



Sharon Schwartz was presented the Kansas Farm Bureau Distinguished Service Award at the 100th annual meeting, held Dec. 1-4 in Manhattan.

Farm Bureau honors members and friends at 100th annual meeting

Kansas Farm Bureau recognized members and friends at its 100th Annual Meeting, Dec. 1-4 in Manhattan.

Sharon Schwartz, Washington County, received KFB's Distinguished Service award. A native Kansan, she and husband Leo have operated a dairy, feeder pig facilities, Pork Chop Acres – a farrow-to-finish facility, and produced wheat, corn, soybeans, and sorghum on their family farm. Sharon served as a 4-H leader for more than 20 years and held leadership roles on the Kansas Pork Council, the United States Meat Export Federation and the National Pork Board during development of the highly successful, "Pork, The Other White Meat" campaign. Recently she has given 20 years of service in the Kansas Legislature where she diligently worked to protect and position agriculture and rural Kansas for success, chairing several committees including the House Ag Committee.

The organization presented ten Friends of Agriculture awards. This award recognizes individuals who have made significant contributions to Kansas Farm Bureau and agriculture or rural Kansas. They included:

Scott Chapman, Mitchell County, has focused on agriculture throughout his life. He's been a teacher, an Extension agent and a true friend of ag. Scott's retired as an Extension agent but continues to remain involved in agriculture and Mitchell County Farm Bureau.

Craig Cooper, Sheridan County, served Kansas Farm Bureau's 10th dis-

trict for 32 years. In that role Craig worked to ensure county Farm Bureaus had the tools and resources they needed to succeed and that members were able to engage locally and beyond to ensure agriculture and communities in northwest Kansas remain vibrant.

Rosetta Deutscher, Ellis County, served as the Ellis County Farm Bureau coordinator from 1991 to 2001 and as Ellis and Trego County Coordinator from 2001 until she retired in 2016. With 35 years of service to Farm Bureau, she was instrumental in starting the ongoing Ellis and Trego County Kids Day on the Farm serving more than 400 kids a year, developing the Ellis County Ag in Motion Mobile Ag Education trailer, numerous Farm Safety Days and initiating the Fort Hays State University Collegiate Farm Bureau.

Steve Hines, Hamilton County, is a devout Farm Bureau member, serving on the resolutions committee, along with the hay and forage, and feed grains committees. Steve served on the Hamilton County Farm Bureau board for 24 years including stints as the president and vice-president.

Diane Hoobler, Wabaunsee County, retired from Kansas Farm Bureau in 2012. She is an active Farm Bureau member, currently serving as president of Wabaunsee County Farm Bureau. She and her husband, Larry, open their farm for visitors whenever an opportunity arises. They value any chance to share ag's story with others.

Larry Kepley, Grant County, has spent his entire life involved in agriculture. He's been a farmer, a teacher, an Extension agent and a leader locally, statewide and nationally. He helped organize the Southwest Kansas Pork Producers, served on local boards including Farm Bureau, the county fair board and Southwest Kansas Irrigators. Statewide, he's served on the Kansas Wheat Growers Association and Kansas Wheat Commission holding offices in both groups.

Harold and Virginia Kraus, Ellis County, have served agriculture for more than 20 years. Harold is a founding member of the National Biodiesel board, and the Krauses were named Master Farmer and Homemaker in 1998. They have hosted the Ellis

County Kids Ag Day on the Farm for 18 years and have two state historical sites on their farm.

Sandy Manner, Sedgwick County, recently retired from Farm Bureau as the 4th District administrator after 18 years of service. In her tenure at Kansas Farm Bureau, she served her counties well, participated in a variety of Farm Bureau committees and designed training tools and protocols for county officers and board members statewide.

Darrell Monfort, Allen County, has been active in farming since the age of ten starting on his family's farm. He is active in the community serving on the fair board, leading 4-H clubs, and is a spokesperson for local media on ag issues. He's also very active in Kansas Farm Bureau and the Kansas Veterinary Medical Association.

Harry Watts, Riley County, retired from Kansas Farm Bureau this year after 18 years of service. Harry brought years of community development and government relations experience to Kansas Farm Bureau and served as our lead on policy and advocacy, most recently running the KFB Foundation.

Ted and Lisa Guetterman, both of Miami and Johnson counties, received the Kansas Farm Bureau Natural Resources Award. This award goes to the farm family who exemplifies good land stewardship. Ted and Lisa identified soil erosion as a major concern in all their fields so the family built miles of terraces and waterways. Ted also assists his landlord and other farmers in the construction of waterways and terraces. Throughout the past 35 years Ted's family integrated new practices, such as drills and planters as well as GPS systems, leading to the farm becoming 100 percent no-till.

Amanda Taylor, Riley County, is the Sales Performance Manager at Farm Bureau Financial Services. She received KFB's Partnership Award. This award recognizes someone from Farm Bureau Financial Services who has gone above and beyond for the state's largest farm organization. Amanda works closely with Farm Bureau Financial Service agents in efforts to help KFB make membership gain and reach goals for account growth and retention.



Kansas Farm Bureau president Rich Felts addresses members at the organization's annual meeting, an event that kicked off their 100th year.

Photo by Donna Sullivan

Kansas Farm Bureau celebrates 100 years of service to agriculture

By Donna Sullivan, Editor

Strong, self-reliant, independent – the adjectives often used to describe farmers are the very qualities that could easily derail attempts to build membership in an organization founded on their behalf. Yet, one hundred years since its inception, Kansas Farm Bureau continues to do just that. Since its formation in 1919, Kansas Farm Bureau has relied on its grassroots constituency to hammer out its own policies, influence public policy and remain ever-vigilant in protecting the industry and the way of life of each of its members.

Advocacy, education and service are the hallmarks of Kansas Bureau, and have been since the first delegates from 38 counties descended on Manhattan to roll up their sleeves and get to work strengthening agriculture. From tax laws in 1924 to cellular coverage in 2018, the organization has continued to be out in front of issues that affect rural Kansans.

The Great Depression, the Dust Bowl, wars, the farm crisis of the 1980's and other events rocked the lives of farmers through the decades, and Kansas Farm Bureau advocated for policies that would help stabilize the industry. Yet leadership recognized the need to adapt and change as the times and needs changed. In 1930 they took part in the development of the Agricultural Adjustment Act, which favored government involvement in agriculture to save farmers and rural banks. The 1950s saw them shift towards a more market-oriented philosophy.

Education has always been a pillar for the organization, from holding their first Citizenship Seminar in 1962 to help high school students gain understanding of our political and economic system to today hosting Farm Food Tours and other advocacy efforts designed to connect consumers with where their food comes from. Beginning in 2007 former KFB CEO Dan Yunk started a series of seven books, Kailey's Ag Adventures, to share the story of agriculture. Kansas Farm Bureau also has a collegiate program, which began in 2005 and now has chapters on seventeen campuses around the state.

While education and looking to the future is a priority, so is honoring the past. In 2000 the Century Farm program began, and to date, more than 2500 family farms have been recognized. To qualify as a Century Farm, the current owner/operator must be related to the owner/operator of the farm one hundred years ago or more. The farms receive a sign that designates them as a Century Farm, as well as recognition from Kansas Farm Bureau.

"The first 15 years of Kansas Farm Bureau life were rough ones. The idea was new and times were hard," the organization's very first president, Ralph Snyder, was quoted as saying.

Agriculture today continues to face challenges, from weather conditions to commodity prices, and high input costs to trade concerns. Yet the eternal optimism, another well-known quality of agriculture producers, continues to be a force that drives them forward.

Current president, Rich Felts wrote for their anniversary booklet, handed out at their recent annual meeting, "As we venture into another century of being the Voice of Agriculture, I stress the importance of our role in being innovative, active and engaged in our organization and through our rural Kansas communities."

Downey, Moser elected to lead KLA

Wabaunsee County rancher Barb Downey of Wamego moved up to president of the Kansas Livestock Association (KLA) during the group's annual business meeting November 30 in Wichita. Members chose Harry Moser, a cow-calf producer from Wheaton, as the new KLA president elect. Downey and Moser will lead the 5,500-member organization during the next year.

Downey represents the fourth generation of her family in the ranching business. She and her late father, Joe Downey, started Downey Ranch in 1986. Downey and her husband, Joe Carpenter, operate the ranch, which consists of a registered Angus and commercial Angus-based cowherd that grazes pastures in Wabaunsee and Riley counties. The cattle are marketed as seedstock through a joint production sale with Kniebel Cattle Company of White City or finished and sold through U.S. Premium Beef, of which they are founding stockholders and qualified seedstock suppliers. Downey Ranch was named Beef Improvement Federation (BIF) Commer-



Harry Moser, Wheaton, was chosen as the president-elect for Kansas Livestock Association at their annual meeting. Barb Downey, Wamego, moved into the position of president for the organization.

cial Producer of the Year in 2010.

Downey has been extensively involved in leadership with both KLA and the National Cattlemen's Beef Association (NCBA). She is a past chair of the Kansas Beef Council and currently is vice president of the NCBA Region VII Federation Division. She serves on the Federation of State Beef Councils Board of Directors and represents the Federation on the NCBA Executive Committee. She is a member of the Joint Industry Nutrition and Health Committee. Downey is a

past chair of the KLA Natural Resources Committee, is a member of the KLA Stockgrowers Council and has served on the KLA Policy & Resolutions Committee. She is a past president of the Kansas Angus Association.

