



Kansas agriculture bids farewell to a champion

By Donna Sullivan,
Editor

Everyone needs a champion, and many found one in Bob Dole. Farmers and veterans knew he was in their corner, people with disabilities saw him change their world with the passage of the Americans with Disabilities Act in 1990 that he fought for, and children trapped in food insecurity got the nutrition they need for a healthier life in the form of the McGovern-Dole International Food for Education and Child Nutrition Program. Working across the aisle on many projects and issues, Dole proved himself to be a statesman more than a politician and in the end, countless people have benefited from his efforts.

Bob Dole passed away last Sunday at the age of 98. Tributes quickly poured in

views. He was studying to be a doctor at Kansas University in 1942 when he enlisted in the army at the age of nineteen. The next year he was called up to active duty as the United States entered World War II. Fighting in Italy in 1945, while trying to carry a fellow soldier to safety, Dole suffered near-fatal injuries that left his right arm permanently disabled and his left with minimal function. For his service he was twice awarded the Purple Heart and received two bronze stars with an oak leaf cluster.

His injured arms put an end to the possibility of Dole becoming a doctor, so he earned a law degree from Washburn University instead and entered the world of politics and public service. He served one term in the Kansas House of Representatives,

ed to the variety bearing his name will carry extra significance this season as I and other farmers tend to them along their journey in producing grain to feed and nourish people. Senator Dole was an endless champion for farmers and also for those who were food insecure, and saw the potential in connecting grain from Kansas wheat fields to those here at home and around the world who were in need. He was a hero and a statesman who understood the power of common sense solutions and compromise to get things done. Senator Dole embodied the Kansas values of hard work, kindness and humility, never forgetting where he was from and what it was to be human. May we all be inspired and learn from this Kansas son and pillar of the Greatest Generation."



Sen. Bob Dole, third from left, visited the Kansas Wheat Innovation Center in May, 2014 as part of what he called a thank you tour. He is pictured with then-Kansas Secretary of Agriculture Jackie McClaskey, then-KSU president Kirk Schulz, and Ron Suppes who at the time was serving as Kansas Wheat Commission chairman. "My only purpose is to let people know I appreciate what they did for me so that I could do something for Kansas," he said. "People say, 'You did this, or you did that,' and I would say, 'Well, that's what you paid me for.' You paid me to go back and work for Kansas."

Photo by Donna Sullivan



Bob Dole's commitment to his fellow veterans never wavered, from being instrumental in the construction of the WWII Memorial to visiting with Honor Flight passengers journeying to see the Memorial built in their honor. Dole said at its dedication on May 29, 2004, "Yet if we gather in the twilight it is brightened by the knowledge that we have kept faith with our comrades. Sustained by over 600,000 individual contributions, we have raised this memorial to commemorate the service and sacrifice of an entire generation. What we dedicate today is not a memorial to war, rather it's a tribute to the physical and moral courage that makes heroes out of farm and city boys and that inspires Americans in every generation to lay down their lives for people they will never meet, for ideals that make life itself worth living."

Photo from the Dole Institute

for the war hero, former senator and one-time presidential candidate.

"Senator Bob Dole will be remembered as a true American hero and an exemplary statesman – a man who chose what was right over what was convenient," said Sen. Jerry Moran. "Whether it was on the battlefield, in the halls of Congress, or in his everyday life, Senator Dole's passion and dedication to his fellow Kansan and to his country was a steady reminder that a single person can make a difference and change the world."

Dole was born on July 22, 1923 in Russell, growing up in the throes of the Depression, which undoubtedly shaped his

was the Russell County prosecutor for eight years and was elected to the U.S. House in 1960, where he served four terms before being elected to the U.S. Senate in 1968.

In 1996 he resigned from the Senate to run for president of the United States against incumbent Bill Clinton, a race he would lose. A few months later, he received the Presidential Medal of Freedom for his service in WWII and Congress, which he received graciously as it was presented to him by his former rival. The pair later teamed up to co-chair a scholarship fund that raised over \$100 million for families of those killed in the September 11 terrorist attacks.

"For greatness lies not in what office you hold, but in how honest you are, in how you face adversity, and in your willingness to stand fast in hard places," he is quoted as saying on the Robert J. Dole Institute of Politics website.

Dole was just a boy when the dust storms destroyed the wheat fields around his home. He witnessed first-hand the devastation, and it shaped the value he placed on agriculture and its role in feeding the world.

"Wheat farmers across Kansas are pausing to reflect and honor the life and legacy of Senator Bob Dole, a lifetime friend to Kansas wheat growers," said Kansas Association of Wheat Growers president Justin Knopf in a statement. "Wheat fields plant-

"Kansas, and the world, has lost a giant. We are deeply saddened by the passing of Sen. Bob Dole, one of Kansas' favored sons, a war hero and statesman whose influence spanned farms to foreign affairs," said Kansas Farm Bureau president Rich Felts. "Sen. Dole was an exemplary public servant who successfully balanced principle with pragmatism to represent the interests of Kansans and the country. We offer our deepest condolences to Elizabeth and family."

"Today, Kansas and our entire nation are heartbroken having lost a giant with the passing of Senator Bob Dole," said Sen. Roger Marshall. "As one of the heroes from our greatest generation, you would be hard pressed to find someone with a bigger heart and more resilient than Senator Dole. He was an American hero, a statesman of the highest order, and one of the greatest legislators of all time."

"While he had incredible negotiating skills and was tough as nails, it was his huge heart and ability to work across the aisle that constantly led the way and delivered results for all Americans. For him, it was always more than politics, it was about being a positive influence for our nation and the world."

"Senator Dole always imparted the best advice to me, which was to 'always remember where you are from' and when there is 'any problem too big, just

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The Kansas Congressional delegation carries the wreath to the Kansas pillar at the WWII Memorial in honor of Dole. Official U.S. Senate photo by Renee Bouchard



Last Wednesday U.S. Senator Roger Marshall, M.D. hosted a wreath laying ceremony at the World War II Memorial to honor and pay respects to fellow Kansan and American statesman, Senator Bob Dole. Senator Marshall brought together the entire Kansas Congressional Delegation: Senator Jerry Moran, Representatives Tracey Mann, Jake LaTurner, Sharice Davids, and Ron Estes; former Senator Pat Roberts; and former Representative Kevin Yoder.

Following the wreath laying ceremony, Senator Marshall said, "This was really a moment where we could stop and honor one of the heroes from our greatest generation – Senator Bob Dole. He was an American hero, a statesman of the highest order, and one of the greatest legislators of all time. First and foremost he was a Kansan and I was humbled to join forces with Kansas leaders today to pay tribute to a man who always put service above self and was profoundly dedicated to bettering the lives of all those in our great state."

Official U.S. Senate photo by Renee Bouchard



Pride in Ownership

By Jackie Mundt, Pratt County farmer and rancher

Do looks really matter? This topic is better suited to philosophers, but a series of observations from my trip to the Baltics earlier this year with Kansas Farm Bureau's Casten Fellows Program has had me questioning my belief that if something works, it does not matter if it looks good. I have pondered the value of aesthetics in the spaces where we spend our time and the possessions with which we fill them.

Maybe the most important part of this realization has been that the aesthetics of the environments we create and spend time in are not just a reflection of a person, they also reflect into the person.

This realization came slowly, pieced together from some of the most obvious parts of our trip to this northern region of Europe. Everywhere we went we saw flowers. Not small or neutral toned flowers, but big, vibrant flowers.

We knew people in this region had a particular connection to nature, but this was also much farther north than where I grew up in Wisconsin. I know how hard it is to grow beautiful flowers there because it is a cold region.

Why would people in a cold region have so many beautiful, colorful flowers? It was more than flow-

ers and artfully designed landscaping. Everywhere I looked, there was beauty and happiness; greenhouses dotting most back yards; spaces that were well kept, cozy and lived-in.

The pride and joy the Baltic people had in their homes, businesses and whole country was obvious everywhere we looked. The most surprising part of the realization came close to the end of the trip: There was a constant feeling of contentment, relaxation and joy. Even after almost two weeks of travel, experience overload and long days, I just felt happy and peaceful because everything was so nice.

