



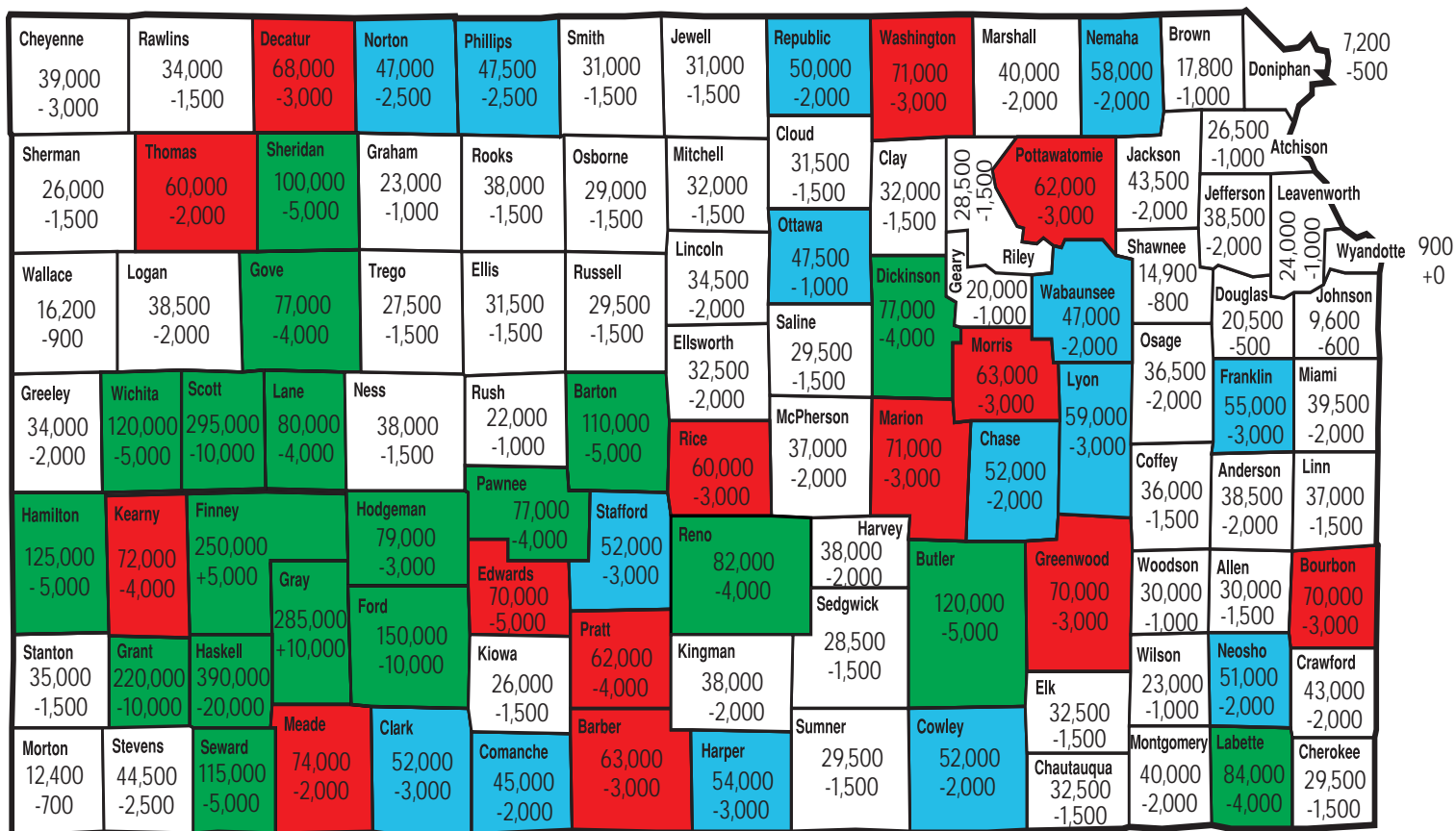
Kansas cattle numbers decline by quarter-million head

May 8 was the release date of the Kansas county cattle estimates from National Ag Statistics Service. The overall cattle herd as of January 1, 2023 was 6.25 million, down a quarter million from last year. Only two counties posted gains, Gray County adding 10,000 head to bring their total to 250,000 and Finney County gaining 5,000 head to bring them to 250,000. Haskell County held on to the top position at 390,000 head, despite posting the state's largest loss of 20,000 off last year's total. Scott County had a loss of 10,000 head, but retained its number two ranking, followed by Gray, Finney, and Grant at 220,000.

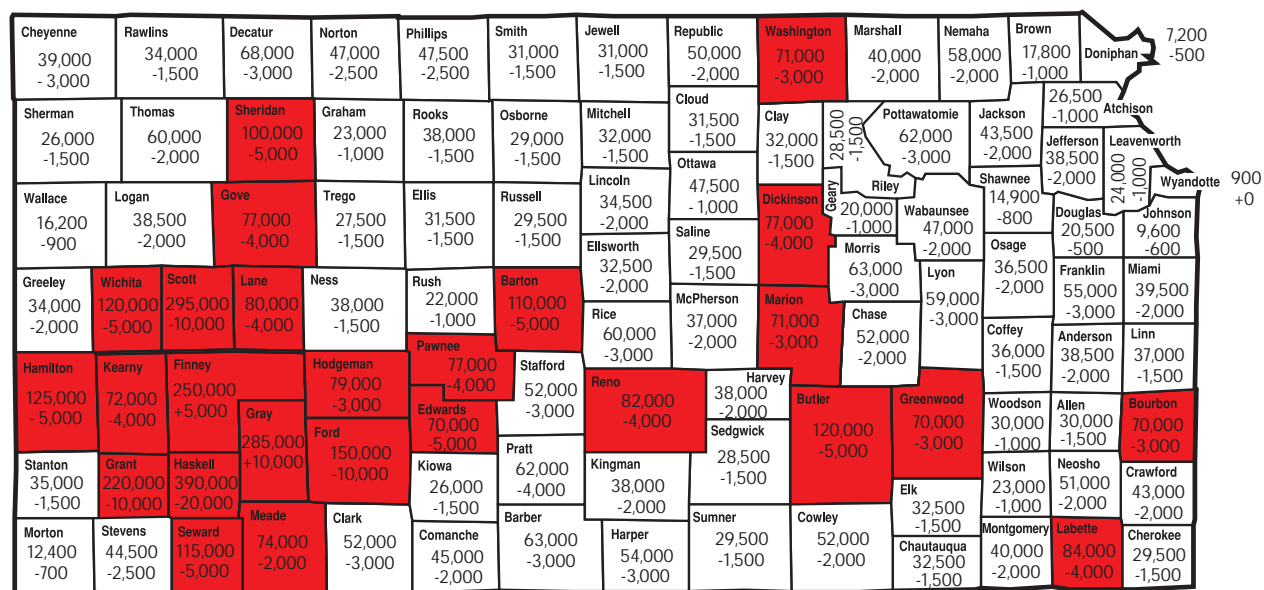
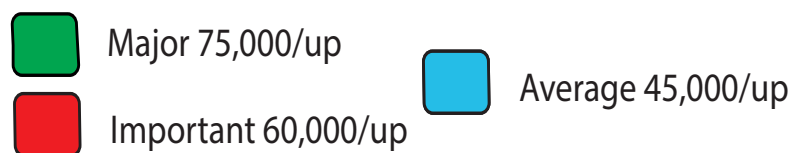
Eleven counties lost 5,000 head or more - Sheridan, Wichita, Scott, Barton, Hamilton, Grant, Haskell, Ford, Edwards, Butler and Seward.

Nineteen counties had 75,000 or more head, 14 had 60,000 and up, and 15 fell in the average range with 45,000 head and up.

Nine counties had less than 15% beef cows, eight were balanced with 30-35% beef cows and 29 had a cow herd of 40% or more.



Where's the Beef? 2023



Top 25 Cattle Counties in Kansas for 2023

1. Haskell, 390,000
2. Scott, 295,000
3. Gray, 285,000
4. Finney, 250,000
5. Grant, 220,000
6. Ford, 150,000
7. Hamilton, 125,000
8. (tie) Butler, 120,000
9. Seward, 115,000
10. Barton, 110,000
11. Sheridan, 100,000
12. Labette, 84,000
13. Reno, 82,000
14. Scott, 79,000
15. Lane, 80,000
16. Hodgeman, 79,000
17. (tie) Dickinson, 77,000
18. Grant, 77,000
19. (tie) Pawnee, 77,000
20. Meade, 74,000
21. Kearny, 72,000
22. (tie) Marion, 71,000
23. (tie) Washington, 71,000
24. (tie) Bourbon, 70,000
25. (tie) Edwards, 70,000
26. (tie) Greenwood, 70,000

More Kansas cattle inventory maps on page 3.

TOP 25 2023

K-State breaks ground on Agronomy Research and Innovation Center

By Donna Sullivan, Editor

Rain may have driven the event indoors, but there was no dampening the enthusiasm as Kansas State University officials welcomed Senator Jerry Moran and Governor Laura Kelly, along with representatives from across the agriculture industry to the symbolic groundbreaking for the new Agronomy Research and Innovation Center, which is slated to be completed in 2025.

The groundbreaking was the official start of the agricultural infrastructure improvements made possible by the university's campaign to raise \$75 million in order to garner a \$25 million challenge grant from the Kansas legislature as well as an additional \$25 million from legislative appropriation. K-State president Richard Linton said the university raised approximately \$80 million in four months.

Of the state's commitment, Kelly said, "We saw it as one of the smartest investments we could make in the future of our state. Agriculture is the largest industry in Kansas, supporting over 250,000 jobs across the state. Last year Kansas agriculture exports hit \$5.5 billion, the most in state history. And none of Kansas' ag successes would be possible

without K-State." "Soon, right here where we're standing," she continued, "students and researchers will be working with partners all across the globe to find solutions to the biggest challenges facing agriculture now. Right here in Kansas, we will be determining what agriculture, which has been around for about 12,000 years, will look like for the next thousand years."

"It's absolutely true that no place in Kansas will succeed and have a bright future if farmers and ranchers aren't having a bright future," Moran said. "One of the significant ways we can improve the lot in life for those that have a very noble calling of feeding a hungry world is to provide them with the tools necessary for them to have the knowledge and information and the capability of making decisions that allow them to reduce their costs, become more efficient and to produce more. And agriculture research is the key." Moran added that when looking at farm bill legislation or other issues in Washington D.C., a priority for him is whether or not it will increase the chances that a son or daughter will decide to stay on a Kansas farm or ranch. "Ag research takes

us a long ways towards increasing the chances that more kids of the Sunflower State will decide this is the place to call home," he said. "What every rural community wants is a chance for a future. We live in a dangerous and challenging world, and 43 million people every day face the challenge of finding a meal. What a noble calling for agriculture and agriculture researchers to find a key to feeding more people and ending hunger globally, in the U.S. and in Kansas."

Also speaking was K-State Foundation president and CEO Greg Willems. "I'm proud of what we did to rally around this project," he said. "Our generous supporters, coupled

• Cont. on page 3

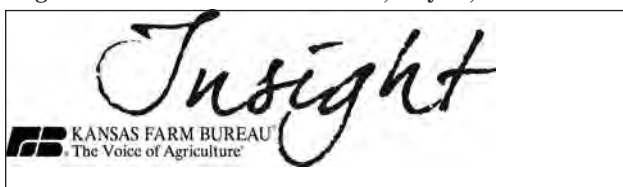


Senator Jerry Moran spoke on the importance of research in making it feasible for young people in Kansas to become part of their family farming operations. Also pictured from left are Dr. Raj Khosla, K-State Foundation president and CEO Greg Willems, Gov. Kelly, K-State College of Ag dean Ernie Minton, and KSU president Richard Linton.



The groundbreaking for the Agronomy Research and Innovation Center on the campus of Kansas State University was moved indoors due to rain on Monday, May 15. K-State officials, Sen. Jerry Moran and Gov. Laura Kelly were among the dignitaries present.

Photos by Donna Sullivan



Becoming a Wildcat

By Jackie Mundt, Pratt County farmer and rancher

I am proud to officially be a Kansas State Wildcat. This past weekend, I walked across the stage in Bramlage Coliseum to receive my master's degree and an official place in the K-State family.

When I moved to Kansas more than a decade ago, I felt pretty confident in my assumptions of what life would be like. Life in the Midwest meant a little slower pace, friendlier people, simpler lifestyles

and more of the values of my childhood.

One thing I wasn't prepared for (other than the wind) was the K-State family. Other universities have fans but in Kansas, it isn't just a team you cheer for. K-State is the heartbeat of the agriculture community, a respected source of information and innovation, a family of fans committed to showing up and supporting the team and each other even when it isn't convenient, a legacy and source of pride passed

down through generations in families all across the state.

At graduation, a representative of the alumni association spoke briefly about what it means to become an alumna. The part that caught my attention was that the association considers purple a core value. This was new to me intellectually, but I instantly understood it in my heart.

Purple is friendliness and camaraderie. Walking through the purple sea of tailgates in the stadium parking lot before a football game, you will see old friends and make new ones. All over the world, the K-State family is recognizable by a shirt or hat and we never miss a chance to say hello. This has literally happened to

me on every international trip since I moved to Kansas. Purple is the outward symbol of the pride we all have for this amazing network of people and the better way of life that comes from being a part of the family.