She has served on the USD 320 Board of Education. Downey is a past Wabaunsee County Extension Council member and a local 4-H club leader.

Downey graduated from K-State in 1986 with a degree in Animal Sciences & Industry (AS&I).

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Silence Is Golden

By John Schlageck, Kansas Farm Bureau

Today, information bombards us like a meteor shower. It's everywhere. Each day our eyes see thousands of images on television, smart phones and screens. Our ears hear many thousand words. A few still read thousands of words on the printed page. People text and talk. They Facebook and walk. They Twitter and Tweet. They blog and beep. They Bluetooth - didn't know that was even a word until a decade ago. One thing I do know - Bluetooth should not be used as a verb.

Folks who can't speak our own English language "good" are creating their own new language every day. Good, your choice of words, not mine. That's a whole 'nother story.

Doesn't anyone listen or read anymore?

Wise men and women throughout history have told us we ought to be doing more of this. Listening to people, music and reading books. Give your eyes a rest from the video world.

I listen to music every day. The earliest music I remember hearing was probably the big-band sounds of Tommy Dorsey or Benny Goodman in the early 1950s on my mom and dad's 78 record player.

And just so you don't think I'm anti-new technology, I started listening to my own iPod 18 years ago.

I've recorded more than 200 albums and CDs including Dylan, Led Zeppelin, Little Richard, Iris De-

ment, Hank Williams, Handel, Mozart, Sinatra, Billie Holiday, Miles Davis, Duke Ellington, Robert Johnson, Willie Dixon - bluegrass, blues, classical, jazz rock - you name it, I listen to it on my small, wafer-thin, black music box.

Yep, eight GB of memory, 2,094 songs and 5.8 days of music and that's not counting several hundred LPs (long-playing vinyl) and CDs at home. Analog remains the best for sound quality, it has no equal. And I don't do much live streaming. I'd rather select my own music favorites to listen to.

Reading is another passion. I can't begin to think of how many books I've read during the last 60 years. I read every day and sometimes I have two or three books going at the same time.

One of my favorite authors, Leo Tolstoy (*War and Peace* and *Anna Karenina*), used to choose a theme and offer a wise thought for each day of the year. He coupled this with quotes from some of the greatest philosophers of all times.

Here are a few of the thoughts on which Tolstoy and others reflected. Most have to do with listening.

After a long conversation, stop and try to remember what you have just discussed. Don't be surprised if many things, sometimes all things you discuss, are meaningless, empty and trivial.

A stupid person should keep silent. But if he knew this, he would not be a stupid person. -Saadi.

If you want to be a clever

person, you must learn how to ask cleverly, how to listen attentively, how to respond quietly and how to stop talking when there is nothing more to say.

People whose only motivation is to say something original utter many stupid things. -Voltaire.

If you have time to think before you start talking, think.

Will what I have to say harm anyone? Is it necessary to speak?

Nothing can support idleness better than empty chatter. People would do better to keep silent rather than speak the boring, empty things they routinely say to entertain themselves.

First think, then speak. Stop when told, "enough." -Saadi.

Those people speak most who do not have much to say.

People are taught to speak, but their major concern should be how to keep silent.

I have spent all my life amongst wise people, and I have found nothing better than silence in this world. If a word costs one coin, then silence costs two. -Talmud.

Keep silent. Rest your tongue more often than you do your hands. You will never regret that you have kept silent, but you will often regret that you spoke too much.

Do not say words you do not feel, lest your soul be blackened with darkness. -The Book of Divine Thoughts.

Silence is golden. Listen.

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



Prairie Ponderings

By Donna Sullivan

My husband has developed a new habit, and I'm not sure how I feel about it. So rather than just have a discussion with him, I'm going to do what any self-respecting writer would do, and that is turn it into material.

For the past couple of years, whenever I introduce him to someone, he follows up the obligatory pleasantries with this statement:

"Not everything she writes about me is true."

To which I generally respond, "Well, it's always based on truth..."

A general discussion then often ensues about the time-honored (well, among writers, anyway) principal of "creative license" and how it's in no way akin to lying and certainly not grounds for divorce.

At some point I will usually throw in, "If you don't want me to write about you, then stop pro-

viding me with so much material."

Case in point: Last week as our pasture was covered with snow, he was gazing out our bedroom window and what did he see? A coyote sauntering through like he owned the place.

He came flying out of the bedroom into the kitchen where I was unloading the dishwasher and commanded, "Be quiet, don't make any unnecessary noise!" He then proceeded to run down the basement stairs, making more commotion than a herd of stampeding buffalo, while I stood there afraid to put a fork in the dishwasher for fear of the clink it would make as it joined its cutlery cousins.

He came back up the stairs with his gun and headed back for the bedroom, once again admonishing me to be quiet. Seriously?

He quietly slid the

window open, rested the barrel of the gun on a pillow he took from our bed, and proceeded to shoot the potential calf-killer.

From our bedroom. He walked triumphantly back to the kitchen and I didn't even have to ask if he was successful. His grin said it all. Our bedroom smelled like gunpowder, and my pillow (yes, my side of the bed is closest to the window) was wet from the snow after being hung partway out the window to be used as a gun rest. But that was one coyote that wouldn't be bothering neighborhood livestock anymore.

Plus, I had material for a column. So win-win, right?

And for the record, not one shred of creative license was used in the writing of this column, no matter what my husband might try to tell you.

Soybean growers relieved to hear positive trade news from G20 Summit

The American Soybean Association (ASA) was pleased to hear positive reports from the G20 Summit that President Trump and Chinese President Xi Jinping have potentially agreed to de-escalate the current trade friction by not raising tariffs further while negotiations continue. According to a White House statement, China has also agreed to purchase more U.S. agricultural and other products.

John Heisdorffer, a soybean grower from Keota, Iowa, and ASA president said, "This is the first positive news we've seen after months of downturned prices and halted shipments. If this suspension of tariff increases leads to a longer-term agreement, it will be extremely positive for the soy industry. We want to begin repairing damage done to our trade relations with China, which has been essential

to successful soybean exports for years."

Under the agreement reached on Saturday, December 1, tariffs on \$200 billion worth of goods will not increase to 25 percent on January 1 from the current 10 percent level. Details have not been announced regarding the quantity of U.S. goods that China will purchase, but the White House statement indicated that purchases of ag products would begin immediately.

Trump and Xi struck the deal during a dinner Saturday night following the G-20 summit in Buenos Aires, Argentina. The agreement apparently has a moratorium of 90 days for both sides to come to resolution on issues including technology transfer, intellectual property protection, and other concerns.

"During the 90-day negotiating period, ASA hopes to see China reopen its market to significant U.S. soybean imports as a key confidence-building step that will help restore our trade relationship," Heisdorffer said. "This is an important opportunity to demonstrate positive momentum that will strengthen efforts on both sides to restore economic relations that are mutually beneficial."



DUST ON THE DASHBOARD

by Glenn Brunkow

I don't know about any of you, but this fall has been one of the most trying seasons of my farming career. It seems like the weather has been against us at every turn. First it was too dry to get the crop to grow, too hot for the corn and this fall it has been too wet and too snowy to get it harvested. Then we have the markets - they were soft and that was before the trade war and tariffs. I must admit, I have been down lately.

Every time I have tried to get off the mat something else comes along and knocks me right back down. I also know from talking to many of you that I am not alone.

This past week I attended the Annual Meeting of the Kansas Farm Bureau. It is my chosen organization, the one that I give my time to and the place I focus much of my attention on. Is Farm Bureau better than any of the other ag organizations out there? I think so, but that is not the point of my thoughts this week and I am not looking for an argument. I hope that you are involved in the ag or commodity group that you feel best fits you and your beliefs and that you can be part of. In any case, this week was our Annual Meeting and it was the start of our 100th anniversary celebration.

With all that is going on with my farm, I was a little down when I arrived at the meeting. Soon I ran into many friends and we compared notes about how hard this fall harvest season has been. I am not sure why it made me feel better that I was not alone in my tough fall, but it did make me feel better. Too many times I think we feel so isolated by the very nature of our business, often we are a one- or two-man show and it is easy to get blinders on.

The words of encouragement from my friends from around the state helped quite a bit. The kind thoughts reminded me that I am not alone and they are pulling for me. Then we started the general sessions and I was reminded of why I am in agriculture by many of the speakers. I guess it helps to hear that what we are doing is important and that people do appreciate the long hard hours we put in each day.

Maybe it was the 100th anniversary celebration that helped too. It was a good reminder that Kansas Farm Bureau was born out of times just like we faced

this fall. It was started by farmers and ranchers who looked to band together to make the world of production agriculture better; a group of professionals who saw the value in working together to make agriculture better and more secure. Sure, things are tough now, but we have weathered storms worse than this one and come out the other side stronger and more resilient.

This was made clear to me as I watched a workshop put on by Dr. Allen Featherstone, professor of Agriculture Economics at Kansas State University. Is the economic climate rosy, probably not, but the dark clouds on the horizon are breaking up and there may be some light at the end of the economic tunnel. While this has been a trying period, we have seen worse times and survived. I have no doubt we will make it through this storm too.

