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Buchholz inducted into 4-H Hall of Fame

Daryl Buchholz, a visionary leader of Kansas 4-H and K-State Research and Extension for nearly 30 years, was inducted into the National 4-H Hall of Fame on Oct. 12 in Washington D.C.

The award recognizes volunteers, financial supporters, staff and pioneers who made a significant impact on 4-H at the local, state and national levels.

"One of the lasting impacts of Daryl's leadership is a significantly greater degree of alignment and collaboration between the Kansas 4-H program and the Kansas 4-H Foundation," said Jake Worcester, president and CEO of the Kansas 4-H Foundation.

"His belief that we are stronger pursuing aligned visions is one of the reasons we have been successful in so many endeavors.



His belief in people – that together we can pursue great goals and succeed in reaching them – is an example we should all follow."

Wade Weber, program leader for Kansas 4-H, said as a leader, Buchholz "demonstrated a relentless belief in people and their abilities to solve any problem and confront any challenge."

"His roundtable discussions embodied his belief and practice that all ideas were welcome as we work together to make better what is given to us each day."

Growing up in South Dakota, Buchholz was grounded in faith for guidance and direction, and the Cooperative Extension Service for education and learning. His parents encouraged membership with the Belmont Baby Beef 4-H Club to enhance his learning experience.

Following high school graduation, Buchholz headed to South Dakota State University, where he earned a degree in agronomy, developing a strong interest in translating research into practice.

Encouraged by Extension faculty, Buchholz completed his master's

degree at Oklahoma State University and a doctoral degree at Kansas State University. He began his Extension career in 1980 at the University of Missouri.

In 1992, Buchholz joined Kansas State University as the assistant director for Agriculture and Natural Resources and Community Development. While directing the agriculture section, he served 18 months as the interim program leader for 4-H Youth Development, before being named associate director for K-State Research and Extension in 2004. In this position, he provided leadership for the operations of the Kansas Cooperative Extension Service, including overseeing a program that included a workforce of 250 Extension agents, 120

faculty and more than 500 support staff with an annual budget exceeding \$50 million.

Throughout his career, he was always in a position where his work directly impacted others. "The most gratifying moments were seeing colleagues, mentees, farmers (and) youth excel and improve their lives because of something I somehow helped them accomplish," Buchholz said.

One example of his work directly impacting others was when Kansas 4-H was challenged with restricted funding. He encouraged the faculty to look beyond the regular sources of funding and pursue new partnerships, which they were able to do successfully.

Buchholz's vision and wisdom led to his selection

as the chair of the Extension Committee on Policy (ECOP), a national leadership committee of the Cooperative Extension Section of the Association of Public and Land-Grant Universities Board of Agricultural Assembly. Under his leadership, ECOP discussed at length the responsibilities of USDA, ECOP, National 4-H Council and land-grant universities for program delivery.

Always known for asking the "why" question, Buchholz remained strategic in his vision as a leader, guiding Extension agents and specialists in their planning process by encouraging programming to be relevant, sustainable and educational. In 2017, Buchholz retired as associate director for K-State Research and Extension.

Kansas well-represented at WRCA World Championship Ranch Rodeo

By Donna Sullivan, Editor

Of the twenty-two teams that will compete at the Working Ranch Cowboy Association (WRCA) World Championship Ranch Rodeo in Amarillo, Texas November 11-14, six hail from the Sunflower State. The Kansas cowboys and cowgirls will put skills honed on the ranch to the test against other world-class competitors in such events as doctoring, wild cow milking, sorting, stray gathering and branding. Other states represented include Arizona, New Mexico and Oklahoma, each with three teams, Colorado with one and Texas, also with six.

Becoming a member of WRCA requires proof that the members of the teams actually make their livings as cowboys and the operations must have 300 mother cows or 1000 yearlings to qualify.

To make the trip to Amarillo, teams must win one of WRCA's 22 sanctioned rodeos. Four qualifying rodeos are held in Kansas: the Jackie Perkins Memorial Ranch Rodeo in Coffeyville, the Kansas Championship Ranch Rodeo in Medicine Lodge, the Meade County Fair Ranch Rodeo in Meade and the Santa Fe Trail Ranch Rodeo in Council Grove. Cowboys can also travel to other states to compete in qualifying rodeos in their quest for a trip to Amarillo.

Among this year's Kansas teams are some that have already made their mark at the World Championship.



The Broken H/Nelson Angus team is one of six from Kansas that will compete in the WRCA World Championship Ranch Rodeo in Amarillo in November. The team is made up of, from left: Mike Nelson, Brock Hall, Cliff Hall, Clay Hokr and Brian Wurtz.

ers Livestock from Erie took first in 2018 and third in 2020. They will compete this year with Mill Creek Cattle Co. of Fort Scott. Lonesome Pine from Cedar Point is another team with some wins under their belts, having taken the top spot in 2015, second in 2014, third in 2017 and fourth in 2020. Haywire Cattle Company from El Dorado secured second place in 2018, and Broken H from Bronson took fourth in 2018, competing with Hebb Cattle.

This year Broken H will ride with Nelson Angus from Leonardville, who will be making their first trip as competitors to Amarillo. They qualified at the Jackie Perkins Memorial Ranch Rodeo in Coffeyville in early October. Team member Mike Nelson said the they knew they were doing well, but with a large field of teams, weren't sure until the moment their names were called that they had actually won. The team had received times in all their

events, and gotten first in doctoring and second in the wild cow milking.

"We knew we were in the top three and we knew there was a chance, but even after our last event, we didn't know for sure," Nelson said. Riding with Nelson is Brian Wurtz, also of the Leonardville area. The pair have been competing together since they put on their gloves and took to the t-ball field as five-year-olds. Throughout their school years they played football and com-

peted in track together, as well. "The coolest part about qualifying, other than actually making it, was doing it with a friend I had actually grown up with, doing other sports in school," Wurtz said. "Doing it with a lifetime friend probably means as much as anything." They teamed up with the Broken H cowboys last summer, and Nelson said the chemistry was right. Twice that first summer they missed qualifying for the World Championship by just three points.

Wurtz knows Amarillo will be a different experience in many ways than what they are accustomed to. "For the horses it's a bigger indoor crowd than we've ever been in front of before," he said. Taking their families along for a five-day stay in Amarillo will also be more of an undertaking. "We'll have to pack more than Red Bull and Mountain Dew," he laughed.

But Nelson, Wurtz and all the other cowboys and cowgirls are excited for the challenge, as well as the opportunity, to represent the sport they love on its biggest stage – the WRCA World Championship Ranch Rodeo.

All the Kansas teams and their members include:

Beachner Brothers Livestock/ Mill Creek Cattle Co. – Erie and Fort Scott

Qualified At: Colorado Championship Ranch

Rodeo – Hugo, Colo.

Team: Calvin Kendall, Cody Kendall, Caden Kendall, Gary Herrin, Coy Hyer, Marshall Hyer

Broken H / Nelson Angus – Bronson and Leonardville

Qualified At: Jackie Perkins Memorial Ranch Rodeo – Coffeyville

Team: Cliff Hall, Brock Hall, Mike Nelson, Brian Wurtz, Clay Hokr

Haywire Cattle Co. LLC – El Dorado

Qualified At: Kansas Championship Ranch Rodeo – Medicine Lodge

Team: Andy Jones, Callie, Jones, Justin Peterson, Jake Peterson, Ryan Rhinehart, Cameron Floyd

JLB Ranch – Grenola

Qualified At: Meade County Fair Ranch Rodeo – Meade

Team: Chris Potter, Jason Dierks, Luke Dierks, Sage Dierks, Chad Mast, Jud Koziol

Keith Cattle Co. / Morning Star Ranch – Allen and Kinsley

Qualified At: Ben Johnson Days Ranch Rodeo – Pawhuska, Okla.

Team: Justin Keith, Brian Keith, Clay Wilson, Salvador Torres, Ben Johnsrud, Nate Johnsrud

Lonesome Pine Ranch – Cedar Point

Qualified At: Stout Ranch Rodeo – Graham, Texas

Team: Bud Higgs, Troy Higgs, Makenzie Higgs, Frank Higgs, Travis Duncan, Bo Krueger

K-State Meat Judging Team wins American Royal

The 2021 KSU Meat Judging Team recently won the American Royal Intercollegiate Meat Judging contest hosted in Omaha, Neb. Kansas State was followed by the teams from Oklahoma State (second), Angelo State (third), Texas Tech (fourth), and Colorado State (fifth). This marks the first time since 1999 and eighth time in program history K-State has won this contest. In total, 84 students representing 13 universities competed. This follows the team's first-place finish at the Iowa State Contest and third-place finish at the Eastern National earlier this fall. The Kansas State team is coached by graduate students Keayla Harr and Erin Beyera and Dr. Travis O'Quinn.

Team Results:

Champion Team Overall
High Team in Beef Grading
High Team in Total Beef

Second High Team in Reasons
Second High Team in Specifications
Second High Team in Lamb Judging

Individual Results:
Stephanie Witherler: High Individual Overall, 2nd Beef Grading, 2nd Total Beef, 2nd Pork Judging, 2nd Specifications, 3rd Lamb Judging, 3rd Placings, 3rd Reasons

Emily Glenn: 7th High Overall, 5th Beef Grading, 3rd Specifications

Kylynn Mallen: fifth Lamb Judging

Emily Albright: High

Individual Alternate Overall

Tessa Beeman: Second High Alternate Overall

Terra Heilman: sixth High Alternate Overall
Grace Knepp: seventh High Alternate Overall

Ben Bradbury: eighth High Alternate Overall

Walker Clawson: tenth High Alternate Overall

Team members include: Ben Bradbury of Winfield; Britten Coates of Baldwin City; Emily Albright of Delia; Emily Glenn of Scott

City; Grace Knepp of Lincolnville; Kylynn Mallen of Cameron, Mo.; Stephanie Witherler of Edgar, Wisc.; Terra Heilman of Cushing, Iowa; Tessa Beeman of Hamilton; and Walker Clawson of Meade.





