



## Riedel family operation faces sustained drought conditions

*Editors Note: This is the fourth and final installment of our 2023 Wheat Harvest series. Sponsors this year are Polanksy Seed, Luco Mfg., Herts Machine Hydrostatics, CVR Manufacturing, Hoffman Brothers Welding and Fabrication, FCS Manufacturing, Hess Services, Inc., Superior Real Estate and Harris Crop Insurance.*

By Lucas Shivers

Due to the ongoing drought conditions, the wheat harvest will be limited for Gerald and Debbie Riedel, and their grown sons, Taylor and Colton, who are taking on the family farm in Graham and Trego Counties.

"It's not good for wheat this year," Riedel said. "We've not seen anything like this for years. We'll have to abandon a lot of fields."

The variability of the wheat crops this year faced many challenges with little patterns of moisture.

"The wheat can change across the road or within a few miles," Riedel said. "Some of it will make something, but a lot of it won't."

Without substantial rains, the drought cost the wheat harvest this year as well as having to sell some cattle pairs due to lack of feed.

"It's weird how a week's planting time made a huge difference," Riedel said.



The Riedel family includes, back row: Gerald and Debbie; front row: Colton, Lexi, Brecklyn (in Lexi's arms) and Taylor. Courtesy photos

"The earlier plantings seem to be a little better than later plantings."

### Five Generations

The Riedels have been farming in southwest Graham and Trego Counties since the 1980s.

"We mainly plant wheat, and milo as well as run around 120 cow/calf pairs," Riedel said. "We're the fourth generation, and our boys are the fifth."

Gerald learned at a young age the power of building a solid work ethic and managing the operation. Gerald grew up with one sister, Irene, who currently lives in Wichita working with an insurance company.

"Through the years, my dad, Wendeline, was unable to farm due to rheu-

matoid arthritis when I was six years old," Riedel said. "There was a point in time when they rented the land out until I could take it over."

Just a few weeks ago, Gerald's mother Regina, who was 97, passed away.

"If it wasn't for her, we never could have held the farm for those years," he said.

### Family Matters

Gerald and Debbie met in Hays one evening in 1989.

"We were just crossing paths that night," Riedel said. "One of her friends walked by me and stepped on my foot, and I blamed her. We started laughing and went from there."

They will be married 34 years in November.



The Riedels run around 120 cow/calf pairs but, facing a feed shortage due to the drought, had to sell some this year.

## K-State tractor team overcomes adversity to take second place at international competition

By Grant Guggisberg

Despite a serious last-minute challenge, the Kansas State University Helwig Farms Quarter-Scale Tractor Team took second place out of 22 teams from other universities at the 26th annual American Society of Agricultural and Biological Engineers' International Quarter-Scale Tractor Student Design Competition in Peoria, Illinois.

K-State's team has finished among the top two in this competition 18 times out of the 26 years the event has been held, but this year's success didn't come easy. Each team must perform multiple tasks for the competition, including a written design report, a formal design presentation and a series of performance events — a durability course, a maneuverability course and three tractor pulls. The K-State team completed the report and presentation according to plan, but the night before the first performance event, the main power shaft in the tractor's transmission snapped in two, requiring instant repairs in order to be used in the competition.

"The team was clearly frustrated but quickly rose to the occasion and began formulating a plan to solve the problem," said Ed Brokesh, advisor for the team and assistant professor in the Carl and Melinda Helwig Department of Biological and Agricultural Engineering.

The team made plans to temporarily repair the shaft for the events the following day, sacrificing

the use of second gear in the process, while a new shaft was fabricated and installed in time for the final portion of the competition, the pulling events.

Despite this obstacle, K-State's tractor finished second in the durability competition. During that competition, others on the team were dispatched to Chicago to purchase materials for the new shaft, which was built and installed in the hobby machine shop of a K-State alumnus.

The new transmission was installed just in time for the final portion of the competition, the pulling event, and performed admirably with a fourth-place finish.

"Every competition has its challenges, but for most teams, this type of setback would keep them from finishing the competition at all, much less taking second place," Brokesh said. "This level of resolve is part of why K-State has been so successful in this event over the years."

In addition to Brokesh, team advisors are Ryan Zecha, biological and agricultural engineering alumnus, Eli Sheppard, research technologist for the department, and Dan Flipppo, associate professor of biological and agricultural engineering.

Students on the Helwig Farms Quarter-Scale Tractor Team include:

Jacob Porter, junior in agricultural technology management, Beloit; Cale McCabe, 2023 graduate in biological systems engineering, Buhler; Cole Stahlman, junior in



The Kansas State University Helwig Farms Quarter-Scale Tractor Team poses with its awards after taking second place at the American Society of Agricultural and Biological Engineers' International Quarter-Scale Tractor Student Design Competition despite facing serious adversity. From left: Ed Brokesh, Mark Wilkins, Eli Sheppard, Samuel Underwood, Dalton Rizzo, Aubrey Paulk, Cole Marchy, Peyton Renner, Cale McCabe, Hayden Peirce, Joseph Kueker, Taylor Schroeder, William Delzeit, Micah Shonkwiler, John Trimmer, Melinda Helwig, Carl Helwig and Ryan Zecha.

agricultural technology management, Concordia; Joseph Kueker, junior in biological systems engineering, Hesston; Hayden Pierce, 2023 graduate in biological systems engineering, Hutchinson; William Delzeit, junior in mechanical engineering, Lenexa; Dalton Rizzo, junior in electrical engineering, Louisburg; Samuel Underwood, senior in mechanical engineering, Mankato; Taylor Schroeder, junior in biological systems engineering and agricultural economics, Riley; Braden Bramhall, junior in mechanical engineering, Vermillion.

From out of state: Cole Marchy, 2023 graduate in agricultural technology management, Ceres, California; Amar Pannu, 2023 graduate in agricultural technology management, Patterson, California; Payton Renner, 2023 graduate in agricultural technology management, Lee's Summit, Missouri; John Trimmer, sophomore in agricultural technology management, Maitland, Missouri; Micah Shonkwiler, sopho-

more in biological systems engineering, St. Joseph, Missouri; Noah Nevitt, se-

nior in biological systems engineering, Lincoln, Nebraska; Aubrey Paulk, ju-

nior in biological systems engineering, Charlotte, Tennessee.

## Combines rolling in Riley County



A Gleaner combine cuts wheat in a field in northern Riley County last Wednesday evening. According to the NASS crop report for the week ending June 18th, winter wheat condition rated 24% very poor, 30% poor, 30% fair, 13% good, and 3% excellent. Winter wheat coloring was 80%, behind 92% last year and 90% for the five-year average. Mature was 40%, well behind 64% last year, and behind 52% average. Harvested was 8%, behind 23% last year and 16% average.

Photo by Kevin Macy



## Harvesting Hay

By Greg Doering,  
Kansas Farm Bureau

The transition from late spring to early summer was always my favorite growing up. The long, hot days meant different things over the course of my childhood, first afternoons at the pool, then evenings at ballfields and, eventually, days in a hayfield working with my grandparents.

Hay season had a certain rhythm on the ranch. We encountered different obstacles each year, and every day was different. But there were similarities, too. For all the differences, the routines stayed

largely the same.

It started with swapping out the sections on the mower's sickle bar. Each of the serrated triangles was secured with two bolts. The 14-foot bar held 56 sections and changing them was the easiest part of the job. Sliding the bar back into place between guard sections required a lot of hammering along with a few choice words.

The mower was called a hydroswing because of the hydraulics used to "swing" it back and forth behind the tractor. After the cutting bar sliced off the prairie a few inches above the ground, a reel shuttled the

grass to the center where it was promptly ejected from a chute through the back of the machine in a windrow.

Mowing hay with the contraption was fairly easy when everything was in working order. Between the sickle sections, hydraulic pumps and other moving parts there were plenty of things that could go wrong. An O-ring on one of the pumps regularly wore out and had to be replaced. Going too fast over thick grass could clog the chute, requiring the operator to have to dig it out.

By far the most common issue was a broken section, which would leave a narrow strip of uncut grass. If the section was on either side of the windrow, it was easy to spot. If it was buried under the foot-thick mound of hay however, it could take several rounds to discover.

Replacing a broken section required cleaning the hay off the afflicted area while keeping an eye out for nearby critters. Then you'd remove two bolts on the guard plate followed by holding the section.

With ample sunshine and the right amount of wind, you could cut hay by mid-morning, and it would be cured enough to bale by late afternoon. Under usual conditions, we allowed at least 24 hours between cutting and baling, ensuring the hay was dry. The curing process was critical because too much moisture can cause the hay to catch fire days or weeks after it's baled and stored.

Timing was a key element to the entire operation. We wanted enough hay cut and curing to keep the baler rolling, but we also didn't want to have too much on the ground

in case of rain. Not only would it delay the curing process, but a heavy rain would also require the extra step of raking the windrow to speed the drying process and preserve the quality of the hay.

Each morning started the same. We'd refuel the tractors and inspect the hydroswing and baler, being sure to locate even the hard to reach grease fittings while saying unkind words about engineers. Once the sun was high enough to burn off the morning dew, we'd start cutting and baling and work until evening.

The work was solitary. You could listen to the hum of machinery for hours without hearing a word until it was time to eat. The only other time we'd stop during the day was sometime in the afternoon. My grandmother would put some ice and a

few cans of pop in a cooler and meet us in the field.

The short break for a refreshing drink also offered the opportunity to compare notes about how everything was going, make plans for the next day or maybe continue a debate that arose during lunch. Some days we nursed those drinks, while other times we drank them quickly.

Of all the hayfield routines, this brief break was my favorite. I learned a lot working in those fields, but some of the best education happened in those small conversations when we paused from harvesting hay.

