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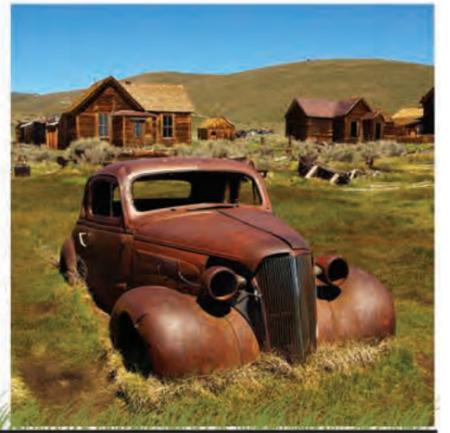
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## Doctor changes career path with Holy Goat Creamery

By Amy Hadachek

After an almost 30-year career as a medical doctor delivering babies in Manhattan, a recently retired obstetrician/gynecologist; Suzanne Bennett, MD., is now joyfully immersed in her new career as owner/operator of the brand new Holy Goat Creamery in Manhattan. Bennett runs the state-of-the-art creamery, and is about to launch a sophisticated cheese-making business. She also now delights in three hours of morning chores feeding the goats, or as she calls them... 'the kids.'

Just as interesting as the story itself of a doctor changing careers and producing gourmet cheese, is the impetus for the Holy Goat Creamery name. "I came by the name when I heard my son as a small child praying in church to the Father, Son and Holy Goat, then of course there is the play off of Holy Cow," explained Bennett.

When cheese production begins, Bennett will kick it off with Chèvre and Feta cheeses, and Goat Gouda. Chevre is 'French' for goat cheese and has a unique, robust flavor.

"I built one 'aging room' into this facility for hard cheese aging. We have done market analysis and we will sell to high end restaurants, casinos and gourmet shops in a 150-mile radius," Bennett said. "Also, I will distribute to two stores in Manhattan - The People's Grocery, a local natural foods co-op, and the Eastside Market and Westside Market. "We'll start production with renowned cheese consultant Neville McNaughton from Cheezsource in St. Louis, Missouri to help get us up and running efficiently," Bennett said.

Bennett started this new venture in 2005 when her husband, who helps with



Suzanne Bennett changed from delivering babies to taking care of kids with her new venture.

daily chores, suggested she find a hobby to give her a break from the OB/GYN practice. The concept to raise the goats and make cheese began four years later.

"One of my partners was diagnosed with cancer and died last year so I decided to retire sooner and enjoy the extra time that she wasn't able to," relayed Bennett, who retired from practicing medicine in December 2016. It all began when she attended a retreat in Wisconsin, made cheese for a week and had a great time.

Bennett credits Sue and Noah Goddard with helping propel her enthusiasm and ambition. "They have been very generous with their time and knowledge. They own the other grade A dairy in Kansas but have never hesitated to share their knowledge and make suggestions, as I learned and built," said Bennett.

"When I came home from the retreat, I wanted to continue cheese-making but milk was hard to come by in Kansas, especially goat's milk. That was the moment I decided to raise the goats myself."

Bennett has nine milking does and their 23 kids. "I am feeding bottles to the kids three times a day until they are weaned at three months. They will be sold as breeding stock or meat," she said.

While Holy Goat Creamery is unable to conduct tours ("the cost for insurance for agri-tourism is very expensive and biosecurity is difficult too," Bennett noted) she'll soon offer information and a virtual tour on her website, [www.holygoatcreamery.com](http://www.holygoatcreamery.com)

Although Bennett did not grow up on a farm, and her family is three generations off the farm, her daughter is a veterinarian and has been a great help to Bennett. Bennett also learned from seminars at Kansas State University's veterinary program.

The doctor also applied for, and received a U.S.D.A. grant for Value Added Production, which helps with matching funds for the cheese production. "I'm putting that into the development of cheese-making. My facility is state-of-the-art and I hope it can be a model for other micro-dairies. We milk on a six-goat raised stanchion with a closed pipeline milking system and an automatic clean and sanitize device within the loop. I have a small lab on-site and we do our own milk testing according to USDA guidelines. We have just been granted Grade A status, and are one of only two Grade A goat dairies in Kansas, and we get inspected regularly by the USDA," explained Bennett.

As for her new career on the farm, Bennett smiled. "I'm really proud of it."



The goats are milked on a raised stanchion that will accommodate six at a time and includes a closed pipe milking system and automatic clean and sanitize device.



The goats, whose milk is used in Bennett's cheese-making, spend their days in this spacious and comfortable loafing shed.

## Out of the fields and into the bins



Harvest in northeast Kansas is in full swing, as seen in this photo taken along Hwy. 24 between Leonardville and Clay Center. According to the June 19 crop progress and condition report released by the National Agricultural Statistics Service, the winter wheat condition rated 9 percent very poor, 14 poor, 31 fair, 40 good and 6 excellent. They estimate the crop at 289.8 million bushels, with an average yield of 42 bushels per acre.

Photo by Kevin Macy

Wheat harvest is in full swing around the state, and there is a great deal of variability in yields and quality around the state, according to Kansas Wheat's daily harvest reports.

Dr. Romulo Lollato, K-State wheat and forage Extension specialist, said in one of the reports varieties that have held up well to disease pressure include LCS Chrome and SY Monument as well as Kansas Wheat Alliance's Zenda and Joe. "There's so much variability in yield and quality throughout the state," said Dr. Lollato. "You have excellent fields standing right next to another that has been affected by snowfall or disease. It makes it incredibly difficult to predict," he said.

Many central Kansas farmers are experiencing above average yields and overall good harvest conditions, although the threat of rain had them working into the night last week.



## Harvest Safety

By John Schlageck,  
Kansas Farm Bureau

Long hours, a flurry of activity, less-than-ideal weather conditions and work involving large machinery combine to make wheat harvest a potentially dangerous period.

To say farmers are busy during this time would be an understatement. Try to call one after 7 a.m. or before 10 p.m. and you'll be wasting your time – they're not home. They're in the field or shop preparing for harvest.

Gathering grain marks the pinnacle of nearly a year's effort to produce this crop. During harvest, farmers and custom cutters work long, hard hours. Fifteen-minute meal breaks are about the only real time

off in days that often stretch 14 hours.

If weather conditions cooperate, cutting usually begins about 9 a.m. and continues until midnight, or when the grain becomes too moist or too tough to cut. People and machines are pushed to their limits.

While every combine, truck, grain cart, tractor or auger provides its own unique hazards, operator stress or error account for most harvest accidents. Years of safety features built into these machines are useless without operator safety. Exceed human limitations and accidents follow.

Operator knowledge and attitude remain the key to a smooth, well-oiled wheat harvest. A safe operator

knows his skills, limitations and condition, both physical and emotional.

In Kansas, thousands of acres of wheat add to the pressure of slicing through those acres before hail or windstorm destroy the bountiful crop. With this added pressure comes the desire to take chances, short cuts and extend working hours. Such behavior only adds to fatigue and high levels of stress and tension.

Remember, harvest will take its toll if you don't take breaks. Stop the machine. Crawl off and relax a few minutes while you're eating balanced meals.

Drink plenty of water, tea or other cold liquids during the hot, dry days of wheat harvest. Jump out of your machine for such breaks at least every hour.

Walk around the machine to limber up. This will also allow you to check for possible trouble spots on your combine.

Before harvest ever begins, check your equipment

and perform the proper maintenance. Consult your operator's manual or dealer if you have questions. Well-maintained machinery reduces the chance for breakdowns and related aggravation in the wheat field.

Delays due to breakdown only force harvest crews to work longer and harder to catch up. Such delays also increase the chance of accidents.

As is sometimes the case with farmers, they may have kept some combines longer than they should have. Treat these "old-timers" with care. They'll need additional preventative and routine maintenance.

Pulling pre-harvest maintenance is easier and less frustrating than fixing such problems in the heat, dirt and sweat of the harvest field. Reduce your chances of aggravation now – it will be worth it.

*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.*



As I was gathering stories for this week's issue, there were two that really bothered me. Either one of them alone has disturbing elements, but it's the implications of them both together that disturbed me. One is the story of BPI suing ABC news over the damage caused by their coverage of Lean Finely Textured Beef (LFTB), which they referred to as Pink Slime in their stories. Before it was all said and done, the public was in an uproar, grocery stores were refusing to carry it and mommy bloggers were petitioning USDA to not include it in school lunches. The company ended up closing three of its four plants and laid off approximately 700 employees. As time went on, more facts about the product and its safety came out, but by then the genie was out of the bottle and the damage was done. The second story is about how PETA put out a fake

video of animal abuse. Undoubtedly it was circulated mainly through social media and probably helped in their fundraising efforts as animal lovers everywhere stepped up to stop the abuse, fake though it might have been.

The turmoil this is causing me is this: you have news on both ends of the spectrum – a generally trusted news source, such as ABC, versus news on social media, which should be considered a questionable source at best. The information was erroneous, fake or incomplete, and damage was done.

In both cases, the news wasn't reported, it was created. When the journalist investigating LFTB ran head-first into an expert that didn't agree with his story line, he hung up on him and refused to answer subsequent phone calls. By all means, let's not be bothered with the facts.

Most people don't place a great deal of trust in news found on social media, especially as more and more of it gets exposed. But we also can't just blindly believe everything we hear in all the other media and news outlets. We have brains – let's use them.

BPI didn't just roll over and accept the punches thrown at them. They are now fighting back in the court of law. Unfortunately, the court of public opinion already dealt what could be a knockout blow, even though the muscle behind that punch was misinformation. And sadly, sporting the darkest bruises are the families of those 700 employees who, through no fault of their own, lost their jobs because of the unfounded fears created by this story.

However the courts rule, this misuse of public trust has given all of journalism a big, fat black eye.



TV commercials both amuse me and get under my skin. Just today on RFD-TV I saw an ad for something you can give your horse if they are suffering from memory loss. I am not the horse person in our family and I never claim to be an expert, however, nearly every horse I have ever been around has suffered from memory loss at different times. I am also certain that no drug will help with the memory loss I have seen in horses. That ad amused me, although it does concern me because it is further proof that we are projecting human problems and intelligence onto animals. That is a topic for another day.

Soon after that on one of the major networks I saw a pet food ad that really got under my skin. It proclaimed that their pet food was completely GMO-free. It is not the first time I have seen dog food make the claim of being GMO-free and it is not the first time this claim has made my blood pressure go up. This marketing campaign is wrong on so many levels and screams of "first world" problems.

