

GRASS & GRAIN[®]

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Beef Improvement Federation announces new board and officers

The Beef Improvement Federation (BIF) announced new directors and officers June 8 during the group's annual meeting and symposium, hosted virtually this year.

Joe Mushrush, Strong City, was introduced as the 2020-2021 BIF president during the Monday session. Matt Perrier, Eureka, is the new vice president.

New directors elected to serve on the BIF board were producers John Irvine, Manhattan; Troy Marshall, Burlington, Colorado; and Joy Reznicek, West Point, Mississippi. New association representatives elected were Shane Bedwell, Ameri-



Joe Mushrush

can Hereford Association; Kelly Retallick, American Angus Association; and Matt Woolfolk, American Shorthorn Association.

Bob Weaber, Kansas



Matt Perrier

State University professor, was announced as the new BIF executive director. Weaber will be taking the reins from Jane Parish, Mississippi State



Bob Weaber

University, who served as executive director from 2015-2020.

"Jane has been a great leader for the organization, and we are grateful for the years she dedicated to BIF," says Tommy Clark, 2019-2020 BIF president. "Under her leader-

ship, BIF has raised the bar in member services as well as its communication and marketing efforts to members, the board and the organization's partners."

Also retiring from the staff after 18 years of service to BIF is Lois Schreiner. From 2002-2020, Schreiner served as executive assistant to several directors and has been integral in BIF's success.

"Lois is phenomenal," says Weaber. "She has been the heart and soul of BIF and the behind-the-scenes contribution she has made to BIF for the past 18 years is immeasurable."

More than 1,300 beef producers, academia and industry representatives registered to participate in the organization's 52nd Annual Research Symposium-Online. BIF's mission is to help improve the industry by promoting greater acceptance of beef cattle performance evaluation.

For more information about this year's symposium, including presentation archives and award winner releases, visit // BeefImprovement.org/symposium.

The 2021 BIF Convention and Research Symposium will be June 22-25 in Des Moines, Iowa.

U.S. soy shoes donated to frontline workers

U.S. Soy is helping bring comfort to health care professionals who are working tirelessly on the front lines during COVID-19. Okabashi, an American company that counts on U.S. soy for all its sandals, pledged to donate up to 10,000 pairs of soy-based sandals to health care workers for every order placed through its website or Zappos.

"We've already donated over 5,000 pairs so far, and still counting!" said Okabashi president Kim Falkenhayn. "We are sending them all over the country. Now more than ever, we're all in this together."

Only 2% of shoe companies operate in the U.S., and Okabashi is proud to source American materials, including U.S.-grown soybean oil. Okabashi committed to producing their footwear with sustainable and renewable materials using soybean oil to displace petroleum. The company's shoes are approximately 45% U.S. soy by weight. U.S. soy meets Okabashi's high standards for performance, offering both

strength and softness, as well as qualified them to be recognized as a USDA Certified Bio-based Product in the USDA's BioPreferred Program.

With large-scale soybean production in the U.S. — U.S. soybean farmers produced more than 11 million metric tons of soybean oil in 2018 alone — Okabashi has the reliable supply of materials they need for this large-scale donation.

Customers can purchase a pair of soy sandals for themselves and write a note of encouragement to a health care worker who will receive a pair directly from Okabashi with the personal message. The soy checkoff is proud to recognize a U.S. soy customer that is donating soy-based products to the health care sector. The health care and agriculture industries share a commitment to the safety and security of our communities, while bolstering our economy during these difficult times.

"It's neat to see the soybeans I grow not only being used in a unique way that supports demand for our product,



Okabashi is an American company that uses U.S. soy to produce its sandals. The company pledged to donate up to 10,000 pairs to health care workers on the front lines of the COVID-19 pandemic.

Courtesy photo

but also to support frontline workers during this crisis," said soy checkoff farmer-leader Belinda Burrier. "It's one of the reasons I'm proud to grow soybeans. It shows the importance of continuing to look for new ways that U.S. Soy and our partners can give back to communities across the country."

This donation is just

one of the many that U.S. Soy is proud to be a part of. With other partners, soybean farmers have helped provide meals of U.S. pork to food-insecure families through the Drive to Feed Kids program and bottles of soy-based hand sanitizer to the New York City Fire Department, facilitated by the National Biodiesel Board. The New

York Corn and Soybean Growers and SYN Lawn, a company that uses U.S. soy in its artificial grass, also joined NBB and the New York Fire Department Incident Management Team to provide hundreds of meals from New York restaurants to firefighters, dispatchers, mechanics and other essential employees.

Ag Economic Outlook: the impact of COVID-19 on the remainder of 2020

Back in February, the U.S. Department of Agriculture (USDA) was projecting a \$3.1 billion increase in net farm income this year. Then COVID-19 emerged. Prices for hogs, cattle and dairy collapsed. Ethanol returns dipped into the red. Futures for staple commodities like corn and soybeans plummeted.

As of this publishing, the USDA had yet to issue its re-forecast. However, a private forecast from the Food & Agriculture Policy Research Institute estimates farm income to drop roughly 11% from the USDA's original projection.

That kind of sudden, unexpected reversal of fortune typically leads to one thing: demand shock.

That is one reason why many economists are now talking more about a U-shaped recovery curve than a V-shaped curve. Still, it is nothing more than a guess since so many unknowns persist.

"Trying to figure out the true extent of COVID-19's impact is like staring into a deep, deep mist," said AEM director of market intelligence Benjamin Duyck.

In the meantime, Duyck offers analysis of the "U.S. Ag Equipment Forecast" from Oxford Economics, a leader in global forecasting and quantitative analysis. Oxford generates forecasts for a variety of potential scenarios. Its baseline forecast calls for a 15% decrease in gross U.S. ag equipment output in 2020, followed by a strong rebound in 2021. Oxford's most negative outlook pegs this year's decline at 26%. "But even those more negative outlooks have us rebounding 6-10% in the following years," Duyck pointed out.

For more information and resources on COVID-19, visit the COVID-19 section on the AEM website.

March Madness, April Optimism

Speculation aside, existing data shows the sting of impact of COVID-19 in the month of March.

AEM's monthly "U.S. Ag Tractor and Combine Report" shows that farm tractor unit sales were down just under 1% for January-February as compared to the previous year. In March, sales plunged 15.6%. Self-propel com-

bines had a rougher Q1 all around. Sales were down 22.6% in January-February, and another 11.9% in March. "Although the March numbers were likely impacted by COVID-19, it is still too soon to tell the ongoing impact of this crisis on ag equipment sales," Duyck said.

April's data showed signs of promise. Farm tractor unit sales were up 12.3% from April of last year. Self-propel combines climbed 4.1%.

Also in April, AEM conducted a survey to gauge the attitudes of equipment manufacturer CEOs. Nearly everyone (95%) felt that COVID-19 was having a "very negative" impact on the overall economy. However, far fewer (57%) felt like the equipment industry was being hit in a very negative way. Furthermore, less than half (45%) felt like their individual company was being hit unusually hard, and just 31% felt like their supply chain was being very negatively impacted. Generally speaking, the majority of CEOs felt like COVID-19 was having a "moderately negative" impact on the ag equipment business environment.

As difficult as it is to look into the deep mist of the COVID-19 economic crisis, the CEO survey helps bring a few things into focus. Roughly 62% of CEOs anticipate improvements through the remainder of the year, while just 11% see things as getting worse. Roughly 27% expect things to remain the same. In an effort to shed light

on the immense impact of the current COVID-19 pandemic and help ensure the safety of its member companies and their em-

ployees, AEM offers on-demand webinars to provide timely information and insights during these challenging times.

