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War hero speaks at Kansas Livestock Association Cattlemen's Banquet

By Donna Sullivan, Editor

An American hero was the keynote speaker at the 2015 Kansas Livestock Association Cattlemen's Banquet on Wednesday, December 2. Sergeant Matt Eversmann began by expressing his appreciation for the service of veterans and the work of livestock producers.

"I speak around quite a lot as you can imagine, but this is the heart of America and these farms and everybody associated with the production here are what make this country great. So thank you for all the hard work and all the early mornings and late nights that you're doing," he said.

Eversmann, who is the inspiration for the movie *Black Hawk Down*, spoke on the topic of strategic shock and how individuals and companies respond to it when it comes. He defined strategic shock as the aftermath of a catastrophic event. "It's what happens when the really bad things come out of left field and hit you right between the eyes so fast and so hard that you are literally right on the precipice of fight or flight," he explained. "Now is not the time to gather the staff to come up with a course of action analysis and it's not the time to play pin the tail of responsibility. But it is the time where somebody's got to take action."

He listed the three characteristics of such events as being unpredictable, indiscriminate and ubiquitous.

"So the next bad event is coming," he asserted. "It's not a question of if, it's a question of when. Something bad is brewing, are you ready?" Which led him to the question, if a bad event is coming, where should we invest our resources, in people or in process? "It's got to be about people," he believes. "People are going to get us through this crisis, whatever



Sergeant Matt Eversmann, whose story was depicted in the movie *Black Hawk Down*, was the keynote speaker at the Kansas Livestock Association Cattlemen's Banquet on December 2 in Wichita.

Photo by Donna Sullivan

it is. I realize there must be process to have an orderly world and for things to function. But ultimately, somebody's got to do it."

Eversmann recalled October 3, 1993 when he suddenly found himself in charge of a Rangers unit in Mogadishu, Somalia, tasked with capturing Somali warlord Mohamed Farrah Aidid.

As the dust kicked up from the preceding helicopters created a storm around his helicopter, Eversmann prepared to take the rope down into the battle. As he put on his goggles, the dry-rotted strap broke, leaving him without a mission-essential piece of equipment. Then the pilot informed him the lack of visibility made it impossible to get the helicopter to the drop area and they would have to disembark a few blocks away. When he reached the bottom of his rope, he discovered

one of his men severely wounded, not from gunfire, but from falling 60 feet when the helicopter listed. Then he was informed by one of his men that their radio wouldn't transmit.

"In the first thirty seconds of being in charge in combat, we got put in the wrong spot, had a litter-urgent casualty and got no comms with the boss," he described. "Now as I'm standing in the middle of this four-way intersection, I realize we are under direct fire from the north, west and east. The gunfire is kicking up dust all around us. I absolutely vapor-locked. It wasn't so much the fear, it was the fact that I couldn't process how so many bad things could happen so quickly."

Eversmann believes that in a crisis, people will generally make the right decisions, even if they might do it somewhat differently if

n't remember how long he was standing there feeling "lost in the sauce," but knew it couldn't have been too long, since they were being shot at. Then he looked over and saw his two 23-year-old team leaders springing into action. "They were bringing it to the enemy. They were unleashing all the fury we have on these guys," he recalled. He realized he hadn't said anything to them since giving them the 30-second warning. "And yet they were making it happen, and I knew we'd be all right."

Eversmann said he realized he was being drawn into the wrong fight, that what he needed to do was be a problem solver, prioritize the issues and figure it out. He ordered one of the men, Casey Joyce, to take the wounded Ranger off the scene for medical attention.

"There is no greater selfless servant than Casey Joyce," Eversmann said. "I would tell you that ordering someone to run through gunfire to do their job – you can order them all you want, but whether they do it or not is a whole different story. They do it because they believe in the mission and hopefully they believe in you. Certainly they care about the men and women they're leading."

Applying the lessons learned on the battlefield to civilian life and business, Eversmann believes we have to win tactically every day. "Strategic decisions will be made all the time that are going to have an effect on us," he said. "We can have

strategic failures, but we have to have tactical victory every day."

What does that look like? "It means we've got to groom people that are comfortable in very uncomfortable situations. We've got to have team members that are willing to go out and risk it all every single moment of every single day to deliver their product; to do their job to accomplish the mission," Eversmann clarified.

He said there are three things characteristic of his men on the battlefield in Mogadishu, through his fifteen months in Iraq and throughout his military career. They are also the characteristics that should be developed in people when preparing for a strategic shock situation. They were all selfless servants who put the needs of others first. They were courageous. "It's all right and human nature to be afraid, but you have to be able to do your job when you're scared," he said. And they were dutiful. "Fulfill your obligation. You've got to do what you say you're going to do."

"We know storms are coming," he concluded. "Are you ready for it? If not, we need to start thinking. Think about the people who are going to get you through it. When it does happen remember the mottos of our Rangers task force, the men who went out and did it on October 3, 1993. Free the oppressed, Night Stalkers don't quit and Rangers lead the way."

given another chance. But as the problems stack up, their mind's decision-making ability is diminished. "Two problems that need to be solved in your mind, you're automatically at 50% horsepower and three things, you're down around the sump pump," he said. "Four things and you're out of Schlitz completely, you got nothing."

Eversmann said he does-

King of the Hill



Life is good when you're enjoying the Kansas sunset atop your own hill.

Photo by Kevin Macy

GRASS & GRAIN HOLIDAY ADVERTISING DEADLINES!

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GRASS & GRAIN



Food safety this holiday season

By John Schlageck,
Kansas Farm Bureau

About 48 million Americans become sick from foodborne illness each year, according to the Centers for Disease Control and Prevention (CDC). Foodborne illness, also called food poisoning, is caused by eating contaminated food.

One in six Americans become ill from known and unknown bacteria, viruses and microbes each year, according to the CDC. These illnesses will result in approximately 128,000 hospitalizations and 3,000 deaths.

Many of these illnesses

can be avoided. We have an obligation to keep food safe for ourselves and our families. The way we handle, store and cook food can mean the difference between a satisfying meal or a bout with E. coli or salmonella.

Purchasing, storing and preparing food, especially fresh meat and poultry products, presents many challenges to consumers. As wise and safety-conscious shoppers, it is our responsibility to keep food safe once it leaves our local grocery store or meat market.

Always buy food from a

reputable dealer with a known record for safe handling. If you don't know if the meat is fresh, ask. Talk to a neighbor or friend who's shopped there before.

U.S. Department of Agriculture (USDA) advises to buy dated products only if the "sell by" or "use by" date has not expired. While these dates are helpful, they are reliable only if the food has been kept at the proper temperature during storage and handling. Although many products bear "sell by" and "use by" dates, product dating is not a federal requirement.

When we purchase products labeled "keep refrigerated," do so only if they are stored in a refrigerated case and cold to the touch, USDA advises. Buy frozen products only if they are frozen solid. Never buy anything frozen that feels mushy.

Buy packaged precooked foods only if the package is

sound – not damaged or torn.

One of the best recipes for food safety in the home begins with you. There is no substitute for personal hygiene. As my mother always asked before we ever touched food being prepared for our family, "Have you washed your hands?"

Always, always wash hands with hot soapy water before and after handling food. Be careful to wash between your fingers and pay special attention to your nails. Avoid handling food when ill or you have cuts or sores on your hands.

Avoid cross-contamination. To prevent raw meat and poultry from contaminating foods that will be eaten without further cooking, enclose individual packages of raw meat or poultry in plastic bags. Position packages of raw meat or poultry in your shopping cart and later in your refrigerator so their juices cannot drip on other food.

Always shop for perishables last. Keep refrigerated and frozen items together so they will remain cold. Place perishables in the

Prairie Ponderings

By Donna Sullivan

Well, Thanksgiving is rapidly fading in our rear-view mirror and Christmas will be here before we know it. But for my family, Thanksgiving 2015 is one we won't soon forget. As the last family prepared to leave the Sunday after Turkey Day, we jotted down the events, mishaps, or whatever you would like to call them that made this Thanksgiving memorable. Let me tell you, it was quite a list.

We had 37 people for Thanksgiving dinner, which was a record attendance for us. Unfortunately, by the end of the next week, 19 of them had gotten sick – not from food poisoning, but from a

nasty and very virulent flu bug the grandkids brought home from school and shared with the rest of us.

My nephew, his pregnant wife and their son traveled from Arkansas to spend Thanksgiving week with us, and just their list of "memorable events" was pretty long. They ended up in the urgent care hospital a couple of days before Thanksgiving when their son developed an acute ear infection. On Thanksgiving, his wife passed a kidney stone, the flu bug hit my nephew on the drive home, and 40 miles from their house, they hit a deer.

Then there was the ice storm. As a result of the hazards it wrought, we had three falls to add to our list of casualties. No broken bones, thank goodness, but there were severely bruised derrieres, elbows and egos. My granddaughter's third birthday party which was scheduled for that Saturday, also suffered as most people didn't want to venture out on the ice.

Yet somehow, as we sat around laughing at my brother-in-law, who was one of the ones to hit the ice and was consequently moving like an old man, everyone agreed that it had been another great Thanksgiving. There was sadness as we observed the first holiday without my mom, but we made her

Cont. on next page



Last week I was sitting in a workshop at the Kansas Farm Bureau Meeting listening to Dr. Mike Apley talk about antibiotics. Dr. Apley does a wonderful job of presenting the facts and discussing the implications of the new antibiotic regulations coming down the pike in the very near future. It was a great and very timely workshop and sometime in the near future parts of it will be included in this column and we will have a discussion about antibiotic use and the new regulations. However, that is not what this column is about today.

