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Merry Christmas

Kasl Christmas Tree Farm warms hearts and evokes memories

By Lucas Shivers

Hosting families each holiday season to select seasonal wreaths and trees, the Kasl Christmas Tree Farm near Belleville builds countless memories and traditions.

"My great-grandfather Ben Kasl started the tree farm in 1980," Tyler said. "My grandpa Mike ran the farm until he passed away during the season two years ago. Now my grandmother, Carolyn, and parents Scott and Laurie take it on with me. I guess that makes it a four-generation tradition."

Since selling their first tree in 1986, the farm has grown thousands of Scotch and Austrian pines.

"These are 'choose and cut' options that families may cut using a hand-saw right from the field, or we'll cut it down for them," Tyler said. "We then shake the tree, wrap it, and load them up before sending them off with real holiday memories."

This farm has enjoyed watching generations of families return to each year, plus meeting many new families just starting the "real tree tradition."

"We pull in folks from all over Nebraska and Kansas," Tyler said. "They come for a real tree. Business has picked up tremendously in the last few years."

Kasl's ship in around 200 pre-cut trees of Fraser Fir trees from Michigan and 400 bundles of greenery.

"We've sold out of our pre-cuts and over 120 trees from the field this year," Tyler said. "A lot of people remember a real tree from their childhood. Now that they're starting families, they want the tradition back."

Scotch Pines are the most common Christmas trees grown in Kansas. They have medium length needles and stiff branches well suited for both light and heavy ornaments.

Pines have excellent needle retention and hold up well. Austrian Pines have long stiff needles with strong open branching habits. They retain their freshness well.

"Kansas is a good spot for the pines, but I wish we could grow the Fraser Firs, a softer and more fragrant tree," he said. "We just can't grow them because they burn up in August due to the summer heat."

Starting Off

The Christmas tree farm has always been a family affair.

"Ever since Tyler could walk, he's been out on the tree farm of over 15 acres. It is truly a family affair with each member playing key roles in the business."

Now in his mid-20s, Tyler is an integral part



Scott Kasl presents a wreath to Gov. Laura Kelly at Cedar Crest.

Photos by Courtney Artman



Carolyn Kasl makes bows to decorate the wreaths.

Photo by Laurie Kasl



Since 1980 the Kasl Christmas Tree Farm near Belleville has grown Scotch and Austrian pines for customers from all over Kansas and Nebraska.

Photo by Laurie Kasl

of the family operation building a bulk of the wreaths.

"The farm's owner, Grandmother Carolyn, is charged with bow making and 'fancy' decorating," Tyler said.

Tyler's father, Scott, puts together the Christmas tree stands they build on site, and lights all the wreaths in decorations for wholesale wreaths. Tyler's mother, Laurie, fills in wherever needed from bow to wreath making or ensuring the technical operations run smoothly.

All of the family members that work at the farm also have other full-time jobs.

"I always wanted to help out," Tyler said. "Planting was the best. One year, we put in 2,200 trees after not planting for a while when my grandpa was sick."

Each spring, the farm usually plants 400-500 trees to grow for eight to ten years to get to the sale height. Kasl's get seedling trees from a supplier called Evergreen Nursery on the west coast.

"People keep wanting bigger and bigger trees and wreaths each year it seems, but most are sold under seven feet," he said.

Trees from the field are often priced at around \$8 a foot.

Beyond the Season

While the main selling season starts around the first of November and goes right up until Christmas, the Kasls works year-round.

"All summer long, we mow the grass around the trees and spray for insects," Tyler said. "We

also tie the leaders and clean up the bottoms. It's a lot of work year-round."

To help keep the classic trim triangle shape, the pine trees must be sheared one time a year as the new growth of candles mature, usually in June.

"My dad and I used to do it over four weekends each summer, but for the last few years, we've hired a company with eight to nine guys who can get the whole farm done in a few hours," Tyler said. "I sort of miss doing it, but it's so nice to have it done quickly."

The tools of the trade for trimming range based on your confidence and experience.

"We used a metal weed-eater-looking thing, called a Beneke, to trim them, but these guys use the sharpest knives and swing away so quick with a down stroke right by your leg," he said. "I was too scared that I'd cut my leg or definitely stab myself so I stayed away from those."

The Kasls said they enjoy taking part and watching the full cycle of growth each year.

"It's awesome to look out in the fields of trees," Tyler said. "We've had some really nice weather this fall. I love seeing the families who let the kids run around with laughter and joy of having fun."

Creative Wreaths

The farm has found ways to branch out from just Christmas trees into many different holiday decorations.

"The wreaths basically just start out when they are shipped in as long



Tyler Kasl fashions a wreath in his workshop.

Photo by Amy Hadachek, courtesy of Midwest Messenger

branches," Tyler said. "We shape them up with a variety of rings into so many different ideas beyond circles or swags."

"We have hearts, snowflakes, candy canes and so many other unique shapes that we create and add lights and decorations. We sell a lot of them. The most popular ones range around \$25 for 12-inch."

The farm has a few employees who help clip branches of greenery into nine to ten-inch pieces to be used to shape the wreaths. Their biggest ring is 54 inch that turns out to be a wreath over five feet in diameter.

"This year we'll do over 1,000 wreaths and close to 250 trees," Tyler said. "We supply the wreaths

for quite a few fundraisers with many area schools and church groups."

Tyler's dad Scott presented a 24-inch wreath of Scotch Pine to Gov. Laura Kelly at the Kansas governor's mansion. Tyler's grandpa, Mike, started the Cedar Crest tree and wreath tradition.

As a part of the Kansas Christmas Tree Growers Association, the Kasls also support the Trees for Troops program by donating ten trees that are sent to military bases. They sell teddy bears that help to buy more trees for the military families.

Future Focused

While the rush of the season is over for another year, Tyler enjoys the end-of-year pace as being worth more than money.

"To be honest, it's so fun to help everyone have memories," he said. "We're working late nights and early mornings without much sleep in the weeks before the holiday. We work full time jobs and do this as well. So when Dec. 25 comes around, we're ready for a break."

"It's always so fun. It's just crazy, but the time and energy are all worth it," Tyler said. "Folks remember you and talk about their trees. It's so cool to see the little kids with so much excitement. I want to keep growing. Everyone tells me I'm crazy, but we'll keep plugging away at it."

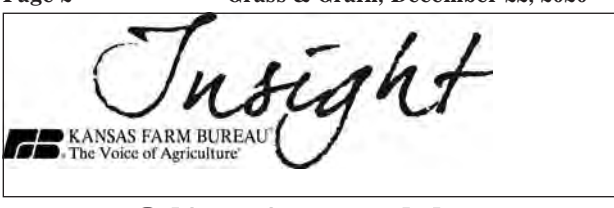
Kansas Soybean Expo canceled for 2021

The 2021 Kansas Soybean Expo, which was scheduled for Jan. 6, has been canceled.

The Kansas Soybean Association Expo committee has been closely monitoring event guidelines related to the COVID-19 pandemic and decided to cancel the event in the best interest of attendees.

Results of the yield and value contests have historically been announced during the Kansas Soybean Expo luncheon. Though the announcement will come differently, this year's winners will still receive special recognition.

The KSA board of directors intends to have the annual membership meeting, which has always been in conjunction with Expo, in a virtual setting for those interested in participating. More information about attending this online meeting Jan. 5 will be made available to current KSA members directly.



Gift of Tradition

By Greg Doering

As Christmas draws closer, I can't help but think of the many holiday traditions my family has generally followed over the years. Some are strange, some are widely shared, but they're all uniquely markers of how we spend our time together marking the birth of Christ.

Perhaps the most fleeting tradition was when my brother and I were younger, and our parents would affix bells to our bedroom doors on Christmas Eve. It was an early-warning system for Santa to scramble back up the chimney, or at least alert my parents that someone was trying to sneak a peek into their stockings or get a glimpse of any new presents under the tree.

Another staple of Christmas was always finding the right red cedar in some forgotten corner of a pasture, where it had escaped fire just long enough to be cut down, hauled home and adorned with ornaments. In addition to adding a festive fragrance, it was always the center of attention on Christmas morning with a bounty of gifts beneath its branches.

Of course, the tree hunt itself was a tradition prone to the occasional hiccup, like the time we got stuck before finding the perfect tree. I was young enough I don't remember all the particulars of exactly how we got stuck, I just know the winch on my father's

Toyota FJ40 wasn't enough to break us free.

We sat there for what seem like hours as he walked to my grandparents' house to fetch my grandfather and a tractor. He might have been gone all of 30 minutes before returning with his head a little lower. My grandfather, however, was grinning ear to ear, knowing the story would become fodder around the dinner table for years to come.

Stories weren't the only traditions around the table either. Every Christmas Eve featured shrimp cocktail for dinner, a legacy from my mother's family. The next night, prime rib was the ritual delicacy.

I know most of these customs are shared widely, with the exception of the shrimp cocktail, and I recognize how fortunate I am to have a family with the time and resources to devote to such endeavors. As a kid, I equated Christmas with gift-giving because that's what kids do.

Now that I'm older and have a family of my own, I've come to treasure not the gifts themselves, rather the time together they represent. I've forgotten most of the toys, clothes and other tokens I've received over the years, save for a smattering of sentimental gifts. While gift giving is still a central tradition I'm more interested in seeing the reactions of others opening their gifts.

I'm also more cognizant

of the work necessary for traditions to develop and flourish. Like everything else, Christmas as I know it didn't just happen. My parents, with my mom doing the heavy lifting, spent countless hours planning, shopping, cooking, baking, wrapping and organizing to make those traditions happen.

I count these moments among the greatest gifts I've received. My wife and I have passed down some unchanged, mixed others from both our families and created some out of whole cloth. This year may require some tweaks to certain traditions, but it's also a good opportunity to reflect on what's important and evaluate if anything could be improved upon.

While we will still exchange gifts, this year has made me ever more thankful for our traditions. Even if they will be modified, it's a reminder that presence is far more rewarding than presents. For that, I'm forever grateful for the gift of tradition.

"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.

