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ASS&GRAII

we really intend for land

to be in the program forev-

er?" she asked. "I suspect

you could look at rental

rates and land prices here

in Kansas and in several

areas, if it's been in CRP

for twenty or thirty years, the government has prob-

ably already paid for that

land at least once." She

said that \$3-4 billion in

Thatcher outlines farm bill efforts at KFB annual meeting by not re-enrolling some

By Donna Sullivan, **Editor**

Having worked on eight previous farm bills, Mary Kay Thatcher, American Farm Bureau's senior director of Congressional Relations, knows one thing is certain: this one is going to be tough.

As she spoke to members at the Kansas Farm Bureau annual meeting in early December, she painted a scenario of limited resources, a difficult political climate and determined, vocal opponents. "As we think about the farm bills, they get harder every time," she said. "And without a doubt this is going to be the hardest one.'

Where in past years, she said unexpected money seemed to "fall from the sky," no such fortune is expected this time around. "While you can stand here and almost every time say a farm bill is evolutionary instead of revolutionary, this time it will be especially true because we just don't have any money to think about putting into new programs," Thatcher stated.

She said polarization between the parties also creates a challenge as there are no middle of the road people to work with. She foresees a strong push, especially in the House, to split the farm bill and nutrition program apart and believes that would be a costly mistake. "It's important to reiterate that we just can't afford to split the farm bill," she emphasized.

Thatcher explained that if Congress simply extended the 2014 farm bill as it was written, no new money would be necessary. But any changes to programs, such as raising the reference price for peanuts or improvements to the ARC program, will need to be funded. "All decisions will be based on how much we can really afford," she said.

Along with funding restraints, there are groups like the Freedom Caucus that are concerned with reforming the SNAP program and often not big supporters of the farm bill, even though they may represent



Mary Kay Thatcher, American Farm Bureau's senior director of Congressional Relations, discussed the farm bill efforts at the Kansas Farm Bureau annual meeting in early December. Photos by Donna Sullivan of re-enrolling acres. "Did

big ag districts. "Oftentimes these are people that feel far more strongly in that political policy sense than they do about where their constituents may be from," she pointed out.

Despite the fact that crop insurance continues to be the one aspect of the farm bill that most producers consider most critical, Thatcher believes it is likely to be targeted for cuts. "It's like, why do you rob a bank? Because that's where the money is," she explained. "Why are you looking at crop insurance? Because that's where the vast majority of the money is going to come." Nine percent of the farm bill goes to crop insurance, while the commodities and conservation programs each receive seven percent. Seventy-six percent goes to nutrition programs.

Adding to the sticky politics of the situation is the fact that groups on both the right and left have joined forces in targeting crop insurance. Groups like the Environmental Working Group and Union of Concerned Scientists are working with the Heritage Foundation, Freedom Caucus, Taxpayers for Common sense on the right. "They might vote for different things, but the outcome they want is the same," Thatcher said. "Both pushing for cutting money from the commodity programs and crop insurance."

On the conservation

side, CRP acreage will be a topic of discussion. With any conservation benefit. Thatcher believes we will see some sort of working land program developed to give producers a better ability to manage or graze ground during the ten years in exchange for a lower rental rate.

With all the discussion of helping new and younger farmers get started, there is a question of whether programs like CRP and the pollinator program actually make it harder for them to rent ground. "If we're paying 200% of the cash rental rate for CRP, are we really doing things to help beginning farmers get started?"

There is also the subject

no additional money for conservation, the program will get a hard look. Dropping the number of acres that could be enrolled from 36 million to 24 million saved a little over \$3 billion, according to the Congressional Budget Office. AFB voted not to go higher than 24 million acres while at the same time Rep. Collin Peterson (D-Minn.) proposed a 59-million-acre cap, calling it the best supply management program we could have. He later backed off to 40 million acres. Sen. John Thune of South Dakota has proposed a three-to-five year CRP program rather than ten years, but many in NRCS believe that is too short of a period of time to see

Thatcher queried.

of the seven million acres that will come out in the next three to four years. "Farm the land that never really should have been in the program anyway and put the rest into some sort of conservation easement," she suggested.

Other issues she expects to be discussed are better safety nets for cotton and the ARC county program. While she expects

crop insurance to take the majority of the hits, she said there are 96 groups working together to protect it, that are all sending the same message - don't harm crop insurance. And she expects members of congress to take that message seriously.



Ret. U.S. Air Force General Richard Myers, president of Kansas State University, spoke to attendees of the KFB annual meeting, describingw ongoing improvements at the university and plans for the future.



Kansas Gov. Sam Brownback takes delivery of a locally grown Christmas tree donated to Cedar Crest and delivered by members of the Kansas Christmas Tree Growers Association.

Local tree farms donate trees, wreath to Cedar Crest and state capitol

An annual tradition of presenting the governor with a local tree continued this year, two days before Thanksgiving. As in years past, local tree farms donated trees to Cedar Crest, the Kansas governor's residence, as well as the capitol building.

The trees and wreath rolled up to Cedar Crest in horse-drawn wagons. Robin Dunn of Dunn's Landing in Wellsville, and Cecil and Robert Carter from 3C Carriage Service of White City once again lent their support by providing the horses and wagons.

Aaron and Michelle Peck, owners of Bel Tree Farm in Salina, donated a nine-foot Scotch pine tree, and a large wreath that will adorn Cedar Crest. Jeff and Kathy Heeb of Prairie Elf Christmas Trees in Lawrence provided a ten-foot Austrian pine tree for the capitol building. Both tree farms are members of the Kansas Christmas Tree Growers Association, and are open for business for the holiday season. Visit the KCTGA online to find a local tree farm in your area.

Many tree farms provide a complete holiday expe-

Kansans are invited to enter their decorated trees in the Kansas Forest Service 2017 Christmas Tree Competition by posting pictures of their decorated trees on the Kansas Forest Service Facebook page in the month of December. Winners will have their choice of 25 bare root seedlings for the spring 2018 planting season. Only natural trees (once-living) are eligible.

Sens. Moran, Heitkamp call for delayed implementation of electronic logging devices for livestock and insect transporters

U.S. Sens. Jerry Moran (R-Kan.) and Heidi Heitkamp (D-N.D.) led a bipartisan group of colleagues in calling for delayed implementation of electronic logging devices (ELDs) for commercial motor vehicles transporting livestock or insects. The senators' letter to Senate leadership sup-

ports a provision in the U.S. House-passed Transportation, Housing and Urban Development (THUD) appropriations bill delaying implementation of ELDs and providing the Federal Motor Carrier Safety Association (FMCSA) time to make the necessary adjustments to hours of service rules to address animal welfare concerns.

"Livestock production is a key contributor to the economies of our states, and jobs in rural communities depend on the ability to transport livestock across large expanses of the country," the senators wrote. "For example, it is common for cattle in Western and Southeastern states to be purchased by producers and feedlots in the Midwest and Great Plains. These animals must be transported hundreds and even thousands of miles to their final destinations in a safe and humane manner. Long-distance transportation is often the most stressful event in a livestock animal's life and it is impractical and inhumane to stop, offload multiples times, or significantly delay delivery of these animals... Livestock haulers are charged with the challenging task of ensuring motorist safety while protecting the welfare of the animals being transported. While some commercial operators without live cargo may have the ability to more easily transition from paper logbooks to ELDs, the pending mandate will have negative consequences on livestock haulers and hinder the ability of this unique subset of the industry to humanely deliver healthy livestock."

The letter was also signed by U.S. Sens. John Hoeven (R-N.D.), Joe Manchin (D-W.Va.), Chuck Grassley (R-Iowa), John Barrasso (R-Wyo.), Mike Crapo (R-Idaho), Jon Tester (D-Mont.), Joni Ernst (R-Iowa), Jim Risch (R-Idaho), Pat Roberts (R-Kan.), Mike Lee (R-Utah), Marco Rubio (R-Fla.), Jim Inhofe (R-Okla.), Bill Cassidy (R-La.), Thom Tillis (R-N.C.), Mike Enzi (R-Wyo.), Cory Gardner (R-Colo.), Dean Heller (R-Nev.) and James Lankford (R-Okla.).

Grass & Grain **Holiday Deadlines** The deadlines for the Dec. 26 issue of Grass & Grain will be Thursday, Dec. 21 at 10 a.m. for classifieds and noon for all display advertising, including sale barn consignments. For the January 2 issue, the deadlines will be Friday, December 29 at 10 a.m. for classifieds and noon for display advertising, including sale barn consignments.

Often Forgotten

By John Schlageck, Kansas Farm Bureau

Think of farmers and ranchers and this old, often forgotten tribute comes to mind. It fits farmers like seed in the soil or ranchers like a new-born calf takes to its mother's

I've often heard friends, neighbors and family – my dad for one - quote bits and pieces of it. I've heard others refer to it at meetings, in church, at a sale barn, funerals and many other places where rural people live, work and congregate. It exemplifies the

The Kansas Depart-

ment of Agriculture has

received a U.S. Depart-

ment of Agriculture Spe-

cialty Crop Block Grant to

fund the Meet Me at the

Market Consumer Recruit-

ment Campaign to provide

farmers' market managers

and vendors with resourc-

es to increase awareness

of specialty crops avail-

able at their markets. New

materials will be created

to help farmers' markets

with promotional activi-

ties, and farmers' markets

can apply to receive a sti-

pend to use for promotion-

al events and marketing

primary point of sale for

specialty crops in Kansas.

Market managers have

identified promoting their

Farmers' markets are a

programs.

farm and ranch vocation. It goes something like this.

A man's greatest possession is his dignity and no calling bestows this more abundantly than farming. Hard work and honest sweat are the building blocks of a person's character. Farming and ranching,

despite its hardships and disappointments, is the most honest and honorable way a man or woman can spend days on this earth. The vocation of agriculture nurtures the close family ties that make life rich in wavs money can't

values that last a lifetime that can be learned no other way. Farming and ranching provides education for life and no other occupation teaches so much about birth, growth and maturity in such a variety of ways.

Without question, many

Children who are raised

on a farm or ranch learn

of the best things in life are free - the splendor of a sunrise, the rapture of wide-open spaces, the exhilarating sight of the landscape greening each spring - true happiness comes from watching crops ripen in the field, watching children grow tall in the sun, seeing your whole family feel the pride that springs from their shared experience living, working and harvesting from the Farmers and ranchers

believe that through their shared vocation they are giving more to the world than they are taking from it – an honor and privilege that does not come to all men or women. Agricultural producers believe their lives will be measured ultimately by what they have done for their fellow men/ women and by this standard, fear no judgment. They believe when they

grow old and sum up their days, they will stand tall and feel pride in the life they've lived. Farmers and ranchers believe in their vocation because it makes all this possible.

 $John\ Schlageck\ is\ a\ lead$ ing commentator on agricul-

ture and rural Kansas. Born and raised on a diversified farm in northwestern Kansas, his writing reflects a lifetime of experience, knowledge and passion.

By Donna Sullivan band-aids. Either they didn't inherit my accident-prone gene, or they

Prairie Ponderings

The other day I was talking to a friend who was going to have shoulder surgery soon. His wife is a teacher so he's going to have it over Christmas break so she can, and I quote, wait on him hand and foot. But, he explained, he had just done the same for her when she had knee surgery, so that expectation is perfectly legitimate.

At that moment, I realized I am in big trouble.

You see, while I will admit that my list of shortcomings and flaws is fairly long, probably near the top is the fact that I am a terrible caregiver. I'm a very loving person, relatively kind-hearted and generous, but if it's sympathy you're looking for when hurt or sick, I'm probably not your girl. I tend to take a "Rub a little dirt on it, you'll be fine" approach to things.

It's so bad that my youngest daughter used to hurt herself on purpose over at a friend of mine's house because that particular friend was known to gush over the injured party and administer lots of love and band-aids. I, on the other hand, subscribed to my mother's theory that if you hadn't lost a pint of blood, you didn't need a band-aid. I raised four kids on one box of

weren't real bleeders, I'm not sure which.

My husband, who tends to both hurt himself and get sick quite a bit, will testify that my talents as a nurse are sorely lacking. And occasionally, when I have been particularly unsympathetic towards my injured or sick spouse, God himself steps in to set me straight.

My husband will have iust recovered from what you would have thought was the Bubonic Plague by the way he carried on, and will have rubbed the skin off my very last nerve. Through clenched teeth I will have administered medicine, chicken soup and extra blankets. Just when I think I can see the light at the end of the tunnel and health and well-being for our household on the horizon, I'll feel the first tinges of pain in my stomach. Within mere moments I'll be writhing in pain, all of my insides seeming to scream for escape through any available

orifice. Then, as if the physical agony weren't enough, my husband will deal me the greatest blow yet.

He's nice to me.

He brings me medicine and soup and blankets and shows me genuine care and concern.

It's like he and God are working together to show me the error of my unsympathetic ways.

On each occasion I vow I'll do better. If God spares me the agony I am now experiencing, the next time my husband is sick or injured, I will behave like Florence Nightingale herself. And I try, really, I do.

But it's just not in me. So, as my husband and I grow old together, I could be in for some rough sailing. I guess I could try taking lessons from my friends. Or just never get sick or hurt again myself. No matter what, I just don't see this

turning out well for me. But don't worry, I'm not looking for sympa-

I'll just rub a little dirt on it, and I'll be fine.



market to be a project for growth, but many do not have the funds to do so. Twelve markets will be selected to receive these \$3,000 stipends which will help them to reach the public in new ways and increase engagement. Five of those markets will also be recipients of a hosted marketing event. In addition, this campaign will develop new educational materials, marketing templates and tutorials which will be available to all 86 registered farmers' markets in Kansas.

