepare one serving, stir 3 tablespoons of

mix into 6 ounces hot water. Yield: 3 cups dry mix.

\*\*\*\*\*

Gin Fox, Holton: "Makes great Christmas gifts and handy to have on hand when company stops by for a cup of coffee and a visit."

## SOUR CREAM COFFEE CAKE MUFFINS

1 cup butter, softened  
2 cups sugar  
2 large eggs  
1 cup sour cream  
1/2 teaspoon vanilla extract  
2 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1/8 teaspoon baking soda  
24 paper baking cups  
1 cup pecan halves, finely chopped  
1/4 cup sugar  
1 1/2 teaspoons ground cinnamon

Preheat oven to 350 degrees. Beat butter at medium speed with an electric mixer 2 minutes or until creamy. Gradually add 2 cups sugar, beating 2 to 3 minutes. Add eggs, one at a time, beating until blended after each addition. Add sour cream and vanilla. beating until blended. Whisk together flour, baking powder, salt and baking soda; gradually stir into batter mixture (batter will be thick). Place baking cups in muffin pans. Spoon batter into cups, filling 2/3 full. Stir together pecans, 1/4 cup sugar and cinnamon. Sprinkle pecan mixture over batter. Bake at 350 degrees for 20 to 25 minutes or until a wooden pick inserted comes out clean. Remove from oven and cool completely on wire racks. Makes about 24 muffins.

\*\*\*\*\*

Beth Scripter, Abilene: "Here is an excellent dip recipe. I doubled this for our

work party. Really good and different."

## HOT WING DIP

2 cups shredded cooked chicken (I used canned chicken.)  
8-ounce package cream cheese, cubed  
2 cups shredded cheddar cheese  
1 cup ranch salad dressing in a bottle  
1/2 cup Louisiana-style hot sauce

Put all the ingredients in a slow-cooker. Cover and cook on low for 1 hour. Stir to mix ingredients. Serve with chip or celery sticks.

\*\*\*\*\*

Margaret Bairow, Westmoreland:

## DIABETIC CREAM CHEESE COOKIES

1 cup butter  
8-ounce package cream cheese  
1/4 cup Splenda  
2 cups flour  
1/2 teaspoon baking powder  
Cream butter and cream cheese. Add Splenda and mix. Sift flour and baking powder; add to mixture. Mix well and roll into ball. Wrap in waxed paper and chill overnight in refrigerator. Roll out and cut. Bake on ungreased cookie sheets at 375 degrees until lightly browned.

\*\*\*\*\*

Karrie Sullivan, Salina: "This is a great recipe because it's sweet with a kick. It's very unique and loved by all. Makes great Christmas gifts. Place in cellophane bags with a recipe card tied on and bow attached. Guaranteed you'll love it! Happy holidays."

## TIJUANA TRASH

1 cup sugar  
1 cup brown sugar  
1 cup white corn syrup  
2 sticks real butter

1 teaspoon cinnamon  
1 1/2 teaspoons cayenne pepper  
1 small bag Tostitos Scoops (broken into pieces)  
4 cups Crispix cereal  
1 bag microwave popcorn, popped  
1 can salted peanuts or mixed nuts  
1 cup pretzel sticks  
Bring sugar, brown sugar, corn syrup, butter, cinnamon and cayenne pepper to a boil. Heat oven to 250 degrees. Line a cookie sheet or jelly roll pan with foil. Place all dry ingredients in large bowl. Pour boiled ingredients over all. Stir and pour on cookie sheet. Bake for 1 hour, stirring every 15 minutes. Pour onto waxed paper and let dry and cool. Store in air-tight container for up to 2 weeks.

\*\*\*\*\*

Marilyn Hinkson, Cottonwood Falls:

## RANCHERS' CREOLE

2-3 pounds lean ground beef  
1/2 green bell pepper, diced  
2 cans to-tel tomatoes  
3 cans kidney beans  
1/4 cup soy sauce  
1 tablespoon Worcestershire sauce  
1 tablespoon garlic salt  
1 teaspoon celery salt  
1/2 teaspoon paprika  
1/2 teaspoon pepper  
1/4 teaspoon dry mustard  
1 pound smoked sausage link, sliced thin (or sub your favorite)  
Cooked rice (to serve 10-12)

Brown ground beef with green pepper. Add all other ingredients, except sausage

and rice. Simmer for 30 minutes. Add sliced sausage and simmer for 10 minutes more. Serve over rice. Makes 10-12 servings.

\*\*\*\*\*

Carol Ricketts, Clay Center: "I made this cake roll for friends on Thanksgiving Day; it was so good I made another one for our family Thanksgiving get-together on Saturday."

## PUMPKIN CAKE ROLL

3 eggs  
1 cup sugar  
2/3 cup pumpkin  
1 teaspoon lemon juice  
3/4 cup flour  
1 teaspoon baking powder  
2 teaspoons cinnamon  
1 teaspoon ginger  
1/2 teaspoon nutmeg  
1/2 teaspoon salt  
3/4 cup chopped nuts

## Filling:

1 cup powdered sugar  
4 tablespoons butter  
8 ounces cream cheese  
1/2 teaspoon vanilla

Beat eggs for 5 minutes; gradually add sugar, pumpkin and lemon juice. Set this mixture aside. Mix flour, baking powder, cinnamon, ginger, nutmeg and salt together. Fold into pumpkin mixture and spread into greased and floured 15-by-10-inch pan. Sprinkle with nuts and bake at 375 degrees for 15 minutes. Turn out onto a damp tea towel. Roll, cool, unfold and fill with filling and roll cake again. Store roll in refrigerator. Serve with whipped topping. To prepare filling mix all ingre-

dients until smooth.

\*\*\*\*\*

Fred Engler, El Dorado: "A very nice poppy seed dressing with the red wine vinegar!"

