



## Farm tour highlights importance of agricultural research

U.S. Sen. Jerry Moran met last week with farmers and agricultural thought leaders for a farm tour highlighting the importance of agricultural research for increasing global food security.

The event, held at Lund Farms in Salina, also included Martin Draper, associate dean for research and graduate programs at Kansas State University's College of Agriculture; Jagger Harvey, director of the K-State Feed the Future Innovation Lab for the Reduction of Post-harvest Loss; Tim Dalton, director of the K-State Feed the Future Innovation Lab for Collaborative Research on Sorghum and Millet; and David Hong, director of government affairs at Farm Journal Foundation.

The tour showcased how cutting-edge agricultural research is helping farmers at home and abroad increase their crop yields, prevent post-harvest losses, and ultimately improve food security for people around the world.

"I have long supported agricultural research and development initiatives at the federal level to help improve our ability to address food insecurity," Moran said. "I was pleased to see firsthand today how that research is translating into improved crop yields, profitability and



Senator Jerry Moran visited Lund Farms near Salina to hear how cutting-edge agriculture research is benefitting farmers and consumers around the world.

sustainability right here in Salina as Kansans continue to answer the call to feed the world. Thank you to Tyler Lund for hosting this informative event and all of the agricultural scientists at K-State for the important conversation on how this research translates into international development."

The tour demonstrated the work of K-State's Feed the Future Innovation Labs, which are supported by USAID's global food security initiative Feed the Future. The labs are a main mechanism to harness research ex-

pertise at U.S. land-grant universities, and the U.S. national research system as a whole, by fostering effective international partnerships with leading U.S. researchers and other partners such as the CGIAR international research system. K-State is home to four Innovation Labs, the most of any other university.

The work the Innovation Labs do abroad helps safeguard agriculture here at home, with work on pests and diseases that represent current and emerging threats to Kansas and U.S. agriculture.

The Innovation Lab for the Reduction of Post-Harvest Loss, for example, is finding solutions to eliminate food waste and losses of crops after the harvest, which the United Nations Food and Agriculture Organization has estimated costs the world \$1 trillion every year. With 690 million hungry and malnourished people around the world, this represents enough to feed two billion people.

"Reducing food waste here in Kansas and food losses in our partner developing countries can improve livelihoods and

grow economies, here at home and abroad," said Harvey.

Moran's visit highlighted the vital importance of agricultural research to farmers and Kansas' agricultural economy, which is worth approximately \$70.3 billion. Kansas agriculture and agriculture-related sectors support about 250,000 jobs, or 13% of the state's entire workforce.

Agricultural research has one of the highest returns of any public investment. A recent report from the Supporters of Agricultural Research Foundation calculated that CGIAR – the largest international agriculture research and development system – generates a benefit-cost ratio of 10:1. For example, over 60% of wheat in the U.S. is grown using varieties developed by public research.

Lund Farms is a strong example of how farmers can put cutting-edge research into practice. The farm, in conjunction with local precision agriculture company Veris Technologies, is using state-of-the-art soil sensors to improve crop yields, profitability, and sustainability.

"Feeding tomorrow's growing population depends on continuing to research our soil and innovate our farming systems," said Tyler Lund,

a fifth-generation farmer who grows wheat, soybeans, and sorghum. "Soil is at the root of everything we grow. Soil is what feeds our world today."

With the world's population expected to grow to ten billion by 2050, increased investments in agricultural research are urgently needed to meet the needs of the future. Global hunger is on the rise again, after decades of progress, and the COVID-19 pandemic threatens to worsen this further. The UN's World Food Program forecasts that by the end of 2020, the pandemic could force as many as 130 million more people into chronic hunger.

"Now is the time to double down on research to help protect livelihoods and global food systems – and prevent the next zoonotic disease from reaching the U.S.," said David Hong, director of government affairs at the Farm Journal Foundation. "This would also help create new trade opportunities for U.S. farmers."

The event was organized by the Farm Journal Foundation, a nonprofit organization dedicated to achieving global food security by sustaining modern agriculture's leadership role and ability to meet the vital needs of a growing population.

## Jewell County Corn Picking Days enjoyed by all ages

By Kerma Crouse

The 2020 Jewell County Corn Picking Days was blessed with beautiful weather November 14 and 15. Plus, as J.R. Vandergiesen of Smith Center, one of the organizers of the event, said, "The corn is ready! Dry, not wet." Participants and observers alike enjoyed the outdoors event. Avenue H west of Jewell was very busy with machinery moving back and forth as well as cars and pickups of people just out to see what was going on.

And there was quite a bit going on. Of course, Vandergiesen was in the field with his John Deere 50 and John Deere picker – with American flags flying on the tractor. Calvin Bohnert of Jewell, the other event organizer and host of the event, had his Case 210 corn picker/silage cutter running. Built for only a few years in the 1950s, it is an interesting and rather rare machine, but not a practical one. If the corn was dry enough to pick, the silage was too dry. If the silage had some moisture, the corn was too wet.

Off the field there was also activity. The corn picked last year and stored in a corn crib was being ground for feed. A



New to Corn Picking Days this year was a 1959 self-propelled Minneapolis Moline Uni-Corn Picker and Uni-Tractor. The Uni-Harvester series by Minneapolis Moline had several attachments for the Uni-Tractor including a hay baler, combine, and windrower besides the corn picker. The machine is owned by Brian Freeman and is being driven by Randy Aurand. Both are from Courtland. Corn Picking Days was held on November 14th and 15th in Jewell.

little farther on, two smaller corn cribs were ready for this year's harvest.

Nearby an International four-hole sheller was belted to a 1936 steel wheeled F-12 and was shelling a load of 2020 corn right out of the field. The sheller was built sometime between 1920 and 1934. With no serial numbers, there is no way to give an exact year. The outfit belongs to Gary Sorensen, Denmark, Kansas. He came with his eleven-year-old grandson, Kale, and Rick Vaupel, Lucas. Kale was the youngest to pick corn this year. He picked corn using Bohnert's Farmall C.

Vaupel brought the smallest piece of corn machinery to Corn Picking Days, a cob scoop. "Not too many of them around," he said. The cob scoop had a wooden handle with a heavy wire scoop and was used to move the cobs that were the result of shelling corn. The cobs were not a waste product, they were scooped into a cob house and burned throughout

the winter for heat.

Thirteen-year old Peter Smith of Scottsville came last year with his grandfather, Dave Smith. He "caught the bug" for old machinery. This year

he came back – with his own tractor. He now owns a Case SC and pulled a Woods Brothers picker owned by Bohnert.

Another group in the field were three genera-



Eleven-year-old Kale Sorensen of Denmark was the youngest driver picking corn at the 2020 Jewell County Corn Picking Days. He is shown here driving a Farmall C tractor owned by Calvin Bohnert of Jewell. Riding along is Brad Cockcroft of Esbon. Haylee Cockcroft of Esbon is in the trailer.

tions of Glen Elder's Blain Family. Lenny Blain was with his son, Merritt Blain, and three-year-old grandson Porter Blain. The three were picking corn with a 630 John Deere owned by Bohnert.

It wasn't just guys in the field. Haylee Cockcroft,

Esbon, came with her dad Brad and brothers William and Jacob. She worked in the wagon moving the ear corn around but she also took her turn picking corn driving Bohnert's Farmall C: the only woman to pick corn in 2020.

Craig Ballou of Delphos heard about Corn Picking Days last year "after it was over" but was one of the first to arrive this year. He got into the field with a Massey Ferguson 135 and a red Ford picker.

"Yes" said Robin Edmonds, Stull, "Ford made corn pickers." Edmonds is a long-time friend of Bohnert's and comes each year to help get ready for the event. Edmonds isn't the only one that comes to "help." Dan Emmett of Beloit comes to do just that. He brings a wagon, with steps and seats, just to take spectators into the field to get a close-up view of the machines at work.

Though most machines were one-row pickers, there were two machines working two rows. A newer machine, an F2 Gleaner with a two-row head, picked and shelled corn.



Three generations are shown here picking corn at Corn Picking Days. Merritt Blain is driving a 630 John Deere and pulling a one-row corn picker. Riding in the wagon are his father, Lenny Blain, and son, Porter Blain. They are all from Glen Elder.



### Full of Love and Thanks

By Jackie Mundt, Pratt County farmer and rancher

Like many this year, instead of traveling to be with family, I cooked my own Thanksgiving dinner. Honestly, I didn't mind. It was sad not to see my family, but I am relieved that I did not put any of them in harm's way. And I am not mad about getting to keep all the leftovers for myself.

Holiday rituals and decorations have always paled in my mind to the

comfort brought by food. A big part of my comfort comes from the promise of making this meal.

I have spent years in the kitchen as sous chef to my mom. She has taught me the simplest way to care for all people is to make sure they are well-fed. When mom is in the kitchen, she is creating a physical representation of her love and care for others. She doesn't let screaming grandkids, a

crowded house or trying to make things look pretty worry her. Cooking the same meal that my mom will prepare grounds me and makes me feel closer to her and the love she shares freely.