Don't misunderstand me, if you want to buy expensive food for your "fur baby" go right ahead. I am a dog person too and I have a deep attachment to all four of my dogs and I want to give them the best care I can, but I also have a deeper understanding that they are animals and not to project too many human qualities on them.

The idea that they are strictly carnivores is amusing. Follow my dogs around for a day and you quickly discover they are closer to omnivores. Yesterday I caught Killer, the cow dog, eating out of the show lambs' feed trough. I find that kind of funny; here is this big tough cow dog eating out of the sheep bunk while the lambs watch from the shade. That alone dispels the notion that Killer is a pent-up, top of the food chain predator. Closer inspection of evidence left lying around the farmstead (and too often on the bottom of my boots) reveals that all four dogs have some preference for corn in their diet.

If you want to feed your dog an all-meat diet, then that is between you and your dog. However, my guess is that if he was as smart as you think he is and could talk to you, he would request some plant-based sustenance in his diet too. It is a free world

and you can spend as much as you want to on your pets.

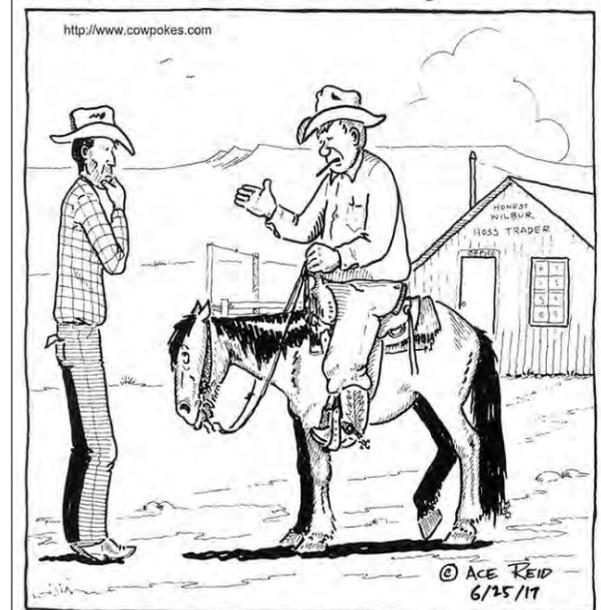
What really got my goat (kind of a funny and ironic way to talk about dog food) was the claim that it is GMO-free. This claim really gets me going when we are talking about human food. I think this is exclusively a first world problem even in human food, but especially in pet food. In fact, this takes first world problem to a whole new level. We wonder why the rest of the world looks at us with disdain and then we do things like advertise GMO-free pet food.

It really upsets me that food processors would profit off people's fears about GMOs and in many ways, perpetuate those fears to sell more product or sell products at a higher price point. Make no mistake, that is what they are doing when they advertise GMO-free products. Sure, there is a segment of the market and consumers that have asked for it but many would not care one way or the other if left on their own. When they do see the GMO-free they automatically associate it with being healthier and buy it regardless of price. They do so without having done any research or understanding the facts. Now this slimy marketing has oozed down to our dog food aisles.

Yes, I understand it is a free world and a freer market; people can believe anything they choose and they are also free to project those beliefs onto their pets. I do find it to be further proof that we are slowly losing a battle in which we are right but have the uphill fight against false information, marketing and misconceptions. GMO crops are safe for people and pets, period. I dare you to present me with credible proof otherwise.

While the claim of being GMO-free is amusing when talking about dog food, it is systemic of a deeper problem our society has. We are prone to knee-jerk, emotional beliefs that are not at all based in sound science. That is why those of us who know the facts and make a living growing GMOs must continue to educate the average consumer about the safety of GMO crops, even (and maybe especially) when it comes to Rover's food dish.

## COWPOKES® By Ace Reid



"Now this is an old man's hoss, he's short enuff to git on and when you fall off it don't hurt much!"



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# KDA seeks volunteers for Kansas Agriculture Emergency Response Corps

This summer, the Kansas Department of Agriculture will be the first state in the nation to launch a comprehensive volunteer corps to address agriculture emergency response. The Kansas Agriculture Emergency Response Corps (KAERC) will be made up of volunteers representing a broad range of skills who will be trained and prepared to respond rapidly and efficiently to an agricultural emergency. KDA needs skilled, dedicated citizens from many different backgrounds, possessing a wide range of proficiencies, to be members of this volunteer corps.

"The agriculture emergency response corps will play an important role in responding to agricultural emergencies," said Kansas Secretary of Agriculture Jackie McClaskey. "Kansas is at the forefront of emergency preparedness in

case of an agriculture emergency, and through our annual exercises we have determined that one of our greatest needs for an adequate response is more people. Kansans have always been willing to step up and help when emergencies occur, and this new volunteer corps will provide structure and training to maximize that community support. We look forward to working with these volunteers across the state."

During a large-scale incident, the limited state and federal staff cannot fill all the necessary roles, so the KAERC will use the wide range of skills of volunteers in local communities to meet the needs. Volunteers will be able to choose roles they feel comfortable in and will operate under direct supervision of KDA.

All volunteers, regardless of their role, will complete several training courses to serve as an introduction to the KAERC program and to form a foundation for the emergency response framework. Other role-specific training will also be required, depending on the position held by the volunteer. KAERC volunteers will gain valuable emergency preparedness knowledge, skills and experience, giving them the tools to not only aid the state, but their communities and families.

More information about the application process, specific volunteer roles and training can be found at [agriculture.ks.gov/KAERC](http://agriculture.ks.gov/KAERC). For more information, please contact KAERC program manager David Hogg at [david.hogg@ks.gov](mailto:david.hogg@ks.gov).

## High Plains aquifer groundwater levels continue to decline

The U.S. Geological Survey has released a new report detailing changes of groundwater levels in the High Plains aquifer. The report presents water-level change data in the aquifer for two separate periods: from 1950 – the time prior to significant groundwater irrigation development – to 2015, and from 2013 to 2015.

"Change in storage for the 2013 to 2015 comparison period was a decline of 10.7 million acre-feet, which is about 30 percent of the change in recoverable water in storage calculated for the 2011 to 2013 comparison period," said Virginia McGuire, USGS scientist and lead author of the study. "The smaller decline for the 2013 to 2015 comparison period is likely related to reduced groundwater pumping."

In 2015, total recoverable water in storage in the aquifer was about 2.91 billion acre-feet, which is an overall decline of about 273.2 million acre-feet, or 9 percent, since predevelopment. Average area-weighted water-level change in the aquifer was a decline of 15.8 feet from predevelopment to 2015 and a decline of 0.6 feet from 2013 to 2015.

The USGS study used water-level measurements from 3,164 wells for predevelopment to 2015 and 7,524 wells for the 2013 to 2015 study period.

The High Plains aquifer, also known as the Ogallala aquifer, underlies about 112 million acres, or 175,000 square miles, in parts of eight states, including: Colorado, Kansas, Nebraska, New Mexico, Oklahoma, South Dakota, Texas

and Wyoming. The USGS, at the request of the U.S. Congress and in cooperation with numerous state, local, and federal entities, has published reports on water-level changes in the High Plains aquifer since 1988 in response to substantial water-level declines in large areas of the aquifer.

"This multi-state, groundwater-level monitoring study tracks water-level changes in wells screened in the High Plains aquifer and located in all eight states that overlie the aquifer. The study has provided data critical to evaluating different options for groundwater management," said McGuire. "This level of coordinated groundwater-level monitoring is unique among major, multi-state regional aquifers in the country."

## BPI trial carries on with testimony from ABC producers and experts

The \$1.9 billion defamation lawsuit between Beef Products Inc. (BPI) and ABC News continued with testimony from ABC producers.

David Theno, a food safety expert who led Jack in the Box's recovery after its E. coli outbreak, testified that ABC's Jim Avila called him for information, but when Theno disagreed with Avila's framing of BPI's Lean Finely Textured Beef (LFTB), Avila became hostile and ended up hanging up the phone. Theno called back twice more and was hung up on by Avila both times.

Janet Riley, North American Meat Institute senior vice president for public affairs, testified that she had a casual meeting with an ABC producer prior to the reports. Her testimony sorted through emails that showed Riley, the American Meat Institute, and others had provided the network with information on LFTB that was never used.

Fox News reported that Diane Sawyer's videotaped deposition played for jurors sought to distance herself from the report, noting that she read the script and it "seemed" like solid reporting. When BPI attorney Dan Webb asked Sawyer if she agreed that the word slime was derogatory, she replied that she was "told" it was an accurate description. Sawyer was at one time named in the lawsuit, but has since been dismissed.

BPI must show that ABC and producer Avila made defamatory implications or statements, and that they either knew the statements were false or acted with reckless disregard for the truth. The company must also prove that ABC hurt BPI.

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*Hedberg's Sour Cream Pound Cake is This Week's Grass & Grain Recipe Winner.*

Mary Hedberg, Clifton: "This is really, really good!"

**SOUR CREAM POUND CAKE**

- 1/2 cup butter or margarine
- 3 eggs
- 1/2 cup dairy sour cream
- 1 1/2 cups flour
- 1/4 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1 cup sugar
- 1/2 teaspoon vanilla

Allow butter, eggs and sour cream to stand at room temperature for 30 minutes. Grease and flour an 8-by-4-by-2-inch loaf pan. In a medium bowl stir flour, baking powder and baking soda together and set aside. Beat butter with electric mixer on high speed for 30 seconds. Gradually add sugar, mixing about 10 minutes until light and fluffy. Beat in vanilla. Add eggs, one at a time, beating 1 minute after each egg. Add flour mixture and sour cream to butter mixture. Pour batter into prepared pan. Bake in a 325-degree oven for 60 to 75 minutes until toothpick comes out clean. Cool on wire rack about 10 minutes. Remove from the pan and cool.

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The following recipe is being reprinted as the instructions did not include the hashbrowns!

Beth Scriptor, Abilene:

**BREAKFAST PIZZA**

- 2 tubes crescent rolls
- 1 pound sausage, browned
- 1 1/2 cups frozen hash browns (thawed)

4 ounces shredded Cheddar cheese

- 1/4 cup milk
- 5 eggs
- 1 teaspoon salt
- 1 teaspoon pepper

Press the crescent rolls into a pizza pan (points in the middle). Spoon sausage over top and top with hashbrowns and Cheddar cheese. Beat in a bowl the milk, eggs and seasonings. Pour over the top of the cheese/sausage. Bake at 375 degrees for 20 minutes or until eggs are set. Cut like you would a pizza and enjoy!

