



Know your 'why' and accomplish the mission, charges Barringer at 15th Upson Lecture

By Donna Sullivan, Editor

"Why Do Agriculturists Stand for the National Anthem?" was the topic of the 15th installment of the Upson Lecture Series, hosted by Food For Thought, a Kansas State University organization that is dedicated to bridging the gap between agriculture producers and consumers.

Presenting the lecture was Dr. Leon S. (Sam) Barringer, a large animal veterinary consultant and commander of the 932nd Medical Group.

"This title is not an indictment of what's happening across our country," Barringer emphasized. "As a military person, it might surprise you that I'm not offended when someone doesn't want to stand for the National Anthem. I've taken a sworn oath to protect and defend the Constitution of the United States."

Pointing out that freedom of speech was the first amendment to the Constitution, Barringer defends people's right to choose whether or not to stand for the anthem. "When folks choose not to stand for the National Anthem, I choose not to be offended," he said. "This is not about creating divisiveness. It's about celebrating our culture and the way we do things. We have enough folks in this country trying to divide us. That's not what people in agriculture are all about. We are the backbone of this country and when we work, the nation works."

For the students in the room, many of them veterinary students, understanding why they are going into their chosen field is critical to their success, Barringer believes. "For those of you thinking about food animal medicine, your 'why' is way bigger than 'I like to palpate cows,'" he explained. "You'll get sick of that in about two months, maybe less."

The bigger picture is one of a stable food supply as the basis for national security. Destabilizing a country's food supply in turn destabilizes the society. "If you doubt that, think about what you would do for your parents, your children or yourself if you could not get food. What would you be willing to do? Would you resort to criminality?" he queried.

As an example, he showed a photograph taken in 2003 in Kuwait of a group

of veterinarians from across Afghanistan and Iraq that were assembled to help the war-torn countries rebuild their college veterinary programs. "Within two years of this photo being taken, there were only one of those veterinarians that were not targeted and killed," he said. "Why did they target food animal vets in Iraq and Afghanistan? They did it to endanger the food supply."

Barringer referred to a portion of the veterinary creed that speaks of using veterinary skills for the benefit of society. "Who pays attention to public health in this country? It's veterinary medicine, it's animal health and animal agriculture," he emphasized. "It's hypercritical to our mission and its in our oath. When you have that focus of why you're doing what you're doing,



Dr. Sam Barringer described the mission of protecting the nation's food supply at the 15th Upson Lecture, held November 6 in Manhattan.



Food For Thought members Milea Anderson and Kyler Langvardt presented Barringer with a plaque in appreciation of his participation in the Upson Lecture Series.

Photos by Donna Sullivan

then a lot of things start making sense."

He spoke of the parallel between agriculture and the military and how such a small percentage of the population in each of them serve and protect the American people. While during WWII, the percentage of the population serving in the military was in the high 40s, it is now around 4%. Only about 3% of the population is involved in production agriculture, while 50 million Americans are on some sort of food assistance. "How efficient are we at what we do?" he asked. "We're so efficient today that if you go around the world and look at how inefficient they are, how many countries do you think are discussing natural and organic food production modalities? Not very many, they're just happy to eat." Barringer believes we should embrace the choices our efficiencies have allowed consumers to have and not be derisive towards them. However, that would change if inefficient production methods began to diminish the food supply. "I'll be the first guy that if we turn the corner and people start getting hungry again because the efficiency model is gone, I'll be the first guy to say those inefficient models need to go away. Because hunger

trumps everything. Hunger trumps civility."

Barringer also discussed the character traits exhibited by people raised in rural and agricultural settings, and how the vast majority of special forces operatives come from such a background. While many could qualify to enter Navy SEAL training, it's their attitude towards the possibility of quitting that weeds them out. "People raised in an agriculture setting never consider quitting or giving up," he said. "It's inculcated into us at a very young age – quitting is never an option. In animal agriculture if we look out there and we've got four feet of snow and a bunch of sick animals that are suffering, what do we do? We stand up, we bow up and we drive into it. At

no point in that system to do we even think about taking a knee. It's bent in us that quitting is not an option and that's now they get through that training."

That dedication to the mission is what is crucial to protecting the nation's food supply, Barringer stressed. "We can't afford to take a knee on food security. You have to do the best you can possibly do every single day."

He challenged the students to deeply consider and commit to their 'why.'

"You've got to have a passion for this mission," he charged. "I need you guys to come out of here with a degree of excellence, having your 'why' understood, so that my grandson doesn't ever have to fight for his food."



According to National Ag Statistics Service, 88 percent of corn has been harvested, soybeans are at 85 percent and sorghum is at 63 percent. 17 percent of the cotton has been harvested and 55 percent of the sunflowers. Above, Charles Dugan, Leonardville, makes a transfer from the grain cart to the truck. Photo by Kevin Macy

Delivery of last week's issue of Grass & Grain unavoidably delayed

Unanticipated issues in transferring the Grass and Grain mailing permit from the Manhattan post office to the Kansas City, Mo. post office caused a delivery delay of last week's issue.

"The timing could not have been worse from our standpoint because we do not want to give the impression this is the new normal," said publisher Tom Carlin. "Our staff has been working diligently with our print and post office partners in Kansas City to assure this will not happen again."

Understanding that our loyal readers enjoy Grass and Grain and anticipate its arrival, we are extending the subscription of all readers by one week to make amends for any inconvenience.

We appreciate your understanding and hope you enjoy the new look of the paper.

Two decades devoted to 4-H shooting sports earns Bartholomew Friend of Extension recognition



Ray Bartholomew, who has volunteered for the Kansas 4-H and Youth Development's shooting sports program for the past 20 years, has been named a Friend of Extension by the national chapter of Epsilon Sigma Phi.

Bartholomew has served as the state volunteer coordinator for Kansas 4-H Shooting Sports for the past ten years. On average, he spends about 20 hours per week helping to recruit and train other volunteers to become certified shooting sports coordinators in the state.

In 2015, Bartholomew logged more than 1,040 volunteer hours with Kansas 4-H, an equivalent value of \$22,505.60 to the youth development program.

Kansas 4-H reports that there are approximately 3,516 youth who participated in shooting sports in the past year, the third highest enrollment among the organization's three dozen statewide programs.

Receiving the Friend of Extension award "is gratifying, it's also humbling," Bartholomew said. "I look at Extension as being a family. Since I'm not a paid employee, I look at it like I'm an adopted child of Extension. I very much appreciate this honor."

Sigma Epsilon Phi is an association of county Extension agents and specialists. Each year, Kansas honors one or more individuals for the work they have done on behalf of Extension.

"Ray is very deserving," said Pam Van Horn, an Extension specialist for Kansas 4-H and Youth Development. "The shooting sports program would not be where it is today without his dedication to training others."

Van Horn notes that Bartholomew's leadership is key to the nearly 525 certified adult volunteers who have been trained to teach shooting sports in Kansas. They represent 70 Extension units in the state, and have contributed more than

49,000 hours toward the sport, according to figures from the state 4-H office.

That volunteer time is equivalent to approximately \$1.06 million in service to youth and the state of Kansas, Van Horn said.

"For me, it's a passion," said Bartholomew, who credits his own time in 4-H for teaching him leadership and commitment to service. "I get to do something I enjoy doing and pass on those opportunities to work with firearms, work with archery equipment, and to do it safely."

Bartholomew is state certified in six disciplines (archery, coordinator, hunting skills, pistol, rifle and western heritage/cowboy action), and nationally certified in archery and as a program coordinator.

"We are trying to teach kids how to do something appropriately with equipment that in our culture isn't always used appropriately," Bartholomew said. "We want to get to them early, particularly in 4-H, so that they understand that we don't point the gun at people and we don't point at images of people. We teach them how to use this equipment in an appropriate manner, shooting paper targets, and in some cases where they want to go out and hunt, being able to do that responsibly."

He adds: "The rewards are seeing those kids, seeing those adults doing something that I have a passion for. Since I have a passion for it, it allows me to do something where it's not my paid job, I get to do what I like to do, and Extension provides the platform for the opportunity."

Van Horn noted that the Kansas shooting sports program has increased its enrollment by 3 to 4 percent over the past five years.

Bartholomew is a farm loan manager for the U.S. Department of Agriculture's Farm Service Agency in Hutchinson. He recently served on the Kansas Extension Advisory Council and also serves on the Reno County Extension Board as treasurer, and is a member of the 4-H Program Development Committee.

Van Horn said he is active in helping educate 4-H volunteers about the greater mission of K-State Research and Extension.

"Kansas 4-H is honored to have him serve in its ranks," she said.



It's About Safety

By John Schlageck, Kansas Farm Bureau

While a farm or ranch can be the most wonderful place in the world to raise a family, it comes with its own special set of hazards that don't exist anywhere else.

Overturns, were the leading cause of death for these farmers and farm workers.

On average, 113 youth less than 20 years of age die annually from farm-related injuries in the United States. Most of these deaths occurring to youth 16-19 years of age.

