



Barber County 4-H'ers and Fair Board rally around family in cancer battle

By Donna Sullivan, Editor

It's often said that agriculture is like a big family and never is that more apparent than when one of the family members is in need. That concept was on full display Sunday, July 25 at the Barber County Fair premium auction. Callen Corr led his steer through the ring - selling it not once, but ten times - with the proceeds going to another Barber County 4-H'er who is fighting cancer for the second time in her young life. The Kiowa Locker System donated the processing and the fair board held a silent auction with donated items ranging from a breeding fee on a stud to beautiful hand-made furniture. By the end of the evening, more than \$35,000 had been raised.

In the stands at the auction, just a week after her first round of chemotherapy treatment, was Madie Marshall and her family.

In 2001, at just five and a half months old, Madie was diagnosed with Bilateral Retinoblastoma and sent to St. Jude Children's Research Hospital in Memphis. While they were able to save the vision in one eye, doctors had to remove her left eye just before her third birthday, replacing it with what her mother calls her "magic left eye." For seventeen years Madie was cancer-free. She was active in 4-H and showed cattle at local shows as well as the Kansas Junior Livestock Show, Kansas Beef Expo, Tulsa State Fair and National Western Stock Show. She was also part of the Barber County state champion meat judging team that represented Kansas in the National 4-H contest. Madie graduated from Chaparral High School in 2019, then was off to Kansas State University, where she is now a junior majoring in animal science, marketing and communications as well as getting a minor in agriculture sales. She's taking this year off to fight the cancer, but plans to return and earn her degree. She would like to one day do event marketing or work for a breed association.



Madie, second from left, is shown with her dad Mike, sister Rhyann and mom Nanci. Madie was able to be in the stands at the 100th Barber County Fair to cheer on her little sister during her shows.

In June, Madie was in a car accident, and although she wasn't hurt, kept having pain in her knee. When she went to the doctor to have it checked out, an MRI showed a mass on her left knee, prompting her doctors to contact St. Jude once again, who made arrangements for her to go back to Memphis for more testing. Madie and her parents were in Memphis from June 21 to July 14, where after scans, x-rays, blood tests and a lung biopsy it was determined that Madie has Osteosarcoma on her left femur that has metastasized to her lungs. She had her first round of chemotherapy on July 3. She will continue with chemotherapy for the next eight months and will also have surgery to save her left leg, and possibly lung surgery later on as well.

As soon as the fair was over, Madie, her mom and her dad Mike headed back to St. Jude's for her next

treatment. She will be in Memphis for about three weeks, with her parents taking turns being there with her and returning home to work. Nanci works for USDA for Harper County Farm Service and Mike is the ranch foreman for Chain Ranch in Canton, Oklahoma.

Madie and her family are in a battle, and their community wants to make sure they know they're not fighting alone. Her uncle Tim is organizing a perpetual auction at Pratt Livestock on August 19, selling a steer that is out of a heifer Madie showed a couple of years ago. If anyone would like to submit a bid, contact Tim at tim@marshallcattleco.com or phone 620-887-1044.

Nanci says that while her husband knows Callen's dad, and the families know each other through 4-H, they aren't really that well acquainted, which makes the donation even more meaningful. "They

were just incredibly kind," Nanci said, "We're very humbled by the whole



Madie was active in 4-H and grew up showing cattle at local shows as well as the Kansas Junior Livestock Show, Kansas Beef Expo, Tulsa State Fair and National Western Stock Show.

deal and very thankful."

"It was just really good to see everyone supporting us," Madie said. "Every one is back at home praying for us. It was just really cool to watch and overwhelming with emotion."

"We were just so incredibly grateful and blessed,"

said Nanci. "I don't even know what to say... 'thank you' isn't even close to enough."

Madie's uncle Tim was overwhelmed by the support shown to his family and commented, "The people of rural America are awesome."



Callen Corr sold his steer ten times at the Barber County Fair premium auction and donated the proceeds to Madie Marshall. In the background are Callen's parents, Larry and Amanda Corr, and Barber County Extension agent Justin Goodno. The steer, along with donated auction items, raised more than \$35,000 for the Marshall family, who is spending several weeks at St. Jude Children's Research Hospital in Memphis as Madie undergoes chemotherapy for cancer.

Inductees announced for Cattle Marketing Hall of Fame

The Cattle Marketing Hall of Fame recognizes individuals who have made extraordinary contributions to competitive marketing and true price discovery. These men and women are the backbone of the cattle industry. Their efforts ensure a competitive marketplace, the foundation of the American Cattle Industry. Without price discovery we become price-takers and lose our way of life.

Following are biographies of the 2021 Cattle Marketing Hall of Fame Kansas inductees. The



Mike Samples

presentation will take place Thursday, August 5 at 1 p.m. at Pratt Livestock and there will be a free lunch from 11-1.

Michael T. Samples - Farmers and Ranchers Livestock

Mike Samples was born November 21, 1949 in Ontario, Oregon. His parents Jay and Ruth Samples with sister Brenda moved to southeast Kansas shortly after Mike was born. Mike's father bought an eighty-acre farm north of Erie, and that's where Mike was raised. Jay worked in the oilfield and farmed until he ventured into building a drive-in café called the B&M, named after his children.

After Mike entered high school at Erie his life made an abrupt change when he met his vo-ag teacher Ken Buntin. Mr. Buntin told him he had to have projects, therefore Mike then started farming,



Karl Mark Winter

raising hogs and cattle. His involvement in FFA lead him to become Star Farmer of Kansas in 1967 and a State Officer in 1967-1968. Mr. Buntin was very instrumental in shaping Mike's life and future direction.

While in high school his friend Tim Peak's dad had a commission firm at the Parsons Stockyard. Mike was fascinated with the commotion of a sale barn and went to the sale every chance he had. This lit a desire in Mike to become part of the auction world. During that time, he started driving and traveling with famous cattleman E.J. Peck and learned many things about the cattle industry.

In his younger years he worked for the Fredonia market then later ran the Chanute Sale Barn for a short while before becoming the manager of the Parsons Livestock Market for Russell and Mark McKee. Mike ran the market and also had orders to buy cattle at three to four sales each week.

August 31, 1987, Mike made a big change leaving Erie moving to Salina to



Tom Frey

manage Farmers & Ranchers Livestock. He quickly found the once-large market had several problems and not many customers. With the help of several great people the market started to turn around. Under Mike's watchful eye Farmer & Ranchers Livestock has become the largest market in Kansas for several years running, selling more than 200,000 head per year along with hogs and two large horse sales per year.

Mike has lived the last 30-plus years in the Abilene area with his wife Donna. He has three children, Monae living in Erie, Marshall in Abilene and Micah also in Abilene, he also has four grandchildren and one great-granddaughter. Micah has joined Mike working at the market as a penner for several years now.

Mike has not yet considered retirement because of his passion for the market and his love for his producers and buyers. Mike still enjoys the people and the atmosphere of a cattle auction.

Karl Mark Winter - Winter Livestock

Late in the year of 1887 Henry Winter left his Iowa home in search of land. He brought his springboard wagon to rest by Pawnee Creek in Finney County, Kansas where he built a sod home on what was soon to be known as the Winter Ranch. He filed his claim January 18, 1888 and immediately sent for his wife Kate and three children to join him at their new home.

On April 21, 1889 a fourth child, Karl Mark Winter, was born to Henry and Kate. As a youngster Karl saw the great herds of cattle trailed in from the south. Some were driven across the eastern corner of the Winter Ranch to water at the Pawnee Creek. It was a great source of entertainment for young Winter and his brothers to ride alongside the drovers and marvel at the herds. One of those was said to be 10,000 head of cattle on their way up the Chisholm Trail.

Karl farmed and ranched alongside his father until the age of 21, when he took over the ranch. In Karl's capable hands the ranch increased

in size many times over. The brown-eyed neighbor girl who won young Karl Winter's heart was Gladys Brown, whose parents had come from Cherokee County, Kansas. After marrying in 1914, Gladys and Karl ranched on his home place. They were the parents of three sons: Ralph, Ross and Ray. In 1936, Karl and his family moved to Dodge City because of Gladys' failing health. That year, Karl purchased the livestock auction facilities in Dodge City from J.C. Renner and leased the adjoining Santa Fe stockyards used in the heyday of the cattle drives. Gladys' illness brought about her death in 1939. In 1942 Karl married Grace Bayless. Together they made a home for his sons and their daughter, Phyllis.