When I was a kid my dad, like his holiday hero Clark Griswold, was adamant that we find the perfect Christmas tree to chop down. The whole family had to bundle up in our winter clothes and head out into the woods behind my grandpa's house. We trudged through the snow for what felt like hours, examining tree after tree to find the perfect one. He was never worried about how long it took and even seemed to get an evil glint of joy in his eye when we

always came back to the very first tree we had considered.

After chopping it down, we would then have to pick a second best tree to get for grandma's house. We dragged both trees to the car with a renewed level of enthusiasm at the prospect of getting somewhere warm so we could regain feeling in our toes. Years later, I understand it was never about the perfect tree, rather it was about the shared experience.

My grandmother, who has now passed, was one of those beautiful scatter-brain types. Every year at Thanksgiving, she would forget at least one batch of rolls in the oven and let out a yelp as the smell of smoke would waft into the

dining room. For Christmas, she would often make one of us grandkids feel like we won the lottery by giving us a Christmas present in July that she had hidden and forgotten.

That "second-best" Christmas tree we brought her always ended up looking like an elf had thrown up on it as she tried to "fix it" with tinsel. In all of these moments, I remember how she would throw her head back and let out a cackle of laughter at her mistakes. She never worried about the mishaps and imperfections; she embraced them and often shared the story in a tone of conspiratorial confidence. Grandma's ability to laugh at herself taught me to love my own imper-

fections.

Even though I won't be with my family this year, they will be with me. I feel them in the joy of holiday memories and the lessons that have made me full of love and thanks.

As the holiday season arrives this year, I wish you all moments of joy from imperfection, the ability to share unconventional experiences with your loved ones and fulfillment in the things that feel like home.

"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.

## USDA launches AskUSDA to improve and streamline customer experience

U.S. Secretary of Agriculture Sonny Perdue has announced the official launch of the U.S. Department of Agriculture's (USDA) AskUSDA Contact Center program. The AskUSDA Contact Center will serve as the "one front door" for phone, chat, and web inquiries, transforming how the public interacts with USDA and providing an enhanced experience for the public.

"Part of our work here at USDA to be the most efficient, effective, and customer-focused agency in the federal government is to ensure our customers and Americans across the country can easily get support from our department and answers to their questions," said Perdue. "The AskUSDA Contact Center will act as one, centralized front door, ensuring good customer service is given to everyone who interacts with USDA."

The public can contact AskUSDA by phone at (833) ONE-USDA with representatives available 8:00 a.m.-4:30 p.m. Central time weekdays. The website (<https://ask.usda.gov/>) is available 24/7 and includes live chat agents available 9:00 a.m.-5:00 p.m. on weekdays. Inquiries can also be sent via email at any time to [askusda@usda.gov](mailto:askusda@usda.gov).

Background:

Prior to the creation and implementation of AskUSDA, members of the public had to navigate dozens of phone numbers and had no chat function or online platform for self-service, creating frustrations and inefficiencies. AskUSDA was created to make USDA more responsive to the public by providing a single destination for phone, chat, and web inquiries. Whether it's talking to a USDA representative via phone, chatting with a live agent on their website, or communicating with USDA via e-mail, the public will have streamlined access.

The launch of AskUSDA delivers a centralized contact center that offers customer service and consistent information for the public. With over 29 agencies and offices, USDA's mission impacts every single person in the U.S. and hundreds of millions around the globe. AskUSDA assures that farmers, researchers, travelers, parents, and more have efficient access to the information and resources they need.

AskUSDA is set up to handle common questions across programs that service a variety of audiences. For example, customers who may have basic questions about USDA's nutrition services can be assisted across phone,

e-mail, and web chat by trained AskUSDA representatives, and customers who may have complicated questions about loan programs can be quickly connected to agency experts. AskUSDA also hosts over five thousand articles for a self-service option to help with more common questions such as food safety inquiries or pet-travel guidance.

Over the course of its pilot program, AskUSDA successfully assisted with over 93,000 citizen inquiries, and the AskUSDA website resulted in over 1.4 million knowledge article page views. USDA looks forward to continuing to implement this enhanced best in class contact center across the department.

USDA Rural Development provides loans and grants to help expand economic opportunities and create jobs in rural areas. This assistance supports infrastructure improvements; business development; housing; community facilities such as schools, public safety and health care; and high-speed internet access in rural areas. For more information, visit [www.rd.usda.gov](http://www.rd.usda.gov).

If you'd like to subscribe to USDA Rural Development updates, visit our GovDelivery subscriber page.

## Farm and biofuel leaders urge courts to hold EPA accountable on improper 2016 waiver

A coalition of the nation's largest biofuels and agricultural trade groups have filed a motion in the U.S. Court of Appeals in the District of Columbia asking the court to enforce

its 2017 decision requiring the U.S. Environmental Protection Agency to address its improper waiver of 500 million gallons of biofuel demand in the 2016 renewable volume obliga-

tion (RVO).

The coalition, which includes Growth Energy, Renewable Fuels Association, National Biodiesel Board, American Coalition for Ethanol, National

Corn Growers Association, National Farmers Union, and National Sorghum Producers issued a statement following the filing:

"It is simply unconscionable that EPA would so brazenly ignore a federal court's order. The agency must do right by America's farmers and biofuel

producers and supporters. Together, our coalition represents millions of rural families, who should not have to resort to more court proceedings to hold EPA accountable to the law. It's well past overdue that EPA restore the 500 million gallons and focus on restoring integrity to

the Renewable Fuel Standard."

In the July 2017 ruling of the case Americans for Clean Energy et al. v. EPA et al., the court invalidated the EPA's improper waiver of 500 million gallons in the 2016 RVO and ordered EPA to revisit the rule. The court held that EPA's interpretation of the "inadequate domestic supply" waiver provision "runs contrary to how the Renewable Fuel Program is supposed to work." To date, EPA has failed to open any proceedings to reconsider the 2016 RVO and has not restored the 500 million lost RIN gallons.

In the motion the coalition asks the court to:

Require EPA to issue a 500 million gallon "curative obligation" on obligated parties to make up for the lost gallons;

Require EPA to do so no more than six months after the court's order;

Require obligated parties to show compliance with the additional obligations no more than three months after EPA issues the curative obligation; and

Declare that it will not extend these deadlines.



Christmas season is upon us, it sure snuck up on me. Much like everything else in 2020 Christmas will be very different this year. Well, I guess so anyway. We really do not know what it will be like since it is a month away and who knows what will happen in a month's time. I have been as bummed as anyone about the recent pandemic and all the changes it has brought to our lives. It is no secret that I am a people person so isolating is not something I do very easily. Now I am looking at a December calendar that looks like nothing I have ever seen, it is blank.

My December calendar is usually packed with meetings. I do not know why but it seems as though everyone has decided that since there is nothing on in December, they will add a meeting. Soon those meetings fill up a good portion of my calendar and where there is not a meeting, a Christmas party pops up. The past few Decembers my calendar has been one of my busiest months and lost in the shuffle is Christmas and the deepest, truest meaning of the season.

This year I have almost nothing on my calendar; that makes me sad in some ways but also presents an opportunity to find the true meaning of Christmas. Instead of jetting off to the next commitment, this year should present the chance to have some quiet time to reflect on the real meaning of the season. My favorite thing to do during Christmas is to turn the lights on the tree on, the overhead lights off and just enjoy the glow with a little Christmas music. There should be ample time for that this year.

Yes, this year has had challenges and sacrifices to say the least. We have all given up a lot because of the pandemic. I am not about to get into the debate of what is right and what should be done; honestly, I am over all of that. I am tired of the arguing on both sides and I am choosing to social distance to escape it. I like it out here on the farm. This all just highlights the fact that we all have a choice about how we are going to live our lives. We can complain about what we do not have and what we cannot do, or we can simply make the best of a bad situation.