Just before the workshop was to start I noticed I had a missed call from Dad and he had left a voice-mail. He had gone to feed our bulls and he was one short on his head count. He went on to say that he was looking closer in the pasture and he would expand the search if need be. He would keep me posted.

This puzzled me since I had checked the bulls earlier in the day and they were all there. I could have understood if one had been missing then because the day before we had introduced a new bull into the mix. However, as of Sunday at 2:00 he was still with the rest of the bulls; they all appeared to be relaxed, laying down and enjoying a lazy warm afternoon.

Being in a proactive mood I took it upon myself to text the only neighbor with cattle close by. He responded very quickly that he had not seen my bull but would look for him when he fed later that day. All of this news distracted me – there are very few things that bother me more than not knowing where any of my livestock are. To make it even more maddening is to not know and not be able to do anything about it.

So I tried to push all of this out of my mind and focus on the workshop that was just starting. I had just started to really get into the workshop when my phone started buzzing. Luckily I had remembered to shut the ringer off or this column would have been about cell phone etiquette. I looked at my phone and it was Dad calling me.

Normally I do not advocate leaving a meeting to answer a phone call. There are very few things that will

not wait until a break. I also have a rule that if I get a call from a family member and they call back within ten minutes, I had probably better take it. Two calls, back to back, in a short amount of time is never good news.

Lucky for me I was sitting on the end of the row, next to the exit door and I could leave without making too much commotion. I was also lucky that Dr. Apley was doing a great job and had the entire crowd's attention. I don't think anyone saw me leave. Once in the hallway I answered the phone.

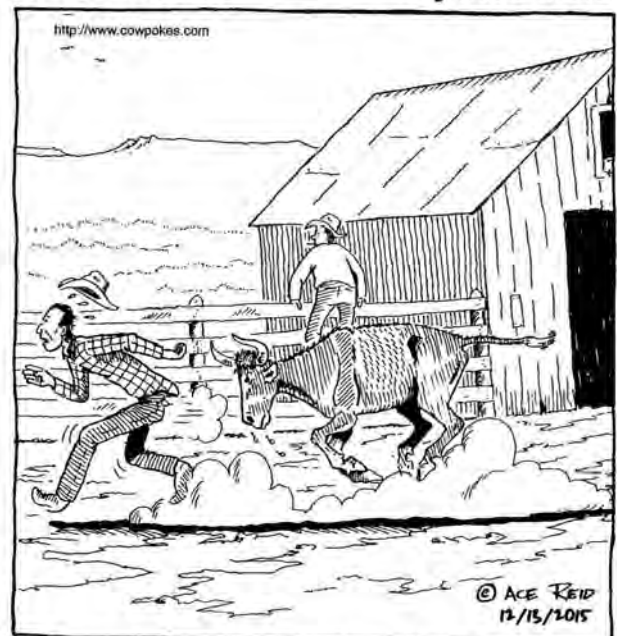
Dad told me that he had found my bull. The bad news was that he was a mile away from where he was supposed to be. The good news was that the mile was the one between the bull pasture and my house. Dad had found him, standing at the gate into the pens at my barn. Not the gate on the outside of the pen, but the gate from the pasture into the pen. He not only had come over at least two fences but he had also navigated through all the cows at my place and now was standing at the pasture gate apparently wanting back into the pen.

He was the bull who had spent the summer at my house and he was very familiar with the pastures. Familiar enough to know where I fed grain. Apparently he was not interested in cows or freedom, he just really, really liked his grain. At least that is the best explanation I can come up with short of alien abduction and them not getting him exactly back to the right place.

Needless to say, the news was quite a relief and I was able to get back to the annual meeting worry-free (Okay, at least not worrying about the bull). I think and I hope that I slipped back into the meeting as quietly and just as unnoticed as when I left. All eyes and ears were focused on Dr. Apley and his vital information. Sure, it left me with another thing to add to my to-do list for after the meeting. However, I am also fairly certain I won't have too much trouble getting him back in. In fact, if I was a betting man I would bet that he will be waiting at the gate for me Wednesday when I get home.

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COWPOKES® By Ace Reid



"Wilbur, tell me some more about that new breakfast cereal with that extra git up and go!"



"I WAS DRESSED DOWN AND HUMILIATED IN FRONT OF ALL THE BANK EMPLOYEES, INFORMED I WAS INCOMPETANT, TOLD TO PAY OFF MY LOAN, HANDED MY FORECLOSURE, AND REMOVED BODILY FROM THE PREMISES... I GUESS IT WAS JUST ONE OF THOSE DAYS."

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traditional apple salad in her honor. It wasn't quite as good as hers, but then, we didn't expect it to be.

It was great because we were together – together in all of our crazy, loud, obnoxious glory. Life has taught us it won't always

be that way. But as we lovingly remember and miss my mom and sister-in-law who were always such a big part of this holiday, I think we all cherished this time together just a little bit more.

Insight – Food Safety

Continued from page 2

coolest part of your car during the trip home. Pack them in an ice chest if the time from store to home refrigerator will be more than one hour.

While preparing food – especially raw meats – for your family, be sure to wash and sanitize cutting boards and knives before, during and after. Never put food on a plate that previously held raw meat, poultry or seafood.

Remember to refrigerate or freeze perishables, prepared food and leftovers within two hours. Never defrost or marinate food on the kitchen counter. Use the refrigerator, cold water or

microwave to defrost. Throw away marinating liquid. It could contain harmful bacteria.

Always cook food to the proper internal temperature. Check for doneness with a thermometer.

While most of these suggestions sound simple, a common-sense approach the next time you shop and prepare food could ensure a safer product for your family.

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.

Chairman Roberts: 'Retaliation is becoming a realization'

U.S. Sen. Pat Roberts, R-Kan., chairman of the Senate Committee on Agriculture, Nutrition and Forestry, highlighted a World Trade Organization (WTO) decision authorizing Canada and Mexico to place tariffs on over \$1 billion of American-made goods. This retaliation amount is the result of the Country of Origin Labeling (COOL) law, first authorized in the 2002 Farm Bill and amended in the 2008 Farm Bill, which requires meat labels detailing where livestock were born, raised and slaughtered. The WTO has upheld multiple times Canada and Mexico's claim that the label creates an unfair advantage to U.S. products. The U.S. is out of chances.

"As I've said time and time again, whether you support or oppose COOL, the fact is retaliation is coming," said Roberts. "Today, the WTO announced just how much that retaliation will cost the U.S. economy. With the WTO announcement, farmers, ranchers and small businesses will soon be smacked with over \$1 billion in tariffs."

"How much longer are we going to keep pretending retaliation isn't happening? Does it happen when a cattle rancher, or even a furniture maker, is forced out of business? We must prevent retaliation, and we must do it now before these sanctions take effect. I will continue to look for all legislative opportunities to repeal COOL."

"The WTO has warned us multiple times, and Congress has ignored the warning. This is no longer a warning. Retaliation is real. Now more than ever, we need to repeal COOL."

The U.S. Senate has debated mandatory COOL for nearly three decades, and Chairman Roberts has opposed mandatory COOL from its inception. During the 2014 Farm Bill negotiations, Senator Roberts pushed for repeal. In June 2015, the Senate Agriculture Committee held a hearing on COOL and trade retaliation. Chairman Roberts has also spoke on the Senate floor regarding COOL retaliation and introduced legislation to repeal COOL and prevent retaliation.

WTO arbitration panel rules U.S. COOL requirements cost Canada and Mexico over \$1 billion each year

Recently the World Trade Organization's (WTO) arbitration panel announced its final ruling that the United States' Country of Origin Labeling (COOL) requirements for livestock and meat imports have cost our trading partners over \$1 billion dollars. Canada and Mexico are now authorized to impose retaliatory tariffs in that amount against U.S. exports.

House Agriculture Committee Chairman K. Michael Conaway (R-Texas) issued the following statement upon the WTO's announcement.

"We have known for some time that the Country of Origin Labeling law violates our international trade obligations.

Statewide Kansas festival to come to an end

The Kansas Sampler Foundation has announced that the long-time Kansas Sampler Festival will come to an end after being hosted in 2016 and 2017 in Winfield.

Foundation director Marci Penner said, "The festival has been a tremendous event for the whole state and has helped people see that Kansas has a lot to offer. It's exciting to now think of the festival as part of a progression in helping share what there is to see and do. We have some ideas for what is next and will start that conversation in January."

In 1990, the late Mil Penner and daughter Marci Penner held a book-signing party on the family farm near Inman. About thirty places included in the new *Kansas Weekend Guide* came to promote under one tent. When a thousand people attended this event on a cold November day, it was clear that the public wanted to know more about Kansas day trips. The event was given a name and the Kansas Sampler Festival was born. It was held for seven more years on the Penner Farm.

The festival went on the road in 1998 as host communities were chosen for a two-year stint through a rigorous application process. Pratt was the first to organize the traveling event followed by Ottawa, Independence, Newton, Garden City, Concordia, Leavenworth, Liberal, and Wamego. Winfield will have the honor of hosting the final two years. "We could not have continued the festival without the amazing commitment of local host organizers and volunteers. They have taken such good care of the festi-

The WTO has ruled that we face over \$1 billion in annual retaliation if the Congress doesn't act immediately to repeal this law," said Conaway.

On June 10th, House of Representatives approved H.R. 2393, a bill to amend the Agriculture Marketing Act of 1946, by a recorded vote of 300-131. The legislation will effectively repeal country of origin labeling requirements for beef, pork, and chicken, while leaving intact the requirements for all other covered commodities. The governments of Canada and Mexico have stated repeatedly that enactment of this legislation will mitigate the need for any retaliatory actions fundamentally ending this case, once and for all.

val and given it a special flair in each location." Penner said.