I left the day feeling much better. I don't know much in this world, but I know the weather in Kansas will change and I need to be patient. The one thing we can't give up is our hope and eye on the future and I have my friends to thank for that. It's funny how just when things look the darkest and times are tough how the encouragement of others in the same boat can help the most.

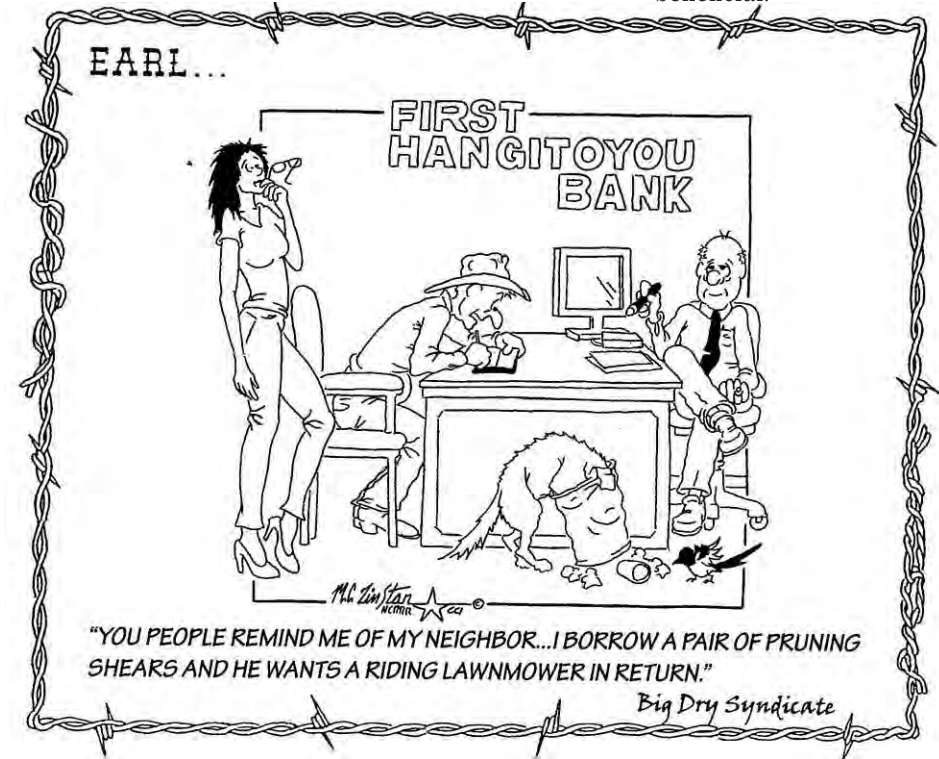
I guess that is why I think involvement in any of our general agriculture or commodity organizations is so important. We are such a small portion of the general population that often no one else around us understands what we do. If we are to survive, we will come together as an agriculture community to help support each other through times like this. Alone we cannot achieve as much as we can all together. That is why I am involved in Kansas Farm Bureau.

When I return home, I will have a renewed vision and excitement for the challenges farming brings me. The work will get done and the future will hold more opportunity. I can see that now with a little help from my friends. My thoughts for you are that it is much tougher to make it through hard times alone. Find a place you feel comfortable, an organization that stands for the same principals you do and get involved. I promise you will get more out of it in the long run than you put in.



COWPOKES By Ace Reid

"This must be the land that belongs to that new agriculture college!"



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Roe joins staff of Kansas Corn

Josh Roe has joined the Kansas Corn Growers Association (KCGA) staff as vice president of Market Development and Policy. Roe comes to KCGA from the Kansas Department of Agriculture where he served as the deputy secretary of agriculture.



"Josh brings an extremely well-rounded ag skill set and knowledge base to Kansas Corn," Kansas Corn CEO Greg Krissek said. "His background in market development as well as policy is a perfect fit for our growing organization. I know our growers and our staff will enjoy working with Josh."

Roe holds B.S. and M.S. degrees in Agricultural Economics from Kansas State University and Iowa State University. After working for eight years as an agricultural economist at K-State, Roe joined the Kansas Department of Agriculture in 2014. Beginning as a staff economist, he was named assistant secretary of agriculture in 2015 and deputy secretary in 2017. His duties included leading the state and federal legislative policy and market development.

"I thoroughly enjoyed working with Greg and his staff in my role at KDA, and I'm thrilled to be joining the Kansas Corn team," Roe said.

Roe represents the seventh generation in his family to own and operate their family farm in Republic and Jewell counties. He continues to play an active role in managing the farm.

Downey, Moser elected to lead Kansas Livestock Association, cont.

She and husband Joe, also a K-State AS&I graduate, received the K-State Block & Bridle Outstanding Stockmen Award in 2011.

The Carpenters have two daughters. Anna is a junior at Texas Tech University. Laura is a freshman at Kansas State University. Both girls work on the ranch during their free time.

Moser and his family own a seedstock and commercial cow-calf enterprise in Marshall and Pottawatomie counties. Seedstock is merchandized by private treaty, with steers finished on the ranch and sold through a niche market. The cattle graze primarily on native Flint Hills pastures. All the feed for the cattle is grown on the ranch.

Moser Ranch won the BIF Seedstock Producer of the Year award in 2003. The ranch was selected as Outstanding Stockman for 2012 by the K-State Block and Bridle Club.

He is a second-generation cattle producer. His parents, LaVerne and Elaine Moser, still live on the ranch they purchased in 1958 near Elgin, North Dakota, where Harry grew up. The third and fourth generations of Mosers are living and working on the Kansas ranch. Moser, his

wife Lisa, son Cameron and his wife Carrie, are involved in the day-to-day ranch operations. Daughter Kendra Michaelis is the office manager at the Pottawatomie County Noxious Weed Department, and her husband, Rex, works off the ranch. Daughter Kayla Josefiak and her husband, Ty, farm and ranch in Pawnee County. Harry and Lisa Moser have eight grandchildren.

Moser is a past chairman of both the KLA Stockgrowers Council and KLA Membership Committee. He has served on the KLA Executive Committee and is a member of the KLA Board of Directors. Moser, a graduate of the KLA Leadership Conference, is vice chairman of the KLA Policy & Resolutions Committee. He has represented KLA on the NCBA Board of Directors. He is a past chairman of the board of the American Simmental Association and previous-

ly has served on the BIF Board of Directors. Moser also has served as president of the Kansas Simmental Association.

He currently is serving on the Nemaha-Marshall Rural Electric Association Board of Directors. Harry and Lisa Moser were 4-H beef leaders for three years in Jackson County and 17 years in Pottawatomie County.

Moser graduated from North Dakota State in 1981 with a bachelor's degree in animal sciences & industry.

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2018 Grass & Grain Holiday Recipe Contest

Kay Kruse, Hays, Wins Holiday Contest And Prize

Kay Kruse, Hays: "These meatballs are great for a holiday party. I got this recipe 20+ years ago from a girl I worked with shortly after I got married."

DORIS' MEATBALLS

Mix together:

1 pound hamburger
1 cup Cornflake crumbs
1/3 cup ketchup
2 eggs
2 tablespoons soy sauce
1/4 teaspoon pepper
1/2 teaspoon garlic powder
2 tablespoons minced onion
1/3 cup parsley flakes

Form into small balls and place in a baking dish. Mix together:

1 can jellied cranberry sauce, cut into small pieces
1 bottle chili sauce
2 tablespoons brown sugar
1 tablespoon lemon juice

Pour sauce over meatballs and bake at 350 degrees for 30 to 40 minutes. The cranberry sauce pieces will melt in the oven.

Jan Schoshke, Brookville: "These are great. Pop in microwave and take to go!"

BREAKFAST SLIDERS

1 1/2 pounds sausage
1/2 cup butter
2 tablespoons brown sugar
1 tablespoon Worcestershire sauce
1 tablespoon yellow mustard
1 tablespoon dried minced onions
12 slider buns of your choice, split
8 ounces thinly sliced ham, 12 slices
12 thin slices baby Swiss cheese

Preheat oven to 375 degrees. Spray a 9-by-13-inch baking pan with nonstick cooking spray. Press sausage into pan and bake for 20 to 23 minutes. Transfer meat to cutting board and carefully cut into 12 squares. Reduce oven to 325 degrees. Coat a clean 9-by-13-inch baking pan with nonstick cooking spray. In a small saucepan over medium heat melt butter. Stir in brown sugar, Worcestershire sauce, mustard and minced onion. Bring to gentle boil then remove from heat. To assemble: top each bottom bun with sau-

sage patty, ham slice and cheese slice. Cover with top buns. Place in prepared baking pan. Pour butter mixture over sandwiches. Cover with foil. Bake 15 minutes. Remove foil and bake 5 more minutes.

Darleen Bernhardt, Tecumseh: "Good with your favorite crackers or pretzels."

CHRISTMAS DIP

1 cup sweet chili sauce
8 ounces cream cheese (room temperature)

Have the cream cheese room temperature. Pour chili sauce over cheese.

Gay Schumaker, Whiting: "Happy Holidays!"

SUGAR-FREE NO-BAKE COOKIES

1 stick butter
3/4 cup Splenda
1/2 cup milk
1/2 cup peanut butter
1 teaspoon vanilla
2 1/2 cups quick oatmeal

Combine butter, Splenda and milk. Heat on medium heat. Cook rapid for 1 minute. Remove from heat and stir in peanut butter, vanilla and quick oatmeal. Stir and drop onto cookie sheet. Put in refrigerator to speed up setting. Keep in an air-tight container in refrigerator.

