

# Shrader brothers tap into sweet deal

### **By Amy Hadachek**

It's a sweet deal for two young Kansas brothers who tap neighbors' kindness and their maple trees, and are emerging as producers in the competitive national maple syrup industry.

In a partnership that grew faster than a Kansas sunflower field, 14-year old Brandon Shrader and his brother Ryan, 12, of Norway, Kansas began harvesting maple syrup this past winter with neighbors Jim and Lynn Elliott, who live on the Jamestown Wildlife Refuge. In their first year on the job, the brothers tasted remarkable success. Even before they accompanied their parents Brad and Kristy Shrader to the Belleville Farmers Market on Saturday morning, July 13th, Brandon and Ryan's 32 bottles of maple syrup had sold like hotcakes.

"Brandon and Ryan's share has already been sold to family and friends," relayed their mom Kristy.

"Now we're working on helping sell Jim's share," Brandon said while at the Belleville Farmers Market. All total, that equals nearly 100 bottles of maple syrup. Both sets of their names are on the labels.

Brandon and Ryan's mentor Jim Elliott says it's a great partnership on both sides.

"They are very wellrounded kids. We all trapped (racoons) together, and I asked them if they'd like to do maple syrup. They do a lot of the leg work. They go get everything, and I get the sap," said Elliott.

Although globally, Quebec, Canada is considered the largest maple syrup producer; with exports over \$140 million, Vermont is the highest maple syrup producer in the U.S., with nearly six percent of the world's supply. Most of the rest of



Ryan, left, and Brandon Shrader sell their maple syrup at area farmers' markets along with the produce grown by their parents. Photo by Kristy Shrader

maple syrup production in the U.S. comes from the other New England states, as well as the Great Lakes states; particularly Michigan and Wisconsin.

"People ask, can you do this in Kansas, and I tell them sure you can," said Elliott, who built and owns a Kansas Bed and Breakfast log cabin retreat at Marshview (www.retreatlogcabin. com). "I got this crazy notion to try tapping maple trees here. It's been done in Kansas before, but not often. It's a real fun hobby," he said, noting the first year on his own, he retrieved 97 gallons of sap, and the next year, working with the Shrader brothers, production quadrupled.

Brandon and Ryan began producing homemade maple syrup in February of this year, and were able to tap and sap an impressive number of 200 trees in their first year as maple syrup producers. "We go door-to-door, and ask neighbors if we can tap their trees," said Brandon. "After tapping the trees, we collect the sap. We preboil and do a finishing boil too," he said, detailing their technique.

the roots, and goes up and down. When we drill the tree, it relieves the pressure."

Not only are the Shrader brothers savvy and learning quickly, but they enjoy the maple syrup-making process every step of the way.

"We started with my mentor, the Elliots, doing an apprenticeship. We decided it would be interesting to see how they do all that, and it's a great partnership. No one else in our area is doing this," Brandon said.

"It was more of a fun project, and now it's turning into a business," shared Kristy.

Brandon, Ryan and the Elliotts travel 20 miles and have two maple syrup routes; one to the north during one week, and then an east route the next. "We av erage about two percent product from the number of trees we tap," said Elliott, speaking from Minnesota where he travelled to check out an evaporator for the maple syrup business. "But it cost \$3,800 and I'm learning you sure can spend some money," Elliott said. Interestingly, Elliott says maple syrup is more expensive than oil. "The syrup runs around \$1,800 for a barrel. Oil varies between \$90.00 and \$120.00 a barrel. We tapped a real good source of silver maple trees that have done real well for us. They're a soft wood type tree, and the tree has to be at least 10" in diameter before you tap it. Some trees will produce a lot of sap. Sometimes when you hang a two and a half gallon bucket on there, it's overflowing the next day. But other trees will take days to produce any sap," said Elliott, noting that

tapping the tree doesn't hurt it at all.

"Jim and the boys are already talking about what they can do for next year, and how they can evaporate it down faster, because they're already out of containers," Kristy explained, as her husband Brad and she were selling their homegrown vegetables at the Belleville Farmers Market, alongside their sons' maple syrup business. The Shrader family grows and sells garden-fresh tomatoes, cucumbers, green beans, onions, yellow squash, assorted peppers, spaghetti squash, cabbage and okra.

The farmers market is 8:00 a.m. to 11:00 a.m. on the west lawn of Belleville's historic downtown Courthouse square. During the cold winter months, the Saturday morning market moves inside the nearby Belleville Public Library.

"We work our tails off growing and selling these vegetables, and the money goes to mission work," relayed Kristy, who homeschools her two sons. When the boys get paid, they have a spending jar and a savings jar. They each also sponsor a child in a foreign country. Ryan sponsors a boy in South Africa, with whom he shares the same birthday. Brandon sponsors a girl in Ecuador, and in a held each Saturday from rare opportunity that left an indelible impression on him,

Brandon and his family got the chance to meet the little girl and her family, when their flight had a layover during a mission trip.

"At first when we met, I didn't recognize her. She was wearing a big grin," Brandon said. "She recognized me, though. It was extremely emotional. Her mom invited us to her house."

Brandon's mother explained that the girl's house was constructed from split cane, woven together underneath a tin roof. "The house was the size of one of our bedrooms, but it was split into four rooms," Kristy said. "We gave them a Bible in Spanish, and they frequently mention the Bible in their letters to us."

When asked how he was enjoying the maple syrup business, Brandon quickly replied, "I love it. No, wait," he corrected, "I like it. There are only three things to love: Jesus Christ, the family and the church."

The Shrader brothers are already strategizing plans for the upcoming maple syrup harvest.

"It's definitely a fun proj-ect to take on," said Brandon, who will be a freshman at the high school level this fall in his home school curriculum. "I plan to continue helping grow the business," he added. Ryan will be at the seventh grade level this fall.

"It's pretty exciting," piped up Ryan. "I expected the maple syrup to go quickly, but not that quickly."

"One thing their parents have given them, is teaching them good work ethics," said Elliott. "That's one of the best gifts you can give a child. To instill a good work ethic is a tremendous favor."

In a spectacular inaugural season, the boys collected almost 400 gallons of sap this year, which literally boiled down to seven and a half gallons of syrup. They harvest the sap during two specific months of the year; February and March.

"It needs to be above freezing during the day, and then below freezing at night," explained Brandon. "The tree sap comes up and gets stuck and freezes in the top. Then, it drains down to

# Hold on now!



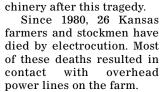
B. J. Rogers demonstrates tenacity during the Sheridan County Fair sheep show. Photo by Josie Alexander, North 40 Photography



## Farm safety around electrical power lines

In June of this year, a 37year-old Stanton County farmer died inside a grain cart while preparing for wheat harvest. A tarp (containing a metal rod) in the grain cart blew up and touched an overhead power line electrocuting him.

Without a doubt this falls in the category of a freak accident. There's probably no way this young farmer would have thought a strong gust of wind would whip the tarp up into an overhead power line and kill him. Still, friends and neighbors in his community say they were extremely aware of where they parked trucks, tractors and other farm ma-



No-one likes to think or talk about the dangers of electricity and the consequences. Still, it's important to be aware of potential hazards - especially in agriculture.

"Many farms in Kansas have power lines strung on poles crossing farm land and in some cases buried under ground; it's important to be aware of electrical facts and principles and observe safety precautions," says Holly Higgins, Kansas



When did restaurants stop focusing on preparing and serving good food? I realize we live in a time of "social awareness" which is really just code for getting wrapped up in hype and propaganda that is sometimes true but many times blatantly false. What has gotten me this wound up? Recently I have become aware of the marketing campaign of Panera Breads.

They have touted that their chicken, turkey and ham is antibiotic-free. Don't get me wrong, this is a free country and if you want to buy chicken that has been raised without the benefits of antibiotics, then by all means have at it. However, my problem with Panera lies in how they marketed this product.

Information on their web page indicates that some poultry producers mindlessly use antibiotics at levels that promote antibiotic resistance in humans. Information on their webpage indicates that producers that grow chickens and turkeys without antibiotics are harder-working and better managers than their counterparts who chose to raise their poultry conventionally. They go on to implicate that waste from chickens raised with antibiotics is a breeding ground for antibiotic resistance in humans.

I have partaken in sandwiches from Panera and I have enjoyed their food, until now. I cannot patronize any business that attacks my fellow ag producers with fear-mongering and sensationalized cherry picked "facts." Please understand that I have absolutely no problem with my fellow farmers and ranchers who choose to raise their livestock antibiotic-free and organic, I support their right to operate their farms and ranches in the manner they choose. My problem does not lie with them. I don't even have a problem with Panera selling antibiotic-free chicken, turkey and ham. I don't even have a problem with them touting that their chicken, turkey and ham have been fed vegetarian diets (all animals used for meat are fed vegetarian diets). However, they take it just a little too far. They claim that their chicken tastes better because it is antibiotic-free. I guarantee that in a blind taste test you cannot tell the difference.

tibiotics utilized by farmers are strictly regulated, tested and monitored. There is no credible evidence that the use of antibiotics in animals lead to the resistance of antibiotics in humans.

The truth is that the use of antibiotics in modern livestock production practices allows farmers to produce a healthier animal that grows faster with fewer inputs. Many of my fellow farmers who utilize the best management practices in conventional, modern poultry and swine production, developed by our university system, approved and monitored by several government agencies; produce a safe, healthy product. They care about their animals and the environment they live in. Most importantly they feed the meat they raise to their own families. To imply that they are lazy or poor managers who care only about the bottom line at the expense of their animals, the environment and their customers is wrong and misleading.

Panera is not the only restaurant chain I avoid because of their view and misleading information on agriculture. Chipotle has had a long history of disparaging modern agriculture. In fact, they go as far as to hope that they can shame other producers into changing their production practices to align with their business model. They too claim that farmers and ranchers mindlessly and needless feed antibiotics while

Farm Bureau safety director.

Higgins suggests farmers, ranchers and anyone who works around electric power lines consider and always keep the following facts in the back of their mind.

Most overhead power lines have no protective insulation. Any physical or equipment contact with them could be dangerous or lethal.

Non-metallic materials such as lumber, tree limbs, tires, ropes, straw and hav can conduct electricity depending on moisture content and surface contamination.

Electricity always seeks the easiest and shortest path to the ground.

Persons can be electrocuted by simply coming too close to a power line. Electricity can arc or jump between a wire and a conducting object such as a ladder or truck.

Always stay a safe distance away from power lines - ten feet or more, especially for high-voltage lines.

When people or objects touch or come to close to a power line, there is an instant flow of electricity through them to the ground.

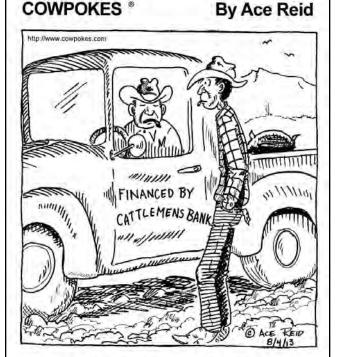
The flow of electricity through the human body can burn, severely injure or cause death. It takes less than one ampere of electricity to kill a person.

When electricity flows into the ground, it can electrocute anyone who comes close. Stay at least 30 feet or more away from fallen wires. Also, if you see equipment or a person in contact with a power line, be aware that the ground may be electrified and be dangerous to bystanders.

"It's important we learn from others' mistakes," Higgins says. "Always think before you act and remain vigilant about your surroundings and possible safety hazards.'

Think before you move farm machinery, hoppers, bins, sprayer booms, cultivator wings, grain augers, bale elevators, scaffolds and portable buildings around or under power lines.

Look before you raise or



carry ladders, poles, rods, irrigation pipes or eaves troughs near power lines.

Check clearance before you raise dump truck boxes or front-end loaders.

Never touch power lines with tools or lift power lines by hand or with lumber.

Never clear storm-damaged trees, limbs or other debris that are touching or are close to fallen power lines.

Avoid cutting trees or pruning limbs that may fall on power lines. Hire a specialist to take care of such hazardous projects.

