

Sipes celebrates long histories and new legacies

Editor's Note: This is the third installment of our four-week Wheat Harvest series. Sponsors this year are Polanksy Seed, Luco Mfg., Herrs Machine Hydrostatics, CVR Manufacturing, Hoffman Brothers Welding and Fabrication, Hess Services, Inc., FCS Manufaturing, Superior Real Estate and Harris Crop Insurance.

By Lucas Shivers

Jim Sipes, a fifth-generation farmer in Stanton County, summarized the 2023 wheat crop in one word: terrible.

"It's one of the worst crops I've ever seen," Jim said. "For thousands of acres, there will be no wheat.'

Due to severe lack of moisture and drought conditions, the wheat planted in the fall never even sprouted.

"There was literally no moisture because of the weather patterns over the last few years," said Jim, who farms around 15,000 acres. "We haven't had any rain since August. This is the second year in a row where it's been zero."

The Sipes family plans to cover the acres from the 2022 season that didn't come up last year either. Sadly after repeat seasons, there won't be many wheat acres on dryland at all for many in the southwestern areas bordering Colorado and Oklahoma.

"Thankfully the crop insurance is keeping us in operation, but we're needing moisture," Jim said. "We've had a few inches in April this spring so we plan to plant grain sorghum."

The family used to have irrigation systems but quit more than 15 years ago. The wells that once ran thousands of gallons a minute were down so low that the family couldn't afford it.

"We think about irritagion sometimes; but we worry about naving drinking water. We're all 100% rain-fed.'



Representing the fifth and sixth generations on the Sipes farm are, from left: Bailey, Kelly, Jim, Caleb and Kylee Sipes.

Sipes reflected that the shifts in populations get even more tough with factors like health care.

"We have a lot of struggles ahead of us.'

Jim is the fifth generation of six to farm on the land now that his son is back to join the operation.

"It's awesome to farm with my son, Caleb. It's what we've always hoped would happen. Traditionally, we raised certified wheat seed on a cycle of wheat to sorghum to dryland rotation."

Long-stand

pitals."

Glenn also helped pioneer an electric and communications company.

"He served on those boards for many years,' Jim said. "They did a lot of things for these communities. None of the rest of us will live up to it. It's a fun thing to look back at history.'

Jim also had a great uncle that founded a bank. The financial institution supported the last county not to have a bank in Kansas.

ally made it "It act

the college of agriculture at KSU.

"I had already graduat-

ed, but my sister thought

we needed to meet. The rest is history. I knew I needed her to come to the farm with me."

The family farmed some of that original ground with Jim's dad, Bob, who passed away in February 2023 and an uncle named Ronnie who has also not been able to work regularly since COVID.

Caleb and his wife, Kylee, actually live now in the grandparents' home, which was where Jim and Kelly started out as well.

Kylee is from Texas and she's teaching school. They studied at West Texas A&M in Canyon City, Texas, where Caleb graduated in 2019 and Kylee a semester later. He worked for a company in Amarillo for Kylee to finish school.

"It worked out really well for them to be back," Jim said. "They moved out here a couple of years after graduating."

Jim and Kelly's daughter, Bailey, graduated from KSU in May 2023, and she's headed to Texas Tech for an ag leadership graduate program. She hopes to help teach adults about agriculture.

"I've been on the Kansas Farm Bureau board for more than a decade," Jim said. "I was able to take my kids to D.C. several times, and they saw the need to advocate for agriculture. It's why Bailey is doing what she's doing. Both kids helped start the FFA program in the area, and Bailey served as both

a district and state FFA officer."

Kelly currently teaches after being a school secretary and sub. She's been teaching for more than a decade, mostly at the high school level. She teaches agricultural education classes, serves as FFA advisor and teaches the Family and Consumer Science (FACS) classes as well.

"She's perfect for it because she was a Tennessee state FFA officer," Jim said. "Bailey is following in her footsteps. It's a really strong program and needed to happen due to the changes in the county to get a better understanding of agriculture.'

Future Hopes

Dreaming of better days with wheat ahead, Jim expects the long-term forecast of weather patterns to change with more rains in the fall.

"Wheat is not a hard crop to raise, but it's not been that way for us in the last five to six years without the moisture to even get the crop to start," he said.

Expecting more types of winter moisture, Jim and his family will be ready for next year.

"Hopefully, we'll see a comeback to get more," he said. "It's worse with rainfall than in the 1930s when our neighbors were in those documentaries only a few miles away. Had we not had better farming practices, we'd be in the same spot."



Western Ways

Manter is the Sipes' hometown.

"It's a little-bitty spot with 200 people, counting the cats and dogs," Jim said. "We're down to the post office. Our school consolidated in Johnson City. and the few restaurants we once had closed. Not much survives any more. It's turning into a ghost town without much business."

Jim started farming with his family right out of college.

grandparents "My helped get me some land, and I lived in their old house for a while," he said.

Jim's ancestors shared the generational passion for farming. "Hiram was my great-grandpa with his dad Lawson," he said. "Glenn was my grandpa, and he helped to found the cooperatives and raised funds for several area hos-

that all 105 counties had a bank," Jim said. "Another great uncle sold school books and rode around on trains in the 1800s to start schools. A few folks in Svracuse said, 'We don't need a school.' My uncle fistfought for it. 'If I win the fight, you have a school.' Well, he won the fight against two men; and they got a school."

New Legacies Jim and Kelly connected after he graduated from

Prior to his death this past February, Jim's dad Bob was active in the farming operation and helped with wheat harvest. Courtesy photos

K-State Dairy planning for the future

Preparing for the future, the Kansas State University Dairy Teaching and Research Center (DTRC) is restructuring its cow herd and management strategy. Today DTRC is home to approximately 250 lactating Holstein cows primarily used for teaching students, research and providing important information to the industry.

DTRC, which was built in 1977, has been home to research and teaching of dairy nutrition, reproduction, health, housing and management. Even though there are challenges due to the aging facilities, this has remained as one of the most productive herds in Kansas for the past decade. The unit provides hands-on experience and research opportunities for undergraduate and graduate students. They get access to facilities, technology and training that prepares them for work in the dairy industry. Students are involved in various aspects of the dairy operation, including milking, feeding, maintenance, health and wellness, data analysis, and research projects.