Our happiness and our attitude are our choice no matter what happens or what is going on and this pandemic

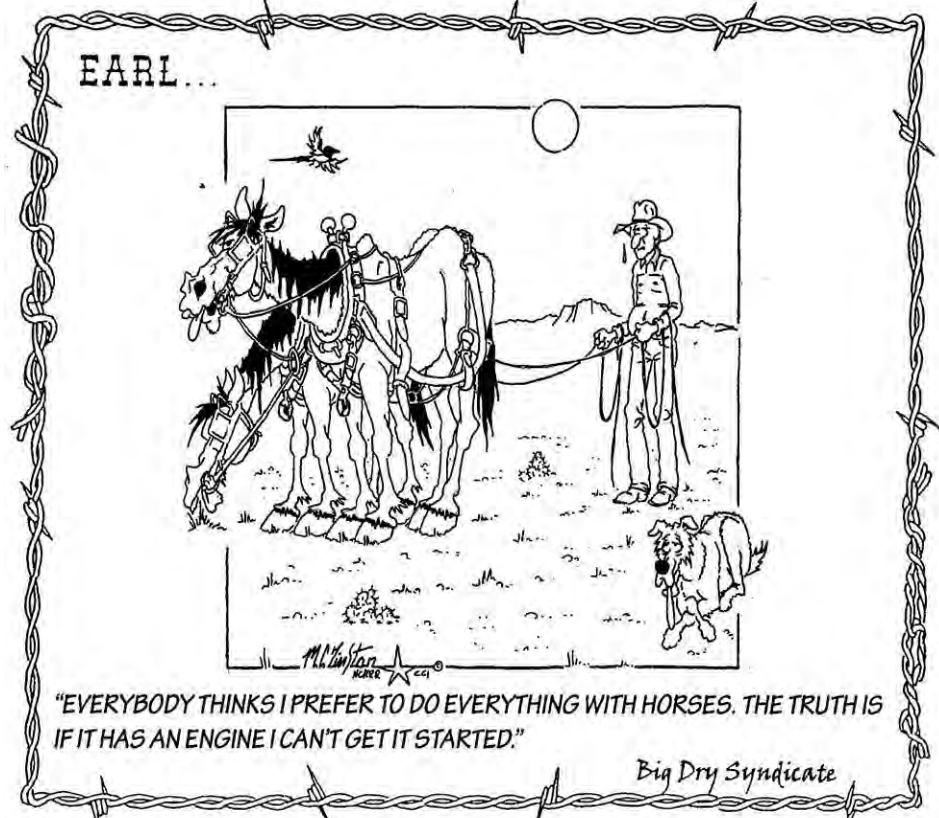
is no different. That is especially true during this Christmas season; we have the choice, so do not blow it. Sure, we can sit around and bemoan what we cannot do. I am going to miss the gatherings with friends and family the most. If I was completely honest with myself I would admit that I like the rush of going from one thing to the next, but that is not going to happen this year, no matter how much I kick my feet and protest.

Instead I can make the best of the situation. I can spend some extra time to have quiet meditation about the real meaning of the season and the greatest gift any of us will ever receive. I can choose to savor the time with my immediate family, watch sappy Christmas movies, recreate traditions that we have never had time to do. I do not know that I have ever been as grateful and as excited about having my now-adult children home from college for the holidays.

I am looking forward to days home in my warm comfortable house with no place to go. I am looking forward to the smells of baking, the sounds of Christmas music and the decorations of the holidays around me. I am anxious for days that maybe move a little slower and the anticipation builds just a little more each day. Maybe this will bring some of that childlike excitement for Christmas back into my life

I hope I can choose to look at the positive in any situation and if there was one with this current pandemic it is the appreciation for everything around me and most importantly my friends and family. Slowing the pace down has helped me remember that the best place to be in the evening is home and the best people to share that time with is my family, I hope this slower-paced Christmas season will magnify that.

My wish for each of you this Christmas season is to not lament about what is missing but to savor and enjoy what is present. Do not spend time thinking about what you cannot do but give thanks for what you are blessed with. Life is a choice and only you can make yourself happy, that is a skill we can hone during this trying time. Take time to listen to that small, still voice because this year I think you can hear it better without all the noise, and that is the ultimate Christmas present.



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Published by AG PRESS

**785-539-7558**  
**Fax 785-539-2679**  
 Publisher - Tom Carlin  
 Managing Editor - Donna Sullivan  
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**GRASS & GRAIN (USPS 937-880)**  
 The newsweekly for Kansas and southern Nebraska, published each Tuesday at 1531 Yuma (Box 1009), Manhattan, KS by Ag Press, Inc. Periodicals postage paid at Manhattan, Kansas and additional offices. Postmaster send address changes to: Ag Press, Box 1009, Manhattan, KS 66505.

**Subscription** — \$76 for 2 years. \$41 for 1 year, plus applicable sales tax. Outside Kansas, \$51 for 1 year, \$95 for 2 years.

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# KFAC announces Invest in Agriculture Honorary Chair

Kansas Foundation for Agriculture in the Classroom (KFAC) announces Senator Dan Kerschen as the Invest in Agriculture Giving Campaign Honorary Chair. Kerschen serves as the Chair of the Senate Agriculture and Natural Resources committee and proudly supports Kansas's largest industry.



Today's students are three to five generations removed from direct agriculture. Teachers and schools can be a great

channel for sharing, but they must first know the story of agriculture.

"KFAC is the connection and the coordinator in telling the story of agriculture in the classroom. It provides the resources that teachers need as they bring the student to the farm," says Kerschen.

KFAC provides free resources for teachers, teacher professional development, and agriculture career and industry exploration. Everyone needs to understand where their food, fiber, and fuel come from, and every agricultural producer deserves to have the story told.

"KFAC keeps us focused on the value and benefits of farm life and sharing that lifestyle, which farm families cherish, with those in the classroom," says Kerschen.

Central National Bank and Farm Credit Associations of Kansas have already pledged their support by matching donations during this campaign. Join us and invest in the future of agriculture in Kansas!

To support Kansas Foundation for Agriculture in the Classroom, visit [ksagclassroom.org](http://ksagclassroom.org).

# Corn Picking Days enjoyed by all ages

• Cont. from page 1

The other two-row machine was drawing a good deal of attention. "Have you ever seen one?" and "I'm waiting to see it run," were comments heard around the field.

The machine getting the attention was a self-propelled Minneapolis Moline (referred to as "The Minnie"). New to Corn Picking Days, the machine was a 1959 Uni Tractor with a Uni-Corn Picker. It was part of Minneapolis Moline's "Uni-Harvester System." The system originated in 1951 with the Uni-Tractor, Uni-Combine and Uni-Picker. The tractor was designed to carry instead of pull the attachments. Eventually the Uni-Tractor could also be used with a Uni-Hay Baler, Uni-Picker Sheller, Uni-Swather, Uni-Windrower and Uni-Forage Harvester.

The machine is owned by Brian Freeman of Courtland. He has been the owner for a little over a month but Corn Picking Days was the second time he had had it in the field. He drove it on Saturday but on Sunday afternoon Randy Aurand of Courtland was the one picking corn.

It is over for this year but the plans are already in the works for next year. The hosts Calvin and Peg Bohnert (785-738-7589) and J.R. Vandergiesen (785-282-0591) are the organizers and the ones to call for information about harvesting just like the "good old days" in 2021.

# Governor Kelly recognizes Creekstone Farms as 2020 Kansas Exporter of the Year

Governor Laura Kelly recently recognized Creekstone Farms Premium Beef LLC as the winner of the 2020 Governor's Exporter of the Year Award, the top export business award presented by the state.

Creekstone was one of five finalists for this award, joined by Kice Industries of Wichita, Petron Plus Global of Hutchinson, Dragon-Line of Ulysses, and Compass Minerals of Overland Park. The announcement of the winner was made during a virtual award ceremony on the Kansas Department of Commerce Facebook page.

"Creekstone Farms is an impressive Kansas company, whose beef can be found in nearly every corner of the world," Kelly said. "All five companies have demonstrated sustained and superior exporting performance worthy of making each one a strong contender for this year's award - but there can be only one winner. Congratulations to Creekstone Farms on this outstanding recognition."

Creekstone Farms was named the winner over four strong award finalists. Creekstone sends premium beef to 68 foreign markets, with exporting as an essential element of its overall business success and sustainability. According to Creekstone, 20% of company sales are generated from export.

a significant impact on the surrounding community, having contracted with 315 different vendors in Kansas in 2018 for a total of \$87 million. Currently, a \$115 million expansion is under way, with more projects slated for the future.

After the awards ceremony, Secretary of Commerce David Toland called Creekstone Farms to congratulate them for the achievement.

"COVID-19 has created so many challenges for exporting, from trade show cancellations to travel restrictions and more," Toland said. "Creekstone Farms has been resourceful and continued to grow, including a \$150 million investment in expansion projects, where the company has worked with ten other Kansas companies

in construction and engineering. Creekstone is a success story in Kansas international business, and they're highly deserving of this honor."

Founded in 1995 in Campbellsburg, Kentucky, Creekstone Farms moved to Arkansas City in 2003. It is currently owned by the Marubeni Corporation of Japan and employs more than 1,000 people.

Creekstone Farms represents about 1% of the American beef market. It produces beef from genetically verifiable Black Angus cattle using advanced cattle management practices, carefully controlled feeding practices, and a company-owned, state-of-the-art processing facility. Creekstone Farms beef can be found in Tokyo, New York, Shanghai, Hong

Kong, Seoul, Rome, Monaco, London, and Mexico City.

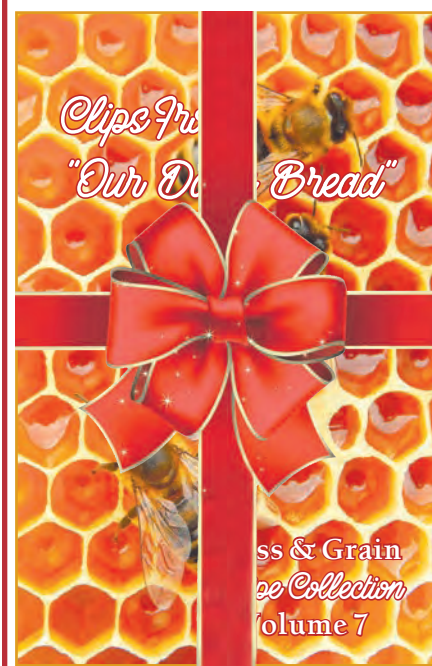
Watch the full awards ceremony on the Department of Commerce YouTube channel.