WenDee LaPlant, assistant director, came to work at the Kansas Sampler Foundation after serving as local festival director in Garden City. She said, "I love how the festival has been great for the smallest towns and large ones, as well. It's brought towns together from every part of the state. It has helped make Kansas explorers out of the public. It's always such a happy, positive weekend. It's sad to see it come to an end but exciting to think of new possibilities."

Winfield's local director Sarah Werner when told of the news said, "We feel very fortunate to be the site for the final two Kansas Sampler Festivals. This event has really been a springboard for many small Kansas communities to promote to a larger audience. I have no doubt that whatever the Kansas Sampler Foundation comes up with next will be just as important for rural Kansas."

Representatives from

more than 150 communities will meet in Winfield's Island Park on May 7-8 2016 to share what there is to see,

do, hear, taste, buy, and learn in Kansas. For more information go to www.kansassamplerfestival.com.

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Sue Martin, Osawatomie, Shares Winning Holiday Recipe For The Week

Winner Sue Martin, Osawatomie: "My boyfriend thought this up; he loves asparagus."

ASPARAGUS CASSEROLE

2 large bunches asparagus, trimmed & chopped into pieces 1 to 1 1/2 inches long, rinsed
 1/4 cup sunflower seeds, unsalted (if salted, rinse)
 1 can cream of mushroom soup
 1 package Lipton onion soup mix
 4-ounce package French fried onion rings

In a large bowl mix asparagus, sunflower seeds, mushroom soup and onion soup mix; mix well. Pour into a 2 1/2-quart baking dish. Top with French fried onion rings. Bake at 350 degrees for 30 to 40 minutes or until bubbly.

Ireta Schwant, Blaine: "Really enjoy the recipe page. Thank you for all your work with the recipes."

BIKINI SALAD

1/2 head cabbage, cut up
 1 green pepper
 6-8 radishes
 1 large stalk of broccoli
 3 to 4 cups cauliflower
 1/2 pound carrots
 Seven Seas Italian dressing

Wash vegetables and cut up into serving-size pieces. Pour dressing over and let sit overnight in refrigerator. Then enjoy!

Nancy Rhodes, Abilene: "This recipe is a very good cake. It is so good you can't eat a small piece. I got this recipe from my sister about 40 years ago."

STRAWBERRY CAKE

1 package white cake mix (regular cake)

3-ounce package strawberry gelatin
 3 tablespoons sugar
 3 tablespoons all-purpose flour

1 cup water
 1/2 cup canola oil
 2 eggs

1 cup finely chopped strawberries

Frosting:
 1/2 cup butter, softened
 1/2 cup crushed strawberries
 4 1/2 to 5 cups confectioner's sugar

Preheat oven to 350 degrees. Prepare a 9-by-13-inch glass cake pan. In a large bowl combine cake mix, gelatin, sugar and flour. Add water, oil and eggs. Beat on medium for 2 minutes. Fold in the chopped strawberries. Transfer to pan. Bake for 25 to 30 minutes or until a toothpick inserted comes out clean. Cool completely. For

2015 Grass & Grain Holiday Recipe Contest

frosting, in a bowl beat in strawberries until creamy. Gradually beat in sugar to reach desired consistency. Spread over cake. Enjoy.

Mary Hedberg, Clifton:

EMERALD SALAD

1 package lemon gelatin
 1 package lime gelatin
 2 cups liquid (pineapple juice plus water)
 1 cup crushed pineapple, drained
 1 cup mayonnaise
 1 cup cottage cheese
 1 cup whipping cream
 1 cup nuts

Heat liquid and dissolve gelatin in it. Allow gelatin mixture to set. Then whip and fold in remaining ingredients. Set in one large mold and allow to set.

Glenda Tullio, Council Grove:

FAMILY FARM CORN CHOWDER

6 tablespoons finely diced bacon or salt pork
 6 tablespoons finely diced onion (I use 8 tablespoons)
 2 cups diced potatoes
 1 cup boiling water
 1 cup finely diced celery
 1 cup finely diced carrots
 2 1/2 cups cream-style corn
 2 1/2 cups whole milk
 1 teaspoon salt

Pepper to taste

Cook the diced bacon or pork and onion slowly until onion turns yellow. Add potatoes, water, celery and carrots. Cook until potatoes are tender then add the corn and milk. Add salt and pepper and heat to boiling, stirring now and then. Serve immediately. Serves 6.

Linda Kepka, Dorrance:

BUTTER COOKIES

1 cup sugar
 1 cup butter
 2 eggs, beaten
 4 tablespoons milk
 1 teaspoon vanilla
 Food coloring
 4 cups flour
 1 teaspoon baking soda
 Pinch of salt

Cream sugar and butter. Add eggs, milk and vanilla. Then add food coloring next (before the flour). Stir in flour, baking soda and salt. Chill dough 1 hour then roll to 1/8-inch thick. Cut with cookie cutters and bake at 350 degrees for 8 minutes.

Doris Shivers, Abilene: "This is very tasty."

CARIBBEAN CHICKEN CAESAR SALAD

1 pound boneless skinless chicken breasts, cut into 1-inch pieces.
 1/2 cup thawed non-alcoholic pina colada mix, divided.
 1 cup tangerine or mandarin orange segments
 1 celery rib, chopped
 2 tablespoons crushed pineapple
 1 green onion, chopped
 4 pitted ripe olives, sliced
 2 tablespoons plus 2 teaspoons lemon juice
 4 teaspoons mayonnaise
 2 teaspoons grated Parmesan cheese

1 to 2 garlic cloves, minced
 1/8 teaspoon salt
 1/8 teaspoon pepper
 4 cups torn Romaine or iceberg lettuce

Combine chicken and 1/4 cup pina colada mix. In a large skillet coated with

cooking spray, cook and stir chicken mixture over medium heat until chicken is no longer pink. Remove from the heat; set aside. Combine the tangerines, celery, pineapple, onion and olives in a large bowl. In a small bowl, combine the lemon juice, mayonnaise, cheese, garlic, salt, pepper and the remaining pina colada mix. Add chicken and Romaine to the tangerine mixture; drizzle with dressing and toss to coat.

Meri Kay Rhodes, Tampa: "Easy snack for the holidays."

SAUSAGE CHEESE DIP

1 pound bulk sausage
 2 pounds Velveeta cheese
 10-ounce can Ro-tel tomatoes

Brown and drain sausage. Add cheese and tomatoes. Heat in crock-pot until cheese is melted. Stir often. Serve with tortilla chips.

Claire Martin, Salina: "My family was fortunate for a while to have one of my sisters and her husband and children live with us for a while, not only for their good company but because we took turns each week cooking! Her week was our favorite! This is one of the dishes she 'wowed' us with. We all now have the recipe and it's become a family favorite; a supreme treat. Serve it over the holidays to special company!"

ANNE MARIE'S CHICKEN

1/2 pound bacon, fried & set aside (retain drippings)
 1 onion, chopped
 6 boneless chicken breasts
 1/2 cup stir-fry sauce
 1 cup bottled Ranch dressing
 1 cup grated Parmesan cheese

Preheat oven to 350 degrees. Saute onions in bacon drippings then set aside onions. Saute chicken in remaining drippings on both sides until golden. Lay chicken in a 9-by-13-inch baking dish. In a bowl stir together stir-fry sauce and Ranch dressing; pour over chicken. Sprinkle bacon, onions and Parmesan cheese on top. Bake 20 to 25 minutes or until chicken tests done.

1/4 cup milk
 1/4 cup melted butter or vegetable oil
 1 1/2 teaspoons vanilla
 1/2 cup pumpkin

Topping:
 1/2 cup sugar
 1/2 cup brown sugar
 1/4 cup chopped pecans
 1 1/2 cups very hot water

Preheat oven to 350 degrees. In medium-size bowl stir flour, powder, salt, sugar and spices. Set aside. In smaller bowl, stir pumpkin, milk, butter and vanilla to combine. Pour wet ingredients into dry ingredients and mix to create a thick batter. Pour into small 8-inch casserole dish with high sides. In separate bowl, stir sugar, brown sugar, and pecans together. Spread over top of batter evenly. Pour hot water over entire thing (do not stir) and bake 40 minutes or until middle is set. Put on sheet pan if it bubbles over. Cool when done 5-10 minutes.

Mary Rogers, Topeka:

CHRISTMAS CREAMED CORN

1/4 cup butter
 1 medium onion, diced
 1 red bell pepper, diced
 2 garlic cloves, minced
 (3) 10-ounce packages frozen whole kernel corn, thawed
 3/4 cup heavy whipping cream
 1 teaspoon sugar
 3/4 teaspoon salt
 1/4 teaspoon pepper

Melt butter in a large nonstick skillet over medium heat. Add onion, bell pepper and garlic; saute 8 minutes or until tender. Process 1 package of corn and 1/2 cup cream in a blender or food processor until smooth. Add puree of remaining 1/4 cup cream and remaining corn to skillet. Stir in sugar, salt and pepper. Cook stirring often 5 minutes or until heated and most of liquid evaporates.

Lucille Wohler, Clay Center: "Freezes well."

CHRISTMAS SALAD

Mix in order given:
 1 can cherry pie filling
 1 small can crushed pineapple, well drained
 1 can sweetened condensed milk
 1 1/2 cups small marshmallows
 1 medium container whipped topping
 1 small package pecan pieces

Chill.

NOTE: If cherries are pale, add a few drops of red food coloring.