"As a land-grant university, it is critical that we be on the forefront of new dairy technology, education and research" says Dr. Mike Day, K-State Animal Sciences and Industry department head. "As the industry evolves, our program and facilities that support the program needs to evolve to help us train the next generation of dairy producers, educators and researchers. We envision that in coming years, K-State will become the regional leader for teaching, research and outreach for dairy production and processing. The first step needed to realize this vision is to replace the aging dairy facilities that support research, teaching and outreach for both dairy production and products."

As the unit works toward its goal, it is necessary to temporarily reduce herd size. "The challenging labor situations found across the country are no different for K-State, and the aging facility exacerbates this situation. We have carefully considered how many cows we need to maintain, in the short term, to optimize cow care and facilities while providing high-quality knowledge in the form of research. teaching and Extension activities," explains Dr. Billy Brown, K-State assistant professor.

Dr. Victor Gomez Leon, K-State dairy Extension specialist, adds, "Our DTRC produces benefits beyond milk, such as the next generation of dairy

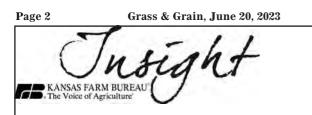


Ohlde Family Farms hosted the community at their open house June 8. Nearly 275 neighbors and industry friends enjoyed tours of the robotic milking barn at StateLine Dairy near Morrowville, as well as a serving of ice cream. Governor Laura Kelly proclaimed June Dairy Month in Kansas. The Ohlde family was joined by Kansas House Agriculture Committee Chair Ken Rahjes, Agra.

Justin Ohlde serves as Chair of the Kansas Dairy Commission. Kyler Ohlde was elected to his first term on the Kansas Dairy Association board. They are the second generation to serve in the industry groups following in the steps of their father, Steve.

Learn more about the third-generation Kansas dairy at https://ohldefamilyfarms.com/history/

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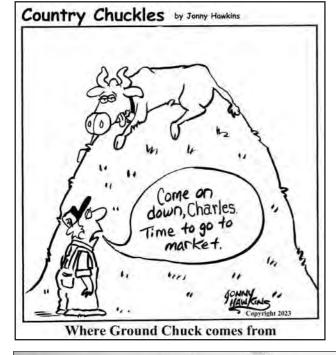
The Character In .ife

By Jackie Mundt, Pratt **County farmer and rancher**

As Father's Day approaches this year, I have been reflecting on the life and legacy of my grandfather, Emil, who passed away at the age of 95 earlier this year. I spent more of my life with him than any of my other grandparents, giving me a deeper understanding of the wisdom he shared and the ways he shaped the character and personalities of my family.

Grandpa wasn't outwardly affectionate; I am not sure I ever remember seeing him hug or show public affection to anyone. He showed love by working hard to support his family; he spent more than 40 years working six days a week on rotating shifts at the local paper mill and milking 40 to 50 head of cattle twice a day. He showed support to his grandchildren through generosity by buying 4-H and FFA project animals, getting us show supplies or making contributions to fund experiences that expanded our educations and broadened our horizons.

He didn't give pep talks, preach life lessons or try to inspire by speech, but



and overcome obstacles inspires me. He began life in a home where only German was spoken. Though he and his siblings learned English at school, his mother never did. He and his brothers took responsibilities for running the farm at a young age because his father suffered injuries in World War I that prevented him from providing for the family. He left high school to serve in the Navy at the end of World War II and eventually completed his education after he returned from the service. At the age of 92, he crawled 150 yards with a broken hip after rolling his ATV, and instead of letting the injuries conquer him, he waited out his sentence of rehab at the nursing facility without complaint until he was healed enough to return home.

his ability to persevere

Grandpa had a quiet devotion to the important things in life. He visited his wife of 60 years every single day for several years when she moved into a nursing home at the end of her life even though he remained at home to continue running the farm. He never spoke about religion but attended church every Sunday, even after my grandmother passed away, until his health prevented him and he had to listen to the service on the radio.

He showed patriotism was important, and he was proud to be a member of the American Legion for 70-plus years. The Honor Flight to Washington, D.C. in 2011 was the trip of a lifetime for him, and he

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This past week we did something new. Brunkow Family Lamb made its first appearance at a Farmers' Market. We set up shop in the Downtown Farmers' Market in Manhattan and it was a great experience. If you have never taken a Saturday morning to walk through a farmers' market, you are missing out. It was something Jennifer and I did when we had time, but this was the first time we attended as vendors. I must say it was interesting from that viewpoint.

One thing I will tell you about farmers'

ration.

When I told her we did, she promptly told me she was not interested and left. Since then, I have wondered if I missed a chance to have an open dialogue with her. I really wanted to know what she knew and why she felt like she did. I don't have a problem with it; she is the customer and has every right to choose what she wants, but I want to know why. Where did she get her information and what exactly turned her away from



I've been thinking about writing this column for a couple of months but have hesitated for a variety of reasons. It's a risky one for me personally. In spite of the fact that I've shared almost every aspect of my life with you, from births and deaths to memories and mayhem - this one is different. It will require a degree of vulnerability that is nerve-racking at best and terrifying at worst.

But as I've thought about it and prayed about it, I've realized that the subject it addresses can only be changed on a widespread cultural level if people talk about it.

Lots of people.

Pretty much everybody.

This probably won't be the only time I write about it, although I promise I won't cram it down your throat. I'm sure my family will continue to provide me with enough other shenanigans for the light-hearted columns that are my more usual fare.

The topic? Mental health. Oh, I've written stories and published articles about it, but they were always from the safe standpoint of the outside observer. I've provided you with statistics and available services, all the while insulating myself from revealing any sort of personal struggles. I wrote a column admonishing you that getting help was simply adding tools to your coping toolbox, similar to all the meetings you attend to make you better ag producers, all while fighting back the sense that I was drowning emotionally.

Then last December I felt like I was going under for the third time, which according to old wives' tales on drowning, is the time you don't come back up. I realized if I didn't do something, the outcome would not be good, so I decided outside help was in order.

The reason I am telling you this is not because I want to call attention to myself or garner any kind of sympathy. In fact, fearing that might be the perception is why I have been hesitant to write it at all. But you have been welcoming me into your homes for nearly 13 years. So many of you have written to me or talked to me when we're out and about that I feel a kinship with you, and with that kinship comes a responsibility to share when sharing might be a help.

I knew I needed to talk to someone to help gain a different perspective on things and find healthier ways to deal with them. I had three criteria when I started looking for a therapist. First, for me, it needed to be a Christian. Second, a woman, and third, someone around my own age. I went to my insurance website to see if there was anyone in the network that would meet that criteria, and sure enough, there was. I'll admit, my hands were shaking a little as I made that call. But I made it.