"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.

# Building Soil Health Field Day to be held July 20

Together with the Morris and Lyon County Conservation Districts, the Kansas Soil Health Alliance is hosting a Building Soil Health Field Day on July 20th in Council Grove from 8:30 a.m.-2:30 p.m.

The field day will include a field tour with a soil pit and soil health demonstrations and presentations. Those attending will meet at the Territory Ballroom at 117 E. Main Street in Council Grove for check-in and coffee and rolls from 8:30-9:00. They will then travel to Dennis Anderson's field approximately 7 miles north on K-177 and 1.25 miles west on J Avenue. The field has been in long-term no-till with two years of cover crops and win-

ter grazing. The growing corn has also had in-furrow and foliar applied biologicals. While in the field, attendees will be able to learn more about its cropping system and history and observe a soil pit to show the changes occurring beneath the soil surface.

Following the field tour, attendees will travel back to the Territory Ballroom for soil health demonstrations, including a rainfall simulator, given by Candy Thomas, NRCS regional soil health specialist. The rainfall simulator will demonstrate the differences in infiltration, runoff, and erosion for various soil management systems. Lunch and open discussions will be followed

by a presentation on, Building Relationships Between Wildlife Habitat, Production Agriculture, and Food Plots by Darin Williams, winner of the 2022/2023 Buckmaster Deer of the Year, who farms near Waverly. Rounding out the day will be a question-and-answer session with all the presenters.

The field day is free and open all ages. To get an accurate meal headcount, RSVP is appreciated by July 10th. Participants can register at [www.ksoilhealth.org](http://www.ksoilhealth.org) or speak to Tisha at the Morris County Conservation District-620-767-5111 Ext. 101.

## K-State expert urges farmers to follow safety tips on hot days

Summer's hottest days are likely still ahead in Kansas, but Tawnie Larson knows that "farm and ranch work won't stop during hot weather."

So, Larson – a project consultant for agriculture health and safety in Kansas State University's Carl and Melinda Helwig Department of Biological and Agricultural Engineering – is putting in some sound

advice for farmers this summer.

"Wear lightweight, long-sleeved, light-colored clothing, or a cooling vest and take short, frequent breaks in a shaded or cool area to stay cool while working outdoors," Larson said.

She said that technical cooling vests "are essentially like wearing air conditioning."

"The vests use specialized fabric and fibers to circulate cooling products to keep body temperatures low during hot days," she said.

Larson also suggests using equipment with a canopy, such as a Roll-over Protection Structure, known as ROPS, with a sunshade.

"Usually, the ROPS with canopies cannot be

folded down, which in turn provides more safety for operators because the ROPS is always activated," Larson said. "Equipment that has an enclosed cab often times comes with air conditioning and has a built-in ROPS. Both of these options provide safety from rollovers and can help prevent heat-related illness."

Larson notes that each

individual reacts to hot days differently, so it's important to listen to your body. "Take frequent breaks and stay inside during the hottest part of the day," she said.

According to the Kansas Mesonet, the hottest part of the day in Kansas is between 3 p.m. and 6 p.m.

The U.S. Centers for Disease Control and Pre-

vention recommends drinking one cup of water every 15-20 minutes, and before becoming thirsty. The CDC also recommends keeping sugary and alcoholic drinks to a minimum. Replace salt and minerals with snacks or a sports drink.

Heat stroke symptoms include high body temperature; hot, dry, red or damp skin; fast, strong pulse; headache; dizziness; nausea; confusion; and lack of consciousness. Larson said that if a person is suffering from heat stroke:

- Call 9-1-1 immediately.
- Move to the person to a cooler place.
- Lower the person's temperature with cooler clothes.
- Do not give the person anything to drink.

"Heat exhaustion is different and usually not as serious," Larson said, noting that symptoms of exhaustion may include heavy sweating; cold, pale and clammy skin; fast, weak pulse; nausea; tiredness; headache; and fainting.

"If this occurs, take action by moving to a cool place, loosen clothing, get cool, sip water and seek medical attention if symptoms last longer than an hour or get worse," Larson said.



We are nearly to Independence Day; in my mind it is the midway point of the summer. It is funny how much of a difference age plays into the perspective you have on a holiday. When I was a kid, the 4th of July was a big deal. It was about halfway through the summer, but it was also the best time for me to see my town friends. My hometown goes all out for the holiday and that means the carnival comes to town. It was the place to be, and all of my friends would spend their time down at it. Before I could drive, I had to beg and plead with my parents to take me.

My mother was a highly regimented, scheduled person. She had town days, usually Wednesday I think, but it took an act of Congress to get her to go any other day. She was also one of the most frugal people I knew, and the carnival was beyond frivolous in her eyes. We were either haying or harvesting wheat so there was no point in even approaching Dad for a ride in. The best I could hope for was that one of my friend's parents took pity on me or we got invited into town for a cookout on the 4th. I will say that most years I did get to go, and I really don't ever remember not going. I just didn't get to go as much as I might have wanted.

Then came my driver's license; it was totally up to me to get to the carnival. Well, not so fast on that one either. By then I was somewhat useful to Dad, and he had other plans for me. It seemed like the list of things we had to get done never ended. Oh, I could go, if I got my work done first. I am not sure if I got everything done or if I just waited until Dad was somewhere he couldn't tell me no, but I made it in multiple times.

Then there were the years BC, you know, before children. The Independence Day festivities are not only a gathering place for kids, but also a time a lot of my friends came back to town. Wamego is legendary for their 4th of July, especially the fireworks, and it is just a normal part of life to come back for it. It was a good time to go mingle and see old friends that you usually only see once a year. I must confess that some of my mother had rubbed off on

me; I have never paid for a carnival ride. I think that is a good thing.

Then came the kids and much like I was at their age, they wanted to go to the carnival. Like my parents, I tried to find every excuse not to go. It was too crowded and there were too many unknown dangers. Funny how that was what my parents had said years before. I hate admitting that they had a point. We did give in and took them to the carnival and once I got over the parking, it wasn't so bad.

It didn't take too long before the kids outgrew wanting to have us there, and soon, they were driving themselves. Jennifer and I would usually go to the parade and find a place to watch the fireworks but neither of us had any desire to go to the carnival. That is where we are now as empty nesters, and we have even debated whether it is worth fighting the crowds for the parade and fireworks. Besides, the fireworks get over so late, and by late, I mean after 10:00.

It is funny how your perspective changes with time and age on events. What doesn't change is the meaning of the holiday. It is our day to celebrate the birth of the greatest nation in the world and one we should not take lightly. We have the greatest amount of freedom and privileges, and we often take that for granted. Independence Day is a holiday that we should celebrate with gusto. It is easy to get caught up in the negativity and wonder where our country is going. However, for one day, let's set those thoughts aside and celebrate everything good that is the United States. Let's salute small towns, fireworks, parades, and reunions. Let's enjoy each other's company and take time to renew friendships. Sit back, relax, and celebrate, we are so blessed to be citizens of this great nation.

No matter what stage in life you are or what your preferred tradition is, it is time to commemorate everything we are and everything the United States stands for. I promise you that I will take the time to enjoy the holiday. Just maybe not in the same way I would have in years past. I am up for anything that is quiet and over by 10:00.



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Published by AG PRESS

785-539-7558  
Fax 785-539-2679

Publisher – Tom Carlin  
Managing Editor — Donna Sullivan  
[gandgeditor@agpress.com](mailto:gandgeditor@agpress.com)

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Briana McKay  
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**GRASS & GRAIN (USPS 937-880)**  
The newsweekly for Kansas and southern Nebraska, published each Tuesday at 1531 Yuma (Box 1009), Manhattan, KS by Ag Press, Inc. Periodicals postage paid at Manhattan, Kansas and additional offices. Postmaster send address changes to: Ag Press, Box 1009, Manhattan, KS 66505.

**Subscription — \$80 for 2 years. \$43 for 1 year, plus applicable sales tax. Outside Kansas, \$53 for 1 year, \$99 for 2 years.**

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# Five modern dairy industry benefits to acknowledge and celebrate

**By Austin Gellings, director of agricultural services at Association of Equipment Manufacturers**

Dairy plays a vital part in the diets of millions of Americans. The average person in the United States consumes approximately 276 pounds of dairy in a year. However, despite its undeniable impact on society, dairy is often misunderstood by a significant percentage of the population.

What is (or at least should be) known, though, is dairy is among the most essential industries in agriculture today. From the technological innovations that help with the actual milking of the cow, such as robotic milkers, to the economic impact of the dairy industry, all the way to the efforts being undertaken by the industry to be more environmentally sustainable, it's important to recognize – and celebrate – the benefits of dairy.

With that fact in mind, AEM's Dairy Leadership Group put together an informational flyer detailing the top benefits in modern milking today. Listed below are five, along with why they are so important.

**Benefit No. 1 – Today, the U.S. dairy industry produces more milk than in 1944 with 16 million**

fewer cows.

The U.S. is one of the largest producers of dairy and dairy-related products in the world. American dairy farmers produced more than 226.6 billion pounds of milk. For comparison's sake, almost 80 years ago, the U.S. produced 116 billion pounds of milk. That is an increase of over 107 billion pounds, all while milking 16.2 million fewer cows.

Innovations within the industry have allowed for these gains in productivity. New technologies, such as modern parlor systems, or even the newer robotic milkers, have made milking easier than ever. This, paired with the new advancements in monitoring and maintaining a cow's health throughout her lifetime, has allowed for such a significant increase in production. Simply stated, cows today are healthy, happy and productive.

