

# GRASS & GRAIN

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Belleville's Paul Boyer spends many hours in his shop creating animated carvings, such as this working distillery that is one of his more whimsical and popular pieces.



The Blacksmith's Shop, above, has many intricate details, mechanics of which can be seen through a window in the bottom of the box. Boyer used to cover the gears, until he realized people were eager to see how they worked.

## Boyer's animated carvings fascinate all ages

By Donna Sullivan, Editor

He has no engineering degree; in fact his formal education ended in the eighth grade and he teasingly tells his children that he spent the last four of those years hiding in the creek. Yet the creations that 80-year-old Paul Boyer of Belleville masterminds have left engineers and architects alike awestruck.

He was just twelve years old when his mechanical mind and vivid imagination came together and he began creating animated carvings. His mother's sewing machine fell victim to his need for a jigsaw. "She wasn't very happy when she came home and saw what I did to her sewing machine," he recalled with a grin. To this day the only saws he uses are ones he built himself, while a store-bought saw purchased by one of his daughters sits unused in a corner of his shop. "I found out when I was a youngster that I could make about anything I wanted to if I had the materials," he said.

He credits his parents with his abilities – his father was an inventor, musician and clock repairman, and his mother was an artist. Boyer remembers as a small child, sitting at his father's knee, feeling the shavings from his carvings hitting him on the head as he carved a propeller for a wind charger that they used to bring electricity to their home.

"We've had engineers in the museum that are just in awe of that propeller because it is so perfect, and he carved it by hand," said Boyer's daughter, Ann, who along with her sister, Candy, runs the Boyer Museum of Animated Carvings in Belleville. That propeller powered their home and outbuildings. "People came from miles around just to watch that thing run," Boyer said.

Boyer's first animated carving was a windmill that ran off the updraft from their old wood stove. Years later, his son accidentally broke part of it, and Boyer threw it in the trash. But his wife, Cecilia, rescued it and he eventually found time to make the needed repairs. It is the oldest carving in the museum.

Boyer gets ideas for his projects from watching television or just from talking to people and things he sees in daily life. He begins by writing the idea down, then does a

little research. "I make a sketch of it, then try to animate it in my mind," he explained. There are never any blueprints or plans for a project. "If I can put as much life into it as I can, I'll make it." Countless hours go into each piece, and Boyer admits that if he ever stopped to think about how much time each one takes, he might not do it.

Boyer was living the life of a busy young husband and father when at thirty-five, he was hit by a drunk driver while driving his tractor home from clearing his mother-in-law's driveway. The accident cost him his leg, and he later contracted hepatitis from the blood transfusions, causing him to have to retire from his job with an aluminum window company. While lying flat on his back for weeks after losing his leg, he learned to paint and later went back to carving.

Of all his carvings, which range from the whimsical to breathtakingly artistic, his favorite is a wind calliope. He vividly remembers the day he was inspired to make one. He was in the second or third grade and was a drummer in a band for a Christmas parade. He marched right behind a steam calliope that to the youngster seemed as though it was eighty feet tall. "It was probably only ten feet, but to me it seemed like eighty feet,"

he laughed. "I thought 'to heck with Santa Claus, I want that calliope!'"

He thought about it for many years before finally deciding to undertake the project. "I machined every part and never had to re-machine a single one. It went together just like I imagined," he said. He worked on it off and on for about a year. "I knew I was only going to build one and everything had to be perfect. And it was."

It is made of solid cedar and his wife helped him tune it, until the sounds of "Mockingbird Hill" filled the air.

"When Mom first passed away, I could hardly stand to listen to it," Ann confided, as she stood beside the museum case that now holds the calliope. "But now I find comfort in it."

Boyer's work has found its way all over the world, but has never been mass-produced. He once had a call from someone in Germany who wanted to buy his idea and commercialize one of his pieces. "I said no," Boyer stated. If he didn't build each piece, he didn't want it done. Another time, he had a friend in Naples, Florida who sold them for him down there as fast as he could make them. "But that got to be too much work," he said.

*Continued on page 3*



This replica of a Rumely oil-pull tractor and Rumely thresher entralls older farmers as it works just as they remember it.



Boyer was just a child when he was first inspired to build this calliope. It took decades of imagining and over a year to construct, but its tone is beautiful and clear. He would like to one day make one twice this size that would include a keyboard. "I'm getting old too fast," he says, thinking of all the things he would still like to build.



Hand-carved by Boyer's father, this propeller was part of a wind charger that made their home one of the first in Republic County to have electricity.

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## Guest Editorial

### Farm Kids

*Editor's note: The following story was written by Karl Janke as an assignment for his English Composition class. The students were told to submit their stories to a publication of their choice, and as a Grass & Grain subscriber, Karl sent his story to*

*us. It is an honor to print a quality piece of work by a young person so committed to agriculture. -DS*

By Karl Janke,  
Chapman, Kansas

Hick, backwards, redneck, stupid, bumpkin. These are all fine names

given to persons that work to feed and clothe the world by certain people who have no idea what they are talking about. However, there are some people that know very well what it really means to live the life of an agriculturalist. Those that know the best are the ones that have grown up on farms.

Being a farm kid means that I know everyone within five miles of where I live. It also means knowing all of their quirks, and the quirks of their parents, grandparents, and great-grandparents. By just hearing a last name, I can usually assume the character of that person. We also have to overlook those things at times for the sake of neighborliness. Neighborliness takes on many forms, be it pulling cars out of ditches or clearing driveways after snowstorms, to taking food to a neighbor after a death or illness.

Being a farm kid also means having a sense of tradition. It's being able to stand atop a windmill tower and see, in one broad glance, the farms where my great-grandfather, grandfather, father, and I, myself, grew up. A true farm kid calls areas by long gone one-room schools and pieces of property by the families that farmed the land in their parents' youth,

such as "the Teiges place" or "north of Liberty Center School (which closed in the 1940s)." I can also walk through the local cemetery and know 99% of the names. Not only that, but I can also pronounce the pure German or other nationality, names that trip up even the best telemarketer.

Being a farm kid instills me with a sense of pride. A true farm kid, while maybe a little ornery, will be a good person and a responsible citizen for the simple fact that a person should be. A farm kid finds the reaction people give when they figure out his dad has a Master's degree amusing. It also means taking pride in agriculture. A farm kid's blood will almost always boil at the thought of animal activists and "pure food" yuppies.

Being a farm kid means being spiritual. In addition to being spiritual, the church is often the central social hub for the community and plays a big part in rural life. Be it 5th Sunday dinners, weekly church services, or Vacation Bible School, a farm kid's life would be incomplete without church. But a farm kid's spirituality goes much further than just words on Sunday morning. Farming brings together human and

earth more than any other profession. Whether it's watching a summer storm roll across the northern part of the county from a hilltop, or running among the rows of wheat, soybeans, or milo, farm life constantly fills a person with wonder at the power of whatever being put this silly planet together.

Being a farm kid means doing work. A farm kid may spend his weekends, summer, and free time doing any number of tasks, from helping with harvest to clearing brush out of a pasture. We are also expected to complete these things in a timely manner and with very little complaining. Farm kids will also find themselves at play amongst machinery and chemicals. They will soon learn to be safe, though, whether it's by being yelled at for getting too close to the chainsaw or being told that the fly liquid that goes on the calves will kill you. I also learned that shorts mean scratched-up legs, but I still wear them.

Being a farm kid means living a hard life. At an early age, farm kids realize that death is a fact of life, whether it's the calf that wasn't born right or the raccoon that got in the hen house. At times, it feels like the little valley that I call

home and have on so many occasions been glad to see, is like an enclosure keeping me there. Farm kids also learn early about finances because farm parents don't try hard to keep talks about money behind closed doors. While most kids won't have to hear about complete financial devastation, it can be a little frightening at times.

When it comes to a social life, a farm kid's is limited, at best, due to the seclusion of the country. My curfew is always 30 minutes sooner than what my parents say because it will take me at least that long to get home. There is also the age-old question for male farm kids: "Will you return to the farm?" Most kids don't really decide what they will do when they grow up until their junior year of high school at the earliest, but farm kids are faced with this question from the time they can talk. And it's no easy decision. While farm life isn't easy, it offers a way of living that defines a person.

The next time you hear a person talking about hicks or rednecks, remember that farm kids are normal people. We might live a hard life, but we enjoy it.

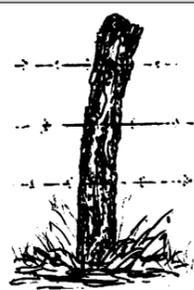
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COWPOKES®

By Ace Reid



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



## The Learning Post

By Gordon Morrison  
Concordia Rancher and  
Former Agriculture Educator

### Be An Encourager

The year of 2010 is fast drawing to a close so that the new year can be ushered in to take its place in history. What can I suggest that could make a difference, that would help make 2011 a year of great cooperation and goodwill? The solution to making a change for the better needs to be simple, easy to accomplish, and effective. After giving it much thought, I believe I have a recommendation that will help improve relationships with one another. The answer is comprised of only three words: Be an encourager.

Would it be possible to say something to whomever we meet that would give encouragement, hope, or a feeling of worth: "Yes, I am of value; yes, I did do well; yes, my ideas do have merit"? Words can promote confidence and good relationships: "Let's work together; we can get the job done," or "I like working with you. You're a true friend."

You can see that this approach would cost nothing except a few well-chosen words, spoken with sincerity and dwelling upon the positive, not the negative. Since there is surely some good in each of us, this approach would be possible even though we might have to look hard to find it sometimes. Since it is so easy for most of us to talk, let's say something of encouragement to those with whom we come in contact. This could make a big difference in relationships with others by impressing them favorably.

Could this impact the whole world in time? I would like very much to think so. How soon could this movement get under way? If all who read this column were to begin immediately to encourage others and if these actions were to be duplicated many times by those receiv-

ing the encouragement, just think how fast this influence would spread, making an enormous impact on our world.