Winter Livestock Commission Company was the name of Karl's new enterprise and some 29,886 head were sold in the first year of operation. In the years to come Karl sold half-interest to Ted McKinley and together they kept the business growing at a steady pace. Winter Livestock Inc. acquired the La Junta, Colorado sale facility in 1940 in an effort to further serve the farmer, rancher and cattleman. Later Ted McKinley sold his share of the partnership back to Karl.

After World War II Karl



Summer Schedules

By Kim Baldwin, McPherson County farmer
A friend of mine recently asked when my family truly begins to enjoy summer. She asked this well-meaning question to help her figure out when we get to enjoy some rest and relaxation during the summer months. She has observed my family for many years and has recognized that while many others enjoy vacations during this time of the year, it seems as if my family does not get the “traditional” summer experience so

many others do. Before I met and eventually married my husband, I lived in a town where I taught. As soon as I had wrapped up my lessons for the year, cleaned my classroom and submitted my final grades, my summer break began. My summer breaks consisted of a lot of cookouts with friends and family, a lot of time in a swimming pool, and a lot of travel. I had many things to do during my breaks, and I generally kept a pretty busy schedule to ensure I'd soak up

all of what summer offered. Many nights I'd usually fall asleep exhausted from a busy summer day and get a good, hard sleep before rising with the sun the next morning.

When I look at what summers were like for me as a single teacher living in a small town compared to what my summers look like now on the farm, I can't help but recognize that some things remain the same yet appear different. During wheat harvest, I still experience meals with friends and family — although what is generally grilled at home is then packaged up and hauled out to hungry people in a wheat field somewhere. I still enjoy meals with others while sitting in our lawn chairs, albeit the scenery and timeframes may look a little different.

My time relaxing at the pool with friends has transitioned to water time with my kids. Pool time is now generally centered around our stock tank pool that sits in our front yard. It's quite convenient for early morning or evening dips, and you don't have to deal with crowds or admission fees. Sometimes the kids and I enjoy a trip to a local splash pad or enjoy time at our town's public pool. In either of these scenarios, we all enjoy a little refreshing break from the summer heat.

I also still get to travel during the summer months. Some days include unplanned short trips to a business in a nearby town to pick up irrigation or machine parts my husband needs. Unless the items are needed immediately, I usually have the kids put

on their swimsuits under their clothes and pack some towels in the event we find a new community splash pad to enjoy. If we strike out with the splash pad on our parts runs, we'll look for community parks or interesting things like murals to explore in these other communities. Sometimes, the kids and I can also sneak away for multiple days if schedules allow.

As the summer continues and hectic, timely tasks on the farm like wheat harvest and planting have transitioned more into an autopilot mode of things like managing irrigation. We still take advantage of the daylight hours and generally still collapse into our beds nightly well after the lightning bugs fill the air.

As summer continues,

my family can begin to stray a bit further from the farm. We can enjoy a swimming pool at a hotel or a relaxing evening cookout together at home. We, no doubt, will still collapse into bed at night after exhausting days trying to take full advantage of all that the summer days allow us to absorb. And we will begin talking about what fun family trip we can plan for and enjoy some rest and relaxation — somewhere perhaps warm and sunny — in either January or February.

“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.

Fire officer: Consider growing season burns to manage rangeland

While most prescribed fires in Kansas are conducted during the dormant season — typically March through April — researchers and fire managers suggest growing season burns done between July and September can provide benefits for land managers and public safety.

Dennis Carlson, an assistant state fire management officer with the Kansas Forest Service, said prescribed fires during the dormant season burn more aggressively due to the buildup of dry grasses, woody debris and other litter. The combination of increased fuel load, high winds and low humidity levels can result in increased instances of wildfires, among other challenges.

“One thing we see with prescribed fires in the dormant season is how few days there are to apply prescribed fire due to high

winds and low humidity,” Carlson said. “With so few days to burn, it often results in increased smoke management issues due to the significant number of prescribed fires squeezed into these few days.”

Higher levels of humidity and increased vegetation moisture in the growing season help to moderate fire behavior and reduce the risk of an escaped fire, according to Carlson.

Growing season prescribed fires can also be used to manage rangeland woody encroachment, manage certain weed species, and provide wildlife habitat benefits. The benefits and risks along with fuels, wind speeds, humidity and landowner goals are considered when building the prescription for the plan so one can stay within the guidelines to meet the intended resource benefits.

The key with growing season prescribed fire, Carlson noted, is a good amount of previous year's vegetation present. If there is no to very little previous year's vegetation present, a growing season prescribed fire will not be successful, he said.

According to K.C. Olson, professor of range beef cattle nutrition and management at Kansas State University, prescribed-fire research conducted between 2014 and 2020 documented the effects of growing season prescribed fire compared with dormant season prescribed fire on rangeland health and performance of grazing livestock.

“Results were quite compelling,” Olson said. “Prescribed fire applied in either early August or early September strongly suppressed sericea lespedeza over a four-year period. No differences were

observed between treatments in native grass composition, forage biomass accumulation, percentage of bare soil, percentage of litter cover or basal plant cover.”

Olson said the diversity of plant species was improved by four consecutive years of prescribed fire in August or September compared to April prescribed fire. In a subsequent three-year study, the performance of grazing yearling cattle was found to be similar between pastures burned in April versus those burned in August.

“Our team of researchers concluded with these projects that comprehensive and cost-effective control of sericea lespedeza could be achieved by moving the prescribed-fire season from spring to late summer without sacrificing animal performance

while simultaneously improving all meaningful indices of rangeland health,” Olson said.

Landowners, land managers, and communities in wildland urban interface — an area of transition between unoccupied land and human development — can also take advantage of higher relative humidity and more predictable weather during growing season prescribed fires.

“During the growing season and when within prescription, fires travel slower and have less overall intensity due to the fire needing to use significant energy to drive off the moisture from the previous year's fuels along with consuming the current green fuels,” Carlson said. “These growing season burns will produce more smoke and steam compared to dormant season burns so one must take

this into account by only burning on days when the winds will push smoke away from areas of concern.”

Carlson said there are several things to consider when planning a summer prescribed burn:

One must have an objective and have the proper site conditions, such as appropriate amount of previous year's vegetation that can carry the growing season burn.

The objectives, weather conditions, notifications, maps, and safety elements need to be built into the prescribed fire plan — and followed. There are many online prescribed fire resources that outline a prescribed fire plan along with the conditions to adhere to.

Consider the current moisture level in the soil and the overall weather trend. It is good to have adequate soil moisture so the grasses will resprout and grow to provide cover for the winter months.

Fire breaks must be properly prepared.

Growing season burns can be a little more exhausting for individuals due to high daytime temperatures and humidity compared to dormant season burns. Take frequent breaks to cool down as needed.

“Growing season burns are starting to get more attention in Kansas due to the benefits they provide. When done properly, growing season burns are another tool for natural resource managers,” Carlson said.

More information on conducting a prescribed burn and the benefits are available from the Kansas Forest Service and K-State Research and Extension.



Last week I experienced something I hadn't done in at least twenty years, and it was glorious, I didn't know how much I missed it. Last week Jennifer and I went and watched our nieces show their steers at their county 4-H fair. Why was that such an event? Because it was the first time in over 20 years and maybe 30 that I watched a show as a spectator and not a parent, judge, or county agent. To say the least it was something I could get used to.

I have to admit it, I miss the fair. I have not made it to my home county fair in two years and there was something missing. I haven't stayed away on purpose; life has gotten in the way. I also have to admit that it is a little bittersweet to go to a fair now and not have any responsibilities. It seems odd not to be stressed about the fair and getting ready for it.

Panic and anxiety were the norm for us the week before the fair and now there is this funny feeling that I am missing something. Even though those days leading up to the fair were the reason for lots of intense, heated discussions and a serious lack of sleep, I still miss it. I miss the late-night clipping sessions, wondering if the livestock would weigh what we hoped it would or if they would be too light or too heavy.