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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.
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Cristi Ellexson, Tescott:

PUMPKIN PECAN COBBLER

1 cup plus 3 tablespoons flour
 2 teaspoons baking powder
 1/2 teaspoon salt
 3/4 cup sugar
 1 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1/2 teaspoon cloves

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2015 Grass & Grain Holiday Recipe Contest

Joyce Jandera, Hanover:
SUGAR COOKIE BARS

Bars:
1 cup butter, at room temperature (I use half butter, half margarine)
2 cups granulated sugar
4 large eggs
1 teaspoon vanilla extract
1 teaspoon almond extract
1 teaspoon salt
1/2 teaspoon baking soda
5 cups flour
Frosting:
1/2 cup butter, at room temperature
1 teaspoon almond extract
1 teaspoon vanilla extract
1 pinch salt
4 cups powdered sugar
5 tablespoons milk
Food coloring, if desired

For the bars, in a large bowl cream butter and sugar until fluffy. Add eggs, one at a time, mixing after each egg. Mix in vanilla and almond extract. In a separate bowl whisk together flour, salt and baking soda. Add to wet mixture and mix just until combined. Spread on a greased, rimmed baking sheet (use a 13-by-18-inch pan). The dough will be just like cookie dough — heavy and sticky — so it's best to spray your hands with a little nonstick spray and use them to help mold the dough into the pan. Bake at 375 degrees for 10-15 minutes until light golden brown or until a toothpick comes out clean (I like to slightly undercook mine. I take them out at 10 minutes exactly. They are not brown at all, but I think that they are better this way). Cool completely before frosting. For frosting, in a large bowl beat butter, vanilla, almond extract and salt. Add powdered sugar (1 cup at a time) until combined. Add milk and mix until smooth and spreading consistency. Add a few drops of color, if desired. Spread over cooled cookie then cut into bars. Yields 24 bars.

Millie Conger, Tecumseh:
CHOCOLATE PEPPERMINT COFFEE
3 cups freshly brewed coffee
3/4 cup milk
1/4 cup chocolate syrup
2 tablespoons sugar

1/2 teaspoon peppermint extract
4 small candy canes
Cook coffee, milk, syrup and sugar in saucepan on medium low heat 3-5 minutes or until heated through, stirring occasionally. Stir in extract. Pour into 4 mugs. Add candy cane to each mug.

Margaret Trojan, Beaver Crossing, Nebraska:
CHRISTMAS PUMPKIN DESSERT
1 can pumpkin pie filling, follow directions on can
1 yellow cake mix
1 cup pecans
1 cup melted butter
Cool Whip

Mix pie filling and spread in greased 9-by-13-inch pan. Sprinkle on dry cake mix. Scatter pecans on top. Drizzle with melted butter. Bake at 350 degrees for 55 minutes. Serve with Cool Whip

Shirley Deiser, Kanopolis:
JALAPENO CHICKEN ENCHILADAS

(2) 15-ounce can tomato sauce
(4) 10 3/4-ounce cans condensed cream of chicken soup, undiluted
4 cups (32 ounces) sour cream
4 jalapeno peppers, seeded & chopped
1 teaspoon onion salt
1/4 teaspoon pepper
4 cups cooked chicken
3 cups (12 ounces) shredded Cheddar cheese, divided
(20) 8-inch flour tortillas

In each of (2) greased 9-by-13-inch pans, spread 1/2 cup of tomato sauce and set aside. In a large bowl combine soup, sour cream, jalapenos, onion salt and pepper. Stir in chicken and 2 cups cheese. Spread 1/2 cup chicken mixture down the center of each tortilla. Roll up and place seam side down. Top with remaining tomato sauce and sprinkle with remaining cheese. Bake at 350 degrees for 35 to 45 minutes or until edges are bubbling.

Kellee George, Lawrence:
CRANBERRY SNOWDROP COOKIES
1 yellow cake mix
2 eggs

1/3 cup oil
Zest of 1 orange
1 teaspoon orange extract
1 cup sweetened dried cranberries
1 cup chopped walnuts or pecans

Combine dry cake mix, eggs and oil; beat until well blended. Stir in remaining ingredients. Drop by teaspoonful onto lightly greased baking sheet. Bake at 350 degrees for 10-12 minutes or until edges are lightly golden.

Beth Scripter, Abilene:
"Yummy!"
PEANUT BUTTER GOODY
2 1/4 cups sugar
2 1/4 cups white corn syrup
4 1/2 cups peanut butter
9 cups Rice Krispies

Melt together the sugar and corn syrup in a large saucepan; do not boil. Take off heat and add peanut butter. Stir until all is melted. Pour over 9 cups of Rice Krispies. Stir well and use a dipper to put on waxed paper.

Millie Conger, Tecumseh:
BUTTERSCOTCH BARK
(3) 11-ounce packages butterscotch morsels, divided
12-ounce package semisweet morsels
1/3 cup roasted salted peanuts
1/4 cup toffee bits
1/3 cup coconut

Line a rimmed baking sheet with parchment paper. Set aside 1/3 cup butterscotch for garnish. Melt remaining butterscotch and chocolate together according to butterscotch package directions. Spread in an even layer on prepared pan. Sprinkle with reserved butterscotch, peanuts and remaining ingredients. Let stand until set. Break into pieces; cover and store up to 2 weeks.

Rose Edwards, Stillwater, Oklahoma: "This is excellent."

EARLY RISER
BREAKFAST CASSEROLE
8 slices of bread, cubed
1 cup Cheddar cheese, shredded

1 cup shredded Monterey Jack cheese
1 1/2 pounds sausage, browned
4 eggs
3 cups milk, divided
1 can mushroom soup
3/4 teaspoon dry mustard

Arrange bread cubes in the bottom of an ungreased 9-by-13-inch baking dish and sprinkle with cheeses and sausage. Set aside. Beat eggs and 2 1/2 cups milk; pour over bread. Cover with foil, refrigerate overnight. Combine remaining 1/2 cup milk, soup and mustard; pour over bread mixture. Bake uncovered at 300 degrees for 1 1/2 hours or until golden and cheeses bubble.

Nancy Horne, Alta Vista:
"Here is a easy holiday recipe for you."

CHOCOLATE RUM BALLS
2/3 cup nonfat dry powder milk
4-serving-size package chocolate instant pudding mix (or use the sugar-free)
6 graham cracker squares
1 teaspoon vanilla extract
1/2 teaspoon rum extract
6 tablespoons water

In medium bowl combine dry milk powder and pudding mix. Crush the graham crackers and add the crumbs to milk mixture. Mix well. In small bowl combine vanilla extract, rum extract and water (add a few drops of water more if too dry). Add to dry mixture. Mix gently to combine. Roll into 12 balls. Cover and chill.

More Holiday Recipes On Page 6!

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Home and Away

Finding grace

By Lou Ann Thomas

The events of the last several weeks have left me feeling sad, confused, helpless and at times, more than a little afraid. My fear, though, is not so much for my own life, but for the way some use these horrific incidents to further divide us, which only feeds those, who by illness or ideology, wish to harm us.

I am doing my best to not allow myself to get swallowed up in the fear, the fighting and the ridiculous rants about who is right or most righteous. Honestly, these things are of little help and do much more damage than good.

But the feelings of helplessness that follow these acts, is like standing on the side of the road, watching without being able to stop the bus that is about to careen over a cliff. The louder I scream the more noise I contribute to the chaos. So what can we do when these things happen? What can we do when we feel helpless to stop these acts of violence? Pointing fingers doesn't help. That's part of the problem. Blaming isn't the answer. And blaming entire groups of people simply because they are different than us is at the core of what got us here in the first place.

So, when my heart is feeling broken by the senseless

loss of life and bewildered by some of the reactions, especially from those who wish to be leaders, I know it is time to find grace among the cracks and fissures of my own heart. But where can we find grace among this muck we have created? We have to find it wherever we are. First of all, we can be informed, intelligent and heart-guided voters.

But beyond that we can do simple things right where we are, in our own neighborhoods, like cleaning out a closet and donating our gently worn clothes to those to whom they would be amazing gifts. We can reach out to someone who might be alone during this holiday season. Sometimes just hearing another's voice and knowing someone cares is enough to lift us. If we can think of nothing else to shake our feelings that somehow things have gone way off the track of goodness, beauty and peace, and there is nothing we can do about it, we can go outside and take a walk. We can breathe and appreciate nature and vow to treat each other with respect and an effort for understanding our differences.

Sometimes the cracks in our broken hearts are the way for more love and grace to enter.

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2015 Grass & Grain Holiday Recipe Contest

Barbara Barthol, Olathe: "Since there are just the 2 of us now, I halve the recipe using a smaller pan."

HAM & CHEESWICHES
4 eggs, beaten
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups milk
8 slices bread
2 cups ham, chopped
2 cups shredded cheese

Combine eggs, seasonings and milk. Place bread side by side in 9-by-13-inch pan. Cover with ham then sprinkle with cheese. Pour milk and egg mixture over the bread. Refrigerate 5 hours or overnight. Bake at 350 degrees for 30 minutes. Cut into squares and serve hot. Serves 8 to 10.

Cristi Ellexson, Tescott:
BUTTER PECAN FUDGE
1/2 cup butter
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup whipping cream
Dash of salt
1 teaspoon vanilla
2 cups powdered sugar
2 pounds shelled pecans

To toast pecans: place single layer on sheet in 350-degree oven about 5 minutes or until smell done. You can also toast in skillet over medium heat.

Measure powdered sugar in medium bowl and set aside. Grease 8-by-8-inch pan

with butter; set aside. Combine butter, sugars, cream and salt in medium pan. Heat mix over medium heat until boils and bubbles do not disappear when mixing. Only takes a few minutes to come to a full boil. Set timer for 5 minutes, stir constantly while boiling. Remove pan from heat. Stir in powdered sugar and vanilla. Stir in pecans. Pour fudge into prepared pan. Allow to cool to room temperature before cutting.