The effect of encouragement works in two directions. Whenever I talk to someone to encourage or build that person up, I in turn have a good feeling come over me that enhances my feeling of worth. A spin-off is that I like myself better, and I am glad that I have said something that has made someone else feel uplifted or encouraged. Try it. It works. Do it often, every chance you get.

In order to keep balance in one's relationships, I make the following suggestions. If you are certain an associate of yours has been wrong in what he or she has said or done concerning a matter of consequence, then it is appropriate, if the situation merits it, to call it to the attention of the offender in a tactful manner. You may not be appreciated at the time, but if the correction is done in good taste, you may eventually see the beneficial effects from being truly honest. If you have built up an account of goodwill in a person first by encouragement or support, then you can make a withdrawal in the form of constructive criticism.

True friendships are built upon honesty, fairness, and mutual respect and appreciation. There is a sincere desire to see the other person succeed.

I probably tease or kid too much. I just hope people can tell when I am joking and when I am serious. I am trying to be more careful with my teasing, for I want others to understand that I do wish them well. I hope I always show it.

Can we start 2011 by committing to being an encourager? Then watch the movement grow.

## Prairie Ponderings

By Donna Sullivan

Every year since 2004, I have come up with a motto to live by for that year. The first one was "Say less and pray more in 2004." The reason was that my kids were growing up and I started noticing that the more I said on any given subject, the less they seemed to hear. So I decided to talk more to God about my concerns and let Him handle them.

The next year it was "Come spiritually alive in 2005." That year my oldest daughter decided to spend a semester in Turkey and said it was inspired by my motto. I wasn't so sure how I felt about

that. "There's nothing God can't fix in 2006" came next, and short of a few vacuum cleaners and other appliances I've sent to wheezing, smoking deaths, I've pretty much found that to be true in any given year.

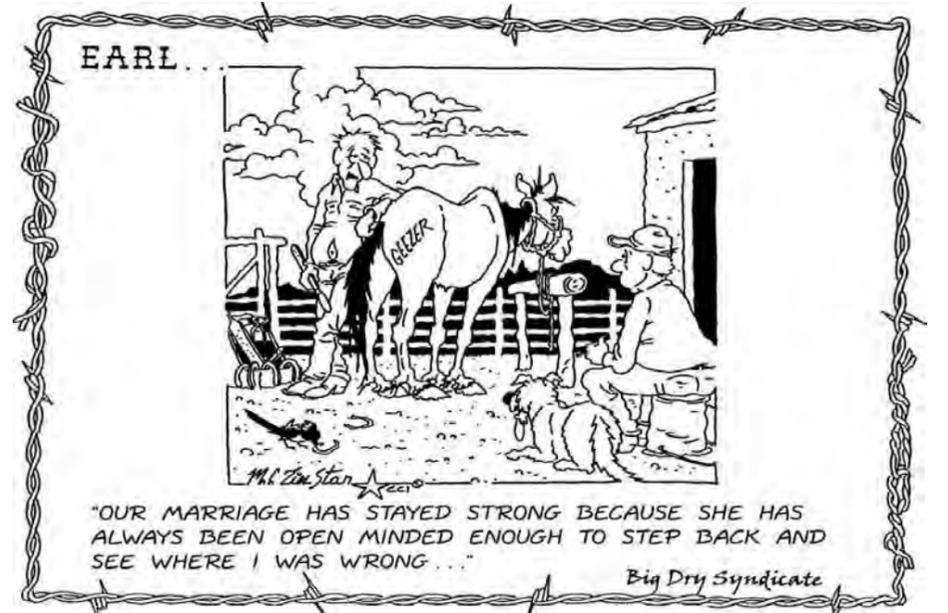
"Love others to Jesus and Heaven in 2007" came next, as I realized that the way I treat others would minister to them much more than my words. "On the Lord await in 2008" was to remind me to be patient and trust in God's perfect timing — not something that comes easy for me. "Let the love of Christ shine in

2009" is pretty self-explanatory.

"For the heart of God yen in 2010" was this year's, and as I look back on the past twelve months, I wonder, did I really do that, or was I more concerned with the longings of my own heart?

So now it's time to come up with one for 2011 — not exactly an easy-rhymer, and other than, "Bless my nephew Kevin in 2011," I'm kind of stumped. I'm open to suggestions though, so let me know what you think.

Blessings to you and your family as 2011 gets under way.



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# Eighth annual Cover Your Acres Winter Conference schedule

Kansas State University and the Northwest Kansas Crop Residue Alliance are hosting the Cover Your Acres Winter Conference for crop producers and consultants on Jan. 18 and 19.

The conference will focus on the latest technology, methods and conservation practices to improve crop production on the High Plains. It annually brings in over 500 attendees from the surrounding area. This year it will feature university specialists and industry representatives discussing issues such as no-till, effect of stripper on stubble height, spray ap-

plication technology, the K-State wheat breeding program and double-cropping wheat behind corn or soybeans. The same programs will be offered both days of the conference.

Registration will begin at 7:45 a.m., with educational sessions ending at 5:40 p.m. followed by a "bull session" where attendees can visit with industry and university specialists.

The conference will be held at the Gateway in Oberlin. Early registration must be postmarked by Jan. 11 and is \$25 for Jan. 18 or \$20 for Jan. 19. The conference fee includes refresh-

ments and meals.

Mail registration, with a check payable to KSU, to the Northwest Area Office, ATTN: Brian Olson, P.O. Box 786, Colby, 67701. To view the conference flier, please visit the K-State Research and Extension Northwest Area office website at [www.northwest.ksu.edu](http://www.northwest.ksu.edu).

Major sponsors of the conference include Lang Diesel, Hoxie Implement, Pioneer, Brothers Equipment, Crop Production Services, National Sunflower Association, Cargill AgHorizons and McCook National Bank.

# Kansas Land Improvement Contractors to celebrate 60th anniversary at convention in Manhattan

By Donna Sullivan, Editor

Sixty years ago, the conservation movement did not enjoy the widespread support that it does now. But even then, there were those who dedicated a great deal of time and resources to practices designed with the good of the land in mind. In January the Kansas Land Improvement Contractors Association will hold its 60th anniversary convention January 16-18 in its city of origin, Manhattan, observing the inception of the organization in 1950.

According to Penny Hughs, KLICA executive director, the group was formed by a nucleus of contractors from around the state who were actively doing conservation work and was originally called the Kansas Conservation Contractor's Association. The group later joined with the National Association of Land Improvement Contractors and in the 1970s changed their name to the Kansas Land Improvement Contractor's Association. She says they currently have approximately 100 contract members and have diversified to include all kinds of contractors, not just those engaged in conservation work.

"The way the world's changing, there is less and less ag work out there," Hughs said. She explained that larger operations tend to buy the equipment and do the work themselves. "Being part of the national organization has broadened the scope for our contractors," she said.

She described the convention as open to anyone who has any contract work done or is interested in land conservation or excavation projects.

The convention will be held at the Clarion Hotel in Manhattan and will kick off with a social hour at 7 p.m. Sunday, as well as an opportunity to visit vendor booths. Monday will be a day full of educational seminars, including safety training, insurance, business updates and more. Along with additional seminars, Tuesday's events will include a tour of the Jeffrey Energy Center followed by an awards banquet that evening.

More information about KLICA and the convention can be found at [www.webdesign.gs/kllica](http://www.webdesign.gs/kllica) or contact Penny Hughs at 785-766-6945 or email [phughs@kansaslica.org](mailto:phughs@kansaslica.org).

# Boyer

Continued from page 1

In the mid 1990s, Boyer's brother and sister-in-law, John and Linda Boyer, bought a building in Belleville and started a museum called Boyer Gallery to display the intricate carvings. As many as 5,000 people toured it each year. When Paul had a heart attack in 2005, they closed it and put the building up for sale. When after two years it still hadn't sold, Paul's children purchased it and Ann and Candy now run it as Boyer Museum of Animated Carvings. Among the carvings are animated scenes of a working blacksmith shop, a golf course, and a threshing machine that amazes old-timers with how realistic it is. An eight-track course for ball bearings could be watched for hours, old clock gears and necklace chains that used to belong to his wife make an artistic masterpiece, and a

chicken that shoots eggs into a basket at the speed of a fast-pitch softball are among the many pieces. A button outside each glass case sets them into motion.

"Someone in the museum once said, 'your dad is either a genius or he's insane,'" Ann laughed. "I said, 'yes, he's both!'"

"He's so smart and he just knows how to figure that stuff out. It makes the rest of us feel like dummies," she continued.

Ann related that her father has been plagued with health issues most of his life, including recently an aneurism behind the knee of his remaining leg that required surgery and four to six weeks of recovery. Rather than pain medication, Boyer would turn to his carving for relief.

His wife was also disabled, so money was often scarce for the family. Before moving back to Belleville, they lived near Detroit, Michigan. "We didn't have a lot of money,"

Ann described. "But we had a lot of things that other kids didn't have." She recalled a miniature golf course that her dad built for the kids in their back yard, and how he was always building various vehicles for the kids. "Our neighbors said they never knew what was going to come out of our garage next," she said.

Boyer's sense of humor, mechanical mind and endless creativity have resulted in what can only be described as engineering marvels.

"I've had a lot of fun in my life," he reflected. "But I've also had kind of a rough life."

Ann summed it up, "You kind of took lemons and made lemonade, didn't you, Pop?"

The Boyer Museum of Animated Carvings is open May through September in the afternoons or any time throughout the year by appointment. Cost of admission is \$5. Tours outside of business hours can be scheduled by calling Ann at 785-527-2082 or Candy at 527-5524.

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# GRASS & GRAIN Our Daily Bread

\*\*\*\*\* By G&G Area Cooks \*\*\*\*\*

Shelly Bargmann, Bremen, Wins Final Woman's Page Contest Prize Of The Year

Winner Shelly Bargmann, Bremen: "These are fun appetizers to serve at holiday parties and gatherings."