I miss sticking the decals on the rockets hoping they would stay attached. Tacky varnish on woodworking projects and underbaked cookies are just a distant memory. So is packing for the fair and wondering what we forgot that we would make a fevered run home for. Then there is the planning and shopping for food that would be forgotten in favor of gourmet meals purchased at the food stand because it was easier. Or wondering how much cash you should have to get through those four days, knowing it would not be enough.

Okay, so I don't really miss any of that all that much, but I do miss the things they led up to. I miss sitting on the show box talking to neighbors and friends. I miss those lazy afternoons between shows and the late nights after the show. I miss the feeling of accomplishment and relief when everything

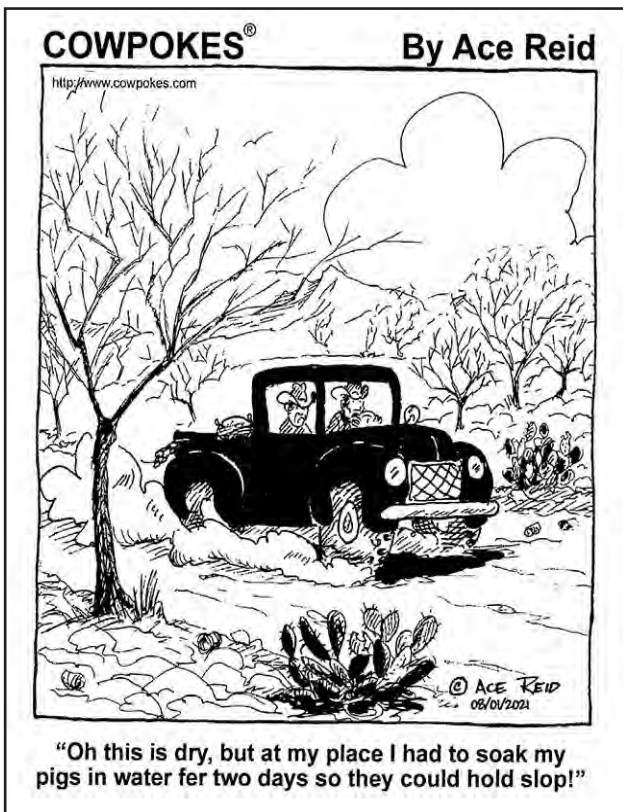
was stalled, weighed in and entered and at that time you realized you hadn't forgotten anything.

It's funny when Jennifer and I started our journey as fair parents with that first bucket calf almost 20 years ago, it seemed like we were going to be fair parents forever. Then as quickly as it started, it was over. We started with a black bucket calf named Jethro and ended with a black steer named Captain but there were a whole lot of memories in between and that is what I miss.

I enjoyed watching the girls show their steers, but it did bring back a swarm of memories. Maybe that is why I hadn't just attended a fair since we had finished our run. In some ways it felt like I was infringing on something, I was there but only as a spectator, only as moral support and I wasn't used to that. If I was going to be perfectly honest that change in roles was probably why I had stayed away and now I regret it.

Yes, it was a different feeling to just watch with no responsibilities and it was a bit bittersweet. I had to come to grips with the idea that that part of my life had ended, and it would never return. A part of my life that defined who I was for so long and it was suddenly gone. Then I thought about my kids and how those things they had learned at the county fair had benefited them and made them who they are today.

I am sure that is what it is all about and we were blessed to have had the experience. I mean the whole experience too, the good times and the bad, the tears and the laughter, it all served a purpose. The important things like the courage it took to step into the show ring, all the dedication it took to get their animals to the fair and all of the responsibility they had accepted. These things all helped mold my kids into productive, successful adults. Yes, I miss those days dearly and often want to go back and experience them again but that is not how life works. I am sure this next phase in life will be just as good, in fact I kind of enjoyed being a spectator with no duties but there is still the feeling of something missing.



“Oh this is dry, but at my place I had to soak my pigs in water for two days so they could hold slop!”



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Governor Laura Kelly, center, visited Nu Life Market as part of her Back in Business Tour last week. Nu Life Market is the largest grain-flour sorghum manufacturer in the United States.

Governor Laura Kelly visits western Kansas businesses on Back in Business Tour

Last week Governor Laura Kelly toured Nu Life Market, the largest grain-flour sorghum manufacturer in the United States, as the first stop on her Back in Business Tour. On the tour, Governor Kelly learned about Nu Life Market's

sorghum processing facility and discussed the company's successful domestic growth, and how her administration could increase the potential for future growth and product development.

Following her visit to

Nu Life Market, Governor Kelly toured Ehmke Seed, a fifth-generation family farm and one of the premier wheat, triticale and rye seed dealers in western Kansas.

During the visit, Governor Kelly learned more about Ehmke Seed's fa-



The governor also visited Ehmke Seed, one of the premier wheat, triticale and rye seed dealers in western Kansas. Above Louise Ehmke shows Kelly around their facility.

Nutrition research improves public perception of beef

According to the Beef Checkoff, consumers today are more open to the nutritional benefits of beef than at any other time since the Checkoff began more than three decades ago.

The Beef Checkoff was implemented at a time when U.S. Dietary Guide-

lines encouraged Americans to limit beef in their diet and reduce their intake of fat and cholesterol. This coincided with Americans' growing interest in healthy lifestyles and it quickly became clear nutrition and health concerns could be a potential barrier to consum-

ers eating beef.

In order to address the concerns and further understand beef's role in health, the Checkoff began funding nutrition research. Through the years, the Checkoff has made significant contributions to the scientific understanding about beef's

role in health. And now, the Dietary Guidelines for Americans (DGAs) recommend introducing solid foods, like beef, to infants and toddlers, in order to make every bite count with protein, iron, zinc and choline. For more information, visit www.beefresearch.org.

Inductees announced for Cattle Marketing Hall of Fame

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was known in the community as a trusted mentor. He partnered on cattle and other business endeavors that traditional banking means would not support. The family has been blessed with many stories from community leaders and citizens that it was Karl's belief in them and his willingness to give them a loan that got them started.

In 1956 Karl and Ross Winter built Winter Feed Yard in Dodge City in effort to meet the growing needs of the cattle industry.

Karl passed in 1982 leaving his legacy in the capable hands of his sons Ray and Ross. Today the family is still farming and ranching the same land in Finney County and has remained dedicated to the cattle industry through the commitment of third, fourth and fifth generation family members.

Karl had a reputation of fairness to both the buyers and sellers. "When you've dealt with a man's grandfather, his father and now him, it makes for a lot of trust." It's that kind of trust that the Winter Family will continue into the future.

Tom Frey - Centennial Livestock Auction

Tom grew up in Eastern Nebraska and started his auction and auctioneer profession in the ring and alleys of the Columbus

Sales Pavilion in Columbus, Nebraska. He spent nearly 20 years at Centennial Livestock Auction in Fort Collins, Colorado, prior to purchasing Creston Livestock Auction, Inc., in 1999. After successfully operating the Creston market for 20 years, Tom and Leisa sold the market and moved back to their beloved Colorado roots in 2019. Since, Tom has re-

turned to work at Centennial Livestock Auction.

Tom is a past president of the Iowa Livestock Auction Markets Association, 2010 International Livestock Auctioneer Champion, 2009 Reserve World Champion Auctioneer, 2009 Greater Midwest Champion Livestock Auctioneer and several-time Top Ten World Livestock Auctioneer.

Tom and his wife, Leisa, are blessed with seven children and four grandchildren, Reagan and Coltyr Wayne, Tate Thomas and Noelle Jayne. The Frey family also runs a 100 head, cow/calf operation. In his spare time, Tom enjoys spending time with family, hunting, fishing and keeping up with all the family activities.

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GRASS & GRAIN Our Daily Bread

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

Jackie Doud, Topeka, Wins This Week's Grass & Grain Recipe Contest & Prize

Winner Jackie Doud, Topeka:
PESTO & CHICKEN

- 8 ounces penne pasta
- 1 zucchini
- 1 cup grape tomatoes, halved
- 1/2 cup pesto sauce
- 1/8 teaspoon pepper
- 2 cups sliced, cooked chicken
- 1/2 cup Parmesan cheese

Cook pasta according to directions. Reserve 1/2 cup cooking liquid; drain the rest. Return pasta to pot. Cut zucchini lengthwise into ribbons. To pasta, add tomatoes, pesto sauce and pepper then chicken and zucchini. Cook over low heat stirring gently until heated through. Add reserved liquid. Top with Parmesan cheese.

