

# GRASS & GRAIN

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## Adapting to climate change important for Kansas farmers and ranchers

By Mark Parker

Climate change is far less a threat to ecosystems than it is to the humans who rely upon them, according to USDA Natural Resource and Conservation Service rangeland ecologist Joel Brown.

Speaking to about 150 people at a sustainable agriculture conference in Emporia sponsored by the Kansas Rural Center, Brown said the debate is over as to whether or not climate change is occurring. Arguments about cause and effect and scientific methodology can continue, he said, but there is no doubt that the planet is warmer — and getting warmer still.

“Climate change will come to dominate our lives,” the researcher at USDA’s Jornada Experimental Range in New Mexico said. “We live in a changing climate. We shouldn’t be arguing about that. It’s changing and it will always be changing.”

Citing the Dust Bowl era as an example, Brown pointed out that nature adapts and returns to productivity after dramatic climate events. The more important question is how well people can adapt to changes in the weather?

Although steps to mitigate climate change, such as reducing greenhouse gas emissions, garner most of the public attention, Brown believes that learning to adapt is a more productive course. “Ninety percent of our response to climate change should be adapting to it,” he said. Despite mitigation efforts, greenhouse gas emissions in the U.S.

continue to increase to about 1 percent per year as nearly 7 billion tons rise into the atmosphere.

Agriculture, he noted, is responsible for only 6-7 percent of that total. Even if the industry successfully employed the management and technology to reduce its emissions by 20-30 percent, that fraction of a fraction would have little impact. “We’re a small player in that market,” he said. “The bottom line is that we’re not going to be able to have a huge impact on climate change.” While the U.S. has reduced emissions per dollar of GNP (Gross National Product), growth in both population and production more than offsets the effect of new conservation technologies and the rate of growth in developing nations will keep global greenhouse emissions on the rise. Although Brown is in favor of taking steps to reduce emissions, the public focus should be on facing a stark reality. “We have to be realistic about mitigation,” he asserted. “It is an increasingly unlikely option.”

The impact of climate change will vary widely, said Brown who began his career as a district conservationist in Kansas. A small rise in sea level would be catastrophic in Fiji, for example, but would have little direct impact in Kansas. Still, even Kansas farmers are facing — and will continue to face — changing weather. “The frost-free season length has gone up nine to 10 days since 1970,” he observed. “That’s good if you’re feeding hay to cattle in the winter, but what about the effect on pathogens and pests?”

Crops and forage production, Brown said, is more highly variable with more volatile weather patterns and there is a direct climate change impact on both plants and animals. Higher carbon dioxide levels can increase plant growth, although not necessarily grain yields. From a stockman’s perspective forage quantity increases with more CO<sub>2</sub> in the atmosphere but quality and digestibility decrease. “In the future, a higher CO<sub>2</sub> world is destined to reduce individual animal performance,” Brown said.

“I don’t see near-term big changes for eastern Kansas,” he added, “but you

can’t find a model that says it’s going to get cooler, either.” More dramatic weather change is expected in the west and the southeast, Brown said. “Just because we have a rising temperature average across the globe doesn’t mean we won’t have the opposite happen in some areas,” he explained. “There are definitely anomalies but I can tell you that no part of the U.S. hasn’t had warmer winter temperatures over the long-term average — some far more dramatic than others.”

The evidence of a warming climate is indisputable, Brown said. A dramatically shrinking ice mass in Greenland and Antarctica and a rise in sea level are measured facts, not conjecture, he said. Wide variations in temperature show up locally and regionally but, on a global basis, the trend is clear.

Information is the key to dealing with climate change for agriculture, Brown said, noting that Extension and USDA will be more important than ever in providing information about how management can be adapted. “We live in a changing climate,” the rangeland ecologist concluded. “It has always changed and always will but that change is probably going to accelerate. And we’re going to have to learn to adapt.”

The “Connecting Cows, Carbon & Carrots” conference was presented by the Kansas Rural Center and co-sponsored by the Kansas Center for Sustainable Agriculture and Alternative Crops. In addition to the keynote speaker, eighteen workshops featured presentations on a wide range of topics including trends in production and marketing of grassfed beef, opportunities in local and regional food in Kansas, cover crops, specialty crop production, hoop house production, school and community gardens, food policy councils, and the 2012 Farm Bill. Copies of presentations are available online at KRC’s website at [www.kansasruralcenter.org](http://www.kansasruralcenter.org).

The Kansas Rural Center is a non-profit organization dedicated to supporting and enhancing an economically viable, environmentally sound and socially sustainable agriculture through public policy and educational efforts.



Above left: Keith Blanks, Cargill Foodservice vice president, talked about how beef is faring in the consumer marketplace from a restaurant perspective at the Kansas Livestock Association convention. Above right: Chef Zino, executive chef for the National Cattlemen’s Beef Association works closely with the checkoff-funded Beef Innovations Group to develop concepts and recipes for the retail and food service industries. He described recipe development and beef cookery to attendees of the convention.

Photos by Dennis Katzenmeier

## Increasing appetite for beef bodes well for cattlemen

The recession in the food service industry appears to be over as more people return to eating in restaurants and consumers want hamburger and cheaper cuts of steak on the menu, an industry expert said Thursday.

Keith Blanks, foodservice vice president for international food marketing company Cargill, told the Kansas Livestock Association convention that he anticipates modest growth to continue with food

costs expected to rise.

Blanks said the industry is starting to see that turn around this year, after 2008 and 2009 were extremely depressing for restaurants. He said about 20 percent of consumers surveyed in 2008 said they would eat out less, a number that reached 35 percent by 2009.

“Consumers are returning to old habits,” Blanks said. “They don’t like to cook that much.”

The hottest trend now in the food service industry is old-fashioned hamburgers, with eight out of 10 restaurants now servicing them. Another trend is toward less expensive steaks such as sirloin or flat iron cuts rather than the ribeye steaks traditionally served in restaurants, he said.

Business entertainment is also higher as more people go back to taking customers out to steakhouses, he said.

## Lucas to chair House Agriculture Committee in next Congress

Saying he will continue to be a strong voice for production agriculture and rural America, Rep. Frank Lucas of Oklahoma issued the following statement after his colleagues in the House Republican Conference elected him to serve as Chairman of the House Agriculture Committee in the 112th Congress.

“It is an honor to continue in this leadership role of the Agriculture Committee where I have served since I was first elected to Congress. As a lifelong farmer from a diverse, agricultural state, I have lived the real world challenges farmers and ranchers face across the country. I will continue to be a strong voice for production agriculture and rural America.

“Oversight is a primary responsibility of Congress and we must fulfill that duty to the American people. We



will hold oversight hearings of the Environmental Protection Agency (EPA), which has demonstrated a fondness for overreaching regulations that defy Congressional intent and threaten production agriculture and rural economies.

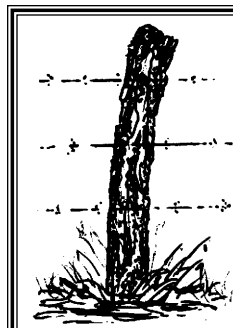
“I will work with my colleagues to enact legislation that eliminates the obstacles for job growth and entrepreneurship throughout rural America.

“And, I will work to

make sure we write a market-oriented, fiscally responsible farm bill that will provide America’s farmers and ranchers with the necessary tools and certainty they need to produce the safest, most affordable, most abundant food, fiber, feed and fuel supply in the history of the world,” said Rep. Frank D. Lucas.

Rep. Lucas is the first Oklahoman to chair the House Agriculture Committee.





## The Learning Post

By Gordon Morrison  
Concordia Rancher and  
Former Agriculture Educator

### A First-Hand Look At Closing The Gap

Much of the information I receive comes from television, papers, magazines, books, and radio. Very little of it is coming to me first hand. In fact, what is passed on from the coffee shop could really be misconstrued as it passes through many mouths and ears. Yet it is accepted as truth in most cases.

I hear stories about our schools that are sometimes hard to believe, about all the bullying going on, disrespect for teachers and fellow students, even to violence with weapons. Except for comments that are obviously made in jest, most of my columns are quite factual for I have written of my actual experiences or first-hand accounts.

The Rotary Club, which I recently joined, sponsors a project in which all third-grade students in the county are given a dictionary written at their level. It is an attractive book of 664 pages with excellent content and appealing to children with many colorful illustrations, costing \$20. I helped distribute about a hundred of these dictionaries to the third graders in Concordia. Each book had a student's name in it.

While we unloaded the books and arranged them on a table for presentation, the teachers with their students filed into the commons area, where they immediately sat down on the polished floor. I marveled at how polite and courteous they were; there was no pushing, no loud talk. Soon over a hundred were seated, waiting to be called up to receive their dictionaries.

Several of us Rotarians took turns in presenting the students their own copy. I truly got a big bang out of watching each student get up and come forward to get a dictionary as his or her name was called. When it was my turn to present, I would extend my hand to them, repeat their name, thrust the book into their hands and say, "This is your book." Their eyes gleamed with excitement and their replies always expressed appreciation. Then they returned to their places and sat down.