Never try to move fallen electrical wires. Never

took pictures at the Riley

County Fair that acted as

my own personal time

machine and transported

me back to the days when

our kids were in 4-H and

the fair consumed us, both

in the weeks leading up to

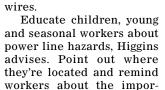
it and the week of; when

we took a hiatus from nor-

mal life and nothing mat-

tered except making sure

the animals were well



leave a vehicle when you

are within 30 feet of fallen

workers about the importance of keeping a safe distance especially if they will be operating equipment or handling long objects.

John Schlageck is a leading commentator on agriculture and rural Kansas. Born and raised on a diversified farm in northwestern Kansas. his writing reflects a lifetime of experience, knowledge and passion.



taken care of and the I've heard that our sense of smell is the most other miscellaneous projects were turned in on likely to trigger memories time and ready to be and take us back in time, and I have often experijudged. It was one of the enced that phenomenon most exhausting weeks of myself. The scent of Jerour lives, but we loved it. gens hand lotion conjures Memories were made, up my mom's face and I new friendships were can see her sitting at the forged, and old friendships were rekindled as we all kitchen table massaging it helped each other survive into her hands. A waft of Old Spice aftershave reand thrive that week. Ocminds me of goodnight casionally nerves kisses from my dad. Everyfrayed and tempers flared, thing at my mother-inbut overall it was a very law's house smelled like positive experience that Dove soap, so that aroma only required a week or makes me think of her. two to recover from as we But it was the smell of dug the house out of the wood chips recently as I rubble and caught up on

our sleep.

That Friday night our boys and one daughter-inlaw helped with the Blue Valley Pork Producers barbeque at the fair, so we had all the grandkids to chase after. Our older daughter and her family came down to eat with us as well.

got

"When we were little, this place seemed so big, she reflected. "The distance between the barns and Pottorf Hall seemed like miles." For her dad and I, it still seemed like miles as we pulled a wagon full of grandchildren around the place several times.

I'll admit, the wood chip-induced trip down memory lane made me a little sad at first, nostalgia giving way to a longing to have those days with my kids back again. But then I looked down at the wagon full of grandkids and realized that Round 2 isn't all that far away.

That is not my biggest problem with their claims. The idea that producers use antibiotics because they are lazy, ignorant or only worried about profit is simply a lie. The anpolluting the environment.

Again, I have no problem with farmers and ranchers who produce crops and livestock organically, naturally or antibiotic-free. It is their choice, they work hard at what they do, care about their animals and land; it is their choice and they are doing what they think is best. I also have no problem with restaurants that choose to sell their products or the consumers who choose to buy them.

What I cannot stand is to belittle and criticize producers who are also choosing management practices they consider to be the best in order to sell more sandwiches or burritos. I have often heard that the one of the most effective ways to make your voice heard (especially in the world of business) is with your checkbook. That is why I ask that you support all farmers and ranchers and only patronize those establishments that appreciate the hard-working men and women who feed our growing world.

"Now how can you tell I'd bought a new pickup?"



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Only this time, I won't be the one responsible for buying the wood chips. I'll just get to sit back and enjoy the aroma.

### **GRASS & GRAIN (USPS 937-880)**

The newsweekly for Kansas and southern Nebraska, published each Tuesday at 1531 Yuma (Box 1009), Manhattan, KS by Ag Press, Inc. Periodicals postage paid at Manhattan, Kansas. Postmaster send address changes to: Ag Press. Box 1009, Manhattan, KS 66505.

Subscription - \$79 for 2 years. \$43 for 1 year, includes sales tax. Outside Kansas, \$50 for 1 year, \$93 for 2 years.

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# The importance of agriculture in Kansas

### By Josh Coltrain, Crop **Production Agent, Wildcat Extension District**

I know this is not breaking news (and I am probably preaching to the choir), but agriculture is important, even in the modern world. Recently, I was asked to speak at a Rotary Club meeting in Pittsburg, and the topic I was asked to present was the importance of agriculture. Honestly, I am not accustomed to speaking about such a broad topic, but I truly appreciated the experience. I began by asking the crowd of 40 or so how many of them grew up on a farm. I should admit that I am naïve, but I was surprised to see only six hands raised (excluding myself). I guess I expected a few more hands,

EARL ...

though I probably should not have been so surprised since the number of farms is still decreasing.

How important is agriculture to Kansas? The Kansas Agriculture Statistics Service releases a Kansas Farm Fact report annually from which I thought I would highlight some points from the 2012 Fact Sheet that is based off of data from 2011. Kansas was ranked first in wheat production with 276,500,000 bushels, which comprised 13.8% of the wheat produced in the United States. Just for visualization's sake, that much wheat would fill the inside of the new Dallas Cowboys Stadium 3.3 times. Kansas also ranked first in grain sorghum production with 110,000,000 bushels

which is 51.3% of the grain sorghum produced in the United States. For a state known as "The Sunflower State," Kansas only ranked third in sunflowers produced with 149,400,000 pounds. Kansas also ranked third in cattle slaughtered with 6,417,800 head which was 18.8% of the cattle slaughtered in the U.S.

Corn production ranked 9th with 449,400,000 bushels harvested. This made up only 3.6% of the U.S. total which gives you an idea of just how much corn was produced nationwide. Soybean production ranked 11th with 101,250,000 bushels produced, which was 3.3% of the U.S. total.

Kansas ranked third in the amount of land in farms with 46,000,000 acres with

the average farm size being 702 acres. This number really needs the context that the whole state of Kansas is made up of just over 52,000,000 acres. There were many more rankings for many more commodities, but if you total up all of the value of the farm marketing in 2011, it would be \$15,858,516,000 with \$5,286,800,000 worth of commodities exported. Again, for comparison sake, the aeronautics industry exported \$2,131,015,077 for 2011 according to the Kansas Department of Commerce.

So why is agriculture important today? The world population continues to grow at a fairly rapid rate. As of writing this, there are 7,093,065,650 people in the world according to the world population clock on the U.S. Census Bureau website www.census.gov/ popclock/ and 316,090,650 people in the United States. When you read this, check out the number for yourself and see how much it changes over a period of time.

The real question facing agriculture is, can we feed this number of people?

I'm afraid I don't know the answer to that question. Farmers and ranchers have been producing more and more commodities from, essentially, the same amount of acres used. To keep up with the population growth, efficiencies must increase at a similar rate.

If you have questions or would like more information, please call me at the office (620) 724-8233, or email me at jcoltrain@ksu. edu, or visit the Wildcat Extension District website at www.wildcatdistrict.ksu. edu.







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Grass & Grain, August 6, 2013



### This Week's G&G Recipe Contest Winner Is Gale Rathbun, Webber Winner Gale Rathbun, Webber:

WHOLE WHEAT COOKIES

- 1 cup solid shortening
- 3/4 cup granulated sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon salt
- 1 1/2 cups whole wheat flour
- 3 cups raw oatmeal
- 1/2 cup chopped walnuts

Cream shortening with sugars. Blend in eggs and vanilla. Add dry ingredients; mix well. Drop by teaspoonfuls onto lightly greased cookie sheet. Bake 8-10 minutes at 350 degrees.

**Optional: Spread with peanut butter while still slightly warm.** 

Rose Edwards, Stillwater, 1/4 cup packed full into hot **Oklahoma**: **ZUCCHINI FRITTERS** 

1/2 cup finely crumbled cornbread

- 1/4 cup flour
- 2 teaspoons lemon zest
- 1 teaspoon salt
- 3/4 teaspoon baking powder
- 1/2 teaspoon pepper
- 1 large egg
- 3 medium zucchini, coarsely
- shredded

Oil

Stir cornbread, flour, lemon zest, salt, baking powder, pepper and egg together. Dry zucchini with layers of paper towels. Heat oil in large nonstick skillet over medium heat. Stir zucchini and cornbread mixture. Drop

oil, press lightly to flatten. Cook 3-4 minutes on each side or until golden brown. Drain on wire rack over paper towels.

Lucille Wohler, Clay Center: SCORED **BAKED POTATOES** Large baking potatoes Butter Paprika Parslev Salt & pepper Other seasonings, your choice

Cut the baking potatoes in half lengthwise; as many as vou need. Slice each half lengthwise 6 times (not completely through). Fan slightly. Brush with 1 tablespoon butter each. Sprinkle with paprika, parsley, salt, pepper and any other desired seasonings. Bake uncovered at 350 degrees for 50 minutes or until tender. Drizzle butter over top.

Millie Conger, Tecumseh: **ZUCCHINI SHEET CAKE** 2 cups flour

- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 3/4 teaspoon salt
- 1/4 teaspoon allspice
- 4 large eggs
- 1 1/2 cups sugar
- 1/4 cup brown sugar
- 1 cup oil
- 2 cups shredded zucchini
- 1 1/2 cups golden raisins (or dark is ok)

Preheat oven to 350 degrees. Spray a jelly roll pan with cooking spray. In bowl whisk flour and next 4 ingredients. In a bowl, whisk eggs, sugars and oil until smooth and thick. Pour egg mixture into flour mixture, whisking to combine. A few streaks of flour should remain. Stir in zucchini and raisins. Spread batter into pan. Bake for 25 minutes or until toothpick inserted comes out clean. Let cool completely on a rack then spread with cream cheese frosting.

**Cream Cheese Frosting:** (2) 8-ounce packages cream cheese

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1/2 cup butter

4 cups powdered sugar Beat cheese and butter until smooth. Gradually add sugar and beat until smooth.

Lydia J. Miller, Westphalia: **ZUCCHINI PATTIES** 3 cups grated zucchini

1 medium onion, grated 1 large clove garlic or garlic salt 1 teaspoon salt

- 1/4 teaspoon pepper 1 egg, slightly beaten
- **3 heaping tablespoons flour** Grated Cheddar cheese (or Velveeta)

Mix all ingredients except cheese and shape into patties (like salmon patties). When brown add cheese. Put on lid to let cheese melt.

### ZUCCHINI STICKS

1/2 cup flour 1 teaspoon onion salt 1/2 teaspoon oregano

- 1/4 teaspoon garlic powder 1 egg
- 1/3 cup milk
- 1 tablespoon oil
- 4 cups crushed Chex cereal
- Mix all ingredients except

fry.

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Chex. Cut zucchini in small

\*\*\*\*

The following are from Health.com website: Black Bean &

sticks and roll in batter then

roll in Chex cereal. Deep-fat

Zucchini Quesadillas 1/2 cup canned black beans,

rinsed and drained 2 tablespoons salsa 1/2 cup finely chopped zucchini

- 4 (6-inch) corn tortillas tablespoons shredded 4 Cheddar cheese
  - Preparation

Combine beans and salsa in a small bowl; mash with a fork. Stir in zucchini. 2. Layer 1 tortilla with half the bean mixture, sprinkle with 2 tablespoons cheese, and top with another tortilla. Repeat with remaining tortillas, bean mixture, and cheese. 3. In broiler or toaster oven, cook quesadillas 1 minute on each side until cheese is melted and bubbly.

Nutritional Information: Calories per serving: 400; Fat per serving: 11g; Saturated fat per serving: 6g; Monounsaturated fat per serving: .5g; Polyunsaturated fat per serving: 1.5g; Protein per serving: 18g; Carbohydrates per serving: 65g; Fiber per serving: 13g; Cholesterol per serving: 30mg; Sodium per serving: 670mg; Rs per serving: 4.7g

Good to Know: If you are making this lunch at the office (where no oven is available), just nuke this in the microwave for 1 minute instead of broiling it. \*\*\*

Zucchini and **Rosemary Frittata** with Parmesan

- 1 tablespoon olive oil 1 clove garlic, minced
- 2 cups zucchini, halved lengthwise & thinly sliced
- 4 large eggs

2 egg whites

1/4 teaspoon salt, divided 1/4 teaspoon pepper, divided

1/2 teaspoon chopped fresh rosemarv 2 ounces Parmigiano Reg-

giano, grated

Preheat the oven to broil. Heat oil in a skillet over medium-high heat; add garlic, cook for 1 minute. Do not allow garlic to brown, or it will turn bitter. Add zucchini; cook 5 minutes or until tender, stirring continuously. Season with salt and pepper. Meanwhile, whisk together the eggs, egg whites, and rosemary, and season with salt and pepper. Pour the egg mixture over the zucchini and cook, just until the eggs begin to set, about 3 minutes. Sprinkle cheese evenly over the top. Place pan under the broiler for 3 minutes or until the fritatta rises slightly and becomes light and settled. The eggs should not be runny. Transfer to a serving plate, cut into pie-shaped wedges, and serve. \*\*\*

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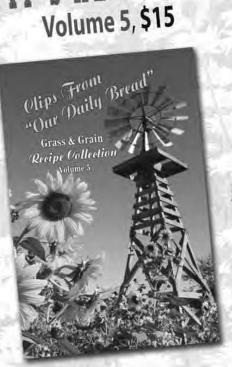
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(NAPSA) — If you're like 25 percent of grill owners, you can expect to host five or more barbecues in the next few months, according to the new Weber Grill Watch Survey. So now may be the right time to brush up on the do's and don'ts of grilling.