Of the leading sources of fatal injuries to youth, 23 percent involved machinery (including tractors), 19 percent involved motor vehicles (includ-

ing ATVs) and 16 percent were drowned.

Slowing this trend is a never-ending challenge. It is also an opportunity every day.

Children and families play, live and work on the farm. There's no getting away from the machinery. This same machinery is always there and it doesn't have a heart.

Farm machinery is made to cut, chop and grind and it won't distinguish between crop tissue and human flesh. That's why producers must use their heads, practice safety and stay out of harm's way.

When it comes to the education process of farm safety, seek out programs offered by farm organi-

zations like Kansas Farm Bureau. Commodity groups may offer safety instruction as well.

Men, women and children should attend such learning sessions whenever such opportunities exist. This should be a priority for all who operate tractors, combines, balers, augers and other machinery.

Kansas Farm Bureau's safety education arsenal is filled with a series of displays that are graphic and show amputations caused by various types of farm machine.

The idea behind such safety demonstrations is to offer safety awareness before a farmer or rancher needs it.

Everyone becomes a

safety advocate after an accident. Farmers and ranchers should think and practice safety every moment of every day.

Not enough time and haste are two of the main reasons farmers wind up in accidents. The reason most farm fatalities are male is because more men handle the equipment.

Farm safety is not always an easy message for

farmers and ranchers to implement in the workplace. However, the point is to think and plan to stay healthy, active and safe in what can be a potentially hazardous environment.

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.

New study shows grain exports offered \$55.5 billion in economic output in 2015

Exports of U.S. feed grains and related products provide critical support across the U.S. economy, offering billions in economic direct and indirect economic benefits to farmers, rural communities and the nation as a whole.

New research commissioned by the U.S. Grains Council (USGC) and the National Corn Growers Association (NCGA) quantified these benefits, showing that U.S. feed grain and grain products exports were worth \$18.9 billion in 2015 and supported \$55.5 billion in economic output. These exports were linked directly or indirectly to nearly 262,000 jobs.

Exports of corn, barley, sorghum, ethanol, distiller's dried grains with solubles (DDGS), corn gluten feed and meal as well as the corn equivalent of meat on the U.S. economy.

The study extended analysis to determine the importance of exports across the broader U.S. economy. Total impact of grain and grain products exported in 2015 indirectly supported more than 261,000 jobs across the United States and \$21 billion in gross domestic product (GDP).

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Breaking down the numbers, these results showed every \$1 of grain exports generated supported an additional \$2.19 in business sales. And every job directly created

by the export of grain and grain products supported an additional 4.7 jobs in the United States.

These indirect and induced business activities extend well beyond the agricultural industry, including to the wholesale trade, real estate, oil and natural gas extraction to service sectors including restaurants, hospitals and employment services industries.

"The value of exports to the U.S. economy extends far beyond our fields and farms," said NCGA president and North Dakota farmer Kevin Skunes. "By analyzing the impacts to individual states and congressional districts, constituents and legislators alike can better understand how their local communities benefit from and depend on exports."

It appeared as though a crime had been committed in our house and I found myself in the unenviable position of being the prime suspect.

My husband's fitness bracelet had disappeared.

Suddenly he turned into an odd conglomeration of Marshal Dillon, Andy Griffith and Kojak (two old television lawmen and a bald, Tootsie Pop-sucking detective for you younger readers).

"Now, now little lady, we all know how much turmoil you were in over me getting more steps every day than you," he said, with the direct gaze of Marshal Dillon and his hand on an imaginary six-shooter.

"You probably lost it out doing chores," I said, all the while wondering if I should give him a Miss Kitty wink to try to throw him off the trail.

But, what trail? I had nothing to do with this.

Then he went all lovable, affable Andy Griffith on me, right down to the southern drawl.

"Now, you know, honesty is always the best policy and even if you did commit this little crime, there's no reason you can't come clean and get back on the right side of the law. Why don't we sit down over a piece of pie and talk about it?"

"I haven't baked a pie in 15 years," I retorted. "Did you look inside your jacket sleeve?"

Then he got tough. "Now listen, I have all the proof I need to lock you up for this. Stop playing games."

"What proof???" He produced a *Grass & Grain* with a flourish and thrust it under my nose.

"It's right here, in black and white. You admitted you were consumed by a rabid sense of competition. You even hinted at putting tacks in my shoes. That's criminal threat."

Drats, indicted by my own creative writing and flair for exaggeration.

A couple of days later, as I was eating my bread and water and waiting for the bus to take me to the Big House, he came in with an unmistakable sheepish air about him. Instantly I knew something was up.

"So... I found my fitness bracelet," he said. "It was under a hay bale in the back of the truck."

"Hmmm. Interesting," I replied. "So, I've been cleared?"

"For now," he replied. "But don't let me catch you around these parts again."

Really, that man has got to stop watching so much television.



We are moved into the new place and well settled in. Okay, the humans, dogs and horses are moved in and settled but the sheep are still spread out among our other three sets of pens and that is where the cows ultimately must go. That means I must get busy constructing sheep pens at the new place and it must happen rapidly. If you have followed me for very long you know that construction and rapid are not two words you would use to describe me.

I am, however, good at contemplation (or maybe that is procrastination), I think I work rather well with a looming deadline. In any case, I need to build enough pens to house all the ewes. We won't worry about the lambing facilities; after all I have until late December to take care of that part. No reason to get in a rush.

Construction is not my thing, I just do not have the eye for laying things out and making them work right. I do have a definite idea of how I want them, more importantly I have a definite idea of how I don't want the pens to look and that is like they did at the old place. The sheep just happened at our old place, I have always said they are an overgrown 4-H project and because of that the pens sprung up haphazardly and with no real plan. The new place gives me a chance to start with a clean slate but with an idea of how I want things to work.

I have spent the last three months since the move contemplating and thinking about how the pens should be built (again, I have heard the word procrastinate thrown out too) and it is now time for action. I may not like building pens but when I am ready to do it, I want to get started and keep at it until the job is done. That is why the past couple of days have been so agonizing.

It all started with moving some of the ewes around, so I could bring the cows home off the rented pasture. Loading the ewes is not usually a problem, a bucket of feed strategically placed on the front of the trailer and stand back. However, Twinkle Toes, Isaac's prized Suffolk ewe, had been through this all before and would have none of it. We played a game of cat and mouse for what seemed like an hour before she finally gave in and loaded up. No real big deal but it put me behind and I didn't get panels moved and set up

to catch the cows.

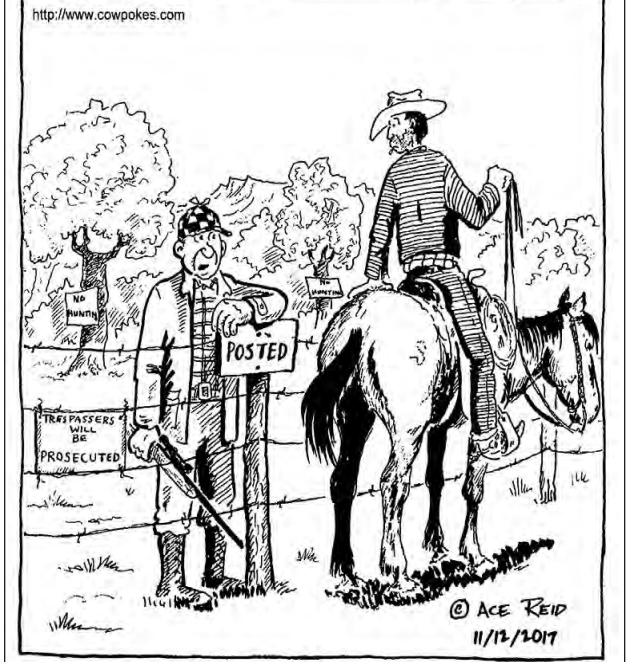
The next morning, I needed to take a couple of rams to the sheep sale. I got around as early as I could, in fact I got around earlier than I had planned because Jennifer had both rams caught by the time I got done with chores. When I asked why she had not waited for me, she said something about being married 22 years and knowing how long things took. I am not sure what happened on the drive to Clay Center; everything seemed to go fine but instead of a couple of hours the trip ate up the whole morning. After a quick lunch we moved the panels and set up the catch pen that had been planned for the day before.

The next day was Sunday and of course we started the morning by going to church. That afternoon it was decided to try to catch the last pasture of cows and bring them home. All went smoothly until the last three pairs. They decided that they did not want to be caught and would prefer to stay through the winter. After much cussing, discussing and outright hatred I was inclined to let them have their way. Jennifer was not so understanding and soon the cows came to see things her way. In the end the cows came home but another full day was lost.

Monday dawned and with it the need to get the combine to the dealership for its winter check-up and the grain trucks needed to be put away too. Again, for reasons I don't fully understand this all took far more time and yet another day was lost. Yesterday was a day of more progress, the skid loader was roaded home, posts were bought, and the post-hole digger was borrowed. Everything was laid out and the project would start today. Today dawned cold and clear. Why the weather report? The water hydrant was frozen, the cows needed to be fed and the tractor would not start. All of this translated into another half-day lost.