After the first couple of appointments I was starting to feel a little better. I think I talked more in that first session than I normally do in a week. She listened, asked a few questions, and made some thought-provoking comments that I was able to chew on between sessions. My perspective started to shift, and little by little it stopped feeling like an elephant was sitting on my chest.

About three or four sessions in, I had conversations with three separate women, and as we talked, I shared with them that I had started therapy. All three times, they each said that they sometimes wondered if they would benefit from it as well. Since then, I've told three or four other people and every single one of them said the same thing.

Here's the deal – life is hard. None of us navigate our way through it without some bumps and bruises, and sometimes downright train wrecks. Yet we've conditioned ourselves to believe that we have to muddle through and "get over it." If we treated our physical health the way we treat our mental health, I'm pretty sure our species would go extinct.

The thing is, based on the reaction I've gotten from people, the so-called stigma on getting help for our mental health is pretty much self-imposed. Not one time did someone react in a way that made me feel ashamed to have gotten help. Not. One. Time.

I believe that deep down, we all know we're a hurting, broken bunch. Just because we've taken the best punches life can throw at us and managed to stand back up, doesn't mean there aren't injuries and wounds that need to be addressed. They may be invisible, but they're there nonetheless. We might not be bleeding all over the floor, but those wounds need to be bound up and helped to heal just the same.

markets is that they are a fascinating place to watch people. One of my favorite things to do is to watch people and airports and farmers' markets are the best place to do that. Some come to browse, and they don't have any idea what they are going to buy. They walk up and down the aisles talking to just about everyone; often they are the ones carrying the smaller bags. They are there to experience the famers market, to take in the experience and they go at their own slower pace.

Then there are the people on a mission; they are looking for next week's meals. I noticed a lot of them bring their own bags. They are looking for specific things on their list and they know what they want. If they have been to the market before, knowing where they are going, you'd better get out of their way. To be honest that was probably us in the past. We were there for a few things, most specifically the vegetables I couldn't grow. If we lingered longer, I was likely to buy other things we didn't need.

There were many types of people to watch, and I enjoyed the experience. What I really enjoyed the most was interacting with customers. People would come by and ask questions and I found out something I had always thought was true. Most people want to know where their food comes from and how it is produced. I think those of us who farm and ranch take for granted that people know what we do. Well, they don't.

Most of my interactions were very positive and I really enjoyed telling our story and answering questions, all but one. I had one lady who approached our stand and was interested in our lamb. She asked if our lamb was grain-fed or grass-fed. That is where I thought the conversation would end. I told her our lamb was grain-fed. That seemed to be okay with her. Her next question was if we used GMO grains in our finishing GMO crops?

I am certain that all the information I could supply her with was not going to change her preferences. She certainly did not want to hear my opinion, or she would have stayed. Again, that is okay, we all work with our ideas and opinions and that is our right. It is a free market and I hope she found the product she was looking for. In my opinion, and I think it is an educated one, there is no difference in meat fed GMO or non-GMO grains. But I suspect that science and facts would not have gotten me a sale that day.

I know fellow producers do raise meat without GMO grains and that is their decision and I respect it. There are enough customers for all of us. All I ask as a farmer and rancher is that the consumer takes the time to educate themselves and to make sure that their sources are credible, and science-based. Take the time to talk to producers who are out in the field and who are the experts. Then you can conclude that best works for you.

I guess winning a war is knowing where to pick your battles and I am sure this is one I would not have won. It is proof to me that each of us needs to get out of our comfort zone and talk with consumers. We need to know what they are hearing, how that makes them feel and how their decisions are affected. I will say it again, I believe in the free market and every consumer has the right to select the food or product that best fits their needs and beliefs.

That is why I think farmers' markets are both good for the consumer and a great opportunity for those of us who produce food to get to know those consumers. It is a chance for consumers to meet us and learn directly from the source. So, come on down to the farmers' market, strike up a conversation then make sure you take some really good lamb home for supper.

I have no idea how this column will be received, but it's worth the risk. If even one of you comes to understand that getting help is a much better option than ignoring the pain, self-medicating with whatever helps dull that pain, or letting it ruin both your mental and physical health, or even your life, it's a risk I would take a thousand times over.

Because you, my dear friends, are so, so worth it.





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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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Grass & Grain, June 20, 2023 Page 3 USDA accepts more than one million acres in offers through Conservation Reserve Program General signup

Agriculture Secretary Tom Vilsack announced the U.S. Department of Agriculture (USDA) is accepting more than one million acres in this year's **Conservation Reserve Pro**gram (CRP) General signup. This is one of several signups that USDA's Farm Service Agency (FSA) is holding for the program, and these results reflect the recognition the agricultural community give to CRP as a resource for climate-smart agriculture

that helps promote plant and animal biodiversity as well as healthier soil.

While offers for new land in this General CRP signup totaled about 295,000 acres nationwide, submitted producers re-enrollment offers for 891,000 expiring acres, reflecting the successes of participating in CRP longer term. The total number of CRP acres will continue to climb in the coming weeks once FSA accepts acres on the

Grassland CRP signup, which closed May 26. Additionally, so far this year, FSA has received 761,000 offered acres for the Continuous CRP signup, for which FSA accepts applications year-round.

The number of accepted acres that are actually enrolled in General CRP will be decided later this year. Participating producers and landowners should also remember that submitting and accepting a CRP offer is the

DTRC is just minutes

from the K-State Dairy

Processing Facility and

the Call Hall Dairy Bar.

"All of the dairy prod-

ucts offered at the Call

Hall Dairy Bar follow a

'farm-to-spoon' princi-

ple," Day explains. "The

entire production cycle

that leads to raw milk,

that all enjoy."

start of the process, and producers still need to develop a conservation plan before enrolling their land. Each year, during the window between offer acceptance and land enrollment, some producers change their mind and ultimately decide not to enroll some accepted acres without penalty.

General CRP Signup

The General CRP Signup 60 ran from February 27 through April 7, 2023.

Through CRP, pro-ducers and landowners establish long-term, resource-conserving plant species, such as approved grasses or trees, to control soil erosion, improve soil health and water quality, and enhance wildlife habitat on agricultural land. In addition to the other well-documented benefits. lands enrolled in CRP are playing a key role in climate change mitigation efforts across the country. In 2021, FSA introduced improvements to the program, which included a new Climate-Smart Practice Incentive to increase carbon sequestration and reduce greenhouse gas emissions. This incentive provides a 3, 5, or 10 percent incentive payment based on the predominant vegetation type for the practices enrolled - from grasses to trees to wetland restoration.