\*\*\*\*\*

Sharon Vesecky, Baldwin City:

**CASSEROLE COOKIES**

- 2 eggs
- 1 cup white sugar
- 1 cup chopped dates
- 1 cup flaked coconut
- 1 cup chopped nuts
- 1 teaspoon vanilla
- 1/2 cup powdered sugar

Beat eggs, add sugar and mix well. Blend in dates, coconut, nuts and vanilla. Spoon into an ungreased 2-quart casserole dish. Bake at 350 degrees for 30 minutes. Remove from oven and beat while hot. Cool, then form into balls using 1 rounded teaspoon of mixture for each ball. Roll in powdered sugar and allow to set. Makes about 3 dozen.

\*\*\*\*\*

Lydia Miller, Westphalia: **MEXICAN CHICKEN CASSEROLE**

- 16 taco shells
- 2 cups cubed cooked chicken
- 2 cans cream of chicken soup
- 10-ounce can tomatoes w/ green chiles, undrained
- 1 cup finely chopped onion
- (2) 8-ounce packages Cheddar cheese

Crumble taco shells and put in a 9-by-13-inch baking dish. Distribute chicken evenly over top. Mix soup, tomatoes and chiles, cutting tomatoes in smaller pieces. Add onion to soup mixture. Pour evenly over chicken. Sprinkle with cheese. Bake at 350 degrees for 60 minutes or until liquid is absorbed. Makes 6 servings.

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**What does sustainability mean to you?**

By Nancy Nelson, Agent  
 Meadowlark Extension District  
 Family Life

Here are four simple sustainable cleaning practices to try at home:

1. Did you know that about 90% of the energy the washing machine uses goes towards heating the water? Washing in cold water saves your clothes, energy and the planet. Check the fabric care label and see what you could be washing in cold water.
2. Recycle your cleaning product containers.
3. Pre-rinsing your dishes? Don't. It wastes water and with the newly formulated dish detergents, food comes right off. Another dishwasher sustainable practice is to only run your dishwasher when it's full.
4. Going shopping? Ditch the plastic shopping bags and use reusable ones instead.

The American Cleaning Institute recommends washing reusable bags after each use, following care instructions. See the fabric care label for more information. Wipe insulated bags with a disinfecting or sanitizing cloth, especially along the seams. Use separate bags for raw meats, seafood and produce. Label bags to avoid confusion. Keep bags for non-food items like cleaners, books, sports gear, etc. separate from food bags. After washing, make sure the bags are dry before storing. Don't store your bags in your car trunk. This is a dark, warm and often humid environment that promotes bacteria growth. Help prevent bag bacteria by storing your bags at home in a cool, dry environment where air can circulate.

**Grilling Tips: safety first will help keep the fun in outdoor eating**

MANHATTAN - Kansas State University food scientist Karen Blakeslee says getting ready for the outdoor grilling season requires one important tool in addition to tongs, a spatula and oven mitts.

"Grab that meat thermometer, too," said Blakeslee, who is also co-ordinator of the university's Rapid Response Center, a source of information on food safety and other consumer topics.

"A thermometer is your best defense against any food-borne illness and checking for doneness," she said. "Don't rely on color, because it's really misleading. Internal temperature is the best way to check for doneness."

Blakeslee said digital, instant-read thermometers are the best type to use for grilling because the sensor is on the point of the thermometer.

"You'll get a really quick read with those," she said. "They will give you a reading in about ten seconds."

She added that depending on the type of meat you are grilling, there are three temperatures to remember:

165 degrees F - For any type of poultry, whether it's chicken or turkey, and

regardless if it's ground or even whole.

160 degrees F - For any type of ground meat, including beef, pork or lamb.

145 degrees F - For steaks and chops, whether it is beef, pork or lamb.

"Insert the tip of the thermometer into the thickest part of the cut," Blakeslee said. "For burgers or thinner cuts of meat, try to insert the thermometer in from the side, not from the top. That will give you a better reading."

Blakeslee shared other tips to make sure your grilling experience is successful:

**Cleaning the grill**

Caked-on grease or food can cause a fire. Brush and scrub the grate well. Some spray-on grill cleaners can be effective at removing residue.

Blakeslee also suggested taking the grate out and clean leftover grease and food particles from inside the grill.

She also advised inspecting the cleaning brush.

"If you've got a brush where those little metal bristles are starting to come loose or break, it's time to throw it out and get a new one," she said. "Those may break off on the grate itself and if you don't see them, they could get stuck on your food, and you could ingest them."

In addition, check the propane tank to make sure it's full and ready to go, and that there are no cracks in the hoses.

**Food safety**

Blakeslee cautioned against cross-contaminating foods.

"The main thing is if you're handling raw meat with tongs, don't use those same tongs that handled the raw meat with your cooked vegetables or meat," she said. "Wash your tongs in

between handling raw and cooked foods. If you have an extra set, use a clean set instead."

"Once you take your meat off the grill, don't put it back on the plate that had the raw meat on it. And eat it right away. Once it starts to get warmer outside and up over 90 degrees, you can leave food out for about an hour, but after that I would put it in the refrigerator or ice chest."

In cooler, springtime weather, Blakeslee said food can be left out for up to two hours, but then should be refrigerated.

**Use an ice chest**

Ice chests are convenient for storing drinks or, when filled with ice, can help to keep food cold during an outdoor party.

"You're re-creating your kitchen outside," Blakeslee said. "If you have access to power outside, you could even have a portable refrigerator for your gathering. Remember to plug it in early enough to make sure it's cold."

Keep an ice chest in a covered area or out of direct sunlight, she added.

**Safety precautions**

Blakeslee also advised keeping a fire extinguisher or easy access to water nearby when grilling. Set the grill in an open area, away from the house and never grill inside your garage.

"Supervise the grill all the time," she said. "Pay attention to what's going on, because if you leave it unattended, it could spark a fire, or if kids or pets are running around outside, they may accidentally tip it over."

More grilling and food safety tips are available from the Kansas State University Rapid Response Center, [www.ksre.ksu.edu/foodsafety](http://www.ksre.ksu.edu/foodsafety).

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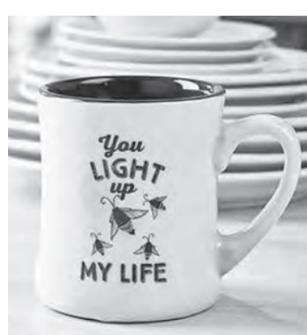
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 Prep Time: 15 minutes  
 Total Time: 20 minutes  
 Serves: 4
- 2 ripe avocados, peeled & pitted
  - 1/4 cup light sour cream
  - 2 tablespoons lime juice
  - 2 tablespoons finely chopped shallot
  - 2 tablespoons each: finely chopped fresh parsley & cilantro
  - 1 tablespoon finely chopped fresh chives
  - 2 teaspoons finely chopped fresh tarragon
  - 1 small jalapeño pepper, seeded and diced (optional)
  - 1 clove garlic, minced
  - 1/4 teaspoon each: salt & pepper
  - 1/4 teaspoon ground cumin
  - 3.54-ounce package Harvest Stone® Original Crackers
- Mash together avocados, sour cream and lime juice until smooth. Stir in shallot, parsley, cilantro, chives, tarragon, jalapeño, garlic, salt, pepper and cumin until blended. Transfer to serving dish or bowl; serve with crackers for dipping.

**Tips:**

- Substitute Greek yogurt for light sour cream if desired.
- Substitute basil for any of the herbs if desired.

**Nutrition Facts Per 1/4 recipe:** Calories 280, Fat 15g, Cholesterol 0mg, Sodium 270mg, Carbohydrate 30g, Fiber 4g, Sugars 2g, Protein 6g

Harvest Stone crackers are known for containing simple ingredients such as whole grains, seeds and that's about it. They are also organic, non-GMO Project Verified, low in sugar, and free of saturated and trans fats.

Harvest Stone crackers are the perfect canvas for your wholesome creations, including new organic Sprouted Hummus crackers in Roasted Garlic & Herb and Taste of Za'atar flavors, and organic Sprouted Native Grains crackers in Simply Olive Oil & Salt and Peruvian Aji Amarillo flavors.

They're available in a variety of grocery, natural and club stores. For a store locator, more recipes or to download a coupon, visit [www.HarvestStone.com](http://www.HarvestStone.com).



Cookbooks are top sellers in bookstores and online, but diet books come in a close second. Ironic, isn't it, that one teaches us how to prepare food and the other, how not to eat it?

I have shelves full of cookbooks ranging from easy Italian to fancy French cooking. I have a number of vegetarian cookbooks as well, although I'm not a vegetarian. But if I ever become one, I'll have a plethora of recipes from which to choose my meal preparations. It never hurts to be prepared for possible changes in life.

I also have cookbooks

from which I will likely never prepare a single recipe. That's because they require cooking skills far beyond my level of expertise and, although the photographs of the completed dishes create spontaneous salivation, it's unlikely my finished product would even remotely resemble the one featured.

However it's good to have goals that allow you to stretch into new places — even to somewhere you never thought possible. Without those goals, we would just keep doing the same thing over and over, which soon forms a rut in any life activity. I love mac and cheese, but if I ate it every day I would not be nearly as fond of it as I am having it only occasionally.

But it's also good to have some old go-to recipes that you know as reliable. Some of the cookbooks in my collection contain tried and true favorites. The pages of my *More with Less Cookbook* are dog-eared and frayed. That cookbook naturally falls open to the Baked Len-

tils with Cheese page, one of my favorite dishes. And my *Horn of the Moon Cookbook* opens automatically to the potato chowder recipe. There is comfort in familiarity, as well as the luxury of knowing I can pull these recipes out and prepare the dishes with confidence, no matter what the occasion.

But even with those old standby recipes, I still enjoy changing them up now and then. I've always had a low tolerance for monotony and a proclivity for rebellion, so I like to use recipes as guidelines rather than hard and fast rules. It is good to be open to new ways of doing things, which can lead to surprising and enjoyable outcomes.

So go ahead, if you feel like spicing things up a bit, toss some chipotle into the scrambled eggs or add a dash of cinnamon to the pork roast. Be a little rebellious and don't be afraid to try something new. If it turns out inedible, there is always pizza just a phone call away.