Since I didn't grow up here, I didn't have this understanding and appreciation from the start. Years ago when I began my master's program, I considered both Oklahoma State and Kansas State. Both programs seemed equally respected, had similar courses and tuition and were about the same distance from my home. The distance really didn't matter since all my classes would be online, but I liked the idea of having the option to interact with the school in person.

My eventual decision to attend K-State ended up coming down to an unexpected argument about value. Marc and his college friends have had season tickets since graduating because that is what K-Staters do. A seat was added to the pack for me shortly after I moved here. As season ticket holders, we support the school and students through the Ahearn Fund contribution. I remember thinking if we are going to give money to a school for the rest of our lives, I might as well get some benefit from it.

In the years since starting the master's program, my appreciation has grown and purple has bled into my life and view of the world. I have gained knowledge through classes

and Extension programming. I have made friends and industry connections expanding my experiences and challenging my understanding of the world. My ownership and pride in the institution has grown with all of the benefits not only to myself but to the communities that I care about.

Now that I am officially a Wildcat, Kansas feels even more like a home and I am confident in my place in this purple family that I will be thankful for the rest of my life.

"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.

U.S. Roundtable for Sustainable Beef concludes 2023 General Assembly Meeting

The U.S. Roundtable for Sustainable Beef (USRSB) concluded its 2023 General Assembly Meeting in Boise, Idaho. The USRSB reported progress on a variety of its sustainability efforts programs, which were published in the 2022 USRSB Annual Report.

"With nearly 200 attendees, this year's General Assembly Meeting was a great success," said Debbie Lyons-Blythe, 2022-2023 USRSB chair. "The USRSB has been hard at work to achieve its ambitious goals and our ongoing progress was clearly highlighted throughout the event's excellent agenda."

Before the event, industry members had the opportunity to attend a sustainability tour with stops at Simplot Grand View Feedyard, CS Beef Plant and Simplot French Fry Plant, followed by a reception at The Peregrine Fund's World Center for Birds of Prey.

The main event was packed with industry and academic experts who provided

their perspectives on opportunities for continuous improvement in environmental, social and economic sustainability. TCFAs past chairman Tom McDonald participated in a panel discussion on utilizing blockchain as a tool to track beef sustainability, and TCFAs president and CEO Ben Weinheimer presented an overview of TCFAs Environmental Services, Employee Safety Services and Beef Quality Assurance Program, all of which are recognized by USRSB as programs that are wholly aligned with the group's sustainability criteria.

"I look forward to serving the USRSB as chair for the upcoming year," said Chad Ellis, 2023-2024 USRSB chair. "The USRSB provides a unique venue for ongoing collaboration across sectors, and we will continue to spotlight the important role beef plays in a sustainable food system."

Webinar to address beef production challenges

Kansas State University beef Extension specialists plan to host a series of four producer-oriented webinars in late May and early June to address production challenges amid ongoing drought throughout Kansas. Webinars are scheduled for Wednesdays at 11 a.m. CT on May 24, May 31, June 7 and June 14.

Topics of discussion, presenters and registra-

tion links include:

May 24: Using Basis and Margin Tools for Making Real World Ranch Management Decisions During Drought, Brett Crosby, Custom Ag Solutions, <https://tinyurl.com/KSUBeefBasis>

May 31: Use of KSU's Beef Replacement Decision Aide in Assessing Herd Expansion and Contraction, Glynn Tonsor, K-State Department of

Agricultural Economics, <https://tinyurl.com/KSUBeefReplacements>

June 7: Strategies for Feeding Cows with Limited Forages, Jason Warner, K-State Extension Cow-Calf Specialist, <https://tinyurl.com/KSUBeefFeeding>

June 14: Feeding and Managing Early Weaned Calves, Justin Waggoner, K-State Beef Systems Spe-

cialist, <https://tinyurl.com/KSUBeefWean>

As of May 11, all but 11 counties in Kansas are abnormally dry or classified in some degree of drought. Many counties have experienced persistent severe drought since late 2021. Not only have producers dealt with forage shortages, high forage and feed ingredient costs, and toxic forages, but water quality and availability is also an

issue for some.

While many producers have responded by liquidating, questions remain on how to best manage cattle going forward in difficult environments. Their goal is to provide information that will aid producers in making informed decisions to not only manage the near-term challenges but enable them to be well-positioned when conditions improve.

All webinars are free to attend, but registration is required. Webinars will be recorded and available for later viewing online at KSUBeef.org soon after the live recording.

More information is available from Warner at 785-532-1460 or jasonwarner@ksu.edu; or Sandy Johnson at 785-462-6281 or sandyj@ksu.edu.



It's funny how time marches on. In the blink of an eye we go from being young to, well, not young any more. That is where I find myself this week. I am at the point in my life where I have lost a good number of people who were very important in my life. That is something that never gets easier, and I don't imagine it ever will. While it is hard, I also find that losing someone important to you also brings back a flood of good memories.

This week I lost a lady who was like a second mother to me. I have led a blessed life; I have a circle of friends who have been my friends since early grade school. While time and commitments pull us farther apart than we would like, this circle of friends remains some of my closest and best friends yet. To make this even better, one of those friends' dad was my dad's best friend. Dad and Dwight farmed, hunted, and fished together and because of that I spent a lot of time at Dwight and Lucy's house. They were and are like a second set of parents to me.

Lucy was the kindest, most caring person I have ever met, she loved unconditionally and loved everyone she ever met. I am sure there were times I was at her house when it was not convenient, but I never knew. Planting and harvest meant that Vaughn and I had a ready-made excuse to go to the other's house. We were typical boys, and I am sure we caused considerable disruption to her carefully planned day and especially to her always clean house, but I don't ever remember her being even the least little bit grumpy.

Outside of my parents' home, I probably spent more time at their house than anywhere else during my grade school years and I always felt like a member of the family. Lucy would make sure we were well-fed, which was no easy task. Her house was my place that I went between activities during school, a place my parents knew that I would be safe, well cared for and, most importantly, well-disciplined if I needed it.

Lucy was one of those people who instantly brightened your day when you saw her. You felt love and caring from the very minute you walked through the door. It did not matter how bad the day seemed to be; you knew everything was

going to be okay when you were in her presence. In my mind, Dwight and Lucy were the model of how to be married and how to parent, examples right up there with my own parents. That is a debt I owe them that I hope I have been able to pass on. They were truly examples of how to lead a Christian life. As the gang got older, we still frequented the Burgess home a lot. We were just a lot older, bigger and our appetites were much larger. We would descend on their house, and she would meet us with the same grace and hospitality we had grown up with. It was a safe place and one where we all knew we were cared for. As a high schooler that meant a lot. I am sure it is something a lot of the world is missing these days and something I took too much for granted.

Then came college and I was gone, my visits to see Lucy became much fewer and farther apart. When I would see her, it took no time for her to ask about what I was doing and remind me that she really cared about my life. Then Jennifer and I moved back, and we had kids. Dwight and Lucy's were a must-stop every year when we went trick-or-treating. Usually, it was about the last stop because we were going to be there for a while. The stop included a lot of candy, but the most important part was Lucy making sure she got a picture of the kids. Both kids quickly developed the same love for Lucy I had growing up. The last few years dementia had stolen some of the spark and a lot of the memories. It has been tough to watch her go down the same road my dad has. Vaughn and I often have leaned on each other during this tough journey our parents have been on. I am sad that Lucy is gone; it was like losing my mother again, but I am relieved she is free of her awful disease and without a doubt I know she is in heaven.

This past week I have been overwhelmed by the good memories I had of Lucy. I am also reminded of the life of love and caring she left behind and I know that the greatest tribute I can pay her is to have the same caring and compassion for the people in my life as she had for those in hers. If we all cared and loved like Lucy Burgess, this world would be a much better place to live and that is the legacy she will leave all of us.

U.S. beef exports show signs of rebound, reaching five-month highs

U.S. beef exports show signs of a rebound, according to data released by USDA and compiled by the

U.S. Meat Export Federation (USMEF) in a recent report.

Reaching the highest

totals in five months, U.S. beef exports were down 5 percent year-over-year, totaling 120,495 metric tons (mt). Export value totaled \$892.6 million for the month, which was 17 percent below last year's total. To finish the first quarter, U.S. beef exports reached 326,494 mt, down 8 percent from last year, with values totaling \$2.35 billion (down 22 percent). According to USMEF, March beef export value equated to \$397.22 per head slaughtered, down 16 percent from last year, and accounted for 14.6 percent of total beef production.

Beef Fact: In 2019, Kansas produced nearly 6.03 billion pounds of red meat, or nearly 11 percent of the nation's total.



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Feeding to manage diminishing returns

To stay financially solvent, many people follow a monthly budget. One component of that is a weekly meal plan to make sure their nutritional needs are being met.

In much the same way, beef producers also need to balance the rations for the cow herd to make sure the nutritional needs are addressed while keeping the financial records sound, say the experts at

the Kansas State University Beef Cattle Institute.

Speaking on a recent Cattle Chat podcast, agricultural economist Dustin Pendell used the example of crops and fertilizer when explaining the law of diminishing returns.

"When thinking about crops, adding fertilizer can increase yields but there is a point where adding more fertilizer can actually do harm, and that is an

example of how diminishing returns can happen in agriculture," Pendell said.

Veterinarian Brad White took that analogy further, adding: "If the cow is efficiently using the feedstuffs, that is a good return on my investment, but if she gets overweight that is a sign of a diminishing return on what I'm feeding."

In that scenario, producers need to look at the

entire herd to decide how to best manage the feed, said nutritionist Phillip Lancaster.

"If I'm trying to move my heifers from an 85% pregnancy rate to a 90% rate, I have to increase the feed for the whole herd, but if I only get a 2% increase in the pregnancy rate from the increased feed, the cost of that management strategy may not make sense financially,"

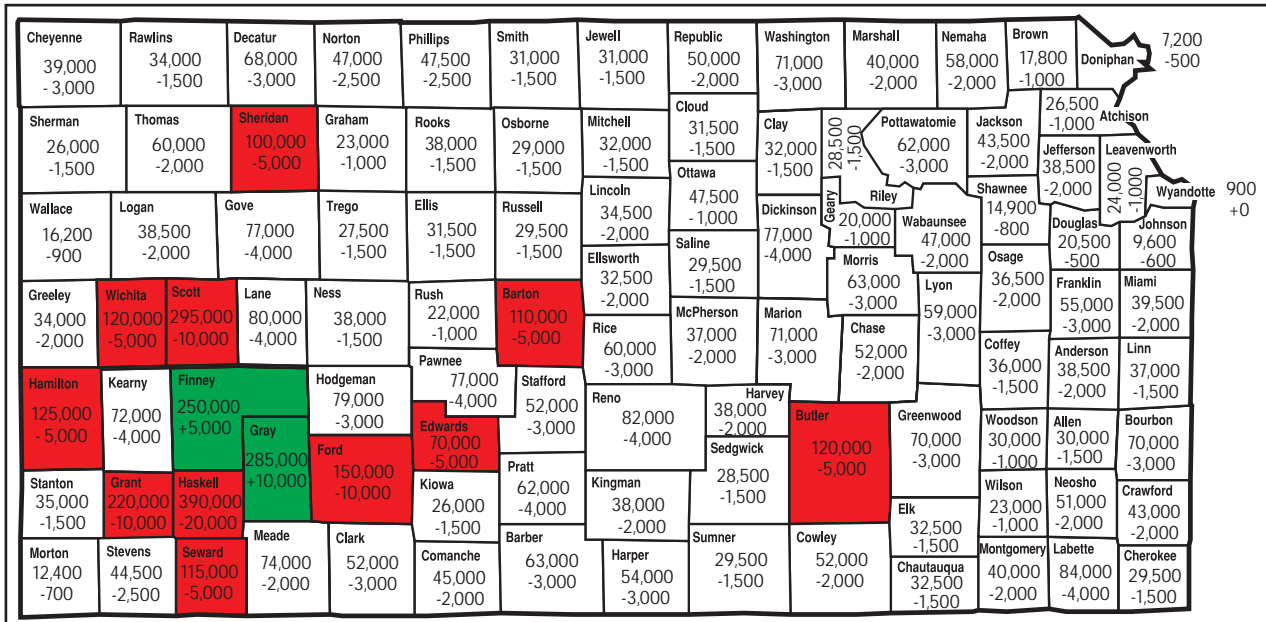
Lancaster said.

He also said with vitamins and minerals, cows can be in one of three states - deficient, adequate and overfed.

"The law of diminishing returns says I'm going to get a big boost in performance if my cattle are moved from deficient to adequate nutrient levels, but if I go too far there will be a decrease in performance," Lancaster said. To know what the right

balance is, Lancaster recommends producers research the nutrient requirements for the cows and estimate their consumption of feed, supplements and forage. With that information, producers can consult with a nutritionist or veterinarian to formulate a plan.

To hear the full discussion, listen to the Cattle Chat podcast online or through your preferred streaming platform.