**SAUSAGE-FILLED STARS**

- 1-pound bulk sausage
- 1 1/2 cups shredded cheddar cheese
- 1 1/2 cups shredded Monterey jack cheese
- 1 medium sweet red pepper, diced
- 1 medium green pepper, diced
- 4-ounce can chopped green chiles, drained
- 4 1/2-ounce can chopped ripe olives, drained
- 1 envelope salad dressing mix
- 48 wonton wrappers
- Vegetable oil

In a skillet, cook sausage until no longer pink; drain. Add cheeses, peppers, chiles, olives and dressing mix; mix well and set aside. Brush both sides of wrappers with oil; press onto the bottom and up the sides of greased muffin cups. Bake at 350 degrees for 5 minutes. Transfer to a baking sheet. Fill each with about 2 tablespoons of the sausage mixture. Bake for 5 minutes or until heated through. Serve warm.

\*\*\*\*\*

Gin Fox, Holton:

- PUMPKIN PUDDING**
- 2 eggs, lightly beaten
  - 16-ounce can pumpkin
  - 3/4 cup sugar
  - 1/2 teaspoon salt
  - 1 teaspoon cinnamon
  - 1/2 teaspoon ginger
  - 1/4 teaspoon cloves or nutmeg
  - 1 2/3 cups evaporated milk
  - 1/2 cup finely chopped walnuts
  - Whipped cream
  - Cinnamon

Preheat oven to 425 degrees. In a bowl combine eggs and pumpkin; stir until well mixed. Add sugar, salt, cinnamon, ginger and cloves (or nutmeg); blend together. Stir in evaporated milk and mix well. Pour mixture into a lightly greased baking dish. Sprinkle top with nuts. Bake for 15 minutes. Reduce temperature to 350 degrees and continue baking for an additional 45 minutes or

until a toothpick inserted into center comes out clean. Cool and then cut into squares. Top each square with whipped cream and a dash of cinnamon.

\*\*\*\*\*

Kitty Borg, Alta Vista:

- FRUITY CHEESE SPREAD**
- 2 packages cream cheese, softened
  - 4-serving size gelatin, any flavor
  - 1/4 cup chopped pecans
  - Assorted fresh fruit, cookies & crackers

Beat cream cheese until smooth. Beat in gelatin until well blended. Cover with plastic wrap and chill 1 hour. Remove plastic wrap and press pecans around edges of cheese round. Serve with fruit, crackers and cookies. Makes 2 cups.

\*\*\*\*\*

Kathy Hogue of Topeka/Alma hopes your turkey left-

overs are gone. "This recipe idea should be easy after all the holiday cooking."

**ORIENTAL MARINADE**

- 1/4 cup soy sauce
- 1/2 cup vegetable oil
- 2 tablespoons honey
- 1 tablespoon minced onion
- 2 tablespoons apple cider vinegar
- 1 teaspoon ground ginger
- 1 tablespoon ketchup
- 1/2 teaspoon garlic powder

Mix ingredients together. Makes 1 cup. Place 1 pound steak 1" thick (we prefer flank steak) in a gallon-size plastic zip bag. Pour the marinade in the bag, release the air and seal. Marinate the meat in the refrigerator 3 to 4 hours. Grill or broil steak in oven until medium done. Steak will shrink.

\*\*\*\*\*

Joyce Jandera, Hanover: "This is an unbelievably delicious salad. There is only one thing I would do different. Make only half the vinaigrette as I had a lot left. We served it without the dressing and put dressing in pitcher, so everyone helped themselves."

**STRAWBERRY ROMAINE SALAD**

- 2 large heads romaine lettuce
- 1 to 2 pints fresh Florida strawberries, hulled & sliced
- 1 cup shredded Monterey jack cheese
- 1/2 cup toasted walnuts
- 2 to 3 cups Strawberry Vinaigrette (recipe follows)

Wash and dry lettuce. Tear into pieces and place in a clear glass salad bowl or trifle dish. Layer sliced strawberries over romaine lettuce. Sprinkle cheese on top of strawberries. Scatter walnuts over cheese. Serve with Strawberry Vinaigrette. Yield: 10 to 12 servings.

Strawberry Vinaigrette: 5 quarts fresh Florida strawberries, washed & stemmed

1 quart white distilled vinegar Sugar

Place strawberries in a large stainless steel pot or plastic container. Pour vinegar over strawberries. Let sit overnight. The next day, pour off liquid from strawberries and reserve. Liquid should be red and clear with no pulp (vinegar pulls juice out of strawberries). Measure reserved strawberry juice and place in a stainless steel stockpot or saucepan. Add an equal amount of sugar. Bring to a boil. Skim off foam. Pour into jars. Serve cold. Refrigerate leftovers. Yield: approximately 4 cups.

\*\*\*\*\*

Jeri Schmidt, Hillsboro:

- BRAN CEREAL MUFFINS**
- 1 cup milk
  - 2 1/2 cups (any) bran cereal
  - 1 cup flour
  - 1/3 cup brown sugar
  - 1 egg, beaten
  - 1/2 cup oil
  - 1 tablespoon baking powder
  - 1/2 cup chocolate chips, optional

Mix cereal with milk and let sit for 3 minutes. Stir in flour, brown sugar, egg, oil, baking powder and chocolate chips, if using. Preheat oven to 400 degrees. Pour muffin mix into cupcake papers or muffin pans. Bake 25 minutes or until light brown. Makes 12 to 18 muffins.

\*\*\*\*\*

Rose Edwards, Stillwater, Okla.:

- LOADED POTATO SOUP**
- 1 pound sliced smoked bacon
  - 1 bunch green onions, chopped
  - 3/4 cup flour
  - 3 quarts low sodium chicken broth
  - 6 cups diced Yukon Gold potatoes
  - 6 cups diced red potatoes
  - 1 teaspoon salt
  - 1/2 teaspoon pepper
  - 2 cups whole buttermilk
  - 1 cup sour cream

4 cups shredded sharp cheddar cheese

In a large Dutch oven cook bacon over medium heat until crisp; remove bacon and crumble, reserving 3 tablespoons drippings in pan. Cook onion in bacon drippings for 1 to 2 minutes, stirring constantly. Gradually add broth, whisking constantly until smooth. Add potatoes, salt and pepper. Bring to a boil. Reduce heat to medium low and simmer uncovered for 20 minutes, stirring occasionally. Whisk in buttermilk and sour cream. Add cheese, stirring until cheese is melted.

\*\*\*\*\*

Darlene Thomas, Delphos: **CAKE-TOPPED STRAWBERRY-RHUBARB DESSERT**

- 3 cups sliced fresh or frozen rhubarb
- 2 cups sliced fresh strawberries
- 1 1/2 cups sugar, divided
- 3 tablespoons quick-cooking tapioca
- 2 teaspoons lemon juice
- 2 tablespoons plus 1/4 cup butter, softened, divided
- 1 egg
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- Heavy whipping cream, optional

In a large bowl combine the rhubarb, strawberries, 1 cup sugar, tapioca and lemon juice. Pour into a greased 8-inch square baking dish. Dot with 2 tablespoons butter. In a large mixing bowl cream the remaining butter and sugar. beat in egg. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Spoon over fruit mixture. Bake at 350 degrees for 40 to 45 minutes or until a toothpick inserted near the center comes

out clean. Serve warm with cream, if desired. Makes 9 servings.

\*\*\*\*\*

Mary Rogers, Topeka: **ROSEMARY POTATO CAKES**

- 3 tablespoons olive oil
- 1 1/2 cups chopped onion
- 1 tablespoon finely chopped rosemary
- 3 cups leftover mashed potatoes
- 1 cup bread crumbs

In a skillet over medium low heat, heat 1 tablespoon oil. Add onion, rosemary and 1/2 teaspoon each salt and pepper and cook until onion is soft and golden, about 7 minutes. Transfer to a large mixing bowl, add potatoes and mix. Season with salt and pepper. Spread bread crumbs in a shallow dish. In a large skillet over medium high heat, heat 1 tablespoon oil. Using 1/3 cup measure form potato mixture into 12 cakes. Gently press bread crumbs on both sides of each cake. Cook cakes in batches adding more oil as needed. Turn once until golden brown and heated through, about 8 minutes.

\*\*\*\*\*

Kellee Rogers, Topeka: **HOT CORN DIP**

- (2) 11-ounce cans Mexican corn, drained
- (2) 4 1/2-ounce cans chopped green chiles, drained
- 2 cups grated Monterey jack cheese
- 3/4 cup grated Parmesan cheese
- 1 cup mayonnaise

Preheat oven to 350 degrees. Grease a 9-by-13-inch pan. In a medium bowl mix the corn, chiles, cheeses and mayonnaise until fully combined. Spread the mixture in the prepared pan and bake uncovered for 30 to 40 minutes or until bubbly around the edges. Serve with corn chips.

\*\*\*\*\*

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Sabra Shirrell, Tecumseh:  
**HORSERADISH MASHED POTATOES**  
 2 pounds Yukon Gold potatoes, peeled & cut into 3/4-inch cubes  
 1/4 cup butter  
 2/3 cup warm half & half\*  
 1 1/2 tablespoons prepared horseradish  
 1 teaspoon salt  
 1 teaspoon stone ground mustard  
 1/2 teaspoon ground pepper  
 3 green onions, thinly sliced (optional)

Cook potatoes in boiling water to cover in a large pan 18 minutes or longer until tender. Drain potatoes and return to pan. Add butter and next five ingredients, mash with a masher to desired consistency. Sprinkle with onions, if desired.

\*Half and half can be microwaved for 1 min. until very warm.