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Susan Schrick, Hiawatha: "I've tried this recipe with ground beef, shredded chicken and imitation crab and ALL are delicious."

**ENCHILADAS**

1 can cream of chicken soup  
1 cup sour cream  
7-ounce can chopped green chiles, undrained  
2 cups shredded cheese, divided

2 cups cooked ground beef (or shredded chicken)  
(6) 10-inch round flour tortillas

Preheat oven to 350 degrees. Spray bottom of a 9-by-13-inch glass pan with cooking spray. Mix all ingredients except 1 cup of cheese and the tortillas. Set aside 1 cup of the meat mixture. Spoon remaining filling evenly among the tortillas and roll. Place stuffed tortillas in pan and spread reserved filling and shredded cheese on top. Bake 15-20 minutes.

\*\*\*\*\*

Jean Boeckman, Frankfort: "Perfect for breakfast or dessert."

**COFFEE CAKE**

1 white or yellow cake mix  
3/4 cup oil  
3/4 cup water

1/2 teaspoon butter flavoring  
4 eggs  
3-ounce package instant vanilla pudding  
Cinnamon Mixture:

2/3 cup brown sugar  
2 teaspoons cinnamon  
Powdered sugar mixture (make while cake is baking):

1 cup powdered sugar  
2 tablespoons milk or just enough to be able to drizzle

1 teaspoon vanilla or butter flavoring

Preheat oven to 375 degrees. Mix cake mix, oil, water, 1/2 teaspoon butter flavoring, eggs and instant vanilla pudding together well. Set aside and then combine the cinnamon mixture. Take a jelly roll pan sprayed with Pam and spread part of batter in pan alternating the batter and the cinnamon mixture. Bake for 30-40 minutes until toothpick in center comes out clean. Drizzle powdered sugar mixture on cake immediately after taking out of oven.

\*\*\*\*\*

Ireta Schwant, Blaine: "This recipe is easy and quite delicious."

**TACO BAKE**

2 pounds hamburger  
3/4 cup chopped onion  
15-ounce can tomato sauce  
1 package taco seasoning  
1 can refried beans  
10-12 small flour tortillas  
2-cup package Cheddar cheese, shredded  
2-cup package Mozzarella cheese, shredded

Brown hamburger and onion together. Add tomato sauce, taco seasoning and refried beans. Layer bottom of greased 9-by-13-inch pan with 6 flour tortillas. Add half of the meat mixture and half of cheeses.

Repeat layers, topping with cheese. Bake in a 350-degree oven for 30 minutes. May top with lettuce, tomato, sour cream and taco sauce after it is baked.

\*\*\*\*\*

Amy Feigley, Enterprise: "Any old family recipe is the best! This recipe belonged to my great-grandmother, Alma Rosell. I substituted the fat with butter."

**OATMEAL COOKIES**

1 cup butter, softened  
1 cup sugar  
1/2 cup brown sugar  
1 teaspoon vanilla  
2 eggs  
2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 cups oats  
1 cup cooked raisins  
8 tablespoons liquid from the cooked raisins

In a mixer, combine the butter, sugars and vanilla until combined. Add the eggs and mix well. To this mixture, add the flour, baking soda, salt and mix well. Add the oats and the cooked raisins and liquid from the raisins. Mix until combined. Bake at 350 degrees for 12 minutes (longer if you would like).

\*\*\*\*\*

Lacey Autrey, Dwight: **ICED ALMONDS**  
1/4 cup butter  
2 1/2 cups whole unblanched almonds  
1 cup sugar  
1 teaspoon vanilla extract

In a heavy saucepan melt butter over medium-high heat. Add almonds and sugar. Cook and stir constantly for 7-8 minutes or until syrup is golden brown. Remove from the heat; stir in vanilla. Immediately drop by clusters or separate almonds on a greased baking pan. Cool. Store in an air-tight container. Makes 12 servings.

\*\*\*\*\*

Rose Edwards, Stillwater, Oklahoma: **CRANBERRY ROCKY ROAD CANDY**

4 cups semisweet chocolate chips  
3 cups miniature marshmallows  
2 cups chopped dried cranberries  
1 cup whole almonds, coarsely chopped

Line a jelly roll pan with waxed paper. Spray paper with cooking spray. In microwave melt chips about 1-5 minutes until smooth (watch close; cook just to melt as microwave times vary). Stir in marshmallows just until blended. Spread mixture in pan. Sprinkle with cranberries and almonds. Press gently to adhere to chocolate. Refrigerate 1 hour or until set. Break candy into irregular pieces. Store in refrigerator.

\*\*\*\*\*

Kimberly Edwards, Stillwater, Oklahoma: **APPLE CAKE**

2 1/3 cups sugar, divided  
2 teaspoons cinnamon  
5 apples, peeled, cored & thinly sliced

3 cups flour  
1 tablespoon baking powder  
1 teaspoon salt  
4 eggs  
1 cup oil  
1/2 cup orange juice  
1 teaspoon vanilla  
Powdered sugar for dusting

Set oven to 350 degrees. Grease and flour a bundt pan. Stir 1/3 cup sugar and the cinnamon in a large bowl. Add apple slices and toss to coat. In another bowl, stir together flour, 2 cups sugar, baking powder and salt. Beat eggs and oil in a large bowl. Beat in orange juice and vanilla. Beat in flour mixture until smooth and well-blended. Will be thick. Spread half of batter in pan then top with half of apple slices. Repeat with remaining half of batter and apple slices. Bake 75-80 minutes or until toothpick inserted into center comes out clean. Transfer to wire rack and let cool 1 hour. Remove from pan and let cool. Dust with powdered sugar before slicing.

\*\*\*\*\*

Jackie Doud, Topeka: **CHOCOLATE PECAN PIE**

1 pie crust  
1 cup semisweet chocolate chips  
3 tablespoons milk  
4 eggs  
3 tablespoons melted butter  
2 teaspoons vanilla  
1 cup dark corn syrup  
1 cup sugar  
1/4 teaspoon salt  
1 1/2 cups pecan halves

Heat oven to 425 degrees. Bake a single-crust pie crust 7 minutes. Remove crust from oven. Then set oven at 325 degrees. Microwave chocolate chips and milk in a bowl for 1 to 1 1/2 minutes. Stir until smooth. Pour evenly over crust. Beat eggs in a bowl; add remaining ingredients; mix well. Slowly pour mixture over chocolate layer. Place ring of foil around edges of crust to prevent extra browning. Bake 55-60 minutes or until filling is puffed and center is still soft enough to move when shaken gently.

\*\*\*\*\*



By Ashleigh Krispense  
Brown-Sugar Cinnamon  
French Breakfast Puffs



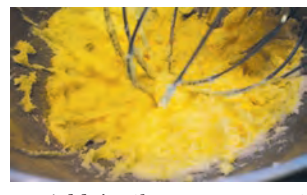
A delicious spiced muffin made with cinnamon and cloves, then dipped in butter and rolled in brown sugar & cinnamon after baking! While they're delicious the next day, these are best served warm with a pinch of butter and coffee or cider! (These originated from a Pioneer Woman recipe, but have been tweaked along the way!)

For the puffs:  
3 cups flour  
3 teaspoon baking powder  
1 teaspoon salt  
1/2 teaspoon ground nutmeg  
1/8 teaspoon ground cinnamon

1/8 teaspoon ground cloves  
1 cup white sugar  
2/3 cup shortening  
2 eggs  
1 cup milk  
To roll them in:  
1 1/2 cups (3 sticks) butter  
1/2 cup brown sugar  
3/4 cup white sugar  
2 1/2 teaspoons ground cinnamon  
1/4 teaspoon ground cloves  
1/4 teaspoon nutmeg



Preheat oven to 350 degrees. In a large bowl, sift together the flour, baking powder, salt, nutmeg, cinnamon and cloves. Stir and set aside. In another bowl, cream together the 1 cup white sugar and shortening.



Add in the eggs, one at a time, beating well after each. Dump in 1/3 of the flour mixture, mix well, and then

1/3 of the milk. Continue alternating between additions and mix well.

Fill greased muffin tins about 2/3 full with the batter and bake for 20 - 25 minutes or until lightly golden. Let puffs sit about 5 minutes before continuing.



In a pie plate or bowl, melt the butter. In another pie plate, mix together the brown and white sugars, cinnamon, cloves and nutmeg. Dunk puffs in the butter and then roll in the cinnamon mixture. Set on a cooling rack on top of a baking sheet (to catch all of the drippies!) and either serve warm or let them cool and then store in an airtight container. Enjoy!