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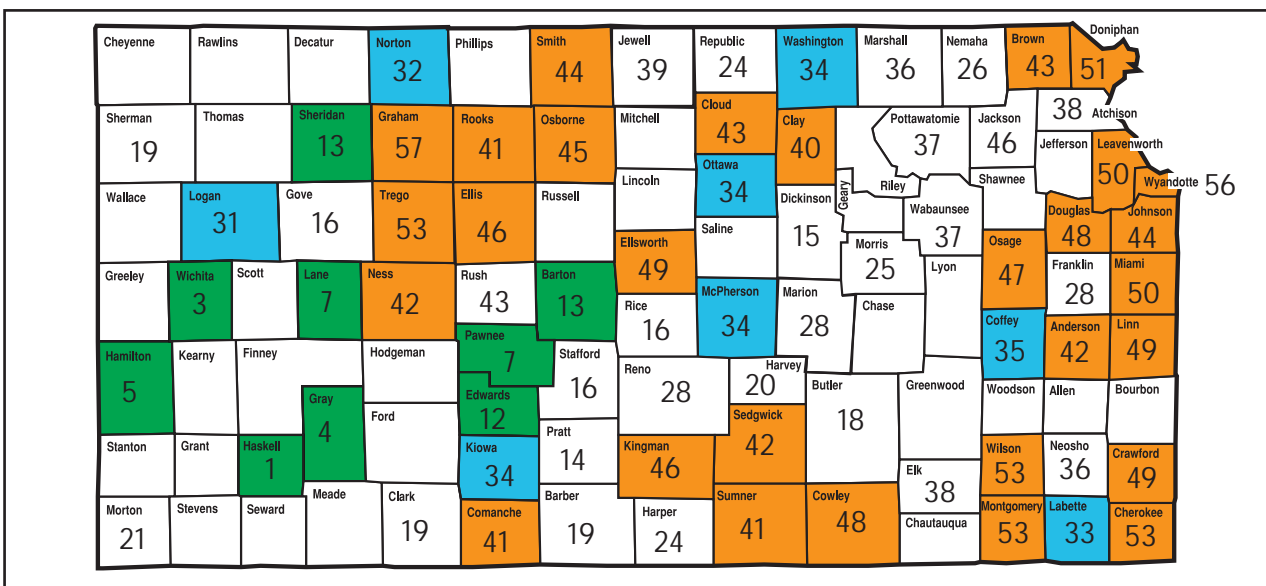
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SPECIALIZATION 2023 ■ Less Than 15% Beef Cows ■ Cow Herd 40% and Up ■ Balanced 30-35%

K-State breaks ground on Agronomy Research and Innovation Center

Cont. from page 1
with the outstanding work that will be done in this building, is not only going to improve the lives of every Kansan here, but it's going to improve the lives of generations to come and I think that's something we can all be proud of."

"These kinds of things happen once in a lifetime, and it's happening," said K-State agronomy department head Dr. Raj Khosla. "This new facility will bring together our students working with our faculty, not only from agronomy but from across the campus and transdisciplinary teams and many others, hand in glove with our farmers and practitioners to co-create new knowledge and new discoveries to address the wicked chal-

lenges we are all facing in agriculture today and the ones that will come in the future." He said the new facility will allow them to address issues like breeding new crop varieties that are not only prolific, but also resistant to pathogens and resilient to the changing climate, extending the water supply and understanding the trillions of microbes that live in the soil. "I am so excited about what this can do and what the future holds for agronomy and for K-State," he concluded.

Linton said the university continues to raise funds toward the projected \$210 million price tag for the agriculture infrastructure improvements to nine facilities. To date they have raised \$140 million towards that goal.

Linton added that K-State continues to raise funds toward a projected \$210 million in agricultural infrastructure improvements to nine facilities over the next several years. Thus far, the university has raised \$140 million toward that bigger goal. "At Kansas State University we see this as a new way of thinking, of infrastructure being an incubator for strong private-public partnerships where industry can work hand in hand with K-State researchers to leverage ideas and funding to move forward and develop the students of tomorrow and create markets and jobs that are important for our stakeholders. And in turn, this creates a better economy for all of us in Kansas."

KANSAS AG REPORT

Ken Rahjes, Host

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GRASS & GRAIN Our Daily Bread

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

Katrina Morgan, Americus, Submits Winning Recipe For Grass & Grain Weekly Contest

Winner Katrina Morgan, Americus: "This is a good salad to take to dinners. It always goes over well."

BROCCOLI SALAD

5 or 6 cups cut raw broccoli
1/4 cup white raisins
8 slices crisp bacon, crumbled
1/3 cup chopped onion
1 cup mayonnaise
1/4 cup sugar
3 teaspoons vinegar

Mix broccoli, white raisins, bacon and onion. Then mix mayonnaise, sugar and vinegar in another small bowl. Pour the vinegar mixture over the vegetables and mix well. Refrigerate one hour or more before serving.

Claire Martin, Salina:
COWBOY COBBLER

1 stick butter, cut into pieces
1 cup flour
1 cup sugar
1/2 teaspoon salt
2 teaspoons baking powder
1 cup milk
2 teaspoons vanilla
2-3 cups sliced peaches
OR berries

Set oven to 350 degrees. Place butter in a 9-by-13-inch glass baking dish and place in hot oven until melted. Whisk together dry ingredients in a medium-size bowl. Add the milk and vanilla and mix with a wooden spoon until blended. Pour mixture over the melted butter. Bake for about 15 minutes or until batter has risen. Arrange the fruit on top. Bake about 40 minutes more or until a toothpick comes out clean. Serve with ice cream.

Millie Conger, Tecumseh:

REFRIGERATED FRUIT SALAD

1 can peach pie filling
20-ounce can pineapple chunks, drained
1 can mandarin oranges, drained
1 cup seedless red grapes, halved
1 cup miniature marshmallows
1 banana, sliced

In a large bowl combine all ingredients. Mix well. Cover and refrigerate at least 4 hours or overnight.

Kimberly Edwards, Stillwater, Oklahoma:

GERMAN CHOCOLATE CAKE MIX COOKIES

1 German Chocolate cake mix (with pudding in the mix)
1 cup chocolate chips
1/2 cup rolled oats
1/2 cup raisins
1/2 cup oil
2 eggs

Heat oven to 350 degrees. In a large bowl

combine all ingredients and blend well. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheet. Bake for 8-10 minutes or until set. Cool 1 minute then remove from cookie sheet to racks

Margaret Wetter, Norton:

HASHBROWN CASSEROLE

2 cups shredded Cheddar cheese
6 eggs (or 3 cartons egg substitute)
12-ounce can evaporated milk
1 teaspoon salt
1/2 teaspoon pepper
30-ounce package frozen shredded hashbrowns
1 onion, chopped
1 small green pepper, chopped
10 slices bacon, cooked & chopped (optional)

Mix all ingredients and pour into a 9-by-13-inch pan. Bake at 350 degrees for 60 minutes.

Alice Sperfslage, Sabetha:

ALICE'S COFFEECAKE

1 yellow cake mix
3/4 cup vegetable oil
(1) 3.4-ounce box instant vanilla pudding
3/4 cup water
4 eggs

Mix the above ingredients on high for 8 minutes. Put half of cake mixture into pan.

1/2 cup nuts (optional)

1/2 cup brown sugar
1 teaspoon cinnamon

Combine nuts, brown sugar and cinnamon. Sprinkle half over cake mixture and put the rest of cake mixture in pan and top with rest of brown sugar mixture. Bake at 325 degrees for 45 minutes.

1 cup powdered sugar
1 or 2 tablespoons milk

Mix powdered sugar and enough milk to make a glaze. When cake is slightly cooled, glaze with powdered sugar glaze.

Kellee George, Shawnee:

SLOW-COOKER BAKED BEANS

1/2 pound bacon, diced

1/2 cup brown sugar
1/4 cup cornstarch
1 teaspoon dry mustard
1/2 cup molasses
1 tablespoon vinegar
(4) 16-ounce cans baked beans
1 onion, chopped
In a skillet cook bacon until crisp. Drain, reserving 2 tablespoons drippings. In a slow-cooker combine cooked bacon, reserved 2 tablespoons drippings and remaining ingredients; mix well. Cover and cook on high for 1 hour. Reduce heat to low and cook 5-7 hours.

Jackie Doud, Topeka:

BOW TIE & BROCCOLI ALFREDO

3 cups uncooked bow tie pasta
2 cup frozen broccoli florets
1/2 cup sliced, roasted red bell peppers (from a jar)
1/8 teaspoon pepper
10-ounce container Alfredo sauce
2 tablespoons shredded Parmesan cheese

Heat oven to 350 degrees. Grease a 2-quart casserole. Cook pasta as directed on package, adding broccoli during last 2 to 3 minutes of cooking. Drain. Combine all ingredients in casserole except cheese and mix well. Cover. Bake at 350 degrees for 20 minutes. Uncover casserole and sprinkle with cheese. Bake uncovered 5-10 minutes until light golden brown.

Rose Edwards, Stillwater, Oklahoma:

CUSTARD PIE

1 pie crust, unbaked
Filling:
3 eggs
3/4 cup sugar
1/4 teaspoon salt
1/4 teaspoon nutmeg
1 teaspoon vanilla
2 1/2 cups milk, heated

Heat oven to 400 degrees. In a large bowl beat eggs. Add sugar, salt, nutmeg and vanilla. Mix well. Gradually blend in hot milk. Pour into crust. Bake for 25 to 30 minutes or until knife inserted near center comes out clean. Cool 30 minutes. Store in refrigerator.



The Great Debate

By Lou Ann Thomas

As I write this, the year's 225th mass shooting happened less than 24 hours ago. This time it was in New Mexico where three were killed and six more injured. I'm hoping that there have not been more shootings since, but unfortunately even if not, it will happen again.

When we hear of another act of gun violence our hearts bleed a little more, we hang our heads with growing despair and the great gun reform debate begins again. It's clear thoughts and prayers, although potentially powerful, are obviously not enough to stop the killing. And the old, worn-out phrases that are now mindlessly recited like vaguely remembered lines from high school Shakespeare class sound increasingly misguided and insincere.

For instance, "It's not guns that kill people. People are killing people." That isn't totally false, but it doesn't make sense either. People are involved — on both sides of the gun — but without the gun, especially one created for mass destruction, many of the tens of thousands of people killed by gun violence would still be alive, as would the nearly 4,000 children who have been killed in school shootings since 1999.

This year it is estimated that around 466 million people in the U.S. own guns. We have more civilian-owned guns, not only than any other nation in the world, but more than we have actual civilians. Our rate of firearm homicides is 22 times higher than that of the entire European Union.

This is where the debate turns toward mental health issues, and I agree

that we must address this as part of any perceived solution. No mentally healthy person decides to commit a mass shooting. But the United States isn't the only country that faces mental health issues in its population. So why is our mass shooting rate so high? We are number one in gun-related violence, but we rank 29th in the world in prevalence of depressive disorders. Twenty-eight countries have a higher rate of mental illness than the U.S., yet we outpace every one of them in gun violence.

Could another factor in our rate of gun-related violence be the hateful and divisive rhetoric that we are now exposed to on an ongoing basis? That hate, once fueled, whether expressed or left festering inside, creates enormous fear. Fear of anything and anyone different from us. And that fear can lead to violence, as it has on several occasions recently.

Gun reform is such a complicated issue in this country that there likely isn't just one answer. A multi-pronged approach including some checks on accessibility to guns — especially AR's known as "killing machines," better mental health education, identification and resources, and ending the proliferation of hate and fear mongering which feeds anxiety, panic and distrust must all be explored.

It's past time to act on this! We must find solutions. But that will require us to talk and, more importantly, to listen to each other. In these times, that may be our biggest test as a nation and as human beings.

Check out Lou Ann's blog at: <https://louannthomas.blog>

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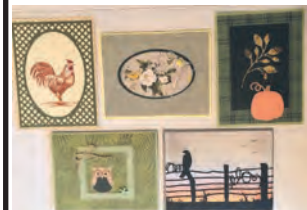
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Finalists Selected For 2023 Virtual National Festival Of Breads

A panel of judges has selected the final recipes that will be represented in the 8th National Festival of Breads, sponsored by King Arthur Baking Company® and Kansas Wheat. This year's virtual event is set for June 1, 2023.

"The National Festival of Breads celebrates the creativity of America's home bakers," said Cindy Falk, co-chairperson of the event and nutrition educator for Kansas Wheat. "Join us on June 1 from the comfort of your home as we share the stories behind our finalists' winning recipes and announce who will be America's next top bread baker."

Four finalists have been named for the biennial National Festival of Breads, the nation's only national amateur bread-baking competition. In addition to the four finalists, the judges also selected 23 Honorable Mention Awards.