Pandemic-Accelerated Pricing Pressures

The COVID-19 crisis

• Cont. on page 3

Living the Dream



Eight-year-old Cody Geisler, Randolph, enjoys spending summer evenings fishing in his family's pond. He is the son of Grass & Grain sales representative Kurtis Geisler. Photo by Melissa Geisler

Insight

KANSAS FARM BUREAU
The Voice of Agriculture

Patience and Precaution

By Glenn Brunkow,
Pottawatomie County
farmer and rancher

Wow, we blew right through spring and are bearing down on summer, and in the Farm Bureau world that means annual meeting time is right around the corner. Annual meetings are vital in the life of our organization and something many members look forward to. It is a time to conduct the business of our organization but also a time to fellowship with our neighbors and friends.

Just like our policy positions, the decision on each county's annual meeting is left up to the grass-

roots level and your local board is deciding what your meeting will look like this year.

Some may decide the risk is low in their county and continue with their traditional annual meeting, and that is fine. However, many of our local boards will decide a different mode of annual meeting needs to happen this year. It may be a business-only meeting, meant to lessen the time we spend together and therefore lower the risk of passing a virus on. I suppose some may take the route of a "virtual" annual meeting utilizing the technology available to us.

That is the lowest risk option and may be the best in some areas.

No matter what type of meeting your county decides to have, you can rest assured the board did it with the health and well-being of their fellow farmers and ranchers in mind. It may not look like the annual meeting we are used to, and that may be a cause of disappointment. Hopefully it will be a one-time measure. You can rest assured that the decision was made after a great deal of thought and planning with the best interest of everyone in mind.

On a similar note, continue to check in with us on news about Kansas Farm Bureau's Annual Meeting. That seems like a long way down the road, but I am sure that December will be here before we know it. Just know your state staff and board members are also watching the situation

closely and developing alternate plans with the hope they're not needed. I promise you when a decision is made, it will be just like the one at your county level and have the best interest and safety of all members in mind.

We have never done anything like this before because we have never seen anything like this before. Patience is a virtue, and we want to make sure that all members are safe and healthy. Hang in there, take the proper precautions and we will all make it through this healthy and happy and ready for annual meetings in 2021. It will be worth it.

"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.



I write this today in a state of extreme frustration. A portion of our readership for the past two weeks has not received their papers, and for that I apologize. The June 2 papers that were only supposed to go as far as Topeka then sent out for distribution, were accidentally sent by the post office to the Kansas City processing center, where for a while no one could find them. The June 9 paper seemed to be on a better track, as it arrived here at our office in Manhattan and some of the surrounding towns on Tuesday. Then our phone started ringing, and it appears there was another large area that did not receive it. Our readers are upset, as are our advertisers. Most of the callers are cordial, and understand that we are doing our best. We get the paper to the printer on time each week, and it goes to the post office every Monday morning right on time. I spend hours every week talking to our postal representatives and anyone else who might be able to help me. I've contacted Senator Moran's office, and this morning sent a letter to the Postmaster General.

I would like to tell you of some other steps we've taken to try to speed up delivery. Our troubles began several years ago when the USPS closed the Topeka processing facility and everything had to go to Kansas City. That delayed delivery by at least a day. When we started printing in Kansas City, we thought that having the paper originate there, rather than here in Manhattan, would actually be a positive. It wasn't. The paper needed to be verified and they weren't able to do it in a timely enough fashion for it to be delivered anywhere close to on time. So we changed our printing day from Monday morning to Saturday night and moved up our deadlines. We now have an employee who works late Friday night and early Saturday morning to finish up the ad for one of our advertisers in order to make it work for them. After the paper is printed, we pay to truck it to Wichita, where we pay a labeling company to come pick it up, label it and take it to the Wichita post office, where it is verified. Our postal rep set up the system of some of the papers going to Topeka for distribution, and that seemed to work pretty well. Until it didn't.

I have been told the pandemic has altered operations and delivery routes for the postal system, which has caused these delays.

I tell you all of this only so you know that we are taking this very seriously. We appreciate our subscribers and advertisers very much and realize the paper's value to you depends on its timeliness. Believe me, I will not let up until things improve.

Please understand that my staff is very dedicated and doing their best to produce the paper and have it delivered to you each week. We've never missed a deadline. Also, I want to point out that these widespread issues are not the fault of your local post office. The papers are not getting to them for distribution.

The two postal representatives I work the most closely with have told me they are meeting with management in Kansas City to try to identify and resolve the issue with delivering our paper. They also believe that as things move towards normalcy after the coronavirus, service will improve.

Lastly, if you use the internet at all, I would really encourage you to sign up for our online edition. It arrives in your email inbox each week on Monday afternoon. It's free to our print subscribers, and would at least ensure you don't miss anything if delivery of the print issue is delayed. It's very user-friendly and has some cool features, like live links that open a separate page when you click on them, so you can visit an advertiser's website without losing your place in the paper. Just call our office at 785-539-7558 and we will get you set up.

Thank you for subscribing and thank you for your patience as we work to resolve our delivery issues. We appreciate you very much.

Tools to cope with stress are available to ag producers

By Tara Solomon-Smith,
adult development and
aging agent, Wildcat
Extension District

Stress can take a toll on the body's physical and mental well-being with potentially disastrous results. Our friends in the agricultural community may be feeling it especially high right now. Just as farms and businesses need to be operated in a sustainable way that preserves resources for the long term, an individual's life needs to be managed in a sustainable way for long-term well-being. Feeling overly tired, overwhelmed by stresses or under constant pressure is not a recipe for a sustainable lifestyle.

Farmers and agricultural professionals have careers full of uncertainty. With changing weather patterns, fluctuating schedules, low commodity

prices, and now a global pandemic, mental health for so many is being tested like never before. To help anyone involved in agriculture manage the challenges, several agencies and organizations have come together with Kansas Ag Health Resources to help provide a path toward good mental health.

If you are like me and need some simple ideas to get you started, "My Coping Strategies Plan" provided by North Dakota State University Extension Service and K-State Research and Extension is a great thing to have in your wellness toolbox. The great thing about the plan, is it gives us choices that can fit our own situation and personal style. The handout breaks the strategies into six categories. Physical, Mental, Emotional/Spiritual, Personal/Relational, Work/Professional, and Financial/Professional. Under each category there is a list strategies for you to choose from. Check it out here: <https://bit.ly/timetocope>

You can personalize your plan by selecting and prioritizing a few strategies for each category from the "Coping Toolbox" list. Try it out with someone you trust to assess and encourage progress in your efforts.

Be sure to start small and build up! If nothing else, make time for things you enjoy. Even if it's just 15 minutes a day, set aside time to do something you find fun or relaxing—it will release chemical messengers in your body that are good for your physical and mental health. You and your family are worth it!

Please do not hesitate to contact me for more information, Tara Solomon-Smith, Adult Development and Aging Agent, tsolomon@ksu.edu or 620-724-8233.

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DUST ON THE DASHBOARD by Glenn Brunkow

We are smack dab, right in the middle of hay season and this past week has been one of the best weeks to hay in recent memory. The hay is just perfect in its maturity, the conditions are right, and I am baling up some of the best brome hay I have ever baled. Life is good and we are rolling through the hay and the cows will be happy this winter. Well, if you know me well enough, you know that the other shoe is about to drop.

Sunday, I had planned to bale the hay I had mowed and raked and then quit and checked cows the rest of the night. Generally, I do not like to work on Sunday, but hay and harvest seasons are the exceptions to the rule. I did not have much to bale and if I waited it would be too dry on Monday. I was nearly done and about to head home when I got a call from a neighbor. He had some bad luck and had a few acres of hay that needed baled and wanted to know if I could help. I have to admit that it was nice to be on the other end for once; it seems like I am always asking for help and it was nice to be able to help someone else for a change. The hay was baling-perfect and even with the added acres I should still have time to check my cows. Life was good.