This all gave me time to again contemplate and rethink my plans. Maybe I did not need such good pens. Maybe I didn't need pens after all. Suddenly free range, pasture sheep seemed like a good idea. Then common sense and reality took over, the pens must be built. Wish me luck and stay tuned, this could get good.

COWPOKES® By Ace Reid



"Wul, how wuz I supposed to know this place wuz posted?"



"NO, MY WIFE NEVER GOES TO BED MAD... SHE LIKES TO STAY UP ALL NIGHT AND FIGHT."

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K-State specialists share thoughts about what Tyson plant might mean for a community, state

Recent news that Tyson Foods, Inc., is interested in building a \$320 million poultry complex in Kansas is bringing a range of reactions from community members where the plant might be located. Two Kansas State University extension specialists answered questions about what such a complex might mean for a community and surrounding area.

Tyson and the Kansas Department of Agriculture on Sept. 6 announced that Tyson would build a \$320 million poultry complex near Tonganoxie in Leavenworth County. The complex was expected to employ about 1,600 people and contract with farmers and ranchers in the area to raise chickens. Tyson said the payroll and payments to farmers from the new operation, along with its purchase of grain and utilities, were expected to generate a direct annual economic benefit to the state of Kansas of \$150 million. Community backlash in Leavenworth County after the announcement, however, has Tyson looking for other locations. Sites in Cloud, Montgomery and Sedgwick counties are now under consideration.

K-State Research and Extension poultry specialist Scott Beyer wants to make people aware of modern poultry production practices at farms that typically contract with a major processor such as Tyson. He and Extension agricultural economist Dan O'Brien answered commonly asked questions recently:

What about odor from poultry waste? How is that controlled when raising many birds?

Beyer: Waste from poultry falls onto bedding, such as pine shavings and sometimes straw. Because poultry houses have high ventilation rates,

the waste dries and the lack of water stabilizes it. This prevents decomposition, minimizes odors and keeps flies from using the waste to reproduce. Upon clean-out, the dry waste is piled and composted in a facility where it reaches a high temperature to destroy micro-organisms, very much like any home composting bin. Poultry growers never use water or lagoons that are associated with the waste of other farm animals. This prevents the growth of odor-causing micro-organisms.

How would this affect the water supply and quality in the region?

Beyer: An actual poultry farm doesn't use much water. A bird consumes about a quart of water for every pound of feed consumed which is far less than the average irrigation pivot. All poultry farms operate under a nutrient management plan. This requires analysis of the nutrients, like nitrogen and phosphorus, in the compost. The composted litter is then spread on farm fields, based on the soil nutrient content and the needs of the plants grown on the farm. In most cases, supplemental chemical fertilizers are still required because some nutrients are not high enough in the litter to adequately feed the plants. So, any litter used simply offsets some of the chemical fertilizers used by farmers to grow soybeans, corn and sorghum. In the end, no additional nutrients are used by anyone, and the total amounts of nutrients remains the same before chickens came to the area. In fact, with the organic content, and with micro-nutrients in the litter, plants actually grow better with litter compared to crops grown with only the major chemical fertil-

izers. In some ways, you can consider compost to be essentially recycled corn and soybeans (that were fed to chickens) to grow the next crop.

Can you describe, in general terms, modern poultry production? Are the chickens raised in a controlled atmosphere?

Beyer: Broiler chicks need heat for a few days, then the temperature is dropped to reach their most comfortable temperature at around 75 degrees. The houses are long and narrow so that air can flow easily through the building. Most people don't know that birds don't sweat, so it's important to move the air so that as they breathe, the air can remove respired moisture which allows them to cool. The buildings will have solid sidewalls, and it will be difficult to even know if there are any birds in the house. Air is moved by exhaust fans which pull air through an evaporative cooling system during warm weather. Because the litter must be kept dry, the airflow not only cools the birds, but it also removes the moisture from the litter and building, which prevents odors. Many people think the birds are crowded but what they are observing is the gregarious nature of birds. No matter how much space you give them, birds want to flock together, so they will all end up in one place in a barn anyway. They are never in cages so the birds can move about wherever they want in the entire building.

The buildings are 100 percent computer-controlled, and sometimes through apps on a phone, managers can use cameras to check the birds. You can literally go to a Friday night ball game and check your birds over your smart phone. I consider a typical

broiler farm to be a part-time job, with a few full-time days here and there. Most poultry growers also are teachers, grow crops, run cattle, etc.

What economic impact might a complex like the proposed Tyson plant have on a community or region?

O'Brien: There are always pros and cons when considering a business of this size coming into a community, but for grain growers and some agri-businesses in the region, the impact is a net positive. It's very possible that this processing plant will have a positive effect on the regional grain demand for livestock feed, and regional grain prices. In addition, a business of that size has the potential to provide additional local employment and retail business volume, increase agricultural land values in the area as a result of higher grain prices, add to the local tax base to help fund local government services, and to increase home real estate values because of increased residential housing demand.

What types of employees will be required for this enterprise?

Beyer: An integrated farming operation of this size will require employees with a wide range of skills. The contract farms will hire family help, while providing on-farm employment growing the birds or producing hatching eggs. There will be USDA inspectors, quality-control personnel, and people working in food safety. Besides the independent, family-owned farms, there will need to be flock supervisors who travel to all

the farms in an area and check the birds. There will be construction jobs for the grow-out buildings. The automated equipment and robotic processors typical on these farms will need people skilled in technical abilities. More than likely, there will be at least one outfit that will open an office in the area to sell commercial equipment and parts for poultry houses. Because the houses are heated mostly by propane, gas companies will need to hire additional crews to deliver gas. The job base will require high-school grads, technical grads, university degrees and probably advanced degrees in areas like management and veterinary care. There will be specialized jobs in grain handling and feed manufacturing. And don't forget all the IT and accounting people required in payroll. There aren't many enterprises that will offer jobs with the breadth of skills and educational levels than integrated poultry production.

What else do you think people should know?

Beyer: People don't realize that the farms needed to supply birds could be spread sparsely over several counties. These houses won't make noise, nor will they have any lagoons that produce odors so it's likely that most people who see one won't even know it's full of birds. And for those more interested in the breeding operations, some growers will have hens and roosters naturally producing hatching eggs that will be moved to a hatchery where things are so automated that the chicks are even vaccinated while still in the egg. The broilers for meat are then scheduled for processing at market weight and they will be moved via a truck to a plant where the truck will move right into an area for unloading. There are no holding pens for birds around poultry plants and, besides an occasional truck moving birds, most folks won't even know if birds are being processed.

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Glenda Tullio, Council Grove, Wins Weekly Grass & Grain Contest Prize

Glenda Tullio, Council Grove:
CRANBERRY-ORANGE BREAD

2 cups flour
3/4 cup sugar
1 1/2 teaspoons baking powder
3/4 teaspoon salt
1/2 teaspoon soda
1/4 cup oleo
1 tablespoon grated orange peel (zest)
3/4 cup orange juice
1 egg
1 cup fresh or frozen cranberries, chopped
1/2 cup chopped pecans

Heat oven to 350 degrees. Grease bottom only of loaf pan (8 1/2-by-4 1/2-by-2 1/2 or 9-by-5-by-3). Mix flour, sugar and baking powder, salt and soda. Stir in oleo until mixture is crumbly. Add orange juice, zest, and egg until just moistened. Stir in cranberries and nuts. Spread batter into pan. Bake until wooden toothpick tests clean, 55 to 70 minutes. Cool 5 minutes. Loosen sides of loaf from pan; remove and cool completely. Makes 1 loaf.

NOTE: Measure flour carefully! Batter will be thick.

Lydia Miller, Westphalia:
NO-BAKE COOKIES

2 cups sugar
2/3 cup evaporated milk
3/4 cup oleo
1 package instant pudding (any flavor)
3 1/4 to 4 cups quick oats

Combine sugar, evaporated milk and oleo and bring to a boil. Boil 2 minutes. Remove from heat and add pudding and oats. Drop by spoonfuls onto waxed paper.

Lucille Wohler, Clay Center:
CRANBERRY SALAD

2 packages cherry gelatin
2 cups hot water
2 cups sugar
2 cups ground cranberries
2 small cans crushed pineapple

Dissolve gelatin in hot water. Add sugar and stir until dissolved. Chill slightly then add ground cranberries and pineapple. Mix well and chill.

Another one from Lydia Miller, Westphalia:
CAPPUCCINO MIX

1 cup instant coffee creamer (use your favorite flavor)
1 cup instant chocolate drink mix
1/2 cup instant coffee
1/2 cup sugar
1/2 teaspoon cinnamon

Mix all ingredients. Store in air-tight container. To prepare, mix 3 heaping tablespoons of mix in 6 ounces hot water. Add whipped cream on top if desired.

