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Beef Fest speaker offers advice for preventing cattle thefts

By Donna Sullivan, Editor

"Thieves are thieves because they're lazy. They want to make money without working for it," asserted Kendal Lothman, the former Kiowa County sheriff who is now the Special Agent heading up the Livestock and Brand Investigation Unit in the Kansas Attorney General's office. High cattle prices the last couple of years have triggered a resurgence of what would have one been considered a problem of the Old West – cattle rustling. A report released recently indicated that in Texas alone, \$5.4 million of cattle were stolen last year. Lothman said that he currently has 23-24 open cases of cattle thefts in Kansas.

Speaking at WIBW Radio's Beef Producer's Information Seminar at the Flint Hills Beef Fest, Lothman gave cattlemen advice for preventing cattle thefts from occurring, and what to do if they suspect they've been a victim.

"Price is driving cattle thefts," he said. "Cattle theft is no different than any other property crime we deal with in law enforcement. The big difference is, if I break into your shed and I steal your tools or anything else, I'm going to get pennies on the dollar when I go to sell it. When I steal your cattle, I'm going to get fair market value."



Kendal Lothman addressed cattle producers at the annual Flint Hill Beef Fest, offering advice on how to avoid becoming a victim of cattle theft and what to do should it occur.

It could be said that cattle are the new scrap iron when it comes to theft in rural areas. "Scrap iron was high," Lothman pointed out, "It's down right now, but cattle prices are up, so we're seeing a switch from people that would be stealing scrap iron, they move to cattle because it's a lot better market and they have a lot better opportunity to make some money." He pointed out that a 6-7

weight calves that bring \$1500 add up to a good night's work, even if they only end up getting three or four in the trailer. He said the most common weight being reported stolen is 500-600 pounds and ten is the most common number taken.

"It's not that widespread, we don't have hundreds of cases across the state," he continued. "So people say, it's not a big deal. But if it's your ten head, it's a big deal."

Lothman said that in many instances, the cattle thieves could be people with

a livestock handling background, and that drug use is probably the biggest connecting factor. "They have some kind of livestock experience and they have some kind of want or need to fund

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Checking cattle regularly, branding them, locking gates and being aware of suspicious activity, along with early reporting of possible thefts, were among the tips Lothman gave at the Flint Hills Beef Fest.

Ram Ag Youth Roundup draws crowd to promotional event

By Lucas Shivers

Beneath a big top canopy tent at the Manhattan Commission Company, the Ram Ag Youth Roundup showcased five FFA chapters with 350 stakeholders on August 20.

"We work to build grassroots support for FFA and youth in agriculture," said



Members of five area FFA chapters including Rock Creek, shown above, benefitted from the Ram Ag Youth Roundup held at the Manhattan Commission Company on August 20.

Scott Marsh, Roundup team leader.

Since 2010, these events connect sponsors, industry leaders and local patrons with high school youth across the country raising over \$350,000. The Manhattan Roundup benefitted local FFA chapters from Onaga, Manhattan, Wamego, Blue Valley and Rock Creek.

"These events draw on major community support to rally for the future," Marsh said. "We hope to advocate

and raise awareness with a blend of national and local sponsors."

Illustrating their commitment to American agriculture's next generations, national sponsors including Ram Trucks, Case IH and Bayer Animal Health collaborated with local organizations like Schram Chrysler, KanEquip and veterinarian Dr. Tom Taul.

"The Roundup events rally both financial and community support for local FFA



A large crowd gathered to enjoy a steak dinner and hear from the FFA chapter members as well as representatives from the sponsoring companies.

chapters and students who are doing incredible things," said Chris Zamarripa from Great Bend, who facilitates the Roundups. "We offer a full steak dinner and spread for everyone."

In addition to featuring FFA students, the event showcased new company products with presentations,

raffles and promotional giveaways. "We want to give youth in the agriculture industry a leg up and support them in several ways," Zamarripa said. "We understand school budgets are not always the largest for these programs, so we hope to highlight donations and ways to build relationships.

We hope to get the fresh faces of our students in front of older generations."

FFA officer teams from each chapter introduced their members and shared updates on their community service projects, supervised agricultural experiences (SAEs) and opportunities to cast a vision

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It's Up To Me

By John Schlageck,
Kansas Farm Bureau

Any idea how much packaging we throw away in every household across the United States?

The volume of plastic waste and packaging amounts to approximately 75 billion pounds per year, according to the Butte Environmental Council, an education, advocacy and recycling

organization in northern California.

In this country, plastic represents roughly one-third of municipal waste. Fifty to 80 percent of the litter collected from roads, parks and beaches and 90 percent of floating marine litter is plastic.

During the last decade, Americans wasted 7.1 million tons of cans – enough to

manufacture 316,000 Boeing 737 airplanes.

Figures like that make my head hurt, not to mention the harm to our planet. And the irony of this?

It's estimated the global food packaging industry is worth approximately \$115 billion a year and growing 10-15 percent each year.

As the amount of packaging increases, so does waste and environmental costs, not to mention the added costs to consumers. The plastic bottle containing your favorite soda or the aluminum can that holds your favorite brew costs more than the cola or beer.

On average a beer can or bottle costs five, six, seven, maybe ten times the cost of the beverage. The same is true for sodas. It depends on

the company and the product.

Convenience, marketing and profit come with a price – additional waste for this nation's landfills and the rest of the globe. In this country and other wealthy nations, a decrease in the size of households has resulted in more people purchasing smaller portions of food and that means more packaging.

A higher living standard around the globe has also resulted in the desire to acquire and eat "exotic" foods from other lands. Transportation of such food and the ability to keep it fresh

also costs more in packaging.

Another contributing factor is the desire for convenience food. You know, that processed, tasteless food you can pop out of your freezer, microwave and eat in a jiffy.

Encouraging sustainable packaging requires changes not only in our lifestyles but in our habits.

While it's only a start, as consumers we can buy more local product that is better-tasting, has less of an impact on the environment through reduced transportation costs and supports our local economies.

Support companies that use packaging most efficiently. Avoid buying disposable items, such as non-refillable razors, alkaline batteries, etc. Recycle. Buy in bulk. Reuse shopping bags and buy only recycled products.

Change comes with personal responsibility and the ability to look in the mirror and say, "It's up to me."

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.

Kansas awarded nearly \$300,000 STEP Grant

Kansas has received a State Trade and Export Promotion (STEP) Grant of \$296,533 from the U.S. Small Business Administration (SBA). The Kansas Department of Agriculture and Commerce will partner to leverage the grant funding to promote exports.

"Kansas has a proud and rich tradition in agriculture and understands that the international market is the key to growth of the industry. This grant will allow us to explore emerging mar-

kets for Kansas agricultural products," stated Kansas Department of Agriculture secretary Jackie McClaskey. "Kansas had more than \$4.9 billion in agriculture exports in 2014."

"Trade is critical to the health of the Kansas economy," Kansas Commerce interim secretary Michael Copeland said. "The STEP Grant will allow us to continue to support the efforts of the great businesses in our state to grow and expand in markets across the

world."

The STEP Grant will be used to help businesses begin exporting for the first time or to grow their existing exports. The Kansas STEP team will focus on several areas to accomplish this goal. It will facilitate export training for small and medium-sized enterprises through seminars and courses. The team will also provide exhibition opportunities at international trade shows and support for participation in international trade missions. In addition, the grant will provide market entry support through the U.S. Commercial Service's expertise and programs.

The STEP program is a pilot export initiative to make matching-fund awards to states to assist small businesses in entering and succeeding in the international marketplace. The program's objectives are to increase the number of U.S. small businesses that export and to increase the value of exports by small businesses. STEP activities are managed and provided at the local level by state government organizations. The program is managed at the national level by the SBA's Office of International Trade.