## FESTIVE TOSSED SALAD

1/2 cup sugar  
1/3 cup red wine vinegar  
2 tablespoons lemon juice  
2 tablespoons finely chopped onion  
1/2 teaspoon salt  
2/3 cup corn oil  
2 teaspoons poppy seeds  
10 cups torn Romaine lettuce  
1 cup shredded Swiss cheese  
1 cored & cubed apple  
1 cored & cubed pear  
1/4 cup dried cranberries  
1/2 cup chopped cashews

Combine sugar, vinegar, lemon juice, onion, salt, corn oil and poppy seeds in a pint screw-lidded jar and shake well to combine. In a large bowl combine lettuce, cheese, apple, pear and cranberries. Just before serving put dressing on salad then sprinkle with cashews and toss.

\*\*\*\*\*

Sue Erickson, Eureka: "A super easy candy recipe for the holidays to serve family and visiting friends."

## PEPPERMINT ALMOND BARK

20-ounce package vanilla almond bark  
50 star peppermints

Crush peppermints in food processor. Heat almond bark. Mix and spread on waxed paper-lined cookie sheet. Let set up and break into pieces.

\*\*\*\*\*

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# 2009 Grass & Grain Holiday Recipe Contest

**Rose Willis, Horton:**  
**QUICHE**  
1 box Stove Top stuffing (chicken mix)  
1 cup chopped chicken  
1 cup shredded Monterey jack cheese  
8-oz. can mushrooms, drained  
4 eggs  
1/2 cup half & half cream  
Prepare stuffing and press into a 9-inch pie plate. Bake for 10 minutes at 400 degrees. Mix together chicken/cheese and mushrooms and put into hot crust. Beat eggs and cream together and pour over top. Bake for 30 minutes at 350 degrees. Let stand for 10 minutes before cutting.

\*\*\*\*\*  
**Rita Hay, Herington:**  
"These are easy and taste good!"  
**ALMOND BARK COOKIES**  
2 pounds white chocolate  
1 cup peanut butter  
2 cups dry roasted peanuts  
2 cups miniature marshmallows  
3 cups crisp rice cereal  
Melt chocolate on medium power for 7 to 9 minutes, stirring once or twice until it is completely melted. Add remaining ingredients, folding into chocolate until well-coated. Drop by teaspoonfuls onto waxed paper until set. Freezes well.

\*\*\*\*\*  
**Ethel Baumgartner, Sabetha:**  
"My husband is supposed to limit sugar and white flour products so would like to see more

recipes using wheat flour and sugar substitute."  
**GREEN SALAD**  
(2) 3-ounce packages lime gelatin  
2 cups boiling water  
1 cup mayonnaise or salad dressing  
2 cups cottage cheese  
1 cup chopped nuts  
15 1/2-ounce can crushed pineapple  
Dissolve gelatin in boiling water, stirring until dissolved. Add mayonnaise, cottage cheese, nuts and pineapple. Refrigerate until set.

\*\*\*\*\*  
**Mary Rogers, Topeka:**  
**PRETZEL BARK**  
1 cup chopped pretzels  
1/3 cup chopped pecans  
1 1/2 packages (8 squares each) bakers semisweet chocolate, melted  
Stir pretzels and nuts into chocolate and spread onto waxed paper-covered baking sheet. Refrigerate 1 hour or until firm. Break into pieces.  
Note: You can substitute lightly salted cocktail peanuts.

\*\*\*\*\*  
**Joann Bollier, Minneapolis:**  
**JACKIE'S MINUTE STEAKS**  
Minute Steaks  
Onion mushroom soup mix (dry), 1 pkg. for every 3 steaks  
1 onion  
1 can mushrooms  
1 large can beef gravy  
1 can water  
Flour and brown minute steaks. Arrange in a single layer in cake pan. Top with

onion mushroom soup mix. Slice and separate onion and layer on top of soup mix. Top with mushrooms then beef gravy and water. Do not stir. Cover and bake 1 hour at 350 degrees.

\*\*\*\*\*  
**Joyce Jandera, Hanover:**  
"This is a refreshing dessert after a heavy meal."  
**GRASSHOPPER TORTE**  
15 cream-filled chocolate sandwich cookies, finely chopped  
3 tablespoons butter, melted  
7-ounce jar marshmallow creme  
1 tablespoon milk  
3 cups frozen vanilla nonfat yogurt  
8-ounce container frozen light whipped topping, thawed  
1/2 teaspoon peppermint extract  
8 drops green food coloring  
Additional chopped cream-filled chocolate sandwich cookies, optional  
Finely chop cookies and place in a small bowl. Add butter and mix well. Press crumbs onto bottom of a springform pan. Refrigerate while preparing filling. Combine marshmallow creme and milk in a large bowl; whisk using whisk. Add frozen yogurt and whisk until well blended. Fold in whipped topping, peppermint extract and food coloring and mix until well blended. Cover and freeze until firm, 8 hours or overnight. Before serving, garnish with

additional chopped cookies, optional. Makes 12 servings.  
\*\*\*\*\*  
**Kay Spoo, Frankfort:**  
"It's the holiday season and eggnog is in demand at our house. Try this different approach for a dessert."

**EGGNOG CHEESECAKE**  
1 1/4 cups graham cracker crumbs  
3 tablespoons butter, melted  
(3) 8-ounce packages cream cheese, room temperature  
1 cup sugar, divided  
4 large eggs, room temperature  
2 tablespoons all-purpose flour  
1/3 cup brandy  
2 teaspoons freshly grated nutmeg, divided  
1 cup whipping cream  
Preheat oven to 300 degree. Pour graham cracker crumbs into a 6 1/2-inch diameter springform pan with rim at least 3 inches. Add butter and stir to mix. Press mixture evenly over bottom and 1/2-inch up side of pan. In a large bowl, with mixer at medium speed, beat cream cheese and 3/4 cup sugar until smooth. Add eggs, one at a time, beating well after each addition and scraping down inside of bowl as needed. Beat in flour, brandy and 1 1/2 teaspoons nutmeg just until incorporated. Pour into pan and bake until small cracks are visible on sides but center jiggles when cake is gently shaken, 40-50 minutes. Run a thin-bladed spatula between cheesecake and

pan rim. Put cheesecake on a rack and let cool completely. Cover and chill until cold, at least 3 hours. Remove pan rim. If any moisture has collected on cake gently blot dry with paper towel. In a small bowl, whisk together cream and remaining 1/4 cup sugar until stiff peaks form. Dollop whipped cream onto cheesecake and sprinkle with remaining 1/2 teaspoon nutmeg. Serves 12.