To help, New York Times best-selling author and James Beard Award nominee Jamie Purviance reveals his Top 10 Grilling Do's and Don'ts from his latest cookbook, "Weber's New Real Grilling":

1. Do preheat the grill. If cooking grates aren't hot enough, food will stick and won't have a chance of searing properly or developing grill marks. Even if a recipe calls for medium or low heat, you should preheat the grill on high first to at least 500 degrees F.

2. Don't start with dirty grates. Leftover "stuff" on the grates acts like glue, binding both your new food to the old and all of it to the grates. After preheating the grill for about 10 minutes, brush the grates off with a sturdy, long-handled brush with stainless steel bristles. Clean grates will provide a smooth surface to perfectly grill steaks, burgers, chicken and more.

3. Do get your act together. Bring everything you need near the grill before grilling. If you have to run back into the kitchen while your food is cooking, you might overcook or burn the food.



least two heat zones. If you set up your grill for one type of heat only, your options are limited Have at least two heat zones: one for direct heat (where the fire is right under the food) and one for indirect heat (where the fire is off to the side of the food). Many foods, such as steaks, are seared quickly over direct heat and then finished over indirect

5. Don't overcrowd the grill. Packing too much food into a tight space restricts your flexibility. Leave at least a quarter of the cooking grates clear, with plenty of space between food for easy maneuverability.

6. Do use the lid. When the lid is closed, the cooking grates are hotter the grilling times are faster, the smoky tastes are stronger and the flare-ups are fewer. So put a lid on it. Just don't forget to open the charcoal grill's lid vent at least halfway to allow proper airflow.

7. Don't touch the food much. Most people like 4. Do give yourself at food seared to a deep

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brown color with plenty of beautifully charred bits. The trouble is, many move their food so often it doesn't get enough time in one place to reach that color and flavor. In nearly all cases, turn food just once or twice.

8. Do take charge of the fire. A charcoal fire climbs to its hottest temperatures first and then loses heat either quickly or slowly, depending on the type of charcoal and how you tend the fire. Refuel before losing too much heat, rearrange coals, sweep away the ashes that could clog the bottom vents, and adjust the vents on the lid for ideal airflow.

9. Don't serve rubbery chicken. If you specialize in chicken breasts so overcooked they bounce, it's time to learn some doneness clues. A correctly grilled chicken breast should gently yield when you press the surface with your fingertip. Get an instant-read thermometer for an even more reliable test of doneness.

10. Do use the grill for more than grilling. It used to be that grilling meant one thing: meat charred over open flames. Today. everything from appetizers through desserts can be prepared on a grill.

Purviance's cookbook can be purchased at www.weber.com

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By Chef Nikki Shaw

(NAPSA) — A legacy of healthy eating can be one of the best gifts you give your family. Like traditions, healthy recipes can be passed down from generation to generation. Choose the right ones and you'll provide great opportunities for your family to live longer, healthier lives.

Healthy California (Network) offers a number of tips and resources to help take charge of your family's health. By providing families with healthy recipes, the Network empowers everyone to pass down traditions of health.

Try adding a few healthy and tasty recipes to your family's legacy, starting with the delicious Oven Fried Chicken with Summer Squash from the Network's Soulful Recipes-Building Healthy Traditions cookbook:

Summer Squash

This recipe adds a healthy twist to a traditional meal by baking instead of frying chicken.

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The Network for a

**Oven Fried Chicken with** 

1 cup finely crushed corn-



1/4 teaspoon salt

- 1/2 teaspoon ground black pepper
- 1 teaspoon onion powder 1 teaspoon garlic powder 1/2 cup evaporated skim
- milk 1 pound chicken breasts, skin removed, cut into 6

pieces Non-stick cooking spray

1/2 tablespoon vegetable oil 1 clove garlic, finely chopped

2 medium zucchinis, cut into short strips

3 medium yellow squash, cut into short strips

1 teaspoon dried oregano Place an oven rack in the middle of the oven. Preheat oven to 350 degrees. In a small bowl, combine cornflakes, salt, ground black pepper, onion powder and garlic powder. Place evaporated milk in a separate bowl. Dip chicken pieces in milk and roll in crushed cornflake mixture, lightly coating both sides.

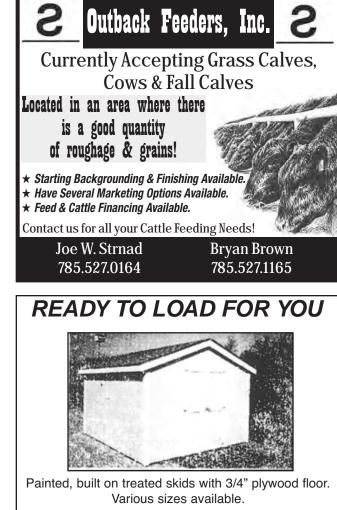
Spray a roasting pan with non-stick cooking spray and arrange chicken pieces on the pan in a single laver. Bake for 30 minutes. While the chicken is

baking, heat oil in a medium skillet over mediumhigh heat. Sauté garlic in oil for about 3 minutes. Add zucchini, yellow squash and oregano; continue to cook until tender. about 5 to 7 minutes. Serve each piece of chicken with 1 cup of zucchini and yellow squash mixture. Makes 6 servings.

This recipe is lower in fat because the chicken is baked, not fried. It's also lower in both fat and cholesterol because it uses chicken breasts instead of thighs. Remove the skin before coating the chicken to reduce fat even more. Serve it with a side dish of sautéed squash and zucchini to ensure your family gets closer to the recommended goal of making half their plate fruits and vegetables!

Celebrity Chef Nikki Shaw hosts "Today's Flavor" on Sirius XM and was a contestant on the Food Network's search for "The Next Food Network Star."

For more information on the Network for a Healthy California, visit www.CaCh ampionsForChange.net.







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The one sure-fire way to avoid dying in a grain bin is to stay out.

That's where Scott Haugan and some high-tech wizardry come in.

The Des Moines Register reports Haugan, who runs the Howgan grain storage technology firm in Marshalltown, has teamed up with the state's science and technology apparatus to push the idea of using sensors and remote-control fans to prevent the types of graincrusting problems that lead farmers to risk their lives by entering grain bins.

At least two Iowans have been trapped in grain bins in the past month. A Harcourt man, 30-year-old Brandon Tyler Mullen, died July 9 when he was trapped while removing grain in Dayton. Arick Baker, 23, of New Providence was more fortunate, surviving when a mask he wore for asthma bought him time after he got stuck June 26 in Hardin County.

Baker beat the odds. A Purdue University study found that between 1964 and 2008, 74 percent of grain entrapment cases resulted in fatalities.

"The reason they go into the grain bins is to inspect the grain," Haugan said.

But Howgan and other companies are now installing systems with sensors and real-time readings that can deliver farmers the information they need while they remain in the safety of their farm office, Haugan said. Microprocessors adjust fans remotely.

The need for improved grain storage safety will only increase, Haugan said. The amount of grain storage around the country is expected to grow by 50 percent in coming decades to meet the demands of a world population headed toward 9 billion by 2050. Without changes in approach, that means more entrapment deaths.

Haugan recently demonstrated the readings a farmer sees and possible adjustments, concluding, "Since no one had to go into the bin, no one had to die."

For the past six years, Haugan has worked to develop a new version of his company's grain-management system.

With a \$6,000 state grant, he is also working with colleague Suzanne "Zann" Gauch and others to develop a curriculum to be offered at Iowa Valley Community College District in Marshalltown and elsewhere. The idea is eventually to offer two-year degrees in grain management. That would create a new

job classification around the country: grain management technician. Haugan and others are petitioning the U.S. Department of Labor to recognize the classification.

"Technology without training is useless," Haugan said. "I think we are onto something here. The whole industry needs this so badly."

Most Iowa farmers have taken a low-tech approach to grain storage and monitoring, simply running fans for hours and hoping it's enough to cool the grain, he said. Many operate bins without proper roof exhaust and with what Haugan calls 1950s-era devices to measure temperatures.

Why haven't farmers latched on to newer technology more aggressively?

"Maybe they have a fear of change," Haugan said. "Maybe they didn't trust it."

Stop by Howgan's campus in Marshalltown's industrial area, and you'll see just how high-tech grain storage can become. By adding his own beefed-up sensors and additional roof and bottom fans run by microprocessors, Haugan can tell a lot from computer displays. He can track the grain moisture, sketch the shape of the corn mound in the bin and track temperature.

The computer-run fans keep condensation from forming in the bin, which sends water onto the grain pile and causes a crust. That crust is a major reason why farmers enter a grain bin – to "walk down" the grain, or, in other words, to bust up the crust.

In addition, Haugan or an individual farmer can track who has entered what area, when they left and whether someone is trying to steal grain. The systems also help prevent explosions.

The newer systems pay for themselves in a year or two, through energy savings that continue for years, and by preventing grain shrinkage from over-drying, Haugan said. Typically, new systems cost the equivalent of four cents to 16 cents per bushel of grain.

Renee Anthony, assistant professor of occupational and environmental health at the University of Iowa, said any system that reduces trips into grain bins will help, but won't necessarily prevent all accidents. Farmers and elevator workers should put up hazard signs, lock entries to bins, and have an attendant present with safety equipment anytime someone goes inside, she said.

"We do think it would be a great idea to have fundamental safety hazards and preventive measures incorporated into an educational program on grain bin management," Anthony said.

Lynne Campbell of Iowa State University is hub manager of the North Central STEM Hub, part of the state's efforts to improve K-12 education in science, technology, engineering and mathematics. She likes the new grain bin effort.

"This is a perfect example of a company taking the initiative," Campbell said.

Iowa agriculture secretary Bill Northey said because the equipment has become cheaper over the years, more farmers should be able to consider installations that will help keep them out of bins.

"The industry is ready for next-generation monitoring," Northey said. And that's no small thing when Iowa can produce \$20 billion worth of corn and soybeans in a year.

Mark Kistenmacher runs Mid-Iowa Cooperative north of Toledo in eastern Iowa. The co-op has 3.3 million bushels of storage, and it's all protected with one of Howgan's remote systems.

The co-op got an award from Alliant Energy for its energy conservation. Perhaps more important, workers are safer.

"We are zero-entry," Kistenmacher said. No one goes in the storage, he said.

In addition, the system allows Mid-Iowa to store grain for more than a year, letting a marketing plan dictate sales instead of letting storage demands decide what happens.

"Agriculture has been backwards for years," letting storage rule rather than marketing goals, Kistenmacher said.



Weaning calves is an important management decision that can affect the calves' health, the cows' comfort, and the cattle owner's profits. There are many ways and ideas that have been used when weaning calves. Cattle producers are invited to attend the "Weaning Calves Evening Livestock Field Day" at 6:30 p.m., Wednesday, September 4 at Jeff and Mary Johnson's, 448 E 2300 Road, Eudora.

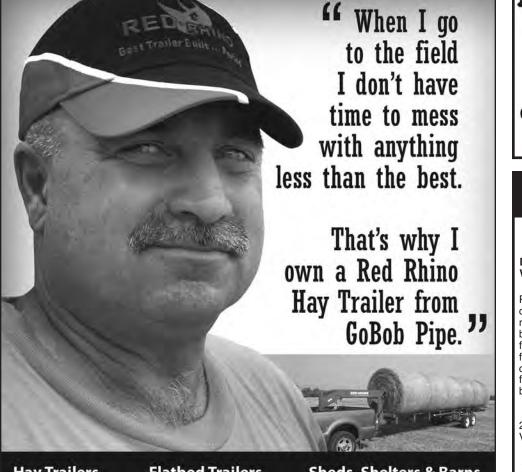
The topics and presenters for the field day include: "Health Programs for Weaning Calves" and "Beef Quality Assurance," David Nottingham, D.V.M.; "Fence Line Weaning," Tim Horne; "Using Quiet Weaner Nose Inserts for Weaning Calves," Jeff Johnson; "Early Weaning" and "Beef Quality Assurance Online Certification," Bill Wood, County Extension Director; and "Our Operation-Simple Record Keeping and Utilizing Performance Data," Jeff Johnson.