Prairie Ponderings

By Donna Sullivan

The other day I made a purchase that struck utter fear and dread in the heart of my husband. In an effort to enhance my art projects I bought a wood burner. Suddenly his mind was filled with our house and all earthly possessions going up in flames. I blame this on his over-active imagination and slight bent towards paranoia. He blames it on... well... knowing me.

I generally work on our dining room table, which also contains my Bible, floral arrangements and a few other miscellaneous and sundry highly flammable objects. I looked up and noticed my husband had developed some sort of twitch.

"Can't you just stick to painting?" he asked (pleaded, begged, beseeched).

The wood burner was plugged in and heating up.

"You do lovely work with colored pencils..." he continued. "You've never heard of a tragic colored pencil accident, have you?"

Finally he gave up trying to dissuade me from my new hobby and moved into crisis response mode.

Phone in hand, 911 on speed dial, he surrounded himself with fire extinguishers of various sizes.

Soon I was merrily wood-burning away, while he looked for all the world like he was about to have a heart attack. The smell of hot pine soon filled the room and a tiny wisp of smoke curled up from my wood burner. I was in heaven.

He was in complete misery.

"Look how pretty this is," I said, showing him my masterpiece and setting the wood burner down in a nice safe place, far away from combustible materials.

"That is nice," he admitted, adjusting the little wood burner's stand for good measure.

"And no harm done," I pointed out. He admitted that was true. The house was still standing and no third-degree burns had been suffered by either of us.

"You know," I said. "These little wood pieces are kind of expensive in the craft store. Maybe I should get a table saw and start cutting my own..."

And that, my friends, is when he passed plum out.

Honestly, who knew that arts and crafts could be so darned hazardous??

Sorghum Checkoff swears in board directors, elected officers

During the Sorghum Checkoff's annual meeting — held virtually to adhere with COVID-19 guidelines proposed by the Center for Disease Control — five board directors were reappointed or sworn in on the checkoff's board.

After being appointed by U.S. Agriculture Secretary Sonny Perdue, these directors will serve

three-year terms starting December 2020 and commencing December 2023.

"We welcome new and returning directors to the checkoff with open arms," said Sorghum Checkoff Executive Director Florentino Lopez. "The Sorghum Checkoff board directors work to increase shared value, enhance opportunity for producer profitability and advance demand for sorghum producers."

Those being reappointed to the Sorghum Checkoff's board are Clint Stewart from Columbus, Nebraska, as an at-large

member; James Haase from Eads, Colorado, as an at-large member; Shayne Suppes from Scott City, as the Kansas member; and Charles Ray Huddleston from Celina, Texas, as the Texas member.

Newly appointed board member Ethan Miller from Columbia, Missouri, will serve as an at-large member on the checkoff's board.

New leadership was elected during the meeting, as well. Kent Martin from Alva, Oklahoma, will serve as chairman; Charles Ray Huddleston from Ce-

lina, Texas, will serve as vice chairman; Boyd Funk of Garden City will continue his tenure as treasurer; and Adam Schindler from Reliance, South Dakota will continue serving as the board's secretary. Craig Poore from Alton will transition to the role of past chairman for the remainder of his term on the board.

"I would like to express what an honor it is to serve the Sorghum Checkoff," Newly elected chairman Kent Martin said. "I will take my responsibility as chairman seriously, and work to advance our industry—day in and day out."

Verity Ulibarri from Melrose, New Mexico, completed her term as a Sorghum Checkoff board director. While not serving the Sorghum Checkoff directly, she was elected to serve on the U.S. Grains Council's board as an at-large member. Using her experiences from the checkoff, Ulibarri will continue leveraging opportunities in the sorghum industry.

"We are deeply appreciative of our board directors — newly appointed, reappointed and retiring," Sorghum Checkoff CEO Tim Lust said. "The hard work and dedication of these individuals generate opportunity for sorghum farmers and the industry holistically."



Here we are the week of Christmas, albeit a much different week of Christmas than most of us are used to. COVID has taken many things from us but I hope you will not let it take the joy and meaning out of Christmas. No amount of social distancing, mask-wearing or any of the other bad side effects of this awful pandemic should strip the joy and wonder that is the Christmas season. I think it is a time for all of us to get back to the basics of Christmas and its meaning.

The most basic form of Christmas is the manger scene and the story of the first Christmas. Let us not forget that Christ came into this world in a humble stable, cradled in a manger with all the sights, sounds and, most importantly, smells that accompany livestock. I do not know about your barn but none of mine would be a place I would want any child born into, much less the child who was sent to save us all. Yet, I take a lot of pride in the fact that God sent his son into a livestock barn. In fact, I am humbled and proud of the role that agriculture played in the Christmas story.

I hope that stable of Jesus's birth was at least one of the more up-and-coming, modern stables for its day with new mangers. My guess is that it probably was not, it was probably patched together and needed a good cleaning. At least that is how my barns would be. Lots of patches and in need of a good cleaning. The pitchfork was probably left out, hay all around and empty sacks strewn around. That is how my "stable" would look if Mary and Joseph came here tonight.

The other part of the Christmas story that I take the most pride in, is the fact that Jesus's birth was first announced to the shepherds. I have often wondered why that is. As shepherds we are often the bottom of the pecking order when it comes to agriculture. I get it, sheep are dumb and most of all, they smell bad. Therefore, the shepherds often smell bad; right now I am thinking of what my bib overalls look and smell like. If that were all I had to wear in public, I would be shunned too.

The other thing is, I think those of us in agriculture are more prone to believe in what we do not understand — we operate on faith every day. So, when a host of angels suddenly appeared to the shepherds on nightwatch they probably

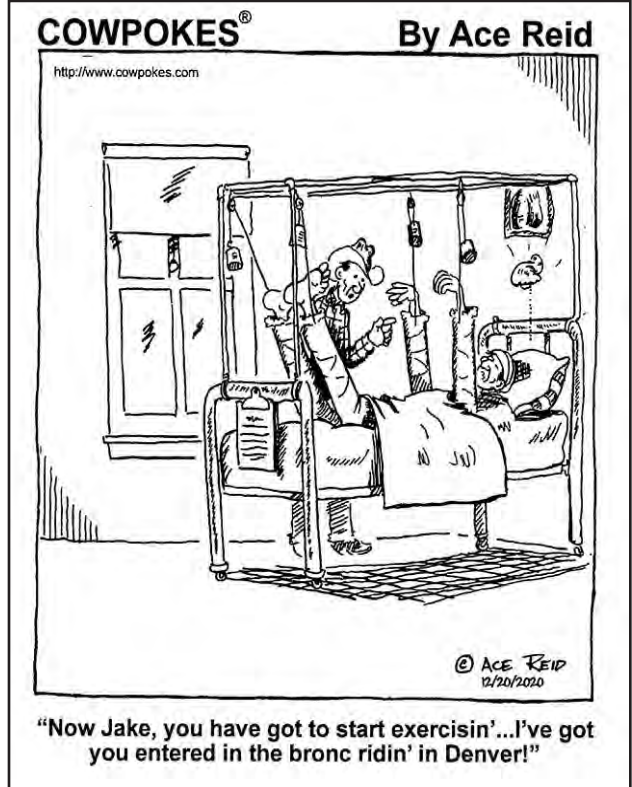
just accepted it without any doubt. They were out in the pasture, watching those stupid sheep so that nothing happened to them and none of them ran off when, bam, angels appeared, and the world was suddenly illuminated.

Then when they were told that the new king was born and lying in a manger in a stable, they did not even blink; in fact, they were probably relieved. They were dressed for the occasion, no one would notice their shabby, smelly appearance. They would fit right in at the stable. That is when the incredible thing happened, they left their flock and did as they were told. They left their entire financial holdings with the threat that the sheep might run off or be eaten and they traveled to see Jesus without hesitation. I do not know if anyone else in the world would have done that.

Best of all the lowly shepherds reached the new king before the upper crust muckity-mucks. Our forefathers in agriculture were the first ones to greet baby Jesus, that is something we should be very proud of. When God does something important, he tells the farmers and ranchers first. I think that says something about our importance in his eyes. All fun aside, I do think that we should remember the bare, plain, essence of the Christmas story this year.

It is not about Santa Claus, glitter, lights and presents, Christmas is about the birth of our Savior in a plain, smelly old barn and being greeted by shepherds in their working clothes fresh out of the pasture. Nothing fancy, glitzy or with large crowds, just a simple stable with the sounds of farm animals, the smells of the barn and a cool chill in the air. Christmas at its core is about Jesus coming to save us and God using a stable and shepherds to tell the story.

I hope you will have that 'stable moment' and be a shepherd this Christmas. Be kind to those around you, be humble in all you do because you do not know who the shepherds are in this world. Often those with the least really have the most and that is never more evident than at Christmas. So, this week set all the troubles and worries this year has brought you aside and remember the miracle of the humble manger and the shepherds who witnessed it.



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 Publisher — Tom Carlin
 Managing Editor — Donna Sullivan
 gandgeditor@agpress.com

— Advertising Staff —
 Kurtis Geisler, Shelby Mall
 kurtis@agpress.com, shelby@agpress.com

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Soy growers appreciate Biden bringing back Vilsack

As the American Soybean Association (ASA) brings on a new slate of soy growers to oversee the organization in 2021, it applauds news of Tom Vilsack's nomination to lead the U.S. Department of Agriculture.

ASA's farmer-leaders would like to welcome back the former two-term Iowa governor who served as Secretary of Agriculture for eight years during the Obama administration.

"We are thrilled to hear that such a qualified candidate with a solid track record supporting policy and regulatory decisions important to soybean growers is on deck to lead USDA in 2021," incoming ASA president Kevin Scott said. "Vilsack, who is from a large soybean-producing state, brings significant experience, having led USDA effectively in the past, and will hit the ground running upon his return."

Scott also pointed to Vilsack's agriculture knowledge and emphasized his history of advocating for biodiesel and biotechnology, among other soybean farmer concerns.

"In his years as USDA secretary under the Obama administration, Vilsack was a staunch supporter for renewable fuel initiatives, biotechnology advances, fair trade agreements and preserving the farm safety net," Scott said. "U.S. soy growers would welcome his support and the opportunity to work with him again."