**Benefit No. 2 – The U.S. dairy industry accounts for 3.5% of GDP.** For comparison, the entire automotive industry accounts for 3%.

With all the dairy being produced, the industry plays a vital part in the U.S. economy. Contributing over \$752 billion to the U.S.'s annual GDP, it accounts for nearly 3.5% of

US GDP. For comparison's sake, the auto industry accounts for 3% of total U.S. GDP. That \$752.93 billion is a direct result of the over three million jobs accounted for by the industry. These jobs range from manufacturing dairy-related equipment, to the actual running and management of dairy farms, all the way to the processing of dairy to create some of everyone's favorite treats like cheese and ice cream. These jobs account for more than \$41.6 billion in wages that go toward supporting all of the people and their families that rely on the dairy industry as a source of income.

**Benefit No. 3 – Dairy farmers across the U.S. are using a number of innovations to be environmentally friendly.**

With the gains in productivity and contributions to the U.S. economy, the dairy industry has continued to find ways to leverage these technologies that have resulted in these productivity gains to also reduce the industry's environmental footprint. Over the last 15 years, dairy has managed to reduce its GHG footprint by 17%, water usage by 10%, land use by 26%. And feed use by 15%.

Technology, genetics

and more efficient farming practices are the biggest contributors to all the gains. All aspects of raising and milking cattle have seen these improvements, from the production of feed, to the milking and managing of the cattle, all the way down to the actual handling of the manure. There are even new technologies to allow farmers to capture methane and convert it into electricity. That manure can also be used as organic fertilizer. One 750-lb. dairy cow can produce enough manure fertilizer to cover 2,700 acres.

**Benefit No. 4 – 97% of the over 34,000 U.S. dairy farms are family-owned and operated.**

All the gains can be associated with innovation. However, a common misconception is that dairy is mainly large, corporate farms, and that is why they are able to utilize all these

technologies. Contrary to that conception, 97% of the over 34,000 U.S. dairy farms are family owned and operated. These families work night and day to produce one of the most essential and pivotal products for the American diet.

**Benefit No. 5 – Dairy is an excellent source for the essential nutrients needed for life.**

The end product of all their hard work, dairy, actually contains 18 out of the 22 essential nutrients that are needed for life, and USDA recommends two or three servings of it a day. The health benefits don't end there, either. Consuming dairy can also help with heart health, lowering blood pressure, and can help provide a possibly reduced risk of type-2 diabetes.

All in all, the dairy industry has come a long way since the days of a farmer going down to the

barn with a milk pail and a stool. Nowadays, farmers can remotely monitor a cow's health, use robots to milk the cows, and even generate electricity from the manure. This has led to a number of gains in productivity and environmental sustainability, all while the dairy industry continues to produce some of the most nutritious foods available. The impact the dairy industry has on the lives of the majority of Americans is undeniable, and it is something that should be applauded.

So, as AEM recognizes an industry that feeds the world, embraces technological innovation and advancement, as well as plays a vital role in our U.S. economy by accounting for over three million domestic jobs, the association asks its members to do their part and show their support during National Dairy Month.

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

Hannah Ruyle, Liberty, Nebraska, Wins  
This Week's Grass & Grain Recipe Contest  
Winner Hannah Ruyle, Liberty, Nebraska:  
**FARMER'S BREAKFAST**

6 bacon strips, diced  
2 tablespoons diced onion  
3 medium potatoes, cooked & cubed  
6 large eggs, beaten  
Salt & pepper to taste  
1/2 cup shredded Cheddar cheese

In a heavy skillet cook bacon until crisp. Remove to paper towels to drain. In drippings, saute onion and potatoes until potatoes are browned, about 5 minutes. Push potato mixture from center to sides of pan. Pour eggs into center; cook and stir gently until eggs are set and cooked to desired doneness. Stir to combine egg and potato mixture. Season with salt and pepper. Sprinkle with cheese and bacon. Let stand until cheese melts. Makes 4 servings and takes about 20 minutes.

\*\*\*\*\*

Millie Conger, Tecumseh:

**CORN OFF THE COB**  
6 ears corn, husked & clean  
2 tablespoons butter  
2 tablespoons chopped green onions  
1/2 teaspoon salt  
1/8 teaspoon pepper

1/4 cup whipping cream  
Cut kernels off corn. Melt butter in skillet over low heat. Add corn and all remaining ingredients (onion, salt and pepper) except whipping cream. Cook 4-6 minutes or until corn is crisp-tender. Stir in cream and cook about

2 minutes or until cream coats corn.

\*\*\*\*\*

Carol Nelson, Topeka:  
**HAM & CHEESE ROLL-UP APPETIZER**  
(2) 3-ounce packages cream cheese, softened  
1/4 cup sour cream  
1 tablespoon Dijon mustard  
1 small jar pimiento, well drained

24 thin-sliced cooked ham slices (4-by-4-inch)  
In a small bowl combine cream cheese, sour cream, Dijon mustard and pimiento. Blend until smooth. Spread 2 teaspoons of cheese filling evenly on each ham slice and roll up. Cover and refrigerate the roll-ups several hours before serving. Makes 24 roll-ups.

\*\*\*\*\*

Kimberly Edwards, Stillwater, Oklahoma:  
**ASIAN DRESSING**  
1/2 cup oil  
1/4 cup rice vinegar  
2 tablespoons sugar  
1 tablespoon grated ginger root  
3 tablespoons soy sauce  
2 garlic cloves, minced

In bowl combine all ingredients. Blend well. Store in tightly-covered container in refrigerator.

\*\*\*\*\*

Jackie Doud, Topeka:  
**TRIPLE BERRY ICE CREAM TOPPING**  
1 1/2 cups fresh blackberries  
1 1/2 cups fresh raspberries  
1 1/2 cups sliced fresh strawberries  
1/3 cup seedless raspberry jam  
1/3 cup berry juice from the berries

In a bowl combine the berries. In another small bowl combine jam and juice; mix well. Pour jam mixture over berries and toss gently. Serve over ice cream right away or refrigerate.

\*\*\*\*\*

Rose Edwards, Stillwater, Oklahoma:  
**HONEY MUSTARD RIB GLAZE**  
1/2 cup honey  
1/2 cup vinegar  
1/3 cup Dijon mustard  
1/4 cup chopped onion

## Community Blessing Boxes And Food Safety

By Cindy Williams, District Extension Agent, Family & Community Wellness

Many communities have Blessing Boxes, Parking Lot Pantries, or similar efforts to offer easy access to foods and other items for people in need, which helps improve food security. Such boxes also are convenient places for people to donate food and other items. However, because these pantries are normally outside and subject to extreme temperatures in various seasons of the year, not all foods are safe to donate. It is critical

that foods available through "Blessing Boxes" are as safe and nutritious as possible to truly be a blessing to those using the boxes.

When donating items please follow CDC hand-washing guidance and disinfect the box interior and handles frequently. Buy canned foods with pull rings when available for easy opening or include a small handheld can opener.

Suggested food items for the Blessing Boxes during most of the year include:

\*Peanut butter, nuts,

and alternatives.

\*Beans, canned, especially garbanzo, chili, and baked beans.

\*Rice, white or brown.  
\*Pasta (preferably in boxes).

\*Cereals/instant oatmeal packets.

\*Crackers/granola bars.  
\*Condiments (ketchup, mustard, salad dressing, mayo).

\*Jelly, pancake syrup.  
\*Baking and pancake mixes.

\*Microwave meals/to-go meals and shelf-stable meal kits.

\*Individuals serving size items.

\*Infant formula, dry infant cereals.

\*Package protein drinks

\*Dried fruit.

It is a blessing to donate food to those in need. But it is not a blessing to donate unsafe food. If the

blessing box is outside of a building, and outdoor temperatures are extremely cold or hot, many foods can be compromised which could reduce the quality and be unsafe. Keep these tips in mind when deciding the types and forms of food to donate.

For a list of foods safe to donate and other items to include, contact your local Meadowlark Extension District Office and ask, "Guidelines for Filling a Blessing Box." Offices are located in Oskaloosa: 785-863-2212; Seneca: 785-336-2184 or Holton: 785-364-4125 or contact me, Cindy Williams at the Oskaloosa office and we would be happy to share or send the list to you. This list will include safe foods, other items to consider donating and a list of foods that should not be donated to a Blessing Box.

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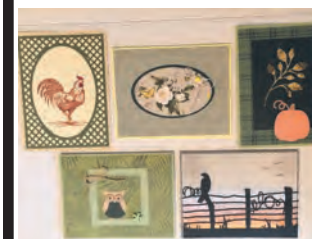
## Prize for JULY 2023 "Our Daily Bread" Recipe Contest Prize Cool or Warm Dip Server w/Lid



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1 garlic clove, minced  
1 teaspoon celery salt  
1/2 teaspoon paprika  
In saucepan combine all ingredients. Bring to a boil, stirring until well-blended. Use for glaze for grilled meats.  
\*\*\*\*\*  
Kellee George, Shawnee:  
**CREAMY CUCUMBER DRESSING**  
1/2 cup mayonnaise

1/2 cup sour cream  
1/2 cup chopped cucumber  
2 green onions, sliced  
1/4 teaspoon onion salt  
1/4 teaspoon dried dill weed  
In bowl combine all ingredients. Mix well. Store in air-tight container.  
\*\*\*\*\*

**SHARE YOUR RECIPE TODAY!**



When you grow up in what feels like the middle of nowhere, with no other kids around, you tend to get excited by activities that put you in situations where you are surrounded by people your own age. During summer months for my brothers and I, this meant my mom taking us to the Junction City pool almost daily. She would drop us off when they opened with a few dollars for snacks and then come back to pick us up later in the afternoon, when we would almost certainly talk her into taking us to get a snocone.