Time To Begin Enjoying The Joys Of Wintertime Cooking

Mom's Chicken Pot Pie

1/3 cup butter
1/3 cup chopped onion
1/3 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 3/4 cups chicken broth
2/3 cup milk
2 cups chopped cooked chicken
1 (14.5-ounce) can peas & carrots
1/2 (15-ounce) can whole new potatoes, drained
1 (15-ounce) package prepared double-crust pie pastry

Preheat oven to 425 degrees. Melt butter in a large skillet over medium heat. Cook and stir onion, flour, salt, and pepper in melted butter until the onion is translucent, about 5 minutes. Remove skillet from heat and pour chicken broth and milk into the skillet; bring the mixture to a boil and cook to thicken slightly, about 1 minute. Remove skillet from heat and stir chicken, peas and carrots, and potatoes into the broth mixture. Press one pie pastry into the bottom of a deep-dish pie pan. Pour the broth mixture into the pie pastry. Top with remaining pastry and press edges together to form a seal. Cut several slits into the top pastry. Place pie plate on a baking sheet. Bake in preheated oven until the crust is golden brown, about 30 minutes. Let pie cool and filling thicken at room temperature for 15 to 20 minutes before cutting.

Salisbury Steak

1 (10.5-ounce) can condensed French onion soup
1 1/2 pounds ground beef
1/2 cup dry bread crumbs
1 egg
1/4 teaspoon salt
1/8 teaspoon ground

black pepper
1 tablespoon all-purpose flour
1/4 cup ketchup
1/4 cup water
1 tablespoon Worcestershire sauce
1/2 teaspoon mustard powder

In a large bowl, mix together 1/3 cup condensed French onion soup with ground beef, bread crumbs, egg, salt and black pepper. Shape into 6 oval patties. In a large skillet over medium-high heat, brown both sides of patties. Pour off excess fat. In a small bowl, blend flour and remaining soup until smooth. Mix in ketchup, water, Worcestershire sauce and mustard powder. Pour over meat in skillet. Cover, and cook for 20 minutes, stirring occasionally.

Tater Tot Bake

1 pound ground beef
1 onion, chopped
salt and pepper to taste
1/2 (32-ounce) package tater tots
1 (10.75-ounce) can condensed cream of mushroom soup
1/2 cup milk
1 1/2 cups shredded Cheddar cheese

Preheat oven to 350 degrees. In a large skillet over medium-high heat, brown the ground beef with the onions. Drain excess fat, and season with salt and pepper to taste. Spread the beef mixture evenly over the bottom of a 2 quart casserole dish. Arrange tater tots evenly over beef layer. In a small bowl, stir the soup into the milk until smooth; pour over tater tot and beef layers. Sprinkle Cheddar cheese evenly over the top. Bake in preheated oven for 30 to 40 minutes, until cheese is bubbly and slightly brown.

Cauliflower Pizza Bites

1 large head cauliflower, cut into large chunks
2 1/2 cups shredded mozzarella cheese, divided
1/2 cup freshly grated Parmesan cheese
1 egg
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/3 cup pizza sauce

Preheat oven to 425 degrees. Line a muffin tin with parchment paper squares. Grate cauliflower into a microwave-safe bowl using a fine grater. Chop up any remaining pieces that are too small to grate but too big for the crust. Microwave cauliflower until soft and tender, 4 to 6 minutes. Pour cauliflower into a clean dish towel cool easily handled, 15 to 20 minutes. Wrap the towel around the cauliflower and squeeze out as much liquid as possible; the drier the cauliflower is, the better it will hold together as a crust once mixed with the other ingredients. Combine cauliflower, 1 cup mozzarella cheese, egg, salt, pepper, garlic powder, and onion powder in a large bowl. Scoop cauliflower crust mixture into prepared muffin tin, dividing the mixture evenly among the cups. Pat down cauliflower mixture with the back of a spoon, making it compact. Bake in the preheated oven until golden brown, about 15 minutes. Spoon a small amount of pizza sauce onto each cauliflower crust. Top with remaining 1 1/2 cups mozzarella cheese, dividing evenly among the crusts. Bake until golden brown and

cheese is melted, about 15 minutes. Let sit in pan for 5 minutes before moving each bite to a cooling rack. Let cool for 10 minutes. Peel parchment paper squares off the crusts and serve on a platter.

Roasted Sausage and Sauerkraut

2 (13-ounce) packages smoked kielbasa sausage, cut into bite-size pieces
1 medium onion, thinly sliced
1 (32-ounce) package sauerkraut, drained
1 tablespoon olive oil
1 tablespoon butter, melted
1/2 teaspoon black pepper
1/4 teaspoon caraway seeds
2 green apples, coarsely chopped

Salt to taste
Reynolds Wrap® Heavy Duty Aluminum Foil

Preheat oven to 350. Lay a large sheet of Reynolds Wrap® Heavy Duty Aluminum Foil on a baking sheet. In the center of the foil, combine the sausage, onion, sauerkraut, oil, butter, pepper and caraway seeds; mix well. Bring up foil sides. Double fold top and ends to make a packet, leaving room for heat circulation inside. Place the foil package in preheated oven and roast for 30 minutes. Open packets carefully by cutting along top fold with a sharp knife, allowing steam to escape; then open top of foil packet. Stir in the green apples and reheat, adding another piece of foil to the top if necessary. Return to the oven for 10 more minutes. Remove from the oven, add salt to taste and serve.

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APPLE-STUFFED SQUASH

4 acorn squash (washed)
1 tablespoon butter
2 apples (chopped)
2 tablespoons brown sugar, packed
1/2 teaspoon cinnamon

1. Cut squash into halves and remove seeds.
2. Place in glass dish, cover with plastic wrap. Microwave on high for 5 minutes.
3. Melt butter.
4. Mix in apples, sugar and cinnamon. Microwave for 1 1/2 minutes.
5. Spoon apple filling into each squash half.
6. Cover and microwave on high for 3-5 minutes until squash and apples are tender.
7. Serve warm. Makes 8 servings.

Nutrition Facts: Serving size 1/2 squash — Calories 140; total fat 1.5g; saturated fat 1g; trans fat 0g; cholesterol 5mg; sodium 20mg; total carbohydrates 32g; dietary fiber 4g; total sugars 8g (includes 3g added sugars); protein 6g; vitamin D 0mcg; calcium 79mg; iron 2mg; potassium 802mg.

G&G Announces Its Annual Holiday Recipe Contest

Nov. 21 through Dec. 19

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Expert Advice On How To Turn Out A Terrific Turkey



(NAPS) — To help you save time and trouble and turn out a beautiful bird (or two), “Mastering the Art of Southern Cooking” author and television host Nathalie Dupree offers these clever turkey time tricks.

“I rarely cook a turkey larger than 14 pounds, and find it easier to roast two smaller ones than one larger one. A large turkey takes longer to cook, and is more difficult to handle and store. Two small turkeys allows one of them to be roasted and carved ahead of time, and the other to be the ‘show-piece’ on the table,” she explains.

“Rather than stuff the turkey,” she adds, “I flavor it with an onion, carrot and a few herbs. Herbs enhance the flavor of the turkey, when tucked inside the cavity. If a rack is not available, the onions and carrots can form a resting place for the turkey. I add stock to keep the bottom from burning and to ensure a scrumptious gravy. This creates a bit of steam, so take care when opening and closing the oven.”

As for thawing a frozen turkey, she says, it’s best to do so in a refrigerator that’s at 40 degrees or cooler. Allow 24 hours of thawing time for every four to five pounds of turkey.

Apple Cider-Brined Turkey
Serves 8 to 10
1 (12- to 14-pound) turkey, fresh or thawed
1 quart apple cider
Salt
1/2 cup brown sugar
1/2 cup melted butter
3 onions, quartered, divided
3 carrots, divided
3 red cooking apples, cut in quarters
Chopped fresh herbs to taste, such as rosemary, sage, thyme, optional
Preheat oven to 450 degrees. Remove any parts

that are in the interior of the turkey. Bring apple cider, one tablespoon of salt per pound of turkey and the 1/2 cup of brown sugar to boil in large pot. Add 1 quart water. Cool to room temperature. Add turkey to the liquid in the pot, making sure it is submerged. Cover and refrigerate overnight. The next day, remove from brine and pat dry with paper towels. If a crispier skin is desired, leave uncovered in the refrigerator for several hours or overnight. Oil a large roasting pan and rack, set aside. Add half the onions, carrots and apples, with the herbs, to turkey cavity. If using a rack, put the remaining apples and vegetables UNDERNEATH in the roasting pan. If not, put the carrots in the center of the pan, with the onions surrounding them. Truss bird or tie its legs together and move to the rack or on top of the vegetables. Brush turkey with butter or oil, particularly the breast. Add enough stock to come 1-2 inches up the sides of bird. Turn turkey breast side down and roast for 1 hour. When removing turkey from oven, open door carefully, watching out for steam. If stock has boiled down to less than 1 inch up the sides, add more to bring it up to 2 inches. Flip the turkey, breast side up and return it to oven and roast for another hour (cover with foil if browning too much). Check for doneness with an instant-read thermometer — it should read 170 degrees inserted in the thigh — or remove when juices run clear when a knife is inserted in the flesh of the thigh.