The Baltics are not a country filled with material possessions or dependent on a need for new fueled by vanity or greed. They appreciate old and historic because it is what they have. The realities of communism during Soviet occupation are a not-so-distant memory. They fought for the freedom to make things their own, they are grateful to be able to ability to maintain them and want to live in places that are functional, beautiful and bring them joy.

I returned home with a burst of energy to show more pride of ownership and appreciation for my own home, but knew I needed to start small be-

cause I was on my own for the project during harvest. I decided to fix the very short section of fence that adorns the entrance to our driveway. It had been repaired so many times it was a decaying eyesore.

I don't have space to recount the whole humorous story, but you can imagine how it went by my new title of "Lumberjack Princess." Tired, dirty and a little banged-up, I knew that my observations had been correct. My idea, my work, my perseverance, made the fence even more beautiful in the moment. Even after a few months, I smile every time I drive in the yard or think about the project because I made that. And I know now that rest of the world can somehow tell that, even if it is just from the way it looks.

My momentum from the fence build has grown in this Christmas season. A visitor or passerby at my home will now see a sight I never expected to create at a farmhouse so far off the beaten path: an amateur-built, festively decorated welcoming fence.

The effort we make with the look of our world shows pride and brings joy far beyond the recognition that might come from the outside world. My efforts, small or large, are not to impress the world, but for my own fulfillment.

"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.



Last week our news was filled with tributes to Senator Bob Dole as people reflected on the ways his work affected their lives. It's safe to say that anyone who eats owes a little something to the man who labored tirelessly for agriculture. Most of us don't even think twice anymore about the wider doorways, ramps and other things that make life easier for those with disabilities, but there was a time they didn't exist. Bob Dole changed that. I remember many years ago when my dad had surgery on his feet and all the sudden found himself in need of the modifications the Americans With Disabilities Act brought about. "You know, Sis," he said to me. "I never really thought about what it was like for people trying to get through doorways on crutches until I had to do it." Suddenly he understood the need for and appreciated the results of the ADA.

The World War II Memorial that Dole helped make a reality was completed in 2004, and my daughter spent that summer in Washington D.C. on a mis-

sion trip. Towards the end of her stay I flew up there for a weekend and she took me around to all the monuments and memorials. Etched forever in my memory is the sight of elderly men, tears streaming down their faces, some wearing American Legion hats and vests... canes, wheelchairs and walkers... trembling fingers tracing the gold stars representing their fallen comrades. These heroes spent decades wondering if their service and sacrifice would be remembered. At long last they had tangible proof that it would; fifty-six pillars representing each state and territory at the time of WWII surround a pool and fountain; 4000 stars, one for each 100 service members who lost their lives; two archways representing the theaters of the war, the Atlantic and the Pacific. I watched the aging veterans go to the archway for the theater where they served and stand in silent reflection. It was sobering and profound.

About six years later I found myself there again, this time when my younger son, one of my friends and I took

our youth group to D.C. They weren't much older than many who would have served and died. We spent a good deal of time talking about what our world would look like today if those servicemen and women had not answered the call... had not been successful. A trip to Arlington National Cemetery where we watched from a distance as a young woman lay sobbing on the grave of a fallen soldier, made even deeper our appreciation for those who have sacrificed so much for our freedoms.

Much has been said about Bob Dole's ability to work across the aisle to find solutions to make lives better for the people he represented. I've thought a great deal over the past year or so about how governance is about service, where politics is about power. Bob Dole knew how to govern, how to serve, and from what I can tell, was not all that caught up in the power.

What I wouldn't give to have more of today's leaders follow his example.

Rest in peace, Senator Dole. Thank you for all of your service.



This past week we lost one of my childhood heroes. I have said many times that I am a political junkie, I know it is weird and I know it is not right, but I must admit it. Growing up two of the people I wanted to meet the most were George Brett of the Kansas City Royals and Senator Bob Dole. I came awfully close several times to meeting Senator Dole, but it never quite worked out and that will be a regret I will always have now.

I am not sure when I identified Senator Dole as a hero, but I know I was not very old, probably grade school. I know that is not typical, but my parents instilled a sense of service to the public in me and he embodied my idea of what that meant. I have always been in awe of people who show natural leadership and Senator Dole was the best example of that I, personally, have seen.

I am sure he had his flaws; he was human, and we all have our own unique flaws, but that is not important now as we look back on a life well lived. His wartime service and recovery from profoundly serious wounds are enough to categorize him as a hero we should all look up too. When he was wounded, he had a choice, he could give up right then and there or pick himself up and charge on. Thankfully for all of us he chose to charge on.

I always admired the way he did not shy away from his disability, but it was not the center of attention either. He did not let his physical limitations slow him down. His leadership to help people with disabilities was something that all of us should learn from. He championed to make life better and fairer for those with limitations and kept pushing even after he left his elected service.

Senator Dole's wit and one-liners were my favorite part of his personality. I know many political pundits also think his sharp tongue was his downfall in his quest to be President. Personally, I think he would have done better if he had been turned loose. If nothing else, it would have made the debates and campaign speeches much more entertaining. Many at the national level marveled at his dry, sharp humor but those of us from Kansas

knew that was just the Kansas kid in him coming through.

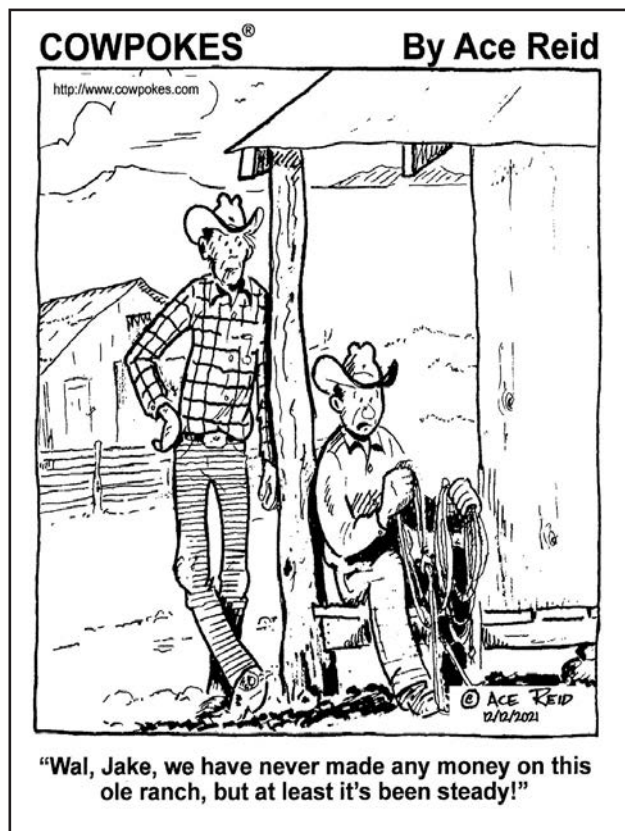
What I admired most about Senator Dole was his ability to work across the aisle and compromise without losing his integrity. I wish our politicians could go back and learn a little more from him. It is my hope that the spotlight on Senator Dole's life and career will inspire some of our elected officials to be more like him. I know it is not likely in this day and age but we sure would benefit from a few more Bob Doles in government.

I always felt like Senator Dole did what he thought was right and not what he thought would get him headlines. Here again maybe a few of our elected officials from both sides of the aisle could learn a thing or two from him there too. I just wish we could get away from the idea that it has to be one hundred percent my way or nothing. Governing from the extreme edges is not the example Senator Dole left us with.