I finished my hay, fueled up and drove up to the neighbor's field. I started down through the field when it happened maybe a couple hundred yards in to the field. I heard the bang and felt the jerk and looked back just in time to see the baler separate from the tractor. My reflexes are not very good, but it did not take me long to stop. I climbed out of the tractor while the dust was still clearing to assess the damage. It was probably not good.

The drawbar on my tractor had broken. I have had my share of breakdowns over the years, but this was a new one to me. I turned my attention to my baler and looked over the wreckage. I was expecting to find broken hoses, cords and maybe even a bent hitch. At that moment and just for a fleeting moment I wished I had been selfish and not offered to help. I had a lot of hay to bale and now I was sunk.

In the meantime, my neighbor had seen things were not right and had come over to my aid. We both looked the situation over while he apologized profusely. Somehow everything had just come unhooked and had not broken. The only damage beside the drawbar I could find was the plastic around the monitor cord. Changing the drawbar out was just a simple pin and would only take five minutes or so and the monitor cord would also not be hard to fix. It looked like I had come out of this as well as could be expected. That is when my neighbor noticed something.

"That doesn't look right," he said as he pointed at my right rear tire. Sure, enough I was missing several bolts that held it on to the rim and others were loose. My back tire was held on by two bolts. The tire had not had any vibrations, wobble, or anything to make me think there was anything wrong. However, the realization hit me, when those two bolts would have given out things would have been a lot worse. At that point I told my neighbor that he sure did not have anything to apologize for; he might have saved my life.

If the drawbar had not broken at that very moment, I might not have noticed the bolts until it was too late and depending on the situation it might have been very bad. It's funny how fast we can go through a range of emotions. I went from being glad to help someone who surely would have pitched in and helped me if I had needed it, to upset about my bad luck to instantly knowing how lucky I was and grateful that things had worked out like they did.

It is a message our messed-up world should hear now. By trying to help someone out I probably saved my own life. That is an interesting thought, maybe by helping another human being we are not only benefiting that person but we, ourselves, are also gaining. It probably does not always work out that way, but I bet we would all be surprised if we saw just how much better the world is when we take care of one another. I know I got that message last Sunday.



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Ag Economic Outlook: the impact of COVID-19 on the remainder of 2020

• Cont. from page 1

has stifled a considerable amount of economic activity while also forcing changes in consumer behavior. A trickle-down effect has reached virtually every corner of the ag industry — only the “trickle” has been more like a mudslide.

On the supply side, immediate impacts have been a loss of marketing outlets, reduced processing capacity, labor supply restrictions, border restrictions and transportation issues. In the longer-term, supply side challenges are led by ongoing pricing pressures.

Take ethanol, for example. As the economy has contracted, so has fuel consumption. Ethanol producers have been hit hard. Futures prices were down 23% in mid-May. “That is naturally going to have impacts on demand for corn,” said Dr. Robert Johansson, chief economist for the USDA.

Like ethanol, corn futures prices have also fallen dramatically (19%). Several other commodities have been hit just as hard, if not harder:

- Class IV and III Milk down 42% and 33%
- Hogs now down 30% after bottoming out down almost 50%
- Cotton now down 20% after bottoming out down 30%
- Cattle now down 17% after bottoming out down 30%

“There have been some exceptions,” Johansson pointed out. Soybean futures are down 13%, while wheat and sugar are down just 6% and 3%. “We have actually seen increased demand for rice,” Johansson added. “We have also seen global controls on rice exports being im-

USDA announces improvements to Livestock Risk Protection Program

USDA’s Risk Management Agency has announced changes to the Livestock Risk Protection (LRP) insurance program for feeder cattle, fed cattle and swine starting this summer with the 2021 crop year. Changes include moving premium due dates to the end of the endorsement period, thereby putting it in line with other policies, and increasing premium subsidies to assist producers. Those with an 80% or higher coverage level will get a five percentage point subsidy increase. These improvements are expected to be implemented by July 1.

Producers may buy LRP insurance throughout the year from approved insurance providers, with coverage prices ranging from 70% to 100% of the expected ending value of their animals. At the close of the insurance period, if the actual ending value is below the coverage price, producers will be paid an indemnity for the difference.

posed in several countries, which is serving to push up the global price for rice (by roughly 15%).”

In addition to crop commodities, livestock processing plants have also been hit hard.

Through May 6, beef slaughters were down 31% from a year ago, while pork slaughters were down 34%. Chicken slaughters fared far better, down 3%, largely due to the more “regional” nature of the poultry business. On a positive note, several processing facilities that were forced to shut down have since reopened. How fast they make up lost ground remains to be seen.

“We are starting to see some operations resume,” said Dr. John Newton, chief economist for the American Farm Bureau Federation. “Mid-May was the first time in a while where 100% of plants were operational, though many were still not operating at full capacity. Still, we started to see that weekly slaughter rate start to improve — though there is still a long way to go before we return to where we were before the outbreak.”

But progress is progress, helping any economic recovery curve start to take shape.

“We still expect to see a year-over-year increase of beef, pork and broiler production in the U.S.,” Johansson added. “Total meat production is expected to be up 3% to 108 billion pounds. We also anticipate a 2% increase in milk production to 222 billion pounds. Now, those volumes may fall. Why? We have seen some significant disruptions at milk processing plants, as well as beef slaughter facilities. Pork plants have also faced some significant disruptions.”

The ability of various elements of the supply chain to function “nor-

mally” will influence how quickly the broader agriculture industry can embark on a sustained path of recovery.

AEM is pleased to offer its latest Machinery Outlook Reports, which provide timely information and insights into macro-economic drivers and the major events — including the COVID 19 pandemic — impacting the agriculture and equipment sectors.

Supply chains and inventory channels

In looking at results from AEM’s April survey, the CEOs of ag equipment manufacturing companies remain concerned about potential supply chain disruptions. Roughly 55% of CEOs are concerned about customer deliveries being delayed due to a lack of production, while 33% are concerned about an inability to simply schedule deliveries. Roughly 42% of CEOs are concerned about procurement obstructions due to suppliers not being deemed “essential businesses,” while 31% are concerned about an inability to receive deliveries.

According to Todd Van Hoose, president and CEO of the Farm Credit Council, supply chain interruptions have been a big challenge. A tremendous amount of food production was geared toward the restaurant and grocery channels. When restaurants were effectively forced to close down around the country, the supply chain quickly backed up.

Just think about what this seismic, “stay at home” cultural shift has already had on society. In 2018, Americans spent \$1.7 trillion on food. Roughly 39% of that was spent at restaurants, with another 37% spent at grocery stores.

“What we immediately saw with the stay-at-home orders was a need to move

some of these agricultural products originally consumed in the restaurant channel over to the grocery store channel,” Newton said. “That created some supply chain issues. Quite frankly, some of the processing plants were not fabricated to package product in retail sizes. This is what created the first backlog in the supply chain.”

Grocery stores ultimately saw a sales jump of 27% in March, while restaurants saw a 25% decline. However, the net effect was that fruit, vegetable and livestock producers began seeing less demand for their products.

“We are advocating that Congress take a direct hand and provide assistance beyond what it has already provided,” Van Hoose said, adding that the discussion has moved far beyond “policy debate” as to whom should receive assistance. “We are now talking about how to preserve the American food supply chain. Bigger producers are actually losing the same amount of money per head as smaller producers. Those bigger producers who supply 80% of our food need assistance,

too.”

Van Hoose also had some concerns about specialty crop producers. “Specialty crops have been flying a bit under the radar, but are also having enormous problems,” Van Hoose pointed out. “Specialty crop turnover has to be pretty quick. The supply chain disruptions we’ve been seeing, especially with the restaurant industry, often result in producers having nowhere to go with their product. Fruit is just spoiling and vegetables are simply being plowed back into the

ground.”