Stepping Up for the Family Farm

By Glenn Brunkow,
Pottawatomie County
farmer and rancher

I am the fifth generation to farm one of our pieces of ground, which is quite a heritage to live up to. I have often wondered what it would be like to not be tied to a place, a way of living and a lifestyle. Those thoughts are very fleeting because who I am is very much tied to the land and the history

associated with it. Like my ancestors I have a passion for farming and ranching.

I know I am not alone in my thoughts; in fact, I am very much in the majority when it comes to farmers and ranchers. Often our farms have been in our families for generations, the land is part of us. It defines who we are. I know my family has put decades and gen-

erations of blood, sweat and tears into building what we have, and I do not want to be the last generation, but it all might be in jeopardy if we lose stepped-up basis, an important tool family farms and ranches use to pass assets on to the next generation.

I also suspect my feelings go beyond the farm and echo up and down Main Street in our towns. I can think of lumberyards, grocery stores, clothing stores and many other local multigenerational businesses our communities depend on that are facing the same danger of being swallowed up to pay taxes if

we do not make our voices heard.

We have all heard that farmers live poor and die rich, and never has that been truer than when it comes to the farm itself. Farms were often bought 100 years or more ago for much less than they are worth today, especially if you are like me and farm next to a growing urban population. My great-grandparents, grandparents and parents paid their taxes, and yet we are told simply because we will inherit the farm we have to pay even more in taxes; it does not make sense.

We do not want to sell our heritage, but we

could have to choose between selling or going into more debt. With already tight margins that is not going to work, and it could bring on my very worst fear – the end of our family farm. I do not mean to be gloom and doom, but it is definitely time that each of us get involved and tell our story. Even if our legislators support our views and share them, it is time for them to hear from each of you.

It is also time to get involved with Kansas Farm Bureau. Our family farms are in the crosshairs for this massive tax increase because we are such a small percentage of the

population and therefore an easy target. Singularly our voices are important, and we should make them heard. However, we are much more effective when we band together. Kansas Farm Bureau is that collective voice that represents all types and sizes of agriculture. The call to action is now and we must all join together to protect our way of life and our heritage.

"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.

Bartlett to construct soybean crushing facility

Bartlett, a Savage Company, has obtained approval from the Board of County Commissioners of Montgomery County to receive county-issued industrial revenue bonds to support Bartlett's development of a soybean crushing facility in Montgomery County. The Bartlett plant will be capable of handling approximately 38.5 million bushels of soybeans annually to crush into soybean meal and refined soybean oil, feedstock used in producing renewable fuels, food products and animal feeds.

"This is an important milestone for our project, enabling infrastructure investment in Kansas that accelerates the nation's transition to a cleaner, greener and more sustainable transportation system," said Bartlett president Bob Knief. "We appreciate the County Commissioners' recognition of the long-term benefits this plant will provide by expanding markets for area producers and agribusinesses and driving economic growth in Montgomery County and Southeast Kansas. With strong demand for soybean products, we look forward to our crushing facility supporting farming families in

the Midwest and playing a vital role in multiple supply chains including renewable diesel production."

"Agriculture-based and renewable energy businesses are major economic drivers in Kansas, and I am extremely pleased to see Bartlett recognize just how ideal this location is for the future of their operations," Governor Laura Kelly said. "Powered by Kansas' outstanding infrastructure and talented workforce, I'm confident Bartlett's new project will be a tremendous success and have a significant economic impact on the region and our state as a whole."

"With our strategic location in the middle of the country and our strong agricultural roots, I'm absolutely thrilled that Bartlett chose Kansas as the place to locate this impressive new facility," Lieutenant Governor and Commerce Secretary David Toland said. "We know they had other states in the region to choose from, so I am proud but not surprised that they selected Kansas as the winning location for this project. It's proof of their visionary approach, and of the strong assets in Kansas we have to offer ag-based and renewable energy com-

panies."

Construction is scheduled to start in early 2022, with plant operations anticipated to begin in 2024. The Bartlett facility will create about 50 permanent jobs and process about 110,000 bushels of soybeans per day. The project also will support additional jobs and economic activity during construction.

The approved bond incentives from Montgomery County and tax credits available through the state's High Performance Incentive Program (HIP) make Bartlett's estimated \$325 million investment in soybean processing infrastructure possible. With easy access to highways 160, 166, 169 and 400, the plant will create strong local demand for soybeans and provide a consistent and competitive source of soybean meal, hulls and oil for the feed, food and renewable fuel industries. This project also will encourage rail improvements benefitting Southeast Kansas. The South Kansas and Oklahoma Railroad, owned and operated by WATCO, will provide rail services for the facility, connecting the plant to a network of Class 1 carriers.

Kansas Forage and Grassland Council and KSU to host Winter Forage Conference December 8 in Newton

The Kansas Forage and Grassland Council and Kansas State University will host their annual Winter Forage Conference

from 9 a.m. to 3 p.m. on December 8 at the Harvey County 4-H Building, Newton.

"We've got a great

mix of speakers and forage-based topics that are relevant to Kansas cattlemen and forage growers," says Dale Helwig, Chero-

kee County ag agent.

Agricultural specialists will speak on a variety of topics such as alfalfa production, crabgrass production potential, ration

supplementation with high grain prices, combating woody encroachment on native range, and a farmer panel discussing their progressive approaches and

alternative forage sources, that are helping them to extend the grazing season.

Featured speakers include Justin Waggoner, KSU Southwest Extension specialist; Romulo Lollato, KSU State forage specialist; Bruno Pedreira, KSU Southeast Extension agronomist and forage specialist; and Doug Spencer, NRCS state grazing specialist.

"Our presenters are some of the leading experts in Kansas. It's always great to hear from growers and grazers on how they're making things work on their farm," said Roger Black, KSFGC president.

The event is free for current KSFGC members and \$45 for non-members (which includes a membership to KSFGC and lunch). To learn more, go to <https://ksfgc.org/upcoming-events/>. To join KSFGC, go to <https://ksfgc.org/join-us/>.

Please RSVP to Ryan Flaming, agriculture extension agent, (316) 284-6930 or flaming@ksu.edu.

The first 30 audience members through the door will get a free KSFGC cap.



When I was a kid, my mom would bake cookies and freeze them for later. No time was this truer than around Christmas. She would bake several different kinds and it was our tradition on her side of the family to eat them as we opened presents at Christmas. My mother was one of the most organized, methodical people I have ever met, and her life was lived in adherence to a strict schedule; no minute was wasted.

She made many different kinds of cookies; the frosted sugar cookies were my favorite but the ginger snaps, chocolate cookies with peanut butter chips and chocolate chip cookies were no slouches. She also made a date cookie that only she liked, and I joked with her that they were January cookies because often times that was when they were finally eaten. I may not have liked them, but I was not going to let a cookie go to waste.

It should not be a surprise to any of you who know me that I enjoy a good cookie or three. I have never let a cookie go to waste, but many have gone to my waist. Back in the day I could not resist the urge to sneak a cookie from Mom's stash in the freezer. Sure, they were so hard I might have broken a tooth on them but letting them thaw was not an option. I might have gotten caught.

I would try to sneak them in a way that Mom would not know that I had taken any. Never getting more than a couple from any single level (she put wax paper between levels) and always putting the container back where it should have been. I know Mom knew I was on the take because the containers became harder and harder to find, often hidden among the frozen veggies in the freezer. I guess she thought the idea of digging through healthy foods might appeal to my conscience. She was wrong.

My Mom, being the organized type, started her Christmas cookie baking well before Thanksgiving, giving her plenty of time to get the dozens of cookies required for Christmas baked well in advance. It also gave me time to sneak many cookies over this period. I tried to be sneaky, but I was a growing boy and often my hunger got the better of me and soon some of the varieties started to disappear. Once full containers were more like partially empty.

I, of course, would be warned and occasionally growled at because of the

cookie disappearance. I tried to blame freezer shrink or that maybe Mom had not made as many as she had thought but that never worked. I also suspected Dad was in on some of it because I also noticed subtle differences between the number of cookies in between raids. That was a theory that was never proven but the fact Dad never said anything was a telltale sign.

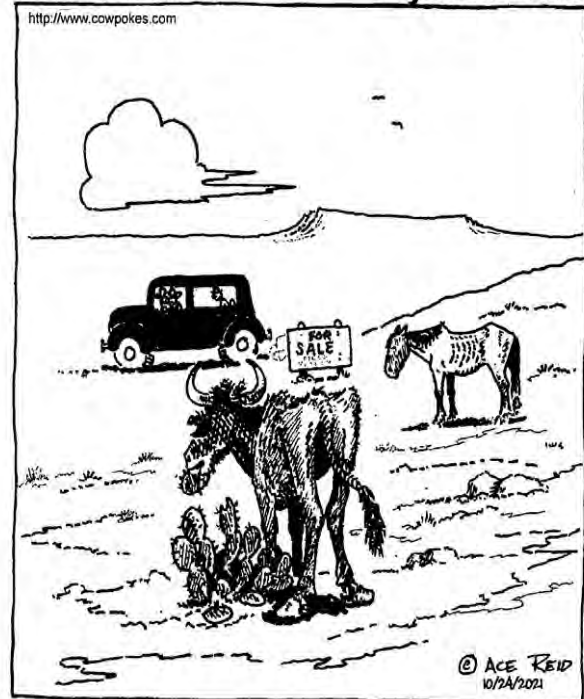
Why did this memory come to my mind recently? Well, for one thing I always need a good cookie or a good handful of cookies, but another analogy comes to mind. For many months, really for a couple of years, I have been concerned with the amount of money our government has been borrowing and handing out. I have to admit that I have not turned down any of these checks even though I questioned the need or the fiscal responsibility and that is what made me think of the cookies I sneaked.

I promise you that as a child I was well-fed and received all the nourishment I needed and that included cookies. The problem was that I have a really aggressive sweet tooth and I could never stop at the right number of cookies. Each time I snuck a cookie I knew I really did not need it and I had a pang of guilt thinking that Mom would have to make more. Mom worked hard making those cookies and she tried to plan ahead but my gluttony overcame my sense of responsibility.

I also knew that there was the possibility that we might not have enough cookies for Christmas and that worried me. Christmas afternoon with not enough cookies would have not been good and would have taken away from the family gathering. I knew this but my immediate need for those cookies overcame my sensibility. My saintly mother made sure there were enough cookies, and I knew that, but it did not make it right.