Finalists include Marian Evoniuk, from Austin, Texas, with her **Mocha Coffee Pecan Babka** in the Go Nuts category:

Dough:
 ¼ cup lukewarm water (100-115°F)
 1/4-oz. package active dry yeast
 1 cup water, divided
 1 tablespoon instant espresso powder
 1 tablespoon orange zest (from 1 large orange)
 ½ cup unsalted butter, softened
 ¾ cup light brown sugar
 2 teaspoons salt
 1 teaspoon ground cardamom
 2 large eggs
 4¾-5 cups KING ARTHUR® Unbleached Bread Flour, divided
Cocoa-Pecan Filling:
 12/3 cups whole pecans, toasted if desired
 ½ cup light brown sugar, packed
 2 tablespoons KING ARTHUR® Unbleached Bread Flour
 1 tablespoon unsweetened baking cocoa powder
 ¼ cup unsalted butter

Topping:
 1/3 cup pecans
 1 large egg
Orange Glaze:
 1 cup confectioners' sugar, sifted
 5-6 teaspoons fresh orange juice

For dough: Combine lukewarm water and yeast; let proof 5-10 minutes. Place ½ cup water into a small microwave-safe cup and heat on high 1 minute; stir in espresso powder. In medium 1½-quart heavy saucepan, mix together remaining ½ cup water, orange zest, butter, brown sugar, salt and cardamom. Add espresso water and heat until 110-115°F. Transfer mixture to the bowl of a stand mixer fitted with paddle attachment. Stir in yeast, eggs and 3 cups flour. Beat on low just until

incorporated, scraping down sides with a spatula. Increase speed to medium-low and mix 3 minutes. Gradually add enough of the remaining flour until a soft, workable dough is formed. Exchange paddle attachment for dough hook. Knead 5-8 minutes or until smooth and elastic. Place dough in greased bowl and turn to coat. Cover; let rise until doubled, 60-90 minutes.

For filling: In a food processor, chop pecans fine, almost paste-like. In a medium, microwave-safe bowl, whisk together brown sugar, flour, cocoa powder and ground pecans. Using a spoon, mix in butter until combined. If necessary, microwave 15-20 seconds to soften butter. Set aside. Generously coat a 9-inch tube pan with cooking spray. Deflate dough and roll into a 12-by-18-inch rectangle. Sprinkle the filling mixture evenly over the dough, leaving a 1-inch border on one of the long sides; gently press filling onto dough. Starting with long side with filling, roll up the dough into a tight log; sealing the seam. Reshape into an 18-inch long log and place seam-side down into pan, pinch ends to seal. Cover; let rise until doubled, 60-75 minutes. Near the end of the rise, preheat oven to 350 degrees.

For topping: Place remaining pecans in a small plastic bag; use a rolling pin to pound pecans into coarse pieces. In small bowl, whisk egg until foamy. Brush egg on top of babka and sprinkle with pecans. Bake on middle rack 55-65 minutes, or until golden and internal temperature registers 200 degrees F. Check at 40 minutes; if top is browning excessively, tent loosely with foil. Cool in pan on rack 30 minutes, then loosen edges with knife. Transfer to rack to cool.

For orange glaze: Whisk together confectioners' sugar and orange juice and drizzle glaze over cooled babka.
YIELD: Makes 24 slices.

 Carol Adamek, from Dallas, Texas, with her **Nutty Pumpkin Cranberry Dinner Rolls** in the Quick & Easy category:

¼ cup water, room temperature (80°F)
 ½ cup whole milk, room temperature (80°F)
 ¾ cup pumpkin puree
 1 large egg, room temp, beaten
 3 tablespoons unsalted butter, softened
 3 ¼ cups KING ARTHUR® Unbleached All-Purpose Flour
 1/2 cup sweetened dried cranberries
 2/3 cup finely chopped toasted pecans
 ¼ cup light brown sugar, packed
 1 teaspoon kosher salt

1 ½ teaspoons pumpkin pie spice
 1 (¼-ounce) package RED STAR® Platinum Superior Baking Yeast®
Topping:
 1 large egg, beaten
 1 teaspoon water
 ¼ cup finely chopped toasted pecans
 3-4 tablespoons toasted, unsalted pumpkin seeds (Pepitas)

Place water, milk, pumpkin puree, egg, butter, flour, cranberries, pecans, brown sugar, salt, pumpkin pie spice and yeast in the pan of bread machine, or in the order suggested by the manufacturer. Select DOUGH or QUICK DOUGH setting, and press start. After 5 minutes of mixing; check the dough and add 1-2 teaspoons of water or flour if needed. While the bread machine is making the dough, spray a 12-cup muffin pan (about 3-inch diameter) with cooking spray. When the cycle is completed, remove the dough and weigh. Divide the dough weight by 12 for the weight of each roll (about 3 ounces each). Divide dough and shape into smooth rolls; place in muffin cups. Cover lightly and let rise until almost doubled, about 30-40 minutes. While rolls rise, preheat oven to 350 degrees. In a small dish, beat together egg and water. When the rolls have risen, brush the tops with the egg wash and sprinkle on the pecans and pumpkin seeds, pressing them onto each roll. Bake 12-15 minutes. Rolls should be golden brown and center should read 190-195°F on an instant-read thermometer. Remove rolls to cooling rack. Serve warm or at room temperature.

YIELD: Makes 12 large rolls.

NOTE: Watch Next Week's Recipe Pages for the Remaining Two Finalists.

Want to help select a winner? Vote for the People's Choice Award on our Facebook page at facebook.com/NationalFestivalOfBreads/ until May 26.

You can find a list of Honorable Mention Awards at festivalofbreads.com

The virtual festival will premiere on June 1. Like the National Festival of Breads Facebook page or sign up for the festival's newsletter to stay up-to-date on event details, connect with other attendees, and get notified when the event goes live on June 1, 2023, at 3:00 p.m.

Then join the event premiere to hear from the finalists and sponsors and find out who will be crowned the "Best of Breads" Champion in America's bread baking championship.

Learn more at FestivalofBreads.com.



By
**Kelsey
 Pagel**

Bulldozing

Well, life has been interesting lately. Here I was minding my own business, trying to have a date night at home with my husband, when his phone started ringing off the hook. Even though we're only about four to five miles from the main farm, the weather was completely different. There were tornado sightings and the calls were saying the roof had been ripped off one of the sheds.

So we headed in there and sure enough, the roof that had just been re-tinned a couple years ago was gone. And on the way off, it knocked in one of the grain bins and pulled out some electrical wires. This would, of course, be the shed that we keep square bales in. Luckily, the rain was all done for the night so they could sit overnight without being ruined.

The next day, we broke the roof down into usable tin, throwaway tin, usable wood and throwaway wood. Then we moved all the square bales to another shed that requires all manual labor to stack it. I've been dreading filling that space with square bales this summer in the super-hot weather, but now it's full so I can quit worrying about that anyways. Anywhere else we put square bales should be accessible with a skid loader or tractor.

Then a couple days later we get several inches of rain. We're so thankful for the rain. You will never hear us complaining about rain. There are far too many people that are stuck in a drought with no hope of moisture. Too much is better than not enough, in my opinion. The grass seems to be off to a slow start with the cooler weather then too hot of weather with little moisture. Now that it's had a really good slow soaking and the sun is going to come back out, I'm hoping it makes a comeback and takes off. I'm thankful the ponds are looking good as well.

We don't garden. I always hope to have one, but then spring happens and it just doesn't happen with all the farm stuff. I managed to kill most of the strawberries we planted a couple of years ago. There are about three left out of the 50 we planted. I'm hoping they will repopulate themselves. Normally we grow potatoes in protein tubs, but I completely missed getting

those planted this year. I did end up buying six patio tomato plants. They're supposed to grow well in smaller areas or in patio pots. Matt helped me scatter them around our front deck and pots. And we have onions from last year (I didn't realize onions were perennials). Maybe they're not. Maybe I just forgot about them and never harvested them last year and somehow they are growing again. Anyways, we have onions. And they looked pretty good. Until Matt mowed them off last time he mowed.

I'm hoping to get a few herbs to plant in containers. I love cooking with fresh herbs. Also, I'm going to plant some green beans in a stock tank after it dries up. I love fresh green beans. So delicious. Then I will be done planting things that have very little chance of actually living to maturity. Someday I want to have a full-scale garden and can all the things, but it doesn't look like it's going to be this year. Also, I don't know how to can so would have to learn first.

Happy late Mother's Day to all the mommas out there. I know I'm super late, but still want to acknowledge all the women that are great moms, the women that want to be moms, but aren't, and the women that know they don't want to be. May they love the children and raise them up to be a strong generation of problem-solvers and world leaders that know how to work and get stuff done.

Calving is still going strong. Cows are interesting creatures. One of my favorites that will lead the herd into a pen or go anywhere I need them to go calved. I could tell she had a baby, but she wasn't around one. We found it in the mud in the ditch. And quickly figured out why it was there. Growing up my mom called them doz-

er cows. They bulldoze their babies, making sure they stay down and that they don't get up and eating. I always wonder how many cows I miss that do that, but they figure it out before I get there to check. Anyways, there was rain coming.

This is her fourth calf so she should have it figured out by now. I ran back to the house and mixed up some colostrum and gave baby a partial bottle to give him the energy to keep fighting his mom before it rained. It seems like once they get back and start nursing, the "bulldozing" stops. And that's what happened with this one. I fed him his bottle and gave him the energy, then he went to nursing and his mom started loving on him. I looked up my notes from last year and she did the same thing. My mom told me there's a sale every day of the week somewhere for cows like her. But I like her the other 364 days of the year. She raises a great calf and leads the cows where I need them to go. But it's a source of trouble during calving season so should she hit the road? It's not worth it to me to sell a cow in her prime when an hour of my time can fix the problem, but on some operations she would be in the trailer. They've got it figured out now so she'll probably be sticking around another year. Who knows? Maybe she'll be better next year! And maybe I'll be looking at my notes from this year and saying she really needs to hit the road. Time will tell.

Hay season will be here before you know it. Wishing you all the best. Have a great week.

Kelsey Pagel is a Kansas farmer. She grew up on a cow/calf and row crop operation and married into another. Kelsey and her Forever (Matt) farm and ranch with his family where they are living their dream and loving most of the moments. She can be found on IG & FB @teampagel.

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Calculating depreciation in the cow herd

By Lisa Moser, K-State Research and Extension news service

When making an annual ranch budget, some producers are able to document feed expenses, pasture rent and veterinary costs, but often they miss factoring in depreciation of their equipment and the cattle on the operation, say the experts at Kansas State University's Beef Cattle Institute.

Cattle Chat podcast, agricultural economist Dustin Pendell explained the term depreciation as it relates to a ranch.

"Depreciation is when you have an asset that loses value over time as it is used," Pendell said.

He gave the example of a tractor that declines in value as soon as it is driven off the dealership lot and then as it gets used, wear and tear leads to maintenance issues

that make it less valuable than when it was first purchased.

When it comes to cattle, their value depreciates too, said Pendell.

"As a cow ages, often her productivity declines, leading to the hidden cost of depreciation," Pendell said. "We define these as hidden costs because there isn't cash leaving the operation."

Yet Pendell said that producers need to factor

this into their management depreciation calculation. Nutritionist Philip Lancaster agreed.

"Cattle aren't assets that increase in value like land. At some point producers will need to replace those animals, so they need to factor that into their operational budget allowing them to build up the cash needed to replace the asset when its useful time has passed," Lancaster said.

Pendell said there are many ways to calculate the management or accounting depreciation, which is different from the way that tax depreciation is figured by the Internal Revenue Service.

"The IRS tax code tells producers how to calculate depreciation for tax purposes but that is not necessarily the way producers should calculate it from a management perspective," Pendell said.

Pendell encouraged cattle operators to look at marketing strategies to help manage cow depreciation.

"How long the cow remains in the herd is one of the factors that producers can control," Pendell said.

Relating to that point, veterinarian Bob Larson said reproductive productivity is important to con-

sider.


"One of the best ways to make sure cow depreciation costs are low is to make sure the females that are retained have a high fertility and are able to get pregnant every year," Larson said.

Maintaining the cows in good body condition helps both fertility and their sale value, added Larson.

The bottom line is that depreciation will be a little different for each operation, said Pendell.

"Cow depreciation is going to vary between operations because it depends on the purchase price, salvage value and the number of productive years," Pendell said.

To hear the full discussion, listen to the Cattle Chat podcast online or through your preferred streaming platform.



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Certified Angus Beef expands offering with grass-fed beef

By Lindsay Graber Runft

Consumer demand for high-quality beef has been a long-time sales driver for Certified Angus Beef (CAB) and ultimately, it has increased demand for superior Angus genetics. As consumer preferences evolve, the brand is growing to provide premium beef for every liking.

And now, that will include a grass-fed option: Certified Angus Beef® Grass-Fed by Niman Ranch.

“While our core focus remains on the quality of our traditional product, we recognize that there is a growing consumer interest in grass-fed beef,” says John Stika, president of CAB. “This product will represent a small portion of total sales, but it’s an important addition that helps us meet the needs

of consumers who have different preferences — while offering them the high-quality beef they expect from us.”

The Certified Angus Beef® Grass-Fed by Niman Ranch product will make up less than 1% of the total CAB supply. A niche product, the grass-fed, natural beef will initially only be available through a few, exclusive restaurants and grocery stores.

Consistent with all Certified Angus Beef® brand products, the grass-fed beef must meet all ten specifications to qualify for the brand. With marbling a necessary specification to guarantee flavor and tenderness in beef, exceptional Angus genetics are key.

John Tarpoff II, vice president of beef for Niman Ranch, knows the

value of high-marbling Angus cattle. He attributes the consistent, well-marbled Certified Angus Beef® Grass-Fed product to the right genetics, quality pasture forages and top-notch animal care that minimizes stress.