The field day is free and open to the public. It is being sponsored by the Douglas County Livestock Association and K-State Research and Extension-Douglas County.

Please bring your own lawn chairs, and RSVP by August 30 to help with plans for handouts and refreshments. RSVP at 785-843-7058 or bdwood@ksu.edu.







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Pine bdr set, king size bed, dresser & mirror; sewing rocker; marble top coffee table; walnut buffet & dining table; oak sunflower bench; queen size bed frame & dresser; blonde oak dresser; oak wardrober; patio furniture; small roll top desk; barn wood cabinet.

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table; Busch neon sign; Busch & Dynamite wood boxes; enamel ware; Roadmaster red wagon; kids books; Coors tray; various primitives; logs & spindles for log furniture; exercise equipment; motorcycle accessories & parts; 350 motor parts; barn wood; misc. lumber, doors, windows etc.; turkey fryer; camping & boating items; engine stand; fence posts; various kitchen & household items

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# Demand prospects for old-crop and new-crop soybeans

The recent sharp break in old-crop soybean prices and basis means that the market believes that supplies will be fully adequate until the harvest of the new crop begins in six or seven weeks, said Darrel Good, a University of Illinois agricultural economist.

"For that to be the case, the domestic crush in July and August would have to be down sharply from the level of crush last year and sharply below the pace in June of this year," Good said.

For old-crop soybean stocks at the end of the year to be at a pipeline level of 125 million bushels, and to accommodate exports of 1.33 billion bushels, the size of the domestic crush for the year ending August 31 will be limited to 1.66 billion bushels, he said.

"That is 2.5 percent less than the crush in the previous year," he noted.

Based on estimates from National Oilseed the Processors Association, the domestic crush exceeded

that of last year in each of the first five months of the current marketing year (September 2012 through January 2013). The crush was about equal to that of a year ago in February 2013 and was less than that of a year ago in each month from March through June. The crush in both May and June was about 11 percent smaller than in the same months in the previous year, he said.

For the entire ten-month period, the crush this year exceeded that of last year by about 1.6 percent, he added.

"The crush during the final two months of the marketing year needs to be 24 percent less than that of a year ago in order to maintain a minimum pipeline supply by year end. The size of the needed reduction underscores the surprise in the timing and magnitude of the recent collapse of oldcrop soybean prices," Good said.

According to the expert, it's possible that the domestic crush could be larger than 1.66 billion bushels if exports fall short of the 1.33-billion-bushel projection, ending stocks are reduced to less than 125 million bushels, or June 1 stocks were actually larger than estimated. "To reach 1.33 billion bushels, exports during the final five weeks of the marketing year need to average only 4.6 million bushels per week, only about 1.4 million above the most recent five-week average. It appears exports will be very close to the projected level," he said.

Year-ending stocks of 125 million bushels represent 4 percent of projected marketing year consumption, he said.

"In recent history, the smallest year-ending stocks were 112 million bushels in 2003-04. However, those stocks represented 4.5 percent of marketing year consumption. It appears unlikely that year-ending stocks this year could be

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much less than 125 million bushels," he said. It is possible that old-crop soybean supplies are more abundant than is implied by the June 1 stocks estimate, requiring a smaller reduction in the domestic crush in July and August, he added.

"There is no reason to suspect that supplies are larger than estimated other than the recent sharp decline in prices. Still, Sept. 1 stocks estimates have been surprisingly large in some years, resulting in an upward revision in the estimated size of the previous year's harvest. The most recent examples were in 2007 and 2012 when the estimate of the previous year's crop was increased by 90.6 million bushels and 37.5 million bushels, respectively," he said.

Assuming that the 2013 U.S. soybean crop is near its potential of 3.4 billion bushels, rationing should not be an issue in the 2013-14 marketing year, Good said.

Est. 1977

"The strength of demand for U.S. soybeans then will determine price and magnitude of consumption," he added

According to Good, two factors support prospects for strong soybean demand in the year ahead. First is the expectation that China will continue to import large quantities of soybeans so that U.S. exports will increase even with large crops in South America. These expectations are supported by current export sales data showing that China has already purchased nearly 400 million bushels of U.S. soybeans for import during the 2013-14 marketing year. Sales to China are about 25 million bushels larger than at this time last year.

"The second potentially friendly demand factor for soybeans is increasing biodiesel production. The amount of soybean oil used for biodiesel production in

the year ahead and beyond depends on a large number of factors, including U.S. biofuels policy; the pace of expansion in the domestic ethanol blend wall; and competition from other biodiesel feedstocks, particularly imported palm oil," he said.

The USDA currently projects that soybean oil used for biodiesel will reach 5.5 billion pounds in 2013-14, up from 4.8 billion pounds this year and 4.87 billion pounds last year. The projection represents nearly 28 percent of total projected domestic use and exports of U.S soybean oil, he said.

"Unlike the U.S. corn market, where demand and consumption appear to be reaching a plateau, demand prospects for soybeans appear to be strong. If that is the case, a period of higher soybean prices relative to corn prices would be expected," Good noted.

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SATURDAY, SEPTEMBER 14 - 10:00 AM 400+ ACRES NEMAHA COUNTY FARMLAND

Community Center, 1116 Main Street - SABETHA, KS Tract 1: SW 1/4 Sec. 23 Twp.03 Rng. 14E. Less a small tract along the north edge. This tract consists of approximately 156 acres with approximately 128 of cropland the balance being waterways and farmstead. This farm is gently rolling with primarily Pawnee and Wymore type of soils. The conversation work is all done and this farm is in compliance with all NRCS requirements. The base acres are Wheat 33.1 acres Corn 4.20 acres Grain sorghum 74.20 acres Soybeans 15.30acres. Fences are good. This farm has several buildings on it including a 51 x 68 general purpose barn, a steel bin with a concrete floor, a steel bin with a drying floor, and a newer 46 x 80 storage/ cattle/machine shed with an open face to the south. There is several hundred ft. of post & pipe corral type fence. This tract is on a good all weather road (116th & "W" Rds) this is the north west corner of the farm.

Tract 2: SE 1/4 Sec. 23 Twp. 03 Rng. 14E. This tract consists of all hay meadows, ponds and draws. A sodbusters plan has been filed on this farm and approximately 90-100 acres could be converted to farm land according to the NRCS office. This farm is rolling in nature and has primarily Pawnee types of soils. There are approximately 5 ponds on this property and good fences. This would make a good crop farm, hay meadow or a combination of both with an excellent ace to winter graze some cattle. This tract is on a good all weath er road (116th & "X" Rds) this is the north east corner of the farm. Fences are good on this tract. Tract 3: W 1/2 SW 1/4 sec 24 Twp. 03 Rng. 14E. This tract consists of all hay meadows and trees. The soil types are conducive to crop production and approximately 50 acres could be converted to cropland. A sodbuster plan would have to be filed and applicable conservation work done. This farm also has about 25 acres of trees which would make some very good deer & turkey hunting or other outdoor pursuit. Fences are good on this tract. This tract is located along x Rd & 116th Rd. this is the North west corner of the property. Tract 4: All of tracts 1-3 for a total of 400+ acres of mixed cropland, hay meadow, waterways, farmstead, and wildlife habitat.



### AUCTION SATURDAY, AUGUST 10 - 9:30 AM 333 W. 14th – HORTON, KANSAS

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ART: "Maple Hill Stone Church" and "Sunflower" by John D Gorbutt, "Death Walk" by Johnney Yazzi, 2 large DeGrazian oil numbered copies, Pony Express statue replica, Remington replica "Rattlesnake", Statuette Indian Madonna by T. F. Clark (numbered w/papers) other miscellaneous items.

FURNITURE: China cabinet, black iron glass top dining table w/6 chairs, black iron bakers rack, sq. table w/4 chairs, blk leather sofa 2 blk leather chairs, sofa bed, partner desk, wood file cabinet, futor mission style, mission style coffee table, TV armoire white, Daewoo TV, Toshiba VCR, KN speakers, large barn board framed mirror, 2 office chairs w/cane seat & back, other miscellaneous fur niture, black wrought iron patio set & other pieces.

HOUSEHOLD: Kirby vacuum w/att to do everything (brand new), elec Singer sewing machine, large sewing table, Many antique items including silver plate pieces, punch bowl w/12 cups, pottery wood cutting boards, lamps, cast iron, many books, Staffordshire ironstone "Hunt Club" 16 places & other pieces & many more items.

TOOLS & MOWERS: John Deere rider Rx75/9hp, Homelite 12 amp/18" electric lawn mower, string trimmers, hedge clippers, battery charger, pole saw, (2) shop vac, wash tub, sprinkler can, buck et, sanders, arrows, rod & reels, (2) wheel barrows, tool boxes, levels, circular saw, elec screw driver, wood planes, hammers, pliers, screw drivers, files, drill bits, clamps, hand saws, ext cords, 6 ft fiber glass step ladder. 18' alum ext ladder, garden hose, garder tools & more.

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Directions: From Sabetha Ks. - go 1 mile west on Oregon St. (184th Rd.) to "W" Rd. then south 7 1/2 miles to 116th Rd. this is the northwest corner of the property. OR from US 75 & US 36 junction go 2 miles west to "W" Rd. then south 3 ½ miles to 116th Rd. this is the northwest corner of tract 1.

Terms & Possession: 10% down day of the sale, balance due on or before Oct. 16th 2013. Seller to pay 2013 taxes. Seller will also retain landlords share of crops and rents. The buyer will receive 51% of the mineral rights buyer to retain 49% of mineral rights. Mineral rights are intact. Title insurance, escrow and closing costs to be split equally between buyer and seller. Possession on Closing, subject to tenants rights. The tenant will be allowed to harvest the existing crops after harvest the current lease has been terminated. This property to be sold as-is. All inspections should be made prior to the day of the sale This is a cash sale and will not be subject to financing, have your financing arrangements made prior to sale day. Midwest Land and Home is acting as a transaction broker and does not represent either party. All information has come from reliable sources; potential biders are encouraged to verify all infor-mation independently. All announcements made the day of sale will take precedence over any other information. Nemaha county abstract and title will be the escrow and closing agent.

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Page 8

Grass & Grain, August 6, 2013



Kansas juniors won second place overall in the intermediate roast division of the All-American Certified Angus Beef® (CAB) Cook-Off at the 2013 National Junior Angus Show (NJAS), July 5-11 in Kansas City, Mo. Pictured from left are Baylee Wulfkuhle, Berryton; Johanna Lundgren, Ottawa; and Madison Wulfkuhle and Kelsey Wulfkuhle, both of Berryton. They prepared "CAB® Fiesta Lime Brisket with Creamy Avocado Sauce" and also claimed first place in the recipe and showmanship categories. The American Angus Auxiliary sponsored this event.

Photo by Laurin Spraberry, American Angus Association

No Molasses! No Starches!

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PREMIUM FEED SUPPLEMENTS

## **USDA** reaffirms focus on scientific integrity Guidance on what ac-

agenda;

decisions:

and findings.

1074-001.pdf.

tions scientists and re-

searchers should take if

they feel their work is being

revised to fit a political

the quality, accuracy and

transparency of informa-

tion when considering sci-

entific or technical infor-

mation in deriving policy

Scientific Integrity Officers

in every USDA agency; and

Establishment of Agency

Parameters for employ-

Instructions to ensure

Many people in the cattle business think science has become so politicized that scientific results can't be trusted. USDA, it appears, is trying to fight that stigma, announcing recently that it is one of the first federal departments to launch an online training course in its scientific policy for employees along with a handbook to accompany it.

"USDA's bench of scientific expertise is deep, with thousands of scientists, researchers, veterinarians, economists and statisticians working on behalf of the nation's food safety and security," said USDA's chief scientist and undersecretary for research, education and economics Dr. Catherine Woteki. "Launching our employee training will support the President's call for forging scientific integrity policies into the very structure of our agencies and give the public vet another reason to know they can trust what USDA science tells them."