Mrs. Jenny Kurtz, Westphalia: "If you love red hots you've got to try this easy and delicious recipe! It makes a great last-minute gift for family and friends. Pack it in a clear plastic treat sack with a festive ribbon to tie it off and you're ready to share! Merry Christmas!"

FESTIVE CINNAMON POPCORN

8 quarts of popped popcorn
1 cup of butter, cubed
1/2 cup of light corn syrup
9-ounce package of Red Hots candies

Place popcorn in a large bowl and set aside. In a large saucepan combine butter, corn syrup and red hots. Bring this to a boil over medium heat, stirring constantly. Boil the mixture for 5 minutes, stirring occasionally. Pour mixture

over popcorn and toss to coat. Transfer the popcorn to 2 greased 15-by-10-by-1-inch baking pans. Bake at 250 degrees for 1 hour, stirring every 15 minutes. Remove from pans and place onto waxed paper to cool. Break apart and store in air-tight containers or package for gift-giving.

Kimberly Edwards, Stillwater, Oklahoma: **BRUSSELS SPROUTS WITH CRANBERRIES**

3 pounds fresh brussels sprouts, trimmed & halved
3 tablespoons olive oil
1 teaspoon salt
1/2 teaspoon pepper
1/2 cup dried cranberries

Preheat oven to 425 degrees. Divide the brussels sprouts between 2 greased jelly roll pans. Drizzle with oil then sprinkle with salt and pepper; toss to coat. Roast until tender stirring occasionally, 20-25 minutes. Transfer to a large bowl and stir in cranberries.

Joyce Depenbusch, Nashville: "My family has a tradition of bringing treats to several households, especially the elderly, in our area on St. Nicholas Day, December 6. It is fun to deliver goodies before all of the seasonal delicacies arrive, and they are always appreciated. I also treat the staff at my school with a variety of foods (you do not come late to the teacher's lounge that day)!"

"I try to bring the 'tried and true' and add a new recipe each year. This year my 'new test' recipe is Gingerbread Sugar Cookie Bars. The first time I made them, I was distracted and put in 1 teaspoon of nutmeg instead of the 1/4 teaspoon. I made some adjustments to compensate, but got rave reviews even on the batch with the mistake. Proof that cream cheese frosting can hide a multitude of sins! Hope your family and friends enjoy them as much as ours."

GINGERBREAD SUGAR COOKIE BARS

Batter:
2 cups flour
1 teaspoon baking soda

1/2 teaspoon salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/2 cup melted butter, cooled
1/2 cup granulated sugar
1/2 cup brown sugar
1/4 cup molasses (unsulphured)
1 egg
1 teaspoon vanilla

Frosting:
1/2 cup softened butter
8 ounces of softened cream cheese

3 1/2 cups powdered sugar
1/2 teaspoon vanilla
Sprinkles (optional), I used Christmas-colored sprinkles and they really made the bars look festive

Preheat oven to 350 degrees and grease a 9-by-13-inch pan. Mix all dry ingredients of the batter together and set aside. Mix melted butter, sugars, molasses and egg together. Add vanilla and mix until smooth. Add the dry ingredients a little at a time until all are combined. Spread the dough evenly onto the bottom of the pan. Bake for 15-17 minutes. Let cool.

For frosting: Beat butter and cream cheese until no lumps. Sift in powdered sugar and stir. Mix in vanilla. Spread the frosting on cooled bars and add sprinkles if desired. Store in the refrigerator.

Claire Martin, Salina: **COFFEE PIE**

Crust:
3 ounces cream cheese
1/2 cup butter, softened
1 1/4 cups flour
Filling:
1 tablespoon strong coffee
1/4 cup melted butter
1 teaspoon vanilla
1 teaspoon apple cider vinegar
3 eggs, lightly beaten
1 tablespoon flour
1 1/2 cups sugar

Combine coffee, butter, vanilla and vinegar; set aside. Beat eggs. Whisk flour and sugar together. Add butter mixture, whisking to combine. Add eggs. Pour into a 9-inch crust made from above ingredients. Bake at 350 degrees for 45 minutes.

Bernadetta McCollum, Clay Center: "I got this recipe from one of my sisters many years ago and they are always included in my holiday baking."

ICED ALMONDS
1 cup whole blanched almonds
1/2 cup sugar
2 tablespoons butter
1/2 teaspoon vanilla
3/4 teaspoon salt

Heat almonds, sugar and butter in a heavy skillet over medium heat, stirring constantly until nuts are toasted and sugar is golden (about 15 minutes). Add vanilla. Spread nuts on aluminum foil. Sprinkle with salt. Cool and then break into pieces.

Kellee George, Shawnee: **SPICY PRETZELS**
1 teaspoon ground cayenne pepper
1 teaspoon lemon pepper
1 1/2 teaspoons garlic salt
1-ounce package dry Ranch-style dressing mix
3/4 cup vegetable oil

1 1/2 (15-ounce) packages mini pretzels

In a small bowl mix cayenne pepper, lemon pepper, garlic salt, Ranch dressing mix and oil. Place pretzels in a large sealable plastic bag. Pour in mixture from bowl. Shake well. Allow pretzels to marinate in the mixture about 2 hours before serving. Shake occasionally to maintain coating.

JoAnne Breault, Wamego: "How much easier can fudge get using the following recipe? The only problem is it is so good it does not last! Stock up on ingredients and make it to your liking by changing the flavor of icing and baking chips."

2 INGREDIENT FUDGE
1 tub chocolate frosting
12-ounce package vanilla baking chips (Nuts if desired)

Heat chips in microwave 1 minute in a microwaveable bowl. Stir, then heat 1 minute more. Heat frosting 20 seconds then stir into melted baking chips (add nuts if you choose). Spread in a small buttered pan. Chill then cut and enjoy! Repeat recipe as fudge won't last!

NOTE: Using cream cheese or vanilla icing with vanilla chips and using chocolate chips in above recipe are some of my favorite combinations.

Mary Hedberg, Clifton: **A QUICK FUNNY CAKE**

2 cups sugar
3 cups flour
1/2 cup cocoa
2 teaspoons baking soda
1 teaspoon salt
3/4 cup cooking oil
2 cups water
2 tablespoons vinegar
2 teaspoons vanilla
Your favorite frosting

Mix all ingredients together (except frosting) until smooth. Bake at 350 degrees for 35-40 minutes. Frost with your favorite frosting.

Jackie Doud, Topeka: **CRANBERRY PANCAKES**
1/2 cup cranberries
1 cup water, divided
1 cup complete pancake mix

1 teaspoon orange zest
1/4 cup orange juice
In a saucepan cook the cranberries and 1/2 cup water until berries pop, about 10 minutes. In a large bowl combine the pancake mix, orange zest and orange juice and remaining water just until moistened. Drain cranberries and fold into batter. Pour by 1/4 cupfuls onto a greased hot griddle; turn when bubbles form on top. Cook until second side is golden brown.

Lucille Wohler, Clay Center: **EASY ORANGE SALAD**
3-ounce package orange gelatin

1 cup boiling water
1 cup applesauce
1 small can mandarin oranges, drained
1 small can crushed pineapple, drained

Dissolve gelatin in boiling water. Stir in applesauce, mandarin oranges and pineapple. Cover and refrigerate.

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G&G Announces Its Annual Holiday Recipe Contest
Nov. 20 through Dec. 18
In observance of the holiday season, Grass & Grain will award the weekly winners \$35 in addition to the prize gift.
CONTEST IS NOW CLOSED!

BONUS DRAWING
Second chance to win! The names of all contestants will be entered in a drawing from which four names will be chosen. Each of these four contestants will receive \$35. Winners will be announced Dec. 18.

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The winner each week is selected from the recipes printed. Send us your favorite recipe. It may be a main dish, leftover, salad, side dish, dessert, or what-have-you. 1. Check your recipe carefully to make certain all ingredients are accurate and instructions are clear. 2. Be sure your name, address and phone number are on the entry. Please include a street address with your recipe entries. A post office box number is not sufficient for prize delivery. Allow 3-4 weeks for delivery. 3. Send it to: Woman's Page Editor, Grass & Grain, Box 1009, Manhattan, KS 66505.
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Rose Edwards, Stillwater, Oklahoma:
COCKTAIL CRACKERS
 1 package of dry Ranch Salad Dressing Original
 1 1/2 cups oil
 1 tablespoon lemon pepper
 1 tablespoon dill weed
 1 tablespoon garlic powder
 1 tablespoon onion powder
 9-ounce package oyster crackers
 1 box Nabisco Premium mini crackers
 1 box Club mini crackers

Combine all the above ingredients except crackers. Empty crackers into a large bowl that can be sealed. Pour the oil mixture over the crackers and stir until the crackers are evenly coated. Store in an air-tight container about 2 hours before serving.

Linda Kepka, Dorrance:
SUMMER SAUSAGE
 2 pounds hamburger
 2 tablespoons Tender Quick
 1 teaspoon garlic salt
 1/2 teaspoon pepper
 1 cup water

Mix together and chill in refrigerator for 24 hours. Then form into 3 loaves and bake on cookie sheet at 300 degrees for 1 hour and 15 minutes. Let cool, then slice. Keep refrigerated. Good with Ritz crackers.