- Millie Conger, Tecumseh:
ORANGE SALAD
- 1 small box orange gelatin
 - 1 small box instant vanilla pudding
 - 1 cup boiling water
 - 1/2 cup cold water
 - 8 ounces Cool Whip
 - 14-oz. can mandarin oranges
 - 1 cup miniature marshmallows
- Combine gelatin and boiling water; whisk to dissolve. Add cold water and let chill 15 minutes in refrigerator. Whisk in dry vanilla pudding until smooth; chill another 15 minutes or until slightly thick. Fold in Cool Whip, oranges and marshmallows. Chill before serving.

- Rose Edwards, Stillwater, Oklahoma:
STRAWBERRY CREAM POKE CAKE
- 1 white cake mix
 - 3/4 cup boiling water
 - 1 box strawberry gelatin
 - 1/2 cup cold water

- 8 ounces Cool Whip
- 1 can cream cheese frosting
- 1 1/2 cups fresh strawberries, sliced

Bake cake as directed on box in 9-by-13-inch pan. Let cool 20 minutes. Poke cake with handle of wooden spoon. Stir gelatin into boiling water. Stir in cold water. Pour over cake. Refrigerate 30 minutes. Combine Cool Whip and frosting. Spread over cake. Top with strawberries and refrigerate.

- Kellee George, Shawnee:
EASY CORN DISH

- 1/4 cup butter
 - 1 small chopped onion
 - 2-3 chopped & seeded jalapeno peppers
 - 6 Roma tomatoes, seeded & chopped
 - 4 cups fresh or frozen corn
 - 1 1/2 teaspoons salt
- Heat butter. Add onion and peppers and cook and stir until onion is crisp-

der, about 4 minutes. Stir in tomatoes and cook 3 minutes. Add corn and cook uncovered until tender stirring occasionally, about 9 minutes. Stir in salt.

- Loretta Shepard, Helena, Oklahoma:
BEST CHOCOLATE CHIP COOKIES

- 1 cup sugar
- 3/4 cup brown sugar
- 1 cup butter
- 1 cup peanut butter
- 1 teaspoon vanilla
- 2 eggs
- 2 cups flour
- 1 cup oats
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 16 ounces chocolate chips

Beat sugar, brown sugar, butter, peanut butter, vanilla and eggs until creamy. Mix in remaining ingredients except chocolate chips then add chocolate chips. Bake at 350 degrees for 10 to 12 minutes. Makes 4 dozen.

- Kathy Hogue of Topeka/Alma says, "Serving ranch-raised Angus is one of the best ways to please visitors. Invite friends for dinner soon!"

- BLUESTEM BEEF BRISKET**

- 1/3 cup water
- 1 teaspoon minced onion
- 2 tablespoons Worcestershire sauce
- 1 tablespoon apple cider vinegar
- 1 teaspoon beef bouillon granules

1/8 teaspoon ground red pepper
1 teaspoon chili powder
1/3 cup ketchup
1 tablespoon brown sugar
3 1/2 pounds beef brisket

Combine water, onion, Worcestershire sauce, vinegar, bouillon, red pepper, chili powder, ketchup and brown sugar. Trim fat off of a brisket approximately 2 inches thick. Place in a 7-by-11-inch or 9-by-13-inch glass baking dish. Pour liquid mixture over the top. Cover with foil. Bake at 325 degrees for 1 hour. Remove from oven, turn beef over and bake covered at 300 degrees for an additional 2 hours. Turn oven down to 275 degrees and bake for 1 hour.

- Kimberly Edwards, Stillwater, Oklahoma:
CARDAMON BROWN SUGAR BUTTER

- 8 tablespoons butter
- 1/4 cup brown sugar
- 3/4 teaspoon ground cardamon
- 1/2 teaspoon salt

Using a fork mash all ingredients together. Good on muffins, rolls, cornbread, etc.

- Recipe from Clips From Our Daily Bread, Volume 1:
BLUEBERRY COBBLER

- 4 cups blueberries
 - 2/3 cup sugar
 - 3 tablespoons butter or margarine
 - 1 cup flour
 - 1 teaspoon baking powder
 - 1/4 teaspoon salt
 - 1/2 cup milk
- Topping:**
- 1 cup sugar
 - 2 tablespoons cornstarch
 - 1 cup boiling water


Put the blueberries in the bottom of a 9-by-13-inch pan (I use a glass baking dish). Cream together the sugar and butter. Add the flour, baking powder, salt and milk. Spread over berries (or whatever fruit you are using). Mix sugar and cornstarch and sprinkle over batter. Pour the 1 cup of boiling water over this and bake at 350 degrees if using glass dish or 375 degrees for metal pan, for 40 to 45 minutes. Serve warm with whipped topping or ice cream.

The following recipe is reprinted from the September 4, 1973 Grass & Grain:

- Mrs. John Hedberg, R1, Reading:

- PICALILLI**
- 4 cups green tomatoes (ground before measuring)
 - 2 cups ground apples
 - 2 cups ground onions
 - 1 cup ground peppers
 - 2 cups vinegar
 - 2 cups apple cider
 - 2 1/2 cups sugar
 - 1 1/2 tablespoons mustard seed
 - 2 teaspoons celery seed

Grind tomatoes; squeeze out excess juice or drain overnight. Mix tomatoes, onions, apples and peppers; put spices in cloth bag. Add sugar and vinegar, cider and salt in large kettle. Boil slowly and stir for 2 hours. Place in sterilized jars and seal. This is a favorite with my family on hamburgers or other meat.



Baking With Sugarbuns

By Michele Carlyon
Rodeo Nights

A few years ago, while working as a steakhouse manager, I was approached with an offer to go to the Abilene Rodeo. I had never been to a rodeo, never watched one on television, knew absolutely nothing about them other than the assumption that there would be a bunch of cowboys, drinks and beautiful animals. I rallied some of the ladies I worked with to go with me. We were given free tickets and made our way over to Abilene to face the unknown.

We started out with the familiar and walked around the fairgrounds, checking out all the 4-H projects and eating the fair food that is always so tempting, of course making our way to my all-time favorite warm weather snack, sno-cones. We eventually made our way into the arena, found seats and settled in for the rodeo. A few of the ladies knew what was going on and were quick to explain it all, and to say that I was mesmerized would be an understatement.

Between the beauty of the animals, the bonds between animals and humans and the care taken to ensure animals aren't hurt in the process, I was mesmerized by all of it. Add in the antics of a sassy clown and I was hooked. The cherry on top of it all was watching little kids doing the calf chase or mutton bustin', I literally could not take my eyes off that arena and anxiously awaited what was going to happen next.

Our sweet friend, known to us as Mama Kelly, was our main source of explanation. Spending time growing up in the rodeo circuit, she knew what was happening and was happy to explain it all in a manner that was not only easy to understand but also made you want to know more. Mama Kelly knew the ins and outs of rodeo life and made it more personable to all of us.

After that first time, we made an appearance almost nightly for the Abilene

Rodeo, sitting on the edge of our seats through it all and hoping for a miracle when it came time to bull riding, eagerly hoping and wanting those riders to hit that eight-second mark and to do so without any injury. After the rodeo was over each night, we would make our way through the carnival before heading back home for the evening.

Abilene might have hooked us, but we continued to visit all the close rodeos, especially Manhattan and Junction City. One night we even found ourselves in the middle of nowhere at a rodeo where a bull rider did not walk out of the arena on his own, scariest thing I have ever seen. We continued our chase of rodeos for a couple of years, but once COVID hit and then leading into this summer, life had been hectic, and it did not seem like we were going to make any of them.

During the Junction City one, I was in Wisconsin, but the following weekend my forever friend Kari and I were trying to decide if we wanted to do something in Junction City or in Kansas City. When we saw the rodeo was in Manhattan, the decision was made for us. She made the drive into Junction, and Saturday evening we made our way back to the rodeo.