Other CRP Signups

Grassland CRP is a working lands program that helps producers and landowners protect grassland from conversion while enabling haying and grazing activities to continue. Lands enrolled support haying and grazing operations and promotes plant and animal biodiversity. Lands are also protected from being converted to uses other than grassland. This year's signup for Grassland CRP ran from April 17 through May 26.

Under Continuous CRP, producers and landowners can enroll throughout the year. Offers are automatically accepted provided the producer and land meet the eligibility requirements and the enrollment levels do not exceed the statutory cap. Continuous CRP includes the State Acres for Wildlife Enhancement (SAFE) Initiative, the Farmable Wetlands Program (FWP), and the Conservation Reserve Enhancement Program (CREP). Also available is the Clean Lakes Estuaries and Rivers (CLEAR) initiative. CLEAR30, a signup opportunity under that initiative, was originally piloted in twelve states but has since been expanded nationwide, giving producers and landowners across the country the opportunity to enroll in 30-year CRP contracts for water quality practices.



K-State Dairy planning for the future

• Cont. from page 1 leaders and highly impactful research and outreach activities. In the short term, reducing the herd number would be the most sustainable decision to continue providing those opportunities and services during a period of labor shortage in these aging facilities. A state-of-the art facility with cutting-edge technology would help ensure that we conduct teaching, research and Extension efforts that are up to modern dairy industry standards for decades into the future."

As DTRC transitions this summer, Dr. Mike Brouk, K-State professor

and Extension specialist, will be transferring faculty coordinator responsibilities to Brown and Gomez Leon, who will jointly supervise the DTRC. "Despite the challenges, Dr. Brouk has gone above and beyond his impactful Extension, research and teaching contributions to ensure that the DTRC fulfilled its role in our teaching, research and Extension missions for the past two years," Day says. "Many thanks to Mike for his dedication and commitment to the department and DTRC."

Located on Animal Science Road north of Marlatt Avenue, the



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Carol Nelson, Topeka, Wins This Week's Grass & Grain Recipe Contest & Prize

Winner Carol Nelson, Topeka: "This is a delicious company breakfast treat. When I used to hostess morning club, I made this frequently. Served with a fresh fruit cup, this makes for a wonderful. different food choice."

SAUSAGE & MUSHROOM STRUDEL

- 1 pound quality grade bulk sausage
- 6 tablespoons butter 2 tablespoons olive oil
- 1 pound mushrooms, finely chopped
- 1/2 cup minced green onions (use tops also)
- 1 teaspoon salt
- 1 teaspoon pepper

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- 1 package cream cheese
- 12 sheets phyllo pastry 1 cup melted butter
- 1 cup fine dry bread crumbs

Saute and drain sausage. Melt butter and oil over medium heat. Add to sausage with mushrooms and onions and cook until liquid evaporates. Stir in salt and pepper. Add cream cheese to sausage. Lightly dampen a thin tea towel. Lay a sheet of phyllo on the towel. Brush with melted butter and sprinkle lightly with bread crumbs. Repeat four times ending with sixth sheet of phyllo. Place half of the filling on narrow edge of the phyllo, leaving a 2-inch border on each side. Fold in side and roll up phyllo. Place on buttered cookie sheet. Brush with additional melted butter. Dust with bread crumbs. Make second strudel. Bake at 400 degrees for 20 to 30 minutes.

- Gin Fox, Holton: "Leftover roast and gravy?" EASY ROAST BEEF POTATO CASSEROLE
- 1 1/2 cups beef & gravy
- 1 package frozen hash brown potatoes
- 2 cups (8 ounces) shredded
- **Cheddar or American cheese** 1/4 cup chopped onion
- **OR 1** tablespoon instant minced onion 2 cups milk
- 1 can cream of mushroom soup 4-ounce can mushroom stems & pieces, undrained

Preheat oven to 350 degrees. Spray Pam or grease a 2-quart baking dish. In a large bowl combine all ingredients and blend well. Pour into baking dish. Bake uncovered for 40-50 minutes or until hash browns

are tender.

*NOTE: I include carrots as well that might be in leftover roast.

Millie Conger, Tecumseh: HONEY ORANGE POPPY SEED DRESSING 1/4 cup orange juice 1/2 cup honey 2 tablespoons oil

3 teaspoons poppy seeds

In a jar with a tight-fitting lid combine all ingredients and shake well. Store tightly covered in refrigerator. *****

Kimberly Edwards, Stillwater, Oklahoma: **FRESH GREEN BEAN** WALNUT SALAD

1 pound fresh green beans, trimmed

1/2 cup red bell pepper, cut into strips



- 1 small onion, cut into small chunks 1/4 cup coarsely chopped
- walnuts **Dressing**:
- 2 tablespoons balsamic vinegar
- 1 teaspoon dry mustard

1/8 teaspoon salt Place green beans in

saucepan and add just enough water to cover. Bring to a boil. Cook 8 to 10 minutes or until crisp-tender. Drain and rinse with cold water to cool. In bowl combine green beans, red bell pepper, onion and walnuts. In a jar with lid combine all dressing ingredients and shake well. Pour over salad and toss gently to coat. Cover and refrigerate about one hour.

Kellee George, Shawnee: "This is good served with Cool Whip.'

SUNSHINE SALAD 3-ounce package lime or lemon gelatin 1 cup boiling water covered in jar in refrigerator.

1/2 cup cold water

8 1/4-ounce can crushed pineapple, undrained 1/2 cup shredded carrots

In bowl dissolve gelatin in boiling water. Stir in cold water and pineapple. Then stir in carrots. Refrigerate until firm.

Jackie Doud, Topeka: **MEXICAN RICE VEGGIE** SKILLET

15-ounce can kidney beans, drained & rinsed

- 14-ounce can stewed toma-
- toes, undrained 10-ounce can mild enchila-

da sauce 1 cup water

Keeping Food Safe When Traveling By Cindy Williams, District Extension Agent,

Family & Community Wellness

It's summer and it seems we are all on the "road" traveling to feed farm help, going on vacations, or celebrating with family and friends at the lake. It is important to follow simple food safety tips when traveling. Make sure your "road" to food safety is smooth and not a bumpy one by following these tips: **Transport Food Safely:**

Keep hot foods (140° F or higher) by wrapping them in foil, and then in heavy towels. Or carry them in insulated wrappers or containers designed to keep food hot.