Katrina Morgan, Americus:
CROCK-POT CHICKEN & NOODLES
 4 boneless skinless chicken breasts
 2 cans cream of chicken soup
 1 stick butter or margarine
 (2) 15-ounce cans chicken broth
 12-ounce package frozen egg noodles

Cook chicken, soup, butter and broth in crock-pot on low for 6 to 8 hours. Take chicken out and shred with a fork. Add noodles and put chicken back in. Cook on low for 1 1/2 to 2 hours. Stir a few times while cooking noodles.

The next two are from Millie Conger, Tecumseh:
APPLE PIE CHEX MIX
 3 cups Rice Chex cereal
 3 cups Corn Chex cereal
 1/2 cup walnut pieces
 3 tablespoons butter
 1/2 cup brown sugar
 1 teaspoon cinnamon
 1/2 teaspoon ginger
 1/2 teaspoon nutmeg
 2 cups dried apple, coarsely chopped
 1/4 cup white vanilla baking chips
 1 teaspoon shortening

In a large bowl mix cereal and walnuts. In a 2-cup microwave cup microwave butter 30 seconds or until melted. Stir in brown sugar, cinnamon, ginger and nutmeg. Stir for 1 minute then microwave 30 seconds. Pour over cereal mixture. Stir until evenly coated. Microwave on high 4 minutes, stirring after each minute. Spread onto waxed paper to cool. Sprinkle apples over mixture. Microwave chips and shortening 1 minute or until melted. Drizzle over cereal. Let stand until set. Break into bite-size pieces. Store in air-tight container.

ORANGE SLICE FRUIT CAKE
 3 1/2 cups flour
 1/2 teaspoon salt
 1 pound orange candy slices, chopped
 1 pound pitted dates, chopped
 2 cups walnuts or pecans, chopped
 1 cup coconut
 1 cup butter
 2 cups sugar
 4 eggs
 1/2 cup buttermilk
 1 teaspoon baking soda

Mix together flour and salt. In another bowl combine orange slices, dates, nuts and coconut. Add 1/2 cup of flour mixture to this bowl. Cream butter and sugar. Add 4 eggs one at a time. Combine soda and buttermilk. Add milk mixture to flour mixture alternating and blending after each addition. Add candy mixture and mix well. Bake at 300 degrees in a well-greased and floured angel food pan or bundt pan for 1 hour and 45 minutes. Test with toothpick. Cool upside down 45 minutes on cooling rack before taking out of pan.

The following two are from Lydia J. Miller, Westphalia:

TOFFEE SQUARES
 35 soda crackers
 1 cup butter
 1 cup brown sugar
 12-ounce package chocolate chips

Lightly grease a sheet pan. Line with crackers. Mix butter and sugar. Bring to a boil and boil 3 minutes. Pour on crackers. Bake at 375 degrees for 15 minutes until golden brown. Sprinkle with chips. Spread after 5 minutes. Remove from pan while still warm and place onto waxed paper.

BEEF OR DEER JERKY

1 1/2 to 2 pounds boneless meat
 1/4 cup soy sauce
 1 tablespoon Worcestershire sauce
 1/4 teaspoon pepper
 1/4 teaspoon garlic powder
 1/2 teaspoon onion powder
 1 teaspoon hickory-smoked salt

Cut meat 1 inch wide, 1/4- to 1/2-inch thick (cut while partially frozen). Remove all fat. Put meat in marinade and cover lightly (plastic wrap). Refrigerate 5-8 hours. Set oven on lowest temperature. Arrange closely on racks. Turn occasionally. Check often. Will dry in 4 to 6 hours.

The next four recipes are from the wonderful women at K-State Research and Extension, Meadowlark District office in Holton. They share informative articles with the G&G readers all throughout the year. Thank you for all you do and for participating in this Holiday Contest!

Jody Holthaus, Holton:
CRANBERRY CHRISTMAS CAKE
 (source: barefeetinthekitchen.com)
 (Prep: 20 min.; Cook: 45 min.; Total: 1 hr. 5 min.)
 3 eggs

2 cups sugar
 3/4 cup butter, softened
 1 teaspoon vanilla
 2 cups all-purpose flour
 12 ounces fresh cranberries

Preheat oven to 350 degrees. With a mixer beat the eggs with the sugar until slightly thickened and light in color, about 5 to 7 minutes. The mixture should almost double in size. The eggs work as your leavening agent in this recipe, so do not skip this step. This mixture should form a ribbon when you lift the beaters out of the bowl. Add the butter and vanilla; mix 2 more minutes. Stir in the flour until just combined. Add the cranberries and stir to mix throughout. Spread in a buttered 9-by-13-inch pan (this pan is my favorite)! Bake for 40 to 50 minutes or until very lightly browned and a toothpick inserted near the center of the cake comes out clean (I baked mine for 43 minutes). Let cool completely before cutting into small slices (I cut mine into fairly small pieces, about 1-by-2-inches, so they could be easily eaten at a party). Enjoy! Yield: 16 servings.

Nutritional information, amount per serving (16 servings): calories 252; protein 2g; sugar 25g; carbohydrate 39g; fat 9g; cholesterol 53mg; sodium 88mg; fiber 1g.

Judy Stephens, Holton:
 "This cake is good no matter how fresh or old!"

BUTTERMILK CAKE
 2 cups sugar
 1/2 cup shortening
 2 cups buttermilk
 3 cups flour
 2 teaspoons soda
 1 teaspoon salt
 1 teaspoon cinnamon
 1 teaspoon cloves
 1 teaspoon nutmeg
 2 cups ground raisins

Mix sugar and shortening. Dissolve soda in buttermilk. Sift flour, salt and spices together. Add alternately with the milk to the sugar-shortening mixture, always adding flour first and last. Add raisins anytime you please (the cake is good even without the raisins). Bake in a 9-by-13-inch pan at 350 degrees for 30 to 35 minutes or when a toothpick inserted near centers comes out clean.

Cara Robinson, Holton:
ANY KIND COBBLER
 1 can any kind of pie filling
 1 package Jiffy white cake mix
 1/4 cup margarine, melted
 25 seconds
 1/2 cup nuts, optional

Spread pie filling in an 8-by-8-inch dish. Combine cake mix and nuts in a bowl. Microwave butter then add to cake mixture until crumbly. Sprinkle on top of pie filling. Bake at 350 degrees for 25 to 30 minutes.

Nancy Nelson, Holton:
 "A favorite salad served at Clovia 4-H House at K-State in the mid-1970s."
PURPLE PRIDE SALAD
 (2) 3-ounce boxes black cherry gelatin
 1 small can crushed pineapple, drained & reserved
 1 can blueberries, drained & reserved
 3-ounce package cream cheese

1 cup sour cream
 1/3 cup chopped English walnuts

Follow directions on gelatin package, substituting pineapple and blueberry juice for water. Add pineapple and blueberries. Chill until firm. Combine cream cheese and sour cream and spread over gelatin. Sprinkle finely chopped walnuts over top.

And finally, another holiday recipe from our winner Kay Kruse, Hays:
 "Our favorite coffeeecake Mom always makes!"

MOM'S BEST COFFEECAKE
 Mix together the following:
 1 cup brown sugar
 1 cup granulated sugar
 1/4 teaspoon salt
 3 cups flour
 1 teaspoon baking soda
 1 cup butter, melted

Reserve 1 cup of mixture for topping. Add to remaining mixture:
 2 beaten eggs
 1 cup buttermilk

Mix well and pour batter into oil 15-by-10-inch sheet pan. To reserved topping mixture add:
 1 cup chopped nuts
 1 cup raisins

Sprinkle topping over batter in pan and bake in a 350-degree oven for approximately 20 minutes or until lightly browned and test done.



Home and Away

Show Me The Money

By Lou Ann Thomas
 "Wow! We don't see many of these any more," the young cashier said as I handed her my check.

"Really? Checks? People don't use checks anymore?" I asked.

"Not much. Most young people don't use them, preferring to pay with cards," she said. I was afraid to admit that I also still carried and used cash, which I'm certain would have solidified my status in her mind as someone on the brink of extinction.

But she's right. I have young friends who I've known for years and whom I've never seen use actual currency and coins. They pay for everything with a plastic card, whether it's debit or credit in nature. I asked my friend Gavin, who is in his mid-twenties, if he ever uses cash. He looked at me a little confused and then admitted he rarely, if ever, even carries any cash.

But cash, to me, is money. I like knowing how much I have at that moment and then opening my wallet, unfolding some bills, counting it out, paying for things, and then slipping the change back into my wallet. I even like writing checks and being able to track my balance and budget one payment at a time.

Like most things in our lives, how we perceive and use money has always been dynamic and open

to change. Before we had currency we traded or bartered for goods. If I raised chickens and you made shoes, we could trade one for the other. But this created some interesting challenges. Like, how many chickens equal a pair of shoes? And how do you make change in chickens?

Colored beads, polished shells and feathers were early forms of money as well. Salt was even used as currency in some areas of the world, but it had a big drawback - it melted when it got wet. Bars of metal were also used and although they were too heavy to carry around, they did make it easier to determine the worth of goods and services, and small pieces, eventually in the form of coins, solved the problem of making change.