Detailed information about how Kansas businesses may apply for funding through the STEP grant will be available soon.



Parenthood is a never-ending adventure into the unknown. We hope our kids are paying attention and that they follow our example (when it is a good example). Most of the time, as a parent, you never know if what you are telling them or showing them is sinking in. However, just when you think they aren't paying attention, they do something to make you proud.

Last weekend I had the privilege to serve as the coach for our county 4-H Livestock Sweepstakes team. The Kansas 4-H Livestock Sweepstakes is a weekend of four state competitions; livestock judging, meats judging, livestock Skillathon and livestock quiz bowl. Each of the four competitions determines who will represent Kansas at the national championship contest and team and individual awards are given. The counties and districts that have teams in all four competitions are eligible for the Sweepstakes award based on the cumulative finishes in all four contests. It is a great weekend and one of my favorites of the year.

Saturday's schedule is a grueling one. The day started at 7:30 a.m. with registration followed by the livestock judging contest, Skillathon and preliminary round of the quiz bowl. This meant no time for a break and outside of lunch, no food. When we finished with the preliminary round of quiz bowl it was 8:30 p.m. and most of my team was convinced that they might starve to death without immediate intervention. It was determined that we would go to Chili's posthaste.

We were seated at Chili's at a long table and, of course, parents at one end and kids at the other with a couple of empty chairs in between. Soon both ends of the table were lost in conversation, waiting for the food to arrive. When the food arrived the near-dead teens seemed revived and energized very quickly.

Toward the end of the meal I looked down to see the manager talking to my daughter and the rest of her teammates. I have coached youth for a long time and the appearance of a manager at your table is rarely a good sign and my attention immediately focused on the end of the table. Quickly I realized we were not going to be asked to leave so I watched from a distance. All I

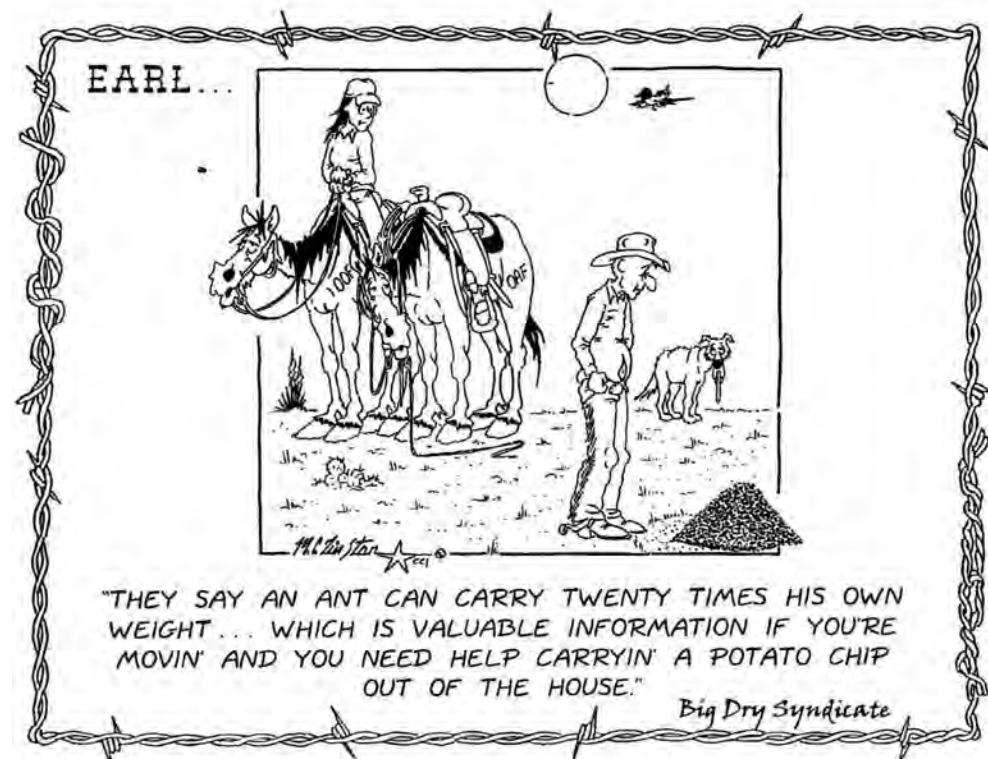
really heard was something about white spots in your meat. The manager left after a ten-minute discussion with the 4-H'ers and all returned to normal.

As soon as everyone was in the vehicle for the ride home I started to quiz them about what was going on. Tatum said that she had noticed that the special was a prime rib enchilada and this prompted her to wonder what quality grade the meat Chili's served was so she asked their waitress. Of course the waitress had no clue and the manager was called in. The manager told Tatum that the meat was Grade A to which Tatum told her that Grade A was not an option.

This started a discussion of beef quality grades with the manager and all of my meats judging team joined in the lecture. Now the white spots in their meat comment made sense. The manager seemed to listen and take in the information put forth by the kids. I listened to what the kids told her with a great deal of pride. It is one thing to learn the information needed to judge meats but it is another thing to share that information and promote beef using it.

I would guess many of us adults would have never given a moment's thought about what the quality grade of the meat we were eating in a restaurant was, let alone ask the wait staff. We probably would also not have taken the time to educate the manager about quality grades or why they were important. Shame on us, we should all be so proud of our beef that we want others to understand the product we produce and not waste the chance to provide that education.

I told the kids just how proud I was of them and how impressed I was that they had not only learned the information but were able to and willing to share it. They had seen an opportunity to promote the beef they all raised and seized that opportunity with gusto. Maybe they had paid attention all along. Later on Tatum told me she was going to start asking the same question at all the eating establishments that she ordered beef in. So if you or someone you know is a wait staff in a restaurant serving beef, you have been warned. Tatum will put you on the spot and you will get educated.



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Register now for the Eastern Kansas Grazing School Sept. 9-10

Cattle prices have been very positive for quite some time. With this in mind, farmers and ranchers should maximize the potential of their grazing and pasture lands. One method to get the most out of your land is through Management Intensive Grazing (MiG). This method utilizes temporary fencing to section pasture land into smaller and more manageable areas, causing grazing animals to utilize more of the available forage in a given area.

If you would like to learn more about these concepts, join us for the Eastern Kansas Grazing School. The school will be held September 9-10. Registration is located at the Allen County Fairgrounds and hands-on exercises will take place on the Allen Community College Farm.

A collaboration of speakers from K-State Research & Extension, Natural Resource Conservation Service and University of Missouri Extension will present on several timely topics related to rotational grazing and the implementation of MiG. Topics to be covered may include: Grazing Arithmetic, Pasture Watering Resources, Fencing for

Rotational Grazing, Matching Animal Needs to Pasture Production, and an Overview of a Crabgrass and Teff Research Plot.

Discussions will involve in-pasture, hands-on learning opportunities, including determining forage availability and allocating pastures. The fencing and watering discussions provide time to view and evaluate different types of equipment.

Adult learners are the target audience for the Grazing School. Registration is \$50 for the first person from a farm or ranch and includes proceedings, snacks, and three meals. Additional persons from the same operation are an additional \$25 each (includes snacks and three meals). Registration will be limited to 35 farms on a first-come basis. Send registration information by August 31 to Southwind Extension District, P.O. Box 845, Iola, KS 66749-0845. A printable registration form and flier is available at www.southwind.ksu.edu. Questions may be directed to Chris Petty, Southwind Extension District agent, cgp@ksu.edu or 620-223-3720.

Beef Fest speaker offers advice for preventing cattle thefts

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a habit they can't afford," he stated.