"This grant is targeted at farmers' markets which are ready to take their market to the next level and engage more in their communities," said Lexi Wright, From the Land of Kansas coordinator at KDA. "Our goal is for the marketing stipends and new resources to allow these markets to expand, promote and grow their sales of specialty crop items, connecting consumers with local producers." KDA, which serves as

the state's regional farmers' market authority, promotes and supports farmers' markets in several ways: through its monthly e-newsletter, Kansas Farmers' Market Network; at regional farmers' market workshops; and through the state's agricultural trademark program. From the Land of Kansas. Farmers' markets play an important role in providing access to healthy food choices in low income and

hancing the local economy. KDA is committed to providing an environment that encourages economic growth of the agriculture industry and serving Kansas farmers, ranchers, agribusinesses and the consumers they serve.

Farmers' markets can find out and access the application for the marketing stipends on the KDA website at agriculture.ks.gov/ marketgrant. The deadline for applications is December 31, 2017.

For more information about farmers' markets in Kansas or the Meet Me at the Market Consumer Recruitment Campaign grant. please contact Wright at 785-564-6755 or Lexi. Wright@ks.gov.

DUST ON THE DASHBOARD by Glenn Brunkow

The tree is decorated, the lights are up (and work) and there are even a couple of stations on the radio dedicated to the season. It must be Christmas. Yes, everywhere you look the signs are undeniable, the Christmas Season is upon us. Of course, Walmart has probably already switched over and has Valentine's Day stuff out but everywhere else it is Christmas and I love it.

Each year I say I am going to slow down and enjoy it and each year the season goes flying past and I find myself wanting more. We get so caught up in all the hustle and bustle and everything we think we must do and we rarely stop and just enjoy the season. We race from one event to the next and the Christmas shopping never seems to be done. I think we should all slow down and simplify our

Am I saying to clear your calendar and not do any Christmas shopping? No, especially if I am on your Christmas shopping list. Okay, all kidding aside, the Christmas parties, shopping and various other associated events are all important and part of what makes this year special, we just need to remember to take time to stop and take a deep breath.

One of my favorite things to do this time of the year is to brew a cup of coffee, turn the lights on the Christmas tree, sit down in my easy chair and just enjoy a few minutes of solitude. It is amazing how just a few minutes of staring at the white lights on the tree is soothing and relaxing. No music, no sound, just me and the lights; that is my one of my favorite thing about the season.

I guess I am just getting old but my favorite things about Christmas are the simple, uncomplicated parts of the season. I like the smell of cedar (I still cut a couple of Christmas trees out in the pasture each year, even though we have an artificial tree), Christmas sugar cookies are high on my list, I really enjoy Christmas cards from my friends, and just quiet time reflecting on why it is that

we celebrate the Christmas season. My most cherished of all my Christmas decorations is the nativity set my mother made for Jennifer and me when we got married. My mother was an artist and specialized in clay sculpture and nativity sets were one of her most popular items and something she often gave as a wedding gift. She would let you customize the set and you could pick either painted or glazed white. Her original set, the one I grew up with, was glazed white so that is what I picked.

It is simple and understated, but it is also something I hold very close to my heart. Mom even customized our set to include our original blue heeler, Cisco. Now, I know that there probably were no blue heelers at the nativity, but I find something comforting with her presence in my nativity set. It brings back many good memories and serves as a reminder of just why we celebrate the season.

Most of all I enjoy this time of the year because we take the time to renew old friendships, we are more likely to think of our friends and neighbors and spend time with them. I often wonder why it takes special holidays like Christmas for us to set aside time for friends and families. Maybe that ought to be something we vow to do for the next year. However, we need to take the time to enjoy our time with friends, family and neighbors, no matter what the rea-

Without a doubt my favorite part of Christmas is the Christmas Eve church service. It still gives me goose bumps to be in the church and participate. I love the simple message of the nativity and the Christmas story. It has always been one that resonates with me. The pinnacle of the Christmas Eve service and the Christmas Season is the singing of Silent Night. Our church is like many and dims the lights, we all light candles and sing. Christmas is not complete unless I attend Christmas Eve service and sing Silent Night.

I would guess if most of us were completely honest we would all agree it is the simple, noncommercial things that mean the most to us this Christmas season. Often all the commercial glitz, glamor with all the rush and hustle steal our attention. I wonder how much happier we would all be if we pared it back to only the simplest of traditions. My wish for each of you this Christmas is for a few moments of simple, uncluttered Christ-

mas. So, take time to unplug, relax and

enjoy the season.



"Maw...let the clutch out easy!"



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785-539-7558 Fax 785-539-2679

Editor — Donna Sullivan gandgeditor@agpress.com Advertising Staff -

Steve Reichert

agpress2@agpress.com

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K-State crops team wins national championship and top individual awards



The K-State 2017 Collegiate crops team is made up of, from left: Dr. Kevin Donnelly (coach), Kaylin Fink, Tyler Marr, Keren Duerksen, Trent Frye, Nathan Ryan, Noah Winans, Rebecca Zach, Wes Jennings, Sarah Zerger (asst. coach).

The Kansas State University crops team recently captured the title of national champion by winning both the Kansas City American Royal Collegiate Crops Contest on Nov. 14 and the Chicago Collegiate Crops Contest on Nov. 18. K-State teams have now won the collegiate crops contest championship in 15 of the past 19 years.

This was the ninth straight win for K-State in the Chicago contest, surpassing the previous record of eight set by the

University of Minnesota from 1969-1976. Iowa State University was close behind in second place at both events, and the University of Minnesota-Crookston took third.

Official members of the K-State team were Keren Duerksen, Newton, junior in agronomy, Kaylin Fink, Chapman, junior in agronomy, and Nathan Ryan, Louisburg, Missouri, sophomore in agronomy. Alternate contestants were agronomy majors Rebecca Zach, Morrowville, sophomore, Westley Jennings.

Salina, sophomore, Tyler Marr. Formosa, senior. Trent Frye, Belleville, senior, and Noah Winans, Tekonsha, Michigan, sophomore.

In both contests, the K-State team took first place in the plant and seed identification phase of the contest and placed second in seed analysis. In grain grading, they were first at Chicago and second at Kansas City.

At Chicago, Keren Duerksen was the first place individual overall. She won both the plant and

seed analysis components, and finished fourth in grain grading. Kaylin Fink finished in third place overall, third in both seed analysis and identification, and seventh in grain grading. Nathan Ryan was fifth overall, placing as the high individual in grain grading, sixth in identification, and eighth in seed analysis.

At Kansas City, Nathan Ryan was the top individual overall, where he won the grain grading component with a perfect score. He also was first in identification and fourth in seed analysis. Keren Duerksen was the second place individual overall, placing second in identification, third in seed analysis, and fourth in grain grading. Kaylin Fink placed fifth overall, third in identification, sixth in seed analysis, and eighth in grain grading.

by Kevin Donnelly, K-State professor of agronomy. Sarah Zerger, agronomy senior from Cheney, was the assistant coach.

The team was coached

In the contests, participants are required to identify 200 different plant or

(B) HYDRABED

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seed samples of crops and weeds; grade eight samples of grain according to Federal Grain Inspection Service standards: and analyze ten seed samples to determine what contaminants they contain.

The American Royal coordinated the Kansas City contest, with DuPont Pioneer as the primary awards sponsor. Additional sponsors were GFG Ag Services, Bayer, CHS Foundation, American Society of Agronomy, Association of Official Seed Analysts, and South Dako-

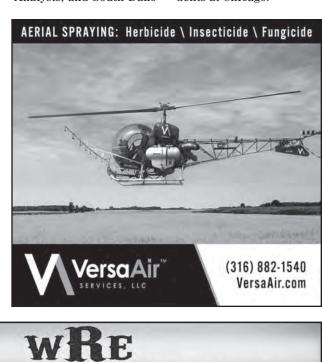
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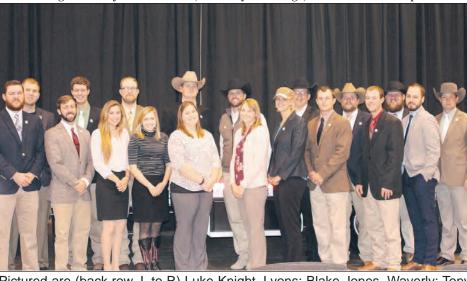
sociation. The primary sponsor of

the Chicago contest was the CME Group. Additional donors in Chicago included the Crop Science Society of America, Growmark Cooperative, and the Society of Commercial Seed Technologists.

For its performance, K-State received a team scholarship award from contest sponsors at Kansas City, and CME Group provided individual scholarships to the top five students at Chicago.

> LIFETIME ON BALE LOADING





Pictured are (back row, L to R) Luke Knight, Lyons; Blake Jones, Waverly; Tony Winkler, Ulysses; Heath Bergkamp, Arlington; Derek Puthoff, Kinsley; Kaid Baumann, Kensington; Russell Rezac, Emmett; Dustin Nattier, Valley Center, Dustin Wootten, McLouth; (front row, L to R) Clay O'Brien, Hepler; Jake Renner, Kingman; Kayla Sandoval, Ashland; Cassie Kniebel, White City; Katelyn Meiwes, Moran; Kashly Schweer, Garden City; Sarah Struthers, Milton; Colby Brownrigg, Welda; Garrett Ochs, Jetmore; and Joseph Hubbard, Houston Lack, Mo. (Not pictured is Kayla Josefiak of Burdett).

Twelfth class of Young Stockmen graduates at KLA Convention

Kansas Livestock Association (KLA) Young Stockmen's Academy (YSA) graduated December 1 Convention. Merck Animal Health partnered with KLA to host 20 members for a series of four seminars throughout 2017. This class brings the total number of YSA alumni to 240.

Attending the KLA Convention was the final session for this year's class. The three-day event provided participants the opportunity to gain additional industry knowledge and interact with other KLA members from across the state. YSA members got a firsthand look at the inner workings of the association by attending the KLA Chairmen's Circle meeting. The group also participated in the policy-making process by attending committee and council meetings where members discussed issues affecting

The 12th class of the their business interests, including modernization of the North American Free Trade Agreement, improving livestock disaster plan funding. Immediately prior to the convention, the YSA class received their Masters of Beef Advocacy degrees, following an in-depth spokesperson training session with National Cattlemen's Beef Association (NCBA) Director of Grassroots Advocacy and Spokesperson Devel-

During their first session in Topeka last February, attendees were exposed to advocacy training, the legislative process at the close of the KLA programs and state water and services provided by KLA and NCBA. The second installment took the group to Kansas City in May, where they learned about beef marketing and agribusiness. YSA members visited central and western Kansas in September to tour beef and dairy operations representing various segments of each



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Is Holiday Winner!

Linda Falk, Wheaton: "Really go fast on buffet

HAM & CHEESE PUFFS

- 2 1/2-ounce package thinly sliced deli ham, chopped 1 small onion, chopped
- 1/2 cup shredded Swiss cheese
- 1 large egg
- 1 1/2 teaspoons dijon mustard
- 1/8 teaspoon pepper
- 1 tube refrigerated crescent rolls

Preheat oven to 375 degrees. Combine all ingredients except crescent rolls. Divide crescent rolls into 24 portions. Press into greased mini-muffin cups. Spoon 1 tablespoon ham mixture into each cup. Bake until golden brown, 13-15 minutes. Makes 24.

Dorothy Klamm, Bonner Springs: "This recipe was given to me from a friend and it is delicious served warm."

APPLE PIE BREAD PUDDING 8 cups bread, dried & cubed

- 3 medium apples, peeled, cored & chopped
- 4 eggs
- 1 cup vanilla yogurt 1 cup milk
- 2 teaspoons cinnamon, di-
- 1/2 teaspoon nutmeg
- 1/2 cup sugar plus 2 table-
- spoons
- 1/2 cup raisins 1 cup butter
- 1 cup heavy cream
- 1 cup brown sugar
- Preheat oven to 350 de-

grees. Spray a 9-by-13-inch baking dish with cooking spray. In a large bowl whisk together the yogurt, milk, eggs, 1 teaspoon cinnamon, nutmeg and 1/2 cup sugar. Stir in the apples and raisins then gently fold in the bread cubes. Pour into the prepared pan. In a small bowl stir 2 tablespoons sugar and 1 teaspoon cinnamon. Mix thoroughly and sprinkle on top of the bread pudding. Bake 30 to 40 minutes until puffed and golden brown. While the bread pudding is

baking, make the caramel

sauce. In a heavy sauce-

pan over medium to low

heat stir together the but-

ter, heavy cream and brown sugar. Bring to a boil. Reduce heat to low and simmer until the sauce thickens, for about 5 minutes. Pour over bread pudding to serve. You can make this the night before and pop it in the oven for breakfast. It actually gets better if it sits overnight.

Joy Pfizenmaier, Randolph: "This is our kids' favorite cookie!" **HONEY COOKIES**

- 1 cup white sugar 1/3 cup butter, melted 1/3 cup salad oil
- 1/4 cup honey
- 2 cups flour 1 teaspoon soda
- 2 teaspoons baking powder Preheat oven to 325 de-

grees. Combine sugar, butter, oil, honey and egg; mix well. Add dry ingredients. Drop by teaspoons in white sugar to coat. Place on wellgreased cookie sheet. Bake 9 to 10 minutes. Cool one minute on cookie sheet.

Connie Enzbrenner, Alma: "An easy recipe for Apple Butter, made right in your slow cooker."

APPLE BUTTER

- 6 1/2 pounds apples, peeled, cored & sliced (I used a combination of Fuji &
- 1 cup granulated sugar
- 1 cup brown sugar

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Jim- The Answer Man!