ASA, along with other agriculture groups, urges the U.S. Senate to swiftly confirm Vilsack's nomination when officially submitted in January and is appreciative of its long history working with USDA.

Sens. Moran, Shaheen urge U.S. Trade Representative to extend exclusions from tariffs on goods from China

U.S. Sens. Jerry Moran (R-Kan.) and Jeanne Shaheen (D-N.H.) – chairman and ranking member of the Appropriations Subcommittee on Commerce Justice, Science and Related Agencies – called on United States Trade Representative (USTR) Robert Lighthizer to extend exclusions from tariffs applied to goods from China under Section 301 of the Trade Act of 1974 that are due to expire at the end of this year.

"Many of those exclusions... stand to expire at the end of this year, injecting risk and uncertainty

into the U.S. economy at a time when we can least afford it," the senators wrote. "If these tariffs are allowed to snap back into place for products that were previously excluded, it would represent a precipitous and immediate increase in costs for firms that rely on these inputs to add value to products manufactured here at home."

The Senators concluded by calling on the USTR to prevent this outcome by extending through December 31, 2021, those exclusions from Section 301 tariffs that are set to expire December 31, 2020.

Last year, Shaheen and Moran sent a letter to Lighthizer requesting an exclusion process for the third round of tariffs applied to goods from China under Section 301 of the Trade Act of 1974. Included in Shaheen and Moran's FY2019 Commerce, Justice, Science, and Related Agencies Appropriations Act was report language requiring that USTR "establish an exclusion process for tariffs imposed on goods subject to Section 301 tariffs in round 3, which USTR committed to implementing as a result of the senators' efforts."

BASF sacks hunger with Kansas State football team

BASF is donating \$3,000 to the Kansas Food Bank through the Sack Hunger initiative. In total, the campaign has raised more than \$18,000 in the last six years thanks to BASF and the hardworking Kansas State football team defensive line.

For the last six football seasons, every time the Kansas State defensive line sacked an opposing quarterback, BASF donated \$100 directly to the Kansas Food Bank as part of the Sack Hunger initiative. In 2019, an estimated 215,000 people in the Kansas Food Bank's service area turn to food pantries and meal service programs to feed them-



Food bank volunteers load groceries into a client's car. Courtesy photo

selves and their families. This year, the coronavirus pandemic has caused Kansans to miss paychecks, lose jobs and removed access to school meals; resulting in over a 30 percent increase in demand. The Kansas Food Bank, which has purchased over a million dollars more food from March to October than the same period last year, plays an important role in fulfilling this unprecedented need.

"BASF has become a great partner of the Kansas Food Bank," said Brian Walker, President and CEO of the Kansas Food Bank. "The Sack Hunger initiative is such

a creative way to bring hunger relief and help us put missing meals on the table of our neighbors in need."

According to Feeding America, more than 50 million people, including 17 million children, may experience food insecurity in 2020. The coronavirus pandemic has caused a 60 percent increase in the number of people seeking help from food banks.

"We're proud to partner with the Kansas State football team through the

Sack Hunger program, especially in this time of critical need," said Mike Hofer, BASF Western Region Sales Manager. "Supporting our local community while rallying around the Wildcats has been a meaningful way to give back."

While the football season may be over, hunger relief efforts are ongoing. To join in supporting the Kansas Food Bank, please visit: <http://www.kansasfoodbank.org/how-to-help/donate-money/>.

Kansas Farm Bureau Health Plans will have no general rate increase in 2021

Members of Kansas Farm Bureau Health Plans will see no general rate increase for the 2021 coverage year, meaning the more than 7,000 Kansans covered will continue enjoying savings when compared to traditional insurance.

"Members have reported saving up to 60 percent on their premiums while choosing coverage to best fit their lifestyle," says Erin Petersilie, KFB Health Plans manager. "Members have reported they're using the savings to invest in their operations, are starting retirement accounts or using the extra money to add flexibility to their budgets."

set the increased risk by using their premium savings to fully fund a Health Savings Account.

"Our full deductible is in our Health Savings Account now," Atkisson says.

KFB Health Plans offers substantial savings to members because of its underwriting process. In 2020, more than 87 percent of applicants were approved to receive coverage under one of the plans offering access to a nationwide network of health professionals. Additionally, members can

choose to add dental and vision coverage if they currently have a plan that doesn't offer it, and Medicare plans are available for those 65 and older.

Unlike insurance coverage through the health care exchange, there is no open-enrollment period for KFB Health Plans.

"If you miss the Dec. 15 deadline to sign up for an exchange plan, we accept new members every day," Petersilie says. "Even if you currently have an exchange plan, I'd be happy to help you compare cost

and coverage to see if we could help you save hundreds of dollars each month, possibly more."

A Kansas Farm Bureau membership is required to begin enrollment. Visit www.kfbhealthplans.com for more information or visit your local Farm Bureau Financial Services agent.

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2020 Grass & Grain Holiday Recipe Contest

Ella Holt, Gypsum, Wins Final Grass & Grain Holiday Contest

Winner Ella Holt, Gypsum: "A Christmas treat that is very good for you!"

SWEET, SALTY, SPICY PARTY NUTS (The Best!)

- 1 cup walnuts
- 1 cup pecans halves
- 1 cup almonds
- 1 cup cashews
- 1 teaspoon salt
- 1/2 teaspoon black pepper (or only 1/4 teaspoon)
- 1/4 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- 1/2 cup white sugar
- 1/4 cup water
- 1 tablespoon butter
- Cooking spray

Preheat oven to 350 degrees. Line a baking sheet with foil and spray with cooking spray. Mix nuts and spices. Heat water, sugar and butter to boiling and cook 1 minute. Combine sugar mixture with nuts and spices. Transfer nuts to single layer on baking sheet. Bake nuts in oven for 10 minutes. Stir nuts until well-coated and return to oven for 6 minutes. Remove from oven. Stir several times while cooling to break apart.

Jean Boeckman, Frankfort: "So much better than store-bought caramels. Makes a nice gift in a cute container, too!"

CREAMY CARAMELS

- 1 teaspoon plus 1 cup butter, divided
- 1 cup sugar
- 1 cup dark corn syrup
- 14-ounce can sweetened condensed milk
- 1 teaspoon vanilla extract

Line an 8-inch square

pan with foil; grease the foil with 1 teaspoon butter and set aside. In a heavy saucepan combine sugar, corn syrup and remaining butter; bring to a boil over medium heat, stirring constantly. Boil slowly for 4 minutes without stirring. Remove from heat; stir in milk. Reduce heat to medium-low and cook until a candy thermometer reads 238 degrees (soft ball stage),

stirring constantly. Remove from heat and stir in vanilla. Pour into prepared pan (do not scrap saucepan). Cool. Using foil, lift candy out of the pan. Discard foil; cut candy into 1-inch squares. Wrap individually in waxed paper; twist ends to secure.

Cathy Fricke, Ayr, Nebraska: "Worth every minute it takes to make."

VIENNESE RIBBON CAKE

- 1 cup sugar
- 1 cup butter
- 1 teaspoon vanilla
- 4 eggs
- 1 teaspoon salt
- 2 cups flour
- 1 1/2 cups sour cream
- 1/2 cup chopped pecans
- 6 tablespoons red raspberry jam
- 4 tablespoons apricot jam

Frosting:
2 tablespoons soft butter
2 tablespoons half & half
Dash of salt
1/2 teaspoon vanilla
1 cup confectionery sugar
Heat oven to 350 degrees. Grease and flour bottom of jelly roll pan. Combine sugar, butter, vanilla, eggs, salt and flour in a mixing bowl. Beat 3 minutes on medium speed. Spread 1/3 of batter on prepared pan. Bake about 11 minutes. Cool slightly. Carefully cut layer in half crosswise and remove to rack to cool. Repeat twice with remaining 2/3 of batter, making 6 thin layers in all. CLEAN pan each time. Mix sour cream and nuts. Place one layer top side up on a cutting board and spread thinly with 2 tablespoons raspberry jam then a layer of sour cream; add second layer and spread with 2 tablespoons apricot jam and layer of sour cream; repeat layers leaving top plain. Place a cutting board on top to press down layers and chill overnight. Trim crust edges. Spread frosting on top.

Sherry Kent, Wakefield: **ORANGE SLICE FRUIT CAKE** (Old Family Recipe)

- 1 cup butter
- 4 eggs
- 1 cup chopped pecans
- 1 pound candy orange slices, cut in small slices
- 1/2 pound dates, cut in small pieces (hint: use Pam or other similar scissors to cut dates & orange slices)
- 3 1/2 cups flour
- 1/2 cup buttermilk
- 1 teaspoon soda
- 14 ounces coconut

Filling:
1 cup orange juice
2 cups powdered sugar
Cream butter together. Add eggs, one at a time. Roll nuts, candy and dates in half the flour. Add soda

to buttermilk; stir and add to remaining flour and coconut. Mix all together. Bake in a greased and floured tube pan for 2 1/2 hours at 250 degrees. Mix the filling ingredients and stir until dissolved. Pour over cake after it is baked and still hot. Let stand in pan 6 to 8 hours before slicing. This also works well in 2 loaf pans.

Annette Reilly, Abilene: "The brown sugar ham and carrots make a sweet treat rather than the usual salty taste. A very different twist on the usual meal. Colorful too! Enjoy! We did!"

O.M.G. BEAN SOUP (Oh My Goodness! Bean Soup)
1-pound package dried Great Northern beans, cleaned, soaked overnight
1-pound package carrots, cleaned & cut into 1/2-inch pieces
1/8 to 1/4 cup dehydrated onion, to taste
Hambone from spiral-cut brown sugar half ham
Black pepper to taste

Rinse soaked beans. Place in stock-pot or 5- to 6-quart Dutch oven and cover with water. Add hambone, carrots, dehydrated onion and pepper. Heat to boiling. Reduce to simmer and cook until beans and carrots are tender, adding water as needed to keep beans covered. Cook at least two hours. Serve with cornbread or saltines.