After the presentation was over, many came up to us to thank the Rotarians again. They were a sweet, well-mannered, and expressive group of third graders. I could tell that bonding was taking place between a wide spread of generations, and it was done through means of a book. It was my first encounter with the project, and I was very favorably impressed. I feel this experience needs to be told to counter so many of the negative reports that we hear and which I am not sure are always accurate.

Although I have been retired from the classroom for 20 years, I spent 15 years teaching in high school and 21 at a community col-

lege. These are my views on what I consider to be some important factors in providing quality education.

1. As the teacher goes, so go the class and its students. The teacher needs to have the gift of teaching. Some have it, and some do not; it is a gift. This is more important than a high grade point average. I have seen some brilliant teachers that have a hard time getting down on the students' level.

2. To help teachers improve, yearly evaluations by administrators and upper level students can be helpful. As a beginning teacher, I sometimes "picked the brains" of experienced teachers who became my mentors.

3. Modify the tenure policy. Keep the good teachers and pay them what they are worth. Weed out the poor and burned-out teachers. Teaching has to mean more than just a livelihood.

4. Some schools, especially colleges, are becoming top-heavy with administrators in number and pay. It is the teacher who is on the front line, working directly with the students and who has the major responsibility of helping them to learn and equipping them for living a productive life.

5. Keep the National Education Association in check. Understand that this is a union with a political agenda. It often appears to show more concern for teachers' welfare than for the students.

6. Could sports be the tail that is wagging the dog in some schools?

7. Cultivate the gifts in each student and help develop self-confidence through recognizing their talents and awarding them accordingly.

8. Use practical, problem-solving methods that make students think and reason in order to come up with solutions and options.

9. Advise students to include some vocational courses in their curriculum. Our nation was made great by doers and achievers. To let the Chinese or other countries do all the doing will in time bankrupt us. We must be a balanced nation of thinkers and doers.

There is a huge generational gap between eight-year-old third graders and an 82-year-old man who is hard of hearing. This gap can be and needs to be closed. Each generation has much to offer the other. They are dependent upon one another. In a matter of just a few seconds, I felt the gap close as each student walked toward me, our eyes met, and our hands touched in trust and appreciation. It was a wonderful feeling that we mutually shared. We need more projects that will close the gap, not only across generations but also races, cultures, languages, and nationalities.

## Prairie Ponderings

By Donna Sullivan

You wouldn't guess it by looking at me most of the time, but I am hiding a deep, dark, ugly secret. Are you ready? Here goes... I am completely fashion-challenged.

When my younger sisters and I were still at home, the job fell to them to keep me from going out of the house looking like a rodeo clown/ragamuffin. By the time they moved out of state, my oldest daughter was ready to assume the role, and between she and my youngest daughter, they still usually manage to

keep me looking reasonably presentable. A couple of times a year they go shopping with me and pick out things that are suitable for my age, body-type and taste. Rarely do I venture into a clothing store alone, because disaster typically ensues. But every once in a while I get to feeling brave and decide that maybe, just maybe I'm finally catching on to the whole fashion concept and treat myself to a new outfit without consulting my Fashion Advisors. That's what I call them on a good day. Clothing Nazis is their

other title.

A few weeks ago I bought a couple of outfits that I thought looked quite nice. Actually, they were separate pieces, which is what usually gets me into trouble. This time was no exception. My youngest daughter stopped by the office the first time I wore one of them. It had what I considered a lovely harvest gold top and a brown jacket. "What are you wearing?" she asked. "You look like a bad couch!" Well alrighty, then.

The second outfit fared no better. She and I had gone to lunch the day I wore it, and she didn't make a single comment during the meal. Believing that to be a good sign, I decided I must have done really well this time. We hugged goodbye and I stood there feeling quite proud of myself. "By the way, Mom," she called over her shoulder as she jogged to her car. "Elvis called. He wants his clothes back."

Now that really hurt. And if it hadn't been for those darned bell-bottom pants and platform boots, by golly, I'd have chased her down and told her so.



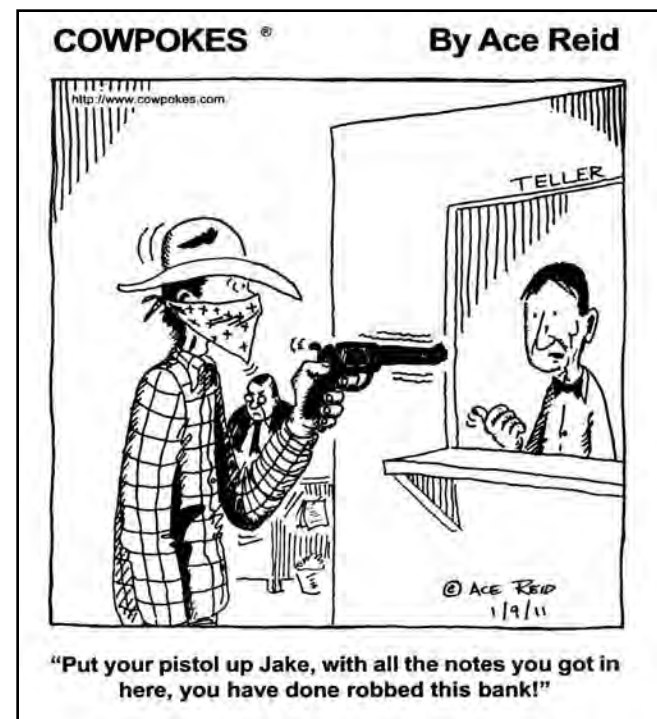
By Meghan Muesler,  
Wichita

In sitting down to write this week's article I was struggling with what insightful words I could share this week with my fellow readers. Maybe I could share more about my story of agriculture, maybe a hot topic facing the industry, or maybe delve into the topic of GIPSA and its possible impact on the livestock industry?

Then the song We Wish You a Merry Christmas came on the radio and I was reminded of the many things I have to be thankful this holiday season...

-A healthy, caring family whose unending support is always near me.

-Friends who have shared this crooked journey  
*Continued on page 3*



**A good deed is never lost:**

**he who sows courtesy reaps friendship;  
and he who plants kindness gathers love.**

**--Basil**



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# Superlatives aside, rebuilding the U.S. beef herd is a must

It is a hot topic of discussion in the U.S. cattle industry: How can operations increase or even maintain beef production if the cow herd continues to shrink?

"I suspect that carcass weights will show little or no upward trend in the next decade compared to the last 20 years," said Derrell Peel, Oklahoma State University Cooperative Extension livestock marketing specialist. "Thus, much of the compensation for a declining inventory that was offset by increasing carcass weights in the past will not be available going forward."

However, a number of factors will affect the ability or inability of the U.S. beef industry to continue current levels of production without rebuilding the herd, which may be getting lost in some of the conversations, even among expert analysts.

"It has been appropriately and correctly noted that some of the superlatives used by myself and others, such as the fact that the current beef cow herd is the smallest since 1963, are relevant only in a broad historical context," Peel said.

Peel points out that many things have changed, including the fact that the industry is much more efficient and cattle are bigger now, resulting in significantly more pounds of beef produced per cow. In short, it is difficult to assign a particular beef inventory level compared to history.

"A more relevant time period is the last 20 years," he said. "The beef cow herd in 2010 was about 1 million head smaller at 31.4 million

head than it was in 1990, when it was 32.5 million head."

In the intervening years, the cow herd increased to a cyclical peak of 35.2 million head in 1996 to an apparent cyclical low of 32.9 million head in 2004, before the market shocks since 2007 pushed the herd down to current levels.

Beef production in 2010 is projected at 26.03 billion pounds, 15 percent higher than 1990's larger beef cow herd, about equal to the level in 1996 at the recent cyclical peak in cattle numbers and within 3 percent of the all-time annual beef production record of 26.8 billion pounds in 2000.

"Beef and cattle trade plays a role as well," Peel said. "However, the relative importance of beef and cattle trade, in terms of overall production levels, has not changed much in the past 20 years."

Net beef imports have accounted for roughly 4 percent of total beef production since 1990 and have, in fact, been smaller at roughly 2 percent of total annual production in the last three years. Net live cattle imports have averaged less than 6 percent of total slaughter since 1990 and will be slightly higher than that in 2010.

"While beef and cattle continue to grow in importance in terms of industry value, it does not explain our ability to maintain beef production in the face of declining U.S. cattle inventories," Peel said. "The fact is that we have culled an average of more than 11 percent

of the beef cow herd each of the past three years."

Beef cow slaughter as a percent of the beef cow inventory has averaged 9.3 percent since 1990. Since 1990, it has only been higher than 11 percent once, in 1996. Measured another way, beef cow slaughter has represented more than 10 percent of total cattle slaughter each of the past three years.

Another rough measure of slaughter intensity in the U.S. beef industry is that total slaughter will represent more than 94 percent of the 2010 calf crop. This value has averaged 88.3 percent since 1990 and the estimate for 2010 is the highest level over the 20-year period.

"The bottom line is that it will not be possible to maintain beef production in coming years if we do not rebuild the cow herd," Peel said. "It's also true that we will not be able to rebuild the cow herd without reducing slaughter and beef production for at least a two- or three-year period."