\*\*\*\*\*  
**Karen Oelschlager, Barnes:**  
"Make this every year and they disappear fast."  
**MINI FUDGE CAKES**  
4 squares semisweet chocolate  
1 cup oleo  
3 cups chopped pecans  
1 1/3 cups sugar  
1 cup flour  
4 eggs  
1 teaspoon vanilla  
Melt chocolate and oleo in a saucepan over low heat. Add pecans and stir well. In a bowl combine sugar, flour and eggs. Mix until blended with a wooden spoon. Do not use mixer. Stir in chocolate mixture. Add vanilla. Place mini cupcake cups in a mini muffin pan and fill with batter. Bake at 325 degrees for 20 minutes. Don't overbake. Makes 5 dozen.

\*\*\*\*\*  
**Sabra Shirrell, Tecumseh:**  
**RASPBERRY FUDGE CHEESECAKE**  
1 1/2 cups graham cracker crumbs  
1/4 cup sugar

1/3 cup butter  
3/4 cup hot fudge sauce  
(4) 8-ounce packages cream cheese  
1 1/3 cups sugar  
1 teaspoon vanilla  
4 eggs  
1/3 cup raspberry preserves, melted  
Heat oven to 325 degrees. Mix cracker crumbs, 1/4 cup sugar and the butter. Press evenly into bottom and 2 inches up side of springform pan (9-by-3-inch). Bake 5 minutes. Microwave hot fudge sauce as directed on jar until hot. Pour hot fudge sauce over crust. Beat cream cheese in bowl with mixer until smooth. Gradually beat in 1 1/3 cups sugar and the vanilla until smooth. Beat in eggs, one at a time. Pour over hot fudge sauce. Bake 55 to 65 minutes or until set. Cool 15 minutes. Run metal spatula along side of cheesecake to loosen. Cover and refrigerate at least 8 hours. Spread melted raspberry preserves over cheesecake. Cover and refrigerate.

\*\*\*\*\*  
**Lois Lahodny, Belleville:**  
**GRAPE SALAD**  
3-4 cups of grapes  
8 ounces cream cheese, softened  
1 small jar marshmallow creme  
Nuts  
Shredded cheddar cheese  
Mix cream cheese and marshmallow creme together. Add nuts, cheese and grapes.



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# 2009 Grass & Grain Holiday Recipe Contest

**Deb Halepeska, Miltonvale:**  
**OREO BON-BONS**  
1 package Oreo cookies  
8-ounce package cream cheese, softened  
1 package almond bark (vanilla or chocolate)  
Crush Oreos in a food processor until very fine. Add cream cheese. Work well with hands or heavy mixer. Chill mixture for 1 hour in refrigerator or put in freezer for 15 to 20 minutes. Remove from refrigerator or freezer and roll into bite-sized balls. Dip into melted almond bark and let dry on waxed paper. Keep refrigerated. You can substitute mint Oreos for the holiday if you prefer.

\*\*\*\*\*

**Kellee Rogers, Topeka:**  
**EGGNOG POUND CAKE**  
16-ounce pkg. pound cake mix  
1 1/4 cups eggnog  
2 large eggs  
1/2 teaspoon nutmeg  
1/2 teaspoon vanilla  
Preheat oven to 350 degrees. Beat all ingredients together at low speed with a mixer until blended. Increase speed to medium and beat 2 minutes. Pour into a lightly greased 9-by-5-inch loaf pan and bake for 1 hour to 1 hour and 5 minutes until toothpick inserted in center comes out clean. Cool in pan on a wire rack for 10 minutes. Remove from pan to wire rack and cool completely.

\*\*\*\*\*

**Mary Longren, Holton:**  
"This was a staple of my late mother's. It is a good way to get your veggies!"  
**STAY CRISP SLAW**  
2/3 cup sugar  
2/3 cup vinegar  
1 teaspoon celery seed  
1 1/2 teaspoons salt

1 envelope unflavored Knox gelatin (softened in 1/4 cup cold water)  
2/3 cup salad oil  
8 cups shredded cabbage  
2 cups shredded carrots  
1 green pepper, cut into strips  
1/2 onion, cut up  
Heat sugar, vinegar, celery seed and salt; add gelatin mixture. Cool slightly then beat in salad oil. Pour over vegetables and keep refrigerated in covered container. Stir before serving.

\*\*\*\*\*

**Lynn Burgess, Lyons:**  
"Refreshing sweet side dish. This is so good that you can't tell this is not made with pumpkin. Simply cut the oranges in half, scoop out the fruit and fill the peel with the yummy sweet potato mixture."

**SWEET POTATO ORANGE CUPS**  
3 large sweet potatoes (2-2 1/2 pounds), peeled & cubed  
6-ounce can orange juice concentrate, thawed  
1/4 cup packed brown sugar  
1/4 cup half & half cream  
2 tablespoons butter  
3/4 cup miniature marshmallows  
1/4 cup chopped pecans (pine nuts work as a substitute)  
4 large oranges, halved  
32 additional miniature marshmallows  
Place sweet potatoes in a large saucepan or Dutch oven; cover with water. Bring to a boil. Reduce heat; cover and cook for 25-30 minutes or just until tender. Drain sweet potatoes. In a large bowl, beat the sweet potatoes, orange juice concentrate, sugar, cream and butter on low speed until smooth. Stir in 3/4 cup marshmallows and pecans; set aside. Remove the

pulp from the oranges, leaving a shell (discard pulp or save for another use). Spoon the sweet potato mixture into orange shells. Place four marshmallows on top of each. Place filled orange shells in a greased 15-by-10-inch baking pan. Bake uncovered at 350 degrees. Cook for 20 minutes or until sweet potato mixture is heated through.