I know that comparing our spending and adding to the national debt to my cookie sneaking is a bit oversimplifying the matter but maybe we need to put it in simpler terms. Who knows? Maybe we will be able to bake more cookies before that later date comes and we need the cookies? I sure hope so, because the implications of an empty cookie jar in this scenario is much worse than nothing to go with my coffee on Christmas. Just food for thought.

COWPOKES® By Ace Reid



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"SHE AIN'T BEEN WEARIN' HER WEDDIN' RING LATELY... I'M A LITTLE WORRIED SHE MIGHT BE MELTIN' IT DOWN INTO A BULLET."

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Agricultural Hall of Fame to induct Sen. Pat Roberts, horticulturist Fabián García, activist Elmo Mahoney

Three men who contributed to advancing American agriculture – former Sen. Pat Roberts, late horticulturist Fabián García and late farmer activist Elmo Mahoney – have been inducted into the Agricultural Hall of Fame at the National Agricultural Center in Bonner Springs.

Giving remarks was Mary Jean Eisenhower, granddaughter of President Dwight D. Eisenhower, who signed the 1960 charter establishing the Agricultural Hall of Fame. Delayed by COVID, the Hall of Fame is celebrating its 60th anniversary this year.

The inductees join George Washington Carver, John Deere, Willie Nelson and other notables, with contributions including:

Former Kansas Sen. Pat Roberts supported America's agricultural producers and advancement of bioscience, biotechnology and biosecurity. He was first to chair both the House and Senate Agriculture Committees and pass farm bills in both chambers. He supported bipartisan child nutrition programs, crop protection and insurance.

Roberts helped develop a production agriculture safety net, expand trade and ensure food sustainabil-

ity. He wrote the bipartisan 2018 farm bill to support farmers and rural communities developing renewable production methods, bio-based products and advanced biofuels.

He helped bring to Kansas the National Bio and Agro-Defense Facility and the Biosecurity Research Institute. A Marine veteran, he was chairman of the Senate Intelligence Committee. As first chairman of the Senate Armed Services Subcommittee on Emerging Threats and Capabilities, he helped pass biosecurity legislation.

Fabián García (1871-1948), "Father of the New Mexican Food Industry," pioneered breeding and growing sustainable plants that advanced agriculture nationwide. Born in Mexico, he became a naturalized U.S. citizen in 1889.

As director of the New Mexico Agricultural Experiment Station in 1914, he was the first Hispanic to lead a land-grant agricultural research station. He produced the first reliable chile pod and introduced the Grano onion breed.

He helped plant the first pecan trees in Mesilla

Valley, including some still standing today. García developed modern irrigated agriculture in the state. New Mexico's chile pepper, onion and pecan industries are attributed to his research.

Elmo Mahoney (1908-1979) worked to improve farming techniques, influence farm policy and promote farmers' achievements. Born on a farm near Dorrance, he invented the sickle-head drive used in harvester combine headers.

He was president of the Russell County Farm Bureau Association, director of the Kansas Wheat Growers Association and charter member of Kansas Flying Farmers. Mahoney served in the 1949-50 Kansas House of Representatives and was policy consultant through the U.S. Department of Agriculture for the Agricultural Stabilization and Conservation Service.

Mahoney was an early preservationist of farm equipment and a national authority on Avery equipment. As its first curator he helped establish the National Agricultural Center and Hall of Fame.

Young Stockmen convene for Kansas City tour

Beef producers from across the state participating in this year's Kansas Livestock Association's Young Stockmen's Academy (YSA) gathered in the Kansas City area September 20-22. The class spent three days learning more about the agribusiness and retail beef industries.

Merck Animal Health, the exclusive sponsor of the program, met with the group on the first day of the session. Merck staff gave attendees an overview of the animal health industry and led a discussion on how to connect with others, based on various personality types, to create strong and effective relationships.

To gain a better understanding of the link between the processing plant and the consumer's plate, the group went to Cosenino's Market, Hen House Market and Whole Foods Market, where they toured

the meat case and learned more about how customers make meat buying decisions. The class also visited Bichelmeier Meats and Golden Belt Beef, both family-owned retail meat shops. Throughout the tours, YSA members learned beef still is the number one protein purchased in-store, with the filet being the best-selling cut.

During a stop at the Johnson County Community College Hospitality and Culinary Arts Center, Chef Jerry Marcellus discussed how their curriculum focuses on training the next generation of chefs. He said students in the program learn about a wide range of topics from foodservice to finance to team building. The class toured the five culinary labs, innovation kitchen and pastry kitchen. Chef Marcellus also highlighted the college's important re-



Pictured are, front row from left: Matthew Harrison, White City; Audrey Schultz, Andover; Clara Cross, Salina; Matt Rezac, Onaga; Brooke Boulware, Scott City. Back row: Derek Neal, Montezuma; Clayton Kershner, Rush Center; Chris Mushrush, Elmdale; Cayden Daily, Great Bend; Brandt Skinner, Weatherford, Okla.; and Brian Carlton, Larned. Not pictured are Darcy Reeve, Maize; Colton Lowry, Almena; Josh Johnson, St. Francis; Trent Johnson, Fort Scott; Julie Hies-terman, Palmer; and Justin Shields, Colby.

in order to share the beef message. KBC director of communications Scott Stebner showcased KBC's work in creating quick, easy recipes families can make with ten ingredients or fewer. Stebner told the group the videos have been viewed more than four million times over the last four years through YouTube, Instagram and Google advertisements.

The final session for the YSA class will be held in December. Members will have the opportunity to learn more about the policy process at the KLA Annual Convention and Trade Show December 1-3. More information about YSA can be found at www.kla.org.

KLA is a trade organization representing the business interests of members at both the state and federal levels. Voluntary dues dollars paid by producers are used for programs that benefit KLA members in the areas of legislative representation, regulatory assistance, legal troubleshooting, communications and the advancement of youth.

K-State to create Office of Farm and Ranch Transition

The Kansas State University Department of Agricultural Economics is in the process of developing resources and services specifically for transitioning agricultural operations and beginning farmers and ranchers. An office is being created in the department that would provide several services, including helping to connect exiting farmers/landowners with beginning farmers or ranchers through an application and curated matching process; one-on-one technical assistance from a K-State farm analyst to help facilitate transition of an existing operation; and an extensive training program for beginning farmers and ranchers to master critical financial and business skills.

Currently, the department is looking to hire a director for the new office, which is expected to be functional in 2022. The position has been secured for three years with another three-year commitment by K-State Research and Extension leadership to help support the program. Long-term plans are to make this a self-sustaining service.

Partnering agencies, which will serve as an advisory board, include KLA, the Kansas Farm Management Association, Kansas Department of Agriculture, Kansas Bankers Association, Kansas Farm Bureau, Kansas Farm Service Agency, Kansas Natural Resources Conservation Service and Kansas Grazing Land Coalition.

New Redbooks available from KLA

The 2022 Redbooks are available from the KLA office. This pocket-sized book helps producers record various production information. In addition to an area with Beef Quality Assurance practices and proper injection technique information, there are sections to record calving activity, herd health, cattle inventory, body condition, cattle treatment, breeding records and more. It also contains a calendar and notes section.

Redbooks can be purchased for \$6.00 each, plus \$5.00 shipping and handling for up to five books.

They also will be available at fall county meetings, roundtables and the KLA Convention.

CONSIGNMENTS WANTED

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CONSIGNMENT AUCTION

SATURDAY, DECEMBER 4, 2021

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relationship with the Kansas Beef Council (KBC) and how the partnership has helped educate students about beef and how it is produced.

KBC director of market-

ing Sharla Huseman and KBC director of nutrition Abby Heidari explained to the class how they establish relationships with key influencers, such as chefs, dietitians and educators,

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

Kathy Harder, Council Grove, Named This Week's Grass & Grain Contest Winner

Winner Kathy Harder, Council Grove: SKILLET APPLES

- 1/3 cup butter
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1/2 teaspoon cinnamon (or more if you like)
- 1 1/2 cups warm water
- 4 medium apples, cored & quartered
- 1/4 cup raisins

Melt butter in heavy skillet. Combine sugar, cinnamon and cornstarch and stir into melted butter. Stir in water and apples. Cook over medium heat for 15 to 20 minutes or until apples are tender, stirring several times. Add raisins during last 5 minutes. Serve warm as a side dish at a meal or cold as dessert with ice cream or dollop of whipped topping.

Ireta Schwant, Blaine: "Fall is the time for Apples!"

CINNAMON APPLES

- 1 cup water
- 1 cup sugar
- 8 apples
- 2/3 cup (or 7 1/2-ounce bag) red hot's

Melt red hot's and sugar in water. Core and skin apples and cut into eighths. Cook until tender in red hot mixture. Let set approximately 1 hour in juice. Cool or may serve warm. May freeze also.

Susan Schrick, Hiawatha:

PUMPKIN DELIGHT

- 1 cup flour
- 1/2 cup butter, softened
- 3/4 cup pecans, chopped
- 8 ounces cream cheese, softened

- 1 cup powdered sugar
- 3 cups whipped topping, divided
- 2 1/2 cups milk
- (3) 3.4-ounce packages white chocolate (or vanilla) instant pudding mix
- 15-ounce can pumpkin puree
- 1 teaspoon pumpkin spice

Layer 1:

Mix flour, butter and 1/2 cup pecans together. Press into a sprayed 9-by-9-inch or 9-by-13-inch pan. Bake for 15 minutes at 350 degrees then remove and let cool.

NOTE: If you are using a 9-by-13-inch pan, or would like a thicker crust, add an additional 1/2 cup flour, 1/4 cup butter and 1/4 cup chopped pecans.

Layer 2:
Blend cream cheese and powdered sugar; add 1 cup of the whipped topping then spread over cooled crust.

Layer 3:
Mix milk, pudding mix, canned pumpkin, pumpkin spice and 1 cup whipped topping until smooth. Spread over top of layer 2.

Layer 4:
Spread remaining 1 cup of whipped topping and sprinkle with pecans. Let chill for 3 hours or until set. Serve chilled and ENJOY!