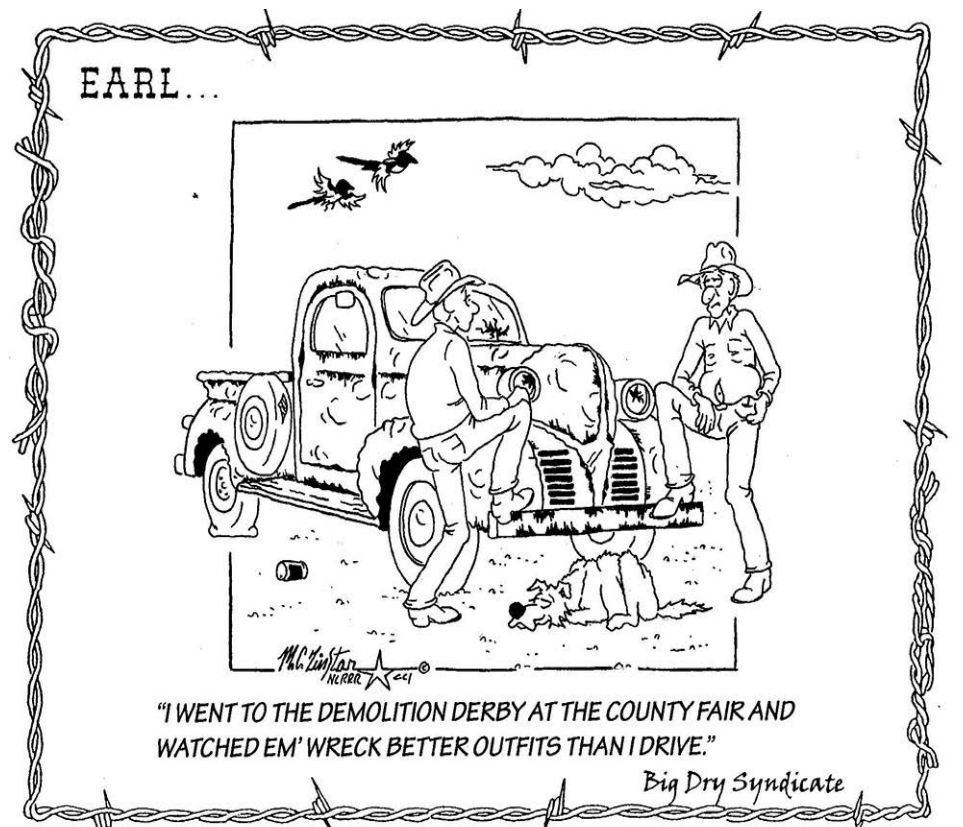
Without a doubt Senator Bob Dole was a larger-than-life person, one of the greatest public servants Kansas will ever have and dare I say, the United States will ever have. I will miss that calm, gravelly deep voice with those sharp one-liners. At least for me, he made me feel more assured that things would be all right and that he had my best interest.

I am proud that I got to cast my vote for Bob Dole both as a Senator and for President of the United States. Those were some of the votes I was the most confident in and I wish I could continue to cast them. I will forever hold Senator Dole as the model for those whom I will support for public office, it is an ideal few will live up too.

Again, I will say that I realize that not all of you will see him in the light I do, that is fine. However, I hope that between his military honors and his life in public service we can all agree that his was a life well lived. I will always regret not having met Senator Bob Dole in person, but I will try to honor his legacy by doing what I can to make our nation a little better in my own way. Rest in Peace Senator Dole, we owe you a great deal.



"I have been uplifted by the extraordinary power of the American heart - by those armies of compassion, who are willing to cross town or cross the globe to minister to those they've never met and will never see again."
-- Bob Dole



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Farmers and ranchers complete business at KFB's 103rd annual meeting

Last Monday, nearly 400 Farm Bureau members of Kansas wrapped up business for their farm organization during Kansas Farm Bureau's (KFB) 103rd annual meeting.

The policies adopted will now become the organization's road map for the 2022 legislative session. Topics of discussion included livestock marketing, carbon and health care.

Nemaha County farmer Jeff Grossenbacher was re-elected as vice president. Others elected to the board of directors include: Glenn Brunkow, Pottawatomie County

Tim Tyson, Linn County
Dan Schmidt, Marshall County
Jim Schmidt, McPherson County



American Farm Bureau Federation vice president Dale Moore gave a keynote address Sunday morning at the Kansas Farm Bureau annual meeting.

Photo by Donna Sullivan

son County
Jim Sipes, Stanton County

Delegates also elected Laura Haffner, Ellis County, as chair of the Women's Leadership Committee, and KFB recognized outgoing chair Marieta Hauser, Grant County, for her decade of service in that role.

Other activities included a host of agriculture-related workshops and speakers, including a keynote from Dale Moore, vice president of American Farm Bureau Federation.

Kansas Gov. Laura Kelly and Reps. Tracey Mann and Jake LaTurner spoke during a policy update, which also included briefings from Kansas

Farm Bureau staff on issues important to agriculture.

County Farm Bureaus and volunteers were recognized for their 2021 achievements.

More than \$4,000 was raised through a silent auction sponsored by the Women's Leadership Committee for the End Hunger campaign.

KFB Foundations' fundraiser featured Dave Lewis' Fabulous Feud Gameshow. Sen. Jerry Moran attended for the dinner portion of the evening. More than \$20,000

was raised to benefit Kansas Farm Bureau's Foundation for Agriculture and Legal Foundation.



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Kansas agriculture bids farewell to a champion

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go listen to the people of Kansas – they will give you the answer. He was forever a Kansan who always put service above self and was profoundly dedicated to bettering the lives of all those in our great state.

"In public office, Senator Dole was always a voice for Kansas," said Gov. Laura Kelly. "However, his work in the Senate also had a profound impact on all Americans. Most notably, his efforts to protect Social Security in 1983 and to ensure passage of the Americans with Disabilities Act in 1990, which transformed the lives of those living with a disability."

"Bob is an American icon, a heartland hero, and the epitome of Kansas grit and values," commented Rep. Ron Estes. "His life has been an inspiration to me and countless individuals around the world, and a number of leaders can point to advice and encouragement they received from this giant in Kansas and U.S. politics. His wounds fighting for freedom in World War II only strengthened his character, and his love of this country was fully displayed in his decades of public service that followed."

Reps. Estes, Tracey Mann and Jake LaTurner introduced House Concurrent Resolution 63 that directed the House to formally arrange for Dole to lie in state in the U.S. Capitol Rotunda on Thursday,

December 9.

"From the battlefields of WWII to the halls of Congress, Senator Bob Dole always put state and country before himself during his 79 years of public service," said Mann. "He was a champion for our rural way of life in western Kansas, where he learned the patriotic values that fuel the pilot light of our country. Sen. Dole's legacy is an inspiration to all Americans, and that legacy lives on in all who believe that our brightest days are yet to come. It is an honor to join my Kansas colleagues on this resolution to recognize Sen. Dole's life with the honor of lying in state in our na-

tion's Capitol."

"Senator Bob Dole spent his life serving our nation and truly embodied what it means to be a statesman. After being awarded two Purple Hearts and a Bronze Star for his selfless service in World War II, Senator Dole served in the House of Representatives for eight years before heading across the Capitol to represent all Kansans in the United States Senate for almost three decades," said Rep. LaTurner. "There are very few people as deserving as Senator Dole to lie in state under the Capitol Dome, where he spent so many years fighting for freedom

and championing legislation that has impacted millions of Americans. I am honored to be a part of introducing this resolution to honor, remember and celebrate the life of a true American hero."

Sen. Bob Dole was the 36th American to lie in state in the U.S. Capitol and joins fellow Kansan President Dwight D. Eisenhower in this honor.

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Kathy Harder, Council Grove, Wins This Week's Holiday Recipe Contest

Kathy Harder, Council Grove: "This will be best if made at least two days ahead of serving and will keep for at least a week (if you can keep it that long)."

GRANDMA REH'S CRANBERRY SALAD

2 packages cherry gelatin
1 package orange gelatin
2 cups boiling water
1 cup sugar
1 cup cold water

Add boiling water to gelatins and sugar. Stir until dissolved. Add cold water and put in refrigerator to chill until it starts to set. While the gelatin is chilling, prepare the fruit.

1 pound raw cranberries (frozen)*
4 medium unpeeled apples
1 large or 2 small oranges
Peel of 1/2 a large orange
2 1/2 stalks of celery, cut into 1-inch pieces

Grind the fruit and celery through a food chopper (medium blade). Stir into the partially set gelatin. Chill until set. May need to stir occasionally, as the fruit will float if the gelatin is not stiff enough.

*NOTE: Rinse the cranberries in cold water and grind while frozen. This will keep the juice from spattering (it stains). This is an old recipe from when cranberries came in 1-pound packages. It can be made with the 12-ounce package and work out fine, but most of my family loves cranberries so I buy two packages and use 1/3 of the second package.

Marcile Shippy, Woodbine: "Quick and easy meal."

BURGER ON A BUN

1 1/2 pounds ground beef
1 can tomato soup
1/4 cup finely chopped onions
1 tablespoon mustard
1 tablespoon Worcestershire sauce
1 teaspoon salt
Pepper (to taste)
Hamburger buns

Brown and drain beef. Add rest of ingredients (except buns). Mix and simmer for 15-20 minutes. Serve on hamburger buns.

