

GRASS & GRAIN[®]

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Field trips to the farm – pandemic brings out creativity in consumer communication

By Miranda Reiman

A world where families stayed home allowed them a chance to connect with rural families in a new way.

Sports tournaments cancelled. Practices and recitals—even school itself—all put on hold as COVID-19 caused a shift in schedules, and subsequent media consumption.

Thousands of people watched online as a sloth slept at a metropolitan zoo. A children's book artist brought people into his home studio, virtually, to doodle with him during lunch.

That sparked an idea.

"How do we bring a ranch to people?"

When Margaret Coleman, Certified Angus Beef[®] (CAB[®]) brand digital director, asked her team, they soon partnered with cattlemen to make it happen. In the last days of winter, CAB handed over the keys to its social media account to a handful of Angus breeders, while consumers across the country asked everything from what the cows eat to the role of the ranch dog.

As of mid-May, ten families had hosted "Field trips to the farm" in a Facebook Live format, reaching more than 130,000 viewers.

"It was just sharing an experience and sharing a lifestyle, with a little bit of education about what hap-



The Certified Angus Beef brand has been bringing consumers to the farm, virtually, since March. The Facebook Live effort began with Debbie Lyons-Blythe on her Kansas ranch.

pens on the farm," Coleman said.

When Caroline Sankey visits her barn, the three-year-old rarely has a big audience. But one sunny day in March, thousands tuned in to her family's Economy, Ind., farm and saw her favorite part of the business.

"We have newborn baby calf," she said with a smile.

From Kansas to Georgia and South Dakota to South Carolina, followers got a snapshot of what it's like to raise cattle in all different environments. Sometimes

it was blue skies and cotton candy clouds, and others carried gray, overcast tones with wind—lots and lots of wind.

"It was just real life on the ranch," Coleman said. "We've tried really hard to be authentic and relevant during this time."

Regardless of where the field trips took followers, the goal was the same.

"We wanted to show that they truly are family farmers and ranchers who care about what they're doing, care about their livestock, care about the product they're produc-

ing," Coleman said.

The leading branded beef team wanted consumers to see that its producers are people, too.

"Today's situation has really brought a heightened awareness to our food supply," said Nicole Erceg, CAB assistant director of communications. "Consumers are asking more questions than ever before about where their food comes from, but study after study shows people trust farmers and ranchers."

When they're unsure, connecting with a human

is reassuring. Talking through everything from feeding to breeding was really a backdrop to talking about all the people it takes to get beef to their tables, Erceg said.

Lydia Yon's granddaughters called the cows while she told the story of how it all started.

"We moved to Ridge Spring, S.C., in 1996, and at that time we had 100 cows and three children under the age of five," she said. More than two decades later, "It's pretty fun to do this as a family. We all have our own independent jobs, but we are still together every day."

The cattlemen showed their favorite animals and talked about both the best and the worst parts of agricultural careers.

Several showed appreciation for all those essential workers involved in getting the beef they produce to consumers.

"We have a safe, secure and abundant food system, and we want to thank everyone... from those like us on the farm to the truckers on the road bringing that, and the friends there in the supermarkets who are bringing that to us every day," said Julie McPeake, of CAM Ranches, Arnoldsville, Ga.

The mom of two young kids identified with schedule changes and the new work-from-home scenar-

io, but appreciated the chance to connect with consumers on a larger platform.

"While COVID-19 has thrown us a loop, I hope some of these opportunities stay with us," she said.



The Sankey family in Economy, Ind. hosted thousands of people on their farm in March via Facebook Live. Three-year-old Caroline was able to showcase her favorite part of the family business – newborn baby calves.

Barber County residents rally to help feed students, others

A good-faith effort by a pair of Barber County Extension agents to add beef to their school's lunch menu has turned into a mighty blessing for two south-central Kansas communities during the COVID-19 pandemic.

Over the past year, Robin Eubank-Callis and Justin Goodno helped pave the way for cattle producers in Barber County to donate live cattle to two local school districts for their lunch programs.

"I had been reading articles about cattle producers in other areas working to put local beef into schools," said Goodno, the county's K-State Research and Extension agriculture and natural resources agent. "I thought, 'Why wouldn't that work here?' We are in cattle country; we've got more cattle in this county than we have people."

It took several months to put the pieces together, but by December, 2019, Goodno had assembled a program supported by the Barber County Cattlemen's Association, Barber County Farm Bureau and the local meat locker (Chieftain Brand Meats/Kiowa Locker System).

"The program provided an outlet for local producers to donate an animal to



Pictured left to right are: Eric Jahay of Barber County Farm Bureau; Rodney Cunningham and Craig Rankin of the Barber County Cattlemen's Association; Mark Buck, superintendent of USD 254; Mylo Miller, superintendent of USD 255; and Rick and Belinda Hitchcock of Chieftain Brand Meats/Kiowa Locker System gathered recently to celebrate their partnership in helping facilitate a program that donates beef to schools for students' lunches.

Photo by Justin Goodno

the school, then we would have it processed at the meat locker, and the Cattlemen's Association paid 10% of the processing fee," Goodno said.

It reduced the school's costs for fresh, local beef to anywhere between \$1.50 to \$2.50 per pound, Goodno said, and provided menu options that he said students were excited about.

"The feedback we have gotten has been just fantastic," Goodno said. "The kids have increased their participation in school lunch programs and there's been a reduction in food waste, especially on days that they serve the beef menus."

Eubank-Callis, the county's family and consumer sciences agent, provided nutrition education in both districts, USD 254 (north Barber County in Medicine Lodge) and USD 255 (south Barber County in Kiowa).

"Our grade schools consist of more than 50 percent of students who qualify for free and reduced lunches," Eubank-Callis said. "When you add the high school in, it drops just to 49.2 percent. So nearly 50 percent of our kids are on free or reduced lunch rates.

"That's just a small snapshot. We know that in

Barber County, our childhood poverty rate is at 20 percent, and that's one of the highest in the state."

By January, Goodno said more than 5,000 pounds of ground beef and stew meat were split evenly between the two school districts. Cafeteria managers had revamped the lunch menus to incorporate beef into healthy meals. Beef also made the menu at the concession stand during home basketball games.

Then came the month of March.

The program's early success came to a screeching halt when the state's schools were shuttered and Kansans were asked to stay at home as the pandemic loomed.

"Every one of us had curveballs thrown at us," Goodno said. "All of a sudden here in Extension, we're working remotely plus we're doubling down on digital delivery and planning around things we had already scheduled. The schools, our health care system and our city administrators all became very busy."

Goodno added that thousands of pounds of beef, intended for students' lunches, was sitting in school freezers, though not for long.

school year. They've now geared up to use some of the product in the community's summer meal program, which offers free meals to any child age 18 and younger. Adults can eat in the summer for a small charge.

Meanwhile, Eubank-Callis has worked with the food banks to help provide nutrition to residents of the county.

"I have an ongoing relationship with both of the food banks in our county," she said. Working with the Kansas Food Bank, members of two Methodist churches helped to increase the number of box meals provided to county residents from 48 to 90 recently.

"I knew from visiting with people at those food banks that we had a serious food security issue in Barber County," Eubank-Callis said. "This helped to address that."

Encouraged by their success, the two Extension agents applied for and

were awarded a grant from the Kansas Health Foundation – called the Impact and Capacity Grant Initiative due to COVID-19 – to further address food security issues in the county.

"With this grant, we are going to be able to purchase beef and pork from producers in our county, so now we are going to be putting money back into agriculture in our area instead of asking for a donation," Eubank-Callis said.

The meat products will be processed at the local locker. The pork will come from market pigs raised by Barber County 4-H members, thus helping them cover their expenses for their project.

"I've had people ask me, 'what about when the money runs out,'" Eubank-Callis said, "but our experience shows us that this community is generous and I think the school beef program showed that."

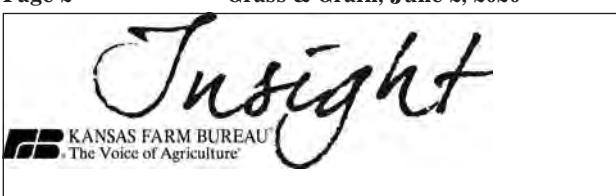
Goodno said local pro-

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Seeing triple



Brad Blume, Wamego, helped deliver these triplet calves born March 11, 2020, to one of the cows on the farm of his parents, Larry and Sharon Blume. Brad and his twin brother Brian help operate the Blume farm and ranch. The Blumes have been farming for 45 years. They have had several sets of twin calves born, but this is the first set of triplets. Triplets are rare and only occur once in 105,000 births. Two of the triplets weighed 70 pounds each and the third calf weighed 75 pounds.



A Perfect Storm

By Jackie Mundt, Pratt County farmer and rancher
Throughout the uncertainty of the last two and a half months, I have tried to focus on the blessings in my life. Our home is perfectly remote for social distancing. Without children, we don't have the added pressures of home schooling. Both of our incomes are dependent on an essential industry. I count myself lucky and am thankful for all we have. However, human nature always finds a way to

plant the seeds of desire for something more. Some people might call it ambition; I prefer to think of it as hope. When these ideas take root, my mind is filled with what ifs and thoughts of how life could be better. When my desires get a little overly zealous, my partner Marc is always ready to help ground me with a gentle reminder, "wants are unlimited." This is our way of taking a moment to reset and appreciate what we have right here

and now. Two weeks ago, my wish list was fuller than I realized. I was waiting somewhat impatiently to start the first real upgrades we have done to our house and increase our level of creature comfort. Last Memorial Day straight-line winds broke several windows on our porch and house. Since we were bringing in someone to work on the house, we decided to re-finish our old, splintered hardwood floors and modernize our bathroom to include a shower-tub combo. My body was in almost constant pain because of an injury to my lower back. I dreamed of what life would be like when I could just get it fixed. Living 800 miles away

from my childhood home, I always miss my family and am constantly dreaming of reasons to visit home or get them to Kansas for a visit. Even at work, I had dreams about how much I would be able to accomplish over the summer when my new intern started. Like I said, my wish list was full, and you can probably guess where this is going. The cliché, "Be careful what you wish for," has summed up my life in the last two weeks. It has been a perfect storm, so to speak. First, I received a fast-tracked approval from the insurance company for back surgery. One of the tradeoffs for the procedure meant I had to stop

taking anti-inflammatory medicine a week before the procedure. We got a surprise call from our contractor, the day before this cut-off, letting us know he could get us in early and wanted to start in two days. This meant moving all our possessions out of two-thirds of our home, without the comforts of medicine. The day before surgery, I welcomed my summer intern and informed her she would have a chance to prove her independence and initiative right off the bat because I would be out for a week. Additionally, my parents offered to come spend the week after my surgery helping care for me and working on some smaller projects around the house

to complement the construction crew's efforts. The last two weeks have been full of activity, painful at times, and a great reminder that life rarely works out in a convenient or easy manner. However, if you can weather the storms and get through all the chaos, things typically work out in the end... or at least you have a good story to tell. A good sense of humor and a healthy amount of gratitude may be the secret to a life well-lived. "Insight" is a weekly column published by Kansas Farm Bureau, the state's largest farm organization whose mission is to strengthen agriculture and the lives of Kansans through advocacy, education and service.