Susan Rogers, Manhattan: "An easy and decadent chocolate-yummy pie for the holidays or turn a plain old day into a GREAT day!"

WALNUT-CHOCOLATE CHIP PIE

- 1 cup sugar
- 1/2 cup flour
- 1 cup chopped walnuts
- 1 cup dark chocolate chips
- 2 eggs, well-beaten
- 1 stick butter, melted & cooled
- 1 teaspoons vanilla
- 9-inch unbaked pie crust (homemade or frozen), thawed

Mix sugar, flour, walnuts and dark chocolate chips together in a large bowl. Add eggs, butter and vanilla. Pour into pie crust. Bake in a preheated oven at 325 degrees for one hour. Cool thoroughly before cutting. Serves 6 to 8 pie lovers!

Mary Ellen Wetter, Marysville: "Since the Holidays are approaching, thought I'd share a recipe that is great for using leftover meat: chicken, turkey or ham! I think it would work with any of these meats! Enjoy!"

JKs CHICKEN SUPREME
3 cups cooked & diced chicken
1 1/2 cups minute rice
1 1/2 cups chicken broth

2 cans cream of chicken soup
1/2 to 1 cup cheese
1 box chicken stuffing mix (uncooked)
1 stick butter, melted
1/2 cup chicken broth
Mix rice, chicken, soup & 1 1/2 cups broth. Spread in bottom of greased 9-by-13-inch pan. Sprinkle with cheese. Mix stuffing, melted butter and 1/2 cup broth. Spread on top. Bake at 350 degrees uncovered for 40-45 minutes.

Mary Duey, Cuba: STRAWBERRY LAYER GELATIN SALAD

- 2 1/4 cups boiling water
- (2) 3-ounce boxes strawberry gelatin

(2) 10-ounce packages frozen strawberries
2 small cans crushed pineapple
2 to 4 bananas, cut in small pieces
4 cups small marshmallows
10 ounces commercial sour cream
10 ounces Cool Whip
Pour boiling water over gelatin. Add strawberries and undrained crushed pineapple. Pour half into a 9-by-12-inch glass dish. Add half the bananas and set until firm in refrigerator. Mix sour cream, Cool Whip and marshmallows; spread on top of firm gelatin. Pour remaining gelatin with bananas added, when it's syrupy, on top. Refrigerate.



As Christmas rolled around when we were younger, there was one thing that was for certain, there would be what seemed like a million boxes of fudge; and not just any fudge, homemade fudge. Fudge made with love by my grandma Nanny and my Uncle Bud. Fudge made lovingly and then placed into specially selected Christmas boxes lined with waxed paper. We had chocolate fudge, chocolate fudge with peanuts and then, of course, my favorite: peanut butter fudge. I don't ever remember eating a ton of it, but I distinctly remember it always being there and dreaming of the day that I got to be a part of making it.

Being a baker at heart, I asked Nanny for the recipes. She of course gave them to me. I read them over and saw something that said "softball," and decided that this was clearly out of my realm of expertise. I hadn't put much thought into it beyond that. Fast forward to this past weekend and my Uncle Bud called my mom; he told her he was planning on coming to Junction City to make fudge with Nanny - my opportunity to learn from the best. I yelled from the background asking if I could help, he of course said yes, and said he would be here Sunday at 10:00 a.m. to start. I couldn't wait. Sunday morning, we both showed up at Nanny's house and away we went.

Bud pulled out copies of the old recipes and I pointed out the "softball" part and he chuckled a little bit and explained that is a reading on a candy thermometer; see, I told you I was clearly out of my element. We got out all the ingredients and went to work. We made both chocolate fudge and peanut butter fudge, but the best part of it all? I got to spend time with my Grandma and my Uncle, learning from them, something that they have been

doing together since I was a little girl. This will forever go into the bank of treasured memories.

Chocolate Fudge
3 cups sugar
3/4 cup margarine
2/3 cup evaporated milk
12 ounces semi-sweet chocolate chips
7-ounce jar of marshmallow fluff
1 cup nuts
1 teaspoon vanilla

Line a 9-by-13-inch pan with waxed paper; grease. Butter a 3-quart pot. Combine sugar, margarine, and milk into the pot. Bring to a rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat until thermometer reads 234 degrees (softball). Remove from heat. Add in chocolate chips, marshmallow fluff, nuts and vanilla; stir in well, everything needs to be melted together.

Put about 2-3 inches of ice water in the bottom of the sink, place the pot down into this; keep stirring. The fudge will start to pull away from the edges (this takes a bit and is a workout). Once it is pulling away, pour into your pan. Put into refrigerator to set up for about 30 minutes to an hour. Take it out and cut into 1-by-1-inch pieces, but do not remove from pan yet. Put the pan back into the refrigerator and let it continue to set up. Once set up, remove from pan, divide pieces off and store at room temperature. Enjoy.

Michele grew up in Junction City and graduated from Kansas State University. She worked in the restaurant management field for six years before deciding to switch careers and now works as an office manager for a company that manufactures oilfield products. Her passion for blogging and food can be followed on Instagram: boobbrainsandbaking. If you would like to contact Michele with comments please email mcarlyon88@gmail.com

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"Our Daily Bread"

Holiday Bonus Drawing Winners

All G&G Area Cooks who sent recipes for the holiday contests were entered in a special drawing. The four cooks whose names were drawn will each receive \$40. They are:

Michelle Brokes Wilson, KS	Cathy Fricke Ayr, NE
Mary Hedberg Clifton, KS	Mary Duey Cuba, KS

A big THANK YOU to all who shared their favorite recipes with G&G Cooks during this holiday season!

G&G Annual Holiday Recipe Contest

Nov. 24 through Dec. 22

In observance of the holiday season, Grass & Grain will award the weekly winners \$40 in addition to the gift trio.

CONTEST NOW CLOSED!

BONUS DRAWING

Second chance to win! The names of all contestants will be entered in a drawing from which four names will be chosen. Each of these four contestants will receive \$40. Winners announced in this issue!

HOLIDAY GIFT BASKET

What's better than a Kansas Gift Trio?!

- Volume 7 of Clips from "Our Daily Bread" 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!
- **Legendary Spiced Lemongrass Soap** (ordered from Grandma Hoerner's) Blend of pure essential oils smells amazing (Legendary, even!) and will be a great addition to your kitchen or bath. Scented with Clove, Cinnamon, Lemongrass, Eucalyptus & Rosemary Oils. Poppy Seeds are added for mild exfoliation.
- **Elsie Grace HOMEMADE FUDGE!** Straight out of Frankfort, KS

The winner each week is selected from the recipes printed. Send us your favorite recipe. It may be a main dish, leftover, salad, side dish, dessert, or what-have-you. 1. Check your recipe carefully to make certain all ingredients are accurate and instructions are clear. 2. Be sure your name, address and phone number are on the entry. Please include a street address with your recipe entries. A post office box number is not sufficient for prize delivery. Allow 3-4 weeks for delivery. 3. Send it to: Woman's Page Editor, Grass & Grain, Box 1009, Manhattan, KS 66505.
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2020 Grass & Grain Holiday Recipe Contest

THANK YOU to Everyone that submitted recipes for this year's Holiday Contest. There have been so many new and outstanding recipes as well as old-time favorites. Grass & Grain appreciates your participation and would invite you to submit recipes throughout the entire year as much as possible. These two pages are dedicated to the Grass & Grain Area Cooks and now more than ever we need to feel the connection of the amazing communities that each of us call home.

MERRY CHRISTMAS and wishing everyone a **Happy & Healthy 2021!**

Sincerely, Renee Whitney, Women's Page Editor

Millie Conger, Tecumseh:
CRANBERRY CLUSTERS
2 tablespoons shortening
(2) 6-oz. packages white baking bars, cut into chunks
12 ounces fresh cranberries, rinsed & dried

In a saucepan melt shortening on low heat. Add white bars and stir continuously until melted. Stir in cranberries; remove from heat. Drop by heaping teaspoonfuls onto waxed paper-lined baking sheets. Chill 2 hours until hardened. Place in airtight containers. Store in refrigerator until serving.

Linda Kepka, Dorrance:
COTTAGE CHEESE PANCAKES

1 cup flour
1/2 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons sugar
5 eggs
1 cup cottage cheese
1/2 cup milk
2 tablespoons canola oil
Mix all ingredients together to make the pancake batter. Pour 1/3 cup batter onto hot griddle, flipping pancakes over when bubbles form. Continue cooking for 1-2 minutes. Serve hot with syrup.

Jackie Doud, Topeka:
PEPPERONI BALLS
3 cans cream of mushroom soup
6 cups biscuit mix
4 cups finely chopped pepperoni, cooked & drained
5 cups finely shredded Cheddar cheese
Mix all ingredients in a large bowl. This mix will be sticky. Use a 1-inch scoop to make 1-inch balls. Bake at 400 degrees for 12-15 minutes or until brown.

Kellee George, Shawnee:
NO-BAKE COOKIE CLUSTERS
12 oz. white baking chips
2 tablespoons peanut butter
1 1/4 cups Rice Krispies cereal
1 cup peanuts
1 cup miniature marshmallows

Stirring constantly melt the white chips and peanut butter. Add the cereal, peanuts and marshmallows and stir. Drop by tablespoons onto waxed paper. Let cool and refrigerate until served.

Lucille Wohler, Clay Center:
CROCK-POT CHICKEN & RICE

3 cups chicken breasts, cooked & cut into pieces
Seasoning of your choice (such as paprika, salt, pepper, sage or others)
2 cans cream of chicken soup
1 can cream of celery soup
2 cans chicken broth
2 cups Rice-A-Roni (in box)
1 small onion, chopped
1 cup Cheddar cheese, cut up
Put chicken pieces in crock-pot. Sprinkle chicken with seasonings. Mix well the cream of chicken soup, cream of celery soup, chicken broth, Rice-A-Roni, chopped onion and cheese. Cook on high for approximately 3 to 4 hours.