Joyce Depenbusch, Nashville: "Makes an easy and tasty snack that are eagerly enjoyed."

BUTTER TOFFEE PRETZELS

10 cups (16-ounce bag) mini pretzel twists (I use the store brand)
1 cup lightly packed light brown sugar
1/2 cup (1 stick) unsalted

butter, cubed
1/4 cup light corn syrup
1 teaspoon vanilla
1/2 teaspoon baking soda
1 bag Heath toffee bits

Preheat oven to 200 degrees. Lightly grease a large roasting pan with cooking spray (disposable pans make for quick clean up). Add pretzels to the roasting pan and set aside. In a medium saucepan add the brown sugar, butter and corn syrup and bring to a boil over medium heat. Boil 5 minutes, stirring constantly. Remove from heat and whisk in vanilla and baking soda. The toffee mixture will bubble. Pour evenly over the pretzels and sprinkle with 1/2 of the bag of toffee bits. Stir to coat evenly. Bake 1 hour, stirring every 15 minutes. Cool on waxed paper and sprinkle the other 1/2 of the bag of toffee bits on top. Cool for at least one hour before packaging.

NOTE: I have also used

2021 Grass & Grain Holiday Recipe Contest

salted butter and dark brown sugar and had great results each time.

Jackie Doud, Topeka:
CARAMEL APPLE CHEESE BALL

3/4 cup walnuts, crushed
8-ounce package cream cheese
1 1/2 cups shredded sharp Cheddar cheese
3/4 cup red or green apples, diced
1 tablespoon caramel sauce + more for drizzling
1/8 teaspoon nutmeg
Crackers

In a bowl mix cream cheese and Cheddar cheese. Mix in apple, nutmeg and caramel sauce. Roll into a ball. Roll in walnuts. Drizzle with extra caramel sauce. Use crackers to dip.

Alice Spersflage, Sabetha: "My family loves this recipe and we make it every year."

BACON WRAPPED CHESTNUTS

(2) 8-ounce cans whole chestnuts
2 tablespoons soy sauce
14 slices bacon, cut into 3 pieces each
1/3 cup ketchup
1/3 cup water
1/3 cup brown sugar
1 tablespoon Worcestershire sauce
Cooking spray
Black pepper, optional

Combine chestnuts with soy sauce in a plastic bag and let marinate for 30 minutes. Preheat oven to 400 degrees. Wrap each chestnut with bacon and secure with toothpick. Bake for 30 minutes. Stir together ketchup, brown sugar, Worcestershire sauce and water to make a sauce. Remove bacon-wrapped chestnuts from oven and drain fat. Drizzle sauce on chestnuts. Bake an additional 15 minutes. Enjoy. May sprinkle with black pepper if desired.

Annette Reilly, Abilene: "Recently found an unusual recipe I thought I would share. I do have to admit I've yet to brave the dish but thought some might find it an interesting choice. Found it in The Kansas Cookbook: Recipes from the Heartland by Frank Carey and Jayni Naas. Definitely interesting. Enjoy the challenge!"

BLACK WALNUT SOUP

1/4 cup butter
2 tablespoons all-purpose flour
14-ounce can chicken broth
14-ounce can beef broth
1/4 teaspoon red pepper flakes
1 bay leaf
1/4 teaspoon marjoram
1/4 teaspoon pepper
1/2 cup black walnuts, chopped
2 tablespoons all-purpose flour
3 tablespoons sour cream

Melt the butter in a large pan or Dutch oven. Add the (first) 2 tablespoons all-purpose flour and cook over medium-low heat, stirring constantly. Slowly add the chicken and beef broth, stirring constantly. Add the red pepper flakes, bay leaf, marjoram, pepper and black walnuts. Simmer for 15 minutes over low heat. Beat the (second) 2 tablespoons all-purpose flour and sour cream together in a small bowl until a smooth paste is formed. Add a small amount of the hot soup, about 1/4 cup, to the sour cream mixture. Stir until smooth then add the mixture slowly to the soup, stirring with a large wire whip to combine. Cook for 1 minute more without boiling and remove from heat. To serve, cool soup to luke warm. Serves 4.

Kimberly Edwards, Stillwater, Oklahoma:
POTATO CASSEROLE

8-10 large baked potatoes
1 package dry Ranch dressing mix
32 ounces sour cream
2 sticks butter, melted
Salt & pepper
1 can green chiles, drained & chopped
10 slices fried bacon
4 cups shredded Cheddar cheese
1 bunch green onions, sliced

Bake potatoes and refrigerate overnight. Mix Ranch dressing, sour cream, butter, salt, pepper and green chiles. Fry and crumble bacon. Peel and slice potatoes. Grease a 9-by-13-inch pan. Put layer of potatoes, sour cream mixture, bacon then cheese and layer again. Bake 35-40 minutes at 350 degrees. Put onions on after baking.

Claire Martin, Salina: "Dried cranberries add a touch of sweetness and appeal to this skillet supper."

CRANBERRY PORK CHOPS

4 bone-in pork loin chops (1/2-inch thick)
2 tablespoons butter or margarine
1 cup chicken broth, divided
1/2 teaspoon dried rosemary, crushed
1/4 cup sliced green onions
1/4 cup dried cranberries
1/8 teaspoon pepper
3 teaspoons cornstarch
Hot cooked rice

In a skillet brown the pork chops in butter for 3 minutes on each side. Add 1/2 cup broth and rosemary. Reduce heat; cover and simmer for 5 minutes or until meat juices run clear. Remove chops to a serving dish and keep warm. Add the onions, cranberries and pepper to skillet. Combine cornstarch and remaining broth until smooth; gradually add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over pork and rice. Yield: 4 servings.

Mary Hedberg, Dwight:
DELICIOUS COOKIES

1 cup butter or margarine
1 cup salad oil
1 cup brown sugar
1 cup white sugar
1 teaspoon soda
1 egg
2 teaspoons vanilla
3 1/2 cups flour
1 teaspoon salt
1 teaspoon cream of tartar
1 cup oatmeal
1 cup Rice Krispies

Combine all ingredients and drop onto a lightly greased cookie sheet. Bake at 350 degrees for 12 minutes. Makes 6 dozen.

Millie Conger, Tecumseh:
CORNBREAD CASSEROLE

1 box Jiffy cornbread mix
1/2 cup butter, melted
2 eggs
1/4 cup honey
1 can creamed corn
1 cup sour cream
1 can corn, drained
2/3 cup shredded Cheddar cheese

Set oven 350 degrees. Spray a 9-by-13-inch pan. Combine cornbread mix, butter, eggs, honey, creamed corn and sour cream until combined. Fold in drained corn and cheese. Spread in pan and bake 45-50 minutes until top is browned and toothpick comes out clean.

Lucille Wohler, Clay Center:
EASY ORANGE SALAD

3-ounce package orange gelatin
1 cup boiling water
1 cup applesauce
1 small can mandarin oranges, drained
1 small can crushed pineapple, drained

Dissolve gelatin in boiling water. Stir in applesauce, mandarin oranges and pineapple. Cover and place in refrigerator.

NOTE: You can double this. It is good and really is easy to make.

Susan Schrick, Hiawatha:
EASY CHEESE BALL

(2) 8-ounce packages cream cheese, softened
2 tablespoons chopped green onions
1 tablespoon seasoned salt
Chopped pecans
8-ounce can crushed pineapple, drained

Combine cream cheese, onions, seasoned salt and pineapple. Roll in chopped pecans to form a ball. Refrigerate until ready to eat. Makes 2 cheese balls. Serve with crackers.

Katrina Morgan, Americus: "This is a good layered dessert my family enjoys. A good alternative from pumpkin pie."