# Enjoying Plain Greek Yogurt

By Barbara L. Ames  
 Wilcat District  
 Extension Family and  
 Consumer Sciences Agent

Whether you love it or whether you hate it, the truth is, plain Greek yogurt is a healthy product. But it tastes awful. Sorry, plain Greek yogurt lovers. Unless you've trained your taste buds to embrace pungent sourness, you're not going to enjoy plain Greek yogurt. I join my friend and fellow Extension agent, Crystal Futrell of Johnson County in proclaiming that personally, I love the stuff. But, that I rarely eat it like most people eat yogurt.

To me, plain Greek yogurt is a wonderful, flexible and nutritious ingredient. Please note, I did not say "snack." I said "ingredient." That's right. The secret to enjoying plain Greek yogurt is to view it less like a snack and more like a culinary accessory. Read on for more of how Crystal summed it up in her recent article about plain Greek yogurt.

What is Greek yogurt? First, let's get down to basics. What is plain Greek yogurt, and why is it so special? In its simplistic form, plain Greek yogurt is just strained regular yogurt. You can actually make your own version of Greek yogurt by simply straining regular yogurt through some form of fine-mesh filter. The thick remnants is Greek yogurt and contains almost double the amount protein than regular yogurt, and studies show that more protein in the diet can help keep you

feeling fuller longer. Also, plain Greek yogurt has nearly half the carbs and calories of regular yogurt. Other nutritional benefits include: a good amount of probiotics which is great for healthy digestion, and it's an excellent source of vitamin B12 which is vital for healthy brain function.

Greek yogurt similar to sour cream

So now that you know why you should eat it, let's visit some ways you can actually tolerate the stuff. As I mentioned, I am a huge fan of plain Greek yogurt mainly because I'm a huge fan of sour cream. And plain Greek yogurt is a fantastic swap out for sour cream. They have the same consistency, the same look, the same mouth feel and probably the same flavor, but that's hard to say because I don't eat sour cream by itself, and I rarely eat plain Greek yogurt by itself, too, so to me they're essentially one in the same except when you compare them nutritionally. One tablespoon of sour cream contains 23 calories, 2.4 grams of fat, 1.4 grams of saturated fat, and 0.2 grams of protein. One tablespoon of plain, nonfat Greek yogurt contains 6.25 calories, 0 grams of fat, and 0.7 grams of protein. Enjoy it wherever you enjoy sour cream; on top nachos, quesadillas, baked potatoes, chili, etc.

Other Greek yogurt ideas to try:

Instant Mango Frozen Yogurt — Combine 4 1/2 cups diced frozen mangos (from a 16-ounce bag), 1 1/2 cups

nonfat plain Greek yogurt and 1/3 cup confectioners' sugar or brown sugar in a food processor. Process until smooth.

Potato Salad — Swap out the mayo with the yogurt.

Marinate Chicken — Instead of soaking pieces in buttermilk, coat your chicken with plain Greek yogurt for tenderization and lots of flavor.

Guiltless Alfredo — Cook pasta, reserving 1/2 cup of the cooking liquid. Sauté a little garlic in some butter then add the reserved pasta water and pasta and toss to combine. Off the heat, whisk in up to a cup of plain Greek yogurt, stir in Parmesan cheese and sprinkle with fresh parsley, a pinch of nutmeg and salt and pepper to taste.

Smoothies — Swap out regular yogurt for the plain Greek yogurt. If too tart, may need to add a banana for a little boost of sweetness.

Creamy Veggie Dip — Stir together 2 cups of plain Greek yogurt, 1 minced clove of garlic, juice and zest of 1 lemon, 1/2 cup of Parmesan cheese, and salt and pepper to taste.

Overnight Oatmeal — Combine 3/4 cup vanilla-flavored Greek yogurt and 1/2 cup rolled oats. Cover and refrigerate for 8 to 24 hours. Stir in fresh fruit, top with chopped nuts and enjoy.

For more information about this topic or other topics, contact the Wilcat Extension District offices at: Crawford County, 620-724-8233; Labette County, 620-784-5337; Montgomery County, 620-331-2690; Pittsburg Office, Expanded Food and Nutrition Education (EFNEP), 620-232-1930. Wildcat District Extension is on the web at <http://www.wildcatdistrict.ksu.edu>. Or, like our Facebook page at [facebook.com/wildcat.extension.district](https://www.facebook.com/wildcat.extension.district).

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## Kansas Monarch Conservation Plan to focus on habitat

Monarch butterfly populations are on the decline and in just two short years, these winged wonders could be listed as a threatened or endangered species by the U.S. Fish and Wildlife Service (USFWS). In an effort to help bolster monarch habitat, and subsequently monarch numbers, agencies and organizations across the state came together June 7-8 for a two-day summit in Topeka to formulate a plan.

The Kansas Monarch Conservation Plan will be the collaborative effort of many agencies and organizations around the state, including the Kansas Department of Wildlife, Parks and



Tourism; Kansas Department of Agriculture, Kansas Department of Transportation, Midwest Association of Fish and Wildlife Agencies, and many other agricultural and conservation-based organizations. The plan is

expected to largely address critical monarch habitat – both areas that have been lost or need improvement, as well as areas that could serve as new habitat.

Once a statewide plan is agreed upon, those ideas

will then be incorporated into a larger plan derived from as many as 16 other states in the Midwest region. The resulting comprehensive plan will then be presented to the USFWS.

On the state level, one such approach currently under consideration is the possibility of incorporating milkweed – a plant necessary for monarch production – into the seed mixes used by the Kansas Department of Transportation along roadways.

For information on how to get involved, visit [www.fws.gov/savethemonarch/](http://www.fws.gov/savethemonarch/), [www.monarchwatch.org/](http://www.monarchwatch.org/), or [monarchjointventure.org/](http://monarchjointventure.org/).

## AROUND KANSAS



The celebration of the 150th anniversary of Fort Hays was a rousing success, and somewhat of a homecoming, a family reunion. Fort staff and volunteers have been working a long time and their efforts culminated in the grand review of Custer's command leaving the fort. Except this time, instead of riding "Dandy" or "Vic," he was riding our horse, "Sparky."

Steve Alexander has been portraying Custer for so long that we can hardly tell them apart. Having him mounted on our fine steed was a very proud moment.

The folks who portray Custer, Cody, California Joe, and Libbie are stalwarts in the community of living historians (meaning historians who portray an actual person), and all friends of ours. They were camped nearby as Dr. Jake and I settled into the A-frame tent on the Fort Hays grounds Friday night. The cackles and muffled voices from California Joe's stories (as interpreted by Mark Berry) filled the night with as much warmth as the campfire. I couldn't help but think this is what it must have been like for the soldiers with Custer, hearing Joe's voice over the sounds of the night.

Kirk Shapland as Buffalo Bill is just the best. THE best. He captures the devilment in Cody and doesn't have to act to do it. Marla Matkin, as Libbie, herds them like cats just as Libbie did 150 years ago.

The Buffalo soldiers from Nicodemus and Wichita are a force. As descendants of the soldiers who served on the Plains, they take their portrayal seriously and work hard to honor them.

The list goes on and on and if you missed seeing these folks, most of them and many others will join us at the Fort Wallace Museum for the Great Fort Wallace and Western Kansas 1867 Exposition July 6-9, with events in Goodland on July 3. Visit [ftwallace.com](http://ftwallace.com) for details.

As we have planned for all these events, the passion and commitment of so, so many people is evident in the time and work it takes to make these things happen. To be in the company of such talented and generous individuals is humbling.

Visit Fort Hays this year as they continue to mark an historic milestone, and join us in Goodland and Wallace for some incredible programs to come.

Perhaps you'll catch the history bug. *Deb Goodrich is the cohost of Around Kansas TV show and the chairwoman of the Great Fort Wallace and Western Kansas 1867 Exposition. Contact her at [author.debgoodrich@gmail.com](mailto:author.debgoodrich@gmail.com).*

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## PETA reportedly using fake videos of animal abuse

A *Mashable* headline from recently read "PETA's new formula: deception, manipulation, and fake animal abuse." According to Animal Ag Watch contributor Hannah Thomson-Weeman, the headline confirms what all of us in the ag industry already knew — "that PETA is willing to lie and fabricate things to advance its mission of animal liberation."

According to the article, Weeman states that PETA was working with a PR firm on an animal abuse story pitch that included a video of a man abusing a cat, but the video was produced with computer animation, looked incredibly real, but was actually fake.

"Apparently, when PETA can't capture any footage it can use in an "undercover video" campaign, they are just going to try to animate it," Weeman said. "I'm glad that *Mashable* and other media outlets saw through this stunt and refused to assist PETA in spreading 'manufactured outrage.'"

Weeman said that, after the video went viral, PETA came forward and admitted that it was fake.

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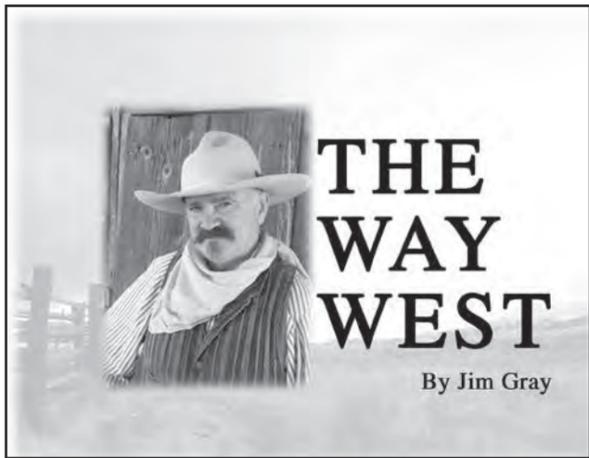
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## Foiled Vengeance

Excitement ran high on the Delaware Reserve at Anderson's Town July 24, 1833. Shawnuke, chief of the Delaware, was preparing for war. Superintendent of Indian Affairs William Clark, of Lewis & Clark fame, reported on the incident. According to the report Shawnuke and twenty-two Delaware warriors left the town "on a War excursion against the Pawnees, to avenge the death of some Delawares killed by the Pawnees..." Clark continued, "The party passed through the Kanza villages, the latter were to join them on the expedition."

In the fall of 1831 the Delaware set out on a hunting party. The Delaware were relatively new to the region having moved to Kansas in 1830. Before leaving for the hunt Indian Agent Major Richard W. Cummins warned the hunters against hunting in Pawnee country. The adventurous Delaware hunters led by Shawnuke and his brother Pushkies, ignored the warning. Some-

where out on the plains the hunters were attacked by Pawnee warriors. Pushkies and two others, one a woman, were killed. Major Cummins reported to Superintendent Clark that Shawnuke's hunters had returned with one wounded man.