According to Lothman, the thieves will look for easy targets. "They might not be the smartest cookies in the jar, but they're going to do their homework," he said. Adding, that they're going to go out and look in the pastures and see where there are cattle. Are there pens set up, are they accessible where they can get to them? Do you feed your cattle, do you cake them? Can they get these cattle up into the pen and get them loaded? "A lot of times they're going to use your own pens to load your cattle," he pointed out. "Even if there's only a couple of panels or an old set of corrals that are falling down and you would think there's no way anyone could load something out of there, they can do it. If they have a blowout and most of them leave, it doesn't make any difference. As long as they get two or three head in the trailer, that's a pretty profitable night."

Preventing cattle thefts involve things that people should really be doing all the time anyway, Lothman said. Checking livestock on a regular basis is important, because the sooner a possible theft is discovered, the more potential leads Lothman has to go on. "A weekly head count would be wonderful because that gives me a time frame," he said. "Sometimes that's the most precious thing you can give an investigation. It gives me a lot better chance of finding them." Lothman said that if he knows a theft occurred in a certain week's span, he can look at sale barn records as well as any video footage from businesses in the area that might show trucks and trailers that could have been involved. But since most video systems only save the footage for a week or so before recording over it, there is a very short window of time to look at video evidence, making a timely report crucial.

Record-keeping is also important; dates you put the cattle in the pasture, cattle that have been doctored and death losses. "It doesn't have to be a huge spreadsheet," he

said. "Even if it's a piece of notebook paper thrown on your dash, just some kind of mark to help us put the picture together."

Of all the things that can aid in finding stolen cattle, Lothman stresses the practice of branding them. "I know there are a lot of producers out there that don't brand, but it's still the best way to identify them. If I have ten head of five-weight black steers that get stolen and they don't have brands, how am I supposed to find them? They get hauled to a market and put in with somebody else's black five-weight steers. I can't tell the difference and it's hard to make a case on that. If you've got your brand on the side, there's no question."

He added that brands act as a deterrent, as thieves will bypass branded cattle and target those without brands instead.

Although he acknowledges the inconvenience, Lothman also recommends locking gates. It's not fool-proof, because if they have a set of bolt cutters, they'll still get in. But referring back to the thieves are lazy comment, he believes a locked gate will be enough to stop someone who would have to go steal a set of bolt cutters to proceed. "Anything you can do to deter them from entering your property, you want to do," he said.

Awareness is another key in preventing, or at least reporting cattle thefts in a timely manner. "It's easy to get into a routine and not pay attention," he said. "These people do their homework, they will get your routine down and know when you feed."

Sharing information among neighbors and other producers in the area can also be helpful. "That's the stuff you need to be talking about when you're having coffee in the morning," he said. Strange vehicles in the area are the kind of thing that needs to be reported to law enforcement. "Police yourself, look out for your property and your neighbor's property," he said. "You hate to suspect everybody of being a thief or everybody is doing something wrong, but

the world is changing and we have to be a little suspicious if something is different in our area."

If you suspect you've been a victim of livestock theft, Lothman emphasizes the importance of reporting it early. Waiting for a day or two to see if they turn up only puts the investigation at a disadvantage. "If those cattle are stolen tonight, I guarantee you they are at a sale barn in the next two days," Lothman said. "As mobile as everything is today, I can steal your cattle at 10 o'clock tonight and by the time you discover it the next morning, they can be two states away. Getting on the case quickly is crucial in an investigation."

Lothman says that once a report comes in, they put out a missing or stolen livestock report and coordinate with the Brand Department. The sale barns will catch it if they're reported and have a brand.

Preserving the crime scene is also important in an investigation. "Because we are dealing with a product that we can't identify easily, what we can gather at a crime scene is important," he said. "And it gets destroyed quickly in a livestock environment." He said often thieves will back up to pens, load the ten head or so, then leave 30 or 40 in the pen with the gate wide open. The rest of the cattle get out, running over and destroying the footprints and tire tracks that were left. The producer gets a call that his cattle are out and when a few are missing, they just figure they haven't found them yet. "It puts you behind in the reporting timeframe, because you don't think they're stolen," Lothman said.

In the event a producer believes they have had cattle stolen, the first step is to call local law enforcement, who will then get in touch with Lothman.

Lothman admits that his success rate is not that great. "We're dealing with a lot of cattle that aren't branded or the timeframe is too far out. You keep chasing and chasing and hoping you get to the end of it."

Ram Ag Youth Roundup draws crowd to promotional event

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for future careers. "Agriculture is so important since all food stems from it," said Peyton Boyd, Roundup organizer from Abilene, Texas. "Youth today are the future of agriculture to keep our industry alive."

The Roundup team organizes more than 60 events a year in 12 states. The Kansas sites included Manhattan, Paola and Salina.

Mark Neff, local event sponsor from Kanequip in Wamego, brought out equipment to help demon-

strate the latest implements.

"There are so many benefits that agriculture brings to our country, and this event highlights lots of ways we can do something to make a positive difference," Neff said. "Agriculture is why I stuck around Kansas and do what I do."

Proclamation will mark September as "Preparedness Month In Kansas;" Sept. 14 is Kansas Preparedness Day at the State Fair

To remind Kansans of the importance of being prepared for severe storms, floods, wildfires and other emergencies, Gov. Sam Brownback will sign a proclamation Aug. 28 designating September as Preparedness Month in Kansas.

"Preparedness isn't just for tornado season," said Maj. Gen. Lee Tafanelli, the adjutant general and director of the Kansas Division of Emergency Management. "We face the potential of natural or manmade disasters every day. But if you have a disaster kit in your home and your car, and have formulated an emergency plan and practiced it with your family, you'll be better prepared to meet whatever comes your way."

As part of Preparedness Month, the Kansas Division of Emergency Management and first responder agencies across the state invite the public to the Kansas State Fair in Hutchinson on Monday, Sept. 14 for Kansas Preparedness Day. Numer-

ous state and local agencies, along with community emergency response organizations, will be providing disaster preparedness and public safety information, as well as displaying emergency response equipment and drawings for prizes will be held. The displays will be set up near the Administration Building at the south end of the fairgrounds across from Gate #1.

Sept. 14 is also Dillon's Dollar Day at the Fair; admission is \$1 or free with a Dillon's card.

Agencies and organizations participating in the Kansas Preparedness Day event include the Adjutant General's Department/Kansas Division of Emergency Management/Kansas National Guard, Kansas Department of Agriculture, Kansas Department of Health and Environment, Kansas Highway Patrol, Kansas Department of Transportation, State Fire Marshal, Kansas Citizen Corps, American Red Cross,

Hutchinson Fire Department, Hutchinson Police Department, Hutchinson Reno County Emergency Communications, South Hutchinson Police Department, Kansas Search and Rescue Dog Association, Salvation Army, Community Emergency Response Team, Reno County Emergency Management, Reno County Health Department, Reno County Sheriff's Department, Reno County Volunteers Organizations Active in Disasters, National Weather Service, and the Federal Emergency Management Agency.

During Preparedness Month, the Kansas Division of Emergency Management is reminding the public to take part in its monthly online "Preparedness Challenge" at www.ksready.gov. Additional information on disaster kits and family preparedness can be found at www.ksready.gov and www.ready.gov.

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GRASS & GRAIN Our Daily Bread

***** By G&G Area Cooks *****

Lydia J. Miller, Westphalia, Wins Weekly Grass & Grain Contest

Winner Lydia J. Miller, Westphalia:
SPINACH CASSEROLE
 2 packages frozen spinach
 1 pint creamed cottage cheese
 1 pound grated Jack cheese
 2 beaten eggs
 2 tablespoons flour
 Cook and drain spinach. Add rest of ingredients; mix well and put in greased casserole dish. Bake at 350 degrees for 30 minutes.