MAGIC PUMPKIN DESSERT

1/2 cup butter or margarine, melted
1 cup all-purpose flour
1 cup sugar
4 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 teaspoon vanilla extract

Filling:
3 cups canned pumpkin
1 cup evaporated milk
2 eggs
1 cup sugar
1/2 cup packed brown sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground ginger
1/4 teaspoon cloves
1/4 teaspoon nutmeg

Topping:
1 tablespoon butter or margarine
2 tablespoons sugar

Pour butter into a 9-by-13-inch baking dish; set aside. In a bowl combine the flour, sugar, baking powder and salt. Stir in milk and vanilla until smooth. Pour into the prepared pan. In a mixing bowl beat the pumpkin, milk and eggs. Combine the remaining filling ingredients and add to pumpkin mixture. Pour over crust mixture (do NOT stir). Dot with butter and sprinkle with sugar. Bake at 350 degrees for 55 to 60 minutes or until set in the center and top is golden brown.

Kellee George, Shawnee:
SOUR CREAM CANDIED PECANS

3/4 cup sugar
1/4 cup sour cream
1/2 teaspoon salt
1/2 teaspoon vanilla
2 cups pecan halves

Line a baking sheet with parchment paper; set aside. In a saucepan combine sugar, sour cream and salt. Bring to a boil and stir constantly. Reduce heat to low and continue cooking, stirring constantly until thick and bubbly, 5-6 minutes (candy thermometer should read 240 degrees).

Remove from heat add vanilla. Add pecans and stir to coat. Spread on baking sheet. Break up pieces.

Linda Kepka, Dorrance:
CINNAMON COOKIES

1 cup shortening
1 1/2 cups sugar
2 eggs
1 3/4 cups flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/4 teaspoon salt

Combine to roll cookies in before baking:

2 tablespoons sugar
1 teaspoon cinnamon
1 teaspoon cloves

Mix shortening, sugar and eggs. Combine flour, cream of tartar, baking soda and salt; add to first mixture. Form into balls the size of walnuts and roll in the mixture of sugar, cinnamon and cloves. Bake at 375 degrees for 10 minutes. Makes 5 dozen cookies.

MORE Recipes on next page

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G&G Annual Holiday Recipe Contest

Nov. 23 through Dec. 21

In observance of the holiday season, Grass & Grain will award the weekly winners \$40 in addition to the gift. **CONTEST IS NOW CLOSED!**

BONUS DRAWING

Second chance to win! The names of all contestants will be entered in a drawing from which four names will be chosen. Each of these four contestants will receive \$40. Winners will be announced Dec. 21.

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Olive McReynolds, Hays: "My favorite cranberry recipe."

CRANBERRY CREAM SALAD

- 2 packages cherry gelatin
- 1/2 cup sugar
- 2 cups boiling water
- 1 can whole cranberry sauce
- 3/4 cup nuts, chopped
- 3/4 cup celery, chopped
- 1 cup cultured sour cream

Dissolve gelatin in boiling water; add sugar and let cool. Add whole cranberry sauce, nuts and celery. When partially set, fold in sour cream. Refrigerate until serving time.

Rose Edwards, Stillwater, Oklahoma:

CRANBERRY PECAN CHEESE BALL

- 8 ounces cream cheese
- 3/4 cup Gouda cheese
- 1/2 cup dried cranberries
- 1/2 cup chopped pecans
- 1/2 cup dried cranberries
- 1/2 cup chopped pecans

In a bowl mix together cream cheese, Gouda cheese, 1/2 cup cranberries and 1/2 cup chopped pecans. Form into a ball. Roll in 1/2 cup dried cranberries and 1/2 cup chopped pecans. Chill for a short time. Great with any kind of crackers.

Millie Conger, Tecumseh:

CRANBERRY CREAM CHEESE SALAD

- 6-ounce package cherry gelatin
- 2 cups boiling water
- 2 large Delicious apples, peeled & cut very small
- 1 cup chopped pecans
- 1 can whole cranberry sauce

Topping:
8 ounces cream cheese at room temperature

- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 20-ounce can crushed pineapple, drained well
- 1/2 cup chopped pecans
- 8 ounces Cool Whip

Dissolve gelatin in water; stir well. Set aside to cool. Then add apples, pecans and cranberry sauce. Put in 9-by-13-inch glass dish. Chill until firm. Blend cream cheese and powdered sugar until smooth. Add vanilla and Cool Whip. Add to cream cheese mixture then add pineapple. Fold to mix together. Spread evenly over firm gelatin. Sprinkle with nuts. Chill until firm.

Gin Fox, Holton, shares this cute recipe:

PRESERVING CHILDREN

- 1 large field
- 4-6 children
- 3 dogs
- Goat or donkey (optional)
- Grass
- Trees
- Flowers
- Rocks
- Pool of water or stream
- Hot sun
- Deep Blue Sky

Mix the children with the dogs and goat; add next four ingredients. Pour out onto the field near the water. Cover all with blue skies and sunshine, mix in a little rain for variety if you like. Bake under the sun until children are well-browned and happily satisfied. Set them away in the bathtub to cool. Serve them dinner, read a story and tuck them into bed.



Baking With Sugarbuns

By Michele Carlyon
The Magic Of Five

This Sunday (12/19/2021), brings one of my favorite days of the entire year, Mika's birthday. This year she hits the big five and to tell you I am not ready would be an understatement. I suppose I should have seen it coming; a part of me just assumed she would forever stay this little human, but she proves day after day that she has other things in mind.

At almost five she is filled with energy, leaving all of us wondering if she will end up in theatre at some point in life as she dances and sings around us all daily. She has a memory like her mama when it comes to songs; with just hearing them a time or two, she knows them forever.

She is a talker like her daddy and does not appear to know a stranger. She will talk your ear off, just do not ask her what she did during a day, I can assure you, she will not remember. With her chatty nature, she likes to be in charge, tending to lead the charge when it comes to her and Chloe, and Chloe gladly lets her.

At the exciting age of almost five she is filled with sass. She has mastered the eye roll, hands on the hip, the finger point, the heavy sigh, and my personal favorite, negotiating. She does not hesitate to try to strike a deal and has no issue trying to convince you why her idea is the right way to go.

Mika loves her furry friends, specifically her friend Moose who she never hesitates to snuggle and kiss. She also has a soft spot for cats and will giggle as she tells you about her outside kitties sneaking into the house during the day and where they eventually found them.

She is relentless when it comes to games, and I should probably be slightly embarrassed to tell you that this almost five-year-old can annihilate a whole table of adults when it comes to UNO. She does it with lots of trash talk and confidence and I absolutely love that about her.

She has a heart of gold and always seems to know when someone needs a little extra love. She is quick to grab a hand as an offer of silent support or give a hug or whisper a sweet, "It will be okay," in your ear. I will never fully understand how she can tell, but she always seems to know exactly when it is needed most.

At almost five and facing the world of kindergarten, I cannot even begin to imagine how much her world is getting ready to change, but I also think she will thrive. She is a sponge and eager to learn anything and everything she can. Her need to be social will probably get her in a little bit of trouble, but I am excited to see what kind of people she is drawn to and who she makes friends with.

With the nervousness that five brings, I am also excited to see where it takes her. I wholeheartedly believe this little girl will change the world someday and I feel beyond blessed to get to watch her do so. She is one of the best humans I have ever met and one of my all-time favorite humans and I will forever wonder how I ended up being so lucky getting to be her aunt. Happy birthday sweet Mika, enjoy it, celebrate, and kick everyone's butt at UNO. We all love you more than you will ever possibly understand and cannot wait to celebrate the big five with you.

Michele grew up in Junction City and graduated from Kansas State University. She worked in the restaurant management field for six years before deciding to switch careers and now works as an office manager for a company that manufactures oilfield products. Her passion for blogging and food can be followed on Instagram: [boobsbrainsandbaking](#).

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



Old-Fashioned Sugar Cookies

By Ashleigh Krispense

Sugar cookies, peanut blossoms, orange cookies, peanut butter balls ... All of these are favorites that line Grandma's kitchen counter every Christmas season. After all of the festivities, they go back in their containers to sit in the back closet for whenever grandkids come up to visit in the next few days and want a sweet snack! While this isn't her exact recipe, it's still oh, so good! It came from a 1958 "Complete Christmas book," but has been tweaked a bit.

- Cookies:**
- 1 cup (2 sticks) butter, softened
 - 1 1/2 cups sugar
 - 3 eggs
 - 1 teaspoon vanilla
 - 3 1/2 cups flour
 - 2 teaspoons cream of tartar
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
- Icing:**
- 1/2 cup (1 stick) butter, softened

- 1 teaspoon vanilla
- 2-3 cups powdered sugar
- Water



To start, cream together the butter and sugar until light and fluffy. Add the eggs, one at a time. Stir in the vanilla and then add the dry ingredients.