Keep cold foods cold (40° F or lower) by placing them in a cooler with ice or freezer packs or an insulated container with a cold pack designed to keep food cold.

Upon Arrival: * Place cold foods in the refrigerator.

* Place hot foods in an oven hot enough to keep the food at an internal temperature of 140° F or above; use a food thermometer to ensure the food stays at a safe internal tempera-

* Plan to serve food shortly after guests have arrived Avoid the Danger Zone:

By keeping hot foods hot and cold food cold, you are avoiding the Danger Zone (temperatures between 40-140° F) where bacteria grows rapidly.

Perishable foods such as meat, poultry, eggs, and casseroles kept at room temperature for longer than 2 hours should be thrown out.

* Ready-to-eat foods such as cookies, crackers, bread and whole fruit are exceptions to the Danger Zone.



1 cup low-sodium chicken broth

1 packet low-sodium taco seasoning

Wash hands with soap and water. Add chicken to multi-cooker liner. Pour chicken broth into multi-cooker liner and add taco seasoning. Place lid on multi-cooker and lock according to manufacturer's instructions. Cook on high

pressure for 12 minutes, followed by a quick release. **Remove chicken and shred** with two forks. Add 1/4 of the cooking liquid to chicken and toss to combine. Assemble tacos with toppings of choice. If taking to the field, eat within 2 hours of making. If storing leftovers, eat within 3-4 days. Serves 4-6. *****





Message From A Wise Friend

By Lou Ann Thomas Evervone needs а friend to rely upon for support and honest feedback without judgment or criticism. My friend Babs fills that role for me. That's why when I was feeling as though my life was lacking focus and balance, I reached out and set up a coffee date.

"I'm feeling challenged with tense," I quietly admitted after we settled into our chairs.

"What has you so tense?" leaning forward as she asked.

"It's not tension I'm feeling, but rather about in what tense - past, present or future - I am spending my time," I began.

We all have things from our past that remain sticky for us. We follow a thought there and soon find ourselves wading through an old story that brings back a familiar spiral of drama or disappointment. Then there are the worries about the future that can trap us in doubt or fear. What will the future hold or unfold for us? What fresh new challenges or dreams pull us forward and await us?

As I talked, I could feel my breathing become shallow, my shoulders tighten and begin to inch toward my ears. Babs noticed this too and pointed it out.

"Thinking about tense is making you tense," she said, and we both chuckled releasing some tension. "I think you need to take a few deep breaths and pull yourself back to right here, right now," Babs suggested. I followed her instructions and took a deep breath feeling it rise and release in my tightened body. Then I took two more. Already I felt lighter and more present. "You know you will find your answers and solutions when you center yourself more firmly in the

present, don't you? That's where our true power is. Since the past has already happened, we have no power there. And with the future only existing in our imagination, our power there is also imaginary. It is in the present, the now, that we can truly meet our life with honesty and all of who we are. The present is where we create change and happiness," Babs said, leaning back in her chair satisfied that she had delivered a message that I really needed to hear.

And I need to hear and be reminded of it often. Keeping myself firmly planted in the present isn't easy, but when I succeed I have more fun and find my life flowing with greater ease. Like all good things in life, being present tense is a practice. Focusing on now, rather than dragging myself back into the past or stressing about what may or may not be waiting in the future, always makes me feel more skilled at facing whatever is in front of me. Breathing deeply is an "in the present" activity. You can't breathe anywhere except here, now. It is the simplest way to become more present. It can be done anywhere, and it helps slow my busy mind so I can tune into the simple pleasures of life – like birds singing, my dog napping and a gentle breeze on my skin. The present is where I become gratefully aware that I have everything I need right here,

MULTI-COOKER CHICKEN TACOS 1-2 pound boneless, skinless chicken breast

from The University of Nebraska Extension, Food In The Field:



The following recipe is

1/4 teaspoon pepper In bowl combine all ingredients; beat well. Store tightly

all ingredients except rice; mix well. Bring to a boil. Stir in rice. Reduce heat to low; cover and simmer

18-20 minutes or until liguid is absorbed and rice is tender, stirring occasionally. Remove skillet from

heat. Fluff mixture with fork. Add salt and pepper to

2 cups frozen mixed vegetables

1 1/2 cups uncooked instant

In large skillet combine

brown rice

taste, if desired.

Rose Edwards, Stillwater. Oklahoma:

SOUR CREAM BUTTERMILK DRESSING 1 cup sour cream 1 cup buttermilk 1/4 cup mayonnaise 1/4 cup vinegar 2 tablespoons sugar 1 teaspoon salt 1/2 teaspoon celery salt

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

Jim- The Answer Man!



This Cool or Warm Dip Server with Lid is perfect for entertaining. For cool dips, simply put ice in the bottom vessel and for hot dips, add a small amount of hot water. Made from Stoneware Measures 4 3/4-by-5 3/8 inches Dishwasher safe.

Send Your Recipes Today!

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"How did you get so wise, Babs?'

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



Herington, KS July 6, 7 & 8 2023 4H Exhibits all 3 days

Friday, July 7th: Community Carnival - 5:00-9:00 P.M. Rodeo - 8:00 P.M.

Saturday, July 8th: Demolition Derby - 7:30 P.M. **Fireworks at Dark**





Orwatch our website for updates: www-tricountyfairks.com

Proper Approach When Storing Fruits And Vegetables Helps Ensure Maximum Enjoyment

K-State Research & **Extension news service**

MANHATTAN-Now that summer is here, fresh fruits and vegetables are available everywhere, bringing with them the challenge of proper storage so we can enjoy every bite. Kansas State University food scientist Karen Blakeslee said storage methods depend on the types of produce that we keep and where we keep them.

Summertime favorites such as fresh berries. cherries, grapes and stone fruit including apricots are highly perishable and need to be refrigerated. Berries, especially, can become moldy in just a couple of days. Apples, on the other hand, can be kept at room temperature if they're going to be used within seven days.

Leafy greens, celery, carrots, broccoli, green beans and asparagus all need to be refrigerated as well. With asparagus, particularly, "it's a good idea to put the bottom ends in a cup of water and store in the refrigerator," said Blakeslee. coordinator of the Rapid Response Center in the university's Department of Animal Sciences and Industry. "It helps keep asparagus hydrated so they don't wrinkle up and dry out."

Some types of produce need a little more ripening when they're first brought home. Blakeslee recommends leaving nectarines, peaches, pears and plums on the counter so they can ripen and then put them in the refrigerator.

