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The lighted horse parade in Barnes is held each year on the Saturday after Thanksgiving and ushers in the Christmas season for area residents. This entry featured, from left: Georgena Lindquist, Ethan Lindquist, Helena Lamb, Bill Motanino, Jr., Willie Lamb and Bob Lindquist, all from Marshall County.

Photo by Tom Parker

Svaty believes developing water rights critical for ag producers

By Tom Parker

When Kansas Secretary of Agriculture Josh Svaty addressed members of the Kansas Farmers Union at their annual convention in Salina Dec. 11, he was in a mood to vent.

Not the red-in-the-face, steam-whistling-from-the-ears kind of venting, but venting with a touch of humor softening an incredulous wonder at how messed up things have become. Or, in the case of agriculture in Kansas, at how close the legislature came to passing a common sense approach to water rights, and how it fell short of its potential.

Before he got into his venting stage, though, he presented a retrospect of his last 18 months as ag secretary. There were many things he didn't know and many he didn't fully comprehend but



Water rights and beneficial uses were an important topic for outgoing Secretary of Agriculture Josh Svaty.

his biggest learning curve involved deciphering the arcane workings of the market, he said.

"I hadn't anticipated the intricacies," he said.

As a grain producer himself, he said it was critically important to have some idea where the cash price of crops will end up. This has categorically not been the case, he added, but new ideas being pushed by the Kansas City Board of Trade offered some hope. Though the system is complex, the underlying structure would add price and value to grain storage so that the longer the grain is stored, the higher its value.

"I think they're doing that

in an effort to encourage long-term purchasers of grain commodities to realize that it's not just another blue chip stock you can hold onto for ten years, it's a kernel of grain sitting in an elevator that needs to be consumed at some point," Svaty said. "It'll be interesting to see how the markets adjust to that."

The current contract dates back to 1856, he said, giving it a lineage that many members of the board of trade hesitate to alter. "Maybe you don't want to mess with something that's been in place for 150 years," he said. "But things are very, very different."

Continued on page 3

Water, ethanol and job creation highlight AgriNXT Conference

By Rhonda McCurry

For the second time in four years, the Agri-Business Council of Wichita has put on an event that gathers the state's agribusiness leaders, farmers and ranchers together for 24 hours of information and discussion. This year's AgriNXT conference was held Dec. 9 and boasted a stout speaker roster and four industry panels ranging from renewable energy, nutrition and the global food supply chain to technology, innovation and the influence and role of agribusiness.

Water for Whom

Municipalities are where the majority of Kansas citizens live yet agriculture areas grow and produce food for people at home and around the world. This and other questions were discussed by Rep. Carolyn McGinn, R-Sedgwick, who told the conference crowd water supplies are limited and state lawmakers and leadership will soon have to make decisions about how Kansas water is used. Most surface water is in the eastern half of the state, where most Kansans live, and as water sources move westward it turns into limited ground water.

"Ground water is certainly more desirable for a municipality because it's cleaner," she said. "Ground water is equally important to our agriculture community particularly in the area of south central Kansas where we have an aquifer to irrigate crops."

In 2008, 66 percent of Kansas water was used for irrigation, compared to municipal use at around 8 percent. McGinn says this is disturbing to those who believe resources should best be used where the majority of people are. No matter where a person lives, they must realize the benefits of irrigation not just to water crops but in order to feed a growing global population. "Sometimes people look at the map and say municipalities use more water than our urban centers so they should have a bigger piece of the pie but at the same time they sometimes forget what irrigation does," McGinn says. "Those crops are going to countries and people all over the world, in addition to cre-



Rep. McGinn told the AgriNXT audience eastern Kansas contains a vast majority of the state's surface water and that flow of water from east to west is critical to the success of farmers and ranchers.



In a struggling U.S. economy with an unemployment rate of ten percent, vice president of operations and mayor of the city of Osborne George Eakin said his company is actually looking for 15 new people and the business across the street has six jobs available.

ating biofuels that are a great alternative to some of the fuels we're using today."

Kansas ground and surface water also requires maintenance, at an estimated cost of \$3.9 billion dollars in the next 40 years according to the 2020 reservoir road map. There is the cost to pump in the Ogallala Aquifer, which has great depth of groundwater, but the state can't afford the fuel necessary to pump water from the ground. More than half the state's power plants require use of a reservoir nearby, which are being affected by sedimentation. McGinn said a recent study of Kansas reservoirs compared the cost of dredging versus building new reservoirs. Ultimately, dredging requires more money. "Other options we need to look at are projects that recharge aquifers, like what we are doing in south central Kansas," McGinn said. "I am wondering what other parts of the state can

do as recharge projects to get the water we need for municipalities and irrigation."

The State of Ethanol

The ethanol industry in Kansas is moving forward, according to ICM Inc.'s Director of Governmental Affairs, Greg Kressek. He told the AgriNXT crowd that given the right market access and mechanisms, ICM believes ethanol can one day replace OPEC oil imports in the U.S. "Ten years ago ethanol was one percent of the U.S. gasoline pool," Kressek said. "Today we are right at 10 percent, producing 13 billion gallons of fuel ethanol this and next year."

Though the fossil fuel industry will remain a dominant player in U.S. gasoline usage for the foreseeable future, Kressek said there are one billion productive, agriculture acres around the world that are idle. Comparing the yield of those acres to the U.S. corn and grain

Continued on page 13

Early Advertising Deadlines

Due to Christmas and New Years, the advertising deadline for the December 28 and January 4 issues of Grass & Grain will be noon on Thursdays, December 23 and 30.



**By John Schlageck,
Kansas Farm Bureau**

Farmers who rely upon the futures market have long been frustrated by the gap between the cash price for a bushel of hard red winter wheat and the futures price at contract expiration.

In an attempt to resolve a lack of convergence between cash and futures prices, Kansas City Board of Trade (KCBT) members recently voted and approved three changes.

First, KCBT decided to increase seasonal storage rates for written warehouse receipts used for delivery on wheat futures' contracts. Second, a minimum of 11 percent protein will be called for on their contracts. Third, there will be a tightening of the vomitoxin levels.

"We should all be encouraged the Kansas City Board of Trade recognizes there's a problem and they're trying to fix it," says Mark Nelson, Kansas Farm Bureau economist.

Unfortunately, change comes slowly and will not be felt until late next year and producers will have to exercise patience. The KCBT plan will not take effect until next September, pending CFTC approval. Will these changes impact wheat producers?

"It's hard to say what the end result will be, but we need to sit back and give all these measures a chance to work," Nelson says. "I think we're all happy that something has finally happened."

Nelson says there may well be challenges down the road in spite of the KCBT changes. He still sees some basis issues as long as wheat storage capacity remains in tight supply.

The protein requirements may also be a concern for wheat producers. This could start showing up as more elevators implement a more regimented protein scale, according to Nelson.

If that's the case, this will afford opportunities for wheat growers to bring in wheat with higher protein, the KFB economist says. It will also encourage them to store their wheat and market it as a higher-quality product.

"We have more wheat in wheat country than we know what to do with," Nelson says. "Over time I believe this situation will improve, but time will be the real test."

Wheat farmers who belong to Farm Bureau in Kansas and other farm and commodity organizations met with Commodity Futures Trading Commission chairman Gary Gensler just after wheat harvest, in Kansas City. At this meeting, Kansas grain producers told Gensler the wheat contracting system (futures market) was not working and asked for his help.

"I can assure you he lis-

tened and our message was received loud and clear," Nelson says. "The CFTC chairman understands there's a problem and he also understands there must be convergence in the wheat market."

Farm organizations and commodity groups will remain vigilant and monitor how well these changes by

KCBT work during the upcoming wheat cropping year. All are committed to see this convergence issue resolved.

John Schlageck is a leading commentator on agriculture and rural Kansas. Born and raised on a diversified farm in northwestern Kansas, his writing reflects a lifetime of experience, knowledge and passion.

Prairie Ponderings

By Donna Sullivan

Something that has concerned me greatly for quite some time now is the fact that we have become what I would call a "sound-bite" society. We prefer little snippets of information on which to base our opinions rather than well-researched data and facts. That allows special interest groups to lob ideological grenades in the form of emotionally charged statements into our camps, stirring up support – and sometimes hysteria – for their causes. Case in point: last Tuesday I received a press release with this headline:

NEW FDA DATA CONFIRM WHAT UCS HAS BEEN SAYING FOR YEARS: ANTIMICROBIAL USE IN U.S. LIVESTOCK AND POULTRY IS MASSIVE

The statement from the Union of Concerned Scientists went on to say, "The FDA report, which the agency quietly posted on its website late last Friday, found that nearly 29 million pounds of antimicrobials were sold in 2009 for both therapeutic and non-therapeutic use for all farm animal species." Their purpose appears to be to blame animal agriculture, specifically large confinement operations, for antibiotic resistance in humans.

Now, I'm not a math person by any stretch of the imagination, but I decided to do a little further research. I began by finding the cattle, swine and poultry inventories in the United States. In 2009 there were 94.5 million head of cattle and 113 million head of swine. The most recent year I could find for poultry was 2007, when their numbers were just over 1.6 billion. I added those up and came up with 1.8 billion head of livestock. I then divided the 29 million pounds of antimicrobials used that year and discovered that, if evenly divided, which of course they wouldn't have been, it comes to .016 pounds per head per year. Suddenly, that 29 million pounds of antimicrobials used in livestock production doesn't seem very threatening to the health of America's population. It certainly wouldn't seem to me to pose a "dire risk for human health by undermining the effectiveness of these drugs," as the press release went on to say.

Obviously, I won't be printing that press release in this paper. But you can bet that a good number of papers around the country will. A segment of the population will latch onto it and decide that farmers and ranchers who use antibiotics are going to cause the demise of modern society as we know it.

Now, if you're a producer who raises antibiotic- and hormone-free meat and has a market for that, please do not misunderstand me. I fully support your efforts, and believe in your right to conduct your business in the way that is most profitable for you and best lines up with your principles and philosophy.

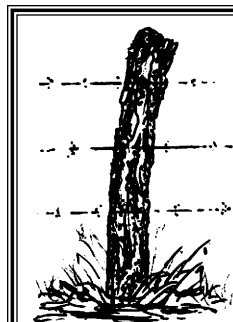
What I am saying is that we cannot afford to allow half-truths to demonize our nation's food producers. We also can't afford to let outside interests turn us against each other. If we spend all of our time, energy and resources fighting each other, we won't have them available to combat outside attacks. And believe me, they are out there.

I guess the lesson for me here is this — go beyond the sound-bite. Don't believe that just because someone has a fancy-sounding title and throws around a few numbers, that you are getting the whole story. Find the facts yourself and be ready to defend your industry — all sectors of your industry. Because like I told my kids the whole time they were growing up: basically we all win, or we all lose. I vote that we all win by standing together to continue providing safe, nutritious food to the world.

The Learning Post

**By Gordon Morrison
Concordia Rancher and
Former Agriculture Educator**

Planning The First Christmas



When thinking about an article for this Christmas issue, I looked back at some of those I have written over the past 19 years. The one I like best is the one I am using today. This is a reprint from December 2002. It is my modern-day version of the Christmas story.

God said, "Come on into my office, Holy Spirit, as I have plans to make some earth-shattering changes, and you will play a major role in causing these changes to come about. I have always used prophets and my word — the scriptures — to speak to my people, but I am going to do something different. I am going to go to earth myself, and there I will dwell among them and I will be one of them. You, Holy Spirit, will impregnate a virgin, and I will come to earth as a baby, born of this virgin. You see, I will be wholly man and wholly God. I will live among my people for 33 years, showing them my kingdom and teaching them how to be a success in this kingdom of mine. What do you think of my idea?"