Key elements of the policv include:

"SweetPro" tubs have increased the



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# **El Dorado Livestock** to hold grand opening

El Dorado Livestock Auction is proud to announce the grand opening of their new facilities on Thursday. August 8th, in conjunction with the stocker/feeder sale that day.

El Dorado Livestock Auction, open under the present ownership since August 2000, has constructed a completely new building which includes the arena, offices and café. Additionally, a number of new pens have been constructed to finish out the pens added a few years ago.

The owners of the salebarn, Chris Locke and Steve Hamlin, are proud of the improvements and would like everyone to come out. El Dorado Livestock Auction is located about 2 1/2 miles east of El Dorado on Highway 54. Office phone is 316-320-3212.





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# **SPECIAL EDITIONS**

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### Page 9 **Registration still open for KGLC Tallgrass Range School**

"With less than a month until our Tallgrass Range School starts we still have our scholarship process and registration open," said Tim Christian, Kansas Grazing Lands Coalition (KGLC) state coordinator. "We are extending the scholarship cut-off to August 13 to encourage interested people

to apply for underwriting to cover up to half the fee for the school."

The annual school runs from August 20-22 at Camp Wood YMCA near Elmdale in Chase County, he said. Fees are \$300 per person and cover materials, on-site lodging and meals, and other related costs. Scholar-

ships are available to eligible participants including ranchers, students, and agency staffs. Ranchers, landowners, and students may qualify for a \$150 scholarship if they meet eligibility and request one using KGLC's scholarship form. Agency staffs may qualify for \$100 in scholarships. The form and more information on the schools is available at www.kglc.org

under 2013 Range Schools found in the navigation bar.

Rangeland ecology and management topics with plenty of hands-on, in-thefield training highlight the course. Wednesday features a day on the Miller Ranch southwest of Cottonwood Falls with the owner and operators discussing their challenges, successes, and opportunities to continue to

improve the grazing lands and be profitable.

The school would not be as affordable without funding partners including the NRCS; Fort Hays State University; Kansas State University; Kansas Department of Wildlife, Parks and Tourism; Kansas Farm Bureau; The Nature Conservancy; Kansas Section of the Society for Range Management, U.S. Fish and

Wildlife Service Partners Program, Graze the Prairie, and the William F. Bradley Jr. Trust.

Get more information on the Range School by contacting Christian, at 620-241-3636, 620-242-6440, email to tdchristian@cox.net, or Ken Sherraden, assistant coordinator, 785-922-7061, email to kennethsherraden@ sbcglobal.net. Also, visit the web at www.kglc.org.



### Crop conditions improve with recent rains

For the week ending July 28, 2013, producers in many areas of central Kansas saw beneficial amounts of rain according to USDA's National Agricultural Statistics Service. Rainfall amounts of 1 inch or more were common in these areas of the state with lighter amounts in other areas. The rain was accompanied by cooler temperatures, relieving some stress on row crops. Topsoil moisture conditions improved the most in the central districts and showed some improvement in the eastern and western districts. Subsoil moisture conditions also improved but more precipitation will be needed. There were 4.5 days suitable for fieldwork. Topsoil moisture supplies rated 22 percent very short, 34 short, 38 adequate, and 6 surplus. Subsoil moisture supplies were 29 percent very short, 37 short, 32 adequate, and 2 surplus.

Field Crops Report: Corn silking was 79 percent, behind 90 last year and 89 average. Corn in dough was 22 percent, behind 57 last year and 35 average. Corn condition rated 8 percent very poor, 20 poor, 39 fair, 29 good, and 4 excellent

Sorghum heading was 12 percent, behind 33 last year and 20 average. Condition rated 6 percent very poor, 15 poor, 42 fair, 35 good, and 2 excellent.

Soybeans were 54 percent blooming, behind 67 last year and 65 average. Setting pods were 11 percent, com-pared to 18 last year and 19 average. Condition rated 2 percent very poor, 11 poor, 42 fair, 42 good, and 3 excellent

Cotton squaring was 70 percent, behind 86 last year and 89 average. The portion of the crop setting bolls was 12 percent, behind 41 last year and 24 average. Condition rated 0 percent very poor, 8 poor, 52 fair, 33 good, and 7 excellent.

Sunflower blooming was 16 percent, behind 29 last year but near 23 average. Condition rated 2 percent very poor, 12 poor, 41 fair, 40 good, and 5 excellent.

Alfalfa second cutting was 95 percent complete, behind last year's 100 and 99 average. Third cutting was 16 percent complete, well behind 70 last year and 45 average

Livestock, Pasture and Range Report: The condition of range and pasture rated 29 percent very poor, 24 poor, 29 fair, 17 good, and 1 excellent. Stock water supplies rated 17 percent very short, 22 short, 59 adequate, and 2 surplus.

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Page 10



### Muscotah's field of dreams

Baseball Hall of Fame inductee Joe Tinker celebrated two anniversaries on July 27-that of his birthday in 1880 and his death in 1948-and 300 or so people from across the state of Kansas, California and Maryland descended on the tiny town of Muscotah to celebrate. That the celebration happened at all was an improbable, unimaginable, brash, delusionally optimistic dream of resident Jeff Hanson, and all the more cinematic for its opening sequence. Players emerged from the tree line in ones and threes and jogged toward home plate across a broad ex-

forms outdated by a hundred years but no less real for it, nor the cries and huzzahs from enthusiastic baseball fans, family members, news media, photographers, curiosity seekers, Kansas Explorers, gaggles of kids and two billy goats that may or may not have lifted a 68-year-old curse from the Chicago Cubs.

It was impossible not to find parallels to the movie "Field of Dreams" when "Shoeless" Joe Jackson and other baseball greats stepped from a cornfield as a sort of reward for the faithful. And if outwardly the entrance seemed a lit-

panse of grass, their uni- tle too clichéd, too contrived, none could or would fault it. Up and down the line of spectators came an appreciative, almost reverential murmuring of "Build it and they will come."

Build it Muscotah did: Joe Tinker Field, and the world's largest baseball (or started anyway, soon to be home of the Joe Tinker Museum), a miniature baseball diamond beside the former water tank now gleaming white with rebar stitching, and on Tinker's birthday—Muscotah's most famous son-the town's population swelled like a tick stuck to a summertime dog, its narrow gravel

streets choked with every make of car and truck including an old Jeep crowned with headless dinosaurs and a decorative jackalope, women in Victorian dresses and parasols, flag-bedecked ladies hawking peanuts, popcorn and Cracker Jacks, and the Hodgeman Nine versus the Cowtown Vintage Base Ball Club playing by 1860s rules with tools of the trade notably different than those of today.

But before the first pitch could be thrown there was the matter of the curse. Allegedly in 1945 the owner of the Billy Goat Tavern, one Billy Sianis, was ejected from Wrigley Field during a World Series game against the Detroit Tigers due to the offensive odor of his pet goat. He is said to declare that "Them Cubs, they ain't gonna win no more." At the time it probably sounded like sour grapes but it turned out to be nothing less than prophetic. The

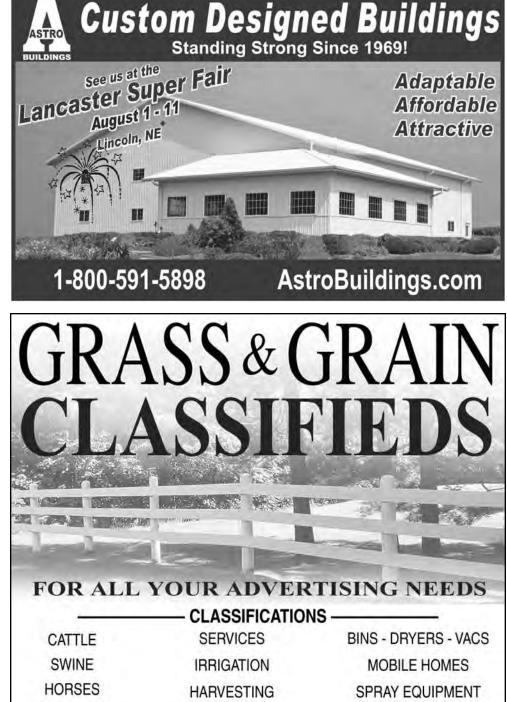
Chicago Cubs never again won a National League pennant nor have they won a World Series.

Billv's Sam Sianis, nephew-in-law, reportedly stated that the curse could

be lifted only by a public show of affection toward goats by Cubs' players. Accordingly, a small goat was led onto the field where it was scratched, schmoozed, petted and warmly compli-



No ball game would be complete without the raising of the colors.





It was a day full of fun and nostalgia when Muscotah honored the legacy of Baseball Hall of Fame inductee Joe Tinker. Photos by Tom Parker



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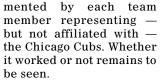
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Grass & Grain, August 6, 2013

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And then came the opening pitch by Tinker's great-grandson, Chris Tinker, and the scarlet-emblazoned Cowtown players took to the field.

If not for the encircling cars and pickups (and video cameras and swarms of cameras) it could have been any balmy summer afternoon in the late 1800s, with Muscotah assured of its destiny and the town's denizens turned out for America's favorite pastime. Only it didn't turn out that way, as numerous small towns hitching their futures to the twin rails of the Central Branch found out. The railroad disappeared, businesses failed, people drifted away, and the town slowly shrunk in on itself as if intent on reverting to the unbroken prairie from whence its name derived.

But towns have a way of catching a second breath, usually at the instigation of one or two residents who refuse to sit idly by while everything around them turns to dust. Muscotah had Hanson, he had a three-legged dog, and the dog had neighbors who bought into his master's vision of creating a tourist destination to attract historians, baseball fans and anyone else who appreciated rural culture. Thanks to additional assistance from the Kansas Sampler Foundation and a host of volunteers who helped paint, pour concrete, and raise thousands of dollars in donations, Hanson's dream became real.

And on Tinker's birthday the outside world turned its attention to Muscotah. Even the Chicago Cubs, possibly crossing their collective fingers about the possibility of the curse's demise, tweeted their encouragement.

It was never about baseball, Hanson said. It was about community-or, as I like to think, people helping people find ways to keep their towns viable. Having a historic son or daughter certainly helps garner attention, but it's not necessary. Haddam (pop. 153) just added new playground equipment to their small town park; Florence (pop. 605) hosts special dinners in the Harvey House Museum served by waitresses dressed as Harvey Girls, and restoration continues on their opera house; Marion (pop. 1,897) restored its Santa Fe Depot to house the library and began a decorative campaign involving rhinoceros statuary. These towns, and so many others, refuse to let go. They're resolute, tenacious, committed and unyielding. They're blueprints for a rural renaissance. They're our greatest hope.

Hats off to Muscotah. Play ball!

# **KSU plant pathology** department named best in the country

The U.S. National Research Council has ranked Kansas State University's department of plant pathology as the No. 1 plant pathology department in the nation

The council's most recent Ranking of Plant Sciences Graduate Schools lists the university's plant pathology department at No. 10 nationally among 162 plant sciences departments. Kansas State University's department is the top plant pathology department on the list. As such, it ranks ahead of plant pathology departments at Cornell University, the University of Wisconsin, the University of California-Davis and Texas A&M University.

"This prestigious ranking reflects the enormous global impact of the basic and applied research being done by an extraordinarily diverse group of talented faculty, staff and students during a period of years to increase the quantity, quality and safety of domestic and international food supplies," said John Leslie, distinguished university

professor of plant pathology and head of the department.

A majority of the department's faculty were hired as entry-level assistant professors. Retention of highly qualified junior faculty as they move through their careers is essential for building a department noted for its excellence, Leslie said. Less than 20 percent of all university faculty are hired at a level other than assistant professor.

"As a department, we bring in three to four times as much outside grant money every year as we receive from the state in support of our operations," Leslie said. "Certainly our success and its recognition by the National Research Council is a critical step in achieving the university's goal of becoming a Top 50 public research university by 2025.'

The rankings are based on department's doctoral programs.

The rankings are available at http://graduateschool.phds.org/rankings/b otany/rank/basic.