Kathy Hogue of Topeka/Alma, "thinks busy days call for easy meals and this one is not only filling but will possibly make enough for leftovers. We love it with chewy bread or quick English muffins popped in the toaster. Fall is finally here, so get those slow cookers out!"

BEEFY

POTATO SOUP

- 6 tablespoons olive oil, divided
- 2 pounds beef stew meat
- 1 teaspoon garlic powder, divided
- 1 tablespoon ground cumin, divided
- 1 large white onion, diced
- 1 1/2 tablespoons instant beef bouillon
- 4 cups water
- 2 teaspoons garlic, minced
- 4 potatoes, peeled & diced
- 1 can shoe peg corn
- 1 cup celery, diced
- 1/2 cup chopped cilantro
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

Heat 3 tablespoons of the oil in a large skillet. Brown beef with half of garlic powder and cumin. Put beef in a 5-quart slow cooker. Add onions to skillet with remaining 3 tablespoons of oil and sauté until soft. Add onions and all the remaining ingredients to slow cooker. Cover and cook all day on low.

Kimberly Edwards, Stillwater, Oklahoma: **EASY OVEN STEW**
3 pounds stew meat

- 2 cans beef mushroom soup
 - 1 1/2 cans water
 - 1/2 teaspoon salt
 - 4 tablespoons tapioca
 - 2 packages frozen stew vegetables with potatoes
- Mix all ingredients in a roaster or baking pan. Bake 4 hours at 325 degrees or until done.

Jackie Doud, Topeka: **HONEY BUFFALO CHICKEN WINGS**

- 3 tablespoons butter
 - 3/4 cup hot sauce
 - 3 tablespoons tomato paste
 - 1/4 cup honey
 - 3 pounds chicken wings
 - 1 teaspoon garlic powder
 - 1/4 teaspoon celery salt
 - Blue cheese or Ranch dressing for dipping
- In a bowl microwave butter. Heat oven 425 degrees. Line a large baking sheet with foil. Coat with spray. Whisk hot sauce, honey and tomato paste into butter. In a large bowl toss wings with garlic and celery salt. Add 1/3 of the sauce mixture. Spread wings out skin side down in single layer. Bake 40-45 minutes (flip once and cook until no longer pink). Brush with remaining sauce during last 20 minutes of cooking. Serve with dips.

Millie Conger, Tecumseh: **SWEET POTATO PIE**

- 1/2 cup butter
- 1/2 cup sugar
- 2 eggs
- 3/4 cup evaporated milk
- 2 cups mashed baking sweet potatoes
- 1 teaspoon vanilla
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon salt
- 9-inch pie shell

Cream the butter and sugar. Add eggs and mix well. Add milk, potatoes, vanilla, cinnamon, nutmeg and salt. Mix well. Pour into an unbaked pie shell. Bake at 425 degrees for 15 minutes then at 350 degrees for 35-40 minutes.

Kellee George, Shawnee: **HONEY BUTTER CORN**

- 2 tablespoons butter
- 2 tablespoons honey
- 16-ounce bag frozen corn
- 2 ounces cream cheese, cubed
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

In a skillet melt butter and honey. Then add corn and cook 5-8 minutes, stirring occasionally. Add cream cheese and salt and pepper and heat.

Rose Edwards, Stillwater, Oklahoma: **TAPIOCA FRUIT SALAD**

- 2 packages tapioca pudding mix
 - 2 tablespoons orange gelatin, dry
 - 1 medium can pineapple chunks
 - 1 can mandarin oranges
 - 2 bananas, sliced
- Drain juices (from pineapple and mandarin

oranges) and add water to make 3 cups liquid. Mix with pudding and gelatin powder and boil until thick. Cool then stir in fruit. Chill.

Millie Conger, Tecumseh, shares another of her favorites:

ASPARAGUS CASSEROLE

- 2 cans asparagus, drained
- 1 can cream mushroom soup, thinned with 1/4 cup milk
- 20 crumbled Ritz crackers
- 1/2 cup shredded cheese

Place asparagus in casserole dish. Pour on soup. Sprinkle with crackers. Add cheese on top. Cook at 325 degrees for about 15-20 minutes.



Baking With Sugarbuns

By Michele Carlyon
Trying To Find A New Normal

To say life has been chaotic would be an understatement. To say that I do not do well with change would yet again be an understatement. I am constantly trying to find a new normal in this ever-evolving world and while some days are easier than others, I am reminded constantly that things will never be the same and I keep reminding myself that, that in and of itself is quite okay. Scary, but okay.

My daily trips to the post office sometimes leave me in tears, but I try to find comfort in knowing that there are still people to call, and I am thrilled that my aunt was so willing to step up and fill that role. I miss the random calls at work from Nanny telling me that I would not be able to reach her due to her having an appointment, but to be sure to call her later in the day.

Sunday night family dinner has only happened once so far, but it felt weird, very weird. I missed getting called by my mom or dad because Nanny was calling to tattle on me for not being there early enough and wanting to know where I was. I never understood why she would not just call me, and I would get so annoyed by her calling them, but once I would get her loaded those frustrations would go right out the window.

I finally worked up the nerve to read the letter that she had written to me. The first line had me belly laughing as she was shooting shots at my mom, in the way that only she could do: "Michele. Now there is a Carlyon baby girl. Not what mom wanted. She wanted a boy. You was great in my eyes and has always been." She goes on to describe how she enjoyed watching me try out my many "talents," over the years and was quick to point out how awful I was at cutting Mike's hair and painting the basement with finger-

nail polish. She also kept it very Nanny-like when she pointed out that she did not like how I treated my friends when I was little, which made me chuckle, coming from the lady who made a point to keep people at arms' distance and was not always known for her niceties.

She was witty, in her comments about how now no one would ever know if I was really her favorite or not, but knowing she put that in there, was all the confirmation I will ever need. She ended it with: "I just want you to know I love you and goodbye. Nanny." The tears rolled. The finality of it all. The fact that she took the time to write it, I needed that. I needed sometime tangible to hold onto for forever, something that was hers, to me. A reminder that she will always be there.

My days feel weird, but I am blessed to be surrounded by amazing family and friends that are continuing to help navigate this path to a new normal, one that does not include Nanny physically, but very much includes her spiritually. I wish I could look into a crystal ball and give myself a timeline of when things will really seem to level out, but in the meantime, I will continue to try to find comfort in knowing that Nanny will always be with me, especially in those moments when I need her most.

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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What To Look For In Healthy Recipes

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

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 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 non-fat diet. "That science has changed because not it's not just that you look at low-fat or non-fat 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.

* 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 breads. "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, cut out a little more and note 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." Use that same strategy in cutting back on salt.

* 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 such 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.



Asking For Help

By Lou Ann Thomas

I'm back!! I made it through heart surgery. However, I have hit a slight glitch. There's no issue with my healing. It is going well. The problem is in my lack of ability to ask for help.

It's just not in me to feel comfortable asking someone for anything. I will do whatever I can to avoid having to depend on someone else. Unfortunately when I then must face a situation where help is necessary, I find myself awkward and ill suited to do so.

I come by this honestly, though. My mother was always adverse to asking for, or accepting, help that was freely offered. As her needs grew I tried to pitch in and help however I could, but would soon find myself pressed up against one of the many walls she constructed between her and any kind of assistance. After much pounding against these walls I finally became so frustrated that I asked my mother how she felt when she helped someone else. Helping was something she was known for and she admitted when she could help another it made her feel good, compassionate and valued. My follow up question was, why then did she do everything in her power to prevent someone else from feeling this way as a result of

helping her.

It was clear by the thoughtful expression on her face that she had never before realized that the energy of giving and receiving were the same. I have been reminding myself of this very thing lately. I believe we are here to help each other and to walk each other home, but I still resist having to request it. There is an Aztec prayer, which begins and ends with the line, "Oh, only for so short a while you have loaned us to each

other." Isn't that what our human relationships are really about? We are all in each other's care and if we can help, if we can offer understanding and bring comfort, then it is not only our duty, but also our privilege to do so.

I believe most of us like to feel helpful and valuable to each other. As someone who struggles to ask for help I am so appreciative of those very clever people who know how to help without requiring you to ask for it. These are the friends who call to ask what you may specifically need or say they'd like to bring some food by or come by for a visit. There is no having to ask for help from them because it is freely given.

But, the next time someone can use a hand up, whether I am able to anticipate their need or not, I intend to remember that their allowing me to give help is as valuable a gift as their receiving of my help might be.

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Healthy Holidays Focus On Halloween

The holidays are fast approaching, and many families enjoy preparing and eating many special foods. While family traditions are fun, we enjoy the anticipation of these events and making healthy choices may not be the first thing on our minds. During holidays such as Halloween, take a few moments to plan your choices for treats and going trick or treating. There are a few things we can do to allow us to make healthy choices during this sweet holiday and those to follow.

* Select non-sugary food treats during Halloween. Some examples are pretzels, popcorn, cheese sticks, dried or fresh fruits, nuts, trail mix or pudding cups.

* Non-food alternatives could be pencils, pencil toppers, erasers, stickers, puzzle games, whistles, small toys, cards, yo-yos, marbles, bubbles, sidewalk chalk, jump ropes, or a small toy.

* Set limits to how much candy can be eaten each day or let children earn a piece of candy by doing a physical activity or a task around the house. Make a chart that identifies how many pieces of candy each task is

worth. This will encourage physical activity.

* Make your holiday safe by having reflective tape or glow sticks for children to wear over their costumes. Glow in the dark shoelaces or shoes that light up when worn are another good choice as well as carrying a flashlight or headlamp for extra illumination.

* Limit your route to home close to where you live or to family and close friends and neighbors.

* Collect candy as a family and divide evenly when you return home (any uneven divisions can go to the adults in the family or the person that took children trick-or-

treating).

* Being physically active is part of a healthy lifestyle. Walk instead of driving. Physical activity such as walking will offset the intake of treats and burn some of the calories eaten.

Whatever your plans this Halloween and throughout the holidays, remember to take a moment to plan your choices, keep food and fitness in balance and enjoy your family time together.

For more information, please contact Holly Miner, Nutrition, Food Safety and Health Agent, haminer@ksu.edu, 620-331-2690.