Looking ahead into summer, Van Hoose says the Farm Credit Council has most of its financing packages in place, and will continue to do what it can to support agriculture businesses. But when you put a pencil to it, it’s hard to envision many businesses making any kind of profit this year.

“Without significant support from the federal government, we are going to continue to see great disruption out there in farm country,” Van Hoose said.

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GRASS & GRAIN Our Daily Bread

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

Marlene Eck, Moundridge, Shares Winning Recipe For This Week

Winner Marlene Eck, Moundridge: "A Souper end to Summer."

CHILLED CITRUS BORSCHT

16-ounce jar pickled beets
 1 1/2 cups orange juice
 3 tablespoons lemon juice
 1 cup fat-free sour cream
 1 1/2 cups fat-free yogurt (reserve the 1/2 cup for garnish)
 Salt & pepper to taste
 3 tablespoons chopped chives
 In a blender puree beets, orange and lemon juices, sour cream and 1 cup yogurt. Add salt and pepper. Chill 2 hours or more. To serve, top with a dollop of reserved yogurt and the chives. Serves 4.

 Millie Conger, Tecumseh:

DR. PEPPER SHEET CAKE

2 cups flour
 2 cups sugar
 1 teaspoon baking soda
 1 teaspoon cinnamon
 2 cups Dr. Pepper
 1 cup butter, cubed
 1/4 cup baking cocoa
 2 large eggs

Icing:

1/2 cup butter, cubed
 1/3 cup Dr. Pepper
 1/4 cup cocoa
 3 3/4 cups powdered sugar
 1 teaspoon vanilla
 1 teaspoon cinnamon
 1 cup chopped pecans

Set oven 350 degrees. Grease 15-by-10-by-1-inch sheet cake pan. Whisk flour, sugar, baking soda and cinnamon in a saucepan. Mix Dr. Pepper, butter and cocoa; bring just to a boil. Add to flour mixture stirring until moistened; whisk in eggs. Put in pan and bake 18-22 minutes or until tests done. Mix butter, Dr. Pepper and cocoa in a saucepan. Stir over medium heat until smooth. Transfer

to a bowl and beat in powdered sugar, cinnamon and vanilla until smooth. Let cake cool completely and then spread frosting over cake. Sprinkle with pecans.

 Olive McReynolds, Hays:

CHICKEN SPECTACULAR

3 cups cooked chicken (bite-size pieces)
 1 can French-style green beans, drained
 1 box long grain rice (Uncle Ben's)
 1 can cream of celery soup
 Chicken broth
 1/2 cup mayonnaise
 1 small can water chestnuts, sliced
 2 tablespoons pimento, chopped
 1 tablespoon onion, chopped

Cook rice in broth, after removing fat. Mix all together and place in casserole. Bake 30 minutes at 350 degrees.

 Rose Edwards, Stillwater, Oklahoma:

APRICOT FLUFF

1 cup apricot yogurt
 3-ounce package dry apricot or peach gelatin
 8 ounces Cool Whip
 10-ounce package mini marshmallows
 3 cups cubed peeled fresh apricots

In a large bowl add yogurt to gelatin. Stir until smooth, about 2 minutes. Stir in Cool Whip, marshmallows and apricots. Refrigerate about 4 hours or until firm.

 Darlene Thomas, Delphos:

15-MINUTE TEX-MEX RICE CASSEROLE

2 cups cooked brown rice
 1 1/2 cups tomato salsa
 1 teaspoon chili powder
 15-ounce can black beans, not drained
 7-ounce can or 1 cup frozen whole kernel corn
 2 ounces sharp Cheddar cheese, sliced 1/4-inch thick
 2 tablespoons chopped black or green olives

Combine rice, salsa, chili powder, black beans and corn. Spoon into a 8-by-8-inch shallow casserole. Top with sliced cheese then olives. Microwave on high for 12 minutes until heated through and cheese is melted.

 Kellee George, Shawnee:

CHERRY CREAM CHEESE PIE

8-ounce package cream cheese
 1/2 cup powdered sugar
 1 teaspoon vanilla
 8-ounce carton Cool Whip
 9-inch graham cracker pie crust
 1 3/4 cups cherry pie filling

In a bowl beat cream cheese and powdered sugar until smooth. Beat in vanilla. Fold in Cool Whip. Pour into crust. Top with pie filling. Refrigerate at least 2 hours.

Gin Fox, Holton: BEST FRENCH TOAST EVER

1/2 cup melted butter (1 stick)
 1 cup brown sugar
 1 loaf Texas Toast
 4 eggs
 1 1/2 cups milk
 1 teaspoon vanilla
 Powdered sugar for sprinkling

Melt butter in micro-

wave and add brown sugar; stir until mixed. Pour butter/sugar mix into bottom of a 9-by-13-inch pan and spread around. Beat eggs, milk and vanilla. Lay single layer of Texas Toast in pan. Spoon half of egg mixture on bread layer. Add 2nd layer of Texas Toast. Spoon on remaining egg mixture. Cover and chill in refrigerator overnight. Bake at 350 degrees for 45 minutes (covered for the first 30 minutes). Sprinkle with powdered sugar. Serve with warm maple syrup.

Kimberly Edwards, Stillwater, Oklahoma: FRUIT COCKTAIL SALAD

2 eggs
 3 tablespoons lemon juice
 2 tablespoons butter
 5 tablespoons sugar
 32-ounce can fruit cocktail, drained
 1 cup miniature marshmallows
 1 cup Cool Whip

Cook eggs, lemon juice, sugar and butter in a double boiler. Beat until thickened. Cool and fold in remaining ingredients. Chill.

 Another recipe from Darlene Thomas, Delphos:

SKILLET CHICKEN PARMESAN

1/4 cup grated Parmesan cheese
 1 1/2 cups tomato & basil pasta sauce
 1 tablespoon olive oil
 1 1/2 pounds skinless boneless chicken breast halves (4 to 6)
 1 1/2 cups shredded mozzarella cheese

Stir 3 tablespoons Parmesan cheese into pasta sauce. Heat oil in a large skillet over medium-high heat. Add chicken. Cook 10 minutes or until browned. Pour sauce mixture over chicken. Cover and cook over medium heat for 10 minutes or until chicken is no longer pink. Top with mozzarella and remaining Parmesan. Let stand 5 minutes or until cheese melts. Serves 6.



Baking With Sugarbuns

By Michele Carlyon
 The Example Of A Man - Happy Father's Day!

Every little girl must learn somewhere what they are looking for in their future forever person. Some look to their grandpas, brothers, uncles, dads, could be anyone or anything. For me, I was lucky enough to have the best dad in the world to show me what a decent man looks like. He is not afraid to work hard. My dad owns his own company burying underground utilities, he plows snow in the winter, farms and can build and fix just about anything. He never seems to stop, yet he never misses the important moments.

He showed me what it was for a man to treat a woman with respect. My dad is surrounded by strong-minded and stubborn women. Everyone from my mother, to my grandmas, to my aunts, myself and my nieces, we are all incredibly strong willed. He embraces it, he loves us all through it and does his absolute best to even encourage us to be who we are.

He has shown me what unconditional love and support looks like. In some of the hardest moments of my life, he has been the first one to show up, he will always be one of the first ones to show up. I never have to question his loyalty or the fact that he has always got my back and that is something I will forever treasure.

He has shown me that it is okay to embrace the silly side of life and to laugh. I might share his "stranger danger" mentality of letting people in, but when you're in, you're in for good and once he has let you in, you quickly realize he is one of the funniest humans ever. He laughs at the most inappropriate times and if he can get a reaction out of you, you better believe he's going to do it, but it never comes out of a mean place, it's always done in fun.