So even plastic cards may be headed toward obsolescence as mobile "wallets" have more and more of us paying with a swipe of our cell phones. In fact, experts predict that in 2019, 2.1 billion consumers will use mobile wallets on their phones to pay for a predicted \$1 trillion in goods and services.

This all has me asking, "Where is my money?" Does it even exist beyond a number on a statement? And I'm also wondering, does that young cashier realize that at this rate of change it won't be long until even she becomes extinct?

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THE WAY WEST

By Jim Gray

A Bad Gamble

Caldwell Assistant City Marshal Ben Wheeler was called to a disturbance the evening of December 15, 1883, to a saloon, "a few doors north of the post office." A Texas gambler had used a knife to whittle

away on both a soldier and a saloon-keeper. Wheeler found his man, took the knife away and told him to go home. The gambler, Newt Boyce, unfortunately didn't have the good sense to do as he was told. Later in the evening while in the Southwestern Hotel, Marshal Henry Brown and Assistant Wheeler were told that Boyce was back on the streets "and liable to do some harm". The officers soon discovered Boyce trying to buy a knife and revolver at Hulbert's store. "Brown stepped in, and seeing a knife and revolver lying on the counter... pushed the implements to one side, arrested Boyce, and put him in the cooler, where he stayed all night." The next day Boyce was brought before the judge, fined and released. Boyce wasted little time returning to his favorite gambling hall. Dealing monte and hard drinking led to curses directed at the officers. Curses turned to threats as Boyce worked himself into a vengeful rage. Sometime later Wheeler walked in and stepped up to the monte table. Boyce did not shy away from his abusive ways simply because Wheeler

was present. In fact, the drunken gambler continued "applying epithets" regarding Marshal Brown as he boldly inquired where Marshal Brown might be found. Wheeler knew Boyce was a powder keg that could go off at any moment and slipped out of the gambling hall as soon as he could without drawing great attention to the concern he felt. Going immediately to Marshal Brown, Wheeler warned Brown that Boyce was becoming dangerous. Not being a man to shy away from danger, Brown went directly to the gambling hall to see Boyce. The marshal took the opportunity to do a little warning of his own, and "words passed between the two men". As Marshal Brown walked away Boyce announced that he would settle things with him when the game was finished. Having accomplished his warning Marshal Brown left the gambling hall to continue his rounds. Later that Saturday evening Assistant Wheeler met Boyce as he stepped out of Moore's saloon. Boyce had finished his game and was expecting to find Marshal Brown inside. Wheeler

told Boyce that he had just left the marshal, but his advice was to go home and behave himself. At that moment the sound of footsteps coming from inside the saloon alarmed Boyce. The gambler quickly stepped into a darkened alley. T. L. Crist stepped into view at that time and seeing no action from Boyce the lawman turned and walked away. But Boyce had not yet seen that it was Crist. Thinking to get the drop on Wheeler, Boyce drew a pistol from under his coat and pointed it at Wheeler's back. Before he could fire Crist came into view. Boyce lost his nerve, reholstered his pistol and fled down the alley. Crist called to Wheeler and informed him of what he had seen. As Crist was speaking to Wheeler, Marshal Brown stepped out of the saloon. When told of the situation the marshal left to get his Winchester. Returning a few moments later with rifle in hand, officers Brown and Wheeler began walking north on the west side of Main Street. They soon located Boyce standing in front of Phillips' saloon. Marshal Brown immediately started across the street toward Boyce and when about 30 feet away the marshal hailed Boyce, asking him to "hold up." Hearing Brown's

voice, Boyce reached into his vest, "...as if feeling for a weapon," while he stepped behind a storefront awning post. Marshal Brown didn't wait to see the pistol. He immediately jacked the lever of his Winchester and fired two quick rounds. Boyce darted for the saloon door screaming for Brown not to kill him. Brown rushed into Phillip's Saloon where he found Boyce collapsed on the floor. One of the rifle bullets had struck Boyce in the right arm, breaking bone just below the shoulder. The fatal bullet continued into his right side causing a great loss of blood. Despite every effort to save his life Boyce died in the early morning hours of December 16, 1883. Boyce's body was escorted by his wife to Austin, Texas, where he was buried in the Oakwood Cemetery in the family plot. Poor Newt Boyce. He wound up on the wrong end of a bad gamble with Caldwell's lawmen 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.

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Photo by Donna Sullivan

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Fink Beef Genetics announces results of October 31 Bull Sale

The 2018 Fink Beef Genetics Bull Sale was held October 31, 2018 at Randolph. 294 head of fall 2017 born yearling Angus and Charolais bulls sold into 15 states.

153 head of Angus bulls averaged \$5,475, 127 head of Charolais bulls averaged \$6,375 and 14 Charolais X Red Angus cross bulls averaged 3,196.

High selling Angus lots included:

Lot 61, Fink 791 of 2582 WI, a son of Sitz Wisdom, for \$15,000 to Schlueter Ranch and Triangle J Ranch, Neb.

Lot 48, Barrett 7221 4004 PW, a son of Payweight, for \$13,500, to Hinkson Angus, Ks.

Lot 41, Fink 7031 of 4526 PW, a son of Payweight, for \$10,000 to Robert Frymire, Okla.

Lot 80, Fink 763 of 5354 DA, son of Sitz Dash, for \$10,000 to Schlueter Ranch, Neb.

Lot 3, Fink 780 of 1541 RCE, son of Resource, for \$10,000 to Vision Quest, Ks.

Lot 54, Fink 7040 of 4595 PW, son of Payweight, for \$10,000 to Shan Hullman,



Megan Larson, left, presented the 2018 Fink Contributor Award to Milton Henneberg, Wheaton. Representing Milton were his son and daughter-in-law, Debbie and Eugene Berges, and their son, Jonathan Berges with son Beau, all from Onaga.

Ks.

High selling Charolais lots included:

Lot 171, LCC 7951 of 4295 GS, Fink Gold Standard son, for \$9,500 to Sonderup Ranch, Neb.

Lot 202, Fink 7515 of 452 GS, Fink Gold Standard son, for \$9,500 to McNickle Charolais, Ks.

Lot 166, Fink 7875 of 2542 GS, a Fink Gold Standard son, for \$9,000 to Tankersley Farm, Ga.

Lot 233, Fink 7788 of 08

FL, a Free Lunch son, for \$8,500 to Wickstrum Farm, Ks.

High Selling Charolais X Red Angus lots include: Lot 289, Fink 7779 of 5801 Rebel, a son of Rebel, for \$5,000 to Jones Farms, Mo.

Lot 294, Fink 7767 of 5763 Rebel, a son of Rebel, for \$4,250 to Tom Linder, Ks.

Jim Birdwell and Matt Lowery served as auctioneers.

Agronomy Night planned for December 17th in Independence

K-State Research and Extension - Wildcat District will host an Agronomy Night December 17 from 5:30-8:30 p.m. at Independence Community College-West Campus in Independence.

Agronomy Night is an annual event bringing in great speakers to talk on current topics in agronomy. This year they will have Dr. Roger McEowen, a state renowned law professor from Washburn University, speaking on agricultural lease and fence laws and Dr. Doug Jardine, state leader in plant pathology with K-State Research and Extension, coming to speak on soybean diseases. Agronomy Night is an event that you don't want to miss.

The event is free and dinner is provided. It is sponsored by many great local businesses: Barlett Co-op, Frontier Farm Credit, AgVenture (Soil-Maxx), Corner Post Crop Insurance, Community State Bank, Community National Bank and Trust with Midwest Ag Funding, O'Malley Equipment, F.R.M.S., BASF, Janzen Farms, Triple D Seed, Pro-Ag Services, Mid-West Fertilizer, Caney Agri Services.

Register to attend by December 13th. Call 620-

331-2690 or email jcoover@ksu.edu

An informational flyer can be downloaded from the Wildcat District website at www.wildcatdistrict.k-state.edu.

For more information, contact James Coover, Crop Production Agent, jcoover@ksu.edu or (620) 724-8233.

AROUND KANSAS



Last week I was on a plane headed to New York City to see my daughter and granddaughter. I had the opportunity to visit my granddaughter's school, meet teachers and administrators, and see her class projects. She takes the bus or subway to school in Brooklyn from her neighborhood in Queens.

It is a different world. I love the city. I could not live there, I don't think, but I love visiting and they love their city life. I spoke to her school administrators about a program between our schools in western Kansas and their city schools, something over Skype perhaps so that each one could see how kids in other areas live - how different they are yet how similar. The idea is very exciting!

We made our pilgrimage to the Metropolitan Museum of Art where an exhibit by Delacroix was hanging. Oh, my, but it was incredible! On my last visit to New York we had visited the American gallery and seen the paintings of John

Stuart Curry and George Caleb Bingham and Thomas Eakin - paintings as familiar as old friends.

My girls have inherited my love for art and it was exciting, while waiting in the coat check line, to see the names of members projected on the wall. My daughter, Karen's, name came up and we figured they must key your name in when you check in but it was still exciting to be standing in the lobby when it showed up.

Whenever we get the opportunity to showcase artists on *Around Kansas*,

I love telling the stories of our traditional artists and those who are painting now. Ken Spurgeon and I are tossing around ideas on a documentary about Western Art. I was one of the featured historians in the Wideawake Films documentary, *The American Artist: the Life and Times of George Caleb Bingham*. Karen watched it on Amazon Prime while I was there and was mightily impressed; the Emmy-award-winning film makes the artistic connection between New York and the West, especially Missouri and Kansas.