OUR DAILY BREAD
 - by G&G Area Cooks

Mrs. Mabel Keim, Minneapolis, Is Winner Of Prize

Winner this week is Mrs. Mabel G. Keim, R1, Minneapolis, who writes that her cake recipe is "perfect for a picnic; there's no frosting to melt in the hot sun."

POLKA DOT CAKE

1 1/4 cup chopped dates
 1 cup hot water
 3/4 cup butter or margarine
 1 cup sugar
 2 eggs
 2 cups sifted flour
 1 teaspoon baking soda
 1/2 teaspoon salt
 1 teaspoon vanilla
 1 6-ounce package chocolate chips
 1/2 cup chopped nuts

Mix chopped dates and hot water; set aside to cool. Cream together butter and sugar; add eggs; beat until fluffy. Sift together flour, soda and salt. Add to creamed mixture alternately with date mixture. Mix well after each addition. Stir in vanilla and 1/2 cup chocolate chips. Spread batter in a greased (13x9x2-inch) baking pan. Top with rest of chocolate chips and the nuts. Bake in a moderate oven (350 degrees) for about 35 minutes.

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

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

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

OR e-mail at: auctions@agpress.com

Save Money on Home-Packed Lunches Making Choices To Fit Your Lunchbox

By Barbara L. Ames
 Wildcat District
 Extension Agent
 Independence, Kansas

Lunches provided at school are affordable options. But if your family members choose to pack lunches at home for school or work, here are some ways to keep the costs down.

- Use reusable containers. Using paper lunch sacks, disposable plastic wrappers and sandwich bags, and other single-service items is like throwing money away every day. Instead, buy durable food containers with tight-fitting lids in a variety of sizes to fit your lunchbox needs. You will save money, help the environment and add color to your day by using reusable lunch boxes, food containers, beverage bottles, napkins and eating utensils.

- Avoid single serving packages. You will save money and also help the environment if you buy large containers of common lunch box foods and beverages instead of buying packaged lunch meals or single serving sizes. A home-packed lunch not only costs less than pre-packaged lunch meals, but typically provides more food and more nutrients. Portion out a lunch-sized amount of each food (such as fruit, cut-up vegetables, yogurt or beverages) into reusable containers. The

same advice goes for cheeses. It's usually much cheaper to buy a large block of cheese and cut it into cubes or logs for a lunch, rather than purchasing cheese sticks and other processed cheese snacks.

- Prepare, cook and bake ahead. In the evenings and on weekends, prepare extra servings of cold foods, such as chopped vegetables, pasta or rice, salads, and puddings. Similarly, cook larger batches of soups, casseroles, spaghetti, stews or other inexpensive and healthy main dishes. In the morning, reheat and pack a serving into a hot thermos for lunch. In addition, bake healthful breads, muffins, cookies and even brownies. Pack in nutrition by using recipes that call for whole grain flour, rolled oats, pumpkin puree, bananas, shredded carrots or zucchini, raisins, or other fruits, vegetables, seeds and nuts.

- Plan ahead. Plan weekly menus in advance and plan enough extra for lunches. Try to include servings of fresh, frozen, canned or dried fruits and vegetables for each lunch. Pack non-perishable lunch items the night before, or even over the weekend. This will help you avoid a morning rush to throw lunch together minutes before time to

leave home. A little extra time makes families more likely to choose economical and healthy options for lunch rather than whatever is easy to grab.

- Make it fun. Packing lunches can be a fun family affair. Direct tasks to children based on their age and skill level. When kids get involved, they'll be more likely to try new foods and it raises their interest in making healthy choices which earns everyone an A+!

For more information, contact the Wildcat Extension District, Crawford County, 620-724-8233; Labette County, 620-784-5337; Montgomery County, 620-331-2690; Pittsburg Office, Expanded Food and Nutrition Education (EFNEP), 620-232-1930. Wildcat District Extension is on the Web at <http://www.wildcatdistrict.ksu.edu>. Or, like our Facebook page at [facebook.com/wildcat.extensions.district](https://www.facebook.com/wildcat.extensions.district).

Make Ahead Mexican Roll-ups
 Serves: 8

3 cups cooked brown rice
 15-ounce can beans (black, pinto, chili, etc.)
 2 cups frozen corn or a 15-ounce can whole kernel corn
 2 cups shredded Cheddar, Monterey Jack, or hot pepper cheese (8 ounces)
 1 cup salsa
 (8) 10-inch or burrito-size tortillas
 Wash hands. Prepare

rice according to package directions, allowing about 15 minutes for instant rice or about 45 minutes for regular brown rice. Cool completely. Place beans in a colander or strainer, and rinse to reduce sodium. Transfer to a large bowl. Thaw frozen corn in microwave; drain and add to bowl. Or, rinse and drain canned corn and add to bowl. Stir in rice, cheese, and salsa. Spoon about 1/2 cup filling on each tortilla. Roll or fold up.

Tips
 - Freeze this dish for future use: Wrap each in plastic wrap and place in pan in freezer overnight. When completely frozen, place in freezer weight plastic bag. Seal, label with date, and return to freezer. Roll-ups should keep 6 to 8 weeks in the freezer.

- To use: Thaw in the refrigerator before reheating. Microwave thawed tortillas in the plastic wrap for about 1 minute.

- For variety, serve this filling mixture on lettuce or spinach for a salad, or use as a dip.

Nutrition Facts per One Roll-up: Calories 370; Total Fat 13g; Saturated Fat 7g; Cholesterol 30mg; Sodium 780mg; Total Carbohydrate 53g; Dietary Fiber 6g; Sugars 4g; Protein 15g; Vitamin A 10%; Calcium 30%; Vitamin C 8%; Iron 15%.

Source: Iowa State University Extension Spend Smart. Eat Smart

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Let's Hear It For Watermelon! Full of Health Benefits For You

By Cindy Williams
Meadowlark Extension
District Agent
Food & Nutrition, FNP



Watermelon is native to South Africa, and it was brought to North America when Europeans colonized the continent. Watermelon can be stored uncut for about 10 days. If cut, it will last in the refrigerator for about four days wrapped tightly in plastic. To find the ripest watermelon, look for one that feels heavy for its size and has a yellow spot on the bottom where it rested on the ground.

Nutritional speaking, watermelon is 92% water and only contains about 40 calories per cup. It's a good source of vitamins A and C. It's also one of the best sources of lycopene, an important phytonutrient (antioxidant) for vision, heart health, and cancer prevention. Lycopene is also the pigment that gives watermelon its red color!

Watermelon and watermelon juice have been found to decrease muscle soreness and reduce recovery time in athletes when consumed after a workout. Researchers think this is due to an amino acid found in watermelon called L-citrulline.

For the past few days I have been working on grilling recipes and so I had to share this one with all of you. You may not have thought about grilling watermelon but here it is and I hope you enjoy it!

Grilled Watermelon
8 slices seedless watermelon (1-2 inches thick)
2 tablespoons olive oil
Sea salt
Fresh ground pepper

How to cut watermelon wedges

Cut the watermelon in half, place cut side down on the table, then cut into slices, about 1-2 inches thick. Cut each slice in half, creating two wedges (if your watermelon is really big, you may need to cut each slice into three wedges). You can leave the rind on or cut it off.

Lightly sprinkle the wedges on both side with the salt. Stand the wedges on their edges on a rack over a sink or pan and let them drain for half an hour. Preheat the grill to high.

After the watermelon has drained, rinse each piece under cold run-

ning water. Place each piece between two folded paper towels and gently but firmly press to remove excess water. You should stop just when you feel the watermelon begin to crunch.