FSA expands set-aside loan provision for customers impacted by COVID-19

USDA's Farm Service Agency (FSA) will broaden the use of the Disaster Set-Aside (DSA) loan provision, normally used in the wake of natural disasters, to allow farmers with USDA farm loans who are affected by COVID-19, and are determined eligible, to have their next payment set aside. In some cases, FSA may also set aside a second payment for farmers who have already had one payment set aside because of a prior designated disaster. "This immediate change of the set-aside

provision can provide some welcome financial relief to borrowers during this current crisis," said FSA administrator Richard Fordyce. "FSA recognizes that some customers may need this option to improve their cash flow circumstances in response to the COVID-19 outbreak." FSA direct loan borrowers will receive a letter with the details of the expanded Disaster Set-Aside authorities, which includes the possible set-aside of annual operating loans, as well as explanations of the additional

loan servicing options that are available. To discuss or request a loan payment set-aside, borrowers should call or email the farm loan staff at their local FSA county office. The set-aside payment's due date is moved to the final maturity date of the loan or extended up to twelve months in the case of an annual operating loan. Any principal set-aside will continue to accrue interest until it is repaid. This aims to improve the borrower's cashflow in the current production cycle. FSA previously announced it was relaxing

the loan-making process and adding flexibilities for servicing direct and guaranteed loans to provide credit to producers in need. Direct loan applicants and borrowers are encouraged to contact their local FSA county office to discuss loan making and servicing flexibilities and other needs or concerns. Customers participating in FSA's guaranteed loan programs are encouraged to contact their lender. Information on these flexibilities, and office contact information, can be found on farmers.gov/coronavirus. FSA will be accepting

most forms and applications by facsimile or electronic signature. Some services are also available online to customers with an eAuth account, which provides access to the farmers.gov portal where producers can view USDA farm loan information and certain program applications and payments. Customers can track payments, report completed practices, request conservation assistance and electronically sign documents. Customers who do not already have an eAuth account can enroll at farmers.gov/sign-in. USDA service centers

are open for business by phone appointment only, and field work will continue with appropriate social distancing. While program delivery staff will continue to come into the office, they will be working with producers by phone and using online tools whenever possible. All service center visitors wishing to conduct business with the FSA, Natural Resources Conservation Service or any other service center agency are required to call their service center to schedule a phone appointment. More information can be found at farmers.gov/coronavirus.

Delivery delay for May 19 paper

Grass & Grain experienced a severe delivery delay with the May 19 paper. The container of papers that normally goes through the Topeka post office was sent to Kansas City. This has happened several times in the past few months and we are working diligently with our representatives at the postal service to resolve the issue. We understand this is a frustrating situation for our readers and do appreciate your patience and understanding.

FMH expands Complete Farm Insurance Solutions with Dairy Revenue Protection

Farmers Mutual Hail Insurance Company of Iowa (FMH) announced recently it will be offering the federal crop insurance product Dairy

Revenue Protection (DRP) beginning this July, further expanding FMH's Complete Farm Insurance Solutions™ product suite. DRP protects against losses in milk revenue caused by changes in market prices and production, giving dairy producers peace of mind when it comes to the challenge of selling milk at optimal

prices. As one of the top-ranking commodities in the United States, dairy is a new commodity for FMH to add to its range of farm insurance products. The company is already well known for its expertise in farm insurance, and FMH President and CEO Ron Rutledge said he looks forward to bringing FMH's

reputation for quality service into the dairy sector. "There's never been a more important time to protect dairy farmers and the industry than right now," added Rutledge. "As America's Crop Insurance Company, we are proud to be offering DRP, along with our other revenue protection products, during a time when there is much market uncertainty in America. Products like DRP ensure America's producers can continue to farm and operate into next year."



It's funny just how short of a period of time it takes to make things seem normal. We have been at this stay-at-home orders, quarantine, lockdown, whatever you want to call it for a little over two months now and a lot of it is starting to feel normal. In some ways it has been good, we have learned to slow our busy lives down a few gears, and we have spent more time with our families, that is good. There are also a few things that give me a moment of pause that I hope are not trends. One of those things is going to church. I must admit that this is the longest period in my life that I have not physically darkened the doorway of a church. The longest period before that was probably two or three weeks. That would have been when I first went to college and I did not have my mother telling me I was going to go to church every Sunday. At first the freedom was fun, no hurrying around on Sunday, more time to lounge and relax.

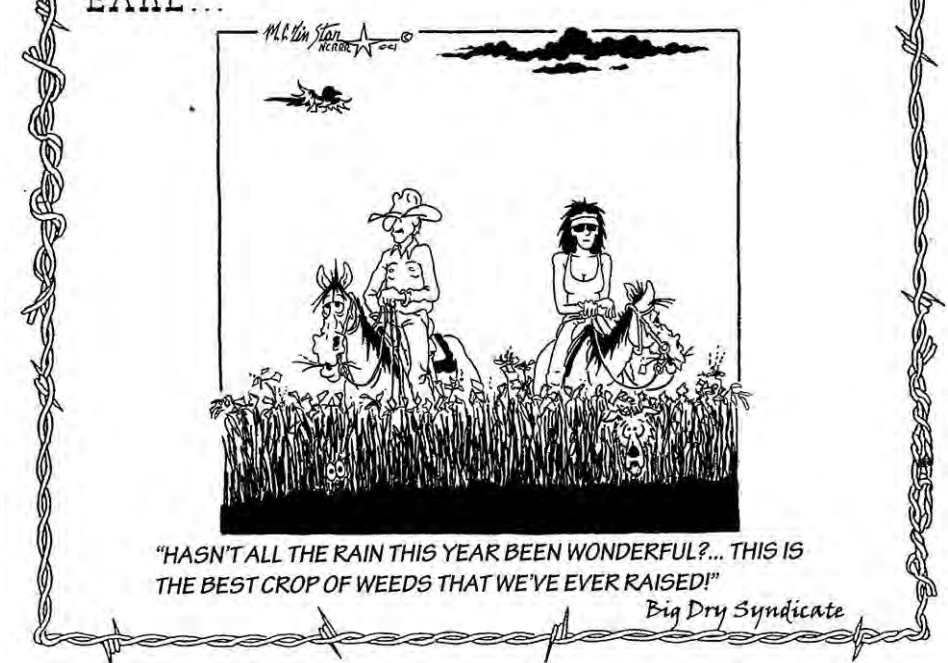
That worries me. Again, do not take this as criticism of our church's current or past actions, they were and are meant to protect our most vulnerable and if we need to keep on the same schedule for them then that is what we must do. With the easing of the restrictions, our church has been discussing what we should do, and the decision is not an easy one. More than likely the first members who will come back will be the very members we are trying to protect so we must get it right the first time. Honestly, I do not know what to expect the first few weeks back; we are out of the habit of going to church and that is what scares me. I fear we are too comfortable with watching the service at home, where it is more comfortable and on our own terms. That was a good alternative, but it is not a good replacement for worshipping physically together in fellowship. The trend before the pandemic was to forego worship because of the demands society placed on our busy schedules... more and more things were scheduled on Sunday. Now we have learned that we can worship remotely and that seems normal. I do not know when churches should start meeting in person again; many already have. That is a decision that needs to be made by each individual church based on its membership and ability. It will not be an easy one and it is one that should be made with a great deal of thought, prayer, and faith. What I do know is that each church will have to help make each of us accountable for breaking that new "normal" and making the decision to get around on a Sunday morning to make the physical journey to church. I hope this has not come across as too preachy or religious, it is just something that has been on my mind for a month or so. I do not want to see us continue to go down the road of declining church attendance. I do not want to see Sunday morning become just another day to sleep in or participate in something other than church. That is why I worry about our new "normal" becoming permanent. It's going to take a lot of work but we have proven that anything is possible. See you in church again, I hope.

COWPOKES® By Ace Reid



"Jist think, if fences hadn't been invented, we might be unemployed!"

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"HASN'T ALL THE RAIN THIS YEAR BEEN WONDERFUL?... THIS IS THE BEST CROP OF WEEDS THAT WE'VE EVER RAISED!"

At first I was able to kind of ignore the gnawing feeling that I was missing something but soon the feeling became too much to bear and I had to find a church to go to on Sunday morning. My parents had done a very good job of instilling that need for Christian fellowship and the need to recharge my spiritual batteries each week. I cannot speak for anyone else but if I do not have those couple of hours each week with my church family, I feel like I am missing something. That is how it has been these last two-plus months; something has been missing. Do not get me wrong, I agree totally with the decision to not meet in person. We have many members of our congregation that must be protected, and I am more than okay with a little sacrifice to keep them safe. Our pastor has done a wonderful job in keeping us all spiritually involved with daily devotions and a virtual church service with hymns and a message each Sunday.

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USDA and USTR announce continued progress on implementation of U.S.-China Phase One Agreement

The U.S. Department of Agriculture (USDA) and the Office of the U.S. Trade Representative (USTR) recently announced additional progress in the implementation of the agriculture-related provisions of the U.S.-China Phase One Economic and Trade Agreement (The Agreement), which entered into force on February 14, 2020. Recent actions described below build upon the actions announced by USDA and USTR on February 25, March 10, and March 24. These are difficult times for both our countries. It is important that we each continue to work to make our agreement a success. Because of this continued progress due to the Agreement:

California Hass avocados can now be exported to China. This new market access will provide California avocado growers and blueberry growers from around the United States with new opportunities to market their products to Chinese consumers in the coming years. In 2019, China imported a record volume of fresh fruits and vegetables exceeding \$8.6 billion.

U.S. barley for processing, along with the forage products timothy hay, alfalfa hay pellets and cubes, and almond meal pellets and cubes can now be exported to China. In 2019, China imported \$1.5 billion of barley used as feed and for malt beverage production, and a record \$500 million of forage

products.