\*\*\*\*  
 Sandy Hill, Eskridge:  
 "Really good with homemade bread."  
**MEXICAN CHICKEN CORN CHOWDER**  
 1 1/2 pounds boneless skinless chicken breasts  
 1/2 cup chopped onion  
 1 to 2 garlic cloves, minced  
 3 tablespoons butter  
 2 chicken bouillon cubes  
 1 cup hot water  
 1/2 to 1 teaspoon ground cumin  
 2 cups half & half cream  
 2 cups (8 ounces) shredded Monterey jack cheese  
 16-oz. can cream-style corn  
 4-ounce can chopped green chiles, undrained  
 1/4 to 1 teaspoon hot pepper sauce  
 1 medium tomato, chopped

Cut chicken into bite-size pieces. In a Dutch oven, cook chicken, onion and garlic in butter until chicken is no longer pink. Dissolve the bouillon in hot water. Add to pan along with cumin, bring to a boil. Reduce heat, cover and simmer for 5 minutes. Add cream, cheese, corn,

chiles and hot pepper sauce. Cook and stir over low heat until the cheese is melted. Stir in tomato. Serve immediately, garnished with cilantro, if desired. Yield: 6 to 8 servings (2 quarts).  
 \*\*\*\*\*

Millie Conger, Tecumseh:  
**MEATBALLS**  
 1 pound ground pork  
 1 pound ground chuck  
 1 cup bread crumbs  
 1/2 cup chopped green onion  
 1 large egg, lightly beaten  
 1 teaspoon salt  
 1/2 teaspoon pepper  
 20-ounce can pineapple chunks in own juice  
 18-oz. jar apricot preserves  
 14.5-oz. can diced tomatoes  
 6-ounce can tomato paste  
 1/4 cup soy sauce

Preheat oven to 375 degrees. Spray 2 rimmed baking sheets with cooking spray. In a large bowl, combine meat, crumbs, onions, egg, salt and pepper. Mix well to combine. Using your hands form mixture into 1 1/2-inch balls. Place 1 to 2 inches apart on baking sheets. Bake for 20-25 minutes, or until the internal temperature reaches 165 degrees. Remove from pans. Place meatballs on paper towels to drain. In a large pan combine pineapple chunks and juice, preserves, tomatoes and juice, paste and soy sauce, stirring well. Bring to a simmer over medium high heat. Reduce heat to medium. Simmer for 10 minutes. In a slow-cooker combine meatballs and sauce and keep warm on low until time to serve.

\*\*\*\*  
 The Eggnog Bread recipe from Sandy Hill that was printed in last week's paper on page 8, did not include the amount of eggnog. The recipe is being printed again correctly.

**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 cup eggnog  
 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 butter 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.  
 \*\*\*\*\*

Darlene Thomas, Delphos:  
**CHICKEN SALAD DINNER**  
 2 cups diced chicken  
 2 tablespoons green onion  
 3/4 cup finely cut celery  
 2 tablespoons finely cut pimiento  
 1/4 cup finely cut ripe olives  
 3/4 cup salad dressing  
 1/2 teaspoon salt  
 2 cups corn flakes, lightly crushed  
 2 teaspoons melted fat

Mix all ingredients except melted fat and corn flakes. Place mixture in bottom of casserole dish. Combine melted fat and corn flakes and place on top of casserole. Bake at 450 degrees for 10 minutes or until hot.

**HINT:** You can replace chicken with (2) 7-ounce cans of tuna or replace chicken with leftover turkey.  
 \*\*\*\*\*

Mary Rogers, Topeka:  
**CORNEBEEF SANDWICHES**  
 10 slices whole grain bread  
 toasted

10 dill stacker pickles  
 10 slices Harvarti cheese  
 1 1/2 pounds thinly sliced corned beef  
 1/2 cup unsalted butter  
 1/2 cup spicy brown mustard  
 Preheat oven to broil. Line a baking sheet with parchment paper. Place toasted bread on baking sheet. Place a pickle across each bread slice. Add cheese. Broil 4-5 minutes or until cheese is browned and bubbly. Divide corned beef evenly among bread slices. In a saucepan, melt butter over medium heat. Add mustard, whisking to combine. Spoon mustard sauce over corned beef and serve warm. Makes 10 sandwiches.  
 \*\*\*\*\*

Millie Conger, Tecumseh:  
**CRACKER & CHIP DIP**  
 18-ounce jar pineapple preserves  
 18-oz. jar apricot preserves  
 1/2 cup orange marmalade  
 5.25-ounce jar prepared horseradish  
 1 tablespoon dry mustard  
 In a large bowl combine all ingredients. Cover and store in refrigerator. When needed, pour some over a block of cream cheese.  
 \*\*\*\*\*

Kellee Rogers, Topeka:  
**PARTY PIZZA SNACKS**  
 8-ounce can crescent rolls  
 1/2 cup prepared pizza sauce  
 1 cup shredded mozzarella cheese  
 Heat oven to 375 degrees. Remove dough from can in rolled sections; do not unroll. Cut each roll into 12 slices, place cut side down 1 inch apart on ungreased cookie sheet. Bake for 10 minutes. Remove from oven. Spoon about 1 teaspoon sauce on top of each slice, sprinkle cheese over sauce. Return to oven and bake 3 to 5 minutes or until edges are golden brown

and cheese is melted. Makes 24.

\*\*\*\*  
 Sabra Shirrell, Tecumseh:  
**HOT FRUIT BAKE**  
 20-ounce can pineapple chunks in juice, undrained  
 15-ounce can sliced peaches, drained  
 15-ounce can apricot halves, drained  
 15 1/2-ounce can pear halves, drained & halved  
 2 small Granny Smith apples, peeled & coarsely chopped  
 1/2 cup drained maraschino cherries  
 2 teaspoons lemon juice  
 1/2 cup light brown sugar  
 1 tablespoon cornstarch  
 1/8 teaspoon cinnamon  
 1/2 teaspoon curry powder  
 2 tablespoons butter, cut into pieces

Preheat oven to 350 degrees. Drain pineapple, reserving juice. Combine pineapple, peaches, apricot halves, pear halves, apples and cherries in a lightly greased 11-by-7-inch baking dish. Whisk reserved pineapple juice, lemon juice and rest of ingredients, except butter, until smooth. Pour juice mixture over fruit and dot with butter. Bake uncovered at 350 degrees for 55 minutes or until bubbly and juice is slightly thickened.  
 \*\*\*\*\*

Sandy Hill, Eskridge:  
**HOLIDAY BROWNIES**  
 1/2 cup (4 squares, 1 ounce each) unsweetened chocolate  
 2 cups sugar  
 1 1/4 cups flour  
 2 teaspoons cinnamon  
 1/2 teaspoon salt  
 4 eggs, beaten  
 1 teaspoon vanilla  
 1 1/2 cups halved red and/or green candied cherries, divided

1 cup chopped walnuts  
 In a heavy saucepan melt butter and chocolate over low heat. Cool for 10 minutes. In a bowl combine the sugar, flour, cinnamon and salt. Stir in the cooled chocolate mixture, eggs and vanilla until smooth. Fold in 1 1/4 cups cherries and the walnuts. Transfer to a greased 9-by-13-by-2-inch baking pan. Arrange remaining cherries over top. Bake at 350 degrees for 35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars. Yield: 2 dozen.  
 \*\*\*\*\*

Millie Conger, Tecumseh:  
**CRANBERRY MAPLE SYRUP**  
 1 cup fresh or frozen cranberries  
 2 cups pure maple syrup  
 3/4 teaspoon orange zest  
 Bring the above to a boil then reduce heat to low. Gently simmer until the berries begin to burst and release their juice, about 8 minutes. Serve over waffles or pancakes. Tightly cover and refrigerate.  
 \*\*\*\*\*

Darlene Thomas, Delphos:  
**DIABETIC PUMPKIN PIE**  
 1 3/4 tablespoons sweetener (sucaryl or other, just so it equals 1 cup sugar)  
 1 1/2 teaspoons pumpkin spice  
 1/2 teaspoon ginger  
 1 cup pumpkin  
 1 1/2 cups evaporated milk  
 2 eggs  
 9-inch unbaked pie shell  
 Mix all together and pour into unbaked 9-inch pie crust. Bake at 425 degrees for 15 minutes then reduce heat to 350 degrees for 50 to 55 minutes or until done.  
 \*\*\*\*\*

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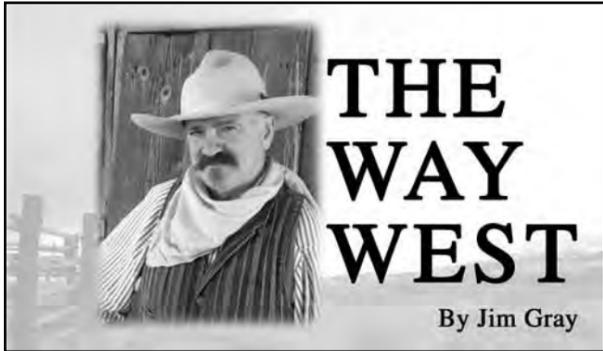
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# THE WAY WEST

By Jim Gray

## Building a Railroad

By the early 1870s railroads were transforming the Kansas plains into an economic wonder. Villages and farms were springing up where once the buffalo had roamed. Drovers who had profited from the cattle business beyond their greatest expectations were forced to turn their herds ever farther west of settlements as the tidal wave of immigration grew. The Kansas Pacific Railway held a virtual monopoly on business as their track was the only line stretching across the state of Kansas all the way to Denver City and the Rocky Mountains. The Atchison, Topeka, & Santa Fe Railroad had gotten off to a slow start but they were about to remedy that situation. To finance the project, the Santa Fe had been awarded a two-million-acre land grant of

prime Kansas land, extending three hundred miles across the state, provided they reached the Kansas-Colorado state line by March 1, 1873. If they failed to make the border by that date the railroad would lose the land grant and all the resources that it provided.

The two men charged with accomplishing the feat were the supervising engineer Albert Alonzo Robinson and the construction foreman, J. D. (Pete) Criley. The route chosen followed the well-worn path of the famous Santa Fe Trail. Just west of Newton the route joined the Arkansas River, directing their path westward across the state. Grading crews pressed west of Newton on May 1, 1872. The Colorado border was estimated to be 340 miles away.