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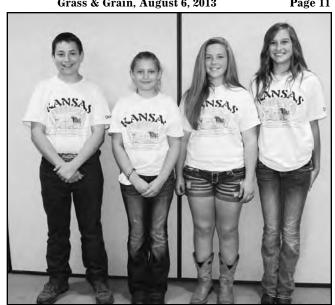
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These Kansas junior members won first place in the junior division of team sales at the 2013 National Junior Angus Show (NJAS) Awards Ceremony, July 10 in Kansas City, Mo. Pictured from left are Cale Hinrichsen, Westmoreland; Kady Figge, Onaga; Laura Carpenter, Wamego; and Sarah Pelton, Paradise. Photo by Carrie Heitman, American Angus Association



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Land to sell promptly at 10 am. Legal Description: N1/2 NW1/4 Except the W20AC & Exc Rd Row Section 11 Township 26 Range 06W. 2012 Taxes \$149.27. Mineral Rights Not Included. 10% Buyers Premium

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### AUCTION MONDAY EVENING, AUGUST 12 — 5:00 PM As we are selling our home and going full-time RVing, following sells at Wischropp Auction Facility, 930 Laing St., OSAGE CITY, KS. (Just around corner on Hwy. 31 East of Casey's General Store).

Antique buffet; antique wardrobe, circa 1936; antique oak pie cupboard; antique glove box chest; Aladdin "B" lamp; Dazey 40 churn; hand quilt & pieced quilt, circa 1929; 30+ Precious Moments; 15+ Delft pieces; Noritake 12 place set; Admiral & Kenmore refrigerator; Kenmore flat top cookstove; Samsung VRT frt. load washer; Maytag Ătlantis frt. load dryer. VAN: 2005 Chrysler Town & Country van, V6, AT, power, cloth, nonsmoker, good cond., 96,200 mi.; 15+ mostly farm

toys; La-Z-Boy leather recliner; maple corner cabinet; maple hutch; "Country Auction" & "Fall Plowing" pictures & frames by Ken Zylla; 2 hand tooled leather Western pictures & frames by S. Rhynar from Wall Drug, S.D., circa 1969; Zuni turquoise necklace & earrings; Squash Blossom turquoise necklace; conchstyle turq. necklace; 2 silver & turq. cuff bracelets; 3 silver bangle bracelets; selection of other jewelry; some silver coins; 20+ boxes of good Christmas decor.

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Community Center, 1116 Main Street – SABETHA, KS Description: An approx. 160 acre tract in the north half of sec. 11 Twp 2S Rng. 14E. Commonly known as Lot 3 Bingman addi-tion to the city of Sabetha Ks. This tract consists of approx. 160 acres of that approximately 147 acres is cropland the balance being waterways and hay meadow. This farm is gently rolling with primarily Pawnee and Wymore type of soils. The waterways are wide and conducive to making hay. The conservation work is all done and this farm is in compliance with all NRCS requirements. This farm is fully based. This property is just west of the city of Sabetha Kansas and is well kept and pride of ownership is evident. This tract has a good asphalt road along the west side "W" road.

Directions: The property is located 2 miles west of the intersection of Oregon Rd and Ks hwy. 75, then 571.48 ft south on "W" rd. This is the Northwest corner of the property that will be selling. The family is retaining approximately 13 acres in the north west corner of the existing property.

Terms & Possession: 10% down day of the sale, balance due on or before Oct. 16th 2013. Seller to pay 2013 taxes. Seller will also retain landlords share of crops and rents. The buyer will receive 51% of the mineral rights seller to retain 49% of the mineral rights. Mineral rights are intact. Title insur-Possession on Closing costs to be split equally between buyer and seller. Possession on Closing, subject to tenants rights. The tenant will be allowed to harvest the existing crops after harvest the current lease has been terminated. This property to be sold as-is. All inspections should be made prior to the day of the sale. This is a cash sale and will not be subject to financing, have your financing arrangements made prior to sale day. Midwest Land and Home is acting as a transaction broker and does not represent either party. All information has come from reliable sources; potential bidders are encour-aged to verify all information independently. All announcements made the day of sale will take precedence over any other information. Nemaha coun-ty abstract and title will be the escrow and closing agent.

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### By Ron Nixon

Deep-fried catfish served with a side of hush puppies and coleslaw has been a regional specialty for years and a cash crop for states in the Deep South. Now, catfish is at the heart of a dispute as the House and Senate prepare to work out their differences on a new five-year farm bill. The current bill expires on Sept. 30

At issue is a little-known provision in the 2008 bill that established an office within the Agriculture Department to inspect catfish. But those inspection programs also exist at the Food and Drug Administration and the National Oceanic and Atmospheric Administration at the Commerce Department.

The Agriculture Department has traditionally inspected meat and poultry while the FDA has inspected all other foods, including seafood.

Since 2009 the Agriculture Department said that it has spent \$20 million to set up the catfish inspection office, which has a staff of four. The department said that it expects to spend about \$14 million a year to run it. The FDA spends

about \$700,000 a year on its existing office.

Despite the cost, the Agriculture Department has yet to inspect a single catfish.

Senator John McCain, Republican of Arizona, said the program reeks of wasteful government spending intended to help one special interest group, and he has vowed to "deep-fry" the catfish program.

Recently, McCain and Sen. Jeanne Shaheen, Democrat of New Hampshire. sent a letter to Senator Debbie Stabenow, Democrat of Michigan and chairwoman of the Senate Agriculture Committee, asking her to adopt language from the House farm bill that eliminates the additional inspection office. An amendment sponsored by the two senators to cut the program's funding was not included in the Senate's most recent version of the farm bill.

"There is no reason for taxpayers to be subsidizing a duplicative catfish inspection program that will cost millions to set up and another \$15 million to operate annually," Shaheen said. "Eliminating this duplicative program is a matter of common sense."

Catfish farmers and producers in Mississippi say their support of a catfish inspection program at the Agriculture Department is about food safety and imported catfish.

"The FDA is understaffed and little inspection is done of the fish that comes into this country." said Dick Stevens, the president and chief executive of the Consolidated Catfish Company in Isola, Miss. "Fish raised in other countries have been found to have drugs in them. We're just saving everyone should be held to the same standard."

But that argument has little sympathy outside of the catfish industry.

A May 2012 Government Accountability Office report called imported catfish a low-risk food and said an inspection program at the Agriculture Department would "not enhance the safety of catfish but would duplicate FDA" and Commerce Department inspections at a cost to taxpayers. The G.A.O. said a food safety law passed in 2010 would give the FDA the resources it needed to adequately inspect foreign

foods, including catfish. The Obama administration has called for eliminating the Agriculture Department's catfish inspection program.

Most agriculture groups are also opposed to the Agriculture Department's catfish inspection program. Groups including the American Soybean Association and the U.S. Grains Council signed on to a letter supporting repeal of the program.

Domestic catfish farmers have been hammered in recent years by a combination of rising feed costs and competition from foreign producers, particularly Vietnam and China.

Catfish farmers and producers say the industry has shrunk by about 60 percent since its peak a decade or so ago. In the past few years, 20 percent of the catfish farming operations have closed, which producers attribute to the influx of foreign fish.

The industry has tried to fight back. In 2002, farmers and producers lobbied successfully for a law to prohibit fish from Vietnam from being sold and marketed as catfish. unless it was

from a species that was found only in the southern United States.

But that did not stop the flow of fish imports. So, with backing from Southern lawmakers, the industry fought for the 2008 provision in the farm bill that would subject catfish to a more rigorous inspection regimen than the one at the FDA.

Gavin Gibbons, spokesman for the National Fisheries Institute, a trade group of seafood producers, including catfish farmers, called the inspection program a backdoor trade restriction.

"What you have is a special interest group trying to use a food safety scare as a trade barrier," Gibbons said. "It's wholly inappropriate."

But that has not been enough to sway Southern lawmakers like Sen. Thad

Cochran, Republican of Mississippi.

A staunch defender of the domestic catfish industry. Cochran was instrumental in getting the inspection provision in the 2008 farm bill. Mississippi leads the nation in catfish production, and a research facility at Mississippi State University dedicated to the study of catfish is the Thad Cochran National Warmwater Aquaculture Center.

Cochran is the ranking member on the Senate Agriculture Committee. Congressional aides, who spoke on the condition of anonymity, said he was instrumental in making sure the McCain-Shaheen amendment to eliminate the Agriculture Department program, which passed easily in the Senate's version of the farm bill in 2012, was not brought up for a vote in



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## Symposium to address ways to increase cattle herd

this year's bill. An aide to Mr. Cochran denied that he killed the amendment. Sen. Pat Roberts, Republican of Kansas, was the ranking member of the committee last year.

Cochran has admonished the Agriculture Department for not establishing rules to get the catfish program up and running.

"Senator Cochran believes that U.S.D.A. is the proper agency to do the oversight of these inspections," said Chris Gallegos, a spokesman for Cochran. "We don't believe that inspection office would be duplicative because it's supposed to replace the FDA catfish inspections."

A spokesman for the Agriculture Department said the agency is continuing to draft regulations to put in effect the catfish inspection program.

Vicky Representative Hartzler, Republican of Missouri, co-author of an amendment to kill the Agriculture Department's catfish program that was passed in the House farm bill, worried that programs intended to protect the domestic catfish industry could set off a trade war with Vietnam.

"If implemented, this measure would result in retaliation against our nation's farmers and consumers," said Hartzler, during a hearing on the farm bill in May. Ms. Hartzler is a soybean farmer whose state exports soy and pork to Vietnam.

Stevens, the Mississippi catfish company president, dismisses those concerns.

"It's a smoke screen for those in the seafood industry who don't want to undergo the tougher inspections," Stevens said. "They are worried that if they have to undergo a more rigorous standard it would stop the flow of cheap seafood. The U.S.D.A. needs to stop stalling and implement the law."

Calf numbers in 2012 were at a 64-year low, in part due to drought, rising feed costs and increased land values. Scientists at the University of Nebraska-Lincoln and other universities are exploring how to increase those numbers in a sustainable wav.

These issues will be addressed Sept. 12-13 at UNL's first Cow-Calf Efficiency Symposium. The symposium will be at the Johnny Carson Center on UNL's City Campus.

The symposium is sponsored by the Dr. Kenneth and Caroline Eng Foundation. To honor his late wife, Caroline, who died about three years ago, Kenneth Eng has donated a total of about \$2 million to three universities to fund research on how to increase cow efficiency in times of limited feed resources.

Along with UNL, the foundation has granted money to Texas A&M University and Oklahoma State University.

The 2012 calf crop was estimated at 34.3 million head, down 3 percent from 2011. This is the smallest calf crop since the 33.7 million born during 1949, the National Agricultural Statistics Service of the Agricultural Statistics Board, U.S. Department of Agriculture published in a release in February. UNL research focuses on increasing the cattle herd by expanding use of corn residues as feedstuff.

Nebraska currently uses about 10 percent of



"If we could use another 10 or 15 percent, that would have a dramatic impact on the amount of cows that we could produce in Nebraska," said Larry Berger, the head of the animal science department at UNL.

Increasing the nation's herd size is not without its challenges.

"Part of the challenge is that the feed resources that have traditionally been used to support the cow industry are going

more toward grain production," Berger said. "A portion of the land that was used to raise forages is being used for corn or sovbean production rather than hay or forage production."

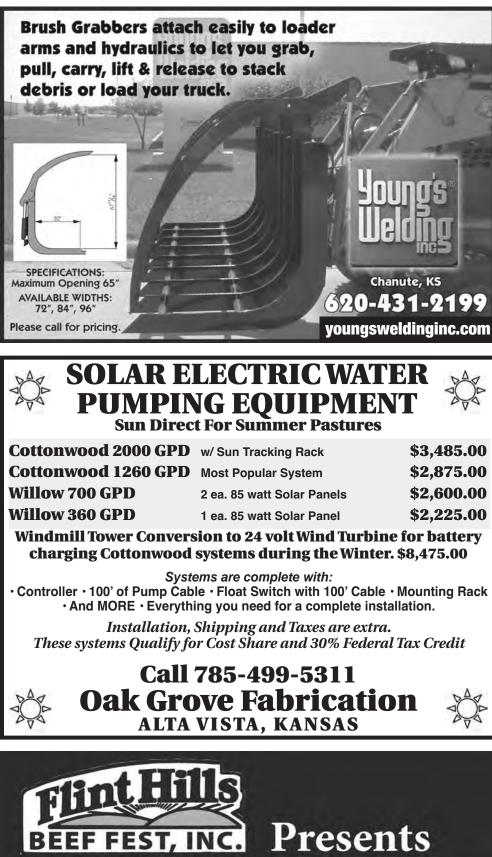
Berger said that the choice to raise grain instead of forages in an economic one, as grain prices have been high. The result is that hav and grazed forage prices have increased dramatically.