In recent weeks, China updated its lists of U.S. facilities eligible to export beef, pork, poultry, seafood, dairy, and infant formula products to China. China's lists now include 499 beef, 457 pork, 470 poultry, 397 seafood, and 253 dairy and nine infant formula facilities. As a result of these actions, more U.S. facilities are eligible to export U.S. food and agricultural products to China than ever before. USDA's Food Safety and Inspection Service continues to update its export library, which provides additional guidance for U.S. meat and poultry meat exporters, including information related to the scope of products that may be exported to

China, China's labeling requirements, and other guidance.

China published on May 15 a new domestic standard for dairy permeate powder for human consumption that will allow imports of this product from the United States in the future. In 2019, China imported nearly \$12 billion of dairy products from around the world.

China continues to implement its tariff exclusion process in an attempt to facilitate imports of U.S. commodities. USDA continues to publish guidance for U.S. exporters seeking to participate in this process (USDA Global Agricultural Information Network). USTR is continuing to process and where appropriate grant exclusions

of products from China. USDA also is implementing its obligations under the agreement.

United States secretary of agriculture Sonny Perdue said, "China is a market of tremendous potential for U.S. agriculture and these actions will help U.S. exporters expand their sales there. We look forward to continued cooperative work with China on implementation of Phase One commitments, and immediate

increases in U.S. exports of all manner of agricultural products."

United States trade representative Robert Lighthizer said, "China has worked with the United States to implement measures that will provide greater access for U.S. producers and exporters to China's growing food and agricultural markets. Under President Trump's leadership, we fully expect this agreement to be a success."

March margin triggers Dairy Margin Coverage program payment

The U.S. Department of Agriculture's Farm Service Agency (FSA) announced recently that the March 2020 income over feed cost margin was \$9.15 per hundredweight, triggering the first payment of 2020 for dairy producers who purchased the appropriate level of coverage under the Dairy Margin Coverage (DMC) program.

"This payment comes at a critical time for many dairy producers," said FSA administrator Richard Fordyce. "It is the first triggered DMC payment for 2020, and the first payment to dairy producers in seven months."

Current projections indicate that a DMC payment is likely to trigger every month for the remainder of 2020, a different expectation from last July when some market models had forecast no program payments for 18 months.

producers should look for FSA to open sign up for 2021 coverage in July.

USDA service centers, including FSA county offices, are open for business by phone only, and field work will continue with appropriate social distancing. While program delivery staff will continue to come into the office, they will be working with

producers by phone and using online tools whenever possible. All service center visitors wishing to conduct business with the FSA, Natural Resources Conservation Service or any other service center agency are required to call their service center to schedule a phone appointment. More information can be found at farmers.gov/coronavirus.

For more information, visit farmers.gov DMC webpage or contact your local USDA service center. To locate your local FSA office, visit farmers.gov/service-locator.

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"We expect the longer the economic crisis goes on, the greater need we will have," she said. "But for the next year, because of what we've been able to do here, we will be able to help anybody who is hungry in Barber County."

Goodno deflects credit, saying it's just what strong communities do.

"This is what it's all about... helping people," he said. "The opportunity to help people is what drew me to Extension. It's a fun ride."

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Barber County residents rally

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 Winner Karrie Sullivan, Salina: "This is an amazing recipe for all year-round; really great just anytime. Hard not to eat the whole pan!"

S'MORES BARS
 3/4 cup butter
 2/3 cup sugar
 1 egg
 1 teaspoon vanilla
 3 cups crushed graham crackers
 1/2 cup flour
 9 Hershey bars
 3 1/2 cups miniature marshmallows
 1 egg white

Preheat oven to 350 degrees. Grease a 9-by-13-inch pan. Beat butter until softened. Add sugar and beat until light and fluffy. Blend in egg and vanilla. Stir in graham cracker crumbs and flour. Measure 2 cups of the mixture and set aside. Press remaining mixture in bottom of pan. Place candy bars side by side on top of mixture. Beat egg white until frothy and mix with the marshmallows. Spread evenly on top of Hershey bars. Sprinkle reserved mixture on top. Bake for 30 minutes! ENJOY!

Darlene Thomas, Delphos: EASIER THAN APPLE PIE
 1 refrigerated pie crust
 3/4 cup sugar
 2 tablespoons cornstarch
 1 tablespoon ground cinnamon
 4 cups peeled thinly sliced apples (4 medium apples)
 1 egg white
 1 teaspoon sugar for glaze
 Prepare crust as directed on package. Place

on foil-lined baking sheet. If necessary, press out any folds. Mix 3/4 cup sugar, cornstarch and cinnamon. Toss with apples. Spoon into center of crust, spreading to within 2 inches of edges. Fold 2-inch edge of crust over apples, pleating as needed. Brush crust with egg white. Sprinkle with 1 teaspoon sugar. Bake in preheated 425-degree oven for 20 minutes or until ap-

ples are tender. Cool slightly before serving.

Rose Edwards, Stillwater, Oklahoma: GOLDEN MUFFINS
 1 1/2 cups flour
 3/4 cup cornmeal
 1/2 cup sugar
 4 teaspoons baking powder
 1 teaspoon salt
 2 eggs
 3 tablespoons butter, melted
 1 cup milk
 Mix together dry ingredients. Combine eggs, milk and butter. Add to dry ingredients stirring just enough to moisten. Spoon batter into greased 3-inch muffin pan cups. Fill two-thirds full. Bake in a 400-degree

oven for 15 minutes or until done. Makes 12.

Kellee George, Shawnee: CHOCOLATE PEANUT BUTTER COOKIES
 1 chocolate cake mix
 1/2 cup oil
 2 eggs
 1 cup peanut butter chips
 Set oven 350 degrees. In a bowl combine cake mix and oil. Stir in eggs followed by peanut butter chips. Drop by teaspoon to scoop and drop dough balls onto baking sheet. Bake 10-12 minutes or until set. If you can, line baking sheet with parchment paper. Makes 30 cookies.

Making A Casserole From What's On Hand

By Cindy Williams, Meadowlark Extension District, Food, Nutrition, Health, and Safety

With so many of us staying home these days, cooking and eating home has been on the rise. If you have small amounts of leftovers and would like to mix them together into some type of casserole, try this recipe. Turn those leftovers into favorite family foods!

"Make-Your-Own" Casserole

Makes 6 servings
 General Directions:
 Select food (s) from each category or use your own favorites. Combine in a 2- to 2 1/2-quart casserole dish that has been greased or coated in cooking spray. Cover and bake at 350 degrees or about 50 minutes to 1 hour or microwave using 50% power for about 15 to 30 minutes, rotating or stirring as necessary. Heat until steaming hot (165 degrees) throughout.

- Starch — select one:
 * 2 cups uncooked pasta (macaroni, penne, spiral, bow tie), Cooked
 * 1 cup uncooked long-grain white or brown rice, cooked
 * 4 cups uncooked noodles, cooked
 Protein — select one:
 * 2 cups cooked ground beef
 * 2 cups cooked and diced chicken, turkey, ham, beef, or pork
 * 2 cups chopped hard-cooked egg
 * 2 (6- to 8-ounce) cans fish or seafood, flaked

- * 2 cups cooked or canned, dry beans (kidney, etc.)
 Vegetable — select one:
 * 1 (10-ounce) package thawed and drained frozen spinach, broccoli, green beans, green peas
 * 1 (16-ounce) can green beans, peas, carrots, corn, drained
 * 2 cups sliced fresh zucchini
 Sauce — select one:
 * 2 cups white sauce or one can sauce-type soup (mushroom, celery, cheese, tomato, etc.) mixed with milk to make 2 cups.
 * 1 (16-ounce) can diced tomatoes with juice
 Flavor — select one or more:
 * 1/2 cup chopped celery, 1/4 cup chopped onion, 1/4 cup sliced black olives
 * 1-2 teaspoons mixed dried leaf herbs (basil, thyme, marjoram, tarragon)
 * Salt and pepper to taste
 Toppings — select one or more:
 If desired after heating, place on top:
 * 2 tablespoons grated Parmesan cheese
 * 1/4 cup shredded Swiss, Cheddar, or Monterey Jack cheese
 * 1/4 cup buttered bread crumbs
 * 1/4 to 1/2 cup canned fried onion rings
 Return casserole with topping (s), uncovered, to the oven for about 10 minutes or microwave for about 2 minutes.

Source: Alice Henneman, MS, RD, Updated, and reviewed in 2020.



Baking With Sugarbuns

By Michele Carlyon
Memorial Day

When we were little, every year in May, my mom, my uncle Bud and my grandma Nanny would load myself and my brothers up and take us on a little trip to Smith Center and then on to Franklin, Neb. The car would be loaded down with both fake flowers and peony bulbs and lots of patience as traveling with three that were within four years of age was never easy, especially when it was a two-and-a-half-hour trip both ways just to Smith Center.

At a young age I didn't really realize what we were doing, I just knew that if we were good, we would stop at the gas station on the way home and mom would let us get glass bottles of soda and Laffy Taffy to enjoy on the drive back. I also knew that if we were well behaved, we would be treated to Jiffy Burger where the shakes were to die for. I knew that we were always going to stop to see some important people, most of which I couldn't remember their names, but I always knew we were stopping to see Judy Joy, her son and her grandkids; she's always been one of Nanny's favorites, still is to this day.

As I got a little older the trip in May started to not always include my brothers. It became more about random adventures. It became about taking a camera and capturing pictures of flags blowing in the wind and those peonies that finally were deciding to bloom, the ones that my mother had planted about a million times over because the woman can kill literally anything green. It became about listening to stories of the past and appreciating where we had come from and appreciating the challenges that were overcome to form us into the people that we are today. It became about listening to stories of grandma and the relationships that she had with those people that were no longer with us.

Being raised in Junction City and so close to a military base I do find it kind of surprising that there wasn't more of a military presence in my family, on either side; the only person in our immediate family who served was my Great Grandpa's brother, Raymond Carlyon. He served in World War 2, landing at Omaha Beach on D-Day. Thankfully, he was one of the lucky ones to survive to tell the tales and to keep spreading that infectious smile up until the very end. Uncle Bud as we called him had a heart of gold and a laugh that made everything else in the world seem like it was going to be okay, it was the best!

Memorial Day means a lot of different things to a lot of different people. For some it is just an extra day off filled with food and maybe a day at the lake. For most it is a time to remember and to thank those that have served for our freedom and gave the ultimate sacrifice. And then for others it is also a time to remember the people who came before us and who helped to shape us and our families into what they are today. Whatever Memorial Day means to you, I hope it gave you the time needed to reflect and remember those that are no longer here to enjoy the day to day with us, the ones that might be gone, but that are truly never forgotten.