\*\*\*\*\*

**Noel Miller, Maple Hill:**  
"Here is a quick and easy recipe for a pretty and festive looking holiday punch. And it is good and healthy for you, too!"  
**POMEGRANATE PUNCH**  
(2) 32-ounce bottles chilled pomegranate juice  
4 cups chilled orange juice  
(2) 2-liter bottles chilled lemon-lime flavored soda  
In a large container combine juices. Stir in soda just before serving. I serve mine in a large punch bowl with an ice ring with pomegranate seeds frozen inside ring. Or you can just add the fresh seeds in the bottom of the glasses. Have fun and enjoy. Makes about 7 quarts.

\*\*\*\*\*

**Mona Jean Newbury, Junction City:**  
**CINNAMON ROLLS**  
2 1/2 cups warm water  
2 packages yeast  
1 teaspoon sugar  
4 cups flour  
1 package yellow cake mix  
Butter, melted  
Mix water, yeast and sugar; let yeast dissolve. Add flour and cake mix and mix well. Knead. May need a little more flour when kneading. Place in a greased bowl and let rise until double in bulk. Roll out and spread with melted butter, sugar and cinnamon. Roll and cut.

Place cut side down and let rise again. Bake 20 minutes at 400 degrees.

\*\*\*\*\*

**Janet Jehle, Baldwin City:**  
"Use that leftover turkey and add a salad and rolls and presto ... another meal's on the table."

**CHICKEN SPECTACULAR**  
1 large fryer (cook in pressure cooker 30-40 minutes with 4 cups water) or use leftover turkey or bake some boneless, skinless chicken breasts  
1 can French-style green beans, drained  
1 can sliced water chestnuts, drained  
3 tablespoons chopped onion  
1 can cream of celery soup  
1 cup mayonnaise  
1 small jar pimiento, drained  
6-ounce package wild long grain rice

Cook wild long grain rice in 2 1/2 cups broth (from pressure cooker or use water or canned broth) for 20 minutes. Add onion and cook 5 minutes longer (add some water or broth if mixture seems too thick). Chop chicken and combine all ingredients. Put in a 9-by-13-inch pan. Bake at 350 degrees for 40 to 45 minutes.

\*\*\*\*\*

**Bernice Miller, Bonner Springs:**  
"This recipe has been in our family a long time. It won first place in the county fair. It's delicious and won't last long after coming out of the oven."

**ORANGE NUT RINGS**  
2 packages dry yeast softened in 1/4 cup lukewarm water  
1/3 cup butter  
3/4 cup hot scalded milk  
1/3 cup sugar  
2 teaspoons salt  
2 teaspoons grated orange rind

2 unbeaten eggs  
4 cups flour  
Nut Filling:  
1/3 cup butter  
1 cup powdered sugar  
1 cup chopped pecans  
Glaze:

1/4 cup orange juice  
3 tablespoons sugar  
Combine butter and scalded milk in a large bowl; stir until butter melts then cool to lukewarm. Add sugar, salt, orange rind, eggs and yeast mixture. Gradually add flour to form a stiff dough. Cover dough and let stand 30 minutes. To prepare Nut Filling, cream butter then blend in powdered sugar thoroughly. Add chopped pecans and mix well. Roll out dough to 22 x 12 rectangle on floured board; spread half of dough along 22-inch side with filling. Fold uncovered dough over filling. Cut into 1-inch strips (crosswise). Twist each strip 4 or 5 times then hold one end on greased baking sheet for center of roll. Curl strip around center, tucking other end under. Cover with waxed paper and let rise in warm place until doubled in size (45 to 60 minutes). Bake at 375 degrees for 15 minutes or until golden brown. While baking, combine orange juice and sugar for glaze. Brush tops of rolls and bake until golden brown. Remove from baking sheet immediately. Makes 1 1/2 to 2 dozen rolls.

\*\*\*\*\*

**Julia Bergman, Seneca:**  
**SWEET CHEX MIX**  
1 box Chex cereal  
12-ounce package M&M's  
1 small can peanuts  
2 cans pretzels  
3/4 cup margarine or butter  
2 cups brown sugar  
1/2 cup white syrup

1 teaspoon baking soda  
Put peanuts, pretzels and cereal in a brown paper grocery bag. Boil on stovetop margarine, brown sugar and syrup for 1 1/2 minutes. Remove from heat and stir in soda. Pour mix over cereal mix in bag; shake bag. Put in microwave for 1 1/2 minutes three times shaking bag in between each time. Spread mix on waxed paper. Add M&M's.

\*\*\*\*\*

**Lucille Wohler, Clay Center:**  
"Quick and easy to make."  
**POTATO-TOMATO SOUP**  
5 or 6 medium diced potatoes  
1 small onion, finely chopped  
1 quart diced tomatoes  
Salt & pepper to taste

Barely cover potatoes and onion with water and cook until tender. Add tomatoes. Simmer until liquid is reduced to desired strength. Salt and pepper to taste. Serve with cornbread.

\*\*\*\*\*

**Millie Conger, Tecumseh:**  
**CRANBERRY & ALMOND KRISPIE SQUARES**  
10-ounce package large marshmallows  
3 tablespoons butter  
1 teaspoon almond extract  
6 cups crisp rice cereal  
3 cups salted roasted almonds  
1 1/2 cups dried cranberries, divided

In a Dutch oven combine marshmallows and butter. Cook and stir over medium low heat until melted. Remove from the heat and stir in extract. Stir in the cereal, 1 cup almonds and 1 cup cranberries. Press into a greased 9-by-13-inch pan. Sprinkle with remaining almonds and cranberries; gently press onto cereal mixture. Cool and cut in squares.

\*\*\*\*\*



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# 2009 Grass & Grain Holiday Recipe Contest

Sandy Hill, Eskridge, shares the following two:

"It's very easy to make an attractive, too. It can be a dessert or a salad. Good at this time of year."