He has shown me what compassion looks like in so many ways, but especially in his

love of animals. There isn't a thing in the world he wouldn't do to help an animal (or a human for that matter) and personally, I think that says a lot about a person's character.

He has shown me what a good partner looks like by watching him and my mom work through this crazy thing called life for all of these years. It wasn't always a walk in the park, but with love, dedication, and the willingness to work at it, they have always found a way to make it work.

He has shown me what a good dad looks like and that by finding the balance of fun and discipline you can raise decent kids who turn into good productive adult members of society. Good adults that will hopefully eventually give him more of his favorite job, of being a grandpa.

I will never know how I got so lucky to end up with him as a dad, but I am so thankful that I did. Life is better with him in it and the world is blessed with his presence. The woman that I have grown into will probably spend forever looking for someone even a fraction of the quality of my dad, but I can assure you, when I find him, my dad will be there (probably a little too excited) to help ensure that he is a man worthy of his only daughter.

Happy Father's Day to the best dad in the world, you are truly the best!

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: boobs-brainsandbaking.

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

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 Picking up where we left off, you can now enjoy a compilation of nearly 80 pages of unique & delicious recipes from "Our Daily Bread" circa 2014, including a few home recipes from the G&G staff!

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. OR e-mail at: auctions@agpress.com

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ANOTHER RECIPE REQUEST

A Grass & Grain reader has submitted a recipe request as follows:
 "Hello! I have been looking for years to replace an Apple Torte recipe that I used to have which originated from your paper. It was made with lots of cream cheese, nuts and apples in a springform pan. If anyone could locate that recipe, he or she would be my hero for life. Worst thing is that it was probably published at least 15 years ago. Thank you so much!"

If anyone may have saved the same recipe or have one similar, please help her out by sending to Woman's Page Editor, Grass & Grain, Box 1009, Manhattan, KS 66505. OR e-mail at: auctions@agpress.com
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Frugal Foods: Spend Less Get More For Your Dollar

During the coronavirus pandemic, it has become even more important to find ways to get the most for our grocery dollars. Building meals based around the most low-cost, health-promoting foods is one way to cut costs while still providing good nutrition for our families. So let's discuss some so-called "frugal foods."

The following foods are among the least expensive, great tasting, and most health-promoting foods available. They offer great taste while packing a nutritious punch. Try them for breakfast, lunch, supper and snacks.

Apples and Bananas. They are a perfect on-the-go snack. Both are satisfying and a sweet nutritional powerhouse which can be eaten either raw or cooked in a variety of ways. Eat one alone or add to salads, desserts and baked goods.

Beans. Beans offer dietary fiber, protein and antioxidants that help fight disease. Canned beans cost about 30 to 35 cents per serving. Dry varieties that you cook yourself cost even less. Serve them as a main dish, side dish or healthy addition to a soup or salad. Keep them on hand to pack into brown bag lunches and to make quick suppers.

Brown Rice. With a slightly nutty taste, brown rice is a fiber-rich whole grain that is more nutritious than white rice. Brown rice can be served with cinnamon and milk for breakfast, used to complement a variety of entrees, and as a flavorful addition to soups, stews, casseroles and salads.

Canned Tomatoes. Canned tomatoes make a great base for countless main dishes, dips, sauces, soups, stews and chili. Tomatoes are rich in vitamin C and lycopene (two healthful antioxidants). Buy them without added salt if possible.

Canned Tuna. Tuna offers high protein at a low cost. The versatile fish is a source of vitamin D, low in calories and fat, and lends itself to sandwich fillings, salads and main-dish casseroles. Tuna is also a good source of heart healthy Omega-3 fatty acids.

Eggs. Eggs are a relatively inexpensive high protein food. Boiled, fried, or scrambled - eggs cook quickly. They are perfect for breakfast, lunch or sup-

per. For variety, try French toast, huevos rancheros, or egg salad.

Fat-free Milk. A natural convenience food, fat-free milk offers a healthy dose of vitamin D, calcium, protein and potassium. Milk is important in building and maintaining healthy bones. Serve fat-free milk as a beverage with meals and snacks, and use in soups, smoothies and desserts.

Kale. Kale is one of the least costly green vegetables you'll find. Kale is easy to serve stir-fried with a small amount of vegetable oil and garlic, lightly steamed, or as a colorful addition to salads. Kale is even good used as a topping on home-made pizza, or in green smoothies.

Potatoes. White potatoes and sweet potatoes are satisfying and are high in dietary fiber, vitamin C and potassium. They can be baked, boiled, steamed, mashed, pan or oven-fried, roasted, or added to soups, stews, and casseroles.

Rolled Oats. At just a few cents per cup, rolled oats is a heart-healthy whole grain with 4 grams of dietary fiber. Rolled oats also offer complex carbohydrates that break down slowly to provide lasting energy and stave off mid-morning hunger. A perennial hotly cooked cereal, oats also can be included in such foods as breakfast bars, breads, rolls, cakes, cookies, meat-loaf and more.

Building meals and snacks around these "frugal foods" helps ensure good nutrition for your family yet allows you to spend less on those weekly trips to the grocery store.

Find more information about these topics and others, by contacting the Wildlife Extension District offices at: Crawford County, 620-724-8233; Labette County, 620-784-5337; Montgomery County, 620-331-2690; Wilson County, 620-378-2167; Pittsburg Office, Expanded Food and Nutrition Education (EFNEP), 620-232-1930. Wildcat District Extension is on the web at <http://www.wildcatdistrict.ksu.edu>. Or, like our Facebook page at www.facebook.com/wildcat.extension.district.

For more information, please contact Barbara Ames, Family and Consumers Sciences Agent, bames@ksu.edu, 620-331-2690.



Growing My Own

By Lou Ann Thomas

For the first time in several years I planted a small garden. In the past, I have planted more than I needed, or could easily tend. That meant by the time I weeded, tilled, bent and planted until I could hardly rise from a sitting position or lift my arms above my head, I was ready to abandon the project.

This year I used better judgment and a fair amount of discretion in how much I planted. I'm hoping that means I will get more out of the garden than a couple highly priced tomatoes. So far, I've been sticking with it and am keeping up on the watering and weeding. I've also already harvested a couple jalapeno peppers, some spinach and a heap of kale. I don't really like kale, but I know it's good for me so I planted some. Just my luck, it looks like I am a grand success at growing it.

Gardening always brings back happy childhood memories

of working in our large garden with my parents. Well, they are happy memories now. I'm not so sure I thought spending every evening working in the garden was my idea of happy as a kid, but, now, I cherish those memories. My father always put in

a garden by the country edict of planting two rows for us, two rows for the neighbors, and two rows for the wild things, which sometimes can also be neighbors. Our garden would include all of that, plus a few more rows just for good measure.

We would hoe, weed, water, harvest and consume what we had grown as a family, and working together toward a common goal for our common good was a valuable life lesson. Not only do tasks move more quickly with all hands involved, but there is also a feeling of teamwork and cooperation.

We grew enough vegetables to keep us in fresh produce all summer and fall,

and then my mother would can and pickle enough for us to make it through the winter. Maybe it is the uncertain time that we live in, or all the downtime I've had on the farm lately, but I felt the pull to once again plant a garden.

Gardening allows me the opportunity to feel a deeper connection to the food that sustains me as well as with the earth. So as the earth warmed this spring I couldn't resist the urge to dig my hands deep into rich soil and plant some of my own food. I like to think of it as planting seeds of hope. And, boy, can we all use a little more of that growing right now!