At the symposium, UNL

experts will present research on the nutritional effects of feeding cattle corn residue.

"What we're trying to figure out is 'Can we utilize corn residue when we would normally use hay?'," Berger said. "Can we supplement the nutrient deficiencies in corn residue?"

Pre-registration is \$100 or \$125 at the door. Several hotels are within walking distance of the event. To register, go to http://go.unl. edu/cowcalfsymposium.





Kansas juniors won third place overall in the junior steak division of the All-American Certified Angus Beef® (CAB) Cook-Off at the 2013 National Junior Angus Show (NJAS), July 5-11 in Kansas City, Mo. Pictured from left are Jayce Dickerson, Paradise; Grace Shive, Mount Hope; Bailey Osborn, Murdock; Sydnee Shive, Mount Hope; Ethan Dickerson, Paradise; and Tanner Hite, Valley Center. They prepared "Avengers Flat-Iron Steak Lettuce Wraps." The Ameri-

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# Saturday August 24, 2013 Doors open at 8:00pm

Tickets: \$10 advance @ \$15 door (Steak Dinner Attendees in free) Available at Jim's Cowboy Shop (312 Commercial), Frontier Farm Credit (1221 E. 12th), Emporia Veterinary Hospital (710 Anderson)

### 4-H and Future Farmers of America helps youngsters gain a wide variety of skills that can be used in their adult lives.

That is the overwhelming sentiment expressed by both participants and judges at one of the County Finney Fair events.

On July 27, the 4-H/FFA Supreme Showman contest gave kids from age 7 to 18 an opportunity to handle livestock they were accustomed to, and those they were not.

showmanship Their was scrutinized by judges, including Trevor Winchester, who handled swine showmanship during the contest.

"(This format) is a different deal because there are only two showmen in there that actually made it into this by showing pigs," Winchester said. ``The other eight are from showing other animals, so it's always interesting to see how they adapt to it."

Youngsters competing were split into three age divisions - junior, intermediate and senior. The junior division consisted of 7to 9-year-olds, the intermediate division included 10to 13-year-olds, and the senior division was comprised of kids 14 and older. Swine, goats, cattle, horses and sheep were shown.

Nine-year-old Morgan Hammond typically shows

(AP) – Being involved in her goats, Sugar or Spice, but on Saturday, she took a crack at showing swine. And out of her first outing, she learned one lesson: "Pigs are hard to control," she said.

> Once let through the gates to the show arena, the pigs often ran away from their respective handlers squealing. Either that or they would get lazy and lay down in the dirt.

Despite that, Morgan felt that working with swine would help her handle her goats.

"It'll probably help me with the goats because (I'll learn to talk to the judge more)," she said.

Ten-year-old Cooper Meng said her brother showed swine last year.

"So I figured out how to do them last year, but this is my first time showing," Cooper said.

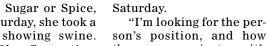
In judging swine showmanship, Winchester said, the main thing he looks for is the handlers' ability to keep the hogs in front of them.

"You want them to keep a cool demeanor with the animal," he said.

Ten-year-old Katie Mongeau shows swine, goats and horses, and said horses are her favorite. because they require less energy.

"You just walk and trot and set it up," Mongeau said.

Darcy Reeve judged horse showmanship on



son's position, and how they communicate with their horse, and how they navigate the pattern without really having to do a lot with the horse," Reeve said.

After the show, Reeve shared her impressions with the participants in horse showmanship.

"One of the most difficult things to do is show up and learn a pattern, and then present it with a large animal that you're not really used to, so I was really impressed with that," Reeve said. "My criticism would be you guys cannot touch the horse, and you don't want to look at it when you're in movement. ... Also, for your inspection, you want to make sure you watch that judge. If you can't see the judge, you're probably in the wrong spot."

Advice to the young participants included the importance of keeping the animals between themselves and the judge.

"The sheep, you need to let the judge see the front of the sheep, so you need to step out to the side so the judge can see the alignment of the front feet, and then if the judge crosses that line, go ahead and move to that other side so the judge can see that side," said Bill Haney,

who judged sheep showmanship.

John Koons, who judged beef showmanship, said it's all about seeing how well an animal is presented.

"I still think showmanship and getting animals set up right, keeping them square, staying calm, is still the first priority in my mind," Koons said.

After the judges' comments, the grand and reserve champions for each division were announced.

In the senior division, the grand champion was Jacob Norquest and the reserve champion was Taylor Oliver; in the intermediate division, the grand champion was Jacob Henson and the reserve champion was Thomas Turpin; in the junior division, the grand champion was Cooper Henson and the reserve champion was Katie Mongeau.

Each winner received a ribbon and belt buckle. Winchester, who grew

up being involved with 4-H. said his experiences have helped in real life.

"The great thing about it is that it's just like real life," he said. "You get thrown into a situation that maybe you're not comfortable with or haven't done before, and you have to do it, and you make the best of it."

# **Livestock Marketing** Association and members donate to West, Texas

In response to the West, Texas, fertilizer plant explosion, the West Auction, Inc., the Livestock Marketing Association (LMA) and the Livestock Marketing Association of Texas (LMAT) established the Cattleman's Relief Fund. To date, \$129,500 dollars has been raised, and a check in that amount was presented to the West EMS on July 22 at State National Bank in West, Texas.

"After the explosion, I was contacted by several LMA member markets who wanted to help the community of West. I spoke to the Uptmore family at West Auction, Inc., and it was decided that the community really needed funds to rebuild," said LMA regional executive officer Jesse Car-ver.

The LMA organized a "Week for West" and distributed donation information to LMA members across the nation. About 30 auction markets from Texas. California, Kentucky and Tennessee, as well as the LMA, LMAT and many individuals contributed to the Cattleman's Relief Fund. All money raised has been donated to West EMS for the replacement of two ambulances lost during the explosion.

West Auction, Inc. did not conduct their Thursday sale the day after the explosion, and instead moved 800 head of cattle on hand to various surrounding markets for consignment. In the days following the explosion, West Auction was utilized as a staging area and press conference site for local, national and international media.



**AUCTION CALENDAR** FRIDAY, AUGUST 9 - 6:00 PM **MOVING AUCTION** 5101 NW Tawakoni Road - POTWIN, KANSAS 530 Case gas tractor w/Case loader & 3 pt.; 2010 52" Grasshopper mower 48 hrs.; IHC 175C crawler w/4-in-1 bucket, C1972; Tools; Sporting Goods; Machinery; Tack; Household & more. SELLERS: DON & BEVERLY CORNING Check www.chuckkorte.com for current info & pictures on all auctions Real Estate auctions affiliated with PenFed Realty, LLC dba Prudential Dinning Beard Realtors CHUCK KORTE REAL ESTATE & AUCTION SERVICE INC. AUGUSTA, KS • 316-775-2020 <u>W A N T E D</u> : **Hunting and Investment Properties** We have buyers wanting hunting & investment properties! Our marketing sites get 100,000 + hits/month from investors, hunters and your neighbors. Visit us today at: www.KsLandCo.com

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West 1/2 South East 1/4 Sec. 34 Twp 03 Rng. 12 east of the 6th P.M. Consists of approx. 80 acres; cropland, CRP, waterways and wildlife habitat. Property is located from the intersections of Hwy 36 & Hwy 63 just east of Seneca Ks. Go 7 miles south on Hwy 63 to 96th rd. then 1 ¼ miles west on 96th rd . This is the south east corner of the property that will be selling. This property lies on the north side of the road watch for the signs.

JOSEPH TAPPEHORN ESTATE, SELLERS For more information & terms & possession see upcoming issues of Grass & Grain or go to www.MidwestLandandHome.Com Midwest Land

and Home Mark Uhlik, Broker / Auctioneer 785-325-2740 www.MidwestLandandHome.com  $\star$ ( H I TUESDAY, AUGUST 13 — 7:00 PM Wamego Senior Citizens Center - WAMEGO, KANSAS LAND DESCRIPTION: Approximately 138 acres sold in 5 tracts and offered as a

## 80 ACRES NEMAHA COUNTY FARMLAND The Willows Restaurant - SENECA, KS

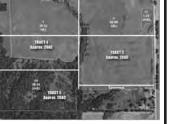
AND AUCTIO



Myers Valley Rd. The land is located on the SW corner of Loux and Myers Valley Rd. The land offers many possibilities, beautiful views, great hunting with many deer, the land consists of terraced farm ground that has been planted back to grass. The tracts have many wide open spaces as well as some heavy trees and

whole (Tract 6). The location

is 1 mi west of Flush Rd on



brush for great cover and privacy. These tracts would make great building sites. Rural Water runs along the north side of Myers Valley Rd & the west side of Loux Rd. Legal Description of the whole is: S31, T08, R09, NE4 LESS S370' SE4-NE4 & LESS BEG NW COR NE4 TH E360' S605' W360 N605' TO POB LESS BEG NE COR SEC TH S417.42' W417.42 Deed Book/Page 0306/0098 0250/0179 0250/0178 0106/0421 N417.42'E417.42' TO POB & LESS ROW

Call Ron Hinrichsen, 785-770-0222 cell • 785-456-6777 office TERMS: Seller requires 10% nonrefundable down money day of sale accom panied by a letter of loan approval or funds verification. No contingencies ac cepted; all inspections and tests need to be conducted prior to sale day. Prop erty sells "AS IS, WHERE IS." Buyer must be able to close on or before Sep tember 12, 2013. Owners title policy and closing fees will be split equally be tween Buyer and Seller. Seller to pay for survey if sold in tracts. Crossroads Real Estate & Auction, LLC is representing the Seller. Statements made day of auction take precedence over printed material.

### **SELLER: DALE REVES**

Ron Hinrichsen, Auctioneer/Owner: NAA 785-770-0222 cell; 785-456-6777 office Two Locations: Crossroads 7840 E US Hwy 24, Manhattan, KS 66502 • 785-539-2732 Real Estate 406 Lincoln, Wamego, KS 66547 785-456-6777 & Auction uc Terri Hollenbeck, Owner/Broker, cell: 785-223-2947 www.kscrossroads.com

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TERMS: 10% nonrefundable down money required day of sale accompa nied by a letter of loan approval or funds verification. No contingencies ac-cepted; all inspections and tests need to be conducted prior to sale day. Property sells "AS IS, WHERE IS." Buyer must be able to close within 30 days. Owners title policy and closing fees are the responsibility of the Buyer. Property will be conveyed with a Quit Claim Deed. Both homes have Deed restrictions on them.

Please visit www.kscrossroads.com for full disclosure. Crossroads Real Estate & Auction, LLC is representing the Seller. Government Seller.

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# **Auction Sales Scheduled**

- August 6 Farm machinery at Clifton for Lindy & Wanda Knoettgen. Auctioneers: Raymond Bott Realty & Auction.
- August 7 Absolute inventory reduction (tractors, combines, flex heads, tillage, cornheads, grain carts, lawn & garden, etc.) at Sibley, Iowa and online (www. gehlinglive.com). Auctioneers: Gehling Auction, Inc.
- August 7 Combines, grain cart, tractors, balers, farmer equipment of all kinds online (www. bigiron.com). Auctioneers: Stock Auction Co.
- August 7 Farm & industrial consignments at Beattie. Auctioneers: Rottinghaus Auction.
- August 8 Finney County acreage, farm & pasture at Garden City. Auctioneers: United Country-National Realty & Auction.
- August 9 Tractor with loader, mower, tools, sporting goods, machinery, tack, household & more at Potwin for Don & Beverly Corning. Auctioneers: Chuck Korte Real Estate & Auction Service, Inc.
- August 9 McPherson County ag land in 2 tracts at McPherson for Armin Nelson & Cousins. Auctioneers: Griffin Real Estate & Auction Service, LC.
- August 10 Furniture, blazer, motorcycles, boats, lawn tractor, collectible tools & misc. at Allen for Garland & Kathy Edwards. Auctioneers: Hallgren Real Estate & Auctions, LLC.
- August 10 Vehicles, boats, household, antiques, collectibles, tools, shop equipment & fishing equip. at Horton for property of Elwood D. Burke & JoAnn E. Burke Revocable Trust. Auctioneers: Wischropp Auctions.
- August 10 Tractors, motorcycles, trucks, pickups, cars, trailers, equip-

ment, riding mowers, storage container, tools & misc. at Pomona for Fred Hart Estate. Auctioneers: Griffin Auctions.