## FROSTY CRANBERRY DESSERT

1 snack-size cup (4 ounces) pineapple tidbits, drained  
3/4 cup whole berry cranberry sauce  
1/3 cup mashed ripe banana  
2 cups whipped topping

Place pineapple in a blender, cover and process until blended. Pour into a small bowl and stir in the cranberry sauce and banana. Fold in whipped topping. Spoon into three 4-inch tube pans coated with cooking spray. Cover and freeze for 4 hours or until firm. Just before serving, unmold onto dessert plates. Yield: 3 servings.

\*\*\*\*\*

## SEASON'S BEST SUGAR COOKIES

1 1/2 cups powdered sugar  
1 cup butter or margarine, softened  
1 teaspoon vanilla  
1/2 teaspoon almond extract  
1 egg  
2 1/2 cups flour  
1 teaspoon baking soda  
1 teaspoon cream of tartar

### White Glaze:

2 cups powdered sugar  
2 tablespoons milk  
1/4 teaspoon almond extract  
Red edible glitter or red sugar for top of cookies to decorate (I make candy canes)

In a large bowl beat 1 1/2 cups powdered sugar and the butter with electric mixer on medium speed or mix with spoon. Stir in vanilla, 1/2 teaspoon almond extract and the egg. Stir in flour, baking soda and cream of tartar. Cover

and refrigerate about 2 hours or until firm. Heat oven to 375 degrees. On a lightly floured cloth-covered surface, roll half of dough at a time 1/8-inch thick. Cut into desired shape. On ungreased cookie sheets, place 2 inches apart and bake 7 to 8 minutes or until light brown. Remove from cookie sheet to cooling rack; cool completely. Mix glaze ingredients until smooth and of desired spreading consistency, adding a few extra drops of milk if needed. Spread glaze over cookies. Sprinkle with edible glitter. Makes 5 dozen cookies.

\*\*\*\*\*

A couple from Sabra Shirrell, Tecumseh:

## HOLIDAY BEANS

16-ounce bag frozen cut green beans  
1 teaspoon grated orange peel  
1/2 cup dried cranberries  
2 tablespoons honey  
1/4 cup real bacon bits

Cook beans as directed on package adding orange peel before cooking; drain. Stir in cranberries and honey. Top with bacon bits.

\*\*\*\*\*

## CRANBERRY APRICOT SAUCE

(2) 12-ounce bags fresh cranberries  
2/3 cup orange juice  
1/2 cup dried apricot halves, cut into strips  
1/2 cup sugar  
1/2 cup brown sugar  
1 teaspoon finely grated orange peel  
Salt

In a large saucepan bring all the ingredients to a boil over medium high heat, stirring frequently. Cook, stirring occasionally, until the

cranberries pop and the mixture thickens, about 10 minutes. Let cool.

\*\*\*\*\*

The next two are from Mary Rogers, Topeka:

## CRANBERRY MUSTARD

1/2 cup finely chopped dried cranberries  
2 tablespoons honey  
8-ounce jar dijon mustard  
(3) 4-ounce decorative crocks or jars

In a small microwave-safe bowl combine cranberries, honey and 1 tablespoon of the mustard; mix well. Microwave on high for 45-60 seconds or until hot. Cool 2 minutes. Add remaining mustard and mix well. Spoon mustard into crocks and cover tightly. Store in refrigerator.

\*\*\*\*\*

"Very pretty with the red and green."

## RED PEPPER & ASPARAGUS

3 pounds asparagus  
1/4 cup butter  
2 red bell peppers, julienned  
1 teaspoon salt  
1 teaspoon pepper

Snap off tough ends of asparagus. In a large skillet melt butter over medium heat. Add asparagus, bell pepper, salt and pepper. Cook 4 to 5 minutes or until crisp-tender. Serve immediately.

\*\*\*\*\*

Millie Conger, Tecumseh, sent the following two recipes:

## CHRISTMAS MORNING BAKE

1 cup fresh mushrooms, sliced  
1 cup broccoli, chopped  
9-inch pie crust  
5 eggs  
1/3 cup Miracle Whip  
1/3 cup milk  
6 ounces Velveeta cheese, cut

into 1/2-inch cubes  
4 green onions, sliced

Heat oven to 375 degrees. Cook mushrooms and broccoli in skillet sprayed with cooking spray on medium heat for 8 to 10 minutes or until crisp-tender, stirring occasionally. Remove from heat and set aside. Line 9-inch pie plate with crust and fold over edges. Beat eggs, Miracle Whip and milk in a medium bowl with whisk until well-blended. Stir in cooked vegetables, Velveeta and onions and pour into crust. Bake 40 minutes or until center is set and top is golden brown. Let stand 10 minutes before serving.

\*\*\*\*\*

"Makes great gifts."

## SPARKLING SNOWBALLS

3/4 cup butter, divided  
(3) 10.5-ounce packages mini marshmallows, divided  
15 cups crisp rice cereal  
2 cups slivered almonds  
8 ounces vanilla-flavored candy coating  
1/2 cup sparkling sugar (Wilton)

In a large saucepan melt 1/4 cup butter over medium heat. Add 1 package marshmallows to melted butter. Cook, stirring frequently, for 5 to 6 minutes or until marshmallows are melted. Add about 5 cups crisp rice cereal and 2/3 cup slivered almonds to marshmallow mixture, stirring well to combine. Let stand to cool for 4 to 5 minutes. Using buttered hands shape into (5) 4-inch round balls; let stand. Repeat procedure twice with remaining butter, marshmallows, cereal and almonds. In a medium microwave-safe bowl microwave candy coating according to package di-

rections until melted. Stir until smooth. Spoon into pastry bag and pipe over snowballs. Sprinkle with sparkling sugar. Let stand until set. You can use a heavy duty plastic bag for candy coating if you don't have a pastry bag. Place snowballs in medium-size clear cellophane gift bags and tie with a decorative ribbon.