Prices seem to be approaching levels that will entice cow-calf producers into some level of herd expansion in the next couple of years. Smaller beef production will support higher beef and cattle prices.

"Consumers, who have for the most part not seen any impacts of this situation, will experience higher beef prices in the coming years," Peel said. "This will provide a critical test of beef demand to see how consumers react to generally higher beef prices."

# Reflections

Continued from page 2

ney of life with me this past year. Always with great wisdom and spirit!

-A career that allows me to share my passion for agriculture on a daily basis.

-The opportunity to see and experience this great country, from ringing in the new year in California

and meeting with fellow young farmers and ranchers in Oklahoma, to finishing my sixth half-marathon this past November in Philly. As the year 2010 draws to a close I am able to reflect on what AMAZING opportunities I have been able to be a part of this past year from taking care of friends' farm when they needed help, taking a cruise to Alaska with my

family, writing articles for Grass and Grain, taking in a K-State football game with friends. I am truly blessed to live in the Heartland of America and to be part of an industry that keeps this country growing and prospering!

Merry Christmas my fellow readers and may 2011 bring you a renewed spirit and best wishes for a new year in agriculture!

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# HAM & CHEESE PIE

Bottom pastry for 9-inch pie  
1 cup shredded cheddar cheese  
1 tablespoon plus 1 teaspoon flour  
1 cup cooked chopped ham  
1/4 cup onion  
1/4 cup chopped green pepper  
3 eggs, beaten  
1 cup half & half  
1/2 teaspoon dry ground mustard  
1/8 teaspoon salt

Preheat oven to 400 degrees. Line 9-inch pie pan with pastry. Trim excess around edges. Prick bottom and sides of pastry with fork. Bake empty shell for 3 minutes. Remove from oven and gently prick with a fork again. Bake an additional 5 minutes. Combine cheese and flour; sprinkle in pastry shell. Top with ham, onion and green pepper. Combine remaining ingredients, mixing well. Pour over ham mixture. Bake at 350 degrees for 45 minutes or until set in center.

Sandra Bogart, Carlton: “Merry Christmas and a blessed New Year to everyone. This is very pretty in clear glass bowl if it lasts that long.”

**CINNAMON ROCK CANDY**  
1 cup water  
3 3/4 cups sugar  
1 1/4 cups light corn syrup  
1 teaspoon red food coloring  
1 to 2 teaspoons cinnamon oil  
1/2 cup powdered sugar

In a large heavy saucepan combine water, sugar, corn syrup and food coloring. Bring to a boil over medium heat. Stir occasionally. Cover and heat for 3 minutes then uncover. Need to cook without stirring on a medium to high heat until mixture reaches the hard-crack stage on your candy thermometer, about 20

minutes or so. Remove pan from heat and stir in the cinnamon oil. Immediately pour onto a greased jelly roll pan or small cookie sheet. Let cool completely. Break into pieces (I have an ice cream scoop that’s metal and heavy enough so I use handle of it). Coat your pieces with powdered sugar to keep from sticking. Store in air-tight bag or storage containers.

**NOTE:** For green use spearmint oil and green food coloring. Can make red and green together.

Norma Voigts, Edgerton: “An in-law brought this recipe into our family. Now we all expect it to be served at Thanksgiving and Christmas.”

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“The surgeon said he would have to amputate my toe. Now after 3 days I have feeling and circulation in that toe and it is pink. -G.C., Park City

“Six days ago I had chest pains after one and one half minutes on the treadmill. Today, I went 45 minutes with no chest pain. -J.C., Wichita.

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# 2010 Grass & Grain Holiday Recipe Contest

**CRACKER DRESSING**  
1 pound soda crackers, finely crushed  
4 eggs  
2 cups milk  
2 yellow or white onions, chopped  
Garlic, chopped or crushed  
1 stick butter

Put crushed crackers in a casserole dish. Add 4 eggs and 2 cups of milk; stir. Add the chopped onions and several cloves of garlic chopped or crushed; stir. Add one stick of melted butter and stir. Bake 2 hours at 350 degrees. The garlic is what makes the dressing so good so add as much as you can stand.

\*\*\*\*

Frances Greim, Warrensburg, Mo.:  
**HOLIDAY FRUIT CAKE**  
2 1/2 cups sugar  
1 cup butter  
2 cups water  
1 pound raisins  
3 cups all-purpose flour  
1 teaspoon cinnamon  
1 teaspoon soda  
1/4 teaspoon ginger  
1/4 teaspoon allspice  
2 cups pecans  
1 pound prunes, cut up  
2 pounds candied mixed fruit  
1/2 pound candied cherries

Boil together sugar, butter, water and raisins for 20 minutes. Sift flour, cinnamon, soda, ginger and allspice. Use a large pan for mixing. To the dry ingredients add pecans, prune, candied mixed fruit and candied cherries and dredge well. Pour liquid mixture into the fruit and flour mixture. Pour into prepared pans, 2 loaf pans. Bake 1 1/4 hours at 325 degrees. During baking set pan of water in bottom of oven as it helps make a moist cake.

\*\*\*\*

Noel Miller, Maple Hill:  
**TIPSY CAKE**  
1 box yellow cake mix  
1 small box (cook & serve) vanilla pudding  
1 cup milk  
1 1/2 cups cream sherry  
1/2 pint whipping cream  
6 ounces slivered almonds, toasted

Bake cake in tube (or bundt) pan according to directions, but adding 2 teaspoons sherry to batter. While cake is baking, put pudding mix in top of double boiler, adding 1 cup milk and 1 cup sherry; stir until thick. While cake is hot, slice diagonally making 3 layers. Punch holes with a toothpick or fork into cake and drizzle sherry generously over cake. Pour half of pudding over cake until it soaks into cake. Place second layer on cake and continue same procedure. Place top layer on cake and drizzle sherry over top and cover with plastic wrap. Refrigerate, preferably

overnight. Next day, whip cream, adding a little sugar and sherry. Ice cake with whipped cream then sprinkle toasted almonds over. Refrigerate until ready to serve.

\*\*\*\*

Gin Fox, Holton:  
**CRANBERRY RELISH SALAD**  
(3) 3-ounce boxes cherry gelatin  
1/2 cup sugar  
8-oz. can crushed pineapple  
1 tablespoon lemon juice  
16-ounce can jellied cranberry sauce  
1 orange, cut up (do not use peeling)  
1 cup chopped celery

Dissolve gelatin and sugar in 2 cups hot water. Smash and blend cranberry sauce in another cup of hot water. Combine all ingredients and chill in a 9-by-12-inch glass dish (do not use metal containers).

\*\*\*\*

Lois Lahodny, Belleville: “Thought these sounded real good. So I will take them to a party before Christmas.”  
**BOURBON BALLS**  
12 cups crushed vanilla wafers (4 boxes)  
3/4 cup dark corn syrup  
6 tablespoons unsweetened cocoa powder

4 1/4 cups powdered sugar, divided  
4 3/4 cups chopped pecans, divided  
3 cups bourbon (such as Old Grand Dad)

Mix vanilla wafers, corn syrup, cocoa powder, 4 cups powdered sugar, 4 cups pecans and bourbon. Refrigerate at least 12 hours. Shape into balls. Pulverize remaining 3/4 cup pecans and sift in remaining 1/4 cup powdered sugar. Mix together and roll bourbon balls in mixture. Makes 6 dozen.

Per serving: 190 calories, 8g fat, 5mg chol., 1g prot., 25g carbs, 1g fiber, 65mg sodium.

\*\*\*\*

Jean Warner, Vermillion:  
**SPICED TEA**  
1 cup instant tea  
3 cups Tang  
3/4 cup lemonade powder  
1/2 teaspoon allspice  
3/4 teaspoon ground cloves  
1 teaspoon cinnamon  
10-ounce package red hot candies

Mix all ingredients together. Place 1 to 2 tablespoons (you may use more or less according to your taste preference) of mix in 8 ounces of hot water. Stir in dissolve.

\*\*\*\*



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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.  
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# 2010 Grass & Grain Holiday Recipe Contest

Rose Edwards, Stillwater, Okla.:

## DATE NUT DESSERT

2 single pie crust  
Parchment paper  
2 large eggs  
1/3 cup dark corn syrup  
2 tablespoons butter, melted  
1 teaspoon vanilla  
1 teaspoon orange zest  
1/4 teaspoon salt  
1 cup chopped walnuts  
8-ounce package chopped dates  
1 egg white  
Whipped cream

Preheat oven to 425 degrees. Place one crust on a parchment-lined baking sheet. Brush top of crust with water. Place second crust over bottom crust. Roll crusts together to form a 12-inch circle. Whisk eggs and next 5 ingredients, stir in walnuts and dates. Spoon date filling into center of prepared crust, spreading to within 2 inches of edges. Fold a 2-inch border of dough over filling, overlapping edges. Whisk together egg white and 1 teaspoon water in a small bowl. Brush border of dough with egg white mixture. Bake on lowest oven rack at 425 degrees for 10 minutes. Reduce oven temperature to 350 degrees and bake 35 minutes or until pastry is browned. Cool on a wire rack before serving with dollops of whipped cream.