G&G Announces Its Annual Holiday Recipe Contest

Nov. 21 through Dec. 19 In observance of the holiday season,

Grass & Grain will award the weekly winners \$35 in addition to the prize gift. **CONTEST IS NOW CLOSED!**

BONUS DRAWING Second chance to win! The names of all contestants will

be entered in a drawing from which four names will be chosen. Each of these four contestants will receive \$35 Winners will be announced Dec. 19.

Hometown Heroes 1,000 piece Puzzle

Features a lovely image that celebrates the brave men and women that keep us safe! This classic illustration is sure to give you a sense of nostalgia!



- interesting piece of wall art. Artwork by Dan Hatala.
- 26 3/4"W x 19 1/4"L.
 Ages 13 and up.
- The winner each week is selected from the recipes printed. Send

us your favorite recipe. It may be a main dish, leftover, salad, side dish, dessert, or what-have-you. 1. Check your recipe carefully to make certain all ingredients are accurate and instructions are clear. 2. Be sure your name, address and phone number are on the entry. Please include a street address with your recipe entries. A post office box number is not sufficient for prize delivery. Allow 3-4 weeks for delivery. 3. Send it to: Woman's Page Editor, Grass & Grain, Box 1009, Manhattan, KS 66505. OR e-mail: auctions@agpress.com

2017 Grass ed Grain Holiday Recipe Contest

1 tablespoon ground cinnamon

1/2 teaspoon ground nut-1/4 teaspoon ground cloves

1/4 teaspoon salt 1 tablespoon vanilla extract Place apples in slow

cooker. In a medium bowl, whisk together the sugars, cinnamon, nutmeg, cloves and salt. Sprinkle over the apples and stir gently to combine. Cook on low for 10 hours. Stir in vanilla extract, breaking up any large chunks of apples that remain. Cover and cook for an additional 2 hours. Remove cover and use a blender/food processor to puree the apple butter until completely smooth. If you want the apple butter thicker, you can continue to cook it on low with the lid of the slow cooker slightly ajar so that steam can escape. Allow the mixture to cool. then spoon into jars and store in refrigerator for up to 2 weeks or freeze for up to 2 months. Yield: 4 pints. Cook: 12 hours.

Darlene Thomas, Delphos: "Very good and very pretty."

PRUDENCE SALAD 2 packages lime gelatin 2 cups boiling water 2 cups cold water 8 tablespoons vinegar 1/2 teaspoon salt 2 cups shredded cabbage 2 cups diced apples 1/4 cup green pepper Pepper rings Prepare salad in bowl to

be used on table. Dissolve gelatin in boiling water then add cold water, vinegar and salt. Chill until slightly thick. Fold in cabbage, apples and green pepper. Stir well. Make pepper rings to put on top.

Nancy Rhodes, Abilene: "I'm diabetic and very much like these. Grandsons eat them too."

DIABETIC COOKIES

1/2 cup margarine 2/3 cup Splenda (to taste)

- 1 1/2 teaspoons vanilla 1/2 cup water
- 1 1/3 cups flour
- 2 teaspoons baking powder 1/2 teaspoon soda
- 1/2 cup semisweet chocolate chips

STEVE

DONOVAN

AG AVIATION

1/4 cup nuts

Mix all ingredients. Drop by teaspoon onto cookie sheet and bake at 350 degrees for 12 to 15 minutes.

"We don't always have snow

Jean Wilson, Alta Vista: on Christmas, but vou can

always have a white Christmas with this recipe." WHITE CHRISTMAS PIE 1 tablespoon unflavored

- gelatin
- 1/4 cup cold water 1/2 cup sugar
- 4 tablespoons flour
- 1/2 teaspoon salt 1 1/2 cups milk
- 3/4 teaspoon vanilla 1/4 teaspoon almond extract 1/2 cup whipping cream,
- whipped until stiff 3 egg whites 1/4 teaspoon cream of tartar
- 1/2 cup sugar 1 cup shredded coconut
- Baked pie shell Soften unflavored gel-
- atin in cold water. In a

saucepan mix sugar, flour and salt. Gradually stir in the milk. Cook over low heat, stirring until it boils. Boil 1 minute. Remove from heat and stir in softened gelatin. Cool. When partially set, beat with a rotary beater until smooth. Blend in vanilla and almond extract. Gently fold in whipping cream. Prepare meringue of egg whites, cream of tartar and 1/2 cup sugar: carefully fold in the meringue. Fold in the shredded coconut. Pile into a baked pie shell. Chill at least 2 hours.

> Linda Elston, Lawrence: MEATBALL SPECTACULAR

- 1 cup bread crumbs 2/3 cup milk 1 pound ground beef
- 1 egg, well beaten 1 1/2 teaspoons minced onion
- 2 1/2 teaspoons salt 1/4 teaspoon pepper 2 tablespoons flour
- 1 can cream of celery soup 1 cup white wine
- 1/2 cup evaporated milk **Buttered noodles**

Soak bread crumbs in milk. Add beef, egg, onion. Shape into balls and brown well on all sides. Remove meatballs from skillet and add flour to drippings. Add soup, wine and evaporated milk. Stir until thickened.

Return balls to gravy. Salt

& pepper. Simmer 20 minutes. Serve over buttered noodles. Makes 6 servings.

Linda Kepka, Dorrance: **CREAM CHEESE CORN**

16-ounce package of frozen corn 2 tablespoons butter

3 ounces cream cheese Salt & pepper to taste In a medium saucepan,

cook corn according to package directions: then drain liquid. Add the butter and cream cheese. Cook over low heat, stirring occasionally, until mixture is combined and heated through.

Lucille Wohler, Clay

Center: "Double the recipe if you have children helping you. They will like this

CAN EAT PLAY DOH 1 cup nonfat dry milk 1/2 cup peanut butter

1/4 cup honey 1/4 cup raisins Mix all together. Mix

well and work with this on waxed paper.

1 1/2 cups sugar

Kay Kruse, Hays: "Mom has made this for Sunday breakfast as long as I can

remember. It's our favor-**MOM'S COFFEE CAKE**

1 cup brown sugar 1/4 teaspoon salt 1 teaspoon baking soda 1 cup granulated sugar

Topping:

3 cups flour

- 1 cup butter, melted 2 eggs, beaten 1 cup buttermilk
- 1 cup chopped walnuts 1 cup raisins

Mix brown sugar, salt, baking soda, granulated sugar, flour and butter together well. Reserve 1 cup mixture for topping and set aside. To remaining mixture add the eggs and buttermilk, mixing well together. Grease a 15-by-10inch pan. Pour batter into pan. Sprinkle with reserved topping (from above) plus add the chopped walnuts and raisins. Bake at 350 degrees for approximately 25 minutes until brown and no longer sticks on a tooth-

Claire Martin, Salina: "An elegant and delicious salad for holiday company.' ORANGE AVOCADO

SALAD WITH

HONEY BALSAMIC

2 medium avocados, diced 15-ounce can mandarin oranges, drained

large bowl and top with rest of ingredients. Drizzle with

Honey Vinaigrette. Serve immediately. Honey Balsamic Vinai-

grette: 1/2 cup olive oil 1/4 cup balsamic vinegar 1 tablespoon honey

1/2 teaspoon teaspoon salt

1/4 teaspoon pepper Whisk together in a small bowl.

Glenda Tullio, Council Grove: "This brownie is great for holiday parties so I'm sending it in early so vou'll have a chance to round up all the necessary ingredients to make a batch."

CAPPUCINO CREAM CHEESE BROWNIES 20 ounces bittersweet choc-

olate, divided 22 tablespoons unsalted

room temperature butter,

1/4 cup water 8 tablespoons Internation-

al Foods Viennese coffee

(in coffee aisle), divided

4 large eggs

1 cup flour 1/4 teaspoon salt

1 cup chopped walnuts (2) 8-ounce blocks of cream cheese, room temperature

1 1/2 cups confectioner's sugar (powdered sugar) 1 1/2 teaspoons cinnamon

1 teaspoon vanilla 1/2 cup whipping cream Preheat oven to 350

degrees. Butter and flour a 9-by-13-by-2-inch baking pan; set aside. Chop 8 ounces of the chocolate and put into a heavy saucepan and mix with 12 tablespoons butter, water and 4 tablespoons coffee powder. Heat set on medium low, stirring until melted and smooth. Remove from heat and cool for 5 minutes. Whisk in sugar and eggs. Add flour, salt and nuts, stirring only until flour is no longer streaked through chocolate. Pour into pan and bake 20 to 23 minutes. Cool in pan. Beat cream cheese and 6 tablespoons butter until smooth. Add powdered sugar, vanilla and cinnamon until blended. Spread over brownies; cover and refrigerate 3 hours. Melt remaining chocolate (12 ounces) with remaining butter (4 tablespoons), coffee powder (4 tablespoons) and whipping cream until smooth. Cool to lukewarm and pour over brownies, like icing. Freeze until glaze is set; cut into bars with a warm

5 ounces mixed baby greens knife and chill in pan over-1/4 cup red onion, thinly night. Enjoy! sliced 1/3 cup walnuts, chopped & toasted

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APPLESAUCE MUFFINS 1/2 cup butter, softened 1 cup sugar

1 egg, beaten 1 cup applesauce 1 teaspoon cinnamon 1/2 teaspoon ground cloves

1/4 teaspoon salt 2 cups all-purpose flour 1 cup raisins

1 teaspoon baking soda

Combine all ingredients; stir until moistened. Spoon batter into 12 paper-lined muffin cups, filling 3/4 full. Sprinkle with crumb topping and bake at 350 degrees for 25 to 30 minutes.

Crumb Topping: 1/2 cup butter 3/4 cup all-purpose flour 3/4 cup quick-cooking oats (uncooked)

1/4 cup brown sugar, packed 2 teaspoons cinnamon

Blend all together until crumbly.

Margaret Trojan, Beaver Crossing, Nebraska: "Enjoy! A real treat for Christmas.'

GOLDEN GRAHAMS SMORES

3/4 cup light corn syrup 3 tablespoons butter 1/2 package milk chocolate chips (about 6 ounces) 1/2 package butterscotch chips (about 6 ounces) 1 teaspoon vanilla

1 package Golden Grahams cereal (9 cups) 2 cups miniature marsh-

mallows Grease a 9-by-13-inch

pan. Microwave svrup. butter and chips in 4-cup microwave-safe bowl for 1 1/2 minutes until almost smooth. Microwave about 2 1/2 minutes longer. Stir in vanilla. Pour over cereal in a bowl and toss until coated. Fold in marshmallows 1 cup at a time. Press into 9-by-13-inch pan. Let stand 1 hour. Cut into squares. Store loosely covered at room temperature.

JoAnne Breault, Wamego: "A very tasty appetizer for your holiday tray with red and green colors throughout."

CRANBERRY FETA PINWHEELS

8-ounce carton whipped cream cheese, softened 1 cup (8 ounces) crumbled 1/4 cup chopped green on-

package dried 5-ounce

ions

cranberries (4) 10-inch flour tortillas

Combine filling ingredients. Spread about 1/2 cup mixture over each tortilla and roll up. Wrap each filled tortilla with plastic wrap. Chill for one hour. Slice approximately 1/3inch thick then arrange on serving tray.

Beth Scripter, Abilene: **CLUB CRACKER SNACKERS**

5 ounces club crackers 1/2 cup butter 1/2 cup sugar

1 teaspoon vanilla 1/2 cup sliced almonds Put the club crackers in

a single layer on a cookie sheet. Put the butter and sugar in a saucepan and boil for 2 minutes. Take off of heat and add vanilla and quickly pour over the crackers. Sprinkle with almonds. Bake at 350 degrees for 10-12 minutes. Cool and break apart.

> Rita Dawson, Lebo: **BANANA BREAD**

3-4 bananas, ripe 1 box yellow cake mix (dry) 2 eggs 1 cup chopped nuts or choc-

Mash bananas in a bowl. Add eggs and stir well. Add iust cake mix and stir: add

olate chips (optional)

nuts and stir. Place in (2) 8-by-4-inch loaf pans and bake at 350 degrees for 35 to 40 minutes. Cool 10 minutes then remove from pan. Doris Shivers, Abilene: "Gianduja (zhahn-DOO-

yah) is a Swiss chocolate either milk chocolate or bittersweet-flavored with hazelnut." **GIANDUJA**

CREAM PUFFS

1 cup water 1/2 cup butter 1/4 teaspoon salt 1 cup all-purpose flour

4 eggs 1 1/2 cups whipping cream 3/4 cup chocolate-hazelnut spread

Powdered sugar (optional) Cocoa powder (optional) Preheat oven to 400 de-

grees. Grease a large baking sheet; set aside. In a medium saucepan combine water, butter and salt. Bring to boiling. Add flour all at once, stirring vigorously. Cook and stir until mixture forms a ball that doesn't separate. Remove from heat. Cool for 10 minutes. Add eggs, one at a time, beating well with a wooden spoon after each addition. Pipe dough with a decorating bag fitted with a large star tip or drop 12 mounds of dough onto the prepared baking sheet. Using a moistened finger, smooth any rough peaks in the tops of the cream puffs. Bake for 30 to 35 minutes or until golden brown and firm. Cool. Cut tops from cream puffs; remove soft dough from insides. For filling, in a large bowl beat whipping cream with an electric mixer on medium until soft peaks form (tips curl). Beat in chocolate-hazelnut spread. Before serving pipe or spoon filling into cream puffs. Replace tops. If desired, sprinkle cream puffs with powdered sugar and cocoa powder.

Katrina Morgan, Amer-

Makes 12 cream puffs.