Brush the watermelon lightly on both sides with olive oil. Grill over high heat until grill marks have formed and the melon is slightly softened, about 5 minutes. Remove from grill and sprinkle with sea salt and a little fresh ground pepper.

You can turn this recipe into a grilled watermelon salad by serving each wedge on a bed of arugula or baby greens, drizzling with a raspberry or balsamic vinaigrette dressing then sprinkling them with a little crumbled feta or blue cheese. Cooking time includes the "resting time" for the watermelon prior to grilling.

Harnessing The Healthy Power Of Coffee

(NAPS)—A few cups of coffee a day may do much more than fuel that early-morning energy oomph. The latest wave of scientific evidence suggests drinking coffee offers numerous health benefits that contribute powerfully to a balanced diet, an active lifestyle and overall well-being.

Until recently, the health impact of the world's most popular beverage has been hotly debated. However, better and more well-designed research is now telling a much clearer story, one that has coffee enthusiasts celebrating.

Helping shape this sharper picture have been eye-opening reports by the U.S. Dietary Guidelines Advisory Committee released just this past year. Scientists conducted a comprehensive analysis of all the latest evidence surrounding coffee as it relates to health. Included was a review of more than three dozen studies involving 1.2 million-plus participants. Following the assessment, the nation's top nutrition panel made history by giving the thumbs-up for people to enjoy coffee in a "moderate range," defined as three to five cups per day for adults.

It turns out that when scientists honed in on coffee—just coffee, without trans fat-ridden creamers,

syrrups and sugars—the results were clear. A cup of joe can have a very healthful effect, such as enhancing exercise performance. But there are also strong indicators tying coffee to other benefits, such as an association with better cardiovascular, metabolic and brain health long term.

This is great news for java lovers everywhere, and there are lots of them. Americans alone consume 400 million cups of coffee per day, making the U.S. the leading consumer of coffee in the world, according to the National Coffee Association. Globally, the total is estimated between 1.5 and 2 billion cups daily.

"Today's science now shows us that coffee can be quite healthful, and that's fantastic since there are so many of us who enjoy it," said registered dietitian and nutritional counselor Jaimie Lopez, RDN. "But this means drinking sensibly. Black coffee is best. When you start throwing in things like sweeteners, a health-

ful pick-me-up can quickly turn into a high-calorie concoction."

So not only does coffee deliver natural caffeine to the body for an energy boost, but many negative misperceptions about the beverage's impacts to overall wellness and fitness are also being debunked. In fact, the data findings by the Dietary Guidelines Advisory Committee point to just the opposite—that the brew can actually help support and protect mental and physical well-being.

The healthy power of coffee is a welcome delight for millions. It not only tastes good, it can also be good for you. So much so that it is emerging as an integral part of healthful living.

"The right type of coffee consumed responsibly can definitely be a tasty and healthy part of daily life," said Suk Cho, Ph.D. and Chief Science Officer

with Isagenix, a leading global health and wellness company. A provider of nutritional systems and solutions for energy, performance and weight loss, the company recently expanded its product offerings to include a line of premium and organic, slow-roasted coffee.

"This isn't a green light to drink as much coffee as you want. Coffee consumed in excess or in the evening is linked to poor sleep, insomnia and other risks. But in moderation, it can absolutely provide a safe and satisfying boost for your brain and body," said Suk.

So now millions can enjoy their daily dose of coffee while simultaneously drinking to, and for, their health. For more information about the healthy power of natural caffeine and coffee, visit www.isagenix.com.

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Archive compilation by Kevin Macy

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A farmer who has had some close calls moving a tractor across some steep bar ditches might be interested in this tractor-mower built in Harper, KS., which is designed for work on steep highway side slopes. Demonstrating the vehicle's ability to shift its center of gravity, Roger Wedman "leans" his mower over on a level street.

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The Best Thing About Around Kansas

The best thing about co-hosting *Around Kansas* is, well, being around Kansas! If any quality is consistent throughout the state it is that of action. Kansans just do stuff, they make it happen. Each week, Frank Chaffin and I get to share those people and the very cool things they do with folks all over the state. (*Around Kansas* is the Wednesday feature of Agaminkansas which airs on different channels so check your local provider.) As an historian, teacher, and tour guide, I also get to do some pretty cool things myself. I want to share a sampling:

The Lewis and Clark Conference was held in Kansas City in September, and my friend, Terry Hobbs, is on the board of the Kansas chapter and asked me to co-host a bus tour for

the group. The opening event was a picnic at Kaw Point, the confluence of the Kansas and Missouri Rivers. The park that was created at the spot just in time for the 200th anniversary of the trek is a hidden gem in the Kansas City metro area, a little wilderness sanctuary with hiking trails, interpretive signs, and a great view of the city skyline.

The Wyandotte County Lewis and Clark Task Force, in partnership with the State of Kansas, Unified Government, local Convention and Visitors Bureau, various community organizations, and private funders, worked together to improve the site. Donations from local business and literally thousands of volunteers provided site clean-up, trail enhancement, infrastructure restoration, signage, histori-

cal interpretation, and visitor support services for the Bicentennial events. Since 2004, a renewed effort by the newly organized Friends of Kaw Point Park, Inc. has resulted in significant improvements and additions to this legacy project.

Old friends gathered with historians, scholars, and collectors, including Bud Clark, a direct descendant of William Clark. The expedition arrived at Kaw Point on June 26, 1804, where they camped for three days to rest, repair their boats, and explore the surrounding countryside. They had been traveling up the Missouri almost two months. They also lingered to court martial a couple of men who had gotten into the whiskey keg while on guard duty. This is where the men sighted their first bison.

There are four Lewis and Clark related sites in Kansas. Terry and I were the guides on one of three buses that left the Argosy Casino to follow the path of Lewis and Clark up the Missouri River to St. Joseph, going back and forth from the west bank to the east.

In 2013, my book, *Kansas Forts and Bases: Sentinels on the Prairie* (with Michelle Martin) was released. Among the myriad sites described was Camp Concordia, hastily built in 1943 as an internment camp for German POWs. The more than 300 buildings included a hospital, barracks, restaurants, fire department, and guard towers, all deemed "temporary." At its height, this Cloud County facility housed 4,000 prisoners of war.

Troubles quickly arose with the dozens of Nazi officers among the first group of prisoners. After a number of violent episodes, the Army transferred 44 Nazi leaders away from Concordia. As measures of restoring order to the camp, the library removed Nazi reading material and instituted college coursework for prisoners under the jurisdiction of the University of Kansas. Susan Sutton, board member, said that many of the men put together four year degrees through KU's outreach program.

In addition, prisoners were made available as farm labor. Though some local citizens were against

Grass & Grain, September 1, 2015

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prisoners being awarded freedom beyond the confines of the camp, many farmers were thankful to have additional help, especially with so many young locals away in service to their country. With the passage of time, warm bonds formed between farm families and prisoners. Camp Concordia is now a museum, with Paul Rimovsky spearheading the effort and giving tours when possible. It is open by appointment. Call 785-243-4303 to arrange a visit. Give them at least a day's notice.

Imagine a Victorian world set in a bustling Kansas frontier town, home to the United States Land Office. Early settlers claimed their 160 acres of Kansas prairie and then headed to the brand new "Bank of Oberlin" to set up their banking business in their new hometown. The newspaper said of the bank, "...It is the prettiest building in the city..."

It still is - The Landmark Inn and Teller's Restaurant is the heart of town. Owner

Gary Anderson, a former banker himself, transformed the iconic building into a welcoming retreat for travelers, drawing on the spirit of long-gone Victorian hotels. (Just imagine the sets from *Bonanza* or *Big Valley*.) Guests experience the opulence of the Victorian West with modern conveniences such as TV and Wi-Fi. The restaurant offers gourmet soups and sandwiches, an incredible quiche, meals on par with any big-city eatery.