\*\*\*\*\*

Joyce Jandera, Hanover: "I like to drizzle a powdered

sugar frosting over cake when cool. So good."

## SWEET POTATO POUND CAKE

Nonstick baking spray with flour  
3 cups all-purpose flour  
2 teaspoons baking powder  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
2 sticks unsalted butter, softened  
1 1/2 cups granulated sugar (I use half Splenda)  
1/2 cup packed light brown sugar (I use the Splenda brown sugar)  
1 teaspoon vanilla  
2 cups leftover or fresh mashed sweet potatoes  
4 large eggs, at room temperature  
3/4 cup chopped pecans

Preheat oven to 325 degrees. Grease (2) 9-inch loaf pans with baking spray. In a medium bowl sift flour, baking powder, ground cinnamon, ground nutmeg, baking soda and salt. In a large bowl using an electric mixer on medium, cream butter, sugars and vanilla until light and fluffy. Blend in sweet potatoes then eggs, one at a time. With mixer on low, add flour mixture in thirds and combine just enough to blend. Spoon batter evenly into prepared pans. Sprinkle pecans over batter. Bake until cakes test clean when a skewer is inserted in centers, 70 to 80 minutes. Cool on wire rack for 15 minutes. Remove cakes

from pan and cool completely on wire racks.

\*\*\*\*\*

Mona Pennington, Ottawa: "Excellent dip recipe; a favorite of my boys."

## SOUTHWEST DIP

2 packages cream cheese  
1 package Ranch dip mix  
1 can shoe peg corn, drained  
1 can green chiles, drained  
1/4 cup chopped jalapeno, optional  
1 small can chopped black olives  
1 small red pepper, chopped  
Combine & refrigerate at least 3 hours prior to serving.

\*\*\*\*\*

Beth Scripter, Abilene: "This is really easy and makes a large batch. You can divide it up and give it to your neighbors."

## CRACKER SNACK MIX

12 cups Bugles  
6 cups miniature pretzels  
1 package miniature butter-flavored crackers (mini Ritz)  
1 package Wheat Thins  
1 package Cheese Nips  
1 sack BBQ flavored Fritos (larger sack, not snack-size)  
1 cup mixed nuts (I usually use a can)  
10- or 12-ounce bottle butter-flavored popcorn oil  
2 envelopes Ranch salad dressing mix

In a very large bowl combine all the crackers, etc. Whisk the oil and salad dressing and mix well. Pour over the cracker mix. Stir very well. Let it marinate a while then fill your baggies

with the mix. You can use any kind of crackers, but this is a good mixture.

\*\*\*\*\*

Marcia Emig, Goodland: "Here's a really fun recipe my grandkids love."

## DEEP FRIED

**SNICKERS ON A STICK**  
Bag fun-size Snickers bars  
1 cup cake flour  
2 teaspoons baking soda  
3/4 cup selzer\*  
Vegetable oil for deep fat frying

\*Bubbly liquids such as selzer and beer, make great batters for deep fat frying. This crust is light and airy like tempura.

Push each candy bar onto a skewer or popsicle stick. Refrigerate for at least 2 hours or overnight. Whisk the flour and baking soda in a medium bowl. Whisk the selzer to make a smooth batter (about the consistency of pancake batter). Heat 4 to 6 inches of vegetable oil in a deep pot until a deep fry thermometer registers 330 degrees. Hold Snickers by the skewer and dip into the batter, turning to coat. Carefully place the Snickers in the hot oil (skewer and all), fry, turning as needed until crisp, 1 1/2 to 2 minutes. Use tongs to remove each bar by the stick and drain on paper towels or rack. Serve warm and enjoy!

\*\*\*\*\*

Margaret Trojan, Beaver Crossing, Neb.:

**BLACK WALNUT PIE**  
Unbaked 9-inch pie shell

1/2 cup sugar  
1/2 cup brown sugar  
1 cup light syrup  
3 tablespoons margarine or butter  
3 eggs, slightly beaten  
1 cup chopped black walnuts  
1 tablespoon sugar  
1 tablespoon flour

Combine sugar, brown sugar, corn syrup in a saucepan. Heat to boiling. Remove from heat and add the margarine. Stir until it melts. Gradually stir hot mixture into 3 eggs. Stir in walnuts. Combine the 1 tablespoon sugar and flour. Sprinkle this evenly over the bottom of the pastry-lined pie pan. Pour walnut mixture into the pastry and bake at 350 degrees for 45 to 50 minutes.

\*\*\*\*\*

Louetta Erwin, Emporia: "This is very good for the holidays."

## ORANGE SLICE CAKE

1 cup butter  
4 eggs  
1 1/2 cups sugar  
1/2 cup buttermilk  
1 teaspoon soda  
3 1/2 cups flour  
1/2 teaspoon salt  
1 pound orange slices (candy), diced  
1 package chopped dates  
1 cup coconut  
2 cups nuts (walnuts)

Cream together butter, eggs and sugar. Dissolve soda in buttermilk then add to creamed mixture. Sift flour and salt and mix 1/2 cup of flour mixture with orange

slices, dates, walnuts and coconut. Add all ingredients to creamed mixture. Bake at 300 degrees for 1 hour and 45 minutes in a 9-by-13-inch pan.

## ICING:

1 cup orange juice  
2 cups powdered sugar  
Combine and pour over hot cake.

\*\*\*\*\*

Darlene Thomas, Delphos: **ROCK ROAD CANDY**  
1 package semisweet chocolate chips  
1 package butterscotch pieces  
1 cup peanut butter  
1 package miniature marshmallows  
1 cup salted peanuts

Combine chocolate and butterscotch chips and peanut butter in a large glass mixing bowl. Microwave at 2/3 power about 5 minutes. Stir until melted. Fold in marshmallows and peanuts. Spread in buttered 9-by-13-inch pan. Refrigerate 2 hours or until set. Cut into squares.

\*\*\*\*\*

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# 2010 Grass & Grain Holiday Recipe Contest

**Roni Caffrey, Hesston:**  
**PULL APART SPIRAL BREAD**  
1 package yeast  
1/4 cup warm water  
1 teaspoon sugar  
1 cup scalded milk  
2 sticks butter  
1/3 cup sugar  
1 1/2 teaspoons salt  
3 beaten eggs  
4 cups flour

Blend yeast, warm water and 1 teaspoon sugar; set aside. Scald milk and then add 1 stick butter, 1/3 cup sugar and salt. Stir until blended and butter is melted. Add 3 beaten eggs and then yeast mixture. Beat in 4 cups of flour. Dough will be like a batter. Refrigerate in a covered dish that will allow the dough to rise. Overnight works best. Divide dough into thirds. Pat each third into a 6-by-1/2-inch thick rectangle. Cut into 1-inch wide strips. Dip each strip into the remaining stick of melted butter. Place strips into an 8-inch round cake pan in a spiral. Start with the center, connecting the strips. Wind them loosely, leaving some space around them. Use 1 1/2 rectangles of strips for each round pan. Let rise until doubled, which will take about 2-3 hours since the dough has been refrigerated. Bake at 350 degrees for 15 to 20 minutes. Invert pans of baked dough before serving. Pull apart and enjoy! No need to butter it!

\*\*\*\*\*  
**Doris Shivers, Abilene:**  
**APPLE STREUSEL CHEESECAKE BARS**  
1 pound 1.5-ounce pouch Betty Crocker oatmeal cookie mix  
1/2 cup firm butter or margarine

(2) 8-ounce packages cream cheese, softened  
1/2 cup sugar  
2 tablespoons all-purpose flour  
1 teaspoon vanilla  
1 egg  
21-ounce can apple pie filling  
1/2 teaspoon ground cinnamon  
1/4 cup chopped walnuts  
Heat oven to 350 degrees. Grease bottom and sides of a 9-by-13-inch pan. Place cookie mix in a bowl; cut in butter until mixture is crumbly and coarse. Reserve 1 1/2 cups crumb mixture; press remaining crumbs in bottom of pan. Bake 10 minutes. Meanwhile, in a bowl, beat cream cheese, sugar, flour, vanilla and egg until smooth. Spread cream cheese mixture evenly over partially baked crust. Mix pie filling and cinnamon. Spoon evenly over cream cheese mixture. Sprinkle reserved crumbs over top. Sprinkle with walnuts. Bake 35 to 40 minutes longer or until light golden brown. Cool 30 minutes. Refrigerate to chill, about 2 hours. Makes about 24 bars.

\*\*\*\*\*  
**Kay Spoo, Frankfort:**  
“The following recipe is one that I got from the Kansas Wheat Commission. My daughter took it to the county fair one year and received a blue ribbon on it, but beware it has been our experience that it does not raise as high as a regular angel food cake.