Probably around middle-school age, we stopped frequenting the pool so much and instead started having friends come over to play in the water outside. Everything from water balloon fights, sprinklers on the trampoline to mud fights and stock tank pools; we would end up soaked, tanned, and laughing the afternoons away.

Somewhere around the end of high school, my parents decided they would put an above-ground pool in their backyard. My dad built a deck around it and the fun began again. After work/school in the evenings we would all jump in and make it our mission to flip my mom off her float or we would all end up in a full-blown battle with pool noodles. I eventually headed off to college, but looked forward to the quick trips back home where the pool was always calling my name.

This year for Christmas, my parents made the decision that they would get my two nieces an above-ground pool so they could enjoy their summers, much the same as my brothers and I had growing up. They decided to set it up at my grandparents' house to ensure the girls could not just go jump in at a moment's

notice, seeing as they must cross the road to get to the pool. A cement pad was poured, and the pool was put up. After a few technical difficulties, my dad and youngest brother got the pool fully up, filled and running.

The girls were ecstatic and more than ready for their summer adventures to begin. Floaties in place, they both jumped in, completely unfazed by the cold water. My mom, myself and my sister-in-law all joined them, minus the jumping in part; the water was much too cold for that. We spent about two hours in the pool, and we all had the best time. Our attempts to keep our hair and faces dry were unsuccessful, much to be anticipated with a five- and six-year-old and the number of times we yelled for someone to go get something the girls had knocked out was quite possibly excessive, but humorous.

After letting them leapfrog from across the three "grownups," they were finally able to be coerced to get out of the water with the promise of going to get a scoop of ice cream. Their pool might be an hour away from me, but it was well worth it to not only take me back to fun childhood memories, but to also get to spend time with some of my favorite humans.

Michele grew up in Junction City and graduated from Kansas State University. She worked in the restaurant management field and then as an office manager for a company that manufactures oilfield products. She is currently the payroll manager at Washburn University. Her passion for blogging and food can be followed on Instagram: [boobsbrainsandbaking](https://www.instagram.com/boobsbrainsandbaking).

If you would like to contact Michele with comments please email [mcarlyon88@gmail.com](mailto:mcarlyon88@gmail.com)

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# Just Because It Seals, Doesn't Mean It Is Safe! Each Step In The Canning Process Is Critical

By Kaitlin Moore,  
Nutrition, Food Safety, and  
Health Agent, River  
Valley Extension District

The science behind each aspect of the canning process matters whether it be the recommended canning method, the processing time, or the ingredients themselves. Each step of the canning process helps stop the growth of microorganisms and inactivates enzymes.

Canning is a science and like any other science, it changes over time as we learn more, do more research, as new pieces of equipment come to market, as canning trends come and go, as the pH of the products we want to preserve changes, so does the science of canning.

Your grandmother's approach is not necessarily safe today. It is important to use the most current canning practices. Canning is not a time to be creative. Creative canning can lead to foodborne illness. Improperly home-canned vegetables are the leading cause of botulism outbreaks in the United States.

It is important to follow each step of the canning process exactly as recommended. For example, wiping the jar rims before applying the lid might seem like a trivial step but if there happened to be a small piece of thread or food left between the jar rim and the lid. But that small piece of thread or

food is all it takes to cause a seal failure, allowing just a minuscule amount of air to come into contact with the product in the jar and ultimately spoiling the product, negating all the hard work you put into canning the product in the first place.

Another example might be the heat-up and cool-down times. The heat-up and cool-down times are counted toward the sterilizing value of the process. Don't rush them. If you view a heat penetration curve you will notice the temperature of the product continues to rise during the cool-down period.

Canning can be a very rewarding experience. Canning allows one to enjoy homegrown food year-round and because food is canned at its peak it has great taste. It is important to follow every step of the canning process to ensure the fruits of your labor are safe.

If people take just one thing from this I hope it is the importance of using tested recipes. The following are tested recipe sources:

- The National Center for Home Food Preservation website and their book titled So Easy to Preserve
- Any state Extension website or publication
- The USDA's Complete Guide to Home Canning, which is available in pdf format, for free, on the

National Center for Home Food Preservation website

- The most recent edition of the Ball Blue Book
- Penn State Extension has a new book called Preserving Food at Home Resource Guide
- Any recipe that might have come with your canning equipment or ingredients (recipes in the pectin box, recipes that might have come with your new canner, etc.).
- The most recent edition of Ball's Complete Book of Home Preserving

It is important to have some understanding of safe canning practices as this will help you be a savvy consumer. You will be able to better identify red flags in recipes for example.

If a canning recipe were to be published in the local newspaper or a well-known magazine, you might assume it is a safe recipe. But unfortunately, that is not always the case. Newspaper and magazine editors might not have a canning background.

You might notice a salsa recipe that calls for fresh lemon juice: RED FLAG. Always use bottled lemon juice because the pH of fresh lemon juice is variable. You might notice a salsa recipe that instructs the reader to simply fill sterile jars with hot salsa and screw on the lids, re-assuring the reader that the jars will seal as they cool on the counter. No wa-

ter bath canning involved whatsoever: RED FLAG. This is NOT an approved canning method for the home canner.

These two examples are REAL examples of unsafe canned salsa recipes that our state Food Preservation Specialist has discovered in resources that many laypersons might consider to be trustworthy. Blogs, Pinterest, magazines, newspapers, and old recipe books are NOT safe canning recipe sources.

If you have any questions about food preservation or canning please do not hesitate to email me at kaitlinmoore@ksu.edu or call the Concordia office at 785-243-8185. Our state food preservation specialist, Karen Blakeslee, has a fantastic website with a lot of information on it: <https://www.rrc.k-state.edu/>

Most of the information in this article was pulled from a PowerPoint presentation that our state Food Preservation Specialist, Karen Blakeslee, put together.

A couple of K-State Research & Extension publications to get you started:

<https://www.bookstore.ksre.ksu.edu/pubs/MF3241.pdf> How-To Guide to Water Bath Canning & Steam Canning, also available in Spanish

<https://www.bookstore.ksre.ksu.edu/pubs/MF3242.pdf> How-To Guide to Pressure Canning, also available in Spanish

**Apple Casserole**  
6 apples, peeled & chopped (Martha recommends only using Jonathan apples for this recipe)  
1/2 cup sugar  
3 tablespoons flour  
1 cup grated cheese (I used sharp Cheddar)  
1/3 pound Ritz crackers (approximately 47 crackers)  
1/4 cup butter, melted

To get started, preheat your oven to 350 degrees. Grease and set aside a 7-by-11-inch pan (or if you're like me, something fairly close to that size!).

Prairie Gal Cookin'

Recipes and Ramblings from the Farm

## Apple Casserole

By Ashleigh Krispense

As I type this, I can hear the gentle pelting of rain on the roof above me. We've been knee deep into wheat harvest, but this morning's showers will put a halt to combines and grain carts rolling through the fields for a bit. The break is nice though, as it allows for time to work on projects that have been pushed aside. And who knows, we might even make the most of a rainy day and run to Freddy's later tonight for a cheeseburger!

While the guys were still cutting yesterday, I picked up some groceries and went home to do some cooking. Apples were peeled and chopped for a casserole, butter and marshmallows melted in a stockpot for Rice Krispy treats, and ham and cheese sliders were put together for a supper on-the-go.

This apple casserole recipe was given to me by my sweet mother-in-law, Kristi, who got it from her mother-in-law when she got married, along with recipes for some of her son's other favorite dishes. It offers a unique twist on traditional apple desserts and will make a tasty little dessert or side dish!

**Apple Casserole**  
6 apples, peeled & chopped (Martha recommends only using Jonathan apples for this recipe)  
1/2 cup sugar  
3 tablespoons flour  
1 cup grated cheese (I used sharp Cheddar)  
1/3 pound Ritz crackers (approximately 47 crackers)  
1/4 cup butter, melted

To get started, preheat your oven to 350 degrees. Grease and set aside a 7-by-11-inch pan (or if you're like me, something fairly close to that size!).



Wash, peel and chop the apples into small pieces (approximately 1/2-inch pieces).



Place in a large bowl and lightly mix in the sugar, flour and grated cheese. Spread evenly in the pan.



In another bowl, combine the melted butter and crushed Ritz crackers (I didn't weigh mine, but went by the suggested 47 crackers). Spread out over the apple mixture and bake uncovered for about 30 minutes.



Be careful to watch for too much browning, in which case you may want to cover it towards the end of the baking time. Can be enjoyed warm!

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

## Caring For Elders: Watching For Signs Of Abuse

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

MANHATTAN — Sitting at youth events alongside grandparents can often lead to joyful conversations.

And as people engage with members of that generation, it is important to be listening and observing possible signs of mistreatment, said Erin Yelland Kansas State University specialist and interim director of the Center on Aging.

"Ten percent of Americans over the age of 60 have experienced some form of elder abuse in the last year and many researchers expect this number to rise with the growth of the aging population," Yelland said. "For the first time in human history, we are going to have the population of older adults outnumber children in the U.S."

Because of this shift in balance, Yelland said there are going to be fewer caregivers to look after the older generation, and that is a risk factor for elder abuse.

"Caregivers, family members (including the adult children and their spouses) are 90% of the people who are most likely to perpetrate elder abuse, and so oftentimes it is someone on the outside who will see the warning signs," Yelland said.

She said the six common categories of abuse are:

- \* Physical.
- \* Emotional/Psychological.
- \* Sexual.
- \* Neglect.
- \* Abandonment.
- \* Financial/Exploitation.

While anyone can be a victim of elder abuse, Yelland said it is most often seen in those who are female, very elderly, socially isolated, mentally impaired or a prior victim of abuse.