- August 10 Pickup, riding mowers, lawn tractor, tools, furniture, piano, appliances, collectibles & misc. at Topeka for Carol Logan Estate. Auctioneers: Gannon Real Estate & Auctions.
- August 10 Acreage, log home, outbuildings, household, furniture, collectibles & antiques, car, trucks, camper, tractor, farm machinery, tools & equip. at Wichita. Auctioneers: Rex Newcom.
- August 10 Guns, advertising items, antique furniture & collectibles, tools, lumber & more at Wichita for Pete & Carolyn Laughlin. Auctioneers: Sundgren Realty, Inc.
- August 10 Tools, household, furniture, collectibles, misc. outdoor items at Herington for Bryan Haage Estate & Dorothy Lorson property. Auctioneers: Bob Kickhaefer.
- August 10 Real estate & personal property at Emporia for property of the late Ervin Eldred Jr. & the Cook Family. Auctioneers: Griffin Real Estate & Auction Service, LC.
- August 10 Tractors, farm machinery & related items at Moundridge for Wayne Niehage Estate, Virginia Niehage, seller. Auctioneers: Van Schmidt Auction & Real Estate.
- August 11 Furniture, appliances, collectibles, glassware & misc. at Junction City for Delores Allen Estate. Auctioneers: Brown Real Estate & Auction Service, LLC. August 11 — Guns at Ottawa for one collector. Auctioneers: Griffin Auctions.
- August 12 Antique fur-

niture, appliances, collectibles, van, farm toys, jewelry & more at Osage City for Wayne & Janet Howard. Auctioneers: Wischropp Auctions.

- August 12 Washington County farmland at Washington for Washington Co. Commissioners. Auctioneers: Raymond Bott Realty & Auction.
- August 12 Washington County CRP/Grassland at Haddam for KWP, LLC. Auctioneers: Raymond Bott Realty & Auction.
- August 13 Marion County land at Burns for Lavonne R. Ammeter Estate. Auctioneers: Van Schmidt Auction.
- August 13 Pottawatomie County real estate & home, personal property at Westmoreland for Ruby & Rocky Zeller. Auctioneers: Gannon Real Estate & Auctions.
- August 13 Pottawatomie County land (auction held at) Wamego for Dale Reves. Auctioneers: Crossroads Real Estate & Auction, LLC.
- August 14 Combines, headers, tractors, balers, trucks, trailers, tillage & livestock equipment online (www.bigiron.com). Auctioneers: Stock Auction Co.
- August 14 Lane County acreage near Dighton for Alice M. Blakely Estate, Max Blakely, Glenda M. Roane, Jimmie L. Blakely, Terry F. Blakely, Lila D. Wilson, Judy L. Bleumer. Auctioneers: Berning Auctions.
- August 15 Firearms at McPherson for KDOWPT seized firearms. Auctioneers: United Country Eric Blomquist.
- August 15 Chase County Flint Hills acreage in 2 tracts at Cottonwood Falls for William Bergh. Auctioneers: Griffin Real Estate & Auction Service, LC.
- August 16 Marion County land at Marion for Life Estate of Wilfred Boettcher. Auctioneers: Lep-

pke Realty & Auction. August 16 — Greenwood County, Kansas land (9,162 acres) held at Eureka for Frank N. Bills Living Trust. Auctioneers: Sundgren Realty, Inc.

- August 17 Tools at Salina for Don Sawin. Auctioneers: Thummel Real Estate & Auction, LLC.
- August 17 Antiques, collectibles, arrowhead collection, jugs, crocks at Waterville for Rosamond Hula Estate. Auctioneers: Don Prell Realty & Auction.
- August 17 Ranch style home, Harley Davidson, car, truck, riding lawn mower, appliances, furniture, household, tools & misc. at St. Marys for Edward Carl Dekat Estate. Auctioneers: Gannon Real Estate & Auctions.
- August 17 Household, antique furniture, tools & antiques at Topeka for Arlene & Jack Fredricks. Auctioneers: Raine Auction Service.
- August 17 2 real estate auctions (first one at Ottawa; second one at Fontana). Auctioneers: Crossroads Real Estate & Auction, LLC.
- August 17 Hunting/recreational land & personal property at Pretty Prairie. Auctioneers: United Country National Realty & Auction.
- August 17 Farm machinery, construction, tools, building materials & more consignments at Spring Hill. Auctioneers: Southern Johnson County Auction Service.
- August 18 Furniture, guns, collectibles at Salina. Auctioneers: Thummel Real Estate & Auction, LLC.
- August 18 Blazer, building, guns, furniture, collectibles, household & much more at Perry for Vicci Erwin. Auctioneers: Mark Elston & Wayne Wischropp. August 18 — Real estate,
- vehicles, household & tools at Linn for the Delbert Rule Estate. Auctioneers: Raymond Bott Realty & Auction.

August 19 — 3 bedroom mobile home at Manhattan for Betty Roudybush. Auctioneers: Gannon Real Estate & Auctions. August 22 — Butler County land with modular home at Cassoday. Auctioneers: Swenson Real Estate & Auction Service, Inc.

Grass & Grain, August 6, 2013

- August 24 600+ Levels, some tools & collectibles at Marysville for Carl Lytle. Auctioneers: Thummel Real Estate & Auction, LLC.
- August 24 Eastern Jackson County real estate, brome grass, berm home, garage, shop at Emmett for Billy & Betty Sauvage. Auctioneers: Pearl Real Estate & Appraisal Service.
- August 24 Tools at Salina. Auctioneers: Lonnie Wilson Auctions.
- August 25 Furniture, sewing items, collectibles at Salina for Shirley Wolf Estate. Auctioneers: Thummel Real Estate & Auction, LLC.
- August 30 Clay County farmland at Clay Center for Monisa K. King-Gibbs. Auctioneers: Landmark Real Estate, Harold Mugler.
- September 2 Harley Gerdes 18th annual Labor Day consignment auction at Lyndon. Auctioneers: Harley Gerdes Auction.
- September 6 Farm & industrial equipment at Clay Center for fall machinery consignments. Auctioneers: Mugler Auction Service, LLC.
- September 7 Modern furniture & antiques at Maple Hill for Kent Raine. Raine Auction Service.
- September 14 Marshall County land at Frankfort for Joe & Jean Warders. Auctioneers: Joe Horigan Realty & Auction.
- September 14 Tractors, equipment, antiques & household at Salina for Bryce & Susan Area. Auctioneers Lonnie Wilson Auctions.
- September 14 Guns, ammo, reloading supplies, tools & household goods at Clay Cen-

ter for Fred Kissinger Estate. Auctioneers: Kretz, Hauserman & Bloom Auctions.

- September 14 Nemaha County acreage & cropland at Sabetha for Bingman Family Farms, LLC. Auctioneers: Midwest Land & Home, Mark Uhlik.
- September 15 Guns, old Winchesters, modern rifles & handguns at Salina for private collection. Auctioneers: Lonnie Wilson Auctions.
- September 17 Household goods & misc. at Clay Center for Mary Lippert. Auctioneers: Kretz, Hauserman, Bloom Auction Service.
- September 17 Nemaha County farmland at Seneca for Joseph Tappehorn Estate. Auctioneers: Midwest Land & Home, Mark Uhlik.
- September 21 SW Nemaha County pasture & farmland held on site SW of Centralia for Dorothy Mitchell Heirs and Gary & Joyce Mitchell. Auctioneers: Cline Realty & Auction, LLC.
- October 30 Farm machinery & misc. E. of Salina for Dean & Virginia Seim. Auctioneers: Kretz, Hauserman, Bloom Auction Service.
- October 30 Fink Beef Genetics annual Angus & Charolais bull sale at Randolph.
- November 2 Harley Gerdes consignment auction at Lyndon. Auctioneers: Harley Gerdes Auction.
- November 2 Sim-Angus & Simmental Bull & Cow Production Sale for Irvine Ranch at the ranch N. of Manhattan.
- November 9 Farm sale NE of Clay Center for Stanley Roberts Estate. Auctioneers: Kretz Auction Service.
- November 9 SimAngus, Simmental & Angus Bulls North of Wheaton for Moser Ranch 22nd Bull Sale.
- January 1, 2014 Harley Gerdes 29th annual New Years Day consignment auction at Lyndon. Auctioneers: Harley Gerdes Auction.

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# The Legend of Bad Guys

The West was peppered with bad guys whose conduct was misunderstood Yet, today we treat them as heroes like they were a Robin Hood. We tend to portray them as victims, who, through no fault of their own Grew up to be convicts and perverts, but, hey, they were raised in a broken home. They'd rob from the wealthy it's storied. They'd plunder and steal for a lark. Then pass out gift boxes on weekends to orphans and nuns in the park. They'd burn down a village but were sorry, and regretted things done even worse. Darlin' Nell got caught in the crossfire, they cried as they lifted her purse. They never intended to hurt folks, but accidents happen, they do! Now we speak of them all with compassion, 'cause bad guys have feelings, too. We sing of their legends in ballads, we lift up their deeds in a song And although it sounds so romantic, to me it seems dreadfully wrong. 'Cause Pancho Villa was a narcisstic bag of sheep pellets. So was Billy the Kid. Jessie James became a hero for the foul, evil deeds that he did. The bandit Joaquin was a horse thief, Claude Dallas a cowardly swain, The Sundance Kid was a scumbag who got his thrills robbin' the train. The Godfather made folks an offer he said they couldn't refuse If they did he'd take them out swimming, wearing their concrete shoes Bonnie and Clyde were both psychos, Pretty Boy Floyd was a rat And Pancho Villa was a narcisstic bag of sheep pellets, but I guess I done told you that.



# **Follow label-directed withdrawal** times when selling treated cows

Beef producers should take note and follow recommended withdrawal times for animal-related medication before selling the treated cows.

"The need to treat infectious ailments such as eve infections or foot rot is not uncommon in the summertime, with treatments often involving the use of antibiotics," said Glenn Selk, Oklahoma State University (OSU) Cooperative Extension emeritus animal scientist. "On rare occasions, residues of pharmaceutical products have been found in carcass tissues of culled beef cows, and that is never good.'

Violations of drugresidue regulations can result in expensive fines or even jail time for the rancher, creating not only a hardship for the individual producer but a "black eye" for the entire beef industry.

To help prevent such occurrences, Selk contends it is vital for cowcalf producers to develop and maintain a close working relationship with a large-animal veterinarian in their area.

"If a cow has an infection or disease that must be treated, the animal's owner should closely follow the veterinarian's directions, as well as read and follow label directions for the product used," he said. "Most of these medications will require a producer to keep the treated animal

for the label-directed withdrawal time."

All federally approved drugs will include the required withdrawal time for that drug on the product label or package insert. Withdrawal times can range from zero to as many as 60 days or more.

"It's the producer's responsibility to be aware of withdrawal times of any drugs used in their operation," Selk said. "Unacceptable levels of drug residues detected in edible tissues collected at harvest may result in traceback, quarantine and potential fines or jail time."

Example producer-use

line through the Oklahoma Beef Quality Assurance Manual website, located at http://oklahomabeefqualit y.com/oklahoma\_bqa\_man ual.php, by clicking on the "Record Keeping Forms" menu item in the blue navigation bar.

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M-F ⋅ 8-5:30 Closed Sat. & Sun 216 South Fourth Manhattan, KS 785-776-1193						







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**PRODUCTION SERVICES Objective is simply: Least Cost Per Pound of Gain!** Ration formulation and cost analysis, health program designed and main-tained by veterinarian, special pens and attention to sick animals, feed financing, and cattle purchasing available.

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