For Gravy Recipe and Nathalie’s Apple, Sausage, Greens and Biscuit Dressing, go to Chefschoice.com/recipes/.
Turkey-Carving Tips

“Be sure to sharpen your knife before carving your bird. Sharp knives are safer, prevent shredding and save time. I use the Chef’sChoice XV because it is easy and reliable,” says Dupree.

• Step 1
Fortunately, you don’t have to be an expert to put a razor-sharp edge on your knife. The Chef’sChoice highly acclaimed electric sharpener XV Edge Select applies a flawless, durable, triple-bevel Trizor XV edge while precision guides eliminate guesswork. *Cook’s Illustrated*, published by America’s Test Kitchen, “Highly Recommended” the Chef’sChoice Trizor XV model. For help finding a sharpener that’s right for you, call (800) 342-3255 or visit Chefschoice.com.

• Step 2
After the turkey is cooked (meat thermometer should read 170 degrees when inserted in the thickest part of the turkey), cool the bird for 15 minutes. Cooling makes the meat firmer and easier to slice. Remove and set aside the turkey legs and the last joint of each wing. Make a long, deep (to the bone) horizontal “base cut” into the breast just above the wing.

• Step 3
Slice down vertically through the breast until you meet the original base cut. This will release perfect, even slices. Following these preparations and carving tips can help make your Thanksgiving a meal to remember.



Launch to Landing

By Lou Ann Thomas

In my twenties and thirties I was a bit of a wanderer and home was little more than a launching pad for my next adventure. I’m more of a homebody now, but still believe time away is important and offers an opportunity for greater appreciation of what I have or for new dreams of where and what I want to be.

I just returned from my annual visit to Taos, New Mexico. I love Taos because, in addition to appreciating a different landscape, I also get to meet new people and learn more about the rich history of the area. I also enjoy the diverse cultures that live peacefully and respectfully together in Taos. Oh, and New Mexican cuisine is among my favorites so I fill up with the layered blue corn enchiladas with Christmas, a delectable and spicy combination of red and green chili sauces for which the state is known.

Instead of a busy, to-do list, my vacation time is loosely arranged around reading,

Home and Away

walks with Boone the dog, and well-deserved naps. Maybe this is because preparing for a vacation is so exhausting. With the laundry, arranging reliable care for my cats, making sure someone is looking over the place in my absence, working ahead so as to not miss a deadline, packing for both Boone and I, preparing the vehicle, and cleaning the house — who wants to come home to a dirty house? — by the time I crawl into the car I’m spent.

Fortunately, once on the road and with most of my responsibilities left behind I quickly begin to feel rejuvenated. One of the

things that lend itself to the feeling of renewal is not having a house full of stuff for which I must care and tend. It’s liberating to have only that which I carry with me — a suitcase of clothing, my laptop, a couple of books, a notebook and, of course, Boone.

This year I stayed at a casita outside of town, which was in a designated “Dark Sky” community. That meant that nighttime outside lights are only used as necessary. The lack of light pollution made the constellations in the clear New Mexico night sky stand out as though in relief and the stars appeared so close it felt as though all I needed to do was stretch my arm out and I would touch them. Savoring that night sky was by far one of the best parts of my vacation.

But when it was time to leave, I was ready to get back to the farm. That’s because, these days, my home is more than just my launching pad, it’s also my landing pad.

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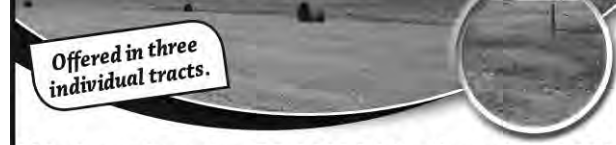
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Registration now open for Citizenship in Action program

Registration is now open to Kansas youth to participate in an opportunity to meet their state legislators and learn more about how to be involved in legislative decisions that affect their communities.

The two-day event, called Citizenship in Action, will be held at the Kansas Capitol building in Topeka on Feb. 18-19. It is open to youth who will be 13-18 years old prior to Jan. 1, 2018.

The event is sponsored by the Kansas 4-H Youth Leadership Council, but you do not have to be a member of 4-H to attend. Registration and more information is available online at www.Kansas4H.org.

"This event allows youth to understand the importance of being involved with their communities so that they can help affect decisions that are made on a local and state level," said Sarah Keatley, the events coordinator with Kansas 4-H.

Participants will get an up-close look at the legislative process, including a tour of the Capitol building, tips on how to meet and talk with their legislators, and a discussion on how youth can have a greater impact in their communities. Youth are also encouraged to schedule individual meetings with their local legislators.

The cost is \$170, which includes lodging, meals, insurance and program fees. All youth must be accompanied by adult chaperones during the trip.

The registration deadline is Jan. 15. Interested youth can also get information by contacting their local Extension agent.

Randy Stookey promoted to senior vice president of government affairs for KGFA

Kansas Grain and Feed Association recently announced it has promoted Randy Stookey to general counsel and senior vice president of government affairs.

Stookey, who has been general counsel for KGFA and its managing contract associations, Kansas Agribusiness Retailers Association and Renew Kansas since 2011, will officially be promoted on Nov. 15, 2017.

"I am incredibly grateful to have been given the opportunity to work for the industries that I represent each day, and to work alongside such an incredible team of people," Stookey said.

Stookey joined KGFA in November 2011 as its general counsel, providing general legal advice and counsel to association board members and staff. As general counsel, Stookey is also the administra-



tor of the Kansas Agricultural Remediation Board – a governor-appointed body which reimburses firms for the costs of ag-chemical remediation. In addition, Stookey has served daily as a lobbyist for federal and state legislative activities with state legislators and regulatory officials.

"Randy's promotion to senior vice president recognizes his commitment and dedication to KGFA and its affiliated associations," KGFA president

and CEO Tom Tunnell said. "His past job performance has been exemplary and he has proved himself to be a committed association advocate."

Upon his promotion, Stookey will continue his role as general counsel, the administrator of the Kansas Agricultural Remediation Board and will now oversee all government relations initiatives conducted by KGFA.

"I appreciate the board's trust and confidence in my ability to continue to represent our members' unique interests," Stookey said. "I look forward to continuing this solid relationship for years to come."

Stookey earned a bachelor's degree in agribusiness from Kansas State University in 2000 and in 2004 graduated with a Juris Doctorate degree from Washburn University School of Law. In addition,

Stookey served 12 years in the United States Marine Corps Reserve, attaining the rank of Chief Warrant Officer 2 before serving as Officer in Charge of the Reserve unit in Topeka, Kansas. Stookey later joined the Kansas Army National Guard and served four years as a Captain in the JAG Corps, Trial Defense Service.

Prior to his time at KGFA, Stookey served six years as staff legal counsel for the Kansas Department of Agriculture, where he regularly worked with laws and regulations regarding pesticides and fertilizers, grain warehouses, weights and measures, petroleum products, agricultural commodities, food safety and state slaughter facilities. Most recently, Stookey served briefly as associate general counsel for the Kansas State Board of Healing Arts.

USDA to re-engage stakeholders on revisions to biotechnology regulations

The U.S. Department of Agriculture's (USDA) Animal and Plant Health Inspection Service (APHIS) has announced it is withdrawing a proposed rule to revise the Agency's biotechnology regulations and will re-engage with stakeholders to determine the most effective, science-based approach for regulating the products of modern biotechnology while protecting plant health.

"It's critical that our regulatory requirements foster public confidence and empower American agriculture while also providing industry with an efficient and transparent review process that doesn't restrict innovation,"

said Agriculture Secretary Sonny Perdue. "To ensure we effectively balance the two, we need to take a fresh look, explore policy alternatives, and continue the dialogue with all interested stakeholders, both domestic and international."

APHIS oversees the importation, interstate movement and environmental release of genetically engineered organisms to ensure they do not pose a plant pest risk. This important work will continue as APHIS re-engages with stakeholders.

"Today, we need to feed some 7 billion people. By the year 2050, that population will swell to 9.5 billion, over half of which will be living in underdeveloped conditions. To put the demand for food into perspective, we are going to have to double our production between now and 2050. We will have to produce more food in the next 30 years than has been produced in the last 8,000 years. Innovations in biotechnology have been helping American farmers produce food more efficiently for more than 20 years, and that framework has been essential to that productivity," Perdue said. "We know that this technology is evolving every day, and we need regulations and policies that are flexible and adaptable to these innovations to ensure food security for the growing population."

More information will be posted as it becomes available at: <https://www.aphis.usda.gov/biotechnology/news>.

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New educational coloring book features tiny superhero of the soil

She's a wee bit smaller than your typical superhero.

But the creators of a new soil health-themed coloring book believe *Mighty Mini Microbe's Tale* will encourage the next generation of real-life hero farmers, conservationists and scientists to further unlock the secrets in the soil.