"Unfortunately, older adults are often hesitant to report this because it is oftentimes someone in their family and they don't want to get that person in trouble," Yelland said. "So,

when you are interacting with older adults, it is important to keep an eye out and report anything that seems not quite right."

Yelland stressed the importance of elders in society. "Older adults are such an incredible value to a community with their wealth of knowledge and experience, and with longer lifespans, we have the opportunity to enjoy our time with them by fostering those connections."

For more information on how to spot the signs of elder abuse and how to report it, turn to the K-State extension bulletin — EL-

der Abuse and Neglect: What You Should Know.

Links used in this story:  
K-State College of Health and Human Sciences, <https://www.hhs.k-state.edu>

Elder Abuse and Neglect: What You Should Know, <https://bookstore.ksre.ksu.edu/pubs/MF3343.pdf>

Abuso y negligencia de los adultos mayores: Lo que deberías saber, <https://bookstore.ksre.ksu.edu/pubs/MF3343S.pdf>



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# Suppes seated as Wheat Foods Council chairman

Long-time industry leader Ron Suppes has traveled the world promoting Kansas wheat for more than two decades. This month, he embarked on a similar, but distinctly different challenge — advocating for the role of wheat foods in a healthy diet to personal trainers, chefs and more as the newly seated chairman of the Wheat Foods Council (WFC).

“Ron has already been an integral part of our work and he also provides some continuity to the Chairman position,” said WFC President Tim O’Connor in an article by U.S. Wheat Associates, “The Wheat Foods Council is a unique organization. Our membership includes the entire wheat value chain. We are made up of millers, bakers, ingredient suppliers and equipment companies. But grower organizations and growers like Ron are also important pieces of our membership. We are excited to have a wheat farmer like Ron help push us forward.”

Ron and his wife Shirley, along with son Shayne, farm roughly 12,000 acres in west central Kansas. Wheat and sorghum make up their primary crops. Suppes has served as a Kansas wheat commissioner since 2003, serving as chairman in 2013-2014, and serves as chairman of the Kansas Wheat Commission Research Founda-



Kent Juliot, right, passes the gavel to Ron Suppes as he becomes the chairman of Wheat Foods Council.

tion. Suppes has also traveled extensively overseas with U.S. Wheat Associates as a member of the USW Board of Directors, having served as chairman of the wheat industry’s export market development arm from 2007-2008.

The culmination of these experiences combined with his producer frame of mind means Suppes brings a unique perspective to the WFC chairmanship. The organization was established by wheat producers in 1972 to pro-

mote the entire category of wheat-based foods, including baked goods, cereal, crackers, pasta, sweet goods and tortillas. Since then, the organization has established itself as a leading source of science-based information on wheat and grain foods nutrition.

“For wheat farmers, the difference each of these groups make is dramatic,” Suppes said. “I’ve been involved with U.S. Wheat Associates for many years and have seen firsthand the value of the work it

does in international markets. I have also experienced how the Wheat Foods Council works to promote the wheat we grow.”

Suppes assumed his role as WFC chairman at the organization’s summer board meeting in Denver this June. Other members of the WFC officer team for 2023-24 are Vice Chair Mark Hotze, of Corbion; and Treasurer-Secretary Britany Hurst Marchant, Executive Director of the Idaho Wheat Commission.

The WFC meeting also featured a Communicators Workshop and a review of 2022-23 marketing programs. The Communicators Workshop highlighted initiatives to connect with personal trainers and chefs, including a Chef’s Corner program that brought in chefs from various restaurants and food chains to learn about their inspiration and needs. The Farm 2 Fork program highlighted how wheat moves from field to plate. Aimed at personal trainers, the program explained how wheat is a vital nutrient for the diet. Other educational programs provided personal trainers with access to wheat breeders, gut health specialists and experts on exercise and diet.

Learn more about Ron Suppes and the Wheat Foods Council at <https://www.wheatfoods.org>.

## Partnership will add value to new commercial wheat varieties

Heartland Plant Innovations announces a collaborative partnership with Farm Strategy, Kansas State University and Kansas State University Innovation Partners to develop genetics, markets and commercialization pathways for wheat varieties with targeted characteristics that will drive value throughout the supply chain.

The collaboration will enable the parties to focus collectively on value-add creation from quality and nutrition extending to the integration of agronomic and supply chain management.

It will operate significantly differently than the traditional public wheat breeding program at K-State by creating a seamless link between advanced plant breeding, plant breeding, agronomic management and market demand to develop and deliver enhanced consumer products seamlessly into the commercial market as quickly as possible.

Under this strategic partnership, the groups will explore areas of mutual benefit through advanced research endeavors that may include collaborative discovery, co-development of assets, access to expand mutual resource access and capabilities.

Outcomes of this collaboration will be demand-driven research and development, new wheat varieties with specific end-use traits, and more.

## FAO says world food prices drop, but meat costs increase

The benchmark index of international food commodity prices declined in May — averaging 124.3 points, down 2.6 percent from April and as much as 22.1 percent below the all-time high reached in March 2022 — amid significant drops in quotations for most cereals, vegetable oils and dairy products, the Food and Agriculture Organization of the United Nations (FAO) reported.

However, the FAO Meat Price Index rose in May by 1.0 percent, averaging 117.9 points, driven primarily by a steady high Asian import demand for poultry meat and persistent supply tightness for beef in the U.S. Those levels still were 4.1 percent below those seen for May 2022, the agency said.

Concerns over potential short-term poultry supply challenges, due to widespread avian flu outbreaks, persist, the report said. Meanwhile, beef saw higher global demand for Brazilian supplies, despite the continued high cattle slaughter in Australia.

Pork prices rose for the fourth successive month, although only marginally, as supply limitations stemming from high production costs and animal diseases elsewhere boosted demand for Brazilian supplies. The index tracking sugar prices globally also rose in May.

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# NAWG applauds introduction of American Farmers Feed the World Act

Representatives Tracey Mann (R-KS-01), John Garamendi (D-CA-08), Rick Crawford (R-AR-01), and Jimmy Panetta (D-CA-19) recently introduced the American Farmers Feed the World Act of 2023. NAWG applauds this bipartisan effort to keep the food in America's international food aid programs as Congress looks to reauthorize the Farm Bill in 2023. As part of this legislation, Congress

would restore the original intent of the Food for Peace program without spending additional Farm Bill resources, all while safeguarding the interests of American farmers.

"The American Farmers Feed the World Act of 2023 allows us, American wheat farmers, to share our production and contribute to the fight against global hunger," said National Association of Wheat Growers President

and Oregon wheat farmer, Brent Cheyne. "Wheat is a staple whole grain that accounts for roughly 20 percent of calories consumed globally, and U.S. wheat farmers produce the best, highest quality wheat that helps feed the world. Over the years, we have witnessed a shift away from utilizing American commodities in food aid programs, which has eroded transparency, accountability, and bi-

partisan support. As we look toward reauthorizing the Farm Bill later this year, this bipartisan legislation is a crucial step toward renewing the role of American agriculture in fighting global hunger. It demonstrates our commitment to providing food aid to vulnerable populations while supporting our farmers over that of foreign ag competitors."

The Act focuses on transparency and account-

ability by ending the program's reliance on cash transfers overseas and reducing programmatic overhead costs. By preserving resources to purchase life-saving food, this legislation would ensure that at least 50 percent of the budget is allocated to acquiring American-grown commodities and delivering them to the destination country.

The American Farmers Feed the World Act of 2023

ensures American wheat growers continue to play a pivotal role in feeding the world and making a positive impact on global food security. NAWG will continue to work with industry and Capitol Hill to support this legislation's inclusion in the 2023 Farm Bill. Wheat growers are encouraged to help support the bill by contacting their Congressmembers through NAWG's campaign.

# Scott and Thompson announce bipartisan working group tackling agriculture workforce challenges

House Agriculture Committee Ranking Member David Scott (GA-13) and Chairman Glenn "GT" Thompson (PA-15) released the following joint statement after announcing the formation of the bipartisan Agricultural Labor Working Group, focusing on the workforce issues faced by the nation's agricultural producers:

"The Committee on Agriculture has heard loud and clear from producers across the nation that one of the biggest challenges confronting the agriculture industry is a lack of reliable labor. Though not directly in our committee's jurisdiction we have a responsibility to be a voice in Congress on the issues and policies impacting farmers and ranchers. This is a complex problem that deserves the focused attention of the Members who hear from producers every day rather than the partisan grandstanding that has plagued these efforts in the past."

Members of the work-  
**Marshall secures win for farmers and ranchers at HELP Committee markup**

The U.S. Senate Health, Education, Labor, and Pensions (HELP) Committee held a markup on several health care reauthorizations including bipartisan legislation championed by U.S. senators Roger Marshall, M.D. (R-KS), Tammy Baldwin (D-WI), Jerry Moran (R-KS), and Michael Bennet (D-CO). The Innovative Feed Enhancement and Economic Development (FEED) Act of 2023 (S.1842) was adopted as an amendment to the Animal Drug and Animal Generic Drug User Fee Amendments of 2023 where the legislation, as amended, passed out of Committee 21-0.

"The agricultural industry sets the gold standard when it comes to livestock production," Marshall said. "My producers at home continue to want to make more with less and leave the world safer, cleaner, and healthier than they found it. Our legislation would establish a new pathway at the FDA for novel feed additive manufacturers to increase livestock efficiency and production. I thank my colleagues for recognizing the value of this legislation and helping to give American agricultural industry the tools necessary to feed the world and maintain global competitiveness."

ing group have been selected from current Committee members and aim to represent every sector and geographical region of American agriculture.