Kimberly Edwards, Stillwater, Oklahoma:
TEX MEX CHIP DIP
8 ounces cream cheese
16 ounces sour cream
1 envelope Hidden Valley Ranch dip mix
1 can Ro-tel tomatoes, drained well
3/4 cup shredded Cheddar cheese

1 package Frito chips or other chips or crackers
Mix all ingredients together except chips or crackers. Refrigerate. Serve with chips, crackers, etc.

Mary Hedberg, Clifton:
"This is very delicious & rich."
CARAMEL FUDGE CAKE
1 package chocolate cake mix
14-ounce package caramels
1/2 cup margarine
1/2-ounce can Eagle Brand sweetened condensed milk
1 cup chopped pecans

Preheat oven to 350 degrees. Prepare cake mix as directed. Pour 2 cups batter into greased 9-by-13-inch pan. Bake 15 minutes. Meanwhile in a heavy saucepan over low heat, melt caramels and margarine with condensed milk, stirring until smooth. Spread evenly over cake. Spread remaining cake batter over caramel mixture. Top with nuts. Return to oven and bake 30 to 35 minutes longer or until cake springs back when lightly touched. Cool. Garnish as desired.

Rose Edwards, Stillwater, Oklahoma:
ORANGE NUTMEG TEA MIX

1 cup unsweetened powdered instant tea
1 cup granulated sugar
1 package (0.15 ounces) unsweetened orange soft drink mix
1 teaspoon nutmeg

In a bowl combine all ingredients; stir until well-blended. Store in airtight container. Give as gift with serving instructions. To serve: stir 2 tablespoons mix into 6 ounces hot water. Stir.

Darlene Thomas, Delphos:
"A mix for large amount of cocoa by the cupful as needed."

COCOA MILK
2 lbs. Nestle Quick chocolate
1 1/2 pounds powdered sugar
2 pounds coffee creamer
3 pounds powdered milk
Mix all together and put in ziplock bags and freeze.
To mix: For a big coffee cup use 1/2 cup mix (or start with 1 tablespoon) and pour hot water over mix in cup. Add mix and water if needed.

Arnelda Kepka, Dorrance: **"Daughter's delicious dessert."**

PUMPKIN BARS WITH BROWN SUGAR FROSTING
For the bars:
1 1/2 cups (6.75 ounces) all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon baking soda
1/4 teaspoon salt
1 stick (4 ounces) unsalted butter, melted
2/3 cup packed light brown sugar

1 large egg
1 teaspoon vanilla extract
1 cup (7.5 ounces) pumpkin puree

Frosting:
1 stick (4 ounces) unsalted butter, at room temperature
1/4 cup light brown sugar, packed
1/2 teaspoon ground cinnamon

1/8 teaspoon salt
1 1/2 cups powdered sugar, sifted
1/2 teaspoon vanilla extract
1 tablespoon milk, plus more if needed

Preheat oven to 350 degrees. Line an 8-by-8-inch baking pan with foil or parchment paper, leaving an overhang. For the bars: In a large bowl combine the flour, cinnamon, ginger, nutmeg, baking soda and salt. In another medium bowl whisk together the butter, brown sugar, egg, vanilla and pumpkin. Add the butter mixture to the flour mixture, stirring until just combined. Pour the batter into the prepared pan. Bake for 25 minutes or until a cake tester inserted into the center comes out clean. Be careful not to overbake. Set the pan on a wire rack to cool completely.

For the frosting, in a large bowl use an electric mixer to beat the butter and brown sugar on medium-high speed until light, fluffy and smooth. Add in the cinnamon and salt. On low speed gradually add in the powdered sugar until incorporated. Add in the vanilla and milk and increase the speed to medium-high. Beat until very light and fluffy. If too runny, add more powdered sugar; if too thick, add more milk. Spread evenly all over the pumpkin bars. Cut into squares before serving. Store in an airtight container at room temperature for up to 1 day or in the refrigerator for up to 5 days. Yields: 9 large or 16 small squares.

Darlene Thomas, Delphos:
TEXAS TUMBLEWEEDS

1 cup butterscotch chips
1 cup creamy peanut butter
9-ounce can potato sticks (about 6 cups)
In a large microwave-safe bowl in a microwave or in a large metal bowl over simmering water, melt butterscotch chips and peanut butter. Stir until smooth. Gently stir in potato sticks. Drop mixture by rounded tablespoonfuls onto waxed paper-lined baking sheet. Refrigerate 10 to 15 minutes or until set.

Jackie Doud, Topeka:
PEPPERMINT POPCORN
1 pound white candy coating
24 cups popped corn
1/2-3/4 cup finely crushed peppermint candies

In microwave melt candy coating; stir until smooth. In a large bowl combine the popcorn and crushed candy. Pour candy coating over the top; toss to coat. Pour onto a waxed paper-lined baking sheets. When hardened

break apart. Store in airtight containers.

Final two are from Kimberly Edwards, Stillwater, Oklahoma:
CHOCOLATE EGGNOG

1 quart eggnog
1/2 cup chocolate syrup
1/4 teaspoon nutmeg
1 tablespoon vanilla

In a large saucepan combine eggnog, syrup and nutmeg. Stirring occasionally cook on medium-low heat for 20-25 minutes or until heated through. Remove

from heat and stir in vanilla. Serve.

NO-BAKE CANDY CANE PIE

1 Oreo pie crust
1 cup heavy cream
1 1/2 cups powdered sugar
(2) 8-ounce packages cream cheese
2 teaspoons vanilla
1 teaspoon peppermint extract
1/2 cup candy canes, crushed
8 ounces Cool Whip
10 drops red food coloring

Whip cream until stiff peaks form; set aside. In a bowl cream powdered sugar and cream cheese. Add food coloring, vanilla and peppermint extract and mix. Mix in 1/2 cup peppermint canes with cream cheese and powdered sugar mixture then add to bowl of heavy cream. Mix on low until combined. Pour into crust. Top with Cool Whip and more crushed candy canes. Chill 2 hours.



Christmas Letter 2020

By Lou Ann Thomas

Dear Friends,
Merry Christmas and Happy Whatever You Celebrate! I hope this finds you all - alive!

Who knew last year that by this time in 2020 being alive would be considered an accomplishment? But here we are, at the end of one of the most unusual years ever. There is no way that any of us got the answer correct to the question posed in 2015, "Where will you be in five years?"

That's one of the valuable takeaways from 2020, isn't it? Life can change quickly in completely unexpected ways. Good reminder to not take any of it for granted.

But none of us knew we should have had "Live through the pandemic" on our New Year's Resolution list last year. I'm happy to tell you that so far, so good from here. I've managed to stay in the clear, mostly by staying home, which holds its own, fresh, challenges. But it also resulted in learning new things, like: Zoom is more than the sound a fast car makes.

If I had known this pandemic year was coming could have prepared better. I would have at least stocked up on toilet paper. Who knew that would be such a hot item in a pandemic? And, after living in sweat pants for months, I would have made sure to try on a regular pair of jeans sooner. Elastic waist pants will deceive and lie to you! And they also unfortunately appear to increase the volume of Oreos that are calling out your name - creating a double whammy.

If I had known that I would spend most of 2020 shut in my house, I certainly would have added books and booze to my Holiday Wish List last Christmas. They would have been a much better investment than my 2020 planner, which remains mostly blank.

But there is finally a glint of optimism as 2020 lumbers to its close. I am hopeful that things will soon begin to improve and that 2021 brings us all some extra Happy and Merry.

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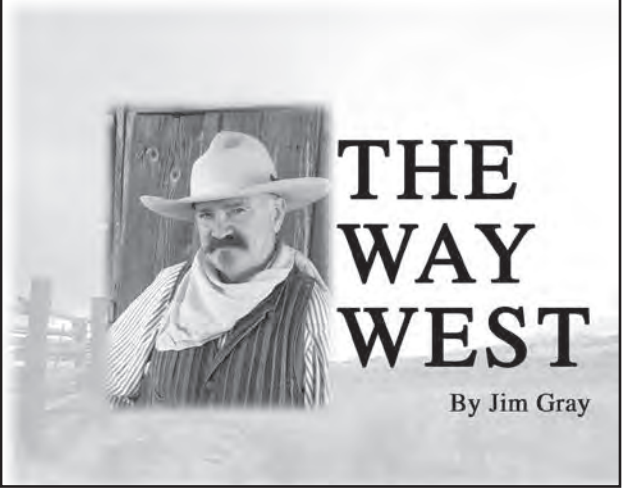
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THE WAY WEST

By Jim Gray

Big Day at Camp

The headlines in a December edition of the 1917 *Trench and Camp* were all about the coming Christmas celebration at Camp Funston. "Big Day At Camp," and "Day At Funston," as well as "Santa In Charge," graced the front page. The *Trench and Camp* was published at Fort Riley, Kansas, for the soldiers based there. The camp was the largest of sixteen divisional cantonment training camps built to house and train soldiers for military duty during World War I. The camp was laid out in city

blocks with a main street of general stores, theaters, social centers, infirmaries, libraries, schools, workshops, and a coffee roasting house for the forty thousand troops quartered on the camp. By Christmas, Camp Funston was barely six months old.

The three-year European war was just beginning to touch Americans. "Over There" in France only a small portion of U. S. forces had seen battle. The "Rainbow Division," made up of men from twenty-six states, had yet to be battle-tested. For Christmas

temporary command of General Pershing's American Expeditionary Forces was placed in the hands of Santa Clause. The *Trench and Camp* reported that, "The knick-knacks from home have arrived and have been distributed."

At Funston, Christmas Day began with a sack race, followed throughout the morning by a turkey shoot, a crab race, a centipede race, tug of war, and a jousting contest. Has anyone ever seen a crab race or a centipede race?

"At 10:30 o'clock the thousands of soldiers gather to see the broncho bucking contest, which was in charge of Capt. Chauncey Dewey." That was followed by a roping and tying contest. Cowboys from nearby ranches with names like Powder Face, Red, and "The Fox," matched skills with wild steers, and bucking bronchos. Some of them were championship riders and ropers. (Chauncey's father, C. P. Dewey, established the Dewey Ranch, part of today's Konza Prairie south of Manhattan. The ranch in Rawlins County was managed by Chauncey.)