\*\*\*\*\*

Sharon Henning, Glasco:

## 4-LAYER DESSERT

1 cup flour  
1/2 cup oleo, melted  
1/2 cup pecans  
8 ounces cream cheese  
1 cup whipped topping  
1 cup powdered sugar  
2 small packages chocolate instant pudding  
3 cups milk  
Whipped topping  
Chopped walnuts, optional

Mix flour, oleo and pecans and put in bottom of a 9-by-13-inch pan. Bake at 350 degrees for 15 minutes. Cool 15 to 20 minutes. Mix cream cheese, whipped topping and powdered sugar and spread on first layer; chill. Mix pudding and milk and spread on second layer. Chill 30 minutes. Spread whipped topping on top of chocolate pudding. Can sprinkle chopped walnuts over whipped topping (just a few).

\*\*\*\*\*

Noel L. Miller, Maple Hill: "Really easy to make, and nice to give as gifts."

## CHOCOLATE CHIP Caramel Toffee Bars

(2) 16.5-ounce rolls refrigerated chocolate chip cookie dough  
11-ounce package caramel bits, melted  
1 cup miniature semisweet chocolate morsels

1 cup toffee bits  
Garnish (if you like) with chocolate sauce

Preheat oven to 350 degrees. Spray a 15-by-10-inch rimmed baking sheet with nonstick cooking spray. Press cookie dough into prepared pan. Bake for 18 to 20 minutes or until golden brown. Drizzle melted caramel bits over baked cookie crust. Sprinkle evenly with chocolate morsels and toffee bits. Cool completely before cutting into bars. Garnish with chocolate sauce, if desired. Makes about 3 dozen bars.

\*\*\*\*\*

Lynn Burgess, Lyons: "This side dish complements any meat entrée."

## ITALIAN RICE BALLS

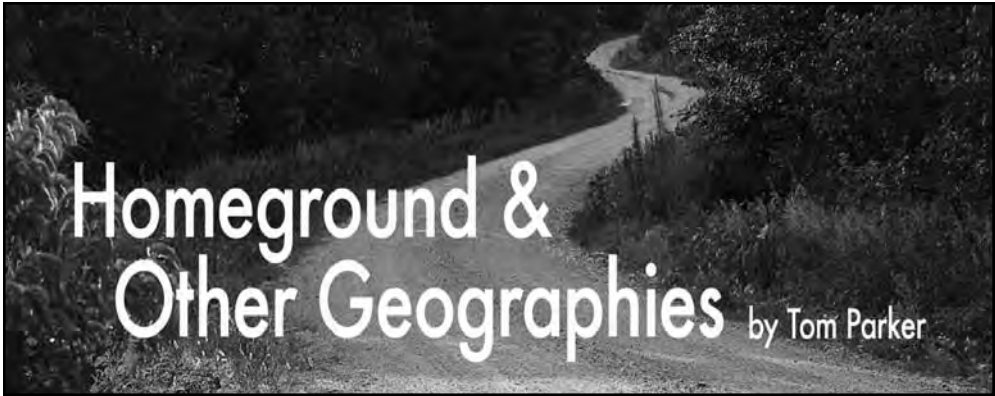
2 cups uncooked long grain rice  
1 egg, lightly beaten  
2 cups (8 ounces) shredded cheddar or Asiago cheese  
3 cups seasoned bread crumbs, divided  
1/3 cup minced fresh parsley  
Oil for frying

Marinara sauce or alfredo sauce, optional (or make your own fresh-tasting version)

Cook rice according to package. While warm, place in bowl. Stir in egg, cheese, 1 cup bread crumbs and parsley; mix well. Shape into tennis size balls. Roll rice balls into remaining bread crumbs until well coated. In a deep fat fryer, heat oil at 375 degrees. Fry rice balls until golden brown, about 5 minutes. Drain on paper towels. To serve, slice rice balls in and top with warmed marinara or alfredo sauce if desired. For a lower fat diet spray a frying pan or add a small amount of butter and cook until lightly browned on all sides.

\*\*\*\*\*

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# Homeground & Other Geographies by Tom Parker

## The sound of refuge

It might sound odd, but what I remember most about winters in New Mexico from a child's perspective wasn't the occasional snow, something of a rarity due to the Sandia Mountains absorbing the brunt of the storms, but the murmur of the furnace running at night. I'd listen in the dark for the sound of the blower motor to kick on in the closet across the hall from my bedroom, followed by the whisper of heated air filtering through the duct-

work, and an utter contentment would settle over me like a warm blanket. I'd snuggle into my covers and drift off to sleep knowing that for now, at least, all was well with the world. The feeling was temporal and fleeting. Soon enough my mother would rap on the door to rouse us for school, and whatever order and security the heater provided would vanish without a trace. Childhood was a time of

innocence, of guilelessness, when the world seemed both larger and smaller. We look back on our formative years with a touch of nostalgia, knowing that we were freer then than we would ever again experience, sensing without comprehension an underlying and immutable discipline and stability. That it was based on the foundation of our parents is some-

thing we often choose to overlook in favor of some mystical concept that back then the world was a better place, less evil, more honest and moral and upright. Mostly, we were just clueless. Which proves the adage that ignorance is bliss. Now when I hear the furnace running, I imagine greenbacks floating dreamily out of my wallet and slipping effortlessly through the cracks and crevices of our century-old home to enrich the coffers of Kansas Gas Service. The thought certainly takes some of the pleasure out of the sound. A duality of extremes exists within that muted roar (every furnace has its own signature note, our latest being deeper-throated, more forceful, a rich baritone). On one hand I'm still that little boy snug-

gled in bed with the unwavering belief that heat equals refuge, and on the other hand I'm an underpaid journalist/photographer/art ist — a combination necessitating a vow of poverty — worrying about every nickel and every dime. It strikes me that while I was enjoying the sound of the furnace at night, my father might have been listening to the selfsame sound and wondering how he would pay the heating bill. There's nothing like a major winter storm, though, to highlight the essentials. After experiencing almost five days without power during the big ice storm several years ago, I developed a newfound appreciation for the blower motor kickstarting into heat mode. All the money in the world isn't worth freezing in the dark, a lesson I have not forgotten. So when the forecast

started looking grim and dire, and clouds blanketed the sun and dusk fell eerie and cold and getting colder by the second, and snow began falling and accumulating deeper and deeper, and the wind began to howl and the world devolved into a white fury, I turned the thermostat up a few degrees. It was partly an act of insurance in case the power went out, a thought made more poignant by the remembrance of the last storm, which decimated the power grid in several nearby counties. Mostly, though, it was to soothe jagged nerves. Outside might be a raging blizzard, but inside it was warm and cozy and, dare I say, secure. The furnace rumbled into life, heated air ruffled the curtains, and that familiar feeling of contentment washed over me. It was worth every penny.