Congressmen Rick Crawford (AR-01) and Don Davis (NC-01) will co-chair the working group. The working group will:

- Seek input from stakeholders, employers, and workers, particularly emphasizing the H-2A visa program for nonimmigrant agricultural workers.
- Produce an interim report detailing the

program's shortcomings and the impacts on food security.

- File a final report with recommendations to address the flaws within the program.

"I hear from farmers and producers daily about their need for more workers to ensure they can grow the food that feeds all of us. I look forward to working with my fellow co-chair, Representative Rick Crawford, and the other Members of the Agriculture Labor Working Group to come together and craft

bipartisan solutions to the labor issues that farmers and producers face. I thank Chairman Thompson and Ranking Member Scott for appointing me to serve as one of the co-chairs of the bipartisan Agriculture Labor Working Group," said Davis.

"A robust agriculture industry starts with a strong and healthy workforce. However, due to a

labor shortage, American farmers are increasingly turning to overseas workers to fill positions on the farm. Unfortunately, this is not an easy process because our visa policies and regulations have become convoluted and burdensome. Reforms are desperately needed to address this pressing issue. I look forward to working with my colleagues to on both

sides of the aisle to find commonsense solutions that help our farmers and producers better staff the farm to help feed and clothe the world," Crawford said.

The final report of the working group will provide a comprehensive suite of potential solutions that can inform and be utilized in subsequent legislative efforts.

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## Murder on Stony Man

My family on the Sours side has had some interesting history and characters come to my attention over the years. My dad was born and raised near Winchester, Virginia, but the family roots are farther down the Blue Ridge below Stony Man Mountain which overlooks the Shenandoah Valley near Luray. A little place called "Ida" lay in the valley just below the Sours farms. My grandfather was born there, and his father and grandfather before him. A few miles up at the summit was a resort called "Skyland." It was a popular vacation spot for many folks east of the Blue Ridge Mountains, including from the D.C. area.

I came across a story one evening from the Page News & Courier, dated

Tuesday, 10 March, 1931 entitled "World War Veteran Murdered in Ridge above Ida." Well, the first sentence of the story grabbed my attention, "David Sours, age 33, is in jail at Luray charged with the murder of..." Woah!!

As that is my granddaddy's name, I was instantly keyed in!! What I read was a gruesome account of a man who was killed with a shotgun blast to the chest at close range and dragged off the mountain trail, hidden behind a big log and covered with leaves and sticks. The scene of the crime was a mile above David's home on the trail to Skyland, where the victim lived and worked. I knew nothing of it, and surmised it had to be a different David Sours (Sours is a very common name

in Virginia), until the paragraph entitled "Relationship of the Accused." Then I knew it was my own grandfather!

As I continued reading it described how the sheriff had been called in to investigate and they brought in bloodhounds which would end up a mile down the mountain at David's house, where no one was at home, and upon entry they found a pair of overalls with "stains thought to be blood" on them. Circumstantial yes, but they went on down the hill a few hundred yards to David's father Charles' farm where David was plowing ground. "There the officers found and arrested Dave, who made no effort to escape," the article read. It also described the victim as a pillar of the community, well-known and well-liked, especially by the resort guests.

(As a side note, keep in mind here that Prohibition was not repealed until De-

ember of 1933. The Blue Ridge Mountains were a favorite location for bootleggers and "ridge-runners," conveniently located near large population centers like Washington, D.C. Not that any of my kinfolk were ever involved...)

Now, obviously, my grandfather David had never been convicted of murder, because they had owned the Winchester farm since about 1933, and I knew him to be a free man until his death in 1966. It set my mind to speculating...

I don't ever remember my dad, Benny, or any of the Virginia folks talking about it, so I called him up! (He was not even born yet when this took place.) "Sure! I know about that!" he exclaimed. So he told me the story as he knew it.

As I read the rather detailed story to him over the phone he chuckled a couple times, and finally said, "Stop."

"Yes, Dad was arrest-

ed on a suspected murder charge of Mr. Buracker. And, he was held in the Luray jail," said Ben. "Now, I don't know the part about the dogs trailing, but Dad had been squirrel hunting that morning and after cleaning them, had blood on his overalls. He rinsed them out in cold water and hung them on the bed post to dry, put on a clean pair and went to his father's (Charles) farm. The family hired the two lawyers, as in the story, and when he went to trial, the prosecution brought in a man who was being held in the next cell. He testified that he had heard Dad (David) talking in his sleep, and said "I'm gonna kill the son of a \_\_\_!" during a dream. The defense asked the prosecutor and the judge if they wanted to be held responsible for things they might say in their sleep. Having no further evidence, the court dismissed the charges." - Ben Sours

An interesting side note to this story: My Grandma Alice, David's wife, was pregnant with my uncle at the time. One of the lawyers' names was J. Lynn Lucas and the other was E.D. Ott. In gratitude for their work in the courtroom, my Granddaddy named that son Lynn Ott Sours. My father, Ben, was to be born a couple years later.

Ben added, "Dad always maintained that he did not kill Buracker. There was a lot of moonshiners up there, and he always suspected some rivals had done it." He continued, laughing, "Burackers were known moonshiners, according to my knowledge and family talk, in spite of how that article reads."

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

# EPA sets final renewable fuel volumes for 2023-2025

The U.S. Environmental Protection Agency has released final volume requirements under the Renewable Fuel Standard for 2023, 2024 and 2025, providing for annual growth in total renewable fuel volumes, although with lower conventional biofuel volumes than EPA had proposed.

For 2023, EPA set an implied 15.25-billion-gallon requirement for con-

ventional ethanol, which includes a supplemental 250 million gallons a prior court decision required EPA to restore to the RFS. For 2024 and 2025, EPA holds the implied conventional volume level at 15 billion gallons, despite proposing 15.25 billion gallons for those two years.

"Today's final RFS volumes came in below levels EPA proposed for conventional biofuels for 2024 and 2025, holding ethanol volumes steady at 15 billion gallons," said NCGA president Tom Haag. "A multi-year RFS volume rule offers stability and certainty for renewable fuels. However, when it comes to addressing pressing energy, environmental and economic challenges, EPA's final rule falls short of the emission reductions and cost-saving benefits the higher proposed ethanol volumes would have provided."

Separate from the volumes, Haag noted corn growers appreciate that EPA did not finalize a proposal to create a new program to generate RFS credits from automakers for electricity from renewable biomass, referred to as e-RINS.

"NCGA and its members strongly urged EPA to separate its e-RIN propos-

al from the RFS volumes because the proposal was wholly inconsistent with the way the RFS functions for other fuels and created an unlevel playing field across the RFS," said Haag.

The RFS requires annual volumes of renewable fuels, such as ethanol, be used in the fuel supply to reduce emissions, expand and diversify the supply, improve energy security and lower costs.

The 2023-2025 volume is EPA's first RFS rule based on qualitative environmental, economic and agricultural factors listed in the statute, rather than specific volumes in law. The new process allows EPA greater latitude, which the agency used to build on the strong baseline of the 2022 RFS volumes.

"The RFS was intended to drive continual growth in all categories of renewable fuels well beyond 2022; instead, today's final rule flatlines conventional renewable fuels at 15 billion gallons and misses a valuable opportunity to accelerate the energy sector's transition to low- and zero-carbon fuels. By removing half a billion gallons of lower-carbon, lower-cost fuel, today's rule needlessly forfeits an opportunity to further enhance U.S. energy se-

curity and provide more affordable options at the pump for American drivers," said Geoff Cooper, president and CEO of the Renewable Fuels Association.

Emily Skor, CEO of Growth Energy, said, "The RFS remains one of America's most successful clean energy policies, but, yet again, its full potential as a climate solution remains untapped. EPA's decision to lower its ambitions for conventional biofuels runs counter to the direction set by Congress and will needlessly slow progress toward this administration's climate goals. We should be expanding market opportunities for higher blends like E15, not leaving carbon reductions on the table. While the final rule offers a modest improvement in advanced volumes, EPA inexplicably failed to extend that recognition to conventional biofuels. The bioethanol industry has more than adequate supply to meet the higher volumes that were originally proposed in December 2022. Choosing not to put that supply to good use in decarbonizing the transportation sector runs counter to this administration's previously-stated commitments and undermines the goal of reaching net-zero by 2050."

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The evening at Allegawahoo Park was lovely on the night of the Kaw Powwow during Council Grove's Washunga Days.

From my vantage point, I was looking through the arbor beyond the drummers and the dancers to the Monument to the Unknown Warrior on the hill. As the sun was setting, a cloud was building behind the hill and the pink/orange of the setting sun reflected on the cloud and the monument, and the grass softened in the twilight. Closing your eyes, the sounds of the drums and the songs made it very easy to envision those from the past, the songs, the drumbeats, the dust rising from the dancing feet.

This month is the 150th anniversary of the Kaw Nation's removal from Kansas - the state named for them. How does one mark such an anniversary?

I think attending the

Powwow was the perfect way to do it - to join with the Kaw Nation in celebrating the beauty of their traditions and culture on this ground.

In August, the Sacred Red Rock will be moved from the Lawrence park where it has been for the last century (having been moved from its thousands-years-long location at the confluence of the Kansas River and the Shunganunga Creek). It will come to Council Grove and be stored until a proper place is built for it.

In so many ways, the Kaw Nation is coming home.

It's about time.

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, 2021-2025. Contact her at author.debgoodrich@gmail.com.*

# Soy growers to EPA: final RVOs severely undercut rapid growth, potential of the biofuels industry

The Environmental Protection Agency released its final Renewable Volume Obligations for 2023, 2024, and 2025, which sets annual biofuel blending targets under the Renewable Fuel Standard. Soy growers are expressing disappointment, as the rule does not accurately reflect the growth expected in the industry and falls far below the industry's current production.