**WHOLE WHEAT ANGEL FOOD CAKE**  
1 3/4 cups egg whites (about 12-14 large eggs)  
1/2 cup sifted cake flour  
1/2 cup whole wheat flour  
1 1/2 cups granulated sugar, divided  
3/4 teaspoon salt  
1 1/2 teaspoons cream of tartar

1 teaspoon vanilla  
1/4 teaspoon nutmeg  
In a large bowl, let egg whites warm to room temperature, about 1 hour. Sift cake flour, whole wheat flour and 3/4 cup sugar together. Repeat process 3 times; set aside. Beat whites, salt and cream of tartar at high speed until soft peaks form. Add remaining 3/4 cup sugar, a tablespoon at a time, to egg white mixture, beating well after each addition. Continue beating until stiff peaks form. With rubber spatula, gently fold vanilla and nutmeg into whites until combined. Sift a quarter of the flour mixture over the egg whites. Gently fold in with 15 under-and-over strokes. Repeat, rotating bowl a quarter of a turn after each addition. After last addition, use 10-20 extra folding strokes. Flour mixtures should be blended into egg whites. Spread batter into ungreased 9- or 10-inch tube pan. Cut through batter with spatula to release air bubbles. Bake on bottom rack of preheated 375-degree oven for 30-40 minutes or until toothpick inserted in cake come out clean. Invert pan over neck of bottle; let cool in pan completely. With spatula, carefully loosen cake from pan and remove. Makes 16 servings.

This is a no-fat, no-cholesterol, heart-healthy choice.

\*\*\*\*\*  
**Kellee Rogers, Topeka:**  
**CANDY CANE TRUFFLES**  
8 ounces chocolate chips  
1/2 cup heavy cream  
2 teaspoons peppermint extract  
1/2 cup cocoa powder  
1/2 cup crushed candy canes

Combine extract and cream in a microwave cup and microwave for 1 minute. Add the chips to the hot mixture. Whisk until smooth. Refrigerate until firm, at least 4 hours. Line a baking sheet with parchment paper. Using a teaspoon, drop small rounded spoonfuls of the mixture onto the sheet. Place the baking sheet in the freezer for 45 minutes or until firm. Remove and quickly roll each spoonful into a ball. Place the cocoa powder into a small dish. Gently roll each ball into the powder until coated. Chill in the freezer until firm. Repeat the coating process with crushed candy canes. Store in refrigerator. Let stand at room temperature 10 minutes before serving.

\*\*\*\*\*  
**Ida Eatinger, Raymond:**  
“I like to serve this with fresh fruit and hot chocolate or coffee on a cold morning.”

**ORANGE PUMPKIN BREAD**  
2/3 cup shortening  
2 2/3 cups sugar  
4 eggs  
1-pound can pumpkin  
2/3 cup water  
3 1/3 cups flour  
2 teaspoons baking soda  
1 1/2 teaspoons salt  
1 teaspoon cinnamon  
1 teaspoon cloves  
1/2 teaspoon baking powder  
1 whole orange  
2/3 cup chopped nuts  
2/3 cup chopped raisins or dates

Cream shortening and sugar thoroughly; add eggs, pumpkin and water. Sift together next six ingredients and add to pumpkin mixture. Remove seeds from orange. Using blender, grind orange, including peel; add to pump-

kin batter. Stir in nuts and raisins or dates. Pour into 2 well-greased 9-by-5-by-3-inch loaf pans or seven 1-pound cans and bake at 350 degrees for 1 hour. Makes 7 small or 2 large loaves.

\*\*\*\*\*  
**Lucille Wohler, Clay Center:** “Good with any kind of crackers.”

**CHEESE BALL**  
8-ounce package cream cheese  
4 green onions, chopped fine  
1 teaspoon garlic powder  
1 teaspoon Accent  
1 small jar of dried beef  
Mix chopped beef and about 1/4 of all other ingredients. Make a ball and roll in the rest of the combined ingredients.

\*\*\*\*\*  
**Karen Saner, Burns:**  
**PARTY MIX**  
2 cups Cheerios  
6 cups Chex  
1 cup raisins  
1 cup unsalted peanuts  
1 popper full of unsalted popcorn  
1 cup brown sugar or 1/2 cup brown sugar and 1/4 cup substitute  
1/4 cup light syrup  
1/2 to 1 teaspoon cinnamon  
1/4 teaspoon salt

Boil brown sugar, light syrup, cinnamon and salt for 3 minutes. Pour over dry ingredients. Bake 30 minutes at 250 degrees. Stir at 15 minutes. Break apart and spread out to cool.

\*\*\*\*\*  
**Kathy Hogue, Topeka/Alma,** sends a holiday twist with this steak and stuffing recipe. “It’s a hearty meal that smells yummy as it cooks.”  
**STUFFED FLANK STEAK**  
2 pounds flank steak  
1/3 cup chopped onion

2 tablespoons olive oil  
4 cups dry bread cubes  
1/2 teaspoon poultry seasoning  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/2 cup flour  
1/4 cup olive oil  
14-ounce can stewed tomatoes  
1 cup water  
1/4 cup chopped onion  
1/2 cup chopped red pepper  
2 stalks chopped celery  
1/4 cup ketchup

Place steak between 2 pieces of cling wrap and roll out end to end with a rolling pin. Cook onion in oil. Add bread cubes and seasonings. Toss till bread is toasted. Spread stuffing over steaks and roll up. Secure with toothpicks. Roll in flour and brown in olive oil in a Dutch oven to prevent splatters. Mix tomatoes, water, onion, red pepper, celery and ketchup. Place steak in a crock-pot. Cover with sauce. Cook on high 3 to 4 hours or low 7 to 8 hours.

\*\*\*\*\*  
**Jeri Schmidt, Hillsboro:**  
**CRANBERRY/YOGURT MUFFINS**  
1 1/2 cups quick oats  
2 cups flour  
3/4 cup brown sugar  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1/2 teaspoon salt  
2 eggs  
12 ounces plain yogurt  
1/2 cup oil  
2 cups cranberries  
1/2 cup chopped nuts  
Mix well and pour into greased muffin tins or cupcake liners. Bake at 375 degrees for 15 to 20 minutes. Makes about 24 muffins and they are so good.



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# 2010 Grass & Grain Holiday Recipe Contest

## Sandy Hill, Eskridge: PUMPKIN & SPICE BREAD

3 cups flour  
1 teaspoon salt  
2 teaspoons baking powder  
2 teaspoons baking soda  
1 teaspoon cinnamon  
1 teaspoon ginger  
1/2 teaspoon cloves  
1/4 teaspoon mace  
2 cups sugar  
2 cups cooked pumpkin  
1 1/2 cups vegetable oil  
4 eggs, beaten

Nuts &/or raisins (optional)  
Sift flour and seasonings into bowl; blend sugar and oil, stir in eggs and pumpkin. Mix dry ingredients into pumpkin mixture. Add raisins or nuts if you're using them. Pour batter into 2 loaf pans (9 x 5 inches), well greased and bake in a 350-degree oven for 1 hour.

\*\*\*\*\*

Sabra Shirrell, Tecumseh:

### MINI BACON

### CHEESE BALLS

8-oz. package cream cheese  
1 1/4 cups shredded mozzarella  
1/2 cup grated Parmesan cheese  
1 tablespoon chopped basil  
1/2 teaspoon garlic powder  
1/4 teaspoon black pepper  
1 cup chopped toasted almonds  
2/3 cup cooked & finely crumbled bacon  
1/2 teaspoon paprika

In a food processor place cheese, basil, garlic powder and pepper. Process until combined. Spoon into a bowl, cover and chill until firm. In

a shallow bowl, combine almonds, bacon and paprika. Using a 1-inch ice cream scoop, scoop cheese mixture into balls. Roll cheese balls in bacon mixture, gently pressing to adhere. Refrigerate until ready to serve.

\*\*\*\*\*

Mary Rogers, Topeka:  
WHITE FUDGE

3 1/2 cups mini marshmallows  
2 cups sugar  
1 cup heavy cream  
6 tablespoons butter  
1/2 teaspoon salt  
3 cups white chocolate morsels  
1 teaspoon white vanilla extract  
1 cup chopped macadamia nuts

Line a 9-by-13-inch baking pan with 2 sheets of waxed paper in a criss-cross manner, allowing waxed paper to extend over the sides of pan. Spray waxed paper with nonstick cooking spray. In a large pan over medium heat, add marshmallows, sugar, cream, butter and salt. Cook for 5 to 6 minutes, stirring constantly until marshmallows and butter are almost melted. Bring to a boil, cook stirring occasionally for 5 minutes. Remove from heat. Add morsels and vanilla, stir until melted. Stir in nuts. Pour mixture into prepared pan. Cool on a wire rack for 3 hours. Remove fudge using edges of paper to lift out of pan. Cut into squares.

\*\*\*\*\*

A couple from Millie Conger, Tecumseh:

### CHRISTMAS SALAD

6 slices bacon  
1 cup mayonnaise  
1/4 cup sugar  
2 tablespoons red wine vinegar  
1/2 teaspoon salt  
1/4 teaspoon pepper  
3 cups coarsely chopped broccoli florets  
2 cups coarsely chopped cauliflower  
1 cup dried cranberries  
1/2 cup pistachios  
3 tablespoons chopped red onion

Cook bacon until crisp; crumble. Combine mayonnaise and next 4 ingredients in a large bowl, stirring until blended. Add all other ingredients and toss to coat.