YUMMY PUMPKIN

BUCKLE 1/2 cup butter or marga-

rine, melted

1 cup all-purpose flour

4 teaspoons baking powder

1/2 teaspoon salt

1 cup milk

1 teaspoon vanilla extract Filling:

3 cups cooked or canned pumpkin

1 cup evaporated milk 2 eggs

1 cup sugar

1/2 cup packed brown sugar 1 tablespoon all-purpose flour

1 teaspoon ground cinnamon

1/2 teaspoon salt

1/4 teaspoon ground ginger 1/4 teaspoon cloves

1/4 teaspoon nutmeg

Topping:

1 tablespoon butter or margarine

2 tablespoons sugar

Pour melted butter into a 9-by-13-by-2-inch baking pan; set aside. In a bowl combine the flour, sugar, baking powder and salt. Stir in milk and vanilla until smooth. Pour into the prepared pan. In a mixing bowl beat the pumpkin, milk and eggs. Combine the remaining filling ingredients and add to the pumpkin mixture. Pour over crust mixture (do not stir). Dot with butter and sprinkle with sugar. Bake at 350 degrees for 55 to 60 minutes or until a knife inserted near the center comes out clean and the top is golden brown. Makes 12 servings.

Barbara Barthol, Olathe: MAPLE STICKY BUNS 2 tablespoons oleo

1/4 cup packed brown sugar 1/4 cup maple syrup 1/4 cup chopped nuts 1 teaspoon cinnamon

cuits Melt oleo in 9-inch pan. Stir in brown sugar, syrup,

nuts, cinnamon. Top with biscuits and bake at 400 degrees for 5 minutes. Invert pan and enjoy while they are hot! ****

Kimberly Edwards, Stillwater, Oklahoma: **CRANBERRY** CHRISTMAS CAKE

3 eggs 2 cups sugar

3/4 cup butter 1 teaspoon vanilla 2 cups flour

grees. With a mixer beat

12 ounces fresh cranberries

Preheat oven 350 dethe eggs with the sugar until slightly thickened and light in color, about 5-7 minutes. The mixture should almost double in size. The eggs work as your leavening agent in this recipe so do not skip this step. This mixture should form a ribbon when you lift the beaters out of the bowl. Add the butter and vanilla. mix 2 more minutes. Stir in the flour until just combined. Add the cranberries and stir to mix throughout. Spread in a greased 9-by-13inch pan. Bake 40-50 minutes or until very lightly browned and a toothpick inserted near the center of the cake comes out clean. Let cool completely before

MORE RECIPES ON NEXT PAGE

cutting into small slices.



Power in No

By Lou Ann Thomas

There has been much written lately about the power of "Yes". But what about "No"? Is there not also power in "No"? What about when we say, "Yes" when "No" was the answer that feels best for us? And why do we feel like we must explain the answer "No", but we're okay with leaving "Yes" as a complete sentence?

Saying "No" is often not easy, especially for women. Our maternal instincts encourage us to be compassionate and helpful, and we don't like 1 package refrigerator bisdisappointing people we care about. We want to be there for others and so we will often put the needs of others before our own. Sometimes that's okay and doesn't cause either party any distress, but that's al-

ways true. Denying our own needs and boundaries often depletes us and creates distrust in others. When someone asks

me to do something that doesn't feel right for me or requires more than I have to give. I rarely address my hesitations or shortcomings directly. I try to explain or backtrack to make my "No" sound softer and often I accompany that with an apology. "I'm sorry, I'm just so busy right now with the kids, work, parents, other commitments..." Or I hedge, "I guess I could reschedule my surgery in order to take you to the airport, paint your house, help you move" which gives the other person all the power in this transaction as well as blasts through my instincts and boundaries. This leads to resentment and is not the quality of help that I want to give. But there is no one to blame for that beyond myself. It has taken this shape because I couldn't say "No" when I needed

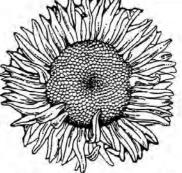
And a "No" with a hedge isn't helpful either. Saying, "No" and then adding "Well, I might if ... I move things around, or have more time, or if the barometric pressure dips" is not really a "No" and leaves others wondering what we really mean.

A clearly stated "No" is much more honest and compassionate. Few of us wish to be a burden or to ask others to go beyond the boundary of what's reasonable or comfortable for them, so a clear "No" builds trust that when we are asked we will be honest in our response. It indicates to others that if we can, we will. But if we can't, we will say so clearly, thereby allowing the request to be filled by someone better equipped

So I'm working on learning how to not only say "No", but to use it as a complete sentence.

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2017 Grass eð Grain Holiday Recipe Contest

Jovce Jandera, Hanover: "These melt in your mouth. You will want to make

JAM-FILLED CREAM CHEESE COOKIES

8-ounce package of cream cheese, softened 1 cup unsalted butter, soft-

ened 3/4 cup confectioner's sugar 1/2 teaspoon vanilla extract 2 1/2 cups all-purpose flour

1/4 cup raspberry jam 1/4 cup apricot jam

Confectioner's sugar for dusting

In a large bowl beat cream cheese and butter on medium speed of mixer until smooth. Add confectioner's sugar and vanilla. beating until combined. Add flour. Divide dough in half. Shape each half into a disk and wrap in plastic wrap. Refrigerate 1 hour or overnight. Preheat oven to 400 degrees. Line baking sheet with parchment paper. On lightly floured

surface roll half of dough 1/4-inch thick. Use a 2 1/2inch a square cutter, cut dough. Repeat with remaining dough. Spread 1/2 teaspoon iam or preserves on each square, leaving 1/4-inch border. Fold 2 corners of dough over iam and press together. May have to moisten with water; points of square to hold points together. Place on prepared pans. Bake until lightly browned 10-12 minutes. Let cool slightly. Dust with confectioner's sugar. Makes 20.

Rose Edwards, Stillwater, Oklahoma:

FRUIT BAKE

1 medium apple, peeled & sliced thin 1 teaspoon lemon juice

20-ounce can pineapple chunks, drained but save 29-ounce can peach halves

29-ounce can pear halves 8-ounce jar maraschino cherries 1/2 cup pecan halves

1/3 cup brown sugar 1 tablespoon butter 1 teaspoon cinnamon Set oven to 325 degrees. Toss apple slices with

lemon juice. Arrange in a greased 2 1/2-quart baking dish. Combine pineapple, pears, peaches and spoon over apples. Top with cherries and pecans. In a saucepan combine brown sugar, butter. 1/4 cup pineapple juice and cinnamon. Cook

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and stir over low heat until dissolved and melted. Pour over fruit. Bake uncovered until apples are done but testing with a fork. Bake about 45 minutes.

Kellee George, Law-**CROCK-POT CANDY**

36 ounces salted dry roasted

peanuts 4 ounces German sweet chocolate

12 ounces semisweet chocolate chips 2 1/2 pounds white almond

Laver in crock-pot as listed above. Cook for 3

hours on low. Uncover, stir. Spoon candy in cupcake liners. Cool. Enjoy.

Lydia Miller, Westphalia: FIRE STICK CANDY

3 cups sugar 1 cup white syrup 1/4 cup water

1 teaspoon cinnamon oil Red food coloring

Cook sugar, syrup and water to hard crack stage (300 degrees). Remove from heat; add 1 teaspoon cinnamon oil and a few drops of red food coloring: stir. Pour on buttered cookie sheet. Cool then break in pieces.

Millie Conger, Tecum-

NO-BAKE CHOCOLATE PEANUT BUTTER 1 1/2 cups chocolate chips

1 1/2 cups peanut butter chips

1 cup peanuts

2 to 2 1/2 cups chow mein

Combine all the chips in small saucepan and heat over medium heat on the stove. Stir often until fully melted. Remove from heat. Add in peanuts and chow mein noodles and stir to fully combine. Drop a tablespoon of the mixture onto a sheet of waxed paper. Let set for a few hours until the chocolate hardens.

Amy Feigley, Enterprise: "My late mother-inlaw. Norma, would make this at family holiday meals. She got the recipe from her mother-in-law. Rowene (Hamilton) Feigley."

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1 container Cool Whip

3/4 cup grated mild Cheddar

3 tablespoons sugar

Bring to boil the pineapple, juice, and sugar, until it starts to thicken. Cool the mixture. Make gelatin according to package directions. Cool gelatin until almost set. Stir in Cool Whip until mixed, then add the pineapple mixture and cheese. Stir well and refrigerate.

Nancy Rhodes, Abilene: "So easy and oh! so good." **QUICK CARAMEL ROLLS** 1/4 cup butter

1/2 cup chopped pecans 1 cup caramel ice cream topping

(2) 8-ounce tubes refrigerated crescent rolls

Place butter in a 9-by-13-by-2-inch baking pan; heat in a 375-degree oven until melted. Sprinkle with pecans. Add ice cream topping and mix well. Remove dough from tubes (do not unroll); cut each section of dough into six rolls. Arrange rolls in prepared pan with cut side down. Bake at 375 degrees for 20 to 25 minutes or until golden. Immediately invert onto a serving plate. Serve warm. Yield: 2 dozen.

Linda Kepka, Dorrance: CHILI STEW OR SOUP

1 pound hamburger 2 teaspoons chili powder

1/4 teaspoon pepper 1 teaspoon salt 2 cups tomatoes, cut fine

(2) 15-ounce cans chili

Brown hamburger. Add chili powder, pepper and salt. Put the hamburger mixture in a large pot with the tomatoes and beans and 4 cups of water. Simmer for at least 1 hour. Add more water if you want more of a soup than a stew.

Joyce Jandera, Hanover: "This recipe looks long but it really goes together easily and they are so good. They eat them for dessert at

my house!" **CRANBERRY-ORANGE**

Streusel:

1 cup all-purpose flour 3 tablespoons granulated sugar

2 tablespoons lite brown sugar, packed

3/4 teaspoon baking powder 1/8 teaspoon kosher salt

6 tablespoons unsalted butter, melted

Muffins:

1/2 cup unsalted butter, at room temperature

1/2 cup granulated sugar

1/2 cup brown sugar, packed

2 teaspoons orange zest

1 teaspoon vanilla

2 large eggs

2 cups all-purpose flour 1 1/2 teaspoons baking powder 1/2 teaspoon kosher salt 1/4 teaspoon ground nutmeg 1/2 cup whole milk

1 cup fresh or frozen (thawed) cranberries

1 cup confectioner's sugar 2 tablespoons whole milk

or cream 1/2 teaspoon orange zest

1/4 teaspoon vanilla

Preheat oven to 350 degrees. Spray 12-cup muffin pan with baking spray. For the streusel, in a medium bowl whisk flour, sugars, baking powder and salt. Drizzle with melted butter and toss until moistened. Refrigerate until ready to In a large bowl beat but-

ter, sugars, zest and vanil-

la with mixer on medium speed until fluffy, 3 to 4 minutes, scraping sides of bowl. Add eggs, one at a time, beating well after each addition. In a medium bowl whisk flour, baking powder, salt and nutmeg. Mix on low speed; gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture. beating just until combined after each addition. Fold in cranberries. Use large ice cream dipper to dip batter into each muffin cup. Crumble streusel with a fork and sprinkle over each muffin. Bake until a tester comes out clean, about 24 minutes. Let cool in pan for 5 minutes. Run a knife round edges of muffins. Place on a wire rack until cool. Prepare glaze in a small bowl by whisking together powdered sugar, milk or cream, zest and vanilla. Drizzle over cooled muffins. Enjoy!

Kellee George, Lawrence: "Great to make ahead and have for Christmas morning pancakes. Very pretty and good. Also make and give for gifts with pan-

CRANBERRY SYRUP 1 can cranberry sauce

1 cup water

1/4 cup sugar

1 tablespoons lemon juice

1/2 teaspoon cinnamon

1/8 teaspoon salt 1/8 teaspoon cloves

In a small saucepan

bring all ingredients to a boil over medium heat. Cook stirring constantly until thick and smooth, about 5 minutes. Let cool 20 minutes. Serve warm. Refrigerate for up to 3 days.

Claire Martin, Salina: "Beautiful and delicious!" **HONEY BERRY COMPOTE**

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

1/2 cup honey 4 tablespoons butter

4 cups mixed berries (blue-

berries, raspberries, strawherria es. etc.)

In a saucepan combine spices, honey and butter. Bring to a boil and cook on low for 5 minutes, stirring occasionally. Stir in the berries. Serve warm over whipped cream on pound

TWO INGREDIENT PEANUT BUTTER FUDGE

16-ounce jar peanut butter 1 can vanilla frosting

Empty both cans in microwave bowl. Cook in microwave one minute. Stir. Microwave on high one more minute. Pour in 8-by-

8-inch pan. Refrigerate

until firm.

The next 3 are from Millie Conger, Tecumseh: WHITE CHOCOLATE

1 cup sugar

3/4 cup butter 3/4 cup evaporated milk 1 1/2 cups white chocolate

morsels 7-ounce jar marshmal-

low creme 1/2 teaspoon peppermint ex-

1 cup crushed soft peppermint candies

Line an 8-inch square baking pan with foil letting excess extend over sides of pan; spray foil with cooking spray. In heavy pan bring sugar, butter and milk to a boil over medium heat. Cook stirring frequently until mixture registers 238 degrees on a candy thermometer. Remove from heat and stir in chips, marshmallow creme and extract until melted and smooth. Stir in 3/4 of crushed peppermint. Spread mixture into prepared pan and sprinkle with remaining peppermint. Let cool for 30 minutes; cover and refrigerate until firm and set, about 4 hours. Using excess foil as handles remove from pan and cut into 1 1/2-inch pieces. Refrigerate in an air-tight

CHRISTMAS GELATIN 12 ounces crushed pineapple, undrained

container for up to 5 days.