Stika notes that CAB has long heard the request for a Certified Angus Beef® Grass-Fed product, but it wasn’t until now the brand could offer a grass-fed program that included the brand’s specifications. “We’re always look-

ing for ways to meet the changing needs of our customers,” says Stika. “This collaboration with Niman Ranch allows us to continue offering choices to consumers at the meat case and on the restaurant menu, without compromis-

ing quality and taste.” Although availability of this new product is limited, it’s an integral piece of CAB’s business maintaining relevancy in the marketplace and driving demand for Angus cattle.

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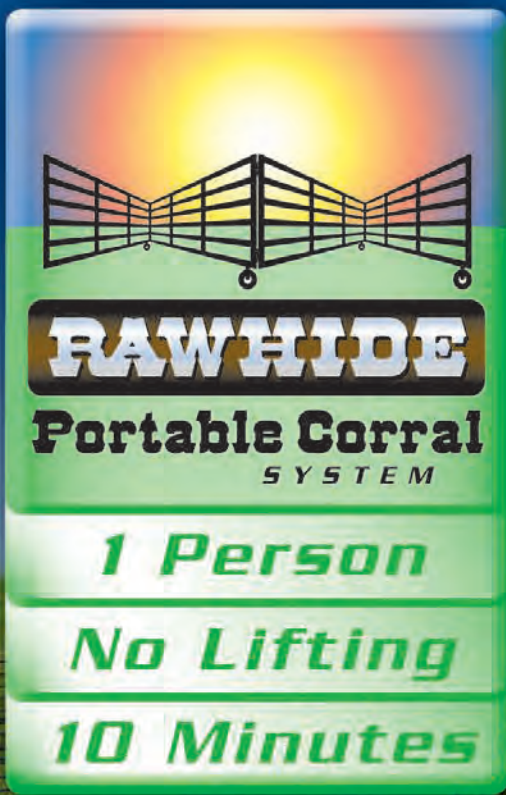


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Sawmill Chow Hall

Early '79 til late '80 I spent earning a "sawmill dollar" with some of the best friends and finest people I've ever had the privilege of knowing. The Williams were not just a family, they were a community for me. I mean, we worked together, played together and sometimes fought amongst ourselves, but let me tell you, any outside problems came up and it was "all for one and one for all."

Those were some lean times, but if you've followed this column long enough you know I've seen leaner. We all worked hard to keep that mill running, whether in the woods logging or milling walnut gun logs, oak for cabinet lumber, cottonwood or hackberry for pallet lumber or even building finished products like pallets, clocks, plaques, cedar chests, or trophy bases. It was valued experience, and really quite satisfying to me. One of the greatest benefits of working at the

mill was Joann's cooking. And believe me, I took advantage of that twice a day!

My own mother was not a good cook, so when I married my wife she was grateful that her cooking never got compared to Mom's. No, it was Joann's! But, actually, for as dumb as I was in some facets of life, I was savvy enough to never complain about my wife's cooking. Not that she was ever a "bad cook," but with maturity and experience all skills improve, and especially when the kids were all home, she put in a lot of work providing good meals for the lot of us. Now, were there some things put on the table that weren't so tasty? Certainly. But crafting and timing your honest response is the key.

First, if there are children present, never refuse to eat whatever is served; that is unless the cook refuses first (My kids were never picky eaters, and still aren't). Second, if she asks, and the chil-

dren have been dismissed from the table, my tried and proven response was "You don't have to make that again." This generally settled it, and the unsavory experimental cuisine never showed up again.

While I'm on this rabbit trail, not totally unrelated, I have never liked cooked bell peppers; love them fresh and crispy, hate them cooked. My wife and I had been married almost 40 years when we were eating out somewhere and I asked the waiter to "hold the peppers on that." My bride immediately looked surprised and asked why. I said, "I don't like them cooked." Exasperated, she nearly yelled, "I've been cooking you stuffed peppers and chopping those up in food for you for 40 years and you never liked them?!" "No, Ma'am." We both had a good laugh!

I don't mind cooking, but I make such chaos in the kitchen, she usually cringes when I start. I am much more creative, I must say, and it would take a quick and observant eye to document all the seasonings, herbal delights, and spices that I toss, mix and shake into one of my skillet creations. My kids always enjoyed it though and when they would ask "What is it?" my answer was "Cowboy Beans" or "Cowboy Skillet," none of which could ever be du-

plicated.

Maybe that was Joann's secret; seasoning. Her fried chicken, fish fry, soups, stews, or casseroles were always more flavorful than anything I was used to. But it wasn't always "home-style cooking" that Joann put on the table. Sometimes it was just simple stuff, like hot dogs.

But with a crew of guys that she fed every noon, when she served a quick lunch like hot dogs and chips or chili, there were a couple of small mountains of those franks on the table.

Now, I was a pretty lean 155 pounds and hungry most of the time in those days. I could eat. A lot! One lunchtime we broke for lunch and two platters of hot dogs were on the table and as I began devouring each wrapped in a slice of bread, I noticed in my peripheral vision that Lee, the boss, the dad of all these people I'm working with, not to mention the man who hired me and was providing the groceries I was eagerly consuming, had stopped eating and was leaning back in his chair. I continued, busily chomping down hot dogs with an occasional chip or two, while his gaze my direction was drawing my attention so I began shooting a sideways glance at him just for a second or two as I continued my quest to get as many hot dogs as I could because there were four other men there and that stack of dogs was shrinking fast. Lee's expression, I noticed was not so much anger or even stern, but more of a look of utter amazement.

"Sours!" he finally blurted out. "Do you know how many hot dogs you have eaten?!" Well, a little confused, I had not been counting so I confessed, "No, sir." "Eight! You've eaten a whole package of 'em in about two minutes! Mister, I'm gonna chop your corner of the table off!"

Makes me smile just thinking about it!

Kirk Sours is a ranch manager and columnist in northeast Kansas. Email him at: sours.kirk@yahoo.com

KFU weekly summer farm tour series continues May 30

Kansas Farmers Union invites the public to attend the second installment of the Summer Food Safety & Security Farm Tour Series on Tuesday, May 30.

The tour will begin at 11:00 a.m. at Elderslie Farm (3501 E 101st N, Valley Center, KS 67147)

Elderslie Farm began in 2010 when George Elder returned home and planted blackberries near his childhood home, just north of Wichita. Today, with his wife Katharine, the farm has grown to include an upscale, Instagram-worthy, farm-to-table restaurant, favorite of summertime-adventure for blackberry lovers, and home to the cutest goats imaginable with excellent locally made cheeses.

At 2:00 p.m. the group will make its way to Myers Mushrooms (7005 S. Meridian St. Haysville, KS 67060).

Myers Mushrooms is led by Eric Myers, a 14-year Air Force mechanic veteran who loves mushroom cultivation. In 2015, he started growing mushrooms in El Paso, Texas. Since then, he had been hoping to expand his knowledge in this industry and share it with the whole community. Together with his family, he moved to a place near Wichita. This has also allowed him to have access to Haysville, the location where he constructed his 2,800 sq. ft mushroom cultivation facility.

This set of tours is a collaboration of Kansas Farmers Union, National Farmers Union's Local Food Safety Collaborative, and Common Ground Producers and Growers, LLC. An additional tour is being held Tuesday, June 6.

All tours are free and open to the public. Registration is requested to plan for lunch and handouts.

For more information and to register for this set of tours, please visit Summer Food Safety and Security Farm Tour Series - Part Two or contact Mary Howell at kfu.mary@gmail.com or call 785-562-8726 by Friday, May 26.



What is the most iconic food of the Sunflower State? Bread? Fried chicken? Sandhill plum jelly? Bierocks? Steak? Sunflower seeds? Pfeffernusse? Tamales?

I might vote from the Suicide Burrito from the old Rosa's Restaurant on East 6th Street in Topeka. It only added to the ambience when said burrito was brought to the table by Ric Barron, Rosa's son and legendary singer. He would break into song while squeezing between the tightly packed tables. It was a slice of heaven.

Another food experience was the old Brookville Hotel, in its original location, dirt street and all. Fried chicken, creamed potatoes, coleslaw made with cream, homemade ice cream.

Oh my... I can almost taste those flavors now.

What are the flavors that take you back? What do you consider to be the most iconic food from Kansas? Whether it was from your grandmother's kitchen or the local dive joint or the classiest establishment in town. We want to hear from you. Your stories will be shared on our Facebook page and perhaps our broadcast.

We're also planning a foodbook, more than just a cookbook, later this year. Share your stories and your recipes, photos welcome.

Let's make some food history together.

Deb Goodrich is the host of *Around Kansas* and the *Garvey Texas Foundation Historian in Residence at the Fort Wallace Museum*. She chairs the *Santa Fe Trail 200*, from 2021-2025. Contact her at author.debgoodrich@gmail.com.

AUCTION

SATURDAY, JUNE 3, 2023 — 10:00 AM

Auction will be held at the commercial building located at the Fairgrounds in BELLEVILLE, KS

Glassware; primitives; local & area advertising inc: thermometers, plates & paper items; many pottery pieces (McCoy, Shawnee, Frankoma, Hall Art, Dryden, Miltonvale & Haeger); large McCoy punch bowl set; advertising & calendar plates (Courtland, Scandia, Mankato, Byron, Neb, others); Christmas décor; color wheel; huge assortment glassware (goblets, vases, pitchers, cups & saucers, flowerpots, decorative dishes, various dinner serving sets, cut glass, handpainted items, white hobnail, Shirley Temple cup, Carnival glass, Tiara glass, brown pottery,

Milk glass, Fire King, Pyrex, Corningware, aluminum, pink & green Depression, Fenton); Korean memorabilia (wood carved, brass, ivory); pottery (McCoy, Shawnee, Frankoma, Haeger, Dryden, Miltonvale, Hull Art); silhouette pictures; Avon collectibles; salt & pepper collection; jars buttons; assortment sewing; large collection advertising pieces; glass shoe collection; Hone file cabinet; wooden highchair; large hen & chicks collection; Toby mug collection; yearbooks from local high schools & Kansas colleges; Aunt Jemima syrup jars; Costco step stool; bakers

rack; metal wardrobe; sewing cabinet; jewelry boxes; Pyrex refrigerator jars; large assortment costume jewelry; wooden corner cabinet; huge collection plates (Schmid, Norman Rockwell, Hummel, Bradford Exchange, Royal Copenhagen, Terry Redlin, B & G, Avon); oil lamps; antique cash register; cast iron bull-dogs; glass butter churn; Edison records; calendars; wooden school armchair; maps; Smith Corona typewriter; New Home sewing machine; cigar boxes; Terry Redlin spoon calendar; white children's dresser; antique mirror; huge assortment of knick-knacks.

NOTE: Chester & Mildred attended many auctions and collected glassware, primitives, local & area advertising. This will be a large auction. Check our website for pictures at www.thummelauction.com

CHESTER & MILDRED RUSSELL FAMILY

Auction Conducted By: THUMMEL REAL ESTATE & AUCTION LLC, 785-738-0067

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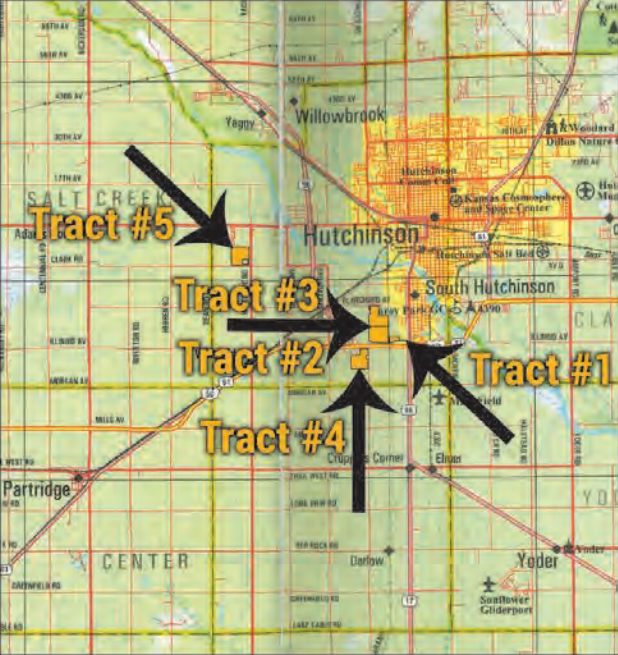
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- ▶ **Tract #3:** 105.76± acres
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- Blanchard St frontage

- ▶ **Tract #4:** 130.43± acres
- 118.36± acres cropland
- 100% 'Prime' cropland
- 12.07± acre pond

- ▶ **Tract #5:** 147.77± acres
- 147.6± acres cropland
- 98.6% 'Prime' cropland
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Attend the Auction

Tuesday, June 6, 2023

9 a.m. CDT until bidding ends

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Big Iron Realty representatives will be there to answer questions about the property and assist buyers with bidding online. You do not have to be present to bid online, but you are required to be available by phone. Sellers: Thinking of selling your property? Please attend this auction and see how it works!