When I stay there, Gary saves the Buffalo Bill room for me. Well, it isn't the Buffalo Bill room but it has a very large picture of him, books about him, and even a bobcat, stuffed and mounted, to complete the western decor.

It is far more than just a place to stay. It is an experience!

Deb Goodrich is the cohost of *Around Kansas* and is the author of several books, including three on Kansas history. Segments on these and other topics are archived at aroundkansas.com.

Rainy conditions may have boosted Kansas cricket population

First it's the racket of 17-year cicadas. Now Kansans in some areas may be facing an influx of chirping crickets, aided by this year's moisture that favors the insect's survival and development, according to a Kansas State University specialist.

Bob Bauernfeind, an entomologist with K-State Research and Extension, said he has no official data, but anecdotally there appear to be more crickets than usual in parts of the state.

Crickets are part of a family of insects known as Gryllidae and are related to grasshoppers. The males make the chirping sound to attract females and to repel other males.

Bauernfeind said the insects are more of a nuisance than a threat, as they are not typically considered disease-carriers, but they can be responsible for creating holes and leaving stains on light-colored fabrics. It's the hopping activity and sound that can make them annoying.

Crickets generally found in the United States are field crickets, although the name belies the fact that they are happy to enter homes when outdoor temperatures start to cool, and they're drawn to a heat source. Field crickets are about one inch in length. Most are black, but some have a lighter appearance due to their copper-colored wings.

"Crickets are capable of detecting heat gradients and thus are drawn in. Once on the doorstep, they are a hop away from secretly moving in through any available crack, crevice or opening," Bauernfeind said.

They are particularly drawn to the warmth on the

south and west sides of homes and other buildings. Home and business owners wanting to prevent a cricket invasion should start by doing what they can to exclude them.

"Crickets, as well as other unwanted fall houseguests, such as box elder bugs, multicolored Asian lady beetles, sowbugs (roly-polies) and spiders, gain entrance via any available crack, crevice or gap in a structure," Bauernfeind said. "Sealing those portals of entry is the recommended method of exclusion."

Inspect and identify entry points.

Check for cracks and gaps in areas such as foun-

dations, ill-fitting doorways and garage doors, overhang louvers, chimney vents, roof ducts and outdoor faucets.

Use caulk to seal cracks and crevices. Use weather stripping to make doorways and garage doors tightfitting, and metal screening over, under and behind other entry points.

If the infestation is large enough, the entomologist said, there are hundreds of insecticides labeled as effective against crickets. Outside perimeter or barrier treatments do not guarantee, however, that all potential invaders will be eliminated. Bauernfeind said that al-

though he considers his own home sound and sealed, he expects some "fall visitors" will likely make their way in.

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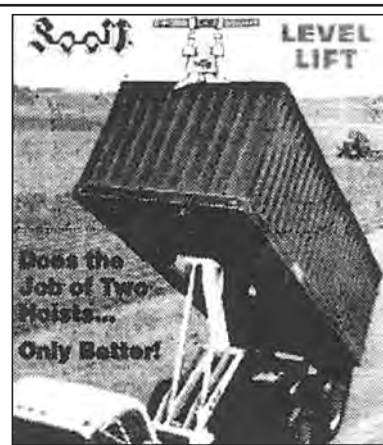
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KFAC scheduling A+STEM teacher workshops for fall semester

Kansas Foundation for Agriculture in the Classroom (KFAC) is now scheduling Agriculture + Science, Technology, Engineering and Math (A+STEM) workshops for the 2015 fall semester for Kansas school districts. These workshops are half-day, in-service trainings designed to provide hands-on, applicable methods for using agriculture in teaching STEM curriculum.

A+STEM workshops are custom-designed to fit specific needs of a school district. In addition to gaining fresh ideas, teachers will have the opportunity to brainstorm and collaborate with colleagues in an effort to make state education standards more achievable using creative methods. Teachers will also earn professional development hours.

Cost of the workshop is

\$75 per teacher with a minimum of seven teachers. County farm bureaus and conservation districts are encouraged to include

A+STEM workshops in local water festivals or agriculture days.

School districts, farm bureaus or conservation dis-

tricts interested in scheduling an A+STEM workshop should call the KFAC office at (785) 320-4350 or email kfac@ksu.edu. To learn

more about other professional development opportunities or more about the foundation, visit www.ksag-classroom.org.

Star Seed holds grand opening of new facility



Star Seed in Osborne held a ribbon-cutting and grand opening of their reconstructed production plant on August 22. The facility was rebuilt after the original one was destroyed by fire approximately two years ago. President Tom Lutgen did the honors. The plant now has four times the capacity of the previous one and operations are computer-controlled. Noise and dust-reducing technology makes the plant both environmentally and employee-friendly. Star Seed has been in business since 1920 and in Osborne since 1930. *Photo by Ken Sullivan*

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USDA selects ASA's WISHH program to develop West African poultry & feed market

The U.S. Department of Agriculture (USDA) has chosen the American Soybean Association's (ASA) World Initiative for Soy in Human Health (WISHH) program and key partners to implement a major poultry development project in the West African country of Ghana. U.S. soybean growers, as well as Ghana's poultry and feed industry, and its protein-seeking consumers, will all benefit.

The USDA Foreign Agricultural Service's Food for Progress Program helps developing countries and emerging democracies modernize and strengthen their agricultural sectors. As a result, it improves agricultural productivity and expands trade of agricultural products.

"ASA is pleased to partner with USDA in agricultural development that supports expanded and mutually beneficial trading relationships," said ASA president Wade Cowan. "Nowhere is there greater need or bigger potential return on investment in agricultural development than in Sub-Saharan Africa. WISHH is a trailblazer for trade."

The United States is among Ghana's principal trading partners, with two-way trade between the two countries reaching \$1.45 billion in 2014, according to the U.S. State Department. Ghana is home to 26.4 million people, and a West African hub for business growth.

The Ghanaian govern-

ment seeks to revamp the poultry industry, which has slumped in the last 30 years. "The project will contribute to increasing the supply of both meat and eggs to address ever-growing demand in Ghana," said William Brown, Ph.D., country director of Adventist Development and Relief Agency (ADRA-Ghana), which is a partner on the initiative.

"The project could trigger the growth of poultry, maize and soy industries, which will provide employment and increased income," Brown added. "This will culminate in poverty reduction."

"The USA Poultry and Egg Export Council (US-APEEC) and its members believe that U.S. support of the Ghanaian poultry industry and other agricultural development programs are part of an important relationship between Ghana and the USA, which in turn will allow for a healthy trade environment between the two nations," said US-APEEC vice president for marketing Greg Tyler.

Kansas State University is a subcontractor in WISHH's Assisting Management in the Poultry and Layer Industries by Feed Improvement and Efficiency Strategies in Ghana (AMPLIFIES Ghana).

The multi-faceted project will promote the use of improved poultry feeds, and procure feed ingredients, including 15,000 metric tons of U.S. soybean meal. It will train Ghanaian poultry pro-

ducers, improve feed milling practices and products, enhance storage and handling of feedstuffs, and much more.

In the early 2000s, forward-thinking U.S. soybean leaders in multiple states recognized that the growing protein demand in developing countries was a driver for their soybean sales. Well-researched studies showed that most future growth in food demand would be in developing and middle-income countries where populations and incomes were both on the rise.

Today, the trends are even clearer, proving that WISHH-founding farmers planned well. According to USDA and other economic analysis, developing countries dominate world demand growth for agricultural products. USDA projects developing countries' demand for agricultural products will increase faster than their production. As a result, these countries will account for 92 percent of the total increase in world oilseed and meat imports in 2013-2022.