There are so many other stories to tell and let's face it, a picture is worth a thousand words.

I am just hoping our research trips take us back to the Metropolitan Museum.

Deb Goodrich is the co-host of the *Around Kansas* TV show and the *Garvey Historian in Residence* at the Fort Wallace Museum. Contact her at author.debgoodrich@gmail.com.

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Farm financial series to be held in Minneapolis

The Central Kansas Extension District will be hosting a farm financial series in Minneapolis this winter from December through March. This four-part series is designed to help farm and ranch operators better understand their financial records, analyze the performance of their businesses, have more meaningful conversations with their lenders, and, ultimately, take ownership of their livelihoods.

The first session will be held on Wednesday, December 19 and focus on Balance Sheet Basics. This is scheduled near the end of year for the purpose of preparing and understanding the balance sheet knowing what assets and liabilities go where and how to utilize the information provided. Participants will have the ability to work with Joe Farmer and his case farm to analyze his balance sheet.

Next will be Cash Flow

Analysis on Wednesday, January 16. As producers begin thinking about tax season, this session will look at how tax return figures and profitability can be analyzed using a simple cash flow or a full income statement. Calculating debt service, inventories, and making projections will be discussed. Participants will look at Joe Farmer's financials and see if he is making money.

Ratios and Renewals is scheduled for Wednesday, February 13 where participants will learn how to combine information from the balance sheet and cash flow to evaluate the performance of an operation and aid in decision making for the upcoming production year. Other topics will include considerations for enterprise budgeting and preparing for an operating loan renewal. Attendees will get the opportunity to be the banker and decide if Joe Farmer's credit re-

quest is approved.

The final session will be held on Wednesday, March 13. Titled Ag Finance Tools and Resources, this wrap-up will highlight several of the financial assistance programs available to both experienced and young or beginning producers in Kansas. Discussion will be had on a few best management practices for farmers and ranchers to implement that can help put them on a path to success.

Each session will start at 7:00 p.m. and last approximately one hour. All of the meetings will be held in the Ottawa County Courthouse Basement Meeting Room located at 307 N. Concord in Minneapolis. There is no cost to attend and no RSVP is required. Participants can come to one or come to all. For more information call the CKD-Minneapolis office at (785) 392-2147 or email crensink@ksu.edu.

SAKW 68th annual meeting to be held in Topeka on January 22-23

The State Association of Kansas Watersheds (SAKW) 68th annual meeting is to be held in the Topeka Capitol Plaza Hotel on January 22-23, 2019. The theme for this year's meeting is "The SAKW Family Coming Together for Future Success." Barb Oltjen, president of SAKW from Robinson, will preside over the meeting that will bring together representatives from the 76 watershed districts in Kansas, many state and federal agencies, organizations, and individuals.

The SAKW 68th annual meeting starts off with a keynote address from Col. Douglas B. Guttormsen, commander of the Kansas City District of the U.S. Army Corps of Engineers. Col. Guttormsen will speak on his activities and responsibilities throughout the Kansas City District.

The second day of the conference will begin with a second key note address from Dr. Dan Sebert, the National Watershed Coalition CEO and executive director. Dr. Sebert will speak on how to celebrate the past successes of the watershed programs and then how we can take advantage of future opportunities. Those opportunities will be driven by future funding appropriated to the U.S. Department of Agriculture's Natural Resources Conservation Service's Public Law-566 watershed program.

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

A presentation by City of Manhattan employee Chad Bunger will bring everyone up to speed on the past, present, and future flooding challenges surrounding Wildcat Creek as it cuts a path across the southwest section of Manhattan.

Special attention will be given to a representative from the newest organized watershed district in Kansas, Dry Creek, and Clay County. Brent Rundell will relate the trials and tribulations of being on the steering committee that has led the charge of convincing the local people to support the newly formed watershed district.

A panel composed of William Simshauser, president of the Kansas Association of Conservation Districts, from Lakin; Rod Vorhees, chairperson of the Kansas Conservation Commission, from Fredonia; and Barb Oltjen, president of the State Association of Kansas Watersheds, from Robinson will discuss how these organizations can work for a common good.

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

Agricultural lease laws examined as land rental expected to increase

By James Coover, Crop Production Agent, Wildcat Extension District

A majority of crop farmers have multiple land renting or crop share agreements. Although there are fewer and fewer agricultural producers, not always is the land sold by the retiring producer or family. However, farmers and ranchers are needing to increase the size of their operations to stay financially stable. The trend towards more leased land is likely to increase. Nearly 50 percent of ag land is rented or crop shared in Kansas and it could be higher than that in southeast Kansas.

There are two types of contracts, oral and written. While written contracts spell out the terms, oral contracts have many terms that automatic according to Kansas state law. Many issues can arise because landlords or tenants often don't know what can be done or not done to the land while under contract. In general, a tenant becomes the owner and has the responsibility of an owner while the land is being leased. The legal safety of a piece of land falls on the tenant after the landlord's due diligence. A landlord can't come and hunt or cut firewood on a piece of rented ground without

the consent of the tenant. However, when it comes to noxious weeds, both the landlord and tenant have a responsibility for their control.

Ag contracts run from March 1st to March 1st but need to be agreed upon by 30 days before. Written contracts can have terms that last over a two or more years but oral contracts are always on a year-by-year basis. Written contracts don't have to use the March 1st calendar but the dates of contract need to be spelled out. The termination of contracts uses the 30 days before March 1st deadline as well, but these must be in writing, even if the con-

tract is oral. A termination letter can be handed directly to a tenant but it is best done through registered mail so that there is a record of it being received.

A wheat crop changes the rules a little bit. If wheat has been planted before a termination letter has been received, then the contract ends a day after wheat is harvested, but March 1st is the written termination date. There are a number of these exceptions to the rules that exist with lease laws and sometimes it takes an expert in agricultural lease laws to decipher how a certain scenario fits into the law

and contract.

One thing that is at risk to a tenant is the construction of permeant structures, or land improvements like terraces and bulldozing brush trees. If a contract has ended, the cost of the improvement is not required to be compensated for by the landlord. Yet another reason why it is important to have everything in writing. Ideally speaking, it is best to have a written contract that is updated every two to three years. It is very important to have an open line of communication between the landlord and tenant even between contract reinitiating.

Lease laws and rental rates is a common topic this time of year as contracts are rewritten and agreed upon for the 30 days before March 1st deadline. Wildcat Extension District will have an expert in agricultural law coming to speak during Agronomy Night on December 17th starting at 5:30 p.m. at Independence Community College-West Campus. We will have a free dinner and door prizes thanks to many community supports of K-State Extension education.

For more information, contact James Coover, Crop Production Agent, jcoover@ksu.edu or (620) 724-8233.

Lawsuit: Kansas "Ag-Gag" law violates free speech rights

(AP) — A Kansas law banning secret filming at slaughterhouses and other livestock facilities unconstitutionally criminalizes free speech on matters of considerable public concern, a coalition of animal rights

and consumer protection groups argued in a lawsuit filed recently.

At issue in the lawsuit is the state's "Ag-Gag" law, which was enacted in 1990. The law makes it a crime for anyone to take a picture or video at

animal facilities without the owner's consent or to enter them under false pretenses.

"The Kansas Ag-Gag law has silenced whistleblowers seeking to protect animals from cruelty for far too long,"

Animal Legal Defense Fund executive director Stephen Wells said in a news release. "This unconstitutional law exists solely to protect the financial interests of industries that abuse animals, and it will not hold up in court."

The litigation, filed

in U.S. District Court in Kansas, was brought by the Animal Legal Defense Fund, the Center for Food Safety, Shy 38 Inc., and Hope Sanctuary.

The Kansas attorney general's office said in an email that it has not yet been served with the lawsuit, but it intends to

defend against the suit as it does with every other challenge to a duly-enacted Kansas statute.

Undercover operations, which expose unsafe and inhumane conditions, are a crucial form of free speech, the lawsuit argues. It contends such investigations have revealed information about animal cruelty, unsafe food handling practices, environmental hazards and inhumane working conditions.

"Americans want and deserve more transparency into how their food is produced, not less," said George Kimbrell, legal director at the Center for Food Safety. "Videos and photos of feedlot operations with unsafe and unsanitary conditions, like those unconstitutionally banned by Kansas's law, are vital to protecting food safety."

Similar laws in Utah and Idaho were struck down within the past two years as unconstitutional violations of the First Amendment, and litigation is pending in several other states.

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Grass & Grain Area Auctions and Sales

Sealed Bid Land Auction (bids accepted until Dec. 12 at 11 am) — 288 Ac +/- River bottom tillable on the Solomon River between Verdi & Niles. Auctioneers: Horizon Farm & Ranch Realty, LLC.

Sealed Bid Land Auction (bids accepted until Dec. 14 @ 3 pm CST) — 161.47 m/l acres in Osborne County, KS. Bid to Clint @ Kennedy Berkley Law Firm, questions Curt Marshall.

Online Equipment Auction (starts closing Dec. 17 @ 7 pm CST) — 2019 Wilson hopper trailer w/damage, JD diesel tractors, late model JD 4020 with loader, JD combine online at www.rafteronline.com.