Once you have everything mixed together well, wrap the dough in plastic wrap and place in the freezer for 30 minutes.



On a lightly floured surface, roll the dough out to 1/4-inch thick. Cut

with cookie cutters and then place on a greased cookie sheet. Stick the cookie sheet in the freezer for 5 minutes. Bake at 375 degrees for 6 to 8 minutes.



After cookies have cooled, mix together the butter and vanilla for the frosting. Gradually add in the powdered sugar and water. The amount of water you'll need will vary based on how thin you like your frosting. Separate the frosting into thirds and add in some red and green food coloring.

Frost the cookies and sprinkle. Let the frosting set up and enjoy!

Ashleigh is a freelance writer and the gal behind the website, *Prairie Gal Cookin'* (www.prairiegal-cookin.com), where she shares step-by-step recipes and stories from the farm in Kansas.

Thank You to Everyone that submitted Recipes to the Holiday Contest. The Contest is Now Closed!

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Henry named 2021 K-State Animal Sciences and Industry Distinguished Alumnus

Roy Henry, Longford, was recognized as this year's Kansas State University Department of Animal Sciences and Industry Distinguished Alumnus on Monday, December 6.

Henry received his bachelor's degree in 1972 from the Department of Animal Sciences and Industry at Kansas State University. Upon graduating, he spent his career raising swine and crops on his family farm.

In 2000, Henry developed one of the first privately owned genetic seedstock boar multiplication sites in North America. He partnered with Pig Improvement Company (PIC) to raise terminal boars that were merchandised for commercial producers thought the U.S. and internationally. He remained in partnership with PIC producing seedstock until 2014.

"Roy has been a selfless giver of his time and knowledge at local, state and national levels," says Joel DeRouchey, K-State ASI professor. "Roy is engrained in the qualities that would represent this award to the highest degree and confer the true meaning of a distinguished alumnus award for our Animal Sciences and Industry Department at K-State."

Understanding the importance of exposure to modern swine production but not being able to offer farm tours, Henry developed on-farm YouTube videos to be used by classrooms and the public to learn about modern swine operations. He has served on the Kansas Pork Producers Council executive board, the National Pork Producers Council Board and the National Pork Board.

He is currently on the K-State Livestock and Meat Industry Council Inc. He has been a strong advocate for student training at the K-State Swine Teaching and Research Center. Henry and his wife, Linda, reside in Longford, where they are operating a commercial swine herd with a recently completed 5,000-head sow facility with their son, Marc, and his wife, Kate. Roy and Linda have three children and ten grandchildren.



Roy Henry, Longford, was presented the 2021 ASI Distinguished Alumnus Award by Dr. Mike Day, K-State Animal Sciences and Industry department head. Henry was recognized for his accomplishments and presented the award Monday, Dec. 6 on the K-State campus.

Registration open for Risk Management Skills for Women in Ag

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

Don't let the name fool you: this year's Risk Management Skills for Women in Ag will be of value to anyone involved in crop production (a bonus fifth session will be for cow/calf producers). Each of the four sessions will focus on the uncertainty of fluctuating grain and input prices and how to manage through them.

Registration is now open for the weekly (every Wednesday evening) series that will run January 12th through February 2nd.

The four topics will include: determining cost of production, utilizing crop insurance, crop marketing, and farm programs. All sessions will be in person and consist of two parts: a virtual presentation from the KSU Department of Agricultural Economics, then a hands-on activity/discussion on each topic. An optional fifth session on February 23rd will focus on cow/calf risk management, marketing and cow/calf insurance options.

Registration is \$50 by December 31st (\$75 after) and includes meals/program materials. An optional February 23rd livestock marketing session is an additional \$10, or is available as a stand-alone registration for \$15. All meetings will be in Sabetha at the Glacial Hills Business Resource Center hosted by Brown County Extension and the Meadowlark Extension District. For questions, contact the Brown County Extension Office at (785) 742-7871. Registration and program information is available online at <https://www.agmanager.info/events/risk-management-skills-kansas-women-agriculture> or by contacting any Meadowlark Extension District Office.

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

Hundreds of auctions, online and in-person. www.kansasauctions.net/gg/

Study examines nutritional impacts and potential pitfalls of plant-based diets

Results of a new study published in the journal *Nutrients* found reason to question whether plant-based meat alternatives (PBMA) hold the same nutritional benefits as traditional plant-based diets based on pulses, legumes and vegetables.

"Diets based on novel plant-based substitutes were below daily requirements for calcium, potassium, magnesium, zinc and Vitamin B12 and exceeded the reference diet for saturated fat, sodium and sugar," the researchers from the National University of Singapore and Wa-

Equipment auctions — www.purplewave.com

December 14 — Farm equipment & fertilizer equipment auction consisting of harvesting equipment, trucks, sprayers & tanks, trailers, tractors, skid steer & forklifts, livestock equipment, pickups, farm & other items held near Leoti with internet bidding on most major equipment at equipmentfacts.com for Wendy Christopher Estate. Auctioneers: Berning

geningen University in the Netherlands summarized.

The study highlights risks of unintentionally increasing undesirable nu-

Auction, Inc.

December 16 — Real Estate Auction consisting of 165.36 acres of Mitchell County farmland held at Beloit for Phyllis File Estate. Auctioneers: Thummel Real Estate & Auction, LLC.

December 16 — Land auction consisting of 155.1 acres m/l of Dickinson County land including 142 ac. m/l productive tillable land, 14 ac. m/l waterways, mineral rights transfer, close to grain markets

trients while reducing the overall nutrient density of the diet when less plant-based substitutes are selected.



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Terms: 10% of purchase price as down payment day of auction, the balance will be paid upon closing on or before January 31, 2022.

Down payment will be escrowed with NCK Title LLC. Escrow fees will be split 50/50 between seller & purchaser. Title insurance will be used, the cost will be split 50/50 between seller & purchaser.

Thummel Real Estate & Auction LLC is acting as seller agent. All statements made day of auction take precedence over printed material. Visit our website: www.thummelauction.com

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held at Gypsum for Helen Smith Trust. Auctioneers: Horizon Farm & Ranch Realty, LLC., Ray Swearingen, broker.

December 16 — Special Bred Cow/Heifer sale held at Beatrice 77 Livestock, Beatrice, Nebraska.

December 17 — Tractors & equipment, livestock equipment, misc. farm & ranch items, farm

primitives & collectibles held at Valley Center for Kechi Consignment Auction. Auctioneers: Morris Yoder Auctions.

January 13, 2022 — Special Bred Cow/Heifer sale held at Beatrice 77 Livestock, Beatrice, Nebraska.

January 22, 2022 — Selling large assortment of new-in-the-box to excellent condition mostly 1/16

farm tractors & toys held at Osage City for a private seller. Auctioneers: Wischropp Auctions.

March 5, 2022 — Judd Ranch 44th Gelbvieh, Balancer & Red Angus Bull Sale held at Pomona.

March 7, 2022 — Lyons Ranch 34th Annual Superior Genetics Angus Bull Sale held at Manhattan.



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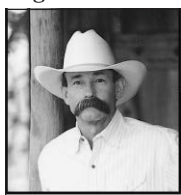
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BAXTER BLACK

ON THE EDGE OF COMMON SENSE

Cat Laws

I was reading the paper to the cat last week. She tries to keep up on current events, particularly stories about politics and alien landings. We got to a story where a few obscure animal rights groups have called for the nation's 66 million pet cats to be kept indoors for life.

"Why?" asked Miss Kitty.

"Well," I answered, "This says that free-roaming cats kill from 8 million to 217 million birds a year in Wisconsin alone."

"My, I had no idea there were that many birds in Wisconsin."

"Yes, and one person

was quoted as saying 'We don't want our house companions going out and killing other animals.'

"What about mice?" asked Miss Kitty scratching behind her ear.

"They don't say, but they are also worried about you being eaten by coyotes."

"Then why don't they keep all the coyotes indoors for life? It's like making people bolt and bar their homes and stay inside during prime shopping hours. Why don't they just keep all the criminals indoors for life?"

"Good question, but they say cats are domesti-

cated animals and coyotes are wild animals and they don't want to appear anti-wildlife."