WISHH is a trade-development organization. Since U.S. soybean farmers founded WISHH in 2000, it has worked in 24 countries to develop long-term markets for U.S. soybean farmers while fueling economic growth and value chain development. The WISHH program is managed from ASA's world headquarters in St. Louis.



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Homeground & Other Geographies by Tom Parker

The Wilderness Next Door

From comments I keep hearing both online and in person, participants in the inaugural Orchestra on the

Oregon Trail are expecting either a Symphony in the Flint Hills experience or a pioneer slog through the

howling wilderness. Several I've talked to are shunning the event based on rumors of infestations of poisonous snakes that make Alcové Spring Historic Park a veritable death trap. When I tell them that I've hiked almost every square inch of the place for over 15 years and have seen exactly one poisonous reptile—a timber rattler—I can see in their eyes that I'm wasting my breath. Rumors trump facts any day. While neither expectation is entirely accurate, there is something to be said for being careful within the boundaries of the park.

Located six miles north of Blue Rapids, Alcové Spring is something of a mix between the two concepts. Unlike the Tallgrass Prairie National Preserve where many of the Symphonies are held, only an interconnected series of meadows are open, with the remainder choked in almost impenetrable deciduous forest. Hiking trails wind through open meadows, cross sun-dappled creeks and climb wooded hillsides, and are,

for the most part, perfectly safe for even inexperienced hikers.

What seems utterly foreign to me is the amount of chatter I'm hearing about the dangers of the place. Most of it comes from outsiders, residents of the larger cities where parks are groomed and neat and tidy, but a surprising amount is being generated right here by people who have never stepped foot in the park. Organizers for the event are advising people to bring bug spray, and while that's a good start, it might be helpful to include a little note explaining that the Alcové Spring genus of mosquito seems to be attracted rather than repelled to the scent of DEET. Semi-scientific research conducted over the spring and summer suggests that it actually whets their appetite, making them not only more aggressive but more insatiable.

Then again, it's probably best to keep that quiet.

It appears that the average person finds the outdoor experience both mystifying and faintly menacing. There are any number of ways to get hurt there, from tripping over the occasional strand of rusty barbed wire to twisting an ankle on a loose rock, but the vast majority of visitors stick to the meadows and never face anything more difficult than

a slight elevation gain. The park is both perfectly safe and a perfect place for an outdoor concert.

There are a few caveats, however. Several years ago I had just descended through the woods to the culvert below the railroad grade and started across the upper meadow when what had been a rich medley of birdsong suddenly went silent, as cleanly and abruptly as if a switch had been thrown. Startled, I stopped and glanced around. The meadow abutted the overgrown railroad grade creating a steep, nearly impassable barricade to the east, and heavy woods encircled the remainder of the clearing except for a small slot to the west where a narrow two-track opened to the big meadow. Not a breath of air stirred the leaves. Not a bird called nor sang nor flew.

There was something deeply disturbing about the stillness. I stood there listening as hard as I could, trying to rationalize what I was experiencing. Maybe an accipiter had flown into the woods in pursuit of prey, I thought. I'd seen that before in darkly shadowed recesses along Seehan Creek, indeed, had once almost collided with a sharp-shinned hawk as it chased a dark-eyed junco. It was the only plausible explanation I

could summon, so I shook off my unease and turned to go.

A twig snapped in the shadows along the rocky channel of the creek.

Not an accipiter, then. Something that walks. Something that stalks.

Two-legged or four? I looked for movement along the tree line and seeing none reached into my fanny pack and withdrew a small Colt .380. It wasn't much but it was better than nothing.

I started walking, keeping my pace steady and slow as if unconcerned. Near the west end of the meadow the road crept to within several feet of the creek, and though I could dimly peer into the shadows, the fact that I saw nothing only added to my unease. I picked up the pace and slipped into the larger meadow where a sense of relief was cut short by the snap of another twig. I was being followed.

Whatever it was, it stayed with me for another quarter mile, and when it broke off it was with a sensation of being let go, or released. I made it back to the car in record time.

So yeah, Alcové Spring is still a wilderness of sorts. Bring your bug spray—you'll need it. Watch for snakes and poison ivy or, on the wooded trails, vast spider webs with massive orb spiders lurking at face level. There are ticks and chiggers and mosquitoes galore, and people have been known to get lost, and maybe, just maybe, there are bigger things to worry about, but there's no reason to be afraid. Or not too many reasons. Well, maybe some.

Good grief, I've already said too much. Forget about it. Enjoy the music. And remember: there's safety in numbers.

Great Lakes Polymer Technologies announces new VP/general manager of Bridon Cordage

Premium polymer engineering and manufacturing company, Great Lakes Polymer Technologies, announces longtime sales and marketing expert Bob Kacher as vice president general manager of its Agricultural Business Unit, Bridon Cordage.

With nearly three decades of experience directing and driving sales in the agricultural industry, Kacher will oversee the growth and innovation of all Bridon Cordage products and markets.

Beginning his career at Case Corp., Kacher worked his way up, driving unparalleled sales as director for numerous companies including New Holland Agricultural and EFCO.

Since being acquired by Great Lakes Polymer Technologies, Bridon Cordage has been positioned to serve the agricultural market exclusively. Now backed by unprecedented engineering capabilities and Kacher's expertise, the brand will focus on the production of advanced baling netwrap and twine, and providing premium products customers expect.

"We're extremely grateful to have Bob leading the team," said GLPT president, Mark Eaton. "With his extensive industry knowledge and experience we're confident he'll be a vital pillar in growing and upholding the Bridon Cordage brand."

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REAL ESTATE AUCTION

THURSDAY, SEPTEMBER 17 — 6:00 PM
1506 N. 10th Street — MANHATTAN, KANSAS

This 4-bedroom, 2 bath home is close to the Country Club, KSU, Aggieville and downtown. The home has a 2-car attached garage, fireplace and central air. The home has various possibilities and would be great for a handyman or decorator. Must See! Buyer to pay 10% down day of Auction with balance on or before October 15, 2015. Buyer & Seller to divide Cost of Title insurance equally. Taxes prorated to closing. All inspections including lead base paint inspection to be completed prior to Auction at Buyer's expense if requested. **STATEMENTS MADE DAY OF AUCTION TAKES PRECEDENCE OVER ANY OTHER INFORMATION. OPEN HOUSE Wednesday, September 9, 2015, 4:30-6:00PM or by appointment by contacting Vern Gannon Auctioneer/Broker 785-770-0066 or Gannon Real Estate and Auctions 785-539-2316.**

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Josi Schrader led the grand champion market goat at the Ottawa County Fair. She was also named reserve champion junior goat showman by judge Bobby Streckler.