\*\*\*\*\*

### CHRISTMAS FUDGE

2/3 cup whole milk (not 2%)  
3/4 cup butter  
2 cups sugar  
(3) 4-ounce white chocolate bars, chopped  
7-oz. jar marshmallow cream  
3/4 cup chopped roasted pistachios  
3/4 cup chopped dried cherries

Line a 9-by-13-inch baking pan with foil, allowing foil to extend over sides of pan. In a saucepan combine milk, butter and sugar over high heat, whisking often. Bring mixture to a rolling boil. Reduce heat to medium, stirring constantly, until mixture reaches 234 on a candy thermometer. Remove

from heat, add chocolate, marshmallow cream, nuts and cherries, stirring until smooth. Spread into prepared pan. Chill for 4 hours or until set. Cut into squares.

\*\*\*\*\*

Kellee Rogers, Topeka:  
PEPPERMINT  
BONBON POPS

12-ounce bag white chocolate morsels  
1/3 cup butter  
1/4 cup whipping cream  
1 cup confectioner's sugar  
1/4 teaspoon peppermint extract  
1/4 cup crushed hard peppermint candies  
15 lollipop sticks

In a large saucepan add morsels, butter and cream. Cook over low heat about 6 minutes, stirring until melted and smooth. Remove from heat and add sugar and beat at low speed with a mixer until smooth. Stir in extract and crushed candies. Cover and chill for 2 hours or until mixture is thick enough to shape into balls. Roll chilled mixture into 15 balls and insert a lollipop stick into the top of each ball.

\*\*\*\*\*

Jeri Schmidt, Hillsboro:  
ORANGE MYSTERY ALAD  
9-ounce carton lite whipped topping  
1 pint drained 2% small curd cottage cheese

1 can well-drained crushed pineapple  
1 can well-drained mandarin oranges  
2 boxes dry sugar-free gelatin mixes

Mix all together and refrigerate. This works for diabetics as well.

\*\*\*\*\*

Darlene Thomas, Delphos:  
MUNCHING

### PEANUT BRITTLE

1 cup peanuts\*  
1 cup granulated sugar  
1/2 cup white corn syrup  
1/8 teaspoon salt  
1 teaspoon butter  
1 teaspoon vanilla  
1 teaspoon baking soda

Stir together the peanuts, sugar, syrup and salt in a 1 1/2-quart casserole. Place in the microwave and cook 7 to 8 minutes, stirring well after 4 minutes. Add butter and vanilla to syrup, blending well. Return to oven and cook 1 to 2 minutes more. Peanuts will be lightly browned and syrup very hot. Add baking soda and gently stir until light and foamy. Pour mixture onto lightly greased cookie sheet and let cool 1/2 to 1 hour. When cool, break into small pieces and store in air-tight container.

\*NOTE: If roasted salted peanuts are used, omit salt and add peanuts after first 4 minutes of cooking.

\*\*\*\*\*

Mary Rogers, Topeka:  
PEPPERED  
PECANS

2 tablespoons butter, melted  
1 teaspoon ground pepper  
3/4 teaspoon apple pie spice  
2 cups pecan halves  
1/4 cup powdered sugar

Set oven at 300 degrees. Whisk first 3 ingredients in a large bowl. Add pecans and stir to coat. Spread nut mixture on a foil-lined jelly roll pan. Bake for 30 minutes. Let cool in pan. Return nuts to bowl, sprinkle with powdered sugar, tossing gently to coat.

\*\*\*\*\*


Sabra Shirrell, Tecumseh:

### RED HOT CRANAPPLE PUNCH

1 quart apple cider  
1 cup cranberry juice cocktail  
1/2 cup hard red cinnamon candies  
1/4 cup lemon juice  
Garnish: apple slices (use a pretty red apple & do not peel)

In a large saucepan combine cider, cranberry juice, candies and lemon juice. Cook over medium heat until candies are dissolved, stirring occasionally. Ladle into serving glasses. Garnish with apple slices, if desired.

\*\*\*\*\*



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# THE WAY WEST

By Jim Gray

## Tough Lawman Meets His Match

The frontier towns of Kansas witnessed the worst that society had to offer. The towns were often guided by men who envisioned polite society one day in the future, but for the moment had no choice but to guide the towns through tough times from mayoral or city council positions. City fathers more often than not found it necessary to employ men equal to the wanton men that walked their untamed streets.

Billy Brooks was the kind of man they turned to. The two-gun man was known for his ability to handle a four-up team of mules hitched to the stage coach that ran between Wichita and Newton. Newton was the new railroad town for the Santa Fe as it built across the state of Kansas in 1871. The town grew so fast that city government was virtually non-existent during its first months of operation. One shoot-out, known as the Newton General Massacre, resulted in

five dead and three wounded men. Judge R.W. P. Muse had served as an unofficial mayor and later wrote of the early struggle to forge a town amongst the unruly element that inhabited all end-of-track towns. James Gregory was the first officially elected mayor and with his city council proceeded to take control of the town. Charlie Baumann was named Assistant Marshal to Billy Brooks. Baumann had already seen action a few months before as a private policeman for the Newton business district.

It all started when "Cherokee" Dan stepped into Newton's Main Street and proceeded to shoot up the town. Townspeople dove for cover as Dan proclaimed himself to be the "best man in the country." Policeman Baumann called out to Dan to stop, but Dan ignored the order. Baumann fired his pistol to gain Dan's attention, but Dan returned the shot. Undeterred, Bau-

mann kneeled to take aim but Cherokee Dan was quicker. His first shot hit Bauman in the thigh and another took his right thumb off. Baumann might have been killed that day had not a courageous Dr. Boyd stepped between the two men, saying "Hold on boys! What are you trying to do?" That brought Dan to his senses and the firing ceased. Baumann was carried to the National Hotel where Dr. Boyd tended to his wounds.

As City Marshal, Billy Brooks was to report to the police judge six times daily, three times in the morning and three times in the afternoon. In addition to his two Colt revolvers the marshal added a Winchester rifle to his arsenal. But all the hardware did little to deter the sporting crowd. Toughs soon tested Marshal Brooks' mettle at Edward T. "Red" Beard's saloon. Red did all he could to control a gang of unruly cowboys but soon called for Marshal Brooks to back him. Brooks escorted the men from Red Beard's saloon to the edge of town. That didn't sit well with the cow-

boys who soon returned.

The June 14, 1872, Wichita City Eagle reported, "As near as we can get at the facts, the Texas men were on a spree, and, as a consequence, making it hot for pedestrians. Brooks had run them out of the town, when they turned and fired three shots into him, with what effect may be judged, from the fact that he continued his pursuit for ten miles before he returned to have his wounds dressed, a shot passed through his right breast, and the other two were in his limbs. We learn from a driver here that he will recover. Bill has sand enough to best the hourglass that tries to run him out."

Brooks and the Mayor found they were up against a stacked deck with several council members supporting the saloon crowd. Nine out of thirteen persons arrested for drunkenness were released without paying fines, and why not? The Police Judge was often drunk himself and several times failed to turn over funds that he had collected to the city treasurer. Billy Brooks may have had

"sand" as described in the Eagle but he also had the enough sense to give someone else the job. Brooks resigned on June 17, 1872.

Following the resignation of Marshal Billy Brooks three more men held the job during 1872. Under pressure from the city council, the police judge finally resigned in December. Newton would finally become civilized with the arrival of Menonite farmers and their Turkey Red wheat. Billy Brooks moved on to other exploits at Ellsworth, Dodge City and Caldwell, but of course those are stories yet to be told on The Way West.

"The Cowboy," Jim Gray is author of *Desperate Seed: Ellsworth Kansas on the Violent Frontier* and also publishes *Kansas Cowboy, Old West history from a Kansas perspective*. Contact *Kansas Cowboy*, Box 62, Ellsworth, KS 67439. Phone 785-531-2058 or [www.droversmercantile.com](http://www.droversmercantile.com)



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# Homeground & Other Geographies by Tom Parker

## The Endless Road

One frosty morning, without planning, aforethought or consultation of a map, I turned off Highway 9 onto County Line Road and headed north.

Not that it was much of a road. For the first mile or so it was wide enough for one-and-a-quarter mid-sized cars to pass without too much maneuvering. The surface was fairly smooth though pitted with tire tracks that meandered, skittered, jitterbugged and otherwise charted anything but a straight trajectory; a fair weather road best avoided after rain. Plowed fields and scattered wild plum thickets closed in on the sides but never obstructed the view of an undulant land sculpted by glaciers of ages past. Dust

plumed behind the truck.

My destination was the city of Washington, about 25 miles away. Normally my Monday commute lasts about 30 minutes unless I take backroads in which case the trip could exceed several hours' duration. Driving backroads isn't just for fun but part of my job, documenting abandonment and the remains of a former civilization, most of which had migrated to the city or given up altogether. While any photographer's dream job, it has certain inherent risks, some of which I've yet to encounter or identify.