A Christmas dinner fit

for "only the wealthy of the nation" was served in the mess halls decorated with touches of Christmas. "Along with the turkey were preserved fruits, vegetables, sweets, nuts, and cigars." Some of the mess sergeants even had menus specially printed for the occasion.

The afternoon's wild west show was to be the highlight of the day. An army wagon train of one hundred wagons each pulled by a four-mule team, was to circle Rim Rock Hill before gathering on the drill field. Each wagon was loaded with Christmas gifts "sent by those who have taken it upon themselves to see that each soldier shall have a Christmas gift." Before distributing the gifts an "Indian attack" on the wagons, and "a rescue by the soldiers, is expected to provide an outlet for much of the joyous spirit of the men." Gathering around a huge bonfire, each man was to receive his gift.

As the wagons approached, the soldiers formed around the field in straight military lines. Muleskinners drove each wagon onto the parade

grounds halting wagons side by side in a circle with the mules facing the center. Imagine one hundred wagons formed in a great circle with four hundred mules nose to nose!

When the attack commenced the cowboys escorting the wagons spurred their ponies, riding around and around the circled wagons, firing revolvers into the air. The mules were unexpectedly startled. "Every mule made a lunge, wedging together in the center into a mass of mules, harness and wagons... Mules were piled on one another, dragged under the wagons and (were) wound in the harness."

Straight military lines evaporated as "the boys" broke and ran to the wreck for a better look at the "mountain of mules." Military police and hundreds of men worked for two hours unwinding the entangled mess. Several of the mules were badly cut and bruised but none were killed.

The mules and wagons were eventually properly hooked up, but with the distribution of presents overdue the wagons were

driven to company barracks. Company officers took charge of distribution to make sure that every soldier received a present.

Leftovers from the tremendous Christmas dinner were served at night mess before everyone returned to the base of Rim Rock Hill. Squads and platoons marched to the tune of "Hail, Hail the Gang's All Here" and other popular songs of the day. From the parade grounds below, the boys witnessed "one of the most stupendous fireworks displays seen in the middle west..." accomplished by an expert "imported" from New York.

The horrors of war lay before them on the European battlefield, but every man would remember the big day, Christmas Day, when Camp Funston was a cheerful and exceptionally exciting place on The Way West.

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

Kansas Yield-Enhancing Strategies project identifies best management practices to close the bushel gap and maintain profitability

The gap between published potential yields and how many bushels go in the hopper is a function of environment and management. Kansas wheat farmers cannot control the weather, but K-State researchers are tackling what strategies farmers can realistically use to both maximize yield and

make a profit. "There is a huge investment in wheat breeding and genetics in Kansas, and the yield potential of those varieties is much higher than what the majority of growers are producing," said Romulo Lollato, a wheat production specialist with K-State Research and Extension. "So

how do we fill that gap? That's agronomy."

Now in its sixth year, the Kansas Yield-Enhancing Strategies project — funded with support from the Kansas Wheat Commission — aims to identify which combination of management practices makes the most agronomic and economic sense to im-

prove yields and quality.

The project started in 2015 with a "kitchen sink" approach. Lollato and his team went into the literature and identified 14 different management practices — from seeding rate to fungicide treatments to nitrogen application and many more — and put them to work in the field. In three locations and over two years, researchers tested out each practice on its own and combined together in one massive management system.

"On one end, we had very low input," Lollato said. "On the other end, we had an extreme high input, where we essentially put everything down that could make the crop yield more. And then we had a lot of treatments in between where we tested each of those practices individually."

One result for this phase of the project was the importance of fungicide application in wet years. In the two harvests during this phase, fun-

gicide application had a very large impact — 15 to 20 bushels per acre in yield gain — due to an increase in stripe rust in years with ample moisture and high yield potential, such as 2016 and 2017.

Researchers then took that data and expanded the project in 2017 to include four varieties. The project also shifted to layering practices up one-by-one from a low input management system all the way back up to the kitchen sink, testing out which combination of practices had the best results. One interesting finding from this phase was to see some varieties were actually well suited to low-management systems, while others were racehorses that were very responsive to more resources.

Both of these phases of the project were replicated trials, meaning they could provide clear cause-and-effect answers for the results. The next phase, however, involved learning directly from farmers how they are managing their wheat fields. A survey of 20-30 questions about management was distributed to farmers for them to provide input on a single field and how it was managed. The end result was a database of 700 commercial fields with complete information from planting date to final yields. This data allowed researchers to characterize how the average Kansas wheat grower is managing his or her wheat fields and identify management practices associated with higher yields in commercial fields. For instance, researchers identified the optimal sowing date for each growing region in the state and the associated yield penalty per day due to delays in sowing date.

Based on this snapshot, the researchers are now taking the most common practices back into field trials, divided into the bottom 20 percent, average, top 20 percent and top five percent. Now the team is investigating how these different management systems will perform, as well as if they will break even or generate a profit.

These trials are already yielding results. Stand counts show a visible difference between the management systems tested, and researchers will continue to evaluate the trials in the ground as the crop matures next spring.

The combination of these years of work will be even better recommendations for growers to follow to capitalize on the yield potential of the excellent wheat varieties available to Kansas farmers. "By the Kansas Wheat Commission funding agronomic research, it is getting farmer dollars invested back into the farm," Lollato said. "The type of information we are developing is really applied and gives value back to the growers by helping them better manage their crops."

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Weed science organization names K-State researcher outstanding young scientist

A weed science researcher at the Kansas State University Agricultural Research Center whose work has helped boost dryland cropping systems in the Great Plains region has received an early career award from the North Central Weed Science Society.



Vipin Kumar, a weed scientist at K-State's Agricultural Research Center in Hays, has been recognized by the North Central Weed Science Society as an outstanding young scientist.

in the previous decade, and the 21st in the history of the award.

"It is a humbling experience and I do feel honored and excited," said

Kumar, a native of the Punjab state in northwestern India. "This recognition also brings a sense of more responsibility to contribute further to weed

science and the farming community."

Since beginning work at the Agricultural Research Center in 2017, Kumar has secured more than \$2.7 million in extramural grants and contracts to conduct research, which includes many weed-related topics but specifically focuses on herbicide-resistant Palmer amaranth and kochia – two aggressive weeds that steal water and nutrients in Kansas cropping systems.

In 2019, Kumar's research team confirmed the first report on a strain of Palmer amaranth in central Kansas that resists the 2,4-D herbicide, one of the most commonly used broadleaf weed killers.

Kumar's research program focuses on improving understanding of the biology and ecology of problematic weeds to develop cost-effective, integrated weed management (IWM) strategies in dryland cropping systems; developing innovative and sustainable IWM approaches to manage herbicide resistance; and understanding weed population dynamics in agroecosystems.

An avid scholar, he has published 44 peer-reviewed scientific articles, 23 Extension/technical bulletins and 114 abstracts in conference proceedings, and delivered several invited presentations in various grower, commodity and industry meetings. Earlier in 2020, he also received an Outstanding Reviewer award from the Weed Science Society of America; and Outstanding Weed Scientist-Early Career award from the Western Society of Weed Science.

Kumar serves as associate editor for Weed Science, Weed Technology, and Agronomy journals and has served as chair

and member of several committees in the Western Society of Weed Science, North Central Weed Science Society and Weed Science Society of America.

Though his appointment with K-State is for 100% research, he has also contributed to the university's extension mission by hosting and participating in numerous educational programs for growers in Kansas. Those include the annual Weed Management Field Day, Crop Pest Management Schools, Weed Schools and Multi-State weed research groups for mitigating herbicide resistance in the Great Plains region.

"These awards motivate me day to day and further encourage me to give my best in helping Kansas growers with weed-related issues," Kumar said.

More information about weed science and other programs at the K-State Agricultural Research Center in Hays is available online.

EPA to retain particulate matter standards without change

EPA announced a final decision to retain the existing National Ambient Air Quality Standards (NAAQS) for particulate matter (PM) without changes.

"The EPA under the Trump administration has continued America's leadership in clear air, lowering our particulate matter levels to well below those of many global competitors," said EPA administrator Andrew Wheeler. "Maintaining these important standards will ensure Americans can continue to breathe some of the cleanest air on the planet."

The standards, set under the Obama-Biden administration and continued by President Trump, apply to the NAAQS for both fine and coarse particulate matter

(PM2.5 and PM10). Standards underwent careful review and consideration of the most recent available scientific evidence and technical information, consultation with the agency's independent scientific advisors, and consideration of more than 60,000 public comments on the proposal.

"The U.S. has some of the lowest fine particulate matter levels in the world – approximately five times below the global average, six times below Chinese levels, and 20% lower than France, Germany and Great Britain," EPA said in a press release. Between 2000 and 2019, average PM2.5 concentrations in the U.S. fell by 44% and average PM10 concentrations similarly fell by 46%.

Surging feed prices will challenge the U.S. animal protein sector's recovery

The U.S. animal protein sector is expected to face a 12% increase in feed costs in 2021, which will mark the highest year-over-year inflation since 2011. With corn futures above \$4 per bushel and soybean meal futures around \$350 per ton, cattle feeders, hog producers and chicken producers will pay higher prices for feed than they have in many years, according to a new report from CoBank's Knowledge Exchange division.

The higher feed costs come at a challenging time, as meat and poultry industry margins have been pressured by weak prices in 2020 due to COVID-19. Average producer margins for cattle, hogs and broilers fell into negative territory this year after the pandemic disrupted foodservice demand and drove widespread meat plant slowdowns and shutdowns.

"Most producers lost money during the year, but that's been in the midst of some of the most extreme volatility in global food demand anyone has ever seen," said Will Sawyer, lead animal protein economist with CoBank. "Industry margins are far better today than they were in the spring, but there will be tighter windows of opportunity for the livestock and poultry sectors to profit in 2021."

Much of the increase in feed prices is being driven by Chinese demand for grain as it rebuilds its hog herd and overall animal protein supply after African Swine Fever (ASF) ravaged its herd the last couple of years. The USDA forecasts China's corn imports to more than triple in the 2020-21 crop year, with much of that increase coming from the U.S.