Everyone worked seven days a week. The track crew

laid a mile of track a day except on Sunday when they were allowed a morning rest to recuperate from Saturday night hangovers. Experienced men were soon laying three miles of track a day. The Santa Fe reached Hutchinson on June 14th and Great Bend on July 15th. They suffered a minor setback when one of those famous Kansas windstorms blew several cars off the track at Raymond. Cattleman Henry Sitler watched as the survey stakes inched ever closer to his sod ranch house on a stretch of land just west of the Fort Dodge military reservation along the Santa Fe Trail. Efforts were already in place to plat a town at the site named for Colonel Richard I. Dodge, the commander at Fort Dodge. The anticipated tracks reached Dodge City September 19, 1872.

The grading crew always worked a great distance ahead of the track layers. By Thanksgiving Day the grading crew arrived at the Kansas-Colorado state line. An end-of-track tent city, known as State Line City, was established and to commemorate the occasion a grand celebration was held among the graders. The contract called for the iron rails to reach the border. Laying the track would take a few weeks longer. However the end was in sight. The fast-paced schedule meant that contract requirements would be met three months ahead of time! That was accomplished December 22, 1872, or so they thought.

The surveyor planted a sign that read "KANSAS" on the east end, and "COLORADO" on the west end and triumphantly announced, "Home for Christmas, boys. Work train leaves in the morning." The men gathered the remaining rail

and ties in a pile and retired to their tents to pack and celebrate. The work train, crammed with most of the workmen, left the next morning.

The construction foreman, J. D. "Pete" Criley remained behind with a skeleton crew and proceeded to catch up on his sleep. A few hours later the supervising engineer, Albert Robinson, arrived with a government surveyor who informed Criley that the railroad was four miles short of the state line. With only a small group of workers the road was frantically graded forward to a location designated by the government surveyor. The telegrapher at State Line City notified the railroad to bring whatever men they could find to join the crew. In order to obtain trackage the crew had to return east to the nearest siding where four miles of track were dismantled and shipped to the end of the line.

Incredibly, the track was built to the official state line by December 28, 1872. Foreman Criley drove the last spike. The work train engine crossed just into Colorado. Buffalo steaks were fried on the fireman's coal scoop while drinks were passed around in celebration. State Line City was also moved to the new site. Kansas had a second border to border railroad and the Santa Fe had secured a place in history on The Way West.

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



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## Kansas Department of Commerce to host agritourism course

Farmers, business owners and entrepreneurs interested in agritourism are invited to attend a five-part agritourism course in February and March at Pratt Community College in Pratt.

The course, which comprises five consecutive Thursday sessions, will provide an overview of agritourism, including how rural entrepreneurs can start a new agritourism business or incorporate agritourism into an existing business. The course will be led by Jan Janzten, owner of Kansas Flint Hills Adventures, and other guest instructors. To help you learn what the course will involve and determine if it is right for you, two free course information sessions will be held on Jan. 6. The first information session will be from 1 to 3 p.m. in Wellington at the Raymond Frye Complex, 320 N. Jefferson with the second running from 6 to 8 p.m. in Medicine Lodge at the Community Bible Fellowship Church, 2853 NE Curry Lane.

The full course sessions will take place from 10 a.m. to 3 p.m. on: February 3, 10, 17, 24 and March 3.

Registration for the full course is \$75 per person for the five sessions and includes a light lunch each day, a course workbook and other course materials. The fee is only \$50 for additional members of the same business or organization. To register, download a registration form at [www.kansasagritourism.com](http://www.kansasagritourism.com) or contact Becki Rhoades at (785) 296-1847 or [brhoades@kansascommerce.com](mailto:brhoades@kansascommerce.com).

The course is sponsored by the Kansas Department of Commerce in partnership with Sunflower Resource Conservation & Development.



Representing District 2 for the Kansas Farm Bureau Farm Family of the Year was the Mike and Dee Martin family from Miami County.

## ESTATE AUCTION

**SATURDAY, JANUARY 8 — 9:00 AM**  
Due to death we will the following items at public auction at the Community Building in LEONARDVILLE, KANSAS.

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solid wood California King bedroom set, has dresser w/g. mirror, TV cabinet and complete bed w/California King sleep number mattress which has individually adjustable air settings, approx. 5 years old, like new; nice dark wood bedroom set with dresser, night stand and Craftmatic style electric queen size bed; dresser; floral queen size hide-a-bed sofa; old floral platform rocker; Sylvania 27" color TV w/remote; nice TV stand; various other tables and stands; formica kitchen table w/6 chairs; 3 antique dining chairs; wash stand base w/top shelf unit; microwave and stand; dehumidifier; floor and table lamps; "The Free" treadle sewing machine, unusual; nice 6ft. sewing table; Singer elec. sewing machine in EA cabinet.

**ANTIQUES, COLLECTIBLES, GLASSWARE - LAST**  
10 gal. Pittsburgh Diamond crock; crock bowl; repo crock churn; 4" toy cast iron coffee grinder, unusual; granite pcs; baby basinet on legs; old boxes; dbl globe elec. lamp w/flowers & covered wagon; cuckoo clock; German incense burner; Precious Moments figurines; Last Supper figurine; set of 12 Johann Haviland china, white w/blue floral design; punch bowl; nice offering of crystal, china and other glassware; Avon bottles; silver tea service; sterling silver candle holders; set silver plate dinnerware; brass pcs; lg. variety nice costume jewelry;

**HOUSEHOLD GOODS & MISC. - LATE AM**  
Hamilton Beach blender; Bunn coffee maker; many nice, clean sm. kitchen appliances; Royal Prestige stainless steel cookware w/oil core elec. skillet; lots of other nice kitchen wares; white wedding dress; bedding; blankets; towels; other cloth goods; material; sewing supplies; lots of nice sewing and quilting hardback books and magazines; other books; VHS tapes; cassettes; LPs; CDs; lots of Christian & Country Western music; lots of Christmas decorations; other items yet to be discovered.

**MOWER, GENERATOR, TOOLS, MISC. - FIRST**  
Craftsman 13.5hp 6spd. tractor lawn mower, w/ 42" deck grass catcher new in '98, very good; Power Back 5250 Watt portable generator, brand new, never used; pull behind lawn mower trailer w/tilt bed; appliance cart; lg. shop vac; 10" auto planer; another planer/jointer; bench grinder; many small power tools; bench top drill press; router on stand; lg. variety of hand tools; drop cords; rechargeable weed eater; long handled yard tools; walnut lumber from Pony Express Hotel in Seneca, Ks.; variety other shop and yard items.

**NOTE:** Elbert was a former Leonardville Methodist minister. This is a nice offering of clean items.

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## K-State teams with MU, Nebraska and ISU to present 4-State Beef Conference

Kansas State University is teaming up with the University of Missouri, University of Nebraska, and Iowa State University to present the 4-State Beef Conference Tues., Jan. 11 and Wed., Jan. 12 at locations in each state.

"The 4-State Beef Conferences are designed to give beef cattle interests in Iowa, Kansas, Missouri, and Nebraska a regular update on current cow-calf and stocker topics," said Joel DeRouchey, livestock specialist with K-State Research and Extension. "The conferences provide a forum of specialists from four of the country's leading beef cattle land grant universities."

The topics and speakers planned for each location include:

- Show-Me Select Multi-year Selection Impact - Dave Patterson, University of Missouri
- Benefiting from Feeding on Pasture - Dale Blasi, Kansas State University
- Understanding and Addressing Threats to the Industry - Daren Williams, National Cattlemen's Beef Association
- Low Input Heifer Development - Rick Funston, University of Nebraska.

The Tuesday (Jan. 11)

morning session will begin at 9:30 a.m. in Tecumseh, Neb. at the Community Building, 355 Clay Street. The afternoon session will begin at 3:30 p.m. in Lewis, Iowa, at the Iowa State University Armstrong Research Farm, 53020 Hitchcock Ave. The Wednesday (Jan. 12) morning session will begin at 9:30 a.m. in Holton, Kan. at the Jackson County Fair Building, 5th and Dakota St. The afternoon session will start at 3:30 p.m. in King City, Mo. at the Eiberger Building, 4552 Highway 169.

The registration fee is \$25 per person and reservations are requested by Jan. 7, 2011. The fee includes a meal and a copy of the conference proceedings. More information and a schedule are available at [www.KSUbeef.org](http://www.KSUbeef.org) or [www.extension.iastate.edu/feci/4StBeef/](http://www.extension.iastate.edu/feci/4StBeef/).

Organizers ask that participants register for the conference by contacting their local county Extension office. More information also is available in Kansas by contacting a local county extension office, Joel De-Rouchey ([jderouch@ksu.edu](mailto:jderouch@ksu.edu); 785-532-2280), or Jody Holt-haus, Meadowlark Extension District/Holton Office ([jholthau@ksu.edu](mailto:jholthau@ksu.edu); 785-364-4125).

## USDA offers conservation funding to organic producers

WASHINGTON — Agriculture Deputy Secretary Kathleen Merrigan announced recently that USDA will provide funding to help organic producers and those transitioning to organic production implement resource conservation practices on their agricultural operations.

"Increasing consumer demand for organically grown foods is providing new opportunities for small and mid-size farmers to prosper and stay competitive in today's economy," Merrigan said. "The 2008 Farm Bill calls for this assistance, and we want to help these farmers protect the natural resources on their land and create conditions that help foster organic production." Fiscal year (FY) 2011 marks the third year of USDA's Organic Initiative, and up to \$50 million is available this year for producers to plan and implement conservation practices that address natural resource concerns in ways that are

consistent with organic production. For example, organic producers may use the funding to plant cover crops, establish integrated pest management plans, or implement nutrient management systems consistent with organic certification standards. Eligible producers include those certified through USDA's National Organic Program, those transitioning to certified organic production, and those who meet organic standards but are exempt from certification because their gross annual organic sales are less than \$5,000. In FY 2010, NRCS obligated nearly \$24 million through the Organic Initiative to help producers implement conservation practices. Organic Initiative funding is provided through the Environmental Quality Incentives Program (EQIP), a voluntary conservation program administered by USDA's Natural Resources Conservation Service (NRCS) that promotes agricultural

production and environmental quality as compatible national goals. The 2008 Farm Bill provided for assistance specifically for organic farm operations and those converting to organic production.