The Holy Spirit gulped a few times and replied, "Since we are kin and of the same spirit, I will assist you and you in turn will empower me so I can do it. Let's use our spiritual walkie-talkies to communicate so we will be exactly on the same wavelength. I will need much persuasive power and angels at my command to change people's minds. I sense you have chosen Mary to be the virgin who will carry and give birth to you. Joseph, her fiancé, will need strong persuasion to marry her since you are being conceived by me instead of him. Perhaps a dream would convince him that it is okay for him to take Mary for his wife. As for Mary, she will need to be informed as to what is going on. Thank you for assigning to me a flight of angels. They must be the most discreet of all the angels as Mary must ponder in her heart what is going on and not tell everyone."

God spoke again, "I want my coming to earth to be in the humblest manner and situation. I will be born in a manger in Bethlehem. Because it will be at the time of taxation, the town will be crowded and the inns will be full."

The Holy Spirit stressed, "For Mary to ride a donkey so far just be-

fore giving birth, why, she'll need the strongest of angels. I can see there are many who will need persuasion. For the innkeeper to allow them to stay in his animal barn will take some doing."

God's reply was "Holy Spirit, you will be my ambassador who will penetrate and inhabit the minds of many people. Yes, you will enter their bodies, minds, and spirits to herald the coming of me. My coming must be recorded in history so future believers will know how it happened, and thus it will impact all generations to come.

"There are others involved at the time of my coming who need to be alerted and prepared to travel in order to arrive at Bethlehem at the right time. There are some wise men in the East. Be sure to speak to them by spirit early, for the trip will be long and hard. Inform them of what gifts they are to bring for my later use. Shepherds, the humblest of men, tending their flocks, must arrive at my birth to give praise and glory. Please see that the night will be clear so the special star I have designed will be seen by the wise men and the shepherds. One more thing: put into each animal at the barn a docile spirit. I don't want some jack-ass kicking over my manger.

"A short time before my birth, my cousin will be born of Elizabeth. The moment Zachariah, this cousin's father who is a priest, agrees that his son's name is to be John, see to it that this father's closed mouth is opened and his tongue loosed. It will be a sign that my hand is on his son John, who will prepare the way for me when I mature and begin my ministry and teachings to my people. A perfect case that will stand up under all scrutiny and defy disbelief and denial must be recorded by the men whom I later will choose to be my apostles.

"Holy Spirit, we can bring about this change that is an expression of my great love for mankind and the beginning of the New Testament; and all who believe will be rewarded with eternal life. I will be up on Cloud 9, and the three of us — God the father, God the son, and God the Holy Spirit — will pull it off. Oh, by the way, I want my earthly name to be Jesus, the son of God."

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785-539-7558
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Editor — Donna Stewart Sullivan
gandgeditor@agpress.com

— Advertising Staff —
Steve Reichert • steve@agpress.com
Dennis Katzenmeier • dennis@agpress.com
agpress2@agpress.com

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Water rights

Continued from page 1

Things will be very different for Svaty and his family, he said, now that his term is coming to an end. One of the biggest surprises was to discover the difficulties in finding a job with adequate health care benefits.

"Americans are making occupational decisions based on our access to health care," he said. "That's extraordinary. It's absolute goofy to have a system like that."

He considered himself fortunate and blessed to have been introduced to politics right out of college, a move that provided health insurance. To think of the millions of other Americans who never had that benefit, who are having a hard time financially and struggling to afford insurance – if they even can – "just blows my mind," he said.

"In the past several months since the election, I've had an unsettled frustration with how this country turned on an effort to reform health care," he said. "I cannot imagine a single American who could with a straight face say we have a good working health care system in this United States. It is broken."

Once the applause had died down, he apologized for the vent and immediately launched into another ("I tend to have venting tirades in cycles," he said).

He had hopes, he said, to leave office with having helped pass legislation he could be proud of. And he was proud of what he'd accomplished, but cognizant, too, of what hadn't been completed. The idea of water consumption and water rights was at the top of that list.

"We're finally beginning to understand the issue of water," Svaty said, "and though several pieces of legislation were approved, they didn't go far enough."

Current law dictates that holders of water rights must exercise those rights or be in danger of losing them, he said. "And that's not a bad thing," he stressed. "We want people to put those rights to use."

Missing from the beneficial uses dictated by statute were conservation rights. Categories such as stock watering, irrigation, industrial or municipal use are extraction uses. "We've never recognized conservation as a beneficial use of our water," he said. "What that would mean is that you could leave that water in the ground and not be required to pump it. It's finally having the state recognize that leaving water in the ground for future generations isn't such a bad idea."

Allowing conservation usage wouldn't be based simply on ecological or environmental principles, he said. A strong argument could be made for leaving water, especially aquifer water, in the ground for future growth.

Many water rights holders feared the state was trying to wrestle their rights from them, he said. The truth was just the opposite: the state was trying to protect water rights while providing more flexibility and economic stability to holders of those rights, he said.

For example, he said a large number of people who don't fully exercise their rights get a letter from the state demanding that they do so. So they pump the water onto fields that don't need it. "It's wasteful," Svaty said. "It costs you money, it's wasteful because it may make you make decisions you normally wouldn't make, but also wasteful for the state. It's water we don't need to waste."

Abandonment isn't as common as some might think, he said. Of the state's 33,000 active water rights, only six to eight actual aban-

donment hearings are held each year. "Nobody is giving up their water rights," he said. "Under the water appropriations act of 1945, they're real property rights."

Sixty-five years later, he said, the state still considers water resources as being in the development stage. He thinks it's time the state started looking into long-term management of water resources instead. "It what we should have done at the outset of the appropriations act," he said. "We need to trust water holders to know what's best for their resources."

Legislation aimed at adding conservation as a beneficial use failed, he said.

"I'm concerned about long-term water use in the state," Svaty said. "We will find out soon enough what it's like to deal with dry times in Kansas again." Rapid depletion of the Ogallala Aquifer could spell disaster for the beef industry, he said. The industry is larger than all grain crops combined, with the bulk of the industry centered in southwestern Kansas. Its location wasn't an accident.

"It's there because of the proximity to dependable sources of corn," he said. "And the reason for the corn is the aquifer."

When, or if, it becomes unprofitable to pump water for corn production, the cattle industry will shift to other states. "We need to keep the beef industry here," Svaty said. "To keep it here, we absolutely need long-range planning for water consumption. We have to be at the center of it. We have to be proactive."

Svaty said his time in office was too short and his future career too uncertain. He would prefer to farm full-time, he said, but more work was needed for sound water management and other causes. "There's too much fight in me to sit back and watch things happen," Svaty said.

New book commemorates 150 years of Kansas beef

Kansas State University's College of Veterinary Medicine, Beef Cattle Institute and Frontier program are commemorating the upcoming 150th anniversary of the state of Kansas with the release of the coffee table-style book "150 Years of Kansas Beef."

The book is dedicated to longtime Kansas rancher Jack Vanier, whose wife, Donna Vanier, made the project possible. The Vaniers own the CK Ranch in Brookville.

"With chapters reaching as far back as the great cattle drives of the 19th century, this historical and photograph-rich book will take readers through the challenges and triumphs of the Kansas beef industry over the last century and a half," said Justin Kastner, director of the book project and co-director of the Frontier program, a historical studies research program offered by the department of diagnostic medicine and pathobiology.

"Dozens of families contributed ranch histories, photographs and other paraphernalia to the project, some of which are described in an online podcast series available through the Beef Cattle Institute at www.beefcattleinstitute.org," he said. "We're grateful to the scores of families who have contributed to the project."

Chris Stephens, former development officer for the College of Veterinary Medicine, worked closely on the project with Kastner and Chris Gruber, the college's current director of development.

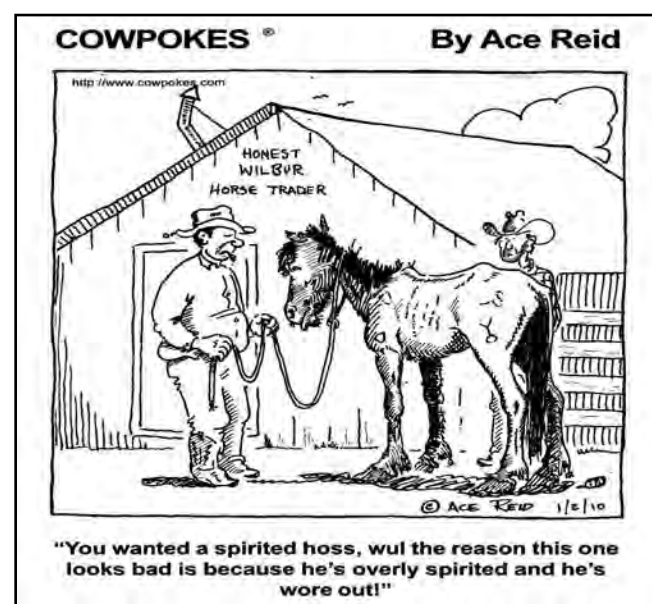
"It's difficult to imagine the rich history of the state of Kansas without acknowledging the social and economic impact the beef cattle industry has played in driving the state's progress," Stephens said. "One might say the same for one of Kansas' most prominent citizens, Jack Vanier, who has spent his entire life diligently working for the advancement of the state and Kansas agriculture. Jack's primary focus has always leaned toward beef cattle production — an economic factor that touches the lives of every Kansan."

The Vaniers, both active philanthropists, have supported many community and K-State projects through the Vanier Family Foundation. The "150 Years of Kansas Beef" book dedication was a surprise Christmas gift to Jack Vanier from his wife.

"I don't have the opportunity to surprise Jack very often," Donna Vanier said. "This is why I want to honor his legacy as a prominent cattleman and astute businessman who has worked tirelessly for the state of Kansas."

The book can be ordered online at <http://www.vet.k-state.edu/features/beef.htm>. It is being printed by Donning Company Publishers and will be delivered in summer 2011.

For more information, contact Kastner at 785-532-4820 or jkastner@k-state.edu, or Blair Tenhouse at 785-532-2511 or blairb@k-state.edu. Written requests can be mailed to: 150 Years of Kansas Beef, c/o Blair Tenhouse, Department of Diagnostic Medicine and Pathobiology, 1800 Denison Ave., Kansas State University, 309 Coles Hall, Manhattan, KS 66506.



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CHRISTMAS MICE



Drain cherries on paper towels and make sure they are dry. Remove one side of the chocolate sandwich portion of the Oreo cookies and set the cookies with the frosting side up (the removed portion of the cookie is not used in this recipe). Melt the chocolate chips with the shortening in a heavy saucepan over low heat. Stir until smooth. Dip the cherries in the melted chocolate and stick to the base of a Hershey Kiss. Place immediately onto a cookie. Insert sliced almonds for the ears. Chill to allow the chocolate to set up. Then apply the red gel for the eyes. Use the red and green gel to make holly on the white frosting of the cookie. Chill until ready to serve. Makes 2 dozen.

Beat eggs in a medium bowl until frothy then beat in oil. Add oatmeal pancake mix and water alternately, mixing well. If not pourable, add another tablespoonful or two of water. Mix in dried cranberries. Pour about 3 to 4 tablespoonfuls of batter on a lightly greased hot griddle and spread to about 8 inches in diameter. Bake for 2 to 3 minutes or until bubbly on top surface and bottom is golden brown. Turn over and bake for about 2 minutes until browned. Makes about (6) 8-inch pancakes. Serve with sweetened applesauce.

**MACKINAC
ISLAND FUDGE**

4 cups sugar
12-ounce can evaporated
milk
1 stick butter
2 huge Hershey's candy bars
(14 ounces total)
1 teaspoon vanilla
(2) 12-ounce package semi-
sweet chocolate chips
1 pint jar marshmallow
creme

Pat Adams, Beloit: "This is a salad I mixed up from scratch for a family gathering. Everyone enjoyed it and wanted the recipe. Thought it would make a

**HOLIDAY
BROWNIE PIZZA**
1 package fudge brownie mix
(9-by-13-inch size)
6 ounces red & green M&Ms
1 cup white chocolate chips
Preheat oven to 350 de-
grees. Grease a 12-inch pizza
pan. Prepare brownie mix

Whisk flour, ginger, cinnamon, allspice, soda and salt in a bowl. Combine sugar, oil, boiling water and molasses in a large bowl. Whisk in the eggs, one at a time. Whisk in the flour mix-

COCKLE BURRS
2 cups raw peanuts
1 cup sugar
1/2 cup water
Mix all together and cook until water is out and peanuts are coated. When the water starts to disappear, lower the heat until all the liquid is gone. Put on greased sheet. Bake at 300 degrees for 30 minutes, stir after 15 minutes.