The 2023 finalized rule made zero increases to the 2023 volumes compared to the draft rule. For 2024 and 2025, EPA made modest increases compared to the draft rule.

The total volumes for 2025 represent just over a 20% growth over the 2022 biomass-based diesel RVOs previously set by EPA. However, these totals match current production levels and do not actually account for growth in the industry. The Energy Information Administration predicts an increase in BBD production of over 800 million gallons in 2023 alone. The final rule offers RFS volume increases of just 590 million gallons over the course of three years.

"This announcement is

a letdown for soy growers. It threatens the success of the biomass-based diesel industry by significantly dialing back annual increases in volume obligations and failing to account for the progress being made in biofuels investment and growth," said American Soybean Association president Daryl Cates, a soybean grower from Illinois. "Farmers and biomass-based diesel producers face real, concerning consequences from low RFS volumes that do not reflect current production and demand, and we're disappointed in this lack of support for the industry."

ASA has steadily called on EPA and the administration to raise volumes to a level that will continue to support growth of the biofuels industry.

Biomass-based diesel is a vital domestic market for soybean farmers. The RFS has reduced U.S. dependence on foreign oil, reduced greenhouse gas emissions, and added value by increasing demand for soybeans and corn. Billions of dollars are being invested in bio-

diesel, renewable diesel, soybean crushing plants and other infrastructure to be able to produce more BBD.

The expanded crush capacity companies have announced for the next three years would increase soybean oil supplies by about 5.5 billion pounds. This translates into about 700 million gallons of renewable diesel, far above EPA's three-year RVO growth of only about 590 million gallons. Adding growth from other feedstocks to the announced crush expansion creates a feedstock-abundant situation.

"EPA's final rule undercuts these investments, and the market may not be able to absorb the expected future production," Cates said. "It's also a huge, missed opportunity for a low-carbon fuel to reduce greenhouse gas emissions and scale back the country's reliance on imported oil."

Soy farmers were en-

couraged by EPA's 2022 volume target - which included the highest-ever number for total renewable fuels and specifically for biomass-based diesel since the renewable fuel standard was created - and were hopeful EPA would continue its support of the RFS. However, EPA's final rule will limit growth in soy-based biofuels over the next three years and leaves farmers and biofuels industry partners reeling.

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## Letter to the Editor

### FCC deregulation disregards rural senior communities in Kansas

I recently learned that the FCC is deregulating the telecom industry, allowing them to shut down old-fashioned copper wire landline service across the country and move their customers to internet-based phone service. I strongly oppose this change and encourage the Kansas government to do what it can to save our landlines.

My parents live in a small town outside Manhattan, and even though they have cell phones, they continue to rely on their landlines. Their cell service is spotty, and their internet goes in and out constantly.

And they aren't alone. 53% of seniors over 65 still rely on landline phone service. The thought of my parents being stranded without a reliable way to reach family or emergency

services during a crisis is profoundly worrying.

While some argue that deregulation promotes innovation and competition, the reality is that telecom companies have little incentive to invest in rural areas. The FCC's hands-off approach leaves rural communities like my parents at the mercy of providers prioritizing profitability over connectivity.

I strongly urge the FCC to reconsider its deregulation for the sake of the mil-

lions living in rural America for whom the landline is a lifeline. The Kansas government should step in and take necessary actions that prioritize the communication needs of seniors in rural communities.

**Gabriel Torres**  
Manhattan, Kansas



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# NMPF eager for next steps in milk marketing modernization with USDA "Action Plan"

The National Milk Producers Federation applauds USDA for proposing its "Action Plan" to move toward a national hearing based on NMPF's proposal to modernize the Federal Milk Marketing Orders. The largest representative of U.S. dairy farmers and farmer-owned dairy processors is eager to begin the next phase of creating a federal order system that better reflects today's market conditions and dairy producer needs.

"We're gratified that USDA recognizes the comprehensive nature of our proposal and are looking forward to it being considered in full, because the whole of our plan adds up to more than the sum of its individual parts," said NMPF president and CEO Jim Mulhern. "We

will bring the same level of dedication and preparation to this part of the process that we did in drafting our own plan, which included more than 150 meetings and wide consultation across dairy producers and the entire industry."

NMPF's Federal Milk Marketing Order proposal offers comprehensive solutions that recognize the needs of today's dynamic industry. While the complexity of the process will require detailed discussions, the unity seen among dairy producers supporting NMPF's proposal, which the organization's Board of Directors approved unanimously, puts adoption on a positive path moving forward, since producers vote for Federal Orders, Mul-

hern said. Randy Mooney, NMPF chairman and dairy farmer near Rogersville, Mo., called the proposal's strong momentum a testament to the power of dairy farmers, through their cooperatives, to undertake bold initiatives that advance their industry. Farmers will continue to lead as modernization moves forward, Mooney said. "Dairy producers have proven throughout this process that, with unity and careful attention to each other's needs, we can achieve impressive things," he said. "Dairy's strength comes from its farms, and producers ready to face challenges and seize opportunities. We're excited to begin the formal hearing process."

# Drone imagery analysis to help increase soybean yield in wake of climate change

In recent years, Purdue University's Katy Rainey and Keith Cherkauer have worked to predict soybean biomass from drone imagery in Indiana. "We're now expanding

that capability to all the public soybean breeding programs in the region," said Rainey, professor of agronomy, who also directs the Purdue Soybean Center. Soon, she and



From left, Keith Cherkauer, Purdue professor of agricultural and biological engineering; Michael Montgomery, an undergraduate in Purdue Polytechnic Institute's School of Aviation and Transportation Technology; and Kevin Lee, a Ph.D. candidate in agricultural and biological engineering, prepare a drone for test flights at the Purdue University Agronomy Center for Research and Education.

Photo by Tim Thompson, Purdue Ag Communications

Cherkauer will begin receiving drone imagery collected on a panel of 1,200 soybean varieties that breeders have planted in 11 states across the U.S. north-central region. "Here at Purdue, we'll do all the processing and modification of the images

to predict biomass," she said. The effort is part of the SOYGEN3 (Science Optimized Yield Gains across ENvironments) project. Consisting of eight universities, including Purdue, SOYGEN3 has more than \$900,000 in funding from the North Central Soybean Research Program. "The overarching goal in this experiment is to develop methods and models for selecting soybeans that will be high yielding in future extreme environments under climate-change scenarios," Rainey said. "We know that the future environments we're going to grow soybean in are different from the ones we have now because climate is changing. We're getting more extreme weather, as well, from climate change."

The project exploits software, called Plot Phenix, which rapidly converts aerial crop photographs into useful information for plant breeding, crop modeling and precision agriculture. Rainey and Cherkauer, professor of agricultural and biological engineering, and Purdue Ph.D. alumnus Anthony Hearst, CEO of Progeny Drone Inc., patented Plot Phenix in 2022.

"I'm interested in water use, the effects of environments, and the ability to measure and simulate soybean across large areas," said Cherkauer, who also directs the Indiana Water Resources Research Center. "Having locations that are farther apart increases the likelihood that we will have a range of environmental conditions."

Minnesota soybean breeders and farmers plant different genetic stock than those in Indiana, for example, which requires more heat-resistant varieties. But even areas that share the same annual average precipitation could experience dramatically different years.

"We could have drought here in Indiana, and eastern Kansas could be having a normal year. Having access to so many locations that could be experiencing average weather conditions and drier conditions allows us to stretch the image analysis and the models we're building beyond what we do right now," Cherkauer said.

Eastern Kansas gets about the same precipitation as Indiana, Illinois and Missouri. But western Kansas receives about half as much precipitation. It resembles central-western Nebraska, the Dakotas and western Minnesota in

that regard. "Indiana is almost entirely rain-fed except for seed production and production in the sandy soils. Illinois is going to be similar. As you get into Iowa, they're starting to see a bit more irrigation," Cherkauer said.

Cherkauer is a co-founder of GRYFN, a Purdue-affiliated company that has provided a new drone for the project with funding from the departments of Agronomy and Agricultural and Biological Engineering and the College of Agriculture. Calibration flights for the new platform have already begun at Purdue's Agronomy Center for Research and Education, a 1,600-acre farm facility located seven miles northwest of campus.

The SOYGEN3 collaboration will fly drones that collect imagery in red, green and blue (RGB, or true color, the type captured by regular cameras).

"SOYGEN3 is about starting with relatively inexpensive cameras and hardware systems at a variety of locations," Cherkauer said. But the Purdue drone also will carry multispectral and thermal cameras, yielding better data sets that could lead to recommendations for their SOYGEN3 partners.

Such data could help the U.S. maintain its position as the world's leading soybean producer. Revenues in 2022 topped \$66 billion. This includes more than \$34 billion in exports, according to the USDA's Foreign Agricultural Service.

"It's a unique crop because it is very important to future protein food security," said Rainey, who was featured prominently in the latest cover story of Seed World magazine. Yet soybean uses are mostly industrial, meaning that people consume only a small percentage of its production.

"You might occasionally eat a traditional soy food like tofu or edamame. But for the most part, 95% of soybeans globally are fed to chickens and pigs and are the basis of that food chain," Rainey said.

To maintain soybean's burgeoning production, researchers will need a more finessed understanding of how weather and climate affect yield in a range of environments involving genetic variation. Breeders would then be able to select soybean varieties more strategically.

"The genetic variation is key because the most obvious way that breeders or breeding organizations in the private sector would use the data that we produce would be in what's known as genomic prediction," Rainey explained.