Back to sitting in the stands, soaking it all in and watching the evening events unfold before our eyes. It began as a warm evening, but once the sun started to go down, it was gorgeous, everything we could have hoped for as we finally made our way back to the magic of a rodeo night.

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: boobsbrainsandbaking.

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

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Preserving Your Garden Bounty Workshops Planned

By Holly Miner, FCS Extension Agent, Nutrition, Food Safety and Health, Wildcat Extension District

Home preservation of foods has been a foundation of Extension Education. Early history reveals that Extension agents have been helping local housewives preserve food using recommended practices since the beginning of Extension work. You can enjoy a variety of food, either from your garden or locally grown, all through the year when you preserve foods at home. You might save money on food also.

Wildcat Extension District Family and Consumer Science agent, Holly Miner will be offering Food Preservation workshops this summer. "A lot of people have planted gardens and if you are wanting to learn how to preserve there is a

workshop for you. Or if you want a refresher, to make sure you are using the latest recommended techniques while you preserve your food, please plan on attending," says Miner.

The workshops will be two-day evening sessions and will cover a variety of preservation methods such as water bath, pressure, dehydration and freezing. The workshops will be in the evenings from 5:30-8:30 p.m., and are for adults and older youth. A grant received by the Wildcat District allows the fee to be waived for these classes.

Each participant will learn the most up to date information on safely preserving food at home. Information will focus on the water bath method and freezing for the first session on Tuesdays and pressure canning and drying on Thursdays. Each participant will help prepare and process the foods and will take home a jar to enjoy. Please pre-register one week prior to the class you would like to attend at 620-331-2690. Miner said she enjoys helping others learn about food preservation and the classes are a fun way to learn the latest recommendations.

Workshops will be held in Parsons at the UMC August 17 and 19; Wildcat District Independence office on August 31 & September 2; Wildcat District Girard office on September 7 & 9; Fredonia office on September 14 & 16; and on September 21 & 23 - at a location to be determined in Pittsburg.

For more information about nutrition, food safety or health contact Holly Miner at haminer@ksu.edu or call 620-331-2690 or 308-224-4628 or stop by any Wildcat District office.



What's Your Dream?

By Lou Ann Thomas

I'm blurry-eyed and my productivity the last week has been at an all-time low. I blame the Olympics. Whether summer or winter I love the Olympics.

Even in the midst of controversy and COVID the Games are all about having a dream and making a commitment to pursue a goal, despite all challenges. Most of the athletes in Tokyo won't medal. Their dream is to simply be there representing their country and doing their best.

As I sit comfortably on my couch, enjoying my salty snacks, watching these athletes compete, I try to imagine the dedication and commitment that has brought them to this level.

I watch and I wonder: "What is my dream?" What do I want to accomplish that I would be willing to work that hard that long for? For what am I willing to sacrifice everything else in order to achieve? Honestly, I'm hard pressed to come up with anything. That's not to say I don't have dreams and goals. But I've not yet come up with something that I would be willing to pursue with so much dedication and passion that it would exclude all else.

I don't know if there is anything that calls to me with that kind of force. And I regret that. Watching these athletes and hearing

passion and dedication that these athletes have found on their way to becoming Olympians.

But what is the real dream these athletes are pursuing? Most are simply trying to do what they do to the best of their ability. And maybe that alone is the best dream we can have - to simply do our best at whatever we're doing, at whatever calls, or even whispers, to us.

Yes, they've worked hard and many have sacrificed and suffered hardships to pursue their individual dreams, but are they really that different from you and me? Don't we all just want to do the best we can, wherever we are, with what we have?

Maybe that's a big enough aspiration for any of us to pursue. We don't all need dreams of becoming an Olympic gold medalist. Besides, if we all decided to be Olympians there would be no end to the television coverage, and frankly, I need my rest.

Recipe for Success: Small Changes Can Make Favorite Foods Healthier

MANHATTAN - It has been well documented during the COVID-19 pandemic that Americans spent more time eating, working and cooking at home.

And, for many, that included many more visits to the family's favorite recipe book.

Recipes are fun, but "they are also a science," said K-State Research and Extension northeast area family and consumer sciences specialist Sharolyn Jackson. "You can make some modifications and tweak recipes in some cases, but in a lot of baked goods, for example, those measurements are based on scientific proportions. So, being accurate and following the recipe is really important."

Jackson, though, knows that science is ever-changing.

"I'm reminded of a favorite quote: 'Science is not the truth; science is finding the truth. And when science changes its opinion, it didn't lie to you. It learned more.'"

"I think about that because good nutrition is a very new science in comparison to many other sciences."

Jackson pointed to the fact that nutritionists once advised people to choose a low-fat or nonfat diet.

"That science has changed because now it's not just that you look at low-fat or nonfat foods, but it's the type of fat in that food," she said. "We always knew there were different types of fat, but years ago we thought they were processed the same in the body, and now we know they are not."

"We recommend now that people use unsaturated fats, rather than saturated fats. Things that we told people years ago to avoid, we now say to eat these because they're good for you, even though they have fat in them."

Those types of changes have helped form guidance for how to adapt time-tested recipes, some of which may have been passed down through generations of families.

Jackson offered the following thoughts on choosing healthy recipes, or adapting existing recipes to make them healthier:

Look for veggies. "We know that fruits and vegetables are important in the diet, and the recommendations for how much to include have actually gone up over the years," she said.

Jackson said one idea

is to look for recipes in which vegetables can serve as a main dish, "and then if you want meat with the meal, add a side dish of fish, grilled chicken or the occasional red meat."

"Instead of making the meat the main dish, make the vegetables the main dish."

Use whole grains. If a recipe calls for white rice, consider substituting brown rice or another grain. "You can experiment a bit even with some of the ancient grains," Jackson said. "And, think about mixing grains; go half and half with pasta and rice, or half white/half whole grain pasta or rice."

Use whole wheat flour instead of white flour. This is an easy substitute for any recipe that is not leavened by yeast, including cookies and quick breads. If your family is not keen on traditional whole wheat flour, use white whole wheat flour, Jackson said.

Bake it to make it. If a recipe calls for frying a food, bake it instead, and avoid breading, which adds fat and calories.

Cut the sugar. Use one-third to one-half less sugar in recipes for such goodies as cookies, muffins and quick bread. "If there's a recipe that you use often, such as a family recipe, start by reducing maybe one-fourth of that sugar," Jackson said. "Then, each time you make the recipe, but out a little more and not how much you used each time."

"When you get to the point where that recipe is not working anymore, or your family may not like it, then you know that's how much you can cut out. Alter the recipe from there on."

That same strategy can be used in cutting back on salt,

Jackson said.

Substitute herbs and spices for salt. Herbs and spices can be more pleasing in many foods. Jackson said many people's taste buds are trained for salt, but with small changes, they can be re-trained to enjoy certain herbs and spices in foods.

Choose dark greens. Iceberg lettuce is the most popular type of lettuce, but it's mostly water. "If you're going to use iceberg lettuce for a salad, load it up with a lot of other vegetables - tomatoes, cucumbers, peppers and more," said Jackson, who suggests such leafy greens as spinach, mixed greens, arugula and kale.

Eat Mediterranean style. This is a diet choice that incorporates fruit, vegetables, nut seeds, fish and leaner meats and lots of vegetables.

Jackson said many K-State Research and Extension agents are incorporating similar guidelines into healthier recipes offered in local programs. "When we, as extension agents, provide a recipe to the public through an education program," she said, "we know that it has been thought through...and it's a healthy recipe for your family."

Jackson said newer versions of recipes also include important food safety reminders, such as washing hands and produce, and avoiding cross contamination.

For more information on recipes and other programs available from K-State Research and Extension, contact your local Extension agent.

Links used in this story: K-State Research and Extension local offices, www.ksre.k-state.edu/about/stateandareamaps.html

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Commission elects leadership, officers continue in previous roles

Four Kansas Soybean Commissioners will continue their officer positions following the annual meeting officer election July 26. The slate of officers remained unchanged from the previous year's and were elected unanimously.

Bob Haselwood, Berryton, reprised the role of chairman. He raises soybeans, corn and wheat and is the process of transferring the farming operation to his nephew. Since joining KSC in 2005, Haselwood has held numerous leadership positions and just recently became the World Initiative for Soy in Human Health board treasurer. The chairman supervises and maintains control of all business pertinent to the Commission's work.