Ashleigh is a freelance writer and the gal behind the website, Prairie Gal Cookin' (www.prairiegalcookin.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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I've been back in the hills visiting, trying to maintain some social distance while we do. It's a challenge.

While here, my Uncle Franklin passed away. I want you to know about him. He would have been 77 on November 22, and he died on November 20.

Franklin married my mother's youngest sister,

Emma Lee, 53 years ago. I was a child when they were courting and soon after they married he was deployed to Vietnam. He wrote long, long letters, almost every day and I can remember Emma Lee's coming home from work and grabbing his letters to read through supper. The war was the lead story on television every night

and in the paper every day. Then came the news he was wounded. He managed to get word that he was okay but there were uncertain times before he was moved to the hospital at Fort Lee where he spent many months recuperating. He had been hit with mortar fire and would forever have a stiff leg from rods and pins. As badly injured as he was, he refused medical treatment so that other men could be treated first. "There were a lot of men hurt worse than me," he said. He was awarded medals for his actions, medals that were well-deserved and of which he never boasted.

This is from his Silver Star citation: "For gallantry in action while engaged in military operations in-

volved conflict with an armed hostile force in the Republic of Vietnam Specialist Four Easter distinguished himself by exceptionally valorous action on 20 April 1968, while serving as a construction specialist with Company C, 8th Engineer Battalion during an enemy attack in the Republic of Vietnam. When his unit's position came under a heavy volume of enemy fire, Specialist Easter was wounded. Repeatedly exposing himself to the hostile fire, he refused medical attention and moved through the open area to administer first aid to his wounded comrades. His gallant action is in keeping with the highest traditions of the military service, and reflects great credit upon

himself, his unit, and the United States Army."

He sent film home for Emma Lee to develop and we had slide shows of his camp and felt that we knew his buddies. Some of them have been waiting a long time for Franklin to join them and I can only imagine their joyous reunion.

He worked hard and I will never forget getting up a field of hay with him and Emma Lee and a buddy using only pitchforks. It was ridiculously hard work but Franklin had us laughing through the whole thing. Then we went to town and got ice cream.

He played hard. He loved music and jamming with other musicians.

He was eternally

good-natured. He leaves so many friends to mourn him. I really think he would have no idea how much he was loved and how much he will be missed. He is one of the people I admire most in this world and I am so grateful he was part of our family. Nothing we can say of him adds to the life he led. That is his eloquent legacy.. Please keep Emma Lee in your prayers. Godspeed, Franklin. You are so loved.

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 of that historic route. Contact her at author.debgoodrich@gmail.com.

**Food, energy, water: Researchers look for ways to combine natural resources to benefit rural towns**

Researchers at four U.S. universities have embarked on a five-year study that capitalizes on one of the Central Plains' most abundant natural resources - wind - to store energy

in ammonia. They say their work - which is funded by the National Science Foundation - could help stunt the population drain that is common in many rural com-

munities by tying together crop production, energy production and water use. Vincent Amanor-Boadu, a professor of agribusiness economics and management at Kansas State University, said the project combines expertise of researchers at K-State, the University of Kansas, Washington State University and Western New England University.

K-State but now working at Washington State University, is leading the ammonia-as-battery initiative of the FEWTures project. Amanor-Boadu said the ammonia produced through this process is more environmentally friendly than that produced using the industry standard Haber-Bosch process.

need. If you treat water to the point of being able to use it for irrigation, then you are also reducing the draw of water from the aquifer."

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Together, they form a project known as FEWTures, focusing on food, energy and water needs for rural communities. The group includes experts in engineering, hydrology, agricultural economics, business, political science, sociology and education.

"It is a multi-disciplinary study," Amanor-Boadu said. "That was intentionally done because of the complexity of bringing the implications

of food production, rural communities, water needs and energy requirements together."

Many parts of Kansas and surrounding states have benefitted from wind energy to power their communities. "The problem with wind is that you can generate electricity, but if you don't use that electricity right away, you lose it," Amanor-Boadu said.

"When the energy stored in the ammonia is not needed, it will become available as fertilizer in food production," he said. "Farmers could pay less for ammonia produced this way."

Amanor-Boadu and his colleagues in agricultural economics and the College of Business will be working on a decision support system to help local officials determine what is the most economical use of ammonia for their community. A livestock community may direct more of the resource toward treating water for cattle, while a crop community may choose to treat more wastewater to increase the amount of water available for agriculture.

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The project is one year old, with four more to come.

"A lot of the science is already complete," Amanor-Boadu said. "The rest of our work is calibrating these ideas to fit certain regions. The ball is in our court to build a decision support system in a way that it doesn't have to be customized in every community, but rather you ... get people's specific realities into the model for them to make their own decisions."

Research is currently being conducted in Kansas, Colorado, Oklahoma, Texas and New Mexico, involving 75 counties. Amanor-Boadu said the research team is seeking farmers and ranchers living in the region to participate in a short survey that is available online.

More information about the project is available online. Interested persons may also contact Susan Stover, SusanStover@ku.edu; Mary Hill, mchill@ku.edu; or Amber Campbell, amercampbell@ksu.edu.

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**Tract II: 69.8 Acres in E 1/2 SE 1/4 33-4-13 Smith Co., Kansas.**

The farm is located on West side of Highway 281 on 250 road. The farm is 8 miles South of Smith Center, Ks. on Highway 281 & 250 road

across from tract I. 69.8 farmland acres with 63.8 acres crop & 5.2 grass. Seller will 2020 taxes. Purchaser will pay 2021 taxes. 2020 taxes were \$1,293.56.

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# Hoy family's Flying W Ranch receives Kansas Leopold Conservation Award

Josh and Gwen Hoy's Flying W Ranch of Cedar Point has been selected as the recipient of the 2020 Kansas Leopold Conservation Award®.

Given in honor of renowned conservationist Aldo Leopold, the award recognizes those who inspire others with their dedication to land, water and wildlife resources in their care. The Hoy's were recently presented with \$10,000 and a crystal award at a special ceremony at their ranch near Cedar Point.

In Kansas the award is presented annually by Sand County Foundation, American Farmland Trust, Kansas Association of Conservation Districts and the Ranchland Trust of Kansas.

Unconventional ranching on protected prairie is how Josh and Gwen Hoy describe what they do on Flying W Ranch, a bison and beef cattle ranch on the tallgrass prairie of the Kansas Flint Hills. The Hoy's receive \$10,000 and a crystal award for being selected for the award.

"The Hoy family epitomize the land ethic that Aldo Leopold wrote about. Their public outreach ensures their conservation success stretches far beyond their property line," said Dan Meyerhoff, Kansas Association of Conservation Districts executive director.

"Congratulations to the Hoy family. Their dedication to conservation can be seen by their ranch stewardship practices. They also have been great advocates for the cause sharing the story of ranchland conservation with the public," said Chelsea Good, Ranchland Trust of Kansas vice chairman.

"Recipients of this award are real life examples of conservation-minded agriculture," said Kevin McAleese, Sand County Foundation president and chief executive officer. "These hard-working families are essential to our environment, food system and rural economy."

present this award to Josh and Gwen Hoy for their outstanding application of innovative grazing practices along with their dedication to the land, soil and livestock they steward," said John Piotti, American Farmland Trust President and Chief Executive Officer. "At AFT we believe that conservation in agriculture requires a focus on the land, the practices and the people. The Leopold Conservation Award recognizes the integral role of all three."

Earlier this year, Kansas landowners were encouraged to apply (or be nominated) for the award. Applications were reviewed by an independent panel of agricultural and conservation leaders. Among the many outstanding Kansas landowners nominated for the award were finalists: Vance and Louise Ehmke of Healy in Lane County, and Dwane Roth of Manhattan in Riley County.

In 2015 the first Kansas Leopold Conservation Award was presented to Sproul Ranch of Sedan. Last year's recipient was Ted Alexander of Sun City.

The Leopold Conservation Award in Kansas is made possible thanks to the generous support of American Farmland Trust, Sand County Foundation, Kansas Association of Conservation Districts, Ranchland Trust of Kansas, Every, Farm Credit Associations of Kansas, ITC Great Plains, Kansas Department of Agriculture (Division of Conservation), Kansas Department of Wildlife, Parks and Tourism; Kansas Forest Service, McDonald's, The Nature Conservancy, USDA-Natural Resources Conservation Service and a Kansas Leopold Conservation Award recipient.

In his influential 1949 book, *A Sand County Almanac*, Leopold called for an ethical relationship between people and the land they own and manage, which he called "an evolutionary possibility and an ecological necessity."

Sand County Founda-



Pictured are Josie, Josh and Gwen Hoy, recipients of the Kansas Leopold Conservation Award.

tion presents the Leopold Conservation Award to private landowners in 20 states for extraordinary achievement in voluntary conservation. For more information, visit [www.leopoldconservationaward.org](http://www.leopoldconservationaward.org).

### About Flying W and the Hoy Family

Their peers call them visionaries for how they ranch in sync with nature, thanks to innovative conservation practices.