One of my biggest worries is breaking down in the middle of nowhere. If I owned a new truck this would be less of a concern

but our '97 Dodge has issues with dependability. Lori keeps hammering me to buy a cell phone and I always balk at the cost. Plus, few backroads are identified by signs so I rarely know where I'm at. She also thinks the phone would come in handy if a floor collapsed beneath me and I ended up in a basement. The real question is whether I'd be in any shape to make a call, or if I'd get any reception. So far I'm maintaining my opposition but fear I'm losing ground.

Another risk is nosing around places where my presence might raise alarms. Tripping across a meth lab is always a possibility, but there are more likely scenarios.

At an intersection bisecting the first mile marker stood a modern house and, behind it near a shady grove, the dilapidated remains of a limestone barn. Its roof was staved in and one wall crumbled to a pile of disjointed rubble. The early morning sun bathed the stones in a warm rich glow that contrasted nicely against a blue cloudless sky. I pulled onto the shoulder and parked and watched the house for signs of life.

This is the tricky part, I thought. An inherent distrust of strangers isn't limited to urban residents but translates equally well into rural parlance. Nor do I blame them. One can never be too cautious these days, and having strangers scop-

ing out your house could precipitate a violent reaction. Seeing no vehicles in the driveway nor curtains parting, I opened the door to step out and photograph the barn when a black dog rocketed around the house and set to barking its lungs out.

The most complex situation can be simplified by a clamorous pooch. I opted for shooting out the window and continued on my northerly jaunt.

Driving aimlessly is an art most people have never mastered. We're rational and methodical, and when behind the wheel of a vehicle determined to reach our destination at the earliest convenience. Driving backroads, however, is just the opposite. It's anti-destination, driving for the sheer pleasure of discovery, taking it slow (often to ensure the muffler and oil pan securely remain mounted to the undercarriage), uncaring of time or

distance or even direction. The land unfolds at its own pace. Roads branch off into the unknown, each an adventure-in-waiting. A sense of expectation heightens awareness. Our senses are fully tuned to the moment. There is no ambiguity.

The road bore on and suddenly plunged toward the distant Little Blue River. I braked to study the road's condition as it constricted between a pair of truck-eating ditches, its surface deeply rutted and bouldery. Heraclitus said we can never step into the same river twice, and here on the edge of the descent I fully understood his meaning. At the base of the ridge where the road leveled out I could see an ancient limestone house, hollowed-eyed, roofless, tucked into gray December woods. My pulse quickened. I slowly released the clutch and rolled forward until gravity and the road took me.

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# USDA and Department of Justice hold final competition workshop

WASHINGTON — On Wednesday, December 8 the U.S. Department of Agriculture and the Department of Justice held the fifth of five joint public workshops to explore the appropriate role for antitrust and regulatory enforcement in American agriculture. The workshop, led by Agriculture Secretary Tom Vilsack and U.S. Attorney General Eric Holder, examined margins at various levels of the agricultural supply chain. The workshop also included opportunities for public comments.

"Today's open and transparent dialogue with farmers, ranchers, industry and academics is resulting in a clearer understanding of the complex competitive issues facing American agriculture," said Secretary Vilsack. "A fair and competitive marketplace is important not only for producers, but also for consumers."

"These workshops have

marked an important and unprecedented chapter in public-private collaboration, and although this is the last workshop, it is not the final chapter. Vigorous and appropriate enforcement is an essential component of our commitment to ensuring market fairness and robust competition," said Attorney General Holder. "The Departments of Justice and Agriculture will continue working in close coordination to ensure fairness and opportunity for America's farmers, producers and agriculture industry."

These joint workshops are the first-ever to be held by the Department of Justice and USDA to discuss competition and regulatory issues in the agriculture industry. The goals of the workshops are to promote dialogue and foster learning with a diverse group of stakeholders regarding the agricultural marketplace.

Additional information about the workshops can be found at [www.justice.gov/atr/public/workshops/ag2010/index.htm#overview](http://www.justice.gov/atr/public/workshops/ag2010/index.htm#overview).

Secretary Vilsack and Attorney General Holder began the workshop with opening remarks before moderating a discussion with participants representing each level of the agricultural supply chain, followed by a panel consisting of dairy farmers, academics and industry representatives to discuss dairy margins. In the afternoon a third panel looked at issues in the retail sector, examining concentration, margins and similar trends. The final panel discussed margins in the livestock and poultry industries. Assistant Attorney General for the Antitrust Division Christine Varney gave closing remarks. Officials also received public testimony from audience members.

# River Valley District livestock judging team competes at 4-H nationals

The River Valley District was honored to have the team of Brady Jensen, Jake Ohlde, Cody Jensen, and Brooke Jensen compete in the 2010 National 4-H Livestock Judging Contest. The competition was held in conjunction with the North American International Livestock Exposition in Louisville, Kentucky on November 15th. The team judged 11 classes of livestock including four beef, three swine, three sheep, and one meat goat class. Questions were asked on two of the classes and oral reasons were given on four classes. Out of 34 teams competing, the River Valley team placed 5th overall with a score of 2314, just 44 points shy of the winning team, Illinois.

In the beef cattle classes, the River Valley team placed 5th with a score of 817 (10 points lower than the winning team), and in the swine division placed 9th overall. Brady Jensen was especially honored with a second place indi-



Brady Jensen, Brooke Jensen, Cody Jensen, and Jake Ohlde show their 5th place Beef Cattle division plaques and 5th place Overall Finish plaques in the 2010 National 4-H Livestock Judging Contest.

vidual finish out of 141 4-H'ers. This gave him the title of 2nd place All-American Judge with a score of 805 points; 17 points below the winner from Illinois. Brady also placed 2nd in the swine division, 2nd in the beef cattle division, 3rd in performance beef cattle, and 6th in oral reasons. Jake Ohlde placed 32nd overall with a 35th place finish in the beef cattle division. Even though they did not make individual placing, Cody and Brooke also were very competitive in all divisions.

To qualify for the National 4-H Livestock Judging contest, the team had to place first at the state contest which was held on August 22nd in Manhattan. The last time River Valley was represented at the national level in livestock judging was in 2007, where the team placed 11th out of 33 teams. The last time Kansas won the competition was in 1987.

**Merry Christmas & Happy New Year**

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65 blk; AI's Selective & yield grade; cleaned up Angus; cf 2-25 for 50 days..... Charles Ferguson  
45 Angus (1000#) synchronized & AI bred Hereford (H Harland 408 & MCR King Ten 595); cf 2-20 ..... Turner Ranch LLC  
50 Angus (1050-1100#) Synchronized AI & bred Angus (Right Answer); cf 2-20 for 3 days ..... Rick & Missy Weber  
48 blk (950-1100#) bred Angus (Larsen); cf 3-10 for 20 days. Ultrasound pregged ..... Bruce Beck  
40 blk, bwf (6 hd) bred LBW Angus (Traveler 71 sons); 12 blk synchronized to cf 2-20; 28 to cf 2-25 for 30 days ..... Ken Hollopetter  
25 Angus (1100#) bred Angus; cf 3-1 for days. Ultrasound pregged ..... Doug Kroeger  
25 bwf (1000#) synchronized & AI bred Angus (VDAR Really Windy 4097), cleaned up LBW Angus; cf 2-20 ..... Turner Ranch LLC  
10 Angus (1000#) AI bred LBW Angus (In Focus sons); cf 3-1 ..... Wesley Schmidt  
3 purebred Angus bred Angus (Landmark Admiral); cf 3-1. Papers available ..... R & D Angus

**2nd Calvers:**  
42 blk (1100-1200#) bull bred Angus (Gardiner); cf 3-1 for 60 days ..... Charles Ferguson

**Selling via the internet on December 21 sale:**  
50 Hereford (1000#) bred LBW blk; cf 2-26 for 60 days. Nice kind! Check video on web ..... Lawrence Turner

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# Kansas man's compassion saves his horse's sight

(AP) - More than a dozen people fill the operating room. Everyone in the Kansas State University Veterinary Hospital has a role - checking the patient's vitals, making sure the medications are working and performing the surgery. Other veterinary and ophthalmology students watch the surgery, and someone is on hand to rub the patient's belly.

All are working to restore the sight of a six-year-old mustang named Levi.

Levi is the horse rescued by Jay Miller, a Tonganoxie man who first encountered Levi while offering to train the horse for an Extreme Mustang Makeover show sponsored by the Bureau of Land Management. The idea is for trainers to make wild horses more adoptable in a 90-day period.

It was only after they began working together that Miller realized his project was almost completely blind.

"Levi wasn't supposed to come home," Miller said. "But knowing he was blind and hoping it was reversible, I couldn't be a hypocrite and turn him back and get another one. The whole idea was to save a horse. I can't put one down and save another one. I played the hand we were dealt."

Enter the K-State Veterinary Hospital staff.

After a fundraising effort generated all but \$600 of the projected \$7,500 needed for eye surgery, Levi was sent to Manhattan to remove the sight-stealing cataracts, which block light from reaching the retina to form an image.