"Mice are wildlife, and so are birds. It's all part of the food chain."

"They apparently want to remove cats from the food chain. For your own protection, of course."

"I thought it was to protect the birds," said Miss Kitty, ever-vigilant to flaws in my logic. "And besides, do they really enjoy that odiferous cat box in the laundry room? It's bad enough to walk around in a Tupperware Toilet if you're a cat. I've always envied camels. Sand as far

as you can see. Go anytime you please."

"They suggested humans who want their cats to spend time outdoors need to invest in an outdoor enclosure or walk their cats on a harness."

Miss Kitty got indignant, "You ever tried to walk a cat in a harness! We're not dogs, you know! I've spent a lifetime keepin' your place free of rodents and vermin and this is the thanks I get. So I eat a bird now and then. And another thing, I've lost more friends to car tires than coyotes. Why don't they have speed limits slow enough to let cats

get out of the way?"

"Wait a minute," I protested, "It isn't me, it's just a story in the paper."

"Sure," she huffed, "But some self-appointed cat lover will weasel or badger you into makin' me a house cat. You'll fall for it and take me prisoner. Next thing I know you'll be takin' me for walks in a cat harness. Not for me, buckaroo, I'm leavin'."

"Wait," I pleaded, "Where will you go..."

"Well," she said, "I've always wanted to see Wisconsin."

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Beef export value shatters annual record; pork exports still on record pace

October was another strong month for U.S. red meat exports as beef export value continued to soar, according to data released by USDA and compiled by the U.S. Meat Export Federation (USMEF). October pork exports were below last year's large total but year-to-date shipments remained slightly above the record pace of 2020.

"USMEF has always prioritized market diversification, and this is more critical than ever now that the red meat industry faces unprecedented transportation challenges

and rising input costs," said president and CEO Dan Halstrom. "Exports will likely reach about \$18 billion in 2021, which is a remarkable achievement. While global demand is tremendous and we are cautiously optimistic about further growth in 2022, supply chain pressures are not easy to overcome and are a growing concern for exporters and their international customers."

Broad-based growth puts beef exports on \$10 billion pace

Beef exports reached 115,709 metric tons (mt)

in October, up 7.5% from a year ago, while export value climbed 48% to \$956.9 million – the second-highest total on record, behind August 2021. Through the first ten months of the year, beef exports totaled 1.19 million mt, up 17% from a year ago. Export value increased 38% to \$8.53 billion, surpassing the 2018 record (\$8.33 billion) with two months to spare.

U.S. beef exports will top \$2 billion this year in each of three key Asian markets – South Korea, Japan and China/Hong Kong. Exports have already surpassed previous

annual records in China/Hong Kong and Central America and October exports to Colombia were record-large.

Record shipments to Mexico and Colombia bolster October pork exports

Pork exports totaled 226,206 mt in October, down 7% from a year ago, while export value slipped 3.5% to \$618.8 million. For January through October, pork exports were up slightly from a year ago in volume (2.47 million mt) and increased 8% in value (\$6.84 billion). Exports to Mexico continued

to strengthen in October as shipments reached a new monthly high of 83,929 mt, up 38% from a year ago. January-October exports to Mexico are ahead of the record pace established in 2017, when full-year shipments exceeded 800,000 mt and topped \$1.5 billion in value.

Pork exports to Central America and the Dominican Republic continued to shine in October and have already set annual records, while exports to Colombia have rebounded to pre-COVID levels. Although China's demand for pork muscle cuts has

softened significantly, it remains a critical, value-adding destination for U.S. pork variety meat.

October lamb export value highest in nearly two years

Fueled by growth in leading market Mexico, as well as in the Caribbean and Singapore, October exports of U.S. lamb totaled 1,075 mt (up 56% from a year ago) and reached \$1.95 million in value – also up 56% and the highest since January 2020. Through October, lamb exports increased 8% to 11,020 mt valued at \$15.9 million (up 15%).

Farmers & Ranchers

AUCTIONS EVERY MONDAY & THURSDAY

Selling Cattle every Monday
Hog Sales on 2nd & 4th Monday of the month only!

TOTAL FOR THE WEEK: CATTLE 7,386

STEERS		BULLS	
300-400	\$195.00 - \$220.00	1 red	Barnard
400-500	\$191.00 - \$228.00	1 red	Hope
500-600	\$190.00 - \$217.00	1 blk	Tampa
600-700	\$169.00 - \$188.00	1 blk	Salina
700-800	\$151.00 - \$171.75	1 blk	Salina
800-900	\$148.00 - \$179.75	1 blk	Salina
900-1,000	\$145.00 - \$150.75	1 blk	Lindsborg
		1 blk	Ellsworth
		1 blk	Salina
		1 blk	Tescott
		1 bwf	Hutchinson
		1 blk	Gypsum

BULLS: \$94-\$102 * COWS: \$69.50-\$82.50
THURSDAY, DECEMBER 9, 2021

STEERS		HEIFERS	
18 blk	Ellinwood	417@228.00	9 blk
6 blk	Minneapolis	418@214.00	18 blk
8 blk	Ellsworth	432@210.50	45 blk
7 blk	McPherson	464@206.00	6 blk
6 blk	Minneapolis	484@205.00	6 mix
5 blk	Ellinwood	505@200.00	4 blk
4 blk	Salina	458@197.00	3 blk
5 blk	Andale	509@193.00	13 blk
6 blk	McPherson	498@191.00	3 mix
8 blk	Beverly	509@191.00	53 blk
10 blk	Ellsworth	516@190.00	32 blk
5 blk	Valley Center	532@190.00	32 blk
13 red	Solomon	545@188.00	10 blk
8 blk	McPherson	549@186.00	29 blk
75 mix	Manhattan	554@181.00	7 blk
13 red	Solomon	610@178.50	25 blk
14 mix	McPherson	634@174.50	20 blk
5 blk	McPherson	611@174.00	18 blk
59 blk	Beloit	800@171.75	4 blk
34 blk	Lehigh	812@171.25	10 mix
12 blk	Partridge	820@171.25	27 mix
27 mix	Marion	644@170.50	30 blk
5 blk	Bushton	605@170.00	12 mix
11 mix	Clifton	739@170.00	9 red
14 blk	Canton	739@169.50	7 mix
5 blk	Clay Center	620@169.00	5 mix
35 blk	Assaria	847@169.00	94 blk
127 blk	Lincoln	782@168.75	53 blk
8 blk	Assaria	791@168.00	21 blk
24 blk	Longford	610@168.00	94 blk
8 blk	Beverly	638@168.00	28 mix
52 mix	Solomon	741@167.75	19 char
13 blk	Lindsborg	811@167.50	69 blk
14 blk	McPherson	698@166.00	50 blk
9 blk	Marion	776@166.00	14 blk
24 mix	Newton	799@165.00	10 mix
5 blk	Salina	749@164.50	23 blk
60 mix	Florence	894@162.50	53 blk
38 blk	Beloit	886@161.00	51 blk
30 blk	Haven	915@159.25	20 red
14 mix	Durham	1007@150.75	26 blk

HEIFERS		CALVES	
6 blk	Ellinwood	353@181.00	68 blk
7 blk	Hutchinson	427@170.00	28 mix
13 blk	Ellinwood	444@170.00	17 blk
13 blk	Ellsworth	446@169.00	22 blk
11 blk	Longford	424@169.00	21 blk
3 mix	Valley Center	430@168.00	23 blk
4 char	Moundridge	514@160.00	29 mix
9 blk	Wellington	527@157.50	12 blk
47 mix	Marion	633@157.50	33 mix
18 mix	Hillsboro	662@157.00	50 mix
23 blk	McPherson	684@156.50	13 mix
13 mix	Lehigh	632@156.00	10 blk
15 mix	Delphos	538@155.50	68 blk
18 red	Smolan	611@155.50	28 mix
9 blk	McPherson	552@155.00	28 mix
16 blk	Wellington	528@153.00	17 blk
3 blk	Hutchinson	658@153.00	22 blk
66 mix	Abilene	865@153.00	21 blk
5 blk	Bushton	832@152.50	26 blk
15 red	Smolan	690@152.00	26 blk
4 blk	Salina	680@151.00	7 blk
10 blk	Windom	639@150.00	7 blk
5 blk	Salina	795@149.50	18 blk
20 mix	Ellsworth	802@147.50	15 blk
4 blk	Clay Center	651@146.00	5 blk

COWS	
1 red	Hope
1 blk	Salina
1 red	Solomon
1 blk	Solomon
1 char	Minneapolis
1 blk	Chase
6 blk	Beloit
3 mix	Canton
5 blk	Beloit

Livestock Commission Co., Inc. Salina, KANSAS

SALE BARN PHONE: 785-825-0211

MONDAY — CATTLE • HOG SALE 2nd & 4th MONDAY
Hogs sell at 10:30 a.m. *on the 2nd & 4th Monday of the month.*
Cattle at 12:00 Noon. Selling calves and yearlings first, followed by Packer cows and bulls.