Hay, Kansas • 785-628-3215



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

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

OR e-mail at:
auctions@appress.com

2010 Grass & Grain Holiday Recipe Contest

Doris Shivers, Abilene: "This is so pretty and really yummy."

PEAR

UPSIDE-DOWN CAKE

3 fresh pears (1 lb.), peeled
3/4 cup packed brown sugar
1 teaspoon pumpkin pie spice
1/2 cup dried cranberries
1 package (2-layer size) yellow cake mix
3.4-ounce package vanilla flavor instant pudding
4 eggs
1 1/4 cups water
1/4 cup oil
2 cups thawed whipped topping

Heat oven to 350 degrees. Cut pears lengthwise in half; remove cores, then cut pears lengthwise into 1/4-inch thick slices. Arrange on bottom of a 9-by-13-inch pan sprayed with cooking spray. Mix sugar and spice, sprinkle over pears. Top with berries. Beat cake mix, pudding, eggs, water and oil with mixer until well blended. Pour over ingredients in pan. Bake 35 minutes or until toothpick inserted in center comes out clean and cake begins to pull away from sides of pan. Cool 10 minutes. Run knife around edges of pan to loosen cake. Place large platter over cake; invert cake onto platter. Gently remove pan. Cool cake slightly. Serve topped with whipped topping.

Lois Lahodny, Belleville: "These are nice for Christmas snacks. Just dust them with powdered sugar. They also freeze well."

RUZICE (ROSETTES)

Vegetable oil
1 egg
1 tablespoon sugar
1/2 teaspoon salt
1 tablespoon vegetable oil
1 cup milk (or water)
1 cup all-purpose flour

Heat vegetable oil (2 to 3 inches in depth) in a small deep saucepan or electric skillet to 400 degrees. Beat egg, sugar and salt in a small deep bowl. Beat in 1 tablespoon oil, milk (or water) and flour until smooth. Heat rosette iron by placing in hot oil for about 1 minute. Tap excess oil from iron on paper towels; dip hot iron into batter, keeping iron level, to just below top edge of the iron (don't go over top of iron). Lightly tap excess batter back into bowl. Dip battered iron into the hot oil, taking care not to touch the battered iron against the sides or bottom of the saucepan or skillet, and hold under oil for about 30 seconds until a light golden brown. The rosette should drop from iron when the iron is lifted up. If it does not drop, you may lightly remove the rosette from the iron with a fork or other suitable utensil. Immediately remove rosette from hot oil and place inverted on paper towel to cool (If the first few rosettes are not crisp, stir in a small amount of water or milk into the remaining batter). You may need to heat iron in hot oil and tap on paper towels before making each rosette (if iron is not hot enough, batter will not stick to it). Just before serving, sprinkle with powdered sugar or dip in a thin icing or glaze, if desired. Makes about 3 dozen rosettes.

Carole Monahan, Westmoreland:

SALMON CHOWDER

4-6 large potatoes, peeled & cubed
2 medium carrots, grated or shredded
1 medium onion, diced
4 stalks celery, diced
1/2 teaspoon dill weed

14.5-ounce can chicken broth
7.75-ounce or larger can salmon, drained
4 tablespoons margarine
4 tablespoons flour
1 teaspoon salt
1 quart milk
Pepper to taste

Place potatoes, carrots, onion, celery and dill weed in a 6-quart pot with enough water to cover vegetables. Cook until vegetables are tender; drain water. Add chicken broth and salmon to the vegetable mixture; set aside. In a medium saucepan, melt margarine. Add flour, cook and stir over low to medium heat until flour is dissolved. Stir salt into milk and heat in microwave. Add milk to flour mixture, stirring until smooth. Add milk and flour mixture to salmon and vegetables and heat until hot, but do not boil.

Lucille Wohler, Clay Center: "Very good sandwich spread."

TUNA SALAD

6 1/2-ounce can tuna, drained
1/2 cup shredded cheese
1/2 cup chopped celery
2 tablespoons finely chopped onions
1/4 cup mayonnaise
1/4 cup sour cream
Dash pepper

Mix well and chill.

Rose Edwards, Stillwater, Okla:

SWEET POTATO POUND CAKE

Nonstick spray with flour
3 cups flour
2 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon nutmeg

1/2 teaspoon baking soda
1/4 teaspoon salt
2 sticks unsalted butter
1 1/2 cups sugar
1/2 cup brown sugar
1 teaspoon vanilla
2 cups leftover mashed sweet potatoes
4 large eggs
3/4 cup chopped pecans

Drain and mash a 40-ounce can of sweet potatoes if you don't have any leftover. Preheat oven to 325 degrees. Grease two 9-inch loaf pans with baking spray. In a bowl, sift next six ingredients. In a large bowl using a mixer cream butter, sugars and vanilla until fluffy. Blend in sweet potatoes then eggs one at a time. With mixer on low, add flour mixture in thirds, combine just enough to blend. Spoon batter evenly into prepared pans. Sprinkle pecans over batter. Bake until cakes test clean with a toothpick inserted in the middle, 70-80 minutes. Cool on a wire rack for 15 minutes. Remove cakes from pans and cool completely on wire rack.

Gin Fox, Holton:

CROCK-POT

BREAKFAST CASSEROLE
1 dozen eggs
1 cup milk
32-ounce package frozen hash brown potatoes
1 pound bacon, cooked, drained & cut into pieces (or ham)
1 pound sausage, browned & drained
1/2 cup chopped onions
1 diced-up green pepper
3/4 pound cheddar cheese, shredded (or whatever cheese you have)
1/4 teaspoon dry mustard

Salt & pepper to taste
Sprinkle a little garlic salt in; a little chopped chives; both are optional

Layer potatoes, bacon, onions, green pepper and cheese in the crock-pot in two or three layers. Beat the eggs, milk, mustard, salt and pepper. Pour over the whole mixture. Cook with crock-pot on low for 10 to 12 hours or until eggs are set and thoroughly cooked.

Roni Caffrey, Hesston:

KOPY KAT KIT-KAT BARS

75 Club crackers
1 cup butter
2 cups graham cracker crumbs
1 cup brown sugar
1/2 cup milk
1/3 cup sugar
2/3 cup creamy peanut butter
1/2 cup milk chocolate chips
1/2 cup peanut butter chips

Line an ungreased 9-by-13-inch pan with 1 layer of crackers, cutting where needed to fit; set aside. Melt butter, add graham cracker crumbs, brown sugar, milk and sugar. Bring to a boil and boil for 5 minutes, stirring constantly. Start timing as soon as you see bubbles. If you boil it too long, the layers will not stick together when assembled. Remove from heat and pour 1/2 evenly over the crackers. Add another layer of crackers. Pour remaining butter mixture over this layer of crackers. If it

seems hard to pour, reheat just slightly. Add a third layer of crackers. Combine peanut butter and chocolate chips. Heat until melted and spread evenly over last layer of crackers. Chill until chocolate is set. Cut into 1-by-2-inch bars. Store in the refrigerator.

Kellee Rogers, Topeka: COCONUT & PISTACHIO ICE CREAM SNOWBALLS

2 cups flaked coconut
2 teaspoons orange zest
1 pint pistachio ice cream

Place a small baking sheet in the freezer for 30 minutes. On a shallow plate, combine coconut and orange zest. Scoop ice cream using a 1-inch ice cream scoop. Working quickly, roll each ice cream ball in coconut mixture, pressing gently to adhere. Place ice cream balls on prepared baking sheet. Cover and freeze until firm. Place in mini paper cupcake liners to serve.

Jeri Schmidt, Hillsboro: FLAVORED MOCHA MIX
1 1/2 cups any flavor non-dairy cream (I like French vanilla)

1 cup sugar
1/2 cup instant coffee
1/2 cup baking cocoa

Mix and store in an airtight container. To use: 1 rounded tablespoon per cup of hot water or to taste.

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2010 Grass & Grain Holiday Recipe Contest

Joyce Jandera, Hanover:
**MAPLE-CRANBERRY
CHEESECAKE DESSERT**
2 cups graham cracker
crumbs
1/3 cup butter, melted
3 tablespoons sugar
1/2 teaspoon cinnamon
3 tablespoons flour
2 teaspoons vanilla
1/4 teaspoon salt
4 eggs, lightly beaten

Filling:
1 1/2 cups maple syrup
1/2 cup packed brown sugar
(3) 8-ounce packages cream
cheese, softened
2/3 cup sour cream
Compote:
2 cups fresh or frozen cran-
berries, thawed
1 cup maple syrup
2/3 cup dried cranberries
1/2 cup packed brown sugar

Place a greased 9-inch
springform pan on a double
thickness of foil (about 18
inches square). Securely
wrap foil around pan. Com-
bine the cracker crumbs,
butter, sugar and cinnamon;
press onto the bottom and 1
1/2 inches up the sides of
prepared pan. Place pan on a
baking sheet. Bake at 375 de-
grees for 8 to 10 minutes or
until set. Cool on a wire rack.
Reduce heat to 325 degrees.
Meanwhile, place maple
syrup in a small saucepan.
Bring to a boil; cook until
syrup is reduced to about 1
cup. Cool to room tempera-
ture; set aside. In a large
bowl beat cream cheese and
brown sugar until smooth.
Beat in the sour cream, flour,
vanilla, salt and cooled
syrup. Add eggs; beat on low
speed just until combined.
Pour into crust. Place
springform pan in a large
baking pan; add 1 inch of hot
water to a larger pan. Bake at
325 degrees for 1 1/4 to 1 1/2
hours or until center is just
set and top appears dull. Re-
move springform pan from
water bath. Cool on a wire

rack for 10 minutes. Careful-
ly run a knife around edge of
pan to loosen; cool 1 hour
longer. Refrigerate over-
night. Remove sides of pan.
In a large saucepan, com-
bine the cranberries, syrup
and brown sugar. Cook over
medium heat until the
berries pop, about 10 min-
utes. Serve warm with the
cheesecake. Makes 16 serv-
ings.

Sandy Hill, Eskridge:
**GINGER BISCUIT
BREAD PUDDING**
25-ounce bag frozen South-
ern-style biscuits, baked
according to package di-
rections & cut into 1-inch
pieces
5.25-ounce package ginger
thins, crushed
1/2 cup crystalized ginger,
chopped
4 cups half & half
6 large eggs, lightly beaten
1 cup packed brown sugar
1/2 cup molasses
2 teaspoons vanilla
1/2 cup unsalted butter, melted

Preheat oven to 350 de-
grees. Spray a 9-by-13-inch
baking pan with nonstick
cooking spray. Place biscuit
pieces evenly in bottom of
prepared pan. Sprinkle
crushed ginger thins evenly
on top of biscuits. Top evenly
with ginger. In a large bowl
combine half & half, eggs,
brown sugar, molasses,
vanilla and butter. Pour over
biscuits layer and let stand
for 45 minutes or until liq-
uid is absorbed. Bake for 45
minutes to 1 hour or until
fluffy and golden. Serve
warm with Molasses Butter-
cream Sauce. Garnish with
walnuts, if desired. Makes
about 10 to 12 servings.

NOTE: Day-old biscuits
work best in this recipe. I
also used Anna's ginger
thins. I used Grandma's mo-
lasses.