Claire Martin, Salina: "A pretty and addictive side dish for the holidays."

SUGAR "PLUM" SALAD
4 pounds seedless red grapes
8 ounces cream cheese, softened
8 ounces sour cream
1/2 cup sugar
1 teaspoon vanilla extract
1 cup chopped pecans
1 cup firmly packed brown sugar

Wash and stem grapes; let dry and set aside. In a large bowl combine sour cream, cream cheese, sugar and vanilla, beating at medium speed with a mixer until smooth. Add grapes, pecans and brown sugar, tossing to combine. Refrigerate 2 to 3 hours before serving.

Barbara Barthol, Olathe:
VEGETABLE BREAD

(3) 10-ounce cans refrigerator buttermilk biscuits
1/2 cup oleo, melted
1/2 cup bacon, cooked & crumbled
1/2 cup grated Parmesan cheese
1 small onion, finely chopped
1 small green pepper, finely chopped

Cut biscuits into quarters; dip each piece in butter and layer half in a lightly greased 10-inch bundt pan. Sprinkle with half each of bacon, cheese, onion and green pepper. Repeat layers until all ingredients are used, ending with biscuits. Bake at 350 degrees for 40-45 minutes or until done. Makes (1) 10-inch ring.

Barbara Barthol, Olathe:
"Enjoy!"
GREEN ONION FRENCH BREAD

3/4 cup shredded cheddar cheese
1/2 cup mayonnaise
1/4 cup margarine
1/4 cup green onion
1/4 t pepper
16-ounce loaf unsliced French bread

Combine first 5 ingredients, mixing well. Slice bread in half lengthwise, spread cheese mixture on cut sides of bread. Place on ungreased cookie sheet and broil 5 1/2 inches from heat (if using electric oven, leave door partially open) for 3 minutes or until cheese topping is bubbling.

Millie Conger, Tecumseh:
CHOCOLATE

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ALMOND CLUSTERS
8 ounces semisweet or bittersweet chocolate chips
1 1/2 cups roasted salted almonds

Line baking sheet with waxed paper. In a large glass bowl microwave half of the chocolate on high 20 seconds. Stir and repeat until chocolate just melts, about 1 minute 20 seconds total. Stir in remaining chocolate until melted. Cool 3 minutes for a shiny finish. Stir in almonds until evenly coated. With measuring teaspoon, drop 1 spoonful of mixture onto waxed paper. Refrigerate at least 20 minutes or until set.

Millie Conger, Tecumseh:
MAPLE PECAN PIE

4 eggs, slightly beaten
2/3 cup sugar
1/2 teaspoon salt
6 tablespoons melted butter
1 cup maple syrup
1 1/2 cups pecan halves
9-inch unbaked pie crust

Combine first 5 ingredients in a large bowl, stir well with a wire whisk until blended. Sprinkle pecan halves into pie crust, pour syrup mixture over pecans. Bake at 375 degrees for 15 minutes. Lower oven temperature to 350 degrees and bake 25 more minutes or until center is set. Cover with aluminum foil after 25 minutes to prevent excessive browning if necessary. Cool completely on a wire rack. Can serve with whipped cream.

Freezing Baked Goods for the Holidays

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

To help save time and stress during the holidays, prepare baked goods early and freeze them. Most baked goods freeze well and can still be stars on your holiday table. This includes cookies, yeast and quick breads, and cakes. Here are some tips:

* Bake the product as usual. Cool completely! This helps prevent condensation inside the wrapping and development of ice crystals.

* Use moisture-vapor resistant packaging. This includes freezer-safe plastic containers or bags, heavy-duty aluminum foil, and rigid containers.

* Separate layers of cookies with wax paper or parchment paper.

* If a cake or bread is to be frosted, freeze the product only and frost after it is thawed.

* Make pie crusts ahead of time and freeze. Freezing whole prepared pies can cause the filling to soak into the crust.

* Thaw all baked goods in the freezer packaging. The can be thawed at room temperature. Remove from the freezer the night before the holiday meal.

Keep the holiday spirit alive with poinsettias

MANHATTAN — Poinsettias are a popular gift to give and receive this time of year, and a little tender, loving care will keep them looking good for months to come, according to Kansas State University horticulturist Ward Upham.

"Modern poinsettia varieties stay attractive for a long time if given proper care," said Upham, who is the Master Gardener coordinator with K-State Research and Extension. "Place your poinsettia in a sunny window or the brightest area of the room, but don't let it touch cold windowpanes."

The daytime temperature should be 65 to 75 degrees Fahrenheit with 60 to 65 degrees F at night. Temperatures above 75 degrees will shorten bloom life, and below 60 may cause root rot. Move the plants away from drafty windows at night or draw drapes between them

to avoid damage from the cold.

"Poinsettias are somewhat finicky in regard to soil moisture," Upham said. "Avoid overwatering because poinsettias do not like 'wet feet.' On the other hand, if the plant is allowed to wilt, it will drop leaves."

Maintain proper moisture by examining the potting soil daily. Stick your finger about one inch deep into the soil. If it's dry to this depth, the plant needs water. When it's dry to the touch, water the plant with lukewarm water until some water runs out of the drainage hole, then discard the drainage water.

More information about plant care – indoors and out – is available at county and district K-State Research and Extension offices and online at <http://www.hfr.k-state.edu/p.aspx?tabid=49>.

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Holiday Parties: Spread Cheer, Not Foodborne Illness

By Cindy Williams
Meadowlark Extension
District Agent

Food & Nutrition, FNP

It's that time of year when the parties never seem to end. They're great occasions for exchanging good will and gifts, but not the dangerous bacteria that cause foodborne illness.

Here are some of the "unwanted" guests who may try to crash your party:

* **Staphylococcus aureus:** This bacteria is commonly found on our skin and in our noses and throats. If it gets into food, it multiplies rapidly at room temperature to produce a toxin that causes illness within 1-6 hours. Thorough cooking kills the bacteria, but doesn't get rid of the toxin. Staph can be lurking in party foods that are made by hand and require no additional cooking, such as meat or potato salads, cream pies and sandwich fillings.

* **Clostridium perfringens:** It's nicknamed the "cafeteria germ" because it tends to hang out in foods served in quantity and left out at room temperature. Meats, meat products, and gravy are the foods most often associated with illness caused by this bacteria.

* **Listeria monocytogenes:** Listeria is unlike many other germs because it can grow even in the cold temperature of the refrigerator. That is why it may be found in those cold foods often served at buffets, such as deli meats and smoked salmon. Listeria is especially harmful to pregnant women — they are 20 times more likely than other healthy adults to get the infection, and the consequences can be deadly for the unborn baby.

Here's what you can do to prevent these and other foodborne bacteria from taking the cheer out of your holidays:

DO:
* Wash your hands before and after handling food.
* Serve food on clean plates.

* Replace serving plates often.
* Use a food thermometer and the minimum cooking temperatures chart to make sure that food is cooked safely.

* Keep hot foods hot (140 degrees or above) by using slow cookers, chafing dishes, or warming trays OR use small serving containers and replace them often.
* Keep cold foods by nesting cold (40 degrees or below) in dishes in bowls of ice OR use small serving trays and replace them often — don't let them sit out more than two hours maximum.

* Store foods in shallow containers to refrigerate or freeze them.
DON'T:
* Don't let bacteria from your hands contaminate

your party foods.

* Never let juices from raw meat, poultry, and seafood come in contact with cooked food.

* Avoid putting fresh food on serving plates that have been sitting out at room temperature.

* Don't guess — you can't tell for sure whether food is safe by looking at it. Use a food thermometer to be sure.

* Never let hot OR cold foods sit at room temperature for more than two hours.

* Avoid storing foods in large containers that don't promote rapid, even cooling of food. As a general rule avoid storing foods in containers that are over 2 inches thick. By using a shallow container helps the center of the food to chill quickly so bacteria isn't growing while trying to cool down.

Any other questions concerning food safety, be sure to contact the Meadowlark Extension District Office/Oskaloosa Office at 785-863-2212.



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Skip the "Humbug!" Tips to Relieve Holiday Stress

By Nancy C. Nelson
Meadowlark District
Agent
Family Life

Few families will match the idyllic images captured in holiday ads, but most can find joy during the holiday season.

Feeling grateful for home, family, friends and life in general spills over into other activities and to others who sense your gratitude. Gratitude itself can have a calming influence. A little planning also can go a long way in relieving family stress — and holiday stresses.

Start early to plan family and other gatherings. Involve others, so everyone will be informed. Surprises can add stress unnecessarily.

Be responsible. If the family is planning a potluck and you promised to bring the main dish, be on time, with enough food to serve everyone expected.

Ask adult children what they would like to bring, rather than making arbitrary assignments. Let's face it — a daughter-in-law may enjoy making

fruit salad, but not pie crust.

Explain house rules to children. Leave disciplining others' children to the children's' parents. Plan age-appropriate activities, such as table or board games.

Don't overstay — everyone needs his or her own space and time for self.

No family nearby? Volunteer to help serve a community dinner or find another way to focus on others to share the holiday season.

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Kansas Cattlemen's Association concludes annual membership meeting

The Kansas Cattlemen's Association (KCA) concluded its 17th Annual Convention and Trade Show on November 21st in Dodge City. The meeting brought together producers from across the state and included industry expert presentations, live cattle demonstrations, the association's annual business meeting, trade show, banquet, and benefit auction.