Under Organic Initiative contracts, producers are paid 75 percent of the cost for the organic conservation measures they implement. Beginning, limited resource, and socially disadvantaged producers are paid 90 percent. The program pro-

vides up to \$20,000 per year per person or legal entity, with a maximum total of \$80,000 over six years. Producers interested in applying for Organic Initiative funding must submit applications through their local NRCS Service Center, which can be located through the website at <http://offices.sc.egov.usda.gov/locator/app?agency=nrsc>. Applications are accepted on a continuous basis, with the cutoff date set for March 4, 2011.



District 3 winner of the Kansas Farm Bureau Farm Family of the Year was the Richard and Linda Reinhardt family of Neosho County.

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**See last week's Grass & Grain for complete listing.**

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# Homeground & Other Geographies by Tom Parker

## Eater Of Worlds

The phone started ringing shortly after I crawled into bed.

I heard them all, brief and truncated, a sure sign that Lori, awake downstairs, answered as fast as she could. She's a night owl and I'm not, mainly because of having to get up at 3 a.m. for my first job. Phone calls after 9 p.m. I consider rude. After 10, inexcusable. The night of the eclipse would be exceptional.

I should have known better. During the evening a steady stream of correspondence filtered through Facebook, photographers weighing the merits of trying to capture the eclipse. After all, it wasn't just any total lunar eclipse but the first in 372 years to take place on the winter solstice, with a value-added meteor shower as icing on the cake.

The problem was one of timing. It wasn't supposed to happen until around two in the morning, and most photographers, like most people who expressed an interest in viewing the rare cosmic showing, balked at having their sleep so mercilessly interrupted. The solution? Call Tom.

After the first call I lay awake listening for Lori's

footsteps ascending the stairs. She does this sometimes when she feels the call important enough to disturb me. When only silence remained as a reverberation I rolled over and closed my eyes and immediately thought of the eclipse.

"Okay, brain," I said. "I don't like you and you don't like me but this is no time for games. Shut up and go to sleep."

The first time since, like, forever. A winter's night, the genesis, the inaugural spectacle with falling stars arcing across the stygian darkness and the calling of nightbirds. The silvered glitter of frost on the prairie. The neighbor's Christmas lights adding a touch of color. Do it.

I argued. I cajoled. I tossed and turned until my legs started jitterbugging from restless leg syndrome and finally threw back the covers and cursed bitterly and long. Down the stairs I clunked to take medication. Lori spied me.

"Peter wants you to take a photo of the eclipse," she said.

"Why doesn't Peter do it?"

"He says you have a better camera."

"Why doesn't Peter buy a better camera?"

"Ask him. I'm just relaying the message."

The phone rang. I disappeared up the stairs with a groan.

I'd like to say I dropped into a deep well of sleep. I didn't. When Lori joined me a few hours later, she said her niece and several photographer friends wanted me to photograph the eclipse. Apparently they didn't value my sleep as much as I did.

But sleep remained as

slippery as the earth's shadow stealing across the pocked face of the moon. I thought of how primitive cultures must have viewed eclipses with a mixture of terror and dread, the sun's death an apt metaphor for the dying of days. And what omen would such an eclipse present for cultures attuned to the whirling of planets and moon cycles — on the solstice eve, no less, when darkness wars with light? Staggering still for modern man who has all the answers.

I studied the light seeping through the blinds. At first brilliant and ghostly, it slowly faded with each heartbeat, a fractional lessening, a spectral subtraction, visible even in my foursquare cocoon. The minutes of the clock advanced, also a subtraction. Lori's breathing was deep and regular. The in-

evitable, the ineffable, summoned.

I slipped from bed and dressed, and tiptoeing down the stairs passed from the warmth of the house into a starry night with neither jacket nor gloves and felt the cold bathe me like the dim light of a moon being swallowed entire. Only a slight lustrous arc remained, and the stars beyond unreachable galaxies separated one from the other by unfathomable distances. A barred owl called and fell silent. I shivered once before wonder eclipsed the cold and the world's relentless shadow narrowed the luminous sliver to a spider's web of solar reflection, and I turned and fled as darkness fell, and winter came.

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# Know the basics before putting beef in freezer

According to Eldon Cole, University of Missouri (MU) Extension livestock specialist, interest in putting large quantities of beef in the freezer seems to pick up this time of year. Additionally, as more home-raised beef appears along with all-natural, forage or grass-fed beef, questions arise about the yield of packaged beef you'll take to the freezer out of a 1,000- to 1,200-pound animal.

There is considerable variation in the amount of beef the animal produces depending on sex, age, condition and class of cattle. Perhaps the greatest variable is the locker plant

procedure itself. How much bone, fat and variety meats like the liver, heart, tongue and even the tail are prepared for you?

Another factor can be the amount of lean you want in your ground beef. A rather fat burger might run 70% lean to 30% fat while a lean burger could run 90% lean and 10% fat. Most households prefer an 80/20 blend for burgers. All of these influence the amount you take home from the locker.

Research and practical experience indicate that an 1,100-lb. steer that's been fed a concentrate feed for 90 or 100 days should yield roughly 670 lb.

of hanging beef. The typical yield or dressing percentage is 60% to 62%. Thinner and older animals, especially cows, will have a lower dressing percentage.

The typical beef carcass that is processed into closely trimmed cuts — some boneless, some bone-in — with regular ground beef yields about 65%-67% of the carcass weight in wrapped beef. Thus, the 670-lb. hanging weight now is broken down to about 442 lb. (670 lb. x 0.66 = 442 lb.) Remember, the 670-lb. hot carcass weight shrinks some during the 10- to 14-day aging period.

First-time buyers of a whole or half beef may anticipate more fancy steaks than they receive. Those top-quality steaks are cut from the rib and short loin, which together comprise approximately 18% of the animal's carcass weight.

The current beef market is strong and, with the economy the way it is, many consumers are not financially able to buy a whole carcass. Producers who normally market carcass beef are developing smaller packages or bundles of beef cuts to accommodate their customers.



The Charles and Carolyn Pilgrim family of Chase County was the 4th district winner of the Kansas Farm Bureau Farm Family of the Year.

# Kansans among new Sorghum Checkoff board officers

The United Sorghum Checkoff Program announces the election of four new officers to the Sorghum Checkoff board of directors. The officers were elected during the Sorghum Checkoff's annual meeting in Lubbock, Texas, on Dec. 15, 2010.

The Sorghum Checkoff welcomes Bill Kubecka of Palacios, Texas, as the new board chairman, Stewart Weaver of Edmondson, Ark., as vice chairman, Greg Shelor of Minneola as secretary, and Earl Roemer of Healy as treasurer.

"I am honored to serve as the next chairman of the Sorghum Checkoff board of directors and proud of the progress the checkoff has made in the past two years," said newly elected Chairman Bill Kubecka. "I would like to thank the outgoing officers for their time and congratulate them on the board's accomplishments thus far. I look forward to continuing work on behalf of producers to

improve the sorghum industry."

The Sorghum Checkoff board of directors met in Lubbock, Texas, Dec. 13-15 to conduct business and approve projects for the coming months. During the board meeting, four board members were reappointed to the board by USDA for another term representing their fellow producers. Jeff Casten of Quenemo, Dale Artho of Wildorado, Texas, Troy

Skarke of Claude, Texas, and Earl Roemer of Healy were all reappointed to the Sorghum Checkoff board by Secretary of Agriculture Tom Vilsack and were congratulated by Craig Shackelford, who represented USDA-AMS at the meeting. The Sorghum Checkoff board members are nominated by certified state organizations and appointed by the Secretary of Agriculture.



Awarded the Kansas Farm Bureau Farm Family of the Year honors for district 5 was the Kevin and Amber Henke family of Republic County.



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## K-State animal scientist discusses body condition scoring for beef cows

Beef cattle producers know that a cow's body condition at the time of calving will affect the health of her calf and her ability to breed back in a timely manner. A Kansas State University animal scientist encourages producers to use a body condition score (BCS) system to determine their cows' condition.

"A body condition score on a beef cow is the closest thing we have to determining her nutritional status at a glance," said Chris Reinhardt, livestock specialist with K-State Research and Extension. "But scoring cows properly and really benefitting from this tool requires more effort and observation than simply looking and thinking, 'They look a little thin.'"

The reason for talking about BCS now is that there is still time to adjust the nutrient supply to get the cows into the target BCS by calving time, Reinhardt said.

To evaluate an individual cow, he said, look at her topline, brisket, ribs, flank, round and tail head. A borderline thin cow (BCS 4) will clearly show three to four ribs first thing in the morning, will have no obvious fat deposits in the brisket or tailhead, and the individual vertebrae along the topline will be visible. The cow still shows some muscle through the round, and she may appear "healthy but thin."

In a borderline fleshy cow (BCS 6) the ribs and vertebrae will not be obvious, as they are covered by fat. The muscling through the round will be plump and full, but muscle definition is still apparent, and there will be small but noticeable fat deposits behind the shoulder, in the flank, brisket, and around the tail head.

The "ideal" or "target" BCS for cows at the time of calving is BCS 5, Reinhardt said. This cow will show the last one to two ribs first thing in the morning before feeding and have good fullness of muscle in the round with definite muscle definition. In addition, the spine

will be apparent, but individual vertebrae will not be discernable, and with no obvious fat deposits behind the shoulder or around the tail head.

"We would say this cow has a good bloom," he added.

A change in BCS (from BCS 4 to 5, for example) requires the addition of 75-100 pounds of live body weight, depending on the mature size or frame size of the cows, the livestock specialist said.

"If you're two months from the start of calving and would like to add 0.5 to 1.0 BCS, you'll need to feed the cows for maintenance, the last one-third of gestation, and an additional 1-1.5 lb. per day of gain. This means increasing the amount of good quality hay as well as the amount of supplement."

Reinhardt said that thin cows (BCS 4 or below) can be separated from the rest of the herd and fed at a higher plane of nutrition.