The 24-page coloring book is produced by USDA's Natural Resources

Conservation Service and is part of its ongoing "Unlock the Secrets in the Soil" soil health awareness and education campaign. It is illustrated by Cat Bailey, an NRCS public affairs specialist in Portland, Oregon.

"While the characters are fictional, there's solid science behind the narrative," said Ron Nichols, the book's author and NRCS soil health campaign coordinator. "Many



people don't realize that the elegant symbiosis of life underground enables all life above ground," he said. "Through this simple story we hope to encourage the next generation of farmers, scientists and

consumers to learn more about what we can and should do to enable that subterranean life so we can rebuild and regenerate our soil to sustainably feed our growing population."

Nichols said the story not only highlights the role of soil microbes in our lives, but also the role of "farmer heroes," who farm in ways that protect and improve soil microbiological habitat.

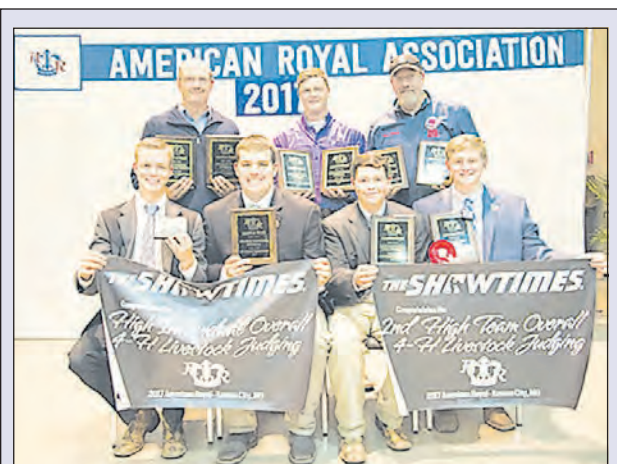
"Farmers who implement soil health management systems on their farms are the other heroes in the story," he said. "By using no-till, cover crops and diverse species and rotations, these producers are increasing the health and diversity of soil microbiological communities. In turn, these microbes provide nutrients, protect plants from pests and disease and improve soil aggregation and function - all of which make farming operations more productive, profitable and more resilient to weather

extremes."

As part of its educational campaign, Nichols said, NRCS plans to release a series of animated "Mighty Mini Microbe" educational public service ads later this year, which are designed for children's television programming.

"The more we discover about the wonderful life below ground, the more we realize how much more there is to discover about our living and life-giving soil," Nichols said. "It's an exciting frontier in science. Hopefully, this little coloring book will unlock the imaginations of our next generation of soil health explorers."

The coloring book can be ordered or downloaded from the NRCS website at www.nrcs.usda.gov.



Members of the Wildcat Extension District 4-H Livestock Team include, front row, from left: Andrew Anderson, 1st Place Individual, 1st Reasons, 1st Sheep/Goats, 4th Beef; Tyler Sale, 4th Place Individual, 2nd Swine; Jake Keene and Dalton Flatt. Back row: Keith Martin, Rhett Newby, Brian Anderson.

Wildcat Extension District 4-H Livestock Team wins Reserve Champion at American Royal in KC

The Wildcat Extension District 4-H Livestock Team competed at the American Royal Livestock 4-H Livestock Judging Contest on Oct. 26, 2017 in Kansas City, Mo. The team won Reserve Champion while competing against 15 teams from different states. Along with winning Reserve Champions they also placed 3rd in Reasons, 3rd Sheep/Goats, 4th Beef Cattle and 4th in Swine. The team earned the right to participate in the contest by placing first at the State 4-H Livestock Judging Contest on Aug. 20th in Manhattan. Earlier this year teams from the Wildcat District placed 3rd at the National Western, 2nd at the OSU Big 3 and were able to judge at the Royal Highlands Show in Scotland.

The team had two members place in the top ten individuals overall with Andrew Anderson placing 1st and Tyler Sale placing 4th. Anderson is a senior at Caney High School, while Sale is a graduate of Cherryvale High School and currently a freshman at Connors State College in Warner, Oklahoma. Other team members that contributed to the placing were Dalton Flatt, senior at Cherryvale High School and Jake Keene, senior at Caney High School. These young men are all planning to attend or are currently committed to continue their education on scholarships for livestock judging.

Keith Martin, Wildcat Extension District Livestock and Forage Agent, would like to thank everyone who has had a part of the team's success. "This caps off a very successful year and I am proud to work with this group of very dedicated, talented and hardworking young people," said Martin.

Kansas Wheat seeks innovative research proposals for 2019

Applications for research projects that can enhance Kansas wheat producers' profitability are currently being accepted by the Kansas Wheat Commission, Kansas Wheat Alliance and the Kansas Crop Improvement Association for the 2019 fiscal year.

These organizations are committed to promoting innovation within the wheat industry by investing in promising research opportunities. Improving wheat producer productivity and profitability through wheat research is at the heart of the Kansas Wheat Commission's mission, and we are proud to partner with other organizations to make a more innovative wheat industry. Each year Kansas Wheat provides nearly \$2 million in funding for research projects, such as wheat breeding, wheat quality, disease screening, insect research, phenotyping, genotyping and many others.

"With the current rapidly evolving world of crop technology, Kansas Wheat Commissioners take their job of advancing wheat research very seriously," says Aaron Harries, vice president of research and operations for the Kansas Wheat Commission. "Nearly one quarter of the Commission's producer-funded budget is appropriated to wheat research."

The applicants should consider three goals when submitting a proposal: selecting research initiatives

that support the industry's ability to gain and sustain market share profitably both domestically and internationally, educating Kansas wheat producers about profitable technologies and cooperating with the wheat supply chain in order to adopt and implement technologies and innovations that support the profitability of Kansas wheat producers.

Examples of projects funded through the Kansas Wheat Commission's two penny wheat assessment include new variety development, production, trait discovery and genetics, testing methods and procedures, value-added uses and consumer preferences. New this year, projects are being sought in the areas of development in winter durum wheat varieties and ancient grains, economic impact of implementation of posted protein scales for wheat by Kansas grain handlers, the use of gene editing for improved wheat varieties, improved procedures for industrial baking that allow for lower protein

wheat and/or less added gluten in formulas, feed use guidelines for cattle, swine, poultry, and other animals, and economic feasibility of a wheat flour mill in western Kansas.

This initial request is for preliminary two-page letters of intent that are due by November 30, 2017.

These 2-page documents will be reviewed by the committee with invitations for full proposals announced by December 20, 2017. Final award announcements will be made in April 2018.

The full Call for Proposals is available at www.kswheat.com/research.

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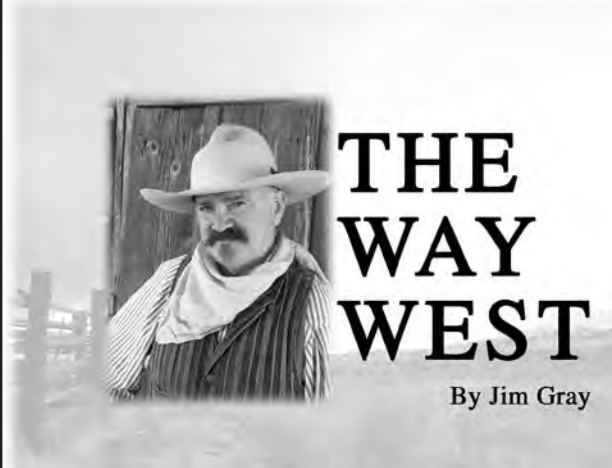
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THE WAY WEST

By Jim Gray

Ride a Fast Horse

Tuesday, November 1, 1892, dawned as a cold fall day in Ford County. Farmers were planting wheat in spite of ruinous prices for the abundance they had grown the previous season. East of Dodge City, in Spearville, most everyone was driven indoors except those who needed to be out of doors. Even so, three riders did not go unnoticed as they confidently rode in from the north around 2 p.m.

Like sports cars of today, one could not fail to notice the horses the strangers were riding. The first was described as a "rangy sorrel thoroughbred animal." The remain-

ing two horses, a bay and a dun, also "showed evidence of running stock." The three riders leisurely pulled up and dismounted in the street. Two of the men handed their reins to their comrade and briskly walked away.

As they walked directly toward the Ford County Bank their partner continued down the street to the rear of the bank where he remounted. Inside one of the men approached the cashier's desk of J. R. Baird. The other posted himself before the unattended teller's window. Suddenly guns were drawn with the command to, "Throw up your hands

and throw them up quick!" Cashier Baird instantly ducked behind his desk. He kept a shotgun for just such an occasion on the floor. Before Baird could bring his shotgun into play the tall outlaw grabbed the railing over the top of the desk and "with one mighty leap swung himself over the counter." Baird was overpowered and ordered to hand over all available cash, and he readily obeyed. However, Baird skillfully covered a large stash of gold and silver with loose papers which was missed by the robbers. A total of \$1697 in cash was taken.