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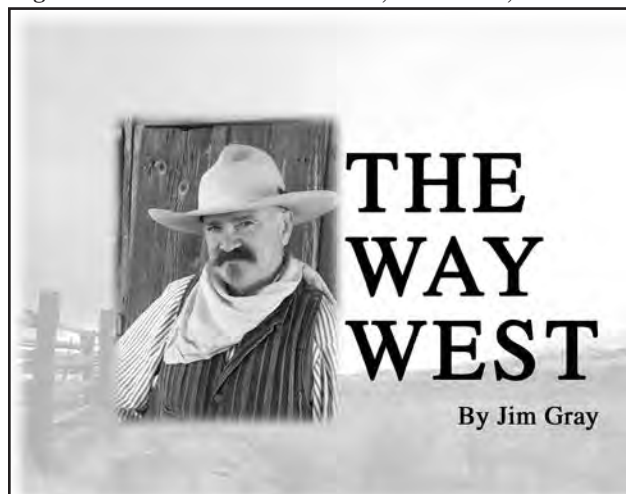
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THE WAY WEST

By Jim Gray

Stark Reality

Crimson and golden leaves bring thoughts of seasons past and the grim certainty that winter will soon be upon us. The passing of the seasons mirrors life itself, and so Spring (birth) leads to Summer (the prime of life), to Fall (the golden years), until the season fades and the stark reality of the grave

echoes from winter's cold, colorless landscape.

All cemeteries have their stories to tell, and so it is with the old Ellsworth Cemetery south of the Smoky Hill River. Stories of wonderful and tragic lives lie beneath its sod, however, there is more to the old cemetery than meets the eye. Large, un-

marked spaces in the oldest lots hold hidden tales of a past nearly forgotten.

Nothing is certain but death and taxes. However, death's arrival at our doorstep remains the last great mystery. Ellsworth, Kansas was established as an end-of-track "Hell on wheels" town in 1867 when the first railroad was being built into the central plains. Death could be found at any moment. And so it was that a few months after the townsite was selected the narrow strip of river bottom was suddenly inundated by flood waters that were "over a man's head." A tent saloon filled with sporting women was quickly removed to high ground above the flooded town, where the celebration continued.

Ellsworth's first death was recorded within days when two stage drivers were shot in a disagreement with a gang of toughs who felt they had prior claim to the girls. Tom Larkin died from his wounds, and so, a cemetery was begun.

The location later became the county poor farm. Dozens of unfortunate souls soon took up permanent residence in the burying ground as a result of an outbreak of cholera. Everyone who could get away from the disease fled as quickly as possible. Ellsworth fell into silence. The population of one thousand or more quickly dropped to a mere forty citizens by the middle of July.

The hardy souls that persisted and survived moved the townsite to high ground. Those were the

days of Wild Bill, Captain Jack, California Joe, and Rake Jake. The motto was "A short life and a merry one!" In that atmosphere Civil War hero Edward W. Kingsbury served as sheriff with under-sheriff Chauncey Whitney and noting but a tent for a jail. Face-off gunfights, saloon shootouts, and vigilante hangings brought death almost daily. Ellsworth was not only the end-of-track, it was the end of at least one hundred lives. The old burying ground was more popular than a church on Sunday morning, especially in Ellsworth where there were no churches and no jails. The macabre morning salutation repeated in Ellsworth was "Shall we have a man for breakfast?"

With each year the old burying ground grew larger until a strong police force tempered the violence. On July 3, 1873, the *Ellsworth Reporter* declared, "Nobody killed yet." Throughout the summer the gambling halls of Ellsworth witnessed a literal tempest of activity. The doors never closed. Yet, culture was developing amid the chaos. The cornerstone of a new school was dedicated. Formal dances were held in hotel ballrooms. Picnics brought the community together to play and socialize.

Sheriff Chauncey Whitney woke the morning of Friday morning August 15, 1873, looking forward to a pleasant day of relaxation at the Howard's Grove picnic southeast of Fort Harker. From the back of his home on the southwest corner of First Street and Lincoln Avenue he could see the Episcopal Church built three years before. Headstones were already scattered over the churchyard just beyond his back fence. Within a few short days his own body would be laid to rest in that very churchyard.

Before leaving for the picnic Whitney was caught up in a chaotic melee between the maniacal Assistant Marshal "Happy Jack" Morco and Texas gamblers. A sudden shotgun blast staggered him as he called for his wife. Friends carried him to his home next to the churchyard where his battle for life finally came to an ended on the third day. His brothers in Masonry rendered an impressive service at his graveside. "Safe from the storms, free from cares," the body of C. B. Whitney was laid to rest "in the bosom of mother earth." Happy Jack, whose actions caused Whitney's death, met his own death a few weeks later, though his body was consigned to the old burying ground on the hill.

Two years later a new graveyard was established south of town on the opposite side of the Smoky Hill River. The graves from the original burying ground and the Episcopal churchyard were moved to the new cemetery. Chauncey Whitney was among those moved from the churchyard. Today the Citizen's State Bank occupies the location and the churchyard lies beneath concrete.

The old "original" burying was turned into farmland, with a small portion reserved for the poor farm cemetery. Headstones, if there ever were any, were discarded leaving the burials of Ellsworth's oldest and wildest citizens unmarked in the present cemetery on the river. Just who lies in those lots we can only speculate.

Ashes to ashes, dust to dust, whether under concrete, fertile farmland, in unmarked lots, or grand sepulchers, none will escape their fate, for the stark reality of the grave awaits each of us as we pass through life 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.*

Don't overlook field fertility following harvest

As grain bins fill and harvest comes to an end, farmers' thoughts should shift to assessing field fertility needs. Outside of nitrogen, phosphorus (P) and potassium (K) are two of the most important nutrients in crop fertility. P and K are often applied in the fall after other operations are complete and when weather and soil conditions make compaction less of a concern. When assessing K and P needs, growers should consider soil sampling to determine nutrient loss through crop

removal, better manage input needs and maximize net returns.

Regular soil testing is the foundation of sound P and K fertility. Compared to the cost of fertilizers, soil testing is inexpensive and offers a good return on investment. To provide the best diagnostic information, soil samples should be collected from a given field every two to four years.

"When assessing crop removal, the things I consider are how was the crop in this particular field and

how much potassium and phosphorus did we lose," said Josh Shofner, Pioneer field agronomist. "We always want to be putting back into the soil what we took out throughout the growing season and harvest. This sets us up for the next growing season."

Fertility programs that focus on crop removal are not necessarily intended to maximize economic returns in any given year. Rather, they are designed to provide flexibility and consistent economic returns over the long-term by removing P and K as yield-limiting factors. Applying fertilizer while accounting for crop removal will generally maximize yield by reducing yield loss due to insufficient fertility.

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2-DAY AUCTION REMINDER
GUNS * AMMO * RELOADING SUPPLIES
*** TAXIDERMY * ANTIQUES**

FRIDAY, NOVEMBER 5 * 10 AM CST/9 AM MT
SATURDAY, NOVEMBER 6 * 9:30 AM CST/8:30 AM MT
LOCATION: Greeley County 4-H Building, TRIBUNE, KS
* Lunch Served

SELLING FRIDAY, NOVEMBER 5 * 10 AM CST/9 AM MT
AMMO-RELOADING ITEMS: Bullets, Dies, Powder, Wads, Brass, Shotgun Shells, Ammunition. (For a complete list of the above merchandise call auctioneer or see the website)
RELOADING PRESS, ANTIQUES & HOUSEHOLD

SELLING SATURDAY, NOVEMBER 6 * 9:30 AM CST/8:30 AM MT
OVER 200 LOTS OF SHOTGUNS, HAND GUNS, BB GUNS, SCOPES, TAXIDERMY & MORE!
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812 West M, Leoti, KS 67861, 620-375-4130

LARGE CONSTRUCTION LIQUIDATION AUCTION

SATURDAY, OCTOBER 30, 2021 * 9:30 AM
LOCATION: 706 W. 2nd Street, HUTCHINSON, KANSAS 67501

VEHICLES, SCISSOR-LIFTS, TRAILERS & SKIDLOADER: 2007 Chevrolet 2500 HD Silverado Duramax Diesel Flatbed Service Truck w/Toolboxes, Hoist & Acces., 4 Door w/217k miles; 2008 Chevrolet 2500 HD Silverado Vortex Gas Crew Cab Pickup w/244k miles; (2) 8'x28' Job Site Tool Trailers; Ingersoll-Rand Commercial Air Compressor w/2300 hrs; Titan Dump Bed Trailer w/Ramps; 7'x18' Tilt-Flatbed Tandem Trailer; 8'x18' Tandem Flatbed Trailer; Skyjack 3220 & 4626 Scissorlift; Mec 3072-4WD Scissorlift; 2-Mec 1932 ES Scissorlifts; Bobcat S 185 Diesel Skid-loader w/2100 hrs, sells w/bucket; Steel Tracks for Bobcat; Skidloader Forks; Mercury Boat Motor.

CONCRETE EQUIPMENT & SUPPLIES: Large Power Screte; Power Concrete Saws; Power Trowel; Forming Stakes; Metal Forms; Pillar Forms; Bull Float w/extra Handles; Hand Trowels & Floats; Jack Hammer Bits; Concrete Blankets; Mason Scaffolding; **plus more.**

CONSTRUCTION EQUIPMENT & MISC.: Kohler 8k watt Generator; Ryobi 1800-2200 watt Generator; Pallet Jack; Rollaway Scaffolding; Werner & Louisville Ladders; Warehouse Pallet Scaffolding; Metal Warehouse Shelving; Drywall Transfer Cart; Sawhorses; 100# Propane Bottles; Reddy Heaters; Various Trim, Drywall, Plywood & 2x Material; Insulation; Wood & Metal Cabinets; Large Commercial Kitchen Hood; Furniture Dollies; Metal, Wood & Bio-Fold Doors; Trim Coil; 6 Large Job-Boxes; Truckbed Tool Boxes; Tool Chests & Caddies; 4 Shop Vacs; Air Hoses; Electric Cords; Air Bubble; Safety Harnesses; Hard Hats; Steel Tubing, I-Beams & Posts; Rebar; Misc. Steel Roofing & Siding; Large Selection of Nails, Screws, Bolts & Fasteners; Lots of Paint, Varnish & Drywall Mud; Wheelbarrows; Barricades, Cones & Warning Lights; Lots of Brick & Concrete Blocks.