"The argument can be made that this creates 'welfare cows.' However, good recordkeeping will indicate whether these cows are perennial 'hard-keepers' or if they are simply too young or too old to compete with the mature cows," he said. "If they're too young, another year of maturity should cure this; if they're too old, you may consider culling them after weaning time. The key here is that good recordkeeping allows you to cull intentionally based on productivity, not based on lack of observation and management."

Cows at BCS 5 at the time of calving should provide adequate colostrum and nutrition for their calf and breed back in a timely fashion, Reinhardt said. Cows that calve below BCS 5 will delay their return to estrus and breed back late. If these cows do not maintain a 365-day calving cycle, they could, after one to two late breedings, effectively cull themselves due to being open at pregnancy checking time.

"Young cows are especially susceptible to this because they are gestating a

calf, nursing a calf and still growing frame and muscle themselves," he said. "Unfortunately, young cows are the future of your herd and possibly your most progressive genetics. Hopefully, these cows aren't culled simply for lack of nutrients."

Reinhardt encourages producers to take time to critically evaluate the nutrient status of their cow herds this winter, and to use the body scoring system to manage the fertility and health of their herds going into next spring. "That way, you give yourself full control over the genetics of your herd for years to come," he said.

### Scoring for the whole herd

Keeping track of an individual cow's condition using the body condition scoring system may be simple enough, but what about a whole herd?

"Body condition scoring the herd is a simple process, and can be done on a large paper tablet," said Reinhardt.

"Make columns for BCS 3, 4, 5, and 6 and, as you pass through the herd first thing in the morning, make a tick mark for each cow in each of the columns. Multiply the number of 3's by 3, the 4's by 4, etc., add up the total score and divide by the total number of tick marks. This gives you an average BCS for the herd."

More important than the average is how many cows you've got in the critical scores of 3 and 4, he said. 4's can be easily fed into the 5 range, but 3's could potentially not cycle in time to stay in the herd. If 3's can be fed into the 4-range, they'll have a chance to breed, albeit late, during the normal breeding season.

## Predatory bugs can save cornfields

One of the worst pests of corn in the world, the corn rootworm, may owe its worldwide success partly to its larvae's nasty, sticky blood.

U.S. Department of Agriculture (USDA) entomologist Jonathan G. Lundgren and his colleagues discovered this recently, working with CABI researchers in Delémont, Switzerland, and Hódmez vásárhely, Hungary. The discovery could lead to development of ways to overcome these defenses as part of sustainable, ecologically based pest management methods.

Lundgren works at the Agricultural Research Service (ARS) North Central Agricultural Research Laboratory in Brookings, S.D. ARS is USDA's principal intramural scientific research agency, and this research supports the USDA priority of promoting international food security. CABI is an international not-for-profit organization that researches natural ways of controlling pests, and they have been helping to lead the effort against corn rootworm's European invasion.

The experiments with CABI are the latest in Lundgren's research on corn rootworm predators. Although rootworms have been a major pest for 100 years, this is remarkably the first comprehensive research program on corn rootworm predators to be conducted.

In lab and field experiments in the United States and abroad, the rootworm larvae's sticky blood caused certain species of predators to quickly back off. The

foul-tasting blood coagulated in the predators' mouths, temporarily gluing them shut. Predators repelled by the rootworm larvae's blood included ground beetles and ants.

Wolf spiders, on the other hand, had a hearty appetite for rootworms. When insects such as spiders suck fluids from prey rather than chewing their victims, they may be able to bypass the ability of the blood to stick and linger.

The experiments with

CABI involved two years of lab and field experiments, begun in 2007, in the United States and Hungary. In the Brookings laboratory, Lundgren and colleagues offered hungry predators a smorgasbord of rootworm larvae and pupae. In all, they have tested 10 different predator species from Europe and North America.

The results have led Lundgren to research managing crop fields to encourage large and diverse predator populations.



Phillips County producers Alan and Carolyn States were named the Kansas Farm Bureau Farm Family of the year for District 6.



Winning the KFB Farm Family of the Year award for District 7 was the Marlyn and Kathie Spare family of Stafford County.

## ANTIQUE AUCTION

SUNDAY, JANUARY 9 — 10:00 AM

Auction will be held in Kenwood Hall at the Saline Co. Expo Center 900 Greeley in SALINA, KANSAS

### COLLECTABLES

Tiffany type stain glass lamp; Red Wing bottom marked advertising jug; Red Wing 3 & 5 gal churns; Watt advertising bowls; feather Christmas tree; stain glass window; 22" Steiff teddy bear; 40's pedal car; no 60 racer pedal car; 2 child's rocking horses; Wallace Nutting print; 150 post cards inc.; Superior Neb; 4 post card albums; Winchester counter scales; store trade scale; post office scale; signs inc.; porcelain Sinclair, Lawrence Hotel Dodge City, Bugatti, Monte Carla Court Russell; 7UP cooler; short tail windmill horse; 2 oak mantle clocks; baby cup & spoon; juice set; Glen Elder "The City of Good Walks" flash cup; glasses; Fostoria plate; etched stems; pink sherbets; German chocolate set; hand painted berry set; green etched cake plate; crystal card holders; cigar humidior; dresser set; buttons; ladies deer skin coat; celluloid dresser

box; trumpet; tea towels; set golf clubs; Ruger golf driver; child's Dover iron; lunch pail (Welcome Back Cotter, Little Orphen Annie); lap robe; toy stage coach; 1/64 & 1/16 th farm toys; 100 toy cars; collector Barbie's 1991-2000; Barbie Hallmark ornaments 1991-2000, Marilyn Monroe, Scarlett O'Hara, other; 80 Louis Lamoour books; 1930 American Thresherman book; Winchester booklet; 1920 Power farming book; child's books inc. Johnny Tractor; Victory cook book; Old Iron & Classic Farm Tractor calendars; John Deere serial number books; bolo ties; Kodak Pony 135 model B camera; wooden duck decoys; Ducks unlimited decoys; Pflueger reel & hooks; JC Higgins reel; fly rod; lantern; 5 tooth; Sandwich wooden corn sheller; cast iron boiler; Stover waffle iron; Salina cast iron waffle iron; Hawaii DAV tags; 1933 Kan car tag; drawing knife; cherry pitter; JD

thermos; sugar sacks; wheat pennies, quarters, dimes; Indiana head pennies; assortment of other collectables.

### FURNITURE

Fancy china cabinet w/hood & claw feet; oak curved glass secretary; set 6 oak press back chairs; oak high boy w/mirror; curved glass counter top showcase; 8' oak showcase; 4-6' floor showcases; oak step back cupboard; oak spoon carved wash stand; oak desk; oak ladies writing desk; oak parlor table w/large ball feet; matching oak dresser & wash stand; oak S front dresser; oak fire place mantel w/mirror; oak parlor table; oak Hoosier helper; Edison cylinder talking machine w/morning glory horn; wicker settee; old man of North high chair; oak child's rocker; oak church pew; 6' Timex showcase; set brass post office boxes; fancy gas parlor stove; school desk; metal McCall file cabinet.

Note: We have combined 4 collections to make a very nice auction. Check our web site for pictures at [www.thummelauction.com](http://www.thummelauction.com).

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# GRASS & GRAIN Auction Sales Scheduled

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 — Antiques, collectibles, coins, antique furniture, glassware, pottery, Harley Davidson motorcycle at Tonganoxie. Auctioneers: D&L Auctions.

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 — Trucks, trailers, tractors, hay equipment, equipment, livestock, hay & misc. S. of Hiawatha. Auction conducted by Hoffman Auction Service with Tom & Rex Lockwood.

January 8 — Collectibles, Louis Icart Art Deco artwork, Lee Reynolds 49/62

Vanguard Studios oil painting at Salina for Norris & Ellouise Marshall. Auctioneers: Thummel Real Estate & Auction, LLC.

January 8 — Liquidation auction at Lawrence for Abe & Jakes Landing/Mike Elwell. Auctioneers: Elston Auctions & Wayne Wischropp.

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 9 — Collectibles, furniture at Salina. Auctioneers: Thummel Real Estate & Auction, LLC.

January 13 — Real estate, home & acreage SW of Scranton. Auctioneer: Wayne Wischropp, Century 21 Miller & Midyett.

January 15 — Farm toys at Osage City. Auctioneers: Beatty & Wischropp Auctions.

January 15 — Greenwood County section of native grass and Madison for Greenwood Living Trust. Auctioneers: Hancock Auction & Real Estate.

January 16 — Antiques & collectibles at Salina. Auctioneers: Thummel Real Estate & Auction, LLC.

January 20 — Whitewater Creek hunting land, Butler County at Benton. Auctioneers: J.P. Weigand & Sons, Inc., John or Terry Rupp.

January 20 — farmland auction at Abilene for The Bo & Bernadine Ryan Land. Auctioneers: Riordan Auction & Realty.

January 23 — Real estate,

household & misc. at Wamego for Darlene Wilson Estate. Broker & Auctioneer: Dale I. Douglass.

January 24 — Clay County (land) real estate (W. of Oak Hill) at Clay Center for Elmo & Dorothy Evans. Auctioneers: Kretz, Hauserman, Bloom Auction Service.

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

February 5 — Farm machinery W. of Randolph for Bob O'Neill. Auctioneers: Raymond Bott, Lee Holtmeier & Luke Bott.

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.

February 21 — Real Estate at Clyde for Wanda Jansen. Auctioneers: Larry Lagasse Auction & Real Estate.

March 7 — Farm sale N. of Concordia for Linden, Julie & Janet Snavely. Auctioneers: Larry Lagasse Auction & Real Estate.

March 12 — Concordia Optimist Annual Machinery sale at Concordia.

March 12 — Harley Gerdes consignment auction at Lyndon.

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



"MF Silverado," exhibited and owned by Megan Fink, Randolph, and Sublette Charolais, Oklahoma, was recently named junior champion at the 2010 National Charolais Show at the American Royal and Junior Champion at the recent 2010 North American Livestock Show in Kentucky. He had earlier been named grand champion bull at the 2010 National Jr. Charolais Show in South Dakota.