Michele grew up in Junction City and graduated from Kansas State University. She worked in the restaurant management field for six years before deciding to switch careers and now works as an office manager for a company that manufactures oilfield products. Her passion for blogging and food can be followed on Instagram: boobbrainsandbaking.

If you would like to contact Michele with comments please email mcarlyon88@gmail.com

The Goodness Of Whole Grains

By Nancy C. Nelson, Meadowlark Extension District, Family Life

The Mediterranean diet is packed with delicious, whole grains, which are essential for good health. They provide energy, help promote digestive health and reduce the risk of developing a number of diseases. Whole-grain foods are also more satisfying, they have great texture and taste, and provide a feeling of fullness.

Common whole grains include brown rice, oatmeal, popcorn, whole wheat, and wild rice. Expand your whole-grain choices with quinoa, whole-grain barley, whole-grain corn or cornmeal, whole rye, and others. One easy way to add

whole grain is to replace half the flour in a recipe with whole-wheat flour. Give white whole-wheat flour a try. White wheat is lighter in color and has a sweeter, milder, and somewhat nutty flavor while having the same nutritional benefits as traditional wheat flour. To make sure you are selecting a whole-grain product, check the ingredient list. The first item listed should be "whole," followed by the grain. Enriched wheat flour is not whole grain.

Banana Oatmeal Pancakes

- Makes 2 servings
 2 eggs, beaten
 2 bananas
 1/2 cup old fashioned rolled oats, uncooked
 1/2 teaspoon baking powder
 1/4 teaspoon vanilla extract
 1/8 teaspoon cinnamon
 1/2 teaspoon olive oil
 1/2 cup fresh or frozen fruit (optional)
 1. Wash hands with soap and water.
 2. Prepare fruit. Gently rub whole bananas and other fresh fruit under cool running water. Peel bananas and mash them in a medium-sized bowl.
 3. Combine eggs, rolled oats, baking powder, vanilla extract, and cinnamon with bananas. The batter should be cohesive and without lumps.
 4. Heat oil in medium skillet on medium-low heat. Once the oil is heated, spoon 1/4-cup portions of batter onto skillet, cook until golden brown on both sides (about 4 minutes on each side).
 5. Heat fruit in a small skillet until warm, stirring occasionally. Serve over pancakes. You may also serve pancakes with chopped nuts or peanut butter on top.

Nutrition Information per serving: 280 calories; 8 g fat (0 trans fat, 2 g saturated fat); 46 g carbohydrates; 10 g protein; 6 g fiber; 210 mg sodium; 0 g added sugars.

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OLATHE – Even as state and local COVID-19-related restrictions ease, plenty of people are still delivering food to friends and family members, particularly those most at risk.

A Kansas State University extension food safety specialist offers safety suggestions for volunteers delivering food to those in need during this time.

“Many people at high risk of being severely affected by COVID-19 due to age or underlying health conditions depend on the generosity of friends, family members and volunteers for food and other necessities,” says Londa Nwadike, who holds a joint extension appointment with K-State Research and Extension and the University of Missouri Extension.

Research indicates that COVID-19 is spread most commonly by contact with respiratory droplets from an infected person, even if the person is not displaying symptoms, Nwadike said.

Though it is not thought to be the main way the virus is spread, it may be possible to get COVID-19 by touching a surface or object that has the virus on it and then touching your mouth, nose or possibly eyes, she said.

Nwadike provided safety tips to protect the health of those delivering food, as well as those receiving it:

* Wear a cloth face covering when picking up and delivering food. Wash face coverings between trips and do not share them with others.

* Stay at least six feet away from other people at all times. If possible, leave food and supplies at the doorstep, then step back at least six feet when the person receiving the supplies comes to get them. Ideally, call ahead to let the person know you are coming.

* During pickups and deliveries, limit contact with frequently touched surfaces such as counter-tops, doorbells, elevator buttons and door handles. “Try to avoid using your hands to open doors,” Nwadike said. “If you can, use an elbow, hip, forearm or foot instead.”

* Wash your hands frequently with soap and

water for at least 20 seconds, particularly before and after pickup and delivery; before, during and after preparing food; before eating; after using the bathroom; and after coughing, sneezing and blowing your nose.

* Before and after your trip, clean and disinfect commonly touched surfaces, including food preparation areas, cellphones and pens, and items in your vehicle such as the steering wheel, turn signal and windshield wiper levers, gearshift and dashboard controls.

In addition to minimizing the risk of spreading COVID-19, Nwadike said volunteers should take care to avoid spoilage and cross-contamination when preparing and transporting food:

* Use appropriate containers to keep foods at safe temperatures. Transport hot foods in properly insulated cases. Pack cold foods with frozen gel packs, ice cubes or dry ice.

* Separate any raw foods from cooked and ready-to-eat foods to avoid cross-contamination.

* Routinely clean coolers, insulated bags and other containers used to deliver foods.

For more tips, a printable tip sheet is available on the website, Food Safety and COVID-19. K-State Research and Extension maintains a regularly updated collection of food safety and COVID-19-related resources online.

More information also is available from the Food and Drug Administration and from the Centers for Disease Control and Prevention.

Links used in this story: Food Safety Tips for Delivering Food during COVID-19, <https://extensiondata.missouri.edu/ExtensionWay/Docs/covid-19/Volunteer-FoodDelivery.pdf>

K-State Research and Extension food safety during COVID-19, <https://www.ksre.k-state.edu/foodsafety/topics/covid19.html>

FDA Food Safety during Emergencies, <https://bit.ly/2KVhJXi>

CDC on what food delivery drivers need to know during COVID-19, <https://bit.ly/3fh6MNG>



Tips For The Best Cookout Of The Summer

By Ashleigh Krispense

With the longest day of the year being less than a month away, I think it's a safe bet that the days will be heating up ... and so will the grill! Whether it's a relaxing meal for two or six, here are a few tips to make your next cookout the best one of the season! (The recipes I refer to have either been previously published in this column or can be found on the PGC website.)

- Embrace all of your handy kitchen helpers, including the crock-pot and instant pot. Set up a table outside and line them up. They'll still get the beans hot (and that 3-ingredient peach cobbler!), all while keeping

the house cool.
- If you don't want to cook things in multiple areas, try to prepare the whole meal with the grill. Burgers and hot dogs, veggie kabobs or baked potatoes, and then grilled orange-chocolate cakes for dessert (it's a chocolate cake made inside an orange ... with frosting!).

- Prepare as much of the meal ahead of time as possible. Mix together your hamburger, shape the patties, and store in the fridge until ready to cook. Skip having several different fresh fruits available and just make one large fruit salad or have a bowl of cold watermelon slices available.

- Be creative with your burgers! Try stuffing them with cheese and onion or mixing in some BBQ sauce before shaping into patties. For a more juicy burger, put ice chips in the middle of it before cooking.

- Be open to grilling new things, such as pizza! While you can find the recipe on PGC website, it's fairly straightforward. Make your favorite crust,

place on a slightly-oiled grill and cook on both sides. Spread with your favorite sauce and toppings and grill a little longer.

- If having the cookout at a park or place away from home, try to walk through it (mentally) before you leave. Gather up your favorite cooking utensils, hot pads, extra pans or plates (for cooked food), and a fire extinguisher!

- Folded bath towels are great to use as extra large “hotpads.” You can set jellyroll pans or hot skillet on them without damaging the table.

- When you know bugs will be an issue, grab a few extra cupcake liners and poke one (upside down) over the straw of your cup. They'll act like little lids! The same kind of liners can be used (right-side up) on the bottom of popsicles to catch the messy drips.

- To avoid extra bot-

les and jars all over the table, use a muffin tin and fill each spot with ketchup, mustard, pickles, onions, tomato, etc.

- For an easier way to light the grill, try putting a piece of charcoal in each hole of an egg carton. Light it and voila!

- To make any cookout even better, try making Bacon-Wrapped Jalapeño Poppers. You can even brush them with a little BBQ sauce before grilling for a little extra tang!

- Keep it simple. Part of the fun of having a cookout is that you don't have to clean the house. Relax and enjoy it!

Ashleigh is a freelance writer and the gal behind the website, Prairie Gal Cookin' (www.prairiegal-cookin.com), where she shares step-by-step recipes and stories from the farm in Kansas. Follow PGC online or like it on Facebook for more recipes and ramblings!

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MU Foremost Dairy colostrum management exceeds industry standards

University of Missouri's Foremost Dairy developed a colostrum management system that helps it far exceed Gold Standards set by the Dairy Calf and Heifer Association, says MU Extension dairy veterinarian Scott Poock.

A newborn calf's first meal after birth is critical to reducing disease and death. Colostrum, or "first milk," is rich in antibodies and protects the calf from disease until the calf's own immune system begins to work. Colostrum also provides vital nutrients to get calves off to a healthy start.

Research Center, in Columbia, surpassed industry standards for newborn calves using a written calf-colostrum plan developed by the dairy's manager, John Denbigh.

After a recent webinar on colostrum management by Sandra Godden of the University of Minnesota, MU Production Medicine students under Poock's direction compared Foremost's numbers to new data that will be published in the Journal of Dairy Science.

"I am always looking for new ways to use data to evaluate production on farms," Poock said. "This

new research helps to 'slice and dice' the data to allow for a better analysis of farms in regard to their calf management."

In the Journal of Dairy Science paper, a group of calf specialists say the current simple pass/fail test to categorize the results of total protein, antibody levels or Brix readings is insufficient. Currently, veterinarians and producers recommend that calves should test greater than 5.2 g/dL total protein at one to seven days of age, correlating to adequate absorption of antibodies from colostrum.

"The current system does not have the detail that the new system analyzes," Poock said. "Not only do Foremost calves exceed the old system. They exceed the new recommendations."

In Denbigh's plan, colostrum is harvested from the dam, or mother, of the calf. When the dam's colostrum is unavailable, Foremost uses frozen colostrum thawed at 120 F. They use a Brix refractometer to check quality and set high-quality "Green" colostrum equal to or greater than 50 g/L of antibodies (IgG) as the standard. Munashe

Chigerwe, formerly of Mizzou's College of Veterinary Medicine and now a professor at University of California-Davis, showed that cows in the Foremost herd produce colostrum at an average of 65-68 g/L of antibodies.

Excess colostrum is frozen and marked with the cow ID, date and quality. Calves receive one gallon of colostrum as soon as possible after birth. If they do not drink the entire gallon, the remains are offered within six to 12 hours of birth.

The Dairy Calf and Heifer Association set goals of less than 10%

pneumonia. Foremost's rate for the past year was 3%. The association's goal for scours was under 15%. Foremost's was 4.4%. Similarly, the association's goal for death rates was under 3%, and Foremost's death rate was only 1.5%.