"If peaches are a little hard, put them in a paper bag, fold it together and let the natural ethylene gas help the peaches ripen,"

she said. "Another trick is to place an apple in the bag, to speed ripening."

The key is to watch those fruits closely because they can ripen quickly.

Plenty of other types of produce can be left at room temperature: Bananas, melons, citrus fruits, pineapple, tomatoes, onions, garlic and potatoes.

Blakeslee offered a couple of tips for the trickier of these foods, though: If bananas are starting to show brown spots, they need to be refrigerated, frozen or made into a smoothie or banana bread. Onions and garlic should be stored away from potatoes because they can cause potatoes to sprout faster.

"With all produce, especially any of these that are at room temperature. once you cut them open and if you have leftovers - vou have to refrigerate them to keep them safe to eat," Blakeslee said.

Other tips for fresh fruits and vegetables:

* When selecting melons at a store or farmers market, Blakeslee recommends looking at the bottom of a melon rather than thumping or tapping on it to judge its ripeness.

"It's better to look at the color of melon rind – where it sits on the ground - and look for a buttery yellow color," Blakeslee "The thumping? said. Some people swear by it. and it can be deceiving. It's better to look for that vellow color.'

Likewise, when the stem area of a cantaloupe is no longer green and you can detect the signature smell of the cantaloupe, it's ready to be eaten. Rinse the outside of melons with water and scrub with a produce brush before cutting them into pieces.

Take advantage of * the plastic bags available in the produce section of the grocery store. They provide a barrier between fresh produce and fresh meats to prevent potential cross-contamination.

Don't wash leafy greens or berries immediately after bringing them home and before putting them in the refrigerator. That could shorten their shelf life.

"In most cases, it is usually better to wait to wash produce until vou're ready to use them," Blakeslee said, pointing to an alternative. "One little trick that I like to do – and it seems to work pretty well with leafy greens - I place a paper towel in the container to help absorb any residual moisture. It actually helps them last a little longer.

Gardeners often end up with far more produce than they can eat or give away while it's ripe, and that's where proper food preservation techniques come in. Learn more about preserving food safely on the Rapid Response Center Preserve It Fresh. Preserve It Safe website.

Blakeslee publishes a monthly newsletter called You Asked It! that provides numerous tips on food safety. More information is also available from local Extension offices in Kansas.

Links used in this story: Rapid Response Center, https://www.rrc.k-state.edu

K-State Research and Extension local offices, https:// www.ksre.k-state.edu/about/ statewide-locations.html



Wisdom Teeth ... What Is The Point?

Remember those systems I talked about last time? Like washing certain things on certain days. And cleaning certain parts of the house? Small things that really contribute to keeping our lives clean-ish. I believe in those systems. But I also believe that sometimes systems aren't important.

In the past couple years I have felt a couple of my wisdom teeth poke through. It's been a few days of soreness, but not enough to require me to want any medicine. Saturday afternoon I started feeling another one. About nine that night, I took ibuprofen. I continued taking it every six hours through Monday.

We don't have dental insurance and have been a bit slack about regular dentist appointments. Plus my dentist shut down the Holton office and only had one in Topeka. Because of how our health care system is, I had to go to a dentist before I could go see an oral surgeon to get the teeth removed. Spent a couple hundred for ten minutes at the dentist for them to tell me to go to the oral surgeon. When I asked about when the tooth would stop hurting they told me they didn't answer any questions about wisdom teeth, that was for the oral surgeon.

Long story longer, the before they can see me.

Granted they did say they often have cancellations and there's a pretty good chance that it will happen before then, but can't guarantee anything.

I've started on antibiotics which I've heard from several people will help with the pain very soon. So I'm hopeful on that front. I've never been put out before and since I have an impacted tooth, they recommend that. So I'm incredibly nervous about that as well. I'm taking out all four at the same time while we're doing it and being done with these things! Then I'm scheduling regular dentist appointments.

Everybody I've talked to said I won't be in pain for a month, just until the antibiotics kick in. But it's going to be about a week since it started on Saturday night and I couldn't get in until Monday. So a week of tooth pain, just for it to get better, just for it to start all over again from recovery from surgery. I do not do pain well. I'm really not looking forward to this.

But like I told Matt, maybe it's a good way to shed a few of the pounds that I've been working on kicking since I don't feel like eating very much and can't eat what I normally would. Trying to find the positives.

Back to those systems that I created. They became super-unimportant when I was consumed by pain. It just makes me think about people that constantly don't feel good. Life isn't very fun when you simply don't feel well or are in pain. It's been one of those, "You don't know what you have until you lose it" type of weeks for me. I'm a relatively healthy individual and feel good 99% of the time. I don't have a lot of aches and pains. So when something starts hurting and causing pain, it stops me in my tracks.

I'm so guilty of saying to people grieving, sick or going through something difficult things like, let

me know what I can do or do you want me to do X, Y or Z. I just read a post about how in those moments you get decision fatigue so quick. Sending groceries, making a meal, mowing their yard or providing gift cards to restaurants or stores are all useful things. I just want to be super-clear, I am not comparing my wisdom teeth saga to the real problems other people are going through. I should have had them taken out years ago before they started hurting. But I just kept relying on them being there for a reason. Why do we have them if we're all just going to have to painfully get them taken out? I guess it's because oral surgeons need jobs so we were created with extra teeth so they

have something to do. On the farm front, we are haying, getting ready to harvest wheat and brome seed, calving/moving/working pairs so perfect timing for surgery. Timing is always great, isn't it? But life happens. And life goes on, right?

So the next time we chat, I hope that I am four teeth less. I hope that I have recovered and felt very little pain. I hope all the equipment holds together and functions properly with minimal breakdowns. I hope we get lots of break because it rains throughout the summer at the right times. I hope I've enjoyed some chips and salsa and fresh sweet corn because you don't miss those foods until they cause you pain to eat them! And I hope that you and yours stay healthy and your summer goes well!

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.

Peel Produce Before Preserving: Peels Can Hold Onto Micro-organisms And Dirt

By Maddy Rohr, **K-State Research and** Extension news service

MANHATTAN - Food preservation can be done in many ways, but food safety should be a priority in all. Kansas State University food scientist Karen Blakeslee said there are common steps to take, including peeling produce to ensure food safety.