Submit a recipe during the month of June for a chance to WIN a copy of the new Volume 7 of the Grass & Grain "Our Daily Bread" Cookbook!!



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Email recipes to auctions@agpress.com OR mail them to: Women's Page Editor • PO Box 1009 • Manhattan, KS 66505 See the Prize Box on Pg. 4 for more contest information.

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WHEAT HARVEST SPECIAL 2020

Lippert Grain serves community for generations

By Lucas Shivers

Editor's Note: This week is the third of our four-week Wheat Harvest series, sponsored by Hutchinson-Mayrath, Kansas Wheat, Bennington State Bank, FCS Manufacturing, People's State Bank, Blue Valley Trailer Sales and Rockin' S Ranch Supply.

Lippert Grain Company is a family-operated grain elevator in Green, Clay County, for 70 years. It holds generations of family and community memories, as well as up to 1.6 million bushels of grain.



Warren and Maxine Lippert were married in 1944 and started Lippert Grain Company in 1950.

Photos furnished



This aerial photo of the town of Green was taken in 1955, five years after Warren and Maxine Lippert purchased the grain elevator and became partners in the Lippert Grain Company.

"When I look at our community, we want a family grain elevator," said Jim Lippert, current owner. "We have a responsibility to do the best job we can."

The deep respect for producers sets the family and business apart.

"There are not finer people anywhere than farmers," Jim said. "If they get to one more load

in at harvest time, you stay and dump them."

Wheat once carried a majority status early in the elevator's history, but now fall crops have taken on more volume.

"Wheat used to be our big thing, but it is much more now with soybean and corn," he said. "We dump more wheat in one day now than we did in an entire harvest from when

we started. I'd say wheat is down to like 25% of what it used to be."

For three generations, the Lippert family has passed down the elevator, starting with Warren and Maxine Lippert, her first husband and parents to five children, before she married Howard Friederich. Then, Jim and his wife Judy took on the elevator and now it's with their sons Jay and Justin.

Jay is married to Christine and has a son, Jarrett. Justin and his wife Brandi have two sons, Evan and Owen.

"It's all grown a lot in the 70 years and we've seen so many things change, but it's still Lippert Grain," said Jay, current co-manager.

Starting Young
On May 25, 1944, Warren

• Cont. on page 7

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A more recent aerial shot shows the expansion of Lippert Grain Company in Green.

and Maxine married and lived four miles north of Green for two years, then moved to Morganville. In 1950, they purchased the grain elevator in Green and became partners in the Lippert Grain Company business. Warren drove a truck hauling grain out as the railroad service didn't support the small community. Maxine ran the elevator office. She managed the harvest season. "Little pickups and trailers brought the grain in," said Bev Caley, their daughter and Jim's sister. "During wheat harvest,

we'd be open until past midnight or more."

Jim reflected on the early wheat harvest summers at the elevator, located on the main street in Green.

"I remember all of the people waiting to dump," Jim said. "We had so many farmers out there bringing wheat to town. It was a big deal; much more so than now. Harvest was something with neighbors helping neighbors all the time. There was always someone there to help you out."

Family Operation

Working with their parents, all of the Lip-

pert children, Janice, Jim, Vonda, Bev and Barbara, took on responsibilities to help around the family enterprise.

"I tried to please my



The Lippert siblings pictured are, standing: Jim, Janice, Vonda and Bev. Seated: Barbara and their mother, Maxine.

folks as much as I could to be helpful," Jim said. "I did whatever they told me and kept on moving."

As a child, Bev remembered her folks working

hard, as well as her brother.

"If he wasn't in school, Jim was working with my dad in the truck, at home or at the elevator," Bev

said. "I remember the old wooden scale, but then Grandpa Lippert built a new concrete one."

From an early age, Jim and his sisters worked on the elevator crews at harvest time.

"I helped get the pickups in the hoists to dump," he said. "I swept every kernel out. There were often gunny sacks covering the cracks to shake out. A lot of women drove with lots of kids. It was a wild time with lots of entertainment and adventure."

The early days of the elevator were influenced by Warren and Maxine, who enjoyed the piano, gardening, canning, raising livestock, family activities, and polka music. The family enjoyed large Christmas gatherings with Santa, gifts and church, and a 25-person Easter egg hunt.

"My grandparents liked to have fun with polka dances at the Legion Hall every week," Jay said. "It was always fun around

• Cont. on page 8

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Lippert Grain serves community for generations

Cont. from page 7 here."

Firework Traditions

Beverly remembered when the Lippert girls would be restless in the summers and seek out entertainment of their own at the best place in town: the elevator during harvest.

"We lived real close in Green, and we walked down to the elevator all the time," Bev said. "Everyone would be in and out. So my folks said, 'You girls are always down here, and you might as well do something.'"

Bev said that her dad took her to get a fireworks stand beside the elevator.

"We went to a wholesaler and got all sorts of fireworks," Bev said. "We sold them at a stand in Green for years with my sisters, kids and others. We started in the 1950s and kept it going until about three years ago."

After wheat harvest each year, the family took out everything they didn't sell to their grandparents to have a spectacular show of their own.

"That's how it got started with us kids down at the

elevator all the time," Bev joked.

Peach Power

Another tradition came a little later in the summer with an annual journey to deliver Colorado peaches.

"My dad would go to Colorado to bring peaches back from a place called Palace Aid," Bev said. "They'd go to a certain peach orchard at the right time when the starch just turned to sugar."

Lipperts brought back a semi load of hand-picked peaches to share with everyone in the area.

"The call would go out on the old party phone lines with everyone listening," Bev said. "People would line up with bushel baskets. We'd unload the peaches off the truck, and they'd still be cold."

Jim remembered the pandemonium and joy of sharing the best peaches on the planet!

"I would ride with them on a good number of trips," Jim said. "We left the tarp off in the mountains to cool them off and drive through the night. We'd be home at 8 a.m. to have people come and



Justin and Jay Lippert are now the third generation at Lippert Grain and Trucking in Green.

pick them up. It was sure exciting times in Green, Kansas."

The family, especially the girls, froze and canned the bruised peaches to have year-round.

"They were so delicious," Bev said. "We were all sick of eating peaches

by the time we were done! That was a special thing connected to the elevator."

Love through Tragedy
When Warren passed away from a sudden heart attack in 1962, he left with the business and five children to Maxine.

"Thankfully, my mom

knew the office when my dad died at 40," Bev said. "But everything was in his name. She even signed her name as Mrs. Warren Lippert, so she had a difficult time to put it all in her name after he died."

Widowed at the age of 36, Maxine stepped up.

"It just wasn't done at that time for a woman to take it on," Bev said. "But she managed it and ran it herself. She knew how to do it."

"I looked up to her all the time," Jim said. "I'm not sure I appreciated the woman she was until later in life. She was a tough lady to be in that position."

The Lippert family also had an elevator in the small community of Lasita until 1962.

"Jim was about 14, and he ran it for harvest and that was the last year we had it," Bev said.

Warren's legacy continued with his family.

"You know what I say about losing my father: it was hard," Bev said. "But for 12 years, I had the best. He was the greatest dad."

In 1963, Maxine married Howard Friederich. Howard eventually became her partner in the elevator business and stepfather to her five children. She was widowed again after 33 years of marriage in 1996.

Maxine retired from the elevator in 1995 after 45 years in the grain and livestock business.

Passing the Torch

In 1995, Jim and Judy bought the elevator, after running a trucking and livestock business on the side. They have expanded the scope and footprint of the elevator.

"We've put up big steel bins in the last 20 years," Jay said. "Starting with 400,000-bushel capacity, we're now at 1.6 million bushels. Wheat is about 30%, beans are 50% with corn and milo are the rest."

Brothers Jay and Justin handle the daily operations.