Ron Ohlde continues in the vice chairman position. He raises soybeans, corn, wheat, sorghum and cattle near Palmer. Ohlde has served as a commissioner since 2003 and occupied a number of leadership roles during his service. The vice chairman acts in the absence of the



Kansas Soybean Commission officers include, from left: Gary Robbins, secretary; Bob Haselwood, chairman; Raylen Phelon, treasurer. Not pictured: Ron Ohlde, vice chairman.

chairperson.

The secretary, Gary Robbin, farms near Havensville. He farms with his wife and son growing soybeans, corn, wheat, hay and they raise background steers. Robbins moved into his commissioner role in 2020 following 18 years on the Kansas Soybean Association board. The secretary is tasked with maintaining corporate records and minutes from meetings.

Raylen Phelon continues as treasurer. He farms

near Melvern alongside his wife and son growing soybeans, corn, wheat, hay and they manage a cow and calf herd. The treasurer manages the receipt, deposit, disbursement and investment of soybean checkoff funds.

Each of these positions serve on the Commission Executive Committee, which is tasked with maintaining routine operations of KSC business and, in certain cases, may authorize expenditures within individual program levels

as approved by the Commission.

Term of office encompasses one calendar year from one annual meeting to the next.

Additional Annual Meeting business included granting no-cost funding

extensions to three projects, identifying potential areas for funding, reviewing the upcoming request for proposal process, hearing organizational reports and more. Invited guest Raymond Flickner shared information about the

Flickner Innovation Farm in Moundridge.

Commissioners convene again December 2-4 in Manhattan to review funding proposals and make fiscal year 2023 funding decisions.

Foliar fungicide use in soybeans

By David G. Hallauer, Meadowlark District Extension agent, crops & soils/horticulture

As the corn crop heads towards growth stages where fungicides no longer do much good, attention may switch to soybean fungicide use. We're not quite to the optimal application window yet (R3, or beginning pod stage where pods are three-sixteenths of an inch long on one of the four uppermost nodes on the main stem with a fully developed leaf), but we soon will be.

The soybean diseases that might warrant fungicides in Kansas include frogeye leaf spot, brown spot (common in Kansas - often at low levels), Cercospora leaf blight and pod and stem blight (in excessively wet years). Knowing what we know about this year: weather plus yield potential plus crop value has to equal a good return to a fungicide correct? Maybe. Maybe not.

To best make a decision on a fungicide application, evaluate potential return. Work by NE Area Agronomist Stu Duncan (2013-2019) showed an average yield response across five dry-land site years to be 2.8 bushels per acre. The yield response across nine irrigated site years was less than half a bushel. Iowa State University evaluations in 2020 suggested much the same, with yield responses of one and a half to just over three bushels per acre in a year with very low disease pressure. If disease is present, this could change significantly, but only scouting can help you determine that (make sure to differentiate between bacterial diseases not controlled by a fungicide and fungal diseases that may warrant control). Once you know potential returns versus application costs, etc..., a good decision can be made.

In addition to economics, fungicide resistance should also be considered. Blanket applications in the absence of disease with little potential for disease pressure may not seem to cause much harm, but have the potential to increase resistance, with frogeye leaf spot already confirmed resistant to some fungicide classes.

Fungicide applications have the best opportunity for economic gain if frequent rainfall oc-

curs through R5 (seed an eighth-inch long in one of the four uppermost nodes on the main stem) with disease present. Scout now to give fungicide applications the best chance

for success. For information on fungicide efficacy based on disease, check out this Purdue publication at: <https://www.extension.purdue.edu/extmedia/BP/BP-161-W.pdf>.



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THE WAY WEST

By Jim Gray

Bleached Bones

At sixty-one years of age Nelson Buck was a reputable Illinois surveyor. In Nebraska he was about to realize his dream of "seeing the West." How-

ever, in late July, 1869, Buck was about to lead his surveying crew out of Fort Kearny despite being unable to gain the protection he had expected. In

a letter to the Surveyor General, Buck wrote that, "...several of my company, feel discouraged at hearing of Indians... and want arms so that if we must fight Indians, all can take part in the matter." Military authorities were unbudging. There would be no support. Having waited as long as his funds and supplies could stand, Buck left the post.

The young men who hired out to Buck were between seventeen and twenty years old. Surveying offered the chance to earn money during the summer months, often to finance college in the fall.

Five of them were from his home of Pontiac, Illinois. Only two of the six additional men picked up at Plattsmouth, Nebraska, were over twenty.

Near the Kansas-Nebraska border in the Republican River valley Buck's party established their camp in early August. The camp was southwest of Fort Kearny only one-half mile from the Kansas border on Beaver Creek (Near present-day Marion, Nebraska or approximately twelve and one-half miles north of today's Oberlin, Kansas).

Once the campsite was located Buck sent John Nettleton and H.B. McGregor back to Fort Kearny in hopes that the needed arms and military support would finally be available. It was the last that anyone from the outside world would see Nelson Buck and the rest of the survey party alive.

The timing of the survey was unfortunate. Dog Soldiers, the leading warrior society of the Cheyenne, Arapaho, and Sioux, swept through north-central Kansas in late May and early June, killing and plundering as they went.

Major Eugene Carr's 5th Cavalry supported by Major Frank North's Pawnee Scouts scoured north central Kansas in search of the Dog Soldier village. The Dog Soldiers were tracked to northeast Colorado and completely routed at Summit Springs (near present-day Sterling, Colorado). Their leader, Tall Bull, was killed, but the Ogallala war leader,

Pawnee Killer survived.

Pawnee Killer fiercely defended his beloved Republican River valley of northwest Kansas and southwest Nebraska. The same valley that Nelson Buck was preparing to survey. Buck likely did not even begin his task when he was discovered by some of Pawnee Killer's people.

A report was published in October that Buck's surveying party was missing and feared dead. Their camp was discovered but mysteriously no sign of the surveyors could be found. The prairie seemed to have swallowed them up.

Speculation spawned differing stories; physical evidence remained lost until settlers, over the next decade, began to move into the area. Findings should have resolved the mystery. Nevertheless, confusion persisted for decades until Dr. Leo Lemonds of Hastings, Nebraska published a review of the evidence in 2001. As Dr. Lemonds pieced the series of events together the mystery neatly unfolded.

Nettleton and McGregor failed to get help on their return to Fort Kearny. They made no attempt to rejoin Buck's party. Buck and his crew were likely attacked before Nettleton and McGregor had reached Fort Kearny.

The 5th Cavalry learned from captured Indians that confrontation began on the open prairie when two of the surveyors shot at a small band from Pawnee Killer's people. Three Indians were killed.

One surveyor died in the fight. Pawnee Killer and his warriors tracked the survivor and killed five of the surveyors in a dramatic fight along the banks of Beaver Creek. Buck and his men fought from behind wagons under the cover of the brush growing along the creek.

Homesteaders later found two abandoned wagons in the creek. A lone skull was found somewhere in the area. Settlers of the prairie regularly found scattered animal bones, but near the original campsite human bones were believed to be found among animal bones.

The four surveyors that escaped with their lives turned two wagons east toward Fort Kearney, staying close to Beaver Creek. They were attacked a second time, approximately fifty miles to the east (south of present-day Hollinger, Nebraska). Pawnee Killer claimed his people were not at the second fight.

The remnants of two burned wagons were found by settlers. The men escaped three or four miles down the Beaver to a place known today as Wild Cat Canyon. Settlers found two skeletons in the canyon, indicating either a running battle or a renewed fight at that location.

Buck and another man made their way from Wild Cat Canyon toward the confluence of Beaver Creek and Sappa Creek. In 1880, a saddle and a pistol, both with Buck's name on them, were found with skeletal remains of the last of the Nelson Buck surveying party. Bleached bones and remnants of possessions were stark evidence of the mysterious disappearance of the Nelson Buck surveying party 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 kansascowboy@kans.com.