Molasses Buttercream

Sauce:
1 tablespoon cornstarch
1 tablespoon cold water
1 cup heavy whipping cream
1 cup whole milk
1/4 cup Grandma's molasses
1/2 cup brown sugar
4 tablespoons Irish cream
liqueur
2 1/2 tablespoons butter
1/2 cup chopped walnuts

In a small bowl combine
cornstarch and water. In a
medium saucepan combine
cream, milk, molasses and
brown sugar; bring to a sim-
mer over medium heat. Sim-
mer, stirring constantly
until sugar is dissolved. Stir
in Irish cream liqueur and
butter. Slowly add corn-
starch mixture and cook
until thickened. Stir in wal-
nuts. Makes about 2 1/2 cups

Sabra Shirrell, Tecum-
seh:
**CHERRY WALNUT
CRUMB CAKE**

3/4 cup flour
3/4 cup brown sugar
1 teaspoon cinnamon
6 tablespoons butter, melted
1 cup chopped walnuts
3/4 cup dried cherries,
chopped
1/4 cup oil
1/4 cup water
3 large eggs
1 cup sour cream
2 teaspoons vanilla
18.25-ounce box yellow cake
mix

Heat oven to 375 degrees.
Spray a 10-inch tube pan
with spray. In a bowl, whisk
the flour, brown sugar and
cinnamon. Add the butter
and stir with a fork until
crumbly, fold in the walnuts.
Transfer half of the mixture
to a small bowl and fold in
the cherries. In a large bowl,
whisk the oil, water, eggs,
sour cream and vanilla. Add
the dry cake mix and stir
until fully incorporated.
Spread half the cake batter

into the pan and sprinkle
with the cherry mixture. Top
with the remaining batter
and sprinkle with the walnut
mixture. Bake until a wood-
en toothpick comes out
clean, 45-50 minutes. Let
cool in the pan for 25 min-
utes before transferring to a
wire rack to cool completely.

Millie Conger, Tecumseh:
**HOLIDAY CRANBERRY
ORANGE SLICES**

1 cup unsalted butter
1/2 cup sugar
1/2 teaspoon salt
1 egg yolk
1 teaspoon vanilla
2 1/4 cups flour
1/2 cup dried cranberries,
finely chopped
1/2 cup finely chopped
pecans
2 teaspoons finely shredded
orange peel

In a large bowl, beat but-
ter with a mixer for 30 sec-
onds. Add sugar and salt;
beat until combined scrap-
ing side of bowl. Beat in egg
yolk, and vanilla until com-
bined. Beat in as much flour
as you can. Stir in any re-
maining flour. Stir in cran-
berries, pecans and orange
peel. Divide in half. Shape
each into 9-inch long roll.
Wrap in plastic wrap. Chill 3
hours or until firm enough
to slice. With knife cut rolls
into 1/4-inch slices. Place
slices 1 inch apart on an un-
greased cookie sheet. Bake
in a 350-degree oven for 8-10
minutes or until edges are
firm and lightly browned.
Cool on a cookie sheet for 1
minute. Transfer cookies to a
wire rack to cool. Makes
about 55 cookies. Store in an
air-tight container.

Mary Rogers, Topeka:
**GINGERBREAD
BUNDT CAKE**
2 cups self-rising flour
1 cup sugar

1/4 cup cocoa
1 1/2 tablespoons pumpkin
pie spice
1 cup whole milk
3/4 cup molasses
2/3 cup butter, melted
2 large eggs, lightly beaten
3 tablespoons powdered
sugar

Preheat oven to 350 de-
grees. Spray a bundt pan
with nonstick spray. In a
bowl combine flour, sugar,
cocoa and pumpkin pie
spice. In a bowl combine
milk, molasses, butter and
eggs. Add milk mixture to
flour mixture and beat at
medium speed with a mixer
just until combined. Pour
into pan. Bake for 45 min-
utes or until toothpick comes
out clean. Cool in pan on a
wire rack for 10 minutes.
Run a sharp knife around
edge of cake. Invert cake and
cool completely on wire
rack. Sift powdered sugar
over the top.

Sharon Vesecky: "I saw
this recipe in the Lawrence
Journal World. It sounds
yummy."

EGGNOG CREAM PIE
2 tablespoons sugar
2 tablespoons cornstarch
3 cups eggnog, divided
6 eggs, yolks only
2 teaspoons vanilla
1 pint heavy whipping cream
1/8 teaspoon salt
8-inch graham cracker pie
shell

Place sugar, cornstarch
and salt in a heavy 3-quart
saucepan and whisk togeth-
er. Whisk egg yolks with 1/4
cup eggnog in a small bowl.
Then add eggnog in a small
bowl. Add the eggnog mix-
ture to the dry ingredients in
the saucepan and whisk to-
gether. Add 1 3/4 cups of
eggnog to the saucepan and
whisk well. Cook on medium
high heat until the mixture
thickens, stirring constantly.

Remove from heat and add
vanilla and remaining cup
eggnog; whisk well. Pour
into the graham cracker pie
shell. Refrigerate. Top with
whipped cream.

Recipe from www.organic
valley.coop

In the recipe printed last
week by Karen Saner, Burns,
there was an omission in the
ingredients. There should be
1/2 cup margarine. The
recipe is reprinted below:

PARTY MIX
2 cups Cheerios
6 cups Chex
1 cup raisins
1 cup unsalted peanuts
1 popper full of unsalted pop-
corn
1 cup brown sugar or 1/2 cup
brown sugar and 1/4 cup
substitute
1/2 cup margarine
1/4 cup light syrup
1/2 to 1 teaspoon cinnamon
1/4 teaspoon salt

Mix dry ingredients. Boil
brown sugar, margarine,
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.

Debbie Snyder, Clifton:
VELVEETA FUDGE
1 pound Velveeta cheese
4 pounds powdered sugar
1 cup cocoa
1 teaspoon vanilla
1 teaspoon walnut extract

Melt butter and cheese in
a heavy saucepan over low
heat, stirring constantly.
Blend in powdered sugar
and cocoa. Add vanilla and
walnut extract. Mix well.
Spread into a 9-by-13-inch
pan and refrigerate. Cut and
enjoy.

*You may also use walnut
meats instead of the walnut
extract.



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2010 Grass & Grain Holiday Recipe Contest

Mary Longren, Holton: "A comfort food side dish that we enjoy at family holiday gatherings."

CORN PUDDING

12-oz. can whole kernel corn
(2) 17-ounce cans cream-style corn
5 lightly beaten eggs
1/2 cup sugar
4 tablespoons cornstarch
1 1/2 teaspoons Season-All seasoned salt
1/2 teaspoon dry mustard
1 teaspoon (instant bottled) minced onion
1/2 cup milk
1/2 cup melted butter
Combine whole corn, cream-style corn and eggs. Add sugar, cornstarch, seasoned salt, dry mustard and minced onion. Stir in milk and melted butter and pour into a 9-by-13-inch pan. Bake at 400 degrees for 1 hour. Serves 15.

Marian Pfrang, Goff:

KANDY KAKES

1 cup scalded milk
2 tablespoons butter
4 eggs
2 cups sugar
2 teaspoons vanilla
2 cups flour
2 teaspoons baking powder
Peanut butter
8 regular Hershey's bars
Scald 1 cup of milk and 2 tablespoons of butter; remove from heat and cool. Add eggs, sugar and vanilla; mix well. Add flour with baking powder mixed in. Mix well and pour into a greased and floured jelly roll pan. Bake 20 minutes in a 350-degree oven. Remove from oven and spread with peanut butter. Cool completely. While it is cooling melt Hershey's

bars in a double boiler; spread on the top of the peanut butter, then chill until the bars set up. Cut into desired portions.

Judy Hinrichsen, Westmoreland:

FROSTED BONBONS

1/2 cup butter
3/4 cup powdered sugar
1 tablespoon vanilla
1 1/2 cups all-purpose flour
About 2 dozen milk chocolate kisses (unwrapped) or can use candied cherries or whole dates
Vanilla bonbon frosting
Chocolate bonbon frosting
Assorted decorations (colored sugars, chopped nuts), if desired

Heat oven to 350 degrees. Beat butter, powdered sugar and vanilla in a large bowl with an electric mixer on medium speed or mix with spoon. Stir in flour. If dough is dry, mix in 1 to 2 tablespoons of milk. Shape dough by tablespoons around chocolate kiss. Place about 1 inch apart on ungreased baking sheet. Bake 12 to 15 minutes or until set, but not brown. Remove from cookie sheet to wire rack. Cool completely. Make vanilla and chocolate frostings. Dip tops of cookies into choice of frosting.

Vanilla Frosting:

1 cup powdered sugar
1 1/2 tablespoons milk
1 teaspoon vanilla
Few drops of food coloring, if desired

Chocolate Frosting:

1 cup powdered sugar
2 tablespoons milk
1 teaspoon vanilla
1 ounce unsweetened baking chocolate, melted & cooled

Mix all ingredients until smooth.

Shelly Bargmann, Bremen:

ELEGANT CHEESE TORTE
(4) 8-ounce packages cream cheese, softened

1 cup butter or margarine, softened
2 teaspoons coarsely ground pepper
5 3/4-ounce jar stuffed olives, drained & chopped
8 cups (32 ounces) shredded sharp cheddar cheese, room temperature
3/4 cup apple cider, room temperature
2 1/4 teaspoons paprika
1 cup chopped pecans, toasted

Grapes & assorted crackers

In a mixing bowl, beat cream cheese and butter until smooth. Remove 3 1/2 cups to a small bowl; stir in pepper and set aside. Fold olives into the remaining cream cheese mixture. Spread evenly over the bottom of a 9-inch springform pan; set aside. In a mixing bowl beat cheddar cheese, cider and paprika on low speed for 1 minute. Beat on high until almost smooth. Spread half over olive layer. Top with peppered cheese mixture. Top with remaining mixture. Cover with plastic wrap and refrigerate 6 hours. Place on serving plate and remove sides of pans. Press pecans into top and garnish with grapes. Serve with crackers.

Darlene Thomas, Delphos:

PEANUT CLUSTERS
6-ounce package chocolate chips

6-ounce package butter-scotch chips
12-ounce package salted Spanish peanuts

Combine chocolate and butterscotch chips in a 2-quart casserole. Heat in microwave for 6 minutes, stirring once during melting. Stir in peanuts and drop by teaspoon onto waxed paper. Let set until firm.

Darlene Thomas, Delphos: "Put salad in bowls to be used on table."

PRUDENICO 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 peppers

Dissolve gelatin in boiling water. Add cold water, vinegar, salt. Chill until slightly thick. Fold in shredded cabbage, apples and green pepper. Make a pepper ring to go on top of salad.

Jeri Schmidt, Hillsboro: "This recipe comes from a dear friend who died years ago."

CHOCOLATE PUDDING CAKE

1 1/4 cups brown sugar, packed
2 1/4 cups very hot water
1/2 cup cocoa (rounded full)
1 to 2 cups miniature marshmallows
Chocolate cake mix

Mix brown sugar, hot water and cocoa until cocoa is dissolved and pour into a greased 9-by-13-inch pan. Dump in marshmallows. Mix up a chocolate cake mix per

directions and pour this atop the cocoa mixture. Bake at 350 degrees for 50 to 60 minutes. Best served warm, but good anytime. This is often someone's birthday treat.

Karen Saner, Burns:
LOW-SUGAR HOT
CHOCOLATE MIX

10 cups milk powder
2 cups cocoa
1/2 cup powdered sugar
1 teaspoon Stevia
1 cup Splenda
Mix all together and use 1/4 cup of mixture for a mug of hot water.

Gin Fox, Holton:
BETTER THAN
ANYTHING CAKE

1 German chocolate cake mix
1 can Eagle Brand sweetened condensed milk
12-ounce jar caramel ice cream topping
8-ounce container whipped topping

1 Heath candy bar
Bake cake according to package directions in a jelly roll pan. While still warm, punch holes in cake with handle of wooden spoon. Pour can of Eagle milk and jar of caramel over cake. Let cool. Frost with whipped topping and sprinkle with crushed candy bar.