"These low numbers are a result of the tremendous colostrum management at the farm," says Poock.

Ideally, calves receive colostrum from the dam of the calf. Getting the colostrum into the calf shortly after birth reduces levels of pneumonia, scours and death.

International Dairy Foods Association comments on USDA's "Farmers to Families Food Box" Program

Michael Dykes, D.V.M., president and CEO of the International Dairy Foods Association, released the following statement on USDA's plan to purchase \$1.2 billion in dairy, meat and produce as part of the new Farmers to Families Food Box program:

"The International Dairy Foods Association applauds the USDA for moving quickly, aggressively and creatively to formulate the Farmers to Families Food Box program. Not only will this effort purchase roughly \$3 billion in food from American producers and pro-

cessors and get it to people in need across our country, but the program also will establish a new paradigm for building partnerships among the public, private and non-profit sectors to respond to food insecurity. It is truly a win-win-win. IDFA is pleased to see many of our dairy processing members included in the winning bids, poised to deliver a variety of fresh, wholesome, nutritious dairy products to families across the country. Based on what we're hearing from IDFA members who have been notified of winning proposals, the

Department has embraced businesses of all sizes and from all across the country. For our dairy processors who have lost their foodservice and institutional business, IDFA is grateful that USDA plans to purchase \$317 million in dairy products—from milk and butter, to cheese and yogurt—by June 30th. Our hope is that these purchases, alongside traditional Section 32 and entitlement program purchases, spur demand for additional dairy products and thereby keep the dairy supply intact throughout this crisis.

"The Farmers to Families Food Box program is a creative approach to incorporate underutilized foodservice infrastructure — such as transportation and refrigerated storage — to quickly and efficiently

get food to Americans in need. The effort also goes beyond traditional programming to streamline the acquisition and distribution process and forge an important partnership among the private and non-profit sectors which will continue to pay dividends.

"The award of bids is very welcome news for the dairy industry as well as food-insecure Americans.

"The COVID-19 pandemic has deeply damaged the nation's economy and brought financial hardship to dairy producers and processors alike. In April, co-ops and other handlers took measures to reduce supply. Those efforts were painful across the supply chain but also shrunk the gap between demand and supply. Combined with stronger than

anticipated export demand as well as foodservice demand beginning to pick up, the dairy purchases announced today by USDA will bring greater certainty to the dairy industry. Still, IDFA will continue to urge Congress, the White House and USDA to use as many tools as possible—as quickly as possible—to bring relief

to the dairy industry without creating any long-term market repercussions. In the months ahead, IDFA and our members will continue to work with policymakers to design policies and programs that preserve the dairy supply chain and ensure dairy remains an important part of feeding Americans in need."

Bah humbug to 'murder hornets'

People need not worry about insects dubbed "murder hornets" in social media, says University of Missouri Extension entomologist Kevin Rice.

He hopes to put a halt to hysteria about the Asian giant hornet.

"The name circulating on social media is misleading," Rice says. "Scientists do not use the term murderous to describe this interesting insect. These headlines sound like something from a Stephen King story and instill unnecessary fear."

"The Asian giant hornet is not typically aggressive and only attacks people when its nest is threatened," says MU Extension horticulturist Tamra Reall.

In Japan, fewer than 50 people per year die from the hornet's potent venom. To put this in perspective, more than 200 people die in the U.S. each year from vehicle accidents involving deer, Reall says.

The hornet is not present in the Midwest now. "It is also extremely unlikely it will ever move here," says Rice, with emphasis on "extremely." In 2019, entomologists found and eradicated one nest in Vancouver, Canada. One dead wasp was found in the state of Washington.

The hornet prefers mountains and lowlands. It dislikes plains, especially areas where humans live. A native of eastern Asia and Japan, the hornet can adapt to new environments, but Rice still says it presents "minimal, if any" danger to humans in the United States.

Measuring about two inches long, the Asian giant hornet is the world's largest hornet. It is about three or four times larger than other wasps in the United States. Reall and Rice are concerned that people worried about "murder hornets" will spray native wasps and hornets that pollinate plants and provide important biological controls for agriculture.

The real danger of Asian giant hornets is to bees. The hornets can kill entire hives.

Asian honeybees have found two ways to fight back. In a technique called "heat balling," bees surround the hornet, flap their wings rapidly and generate heat that kills it. Some honeybees make a paste of flowers and smear it around their hives. The floral pheromones deter the hornets from entering. However, honeybees in North America are unlikely to express these behavioral defenses.

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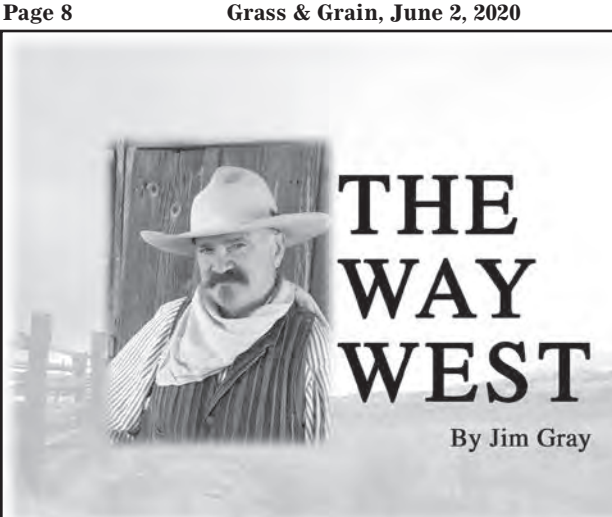
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THE WAY WEST

By Jim Gray

the early “bat and ball” games that were played by immigrant kids in New York City. In 1837 William R. Wheaton drew up rules for the newly formed New York Gothams. Wheaton’s rules advanced the sport beyond that of the mere playground activity played by children into a game enjoyed by all ages. In 1842 volunteer firefighters from the New York Knickerbocker Engine Company organized the New York Knickerbocker followed by a new set of amended rules in 1845.

The first mention of Base Ball in Kansas newspapers is found in the January 1, 1859, Emporia *Weekly-News Democrat*. The game took place in Emporia’s public square on Christmas Day, 1858, under an overcast but mild sky. The story reflects the popularity of the pastime in the editor’s “days of youth.” Young and old participated in the game from morning until night. “All were ‘boys again’ and entered into the spirit of the game with a relish and vigor that would have done credit to their younger years.” The enthusiastic editor continued, “The discussions grew out of

this revival of ‘the days when we were young,’ have been very numerous, covering the whole range of ‘ball science,’ and many are the learned disquisitions we have listened to in regard to the merits and demerits of ‘Base Ball,’ bull-pen, cat-ball, etc., with the proper mode of conducting the game.”

The great American Civil War was more than two years away when “the boys” played ball that happy Christmas Day. When young soldiers went off to war they took their love of base ball with them. There were moments when the horrors of war were left behind and battle-hardened warriors became boys again, batting balls and running the bases of the game of their youth. Base ball’s popularity spread across the old campgrounds and after the war marched with the army to the Indian wars on the frontier. Base Ball was played at Fort Hays and Fort Wallace in 1868. Later that summer during the Cheyenne raids in the Solomon Valley two companies of the Seventh Cavalry happened to meet while on patrol. Sentries were posted while the boys took

up their teams of nine on the open prairie. The 1875 Ellsworth team was quite naturally dubbed the “Border Ruffians,” given the town’s wild past as a frontier “border” town. Prior to the match with Salina’s Smoky Valley club Major Inman reported with enthusiasm that, “An intense interest has manifested itself in this coming friendly contest of science and expertness, and we predict such an influx of strangers to witness the game as Ellsworth has never seen. – A hop (dance) will end the festivities in honor of the Salina club who have so cheerfully accepted the Border Ruffian’s proviso to play them on their grounds in this city.”

The game was distinguished by one particular incident that warranted a separate report elsewhere in the Reporter.

“Judgment on that ball” yelled the ‘center fielder,’ in the game at the city park last Friday, as ‘a daisy cut-

ter’ fresh from the bat of one of the Salina nine took the head neatly off of Dr. Minnick’s favorite rooster, who was quietly discussing a few native grasshoppers close to the garden fence. – ‘Fowl’ replied the umpire as he gently turned his umbrella in the direction of the setting sun.”

The Border Ruffians won the return match 33-22 in Salina on June 11 in front of “an immense concourse of spectators,” inspiring confidence in the perfect days of summer and speculation that perhaps the renowned Chicago White Stockings should be added to their schedule. The boys of summer had arrived, and were ready for action on The Way West.

“The Cowboy,” Jim Gray is author of the book *Desperate Seed: Ellsworth Kansas on the Violent Frontier*, Ellsworth, Ks. Contact *Kansas Cowboy*, 220 21st Rd., Geneseo, KS. Phone 785-531-2058 or [kans.com](mailto:kansascowboy@kans.com).

K-State Animal Sciences and Industry student Cole Liggett receives the Don and Jane Good Outstanding Senior award

Cole Liggett of Dennison, Ohio, has been selected as the 2020 Don and Jane Good Outstanding Senior. The award was announced virtually on May 15.

While an undergraduate student in Animal Sciences and Industry (ASI) at Kansas State University, Cole was a member of the 2017 Dairy Judging Team, 2018 Meat Judging Team, 2019 Reserve National Champion Meat Animal Evaluation Team and 2019 Reserve National Champion Livestock Judging Team.

Liggett was a member of several campus organizations, including Block & Bridle Club, Pre-Veterinarian Club, Snyder Leadership Legacy Fellows Program and Kansas State University Meat Science Association. He was also active and competitive in the American Meat Science Association, American Junior Simmental Association (AJSA) and Ohio Junior Simmental Association. Liggett took advantage of other industry-related experiences including the Youth Beef Industry Conference and the International Genetic Solutions Summit Leadership Conference. These opportunities allowed him to further develop his knowledge in the beef industry. He was selected an AJSA Gold Merit Award Winner in 2019 and won several other awards and scholarships related to his involvement in the agricultural industry.

Liggett enrolled at K-State due to a passion for the agriculture and livestock industries, which stemmed from growing up on his family’s diversified beef cattle operation. “My love for both industries and a passion for animal care ultimately led me to Kansas State University to pursue an undergraduate degree at one of the premier animal science programs in the nation, with the ultimate goal of obtaining a DVM,” Liggett says. “To many, these are just three letters – but to me, a lifetime goal.”

Following graduation from K-State, Liggett will be attending the College of Veterinary Medicine at The Ohio State University with future aspirations to work for the USDA Food Safety and Inspection Service.