The meeting consisted of a full-day of presentations, demonstrations, and a trade show. The day began with a free pancake breakfast featuring Schmacon "beef's answer to bacon." Presenting were Lance Sharp, Copeland Insurance; Bob Baker, Executive Intelligence Review; Richard Hruska, USDA; Dr. Tom Noffsinger, Production Animal Consultation; Jeff

Hutton, NOAA; Domenic Varricchio, Schwieterman, Inc.; and Aaron Schilde, Big Iron Online auctions. Speaker topics and presentations focused on: Breeding Stock Risk Management, U.S. Economic Outlook, Cash Cattle Markets, Low-Stress Livestock Handling, the Climate, Commodity Market Update, and Buying and Selling Equipment online.

Industry policy experts Barbara Patterson, National Farmers Union; Jess Peterson, United States Cat-

tlemen's Association; and Perry Owens, Ottawa County Feeders, discussed competition within the cattle industry. The presentation covered topics ranging from Mandatory Price Report to Country of Origin Labeling. Following the presentation was a question and answer series with the audience.

A live cattle demonstration was conducted by Dr. Tom Noffsinger with junior cattlemen, KCA members Levi and Wyatt Goode assisting. The presentation

demonstrated low-stress cattle handling techniques. Dr. Noffsinger discussed the many benefits of implementing handling programs into operations.

"It is remarkable how quickly the entire herd takes to their handler when approached with the low-stress techniques. The few minutes it takes to build trust with the leaders of the herd pays dividends in managing all other aspects of moving and working cattle. Best of all, it pays off in yields, because the calves

remain healthy and continue grazing as normal," commented Tyler Dupy, KCA executive director.

Following the trade show and presentations was the annual KCA social, benefit auction, and banquet. The KCA Legacy Award was presented to John Edwards of Hamilton, Kansas. Mr. Edwards has been a long-term and dedicated member of KCA and a champion for independent cattlemen and the cattle industry.

Ag Profitability Conference planned January 6 in Colby

A view to future grain and livestock conditions and prices, tax issues, farm bill considerations and cropland values are among the topics planned for the K-State Research and Extension 2016 Ag Profitability Conference on Jan. 6 at the City Limits Convention Center, 2227 S. Range in Colby.

The day starts with registration and a continental breakfast at 8:30 a.m. and the program at 9:00 a.m.

Alan Brugler, president

of agricultural marketing advisory service Brugler Marketing & Management LLC, will lead off with a Grain and Livestock Market Outlook presentation. Brugler is a national resource for ag marketing strategy groups, having conducted more than 1,100 seminars and presentations for farm and commodity trading audiences, with extensive contacts in the U.S. and international agricultural industry.

Presentations by K-State

specialists include:

- Grain and Livestock Outlook Q&A - Dan O'Brien;
- Cropland Rental Rates - Mykel Taylor;
- Precision Ag Dollars and Cents - Terry Griffin;
- Current Tax Issues - Mark Wood;
- Kansas Land Values - Mykel Taylor;
- Farm Bill: Year 2 - Art Barnaby; and
- AgManager.info.

The fee to register is \$15 (includes lunch) if paid by Jan. 5; and \$20 at the door.

Online registration is available at www.thomas.ksu.edu or send registration to: Thomas County Extension, 350 S. Range, Suite #16, Colby, KS 67701. More information is available by contacting Kurt Sexton at 785-460-4582 or kurtsexton@ksu.edu.

K-State will also host two more Ag Profitability conferences Jan. 21 in St. John and Jan. 22 in Wamego. More information is available at http://www.agmanager.info/events/ag_profitability/2016/.



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These are among my happiest childhood memories:

Thanksgiving dinner with Granny and Grandpa whose house was in the hollow. The clouds gather forcing the woodsmoke to the ground. After the dishes are washed, the women and children pull on boots and old cotton work gloves (often with a finger or two missing). We wrap old scarves around our heads, grab jackets and flannel shirts that are two sizes too big. Then we head out to the woods. We bring clippers and feed sacks.

We broke ivy, as the old folks called it. It was really mountain laurel, whose slick leaves stayed green in the winter. We picked galax leaves from the ground, and pulled up running cedar, stuffed them into our sacks. They smelled of rich earth and dying leaves.

We clipped white pine tips that would be sewn into garland, or onto cardboard circles or crosses to hang on the door. We picked up acorns and pine cones we would later spray-paint silver or gold.

We came back to the kitchen, flushed from cold and ate leftover sweet potato pie.

Recently, Sabra Shirrell began bringing greenery into the Old Stone House on

the Oregon Trail Conservancy. I am blessed to live in this historic home, built in Tecumseh during Territorial Days by a tobacco planter from Alabama. Alan and Sabra have owned this home more than twenty years now and have put so much love and sweat into preserving it and interpreting its history, and that of Kansas and the West. It is a real labor of love and I am blessed to be a part of it.

Clipping the cedar and arranging the pine cones and all those decorations found just beyond the doorway in the countryside makes me feel connected to my past, to the whole past, to those who came before on this Trail. The smell of woodsmoke reminds me of plenty, of blessings, reminds me to be grateful for all I have.

Here's hoping your holiday will have some quiet, simple moments, savoring the fire and the smell of evergreens, surrounded by those you love and the sweet memories of those long gone.

Deb Goodrich is the co-host of Around Kansas TV Show, the Wednesday feature of Agam in Kansas. Contact her at author:debgoodrich@gmail.com.

Women in Agriculture series continues

Whether they're the principal operator, have inherited farm ground or married into a farm family, some women find themselves in a position that requires knowledge of managing a farm operation. Many have little background experience or training to do so.

Johnson County K-State Research and Extension's educational series *The Farmers Daughter: Women in Agriculture* continues, Dec. 18, from 9 am - noon at the Extension Office, 11811 S. Sunset Drive in Olathe. This

session will focus on farm succession planning and estate planning. Forrest Buhler, an attorney with the Kansas Ag Mediation Service will be the speaker. Forrest is a trained succession planning facilitator and will help educate you on the transfer of ownership, management and leadership from one generation to another.

The series is designed to provide information and training on a wide variety of farm management topics that will cater directly to

farm women. Women with any level of experience in farm management or with any degree of farm involvement are invited to attend. This program is free but advance registration is required by contacting Rick Miller, county agriculture agent, at 913-715-7000. This series is made possible with support from Johnson County Farm Bureau, K-State Research and Extension, and Frontier Farm Credit. Details at www.johnson.ksu.edu/classes

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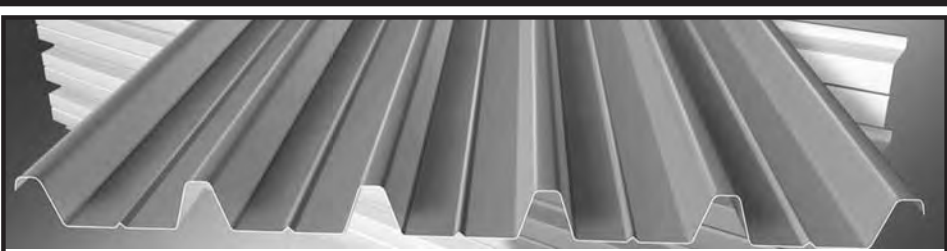
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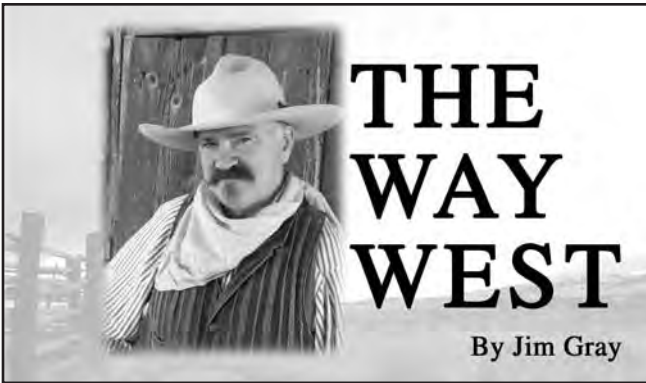
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THE WAY WEST

By Jim Gray

Mystery of the Wolf Helper

The Sand Creek Massacre in southeast Colorado was perhaps the greatest act of infamy ever committed by American troops in time of war. Most of the men were away hunting buffalo to feed their families. The troops were actually Colorado militia commanded by Colonel John M. Chivington. An estimated one hundred fifty men, women, and children were killed and mutilated in the cold morning attack of November 29, 1864. Some of the women stayed with their husbands to help them fight.

In the book *By Cheyenne Campfires*, author George Bird Grinnell relates a story of survival told to him by the women who lived it. Living in our modern age their story may seem fanciful, however, even today, the mysteries of nature can try the imagination. The story of *The Wolf Helper* is one of those mysteries.

Two She-Wolf Woman and Standing In Different Places Woman were sisters.

They also shared the same husband. Grinnell did not name the young warrior who was severely wounded in the fight. His wives had stayed with him in spite of the fact that each woman also had a daughter to care for, one ten years old and the other six. They had gotten past the soldiers to find a place to rest on the prairie. The husband, realizing that he was about to die urged his wives to continue on to the hunting camp on the Smoky Hill River to save their daughter's lives.

Grinnell did not say how long they remained with their husband however it must have been several days before they reluctantly left him to his fate. The people scattered widely as they fled toward the Smoky and the late departure of the two sisters left them entirely alone with their daughters on the high plains of eastern Colorado. They luckily had their robes to protect them from the windswept winter cold. They had no food, but they had their knives and one small axe.

At a dry river channel they found rose berries that were pounded into flat cakes. They were still somewhere west of the hunting

camp. Their moccasins were worn and their feet were suffering as they slowly traveled downstream with their children in tow.