Shawnuke's name was interchangeably written Shounack, Shawanock, Suwaunock, and probably several other variants, sometimes in the very same account. He was descended from Swedish ancestry. His grandfather married the daughter of Chief Nete-watwees in the Delaware ancestral homeland in the valley of the Susquehanna River in Pennsylvania. The son born to that union was given the Delaware name of Kikthawenund. His father also named him William Anderson and in his later associations he was most often recognized by the later name.

William Anderson's birth is estimated in the mid-1750s. The Delaware people were divided into three

clans, the turtle, turkey, and wolf. From his mother's lineage William Anderson became Chief of the Turkey Clan. Several moves brought Chief Anderson's people to the Ohio Valley, Indiana (The town of Anderson is the location of the Indiana settlement), and by 1821, southwest Missouri.

Shawnuke was born in the 1770s, William Anderson's first-born son. Four sons, Shawnuke, Pushkies, Secondine, and Sarcoxie, as heirs to the chieftom, were given the epithet of "Captain". Throughout the many moves Chief Anderson could not find a "promised land" that truly pleased him. In 1829, a new treaty was negotiated to move Anderson's people to Indian Country in "Kansas." The new Delaware Reserve was north of the Kansas River. It consisted of that portion of what is now Wyandotte County, substantial portions of Leavenworth and Jefferson counties. For access to the buffalo range, a strip of land stretching two hundred miles to the west was added to the west side of the reserve.

The reserve was surveyed by the Rev. Isaac McCoy, a Baptist missionary who had been with the Delaware in Indiana. He was accompanied by Captain John Quick who was recognized as the Second Chief of the Delaware under William Anderson. The reserve contained just under one million acres. Including the outlet to buffalo country, the total reserve amounted to over two million acres. The river bottom along the north bank of the Kansas

River was primary to the deal, providing excellent farm and village sites. After six members of the tribe inspected the proposed reserve the treaty was concluded on October 19, 1829 at a camp in the fork of the Missouri and Kansas Rivers at what eventually became present-day Kansas City, Kansas.

The first immigration of Delaware people took place one year later when Chief Anderson led sixty-one individuals supported by only two wagons. They arrived at the new reserve on December 30, 1830. Others followed over the next eighteen months.

The Delaware were adventurers who prided themselves on their hunting and trapping skills and their knowledge of the land. Their appearance was that of the frontier "longhunter"

Grass & Grain, June 27, 2017 of their Pennsylvania and Ohio Valley roots, rather than the traditional image of the Plains Indian. Early American exploration in the west often relied upon Delaware guides into unfamiliar territory.

Settlement on the reserve consumed their time throughout 1831. In late September Chief Anderson died at an estimated age of seventy-seven. With winter coming on Shawnuke and Pushkies, now recognized as chiefs, led the hunting party that was eventually attacked by the Pawnee. Having had a long relationship with the American government Shawnuke expected punitive action toward the offending Pawnees. When punishment was not forthcoming, Shawnuke organized his own retaliation in June of 1833.

**Page 7**  
The combined Delaware and Kanza war party found the grand village of the Pawnee completely deserted. All twenty-five hundred inhabitants had gone west on a hunt. Foiled in their desire for death vengeance the village was burned and nearby fields completely destroyed.

In true Delaware tradition Shawnuke became a noted Rocky Mountain trapper and hunter. He joined "The Pathfinder" John C. Fremont's 1845 expedition on The Way West.

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

## Outrunning the rain



Rain in the forecast kept many wheat harvesters in the field until well after dark last week.

Photo by Ken Sullivan

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# University's quarter-scale tractor teams once again in the winners' circle

The Kansas State University Helwig Farms Quarter-Scale Tractor Teams, formerly Powercat Tractors, came home with two top-five finishes in the 20th annual American Society of Agricultural and Biological Engineers' International Quarter-Scale Tractor Student Design Competition.

The teams competed June 2-4, in Peoria, Illinois, against 27 teams from universities in the U.S., Canada and Israel. K-State's A team took fifth place overall and its X team second overall. This is the 19th time in the last 20 years that one of the university's teams has won or placed in the top three at the event.

"Our now 20-year record speaks for itself," said Joe Harner, head of the biological and agricultural engineering department. "To continually rank in the top tier of this international competition reflects well on our program, our students and our advisors."

A panel of industry experts judge each design for



Helwig Farms Quarter-Scale Tractor team members include, left to right: William Friesen, Conor Hamilton, Skyler Burns, Jace Shirley, Megan Workman, Nicholas Meyer, Allison Wakefield, Braden Mishler, Matthew Loomis, Gabriel Bergmann, Brett Schwarz, Garret Schneider, Lucas Weller, driver Alexander Nytko, Wade Stroda, Jesse Meier and Jonathan Pasowicz.

innovation, manufacturability, serviceability, maneuverability, safety, sound level and ergonomics. Teams submit a written design report in advance of the competition, and on site must sell their design in a formal presentation to the panel. Finally, machines are put to the test in three performance events: three tractor pulls, a maneuverability course and a durability course.

The A team — juniors and seniors — won both the Safety and First-Time-Through awards, and placed third in written report, first

in oral presentation and fifth overall. The X team — freshmen and sophomores — took first in the pulling event and second overall.

Team advisors are Pat Murphy and John Kramer, both adjunct professors; Dan Flippo, assistant professor; Edwin Brokesh, instructor; Lou Ann Claassen, admin-

istrative specialist; and Jon Zeller, research technician, all from the biological and agricultural engineering department; and Jim Schmidt, Manhattan, biological and agricultural engineering alumnus and department advisory board member.

The following students are members of the university's Helwig Farms Quarter-Scale Tractor Teams. Leadership positions are also noted.

Braden Mishler, biological systems engineering, A team fundraising co-chair, Arnold; Gabriel Bergmann, agricultural technology management, A team vice president, Concordia; Jesse Meier, biological systems engineering, X team student council representative, Hillsboro; Skyler Burns, agricultural technology management, X team, Jetmore; Megan Workman, biological systems engineering, A team secretary, Lawrence; David Pullen, mechanical engineering, A team, Lenexa; Evan Ridder, biological systems engineering, X team shop foreman, Leoti; Wade Stroda, agricultural technology management, A team shop foreman, Manhattan; Jace Shirley, agricultur-

al technology management, X team secretary/treasurer, Oakley; Garrett Schneider, mechanical engineering, X team shop foreman, Olmitz; Jonathan Pasowicz, biological systems engineering, A team, Overland Park; Matthew Loomis, agricultural technology management, A team, Pratt; Nicholas Meyer, biological systems engineering, A team, Tampa; Curtis Doughramaji, biological systems engineering, A team junior shop foreman, Topeka; Conor Hamilton, agricultural technology management, A team fundraising co-chair, Turon; and Brett Schwarz, biological systems engineering, X team vice president, Wamego.

From out of state:

Alexander Nytko, biological systems engineering, A team treasurer, Roscoe, Illinois; William Friesen, biological systems engineering, X team president, Carthage, Indiana; Lucas Weller, biological systems engineering, A team president, Rayville, Missouri; and William Moreland, agricultural technology management, A team student council representative, Medford, Oklahoma.

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## Being wildlife-minded during haying season

By Jeri Geren,  
Diversified Ag and  
Natural Resources,  
Wildcat Extension District  
Any producer that has put up hay before knows of the vast amount of wildlife

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that can be hiding in the tall grass or alfalfa. Summer hay meadows and alfalfa fields provide wonderful habitat to a wide variety of wildlife. Songbirds, quail, turkey, deer and rabbits all use these fields throughout the growing season. These areas provide cover, food and nesting areas to rear young. For any producer who enjoys wildlife, it can be disheartening to ruin a nest of turkey eggs or, even worse, hit a fawn. In order to reduce the number of abandoned nests, wounds or deaths of local wildlife, there are a few strategies a producer can take.

One harvesting technique that can help ensure the survival of ground-nesting birds and other wildlife species is to change the typical hay cutting pattern. Avoid beginning at the perimeter and mowing in a circle towards the center. This practice forces the birds into a continually smaller space as they attempt to avoid the harvester, while

still maintaining cover from predators. Mow "back and forth" across a field allowing the wildlife to make their way to a field end and exit. One could also harvest the field from the inside outward rather than from the outside inward. Another strategy if there are several fields to mow: save the fields closest to wetlands and CRP acreage for last. These fields will likely have a high wildlife density, and a few additional days may make a considerable difference in reducing mortality.

Another option for conserving wildlife in the hay fields is to reduce speeds in areas where wildlife have been observed or are suspected of nesting or brood-rearing activity. Birds sitting on nests and young wildlife often do not have time to react to and avoid high-speed harvesters. Flushing bars can be mounted on the front of a tractor to move wildlife from the path of dangerous wheels and cutters. Numer-

ous designs are available. In general, flushing bars are mounted offset on the front of the tractor, at least ten feet in length, with hanging one-inch chains about two feet apart. Also consider cutting five to six inches above the ground to avoid impact with smaller wildlife.

Hay production is a fundamental and vital part of many Kansas farms and ranches. Learning to live with wildlife can help to alleviate some of the negative aspects of haying to wildlife habitat and can support wildlife production on agricultural lands.

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

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# Maryland bread baker wins National Festival of Breads baking competition

Ronna Farley of Rockville, Maryland, is the grand prize winner in the 2017 National Festival of Breads baking competition, sponsored by King Arthur Flour, Red Star Yeast and the Kansas Wheat Commission.

Judges selected Farley's Seeded Corn and Onion Bubble Loaf from among eight finalist recipes baked at the public competition on June 17 in Manhattan. The National Festival of Breads is the nation's only amateur bread-baking competition.

Farley's Seeded Corn and Onion Bubble Loaf was entered in the competition's "Whole Grain Breads" category.

This was Farley's second time in the National Festival of Breads as a top eight finalist. Along with her champion recipe, Seeded Corn and Onion Bubble Loaf, she also received an honorable mention in the rolls category for her recipe, Sharp Cheddar Bay Knots.

As the 2017 National Festival of Breads champion, Farley received \$2,000 cash, plus a trip to attend a baking class of her choice at the King Arthur Flour Baking Education Center in Norwich, Vermont. In addition, she will receive a supply (120 envelopes) of Red Star Yeast.