AUCTION

THURSDAY Evening, JUNE 1, 2023 — 5:00 PM

Held at the Community Bldg., OSAGE CITY Fairgrounds 517 S. 1st, OSAGE CITY, KANSAS

IH 560 D tractor, good cond.; bumper pull 5x10' trailer, tilt; pull-type 12' HD box scraper; Woods 7' blade, 3 pt.; rotary mower, 6', 3 pt.; pickup carrier rack for S-10 or Ranger; Tazz K32 212cc chipper/shredder; Sandborn Magna Force 6 1/2hp upright air compressor; Troybilt Pony tiller; Vemco drafting machine; Sony 52" flat screen;

NOTE: This is a very partial listing. Good assortment of L&G and yard items, nice assortment of sound equipment, woodworking tools, all kinds TOOLS. All from Two Area Sellers.



Pics & Info: www.wischroppauctions.com WISCHROPP AUCTIONS * 785-828-4212

AUCTION

MONDAY, MAY 29, 2023 — 10:00 AM

Auction will be held in Kenwood Hall at the Saline Co. Expo Center, 900 Greeley, SALINA KS

GUNS

Sell at 10:00 AM

Shiloh Rifle Sharps 1874 45-70 cambered w/extra 40-70 barrel; Spirit level front sight MVA Soule Tang sight, custom rifle; 2. Remington #6 takedown 22 LR w/original box and hang tag; 3. Stevens pocket pistol with metal shoulder stock Sept 6, 1864 32 rimfire; 4. Hopkins and Allen falling block 25 cal. 5. Remington rolling block #4 22 rimfire octagon barrel; 6. Wards Western Field 22 pump model 4.3; 7. Remington 12-C 22 (RW509631); 8. Winchester model 90 22 short (746256); 9. Winchester model 85 22 WRF (96560); 10. Remington #4 22 (165389); 11. US Remington 1903-A3 30-06 (4059957); 12. Remington #6 22 rimfire (225717); 13. Stevens Crack Shot 36 32 rim fire; 14. REV-O-NOC 22 22 long rifle; 15. Stevens Crack Shot 22 rimfire (947); 16. Hamilton rifle NO.027 22 rimfire; 17. Cabelas (Uberty) Yellow Boy 45 Long Colt (81281); 18. Stevens Favorite 22 Long Rifle model 1915 (85); 19. 45 cal Revolving Rifle (Cabelas) black powder and 45 long Colt cylinders (93728); 20. Hercules double barrel 410 pat 1915; 21. Stevens 22 LR rimfire; 22. Ruger Mark II 22 rimfire Target model w/Sightron scope; 23. Springfield Armory EMP9

9MM (EMP 8228); 24. Forehand & Wadsworth 32 bulged barrel; 25. Walther PPK/S 380 ACP 2 mags (9040BADPPPK/S1); 26. Walther PPK 75 anniversary 380ACP (0977PPK/PPK) never fired; holsters; Folsom-Audley clamping holster A132POC 2 1/2; JL Smith Gypsum gun belt; Crimson Tract grips for PPK/S; cartridge box; reload dies 45-70, 40-70, 45 long Colt; shooting sticks; handmade elk skin scabbard; assortment ammo; JL Smith & Hunter shoulder holsters; RCBS Rock Chucker press, powder measure; Lee electric lead pot; Laser bore sighter; cleaning kits; assortment bullets & other gun items; **This is a very quality collection of guns.**

Clarks ONT 2 drawer spool cabinet; oak 6 drawer spool cabinet; 3 oak 3 stack bookcases; oak 2 door flat front china; short pie cupboard; tall dish cupboard; pine tables & benches; pine wall cabinet; oak fern pedestal; wrought iron glass top table; oak commode; oak library table; oak wall hat rack; 2 Vasarely 1970 paintings; Western Abstract "Thunder At Red Roof"; Russ Vickers paintings; yard long pictures; wall clocks; porcelain Buss Stop Sign; figurines; several rugs; Lee Hardware catalogue missing pages; toy cars; assortment of pottery; Sunshine

Biscuit tin; wood bowls; Western ammo boxes; brass bucket; copper boiler; lantern; **many other collectibles.**

CROCKS 12:00 PM

1 gal. (Lyons, NY); Minnesota Stoneare bottom; Poultry fount St. Louis Seed Co, Mo Western; preserve jar w/turkey droppings; salt glaze AP Donagho, Parkersburg W VA preserve jar; 1/2 gal Diamond poultry fount; 10 gal RW water cooler; 12 gal Plymouth Stone-ware chicken crock; 2 gal Red Wing (2 & 4" crocks, birch leaf); 2 gal Pittsburg churn; 2-gal Fort Dodge, IA crock; 2 gal Hinman Milker churn Mankato, MN; 2 gal ice tea cooler; 2 gal preserve jar; blue banded Arkansas churn; 3 gal Red Wing (4" wing churn & crock; beehive jug); 3 gal Western beehive jug; 3 gal Whitehall crock; 4 gal Red Wing (4" wing crock); shoulder jug; birch leaf crock; 5 gal Red Wing (beehive jug; birch leaf crock); 5 gal Waterbury blue band water cooler; 5 gal churn w/lid Albany slip; 5 gal Red Wing water cooler; 5 gal brown top jug; 6 gal Red Wing birch leaf crock; 8 gal salt glaze double handle field jug Ohio; blue stoneware spittoon; brown spittoon w/trees/Bacchus figures; Perfection Mfg Dairy crock w/2 spigots, Minneapolis, MN; Western pitcher & bowl set; Red Wing beater jar.

NOTE: This is a very nice auction. We will start with the guns, they are very nice. The crocks will sell at 12:00. We will be selling other items before and after the crocks. For pictures check our website at www.thummelauction.com.

Auction Conducted By: THUMMEL REAL ESTATE & AUCTION LLC, 785-738-0067

Grass & Grain Area Auctions and Sales

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

Hundreds of auctions, on-line and in-person. www.kansasauctions.net/gg/ Online Gun Auction (Open Now, ends May 23, 6 pm) — Selling Over 600 great lots of firearms & ammo including rare Winchester WWII trench shotgun, PLUS a 2006 Case 445 skid steer loader, 10,000s of rounds of modern & collectible ammo, reloading supplies, over 50 lots of US coins & currency, Navajo squash bloom necklace & more. Held online at www.Armsbid.com or www.KullAuction.com. Auctioneers: Kull's Old Town Station, Dan Kull. Online Auction (Open Now, soft close May 24, 8 pm) — Estate Vintage Jewelry & Collectibles, Star Trek calendars, crystal stemware & much more (items located at Wichita). Held online at hollingerauction.hibid.com/auctions/current. Auctioneers: Hollinger Online Auction.

Thummel Auction Online Auction (Open Now, ends May 31) — 2017 Maytag washer & dryer, furniture, pictures, Native American pieces, quilts, glassware, clocks & more for John & Marilyn Zimmerman Trust held online at www.thumme-l auction.com. Auctioneers: Thummel Real Estate & Auction, LLC.

May 23 — Real Estate Auction selling in multiple tracts: T1 & T2: 23 ac. m/l building site each; T3: 15 ac. m/l with 4BR, 3BA home, multiple out-buildings; T4: 33 ac. m/l primarily farm ground with building potential; T5: 10 ac. m/l; T6: 47 ac. m/l of recreational paradise; T7: Tracts 1-6 combined (151 acres) held at St. George for Thomas C. & Betty J. Duncan Trust. Auctioneers: Crossroads Real Estate & Auction, LLC.

May 25 — Terramite T5C tractor with backhoe & loader, 1993 Dodge Ram 350 & other vehicles, trailers, buildings, shop, lawn & garden & more held at Lehigh for David Malin Estate. Auctioneers: Leppke Realty & Auction.

May 27 — Shop equipment, lawn & garden equipment, buckle collection & household held at Durham for Pete & Ann Sommerfeld. Auctioneers: Van Schmidt Auction.

May 27 — Lifetime Cracker Jack collection (pre-1910-1990s) with hundreds of Cracker Jack toys, prizes & charms, many vintage paper items, advertising, games, toys, Christmas, Native American, fishing, glassware & much more held at Salina for Dennis Foxworthy Collection. Auctioneers: Thummel Real Estate & Auction, LLC.

May 27 — Trucks (2002 Ford F150 4x4, 1966 Chevrolet 60 grain truck, 1968 Chevrolet 50 grain truck),

Ford 8N tractor, farm & ranch supplies, lawn & garden, shop tools & supplies, household & collectibles & more held at Inman for the Jerald (Bear) Martens Revocable Trust. Auctioneers: Morris Yoder Auctions.

May 28 — Antique Auction including antique furniture, Collectibles (crocks, early roulette game wheel, coffee grinders, signs, vintage pictures, blacksmith cooking tools, tins, 20+ butter molds, chocolate molds, advertising & more), Wooden Carousel Horse held at Salina for Shirley Dalton Estate. Auctioneers: Thummel Real Estate & Auction, LLC.

May 29 — Older tractors, furniture, household, collectibles, tools, primitives, glassware held at Newton for Andrew & Lavonne Hermstein. Auctioneers: Van Schmidt Auction.

May 29 — Guns including Shiloh Rifle Sharps 1874, Spirit level front sight MVA Soule Tang sight, custom rifle, others inc.: Remington, Stevens, Hamilton, Ruger & more; assorted ammo, cleaning kits & other gun items, Clarks ONT 2-drawer spool cabinet, vintage furniture, Nice collection of crocks & stoneware inc.: Red Wing, Western & others held at Salina. Auctioneers: Thummel Real Estate & Auction, LLC.

May 29 — New Strawn Consignment auction by S&S Sales, LLC including farm & construction equipment, tools, vehicles, tractors, trucks, trailers, ATVs, skid loader attachments, cattle equipment & more held at New Strawn. Auction conducted by S&S Sales, LLC.

June 1 — IH 560 D tractor, pull type box scraper, blade, mower, pickup carrier, chipper shredder, air compressor, tiller, drafting machine, 52-inch flat screen TV, lawn & garden and yard items, sound equipment, all kind of tools & more held at Osage City from Two Area sellers. Auctioneers: Wischropp Auctions.

June 1 — 2002 Chevrolet Silverado 2500 HD pickup, tandem axle trailer, zero turn mower, shop tools, household, collectibles, guns & cabinet held at Inman for Galen & Carol Jantz. Auctioneers: Morris Yoder Auction.

June 1 — 2000 Newmar Mountain Aire 40' motorhome, 1999 Tiffin Allegro Bus 36' motorhome, 2005 Jeep Liberty 4x4, Farmall 300 tractor, machinery, misc., shop, lawn & garden, household, antiques & more near at Abilene for Paul & Phyllis VanOvershelde. Auctioneers: Leppke Realty & Auction.

June 1 — MP Railroad items (cast iron 2 tracks signs, railroad track switch, shovels, picks, paper items & more), signs, pocket watches, jewelry, large collection of paper items inc. magazines, calendars, post cards, original hand colored Currier & Ives prints, antique wrenches, Cure Bottles, Edi-

son records & so much more held at Belleville for Dean & Irma Brewer Family. Auctioneers: Thummel Real Estate & Auction, LLC.

June 1 — Real Estate auction consisting of Tract 1: 3BR, 1BA home on 23+ acres, steel frame building, shed/livestock building; Tract 2: 83+ acres of rolling hills pasture with pond held at Lyndon. Auctioneers: Crossroads Real Estate & Auction, LLC.

June 2 & June 3 — Two-day Estate auction: selling Friday: Furniture, appliances, tools, books, JD riding mower, exercise equip., traditional Christmas items, outdoor figurines & more; selling Saturday: Bethany College items, 150+ music boxes, Swedish items, Hull ceramics, antiques, clocks, silverware sets, coins, books, records, vintage Christmas, quilt & so much more held at Lindsborg. Auctioneers: Lazy J Auctions, Loren Meyer.

June 3 — Automobiles inc. 1994 Ram 3500 reg. cab, 1970 Dodge Coronet 500 convertible, 1968 Plymouth Sport Fury III convertible, 1974 Dart & many more collector cars, Lots of Tools, Machinery & miscellaneous held at Baileyville for Tom (Bones) Koch Estate, DBA as Bones Repair. Auctioneers: Wilhelm Auction Service.

June 3 — Estate Auction selling Tin Lizzy Isis Shrine car, snowblower, welder, lawn & shop items, hand tools, misc. plumbing & more held at Salina. Auctioneers: Wilson Realty & Auction.

June 3 — Selling 2 Guns, 2001 Chevy 2500 6.0L single cab, 4WD manual, only 68,890 miles, Honda Foreman 400, household, vintage, quilts, furniture & more held at the Farm Northeast of Melvern for Joann Arb & The Estate of Janelle Arb. Auctioneers: Wischropp Auctions.

June 3 — Guns, some vintage ammo, Collectibles & Antiques inc. carved Wooden Indian Chief and Corn Maiden by Ralph Gallagher, vintage furniture, stained glass windows, large Harvest table, vintage signs, crocks, old tools, 100 beer mugs, Star Wars collection & much more held at Strong City for a private collector. Auctioneers: Hancock Auction & Real Estate.

June 3 — Tools, Electrical & other supplies inc. lawn & garden, air compressors, tiller, sockets, wrenches, chisels, routers, saws, old roller washtub, wooden fold up chairs, 10x20 Hercules II canopy, iron bed & more held at Portis for Wayne Lytle. Auctioneers: Wolters Auction & Realty.