The Don and Jane Good Outstanding Senior Award was developed in 2010 to recognize those that exceed expectations of involvement in the animal science department. These criteria were developed to match the legendary example set by Good: moral character, scholarly achievement, leadership skills, participation on judging teams, foreign and domestic travel, potential of contributing to humankind in the future and written and oral communication skills.

The Boys of Summer

If ever a spring could inspire confidence in the summer to come, the spring of 1875 was the year. Editor Major Henry Inman reflected the opinion of most everyone in the *Ellsworth Reporter* with a piece entitled “June.”

“We have crossed the margin of sweet leafy June – beautiful gateway of the summer. Month of long hours, and balmy nights. ‘Then, if ever, come perfect days,’ says the poet. The grain turns into gold, and the harvest is assured – if the grasshoppers will only keep their ‘passover’ as religiously for the next

months as they have in the last.”

In the same issue Inman reported on Ellsworth’s base ball “match” with the Smoky Valley club from Salina. The “Salina nine” prevailed 31-29 in the game of “remarkably fine playing.”

The sport of “Base Ball” was taking the entire country by storm following the formation of the National Association of Professional Base Ball Players in 1871. By 1875 Base Ball was recognized across the country as the “National Game”. Base Ball had come a long way from

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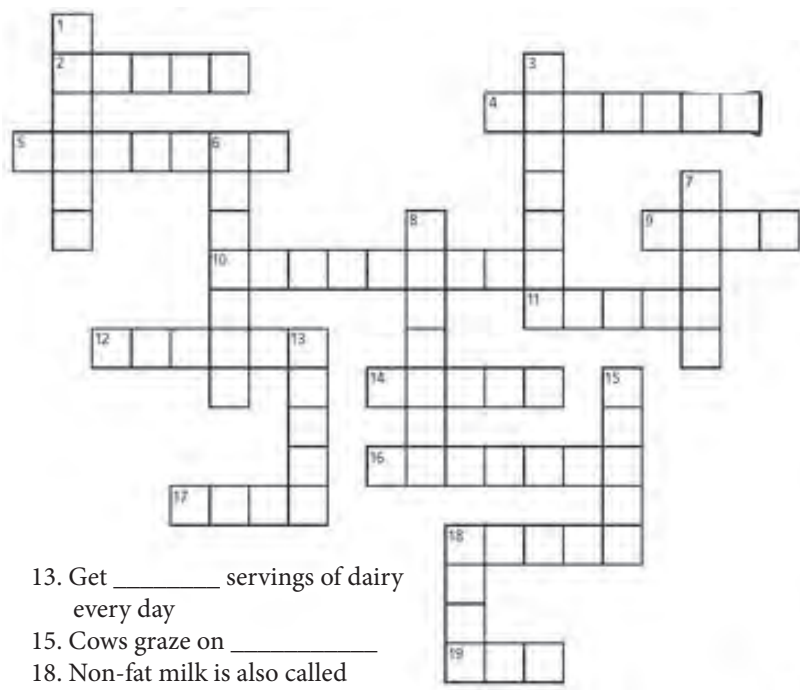
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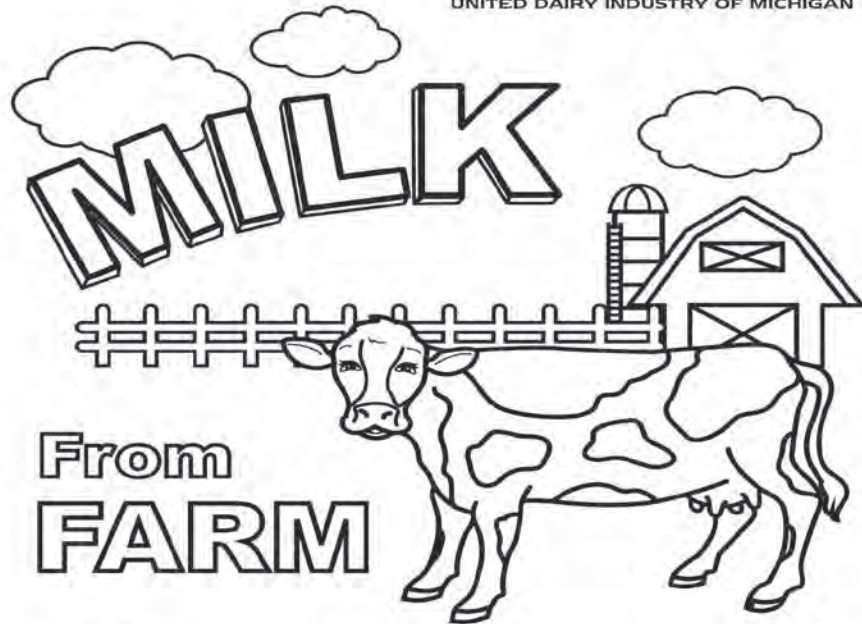
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History is often depressing.

I was sitting in the Classic Bean Coffee Shop in Topeka a few years ago when a friend walked in. My friend has many challenges, probably not the highest IQ, but sometime he understands far more than most of us. He asked what I was working on.

"Oh, history," he replied. "You know what history is? Well, there is a war, and then there's another war, and when that's over they have another war and... well, it's just one war after another."

Brilliant. I am primarily a military historian. As the Garvey (Texas) Foundation

Historian in Residence at the Fort Wallace Museum, it is obvious that much of my focus is military history. I am not a veteran but I come from a family that values military service. My dad, both my grandfathers, uncles, aunts, cousins, and a host of ancestors have served. Perhaps my connection to the stories of soldiers is genetic. The most fascinating period of American history, for me, is Bleeding Kansas. It was a tumultuous, terrifying time. I am grateful not to have lived through it, and nearly equally grateful to be able to study it. When I wrote *The Civil War in Kansas*, I purposely included the era prior to the Civil War because in Kansas, it is seamless; one violent act after another.

This month on *Around Kansas*, my dear friend Michelle Martin, who has become a regular contributor, has two segments focusing on that time. The Pottawatomie massacre occurred on the night and morning of May 24-25, 1856. John Brown led his followers, including his sons, along the Mosquito and Pottawatomie Creeks in Franklin County. They visited the cabins of Southern settlers, dragging them into the night and murdering them. Michelle has often portrayed the widow, Mahala Doyle, whose family was ripped apart that night. Michelle also portrays the Widow Stilwell, whose husband was murdered by Missourians at Marais des Cygnes on May 19, 1858. As Michelle said, the story of

Kansas is one of widows. Michelle's segment on the Pottawatomie Massacre aired on May 27 and the Marais des Cygnes segment on June 3. Both are available on Facebook and YouTube. These stories do highlight how depressing history is, how it is one violent thing after another. But when I was researching the Civil War in Kansas, I found another story from the time, a story of hope and redemption. One of the men who participated in the Marais des Cygnes Massacre was recognized later on in Missouri and arrested. Taken before the judge, he admitted his guilt and asked the judge to shoot him. Instead, the judge sent him to Mound City for trial. Again, he readily admit-

ted his guilt and asked to be shot forthwith. Instead, the judge sentenced him to hang in a few weeks. The town was so impressed by the man's demeanor that they raised money for his wife and child to visit him, and for her to return with his body. It's just a poignant reminder that there is humanity even in the midst of the most trying circumstances. Those moments in history give me hope and that is why I study history. Deb Goodrich is the host of the *Around Kansas TV show* and the *Garvey Texas Foundation Historian in Residence* at the Fort Wallace Museum. She chairs the *Santa Fe Trail 200* in 2021. Contact her at author.debgoodrich@gmail.com.

Ponding creates potential for crop damage

Intense or recurrent rainfall creates the potential for damage from ponding, saturated soils and flooding for corn and soybean crops, says University of Missouri Extension agronomist Bill Wiebold.

Survival of submerged corn and soybean seedlings depends on seed quality, how long the flood lasts, water temperatures, how fast fields dry and location of the growing point in the seedling, says Wiebold.

Damage may vary in fields and soil types. Low-lying areas collect water and "pond," says Wiebold. Ponding may not always be visible. Waterlogging may be under the

soil's surface as it reaches field capacity.

Some soil types, such as claypan soils or soils high in clay content, are more prone to waterlogging.

Damage occurs when water aggregates in spaces between soil particles. These spaces should hold air instead of water. This sitting water damages germinating seeds and developing seedlings.

Flooded plants deplete oxygen in the soil in two to four days. Moving water, which allows some life-sustaining oxygen to get to plants, may result in less injury than still water, Wiebold says.

Generally, soybean tolerate flooding better than

corn does. In both damaged corn and soybean, expect stand reduction, loss of vigor and lower yield. Root damage impairs the plant's ability to take up water and tolerate drought stress.

Cooler weather improves chances for plant survival. Young plants can survive about two days when temperatures exceed 70 F. They can survive as long as four days when temperatures are in the mid-60s or below.

Survival also depends on how much of the plant is submerged.

Soybean plants possess epigeal emergence, in which the growing point is at the tip of the stem, which elongates

above the ground. This may be an advantage because the growing point may remain above the water surface.

Corn plants exhibit hypogeal emergence, so the growing point stays below ground for at least three weeks. In waterlogged soils, that means the center of oxygen need is usually located where it is least available.

Look for new leaf development three to five days after water recedes and examine seedlings for disease. Look for rotted or discolored seedlings and roots, and for

damping-off symptoms.

Flooded plants also can face disease pressure. Cool, wet fields create favorable conditions for soil pathogens that delay plant development and growth. This puts some plants at greater risk of soil-borne diseases.

Poor or uneven stands may result from water damage and disease. Wiebold suggests MU Extension publication G4091, "Corn and Soybean Re-

plant Decisions," at extension2.missouri.edu/G4091, for guidance in decision-making.

As soil temperatures rise, MU Extension nutrient management specialist Peter Scharf recommends the Nitrogen Watch page at extension2.missouri.edu/n-watch. The page tracks rainfall and identifies areas that are on track to have problems with nitrogen loss and deficiency in corn.

AgTrax launches new Elevate™ bin management software solution with new agricultural video

AgTrax, the industry-leading Grain Accounting software firm based in Hutchinson, has announced its new Elevate™ advanced bin management software, which provides real-time bin inventory management of commodity volumes and average grading factors.

As part of the product launch, AgTrax created a new video explaining how Elevate™ makes your on-farm or commercial elevator bin management simple. This easy-to-use agriculture software solution puts all your bin management data at your fingertips.