Judges for the event were Betty Kandt, retired FACS

teacher, Manhattan; Jennifer Latzke, associate editor, High Plains Journal, Dodge City; Dr. Jeff Hertzberg, cookbook author and physician, Minneapolis, Minnesota; Jenn Wisdom, HyVee bakery manager, Manhattan; Aaron Clanton, American Institute of Baking, Manhattan; Torie Cox, food stylist, Time, Inc., Birmingham, Alabama; and Mike Dandrea, USA Pan, Pittsburg, Pennsylvania.

The champion recipe and all eight finalists' recipes are available at nationalfestivalofbreads.com.

In addition to the competition, the National Festival of Breads featured educational baking demonstrations, children's activities, bread tasting and more. This was the fifth biennial event, and "BBQ Like A Pro" demonstrations and sampling were held in conjunction with the baking contest. The more than 3,000 attendees brought nonperishable food items as admission to the National Festival of Breads, which were donated to the Flint Hills Breadbasket, a community food network in Manhattan to help alleviate hunger and poverty.

The finalists for each category and special award winners included:

Time-Saving & Simple Breads Category: Mexican



Street Corn Skillet Bread, Michele Kusma, Columbus, Ohio; and Southwest Focaccia, Jane Fry, Elk Falls, Kansas.

Holiday Breads Category: Toasted Cardamom Nordic Crown, Patrice Hurd, Bemidji, Minnesota; and Orange-Spice Anadama Wreath with Walnuts and Dates, Kellie White, Valley Park, Missouri.

Roll Category: Orange Marmalade Breakfast Crescents, Pam Correll, Brockport, Pennsylvania; and Turmeric-Rosemary & Sweet Potato Rosettes, Tiffany Aaron, Quitman, Arkansas.

Whole Grain Breads Category: Seeded Corn and

Onion Bubble Loaf, Ronna Farley, Rockville, Maryland; and Butternut Romesco Braid, Shauna Havey, Roy, Utah.

Additional information about the 2017 National Festival of Breads, including the finalists' recipes and a complete list of sponsors, is available at nationalfestivalofbreads.com.

King Arthur Flour is not only the nation's oldest flour company, it is the single largest educator of home bakers in the world. Founded in 1790 and employee-owned since 1996, the company conducts free baking classes nationwide for both adults and children, and offers a wide variety of hands-on baking classes at its Baking Education Center in Vermont. King Arthur Flour's fundamental mission is to be an education and product resource for, and inspiration to, bakers worldwide. More information is available at kingarthurfour.com.

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voluntary two cent assessment on each bushel of wheat produced in Kansas. For more information, log onto [kansaswheat.org](http://kansaswheat.org).



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# 18 southeast Kansas teachers complete hands-on agriculture course

Eighteen Southeast Kansas teachers recently completed the three-day summer institute "Plants and Animals Have a Place in the Classroom" hosted by the Kansas Foundation for Agriculture in the Classroom (KFAC). The institute provided teachers a hands-on opportunity to learn the basics of incorporating agriculture into science, math, social studies and language arts curriculum.

The institute was held June 6-8 at the Southeast Kansas Wildcat District Re-

search and Extension Center in Parsons.

"Agriculture is such a natural fit to use in classrooms but it's often overlooked," said Cathy Musick, KFAC executive director. "We wanted to offer this class to highlight the importance and real-life applications of plants and animals in the classroom and to show teachers how simple it can be to incorporate."

Participants heard several presentations from K-State Research and Extension staff

about plant propagation, gardening, animal science and soil testing. An in-depth look at major Kansas crops and flower dissection was led by Dr. Kevin Donnelly of the K-State Department of Agronomy. Teachers also participated in multiple hands-on activities ranging from paper towel gardening and watershed demonstrations to seed germination necklaces and cattle grazing simulation.

A trip to local school Service Valley Charter Academy provided teachers insight into an all-school approach to agriculture in the classroom. The evening concluded with a tour of the school and a catered BBQ meal.

Teachers received more than \$200 worth of resources including the KFAC Educator's Guides about Kansas crops and natural resources as well as the Junior Master Gardener resource book.

In addition to professional development, teachers also earned 18 face-to-face continuing education units through K-State Global

## Global demand driving pork prices, strong prices expected to continue

The front and back month contracts for pork are lingering near the \$80 per head mark. It's a price some didn't expect to hang out this long with a flush of pork on the market.

Pork industry experts say the reason prices are continuing in the green is not because of supply but demand.

"We're currently seeing so far this year in 2017, 15 percent more exports of pork and it's all going to foreign consumers," said Chris Hurt, an agricultural economist at Purdue University. "Strong demand is how we would explain the

Campus.

Photos from the event can be found on KFAC's Facebook page: <https://www.facebook.com/ksagclassroom/>

The 2018 summer institute will be held in Parsons

and will focus on food systems with a farm-to-table theme. Dates are being finalized.

tems with a farm-to-table theme. Dates are being finalized.



Teachers from Southeast Kansas participated in a three-day hands-on workshop hosted by the Kansas Foundation for Agriculture in the Classroom (KFAC) held June 6-8 in Parsons. 18 teachers from school districts including Oswego and Girard gained experience at incorporating agriculture into common curriculum including science and math.

situation of more supply but even higher prices."

Experts say the increased appetite is global and higher beef prices in the United States have been positive for pork demand. Pig supplies are not getting any smaller any time soon.

"We're pushing 4 percent more pork this year and 4 percent more pork next year," said Steve Meyer, vice president for EMI Analytics-Pork. "We're going to be pushing those per capita offerings over 52 pounds per person (domestically), which is about as high as we've ever seen."

When it comes to prices, Meyer believes prices could eventually decrease a bit come fall, mostly due to seasonal buying.

"We have hogs in the upper \$70-mark on a month-

ly average basis this summer," said Meyer. "That would include a few \$80 hogs."

Meyer says producers should consider taking advantage of futures prices right now.

"If you're risk averse, or if your balance sheet says you can't stand much risk, you're getting a lot of good pricing opportunities with futures right now," said Meyer. "How about 2018? Those prices look pretty good to us as well."

Hurt is also expecting continued strong prices.

"We think about \$73 on a lean basis for the third quarter this year," said Hurt. "That compares with around \$64 last year. That's going to continue into fall, we think."

He anticipates higher

prices on into the fourth quarter.

"What we're anticipating this year when we're talking about \$8 to \$10 higher prices than year ago in the third and fourth quarter this year versus last year, we think a portion of that is attributable to these new packing plants that are going to be online," said Hurt.

Even though there are a handful of processing spaces coming online this fall, some analysts feel as if it could ultimately pressure prices long-term.

"If we were to fill all of these plants up by 2019, we would have about 10 percent more hogs than last year plus any gains in weight," said Meyer. "That's would be a very rapid output expansion. Some may say, 'Oh, we'll export it.' Well, the export market isn't limitless."

It's a balancing act between increasing production and expanding trade for the benefit of the industry.

Mexico and Japan are big export markets for U.S. pork. Meyer says other countries are gaining steam, including Australia, Honduras, the Philippines, Dominican Republic and Colombia.

## AUCTION

SATURDAY, JULY 8, 2017 — 10:00 AM

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er; 39. Savage III 30-06; 40. Arsenal SLR 95 7.62x39; 41. Marlin 60 22; 42. Winchester 55 22; 43. Winchester 94AE 30-30 liver; 44. Winchester 131 22 bolt; 45. Glock 22 40 cal pistol; 46. Cobra Patriot 45 pistol; 47. Taurus PT 247 G2 9mm pistol; 48. Remington 870 12 ga pump; 49. Browning Invector BPS 12 ga pump; 50. H & R Topper Jr. 88 410; 51. Mossberg 500AT 12 ga pump; 52. Thompson Center 50 rifle; 53. Browning 16 ga; 54. Browning 12 ga; 55. Mohawk 48 12 ga; 56. Sig Sauer P250 40 cal pistol; 57. IJ Targer 1900 22 revolver; 58. Gazell SPS 12 ga over under; 59. Lorcian L380 pistol; 60. F. Llipietta 44 cal black powder revolver; 61. Ruger new model 22 pistol; 62. JC Higgins 20 12 ga pump; 63. Ithaca 66 12 ga; 64. Stoeger Condor 12 ga over under; 65. Mossberg 88 12 ga pump; 66. Remington 1100 12 ga; 67. Wards Western field 22 bolt; 68. Mossberg 88 12 ga; 69. Witte Howe Co 12 ga; 70. Winchester 1200 12 ga pump; 71. Mossberg 8335 12 ga pump; 72. High Standard 12 ga pump; 73. NR Davis & Sons premier 12 ga double barrel; 74. Springfield 67D 12 ga pump; 75. Winchester 50 12 ga; 76. Stevens 58 12 ga bolt; 77. Stoeger Condor 20 ga over under; 78. Ithaca feather

light 16 ga pump; 79. Marlin Glenfield 60 22; 80. Mossberg 835 12 ga pump; 81. Remington 11A 12 ga; 82. Revelation 3100 12 ga; 83. BKA 98 replica nickel revolver; 84. GIP 12 ga; 87. Taurus TDP 27147 9mm pistol; gun cases;

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# Auction Sales Scheduled

Online only Real Estate: Auction opens June 22 (starts to close June 28) — 84 acres southern Miami County land held online at [www.dlwebb.com](http://www.dlwebb.com). Auctioneers: Webb Realty Auctions & Appraisals, Dave Webb.

June 27 — 80 acres m/l Shawnee County pasture held at Berryton for Beulah I. Tenbrink Trust. Auctioneers: Ruckert Realty & Auction, Jeff Ruckert.

June 29 — Real Estate, tools & equipment at Inman for Dave's Auto Repair business liquidation, Dave & Florence Schneider. Auctioneers: Generations Real Estate & Auction.

June 30 — Tractors, trucks, trailers, equipment & misc. at Bonner Springs for Bob Burdine. Auctioneers: Lindsay Auction & Realty Service, Inc.

June 30 — Real estate (10 acres m/l, 3BR, 2BA home, outbuildings & more) at Salina. Auctioneers: Mark Baxa, Coldwell Antrim Piper Wenger Realtors.

July 1 — Coins, glassware, linens, Lindsborg artwork, crocks, dolls, Tom Clark gnomes, jewelry, collectible furniture, household & tools at McPherson for Lloyd Dolezal & others. Auctioneers: Oswalt Auction.