June 3 — Glassware, primitives, local & area advertising, paper items, many pottery pieces, Christmas items, Carnival, Milk glass, Pyrex, Fire King, Depression & more, Toby mug collection, glass shoe collec-

tion, costume jewelry, oil lamps & much more held at Belleville for Chester & Mildred Russell Family. Auctioneers: Thummel Real Estate & Auction, LLC.

June 3 — Retirement Liquidation Auction of Freeman Plumbing & Heating held at Burlington. Auctioneers: Kurtz Realty & Auction Service, Darwin Kurtz.

June 3 — Large Coin Auction including hundreds of coins (Franklin half dollars, Walking Liberty half dollars, Eisenhower dollars, Nickels, Pennies, Kennedy halves, Carson City Morgans, Silver proof sets, mint sets, Indian Head pennies, silver certificates & more), stamps, stamp books, pocket watches & more held at Rossville. Auctioneers: Morgan Riat Auctions with Foundation Realty.

June 3 — Public auction consisting of 1952 Chevrolet Deluxe 4-door sedan Collector Car, GMC Yukon, skid steer, MAC & Snap-On tools, wood-working tools, gas engine, model airplanes, collectibles, household & much more held at Winchester for Steve Willey. Auctioneers: Elston Auctions.

June 4 — Gun auction including Hand Guns (Smith & Wesson, Stoeger, Ruger & more), Rifles (Winchester, Weatherby, Remington & more), Shotguns, Ammo, bullets & more held at Belleville for Ronald E. Ball Estate. Auctioneers: Thummel Real Estate & Auction, LLC.

June 6 (Tuesday) — Live & Online Unreserved Land Auction consisting of 557.71 acres m/l of Reno County Farmland inc. T1: 29.57 ac. m/l prime cropland or development property; T2: 144.18 ac. m/l include farmstead, prime cropland, development property; T3: 105.76 ac. m/l prime cropland, development; T4: 130.43 ac. m/l with prime cropland, 12.07 ac. m/l pond; T5: 147.77 ac. m/l prime cropland held live at South Hutchinson for Hal E. Judy Estate, Martha H. Judy Trust, Stacy E. Judy Trust, City of Hutchinson. Online bidding at www.bigiron.com (online bidding ends June 6, 11 am CDT). Auctioneers: Big Iron Realty, Mike Campbell, listing agent.

June 6 (Tuesday evening) — Real Estate Auction consisting of 148.22 acres Lyon County Farm with a mix of cropland, native hay meadow held at Emporia for Coldsmith Family Revocable Trust. Auctioneers: Hancock Auction & Real Estate.

June 7 (Wednesday) — Wichita County Real Estate auction consisting of T1: 161.23 ac. dryland cropland with 80.62 ac. m/l growing wheat, 80.62 ac. m/l to be planted to milo; T2: 155.41 ac. dryland cropland with 77.71 ac. m/l of growing wheat, 77.71 ac. m/l summer fallow selling for Otto Harp Rev. Trust & Emogene Harp Ir Rev. Trust. T3: 152.6 ac. dryland cropland, with 76.30 ac. m/l summer fallow, 76.30 ac. m/l planted to corn; T4: 78.36 acres dryland cropland, with 78.36 ac. m/l of growing wheat selling for Walter Wood Farms,

LLC. Held live at the east edge of Leoti with phone bidding available. Broker & Auctioneer: Lawrence & Assoc. Realty, broker, Russell Berning, auctioneer/agent.

June 8 — Antiques, household goods & miscellaneous held at Clay Center for Donna Karman. Auctioneers: Kretz Auction Service.

June 10 — Personal property (collectibles, jon boat, antiques & collectibles) & vehicle auction held at Marysville for Crownover and C&C Auto Sales. Auctioneers: Olmsted & Sandstrom.

June 10 — Antiques, household goods & miscellaneous held at Clay Center for Donna Karman. Auctioneers: Kretz Auction Service.

June 10 — Vehicles, campers, ATVs, trailers, boats, tractors, machinery, lawn mowers, tools, household & antiques, 100+ dolls of all kinds, 200+ brass, glass & other hand bells, held North of Cuba for Sharil (Heina) Havel Estate. Auctioneers: Novak Bros. & Gieber.

June 10 — Zero turn mower, equipment, tools, collectibles & miscellaneous held at Linwood for Dave & Julie Downes. Auctioneers: Elston Auctions.

June 10 — Bar V Wagyu, Abilene, selling 75 lots of 40 bulls-fullblood, polled and Homo polled, 35 females including heifers, bred heifers, cows and cow/calf pairs. Selling Semen to BAR V POLL 5U BOND 13K, BAR V TYDDEWI SUZITO 44K, and BAR V POLL UNIT-ED 36K. No reserves, all lots will sell!

June 17 — Furniture, Antiques & household goods, shop items & more held at Leonardville for Betty Peters Estate. Auctioneers: Kretz Auction Service.

June 17 — Real Estate & Personal Property auction consisting of a 3BR, 2BA main floor home with a full basement on a 1.6-acre lot held onsite at Wamego. Also selling personal property. Auctioneers: Crossroads Real Estate & Auction, LLC.

June 17 — Liquidation/

Grass & Grain, May 23, 2023 Page 11 Retirement auction for a cabinet making shop held at Lawrence for Robert Day, "Bob's Custom Cabinets". Auctioneers: Elston Auctions.

June 20 — Shawnee County Land Auction consisting of T1: 27 ac. m/l with pond; T2: 2.86 ac. m/l; T3: 3.86 ac. m/l; T4: Tracts 1-3 combined held at Topeka. Auctioneers: Crossroads Real Estate & Auction, LLC.

June 23 — Friday evening public auction held at Lawrence. Auctioneers: Elston Auctions.

June 24 — Tractors inc. 7045 Allis Chalmers, Farm Equipment, shop items, mowers, 4-wheelers, gun, household, vehicles inc. Chrysler Concorde, 1998 Chevy Cheyenne, 1972 Chevy Custom, dump truck, grain truck & more held at Williamsburg for Chester Fredricks Estate. Auctioneers: Altic Auction Service, Brady Altic & Lester Edgcomb.

June 24 & June 25 — Selling June 24: Tools, shop equipment, truck & outdoor items; June 25: Real Estate consisting of 4BR, 1 BA home, 2 great outbuildings sitting on a nice country-sized lot; also selling household items held at Louisville for Jim & Teresa Kelsey. Auctioneers: Crossroads Real Estate & Auction, LLC.

June 24 — Sellmeyer Farms Hude farm equipment liquidation auction including tractors, balers, mowers, loaders, planters, plows, rakes, grain bins, antiques & collectibles, household, lumber, fencing, tools, stock trailer, vintage cars & trucks, metal salvage & so much more held at Afton, Oklahoma. Auctioneers: BA Rigby Auctions.

July 8 — Tractors inc. 1953 John Deere R tractor, Ford 300 utility tractor, Ford 1210 compact tractor, 1937 John Deere D & 1947 John Deere A parts tractors), equipment, tools, firearms, vintage furniture, collectibles, household & misc. held at Lecompton for Mrs. "Lloyd" Carolyn Wulfkuhle. Auctioneers: Elston Auctions.

RETIREMENT PLUMBING AUCTION
SATURDAY, JUNE 3, 2023 — 10:00 AM
 1111 Potomac in BURLINGTON, KANSAS
NEW INVENTORY: All kinds of Pipe & Fittings; Plumbing, Electric, Heating & AC Supplies; Office Equipment; Small Metal Shear, 4' & 6' Metal Brakes; Rigid #400 Threading Machine; Tools & Dies selling separately, up to 2"; Pittsburgh Machine; Fasgroov system; Rigid Hand held Sewer Machine w/case; Sewer Cleaner Rods; Pacer 2" gas powered Pump; Pex Unroller; Freon leak detector (near new); Copper Tubing Bender; Chop Saw; Hammer Drills; Sawzall; Shop Vacs; Air Bubbles; Like new Big 8 Wheelbarrow; Shelving; Pipe Wrenches; Misc Tools; & **More!** **BOAT:** 14 ft flat bottom w/oars; MinnKota Enduro Motor, never used. **Partial Listing!**
NOTE: Retiring after 55 years. Sales Tax collected. Most can be inside in case of rain. Food Onsite by Zach Clements Family
FREEMAN PLUMBING & HEATING
 Complete sale bill, terms & pics at: www.kansasauctions.net/kurtz
 **KURTZ AUCTION & REALTY SERVICE AUCTIONEER:**
 Darwin W. Kurtz, 785-448-4152

WICHITA COUNTY REAL ESTATE AUCTION
WEDNESDAY, JUNE 7, 2023 * TIME: 10:00 AM CT
AUCTION LOCATION: Wichita County Community Building, at the fairgrounds, east edge of LEOTI, KANSAS

TRACT 1: Legal: NE ¼ of 27-16-35, West of the 6th PM in Kansas Containing 161.23 acres dryland cropland. 80.62 acres of growing wheat, more or less and 80.62 acres to be planted to milo.
LAND LOCATION: From Marienthal, KS on Rd 20, north 11 miles to Rd E and 2.5 miles east. **TAXES:** \$1,101.04

FSA INFO	Base Acreage	PLC Yield
Wheat	54.70	49
Milo	57.00	90

Any future FSA payments will follow the crop and will be paid pursuant to FSA regulations.

TRACT 2: Legal: SE ¼ of 21-16-35, West of the 6th PM in Kansas Containing 155.41 acres of dryland cropland. 77.71 acres of growing wheat, more or less and 77.71 acres of summer fallow, more or less.
LAND LOCATION: From Marienthal, KS on Rd 20, north 11 miles to Rd E and 1.5 miles east. **TAXES:** \$1,088.58

FSA INFO	Base Acreage	PLC Yield
Wheat	53.30	49
Milo	57.00	90

Any future FSA payments will follow the crop and will be paid pursuant to FSA regulations.

OTTO HARP REV. TRUST & EMOGENE HARP IR REV. TRUST - OWNERS

TRACT 3: Legal: SW ¼ of 21-16-35, West of the 6th PM in Kansas Containing 152.6 acres dryland cropland. 76.30 acres of summer fallow, more or less and 76.30 acres to be planted to corn, more or less.
LAND LOCATION: From Marienthal, KS on Rd 20, north 11 miles to Rd E and 1 mile east. **TAXES:** \$1,015.18

FSA INFO	Base Acreage	PLC Yield
Wheat	54.45	61
Milo	51.66	83

Any future FSA payments will follow the crop and will be paid pursuant to FSA regulations.

TRACT 4: Legal: West ½ of the SE ¼ of 20-16-35, West of the 6th PM in Kansas Containing 78.36 acres of dryland cropland. 78.36 acres of growing wheat, more or less.
LAND LOCATION: From Marienthal, KS on Rd 20, north 11 miles to Rd E and 1/2 mile east. **TAXES:** \$553.56

FSA INFO	Base Acreage	PLC Yield
Wheat	28.06	61
Milo	26.63	83

Any future FSA payments will follow the crop and will be paid pursuant to FSA regulations.

WALTER WOOD FARMS, LLC - OWNER
MINERALS: Seller to retain minerals in perpetuity (forever).
 Check us out on Facebook & at www.berningauction.com

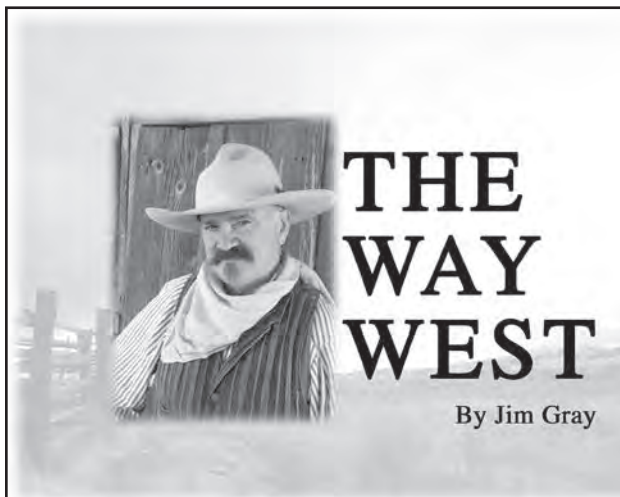
AUCTIONEER'S NOTE: This is near level land and is some of the best producing land in Wichita County. Bid in person or by phone.
**** BROKER: LAWRENCE AND ASSOC. REALTY ****
 513 Main, Scott City, KS 67871, 620-872-5267
**** AUCTIONEER / AGENT: RUSSELL BERNING ****
 812 W M St., Leoti, KS 67861, 620-375-4130