Rose Edwards, Stillwater, Okla.:

CRANBERRY COFFEE CAKE

1 1/2 cups butter
1 cup sugar
1/2 cup brown sugar

1 teaspoon vanilla
3 large eggs
3 cups flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1 1/2 cups sour cream
16-ounce can whole berry cranberry sauce
1 1/2 cups finely chopped pecans

Frosting:

1 cup powdered sugar
1/4 cup heavy whipping cream

Preheat oven to 350 degrees. Grease and flour a 12-cup fluted pan; set aside. Beat butter, sugars and vanilla at medium speed until creamy. Add eggs, one at a time, beating well. In a bowl, combine flour, baking powder, baking soda and salt. Gradually add to butter mixture, beating until combined. Stir in sour cream. Spoon one-third of batter into prepared pan. In a small bowl, combine cranberry sauce and 1 cup pecans. Spoon half of mixture over batter in pan. Cover with half of remaining batter. Repeat procedure with remaining cranberry mixture and batter. Bake for 1 hour or until toothpick comes out clean, shielding top of cake with aluminum foil to prevent excessive browning. Let cool in pan for 10 minutes. Remove from pan and cool completely on wire rack. In a bowl, combine powdered sugar and cream. Drizzle over top of cake and sprinkle with remaining pecans.



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2010 Grass & Grain Holiday Recipe Contest

The next 2 are from Kellee Rogers, Topeka:

PECAN STUFFED DATES WITH BACON

15 pecan halves
15 seedless dates
15 slices precooked bacon

Heat pecan halves in a small skillet over low heat, stirring often for 2 to 3 minutes. Cut a lengthwise slit down the center of dates. Stuff one pecan half in each date and wrap each with one slice of the bacon. Bake at 425 degrees for 8 minutes or until bacon is crisp.

WHITE CHOCOLATE FUDGE WITH PISTACHIOS & CRANBERRIES

Nonstick cooking spray
3 cups white chocolate chips
14-ounce can sweetened condensed milk
1/2 teaspoon vanilla
8 oz. shelled natural pistachios
Large handful of dried cranberries

Coat a 9-inch square pan with spray. In heavy-bottomed pot, melt chips with milk over low heat. Stir constantly until mixture is smooth. Remove from heat immediately. Stir in vanilla, nuts and berries. Spread in pan. Cool fudge.

Sandy Hill, Eskridge: "This rich bread is for the holidays or to give as a gift. It's easy to make and quite delicious."

EGGNOG BREAD

1/4 cup butter, melted
3/4 cup sugar
2 eggs, beaten
2 1/4 cups flour
2 teaspoons baking powder
1 teaspoon salt
1/2 cup chopped pecans
1/2 cup raisins
1/2 cup chopped red & green candied cherries

In a large bowl combine butter, sugar and eggs; mix well. Combine flour, baking powder and salt. Stir into but-

ter mixture alternately with eggnog, mixing just until moistened. Fold in pecans, raisins and cherries. Spoon into a greased 8 1/2-by-4 1/2-by-2 1/2-inch loaf pan. Bake at 350 degrees for 70 minutes or until a toothpick inserted near the center comes out clean. Yield: 1 loaf.

Note: I used store-bought eggnog.

Another from Sandy Hill: "This is an old one my mother had for over 30 years. She's passed on but this still is a family favorite of ours. Really easy to make. These wreaths are 2 inches."

GREEN LEAF CANDY

1/2 cup butter
3 cups large marshmallows
1/2 teaspoon vanilla
1 1/2 teaspoons green food coloring
3 1/2 cups corn flakes
Red cinnamon candies (3 on each wreath)

Melt butter and marshmallows over low heat, stirring constantly. Add vanilla and food coloring; stir until well blended. Fold in corn flakes. Drop by tablespoonfuls onto waxed paper. Makes 25 wreaths.

Millie Conger, Tecumseh, shares the remaining:

HOLIDAY CRANBERRY ORANGE CARAMEL CORN

12 cups popped corn
1 cup dried cranberries
1/2 cup whole almonds
1/2 cup butter
1/2 cup brown sugar
1/4 cup light corn syrup
2 tablespoons orange juice
1 teaspoon vanilla
1/2 teaspoon baking soda

Set oven at 275 degrees. In a large bowl combine the popped corn, cranberries and almonds; set aside. In a 2-quart pan cook and stir the butter, brown sugar and syrup over medium heat until butter is melted. Stir in

orange juice. Bring to boiling over medium heat. Boil at a moderate steady rate for 2 minutes. Remove from heat. Stir in vanilla and baking soda. Mixture will foam up. Pour the syrup mixture over the popcorn mixture in bowl, stir to coat well. Transfer to a 15-by-10-inch baking pan or a shallow roasting pan. Bake for 30 minutes, stirring twice. Transfer corn to a large sheet of greased heavy foil and cool.

PEANUT BUTTER COCOA TRUFFLES

1 cup peanut butter chips
3/4 cup butter
1/2 cup baking cocoa
14-ounce can sweetened condensed milk
1 tablespoon vanilla
1 1/4 cups pecans, finely chopped

Melt peanut butter chips and butter in a large pan over low heat, stirring often. Add cocoa and stir until smooth. Stir in milk. Stir until mixture is thick and glossy, about 4 minutes. Remove from heat and stir in vanilla. Shape into one inch balls and roll in pecans. Chill until firm, about one hour. Stored covered in the refrigerator.

CRANBERRY PECAN PIE

9-inch pie crust, unbaked
1 cup pecan halves
1 cup fresh cranberries
3/4 cup sugar
3 tablespoons flour
1 cup light corn syrup
3 tablespoons butter
2 teaspoons orange zest
1 teaspoon vanilla
3 large eggs
3 large egg yolks

Preheat oven to 350 degrees. Put crust into a 9-inch pie plate. Sprinkle pecans and cranberries over prepared crust. In a large bowl combine sugar and flour. Add corn syrup, butter, or-

ange zest, vanilla, eggs and egg yolks, stirring with a whisk until combined. Pour over pecans and cranberries. Bake for 45-50 minutes or until set, lightly covering with aluminum foil during last 10 minutes to prevent excessive browning, if necessary. Cool completely on a wire rack.

HINT: After pie cooks, lightly brush pie with a mixture of 1 tablespoon light corn syrup and 1 teaspoon water so it will glisten and look perfect.



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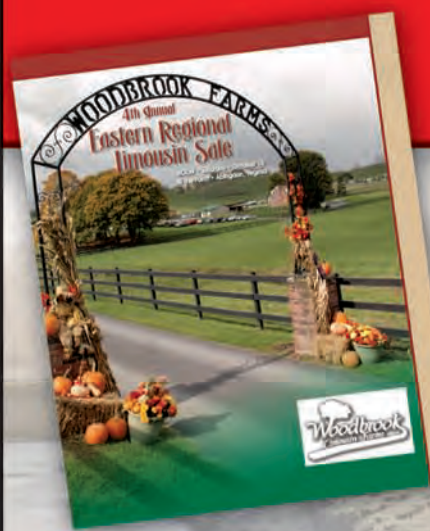
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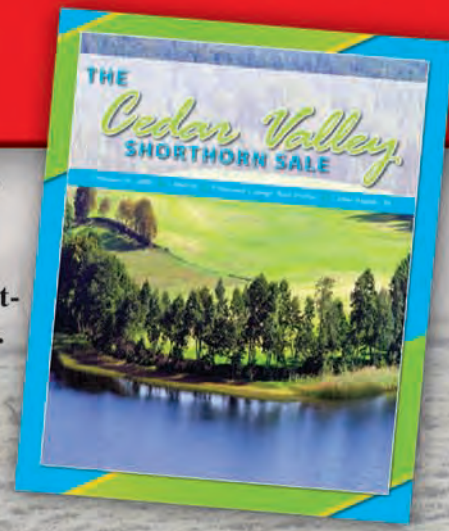
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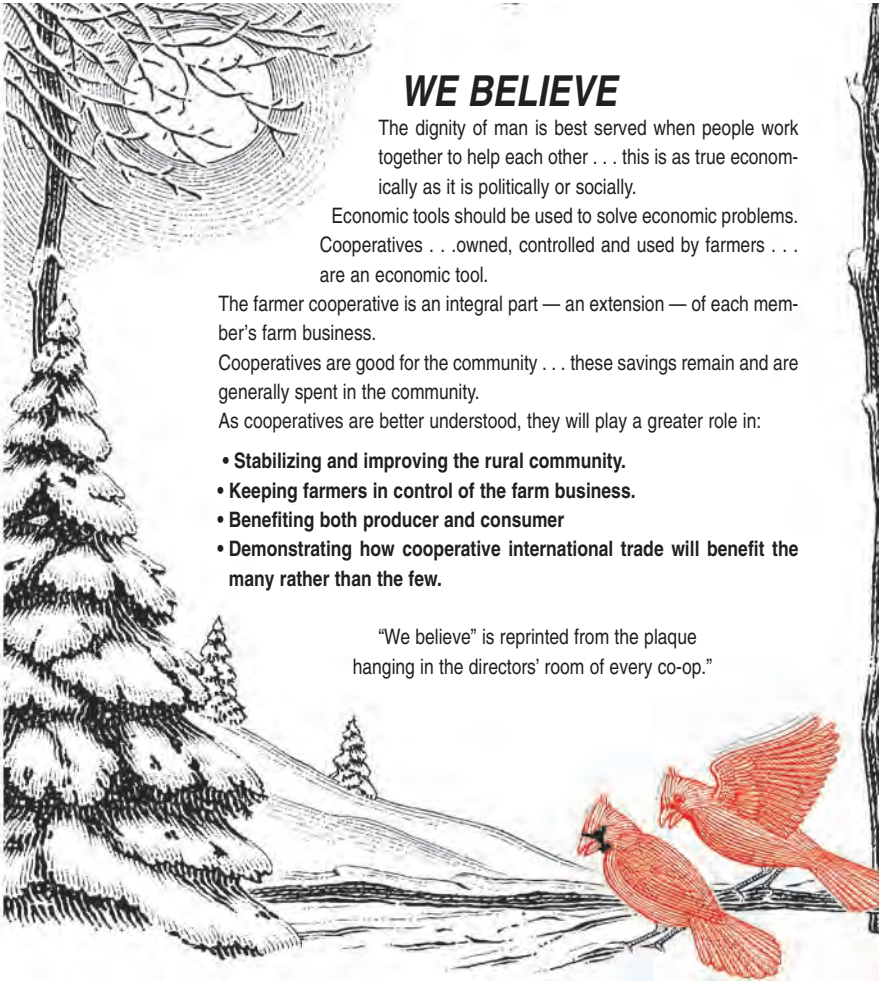
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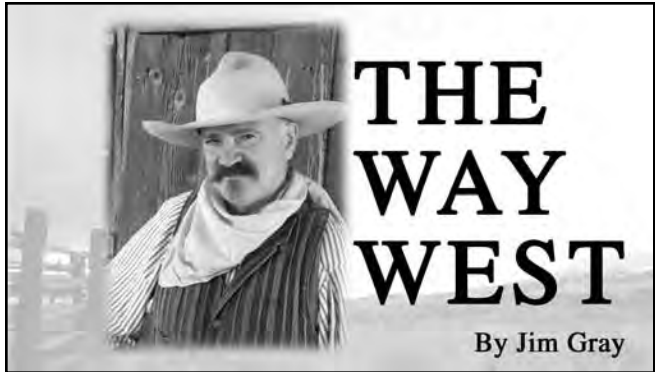
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The First Wild West Show

Marcus Allen Withers looked forward to saddling up each day on the trail. He was already an accomplished cowboy by the time he was thirteen years old. His first trail drive was in 1859, driving a herd of cows and calves from Lockhart to Fredericksburg, Texas. His boss, George Haynes, sold the herd at \$3.00 per head to Sam & Tom Johnson. Sam Johnson would become the grandfather of the 36th President of the United States, Lyndon Baines Johnson.

Tom was an accomplished cowboy who would cross paths with young Withers years later in Abilene. It was a short drive as far as cattle drives go, perhaps 85 miles, but Mark Withers had found his calling. He helped drive cattle to Louisiana during the Civil War, supporting the Confederacy, and when old enough joined Company I of the 36th Texas Cavalry. Following the war Withers returned to the cattle business and in a few years followed the long

cattle trail to Kansas.