After about a week of travel they found a hole in a bluff near the river bank. That night they sat up in the hole with one robe under them. Their children were lying between them. All were nestled under the second robe for warmth. In the darkness something came into the hole. Then the light of the moon silhouetted a large wolf standing in the opening. Although frightened they remained silent and the wolf quietly laid down in front of them.

The next day the wolf walked along with them. When they stopped to rest the wolf would lay down. The flat cakes were gone and in desperation the elder sister said to their visitor, "Oh Wolf, try to do something for us. We and our children are nearly starved." The wolf listened, rose to his feet, and jaunted off to the north. When he returned he seemed to beckon them to follow. From the top of a distant hill they could see the carcass of a buffalo in a little draw. A pack of wolves sat silently by without feeding.

The women and children ran to the carcass and began to eat their fill without cooking. All the while the wolves waited. They cut off pieces and made packs from the hide to carry as much as they could. When they were finished the wolves "fell on it and began to eat it quickly, growling and snarling at each other."

Each day the wolf traveled with them. Each night he lay down in their camp. One night something ap-

proached the camp breaking sticks as it came near. The wolf suddenly arose and began to howl "a long drawn-out cry." Suddenly the pack of wolves rushed in and began to fight the mysterious intruder. The women and their children ran onto the prairie.

The following morning when the wolf came to them, the elder woman, realizing they were lost, asked the wolf to help them find the hunting camp. Again he trotted off. When he returned he was carrying a big piece of dried meat. After eating the meat the women followed their friend to the abandoned camp. Their people had left the dried meat for anyone who might come in late.

They still did not know where the new camp was. A heavy snow had covered the tribal departure. The snow did not deter the wolf. He led them north, staying with them and caring for them until they reached the winter Cherry Creek encampment northwest of present-day St. Francis. The wolf stopped at the top of a hill overlooking the valley. After reuniting with their people the elder sister who had talked to the wolf brought him some meat. After he had eaten she told the wolf that he could go back to his old ways.

That evening when she returned to the hill she found only tracks in the snow as evidence of The Wolf Helper who cared for her family in their time of need on The Way West.

"The Cowboy," Jim Gray is author of the book *Desperate Seed: Ellsworth Kansas on the Violent Frontier and Executive Director of the National Drivers Hall of Fame. Contact Kansas Cowboy, Box 62, Ellsworth, KS 67439. Phone 785-531-2058*

Scherer Memorial Lutheran Church, 317 W 5th, Chapman, Ks will be selling its building by sealed bid December 21, 2015. Building is available to view by appointment from 12/13/2015-12/19/2015.

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Thrifty

Sharon had hauled the old piano home in a stock-trailer. It came outta the Miner's Club in Mountain City where, according to the bartender, it had sat since the early thirties. It was in sad shape and one end of the ancient upright was full of holes. Bullet holes! Considering it had never been outta the bar, the piano player musta needed lessons!

Sharon gave the piano to me and I hauled it home where it sat in my garage for a year.

Brother Steve came to visit. He's a talented musician with a craftsman's ability. He's also one of the thrichest humans this side of Ebenezer Scrooge! He asked me if he could try and get the old piano in workin' order. "Of course!" I said, "I'll pay for the parts...whatever it takes!" I blocked out three or four hundred in my mind, "Just save your receipts."

I came home that afternoon and the garage floor looked like an orchestra had exploded! He had dismantled that piano down to wire! The harp lay naked on the concrete.

Over the next several days I watched the rebuilding take place. Steve would go out on parts runs and return with a replacement hammer, just the right set screw or a used, but serviceable piece of ivory. He took particular pleasure in makin' a shrewd trade. "Whatever the costs," I'd say, but he enjoyed finding a bargain.

One day he took me along on a parts run. We drove down the tracks, behind a big nursery, down a dusty road and pulled up to a dilapidated house with a few outbuildings. I was struck by the fact that nothing was

Painted. There was one unspectacular sign that read PIANOS-TUNED AND FIXED. We went inside and were greeted by the proprietor who obviously knew Steve. He was a sad-lookin' man. The house was full of pianos! Even two in the kitchen. There was an empty can of tomato soup on the sink. I wandered through the rooms amongst the piano landscape, leaving Steve and the owner to do business. From the looks of his home, he lived alone and probably not very high on the hog. Pianos in various stages of repair filled every available space.

I heard Steve and the man dickering in the kitchen.

"I'm sorry," Steve was saying, "I can't give more than five."

"I've got to get ten. It's surely worth ten," the old man pleaded.

I'm thinkin' to my self, "Steve, we can be generous. The ol' feller probably hasn't eaten in days. What's five bucks? Besides, I'm payin' for it! But I knew better than to interfere. The bartering continued for several minutes. The old man finally came down to seven, but Steve wouldn't budge. Finally, with a whimper, the old man gave in. He had met his match.

As we climbed into the pickup to leave I asked Steve what he had bought. He held up a little ribbon of red felt, maybe six inches long. "For the hammers," he explained.

I said, "Man, that don't look like it's worth five bucks!"

"Five dollars?" he said, "No, I gave five cents for it!"

The final bill for rebuilding my piano was \$18.34!



Auction Sales Scheduled

check out the on-line schedule at www.grassandgrain.com

December 16 — 471.5+/- acres Harvey County land held at Newton. Auctioneers: Farmers National Company.

December 16 — 202 +/- acres Butler County land held at Benton. Auctioneers: Farmers National Company.

December 16 — Tractors, combines, trucks, trailers, farm equipment of all kinds, lawn & garden & more online at (www.bigiron.com). Auctioneers: Stock Auction Co.

December 17 — 308 acres Dickinson County farmland held at Abilene for children of Gaylord & Ruth Buhner. Auctioneers: Riordan Auction & Realty.

December 18 & 19 — (selling Dec. 18 coins); (selling Dec. 19, 3BR home, artwork, Max Heiny turned wood items, collectibles) at Manhattan for Max Heiny Estate. Auctioneers: Crossroads Real Estate & Auction, LLC.

December 19 — Cars & tractors at Marquette for Ernest & Louise Johnson Trust. Auctioneers: Bill Oswalt & Kevin Krehbiel.

December 19 — Tractors, implements, pickup w/utility box, 2-wheel trailer, power tools, misc. at Blue Springs, Nebraska for Charles R. Marshall. Auctioneers: Jurgens, Henrichs, Hardin.

December 21 — Shop equipment, trucks and surplus

at Washington for EMI LLC. Auctioneers: Raymond Bott, Lee Holtmeier and Luke Bott.

December 23 — Tractors, combines, trucks, trailers, farm equipment of all kinds, lawn & garden & more online at (www.bigiron.com). Auctioneers: Stock Auction Co.

December 31 — Tractors, combine, JD header, Rice tires, cornhead, semi grain truck & trailer, pickup, grain truck, JD planter, JD mulch finisher, Um rolling harrow, Landoll disc, grain cart, plow, field chisel, seed tender, tilt trailer, flatbed trailer, hay trailer, JD baler, JD mower conditioner, tedder, rake, pickup bale spear, 4-wheeler, port. auger, shop tools, cattle equipment & much more at Rich Hill, Missouri for Merlin Reed. Auctioneers: Marty Read Auction Service.

January 1, 2016 — Harley Gerdes 31st annual New Years Day consignment auction at Lyndon.

January 1, 2 & 3 — Antique furniture, American Art Pottery, Roseville, American Brilliant cut glass, advertising signs, guns, antique fishing lures & reels, primitives, glassware & much more at Greensburg for Annual New Years Antique Auction. Auctioneers: Scott Brown Auction & Real Estate.

January 5, 2016 — 243 acres Saline & Dickinson County farmland held at Salina for Margaret M. Kelley Trust, Tom Kelley, trustee. Auctioneers: Riordan Auction & Realty.

January 7, 2016 — 76 acres Marion County cropland held at Hope for children of Clara Domann Bechtel. Auctioneers: Riordan Auction & Realty.

January 7, 2016 — 80 acres native sandhill Rice County pasture held at Alden for Lowell (Mike) Smith. Auctioneers: Stroh's Real Estate & Auction, LLC.

January 7, 2016 — 74.5 acres Washington County land held at Clifton for Nellie Waunita and Word Estes. Auctioneers: Midwest Land & Home, Mark Uhlik.

January 9 & 10, 2016 — 2-day auction: collectibles, primitives, furniture, toys & much more at Lawrence. Auctioneers: Elston Auction Co.

January 14, 2016 — 156 acres Dickinson County farmland held at Abilene for Ronald Derrick Trust. Auctioneers: Riordan Auction & Realty.

January 23, 2016 — 200+ farm toys, firearms, ammo & supplies, collectibles at Lawrence for Larry & Brenda West. Auctioneers: Elston Auction Co.

January 30, 2016 — Washington County farmland at Barnes for the Myrl Bartley Trust. Auctioneers: Raymond Bott Realty & Auction.

February 27, 2016 — Tractors, equipment, trailers, collectibles, etc. at Baldwin City for Roger & Susie Taul. Auctioneers: Elston Auction Co.

March 16, 2016 — 5th annual production sale (Angus bulls, open yearling heifers, young pairs) at Overbrook for Woodbury Farms.

March 12, 2016 — Annual Machinery Consignment auction at Concordia for Concordia Optimist Club.

March 17, 2016 — 27th Angus production sale held at Esbon for Benoit Angus Ranch.

April 2, 2016 — Equipment, tools, household, collectibles, etc. at Lawrence for Bud & Thelma Dillon Estate. Auctioneers: Elston Auction Co.