2 packages raspberry gelatin or cranberry gelatin 16-ounce can cranberry 2/3 cup chopped nuts

1 apple, chopped Drain pineapple and

reserve juice. Add enough water to make 2 1/2 cups. Bring to a boil in saucepan. Add to dry gelatin in bowl; stir 2 minutes or until completely dissolved. Add all ingredients together and refrigerate until firm.

"Place a pretty bow around jar. Makes a nice little gift," Millie suggests!

CRANBERRY MASON JAR BREAD

12 half pint heatproof canning jars, lids & bands

3 cups flour

2 cups sugar 2 teaspoons baking soda

1 teaspoon salt 1 teaspoon ground carda-

mom 1/2 teaspoon baking powder

4 large eggs

2/3 cup oil

1/2 cup whole milk 2 tablespoons orange zest

2 teaspoons vanilla

3 cups fresh or thawed frozen cranberries Set oven at 350 degrees.

Spray inside of jars with cooking spray. Place on a large cookie sheet. In a bowl, whisk flour, sugar, baking soda, salt, cardamom and baking powder. In another bowl, whisk eggs, oil, milk, zest and vanilla. Stir egg mixture into flour mixture until well combined. Fold in cranberries. Divide batter among jars filling halfway. Do not cover

or seal. Bake until pick inserted in center comes out clean, about 35 minutes. Let cool on pan for 15 minutes. Place lids on jars and screw bands on to fingertip tightness. Let cool completely on wire racks. Will keep at

room temp for up to 5 days. The remaining recipes are from Lydia Miller, Westphalia: "Good for people that have an allergy to

DAIRY STATE FUDGE (no chocolate)

chocolate."

8-ounce package cream cheese, softened 2 tablespoons butter, no

2 pounds white almond bark, broken into small

pieces 1 to 1 1/2 cups chopped pecans, walnuts or hickory

In a mixing bowl beat cream cheese until fluffy;

set aside. In top of double boiler melt butter. Add almond bark and heat and stir until melted and smooth. Pour over cream cheese: beat until smooth and glossy, 7 to 10 minutes. Stir in nuts. Pour into greased 9-inch square pan. Store in refrigerator. Yield: 64 pieces (about 1-inch).

1/2 pound butter 3 tablespoons water 1 teaspoon vanilla 4 plain chocolate bars

3/4 cup chopped pecans

Place sugar, butter and water in a saucepan. Cook for 10 minutes or until brown, stirring constantly to prevent burning. When done, add vanilla. Pour in a thin laver into a buttered pan. Lay chocolate bars across hot mass and spread evenly while still warm. Sprinkle chopped pecans over top. Cool thoroughly and break into pieces.

STRAWBERRY DIVINITY

3/4 cup water 3 cups sugar 3/4 cup Karo syrup 2 egg whites 3-ounce box strawberry gel-

Bring water, sugar and syrup to a boil, stirring constantly cooking to 252 degrees. Beat egg whites and gelatin until it forms firm peaks. Pour sugar mixture over it in fine stream and beat with mixer until it loses its gloss and holds shape. Stir in chopped nuts

**** **CHOCOLATE COCONUT**

1 can sweetened condensed

1 1/2 teaspoons vanilla 3 cups chopped pecans, op-

tional Mix above ingredients and form into small balls.

Coating:

late chips

Melt chocolate chips and paraffin together. Dip balls into chocolate mixture

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account, call:

ENGLISH TOFFEE 1 cup granulated sugar

1 cup chopped nuts 1/2 cup coconut

and coconut and pour into greased pan. Cut in squares.

BALL CANDY 1 stick oleo, very soft

32 ounces powdered sugar 1 package flaked coconut

Chill very well (can also put in freezer).

12 ounces semisweet choco-1/4-pound block paraffin

using toothpicks.

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Attack at Cow Creek

1864 was a year of confusion on the front range of the Rocky Mountains and the Kansas plains. The front range and the high plains had long been the domain of the Chevenne, Arapaho and Plains Apache, as well as a mix of Comanche, Kiowa, and Sioux. They had worked out their boundaries and when one tribe offended another, a small fight or a raid on tribal horses usually settled the dispute. White culture didn't work that way.

Stolen horses led to retribution against any band encamped on the plains whether guilty or not. When a beloved chief was killed by Colorado troops the morning of May 16, 1864, the Cheyenne drove the offending troops back to Fort Larned. The offense ignited a war that spread from the Santa Fe Trail across Kansas to the Oregon Trail along the Platte River in Nebraska. Denver, Colorado Territory, was especially susceptible. Traffic on the plains

was brought to a standstill. The United States government responded by sending volunteer cavalry units into central Kansas to open the military trail along portions of the Smoky Hill Trail and the Santa Fe Trail. At the Smoky Hill River crossing near present-day Kanopolis, the troopers paused to establish what would later be designated Fort Ellsworth. Continuing southwest another forty miles a camp near the mouth of Walnut Creek was established as the expedition joined the Santa Fe Trail. The site, just east of present-day Great Bend, became Fort Zarah. Fort Larned was approximately

thirty miles farther west.

The chain of posts was critical to the effort to bring relative stability to commercial traffic, including the big wagon trains that carried supplies to the front range of Colorado. Stage coach operations resumed as well, not only carrying passengers but mail and government publications to the pioneers that had bravely ventured to the very fringe of civi-

Sporadic fighting continued throughout the year. The most notorious encounter was the military attack on the Cheyenne/ Arapaho village at Sand Creek, Colorado, on November 29th.

In central Kansas, stage and freight operations were generally escorted by troopers from the military posts. That was the case December 4, 1864, when a load of ammunition was forwarded from Fort Ellsworth to Fort Zarah.

The incident that followed has been inaccurately recorded by historians as having taken place at Cow Creek, on the Santa Fe Trail near present-day Lyons. The confusion stems from the fact Cow Creek was crossed at two different locations. The road from Fort Ellsworth and Fort Zarah was the Fort Riley Military Road, a completely different route from the Santa Fe Trail. The Fort Riley Road crossed Cow Creek just

west of present-day Claflin. The teamster and an escort of four troopers went into camp in a familiar bend of Cow Creek late in the day, expecting to easily make Fort Zarah the next day. Nearby the charred chimney of a burned-out ly grave provided stark evidence that the men were in

initial uprising. The station was not rebuilt even though the stage company still used the military road to connect Kansas City to

Santa Fe. While in camp the evening of December 4th the teamster and his guards were suddenly attacked by a hail of arrows. Cheyenne warriors had used the high banks of the nearby creek to steal in close to the soldier camp as darkness fell in the valley. All four men ran for cover, firing several shots in return. It was

One of the soldiers hid

The teamster's body was found on the other side of the creek. One dead horse lay at the campsite and a discarded overcoat was found on the prairie.

In the meantime, Captain Conkey sent ten more men and a team of horses to bring in the wagon. That night troopers from Fort Ellsworth rode into Fort Zarah with news that the three missing men from the escort had walked the thirty miles to the post and were safe.

"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

stage station and one lone-

KDA plans international trade missions for 2018 Together, the Kansas Department of Agriculture and the Kansas Department of Commerce were awarded a \$380,000 State Trade Expansion Program (STEP) Grant award for use in 2018. Since the grant's inception in 2012, more than 50 Kansas small businesses have participated and achieved \$17.2 million in actual export sales. To further broaden Kansas' exporter base and to increase the export value and volume, the two departments have joined forces during the 2018 grant year to focus on three main areas: export training, foreign trade shows and trade missions,

and market entry support. The following KDA STEP Grant trade missions are planned for 2018. All

dates are tentative. Petfood Forum Asia,

• Native, warm season,

27-29, 2018

21st Century: Food, Feed and Fuel for a Rapidly Changing World, Cape Town, South Africa, April

9-13, 2018 Beef Australia, Rockhampton, Australia, May

6-12, 2018 2018, AGRO Kiev,

Ukraine, June 6-9, 2018 Vietnam, aquaculture focused trade mission, lo-

cation/date TBD Additionally, KDA has planned the following U.S. Livestock Genetics Export trade missions in 2018. The goal of these missions is to provide an opportunity for Kansas' purebred cattle producers and allied industry to develop relationships with livestock producers to increase market opportunities for U.S. and Kansas beef and dairy

AgroFarm Russia, Mos-

Beef Australia, May

6-12, 2018 Argentina, late July

Applications for trade missions are due approximately two months prior to tentative travel date. For additional information about the 2018 international travel opportunities, and to apply for any of the missions, please visit www. agriculture.ks.gov/international or contact Suzanne Ryan-Numrich, KDA international trade director, at

numrich@ks.gov. Total Kansas agriculture exports totaled \$3.2 billion in 2016. KDA's mission is to provide an environment that enhances and encourages economic growth of the agriculture industry domestically and internationally.

785-564-6704 or suzanne.

dangerous country. Seven months earlier the station was attacked during the

every man for himself.

in the brush and did not come out until he heard a stagecoach approaching with a military escort from Fort Ellsworth. No one else could be found. The stage arrived Fort Zarah at 1 a.m. Captain Theodore Conkey immediately dispatched twenty-five mounted troopers of the Third Wisconsin Volunteer Cavalry to the scene.

Captain Conkey filed a report on December 6, 1864, suggesting that the escort of four men "over a route known to be swarming with hostile Indians, was entirely inadequate.' Major General Samuel Curtis agreed. However, he faced the daunting challenge of defending Missouri from Confederate attack while manning the posts that kept the prairie trails open for essential travel. Inevitably there would be more blood on The Way

or kansascowboy@kans.com.

Grass & Grain, December 12, 2017 SAKW 67th annual meeting slated for Topeka on Jan. 16-17

tersheds (SAKW) 67th annual meeting is to be held in the Topeka Capitol Plaza Hotel on January 16-17, 2018. The theme for this year's meeting is "2018 Brings PL-566 Opportunities Once Again." Barb Oltjen, President of SAKW from Robinson will preside over the meeting that will bring together representatives from the 76 watershed districts in Kansas, many state and federal agencies, organizations, and individuals.

PL-566, administered through the USDA Natural Resources Conservation Service, provides funding to plan, design, and construct flood control projects. Appropriations for FY 2017 amounted to \$150 million that was the first such funding since the late 2000s. In Kansas partnering with the KDA/Division of Conservation Dam Construction program, nearly 1500 structures have been constructed throughout Kansas. It has been estimated that over \$50 million of average annual flood reduction benefits are realized in Kansas alone from the two watershed dis-

The SAKW 67th annual meeting starts off with a keynote address from Kevin Farmer, NRCS Watershed Program Leader, from Washington, DC. Kevin will address the many challenges of restarting the PL-566 program that has lacked funding for nearly ten years. Receiving, analyzing, and selecting proposals for planning, design, and construction dollars from the appropriated funds was a daunting task.

It is hoped that Senator Moran or a member of his staff will address the attendees as the second day keynote speaker. Moran was able to introduce the PL-566 funding as chairman of the U.S. Senate sub-committee for agriculture appropriations. Without his actions, SAKW would not be having this annual meeting using the selected theme.

Reports from several agencies, Kansas Water Office, Kansas Department of Agriculture's Division of Water Resources and Conservation, and the Natural Resources Conservation Service, will be presented throughout the conference.

A presentation by Aaron Popelka, Kansas Livestock Association vice president for Legal and Government, will bring everyone up to date surrounding the "Waters of the U.S. Rule," presently being debated in the courts.

The organization's sister association, the Texas Association of Watershed Sponsors, will have a representative present to tell their history and how they have been able to prepare Texas watershed sponsors for the PL-566 funding initiative.

Information on annual meeting registration, motel reservations, resolutions listings, and the complete meeting agenda can be found on the SAKW website at www.sakw.org. Additional questions about the annual meeting can be directed to Herbert R. Graves Jr., SAKW executive director, 785-922-6664, or by e-mail at sakwwatersheds@sbcglobal.net.

U.S. wheat farmers share their stories with consumers on eatwheat.org

In an effort to increase consumer trust in the wheat industry, wheat farmers have created a consumer-minded marketing campaign to increase awareness of farming and production practices and practical benefits of wheat.

This campaign will allow the wheat industry to speak with one voice in an effort to reclaim the national conversation on wheat and share one primary message among numerous influencers while we dismantle the false promises of wheatless

EatWheat.org launched in November, just in time for the holiday season. This website is a place where consumers can find answers to their questions about wheat production practices, share valwith wheat farmers and engage. This digital campaign features quickand-easy recipes geared toward moms on the go, while sprinkling in tidbits of the story of American farmers. Wheat farmers are reaching out to consumer audiences through the website, Facebook, Instagram and Pinterest. Eatwheat.org wants to share the farmers' side of

the story. When urban consumers look down at their plate, many don't know how that food came from the farm to their table. While it may not be a topic of constant thought, many have begun to wonder about the farmers who produce the food they consume and the processes used to create such

a bounty. Kansas wheat farmers are the driving force behind the EatWheat.org campaign, which aims to create awareness of farm and production practices through the lens of food as identity. And the food that we think can connect best is, of course, wheat. It's simple. It's versatile. It's natural. And it doesn't matter if it's homemade for hours, or picked up at the grocery store readyto-go - it's a simple and natural way to connect to

others and yourself.

Initial content includes the family farm story of Justin Knopf, a fifth-generation farmer focused on a sustainable future. Justin farms with his dad, Jerry,

and his brother. Jeff. "Our farm today looks much different than when I was a kid," said Justin. "We're farming more acres because now instead of just one family, there's three. The machinery we use is different. Just like anyone's life or job, we're using technology so we can better understand the biology and soils. All those things point to continual improvement which is important. We're thinking critically about how we produce, where it comes from..."