A party of local hunters had just returned from the countryside when they realized the bank was being robbed the hunters rushed for the guns they had left in their wagon. As the outlaws ran for their horses the hunters began firing. Some twenty shots were exchanged as the men mounted and raced south out of town. No one was hit.

Citizens quickly mounted and joined the pursuit. One rider got within range long enough to get off a shot or two but nothing was effective. The outlaws' horses were too fast and enduring for even the best of the citizen's horses. Soon the outlaws were far beyond the makeshift posse and safely across the state line into Indian Territory.

Ford County Sheriff Chalkey Beeson also led a posse from Dodge City but he too lost the trail. He returned to Dodge City but he was not done. Only a deputy U. S. Marshal could pursue into Indian Territory. Nevertheless, he sent postcards to every town and stop along various trails where the outlaws might have passed.

The men were described as one small dark-complexioned man with a very dark mustache and dark clothes, one medium-sized man, sandy complexioned with a short beard and light hair and clothes, and one dark man, twenty-five years old with a dark mustache. Sheriff Beeson reported that the

men were carrying a large number of five-dollar bills issued by the First National Bank of Dodge City. Their fast horses were all described. "A reward of \$450 is offered."

Beeson still did not know that the three riders were Bill Doolin, Bitter Creek Newsome, and Oliver "Ol" Yantis. They had at one time been associated with the famous Dalton Gang. The gang leaders Bob, Grat, and Emmett Dalton, along with Bill Powers and Dick Broadwell were shot to pieces at Coffeyville one month before on October 5, 1892. Only Emmett had survived. Some witnesses had seen a sixth rider with them before they entered the town. That rider was never identified, but many believed it had been Bill Doolin. Now Doolin was leading his own gang.

Beeson received a letter from Stillwater on November 15th suggesting that a man in the area, known to "consort with outlaws," fit the description of the small man with the dark mustache. He was living with his sister on a farm south of Stillwater, outside of the small town of Orlando. The Daltons had been known to hole up on the farm in the past. After an eyewitness identified Yantis, Sheriff Beeson enlisted Stillwater City Marshal Tom Hueston, his brother Hamilton, and constable John Cox, to capture the Oklahoma outlaw. Beeson caught Yantis as he walked out of the house in the early morning. Yantis was shot full of lead as he went for his gun. He died later that afternoon without giving up his companions. Doolin and Newsome were far away when their compatriot was killed. They would yet cut a desperate swath of lawlessness on The Way West.

"The Cowboy," Jim Gray is author of the book *Desperate Seed: Ellsworth Kansas on the Violent Frontier, Executive Director of the National Drovers Hall of Fame. Contact Kansas Cowboy, P.O. Box 62, Ellsworth, KS 67439. Phone 785-531-2058 or kansascowboy@kans.com.*

After harvest is good time for weed evaluation

By Jeri Geren, diversified agriculture and natural resources, Wildcat Extension District

As harvest season draws nearer to the end, most producers will be experiencing a big sigh of relief. Although this year's crops will soon be out of sight and out of mind, it is not too early to be thinking about next year. While driving through your fields, you probably made observations about weeds present at different locations. If you haven't done so already, now would be a good time to start jotting a few of your weed notes down so you will remember them for the next growing season. Note the exact location where weeds were observed, as well as more specific details such as what kind and how many were growing. This will better assist you in controlling the problem for next year.

The weeds that were noticed are most likely in areas where the crop canopy developed more slowly, and thus allowed the penetration of light necessary for weed establishment. Large weeds present at harvest can be an indication of weeds that have escaped and were not effectively controlled by your primary weed management program, and may indicate a need for change within your weed control program. Be sure to take special note of these areas because the large plants could have deposited a large number of seeds and serve as a persistent seed bank for future growing seasons.

If you have noticed consistent but limited weed populations present, it might be necessary to determine and consider weeds becoming herbicide resistant. Herbicide tolerance is often first noticed as a limited number of escapes in the field then that number progressively

increases. There are many causes of weed escapes other than herbicide resistance. Look for scattered large plants or small patches that were not controlled by your primary program. Dead weeds next to large thriving weeds provide even more evidence that resistance may be present. Take special note to monitor these areas closely the next year.

Before assuming that all surviving weeds may have become herbicide resistant, it is important to also note other causes of the lack of control of weeds in a field. One cause of weed survival is the improper use of herbicides. In some cases, herbicide timing, application and the amount of product added have all contributed to a poor assassination of weed populations. Perennial plants are also often seen to re-emerge during several growing seasons. Take special note of the perennial weeds in the fields typically around field edges and in areas adjoining to another field. Getting a good idea of where these weeds persist can help you get the jump on them in the spring.

Whether there are surviving weeds due to herbicide issues, perennial plants or herbicide resistance in weeds, it is always a good idea to be a good record keeper. Solving these problems for the next growing seasons will be much easier accomplished when you know exactly where to pinpoint the problem.

If you have questions or would like more information, please call me at the office (620) 331-2690 or email me at jlsigle@ksu.edu. To view this or any past articles or radio recordings from the Wildcat District Ag Agents, please visit the Wildcat Extension District website at www.wildcatdistrict.ksu.edu.

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Swisher to retire from K-State Research and Extension

The public is invited to a retirement reception honoring Brian Swisher for over 40 years of service to K-State Research and Extension.

Plan to attend on Friday, Nov. 17, 2017, from 2-5 p.m. at the USDA Service Center meeting room at the Montgomery County Office, 410 Peter Pan Road, Independence.

For more information, contact Barbara Ames, Nutrition, Health & Food Safety Agent, bames@ksu.edu, or (620) 331-2690.

Sunflower Commission and High Plains Sunflower Committee to hold December informational meetings

The Kansas Sunflower Commission and the High Plains Sunflower Committee will be holding two informational meetings in December. The meetings are targeted at producers and agribusiness professionals seeking information about growing sunflowers. Two meetings are scheduled:

December 7, 2017

in Salina, American Ag Credit Meeting Room, 925 W. Magnolia Rd, Salina, KS 67401 1:30 pm – 4:30 p.m.

December 8 in Wellington, Sumner County Extension Office, 320 N. Jefferson, Wellington, 67152, 9:30 a.m. – 12:30 p.m.

Ron Meyer, agronomist and extension agent with Colorado State University

will present agronomic information for growing sunflower. His presentation will include fertility, weed and insect management and water use for full season and double-crop sunflowers. Dr. Meyer has been working with sunflower growers in the high plains regions for over 25 years. He will share his experiences

helping growers produce successful sunflower crops.

Additional topics covered during the meeting included markets and marketing before harvest, sourcing seed and storage.

The meetings are free of charge to the public. Refreshments will be provided.

Important trends examined in Census of Agriculture

By Jeri Geren, Diversified Agriculture and Natural Resources Agent

It's hard to believe 100 years ago, few farms had electricity or running water and the average value of land in Kansas was \$35.45, according to the 1910 Census of Agriculture (which, by the way, was a 177 percent increase from the \$12.77 value in 1900). Agriculture has certainly changed in a century, but we can even see changes from one census to another. Every five years, the Census of Agriculture sends out surveys to get a snapshot of farms

across the United States. As we anxiously await the results of the 2017 census, we can find several trends occurring in agriculture across the country by comparing recent reports.

One trend that we have continued to see for many years is the decline in the number of U.S. farmers as well as the number of farms. In 1982, there were 2.48 million farms as compared to 2.11 million farms in 2012. Supporting these tendencies is the increase in the average age of the U.S. farmer. In 2012, the average farmer was 58.3 years old. In 1982, the average farmer was a mere 50.5

years of age. Nonetheless, the average farm size has increased from 418 acres in 2007 to 434 acres in 2012. The 1910 census showed the average farm size as 244 acres.

While we continue to see a decline in the number of traditional farms and farmers, there have been increases in other areas of agriculture from 2007 to 2012. Young, beginning principal operators increased 11.3 percent. All categories of minority-operated farms also increased with Hispanic-operated farms increasing by 21 percent. In addition, organic sales have grown

from \$1.7 billion to \$3.12 billion. Another area that has seen growth and changes is small family farms.

Small family farms now account for 88 percent of all U.S. farms, 48 percent of farmland and 20 percent of sales. There are four types of operations categorized as a small family farm. Those include farms whose operator has a primary occupation other than farming, farms whose operator is primarily farming, but grosses less than \$150,000, farms that gross \$150,000 to \$349,000, and retirement farms where the principal operator is

retired but continues to farm on a small scale. In 2012, small family farms accounted for 58 percent of direct-to-consumer sales such as farmers' markets, roadside stands and community supported agriculture (CSA) arrangements. They accounted for 17 percent of organic sales. These farms also held 40 percent of all U.S. cattle inventory and 89 percent of horse inventory. Only 16 percent of these farms depended upon the farm for the majority of their household income.

As a whole, U.S. agriculture is continually changing. Farmers have adapted

to changing consumer demands, technology and equipment, to name a few. Today's farmers are resilient and determined to keep agriculture alive in their communities, states and country. The Census of Agriculture tells a story of how agriculture is changing. Although farming and ranching does not look the same as it did a hundred years ago, it has adapted to fit the needs of feeding a growing nation.