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# Auction Sales Scheduled

check out the on-line schedule at [www.grassandgrain.com](http://www.grassandgrain.com)

December 16 — Dickinson Co. real estate at Abilene for Donald Harmon. Auctioneers: Ron Shivers Realty & Auction Co.

December 17 — Wabaunsee Co. real estate at Harveyville for Donald I. Hrenchir Jr. & Cynthia L. Hrenchir and Louis R. Guth & Colleen M. Guth. Auctioneers: Pearl Real Estate & Appraisal Service.

December 17 — Excavators, dozers, wheel loaders, backhoes, skid steers & more utility contractor equip. at Grandview (Kansas City), MO. Auctioneers: Graves CIF Auctions.

December 18 — Excess inventory, tractors, combines, headers & grain cart, planters, drills, hay equip. & mowers & more at Great Bend for Straub International, Inc. Auctioneers: Carr Auction & Real Estate, Inc.

December 18 — Tractors, combines, heads, hay equip., tillage, planters & drills, other equip.,

Gators, lawn tractors at Richmond, MO for Richmond Farm & Lawn. Auctioneers: Wheeler Auctions.

December 19 — Coins, collectibles, glassware, household, furniture at Abilene for Frances Warhurst Allen. Auctioneers: Yocum Realty & Auction Service.

December 19 — Antique furniture, collectibles, pictures & prints, jewelry & misc. at Topeka. Auctioneers: Prudential Auctions.

December 20 — Coin auction, gold, platinum, national currency, Prestige sets, Morgan dollars & many more lots of coins and currency at Abilene for single area collector. Auctioneers: Reynolds, Mugler & Geist.

December 21 — Johnson County, Missouri real estate at Holden, MO for John & Joanne Mahurin. Auctioneers: Wheeler Auctions.

December 21 — Tractors, combines, chaff spreaders, flex heads, corn-

heads, equipment at Mankato, Minnesota for Mankato Implement. Auctioneers: Gehling Auctions.

December 23 — Tractors, combines, wheel loader & dozer, motor graders, skid loader, farm machinery, hay & livestock equip., trucks, trailers, vehicles online only ([www.bigiron.com](http://www.bigiron.com)) for Big Iron. Auctioneers: Stock Auction Company.

January 1, 2010 — 25th Annual New Years Day Consignment Auction at Lyndon for Harley Gerdes.

March 6 — Machinery, equip., tractors & com-

bine at Paxico for Duane & Diane Hund. Auctioneers: Murray Auction & Realty, Steve Murrar. March 6 — 32nd Gelbvieh Balancer & Red Angus bull sale at Pomona for Judd Ranch. March 7 — Farm equipment & misc. consignments at Wetmore for St. James Building Fund. Auctioneers: Local auctioneers.

March 8 — Farm sale E. of Agenda for Richard Anderson Estate. Auctioneers: Larry Lagasse Auction & Real Estate.

March 13 — 24th annual Concordia Optimist Club consignment sale at Concordia.

March 13 — Harley Gerdes consignment auction at Lyndon.

March 13 — Jewell Co. real estate at Formoso for Taylor & Edna Ruth Clark Estates. Auction-

eers: Larry Lagasse Auction & Real Estate.

May 31 — 17th annual Harley Gerdes Memorial Day consignment auction at Lyndon.

August 7 — Harley Gerdes consignment auction at Lyndon.

September 6 — 15th annu-

al Harley Gerdes Labor Day consignment auction at Lyndon.

November 6 — Harley Gerdes consignment auction at Lyndon.

January 1, 2011 — 26th annual Harley Gerdes New Year's Day consignment auction at Lyndon.

## HUGE MACHINERY AUCTION

FRIDAY, DECEMBER 18 — 11:00 AM

**RICHMOND FARM & LAWN**

39706 Business Hwy 10 West

**RICHMOND, MISSOURI**

Is an ongoing JD Dealership and will hold their annual machinery auction, Friday, December 18 at 10:00am at their dealership on Bus. Hwy. 10 West of Richmond, MO. Offered is a huge line of used inventory. JD financing available. Please call Marty or Gregg at 816-776-2261 to be pre-approved for financing.

**Directions:** From Hwy 65 at Carrollton, MO exit, take Bus. Hwy 10 W. 30 mi. to Richmond, MO. From I-70 & Hwy 13 Jct, take Hwy 13 N. approx. 30 mi. to Richmond, MO.

**TRACTORS:** 2008 JD 6430 Standard, MFWD, 327 hrs; 2008 JD 6430 Standard, MFWD, 402 hrs; 2008 JD 6430 Standard, MFWD, 269.9 hrs; 2008 JD 6430 Standard, MFWD, 256 hrs; 2008 JD 6430 Premium, MFWD, 423 hrs; 2008 CIH Steiger 335, 4x4, 489 hrs; 2007 JD8430, MFWD, 16 sp PS, 1555 hrs; 2007 JD 9330, bareback, 18 sp PS, 1288 hrs; 2007 JD 9320, 18 sp PS, 734 hrs; 2007 JD 7830, MFWD, w/746 Loader, 643 hrs; 2007 JD 7830, MFWD, 632 hrs; 2006 JD 7830, MFWD, 803 hrs; 2004 JD 7420, MFWD, w/740 Loader, 628 hrs; 2002 8520T, PS, 2806 hrs; 2001 8410T, PS, 2166 hrs; 2001 8410T, PS, 2683 hrs; 2000 JD 5205, w/521 Loader, 854 hrs; 2000 Ford TC29D, MFWD w/72" grooming mower, 1286 hrs; 1997 JD 6300, MFWD, 3766 hrs; 1997 CAT 55, 15 sp PS, 5389 hrs; 1995 JD 8770, w/dozer blade, 5260 hrs; 1990 JD 2955, 5967 hrs; 1988 JD 2755, 2671 hrs; 1982 IHC 5288, 5181 hrs; 1979 Case 2590, 5348hrs; 1978 JD 4440, w/JD 725 Loader, 7700 hrs; 1977 Case 1570, 4140 hrs; 1976 JD 4430, 12000+/- hrs; 1968 IH 856, diesel; 1966 Case 530, WF; 1963 JD 3010, 5997 hrs.