CONSTRUCTION TOOLS: Hilti PR 25 & 20 Lasers; Stihl Chain Saw & Weedeater; Large Selection of Hilti, Milwaukee, DeWalt, Ryobi & Craftsman Power Tools; Puma & Ridgid Air Compressors; Lincoln AC-225 Welder; 2-Delta 10" Table Saws; DeWalt Sliding Compound Miter Saw; Miter Saws; Power Plate Packer; Hammers; Shovels; Brooms; Forks; Rakes; Bolt & Rebar Cutters; Shingle Rippers; Post Drivers; Sledges; Sump Pumps; Drywall Lift; Drywall Tools; 10' Metal Brake; Cement Mixer; Spray-Tech Paint Sprayer; Metal Bander & Acces.; Paslode Air Nailers; Various Air Pinners & Staplers; Shop Lights & Fans; Hammer Drills & Bits; Hundreds of Hand Tools; Open & Boxend Wrenches; C-Clamps; Trailer Tie Downs; Come Alongs & Winches; **plus hundreds of items not listed.**

OFFICE SUPPLIES: Commercial Blueprint Printer; Computers, Printers & Supplies; 2 & 4 Drawer File Cabinets; Conference Table & Chairs; Office Desks & Chairs; Various Book Shelves & Cabinets; Drawing Table; 3 Drawer File/Safe; Vintage Photos; Paper Items & More.

Auction Conducted for HEIB Construction
NOTE: A reliable local construction company has decided to discontinue their services as of Oct. 1st and will be offering everything from wall to wall. Items were still being used and current so many of them are in good working condition. Please note that we may sell at two locations throughout the day.

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Morris Yoder, Auctioneer/Realtor, 620-899-6227/Associate Realtor/Auctioneer w/Riggin & Company



It has been a history-filled couple of weeks, and a great reminder of what a boon to tourism history can be.

The Smoky Hill Trail Association held its annual

conference in Old Abilene Town with meetings at the Alamo Saloon and side trips to the Seelye Mansion and sites at Chapman. We went to Lost Springs and Cottonwood Crossing.

We stopped at the Main Street Cafe and Bakery in Durham for cookies and tea. Jim Mayhew and Michael Hook were our tour guides. We had dinner at the Seelye Mansion on the family china using the family silver. We had meals at the Hitching Post, Ike's Place, and Joe Snuffy's. We shopped at the antique stores, stayed at the hotels and bed and breakfast inns.

We, history nerds, spent a lot of money in Abilene (In fact, I have a simply stunning blue bracelet with matching earrings as a souvenir. I'll be wearing those on an upcoming

episode of *Around Kansas* as Michelle and I love to show off our vintage jewelry).

History and tourism are natural mates. The more we discover our history the more information we have that makes our part of the world unique and that unique experience is what people are after.

The week before, I attended an Order of the Indian Wars symposium and tour headquartered in Oklahoma City. From there, we traveled to Duncan to the Chisholm Trail Heritage Center, and to Fort Gibson, Fort Sill, and Fort Reno. In every spot

we nerds spent bunches of money in the gift shops, we had meals, we stayed in hotels.

All summer, I have attended Santa Fe Trail 200 events from Council Grove to La Junta where, once again, we nerds have spent money on hotels, meals, gift shops, antique stores, and the local grocery stores. Oh, and gas stations!!! We have spent lots of money on fuel.

History is good business.

Deb Goodrich is the co-host (with Michelle Martin) of the *Around Kansas TV show* and the *Garvey Texas Foundation Historian in Residence* at the Fort Wallace Museum. She chairs the Santa Fe Trail 200 and is contributing editor of *Ad Astra Magazine*. Contact her at author.debgoodrich@gmail.com.

Warmer temperatures may decrease yields of densely planted corn

Higher temperatures could have detrimental effects on yields when corn plants are planted more closely together, according to a study from North Carolina State University. Corn yields in densely planted areas drop by about 1.86 percent with every one degree Celsius rise in monthly minimum and maximum temperatures through the planting season, the study's models show.

Interestingly, reduced yields may be higher in conventionally bred corn than in genetically modified corn, the study models predict, suggesting that GM plants may have less need to fight for nutrients and moisture when stressed by higher temperatures.

The study's findings could help farmers make better decisions about crop density and variety – whether conventional hybrid or GM crops – before planting season, based on forecasted temperatures.

"We wanted to learn more about how crop yield response to planting density is influenced by higher temperatures," said Rod M. Rejesus, professor of agricultural and resource economics at NC State and the corresponding author of the study, which appears in the journal *Agricultural and Resource Economics Review*. "The models show that the yield benefits of crop density begin to diminish for conventional hybrid corn when temperatures rise, but GM corn yields remain relatively stable."

To understand the relationships between crop density, crop yields and higher temperatures, the researchers examined experimental corn field trial data from Wisconsin between 1990 and 2010; weather data that included minimum and maximum temperatures for the field-trial areas in Wisconsin; and county-level data that tracks drought severity in the studied areas.

The study showed that corn yield response to planting density varied with temperature; that

variation is influenced by the type of corn planted.

"The study has a few limitations, including that the area studied was in the so-called 'northern corn belt' and that it relied on field-trial data rather than the actual fields that produced corn," Rejesus said.

"Performing a similar study in warmer areas and in production crop plots can be a further direction for this type of work."

Former NC State Ph.D. student Ruixue Wang is the paper's first author. NC State postdoctoral researcher Serkan Aglas-

san also co-authored the paper, as did Jesse B. Tack from Kansas State University. Support for the work was provided in part by the U.S. Department of Agriculture's NIFA Hatch Project No. NC02696.

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LAND AUCTION

SATURDAY, NOVEMBER 20, 2021 — 10:00 AM
Belleville 4-H Building — BELLEVILLE, KANSAS

220± ACRES REPUBLIC COUNTY LAND

TRACT 1 FSA INFO: Total Acres: 76.1±; DCP Cropland Acres: 64.17±. A good dryland farm with potential for more cropland acres. TRACT 2 FSA INFO: Total Acres: 144.4±; DCP Cropland Acres: 109. Gently rolling dryland farm with 40 ac. m/l in native grass pasture. 40x60 equipment storage shed. Properties are on good gravel/rock roads with easy access. Contact Mark Uhlik - Listing Broker - Cell: 785.747.8568

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Friday, October 29th 12:00-7:00

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Horses in the Sand Hills – competitive trail ride held near Hutchinson

By Bev Roberts

The playing of our national anthem kicked off the Exploring Sand Hills competitive trail ride (CTR) held the weekend of October 2-3 at the Sand Hills State Park in Hutchinson. The ride, an annual event managed and sponsored by Liz and Andy Klamm of Hutchinson, was sanctioned by the North American Trail Ride Conference and run under NATRC rules.

Riders and their horses or mules from three NATRC regions, volunteers, judges and management converged on the Sand Hills park campground on Thursday and Friday to hold and participate in the limited-entry event.

CTR is a sport for any breed of equine from any riding discipline and for riders of age ten or older.



The National Anthem was played to signal the beginning of the Exploring the Sand Hills competitive trail ride held near Hutchinson in early October.

The horse/rider teams negotiate a marked trail, which they must complete in a certain window of time. Along the way, there are natural trail obstacles observed by veterinary and horsemanship judges, and pulse and respiration stops to check the horses' conditions.

Divisions offered range from the introductory

Leisure Division (LeD) through Novice, Competitive Pleasure (CP), and Open. Distances range from eight to 60 miles at average speeds of three to six m.p.h. over one or two days. This ride had Open and CP divisions in one- and two-day competitions and the LeD in two one-day competitions.

Threats of rain came

to fruition late Saturday morning but deterred neither the hardy horses and riders nor the volunteers who helped with time-keeping, shuttling judges around, taking pulse and respiration readings, and other tasks. One of the LeD Saturday riders had so much fun in spite of the rain that he entered the competitive pleasure division Sunday ride.

Two horse/rider teams walked away with the premier award – the Sweepstakes award which goes to the horse with the highest score in its division. In the Open division, Margaret Reynolds of Blue Springs, Mo., accepted the award for her Arabian gelding, VA Caradelle. In the CP division, Marla Stucky of Salina accepted the award

for her Missouri Fox Trot gelding, EZ Rocket WH.

Since 1961, the North American Trail Ride Conference has helped riders of all ages learn the sport of competitive trail riding. Alongside other equine enthusiasts, riders can deepen the relationship with their horses while learning new skills and setting their own competitive goals. NATRC believes there is no better place to do this than on the open trail. For more information, visit www.natrc.org.

Winners of their classes in the various divisions held were:

Ride	Division & Class	Horse	Ridden By
Saturday 1-day ride	LeD Adult	Dynamites Pine Stk	Cheryl Bohling
	LeD Experienced	Sparks on Blacktop	Leon Shoenhair
	CP Lightweight	Diggers Fools Gold	Kay Stitch
Sunday 1-day ride	LeD Adult	Breezy 2	Patricia Lysinger
	LeD Experienced	Starbuck KVA	Mary Fettes
	CP Heavyweight	Sparks on Blacktop	Leon Shoenhair
Saturday and Sunday 2-day ride	CP Heavyweight	Roho Honey Mocha WH	John Zeliff
	CP Lightweight	EZ Rocket WH	Marla Stucky
	Open Heavyweight	L. L. Remington	Marilyn Marston
	Open Lightweight	VA Caradelle	Margaret Reynolds



Competitive Pleasure sweepstakes winner Marla Stucky and EZ Rocket WH negotiate a serpentine trail.

LAND AUCTION

MONDAY, NOVEMBER 29, 2021 — 6:00 PM
Helvering Center — MARYSVILLE, KANSAS

83.7± ACRES MARSHALL COUNTY, KS LAND
FSA INFO: Farmland Ac: 83.21; DCP Cropland Ac: 82.34
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SFFC JF Blackcap 022 OP won grand champion female at the 2021 Kansas State Fair Junior Angus Show, Sept. 11-12 in Hutchinson. Dustin Denton, Blue Rapids, owns the April 2020 daughter of SSF On Point 4028. Chris Cassady, Ankeny, Iowa, evaluated the 61 entries.