Josh and Gwen brought their own deep agricultural roots to create a productive and sustainable business on 7,000 acres. The Hoy's take pleasure in understanding how livestock and wildlife can flourish while improving soil health and water quality. They are passing their intense awareness and appreciation of the land to their daughter, Josie.

After removing miles of fence within their ranch,

they adopted an "instinctive migratory" grazing method for their livestock. It brings grass and forbs back to damaged areas, and protects riparian areas. In addition to grazing techniques, they control woody and invasive plants by patch burning and mechanical removal, instead of herbicides.

An Audubon Bird Friendly Ranch label may soon appear on the Hoy's beef to inform consumers that grazing practices were used that promote grassland stewardship.

With conservation easements on all land they own or manage, the Hoy's impact extends beyond their ranch gate. Collaboration with neighbors has put 4,000 contiguous acres of formerly-farmed ground in the Coyne Creek watershed back into native prairie or managed pasture.

Their advocacy has

included holding unique events at the ranch. To promote the ecological benefits of controlled burns they've hosted a meal, live music and wagon rides before guests watch an evening prairie burn. The Kansas City Symphony has performed on their ranch at sundown to heighten appreciation of the tallgrass prairie.

Welcoming guests to the ranch is nothing new for the Hoy's. For years they've welcomed guests to experience cowboy culture at the ranch. An authentic 1880s chuckwagon and a professional kitchen offers guests everything from rustic fare to gourmet dining. This 'guest

ranching' agritourism business has allowed them to reduce debt, acquire land, educate the public, and invest in conservation. With the COVID-19 public health crisis forcing them to stop hosting guests, they'll refocus their efforts with more marketing of their sustainably-raised, grass-fed beef.

Resilience is the real story of Flying W Ranch.

Josh founded the ranch with his cousin Warren Kruse in 1996. Tragedy struck in 2004 when Warren and his mother (Josh's aunt) were killed in a plane crash. Hardship followed, as the unexpected loss set back many of the projects they were working on. The conservation easements that were placed on the property are the result of many years of effort and a testament to Warren's legacy and vision.

Late last year a wildfire spurred by high winds burned the Hoy's home and business records. Starting over after such a loss once again felt daunting. However, they have preserved and are using conservation principles while building their new house.

Just as the tallgrass prairie has the natural resiliency to come back after a controlled burn, it's clear that whatever comes their way, this family is committed to living their conservation ethic.

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# From field to scone: K-State grain scientists bring life to 4-H's projects

On an otherwise routine Thursday night in mid-November, about 40 Kansas 4-H members were transported by computer screen to a flour mill and baking lab on the Kansas State University campus.

Such is the life of on-line learning during a global pandemic, though this trip was symbolic. The one-hour journey marked the kickoff of a program – called Bring Your 4-H Projects to Life – that aims to connect youth to college and career opportunities related to their interests.

“Not only does this provide an additional opportunity for youth to learn about their 4-H projects, but it is also purposeful programming to enhance our mission toward career readiness,” said Lindsey Mueeting, a 4-H youth development agent in McPherson County.

Mueeting and Sarah Maass, a 4-H youth development agent in the Central Kansas Extension district, developed the series to run on the second Thursday of each month. Each month's program will connect youth to professionals currently working in an area related to one of 34 projects offered by Kansas 4-H.

“We are making connections with new people and using our amazing resource of the university to bring college and career ideas and opportunities to our 4-H youth,” Mueeting said.

On its maiden voyage, the program took the youth and their parents to the inner-workings of the K-State Department of Grain Science and Industry, where faculty members walked them through the life of a kernel of wheat as it is taken from a farm field, processed into flour, made into dough, and formed into scones for baking.

Jason Watt, the Buhler

Instructor of Milling at K-State, explained the anatomy of a wheat kernel and explained how three parts – the bran, germ and endosperm – are all needed for whole wheat flour.

He used simple equipment to show the youth how a kernel is first cleaned, then crushed to its finest form. The process he demonstrated was tedious when done by hand; larger, more automated equipment gets the job done in just a fraction of the time.

“How long does it take to process one pound of flour?” one youth asked.

On a small scale – such as what Watt demonstrated – the answer is 30 minutes. But, he said: “The average wheat flour mill will make 750,000 pounds of flour a day, to upwards of 1.2 million pounds of flour a day. If you're talking about one pound of flour... well, probably just a few seconds.”

Up the hallway, baking science instructor Aaron Clanton was preparing dough to make scones. As the online learning shifted to his baking lab, he began with a chemistry lesson on the important differences associated with using baking powder or baking soda in recipes.

“Both are leavening agents which cause baked goods to rise,” he said, “but they are not created equal.”

Clanton then showed how each product reacted to cold water, hot water and vinegar. Baking powder, which contains both an acid and an alkaline component, bubbled as it interacted with each ingredient. Baking soda, which does not contain acid, only reacts when it is combined with an acid, such as vinegar.

The lesson became more clear when Clanton showed examples of



Aaron Clanton, a baking science instructor in K-State's Department of Grain Science and Industry, gave Kansas 4-H members a chemistry lesson on the important differences associated with using baking powder or baking soda in recipes.

scones made with each ingredient. The scones with baking powder rose to a good height and color with fluffy air pockets in the middle. The ones without baking powder were flat and crumbly.

“There is a lot of science involved in baking,” said Clanton, a 4-H member as a youth. “It's a very rewarding thing to learn

about. It's something you can learn about in your 4-H foods project, and as you go on, you'll learn that the food industry relies on a lot of science to make products.”

Each of the youth received baking ingredients and a recipe to make their own scones at home. In the week following the online lesson, they were en-

couraged to post pictures, videos and description of their own scones online, Mueeting said.

“The pandemic definitely brought about a new way of thinking for educators and our families,” Mueeting said. “I don't think something like this would have come about a year ago, but there are some changes we made that I

hope we as extension professionals don't ever lose. Stepping outside our comfort zones to collaborate between units on projects has been a blessing that hopefully extends well past the pandemic.”

Gordon Smith, head of the Department of Grain Science and Industry, said the interaction with the 4-H youth was mutually beneficial. He hopes some of those kids will develop an early connection to the university and eventually choose to get their own education on campus.

“Extension agents are part of our family,” Smith said. “We're all committed to the education of students at any age. And we believe that you guys (the 4-H youth) are the future.”

For more information on upcoming lessons through Bring Your 4-H Project to Life, interested persons can contact Mueeting at Lmueeting@ksu.edu; or Maass at semaass@ksu.edu.

More information about all 4-H projects is available from your local K-State Research and Extension agent, or online from the Kansas 4-H office.

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## Kansas Beef Council partners with popular blog to reach consumers

The Kansas Beef Council's (KBC) partnership with a national food and fitness blog, Meal Prep on Fleek, continues to disseminate accurate and science-based beef nutrition information to millennial and Gen-Z consumers in predominantly urban areas. This month, the checkoff-funded partnership features an Easy Steak and Potato Bites recipe that shares nutrition information about sirloin steak, including that it is both a nutritional powerhouse and a lean option that will fit anyone's macros. In addition, the post directs consumers to the Beef. It's What's for Dinner. website to learn more about how lean cuts of beef, like top sirloin, offer unbeatable taste and balanced nutrition.

Content created through this partnership has been seen more than 1.2 million times in the first three quarters of 2020. Topics have included easy-to-make beef recipes, how beef is an optimal protein for workout recovery and ideal cuts of beef for grilling and roasting. Collaborating with influencers like Meal Prep on Fleek is just one aspect of a larger, integrated strategy to impact beef demand.

Checkoff-funded content produced and disseminated by KBC has been seen more than 12 million times in 2020, while nutrition and culinary programs get pro-beef information in front of numerous professionals and influential decision makers.

Producers can visit the new Beef Hub at [kansasbeef.org/BeefHub](http://kansasbeef.org/BeefHub) to learn more about KBC programs.

## We want to see your Kid's Corner pages!

Send us any completed Kid's Corner page and you could **win a prize!**

**Week 1 - December 1st:**  
Winner will be drawn randomly from all submissions received by 9 a.m. Friday, December 4th.



Small K-State Sock Monkey

**Week 2 - December 8th:**  
Winner will be drawn randomly from all submissions received by 9 a.m. Friday, December 11th.



300 pc Farmer's Market Puzzle

**Week 3 - December 15th:**  
Winner will be drawn randomly from all submissions received by 9 a.m. Friday, December 18th.



K-State Card Matching Game

**Week 4 - December 22nd:**  
Winner will be drawn randomly from all submissions received by 9 a.m. Wed., December 23rd.



300 pc Morning Deliveries Puzzle

No limit on number of submissions, but you may only win once.