"It's hard to tell who will answer the phone around here," Jay said. "We're all pretty much full-time. The best part are the farmers coming in.

Some have passed away; but others are still going."

"I hope they've made the right choice to come back to Green," Jim said. "I tried to give them as much responsibility as they could handle. Jay, the older son, worked with his grandma for years. When she was ready to sell, he came back home from K-State to run it. Justin finished at K-State as well, and he's back now too. We couldn't do it without them."

Current Operations

These days, Judy helps with the office and grandkids. Jim can be found behind the wheel of a semi-hauling grain to ADM or Cargill, the big buyers, in Lincoln, Wichita or Kansas City.

"I still drive a truck a lot," Jim said. "I leave Green in the morning and go all over. The truck has always been a big part of what we do. Whatever comes in has to be hauled off. The truck side has been with us for a while."

In addition to the elevator, Jim and Judy were in the livestock business for 30 years.

"For five years, we tried to do both, but we could see it was too much so we concentrated on grain," Jim said. "The small scale livestock industry has changed. It was a good time to move on."

Community Vitality

Green has been not just a central place for the business hub, but a true community bringing the Lippert family back home.

"I hope we've been part of keeping the town alive when many small towns aren't," Bev said. "For 70 years, we've been going strong."

Faith played a big part in the Lippert family story.

"Mom was proud that the elevator had a cross on the top of it. It lit up on the south end of Green, and a Christian school that was near to her heart was at the north end," Bev said.

The family and elevator are synonymous with a long-standing tradition of serving others for 70 years.

"We're blessed to live in Green and make a living," Jim said.

Hays research center to release new hard red wheat

A researcher at the Agricultural Research Center in Hays has taken a good thing and made it even better.

Wheat scientist Guorong Zhang announced in early June that he is ready to release a hard red winter wheat variety that is suited for the drier, western Kansas climate. The new variety does not yet have a name, but it builds off the success of a hard red wheat released just one year earlier, KS Dallas.

"This variety has high yield potential and strong resistance to wheat streak mosaic virus, similar to KS Dallas," Zhang said. "But it also has good resistance to stripe rust, Hessian fly and soilborne mosaic virus, which KS Dallas does not have."

In trials held from 2017 to 2019, KS Dallas averaged yields of 79.8 bushels per acre, giving Zhang a pretty good indication of the yield potential for his new variety.

He is expecting to apply to the K-State plant genetic material release committee for its release this summer and if approved, the variety will be named and foundation seed released this fall, he said.

The wheat improvement program at the re-

search center in Hays has been developing varieties suited to western Kansas since the early 1900s. The center works in cooperation with the wheat improvement program at K-State's main campus in Manhattan, which focuses on new varieties for central and eastern Kansas.

Zhang said the Hays program's goals for hard winter wheat include high yield, good end-use qualities and drought tolerance. Historically, researchers there have focused on varieties that carry resistance to wheat streak mosaic virus, Triticum mosaic virus, barley yellow dwarf virus, stripe rust, leaf rust, stem rust and Hessian fly.

In 1987, the Hays program shifted its focus to hard winter wheat varieties, which are thought to provide superior flour for such products as yeast breads, hard rolls and noodles. Recently, however, Zhang said the program is shifting more efforts to improve its hard red varieties, which are in higher demand among farmers.

For more information on the wheat breeding program at the Agricultural Research Center in Hays, visit its website or call the center at 785-625-3425.

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According to Colorado State entomologists, it's moth season. No one had to tell me. The flying nuisances are everywhere!

Millers – so named because of the dust they leave behind, just like someone milling wheat or corn – are an inch or so long, brownish-gray, unremarkable little creatures. Most seasons they go virtually unnoticed. But after four years of especially low numbers, they have come back with a vengeance.

The miller is the adult stage of the army cutworm, and while the miller is pretty harmless, its larval stage is not. Cutworms can damage crops and already have in western Kansas and Nebraska and eastern Colorado.

The good news – the miller does not lay eggs in your house, nor is it eating Granny's afghan. It is just going to annoy you by flying around the same light you are using to read – or your computer screen.

To keep the creatures at bay, seal obvious openings around windows and doors. Turn out as many lights as possible. An easy trap to make is to suspend a light bulb over a bucket partial-

ly filled with soapy water (always use a grounded plug and extreme caution with any electrical device near water... the best fix is probably your kitchen sink, which already has a light above. Just fill with soapy water and turn the other lights off). Millers are attracted to the light and often fall into the water and drown.

Or... you could take the fly swatter and give them some encouragement. Honestly, I killed around 20 in the kitchen window the other morning and found more in the sink.

Then, as if millers and pandemics were not enough, the flies have come out in full force. At the sale barn the other day the only way to escape the vicious, biting flies was to stand in the doorway where the wind was blowing 35 m.p.h.

Welcome to Kansas in the summertime!

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, the bicentennial in 2021. Contact her at author.debgoodrich@gmail.com.

4-H youth tackle summer science classes online

More than 140 Kansas youth are boosting their science and technology skills this summer during an online program created in response to the need for social distancing.

Normally, Kaitlyn Peine, the 4-H youth development agent for K-State Research and Extension's office in Douglas County, would be teaching STEM lessons face-to-face with a handful of kids. But with the global pandemic forcing new learning environments, she was able to rally several Extension agents in northeast Kansas to combine their efforts this summer.

"We likely would not have been able to collaborate in this capacity face-to-face because geographically we are spread out so much," Peine said. "But the great thing is our youth are getting the chance to be able to be taught by some of the best agents in Kansas and they are learning science along the way."

Peine said the program involves agents from the

Central Kansas District (Salina) as well as Dickinson, Douglas, Geary, Johnson, Leavenworth, Pottawatomie and Riley counties.

The agents have mapped out a hands-on, six-week course in which students log on each week for an hour. Each youth received a packet of materials by mail.

"We do a lot of 4-H science programming in Douglas County, and I thought 'what better way to engage these young people with science programming than to get materials in their hands that they likely don't already have at home?'" Peine said. "We then built lesson plans for the kids to do with us."

Elementary-aged youth are focusing on environmental science and technology, Peine said. Already, they have completed lessons on water quality, electricity and circuitry, and have each built a robot out of a plastic cup. Peine said 100 elementary youth are participating this summer.

The middle school and high school youth are focusing on computer science, especially computer coding. "That's a huge topic and initiative in 4-H right now," Peine said, adding that 41 youth are involved in that part of the program.

She added that each of the Extension agents is in charge of different les-

sons, though "most of us hop onto the lessons each week" to interact with the youth and help them through each science challenge.

The program is partially funded by the Google 4-H Computer Science grant, which is administered through K-State Research and Extension's office in Johnson County. Peine said the grant helps to keep the students' costs down to \$10; the cost of the packet materials alone is close to \$30, she said.

"The students are doing a great job staying engaged," Peine said. "In the science challenges, their end product doesn't always look the same and that's okay; that's the great thing about science. We all test and apply what we learn in different ways."

The online classes are scheduled to run through July 8.

"This is definitely new water for us to be in this situation," Peine said. "We are very much a people-to-people organization, and so to be facilitating programs this way, we are learning right along with the kids."

"The great thing I keep telling the team is that if we are in a situation when we need to be virtual again through the fall or winter, we have a framework set up to work from. We can definitely take what we've learned and apply that and make it even better."

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June is Dairy Month!

Enjoy these themed activities.

kid's Corner

DAIRY PUZZLES

Milk is a-mazing!
Navigate the route from the farm to the breakfast table. Without crossing any black lines, draw a line from the milk truck to the grocery store to your cereal bowl.