Kansas cattle on feed up 3 percent

Kansas feedlots, with capacities of 1,000 or more head, contained 2.45 million cattle on feed on July 1, according to the USDA's National Agricultural Statistics Service. This inventory was up 3% from last year. Placements during June totaled 430,000 head, up 1% from 2020. Fed cattle marketings for the month of June totaled 490,000 head, up 8% from last year. Other disappearance during June totaled 10,000 head, unchanged from last year.

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Kevin Kniebel, left, takes over as chairman of the board of Kansas Sorghum Commission from Stephen Bigge.

Kansas Grain Sorghum Commission elects new chairman and officers

On Wednesday, July 22, the Kansas Grain Sorghum Commission's Board of Directors elected Kevin Kniebel, White City, as chairman of the board. Kniebel assumes the leadership post from Stephen

Bigge, Stockton, who has chaired the Commission since 2015. Bigge will finish out his term as vice chairman. Nathan Larson, Riley, was re-elected secretary and treasurer.

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Research is the best part of writing and presenting. It is the exploration, the search for gold, the thrill of discovery. Many of these prized nuggets are found in news-

papers. Much of my quest of late, and of the last 20 years, has centered on Vice President Charles Curtis. I completed a driving tour for Freedom's Frontier National Heritage Area

Senate bill calls for companies to report cyberattacks

A bipartisan group of U.S. senators have formally introduced legislation that would require certain U.S. companies to report cybersecurity issues within 24 hours of their discovery, potentially including major meat processors.

The proposed Cyber Incident Notification Act (CINA) would cover federal contractors and companies involved in national infrastructure supply chains such as energy, financial services, food, health care, information

(FFHNA) that guides you to sites in Topeka related to his life. (Download the FFHNA app to follow the tour.)

I have taught classes and offered many presentations on "Our Charley" and continue to work on a biography. Thus, I continually search. This is one I found last night:

"Our congratulations to Vice President Curtis. He is the first man with Indian blood to come to so high an office... Kansas has turned out many cranks and fanatics, with both the virtues and the weaknesses of their tribe. But the new

vice-president is not to be ranked among them. We wish him success and happiness.

The clipping was copied from Dolly Gann's scrapbooks in the holdings of the Kansas State Historical Society. Dolly, Charley's half-sister, secretary, and hostess in his widowhood, was her brother's greatest champion. Her scrapbooks are layered with stories from newspapers and magazines around the nation. Most don't have the dates or papers of origin, but they are invaluable resources.

This particular quote (R-Maine) and was first released in draft form. The president is scheduled to meet with U.S. business executives to discuss cybersecurity issues on Aug. 25, according to the White House.

Meal kit sales strong but decelerating

Meal kits sales are projected to decelerate this year after surging during the lockdowns of 2020, but the market's growth this year will still outpace the grocery sector overall, a new analysis predicts. Americans embraced meal kits during the pandemic, sending sales up almost 70% to \$5.8 billion last year, compared to 2019, according to Coresight Research.

While the pace of sales is expected to slow as the health crisis winds down, the market is still forecast to rise a robust 18.2% to \$6.9 billion this year, the research firm projects. Overall U.S. grocery sales, meanwhile, are expected to retreat 2.8% in 2021. The meal kit market also will outperform online U.S. food and beverage sales, which are estimated to grow 11% in 2021, according to Coresight.



Aubree McCurry of Burrton, left, won grand champion carcass steer at the Carcass Steer Contest at the 2021 National Junior Angus Show (NJAS), July 10-17 in Grand Island, Neb. Her steer had a hot-carcass weight of 803 pounds, and graded Prime with a 2.8 yield grade. Also pictured is Dr. Curtis Long, Briarwood Angus Farms, presenting.

Photo by Pearl's Pics

HAUCTION
SATURDAY, AUGUST 7, 2021 • 10:00 AM
 2248A ZZ Road, STRONG CITY, KANSAS
 Saffordville Community Building. Saffordville is about 7 mi. East of Strong City or 10 mi. West of Emporia on Hwy. 50. There is a large Saffordville sign along the highway. Exit Hwy. 50 & go South across the railroad tracks to the auction site.
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cyberattacks

technology and utilities. The bill is sponsored by Senate Intelligence Committee chairman Mark Warner (D-Va.), Vice Chairman Marco Rubio (R-Fla.) and committee member Susan Collins

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FARM & COLLECTIBLES AUCTION
SATURDAY, AUGUST 14, 2021 — 9:30 AM
 1667 200th Road, BERN, KANSAS

DIRECTIONS: From Bern: East 2 mi. on 216th Rd. South 2 mi. on Q Rd. West 1/4 mi. on 200th Rd. **From Seneca:** East 6 mi. on Hwy 36, North 6 mi. on Q Rd. West 1/4 mi. on 200th Rd. **From Sabetha:** @ Jct. Hwy 75 & 192nd Rd. West 3 mi, North 1 mi, 5 1/4 mi. West on 200th Rd.

TRACTORS & MACHINERY (sell @ 2) Tractors are not running & selling as parts tractors Allis Chalmers WC, modified pulling tractor, spoke rear wheels, hand brakes, 12.4x36 rears 90%; 1948 John Deere B, 12.4x38 rear; 1942 John Deere BO, parts tractor; 1949 Farmall H, no battery or distributor, M&W overdrive w/Wenger loader, 2 rear wh.wts; 1938 Allis Chalmers WC, NF, hand brakes, 13x24 rear; 1954 IH Farmall 300, NF, TA, live PTO, 2 point, 13.6x38 rear, no starter; 1958 IH Farmall 350 Diesel, TA, 2 point, live PTO; RIDING LAWN TRACTORS (Fred was a puller): None are running, most are complete: 6-IH Cub Cadets, 3-Sears Suburbans; Cub Cadet 71 & 102, John Deere 110; New Holland 315 square baler, twine, nice; John Deere #38 sickle bar mower, parts; Flying L stock trailer, bumper hitch, needs floor, no title; Gravity wagon box, no running gears; John Deere 963 running gears, no rims/wheels; White 4x16 semi-mount plow, no cylinder; Artsway 325 A grinder/mixer; JD Van Brunt drill w/ferf., 15x7"; JD Van Brunt drill, parts only; IH drill w/ferf. & seeder, needs one wheel; IH front mount 4 row cultivator; JD 3 pt. rear mt. cultivator, wide row; 9' rear blade, 3 pt. heavy duty; 7' rear blade, 2 pt.; 4-wheel hay wagon, 8'x14"; 4-wheel box grain wagon; 2 wheel 4x8' trailer, alum. floor, rear gate, bumper hitch; 300 gal. water tank on 2 wheel trlr.; 300 gal. plastic slide in water tank; 3 side delivery hay rakes, steel wheels; 2 small 2-wheel trailers; **Tractor weights**-2 cylinder JD rear wts. & JD front wheel wts., AC front wts., IH front wts., IH rear 1/2 wts; **Steel wheels**-Pair WC steel w/lugs, 2 rims 11"x38", Pair of JD front spoke wheels, AC cast wheels.

COLLECTIONS
 Fred was an avid auction fan and a collector of many things! You won't believe this until you see it. He didn't collect just a few of something, his collections num-

SELLER: FRED LEUTHOLD ESTATE
NOTE: This auction has lots of old collectibles from yesteryear. Full day auction, bring your trailers. Many more unlisted items to be uncovered. May run 2 rings for awhile. Bring a friend.
TERMS: Cash or Approved check with photo/ID. No credit cards. Not responsible for accidents or theft. Statements made auction day take precedence over advertising. Lunch by: COWBOY COOK SHACK BBQ. PORTA POT ON SITE. Plenty of Shade Trees. LOADER TRACTOR AVAILABLE.

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Grass & Grain, August 3, 2021 **Page 9**
 re-election as senator. Either man's exploits could fill volumes of the rascal kind, but those are stories for another day.
 I must get back to my research. I have a book to write.
Deb Goodrich is the co-host (with Michelle Martin) of Around Kansas and the Garvey Texas Foundation Historian in Residence at the Fort Wallace Museum. She chairs the Santa Fe Trail 200. Contact her at author.debgoodrich@gmail.com.