Jerry, Justin and Jeff's father, is proud of how far their family farm has

"I just farmed because it was what I needed to do," said Jerry. "I thought it was pretty cool they were willing to go to college and come back and farm, because now they knew the new way to do things and are way smarter than I ever was.

To watch the video of

Justin's story, visit https:// eatwheat.org/stories/jus-

tin-knopf/. In addition to stories of wheat farmers, the site also features quick and easy recipes using readyto-eat wheat foods, such as tortillas, bread and buns, and short-cuts including refrigerated dough and pasta. The Learn section tackles subjects like what is gluten, what are the different types of flour and what are some of the tools farmers use. Consumers can also "Get Inspired" with family activities like salt dough handprint ornaments, gingerbread houses

and wheat décor. With the launch just before Thanksgiving, wheat farmers had the opportunitv to share some new ideas for Thanksgiving leftovers, and all of these videos feature wheat foods.

If you're interested in learning more about the EatWheat project, please visit EatWheat.org and amplify these messages by sharing social media posts at facebook.com/eatwheat. instagram.com/eatwheat/ and pinterest.com/ eatwheatorg/.



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Grass & Grain, December 12, 2017



The Swedish settlement of Lindsborg is the perfect place to get your Christmas spirit! A beautiful town any time of the year, it is extra special during the holiday season. The residential Christmas lighting competition began on December 9, so this is the bright time to visit.

The Herd of Wild Dala Horses, one of the 8 Wonders of Kansas Customs, roams freely throughout the town. The traditional Dala shape provides the base for the creatively painted Wild Dala horses.

Lindsborg – its history, Swedish-Americana, the arts, everyday work and life, local groups and families and, of course, wordplay. Be sure to pick up the "Wild Dalas of Lindsborg Official Guide" to help you to locate the herd both indoors and out. Bethany Lutheran

Church preserves its Swedish Lutheran heritage while welcoming other faiths, especially during candlelit Christmas service, Julotta. With a brass band in the bell tower and a sanctuary adorned with beautiful Christmas Kansas Forest Service helps fire departments

decor, this service is not to be missed. Services at 6 a.m. on Christmas Day or Christmas Eve service at 10 p.m.

There is so much more to see and experience in Lindsborg so give yourself a day or two, to explore the galleries, shops, restaurants, and historic sites. It is truly like a trip to the Old Country. Another great stop for

the holidays is Westboro Mart in Topeka where Beauchamp's Art Gallery has been a mainstay for more than 40 years. A highlight of the

monthly art walk, Beauchamp's new exhibit features paintings by popular regional artist Cally Krallman. Cally, known for her vivid images of Kansas skies, presents a group of paintings focusing on the rivers, streams and ponds of Kansas. Cally is a Goodland native but now makes her home, and has her art studio, Prairie Sage Studio, in Topeka.

There were 28 paintings in this series and two were

sold before the exhibit even opened. Many of the images may be familiar, others not as much. What is evident throughout the paintings is the incredible variety of landscape and waterscape in Kansas, and Cally's passion for those beautiful places. Subjects of the paint-

ings include: Amelia's Perch: Atchison, Mo. River: Beside Still Waters: Kansas River North of Maple Hill; Blue Contrail: A Pond South of Maple Hill; Blue Sky of Dusk: Arkansas River Near Hutchinson: Buttermilk Creek: Near Easton Ks.; Mill Creek: Near McFarland; Reflections of April: At the Flying W Ranch near Elmdale; and Early Chill: Kansas River Near The exhibit will be up

through mid-January.

Deb Goodrich is the cohost of Around Kansas and the Garvey Historian in Residence at Fort Wallace Museum. Contact her at author. debgoodrich@gmail.com.

Moonwalking on Tailgates By Ryan Dennis

The Breaking of Bill Bailey what a shame that was. They said there wasn't a

horse he couldn't train.

They said the most obstinate animals are obedi-They said a horse

sensed his authority the moment he stepped in the Bill Bailey was some-

what of a legend among the local equestrian community. Short, stout, with red hair and a red beard, he might at first appeared more like a character out of a comic strip, but if you had a colt or a foal at the age of instruction, he was the man you wanted. My mother had Trakehner crosses and I watched Bill Bailey take the lead rope and command the horse with a confidence that was almost unhuman. He gave orders in a stern, deep voice and the foal snapped to attention and circled around him with an eagerness to fulfill his wishes.

I was a wild child. In public I was quiet and polite, often receiving praise from elderly people for my gentle nature, but at home I was a monster. As a toddler my fits lasted for days, screaming behind closed doors. At the age of five I told my parents that I would never find true happiness until they were both dead. Quickly after, I was sat on a square bale and told to think about what I had said. When my father came back several hours later and asked if I had changed my mind I told him that I hadn't. We can laugh about it now (I think), but my parents slept lightly back then. Once, while Bill Bailey was in our home, my mother asked me to feed the dog. I told her I would not. Bill Bailey slammed his hand on the table and pointed at me. "You will listen to your mother," he

I froze.

Bill Bailey held his gaze on me. I felt the creature inside me bow down to him. I cowered past him and fed the dog.

Years later I was home from college to help out on the farm. My mother had a Tennessee Walker that she wanted help training and called Bill Bailey. By this time his stomach was a little paunchier and some of his red hair had turned grav. After they were done my mother invited him into the house for dinner, where they talked about horses and other people with horses. My father added in when he could, but I sat there silently, perhaps still a little gun-shy around the man after all these years. Mostly it was my mother and Bill Bailey catching up. At one point Bill Bailey said that he had been seeing a woman, but that they had recently broken up. My mother said

on to tell how they had met and how he and this woman had become romantic. He described the times they had together, in increasing detail, until it was nearly a moment by moment account. The hours passed by and still Bill Bailey talked at our kitchen table. We didn't comment on the things he said because there wasn't much need to, nor much opportunity. When he paused, in between saving how much she had meant to him and how lonely he now was, we thought that he might go home. Nonetheless, he didn't.

At one point my mother rose and said that she had to go to work to check on a few goats that were kidding. She was a supervisor at a correctional facility for boys, which ran a small farm. Earlier in the day she said that the goats would be fine until tomorrow. My father and I watched her leave with transparent resentment. Bill Bailey continued, re-

He told that the woman was about twenty years younger than him and going blind, and that he just wanted to be there for her. My father moved to the living room, hoping that any change might end the dialogue, but Bill Bailey followed him to the couch.

"I'm in love with her," he said, and then started

crving. My family isn't one that is used to displays of emotion. We're usually content to allow anything dramatic to remain in subtext. In addition. I was fairly new to adulthood and generally saw other adults still as poised and logical beings. It was perplexing to see one crying on our couch. It was even stranger that it was the great Bill Bailey. My father didn't seem to be any more comfortable than I was, nodding his head and staring vacantly into a corner of the room. Occasionally he would make a generic comment about how life could be difficult or how when one door closes another opens, but even he cringed when he said them. It would become an odd moment shared between father and son, both of us held hostage and equally helpless while a middle-aged man sobbed in our living room. Sud-

like a peculiar place. I haven't seen Bill Bailey since and I haven't heard what had become of him. I have no doubt he has mastered many mares and stallions since. Hopefully he's happy, with someone else, and if not, just in company of horses. Maybe he's learned to be content as a bachelor. Either way, it goes to show that love is the most unruly animal of them all if even Bill Bailey struggled to tame it.

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denly, the world seemed

around the state keep Kansans safe When you think of the partments to serve their program is helping rural longer needed, the equip-Kansas Forest Service, communities. There are and volunteer fire department is returned to the forest service for reassign-

it's likely that trees and programs supporting trees come to mind. Many are unaware that the KFS encompasses a multitude of programs that serve Kansans in a variety of ways. The fire management program is one of these programs that has a real impact on the safety and protection of Kansans across the state, said Eric Ward, excess property manager with the KFS.

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The primary focus of the fire management program has long been to empower Kansas fire dearound 16,000 firefighters in Kansas, and at least 13,000 of those are volunteers in the state's 486 rural fire departments. The Kansas Forest Service fire program provides training, excess property distribution, prevention materials, grant funding, and consulting, all aimed at helping fire departments provide the best services possible. The past two years have made it obvious that the wildfire situation in Kansas is escalating, as it has been elsewhere, and the fire

ments keep their communities safe by providing equipment and trucks, free of charge, to combat loss due to fire.

One of the ways the Kansas Forest Service is increasing fire departments' capacity is through the Federal Excess Property Program. It serves as a conduit for fire departments to be loaned excess federal property, generally military vehicles and fire equipment that have been outfitted to serve their needs. The property remains under federal ownership, and when no

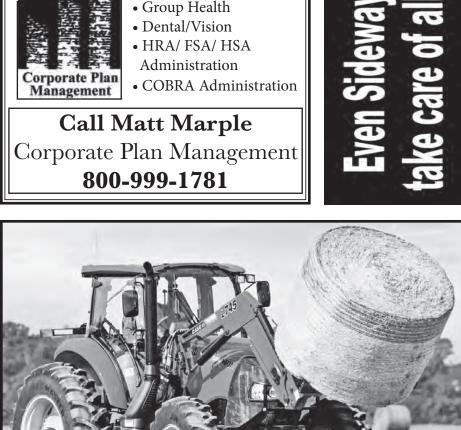
ment or disposal. Additionally, the program provides salvaged parts to help fire depart-Nearly all Kansas fire de-

ments reduce maintenance costs and provides access to new replacement parts at a reduced cost. partments are struggling to meet operational needs. Ward said, and the Federal Excess Property Program can mean the difference between having quality equipment and having no equipment at all. It's important to note about 90 percent of Kansas is protected by volunteer fire departments. There are currently 793 pieces of large equipment and trucks across Kansas, worth \$26.5 million. The Kansas Forest Ser-

vice also received a fire engine recently through the Federal Excess Property Program from the U.S. Fish and Wildlife Service, which is an agency partner in wildland fire management. Engine 44 will be used in prescribed burning, training, spring wildfire support, and will likely be deployable in the summer fire season to help combat fires around the country.

Ward said the Kansas Forest Service is proud to make a difference for Kansas fire departments, continually striving to be a reliable source for replacement equipment for fire departments around the state, especially in the

current economic climate. The fire management tab on the Kansas Forest Service's website has more information on what the fire program does. For more information on the excess property programs that help keep volunteer fire departments running across the state, visit: Kansasforests.org/fire_management/excessproperty.



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ON THE EDGE OF COMMON SENSE

The Dog and the Rabbit

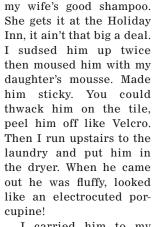
Have vou ever been embarrassed by yer good dog? Me either! I've got a good dog. An Australian shepherd with one blue eye and I believe he loves me. I believe I love him. He'll go with me anywhere. When I say, "You wanna go?" He don't ask, "Where you goin'? Goin' to the game store?" No, he don't care, he just wants to go. And did you ever notice that it don't matter whether you been gone five minutes or five days, yer dog is so glad to see ya. Can you think of a single human being that is that glad to see ya. Yer fixin' to leave, walk out to the pickup and forget somethin' so you run back inside. Yer dog licks yer hand. Your spouse says, "I

thought you left!" I've got a neighbor. A good neighbor. And when you live on the outskirts, a good neighbor is someone who lives just the right distance away. Close enough to circle the wagons but far enough away to allow that privacy people like us seem to value, ("I believe those are Kansas plates. mother," he said sighting

through his binoculars). Anyway, she gets home every day. Goes through the house and comes out the back door wearin' her coveralls. In her backvard she has a long line of rabbit hutches and she spends, what is to me, an inordinate amount of time messin' with them rabbits... talkin' to 'em... singin' 'em little rabbit songs.

Now I'm sittin' out on the back porch one afternoon in my porch swing. It's about 2:30. I'm done workin.' I've already thought up somethin.' I look out in the driveway and there's my good dog and he has got a...and you know how you can tell it ain't a jackrabbit? They aren't black and white, they don't have them big floppy ears, and he has got this rabbit between his teeth and he's thrashin' him like a shark with a ham hock! There's dirt and leaves and brush and gravel flyin' all over. I jumped up and grabbed that rabbit! "Go git in the pickup you *#@^...!" That rabbit looked bad. Looked like he caught on fire and somebody put him out with

the weedeater! I ran in the house and run the tub full of warm water. Tested it with my



I carried him to my neighbor's house. Sure enuf, the last hutch on the end was cocked open and it was empty. I took that rabbit and folded him... into a rabbit position. Put a smile on his lips... all three of 'em. Gave him a Camel filter and leaned him up against the wire.

I went back to the house and commenced to rockin.' 'Bout a quarter after five I saw my neighbor drive up, she got out, went through the house and came out the back wearin' her covies. She started down that long line of rabbit hutches. Talkin' to 'em. Singin' 'em little rabbit songs. "Here comes Peter Cottontail, hoppin' down the bunny trail..." All of sudden, I

heard her scream! I ran over there, bein' the good neighbor that I was, "What's wrong? What's wrong?"

"My rabbit," she cried.

I looked in the cage and the poor little duffer had fell over. One ear broke off. It didn't look good.

I stroked him gently and said, "Ma'am, I b'lieve he is dead." I was a veterinarian, I could tell.

"Yes," she said, "But what bothers me is I buried him three days ago!"

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G & G Auction Schedule

bidding deadline Dec. 14 — Vacant lot on North Summit Ridge Dr., Tuttle Creek Lake in University Park. Auctioneers: Lonnie Wilson Auctions.

December 14 — Real Estate (commercial building & undeveloped lot) & business merchandise (office equipment, shearing equipment, forklift, spinning wheels, fencing, inventory of new show, sheep and goat supplies & more) held at South Hutchinson for Mid-States Wool Growers. Auctioneers: Ruckert Realty & Auction.