The shortage of animal protein in China has drawn massive trade flows towards the world's most populous country. Since

China lost more than half of its hog herd beginning in late 2018, it has been the largest importer globally of beef and pork, and nearly surpassed Japan in poultry imports. While China's protein imports are expected to decline a modest 3% in 2021, CoBank economists anticipate those imports will fall more sharply in the years to follow.

For most of the last decade, feed costs have generally been a tailwind for U.S. meat and poultry producers and have been lower than the year before for six of the last eight years. In 2021, U.S. hog producers are expected to face the highest level of feed cost inflation at 14%, closely followed by cattle feeders at 13%, and chicken producers at 11%. The impact of feed costs varies by species for several reasons, such as life cycle, feed ration, and components of other feed costs.

While feed costs will be more of a burden for the animal protein industry

than in previous years, meat and poultry supply growth is expected to slow in 2021. USDA forecasts 0.8% overall growth for U.S. beef, pork, and chicken production in the coming year, the slowest rate of supply growth since 2014. That leaves reason for some level of optimism that higher feed costs can be offset by higher prices.

"While animal protein and poultry producers face a higher cost structure in 2021, margin opportunity will increasingly come from revenue rather than cost," said Sawyer. "And fortunately, there are positive signs that producers and processors may benefit from higher beef, pork, and poultry prices to cushion higher feed costs."

Sawyer points to the emergence of COVID-19 vaccines as a positive first step towards the eventual normalization of food and animal protein consumption patterns, including the return of foodservice industry demand. Additionally, changes by major

meat and poultry processors greatly reduce the probability of a repeat experience seen in April and May 2020.

CoBank estimates U.S. meat and poultry companies have invested more than \$2.5 billion this year in direct COVID-19 expenses to ensure safe working conditions and reduced risk of plant shutdowns. With plants operating at a more normal level, absenteeism levels improving, and far fewer workers falling ill, the financial impact of COVID-19 looks to be far less in the coming year than what the industry has endured in 2020.



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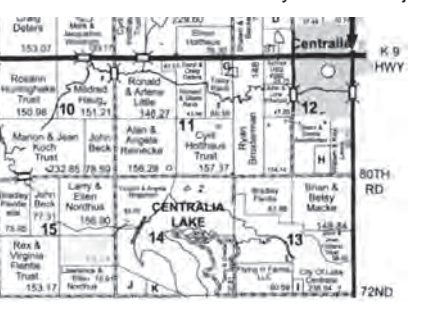
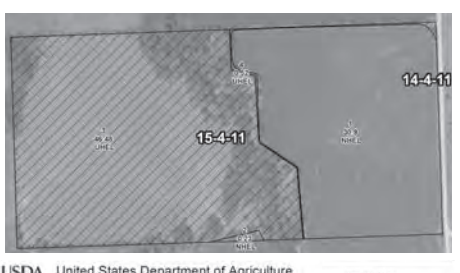
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Bids must be received by 12:00 p.m. January 8, 2021. Seller reserves the right to accept any bid, reject all bids or invite certain bidders to a subsequent private auction.

First-ever Cowboy Poetry Youth Contest winners announced

Four Kansas cowgirl poets swept the first-ever Youth Roundup competition offered by the Kansas Cowboy Poetry Contest and the International Western Music Association-Kansas Chapter in 2020. Four finalists were selected and placed: 1st, Katrina Turner from Derby, who presented "Friendship, Respect, Peace;" 2nd, Hannah Foster from Eskridge, who presented "Hometown Run;" 3rd, Hadley Graves from Bartlett, who presented "Farm Life;" and 4th, SaKya Milburn from Elkhart, who presented



Katrina Turner received this trophy belt buckle for winning the first Cowboy Poetry Youth Contest.

"Old Friend."

The Youth Roundup was a cowboy poetry competition conducted virtually for Kansas cowboys and cowgirls 18 years old or younger. Each contestant posted a YouTube video of them reciting their original cowboy poem. The poems were evaluated by a panel of judges, and there was also an opportunity for the public to vote by liking the poems online. The videos can be viewed at www.cowboypoetryyouthroundup.com.

"We are mighty pleased with the outstanding work

done by these young ladies," said poetry contest chair Ron Wilson of the Lazy T Ranch near Manhattan. As champion, Katrina Turner will receive a beautiful trophy buckle. The top three winners receive \$500, \$300, or \$200 in educational scholarship funds. All finalists will receive western wear gift cards and a certificate signed by the Governor of Kansas.

"We are so grateful for the sponsors' generosity which makes this possible: The Flint Hills Discovery Center Foundation, Kan-

sas Farm Bureau, the International Western Music Association-Kansas Chapter, and the International Western Music Association-Western Wordsmiths Chapter," Wilson said. Gift certificates were provided by Roberts Cowboy Outfitters in Salina and R Bar B in Topeka and Horton.

Contest committee members include Jeff Davidson of Eureka, Martha Farrell of Towanda, Orin Friesen of Benta, and Brad Hamilton of Hoyt. This year's adult cowboy poetry contest was conducted virtually as well.

4-H program launches the Kansas Clover Classroom

In another proactive move by the Kansas 4-H program during the COVID-19 era, officials have launched an online classroom to help youth explore the organization's project areas.

The Kansas Clover Classroom is open to anyone interested in learning more about the nearly three dozen projects available through Kansas 4-H. Some of the initial activities include getting to

know your camera; learning about pollinators in the garden; and knowing the differences between quick bread and yeast bread.

"This is a great opportunity to offer project-based learning, but also an opportunity for youth to explore a project and see if it sparks an interest and if they want to learn more," said Beth Hinshaw, a Kansas 4-H youth development specialist in southeast

Kansas.

The lessons are open to everyone. The online materials are free; there is a small fee for those who would like to receive printed materials.

"We are just getting started and we hope to have something to challenge 4-H members and other youth that are curious about exploring a project," said Susan Schlichting, the 4-H youth development agent in K-State

Research and Extension's Cottonwood District, who is based in Hays.

"The online activities are developed at different skill levels. So, even if you've never done photography before, the lesson will give you some things to get you started in photography, for example."

The project is in its infancy and both 4-H staff members said more activities will be routinely added in the future. The

early lessons are based on the most popular 4-H projects in past years, according to enrollment.

"With a lot of people home for the winter holidays, this would be a great page to go to and start exploring some new projects," Hinshaw said, adding that since the activities are online, family members in different locations could participate together in an activity like baking,

for example.

The classroom is located on the Kansas 4-H website, Kansas4-H.org, then select 4-H Clover Classroom under the Resources tab.

Hinshaw also urges youth and families to learn more about Kansas 4-H by contacting their local 4-H club leader, or their local K-State Research and Extension agent.

Women Managing the Farm Conference goes virtual for 2021

The Women Managing the Farm Conference, set for February 10-12, will go virtual for 2021. Since 2005, the event has brought together women farmers, rural business leaders and landowners. The Women Managing the Farm Conference will continue to offer a supportive setting in which women can develop the skills, resources and knowledge needed for success in a competitive agricultural environment.

Keynote speaker Matt Rush, inspirational speaker, author, and self-proclaimed Farm Boy, will motivate attendees to focus on "Planting the Seeds of Greatness". Conference sessions are designed to keep women up to date on the latest advancements in agriculture and thriving within their rural communities. New to the conference in 2021 will be a resource library of videos and materials for attendees to utilize to maintain a healthy and sustainable home and business life.

Registration for the conference is available at womenmanagingthefarm.com, the 2021 fee is \$50 and includes keynotes, breakout sessions and access to the Women Managing the Farm virtual resource library.

More information about speakers, programs, exhibitors, registration and scholarships can be found at the website, womenmanagingthefarm.com, or by calling 785-532-2560. Keep up-to-date with the latest Women Managing the Farm news through [Facebook.com/WomenManagingtheFarm](https://www.facebook.com/WomenManagingtheFarm).

USDA AMS releases final GIPSA rule

USDA's Agricultural Marketing Service issued a final GIPSA rule titled "Undue and Unreasonable Preferences and Advantages Under the Packers and Stockyards Act." The regulation establishes four criteria the Secretary of Agriculture must consider when determining whether a packer, swine contractor or live poultry dealer has made or given any undue or unreasonable preference or advantage to any person or locality in viola-

tion of the act. The criteria include whether the preference or advantage under consideration cannot be justified:

On the basis of a cost savings related to dealing with different producers, sellers or growers;

Based on meeting a competitor's prices;

Based on meeting other terms offered by a competitor; and

As a reasonable business decision.

Industry groups have expressed concerns with some of the provisions of the final rule during the comment period but will encourage the Biden administration to leave it in place because it is much better than the 2010 proposed rule.



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Every _____ we _____ to a tree _____ far away. Not just any _____ farm, a _____ tree _____. My dad and I _____ onto the _____ to _____ for the perfect _____. Some people like them _____ and _____ and some like them _____ and fat. We are searching for a tall and _____ one! "Over there!" I exclaim, "Dad it's over there!" Off we _____, saw in hand to _____ this year's _____ down. _____ it's _____ finally!

Christmas Wreath Craft

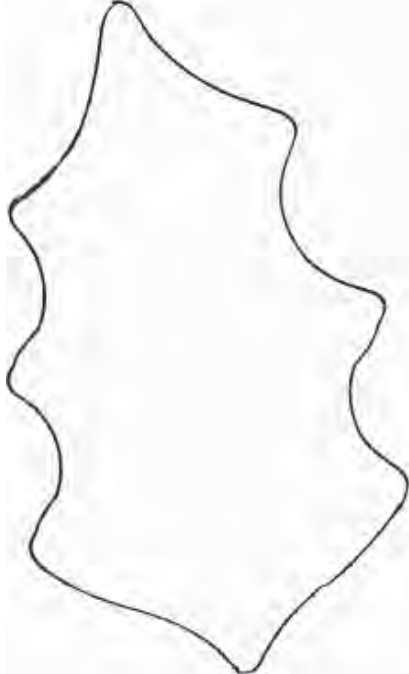
Get your parent's permission/assistance when using scissors and glue. Original template at <https://www.allkidsnetwork.com/crafts/christmas/holly-leaf-wreath.asp>

Materials for 1 Wreath:

- Construction paper (green & red)
- Large paper plate • Holly leaf template
- Scissors • Glue

Steps:

- 1: Cut out (or trace onto white paper and cut) the holly leaf outline. Trace the leaf onto green construction paper. You will need 25 or more leaves.
- 2: Cut the center out of a paper plate, and discard it (keeping only the rim).
- 3: Squeeze a generous amount of glue onto the paper plate rim and add the leaves, overlapping them a bit so that no white is showing from the paper plate.
- 4: Cut some small circles out of red construction paper and glue them onto the wreath as berries.