"While the outside peels of many types of produce are nutritionally beneficial, those peels can hold onto microorganisms and dirt." Blakeslee said. "Rinsing

"While a vegetable peeler or paring knife is useful to peel produce, for some foods there is an easier method," Blakeslee said. "For tomatoes, blanching them in hot water works well and less flesh is lost."

First, heat a large stockpot of water to boiling. Then, core tomatoes or poke the skin with a knife and place in the hot water for about 60 seconds or until the peel starts to pull away from the flesh.

Next, remove tomatoes from hot water and plunge them into an ice water bath

"This method works well for fruits with thin skins, such as peaches and nectarines," Blakeslee said.

Blakeslee, who is also coordinator of K-State's Rapid Response Center for Food Science, publishes a monthly newsletter called You Asked It! that provides numerous tips on food safety. More information is also

available from local Extension offices in Kansas.

Links used in this story: Rapid Response Center for Food Science, https://www. rrc.k-state.edu

K-State Research and Extension local offices, https:// www.ksre.k-state.edu/about/ statewide-locations.html

oral surgery place called to schedule removal. I'm in pain, ya'll. Taking ibuprofen around the clock for several days now. Do you want to guess when they can schedule me for? Guess. 30 days! One month! They want me to wait a whole month



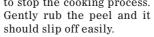
produce with water before peeling is the first step to remove microorganisms and dirt.'

Blakeslee added that peeling physically removes the outer layer and reduces contamination. After peeling, you should rinse and preserve the item.

"When a recipe says to peel the produce, it must be done," Blakeslee said. "Choosing to skip the peeling step can result in improperly processed food and spoilage."

encourages Blakeslee saving the peels to make a vegetable stock that can be frozen and used in soups and other recipes; added to a garden compost pile; or fed to animals.

Perfect Peeling







For the first time ever, we've combined 2 years worth of unique & delicious recipes from "Our Daily Bread" (circa 2015-16) into one book of almost 200 pages. This includes a few 'vintage' recipes that were republished for our 50th anniversary in 2015. The book also contains an advertising directory for the first time.

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Grass & Grain, June 20, 2023 Page 6 wheat fields fail, farmers may still have options

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

When planning an upcoming outdoor event. people often turn to the weather forecast to see if their plans will hold or if they will have to come up with an alternate option.

For farmers, those decisions can impact their financial bottom line too much rain can cause the roots of a plant to rot, and too little rain is also a problem because the crop can't get the water and nutrients it needs to thrive.

So, what is a farmer to do when the crop fails? "With where we are

at in the growing season today, there are still many options for farmers who have a wheat crop that has failed," said Ignacio Ciampitti, professor of agronomy at Kansas State University.

The first step, he said, is to look at the limitations outlined in the farmer's crop insurance policy before optioning to plant something else in the field. The second limiting factor might be related to the restrictions from herbicide carryover effects.

If the farmer opts to plant another crop, there are several options to consider depending on the soil and weather.

"We are still in the planting window for full maturity corn, but it will depend on what region (of Kansas) you live in," Ciampitti said. "However, it is important to emphasize that the vield potential at this late planting time for corn is reduced relative to early season planting."

To help increase the yield, Ciampitti recommends applying a nitrogen fertilizer based on the target yield and the soil's nitrogen conditions before planting.

"In some of these dryland environments, the target yields will be around 150 bushels," he said.

Another option is soybeans, which Ciampitti said is one of the most common cropping rotations with wheat.

"With soybeans, if you can plant in a fifteen-inch row spacing (called narrow rows), that will help the crop to close the canopy much faster for capturing sunlight," Ciampitti said. He said the risk of planting soybeans late if shorter growth cycles are used is that they will finish with less nodes. which decreases the plant vields, and leads to less potential for developing pods.

For farmers growing in drier climate conditions, and with low soil moisture levels currently, Ciampitti recommends growing sorghum.

"Sorghum is a good option when the fields are already dry; it is important to make sure the fields are clean when planting so that volunteer wheat doesn't grow," he said.

Lastly, farmers may want to consider planting a cover crop to benefit the soil.

"If you are thinking about crop rotation and you want to go back to wheat (short period), cover crops can break the cycle of the mono-crop rotation (wheat after wheat)," Ciampitti said.

He said that the downside of planting a cover crop is that the farmers won't have the income compared to opting for a summer crop.

As those decisions are being made, Ciampitti said producers need to study their current soil moisture conditions and know what their water resources are in order to better understand their potential crop options for this growing season.

More information on crop production in Kansas is available online in the weekly eUpdate published by K-State's Department of Agronomy.

andmark legislation to address land access introduced in House

Representatives Nikki Budzinski (D-IL), Zach Nunn (R-IA), and Joe Courtney (D-CT) have introduced the Increasing Land Access, Security, and Opportunities Act, a bill to remove barriers faced by young, beginning, and historically underserved farmers and ranchers. If enacted, the bipartisan legislation would authorize and expand the U.S. Department of Agriculture's Increasing Land, Capital, and Market Access Program and represent an historic step toward addressing the interrelated challenges that these farmers face.

"As the average age of farmers continues to rise, our nation faces an unprecedented generational transfer of farmland. Meanwhile, beginning and historically marginalized farmers are struggling to access farmland and the resources they need to grow viable farm businesses," said Tim Fink, policy director for American Farmland Trust. "Today's introduction of the bipartisan Increasing Land Access, Security, and Opportunities Act reflects a growing understanding that these challenges are inter-related, and that addressing them

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requires urgent investment and creative, community-led solutions."

With agricultural land at record prices - fueled in part from steep competition from developers, investors, and established farmers - many young and Black, Indigenous and other people of color (BIPOC) farmers and ranchers cite access to farmland, whether purchased or rented, as their top challenge. At the same time, our nation's agricultural landowners are aging. For every farmer and rancher under age 35, there are four who are 65 years or older. Compounding these land access challenges, many farms and ranches, especially those that are small and mid-sized, struggle with profitability and farm viability. Farmers must continually fine-tune their business models to develop resilient operations that are viable in the longrun and can withstand the cyclical ups and downs that are inherent to farming.

In 2022, USDA's Farm Service Agency launched the Increasing Land, Capital, and Market Access (LCM) Program to provide flexible support for a wide range of eligible activities through service providers already immersed in the farming communities they serve. The program is the first of its kind to directly address land access and related challenges facing young, beginning, and BIPOC producers, with services including succession planning, down payment support, business and financial planning, and heirs' property title resolution.

The Increasing Land Access, Security and Opportunities Act expands on this program, making it permanent and authorizing funding at \$100 million per year for the next five years.