Rachel Allbaugh, a K-State ophthalmologist, recently performed the four-hour procedure - the total time Levi was under anesthesia - to remove a cataract from each eye. In contrast, human cataract surgery is done in a matter of minutes with a local anesthetic. The logistics, however, of sedating a horse and securing it on its back on an oper-

ating room table are daunting and time-consuming in comparison.

The surgery, which Allbaugh said is performed on only a couple dozen horses nationally each year, has allowed Levi to see for the first time.

"Following the surgery, he actually looked my way when I started talking," Miller said. "His ears were perked, and he was watching me. Mustangs have the most personality of all horses. They want to know everything."

"He keeps asking the same question: 'Who dat? Who dat?'"

With Levi now able to see, Miller believes the duo are closer to the goal he had at the start of their relationship.

"The reason I got into the (Extreme Mustang Make-over) competition was not to prove what a good trainer I was," Miller said. "It was to save a horse, make a horse adoptable and a nice companion for somebody."

Levi already has mastered several tricks at Miller's urging, including trotting and cantering.

"It's easier to train a blind horse," Miller said. "They can't see what they are scared of. He trusted me before the surgery, and now that he can see me and hear my voice, the trust is still going to be there. If I'm half the leader I think I am, he'll turn to me versus trying to run away."

Beginning in January, the team will begin training for the Extreme Cowboy Competition. The competition is one in which both horse and rider maneuver through a series of obstacles demonstrating horsemanship and speed. How they fare remains to be seen, but one of Levi's doctors has a hunch they will do well.

"He's very trusting," Allbaugh said of her patient. "He has a special bond with his owner."

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## GRASS & GRAIN Auction Sales Scheduled

December 14 — Dickinson Co. farmland & grassland at Abilene for the Ed & Betty Haugh Land. Auctioneers: Riordan Auction & Realty.

December 15 — Dickinson County grassland at Abilene for Ilene Ansberry Estate. Auctioneers: Riordan Auction & Realty.

December 16 — Land at Canton for Harold Carey Estate. Auctioneers: Crane Auctions.

December 16 — Marion County land at Peabody for Maurice Meirowski. Auctioneers: Leppke Realty & Auction.

December 16 — Republican Valley irrigated land at Clay Center for Harriet Spencer Estate. Auctioneers: Landmark Real Estate, Harold Mugler.

December 18 — Vintage Coca Cola New Old Stock, antiques, collectibles, advertising items at Manhattan for former K-State football coach Larry Kramer. Auctioneers: Sundgren Auction, Inc.

December 18 — Guns, ammo, coins, currency,

sporting equipment at Hoisington. Auctioneers: Schremmer Auction.

December 22 — Tractors, harvest equip., trucks, vehicles, motorcycle, trailers, construction, haying, tillage, planting, chemical & livestock equipment, ATVs, lawn & garden, telehandler, skidsteers online only (www.bigiron.com) Auctioneers: Stock Auction Co.

December 29 — Fixtures, merchandise at Junction City for Rods Hallmark Shop. Auctioneers: Brown Real Estate & Auction Service, LLC.

January 1, 2011 — 26th annual Harley Gerdes New Year's Day consignment auction at Lyndon.

January 8 — Household goods, antiques, tools, misc. at Leonardville for Wanda (Mrs. Elbert) Nelson Estate. Auctioneers: Kretz, Hauserman, Bloom Auction Service.

January 20 — farmland auc-

tion at Abilene for The Bo & Bernadine Ryan Land. Auctioneers: Riordan Auction & Realty.

January 25 — Kansas Livestock Market Auctioneer Competition at Holton. Sponsored by Ks. Auctioneers Association.

February 18 — Farm machinery & farm related items at Clay Center. Auctioneers: Mugler Auction Service, LLC.

February 21 — farm items, large machinery NE of Tipton for Leon & Janet Eck. Auctioneers: Thumel Real Estate & Auction, LLC.

March 12, 2011 — Concordia Optimist Annual Machinery sale at Concordia.

March 19 — Farm auction S. of Baileyville for Cletus & Phyllis Broxterman. Auctioneers: Dan Deters Auction Co.

March 27 — Farm auction at Seneca for Dan & Karen Henry. Auctioneers: Dan Deters Auction Co.

## AUCTION

**SATURDAY, DECEMBER 18 — 10:00 AM**  
Cico Park, 1710 Avery Drive — MANHATTAN, KS

**DIRECTIONS:** From Seth Child Rd., West on Kimball Ave. to Avery Rd., South on Avery to the Pottorf Bldg. SIGNS WILL BE POSTED.

100's of vintage Coca Cola New Old Stock out of a warehouse in Minnesota including: 1939 Coca Cola playing cards; metal cooler arrow sign; Sprite Boy signs; aluminum door handle; large metal signs; Squirt metal signs; many Coca Cola cardboard signs from the '40s & '50s; Coca Cola button sign; many Coca Cola Christmas advertisements; many advertising signs, metal and cardboard from Nesbitts, Squirt, Donald Duck Soda, Masons Root Beer, all New Old stock!

**Other Antiques Include:** KC Billiard Table Mfg. Co. oak pool stick rack with beveled glass & ball rack; 5 piece settee; National coffee grinder; oak spool cabinet; small oak & glass display case; Detroit scales; Victrola record player; Western feed wood display; large brass bucket; Butter Pan Cookies metal can with glass lid; Weatherbird Shoes scooter; many advertising items including Skelly, Red Goose Shoes, Poll Parrot Shoes, Quaker State, Phillips 66, Buster Brown Shoes, Archer Lubricants; Many Advertising Items from Small Towns in Kansas; vintage football helmet; advertising buttons & clickers; 45 records & MUCH MORE!

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## REAL ESTATE AUCTION

**THURSDAY, DECEMBER 16 — 10:00 AM**  
**REPUBLICAN RIVER BOTTOM FARMLAND**

**AUCTION LOCATION:** At National Guard Armory building at 12th & Bridge Streets in CLAY CENTER, KANSAS



**LOCATION OF PROPERTY:** North side of road, first mile from Morganville, KS on K-80 Highway.

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**TERMS:** All information given is from sources deemed reliable, but not guaranteed.

**AUCTIONEER'S NOTE:** For aerial maps and soil maps on land or for an appointment to view land, contact auctioneer, Harold Mugler at 785-632-4994 (cell) or home 785-632-3994 or Landmark Real Estate at 785-776-2222.

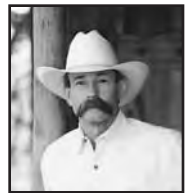
**See last week's Grass & Grain for complete details & terms**

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# BAXTER BLACK

ON THE EDGE OF COMMON SENSE

## Samantha And Braveheart

My hat is off to parents who have a job in town but insist on raising their kids in a “rural lifestyle.” 50 or so thousand young people were at the National FFA Convention in Indianapolis last year. I would bet at least 3.4 of them come from rural lifestyle families.

The relationship between kids and their livestock, including rabbits and horses, is an intimate one. The animals are all named, the facilities are often much-repaired, and responsibilities are shared.

Samantha’s older brother was going to junior college in their Idaho hometown. He still kept a small herd of four longhorn cows and a bull that had been his high school FFA project. The Bull of The Woods was named Braveheart. That fateful morning Samantha didn’t have class and had slept in. Upon rising she peeked out her window to see the light blue sky, high stratus clouds, and brother’s cows

strung out along the paved road that went by their house!

She pulled on her boots and a hoodie over her colorful pajamas and marched out the door muttering Technicolor threats to the cows, her brother and Braveheart! She didn’t even have time to put in her contacts and sharpen her claws!

Tromping down the inside of the fence she was singing curses to all involved! Several civilians drove by and waved at her cheerfully. They never stopped to help, thinking maybe she was a Swiss milkmaid out to gather her cows on an Alpine hillside.

Once past the cows she crawled under the fence and chased them back to the home lot. Then she returned to pick up the trash can the cows had knocked over, and looked back to see that the cows had turned around and were escaping again!

Bravely standing in front of the charging herd,

she yelled and waved an empty COB sack in their faces! Braveheart snorted, ran by her and crashed through the neighbor’s fence wherein four sheep, three Bohr goats, two llama, a burro and several ducks watched with interest.

Back to the house she raced, she’d forgotten her cell phone, of course, and called her brother who was in class. He got ex-cused.

With a little alfalfa bait, some clever sorting maneuvers, and his collector

’72 Chevy pickup, they finally managed to get the traveling herd back in their own lot.

That evening after chores, they had a “rural lifestyle family meeting” and voted. The result was one to three. Braveheart is now in the freezer and his head is curing on the roof of the shed. Brother is considering an ostrich project and Samantha was awarded the American Farmer degree. Congratulations to you both and don’t forget to thank your ag teacher and your mom.

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These women were elected to serve as American Angus Auxiliary officers during Angus events in conjunction with the 2010 North American International Livestock Exposition (NAILE) Super Point Roll of Victory (ROV) Angus Show, Nov. 13 in Louisville, Ky. Pictured from left are Cortney Hill-Dukehart, Modoc, Ind., secretary-treasurer; Anne Lampe, Scott City, Kan., president-elect; Barbara Ettredge, Pilot Point, Texas, president; and Kathi Creamer, Montrose, Colo., advisor.

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