**Be sure to include your name, age, mailing address & phone number with each submission.**

Mail your submissions to:

PO Box 1009, Manhattan, KS 66505

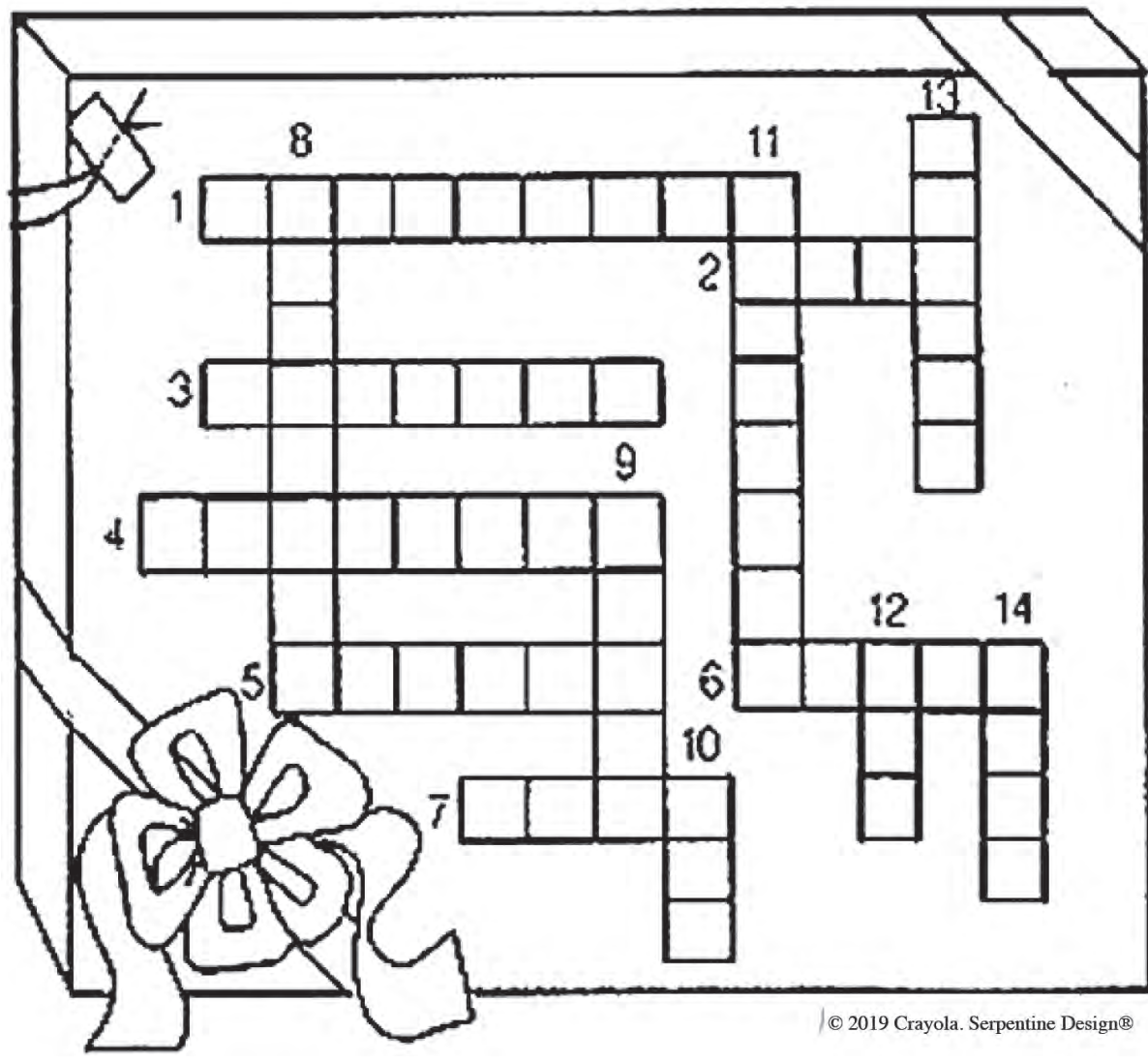
Or bring them by the office:

1531 Yuma St., Manhattan, KS 66502



24 days 'til Christmas!

# Christmas Crossword



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### Across

1. Hang these on the tree
2. Evergreen or pine
3. Frosty is one
4. You give and receive these
5. Tie this on your package
6. A Christmas color
7. For the top of the tree

### Down

8. Rudolph
9. Jolly toymaker
10. Color of Santa's suit
11. Hang this from the mantle
12. Santa's Helper
13. Santa's transportation
14. Christmas carol

K-State Research and Extension, NW Region counties/districts are hosting two "Virtual" Crop Pest Management Schools, December 8th and December 10th starting at 7:50 a.m. with

"online check-in" to 5:00 p.m. Join them online to learn about how to control the latest pests - weeds, insects, and diseases - affecting all crops in central and

western Kansas. Commercial Applicators will earn one core hour and seven hours for 1A, certified by Kansas Department of Agriculture. Certified Crop Advisors (CCA) will also

earn eight pest management credits. These schools would also be an excellent educational opportunity for producers. The cost to participate is \$40. Those wishing to

# KDA grant to fund disposal of orphaned pesticide

The Kansas Department of Agriculture pesticide and fertilizer program recently received a grant from the U.S. Environmental Protection Agency, Region 7, to aid in the disposal of orphaned pesticide products. Orphaned pesticide products are herbicides, insecticides, rodenticides and fungicides that can no longer be offered for sale in Kansas. This can include partially used products owned by private citizens, unsold products at retailers, or unused/partially used products owned by an applicator. The grant will support the pickup and disposal of the products by Clean Harbors, an environmental waste company.

Although local county weed department or household hazardous waste facilities will often take pesticide waste at little to no charge, sometimes the cost of disposal for the facility is too great or the facility is not permitted to take that particular type/kind of waste. The grant is available for those instances when the local facilities will not take the waste. The orphaned pesticide waste grant applies to waste from farmers, ranchers, businesses or other private individuals. Grant funds can also pay for the disposal of abandoned pesticide waste left on property that was sold or waste that was dumped or abandoned. Funds are

limited, and disposal will be approved on a first come, first served basis. To apply for funds to dispose of orphaned pesticide waste, contact the KDA pesticide and fertilizer program at 785-564-6688 or email product registration specialist Judy Glass at Judy.Glass@ks.gov. You will need to complete a form and receive approval to arrange for pickup of the pesticide waste. This grant helps KDA fulfill its mission to serve Kansas farmers, ranchers, agribusinesses and the customers they serve, while protecting natural resources and promoting public health and safety.

# Kansas Forage and Grassland Council and Kansas State University to host Winter Forage Conference December 10 in Great Bend

Mark your calendars! The Kansas Forage and Grassland Council and Kansas State University will host their annual Winter Forage Conference from 9 a.m. to 3 p.m. on Thursday, Dec. 10, 2020, at the Great Bend Events Center - 311 10th St., Great Bend, KS 67530. The in-person event will also be available to KSFSGC members via Zoom. Must request Zoom link.

Agricultural specialists will speak on a variety of topics such as pasture management involving weed control, current hay prices and statistics, insects, alfalfa information and research update. Featured speakers include Kim Nettleton, Kansas Department of Agriculture, market news; Don Miller, Alforex Seeds; Romulo Lollato, wheat and forages extension specialist; Keith Harmonie, range scientist and Walt Fick, KSU range management specialist.

A limited number of free KSFSGC caps will be available on a first come, first served basis. The Kansas Forage and Grassland Council was organized in 1988 to strengthen the forage base for the livestock industry through more efficient production and utilization. KSFSGC serves to provide education and programs to strengthen the forage industry in Kansas.

# Research on late summer, early fall rangeland burning looks convincing

For years, ranchers on the High Plains have used controlled burning, traditionally during the spring, to impede the growth of invasive plants on rangelands. In many ways, it's been effective. The practice helps control weedy plants that rob moisture and nutrients from more desirable nutritious grasses for cattle to graze. But not every spring day lends itself to burning large swaths of the prairie, especially during high winds or spring rains, so sometimes those burns happen in a small window of time when conditions are favorable. That sometimes leads to hundreds of acres being burned in a short space of time and resulting smoke that wafts over communities large

and small, reducing air quality. That smoke problem, plus evidence that one of the more invasive of weed species in Kansas, sericea lespedeza, was not being controlled effectively by spring burns, led Kansas State University range cattle scientist K.C. Olson and a team of researchers to study whether it was possible to better control sericea by conducting burns in the late summer or early fall and still have the desired nutritious grasses come back for cattle to graze the acreage. "I just knew that every plant on the prairie has a silver bullet. We had 60 years of history of spring burnings (indicating that we were) not controlling sericea lespedeza," said

Olson, who in addition to his research responsibilities, teaches students in animal science. "I thought, 'What if we applied fire at a time when the plant at least has the appearance of vulnerability, at the point of flowering or the beginning of seed set?'" That window of time is typically around late August or early September. "We wanted to touch it, so to speak, before it had the chance to make viable, mature seed." **Early findings** He and a team of K-State scientists and students initially conducted limited studies of nine 14-acre plots between 2014 and 2017 in Geary County. The average date the plots were burned, was on April 1, August 1 and September 1. By 2016, Olson said, they could tell that visually, they were having a strong effect. "Before we were done, we knew we had a pretty exciting solution - a pretty exciting talking point for the people of the Flint Hills," Olson said. Those first results ended with less than 2% sericea lespedeza basal cover on the two alternative fire treatments (Aug. 1 and Sept. 1) and more than 11% basal cover of sericea lespedeza on the spring (burning) treatment. "Not only did we have less basal cover, we almost totally suppressed seed production in each of the four years that we burned in the off-season," he said. Studies since then have borne that out. The sericea plants that did come back