Can you help unscramble the letters below to form the dairy words at the left of the page?

eeehsc _____
irady _____
omo _____
tgryuo _____
iklm _____
clcimua _____
wco _____
falc _____
mfare _____

cheese
yogurt
calf
milk
cow
farmer
moo
calcium
dairy

T	H	M	D	L	S	S	M	P
P	F	S	E	N	O	B	Q	Z
Y	O	G	U	R	T	R	F	M
F	S	M	I	K	S	T	F	U
W	T	L	M	D	T	V	Z	R
B	E	S	E	E	H	C	E	F
J	Y	F	E	R	E	T	Y	M
G	C	T	K	N	T	F	I	I
S	H	S	M	U	M	P	W	L
S	Z	M	B	O	Q	T	Z	K
B	I	O	G	R	B	Q	C	I

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Dog Days? Not yet, but heat precautions should be high priority

It may not quite yet be the summer's Dog Days, but it's getting plenty hot and humid across most of Kansas.

Hot enough, in fact, that assistant state climatologist Mary Knapp says most of us need to be deliberate about protecting ourselves from heat's ill effects.

"Keep in mind that you want to start hydrating throughout the day," said Knapp, who works at Kansas State University. "Be sure you have water available throughout the day and continue to drink as needed. Once you feel thirsty, you're actually well on your way to dehydration."

It's a good idea to hydrate well the night before a planned activity, Knapp said.

"When you're getting ready for an afternoon boating or biking, make sure that you've hydrated yourself through the night and into the morning before you start your outdoor activities," she said.

Through the early part of June, average temperatures in Kansas have been as much as 12 degrees above normal, according to Knapp. The outlook for the rest of June is for above normal temperatures, while the summer (June-August) outlook issued on May 21 favors cooler than normal temperatures. The summer outlook will be updated later this month, she said.

As temperatures rise, "children and older adults may be less aware of dehydration," Knapp said. "That can be particularly difficult with children as they may not be able to vocalize that they are thirsty or that they are feeling uncomfortable or dehydrated. You'll need to watch that, as well."

Knapp said people of all ages need to be aware of the signs of heat stress.

"You might start sweating profusely, or become dizzy and uncomfortable," she said. "Or, you might get heat cramps where your muscles start cramping up, which is a more severe indication of heat stress. The real dangerous point is if you stop sweating because it's a sign that your system is completely overloaded. At that point, you need emergency attention."

When considering outdoor activities, Knapp encourages Kansans to look for venues where they can get out of the heat, including shaded park areas or an open-air mall "where you can walk but still maintain social distancing."

"Not everybody has access to air conditioning," she said. "So you need to look for alternative ways of reaching a cooler environment. The other thing is to plan on doing intensive activities very early in the morning before the heat has a chance to build up, or later in the evening such as between 7 p.m. and 8 p.m."

Knapp also suggests picking a sunscreen with the highest sun protection factor (SPF) available.

"Be sure that you apply sunscreen before you go out so that your skin has time to absorb it and develop the protective layer that you're interested in," she said. "It's also a good idea to repeat the application throughout the day, because it will wear off. Preventing sunburn will have the added benefit of allowing your body to better respond to the hotter temperatures."

Knapp said it's always a good idea to be aware of local weather forecasts, not only for heat warnings, but also to be aware of severe thunderstorms, lightning or tornado warnings.

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ON THE EDGE OF COMMON SENSE

Tolerance

When our opinions get as immovable as a granite outhouse, God has a way of shaking the foundation.

I was searching for an artist who could lend just the right feeling to a book I was putting together. I found such a person. He lived in a remote mountain town and had no phone. With the help of the local postmistress and several letters, he agreed to illustrate my book.

Besides his unique artistic style, he was a good cowboy. Over the months

of correspondence and our occasional visits on his local pay phone, I developed a genuine liking and respect for him.

We agreed to meet at the Cowboy Poetry Gathering in Elko, Nevada.

I arrived Thursday night and began to test the limits of my envelope! I had the makin's of a personal best brewing when I spied an old friend, a big man whose effort had done much to promote cowboy poetry. I shook his hand warmly. It was then I noticed he was wearing a little short ponytail. I was overcome! I dressed him down for his uncowboy fashion statement and finished by removing the decorative ribbon binding his furry polyp!

Just then I felt a tap on the shoulder. I turned and a young man reached to shake my hand. He was decked out in his buckaroo finest. He introduced himself and remarked that he enjoyed my work. He explained that he was an actor.

As he talked, I focused on his earring. Earring! I became incensed! I lectured him on manly pride and ended up trying to bite off his earlobe!

In retrospect it occurred to me that I might have over-reacted. Fortunately these good fellows merely escaped my grasp rather than permanently disfigure me.

The next day I was walking through the crowd when I heard a voice call my name. I turned. A hand pressed into mine and the voice said, "Hi, I'm yer new artist!"

He had blond hair braided into a pigtail that reached his waist. Eight, count'em eight! Earrings decorated his left ear!

I was dumbfounded! He continued, "I'd like you to meet my wife." I looked to his side where an attractive woman stood wearing a bowler hat and a gold ring in her nose!

Looking back, I suspect God set me up. He said to Himself, this boy needs a lesson in tolerance. He was right. I was due. I've learned that a closed mind is like lookin' at the world with one eye closed. I guess we could use a douse of kindness and understanding in our nation's capitol...Washington, (sorry George), D.C.

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Beef breed organizations unite to strengthen industry

International Genetic Solutions (IGS), a group of more than 17 cattle associations and organizations, is working across the breed spectrum to provide resources and technologies that ensure cattlemen and women along the industry chain are set up for success.

"We've put together a massive collaborative effort with approaching 20 million head of cattle to provide the most scientifically-credible, the most cost-effective, the quickest, multi-breed, directly-comparable genetic evaluation on the planet," says Chip Kemp, IGS Commercial & Industry Operations.

IGS partners and leaders across the beef industry met virtually during the Beef Improvement Federation (BIF) virtual symposium.

"If you think about IGS, from a big-picture standpoint, it's the value of collaboration," says Tom Brink, Red Angus Association of America CEO. "Beef breeds, historically, haven't always worked together so well, or so much, but IGS broke the mold on that. Being able to combine these data sets, more analytical power, better

EPD predictions to use for all the breeds involved, IGS just really facilitates that in an unprecedented way."

The collective effort is intended to help individuals make more informed decisions - from seedstock to commercial producers.

"The collaboration that we have with IGS will do two things: not only will it help their members sell seedstock bulls and replacement heifers but it will also help their customers, commercial producers make an informed decision in their operations. And those two things together will contribute to accelerating genetic improvements," says Stewart Bauck, vice president of agrigenomics for Neogen Genomics. "It's going to have a significant, important, and long-term beneficial impact on the beef industry."

Bob Weaber of Kansas State University agrees.

"Getting everybody pulling the wagon together allows the IGS team and the leading scientists in the world, working in beef cattle genetics, to accelerate the process of genetic improvement," Weaber says. "Tools like the IGS

Feeder Profit Calculator puts increased profit potential in the hands of cattlemen and women as they assign and assess the value of their stock.

"IGS, and the tools it provides, is unique, Brink adds. "We're a lot stronger working together than we are individually," he says. "We're getting a lot better genetic predictions by doing what we're doing, working together, so that's really the power of IGS."

International Genetic Solutions (IGS) is an unprecedented collaboration between progressive organizations across the US, Canada, and Australia that are committed to enhancing beef industry profitability. The collaboration encompasses education, technological advancement, and genetic evaluation. Through collaboration, IGS has become the largest beef cattle evaluation in the world.

More information about BIF's virtual symposium, June 8-12, is available at <https://beefimprovement.org>.

Ranchers wanting to learn more about IGS can visit <https://www.internationalgeneticsolutions.com>.

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Horses 2 yrs and older deadline is August 1st.

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