July 1 — Antique wood & coal burner stoves, gas & electric heaters, antique cook stoves, parts & other collectibles at Colby for Larry Havel. Auctioneers: Wolters Auction & Realty.

July 1 — Tractors, farm machinery, pickup, ATVs, horse drawn equipment, harness, tack & horse related items, mowers, tools & misc., antiques, collectibles, household at Hanover for Duane G. Pralle Estate. Auctioneers: Schultis & Son, Inc.

July 1 — Real Estate & car, pickup, tools, collectibles & household at Blue Rapids for William Melvin "Bill" Nemecek & Family. Auctioneers: Olmsted's & Sandstrom.

July 1 — Misc. surplus items including culverts, I-beams, guard rail, fence posts, pallets, truck tires, grates & much more for Potawatomie County in Westmoreland, KS. Auctioneers: Cline Realty & Auction.

July 6 — 2 tracts of Lyon (grass, building site) & Greenwood (cropland, oil production) County land held at Emporia. Auctioneers: Griffin Real Estate & Auction Service, LC.

July 6 — 1136 m/l acres Farmland & Family Home with outbuildings sold in

9 Tracts held at Wellington for Hainsworth Trusts. Auctioneers: Ken Patterson Auctions.

July 8 — Shop equipment, machinists tools, trucks, tractors, forklift & misc. at Tecumseh for Mrs. (Jim) Donna Ramskill. Auctioneers: Elston Auctions, Mark Elston & Jason Flory.

July 8 — Real Estate & personal property at Salina. Auctioneers: Wilson Realty & Auction Service.

July 8 — Guns, camper, boat, motorcycle, household, collectibles at Marysville for Jeanne Murdock. Auctioneers: Olmsted's & Sandstrom.

July 8 — Guns, glass & jewelry from individual collection in Salina, KS. Auctioneers: Thummel Real Estate & Auction LLC.

July 8 — Furniture, plates, silver pieces, misc. antiques, kitchen items, fishing supplies, tools, glassware, 3 Native American dolls and many other misc. items for Dave & Jan Vanderbilt in Wamego, KS. Auctioneers: Murray Auction & Realty.

July 8 — Linoleum cut, Oscar Gunnarson figurines, portraits, glassware, furniture, household items, trucks and tillage equipment for Joan & Bertis Wickstrom Estate & Meta Ellwood Estate in Marquette, KS. Auctioneers: Oswalt Auction Service.

July 8 — Large glassware collection, pottery, collectibles, glass showcases and antique furniture for the Alan Ellis Estate in Hutchinson, KS. Auctioneers: Morris Yoder

July 8 — Personal property auction including fur-

niture & appliances, coins & collectibles, and tools & misc. items for Delfrate & Others in Junction City, KS. Auctioneers: Brown Real Estate & Auction.

July 9 — 10 storage units selling for past due rent for Mayberry RFD INC. Storage, as well as contents of a unit from an individual client including furniture, collector tractor & machinery farm toys, Hummel collector plates, yard equipment, tools, kitchen items, art supplies & a variety of other misc. items in Manhattan, KS. Auctioneers: Gannon Real Estate & Auctions.

July 9 — Antique auction in Salina, KS including signs, books, furniture, beer steins, Winfield China, dolls, sports posters & magazines, and many other misc. items and collectibles. Auctioneers: Thummel Real Estate & Auction.

July 13 — Guns, glass, collectibles, antiques, household items and tools for Larry & Katy Smith in Burlington, KS. Auctioneers: Wischropp Auctions.

July 15 — Car, pickup, guns, ammo, furniture, pictures & more, tools, outdoor just North of Salina. Auctioneers: Baxa Auctions, LLC.

July 15 — Great furniture (some from a hotel), household, patio, garage items, appliances, mobility assist electric chair & more at Herington for Gerald & Sherry Rindt, IRS-Strand. Auctioneers: Bob's Auction Service, Bob Kickhaefer.

July 15 — Trailers, skid steer attachments, nice construction supplies & building materials at Clay Center for Junior & Debbie Cha-

rest. Auctioneers: Kretz & Bloom Auction Service.

July 15 — Furniture, household, antiques, collectibles, appliances, yard & shop, carpenter items & more at Neosho Rapids for Loris (Shorty) & the late Norma Gilbert. Auctioneers: Swisher Auction Service.

July 15 — Real estate, guns, cars, trucks, mower, tools, antiques & household for Bennie Norton Estate in Osborne, KS. Auctioneers: Thummel Real Estate & Auction LLC.

July 16 — 2004 Ford Pickup & Merc car, collectibles, coins, furniture, antiques and household items, property of the late Mr. & Mrs. Jim Henry in Osage City, KS. Auctioneers: Wischropp Auctions.

July 17 — 630 acres m/l in Ellis County held at Hays for Anna M. Pyle & Charles L. Pyle Trusts. Auctioneers: Hill Realty.

July 23 — Guns at Salina. Auctioneers: Wilson Realty & Auction Service.

August 5 — Consignments at Salina. Auctioneers: Wilson Realty & Auction Service.

August 12 — Estate auction: full line of mostly late model farm machinery at Frankfort for Dan Studer Estate. Auctioneers: Joe Horgan.

August 14 — Ranch & land auction (8,000 m/l acres) held at Sharon Springs for Spring Valley Ranch. BARIgby Auction.

October 25 — Fink Beef Genetics Angus and Charolais Bull sale at Randolph.

November 16 — Clay County Real Estate for Helen Schurle Trust in Green, KS. Auctioneers: Greg Kretz.



Bailey McKay, Marysville, and Kati Fehlman, Junction City, were named respectively the Champion and Reserve Champion Senior Showman in Broken Bow, Nebraska at the Nebraska State Junior Hereford Show. The girls had to fit and show their heifers before being selected by Judge Matt Copeland of Colorado.

**AUCTION**  
**SATURDAY, JULY 1 — 9:00 AM**  
 4-H Building, 600 West Woodside, McPHERSON, KS  
 Coins (sell at 10:00 a.m. - call for lot list), glassware, linens, Lindsborg artwork, Redwing chicken waterers, crocks, dolls, Tom Clark gnomes, Dr. Pepper bottle top sign, costume & turquoise jewelry collectible furniture, household & tools.  
**LLOYD DOLEZAL & OTHERS**  
 OSWALT AUCTION SERVICE  
 Bill Oswalt • 620-897-7500  
[oswaltauction.com](http://oswaltauction.com), [auctionzip.com](http://auctionzip.com) & [AuctionGuy.com](http://AuctionGuy.com)

SELLER: ANNA M PYLE & CHARLES L. PYLE TRUSTS HILL REALTY  
**LANDAUCTION**  
**10:30 AM** **JULY 17TH**  
 HILL REALTY 27-11-17  
 785.764.0782  
 TOM HILL LISTING BROKER  
**630** acres m/l in Ellis County Kansas  
 AUCTION LOCATION: THRISTY'S BANQUET ROOM  
 2704 VINE STE C HAYS, KS  
 HOMESTEAD REALTY AND AUCTION 785.899.2328  
 TERRY RICHARDSON BROKER/AUCTIONEER  
[HILLREALTYKANSAS.COM](http://HILLREALTYKANSAS.COM) [GOODLANDHOMESTEAD.COM](http://GOODLANDHOMESTEAD.COM)

2 TRACTS - LYON & GREENWOOD COUNTY  
**AUCTION**  
**THURSDAY, JULY 6, 2017 — 7:00 PM**  
 AUCTION LOCATION: Flint Hills Room, Best Western Hospitality House, 3021 W. US Hwy. 50 — EMPORIA, KANSAS  
**LYON COUNTY: Grass • Building Site**  
**GREENWOOD COUNTY: Cropland • Oil Production**  
 See [www.griffinrealestateauction.com](http://www.griffinrealestateauction.com) for full salebill or call for showing!  
**RICK GRIFFIN** Broker/Auctioneer Cell: 620-343-0473  
**Griffin Real Estate & Auction Service LC**  
 305 Broadway Cottonwood Falls, KS 66845  
 Phone: 620-273-6421 • Fax: 620-273-6425  
 Toll Free: 1-866-273-6421  
 In Office: Nancy Griffin, Heidi Maggard Email: [griffin123r@gmail.com](mailto:griffin123r@gmail.com)  
[www.GriffinRealEstateAuction.com](http://www.GriffinRealEstateAuction.com)

**ANTIQUA AUCTION**  
**SUNDAY, JULY 9 — 10:00 AM**  
 Auction will be held in Kenwood Hall at the Saline Co. Expo 900 Greeley SALINA, KANSAS  
 Advertising inc.: signs (Indian Refining Havoline oil, Coke, Pepsi, Star Tobacco, Railway Express); Underhay Oil 5 gal can, Mobil baseball bank; railroad lanterns inc.: CM STPRY, UP, SPCO, RI, CSTPM & O, MISS PAC, Dietz Blizzard; book collection inc: 1887 Kansas Atlas, 4 first edition L. Frank Baum's "Pirates In Oz", The Emerald City of Oz, Jack Pumpkinhead of Oz, rare Christmas Stocking Series Edition of Little Black Sambo, many other high quality books; WWI shaving kit; South Bend fly reel; Macintosh serial number (0001) monitor & keyboard; Furniture inc: pine step back cupboard; oak chiffrobe; ice cream table & chairs; oak high-boy; short pie cupboard w/tin sides; 1 door 36" display cabinet; treadle sewing machine cabinet w/hood; commode; flat top trunk; oak high chair; 2 sets 2 theater seats; office chair; pine medicine cabinet; Feather Weight sewing machine; assortment of pictures; 1939 NY World's Fair seat; 10 new in box battery operated figural toys inc.: Playtime Roulette Man; 1/16th toy tractors; Halloween & Christmas items inc: aluminum tree w/ color wheel; dolls inc.: Francie, Barbie; child's tea set; paper dolls inc.: Little Kiddies; Nintendo games; electric football & baseball; baseball items inc.: Kitty Clover & pin backs; baseball & basketball posters; sports magazines; crocks inc.: 5 gal elephant ear churn, 6 gal birch leaf, 6 gal Buckeye, other crocks; 6 qt churn; butter mold; mixer far; gum ball machine; 1960's child's 45, RCA LP & other records; Andrew Morrison estate photo album; Aladdin lamp w/shade; bracket lamp; Perfection heater; cast iron string holder; 2 pc soap stone; Occupied Japan pieces; 8 place set Winfield china; Luray pieces; Steve Coburn pottery (plates, bowls, glasses, cups); green depression pieces; Avon beer steins; Norman Rockwell plates; Cape Cod stems; clear glass; pipes; small advertising items; bird books; Life & Look magazines; post cards; States Great reel mower; chicken water; cistern; hay roller; 3 barn doors; granite pieces; cast iron pans; milk bottles; fishing poles; apple peeler; Keen Kutter plane; other collectables.  
 Note: This is a nice auction, we have combined several collections. Check our web site for pictures at [www.thummelauction.com](http://www.thummelauction.com).  
 Auction Conducted By: THUMMEL REAL ESTATE & AUCTION LLC  
 785-738-0067





# BAXTER BLACK

ON THE EDGE OF COMMON SENSE

## Balin' Wheat

Glen said J.T. liked old pickups, too. But sometimes they had a mind of their own.