Photo by Legacy Livestock Imaging



Open sweepstakes winner Margaret Reynolds and VA Caradelle enjoy a brisk canter. Photos by Andy Klamm

176+/- ACRES CROPLAND & CREEKBOTTOM

ABSOLUTE LAND AUCTION

DECATUR COUNTY, KANSAS

FRI., NOVEMBER 5, 2021 @ 10:30 AM, CDT

AUCTION LOCATION: CITY HALL in JENNINGS, KS

SELLER: CHUCK GRIFFITH

LEGAL DESCRIPTION
SE/4 plus acres S of RR in NE/4, all in 10-4-26

- 104.33 ac cropland
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SATURDAY, OCTOBER 30, 2021 — 9:00 AM

Located at 303 S. Regier St., BUHLER, KS

REAL ESTATE SELLS AT NOON: 3 bedroom, 1 1/2 bath, 1 1/2 story home built in 1900. For more information call Van Schmidt, (620) 367-3800 or Farmers National Company, (402) 496-3276.

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See last week's Grass & Grain for info & listings!

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REAL ESTATE AUCTION

SATURDAY, NOVEMBER 13, 2021 * 10:04 AM

3015 NE 96th Street - WALTON, KANSAS

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Mark your calendar for the U.S. CattleTrace Symposium

The U.S. CattleTrace Symposium, Nov. 18-19 in Wichita, will bring together cattle producers, industry professionals and technology manufacturers to learn and discuss animal disease traceability and value-added opportunities. Participants will learn more about U.S. CattleTrace and its operations while attending breakout sessions and technology panels associated with the mission of advancing disease traceability in the cattle industry.

"After a year of operating through computer screens, we are looking forward to sharing the mes-

sage of disease traceability in the cattle industry this fall with our members and producers in person," U.S. CattleTrace executive director Callahan Grund said. "The ability to join together to celebrate the year, elect a new board of directors and hear from leaders across the country is something we no longer take for granted, so we are planning to take full advantage of our time."

USDA raises beef production estimate

USDA's October World Agricultural Supply and Demand Estimates (WASDE) report projects an overall decline in 2021 red meat and poultry production, but forecasts higher beef production.

WASDE raised its beef production forecast 90 million pounds from September as lower expected steer and heifer slaughter are more than offset by higher cow slaughter and heavier average carcass weights. The October forecast calls for annual beef production to reach 27.832 billion pounds, which would be 658 million pounds more (2.4%) than 2020.

Total red meat and poultry production forecast for 2021 is 106.561 billion pounds, a decline of 54 million pounds from its September estimates.

Meanwhile, analysts are watching beef cow and heifer slaughter data and awaiting USDA's January 1 cattle inventory report. Year-to-date beef cow slaughter is still 10% higher than 2020 and has not shown signs of slowing. Heifer slaughter is 5% higher than last year since the start of the year.

15th Annual Ladies Nite

Sat., Nov. 6, 2021

Sale at 12:30 p.m.
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Sat. – Pre-Sale Lunch 11:30 am

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AUCTION

SATURDAY, NOVEMBER 6, 2021 — 10:00 AM

2077 North Ohio Street, SALINA, KANSAS 67401
(just south of I-70 about a ¼ mile)

1969 Chevy El Camino 90% restored that has brand new 427 engine & auto. trans; 1995 Monte Carlo Z34 w/79K mi. & in exec. cond.; 1989 1T Chevy Dually w/7.4 liter auto. & only 88K mi.; 1996 GMC ¾ T P/U that has a newer motor (good work horse); 2000 Work Horse step van (needs some eng. work); ¼ T Military 2 wheel trailer; 6½x10' 2 wheel trailer w/2" ball; 20' Connex storage container, looks like new; 80 gal. Industrial Air air compressor; tool boxes; shop tools, pneumatic impact guns; corded electrical equip.; shop fans, Ryobi bench grinder; big vise; Coca Cola thermometer; grinders; buffers; tires & wheels; air bubbles; Handyman jack; tire tools; 50 lb. welding rod new in tin; new bucket seats; set of 4 Cragar wheels & tires; 5.5 KW Generator; sm. port. generator; 2-whl utility garden trailer; wheelbarrows; drop spreader; 750 lb. engine stand NIB; 34 pallets of 8" cement blocks approx. (3060); 28 pallets 12" cement blocks approx (1680); Aero racing wheels; 10 gal. propane tank; file cabinets; tire racks; shop vac; 2 whl. trailer hand tote; shop safety steps; 427 complete

engine; 400 transmission; cherry picker engine puller; chains; alum. & metal racks; Chevy parts; dollies; pressure tank; 4 whl. furniture dollies; hitch/receiver; collection hub caps; metal shop & kitchen shelving on wheels; 2 whl. carts; car care products; Campbell Hausfeld gas power washer. **Restaurant Equip.:** Hobart Commercial slicer; Chefmate commercial slicer; Comm. Instant Burger Fryer; 4' booths & tables; approx. 35 wood captains chairs; approx. 35 black stacking chairs; lots of single pedestal tables; tall tables w/stools; 3 long booths; 2 Amigo Smart shopping carts; **programmable OPEN SIGN;** Casio cash register; commercial oven; turkey fryer; deep fat fryer; warming carts; salad bars; lots of plates & table service; warming table; prep table; slow cookers; Gott coolers; stock pots; lots & lots stainless steel comm. kitchen tables & service; heat lamps; rolling racks & proffers; Cambria hot/cold drink dispensers; 100 serving trays; full case 20oz. styrofoam cups & lids; Tork Napkins & dispensers; 3 mi-crowave ovens; 4 wire racks; 30" prep table w/new compressor, works great & so much more.

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K-State study demonstrates how fungicide applications boost wheat yields

How important are spring foliar fungicide applications to wheat yields? A new study by Kansas State University quantified the yield gain from these applications by combining 12 years of K-State-led experiments with survey data from Kansas wheat producers. Doing so not only demonstrated the power of fungicide to protecting a wheat crop from diseases like stripe rust but also paves the way for future guidance on when these applications will provide the most benefit.

"This is a different way of looking at an old problem," said Romulo Lollato, a wheat production specialist with K-State Research and Extension. "We had a lot of these data scattered around, but we did this collection and it lined up very well with what we would expect in terms of yield response to fungicides."

"It was nice to see that what growers are experiencing in their fields is actually ground-truthing a lot of what we're measuring in our field experiments."

Consolidating science and survey

To answer how foliar fungicide applications

benefit yield, researchers gathered replicated field experiments from 12 years. They then combined that information with producer-reported fungicide applications and yield data from their commercial fields.

The Kansas Wheat Commission provided funding to cover the cost of the doctorate student who served as the boots on the ground collecting this survey over four years. Kansas Wheat also put the grower survey on their website and promoted it through their channels to help garner additional responses.

"The Kansas Wheat Commission was instrumental," Lollato said. "We needed two things — funds for us to get the work done and disseminating the fact that we were doing that survey."

The first step was to aggregate the relevant field experiment data from K-State-led research. The database of field experiments only included field experiments with a direct comparison between foliar fungicide applications and a side-by-side untreated control, resulting in 393 mean yield comparisons.

The researchers combined this field experi-

ment data with information from a producer survey that covered a wide range of management decisions. The producer survey included variety and fungicide management data from 654 commercial Kansas wheat fields across three growing seasons — 2016, 2017 and 2018. Around 55 percent of the fields in this survey applied one or more fungicide applications, compared to the other 45 percent that had no applications. Fungicide applications also varied on the weather that growing season, with more producers applying fungicide in wet years compared to dry years.

The survey data also showed the majority of growers are choosing varieties that are either resistant or intermediate for leaf and stripe rust. Roughly 80 percent of fields in the survey were planted with some stripe rust resistance and 65 to 70 percent with some resistance to leaf rust.

"We see the growers are using both tools that they have," Lollato said. "Good genetic resistance that can actually reduce the need for the fungicide, but also based on weather conditions, they are taking data to the decision of the application."

Results show fungicide improves yield

Overall, researchers determined an average of 7.8 percent yield gain for wheat fields with a foliar fungicide application. Genetics plays a key role in the range of this yield gain. Wheat varieties with less built-in resistance to

stripe or leaf rust benefited more from fungicides than resistant or intermediate-resistant varieties. The average yield gain for resistant varieties was 5.6 percent, compared to 6.9 percent for intermediate resistance and 16.9 percent for susceptible varieties.

"On average, we saw around seven percent yield gain on resistant-to-intermediate resistant varieties and up to 16 percent on susceptible varieties," Lollato said. "If that's the average, then some years we were able to gain a lot more than that. Depending on weather conditions and the types of varieties growers are selecting, there's an opportunity to have quite a bit of yield benefit from those fungicides. In some years, those gains are up to 30 to 40 percent in resistant varieties and up to 90 percent in susceptible ones."

This overall average, however, was just the beginning of their findings. The researchers dug into the data even further and determined the underlying factor driving this response was a gain in kernel weight. Following a fungicide application, the wheat plant was able to maintain a heavier kernel — a measurement called thousand kernel weight. Lollato explained the fungicide application increased this specific measurement, which resulted in higher yields.

Because the experimental data set went back to the 2008 growing season, researchers were also able to compare the magnitude of yield gain during both

dry and wet years.

"From a weather perspective, we wanted to know what is driving that response," Lollato said. "Essentially we found that the best indicator of whether we're going to have a good response to fungicide or not was cumulative precipitation during that April and May timeframe."

"If we look at the cumulative rainfall during those two months, it was highly related to the response to fungicide. So the more precipitation we had in those months, the more response to fungicide the crop would have."

In the grower survey data, researchers also found greater fungicide yield benefits in wetter growing seasons than dry seasons. The yield was about 15 bushels per acre greater on fields receiving a fungicide application in wet years as compared to about six bushels per acre in dryer years. Additionally, researchers saw an interaction with the planted wheat variety's genetic resistance to disease, especially stripe rust. Fields that did not receive fungicide, but were planted to a resistant variety, still realized a yield gain of roughly five bushels per acre.