The video link is as follows: <https://youtu.be/UXSV8enaf9c>

For more information on the new Elevate™ software, which provides traceability of grain movement across all facilities, email: grow@elevate.ag



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Biofuel producers need immediate COVID-19 relief

An op-ed by Farm Policy Facts

COVID-19 is having a devastating impact on the U.S. biofuels industry. Biofuels are vital in strengthening U.S. energy independence, meeting important Clean Air Act requirements, and creating good paying jobs on Main Street and a significant market for America's farmers. And, under normal circumstances, biofuels also help Americans save money at the pump.

But these times are hardly normal and the COVID-19 pandemic is decimating the biofuels industry. Last month, ethanol production dropped by more than 40 percent compared to the same month last year. Biofuel produc-

tion in April of last year averaged just over 1 million barrels per day while this year's production is averaging 585,500 barrels per day. Prices have plummeted, resulting in the moth balling of biofuel plants or plants operating at a small fraction of capacity, with losses estimated at more than \$25 million a day. This is a serious, direct hit to America's heartland. The closure of biofuel plants is having a ripple effect from the plant floor to Main Street and the farm field, including severely depressed crop prices, laid off plant workers, and lost economic activity in rural communities across the country.

To stem the flow of financial devastation, farm and biofuel advocates are urging Congress to act now. Recently, a coalition wrote to the House and Senate urging Congress to put relief measures into place for the biofuels industry and its supplying farmers. They wrote: The situation we face is dire. More than 130 biofuel plants have already partially or fully shut down as motor fuel demand plunged to 50-year lows. America's biofuel plants purchase annually more than one-third of U.S. corn and U.S. soybean oil, and the loss of those markets has depressed farm income and will continue to push corn and soybean prices down dramatically.

COVID-19 represents an unprecedented threat that has already harmed a wide swath of the food and farm supply chain, they noted. As a result, members of Congress asked House leadership to include financial aid for the American biofuels industry in the next COVID-19 financial relief package, writing: Prices are at record lows, and producers are unable to make ends meet. These dire statistics translate into devastating economic impacts throughout the economy, as rural job losses mount in our districts, agricultural commodity prices fall precipitously, hurting farmers, and shortages of biofuel co-products impact food

security. Thanks to these and similar efforts, the House approved legislation that would provide direct relief and Senators Chuck Grassley (R-IA) and Amy Klobuchar (D-MN) introduced a bipartisan relief proposal in the Senate. These legislative efforts would temporarily lend a helping hand to biofuel producers by authorizing the U.S. Department of Agriculture to provide relief payments for COVID-19 related losses. "The Renewable Fuel Reimbursement Program represents a potential lifeline for the 350,000 men and women whose jobs depend on a healthy and vibrant ethanol industry," said Renewable

Fuels Association president and CEO Geoff Cooper of the House proposal. Political realities mean that the House-passed bill will need to be reconciled with White House and Senate objectives, including the Grassley-Klobuchar bill. But it's critical that biofuels relief weathers the process and becomes law soon. Biofuel producers are doing all they can to keep the doors open and workers on the payroll, including supporting our public health efforts by repurchasing ethanol and glycerin supplies to produce hand sanitizer. However, these efforts are not enough to keep the doors open and workers on the payroll. Urgent relief is needed.

K-State Garden Hour takes root online

Kansas State University gardening experts launched a one-hour webinar series on May 20 to what appeared to be a receptive audience.

The first-ever K-State Garden Hour was held online from noon to 1 p.m. with more than 400 viewers tuned in by computer. Pam Paulsen, a K-State Research and Extension horticulture agent in Reno County, gave a presentation on how to add native plants in the home landscape.

"It was great to see the gardening enthusiasm that people have, and it really showed up in the conversations from our participants," said Matthew McKernan, a horticulture agent in Sedgwick County. "I think people are outside in their yards and gardens, now more than ever, and looking to improve their green spaces. It was great to see people's interest not only in the beauty of their garden, but in its sustainability and benefits to pollinators, birds and other wildlife."

McKernan is part of a team of K-State employees across Kansas that has organized the weekly series, which is free each Wednesday during the lunch hour. Participants must register for each weekly session, which will be recorded and posted at that same website afterwards.

Normally at this time of year, Kansas Extension agents and Master Gardeners around the state would be getting their hands dirty right along with others trying to learn more about growing local foods and plants. The

K-State Garden Hour is a way to still do that, while respecting ongoing efforts to keep social distancing.

Brooke Garcia, a K-State graduate in horticulture currently working in the university's Department of Entomology, kicked off the series by welcoming participants to the unique format.

"We can't be with you face-to-face right now, so we wanted to find a way to still be involved with you," she said, noting that the K-State Garden Hour is for gardeners of all abilities.

"We are living in a virtual world right now, and we have one big thing in common with our participants: we have a passion for horticulture and gardening," Garcia said afterwards. "It is our hope that we can continue to provide this education virtually, and maintain engagement with our stakeholders across the state."

The series shifts to presentations on supporting pollinators in the garden (June 3), indoor plants (June 10) and a discussion on bug-related pests (June 17). More sessions will be announced soon.

"The K-State Garden Hour is a unique way for people to learn about many different aspects of gardening, while also hearing from a wide variety of extension experts from around the state," McKernan said. "Each K-State Research and Extension presenter has the opportunity to share their passion about gardening, and I think that enthusiasm for each subject will hopefully be something that the audience can experience."

McKernan added that he hopes the excitement will continue to build each week.

"Gardening impacts our communities in so many ways, from increasing physical activity and improving mental health, all the way to improving property values, reducing crime rates and creating healthy ecosystems for pollinators and wildlife," he said.

"There's always some uncertainty in trying new things," McKernan added, "but we were very pleased with the initial, overwhelming response this series has received so far."

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KSU students present on ZOOM

A total of 60 undergraduate students presented their research during the Kansas State University Animal Sciences and Industry Undergraduate Research Symposium on Tuesday, May 12. The symposium, hosted virtually, highlighted ASI undergraduate research for the spring 2020 semester.

This year's symposium and the awards distributed following the event were sponsored by the Dr. Mark and Kim Young Undergraduate Research Fund in Animal Sciences and Industry.

Two students were awarded \$1,000 scholarships based on a combination of their scientific abstract, poster and presentation of data. Winning this semester's scholarships were Kaylee Farmer, Nevada, Missouri; and Ryan

Maurer, Pompton Plains, New Jersey.

Farmer, a graduating senior, presented "Effects of Organic Acids in Place of Feed-Based Antibiotics on Nursery Pig Growth Performance." Cassie Jones served as her faculty research mentor.

Maurer, also a graduating senior, presented "An Investigation of Collagen Characteristics and Collagenase Activity in Woody Breast Meat," and was mentored by Michael Chao.

Undergraduate research is an opportunity to perform in-depth study; gain transferable skills; develop critical thinking and problem-solving abilities; define academic and professional interests; and form relationships with mentors, professors, and other students. The program gives students the opportunity to work with ASI faculty and graduate student mentors on a project that is rewarding and helps them prepare for their next goals.

Undergraduate research helps students understand the value and constraints of data. Whether they go on to graduate school, return to the ranch or venture into industry, these students will use data every day to make decisions. An undergraduate research experience helps students understand how to value that data during the decision-making process and will help make them more successful animal scientists.

Summary of the students' projects and mentors:

Hope Aufdemberge - Effects of choline on immune cell function in growing cattle supplemented with guanidinoacetic acid and creatine - Dr. Barry Bradford and Dr. Evan Titgemeyer
Lane Bailey - Effect of heel bulb laceration treatment on soundness and return to function - Dr. John Lutter

Zach Buessing - Validation of equations to predict nursing calf feed intake - Dr. Brad White and Dr. Phillip Lancaster

Colin Chun - A preliminary study to investigate the contribution of different tenderness factors to beef loin, tri-tip, and heel tenderness - Dr. Michael Chao

Samantha Costigan - Corn gluten feed in Borer-type goat rations - Dr. Cassie Jones and Dr. Alison Crane

Olivia Harrison - Use of environmental monitoring to inform biosecurity compliance in a swine health challenge - Dr. Cassie Jones

Ashley Hoffman - Effects of Nannochloropsis algae on growth performance and fatty acid profile of broiler chick - Dr. James Lattimer

Ryan Maurer - An investigation of collagen characteristics and collagenase activity in woody breast meat - Dr. Michael Chao

Shane Newton - Impact of SYNOVEX® ONE GRASS implantation during suckling on pre-weaning calf growth performance - Dr. Cassie Jones and Dr. John Jaeger

Sara Ochoa - Behavioral phenotype assessment of finishing pigs for the NUTrack precision animal management system - Dr. Lindsey Hulbert

Macie Reeb - Effects of rest period prior to processing on vaccine response and blood metabolites in feedlot heifers - Dr. Cassie Jones and Dr. A.J. Tarpoff

Kristen Smith - Post treatment intervals and their effect on case fatality rate and first treatment success rate - Dr. Brad White

Nicole Stafford - Effects of rest period prior to processing on anthelmintic response during the receiving period in feedlot heifers - Dr. Cassie Jones and Dr. A.J. Tarpoff

Haley Watts - Develop-

ment of commercial poultry skin as a snack food - Dr. Kelly Getty

The undergraduate research meat goat course focused on the effects of protein source and ionophore inclusion on meat goat growth performance and carcass traits. Students developed abstracts and posters as part of the course requirements. Researchers were Chase Archer, Rebekah Arnold, Emily Atkinson, Sharyn Ballard, Chelsey Bieberle, Reba Colin, Paige Dameron, Miles Hamilton, Kaitlyn Hildebrand, Blake Hopkins, Kaitlin Houck, Emily Hudson, Autumn Johnson, Gabby Maroullis, Kenzie McAtee, Emily Prugh, Garrett Seltzer, Rae Sorensen, Mikayla Winter and Kristina Zerger.

The swine undergraduate research class focused their research on the effects of organic acids in place of feed-based antibiotics on nursery pig growth performance. Researchers were Megan Anguiano, Jenna Bromm, Ivan Bueso-Interiano, Erin Cocjin, Lauren Duncan, Kaylee Farmer, Alyssa Farran, Anna Hixon, Kate Nelson, Gabriela Olivier, Jordyn Orrison, Shyanne Osterhaus, Scotney Reichenberger, Destiny Serrano-Quiroz, Colton Stucky, Sydney Tastad, Ryan Tipton and Nadia Zhang.

In March, ten K-State undergraduates presented their research at the Midwest American Society of Animal Science Meeting in Omaha. Olivia Harrison and Juliette Toothaker received first and second place undergraduate research poster, respectively.