He left Lockhart on April 1, 1868, with 600 head of big wild steers owned by his father, brothers, and himself. As trail boss, Withers pointed the herd north to the new cattle market at Abilene, Kansas. He had eight trail hands and a cook.

In Kansas, the drovers killed and barbecued a beef north of the Arkansas River. Early the next morning thirty Osage came charging down on the camp, creating quite an alarm amongst the crew. Reining to a stop, "Each Indian gave the customary greeting, 'How,' and all placed their guns around a tree." What was left of the barbecued beef quickly disappeared. They then asked for a steer from the herd. Withers gladly cut out a "stray" animal from the herd. The Osage killed and butchered it and immediately began to eat it. While they were distracted, Withers' crew put the herd back on the trail and moved away as quickly as they could. Once the herd reached Abilene a cow camp was estab-

lished for the summer on the banks of Chapman Creek. Half the crew was relieved and the others were kept on to range-herd the cattle on the lush Kansas tall grass. At Abilene Withers met the founder of the Great Western Stockyards, Mr. Joseph G. McCoy. Impressed with Withers' cowboy ingenuity, McCoy hired him on to a special cowboy crew that became legendary across the West. The men chosen were Texas cowboys, Tom Johnson, Jake Carroll, Billy Campbell, and Mark Withers. Two unnamed California vaqueros completed the crew of the best danged ropin' hands to be found on the plains. The outfit loaded onto a train which was sent to a siding at Fossil Creek Station (Russell) and set about capturing wild buffalo on the open prairie. It was probably the very best rodeo that has ever been seen on earth. In about a week twenty-four buffalo bulls had been captured but only twelve were successfully loaded on the cars. McCoy planned to send the

train east as a promotional stunt to advertise his new stockyards in Abilene. The special train was adorned with a large canvas on each side of one of the railcars. "...a flaming advertisement was painted in striking colors of the cattle at or near Abilene." In addition to the buffalo, two elk, three wild mustangs, and a number of Texas Longhorn steers were sent along. The animals were unloaded and performances were given in St. Louis. It was truly the very first Wild West Show. The Texans were fitted up with the finest gear. The vaqueros were dressed in black velvet pants, red sashes, and brightly colored shirts. On their "spirited horses," throwing 60-foot reatas (rawhide rope), the Spaniards were an impressive sight to behold. Each cowboy and vaquero displayed his exceptional horsemanship in addition to roping all the animals in one fashion or another. The show

was repeated at Chicago. McCoy used the occasion to promote a "Grand Excursion to the Far West!" Of course, the objective was to bring buyers to Abilene and in the end the whole extravaganza achieved its goal. Before cold weather set in all the available cattle at Abilene had been sold. Withers sold his cattle to McCoy for \$28 per head and returned to Texas by steamer on the Mississippi River. At Galveston he caught a train to Columbus where he boarded a stage for Lockhart. He reached home Christmas day with one more adventure 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.



Pelton Red Angus of Burdett won the prestigious GridMaster Award for raising and feeding Red Angus cattle that meet and exceed strict carcass quality specifications. Peltons fed a load lot at Harkness Feeders of Scott City and harvested them at Dodge City on U.S. Premium Beef's grid. The load lot graded 88 percent Choice with 56.5 percent Premium Product, 67percent Yield Grade 1 or 2 and only 1.6 Yield Grade 4 or 5. Grid score: 173.



Sedgwicks Powerstroke 1486W won grand champion bull at the 2010 State Fair of Texas Angus Show, Oct. 7 in Dallas, Texas. McCurry Bros., Sedgwick, and K B Cattle Company, Wills Point, Texas, own the January 2009 son of Sedgwicks Powerstroke 7502. He first claimed junior champion. Jason Barber, Fort Worth, Texas, evaluated the 60 entries.



Wedel Red Angus of Leoti won the noted GridMaster Award for raising and feeding Red Angus cattle that meet and exceed strict carcass quality specifications. Wedels harvested their lot of conventionally fed cattle at Dodge City on U.S. Premium Beef's grid. They graded 89.7 percent Choice with 22.6 percent Premium Product, 53.4 percent YG 1 or 2 and zero YG 4s. The cattle were raised by Matt Duffy of Goodwell, Okla., and fed at Century Feeders, Goodland. Grid Score: 102.



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To Believe

The spirit of the holiday gives us time to reflect on the blessings we are given and the ideals we believe in.

Believe in the true meaning this holiday season offers.

Believe in family, friends, neighbors, and in the way of life that producers offer the rest of the world.

Believe in truth, honesty, fairness, and kindness.

Believe that goodness prevails.

Believe that as you, as a father, son, mother, daughter, producer make a positive difference.

Believe in peace on earth and good will to all

This holiday season — *Believe*

Happy Holidays from the Kansas Cattlemen's Association

The Kansas Cattlemen's Association is Kansas' fastest growing cattlemen's association. Our mission is to restore profits, self-esteem, freedom, fair trade, trust and community pride back to the farms, ranches and rural communities across Kansas and the Nation.

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The Water Crossing

Most horses don't like the looks of water on the ground. The bigger the body of water, the worse it looks to them. In fact, it can be downright spooky to their way of thinking. If a horse was raised in dry country, they don't get much of a chance to confront water and it looks suspicious. It can have all kinds of monsters lurking in its depths to jump out after them.

If you want to teach your horse that water doesn't bite, don't start by asking him to swim a river. If he doesn't want to go across and you push him hard, he'll probably buck you off. Horses have a doubtful trust of water on the ground. They trust it if it's in a trough or at their watering hole but they don't want to walk in it. Maybe they think it won't hold them up if they try to walk on it. If you get rough with them when they balk at a water crossing, you'll only make their fear worse. It will pay big dividends if you let them teach themselves that water crossings are nothing to fear. It only takes patience on your part to insure you can trust your horse crossing water and even swimming when their hooves can't reach bottom anymore.

Here's a method you can use if you have a horse that refuses to cross water whether it's a creek, pond or river. This works better if the weather is warm. Don't try it when it's cold out and the water is chilly and un-

comfortable. You want it to be a pleasant experience for your mount and for them to feel no pain when entering water for the first time. Don't worry. After you get them water broke, they'll cross open water no matter how cold it is.

Start out by finding a pond or small creek, whatever is handy. You may be trying to cross a creek, or stream and have trouble convincing your horse to go across. Ride him up as close as he will go before he balks. Just sit there on him as long as he'll stand still. When he moves and tries to get away from the water, let him. Ride him away from the water and circle back to the same spot he balked.

Sit there again if you can. If he moves away from the water, let him go and ride the circle again coming back to the same spot. The idea is to get him to stand near the water as long as he can stand it. If he won't stand still near the water, just ride him in circles always coming back to the spot he balks. Keep riding the circles and coming back to the same spot. Then start cheating on him.

Each time you near the water try to get a little closer. At first he'll probably keep his distance and won't allow you to rein him any closer. This is where your patience must come into play. Keep riding circles until your horse gets bored riding around in the same pattern. Try again to walk him a little closer to the

water. Do it so many times that he'll forget about the water and gradually allow you to rein him closer and closer on each pass. Remember, the more times you circle in front of the stream and the horse realizes nothing bad is happening, he will begin to lose his fear. When you make progress getting nearer the stream, try stopping him as close as you can near the water. See if he'll stand closer than where he balked. Keep this pattern up until you can actually rein him to the water and he will take a step or two along the edge and back out into the circle. Keep in mind that you want to convince him that water will not hurt so don't abuse or scare him when you first start if he refuses to cooperate. Let him make the decision how close he wants to go. Encourage him and gently urge him to go a little closer.

When he finally steps into the water ride him back out in the circle again and move your pattern so the horse walks a little farther into the water on each pass. Keep doing it. When he seems comfortable walking into the water, stop and have him stand a few minutes. It takes time to allow them to make their own decision that this isn't a bad thing. In fact, lots of horses come to realize it is fun and refreshing to walk and even swim in water when the weather is hot.

When you feel he's getting comfortable in the water you can move him a little farther across the stream and if he's willing, take him all the way across. If he tries to turn back, let him and then try again until he goes all the way across. Remember it takes time and patience to allow them to realize it won't hurt them.

If you have trouble rid-

ing your horse in circles near the water, try something different like riding back and forth along the stream and gradually moving closer until they don't mind riding right alongside the water. Use your own judgment according to how the horse reacts. The idea is for you to keep the horse calm and near or in the water until he realizes on his own that there is no dan-

ger. The pay off will come when you and this horse might have to make a hairy crossing and both of you will have the confidence to remain calm and collected without panicking until you safely reach the other side. Riding a well trained horse is better than money in the bank. Contact Ralph Galeano at horseman@horsemanspress.com or www.horsemanspress.com

BP Wind Energy holds meetings in Kansas

(AP) - A British company, BP Wind Energy, has been holding meetings around Kansas to tell residents more about a proposed 300-megawatt wind farm.

Meetings were held recently in Kingman and Anthony to discuss the proposal.

The Hutchinson News reports that BP Wind Energy has already leased more than 250,000 acres for potential wind farm development in Barber, Harper, Kingman, Pratt, Kiowa and Ford counties.

BP predicts construction will begin in March of 2012.



Gelbvieh breeders exhibited 62 head in the 2010 Eastern National Gelbvieh and Balancer® Ring of Gold show, held in conjunction with the NAILE. The show was held November 17 in Louisville, Ky. Scott Starr, Stapleton, Neb., evaluated the 31 Gelbvieh females, 8 Gelbvieh bulls, 14 Balancer females and 9 Balancer bulls. The reserve grand champion Gelbvieh bull was CIRS 31X. He is a January 2010 son of CIRS Alternat-

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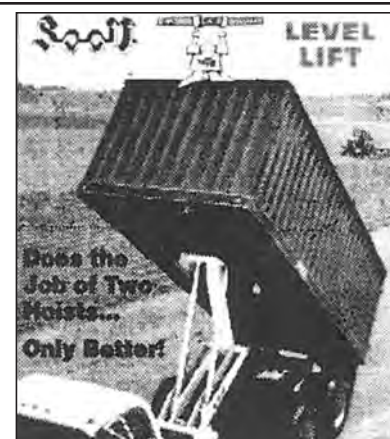
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Coach John Kern's agronomy team is made up of Colin Baker, Austin Durst, JoLynn Hennerberg, and Korey Welch.



The Floriculture team, coached by John Kern, included Bonnie Bailey, Melissa Bekemeyer, Brooke Stamm, and Ashley Stewart.



John Kern coached the Nursery and Landscape team of Trevor Baker, Kelsey Hatesohl, Samantha L'Ecuyer, and Shelby Hynek. They were joined by Roger Phelps, Stihl Representative.

Washington County has three national championship runner-up teams

The Washington County FFA Chapter attended the National FFA Convention in Indianapolis, Indiana from October 22-23, 2010. Several members represented the state of Kansas in a variety of activities and award programs. When the final results were announced, Washington County finished as the 2010 national championship runners-up teams in three national contests – the Agronomy, Nursery/Landscape and Floriculture Career Development Event areas. The Washington County FFA agronomy team, consisting of seniors Austin Durst and Colin Baker, junior Korey Welch and sophomore JoLynn Hennerberg, finished as the reserve national champion team at the National Agronomy Career Development Event.

Individually, JoLynn Hennerberg placed as the second high individual overall and posted the fourth highest score ever recorded in the national contest. Also finishing in the top ten, Korey Welch placed as the sixth high individual this year. As a result, both Hennerberg and Welch received a \$1000 scholarship for their college education. Additionally, Austin Durst finished 16th individually and Colin Baker placed 17th out of the 130 individuals participating in the competition.

The National FFA Agronomy CDE is a competitive activity that allows students to apply classroom knowledge to real-life situations. Participants' knowledge of agronomic sciences was tested through several levels of competition including developing solutions for problematic diagnosis of scenarios; identification of plants, weeds, seeds, insects, machinery, soils and crops; as well as a team management presentation.