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www.bigiron.com
WEDNESDAY, DECEMBER 23, 2015

• Wyrill Farming Inc., John Wyrill 785-543-7612 & 785-543-7601, Kirwin, KS 67644: 2008 John Deere 4730 Sprayer; 2008 John Deere 4720 Sprayer; 2005 John Deere 4720 Sprayer, PLUS MUCH MORE!
• Dennis Unruh, 620-386-0503, Big Iron Sales Rep
• Ryan Ortnor, Clint Morris 620-408-7987, Cimarron, KS 67835: 2011 Caterpillar 272C Skid Steer; 2000 Caterpillar 149-1411 Pallet Forks; Lowe 1650E Auger Post Hole Drive Unit/Attachment.
• Todd Hubbard, 620-271-3656, Big Iron Sales Rep
• Abraham Peters 620-640-0320, Sublette, KS 67877: 2005 Adkins Truck Equipment Company SP-240-95-F Platform Body/Bed; Round Bottom Feed Bunks (71);
• Todd Hubbard, 620-271-3656, Big Iron Sales Rep

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COLLECTIBLE COIN AUCTION
FRIDAY, DECEMBER 18, 2015 — 3:00 PM

Silver, Gold, Proof Sets and much, much more!

REAL ESTATE & PERSONAL PROPERTY
SATURDAY, DECEMBER 19, 2015 — 9:00 AM
10:00 AM ART • 12:00 PM REAL ESTATE
• 2:00 PM MAX HEINLY ORIGINAL TURNED WOOD

REAL ESTATE SELLS AT 12 PM • 5304 Terra Heights Drive

3 Bedroom/ 2 Bathroom
with a new roof,
new windows and more!
For Showing, contact
Listing Agent:
Bridget Rainey, 785-477-7202

ART: 10 Jim Hagan Watercolors, plus Sanderson's, Thompson, Fudge, Mosier & More!
MAX HEINLY TURNED WOOD: LARGE collection of Max Heiny original turned wood. Bowls, cups, urns, plates, bracelets, pins, pens, pencils, yo yo's, vases, belt buckle, bells, decorative items and much more.
Antique Metal Coleman Cooler, Winchester gun safe w/digital combo lock holds 24 long guns, Mosier & Bartholomew Pottery, Covington Stoneware, Francis-

can Earthenware, depression glass dishware, Vintage 6 1/2 ft. Aluminum Christmas Tree, lots of material and old patterns, sewing notions, yarn, vintage radios, old cameras. Lots of furniture grade wood, furniture, Carnival Glass, Corningware, Tupperware, old typewriters, small kitchen appliances, 2 refrigerators, large chest freezer, Lawn Boy push mower, sprayers, yard tools, 2 chainsaws, ladder, hedge trimmer.

For many more auction items follow us on Facebook
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SELLER: MAX HEINLY ESTATE
TERMS: Property sells AS IS, WHERE IS. 10% non-refundable down payment is required day of sale by check. Buyers must be able to close on or before February 19, 2016. Buyer needs bank letter of loan approval or funds verification. Cost of Title Insurance and Closing Costs to be split equally between Buyer and Seller. All announcements day of sale take precedence over written materials. Crossroads Real Estate & Auction LLC is representing the Seller.

Two Locations: 7840 E US Hwy 24, Manhattan 785-539-2732
1003 Lincoln, Wamego 785-456-6777

Crossroads Real Estate & Auction LLC

Listing Agent: Bridget Rainey
785-477-7202
Auctioneer: Andrew Sylvester
785-456-4352
Terri Hollenbeck: Broker/Owner, 785-223-2947
www.kscrossroads.com

AUCTION
SATURDAY, DECEMBER 19 — 10:00 AM
2nd & S. Swedonia, Marquette, KS (1 blk. East of Piper's Fine Foods
CARS & TRACTORS

2010 Mahindra 4025 tractor w/loader; 1966 IHC 404 tractor; 1935 Plymouth PJ 4-door (restored); 1928 IHC 1 ton truck (customized-no cab); 1955 DeSoto Fireflight 4-door sedan; 1966 Dodge Polaris convertible; 1964 Chrysler Imperial LaBaron 4-door; 1974 Winnebago 19' motorhome; 1967 18' IMP boat w/150HP Buick inboard/outboard; Land Pride FDR 2584 3-pt. mower; 1970 Yamaha DT 125 motorcycle (needs clutch); Toro Z5000 riding lawn mower, 50"; International Cub Cadet 982 riding mower, 48"; **BE PROMPT. NO SMALL ITEMS**

ERNEST & LOUISE JOHNSON TRUST
oswaltauction.com or AuctionGuy.com
Auctioneers:
Bill Oswalt: 620-897-7500 * Kevin Krehbiel: 620-386-0650

MERLIN REED FARM AUCTION
THURSDAY, DECEMBER 31 — 11:00 AM
5282 SW County Rd 11508 — RICH HILL, MISSOURI
Located 5 miles West of Rich Hill, MO on A to WW Hiway then South 3 miles to Aron Rd. then East 3/4 mile. Watch for signs.

TRACTORS: 2004 JD 8320 Diesel Turbo front wheel assist, only 1979 hrs.; JD 1997, 8200 Diesel, front wheel assist.
SEMI GRAIN TRUCK & TRAILER: 1997 Volvo diesel 9 spd Twin Screw air ride Tractor, 2007 steel grain trailer with tandem axles.
COMBINE: 1997 9500 JD rear wheel assist.
JD HEADER, RICE TIRES, CORN HEAD, PICKUP, GRAIN TRUCK, JD PLANTER, JD MULCH FINISHER, UM ROLLING HARROW, LANDOLL DISC, GRAIN CART, PLOW, FIELD CHISEL, SEED TENDER w/SCALES, TILT TRAILER, FLATBED TRAILER, HAY TRAILER, JD BALER, JD MOWER CONDITIONER, TEDDER, RAKE, 3 PT. BALE UNROLLER, PICKUP BALE SPEAR, 4-WHEELER, PORTABLE AUGER, OTHER EQUIPMENT, WATER PUMP, FENCING, SHOP & TOOLS, CATTLE EQUIPMENT, GRAVITY FLOW BIN, FUEL TANK & MISC.

Watch upcoming Grass & Grain for full listings & Go to: www.martyreadauction.com for full listing & pictures!

Sale conducted by:
MARTY READ AUCTION SERVICE
Marty & Beverly Read • Mound City, KS 66056 • 913-795-2508
Charley Johnson & Marvin Swickhammer, Assistant Auctioneer
Real Estate, Antique, Farm, Livestock & Commercial

LAND AUCTION
THURSDAY, JANUARY 7, 2016 — 10:00 AM
Clifton City Hall, 104 E Parallel St. — CLIFTON, KANSAS
74.5 Acres Washington Co. Land

LEGAL DESCRIPTION: W 1/2 SE 1/4 except an approximate 2.91 acre tract, Section 18 Twp 5S Rng 2E of the 6th P.M. in Washington County Kansas consisting of approx. 74.5 acres M/L.
LAND LOCATION: At the intersection of Parallel & Eagle Rd in Clifton Ks. go North on Eagle Rd. 3 miles to 3rd Rd. Turn East on 3rd Rd and go 1 1/2 miles. This is the properties South-West corner. The property will be on the North side of the road.
2015 Washington County Taxes: \$1426.87

***TERMS & POSSESSION:** 10% down day of the sale, balance due at closing on or before February 13, 2016. Seller to pay 2015 taxes. Title insurance, escrow and closing costs to be split equally between buyer and seller. Possession on closing. 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 Seller's Agent and represents the seller only. All information has come from reliable sources; potential bidders are encouraged to verify all information independently. Announcements the day of the sale shall take precedence over any other information.

Listing Agent's Notes: Agricultural Producers & Investors ...
The chance to purchase land that is 98.4% in agricultural production doesn't come along often. Soil types featured on this property are 97.7% Crete silt loam (0-1% slope); .1% Crete silty clay loam (1-3% slope); and 2.2% Crete silty clay loam (3-7% slope). These soil types are considered PRIME for agricultural production. This nearly level property would make a great addition to an existing farming operation or would be an excellent investment property. Don't miss this opportunity.
Contact me direct with any questions you may have on this GREAT property. Mark Uhlik, Broker - 785-325-2740

NELLIE WAUNITA & WORD ESTES, SELLER

Midwest Land and Home
Mark Uhlik — Broker/Auctioneer 785-325-2740
www.MidwestLandandHome.com






Annual New Year Antique Auction

3 Days! Friday – Saturday – Sunday
January 1st – 3rd

Greensburg, KS

Over 125 pcs. of outstanding antique furniture
– Over 200 pcs. of American Art Pottery, lots of great Roseville – 50 pcs. of old American Brilliant Cut Glass – 35+ advertising signs – 50+ guns – 100+ antique fishing lures and reels – Primitives – Glassware & More.

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for bidders in attendance ON-SITE!

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GREENSBURG, KS 67054









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Kansas Expocentre, One Expocentre Drive, Topeka, Kansas

Free Parking
Free Admission

January 5TH, 6TH & 7TH

Kansas Soybean Expo 2016
Wednesday, January 6th, 8:30 AM

FREE HORSE TRAINING CLINICS
in Domer Arena with Scott Daily

	<p>Tuesday 12:30PM & 3:30PM</p> <p>Wednesday 1:00PM & 6:00PM</p> <p>Thursday 11:30AM & 2:30PM</p>	
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For a list of the health care services that will be provided, or information about the time schedules, check our website at www.tradexpos.com or call 800-949-3976

Shawnee County Health Agency
"free well water nitrate testing"

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SHOW HOURS

Tuesday 9 AM - 5 PM

Wednesday 9 AM - 8 PM

Thursday 9 AM - 4 PM

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LONDON ARENA
EXHIBITION HALL

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