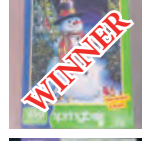


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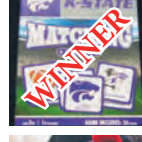
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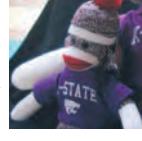
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NPPC supports Tai nomination as U.S. Trade Representative

President-elect Joe Biden recently nominated Katherine Tai to be the U.S. Trade Representative. Since 2017, she has been the chief trade counsel for the House Ways and Means Committee and previously served in the Office of the United States Trade Representative as chief counsel for China Trade Enforcement. The following statement may be attributed to National Pork Producers Council President Howard "A.V." Roth, a hog farmer from Wauzeka, Wisconsin.

"We congratulate Katherine Tai on her nomination. Her deep trade experience in Congress and the executive branch will serve her well as our next U.S. Trade Representative. Opening new and expanding existing markets for U.S. pork exports – through regional or bilateral trade agreements and initiatives – are vital to the continued success of the U.S. pork industry. As the largest pork-exporting nation, United States trade policy has tremendous ramifications for each of

our hog farmers. We look forward to working with her on numerous trade-related issues, including the United States rejoining the Comprehensive and Progressive Trans-Pacific Partnership (CPTPP), a U.S.-UK free trade agreement that removes tariffs and all non-science-based barriers, and expanding access in heavily protected markets such as Vietnam, the Philippines, Thailand, India, Australia, South Africa, Brazil, Ecuador, the EU and Jamaica."

Kansas dairy industry is growing despite fewer farms

Kansas is well known for beef production, but the state's dairy industry has grown significantly over the past twenty years and Kansas State University's Mike Brouk expects that trend to continue.

Brouk, an animal science professor and K-State Research and Extension dairy specialist, said there are twice as many dairy cows in Kansas now as there were in 1998, and that the state has been adding 3,000 to 4,000 per year.

The trend started years ago when some large dairies relocated from other states because of Kansas' readily-available feed, land and generally favorable climate, according to a USDA report.

"We're milking more cows, but we're also getting more milk per cow," said Brouk, who provided an update for Kansas agriculture Extension agents last month.

Milk production per cow is up about 50% from where it was in 1998, reaching an average of 23,429 pounds per cow per year in 2019 from 16,037 pounds in 1998. Brouk largely credits Kansas producers and their management practices for the increases.

He works with some producers who have started using robots or are considering switching to robotic milking but noted

that startup costs are an obstacle to the adoption of the technology. The equipment investment for robotic milking is about \$2,500 per cow compared with \$250 per cow using conventional equipment.

Currently, five farms in Kansas are milking robotically.

Kansas' overall milk production is about three times what it was in 1998 because of the increase in cow numbers and more milk production per cow. That puts the state at No. 16 nationally in total milk production and No. 14 in production per cow.

One of the downsides in the industry is consolidation. Brouk said there has been a 2.57-fold decrease in the number of dairy farms in the state, but added that many of the remaining farms are growing. Some have locations in other states.

"We produce more milk in Kansas than what we can consume as a population," he added.

Americans typically consume about 600 pounds of milk or milk products each year. Since Kansas currently produces about twice that much or 1.13 million pounds, about half goes to other states – often southeast states where production per capita is less or is exported to other countries.

Brouk said dairy consumption has increased

over the past twenty years, but "How we consume dairy products has changed drastically during that time. We've had a decrease in fluid milk sales of about 42% but an increase in cheese sales of about 170%. It's not all about fluid milk anymore."

As in other agriculture sectors, dairy exports to other countries have become increasingly important and have continued to increase even this year during the coronavirus pandemic. Mexico is the largest buyer of U.S. dairy products, but southeast Asia and Canada are also key markets.

Brouk said total dairy product consumption is up about 20% from where it was in 1975.

"We have a very healthy market, healthy demand for our products and that's a good thing for our industry," he said.

He noted, however, that even with robust milk production and demand, dairy farmers' margins are tight because of feed costs. A measure called the milk-feed price ratio indicates that dairy producers' profit margins are growing tighter.

"That means any uptick in feed prices without a corresponding move up in milk prices will make margins even tighter," Brouk said.

Global food prices reach six-year high, meat prices still lower than last year

Global food commodity prices rose sharply in November to their highest level in nearly six years, according to the latest data from the United Nations Food and Agriculture Organization. The FAO Food Price Index averaged 105 points in November, up almost 4% from October and 6.5% higher year-over-year. The monthly increase is at its highest level since December 2014. The Meat Price Index rose 0.9% from October but is still 13.7% below its value a year ago. Prices for beef, pork and lamb all increased, while poultry declined.

Grass & Grain Area Auctions and Sales

Due to the uncertainty of events, if you plan to attend any of the following auctions and have any doubts, please contact the auction company to confirm that the auction will be conducted and inquire about safety procedures if you are concerned. And please check their websites.

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January 7, 2021 — Bred Cow & Heifer Special sale consisting of 1st calf bred heifers, bred cows & cow/calf families, held at Beatrice Livestock Sales, Beatrice, Nebraska.

January 9 & 10 (Rescheduled from November) — 1994 Lincoln Town Car Cartier Sedan, collectibles, vintage furniture, household, tools & miscellaneous including cast iron vintage toys, wooden advertising boxes, Southwest signed items, KU items, glassware & much more; 200+ lots of jewelry including turquoise, gold & diamond rings, watches, many vintage pieces, 500+ lots of coins including \$10 Buffalo Bill Silver Bill, 1861 restrike Confederate half dollar, Morgan & Peace dollars, Eisenhower dollars, Liberty & Franklin halves, quarters, dimes, nickels & more held at Lawrence for Joan Handley Estate & Ruby Freels Estate. Auctioneers: Elston Auctions.

January 16, 2021 —

Farm auction selling Bobcat skid steer, skid steer attachments, tractor, trailers, equipment, 1997 Mercedes Benz, tools, collectibles held at Lawrence for Schneider Family Trust. Details soon! Auctioneers: Elston Auctions.

January 21, 2021 — Pottawatomie County Land Auction: 550 acres, m/l of Native Grass with ponds sold in 2 tracts consisting of 313 Acres m/l located in Sec 9-T7-R9 on 99 Hwy. and 237 Acres m/l located in Sec. 7-T7-R7 West of Hwy. 99 on Huff Road held at Manhattan for Alfred Heide Trust. Auctioneers: Ruckert Realty & Auction, Jeff Ruckert.

January 23, 2021 — 400+ Toys including IH, JD, Case, Ford, Oliver, MM, MF, Cat, Arcade, TruScale; Ertl, Franklin Mint, Precision, SpecCast, Structo, Tonka. 1/12th, 1/16th, 1/24th, 1/43rd, 1/64th, most all toys have the boxes. Also selling collectibles, household, tools & miscellaneous held at Lawrence for Sam Stanley Estate. Auctioneers: Elston Auctions, Mark Elston.

January 28, 2021 — 4 Tracts of Clay County Farmland south of Clay Center for James D. Braden & Margie Clark Tidwell Braden Trust and Pleasant Hill Farms, LLC. Auctioneers: Clay County Real Estate & Auction Service, Greg Kretz, salesman & auctioneer.

February 6, 2021 — Ax-

tell Knights of Columbus Consignment Auction held at Axtell. Contact Bob at 785-736-2787 or Jim at 785-736-2821 to consign.

February 6, 2021 — 689.7 acres m/l of Clay County land consisting of T1: 133 ac m/l with 122.8 m/l cropland & 10.2 m/l of waterways and wildlife habitat; T2: 157.3 ac m/l with 144.8 m/l cropland & 12.5 m/l waterways; T3: 82.77 ac m/l with 74.24 m/l cropland & 8.53 m/l waterways; T4: 156.21 ac m/l with 138.78 m/l good native grass pasture, 17.43 m/l cropland; T5: 160.2 ac m/l with 133.9 m/l cropland & 26.3 m/l waterways, hay meadow & wildlife habitat to be held at Clay Center (online bidding available at www.MidwestLandandHome.com). Seller: Gardner Trust. Auctioneers: Midwest Land & Home, Mark Uhlik listing broker & Jeff Dankenbring, broker.

March 1, 2021 — Great quality line of Farm Equipment held at Abilene for T. Lee Gruen & Jason Kooker. Auctioneers: Reynolds Auction Service, Randy Reynolds & Greg Kretz, auctioneers.

March 6, 2021 — Farm machinery & miscellaneous Southwest of Abilene for Paul Lehman & Dorothy Lehman Trust. Auctioneers: Kretz Auction Service.

April 10, 2021 — Fink Beef Genetics Spring Bull Sale held at Randolph.

MARK YOUR CALENDARS

for September 29 & 30,

2021

for the first ever

GRASS & GRAIN Farm and Ranch Show

To be held at the Riley
County Fairgrounds, CiCo
Park in Manhattan, KS

MORE INFORMATION COMING SOON!

BUSINESSES, TO RESERVE YOUR BOOTH SPACE CONTACT:



Kurtis Geisler

kurtis@agpress.com
Cell: 785-293-2221
Office: 785-539-7558



Shelby Mall

shelby@agpress.com
Cell: 303-518-0327
Office: 785-539-7558



Donna Sullivan

gandgeditor@agpress.com
Cell: 785-632-7001
Office: 785-539-7558