Colin Baker is the son of Rob and Donna Baker of Washington, Austin Durst is the son of Ed and Jennifer Durst, Morrowville, Korey Welch is the son of Dennis and Susan Welch, Haddam and JoLynn Hennerberg is the daughter of Russ and Stacy Hennerberg, Hollenberg.

The Washington County FFA Nursery and Landscape Team, consisting of graduate Trevor Baker, senior Kelsey Hatesohl, and sophomores Samantha L'Ecuyer, Shelby Hynek and team alternate Amanda Bryant finished as the second place team in the nation at the national Nursery and Landscape Career Development Event in Indianapolis, Indiana. The team members all placed in the top third individually with over 160 students participating. Trevor Baker led the way by placing as the second high individual in the

overall competition and received a \$1000 scholarship. In just their first year of membership, sophomores Samantha L'Ecuyer placed 15th and Shelby Hynek placed 20th in the Gold Division of the national contest. Kelsey Hatesohl landed in the High Silver Division, just out of the Gold.

The National FFA Nursery and Landscape CDE is a competitive activity in which FFA members test their knowledge and skills in nursery practices and landscaping. Contestants must complete a general knowledge exam testing horticultural principles including plant anatomy, production, marketing, turf, landscape design and maintenance. Each participant must also complete practicals involving a landscape drawing, landscape estimating, plant propagation or potting, identification of plants, disorders and equipment.

Trevor Baker is the son of Rob and Donna Baker, Washington, Kelsey Hatesohl is the daughter of Gary and Rebecca Hatesohl of Greenleaf, Samantha L'Ecuyer is the daughter of

Joe and Jona L'Ecuyer, Morrowville, Shelby Hynek is the daughter of Todd and Teresa Hynek, Morrowville, Amanda Bryant is the daughter of Marc Bryant of Greenleaf and Vicki Scheele of Washington.

The Washington County FFA Floriculture Team consisting of Melissa Bekemeyer, Bonnie Bailey, Brooke Stamm and Ashley Stewart finished as the national championship runner-up team in the National Floriculture Career Development Event this year. All four of the girls placed in the individual Gold Division (Top one-fourth) of the event. Melissa Bekemeyer led the individual scoring for the Kansas team by placing fourth individually and earned a \$500 scholarship. Bonnie Bailey placed eighth, Brooke Stamm placed 11th and Ashley Stewart placed as the 30th high individual out of 200 students competing this year.

In the National FFA Floriculture CDE, FFA members test their knowledge and skills in the production and retailing of flowers, plants and foliage.

Participants must complete a general knowledge exam on the floriculture industry, identify plant materials, and demonstrate problem solving and decision-making skills, employment and customer service skills, technical floral skills and the ability to work as a team.

Melissa is the daughter of Gregory and Gayle Bekemeyer, Washington, Bonnie is the daughter of Terry and Ruth Bailey of Washington, Brooke is the daughter of

Clint and Kelly Stamm of Washington and Ashley is the daughter of Rod and Kannette Stewart of Washington.

A total of six WCHS graduates including Tucker Stewart, Adria Stamm, Ashlen Stamm, Grace Bokelman, Ethan Schuette and Jesse Huber all received their American FFA Degree at this year's National FFA Convention, the highest degree that the FFA can bestow.

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AgriNXT Conference

Continued from page 1

sorghum production, the opportunity to replace oil needs has only scratched the surface. Ethanol industry leaders are focusing on being green, utilizing carbon life-cycle assessments, calculating a plant's carbon footprint and working towards carbon capture and sequestration – for oil recovery. ICM itself has developed a new technology using biomass and types of waste products to create renewable energy. It has operated a commercial-scale demonstration gasifier at the Harvey County Landfill in Newton since March 2009. The gasifier converts biomass such as wheat straw, corn stalks, bran and some municipal solid waste into a valuable producer gas, which can be used to produce steam and electricity.

Recently, Sen. Max Baucus, chair of the House finance committee, introduced legislation that would cut the Volumetric Ethanol Excise Tax Credit, or blenders credit, from 45 cents per gallon to 36 cents and extend the tariff on imported ethanol at its current rate of 54 cents per gallon for one year. The bill also proposes a one-year extension of the biodiesel tax credit and retroactively pays for the lag seen in 2010 since it expired in 2009.

Krissek said Ford, General Motors and Chrysler are also following through on promises to ensure at least half of all new vehicles can run on flex fuels, which are up to 85-percent ethanol.

"We think these engines are much better and can handle E15," he said. "The EPA just announced that 2007 and newer vehicles will be safe and effective using a 15-percent ethanol blend." Currently, ten ethanol plants in Kansas use 157 million bushels of sorghum and corn to produce 450 million gallons per year. Ninety-five percent of those gallons are made with ICM technology.

Small Town Holds Global Company

George Eakin, vice president of operations for Osborne Industries, Inc. said his company provides innovative answers to customer challenges. As a technology leader, Osborne Industries manufactures products for livestock equipment around the world ranging from ventilation systems, heating pads, manual weighing systems and automated systems. To find Osborne Industries, a person should look no further than its namesake. The global company is located in Osborne, in the north-central region of Kansas with a population of 1,600.

Eakin is also the mayor of the town of Osborne. This company is not only a technology and innovation leader but also strives to support area residents with jobs, a tax base and local business. The company was formed in 1973 when local farmers and community leaders realized production agriculture was not always going to be the bread and butter of America. This group rented work space at the fairgrounds until the capital and loan money was in place to build a manufacturing facility. Today Osborne Industries works from a 250,000-square-foot building. The company considers China its best customer regarding swine industry technology. Eakin said within the next five years, the Chinese market will have approximately 20 percent of its swine herd vertically integrated in production facilities. This integration will exceed all of the swine production facilities in the U.S. combined. Since 2003, Osborne Industries has shipped equipment to the Guangdong province and established a sales and service office in Shanghai, employing nine people. Next year the company will complete a light assembly facility in China to keep up with the demand for products and also to save on shipping.

"The technology will

always come from Osborne, Kansas," Eakin said. "We won't allow it to leave our hands, our state or our country."

Eakin said a small-town business has to offer financial support to its community. When a small town is vibrant it's easier to recruit and retain talent and in Osborne's case, to provide innovative products to domestic and international markets along with product diversity. "We believe in innovation, innovation, innovation," he said. "Today's market is not the big eating the small, it's the quick eating up the slow. Those willing to adapt and change are taking over the slow."



H-F Heifer Development of Abilene won the GridMaster Award for raising and feeding Red Angus cattle that meet and exceed strict carcass quality specifications. H-F Heifer Development fed a lot load at Royal Beef in Scott City, and harvested them at Cargill Meat Solutions Corp. of Fort Morgan, Colo., on the Meyer Natural Angus grid. Their load lot of graded 91.5 percent Choice with 59.3 percent Yield Grade 1 or 2 and only 1.7 percent Yield Grade 4 or 5. Grid score: 153.

Anderson Land & Cattle Co. of Oberlin won the prestigious GridMaster Award for raising and feeding Red Angus cattle that meet and exceed strict carcass quality specifications. Anderson Land & Cattle Co. fed three load lots themselves and harvested them at JBS Swift and Co., of Grand Island on the GeneNet grid. The first load lot graded 90.5 percent Choice with 85.7 percent Yield Grade 1 or 2 and zero Yield Grade 4 or 5. The second lot also graded 90.5 percent Choice, 64 percent Yield Grade 1 or 2 and only 1.2 percent Yield Grade 4 or 5. The third lot graded 91.7 percent Choice, 81 percent Yield Grade 1 or 2 and zero Yield Grade 4 or 5. Grid scores: 167, 141 and 177.



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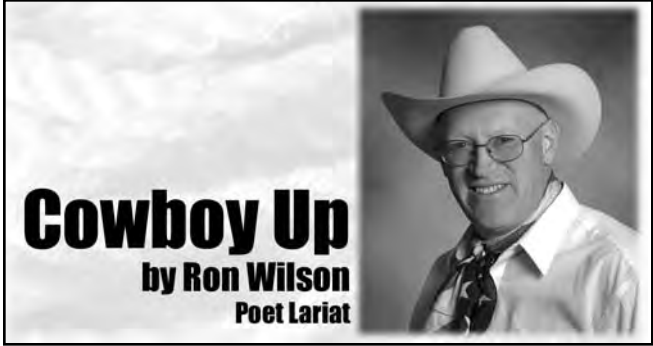
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My kids act like angels at Christmastime — literally. It's not that they're just trying to be good for Santa's sake, they actually performed as angels in our church Christmas pageant back in the day.

Our church puts on the Christmas pageant every year. You know the standard characters: Mary, Joseph, and some Wise Men wearing long robes and Nikes. (Hey, maybe they were shooting some hoops while transporting all that frankincense and myrrh around...)

Older kids played the lead roles, but the littlest kids (kindergarten and preschool) were assigned the part of angels. They got to wear white robes, strap-on wings and little tinsel halos on the tops of their heads. At the appropriate moment, while the shepherds are watching over their flocks by night, these angels file in to be part of the heavenly host and sing a song. Somehow, I don't think that the Biblical account of the story includes an angel shouting "Hi, Grandma!"

Anyway, that part of the pageant is always a big hit.

The kids are so incredibly cute.

One year the church decided to do the pageant on the church lawn with a living Nativity, complete with live animals. The men built a mock stable as a set. Some of us were asked to provide the relevant livestock as props. I was fresh out of rideable donkeys. Why couldn't Mary and Joseph have ridden a Quarter Horse? Some friends provided a gentle mare for the lucky couple. We brought a couple ewes that had been shown at last year's fair. The other animal that was needed was a representative of the oxen community. We brought my daughter's show heifer.

All went well till it was over. It was time to load that heifer into the trailer, but she wouldn't budge. She didn't want to leave the nice green grass on the church lawn. I thought I was going to have to leave her till next year's pageant. Finally we got her loaded. It made me want to use language that the angel choir shouldn't hear.

Hope you have a blessed holiday.



Clint Berry (right), RAAA commercial marketing director, presented Caleb Strauss of Junction City and Kevin Kniebel of White City with the GridMaster Award for raising and feeding Red Angus cattle that meet and exceed strict carcass quality specifications. Strauss and Kniebel fed a load lot at Kniebel's yard and harvested them at Dodge City on U.S. Premium Beef's grid. The load lot graded 97.8 percent Choice with 42.9 percent Yield Grading 1 or 2 and zero 4 or 5. Grid score: 124.

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by Ron Wilson, Poet Lariat

It was way down in December,
coldest evening of the year.
I had been out on the road,
now headin' home for Christmas cheer.
The family was a-'waitin','
for all the Christmas fun,
But I had to say,
"No, wait — there's some chores still
to be done."

It seems that's just a fact o' life,
a-'livin' on the farm.
I bundled up in work clothes
and headed to the barn.
The night was clear and cold —
so much starlight I could see,
But there seemed to be one star
that was shinin' right at me.
It was brighter than the others
as it shone up in the east,
And it hung above the cowbarn
as I went to feed the beasts.

It made me think about those nights
those centuries ago,
When another shining star
lit the heavens with its glow.
That star would lead the wise men
as they went upon their way
Till they found the baby Jesus,
who'd been born upon the hay.
And just like in the old days,
when the wise men traveled far,
I'd been guided to the stable
by a bright and shining star.

It wasn't long before I had my cows
and horses fed
And I went in to the family
where a joyful prayer was said.
After all, it was the shepherds
who heard the good news first
Of the coming of salvation
and the joy of Jesus' birth.

We give thanks for all stockmen,
tendin' critters day and night,
And especially for families, who give our
homes such light.

In life, we have our journeys.
Some are near and some are far.
But help us always to be guided
by the Lord's bright shining star.
And in the spirit of the Christ child,
we're wishin' you the best,
For a joyous Christmas season and a new year
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Swine Day held November 18 at KSU

Producers, students and industry members packed themselves into a full house at the KSU Alumni Center on Thursday, November 18th for the 2010 K-State Swine Day. The day consisted of attendees listening to some of the brightest minds within the pork industry discuss current research findings and industry trends.