For more information, contact Jeri Geren, Diversified Agriculture and Natural Resources, jlsigle@ksu.edu, (620) 331-2690.

U.S. pork exports steady in September; beef continues to trend higher

September pork export volume was steady with both the August and year-ago levels, while beef exports edged higher in volume and jumped substantially in value, according to statistics released by USDA and compiled by the U.S. Meat Export Federation (USMEF).

Pork exports totaled 183,481 metric tons (mt) in September, nearly identical to both the September 2016 and August 2017 volumes. September export value was \$503.8 million, up 3 percent year-over-year. Through the first three quarters of the year, pork exports were 8 percent ahead of last year's record pace at 1.79 million mt, while export value climbed 10 percent to \$4.71 billion.

September exports accounted for 23.6 percent of total pork production and 19.8 percent for muscle cuts only – both down slightly from a year ago. For January through September, these ratios improved about one percentage point from a year ago to 26.5 percent of total production and 22.1 percent for muscle cuts. September export value averaged \$48.98 per head slaughtered, up 1 percent from a year ago. Through the first three quarters of the year, per-head export value was \$52.79, up 7 percent.

Although lower than the previous month, September beef export volume improved 2 percent from a year ago to 103,552 mt. Export value topped \$600 million for the fourth consecutive month at

\$616.9 million, up 16 percent from a year ago. January-September volume was 926,985 mt, up 9 percent from the first three quarters of 2016, while export value was \$5.27 billion – up 16 percent year-over-year and 2 percent above of the record pace established in 2014.

Beef exports accounted for 12.5 percent of total production in September, down one percentage point from a year ago, but the percentage of muscle cuts exported increased from 10.2 percent last year to 10.4 percent. For January through September, beef exports accounted 12.8 percent of total production (down from 13.2 percent) and 10.1 percent for muscle cuts (steady with last year).

September beef export value averaged \$289.14 per head of fed slaughter, up 13 percent from a year ago. January-September export value averaged \$277.31 per head, up 10 percent.

Pork exports to Mexico soften in September, but remain on record pace

Pork exports to leading volume market Mexico edged modestly lower in September at 63,771 mt – down 4 percent from a year ago – while export value slipped 7 percent to \$122.1 million. But through the first three quarters of the year, exports to Mexico remained well ahead of last year's record volume pace at 585,998 mt (up 15 percent), while export value was up 18 percent to \$1.1 billion.

September pork export results were bolstered by

year-over-year increases to South Korea, Canada, Central and South America, the ASEAN region and Taiwan, while export volumes trended lower to leading value market Japan, China/Hong Kong and Australia. Market-specific highlights included:

Pork exports to South Korea climbed 33 percent in volume (9,362 mt) and 27 percent in value (\$25.9 million) in September, pushing results through the first three quarters of the year up 27 percent (to 120,633 mt) and 31 percent (to \$330.9 million), respectively. Korea's pork consumption is on pace to set another new record this year, and U.S. pork fits Korean consumer demand for a wide array of convenience foods and home meal replacement items.

In Canada, September exports climbed 4 percent in volume (20,436 mt) and 9 percent in value (\$77.6 million), pushing January-September volume up 3 percent to 155,713 mt, while value was steady with last year at \$592.4 million.

Colombia fueled another strong month for U.S. pork in South America, where September volume was up 55 percent to 8,629 mt and value jumped 43 percent to \$21.6 million. Through September, exports were 90 percent ahead of last year's pace in volume (72,551 mt) and 91 percent higher in value (\$186.4 million). In leading market Colombia, domestic production has not kept pace with consumption growth and U.S. pork

has become a preferred ingredient for Colombia's production of processed pork items.

Led by Honduras and Guatemala, September pork exports to Central America increased 16 percent in volume (5,176 mt) and 15 percent in value (\$13.1 million). Through September, exports climbed 6 percent in volume (49,093 mt) and 8 percent in value (\$118.8 million).

A strong increase in exports to the Philippines pushed September results for the ASEAN region up 33 percent in volume (4,910 mt) and 64 percent in value (\$17 million). January-September volume increased 24 percent to 35,194 mt while value jumped 38 percent to \$95.4 million.

Despite trending lower in September, pork exports to leading value market Japan remained steady with 2016 through the first three quarters of the year at 289,947 mt, while export value increased 3 percent to \$1.19 billion. Chilled pork exports were down 3 percent from a year ago in volume (158,962 mt) but increased 2 percent in value to \$750 million.

Exports to China/Hong Kong continue to reflect China's uptick in domestic pork production, as January-September exports declined 8 percent in volume (373,814 mt) and slipped 1 percent in value (\$781.1 million). But pork variety meat exports to the region remained strong in September, pushing the January-September results up 11 percent year-over-year

in volume (243,016 mt) and 22 percent in value (\$534.8 million).

While September exports to Australia declined from a year ago, January-September volume was still up 5 percent to 50,478 mt while value climbed 11 percent to \$147.4 million.

"The September export results really illustrate the importance of having a diverse range of pork export markets," said USMEF CEO Philip Seng. "Even with our three largest markets down year-over-year, volume kept pace with last year and value posted an increase. This is why it is so critical for USMEF to continue identifying and developing new markets for U.S. pork, especially in this time of very large production."

Beef exports higher to most regions, but hurricanes impact Caribbean demand

Strong momentum for U.S. beef continued in most Asian and Western Hemisphere markets in September, though exports faced some new headwinds. Exports to leading market Japan held up well in September despite Japan's recent duty rate increase (from 38.5 percent to 50 percent) on imports of frozen U.S. beef. September exports of frozen beef to Japan were up 44 percent from a year ago to 10,512 mt, while chilled exports increased 38 percent to 12,663 mt.

For January through September, exports to Japan increased 22 percent in volume (236,536 mt) and 30 percent in value (\$1.45 billion). This included a 42 percent increase in chilled beef exports (113,347 mt) valued at \$833 million (up 45 percent). Frozen beef was up 15.5 percent to 85,432 mt, valued at \$334 million (up 23 percent).

"USMEF is pleased to see solid demand continuing for U.S. beef in Japan, and this is a testament to the strong, well-established relationships with our loyal customers and the success of U.S. beef promotional campaigns in Japan," Seng said. "But the 11.5 percent duty rate increase needs to be closely monitored to ascertain where market dislocation will occur. We are watching this situation carefully and remain very concerned about the widening gap in duty rates between U.S. beef and Australian beef."

Through the first three quarters of 2017, market-specific highlights for U.S. beef include:

Fueled by rapidly growing demand in South Korea's retail sector, export volume to Korea increased 7 percent from a year ago to 131,774 mt. Export value (\$856.9 million, up 20 percent) is on pace to easily break last year's record of \$1.06 billion. These totals

include an 85 percent increase in chilled beef exports (31,648 mt), valued at \$283 million (up 92 percent), as U.S. beef continues to gain market share in Korea.

Taiwan is also an outstanding destination for chilled U.S. beef, with the U.S. holding more than 70 percent of the chilled beef market. Through September, chilled exports to Taiwan were up 19 percent in volume (13,615 mt) and 24 percent in value (\$162 million). Total exports to Taiwan increased 9 percent in volume (32,894 mt) and 21 percent in value (\$297.5 million).

Within North America, September beef exports slowed slightly from a year ago in volume to both Mexico and Canada, but increased in value. Through September, exports to Mexico remained slightly ahead of last year's pace in volume (175,585 mt, up 1 percent) and slightly lower in value (\$726.9 million, down 1 percent). Exports to Canada were up 3 percent in volume (86,697 mt) and 6 percent in value (\$603.8 million).

Strong growth in the Philippines, Indonesia and Vietnam pushed beef exports to the ASEAN region 68 percent ahead of last year's pace in volume (29,974 mt) and 53 percent higher in value (\$149.1 million). The region is especially strong for beef variety meat, with exports through September more than doubling from a year ago in both volume (8,535 mt, up 125 percent) and value (\$15.6 million, up 135 percent).

With hurricanes inflicting severe damage on several Caribbean islands, September beef exports to the region slipped dramatically from a year ago in both volume (1,653 mt, down 22 percent) and value (\$9.9 million, down 48 percent). Through September, exports to the Caribbean were still up 4 percent from a year ago in volume (17,759 mt), but value fell 6 percent to \$118.2 million.

Lamb export volume slumps, but value moves higher

September exports of U.S. lamb were just 572 mt, down 23 percent from a year ago, but value reached \$1.85 million – up 10 percent. For the first three quarters of the year, exports slipped 14 percent in volume (5,579 mt) but were also up 10 percent in value to \$14.7 million. The volume decline is due to slow demand for lamb variety meat, as muscle cut exports through September were up substantially in both volume (1,740, up 21 percent) and value (\$10.5 million, up 24 percent), including year-over-year increases to Mexico, the Caribbean, Canada, Central America and Taiwan.

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