Sealed Bid Land Auction (bids accepted until Dec. 27 @ 3 pm CST) — 4 Tracts, 472 Ac. +/- Reno County land located at Nickerson. Contact National Land Realty, Rusty Riggins.

December 11 — Com-

mercial Real Estate - 1.2 acres on a large corner lot, warehouse held at Salina for Jack A. Wilson Trust - Advantage Trust Company, trustee. Auctioneers: Mark Baxa, Coldwell Banker Antrim-Piper Wenger Realtors.

December 15 — 2 Great Dane 50' storage trailers/tandem axle, MF Model 40 tractor/loader, engine hoist, shopbuilt toboggan sled frame, trailers, catering equipment, architectural wood, iron wheels, used lumber, wood adv. boxes, collectibles, antiques, primitives & much more at Newton for James & Dennes Gronau. Auctioneers: Auction Specialists, LLC, Vern Koch & Mike Flavin.

December 15 — Antique furniture, display cases, jewelry, hardware store displays, doll clothes, Glassware, crocks, primitives, advertising items, art, signs, collectibles & more at El Dora-

do for former Northward Junction Antiques Store #2. Auctioneers: Sundgren Auction.

December 15 (rescheduled) — Tractors & combines, trucks, pickups, vehicles & trailers, machinery, collectibles, salvage & misc. at Dwight for the late George & Bessie Lighthall. Auctioneers: Hallgren Real Estate & Auctions, LLC.

December 15 — Real Estate (5 acres with 2-story home, barn, garage, other outbuildings) & Personal property inc. Pickup, 1966 Ford Galaxy, appliances, wood stoves, mowers, chain saws, furniture, TVs & electronics, LP records, DVDs, household & more at Bennington for John Beichle Estate. Auctioneers: Wilson Realty & Auction Service.

December 15 — Huge year-end reduction inventory auction including 200 pieces of tractors, combines, heads, sprayers,

tillage, hay, grain equipment & more farm machinery held at Palmyra, Missouri & online at www.wheelerauctions.com for Sydenstricker John Deere. Auctioneers: Wheeler Auctions & Real Estate.

December 15 — Farm equipment, machinery, vehicles, firearms, collectible automobile & misc. at Lyndon for Marvin Hansford Estate. Auctioneers: Sanders Auctions, Jim Sanders.

December 15 — 153.5 acres m/l irrigated Republic County land held at Courtland for Marvin Bergstrom. Auctioneers: Midwest Land and Home, Jeff Dankenbring & Mark Uhlik.

December 15 — Toy Tractors: IHC Special Edition, International Harvester, John Deere Precision Classics, John Deere Special Addition, John Deere toys, Massey, Ford Precision, Allis Chalmers Precision Classic, AC Special Addition, Caterpillar, and Franklin Mint toys held at Marysville for Gary Skoch. Auctioneers: Olmsteds & Sandstrom.

December 16 — Gun consignment auction at Salina. Auctioneers: Wilson Realty & Auction Service.

December 29 — Trac-

tors, combine, trucks, trailers, farm machinery held Northeast of Overbrook for Faust Farms. Auctioneers: Cook Auction Company & Wischropp Auctions.

January 5, 2019 — Collectibles inc. tobacco items, milk jars, hand planters, advertising & more, pedal tractors, vintage toys, comics, vintage fishing items inc. reels & rods, plugs & lures, glassware & misc. at Lawrence for Steve & Jo Ellen Kason. Auctioneers: Elston Auctions.

January 5 & 6, 2019 — Estate real estate (house) & personal property including appliances, vehicles, mower, motor scooter auction at Salina for James Mullen. Auctioneers: Wilson Realty & Auction Service.

January 8, 2019 — Real Estate Auctions: (1) 3 BR/1.5 BA home w/114 acres of pasture & cropland; (2) 3BR, 2BA walkout rancher with 124 acres of pasture & cropland held at Lyndon. Auctioneers: Sanders Auctions, Coldwell Banker Griffith & Blair, Inc., Jim Sanders.

January 9, 2019 — 312 acres m/l of Marshall County farmland, grass, hay ground, waterways & timber held at Frankfort

for Kennedy Trust. Auctioneers: Joe Horigan Realty & Auction.

January 13, 2019 — Furniture, glassware, tools, household, etc. at Osage City. Auctioneers: Wischropp Auctions.

February 9, 2019 — Farm toys & related collectibles, mostly John Deere at Osage City for Ed & Mina Slusher. Auctioneers: Wischropp Auctions.

February 21, 2019 — 150 acres m/l of Dickinson County farmland, Smoky Hill River Bottom held at Abilene for Ruth E. Bernard. Auctioneers: Reynolds Real Estate & Auction Co.

March 2, 2019 — Farm machinery, iron, tools & misc. held South of Chapman for Loren Peck. Auctioneers: Kretz Auction Service.

March 7, 2019 — Hereford bull sale held at Courtland for Jensen Bros.

March 15, 2019 — 23rd Annual Production Sale at Maple Hill for Sunflower Genetics.

March 16, 2019 — (Rescheduled from Dec. 1) — Real Estate & personal property at Maple Hill for Dan & Judy Burdach. Auctioneers: Murray Auction & Realty.

Kansas youth receive \$23,500 in scholarships

Twenty-two scholarship winners for the 2018-19 school year were recognized during the annual Kansas Livestock Association (KLA) Convention November 28 in Wichita. A total of \$23,500 was presented by the Kansas Livestock Foundation (KLF) and its partners.

Braxton Butler of Virgil and Jessie Schulteis from Lincoln each received a \$1,500 Cartridges for Cash (CFC) scholarship from Merck Animal Health and KLF. Butler is the son of Leland and Rochelle Butler. He is a second-year veterinary student at Kansas State University. Schulteis is the daughter of Scott and Wyvonne Lyne. She is a fourth-year K-State veterinary student. This award recognizes K-State veterinary school students with a career goal of being a large animal veterinarian.

Four Kansas students each have been awarded, through KLF, \$1,000 CFC Scholarships. Bailey Allen is the daughter of Nick and Amy Allen from Council Grove. She is a junior at K-State majoring in animal science. Amy Collins, daughter of Steve and Carie Collins from Burlington, is a senior at K-State majoring in animal science. Mallory Meek is the daughter of Matt and Jennifer Meek from Spring Hill. She is a senior majoring in animal science with a business option at K-State. Cody Wondra is the son of Kelly and Kristen Wondra from Ellinwood. He is a junior at K-State majoring in animal science. This scholarship is presented to students entering or returning to a Kansas community or senior college and pursuing degrees in agriculture or a related field.

The Kansas Cattle-Women (KCW) awarded five \$1,000 scholarships to K-State students. Ella Barrett is the daughter of Gene and Anna Barrett from Grantville. She is a freshman majoring in animal science. Ellen Carp, the daughter of David and Susan Carp from Wichita, is a senior majoring in dietetics. Elizabeth Donaldson is the daughter of Bruce and Stephanie Donaldson from Berryton. She is a junior majoring in animal science.

Ashton McGinn, daughter of Mike and Susannah McGinn from Sedgwick, is a freshman majoring in food science. Michaela Musselman of Clifton is the daughter of Michael and Melanie Musselman. She is a sophomore majoring in animal science. This scholarship, funded by the KCW silent auction, is awarded to students entering or returning to a Kansas community or senior college and pursuing degrees in dietetics, food safety, agriculture or a related field.

The \$1,000 Glenn & Clyde Lindstrom Scholarship has been awarded through KLF to Seth Yenni, the son of David and Kim Yenni of Lindsborg. He is a sophomore at Hutchinson Community College majoring in agricultural technology. This scholarship is awarded to a student of sophomore level or above attending a Kansas junior or senior college and pursuing a degree in agriculture. Preference is given to students residing within the boundaries of Unified School District 400 in northern McPherson and southern Saline counties.

Chad Hibdon was

awarded the \$500 Fred H. Woodbury Memorial Scholarship through KLF. Hibdon is the son of Darren and Julie Hibdon of Princeton. He is a freshman at Butler Community College majoring in agribusiness. This scholarship is presented to a student attending a Kansas junior or senior college and pursuing a degree in agriculture. Preference is given to students residing within the boundaries of Unified School District 400 in northern McPherson and southern Saline counties.

Twenty-two scholarship winners for the 2018-19 school year were recognized during the KLA Convention November 28. A total of \$23,500 was presented by the Kansas Livestock Foundation and its partners. Those pictured are (back row, L to R) Seth Yenni, Lindsborg; Chad Hibdon, Princeton; Braden Draper, Ford; Braxton Butler, Virgil; (front row, L to R) Jessie Schulteis, Lincoln; Brooke Falk, Harveyville; Elizabeth Donaldson, Berryton; Amy Collins, Burlington; Karrie Van Winkle, Corning; and Michaela Musselman, Clifton.

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Twenty-two scholarship winners for the 2018-19 school year were recognized during the KLA Convention November 28. A total of \$23,500 was presented by the Kansas Livestock Foundation and its partners. Those pictured are (back row, L to R) Seth Yenni, Lindsborg; Chad Hibdon, Princeton; Braden Draper, Ford; Braxton Butler, Virgil; (front row, L to R) Jessie Schulteis, Lincoln; Brooke Falk, Harveyville; Elizabeth Donaldson, Berryton; Amy Collins, Burlington; Karrie Van Winkle, Corning; and Michaela Musselman, Clifton.

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