In dry years, however, researchers did quantify a yield gain from fungicide application, albeit to a lesser extent. Fields without a fungicide application — during dry years — averaged around 40 bushels per acre, compared to 46 bushels per acre for fields with a fungicide application during that same time.

Beyond yield gain, re-

searchers also determined fungicide applications improved yield stability of varieties, or how well a variety will match predicted yields in a commercial field. The study compared about 15 varieties' responses to fungicide and showed the fungicide applications helped improve the stability of varieties by addressing that disease pressure. But, even further, the fungicide application itself made the wheat variety more receptive to other management or weather conditions that would increase yields.

Study results guide producers' decisions and future research

The study helps K-State provide better guidance to Kansas wheat producers about variety selection for disease resistance, the timing of fungicide applications dependent on weather and how to better guide growers on what to expect in terms of yield gain after a fungicide application.

Additionally, K-State researchers are now using this model — combining field experiment data with producer survey work — to answer questions on other management decisions. Next up is a study on the previous crop for the field, but future research could cover planting date, sulfur applications and many more applications that will benefit researchers and producers alike.

Learn more about research supported by the Kansas Wheat Commission at <https://kswheat.com/research>.

*** AUCTION ***

SATURDAY, NOVEMBER 6, 2021 — 10:00 AM

Auction held 2 miles South to Jade Rd. and 2 miles East from MUNDEN, KANSAS.

TRACTORS, TRUCK & MACHINERY

1968 JD 2510 gas tractor, wf, 3pt dual hyd., front weights, new tires, 6532 hrs., always shedded very nice; 1952 JD A gas tractor, nf, single hyd, new tires, nice; 1953 AC WD gas tractor, wf, new tires, nice; 1963 MF 65 propane tractor, wf, ps, 3pt. new tires, nice; 1955 Chevy truck, V8, 14ft. box & hoist, nice tires; Haul-Mor 12x7ft. w/wheel trailer w/hoist; JD MX7, 7ft., 3pt, rotary mower; 2 JD No.5 7ft. sickle mowers w/ extra sickles; Danuser 3pt., post hole digger w/10" & 12" augers; JD 3x14 pull type plow; 500 gal. poly tank w/HD sprayer frame; 200 gal. pull type boom sprayer; 3 pt. bale mower; 8 ft. pull disk; 12ft. spring tooth; 2x14 plow on steel; 8x12ft. flat bed trailer; 12ft. pull type cattle chute; set tractor chains; JD & other tractor cylinder; Antique steel 4 wheel pull type road grader.

TOOLS, ANTIQUES, & MISC.

Alum. pickup tool box; Home-life 20" chain saw; log chains; 6 clevis; 20ft. cable w/hooks; oblong tank; calf puller; pipe threader; tires & rims; screw jack; wrenches; oil cans; animal traps; chain boomers; car ramps; rack load machinery parts, hand tools, & general farm items; Antiques; model A jack; hand corn planter; ice tongs; 2 buggy steps; 2 endless belts; 2 cross cut saws; cream can; hames; antique wrenches; hand push mower; Household; 4 bookcases; dresser; 3 chest of drawers; lawn table & 4 chairs.

AUCTIONEER'S NOTE: Don always kept his machinery in very nice shape & tractors, truck and most of his machinery was always in the shed. BE ON TIME be auction be over around Noon. TERMS: Cash or Check. Not responsible for accidents.

DON PETERS ESTATE

AUCTIONEERS: NOVAK BROS. & GIEBER

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By Adaven Scronce, diversified agriculture and natural resource agent, Wildcat Extension District

As it nears the end of October you may be starting to think of what you can do with pumpkins that have been used for decorations once you are done with them or what to do with the pumpkins that were left sitting in the garden because they did not quite make the cut to be used as decorations or

Feeding pumpkins to livestock

made into pie.

If you own livestock or poultry, you may be wondering if you can feed them the pumpkins you are no longer using for decorations or that are left over from your garden. The answer to your question is, yes, pumpkins can be fed to livestock and chickens. However, if the pumpkins were turned into jack-o-lanterns and soaked in bleach, have candle wax on them, or have been painted, they cannot be fed to livestock or poultry due to the substances that

are on them being toxic for livestock and poultry to consume. Pumpkin seeds are also safe for livestock to eat, but the seeds can have a bitter taste that is caused by a compound known as cucurbitacin. While the seeds are not poisonous, the bitter taste they have is meant to discourage herbivores from eating them and livestock may choose not eat the seeds because of the bitter taste. There have been discussions about pumpkins being used as dewormer for livestock. However, it

has yet to be confirmed by research if pumpkins and/or pumpkin seeds are an effective dewormer. Livestock that are not used to eating pumpkins may be skeptical of eating them at first and if given a whole pumpkin, may ignore it or play with the pumpkin at first before deciding to eat the pumpkin once it is broken open.

For larger livestock that have the ability to break open the pumpkin themselves, the pumpkins can be given to them whole or the pumpkin can be cut into smaller pieces before feeding it to them. If you have livestock that are not able to break open the pumpkin or have trouble eating the pumpkin because it is too hard, you can soften the pumpkin by baking it before giving it to them. To bake the pumpkin, preheat the oven to 400 degrees F° and bake it for 30 minutes to an hour, or until the pumpkin becomes soft. Exact baking times will depend on the size of the pumpkin. Baking the pumpkin to soften it will also make it easier for you to cut up. For small livestock, such as sheep and goats, the pumpkin can be cut into pieces before feeding it to them to make it easier for them to eat. The pumpkin will need to be broken open or cut into pieces before feeding it to chickens. If livestock have not eaten pumpkin before, cutting up the pumpkin into small pieces may encourage them to at least try tasting the pumpkin.

Feeding left over pumpkins is not just a tasty treat for livestock and chickens, and a good way to recycle pumpkins that were used as decorations; pumpkins are also a source of nutrients. Pumpkins are a good source of vitamins A and E as well as folate and fiber. They can also be a supplemental source of protein for livestock. However, when pumpkins are not a regular part of an animal's diet, they should be fed in small amounts at a time to prevent them from upsetting the digestive system of livestock.

For more information, please contact Adaven Scronce, Diversified Agriculture and Natural Resource Agent, adaven@ksu.edu or (620) 331-2690

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SATURDAY, OCTOBER 30 — 10:00 AM

LOCATION: 419 Kearney Street - MANHATTAN, KANSAS 66502 * LUNCH on Grounds.

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AUCTION REMINDER

SATURDAY, OCTOBER 30, 2021 - 9:30 AM

1004 East 1600 Rd., LAWRENCE, KANSAS

3 miles South of Lawrence on HWY 59 to 1000 Rd. (Dg. 458) turn East 3 miles to Auction! WATCH FOR SIGNS!

TRUCK, TRACTORS, EQUIPMENT, TOOLS
FIREARMS & AMMO (9:30) ALL ATF Rules Apply KS Residents Only
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Consigned by Neighbor: JD compact utility tractor
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LAND AUCTION

76.9 taxable acres m/l located in Marshall County, KS - S30, T01, R10 - St. Bridget Township

SATURDAY, NOVEMBER 13, 2021 — 10:00 AM

Auction Location: Summerfield Community Center, E. Bethal Avenue, SUMMERFIELD, KANSAS 66541

PROPERTY ADDRESS: Located at the intersection of 26th Road & Eagle Road, Summerfield, KS 66541
Directions from Summerfield: 4 1/2 miles South on Hwy 99 then 3/4 mile East on Eagle Road

LEGAL DESCRIPTION:
S30, T01, R10, acres 76.9+/-; E1/2 SE1/4 LESS R/W, Marshall County, Kansas

MARSHALL COUNTY PROPERTY DESCRIPTION:
78.35 total Ag acres more or less
73.38 acres +/- dry crop
4.97 acres +/- tame grass

FSA PROPERTY DESCRIPTION:
76.65 acres +/- farmland
75.41 acres +/- cropland

Crop Data	Base Acres	PLC Yield	ARC/PLC
Corn	37.39	94	PLC
Soybeans	36.41	29	ARC

*This tract provides an excellent location for farming, residing & investing.
Look this property over before the sale!*

Contact: PRELL REALTY & AUCTION, LLC
for more details and maps.



TAXES: Taxes for 2020 were \$1,394.96. Seller pays 2021 taxes and prior years. Buyers will pay taxes for the year 2022 and all subsequent taxes and assessments. **TERMS & POSSESSION:** Cash with 10% down payment, earnest money to be paid day of auction with balance due on or before December 30, 2021. Title insurance will be used. Owner's title insurance, contract, deed, and escrow fees will be split 50/50 between buyer and seller. Possession will be given on closing date.

For a copy of the sale bill visit our website at prellrealtyauction.com

SELLERS: ROSELYN RUNGE & CHARLENE VERSCH

ALL PERSPECTIVE BIDDERS: Property will be sold in present condition, as is where is, without warranties or inspections by seller or broker. Bidders are urged to inspect this property. Boundary surveys will be at buyer's expense, if desired. The owners share of 2021 crops and USDA payments, if any, will remain with the seller. Information is given from sources deemed reliable, but not guaranteed by seller or broker. **Prell Realty & Auction LLC is acting as the Seller's Agent and represents the seller's interest.** Statements made day of auction take precedence over advertisements or previous statements.


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635.42± Acres • Washington County, Kansas



Offered in Three Tracts!

Live Event: Friday, November 12, 2021 at 2:00 PM

Cougars Den

101 Main Street, Morrowville, Kansas

ONLINE SIMULCAST BIDDING:
Starts Monday, November 8, 2021 at 12:00 PM
Bidding closes Friday, November 12, 2021 at close of live event

To Register and Bid on this Auction, go to: www.FNCBid.com

-- Section 4-2-2E located northwest of Morrowville, Kansas --
-- 320.05 tillable acres, 44.79 hay acres, 234.71 acres pasture and wildlife habitat --
-- Tillable: 57% Class II, balance Class III --
-- Livestock well with electric pump --

For more information on property details, please contact:
Fred Olsen, AFM/Agent • Manhattan, Kansas
Phone: (785) 320-2033
F Olsen@FarmersNational.com • www.FarmersNational.com/FredOlsen

Matt Dowell, AFM/Agent • Belleville, Kansas
Phone: (785) 564-1256
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Auctioneer: Van Schmidt

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