December 16 — Household goods, collectibles, power tools, lawn & garden items, hand tools, misc., truck accessories, storage container, box units at Beatrice, Nebraska for Beekman Quarry. Auctioneers: Jurgens, Henrichs, Hardin.

December 16 — 2004 Hyundai Tiburon, firearms, appliances, furniture, lots of tools (many new), antiques, yard tools & more at Manhattan. Auctioneers: Crossroads Real Estate & Auction, LLC.

December 16 — Guns from Civil War to new: shotguns, short guns, black powder, pellet, BB & cap guns, military collectibles, knives, western collectibles, salesman samples, traps, stationary engine, ammo, skeet thrower & more at Strong City for Private Collector. Auctioneers: Hancock Auction & Real Estate.

December 16 acre in the city of Olsburg with metal on wood frame warehouse building held onsite at Olsburg for Pottawatomie County. Auctioneers: Cline Realty & Auction, LLC.

December 16 — Farm & ranch equipment of all

for Larry & Sandra Paxson. Auctioneers: Vaughn-Roth Auctions.

December 16 — 281 acres Wabaunsee County native grass land held at Alma. Auctioneers: Murray Auction & Realty.

December 21 - Tractors & auto steer, semis, trucks, trailers, Cadillac, Corvette car & pickups, irrigation equipment & livestock equipment, machinery, 4-wheeler, lawn Sublette for Wayne Allen Trust. Auctioneers: Larry Johnston Auction. December 22

acres Charleston Township, Washington County, KS land in 3 tracts plus home in Washington held at Washington for the heirs of Ethel C. Peters. Auctioneers: Bott Realty & Auction.

January 1, 2018 — Harlev Gerdes 33rd Annual New Years Day consignment including farm & construction equipment

held at Lyndon. Auctioneers: Harley Gerdes Auction.

January 2, 2018 — Absolute Montgomery County farm equipment auction: tractors, skid steer, combine & heads, planting, seeding & more, tillage, trucks & trailers, mower, UTV, tanks, fuel tank & more at Montgomery City. Missouri (online bidding at bidspotter.com) for Eric Harness & Penny Harness. Auctioneers: Wheeler Auctions & Real Estate.

January 13, 2018 — Approx. 1,000 pieces of Fiesta collection held at Salina for Majorie Thorup Estate, Auctioneers: Thummel Real Estate & Auction, LLC.

March 6, 2018 — Bull sale at Lacrosse for Cornwell Farms

March 10, 2018 — Concordia Optimist Club Annual consignment auction held at Concordia. Auctioneers: Thummel Auc-

SATURDAY, DECEMBER 16, 2017 — 9:30 AM LOCATION: National Guard Armory, 721 Levee Drive MANHATTAN, KANSAS

Car and Firearms sell at 11:00 AM

VEHICLE: 2004 Hvundai Tiburon GT, 2dr., sports coupe, hatchback, manual 5 speed, V6, under 35,000

manual 5 speed, vo, unuel 35,000 original miles (NICE). GUNS: Stevens Model 311C, side by side, 20 gauge shotgun; Ruger, Mini 30, 7.62 x 39; reloading supplies; ammo boxes

APPLIANCES & FURNITURE: Ken-

more chest deepfreeze; Emerson dorm refrigerator; white vanity: twin bed w/box springs & mattress; lg. solid oak wood desk; 4 draw-er chest of drawers; old wood swivel office chair; old wood school

desks; banquet chairs; Ig. beveled mirror.

TOOLS: Dewalt coping saw on stand; K&F floor drill press (16 spd) heavy duty Penn State Ind. dust collection system; Craftsman 8 ¼"- 2½H.P. radial arm saw; Dewalt router, Craftsman 2 HP router w/table; Skil olunge router; B&D routers; Craftsman router; B&D 3/8" drill (2); 3/8" Ski drill; Bosch drill (in case); Makita drills (2) w/charger & case; Chicago 3/8" close quarter drill & keyless chuck; Porter Cable skil saw (in box Ryobi 10" surface planer; Skil plate joiner; Homier angle grinder (size 4 Chicago multi function power tool (new); Husky 4 gal. air compresso hole saws; Drill Master hole saw set (new); Rockwell circular saw; B&E jig saw; Chicago 4.5 reciprocating saw, Craftsman oscillating spindle sander (1 ½ HP); Rockwell finishing sander; B&D orbital finishing sander; Central Pneumatic finish nailer (16 ga.); 2 Central Pneumatic brad nailers (18 ga.)(new); Husky nailer (new in bag); Central Pneumatic ai stapler (18 ga.); Grizzly electric sheet metal shear (new); Wagner hea (new); lots of bar & pipe clamps; Pittsburgh clamps; Craftsman 6 clamps & other clamps; misc. saw blades; hand sanders; sm. route table; mitre box; Dewalt router fence attachment; Central Pneumatic 300 psi air hose (new): 25 pc. hex kev set: commercial electric light: Centra Pneumatic touch-up spray gun; Ryobi drill accessory kit (55 pcs.); stop drill bits; Milwaukee 18" chip auger bit (new); new drill bits (up to 3/8"); lo wood bits (like new); Ridgid wood bit set (in case); 2 Brad Point wood bits set (like new); 31 pc. Forstner bit set (new); 22 pc. Forstner bit set (like new); Lg. Forstner bit set (2 ¼ - 3 1/8, in case)(new); MLCS 45 pc. router bit set (w/wood case); MLCS bits; B&D metal bits &others; Columbia high speed drill bit set; hinge drill bit set; carbide bits; Irwin wood chisel se new, in box); wood vise & other: 8" Sears dovetail fixture, ANTIQUES 8 COLLECTIBLES: old pedestal sink; wood ironing board; lg. granite ket tel; old porcelain door knobs & brackets; old wood doors & screen windows. MISC:: 5 Dewalt grinding wheels (new); 25' HD drop cord (14 ga) 100' metal air hose reel (new); camping equipment; x-mas decorations 2 radio controlled vehicles; hand sprayers; lawn mowers; x-acto knife set lots of misc. sandpaper; lots of misc. nuts, bolts, screws, etc.; organiz

ers; new electrical wire; lots of new electrical supplies; fluorescent lights; Rubbermaid trash cans; satellite & digital cable TV tool kit (new). **SELLER: MARY ANNE ANDREWS**

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Crossroads ANDREW SYLVESTER, Auctioneer, 785-456-4352 Real Estate TERRI HOLLENBECK, Broker/Owner, 785-223-2947

620-921-5642



GRASSLAND AUCTION **WABAUNSEE COUNTY, KANSAS** 281 Acres Excellent Native Grass • Tract in 33-11-10 **SATURDAY, DECEMBER 16, 2017 • 10:30 AM**

Auction held at Alma Community Center — ALMA, KANSAS One of the cleanest pastures in Wabaunsee County! Watered by springs that line the draws and a terrific spring-fed pond

running out the trickle tube even in this dry time A great opportunity to purchase a piece of the Flint Hills! See Nov. 28 Grass & Grain for details or go to www.murravauctionandrealtv.com

SELLERS: MEYER/HARRISON/STONE MURRAY AUCTION & REALTY

Steve Murray, Broker/Auctioneer • 785-556-4354 murrayauctionandrealty@yahoo.com



100± GUNS/WESTERN COLLECTIBLES/CIVIL WAR ITEMS

SATURDAY, DECEMBER 16 — 12:00 NOON

DOORS OPEN AT 9:00 AM

At the Saffordville Community Center 2248A ZZ Road

STRONG CITY, KANSAS GUNS FROM CIVIL WAR TO NEW: • SHOTGUNS • SHORT GUNS

• PELLET, BB & CAP GUNS • MILITARY COLLECTIBLES

KNIVES • WESTERN COLLECTIBLES

SALESMAN SAMPLES • TRAPS

STATIONARY ENGINE and scale model steam engines

AMMO •SKEET THROWER • AND MORE!

There will be an hours worth of small collectibles that will be sold after the above items sell. Remove all items day of auction

See last week's Grass & Grain for listings & for a few photos

go to: www.hancockauctionandrealestate.com





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Page 10 Grass & Grain, December 12, 2017

Defeating a disease: Research creates way to protect pigs from PRRS during reproduction sas State University researcher Raymond "Bob" Rowland, his latest work is helping to eradicate a devastating swine dis-

The disease is caused

ease.

tive and respiratory syndrome, or PRRS, virus. The virus costs the U.S. pork industry more than \$600 million in losses every year. In his latest study,

diagnostic medicine and pathobiology in the College of Veterinary Medicine, has created a way to protect offspring from the PRRS virus during pregnancy. He has found

CD163 protein are resistant to the PRRS virus and give birth to healthy, normal piglets. The work appears in Nature's Scientific Reports.

"We have created a

the PRRS virus during the reproductive phase of production," Rowland said. "The offspring does not become infected during pregnancy and is born a healthy piglet. During this critical phase of production, we have essentially

ended a disease." The PRRS virus causes disease in two forms: a respiratory form that weakens young pigs' ability to breathe and a more severe reproductive form that causes mass deaths in pigs during late preg-

"The reproductive form

nancy.

not only has a tremendous economic impact, but also a psychological impact on people who work with pigs," said Rowland, who has spent more than 20 years studying the PRRS virus. "When we look at ways to control this disease, it really begins with reproduction. We want to keep this disease out of the reproductive process and we have found a way to do that.'

To address the devastating reproductive form of the virus, Rowland collaborated with Randall Prather, a professor at the University of Missouri, and a team to develop PRRS-resistant pigs. Using CRISPR/Cas9 technology, the researchers found that pigs without no signs or evidence of being infected with the PRRS virus. CD163 is the receptor for the virus.

The research can save swine producers millions of dollars because pigs are protected from the PRRS virus during the critical reproductive process, Rowland said. But because offspring are born normal, they may still be susceptible to the disease later in life.

"This is one tool that we can use," Rowland said. "It doesn't mean that we can give up on vaccines or diagnostics, but it does create more opportunities for other tools to become more effective. Because this pig is born healthy, it will respond better to a vaccine or a diagnostic test. We are enhancing other aspects of disease control as well."

Rowland presented the research for the first time at the 2017 North American PRRS Symposium from Dec. 1-3 in Chicago.

Other Kansas State University researchers involved in the project include Maureen Kerrigan, laboratory research manager, and Luca Popescu, a doctoral student and research assistant. All the researchers are involved with the diagnostic medicine and pathobiology de-

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Farmers & Ranchers **AUCTIONS EVERY MONDAY & THURSDAY**

Selling Hogs & Cattle every Monday

RECEIPTS FOR THE WEEK TOTALED 6,369 CATTLE AND 105 HOGS. **BUTCHER HOG TOP ON MONDAY WAS \$40.00** 60 mix Cedar Point

\$190.00 - \$215.00

Newton

Gypsum McPherson

Solomon

Hutchinson Marquette Marquette

Hutchinson

Hillsboro

Carlton

Gypsum Hillsboro

Courtland

Randall

Randall

Hays

Delphos

Marquette

Courtland

Canton

Ellsworth

Smolan

Marquette

Marquette

Whitewater

Courtland

Whitewate Gypsum Randolph Lincoln Assaria Hillsboro

Heavy Duty Round Bale Feeders

Lindsborg
Marquette
Hillsboro
S. Hutchinson
Clyde
Canton

Brookville

S. Hutchinson

Smolan

3 red 18 blk

1 blk

26 blk 20 mix 17 blk 21 blk 28 blk

14 blk 15 mix

13 mix 12 blk 1 mix 80 mix 2 blk 30 mix 4 blk 11 mix

34 mix 13 blk

3 blk

5 mix 41 blk

3 red 5 mix 6 blk 4 mix 5 blk 2 blk 38 blk 2 blk

8 blk 9 mix 25 blk 4 blk 9 blk

10 blk

22 blk 12 blk

10 blk 13 red 61 blk

6 blk 10 blk

89 blk 35 blk

30 blk

400-500		\$183.00 - \$207.00	1 blk	Longford	175@350.00/HD
500-600		\$180.50 - \$209.00	1 char	Salina	90@310.00/HD
600-700		\$164.00 - \$179.00	1 char	Delphos	110@285.00/HD
700-800		\$145.00 - \$170.00	1 blk	Ellsworth	185@285.00/HD
800-900		\$142.00 - \$159.00	1 red	Lehigh	80@275.00/HD
900-1000		\$140.00 - \$146.50		cows	
	HEIFERS		1 blk	Marquette	1305@61.00
300-400		\$162.00 - \$175.00	1 bwf	Concordia	1255@60.00
400-500		\$157.00 - \$177.00	1 red	Beverly	1375@59.00
500-600		\$142.00 - \$172.25	1 blk	Salina	1815@59.00
600-700		\$140.00 - \$161.00	1 blk	Marquette	1260@58.00
700-800		\$135.00 - \$143.75	1 red	Marquette	1365@58.00
800-900		\$135.00 - \$142.00	1 bwf	Sylvan Grove	1165@56.00
900-1000		\$130.00 - \$135.00	1 blk	Inman	1350@53.00
	STEERS			BULLS	
12 blk	Randall	376@205.00	1 blk	Lincoln	2000@85.00
6 mix	Randall	325@203.00	1 red	Geneseo	2160@76.00
1 blk	Ellsworth	420@202.00	1 red	Bennington	1615@76.00
3 mix	Solomon	352@199.00	1 blk	Beloit	1895@74.00
2 blk	Bennington	400@197.00		sows	
3 blk	Newton	312@195.00	5 wht	Abilene	552@33.50
2 blk	Courtland	345@192.00	6 wht	Abilene	565@32.50
1 blk	Salina	345@192.00	2 wht	Abilene	545@32.00
3 blk	Delphos	450@192.00	8 wht	Abilene	534@31.50
5 blk	McPherson	430@192.00		HOGS	
8 blk	Randall	469@190.50	5 mix	Newton	285@40.00
5 blk	Salina	449@189.50	1 hamp	Whitewater	305@37.00
10 blk	Bennington	524@188.00	2 mix	Dighton	303@35.00
7 mix	Solomon	463@187.00	1 wht	Abilene	410@34.00
	A.L. A	110 @ 105 00		EEEDED DIGG	