SPORTS WRITER POSITION
The Abilene Reflector Chronicle of Abilene, Kansas, has an immediate opening for a Sports Writer.
 Duties include covering all local sports, building relationships, attending sporting events, interviews and taking pictures, staying current on what is happening with local sports and writing the needed content in a clear concise way conveying factual information.
 This position requires strong writing abilities, a keen understanding of the sports that are being covered, researching skills, and completing task with in a time frame.
 This person should have strong editing skills, and a knowledge of news page pagination and knowledge of Indesign.
 Salary Based on Experience
 Send cover letter and resume with reference and writing samples to Kim Maguire
 General Manager at the email address below
advertising@abilene-rc.com

REAL ESTATE & PERSONAL PROPERTY AUCTION
SATURDAY, AUGUST 14, 2021
TIME: Personal Property @ 9:00 AM & Real Estate @ 10:30 AM
AUCTION HELD ONSITE: 409 Noble Avenue - BELVUE, KS

DESCRIPTION
 This meticulously maintained property is move-in ready and cute as a button. It is officially one bedroom and one bath, but has a huge non conforming room in the basement as well. Along with its 1600+ sq ft of finished space inside, you will find a garden shed and two car carport outside. Its charm inside and out will take your breath away!

REAL ESTATE TERMS: Property sells AS IS, WHERE IS. 5% non-refundable down payment is required day of sale by check. Buyer must be able to close on or before September 14, 2021. Buyer needs bank letter of loan approval or funds verification. Cost of Owners Title Policy to be split equally between Buyer and Seller. Buyers are responsible for understanding all regulations and zoning prior to the auction. All announcements day of sale take precedence over written materials. Crossroads Real Estate & Auction LLC is representing the Seller.

VEHICLES: 1991 Dodge Dakota, V8, approx. 179,000 miles; 2002 Subaru Forester, 2.5, approx. 140,000 miles.
MUSICAL INSTRUMENTS & EQUIPMENT: 5 PC. Ludwig drum set w/Zildjian symbols, crash symbols, & drum stool (very nice); J. Tursler elec. guitar; Ibanez bass elec. guitar; Fender guitar; banjo w/case; trumpet; Kohala ukulele; dulcimer; 3 sm. amps (2-Peavey & 1-Crate); Sony turntable system.
COINS: 1924 Silver Dollar; Kennedy Half Dollars (1967, 1968, 1969-2, 1971-6, 1972-2, 1973, 1974, 1976-2, 1983), 1974 World Trade Silver piece; 1995 Silver Dollar-3; 1972 Eisenhower Silver Dollar-2, 1978 Eisenhower Silver Dollar; Vintage Citizens State Bank Coin collector w/coins; 1973 uncirculated coin set; LOTS of misc. foreign coin currency (20+ countries-mainly Europe).
APPLIANCES & FURNITURE: Hamilton Beach microwave; Samsung washer (like new); Samsung moisture sensor dryer (like new); sev. small kitchen appliances; 55" Vizio TV; sound bar; Victrola Bluetooth turntable; Sony blue ray dvd player; (2) Stickley love seats (matching); maple china cabinet; armoire; wood dining table w/3 leaves; sev. old wood straight chairs; full size bed; king size bed; 3 drawer chest; nightstands; wash stands (commodes); Heywood 7 drawer lingerie cabinet; ornate pie table; 3 dr. sm. teakwood stand; sm. rd. mosaic table; rd. end table w/marble top; TV stand w/2 drawers; Hoosier cabinet w/porcelain top & bread box; rd. oak table w/legs w/iron heads & leaves; sm. dropleaf desk; piano stool w/glass claw feet; stained glass table lamp & others; floor lamps; brass coat/hat rack; hall table; Heywood mahogany dresser (nice); cedar chest; tigerwood dresser w/wishbone mirror; 2 drawer bedside dressers; old wood dresser; 2 o/s chairs; 2 wood rockers (nice); sm. wood bar w/butcher top; 2 wood bar stools; sleeper sofa; matching coffee & end table; footstools; filing cabinets; old wood table; lg. mirrors & others; 1976 & 1987 Don Deway framed pictures; Red Rooster Brand Coffee wood sign; rooster picture & others.
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High school grad reflects on Kansas 4-H career

By Pat Melgares
 During a decade-long career in the Kansas 4-H Youth Development program, Adelaide Easter has explored 26 project areas, exhibited at her local fair, and held every office in her local club.
 So what does the college freshman-to-be have planned now?
 "I plan to double major in bakery science and food science, with a double minor in business and leadership," said Easter, a May graduate of Sacred Heart Junior/Senior High School in Salina, and a member of the Sunny Valley 4-H Club in the Central Kansas Extension District.
 Quite ambitious, it seems, but for Easter, her college plans reflect the path she forged as a member of the Kansas 4-H program.
 "4-H exposed me to all of these different career

pathways and I found that I was really interested in bakery science and food science," she said.
 "Later, when I was older, after going to (local) fairs and conferences where I learned a lot of tips on how to grow as a baker, I went to Discovery Days (held each May on the Kansas State University campus) where I attended a class with a bakery science instructor and got exposed to what bakery science is. Before then, I had no idea that was even a career that you could pursue later in life."
 Easter described herself as "a shy girl" early in her 4-H career. "My mom had to drag me to my first 4-H meetings; I didn't want anything to do with it," she said. "But I slowly broke out of my shell and decided I wanted to become a leader."
 "Fast forward to now

and I am the state president of the Kansas 4-H Youth Leadership Council have been on my district council and have held all of the offices in my club. I have been a leader in many areas of 4-H."
 Easter will attend Kansas State University in the fall. She said her involvement in 4-H and its historic connection to the university helps to smooth the transition. "I've been able to grow a connection with one of the bakery science instructors there, and I just found out that he's going to be my academic advisor and will help me put together my class schedule."
 "I've been able to have a relationship with him because I've seen him the last 5 or 6 years at (Discovery Days) classes. He has kids in 4-H, as well, so he knows how much 4-H impacts us as we get older."

Easter notes her life won't slow down as she transitions out of the Kansas 4-H program.
 "I still plan to be involved in leadership activities in college, as well as citizenship and doing my part of civic engagement in my community," she said. "And I still want to be involved in music theatre as well as many other projects, because I love all the things I do, whether it is space technology, photography, horticulture or others."
 "I love growing in all of these aspects and I still plan to do that as I get older."
 Easter encourages teens to stay involved in 4-H, saying high school is a busy time but - including 4-H - has lasting benefits to develop leadership skills, make connections and explore project areas that can help teens find a

career pathway.
 The Kansas 4-H program offers more than three dozen project areas for youth to participate in. More information on opportunities offered is available at local extension offices in Kansas.
 This summer marks

Easter's final year in the youth development program, and her last time showing at the county fair.
 "I'm very sad that this will be my last fair," she said, "but I am excited for the next chapter of my life."

U.S. cattle inventory down 1 percent from 2020

All cattle and calves in the United States as of July 1, 2021 totaled 101 million head according to the USDA's National Agricultural Statistics Service. All cows and heifers that had calved totaled 40.9 million head. Beef cows totaled 31.4 million head. Milk cows totaled 9.50 million head. All heifers 500 pounds and over totaled 16.0 million head. Steers weighing 500 pounds and over totaled 14.5 million head. Bulls weighing 500 pounds and over totaled 2.10 million head. Calves under 500 pounds totaled 27.4 million head. All cattle on feed fed for the slaughter market in the United States for all feedlots totaled 13.4 million head. The 2021 calf crop is expected to be 35.1 million head. Calves born during the first half of the year are estimated at 25.8 million.

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Leading the Reserve Champion Market Sheep was Mark Paillet of the Miltonvale Hustlers 4-H Club.



Taley Murdock, Concordia FFA, showed the Champion Market Lamb.



The Reserve Champion Market Goat was shown by Lucy Walter of the Clyde Roadrunners 4-H Club.



Broden Kolman, Clyde Roadrunners 4-H Club, led the Champion Market Goat.



At the halter of the Reserve Champion Market Steer was Hill and Dale 4-H Club member Rachelle Anderson.



Exhibiting the Champion Market Beef was Kolby Buckley of the Hopewell Corners 4-H Club.



Case Richard exhibited the Reserve Champion Market Swine. He is a member of the Hollis Hustlers 4-H Club.



Keaton Robeson of Hollis Hustlers 4-H Club drove the Champion Market Swine.

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