**COMBINES:** 2007 JD 9660 STS, 4x4, Premier CAB, s-250 hrs; 2007 JD 9660 STS, 4x4, Premium CAB, s-443 hrs, e-625 hrs; 2007 JD 9660 STS, 4x4, s-491 hrs, e-821 hrs; 2007 JD 9660 STS, 4x4, s-495 hrs; 2007 9760 STS, 4x4, S-258 hrs, E-338 hrs; 2005 JD 9660 STS, 4x4, s-700 hrs; 2005 JD 9660 STS, 4x4, s-1288 hrs, e-1903 hrs; 2004 9760 STS, 4x4, s-680 hrs, E-1084 hrs; 2002 JD 9750 STS, 4x4, s-1250 +/-; 1991 JD 9500, 4x4, s-2707 hrs, e-3744 hrs; 1990 JD 9600, 4x4, s-4217 hrs, e-7059 hrs; 1988 JD 7720, 4x4, sells w/922 platform, 3412 hrs; 1983 JD 6620, sells w/918 platform, head trailer, and 643 cornhead, 3916 hrs.

**HEADS:** 2007 JD 630F; 2005 JD 630F; 2003 JD 630F; 2002 JD 893 Corn Head; JD 930, CM; JD 930, LL; JD 930 Rigid; JD 925F; JD 843 Corn Head.

**HAY EQUIPMENT:** 2007 JD

• List is subject to additions and deletions.

• Not responsible for accidents or theft.

• All announcements made day of sale take precedence over this advertisement.

JD Financing available for qualified end user buyers. Please call for credit application and check out the financing options available. For pre-approval, please contact Marty or Gregg at 816-776-2261. Deadline for financing is December 17th at 4:00 p.m. Richmond Farm & Lawn is an ongoing JD Dealership and will conduct all regular business before and after the auction.

**AUCTIONEER'S NOTE:** If you are looking for any class of farm machinery, tractors, combines, etc) please plan to attend this quality auction. There will possibly be many more pieces at the auction than advertised. Some details have been omitted due to advertising space. Please call if you would like more information. Chas.

**SELLER: RICHMOND FARM & LAWN**  
816-776-2261

**Wheeler** Chas Wheeler, Owner/Auctioneer  
Bill Ringhausen 573-754-2254  
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## COIN AUCTION

SUNDAY, DECEMBER 20 — 11:30 AM

Abilene Civic Center, 201 NW 2nd

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**AUCTIONEERS NOTE:** This is one local collection, NO sales tax, NO buyer's premium. Doors open a 9:30 A.M. For complete list call 785-263-5627 or 785-263-5747 or go to ([ksallink.com](http://ksallink.com)) click on market place, go to auctions.

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# BAXTER BLACK

ON THE EDGE OF COMMON SENSE

## The Luddites

The anti-progress Luddites have taken some serious blows in the last six months. A British study shows that animals and crops raised under strict organic parameters, have no nutritional or health benefits over animals and crops grown with FDA/USDA approved insecticides, pesticides, parasitacides, antibiotics, chemical disinfectants and growth stimulants. Then, the National Center for Complementary and Alternative Medicine completed a 10-year, \$2.5 billion study that determined the unproven, but heavily-promoted benefits of "Alternative Medicine", for the most part,

have zilch medicinal value just as their label proclaims.

Food safety issues have been in the news lately. Outbreaks have stimulated greater scrutiny as each incidence of illness occurs. Recently E coli in hamburger and the demand to legalize the sale of raw milk universally are making us examine the debate between 'the common good' versus 'right to personal choice.'

Standing in the room of the hysterical hamburger hoorah is the John Wayne of

solutions ... IRRADIATION! That's right! X-ray your ground beef and it eliminates E. coli and salmonella. But standing in the way of this immediate solution are the LUDDITES! These cautious obstructionists have managed to prevent the use of irradiation, thus the elimination of bacterial poisoning at the source, the packing house. Granted, mishandling by retailers and consumers down the line can still allow these potentially disease-causing organisms to propagate, but gosh! Why let them in the backfield if you can stop them at the line of scrimmage? Raw milk, meaning unpasteurized, was a common source for the tuberculosis organism. When pasteurization was established and

required by law, uncountable millions of cases of death and disease were prevented.

But...do individuals have the right to drink raw milk and consume non-irradiated ground meat if they choose? And further, do they have the right to prevent others, often the majority, from benefiting from the health advantages of pasteurized milk and irradiated hamburger? In my opinion, the answer to the first is yes...they have the right to choose for themselves, the same as vegetarians, smokers, steroid users, long distance runners, overeaters and bull riders can choose their own abnormal lifestyle as long as it is available and legal.

The answer to the second is no. The LUDDITES do

not have the right to prevent others from making their own choice. The tricky issue is: do parents have the right to give their own children raw milk, irradiated hamburger, BBQ, raw fish, vitamin overdoses, peanut butter or too much ice cream? OR the right to decline for their children to participate in Meatless Monday or Fruitless Tuesday or flu

shots? Does the community have the right to intervene?

In any civilization, courts, legislators, bureaucrats, and occasionally the voters make choices for us all and there is no guarantee that common good, common men or common sense will prevail.

The less you know, the easier the decisions. With knowledge comes responsibility, and that's the rub.



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