The program included speakers such as Dr. Steve Henry, Abilene Animal Hospital, addressing "Failure to Thrive: Is an Emerging Viral Disease the Cause?" and Joe Kerns of

Risk Assessment and Management presenting "Managing Risk in Today's Swine Industry." The K-State Swine Team also discussed practical application of the latest K-State swine research to help improve net return of swine business and present breakthroughs in some novel areas.

Also included during the day was the technology trade show. A record 38 industry partners exhibited during this year's K-State Swine Day to support and show their appreciation for the pork industry.

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Coors Light Kansas; Milwaukee Best; Kansas City Chiefs w/arrow; Miller Lite; Coors Original; Others.

BI-OCULARS, AMMO, MISC.
AMT, night vision Bi-oculars w/carrying case; BSA Bore sight w/ 17 different calibers; 2-Folding stocks for Mini-14 & 30; 7mm, 140 & 170 gr.; 44 mag, 180 & 240 gr.; 22-250, 55 gr.; 32 Spec, 120 gr.; 243, 100 gr.; 450, 350 gr.; 45 Auto, 230 gr.; 40 S&W, 180 gr.; 45-70 gov't, 405 gr.; 12 ga. Tru-Tracer; 22 Thunderbolt LR; Tin of Winc, 12 ga Super-X; Racecar tin, 7 misc .22 cal.; 450 Marlin, three die set; 450 Marlin unprimed cases; 3-Boxes .45, 350 gr. bullets; Tin of Remington, Ducks Unlimited 12 ga; 2-Redfield scopes: 3x9, 2x7; Simmons scope, 3x9; Other misc ammo.

RIFLES, DAISY PELLET GUN
Win 1873 38/40, 3rd Model (1888); Savage 1899A, 25/35; Winc 75 Sporting, .22 w/Lyman sight; Winc 1905, .35 cal., 1st year mfg; Winc 62A, 63-23", 69A-like new; Winc 1907, .351; Ruger M77RP, Mark II, 7mm, 24" SS, syn stk w/ wood inserts, Nikon scope, w/ box; Ruger M77VBZ, Mark II, 22-250, 26" SS, Simmons scope, w/ box; Marlin 1895M, .450 Marlin, lever, 18 1/2", NIB; Ruger #1 International, .243 w/Leupold scope; Marlin 1895, 45-70 lever; New England SB2, 45-70 Gov't, 22" single shot, w/box; Mossberg 702 Plinkster .22, syn stk, Brazil, w/box; Savage 93R17, .17HMR, 21" heavy brl, accu trigger, Bushnell scope, w/box; Marlin 917M2, .17 Mach 2, 22" heavy brl Simmons scope, NIB; Savage Mark II .22LR, 21" heavy brl, lam thumb hole, blue, w/box; Ruger Mini-30, 7.65 x 39, 18 1/2" SS w

scope, NEW; Ruger Mini-14, .223, SS, polymer stk; Remington 597 Mag, .22 win mag, 20" heavy brl, Simmons scope, w/box; Winc 67A; Winc 290; Marlin 1894, .44 Rem Mag; Marlin 1894CB, .45 colt; Marlin 925C .22LR, Mossy Oak, NIB; 3-Ruger 10/22, one is Canadian Cent, one is New Model-no checking; Savage 10, .223 Rem w/Simmons scope; Russian 1938, 7 mm; Marlin Golden 39A w/scope; Remington 700, 30-06, 22" w/box; Mossberg 142A w/peep sight; 3-Remingtons: 241, 550-1, & Speedmaster 552; Marlin 37 .22, 20" octagon, not original; Mossberg 346K; Springfield Hawkins 50 cal, black powder; CVA Optima .50 black powder; Remington 591M, 5mm, w/scope; Remington 592M, 5 mm; Remington 33, .22 S-L-LR; Marlin 70P "Papoose" w/banana clip & case; Daisy 450 .177 Pellet rifle.

SHOT GUNS
Thompson Center, Encore, 12 ga. w/ neon sights, Sells w/300 Winc mag, 26" SS barrel; Remington 11-87 Premier 12 ga 28" VR w/ chokes, NIB; Browning Belgium, 12 ga 28" VR; Savage 24C, Series S, .22 cal. over 20 ga; Remington 11-48, 12 ga, 28" w/Lyman choke; Mossberg 9200, 12 ga 28" VR, Crown Grade w/ box; Savage Stevens 512, 12 ga O/U 28" VR, black, w box; Remington 1100, 16 ga. 28" VR, syn stk, NIB; Remington 870 Wingmaster 12 ga, 28" VR; Benelli Nova 12 ga. 24" VR, black poly; Mossberg 500A, 12 ga, poly, folding stk; Hiawatha 130VR, 12 ga. 28" pump; Remington 1100, 12 ga, 30"; Marlin 55, 12 ga, 36", 3 chokes; Springfield 67, Series E, .410, 26"; Texas Ranger 12 ga, 36", single shot.

HAND GUNS
Glock 23, .40 S&W NIB; Ruger New Model, Single-Six, .22 cal. 5 1/2" SS, w/box; Taurus PT 92 AF, 9mm, nickel, w/box; Beretta, U22 NEOS, .22LR 6", w/box; Walther SP22, .22LR, 4", NIB; Colt DA .38, 6"; AMT, Autmag II, 4 1/2" SS, w/box; Beretta, Tomcat 3020 INOX .32 auto w/box; Uberti, Replica 1873 Cattleman, SA .357, 5 1/2" w/box; Iver Johnson Target, 55A DA, .22 4 1/2"; Sterling 302S pistol, 22LR, SS; Stoeger, Luger, German model, .22LR, 4 1/2"; High Standard M-101 Duro-matic, 22LR 4 1/2"; Navy Arms, Eberti, Rolling block replica .357; Euroarms .44 cal. Navy Model, black powder; Iver Johnson 66, .22 DA 6"; H&R Trapper, .22 rim fire, rusty.

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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.

December 31 — Tractors, pickup, Bobcat, skidsteer attach., rotary mower, finishing mower, hay & hay processing equip., other equip., trailers, cement mixer, 4-wheeler, ATV access., motorcycle, shop & tools, portable corral, cattle equip., cattle panels, fuel tanks & misc. at LaCygne for Loma Land & Cattle, LTD. Auctioneers: Marty Read Auction Service.

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

January 1 & 2 — Roseville & Weller Pottery, China & collectible glass, Carnival glass, antique furniture, primitives & collectibles at Greensburg. Auctioneers: Scott Brown Auction & Real Estate.

January 8 — Household goods, antiques, tools, misc. at Leonardville for Wanda (Mrs. Elbert)

Nelson Estate. Auctioneers: Kretz, Hauserman, Bloom Auction Service.

January 8 — Liquidation auction at Lawrence for Abe & Jakes Landing. Auctioneers: Elson Auctions.

January 8 — Coins & guns at Sabetha. Auctioneers: Hartter Auction Service.

January 8 — Furniture, appliances, glassware, collectibles, tools & misc. at Junction City for Jones & Others. Auctioneers: Brown Real Estate & Auction Service, LLC.

January 20 — farmland auction 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 19 — Farm/ construction toy auction at Osage City. Auctioneers: Elston Auctions.

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

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

March 19 — Farm auction

S. of Baileyville for Cleatus & Phyllis Broxterman. Auctioneers: Dan Deters Auction Co.

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

April 9 — Furniture, antiques & misc. at Concordia for JoAnn Hauck. Auctioneers: Larry Lagasse Auction & Real Estate.

April 16 — Farm sale NE of Delphos for Mrs. Vern (Dorothy) Carver. Auctioneers: Larry Lagasse Auction & Real Estate.

Devlin is new director of Kansas Center for Agricultural Resources and Environment

Dan Devlin is the new director of the Kansas Center for Agricultural Resources and the Environment, also known as KCARE. The center is based at Kansas State University. Devlin, who had been an Extension specialist in K-State's Department of Agronomy since 1986, began his new role Nov. 1. In addition to KCARE, he now leads the Kansas Water Resources Institute.

"We will continue our work to coordinate and enhance research, extension and teaching activities pertaining to environmental issues as they relate to agriculture," said Devlin, who is no newcomer to the subject area.

In his previous role as professor and extension

specialist for water quality, he developed and delivered educational programs — about 40 a year — to farm and non-farm audiences on the topic. He has studied pesticide surface and ground water movement and developed best management practices for pesticides, particularly atrazine herbicide, for Kansas and the Midwest.

KCARE has projects that delve into air quality, soil conservation and quality, and water quality and quantity. Researchers have focused particularly on the best ways to conserve water drawn from the Ogallala Aquifer, Devlin said. Examples of that type of research include a recent evaluation of pressure regulators from center pivot nozzle packages and ongoing subsur-

face drip irrigation research.

An area of research that has drawn much attention recently involves air quality issues in relation to planned burning of Kansas prairies, he said. Studies are under way to determine the best practices agricultural producers can use to minimize air quality problems related to burning. Devlin, who was the recent recipient of the Agronomic Extension Education Award by the American Society of Agronomy and named a Fellow of ASA, said that KCARE is committed to making sure that research findings are passed along to agricultural producers and others who are interested in learning about producing food while also taking care of the environment.



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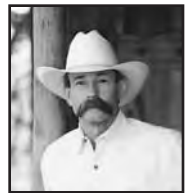
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ON THE EDGE OF COMMON SENSE

Cows In The Manger

Have you given any thought to whether there were any cows in the barn on Christmas Eve that night two thousand and ten years ago? All Luke says is there was a manger. It doesn't take much Bible reading to inform us that cows have been domesticated for centuries. Why, Adam even named 'em! They're mentioned throughout the Old Testament, which ironically ended that very New Year's Eve!

But, this was a manger in a barn behind an inn, a motel, I would guess. I couldn't speculate if they had a restaurant in-house, but surely they would have offered a Continental breakfast. Scrambled eggs, a loaf of bread, some dates and honey, and of course, fresh milk! Butter on the table, cream for their coffee substitute. Grape juice would have been out of season and Ethiopians hadn't invented coffee yet, just frankincense and myrrh.

So it stands to reason they kept a cow in the barn, kind of a Jersey-Corriente cross that didn't eat much and had a calf every year that they could sacrifice or BBQ, plus some chickens and goats.

So, what difference does it make if a cow was in the barn when Jesus

was born? Well, to me it represents a connection between them and those of us who also keep livestock. We can immediately picture the "stable" as it's often portrayed. It had several pens, an alley running lengthwise, hay storage at one end, maybe a lockable grain room with tools, a halter, hog snare (for gentile guests), sheep hook, some calving straps, a cat, a length of rope, and a pack for the burro. Whatever ya need to keep domestic beasts.

We also know what it smelled like; animals, hay and straw, lamp oil, pigeon droppings. It would be warm. The more the animals, the greater the body heat. It could have been cozy if the doors closed tight. We can picture the feeder, the trough that Mary laid baby Jesus in. It wouldn't have looked like a "nest" as the nativity scenes depict. It would have been deeper and longer. Able to hold an evening's ration for ol' Bossy. Made of wood, with

the board's edges worn smooth from years of cows rubbing. They probably took the manger out of the cow's pen and just threw her some hay over the fence.

It would be nice to think the innkeeper or his wife would have shown Joe and Mary to barn. Lit the lamp, maybe found them an empty stall out of the wind, fork in some straw. The bare minimum. But still, how could they leave a woman in labor out in the barn? I don't get it. I have to accept it all as God's plan. Jesus was born of regular, decent working-class people. He grew up with them, learned a trade. If it were proper to say, He had a normal life for a while. God did it that way for a reason. So we could relate to Jesus better. That's why the cow was there, so we farmers and animal lovers would feel a part of it.

For Mary's sake, it's too bad Joe didn't stop on the road a bit earlier that night, like at a farmhouse. He might have received a kinder welcome. If they were my kinfolks they'd have fed 'em supper, found 'em a place to sleep inside and probably mid-wifed Mary! But they didn't stop. Joe was in a hurry to get to Bethlehem, and you know how men are.

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