AUCTION

SUNDAY, SEPTEMBER 13 — 12:00 NOON
LOCATED: At the Marshall County Fairgrounds, BLUE RAPIDS, KANSAS

5000 watt gas generator 220/110 outlets; Craftsman 110V, 25 gal. 175 PSO air compressor; Craftsman 10" table saw; Craftsman sliding compound miter saw; Porter Cable framing hammer; Craftsman air nailer; Bostitch finish nailer; RotoZip; Craftsman 1 1/2hp router; router bits; Craftsman 19.2V cordless drill; impact driver; Craftsman 19.2V cordless drill, circular saw, flashlight set; 21 pc. 3/4" socket set; Senco 18V Duraspin; Bostitch brad nailer, 5/8-2"; Skil belt sander; jig saw; Rockwell Sonicrafter; Craftsman angle grinder; B&D jig saws; Craftsman reciprocating saw; B&D rotary tool; Campbell Hausfeld air impact & sockets; Craftsman 2700 PSI power washer; chop saw table; Wagner paint sprayer; Black Bull Soda sand blaster; Wagner power painter; circular saw; metal detector; wallpaper stripper; cordless grease gun; stand w/vis & grinder; dual halogen work lights; long handled tools; lots of hand tools; 100' tape; bar clamps; transfer pump; electrical items; air bubble; gas cans; nut, bolt cabinet; misc. sockets; comb wrench set; ext. cords; roller extensions; hand saws; log chain; metal stand; metal cart; camper stands; 50 amp elect. extension cord; 32' ext. ladder; step ladders; 20,000 lb. Reese 5th wheel sliding hitch; Vent Less wall heater; life jackets; coolers; rods & reels; 2 wheel dolly; **Tractors, equipment, lawn mower, trailer, Corvette sell at 1 PM:** 2005 New Holland TC30 4WD diesel tractor, hydro, rear & mid PTO & 2408' loader/bucket, 95 hrs.; 6' 3 pt. Servis blade; 3 pt. 5' King Kutter tiller; 3 pt. broadcast seeder; 3 pt. 6' landscape rake; pallet fork extensions for bucket; 6x12 Orscheln flatbed trailer w/rear & side ramps; 2008 **Grasshopper 721 diesel ZTR Lawn Mower**, 21hp 61" deck, power fold wide stance, 3 cyl. Kubota, elec. lift & grass catcher, 311 hrs.; **1975 Corvette Stingray Convertible** 350, 5 spd, 92,450 miles, super clean; 1974 Harley Davidson elec. golf cart w/2 year old batteries; **Car Parts:** Y Block Ford 3 Deuce carb w/alum. intake; some old/new stock Corvette parts; automotive fluids; car dollies; 300 amp jump starter; jack stands; tire covers; 15 & 18" tires; battery chargers; **Patio Lawn & Garden:** Metal patio table w/4 chairs; Weber charcoal BBQ w/propane start; Weber BBQ grill; Charbroil elec. BBQ; 3 Adirondack chairs; Coleman 10x10 canopy; Stihl 45C weedeater; Stihl B655 gas blower; Toro elec. leaf blower; Mantis tiller; old yard art tiller; backpack sprayer; hand sprayer; Stihl 250C chain saw; Craftsman gas hedge trimmer; 4 wheeler poly sprayer; Remington elec. pole saw; weed burner; garden hose; wood wheelbarrow; lawn chairs; **Scoters & Bikes:** Schwinn elec. scooter; Scoot E elec. scooter; 2 Schwinn Jaguar 10 spd. bikes; **Appliances & Furniture:** Kenmore washer & elec. dryer; Keller round oak table w/4 bentwood chairs; Keller glass front lighted hutch; Broyhill glass front cabinet; oak entertainment center, fits up to 70" TV; occ. chairs; Ashley reclining divan; coffee & end tables; Broyhill 5 pc. queen bedroom set; queen sized bed; antique brass full size bed frame; bookcases; rocker; quilt rack; lamps; 2 area rugs; 32" flat screen TV; Sony Surround Sound; 2 wicker back roller chairs; ice cream table & 2 chairs; wood desk & chair; (2) 6' folding tables; usual run of kitchen items; bedding; towels; blankets; sheets; el. heaters; fans; dehumidifier; file cabinet; step stools; paper shredder; 6 Danbury metal cars; treadmill & exercise bike; **Many other items. Auction Note: Sellers are moving out of state. Items are clean and in good condition. FOR PICTURES SEE WEBSITE!** **TERMS:** Cash sale day. Statements sale day take precedence. Sellers & auctioneers not responsible for accident or theft. Lunch served.

RON & ELAINE BOTTS
AUCTIONEERS

Rob Olmsted 785-353-2210	Tom Olmsted 970-231-6107	Tim Olmsted 785-353-2487	Jeff Sandstrom 785-562-3788
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Instructor Heidi Anderson

Heidi Anderson photographs with Nikon cameras

Heidi Anderson is chief of creativity and photographer for Legacy Livestock Imaging. Her vision for showing the beauty of agriculture settings and livestock have gained Heidi acclaim nationwide. She continues as **top ranked Photographer for 11 years**, reaching the top five in Kansas during the last three years as awarded by KPPA (Kansas Professional Photographer Association). Heidi has earned numerous state, regional and national awards for her photo art. Her work has long been admired in both the photographic and livestock fields.

Heidi has been an instructor at regional and national events teaching others how to take amazing livestock and agricultural setting photos.

Heidi has worked as photographer for such organizations as: Angus Association, Hereford Association; Maine Anjou Association; American Chi Association, Shorthorn Association, Livestock Publications Council, and the American Royal.

She is the official Photographer for Kansas Jr. Livestock Show and the Kansas State Fair. Based in Topeka, Kansas, Heidi travels the U.S. with her photographic work, depicting livestock, farm, ranch and rural life.

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BAXTER BLACK
 ON THE EDGE OF COMMON SENSE

T. Tommy and Bad News

First, a little about T. Tommy; he likes Corrientes, carries a stock whip and is good help when you need a team ropin' partner, a good hand on a gather, isn't bad on a backhoe and is good to his dog.

I'm sure he has had many fine team roping horses. His arena is open to all and he always has some steers around to practice on.

He and I have many things in common, including that our 'build' is similar. To put it descriptively, we don't have a lot of meat on our bones. As we grow older we get stringier, looking more like a praying mantis or an old greyhound than the Michelin Tire man. We can still reach the stirrup but the saddle seat gets harder and harder to sit in, the older we get. We have no natural padding.

At the last branding we were comparing gripes and I showed him my solution to our problem. It involves leather string, a piece of wool fleece and... one of man's greatest creations since rubber was invented, the coccyx cushion! Yes! It is designed to pad those who have broken their tailbone (which neither of us have.)

He climbed into my saddle and made a short circle. I could see the light in his eyes. A tear ran down his cheek, "It's so... so... the relief... I can... it makes me... I can sit tall in the saddle again!"

Well, Larry has known T. Tommy longer than I have and so is able to tell more stories about him than I can. Like the time he did a complete cartwheel from the back of his horse and lived to tell about it. T was day-working on a big ranch and they had gathered the cows and calves for a branding. He was in the corral heeling

the calves and draggin' them to the fire.

It was hot and dusty, just another good cowboyin' day. T was riding one of his better horses, a black one named Prieto (which means Bad News in Mexican). It can get crowded in the brandin' pen with two or three ropers, three muggers, the hired man, the owner's daughter, the veterinarian and the local banker. Somehow T. Tommy swung back to throw, and caught Prieto under the tail which caused him to rear straight up!

T. Tommy hugged Prieto around the neck to keep from falling over backwards. Prieto balanced precariously, then crashed down on his front feet and fired T. Tommy over his head. Prieto snucked him like an ear of corn! What the trajectory lacked in height was made up for in centrifugal force. He executed a dive, a flip, not unlike the Olympics Pike Position, or maybe a half-pike, or simply catapulting off like a monkey shot out of a cannon. Whump! He was flattened on his back!

Within the hour he turned the color of a fruit basket filled with prunes, plums, blackberries and overripe peaches. The crew was sympathetic and let him sit out the last hour of roping without docking his pay.

He still looks back with agony but makes sure everybody tells the story right and knows that the judges gave him a 54. As for his coccyx cushion, he tried to make his own. I admit it is cheaper, but the child-size pool lifesaver he found at WalMart won't stay inflated. Everyone has to wait while he blows it up. Of course he still smokes, so it takes a little longer. Between breaths, I mean.



Sidaley Lambdin showed the reserve champion mare at the Ottawa County Fair.



Katie Thrush was selected as reserve champion senior beef showman at the Ottawa County Fair by judge Bobby Strecker.