Early one summer morning J.T. loaded his good dog, Sam, and headed down to the wheat field. It had

been cut and he planned on balin' some wheat straw as long as it still held the dew.

It was a fine western Kansas mornin'. J.T. made two passes around the wheat field before the sun burned off the moisture. He parked

the 930 Case with the New Holland round baler and decided he could make it to Winona just in time for coffee shop communion. He leaped aboard his '79 Ford four-wheel drive and cranked the engine. Unfortunately, it didn't crank back!

Starter problems, he knew. It had happened before. Something electrical that required a little short circuiting wizardry. He raised the hood. Sam lay under the tractor waiting in the shade for his command to "Load up!"

J.T. had no manual choke so he wedged a shotgun between the seat and the foot feed. Diggin' through his Snap On hi-tech tool kit, he fished out a fence stay and a pair of pliers. He shorted the faulty electrical connection. The starter kicked over and the engine caught. It was at that moment that J.T. realized that the ol' '79 was in gear!

It lunged into motion! He slammed the hood and dove out of the way. Out across the wheat field it chugged, pickin' up speed! Sam came out from under

the Chase tryin' to jump in the back, but it was goin' too fast!

Down through the stubble it rumbled followed, by man and dog in hot pursuit! The ol' pickup displayed an unerring sense of direction and seemed to navigate itself through the bogs, rock piles and round bales. On several occasions when it was slowed by a mud hole or a steep rise, it looked like Sam might catch up. But the pickup had lots of pasture experience and always managed to elude the pore ol' dog who thought he

was bein' left behind!

Finally it nose-dived into a washout, knocking the twelve-gauge out of position and died of natural causes. J.T. followed the tracks and found it face-down up against the bank. Sam was in the back where he belonged, but breathin' heavy.

J.T. eventually made it to the cafe around noon to tell the story. Everyone said it sure gave new meaning to the term "gunning the engine!"

## NAWG applauds Trump's choice for chief ag negotiator

The National Association of Wheat Growers (NAWG) supports President Donald Trump's nomination of Gregory Doud to be the chief agricultural negotiator, with the rank of Ambassador, under the U.S. Trade Representative. Gregory Doud, of Kansas, is a former U.S. Wheat Associates staff member and the current president of the Commodity Markets Council.

"Trade is a top priority for U.S. wheat farmers and this nomination is welcome news to America's wheat farmers," stated NAWG CEO Chandler Goule. "With the administration currently working on renegotiating the North American Free Trade Agreement and our desire to see the Administration move aggressively to expand our markets abroad, we encourage the U.S. Senate to quickly confirm Doud as chief agricultural negotiator."

From 2011-2013, Doud was a senior aide to the Senate Agriculture Committee for Sen. Pat Roberts and Sen. Thad Cochran. There he assisted in drafting what would become the 2014 Farm Bill. For eight years, Doud also served as chief economist for the National Cattlemen's Beef Association.

"The administration has threatened to cut the Farm Bill's Market Access Program and Foreign Market Development program, two key trade provisions for wheat growers," stated NAWG CEO Chandler Goule. "We know that Doud's experience as a farmer and drafting the 2014 Farm Bill will influence the discussion around these programs during the reauthorization of the 2018 Farm Bill."

## Enjoy an old fashioned holiday at Pioneer Bluffs

It will be an old-fashioned Independence Day celebration at a historic ranch near Matfield Green, with patriotic music by a brass quintet and ice cream social.

At 1:30 p.m. Saturday, July 1, a brass quintet with a unique name performs in a Saturday Music Matinee in the loft of the barn at Pioneer Bluffs.

Schlag Harten Brass Quintet is comprised of five Emporia State University music majors: Javier Chavez, Emporia; Josh Cook, Edgerton; Brett Logbeck, Shawnee; Bailey Poage, Osawatomie; and Grant Saylor-Perkins, Emporia.

The group's unusual name "comes from a rough translation," says member Josh Cook. "Schlag harten is German for 'strike hard' or 'blow hard,' which is what we relate to. We love playing music, and have fun with it."

This concert is sponsored by Homestead Ranch of Matfield Green, owned and operated by Jane Koger.

Following the concert will be an ice cream social at about 3:00 p.m. Guests have the opportunity to meet and visit with the performers while enjoying homemade ice cream and a sundae bar. The ice cream social is a fundraising benefit provided by Pioneer Bluffs volunteers; donations received will help fund future family events.

Reservations requested but not required. Contact Lynn Smith, executive director, at (620) 753-3484 or lynn@pioneerbluffs.org, for reservations or information.

Pioneer Bluffs is a non-profit organization and National Register Historic District located on Flint Hills National Scenic Byway K-177, 14 miles south of Cottonwood Falls or 1 mile north of Matfield Green.

### New report suggests changes to food safety standards

A new report from Car-gill Inc. and Pew Charitable Trusts is urging Congress to combine staff from the United States Department of Agriculture (USDA) and the Food and Drug Administration (FDA) into a new agency called the Food Risk Assessment Authority.

According to the report, the purpose of the new agency would be to "address all foods — both those regulated by USDA-FSIS and FDA — and would be responsible for performing the risk assessments that should be the basis of the regulatory performance and process the standards and policies that are developed and enforced by the regulatory agencies, the risk managers."

The report calls for Congress to give one federal agency authority to develop and enforce food safety standards at every step of the production process. The report goes on to recommend that a program be established that clearly communicated the risks associated with meat and poultry products, and that food safety education be taught in schools.

**Reduced Special Pricing**

**WHITE STAR**

### Bobcat S570/S590 Skid-Steer Loader

• 61-66 hp, 1950-2100 lb rated operating cap, 68" wide, 10' dump height

Year	Make	Stock #	Options	Hours	Location	Regular Price	REDUCED
2015	S570	1108902	A71 SJC TS	446	Manhattan	\$41,874	<b>\$31,600</b>
2015	S590	1102868	A71 SC TS	245	Manhattan	\$43,702	<b>\$32,975</b>
2015	S570	1102869	A71 SJC TS	635	Manhattan	\$42,282	<b>\$31,925</b>
2015	S570	1102632	A71 SC TS	235	Manhattan	\$41,494	<b>\$31,325</b>
2015	S590	1100820	A71 SJC TS	655	Wichita	\$41,196	<b>\$31,100</b>
2015	S590	1104004	A71 SC TS	190	Manhattan	\$43,973	<b>\$33,175</b>
2015	S590	1108236	A91 SC	30	Manhattan	\$44,583	<b>\$33,650</b>
2015	S590	1098805	A71 SC TS	699	Garden City	\$39,938	<b>\$30,150</b>



### Bobcat S650 Skid-Steer Loader

• 74 hp, 2690 lb rated operating cap, 74" wide, 10' dump height

Year	Make	Stock #	Options	Hours	Location	Regular Price	REDUCED
2015	S650	1103415	A71 SJC TS	880	Manhattan	\$45,067	<b>\$34,200</b>
2015	S650	1108109	A71 SJC TS	640	Manhattan	\$46,990	<b>\$35,450</b>
2012	S650	1056314	A71 SC TS	1297	Wichita	\$37,075	<b>\$28,000</b>
2015	S650	1115991	A71 SC TS	750	Manhattan	\$45,095	<b>\$34,025</b>
2015	S650	1100008	H51 SC TS	660	Wichita	\$43,299	<b>\$32,675</b>
2015	S650	1104003	A91 SC	675	Garden City	\$45,265	<b>\$34,150</b>
2015	S650	1101270	A91 SJC	370	Wichita	\$46,082	<b>\$34,825</b>
2012	S650	1055526	A91 SC	1745	Garden City	\$37,875	<b>\$31,700</b>
2015	S650	1103416	A91 SC	402	Manhattan	\$50,286	<b>\$37,915</b>
2015	S650	1106334	A91 SJC	230	Manhattan	\$49,295	<b>\$37,175</b>



**WOW!**

### Bobcat S750/S770 Skid-Steer Loaders

• 85-92 hp, 3200-3350 lb rated operating cap, 74" wide, 11' dump height

Year	Make	Stock #	Options	Hours	Location	Regular Price	REDUCED
2015	S750	1110988	A91 SC	215	Manhattan	\$59,475	<b>\$44,800</b>
2015	S770	1112651	A71 SC TS	375	Manhattan	\$58,795	<b>\$44,985</b>
2015	S770	1112538	A71 SC TS	475	Manhattan	\$59,950	<b>\$45,175</b>
2015	S770	1123847	A91 SJC	276	Wichita	\$54,450	<b>\$41,050</b>



### OPTIONS KEY

**A71:** Cab H/AC, Power Bobtach, Sound Reduction      **A91:** A71 plus High Flow, 2-Speed, Bucket Positioning, Block Heater  
**H31:** Cab w/ Heat Only      **H51:** H31 plus Power Bobtach      **H71:** H51 plus Sound Reduction  
**SJC:** Joystick Controls      **SC:** Standard Controls (stick & pedal)      **TS:** 2-Speed



**Bobcat**

**HURRY, at these prices, they will go fast! Items struck through are sold.**  
 Call for more details, financing and other options. Any upgrades are subject additional costs. Exclusions may apply.  
 Attachments not included. Shipping not included. Specifications may be approximate.

WICHITA KS  
 3223 N. Hydraulic  
 316.838.3321  
 800.950.3321

GARDEN CITY KS  
 3830 W. Jones  
 620.277.2290  
 800.475.2290

MANHATTAN KS  
 3695 Green Valley  
 Parkway  
 785.537.9979

TOPEKA KS  
 835 NE Highway 24  
 785.232.7731  
 800.432.2440

Check out all of our used equipment at [whitestarmachinery.com](http://whitestarmachinery.com)