**** REAL ESTATE AUCTION ****
TUESDAY EVENING, JUNE 6, 2023 • 7:00 PM
 502 Albert (Emporia Livestock Sale Barn), EMPORIA, KS
148.22 acres Lyon County Farm for COLDSMITH FAMILY IRREVOCABLE TRUST
LOCATION OF LAND: 1000 Road 270, Emporia, KS. North of Emporia on Hwy. 99 & continue North on Road L (Allen Road) to Road 270, and West 1/2 mile to Northeast corner of property.
GENERAL DESCRIPTION: An upland farm typical of the area with a mix of cropland, native hay meadow, wildlife habitat, creek and a pond. Rural Water and utilities. One-half mile from blacktop road.
LEGAL DESCRIPTION: 148.22 acres in Northwest quarter of Section 27, T17S, R11E, Lyon County, KS.
INSPECTION: By calling auctioneer. **NOTE:** Land is leased. Respect tenants rights!!
NOTE: Here is an opportunity to purchase farmland. Land has been in the Coldsmith family for years!!
TERMS: \$20,000.00 as earnest money day of auction. Balance of purchase price at closing on or before July 6, 2022. Purchaser to pay cost of one-half owner's policy of title insurance. Purchaser responsible for 2023 taxes and to receive 2023 rental income. Land is being sold subject to the rights of the tenants. Arrange your financing prior to the auction and come prepared to BUY!
COLDSMITH FAMILY IRREVOCABLE TRUST, SELLER
 Info & Photos: www.hancockauctionandrealstate.com

 620.340.5692 PAUL HANCOCK, Auctioneer

REAL ESTATE & PERSONAL PROPERTY AUCTION
SATURDAY, JUNE 17, 2023
TIME: Personal Property starts at 10:00 am (Real Estate sells at Noon)
AUCTION LOCATION: Held Onsite: 4970 Kaw Valley Road, WAMEGO, KANSAS
OPEN HOUSE: Sunday, June 4, 2023 (3-5 PM)

DESCRIPTION: LOCATION, LOCATION, LOCATION! Don't let this one slip by you! This great home comes with a 3 bedroom/2 bath layout on the main floor that consists of just over 1350 sq. ft. Along with that you have a full basement to expand living space into and a two car attached garage. All of this along with a 1.6 acre lot, these kind of homes are hard to find normally let alone in this market!
Call Bill for a personal showing!
Personal Property Listing Coming Soon!
REAL ESTATE TERMS: Property sells AS-IS, WHERE IS. 5% non-refundable down payment is required on the day of sale by check. Buyer must be able to close on or before July 17, 2023. Buyer needs a bank letter of loan approval or funds verification. Cost of Owner's Title Policy to be split equally between Buyer and Seller. Buyers are responsible for understanding all zoning, building & other regulations associated with the property prior to the day of auction. All announcements day of sale take precedence over written materials. Crossroads Real Estate & Auction LLC is representing the Seller.
 Check us out on Facebook & Online for more info www.kscrossroads.com www.facebook.com/KScrossroadsauctions
 ANDREW SYLVESTER, Auctioneer, 785-456-4352
 **BILL DISBERGER,**
 Listing Agent/Associate Broker,
 620-921-5642
TERRI HOLLENBECK,
 Broker/Owner, 785-223-2947
 **SCAN ME**



By Chance

When a tobacco box was found Saturday afternoon by boys playing near Wichita's Second Street Bridge they surely believed they had found a long-lost treasure. Their eyes must have sparkled with delight at the sight, for it was no ordinary to-

bacco box. Little did they know the story it could tell. According to Monday's *Wichita Daily Beacon*, "The box had been found August 10, 1895. It was 6 x 3 inches in size, made of German silver and peculiarly marked."

At the newspaper office

a party of men gathered around the box trying to decipher the peculiar markings. By chance, pioneer Wichita groceryman Fred Sowers happened along. As soon as he saw it Sowers announced, "I will tell you all about it. That box proves a theory I have had in my mind for 20 years." Sowers continued, "You young settlers can not imagine that in this very county... at one time the revolver and Winchester were the stern judges that settled all disputes."

Apparently the boys had found the box amid a congregation of moldering bones, but as editor H. J. Hagney related, finding human bones in the vicinity of the boys' discovery created no excitement in Wichita. Early burials had taken place in the large cottonwood grove that had once stood at that location, just below the confluence of the Big and Little Arkansas Rivers.

Taking a fresh chew of tobacco, Sowers recalled the day a particular stranger came to town. May of 1871 was a desperate time for the fledgling settlement. "You must remember," Sowers reminded, "that at that time there was not many Sunday school teachers or scholars located at this point." With little organi-

zation the town was filled with men whose chief objective was to keep out of the reach of the law. The horse thief crowd was made up of known desperados including Jack Ledford, Curly Marshall, and Ike and Curly Walker. Curly Marshall was the city marshal at the time. Unsure of the stranger's intentions "the boys" kept a close eye on him before taking him into their circle. Some said the stranger was a butcher, fresh from Emporia. Sowers remembered that the butcher, "Dutch Jake," had arrived with three ponies which he kept north of town on Chisholm Creek. Dutch Jake began to make himself familiar to the tough element and could readily be found lounging in Wichita's drinking houses.

A recollection published in the July 23, 1890, *Wichita Weekly Journal*, described a dismal day of rain that kept men inside. At Polk and Thompson's saloon Dutch Jake called up drinks for the crowd and proceeded to pass the time drinking. Curly Marshall and Ike Walker were at a table with some of their crowd. They too proceeded to "liquidate." Everyone was enjoying the merriment. Dutch Jake was hilarious in his own way. But as the day wore

into the evening hilarity turned to contention.

Sowers remembered the night well. He was down the street working on a stone slab and repeating the words of Edgar Allen Poe's *The Raven* when he heard two shots, not particularly unusual at the time. He didn't investigate until morning when he learned that Marshall and Walker had killed a stranger. They did not deny the killing but said it was not Dutch Jake. They insisted that Jake had left town.

The story was later told that under the influence of the day's whiskey Dutch Jake had claimed he was a deputy marshal with papers for the arrest of Jack Ledford. He was hunting through his pockets for the papers when Ike Walker pulled a pistol and "planted a bullet in the poor fellow's head." The force of the impact sent Jake's hat flying out the open door into the alley. Marshall followed with the second shot before Dutch Jake's body was dragged outside and left on the cellar door.

Jack Ledford arrived just afterward and when shown the body found that the unfortunate man was still alive. Placing his pistol against the dying man's breast, Ledford pulled the trigger, and "actually blew his heart out of his body."

Sowers learned that the body had been taken in the direction of the old cottonwood grove. But no one would confirm that it was Dutch Jake, even though the black hat in the pattern of the one worn by him was found the next day in the alley. Sowers felt certain that they had killed Dutch Jake but going against that crowd would have meant certain death, and so the death went unpunished and unknown.

Turning to the silver-tobacco box Sowers felt isolated in his suspicions. The day before he was killed Dutch Jake came into the *Wichita Vidette* newspaper office. "I asked him for a chew of tobacco (and) he handed me that identical box. It had a secret spring and I had to have him open it." The box found by the boys was that very silver-mounted tobacco box.

There are many secrets quietly held beneath the Kansas sod, and though found long after the men could be brought to justice one very unique tobacco box was able to speak from a grave found by chance on The Way West.

"The Cowboy," Jim Gray can be reached at 220 21st RD Geneseo, KS. Phone 785-531-2058 or kansascowboy@kans.com.

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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 2,953

BULLS: \$135.50-\$148.00	60	Mix	Abilene	815@	\$208.25
COWS: \$96.50-\$108.00	61	Mix	Enterprise	855@	\$206.50
	8	Blk	Marion	856@	\$202.00
	61	Mix	Coffeyville, KS	927@	\$199.00
	6	Blk	Peabody	948@	\$186.00

STEERS

300-400	\$300.00 - \$313.00
400-500	\$287.00 - \$299.00
500-600	\$265.00 - \$278.00
600-700	\$240.00 - \$252.00
700-800	\$215.00 - \$227.50
800-900	\$211.00 - \$222.00
900-1,000	\$185.00 - \$199.00

HEIFERS

300-400	\$259.00 - \$269.00
400-500	\$255.00 - \$268.00
500-600	\$236.00 - \$248.00
600-700	\$199.00 - \$209.00
700-800	\$195.00 - \$204.00
800-900	\$164.00 - \$175.50
900-1,000	\$170.00 - \$181.00

THURSDAY, MAY 18, 2023

STEERS

9	Blk	Miltonvale	329@	\$313.00
24	Blk	Miltonvale	413@	\$299.00
4	Blk	Bunker Hill	453@	\$292.00
4	Mix	Minneapolis	451@	\$290.00
26	Mix	Galva	415@	\$287.00
7	Red	Ellsworth	456@	\$285.00
15	Mix	Minneapolis	474@	\$283.00
9	Blk	Hillsboro	459@	\$280.00
7	Mix	Bunker Hill	515@	\$278.00
4	Blk	Canton	416@	\$277.00
3	Blk	Galva	513@	\$271.00
32	Blk	Miltonvale	503@	\$270.00
6	Mix	Gypsum	581@	\$260.00
4	Red	Hillsboro	523@	\$258.50
8	Red	Ellsworth	571@	\$258.00
6	Blk	Hillsboro	530@	\$257.50
2	Blk	Abilene	540@	\$255.00
6	Mix	Minneapolis	506@	\$253.00
11	Blk	Pretty Prairie	572@	\$252.00
16	Char	Lehigh	611@	\$252.00
22	Mix	Kingman	580@	\$244.00
32	Mix	Jetmore	529@	\$243.00
2	Blk	Bennington	583@	\$240.00
56	Mix	Kingman	657@	\$236.00
55	Blk	Inman	763@	\$227.50
56	Mix	S. Coffeyville, OK	736@	\$227.00
7	Blk	Peabody	755@	\$226.00
15	Blk	Falun	711@	\$226.00
60	Blk	Inman	842@	\$222.00
7	Mix	Gypsum	733@	\$218.00
65	Mix	Falun	799@	\$210.00

MONDAY, MAY 15, 2023

CALVES

1	Blk	Newton	245@	\$685.00
3	Blk	Tipton	262@	\$675.00
1	Blk	Beloit	235@	\$635.00
1	Rwf	Bushton	240@	\$600.00
3	Blk	Bennington	263@	\$600.00
1	Blk	Bushton	245@	\$600.00

Livestock Commission Co., Inc. Salina, KANSAS

SALE BARN PHONE: 785-825-0211
MONDAY — CATTLE • HOG SALE 2nd & 4th MONDAY
Hogs sell at 11:00 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.fandrillive.com

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

1	Blk	Bennington	240@	\$585.00	3	Blk	Miltonvale	1258@	\$107.00
1	Red	Canton	245@	\$585.00	1	Blk	Claffin	1705@	\$105.50
1	Bwf	Newton	200@	\$585.00	1	Blk	Bennington	1400@	\$105.50
3	Blk	Sedgwick	192@	\$585.00	1	Char	Lost Springs	1515@	\$105.50
1	Bwf	Ada	205@	\$560.00	3	Mix	Lost Springs	1692@	\$105.50
2	Blk	Bushton	213@	\$510.00	1	Blk	Delphos	1370@	\$105.00
1	Blk	Gypsum	205@	\$485.00	1	Blk	Delphos	1585@	\$105.00
6	Blk	Sedgwick	168@	\$435.00	1	Blk	Ellsworth	1375@	\$104.50
1	Bwf	Kanopolis	175@	\$410.00	1	Blk	Abilene	1475@	\$104.50
1	Blk	Ellsworth	105@	\$325.00	5	Mix	Salina	1474@	\$104.50
					1	Char	Lost Springs	1440@	\$104.00
					2	Blk	Delphos	1645@	\$104.00
					2	Blk	Delphos	1620@	\$104.00
					1	Blk	Tampa	1410@	\$104.00
					1	Red	Holyrood	1635@	\$104.00
					1	Blk	Galva	1395@	\$103.50
					1	Blk	Falun	1865@	\$103.50
					1	Bwf	Sedgwick	1555@	\$103.00
					1	Wf	Wakefield	1305@	\$103.00
					1	Blk	Miltonvale	1625@	\$103.00
					1	Blk	Inman	1255@	\$102.50
					1	Red	Miltonvale	1590@	\$102.50
					1	Blk	Gypsum	1440@	\$102.00
					3	Mix	Gypsum	1432@	\$102.00
					1	Blk	Claffin	1470@	\$100.00

Early Consignments For THURSDAY, MAY 25, 2023

Starting Time 10 AM

* 88 mostly black steers, 800
* 60 black steers, 850
PLUS MORE BY SALE TIME.

Bar-V Wagyu Production Sale

June 10, 2023.

More Information coming soon.

IN STOCK TODAY:

- Heavy Duty Round Bale Feeders
- Heavy Duty Feed Bunks

For Information or estimates, contact:

Mike Samples, Sale Mgr., Cell Phone 785-826-7884
Kyle Elwood, Asst. Sale Mgr., Cell Phone 785-493-2901

Check our listings each week on our website at www.fandrillive.com

Jim Crowther 785-254-7385 Roxbury, KS
Lisa Long 620-553-2351 Ellsworth, KS
Cody Schaffer 620-381-1050 Durham, KS
Kenny Briscoe 785-658-7386 Lincoln, KS
Kevin Henke H: 785-729-3473, C: 785-565-3525 Agenda, KS
Austin Rathbun 785-531-0042 Ellsworth, KS

Cattle Sale Broadcast Live on www.cattleusa.com 1150 KSAL, Salina 6:45 AM - MON-FRI * 880 KRVN 8:40 AM - WED.-THURS. *550AM KFRM - 8:00 am, Wed.-Thurs.