THURSDAY — CATTLE ONLY
Selling starts at 10:00 a.m. Consign your cattle as early as possible so we can get them highly advertised.

AUCTIONEERS: KYLE ELWOOD, BRANDON HAMEL & GARREN WALROD
For a complete list of cattle for all sales check out our website www.fandrive.com

CATTLE USA.com LIVE CATTLE AUCTIONS
FARMERS & RANCHERS HAS SWITCHED BACK TO Cattle USA.com for our online auctions.

*** LAST THURSDAY SALE OF THE YEAR IS DECEMBER 16, 2021**
*** LAST MONDAY SALE OF THE YEAR IS DECEMBER 20, 2021**
*** LAST SALE OF THE YEAR IS TUESDAY, DECEMBER 21, 2021**

14 mix	Alma	655@160.50	8 mix	Delphos	719@155.00
8 mix	Florence	541@159.00	12 blk	Galva	732@155.00
26 blk	Holyrood	645@159.00	4 blk	Little River	673@154.00
22 mix	Minneapolis	692@159.00	14 mix	Ellsworth	641@152.00
13 blk	Inman	693@158.00	13 blk	Salina	729@151.50
13 char	Gypsum	704@156.00	21 mix	Salina	824@149.75
4 blk	Ellsworth	651@155.00			

EARLY CONSIGNMENTS FOR THURSDAY, DECEMBER 16, 2021
55 str, 600-800, 60 days weaned, 2 rnd vacc; 55 blk/char, s&h, 700; 15, s&h, 550-650, 60 days weaned, hot wire broke; 40 sim/angus, s&h, 700, 90 days weaned, fall vacc; 100 s&h, 700-800, home raised, long weaned, fall vacc; 94 blk, str, 750-900, home raised, long weaned, no implant, 2 rnd vacc; 56 blk, hfr, 700-800, home raised, long weaned, no implant, 2 rnd vacc; 70 blk/char, s&h, 550-650, weaned 40 day, Fink genetics; 8 blk, str, 750, 90 days weaned, vacc; 50 mostly blk, s&h, 550-700, home raised, 3 rnd vacc, 60+ days weaned, open; 50 red, s&h, 500-700, home raised, 3 rnd vacc, 45 days weaned, open; 45 blk, s&h, 650-750, long weaned, home raised; 35 mostly blk, s&h 600-700, 2 rnd vacc, long weaned; 75 blk, s&h, 550-650; 78 angus, str, 700-800, home raised, long weaned, knife cut, 2 rnd vacc; 47 s&h, 500-700, weaned Oct 22, home raised; 62 mostly blk, str, 850-900; 20 gelbvieh x, 800, 45 days weaned, 2 rnd vacc, ddg and corn fed; 60 str, 850-875, no sort; 50 blk and red, s&h, 500-650; 30 s&h, 700-900, home raised, long weaned, open, vacc; 73 blk, str, 800-825, long weaned, open, vacc; 26 angus, s&h, 350-700, home raised, no implant, spring vacc; 60 blk, str, 875-900, no sort; 60 blk and char, str, 875-900, no sort; 52 str, 700-800, home raised; 50 mostly blk, s&h, 600-800, home raised, weaned 30/60 days, fall vacc, no implant; 63 charX, hfrs, 725-750; 68 blk, hfrs, 725-750; 40 hfrs, 400-700, long weaned, vacc, open; 22 blk, s&h, 750, 2 vacc, long weaned; PLUS MORE BY SALE TIME.

CONSIGNMENTS FOR TUESDAY, DEC. 21, 2021 SPECIAL COW SALE
BULLS: 1 red angus, 18 mo, semen and trich tested. COWS: 40-50 blk, running aged, bred blk, Feb 7 90 days; 50 red and blk, 3-5yr old; 20/20 young pairs; 17 older spring bred cows; 45 blk and bwf, 3-4yr old, bred Kaiser Angus; 45 red angus, 3-4yr old, bred red and blk angus bulls; 30 red, spring cows, 3-4yr old, bred Van Newkirk Hereford bulls, Smoky Y Red Angus; 115 blk and red, spring cows, 7-6yr old; 2 herf cows, solid mouth, spring bred; 160 blk and red, 3-4yr old, bred sim/angus bulls; 15/15 pairs; 7 blk, 3yr old bred blk due Jan 1; 25 running aged cows; 10 young bred cows; 150 blk and red, 3-5yr old, bred blk; 42 mostly blk, 4-7yr old, bred blk for spring; 24 3-5yr old, bred Jamison horned herf, spring calvers for 75 days, all raised calves last year; 10/10 blk and red pairs, 3-5yr old; 35 blk, running aged; 10 blk, 2-8yr old, balancer blk bull; 25/25, 3-8yr old, big fall calvers, exposed back; 20 mix, 4-6yr old, bred blk; 10/10 younger fall pairs; 10 running aged, spring bred; 100 3yr old, coming 2nd calf, bred Stafford Angus, start May 9 for 60 days, Falls Ranch, MT and Lungren Ranch, WY origin; 5 fall pairs; 5 bred cows; 9 red angus, 3-5yr old, Harms Red Angus sire; 45 running aged cows; 14 blk, coming 3yr old, bred to red angus bulls, April/May calvers; 25 blk, 7-9yr old, bred red angus, March calvers; 200/200 blk, 4-7yr old, blk calves born Sept/Oct, exposed back; 15/15 blk and red, broke mouth, big calves; 25 blk, 3-9yr old, out of gelbvieh bulls; 20 blk, 3-5yr old, heavy bred or pairs, bred angus; PLUS MORE BY SALE TIME. BRED/PAIR HEIFERS: 20 blk/sim angus, ochv'd, pelvic measured, hotwire broke, bred to Lyons Angus bulls, Feb 15 for 45 days; 25 blk, off local ranch, start calving Feb 6 90+, bred to Woody Ranch Black Angus, Pioneer 974 back to Final Answer, BWEPD 1.1 CED 14, spring vacc, Cydectin poured Dec 18, Scour Guard Dec 20, very gentle; 9/9 blk, out of McCurdy bulls; 100 blk, spring bred, vacc, ochv, 50 days, clean up reg bulls; 60 blk, spring bred, Al bred to Boulder, start May 22, easy calvers, pelvis checked; 120 blk, home raised/native, Al bred to Fink Angus, clean up w/ Fink Angus, start Feb 10, 1100#; 33 blk, PB Angus, bred to New Design 878, start Jan 8 for 60 days, local, preg checked, guarantee bred, booster shot; 50 blk and red, bred blk; 30 red, Al to Merlin, Feb 13; 10 red, bred to son of Merlin, start March 14 for 45 days; 40 blk, Al to Justified, start Feb 13; 15 blk, bred to Rainfall son, March 14 for 45 days; 33 blk/bwf, start Feb 14 for 45 days; 40 blk, home raised, balancer cross, bred angus, low birth weight; 200 blk, spring bred, ochv'd, Al, clean up reg bull, 50 days; 25 blk, home raised, bred angus; 10/10 pairs; 7 angus, home raised, April 10 to August 1, bred to registered angus 458 Mojo Homer 721-919, 2.4 bw CED 15; 3 red angus, bred red angus; PLUS MORE BY SALE TIME.

UPCOMING SPECIAL SALES:
All Sales are on Tuesday at 11 AM
SPECIAL COW SALES: Tuesday, December 21 * Tuesday, January 18, 2022
WEANED/VACC SALES: Tuesday, January 4, 2022

IN STOCK TODAY:
• Heavy Duty Round Bale Feeders • 42' ROUND BALE DUMP TRAILERS

For Information or estimates, contact:

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