443@185.00 546@182.50

425@181.00

425@181.00 544@180.00 552@180.00 576@180.00 544@180.00 5612@170.00

9 mix Thayer
1 wht Dighton
4 mix Thayer
5 mix Bennington
SPECIAL WEANED/VACC. SALE: Tuesc
STEERS 81@27.00 ay, Dec. 5: 8 blk 3 blk 6 blk Lindsborg 520@209.00 407@207.00 Lorraine

FEEDER PIGS

74@38.00

80@37.00

43@28.00

431@195.50

CALVES

602@165.50 620@165.00 635@165.00 656@165.00 758@160.75 720@158.00 731@155.00 757@154.50 708@153.50 Galva Solomon Beloit Brookville 422@192.00 488@192.00 504@191.00 520@189.00 Tescott 555@186.00 Brookville 7 blk 12 blk 564@184.00 520@182.00 823@153.25 26 blk Smolan 575@179.00 575@179.00 577@179.00 617@179.00 633@178.75 613@178.50 641@177.50 883@151.75 Beloit 883@151.75 820@150.25 897@150.10 810@148.00 853@147.50 843@147.00 582@176.00 643@176.00 Tescott Tescott 659@175.50 621@174.50 Canton 865@146.00 30 blk 646@174.00 Delphos
Tescott
Alma
Tescott
Minneapolis 646@174.00 623@173.00 708@170.00 665@169.50 707@168.50 674@167.50 699@165.00 703@164.00 30 blk 6 blk 43 blk 24 blk 43 blk 17 mix 9 blk 5 blk 863@145.50 902@143.00 983@141.50 961@139.00 903@138.00 Beloit McPherson 335@175.00 381@174.00 432@169.50 703@164.00 780@161.50 Canton Alma 13 blk 402@169.00 402@169.00 369@169.00 423@166.00 303@166.00 427@165.00 403@160.00 488@159.00 500@157.00 Wichita HEIFERS 5 blk 12 blk 4 blk 17 blk Beloit Hope Brookville Alma 31 blk 3 blk Leon Brookville 555@151.00 24 blk

Beloit

Brookville

707@160.00 863@157.00 418@177.00 505@172.25 395@172.00 537@171.00 568@170.50 Alma Beloit 549@169.50 549@169.50 442@169.00 561@167.50 565@166.50 510@165.75 505@164.50 489@164.00 Alma Alma Smolan Beloit Garden Plain 563@164.00 526@163.50 579@163.50 Halstead Canton Canton
Pretty Prairie
Minneapolis
Canton
Beloit
Beloit
Galva
Alma 593@162.75 594@161.75 594@161.75 540@161.00 632@161.00 566@159.50 594@159.00 609@159.00 583@157.00 614@155.00 Alma Alma Ellinwood McPherson 657@154.00 657@154.00 617@154.00 637@153.50 640@152.50 656@151.00 728@141.00 Piedmont Claflin

851@140.50 18 blk 15 blk 9 mix 14 mix 8 blk 7 blk 819@140.50

 6'8" X 24' GOOSENECK STOCK TRAILER METAL TOP • 6'8" X 24' GOOSENECK STOCK TRAILER • 6'8" X 24' GR Stock Trailer Metal Top

Livestock Commission Co., Inc. Salina, KANSAS

SALE BARN PHONE: 785-825-0211 **MONDAY — HOGS & CATTLE**

Hogs sell at 10:30 a.m. Cattle at 12:00 Noon. Selling calves and yearlings first, followed by Packer cows and bulls.

THURSDAY — CATTLE ONLY

Selling starts at 10:00 a.m. Consign your cattle as early as possible so we can get them highly advertised.

AUCTIONEERS: KYLE ELWOOD, ANDREW SYLVESTER & GARREN WALROD

For a complete list of cattle for all sales check out our website www.fandrlive.com

SPECIAL COW SALES

Tuesday, December 19 Tuesday, January 16 Tuesday, February 20 • Tuesday, March 20

SPECIAL Weaned/Vacc CALF SALES Tuesday, January 2 Tuesday, February 6

November 1st: Farmers & Ranchers switched to **LMA Online Auctions** Go to LMAAuctions.com



using the same email and password. If you were just a user watching on the internet, not approved to bid, you will have to create a new user account to watch online at LMAAuctions.com Having Trouble Logging in or Still Have Questions? Please call 1 (800) 821-2048 **EARLY CONSIGNMENTS FOR THURSDAY, DECEMBER 14:**

If you were an approved bidder on Cattle USA, your account has been switched over, please log in

80 Black Steers and Heifers, 60 Days Weaned, Vacc, 500-650. 40 Angus Steers and Heifers, Weaned, 2nd Round Vacc., 700-800. 150 Steers and Heifers, Long Time Weaned, 2nd round vacc, Poured, Heifers Open, 25 blk/bwf heifers 550-650 home raised, long weaned, 2 rnd fall vacc, off grass PLUS MORE BY SALE TIME.

EARLY CONSIGNMENTS FOR TUESDAY, DECEMBER 19, 2017:

COWS: 10 Black cows, 5-6 years old, black and reds bred to Winney Angus Bulls, Feb-April Calvers. 10/10 Black 3-6 yr old Pairs, Some are 3 in 1 packages. 172 Black Cows, 3-5 yr olds, mid Feb calvers for 75 days, Bred Angus. 7/7 Angus Pairs, 3-4 yrs old. 25 Black Spring Calvers, Bred Black. 15 Short, solid, mixed cows, bred to Wooden Cross Char. Bulls. 40 Red and Black Cows, 3-5 yr olds. 66 Black Cows, 4-5 yr olds, Bred Angus, Start April 1st. 40/40 Black Pairs, 3-5 years old, Angus Pairs, Al Sired Calves. 100 Black Cows, 3-4 years old, Ai Bred to Conneally Angus Bulls, Start Dec 31st. 35/35 Black 3-5 year old pairs, Aug-Sept Calves. 9/9 Angus Pairs, 4-8 yr olds, bred Angus, 6 Angus Cows, 4-8 yr olds, bred Angus. 260 Black, BWF, and Red Anugs Cows. 100 5 yr old Spring Bred Cows, 7 Bred Running Age Black Cows, Spring Calvers, 30 Black/BWF mostly 3-4 yr olds, calve mid Feb. Bred Black. 2/2 Running age pairs, Black cows and calves. 80 Red Angus Cows, 7-9 Years old, Start Feb 20th for 75 days. 28 Black Cows, 3-8 Years Old, Bred Angus. 35 Black, Young-Older, Bred McCurry Angus, March Calvers. 15 Black, Young Bred Cows and Pairs. 40/40 Running Age Pairs, 460 Black, BWF, and Red Angus Cows, 3-Older, Most of the Cows are Northern Origin, Bred Red Angus, Char, Or Herf. BRED HEIFERS: 16 Red Angus Heifers, OCHV'd, Bred to LBW Reg. Red Ang. Bull, All local Heifers, Poured and Scourguard. 20 Black Heifers, Home Raised, Al Bred, Cleaned up with Sons of Final Answer, Start Jan 20 for 60 Days. 140 Black/BWF Heifers, 1100 lbs +. Native Heifers, 2 Irons, PB Angus, or FI Cross. Start Feb. 1st, Scourguard, Bred Ohlde Angus. 125 Black Bred Heifers, Al'd to Connealy Sting Ray, Harms and Cow Camp Clean up, Feb 5th start. 175 Red Heifers, Montana and North Dakota Origin, Al Bred to 2 Irons Mushrush Express, clean up with Red Angus, Start Feb 5th for 60 Days. 150 Black Heifers, Al Bred to Barrett Walt 385, Fink Genetics on, Sons of Walt as Clean Ups, Start Jan 26 for 45 days. 25 Black Ang/SimX Heifers, 1100 lbs, OCHV'd, Bred to LBW Red or Black Angus Bulls, Start Feb 1st for 60 days. 150 Red Angus Heifers, OCHV'd, Bred Al to Brown Legend on 5/1 and 5/2, Cleaned up with Char. 5L Legend Bull, pulled July 1st, Piper Breeding, Home Raised in NE. Start Feb 7th. 45 Black Heifers, Al Bred, OCHV'd and Pelvic Measured, 1000lb+. 50 Black Heifers, Feb Calvers, Bred Black. 12 Red Angus Heifers, Home Raised, Bred to Red Ang. Start Feb 1 for 60 days. 10 Black Heifers, Home Raised Bred Black, Start Jan 25. 50 Angus Heifers, Al Bred to Top End LBW Angus Bulls, Start Feb 1st for a few days. HEIFER PAIRS: 10/10 Black Pairs, Some are Bred Black. 7/7 Black Heifer Pairs, Black October Calves.

EARLY CONSIGNMENTS FOR THURSDAY, DECEMBER 21st: 100 Black Steers & Heifers, Home Raised, Long time weaned, Vacc, 600-750. 30 Black Heifers, Long time weaned, 600-700. 27 Black Steers & Heifers, Home Raised, Long time weaned, 2nd

Round Vacc, Open. 600-750. 21 Steers & Heifers, Home Raised, Long Time Weaned, 400-600. 44 Steers & Heifers, Mostly Black, Vacc, Weaned, 700-850. **OUR LAST THURSDAY SALE FOR THE YEAR WILL BE DECEMBER 21ST**

EARLY CONSIGNMENTS FOR TUESDAY, JANUARY 2, Weaned/Vacc Sale: 75 Black Steers and Heifers, 500-700. 5 Steers and Heifers, Black/BWF, 350-500. 38 Steers and Heifers, 500-700. 12 CharX Steers and Heifers, 500-650. 41 Steers and Heifers, Mostly Black, Home Raised,

Weaned 65+ Days, Snd Round Vacc, 600-700. 20 Red Angus Steers and Heifers, Weaned Nov. 19th, 600-700. 120 Steers and Heifers, Black, Weaned Nov 5th, 650-800. 8 Steers and Heifers, Weaned 60 days, 2nd round Vacc, 550-700. 75 Steers and Heifers, 45 Days+ Weaned, Mostly Black, 500-600. 100 Steers and Heifers, 45 Days+ Weaned, Mostly Black, 500-600. 40 Steers and Heifers, Blk/BWF, Weaned 12 Weeks, 2nd Round Vacc, 600-800. 45 Black Steers and Heifers, Home Raised, Fink Cows, Hemmy Angus Bulls. 550-700. 250 Black Steers and Heifers, 90 Days Weaned, 600-800. 70 Black and Red Steers and Heifers 700-800. 80 Black Steers and Heifers, 500-650. 200 Steers and Heifers, 650-750. 55 Steers and Heifers, 600-650, 100 Steers, 700-750. 100 Black Steers and Heifers, Weaned Nov. 1st, 550-900, 75 Black Steers and Heifers, Weaned Oct 1st, 550-800. 45 Steers and Heifers, Black, Vacc, Weaned 75 Days +, Open, 550-700. 35 Mostly Black Steers and Heifers, 400-650. 40 Black Steers and Heifers, 600-700. 70 Steers and Heifers, Blk/BWF, 500-600. 107 Black Steers and Heifers, Swanson Sired, Balancer, 700-800. 20 Black Steers, 650-700. 125 Sim/Ang. Steers and Heifers, Cow Camp Sired, 700-850. 100 Black Steers and Heifers, 600-750. 54 Black Steers and Heifers, 550-650. 90 Black Steers and Heifers, 600-900.

EARLY CONSIGNMENTS FOR THURSDAY, JANUARY 4: 50 Mostly Steers, Weaned, Home Raised, All Vacc.'s. 750. 90 Black Steers, 600-750. 27 Black

Steers and Heifers, 60 Days Weaned, 2nd Round Vacc. 500-650. 11 Black Steers and Heifers, 60 Days Weaned, 2nd Round Vacc, 500-650.

For Information or estimates, contact:

Mike Samples, Sale Mgr., Cell Phone 785-826-7884 Kyle Elwood, Asst. Sale Mgr., Cell Phone 785-493-2901 Cody Schafer Kenny Briscoe Kevin Henke

Jim Crowther 785-254-7385 620-553-2351 Ellsworth, KS Roxbury, KS

620-381-1050 Durham, KS

4 blk 6 blk 8 blk 15 blk 24 blk 20 blk

4 mix 9 blk 11 blk 21 blk

5 blk 8 blk

IN STOCK TODAY:

12 chai 11 blk

546@149.50

546@149.50 523@149.00 581@148.50 589@148.00 582@147.00 569@147.00 593@147.00

618@144.00

618@144.00 649@144.00 607@144.00 629@144.00 648@144.00 694@143.75 752@143.75 730@143.00 755@142.60

920@135.00

785-658-7386 Lincoln, KS

H: 785-729-3473, C: 785-565-3525 Agenda, KS

our website at www.fandrlive.com

Check our listings each week on



Austin Rathbun 785-531-0042 Ellsworth, KS

1150 KSAL, Salina 6:45 AM -MON.FRI * 880 KRVN 8:40 AM - WED.-THURS. *550AM KFRM - 8:00 am, Wed.-Thurs. Cattle Sale Broadcast Live on LMAAuctions.com