Undergraduates interested in learning more about the ASI research program, or those interested in sponsoring the program, can contact Dr. Cassie Jones, Coordinator of Undergraduate Research, at 785-532-5289 or jonesc@ksu.edu.

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“Hey buddy, maybe you’ll rope better after your horse foals. Ha ha!”
“Thanks, pal. I had a horse like yours once. But his brain was so small his head caved in and he bit his own ears off! Look, it’s starting in yours... see that indentation?”
The quick retort. That clever comeback, the snappy rejoinder that puts the annoying smart mouth in his place. The French call it Esprit d’Escalier -

the wit of the stairway. In my case it would be better called Esprit d’ Much Later. I don’t think of what I wished I’d said till I’m tossing and turning at two o’clock in the morning.
My normal response to the roping chide would have been more like, “Huh? Oh. It’s a gelding. Yeah, I guess you know, I get it. Ha, ha. Duh!”
The trick is to let the tormentor step into his own trap:
“My gosh, Bill, if I had a bull that threw calves like that I’d sell ‘im as quick as I could!”
“You had... you did. I bought him at yer yearlin’ sale two years ago!”
“This is ridiculous havin’ to nearly undress to get through airport security.”
“I’ve never heard anyone say that who’s been hijacked.”
“I’ve been tryin’ to call you for three weeks to tell you about this great networking investment oppor-

tunity. How do you expect people to get a hold of you if you have an unlisted phone number?”
(A visual Esprit d’Escalier... the raised eyebrows).
“How can you live without a computer?”
“Somebody’s gotta think up all that stuff you read on that little screen.”
“Ugh... how can you wear that fur coat?”
“I’m doing research on lunatics and this seems to be good bait.”
“Dear, why do you always undercook my bacon? You know I like it crisp.”
“Yer mother always cooked it crisp and said you were difficult to poty-train. I don’t want you to revert.”
“I hope you don’t mind us joining you. Looks like yer catchin’ all the fish.”
“Not a bit, have y’all been vaccinated for leprosy?”
“I run every day. Are you familiar with running?”
“Yeah, I saw *The Fugitive*.”
“How could anyone be so stupid?”
“Maybe it’s the company I keep.”
Now that you’ve got the idea, try this on...
“Did you make that bridle yourself or is your kid learning leatherwork in kindergarten?”

COVID-19 provokes turbulence in feedlots

By Derrell Peel, Oklahoma State University

The latest USDA Cattle on Feed report shows the dramatic impacts of COVID-19 on fed cattle markets. The May 1 feedlot inventory was 11.2 million head, down 5.1 percent year over year. April marketings were down 24.3 percent from last year, a decrease of 433,000 head year over year. Decreased marketings reflect the severe disruptions in cattle slaughter in April and continuing into May. This follows a 13.1 percent year-over-year increase in March feedlot marketings.

The average year-over-year change over March and April together was a 6.4 decrease in marketings. The slowdown in April marketings and resulting backlog of fed cattle in feedlots would have been more severe without the strong March marketings that pulled some cattle ahead. The backlog of fed cattle continued to build in May.

April placements were down a sharp 22 percent year over year and follow a 23 percent placements drop in March. Combined March and April placements were down 867,000 head from last year. This suggests that a significant drop in expected feedlot marketings starting mostly in September and into October. Of course, the delayed placements from March and April will show up starting in May and will be heavier but the delay will help feedlots have a chance to get current.

The feedlot industry will spend much of the summer working through the backlog of fed cattle but the hole from March and April feedlot placements should provide a marketing window to catch up by this fall if not before.

Packing plant disruptions due to COVID-19 began in early April with a 19.3 percent year-over-year decrease in steer and heifer the week ending April 11. Year-over-year slaughter totals decreased for four weeks culminating in a 41.2 percent year-over-year decrease in steer and heifer slaughter the week ending May 2.

The beef packing industry appears to have made significant progress in restoring capacity the past three weeks with estimated total cattle slaughter this past week down 14.2 percent from year-ago levels.

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RECEIPTS FOR THE WEEK 2,364 CATTLE

STEERS			
300-400	\$175.00 - \$186.00	55 mix	Assaria 785@138.00
400-500	\$177.00 - \$178.00	29 blk	Sylvan Grove 809@137.00
500-600	\$167.00 - \$176.00	61 blk	Hope 824@136.35
600-700	\$155.00 - \$162.00	60 blk	Abilene 855@135.00
700-800	\$131.00 - \$141.50	24 mix	Hope 819@134.50
800-900	\$133.00 - \$137.00	38 blk	Quinter 809@133.25
900-1000	\$114.00 - \$128.60	60 mix	Tampa 860@133.25
		16 blk	Gypsum 796@133.00
		62 mix	Enterprise 807@132.00
		59 mix	Tampa 885@129.25
		7 blk	Marion 859@129.00
		52 blk	Sylvan Grove 903@128.60
		6 mix	Longford 813@127.50
		64 mix	Abilene 807@126.75
		18 blk	Quinter 1020@114.00

HEIFERS			
300-400	\$139.00 - \$149.00	5 blk	McPherson 442@165.00
400-500	\$156.00 - \$165.00	6 blk	McPherson 527@155.50
500-600	\$144.00 - \$149.00	5 blk	Moundridge 545@149.00
600-700	\$128.00 - \$138.50	14 blk	Gypsum 558@149.00
700-800	\$118.00 - \$131.85	4 blk	McPherson 379@149.00
800-900	\$108.00 - \$117.75	5 mix	Gypsum 527@145.00
		4 blk	Newton 535@144.00
		3 blk	Moundridge 503@143.00
		28 blk	Falun 628@138.50
		25 blk	Gypsum 656@135.50
		7 blk	Lincolnvill 624@134.00
		124 blk	Lincoln 743@131.85
		8 wf	Falun 614@128.00
		14 red	Tampa 638@128.00
		69 mix	Falun 697@128.00
		30 blk	Lincoln 736@128.00
		17 mix	Lincoln 728@127.50
		17 blk	Quinter 649@127.00
		148 mix	Salina 758@125.10
		34 blk	Assaria 743@121.00
		63 mix	Hillsboro 796@119.50
		8 blk	Sylvan Grove 739@118.00
		45 mix	Durham 841@117.75
		10 blk	Sylvan Grove 830@113.50

THURSDAY, MAY 28, 2020:

STEERS					
6 blk	Tescott	388@186.00	14 blk	Gypsum	558@149.00
5 mix	Tescott	439@178.00	4 blk	McPherson	379@149.00
7 blk	Lincoln	547@176.00	5 mix	Gypsum	527@145.00
5 blk	Clafin	511@176.00	4 blk	Newton	535@144.00
5 blk	Newton	512@175.00	3 blk	Moundridge	503@143.00
7 blk	Lindsborg	516@174.00	28 blk	Falun	628@138.50
4 mix	Moundridge	528@173.00	25 blk	Gypsum	656@135.50
2 blk	Hoisington	513@173.00	7 blk	Lincolnvill	624@134.00
14 mix	Osborne	520@168.00	124 blk	Lincoln	743@131.85
2 blk	Clafin	508@167.00	8 wf	Falun	614@128.00
6 mix	Clay Center	516@167.00	14 red	Tampa	638@128.00
8 blk	Lindsborg	614@162.00	69 mix	Falun	697@128.00
2 blk	Moundridge	595@161.00	30 blk	Lincoln	736@128.00
8 mix	Osborne	593@157.00	17 mix	Lincoln	728@127.50
8 mix	Clay Center	619@152.00	17 blk	Quinter	649@127.00
2 blk	Hunter	608@150.00	148 mix	Salina	758@125.10
8 blk	Quinter	654@148.00	34 blk	Assaria	743@121.00
3 mix	Falun	610@146.00	63 mix	Hillsboro	796@119.50
16 mix	Quinter	743@141.75	8 blk	Sylvan Grove	739@118.00
10 blk	Bushton	742@141.50	45 mix	Durham	841@117.75
8 blk	Clay Center	693@140.00	10 blk	Sylvan Grove	830@113.50
12 blk	Marion	757@138.00			

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Hogs sell at 10:30 a.m. on the 2nd & 4th Monday of the month.
Cattle at 12:00 Noon. Selling calves and yearlings first, followed by Packer cows and bulls.

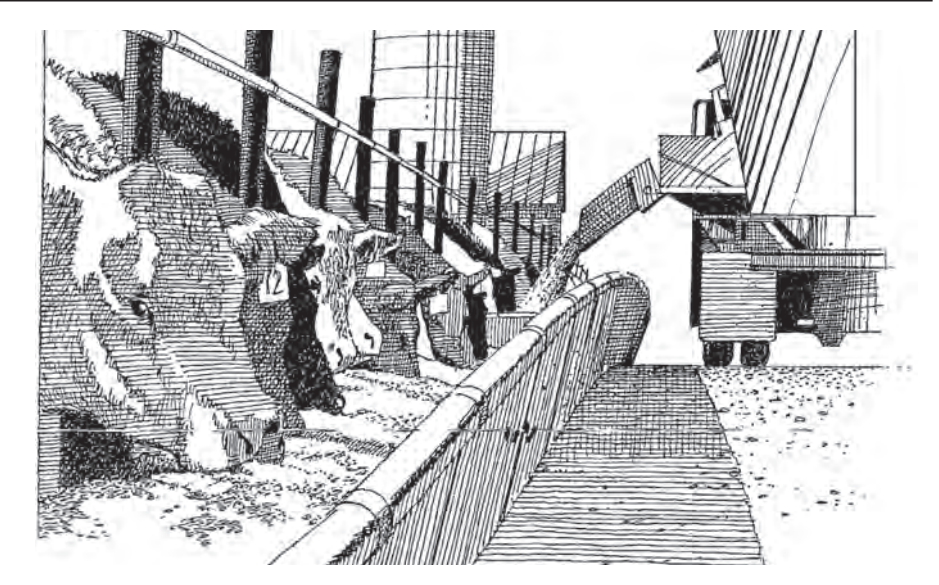
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For Information or estimates, contact:
Mike Samples, Sale Mgr., Cell Phone 785-826-7884
Kyle Elwood, Asst. Sale Mgr., Cell Phone 785-493-2901

Jim Crowther 785-254-7385 Roxbury, KS	Lisa Long 620-553-2351 Ellsworth, KS	Cody Schafer 620-381-1050 Durham, KS	Kenny Briscoe 785-658-7386 Lincoln, KS
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Check our listings each week on our website at www.fandrive.com

Kevin Henke H: 785-729-3473, C: 785-565-3525 Agenda, KS	Austin Rathbun 785-531-0042 Ellsworth, KS
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