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## ANTIQUE AUCTION

SATURDAY, JANUARY 8 — 10:00 AM

Auction will be held in Kenwood Hall at the Saline Co. Expo Center 900 Greeley in **SALINA, KANSAS**

<p><b>COLLECTABLES</b></p> <p>Featherweight sewing machine; oak bed; ships captain writing desk; oak floor model phonograph; Victorian wicker rocker; school desk; Franklin oak sewing machine cabinet w/chair; wicker flower planter; <b>Louis Icart Art Deco artwork; 1960's Lee Reynolds 49/62 Vanguard Studios oil painting of sunflowers &amp; birch trees;</b> Indian items inc.: Eagle Indian blanket; 1940's woven basket w/lid; 2 small Navajo weavings &amp; small black &amp; white woven pieces; 3 large &amp; small Indian beaded pin cushions; child's beaded moccasins; Ute pottery piggy bank; Indian headed knife holder; Indian scrotum bag beaded, other Indian items; military items; Coke 6 pack cooler; Coke limited edition stationary &amp; puzzle; 1940's Coke 21 sales film &amp; training material guide; covered wagon spice tin; tins (Cambridge Mixture, Yale smoking tobacco, Folgers Daniels Livestock Red Alley, Daniels Portable Loading Chute, Daniels Portable Corral Panels</p>	<p>Raleigh, Phillip Morris, Half-Half, others); toys inc.: over 100 Cracker Jack toys; Hubley #5 racer; Gene Autry Guitar in box &amp; Suspenders; 17 piggy banks; cast iron Arcade buss; cast iron sedan w/driver; cast iron Ford touring car; Mattel windup cap gun; Dietzgen item; 1947 Kansas chauffeur badge; 7 wooden canes; pottery inc.: Roseville Bittersweet flower frog, Water Lily Basket #382-12, pitcher #12-159, vase #78-9; Zepher Lily vase #202-8, Magnolia basket #385-10, 2 vases 1 blue, 1 green; large collection Bauer pottery; Haynes ware; large tankard w/2 mugs; large flow blue fish platter; 4 large Royal Doulton pitchers, 14 other pieces; Watt commentaries &amp; other Watt pieces; Cocks inc.: 2, 3, 4, 6, 10 &amp; 20 gal Red Wing crocks, 3 gal birch leaf crock, 3 gal churn; 2 &amp; 6 gal Western crocks; butter crock w/handles; other crocks; Red Wing commentaries (2003, 04, 05, 06, 07, 08, 09); children's dinner ware (ABC plate, Raggedy Ann plate, Nippon plate &amp; cup, Little Bo Peep</p>	<p>creamer, Little Boy Blue creamer); unusual glass string holder; ink wells; glass mail box; large copper kettle; copper water bucket; copper boiler; nice selection jewelry; 2 pair ladies high top shoes; men's &amp; children high top shoes; 1877 mini tin finger ring; Aladdin Lincoln Drape lamp; West Beach &amp; Motor hair net tin; Quaker State ash tray; RCA Victor radio; military buttons (Foreign, WWI, WWII, Civil War); 1800's feather Christmas tree w/ornaments; 2 ladies spittoons; pocket &amp; wrist watches inc.: Elgin, American Waltham, other; collection post cards; post card albums (train depots, comic, Santa's, battle ships, Halloween, others); cigarette lighters inc.: Zippo; 5 BB guns; ink pens (Parker, Sheaffer, other); 2 Belle Springs trays; John Deere airplane toys; photo albums; holiday items; oak Western ringer box; 1/2 doz wooden egg case; pocket knives; magazines; books; Griswold lid holder; salt &amp; pepper shakers; assortment of other collectables.</p>
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Note: This is a very nice auction. Check our website for pictures at [www.thummelauction.com](http://www.thummelauction.com).

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## Kansas communities work to prepare farms, other ag resources for disasters

Grain elevators. Cattle feedlots. Transport systems. Ideas about agricultural assets and vulnerabilities were flying as 22 Kansans spent two days at the Scott County Fairgrounds recently, working to better prepare their communities for natural and manmade disasters.

The group attended a two-day Strengthening Community AgroSecurity Planning (S-CAP) Workshop, sponsored by K-State Research and Extension and the Kansas Department of Agriculture. Teams from five western Kansas counties — Scott, Gray, Lane, Thomas and Logan — participated.

Similar workshops were held in Wichita and Liberal earlier in the year. Another is planned for Topeka Jan. 19-20, 2011. The workshops bring together county emergency managers, animal health representatives, agricultural producers, law enforcement, public health professionals, agribusiness, Extension agents and others to identify agricultural assets in counties and make sure they are addressed in county emergency plans.

The sessions are designed to build capacity to handle agricultural issues during an emergency or disaster, said Sandy Johnson, homeland security specialist with the Kansas Department of Agriculture. They also improve networking among stakeholders who can plan for and respond to emergencies, and help to develop community agrose-

curity planning (CAP) teams that will establish or enhance agrosecurity components within existing local emergency operations plans.

"The fact that the (workshop) focus is on teambuilding is a great idea," said Bill Taldo, Lane County Emergency Manager and workshop participant.

"Cattle feeding is a big industry out here," said John Beckman, Scott County agriculture and natural resources agent, as he described agriculture in that area. Scott County also grows a variety of crops — both irrigated and dryland — all of which could be hit by any number of disasters, natural or manmade.

The workshops were developed by the Extension Disaster Education Network (EDEN), a collaborative multi-state effort by Extension services across the country to improve the delivery of services to citizens affected by disasters. K-State is a member of EDEN. At stake in Kansas is a wheat industry that in 2008 ranked No. 1 in the United States at 856 million bushels or 14.2 percent of U.S. wheat production, according to the Kansas Department of Agriculture. Kansas also ranked No. 1 in flour milled (32.8 million hundred weight), No. 1 in sorghum grain produced (214 million bushels) and No. 3 in cattle and calves on farms (6.3 million head) and cattle slaughtered (6.5 million head).

The threats to agriculture can be accidental, nat-

ural or intentional, said workshop presenter, Kara Mayer. Mayer, who is an extension agent in Wabaunsee County, reminded workshop participants about the financial and emotional toll of the foot-and-mouth disease outbreak in the United Kingdom in 2001. "But it doesn't take a big outbreak to have a huge economic impact," she said, noting that the financial impact sparked by one cow confirmed to have bovine spongiform encephalopathy (BSE) in Washington State, including beef export losses, ranged from \$3.2 billion to \$4.7 billion.

"Domestic cattle prices dropped 16 percent in the first week alone and some international trade restrictions still exist," she said.

"We weren't trained enough," said Carmen Stauth, agriculture and natural resources agent in Kiowa County, as she spoke of the EF-5 tornado that hit Greensburg and other parts of Kiowa County in 2007. Stauth, who also serves as the county's public information officer, said that bringing community teams together to work on preparedness is important to protect the citizens and assets of any community. More information about the EDEN S-CAP project can be found online at [www.eden.lsu.edu/s-cap](http://www.eden.lsu.edu/s-cap). More information about emergency preparedness and disaster recovery resources available through K-State Research and Extension is available at [www.kseden.ksu.edu](http://www.kseden.ksu.edu).



## BAXTER BLACK

ON THE EDGE OF COMMON SENSE

### My Old Martin

I can't remember how many songs Martin wrote, probably half of my notebook full of livin' room hits! I guess nobody knew me as well as Martin. All those sad love songs, honky tonk songs, funny ones, bluegrass, country, cowboy, even the occasional gospel song, he heard first.

I was better at the lyrics but he could come up with the oddest melodies. I spent hours trying to decipher or invent the chords that would fit his tune.

While it is true we spent most of our time together alone, there were many occasions when I would take him with me. He was especially popular during the fall cow works on the big ranches. We'd be there four or five days. It takes a while to preg-check 2000 cows! Martin would wait for me in the bunkhouse or in my vet truck but when work was over I would take him to the cookhouse. After we'd eaten we'd play music and tell stories! What fun it was. The cowboys liked it, too. These outfits were so far out, there was no television, and satellite tv hadn't been invented. No VHS, maybe a weak radio signal, so entertainment was at a premium! We weren't great but we were there!

Sometimes one of the cowboys sat in and played or sang. I remember at one

big outfit a prospector would show up and he played Irish songs on his mandolin. And by gosh, Martin spoke Irish! I didn't even know it! I took him to the sheep camps, too! The herders couldn't speak English but they could understand Martin!

He went with me after the divorce. I got my deer head, my shotgun and Martin. We moved to another life. I became an itinerant poet and he joined me on the road. I went places with Martin I normally wouldn't have gone without a gun! He made friends fast. We stayed up many a night together. I confess, on more than one occasion I've had to go back and rescue him. I remember how sad he looked in the middle of a vacant parking lot one early morning. He'd spent the night there alone.

His case was pretty shabby looking. Mostly duct tape and stickers from seedy places. He'd break strings and I'd have to substitute the odd gut string or

wrong one to let him finish. He's ridden in boats, on pack mules, on top of pickups, on ski lifts, snowmobiles, wagon trains, railroad trains and training wheels!

I had taught him how to stand up. The strap button on his butt wouldn't let him stand up straight, so he had a jaunty look about him! People would marvel at his balance. We were standing side by side one evening and he fell off a three-foot ledge and broke his neck just below the tuners. I got him home, put him in a vise and with two machine bolts and nuts and some Elmer's Glue I patched him up. He could still carry a tune! I glued his back when it started gaping.

But, he's played with some wonderful pickers and singers in his day. I got him a new case but I run one of my old belts through his handle and around his waist to keep him from popping out at the wrong time.

Occasionally these days we get to pick with somebody, but mostly we just play along with XM Radio or strum an old song one of us remembers. He's aging well, getting a little mellow. Wish I could say that about myself. Oh, well, my kids are musical, so I guess he'll be around a long time, long as the machine bolts and Elmer's Glue holds out.

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