Given enough data over the entire soybean genome, genomic prediction allows breeders to create a statistical model that predicts yield for 10,000 untested lines.

"But the genomic prediction models need to be calibrated to environments and have more information in them than what's currently in there," Rainey said. Also needed is a model that includes biomass predictions. Such models are based on drone imagery and genetics.

"In my lab, we work on combining that information. We're just about the only ones to do that across the public and the private sector in soybean," she said.

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FNB Community Room, 101 C St. — WASHINGTON, KS

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**AUCTION**

**SATURDAY, JULY 8, 2023 - 9:00 AM**  
1557 East 100 Rd., LECOMPTON, KANSAS

From Lawrence West on Hwy 40 3 miles to Dg. 1600 (Still Rd.) West 5 miles to 100 Rd. South to Auction or From Topeka East 8 miles on 45th (Still Rd.) to 100 Rd. South to Auction! Watch For Signs!  
Carolyn has decided to downsize since the passing of Lloyd & will offer the following!

**TRACTORS, EQUIPMENT, TOOLS**  
1953 John Deere R Tractor Diesel, w/Pony Start, "Dobins Bros" Dealership Ser# R 18576, RUNNING; Ford 3000 Utility Tractor w/772A Loader (6 ft. Bucket) gas, hi-lo 8 sp., 3 pt., 540 pto; Ford 1210 Compact Tractor w/Ford 916A Belly Mower diesel, 2WD, 10 sp. hydrostatic, turf tires (Some Tractors Currently Not Running May or May Not by Auction Time! Will Buy As is!); 1937 John Deere D Ser#134791 & 1947 John Deere A Ser#578871 Parts Tractors!; Dearborn 3 pt. 8 ft. Disc; 3 pt. 5 ft. Rotary Mower; John Deere 7 ft. Sickle Mower hydraulic w/dolly wheel; shop-made Log Splitter w/Kohler 7 hp. Motor; Horse Drawn: IH 2-row planter, potato planter, 2 lister 1 row plows; Miller Roughneck 1P Welder AC Power Generator w/Kohler Motor on iron-wheel cart; Rockwell 15-017 Floor Drill Press; Rockwell Model 10 Contractors Table Saw w/Cabinet on wheels; DeWalt Power Shop Radial Arm Saw w/table; Makita Miter Saw; Craftsman Variable Speed Wood Lathe; Lathe Tools; Delta Variable Speed 6 in. Jointer; 6 in. Craftsman Jointer w/cabinet; wooden wood clamps; metal drafting table, 8 ft. Vintage Wood Carpenters Work Bench w/Drawers & Wood Vice; Vintage Carpenters Box w/drawers; Miller Falls #74A Miter Saw; Wood Planes: Union #5, Stanley Victor Circular Compass #20, #90 Block, Stanley's #8/40/70/78, Stanley Cabinet Scrapers #60/80/151/267; #95 Marking Gauge; Stanley folding rule & scribe; many other Vintage woodworking items!

**FIREARMS**  
Stevens Model 311 Double Barrel 12 ga.; Iver Johnson 12 ga.; Sears Roebuck Model 21 "Ted Williams" 12 ga. Pump; JC Higgins Model 31 .22 Rifle; Crosman 1911BB Semi-Auto Air Pistol w/Box; Crossarms Power Master 760B .177 Pellet

**Auction Note: Very Large Auction with Many Unusual Items that Date Back Many Years! Large Bldg. to sell from in case of inclement weather. Plenty of Shade! Concessions: Feed Bunk Food Truck. Loader Tractor available. INSPECTION DAY OF AUCTION ONLY or by Appointment!**

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**School Bus Business Liquidation AUCTION**

**SATURDAY, JULY 1, 2023 \* 9:00 AM**

We are closing our business and will sell the following items at public auction at the building located at 2722 Gateway Ct., JUNCTION CITY, KANSAS. Go to I-70 exit 295 just west of Junction City and go approximately 1/8 mile south on Highway 77 then right to the sale site.

**VEHICLES & GUNS (sell at 12:30):** 1990 5-Ton 6WD military vehicle from the Air Force Air Guard, 600 miles on military rebuild, great Michelin tires; 2012 Bluebird 77 passenger school bus, Cummins forward diesel engine, automatic, AC, hyd. brakes all around, good 11R 22.5 tires all around, 85,000 actual miles; 2015 IH 77 passenger school bus, 5.9 Cummins, automatic, AC, hyd. brakes, good 11R 22.5 rubber; 1989 GMC 4x4 3/4T pickup w/Meyer commercial hyd. snow blade, Jasper 350 rebuilt engine still under warranty, installed by Lott's Automotive; good & aggressive rubber, good mechanical condition; Browning shotgun; Mosin-Nigant rifle.

**TOOLS & SHOP SUPPLIES:** (9) DeWalt 20V cordless hand vacs, like new; (10) nearly new 2G hand pump sprayers; disinfectant & other chemicals; Clarkeweld MIG 130 EN wire welder on stand; Acetylene torch & bottles on stand w/long hoses; Montgomery Ward 230A AC arc welder; Chicago Flex wire welder; several nice HD shop tables, some on wheels; Associated 280amp standing battery charger, looks new; AC recovery/recharge machine; lift for dual wheels; HD stand for diesel engines; cherry picker; drill press; lg. variety of air & hyd. jacks, some are heavy duty; Industrial Air 60G vert. air compressor, 2cyl., 130 PSI, good; older vert. air compressor, needs regulator; several lg. rolling tool boxes; shop cabinets & shelving; lots of pneumatic tools; lg. assortment of good brand name hand tools; parts washer; gray bolt assortment cabinet; seal pullers; cordless tools and devices in plastic containers; diagnostic computers for Cummins & IH; other diagnostic equipment; paint guns, cans & other painting equipment, a large variety of other equipment and supplies needed in a well equipped shop for buses and other vehicles. **This is a very large shop and it is full.**

**OFFICE EQUIPMENT:** Variety of nice office furniture; filing cabinets; 60 stacking fiberglass/chrome conference room chairs; Coke machine out of the 80s; metal folding chairs; printers; shredder; other misc. items.

**NOTE: B & B Busing has provided school buses for Junction City schools for many years. They will vacate the premises immediately so items must be removed by Sunday, July 2nd. We apologize for the short removal time but there is no choice.**

**TERMS:** Cash or good check day of sale. Not responsible for accidents.  
**CLERK:** Shirley Riek, 526 Frederick, Clay Center, Kansas 67432  
**LUNCH:** Robin's Catering

**B & B BUSING, SELLER**  
For information about items to be sold call Bryan at 785-238-8555  
Go to [kansasauctions.net/kretz](http://kansasauctions.net/kretz) for listing, pictures & more info

Auction conducted by: **Kretz Auction Service**  
Greg Kretz, Salesman & Auctioneer: (785) 630-0701  
Guest Auctioneer Randy Reynolds: (785) 263-5627

**AUCTION**

**SUNDAY, JULY 9, 2023 — 9:30 AM**

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

**GUNS: Sell at 9:30 a.m.**  
(Marlin 22 model 60; Ithaca 12 ga. Model 37 Featherweight; Ruger 357 Security 6 revolver. **ANTIQUE & COLLECTIBLES**  
Rosewood love seat; antique pine pie cupboard w/window screen; oak library table; oak Hoosier cabinet; French Provincial type cabinet, server & chairs; 3 French Provincial marble top tables; white wing back chair; fancy arm chair; walnut corner cabinet; needle point arm chair; round walnut lamp table; Coca Cola table & chairs; Coke dishes; porcelain top kitchen table; lamp tables; oak dresser w/mirror; oak sewing rocker; corner wall cabinet; tiered corner shelves; walnut buffet; pedestals; high back rocker; bentwood high chair; 20's chest; camel back trunk; milk glass lamp; wall mirror; wall items; assortment pictures; folding step stool; lady figurines; statues; salt dips; Aladdin lamp; red glass pieces; vases; Rose flower table lamp; shadow boxes; child's metal chair; child's wicker rocker; dolls; toy gas station Troll doll; board games; blue mermaid; other toys; 10 gal Ruckles crock; crock bowls; fossils; carved eagle; child's books; 45 records; wash board; pot holders; silver serving set; Old Mother Hubbard cup; castor set; pickle castor; pink glass; other glass; quilt; repro powder shotgun; assortment of other collectibles.

**FIESTA: Sells at 10:30 a.m.**  
150+ pieces of Fiesta mostly older some newer colors inc: tumblers; demi cups; plates; bowls; tea pot; bowls; other.

**TOY TRACTOR COLLECTION SELLS AT 12:00**  
Approximately 100 toy tractors inc: 28 Toy Farmer in boxes; IHC 2+2 4 wheel drive; Precision tractors; Farmhand loader; Tractors inc: JD, IHC, MM, Allis, Case; **check our website for pictures.**

**HOUSEHOLD**  
Oak double door curved glass china cabinet; Sanyo 36" flat screen TV; 2 lift chairs; adjustable queen bed; wooden blanket chest; dining table w/4 chairs; china hutch; full bed & dresser; dressers; night stand; wall fire place; jewelry cabinet; sofa table; wine cabinet; floor lamps; anti fatigue mats; walkers; wheel chairs; folding tables; garden tools; 3 sets golf clubs; kitchen items; crock pots; Bissell vacuum like new; cookbooks; blankets; vases; goblet; fan; Christmas items; yard tools; air nail guns; assortment of other items.

**NOTE: This is a large auction, we will start with guns. The Fiesta sells at 10:30 and the tractors at 12:00. The antique furniture is in very nice condition, it just came out of a local home. Check our website for pictures at [www.thummelauction.com](http://www.thummelauction.com)**

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