**\* ESTATE AUCTION \***  
**SATURDAY, DECEMBER 5, 2020 • 10:00 AM**  
 Saffordville Community Bldg., 2248A ZZ Rd., STRONG CITY, KS  
*Saffordville is about 10 mi West of Emporia on Hwy. 50 & about 7 mi. East of Strong City on Hwy. 50. There is a large Saffordville sign along the highway. Exit the highway and go South across the railroad tracks to auction site.*  
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were smaller, lighter and less robust than those that survived traditional spring burning. "Today if you go to that site - and we haven't burned since the fall of 2017 - it's still very clean-looking." **'Eye-popping results'** The team is also looking into how the later season burning will affect other weeds, including Old World bluestems, which are technically not bluestems at all and have invasive characteristics, Olson said. Two that have become problematic on the High Plains are yellow bluestem and Caucasian bluestem. "They're another thing we did to ourselves. They were either seed or hay that was brought into the state, was cultivated and in many cases have supplanted the native vegetation," he said. K-State studies, as well as data out of Texas, indicate that later-season burning thwarted growth of yellow bluestem. At the same time, Olson said, he was not aware of any studies looking at fire suppression of Caucasian bluestem, so in August 2018, the team burned 18 one-acre patches, plus had non-burned controls. The plan was for another burn a year later, but the climate was drier and did not have enough litter accumulation to burn. "But a year post-treatment when we again measured plant community characteristics, we saw some things that were just eye-popping," he said.

With one-year treatment there was a 38% reduction in Caucasian bluestem basal cover and a 20% to 40% increase in native species' richness. **Cattle performance data** Since the early studies, the research has expanded to larger regions and includes how cattle that graze the land perform in terms of weight gain and breakeven costs. "The performance data is pretty exciting," Olson said, after three treatments and two summers of conventional stocker grazing. In typical spring grazing, an animal will graze a certain amount of acreage which researchers call its average "footprint." Using that, they then looked at the economics of using fire alone to combat invasive weeds (at an average cost of about \$2.25 per footprint) versus the cost to apply a well-known herbicide (\$54 per footprint) The team determined that, given real-world values of gain, animals grazing in a non-traditional fire regime could gain up to 70 pounds less per head and still break even with conventional burning and subsequent herbicide application to the "footprint." "You can give up 70 pounds of total weight gain and use fire instead of herbicide control and still break even," Olson said. In year one of the current study, the team looked at six pastures per burning treatment with conventional cattle stocking rates (with heifers) and saw small differences in cattle performance. Year two included the same stocking density but with steers rather than heifers. "We had strong differences in growth performance in cattle that grazed the summer-burned pastures compared with those grazing spring burned and fall burned pastures," Olson said.

**JAMESTOWN, KS REAL ESTATE AUCTION**  
**THURSDAY, DECEMBER 3, 2020 — 6:30 PM**  
 AUCTION LOCATION: Hansen Auction & Realty (2 miles East of BELOIT, KS on #9 Hwy)  
**LIVE & ONLINE AUCTION!**  
 (See our website for more photos & information)  
[www.hansenonlineauction.com](http://www.hansenonlineauction.com)  
**PROPERTY DESCRIPTION:** The highlight of this property is a 41x41 shop building w/ living quarters built in 2014. This pole building features a full concrete floor w/ concrete frame walls. The electric has been ran, it is spray foam insulated and ready to be finished. The lower floor includes (2) large electric overhead doors, walk through door, stubbed up tool room & bathroom. A large wide stair case leads to over 1600 sq. ft of lofted living quarters that is stubbed up for multiple bedroom/bathroom combinations. **Also included on the property are (2) additional outbuildings:** a 75x18 storage shed & 17x13 small mower shed. **This property would be ideal for a sportsman/outdoor hunting enthusiast or equally as nice for someone who wants a shop with living quarters!**  
**Tract Description:** THOMAS' ADDITION, S22, T05, R05, BLOCK 6, Lot 9 - 12, LOTS 9, 10, 11 & 12, BLOCK 6 SECTION 22 TOWNSHIP 05 RANGE 05 JAMESTOWN KANSAS (0.69 Acres)  
**Property Location:** This property is located in Jamestown Kansas. It sits on the northwest corner of block six and is directly located at the corner of 4th & Cedar in Jamestown.  
**Taxes:** 2020 real estate taxes are \$1,089.36. Seller will be responsible for all real estate taxes for 2020 and all prior years. Buyer will be responsible for 2021 taxes and all succeeding years. **Possession:** Possession will be at time of closing. **Terms:** 10% of the purchase price as down payment day of auction, the balance will be due upon closing. Down payment will be escrowed with NCK TITLE, fees will be split 50/50 between seller & buyer. Title Insurance will be used, the cost will be split 50/50 between seller & buyer. Hansen Auction & Realty is acting as seller's agent on behalf of the sellers. All information is believed to be correct. However, neither the sellers nor the auction company make any guarantees expressed or implied. Statements made day of auction shall take precedence over any printed material.

**HANSEN AUCTION & REALTY** 785-738-8932  
[www.hansen-auction.com](http://www.hansen-auction.com)  
 Email: [contact@hansen-auction.com](mailto:contact@hansen-auction.com)

**LAND AUCTION**  
**FRIDAY, DECEMBER 18, 2020 — 10:00 AM**  
 Auction Held at Bethlehem Parish Hall, 402 Arrowhead Road BREMEN, KANSAS  
**66+/- ACRES MARSHALL COUNTY, KS GRASSLAND**  
**TRACT LEGAL:** 66.56+/- acres in the southeast corner less a tract in the Southeast Quarter of Section 4, Township 1 South, Range 6 East of the 6th PM, Marshall County KS  
**Farm Located:** From Lone Elm Corner (Hwy. 77 & Cherokee Rd), go West 5 miles on Cherokee Rd. to 4th Rd., then North 2 miles to Arrowhead Rd. At Arrowhead & 4th Rd. intersection, pasture starts 1/8 mile North on 4th Rd. (west side of road) and starts 1/8 mile West on Arrowhead Rd. (north side of road). **Signs are posted.**  
 This farm is a fenced pasture with creek water that lies along two rocky roads in Herkimer Township. There is heavy timber along the creek that is considered good habitat for wildlife such as white-tail deer, turkey and coyotes. This location could be a home build site as rural water is nearby. It is located approx. 1/2 mile South of the Nebraska state line and some nearby towns include: 13 mi. Northeast of Hanover, 16 mi. Northwest of Marysville and 20 mi. South of Beatrice, Nebraska.  
**TERMS:** Cash with 10% down payment/earnest money on day of sale with the balance due in full on or before January 15, 2021 with delivery of deed and marketable title. Full possession will be given at closing. Seller & Buyer equally split cost of standard title insurance and attorney fees for preparation of contract-deed-escrow. Seller's concession for the cost of building a fence along the northern most boundary established with the recent survey.  
*This land is located in a good farm community and should merit the serious consideration of anyone wanting an individual unit or add-on acres. Look it over before sale day and come prepared to BID! Statements made day of sale take precedence over any advertised or previous statements.*  
**CONSTANCE "CONNIE" KRAEMER**  
  
 For inquiries, contact Brokers & Auctioneers KAA  
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 Tom Olmsted: 785-562-6767 or Rob Olmsted: 785-353-2210  
[www.olmstedrealestate.com](http://www.olmstedrealestate.com)

**LAND AUCTION**  
**191.8 taxable acres m/l located in Marshall County, KS - S27, T02, R06 - Logan Township**  
**FRIDAY, DECEMBER 11, 2020 — 10:00 AM**  
 Auction Location: American Legion, 310 Veterans Memorial Dr., MARYSVILLE, KANSAS 66508  
**PROPERTY ADDRESS:** Located at the intersection of 5th Road and Jayhawk Road, Marysville, KS 66508  
**Directions:** 3 1/2 mi. west of Marysville & 1/2 mi. north of Hwy 36  
**COUNTY PROPERTY DESCRIPTION:**  
 (prior to 5-acre+/- tract removal) - Taxable Acres:  
 196.8 acres more or less \* 156.2 acres +/- dry crop  
 32.4 acres +/- native grass \* 8.2 acres +/- tame grass  
**This tract provides an excellent location for farming, residing, hunting & investing.**  
**Look this property over before the sale!**  
**CONTACT Donald Prell Realty & Auction, LLC for details & maps.**  
 See November 17 Grass & Grain for details & for more information & for a copy of the sale bill visit our website: [donaldprellrealtyauction.com](http://donaldprellrealtyauction.com)  
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