"We applaud Representatives Budzinski, Nunn, and Courtney for introducing this bill," Fink said, "and for working to ensure that the next Farm Bill supports equitable opportunities for historically underserved producers to not just farm, but to thrive. By helping farmers get on the land, stay on the land, and build strong, viable businesses, this bill would set the next generation up for success.'

The Increasing Land Access, Security, and Opportunities Act would permanently authorize the LCM Program and broaden its authorities, including:

• Making funding available to entities that focus on strengthening land, capital and market access for historically underserved farmers.

• Providing funds for services that help farmers and ranchers acquire land, cover closing costs and down payments, secure clear titles, make site improvements and access training and business technical assistance.

 Prioritizing projects that give direct financial assistance to farmers, involve collaborative partnerships and transition farmland from existing producers to the next generation.

· Establishing a committee of stakeholders to develop a process for evaluating applications and distributing funds effectively.

Hay demonstration day planned June 23

On June 23rd, hay producers will have a unique opportunity to test drive hay Kubota harvesting equipment in an operating hay field. K-State Research and Extension, Wildcat District will have information on managing pastures and hay fields in the midst of drought conditions. Montgomery County Conservation District will also have the rental equipment available to producers on display.

The event will be held at a hayfield on the north side of Highway 160, six miles west of the Highway 75 South junction, west of Independence, see flyer for map. Lunch will be provided by Romans Outdoor Power, starting at 11a.m., no need to RSVP! In the event of bad weather, the event will be postponed to July 14th.

For more information, contact Wendie Powell, Livestock Production Agent, (620) 331-2690, wendiepowell@ksu.edu.



SEE OUR FEATURED SPECIALS AT

Dive into the wheat world this summer with the "Wheat's on Your Mind" podcast looks like today and the fu-

By Julia Debes Whether it's cutting in the combine, driving truck or rolling along in the tractor. Kansas producers can catch up on the latest wheat industry news with the "Wheat's on Your Mind" podcast from Kansas Wheat.

"If you are looking for educational and entertaining coverage, check out 'Wheat's on Your Mind," said Aaron Harries, podcast host and Kansas Wheat vice president of research and operations. "We're showcasing wheat stories for an array of audiences from across the supply chain, providing perspectives on how the wheat industry has grown, what the world of wheat ture of wheat in Kansas." In Episode 1 and Ep-

isode 2 - One in a Brazillion. Harries sits down with one of the most recognizable voices in Kansas wheat-related meetings -Dr. Romulo Lollato, associate professor of wheat and forage production at Kansas State University. The pair chats about Lollato's childhood in Brazil. where his passion for Extension work really took hold and how he ended up at Oklahoma State then eventually here at K-State.

Episode 3 — Creating a Powerhouse: Jagger Wheat with Dr. Rollin Sears features the wheat breeder responsible for one of the most prolific wheat varieties — Jagger. Learn how the variety came to be, as Sears walks through the history of K-State wheat breeding.

Speaking of wheat breeding, Episode 4 -Yield versus Protein: Breeding For Both, features a pair of wheat geneticists — Dr. Marv Guttieri, research geneticist with USDA's Agricultural **Besearch Service**, and Dr. Allan Fritz, head of wheat breeding at Kansas State University. The dynamic duo team up to explain how yield and protein duke it out and what wheat breeders are doing today to create a variety that'll reverse that.

Following the thread of K-State research, K-State

College of Agriculture Dean. Dr. Ernie Minton. ioins Episode 5 — Ernie Minton: The Land Grant Revamp to give listeners the rundown on what the plan for the future of K-State College of Agriculture looks like, including all the new, updated buildings in the works.

Taking a mental trip across the globe, Episode 6 — Aussie Wheat? He's Your Guy - Guy Allen sits down with Harries to discuss Australian wheat production, marketing and trading. Together, they compare production between U.S. and Australia and discuss agricultural issues of the land down under.

Continuing to follow

how wheat flows around the world, Episode 7 -This Little Grain Went to the Market: Wheat Trade with Dalton Henry has the Vice President of Policy for U.S. Wheat Associates joining the podcast to discuss trade policy - the technicalities and the practical impacts of policy.

The podcast would be remiss not to talk about the weather this year. Take a look back at the past few dry years in Episode 8 -How 'bout this weather? With Christopher Redman. The Kansas Meosnet network manager gives his perspective on how the current weather patterns came to be - and you can rate his predictions for this summer and fall

And as the Kansas wheat harvest kicks off, Episode 9 - More than just an estimate with Dave Green. Wheat Quality Council, sheds light on the history of U.S. wheat and why quality has only been cast in the spotlight more and more.

Page 7

Kansas Wheat will be promoting individual episodes on the organization's social media channels, but listeners should subscribe so they don't miss any of the excitement. Listeners can tune in wherever they listen to podcasts, including Apple or Spotify. Or check out the podcast's website at wheatsonyourmind.com.

Grain and farm supply cooperatives have options for managing skyrocketing insurance costs

Grain and farm supply cooperatives are facing sharply higher property insurance premiums due to the increasing frequency and severity of weather-related disasters. U.S. property and casualty insurers have responded to the increase in natural catastrophe claims by raising prices, increasing deductibles and tightening coverage terms and conditions. For agribusinesses, insurance expense growth has outpaced total operating expense growth by a wide margin since 2021.

According to a new report from CoBank's Knowledge Exchange, commercial property insurance rates will remain elevated for the next 12-18 months, as insurers attempt to make up for recent year losses and pursue rate adequacy in an environment of higher costs. The CoBank report outlines strategies grain and farm supply cooperatives can evaluate to mitigate higher costs for insuring grain elevators, input storage buildings and other facilities.

"Over the past three years, cooperatives and their property-casualty insurers have faced a perfect storm of excessive property losses due to floods, tornados and a host of severe weather events," said Kenneth Scott Zuckerberg, lead farm supply and biofuels economist for CoBank. "And those losses have come during an inflationary period when the costs for labor and building materials needed to repair physical structures were much higher."

In 2022, the cost of U.S. weather and climate disasters totaled \$170 billion. That's up from \$155 billion in 2021 and \$114 billion in 2020. The magnitude of three consecutive years of above-average losses has driven one Omaha-based underwriter of property insurance for grain and farm supply cooperatives to exit the market. Other agribusiness insurers have restricted coverage.

Zuckerberg estimates that U.S. agribusinesses paid 40% to 60% more in risk-adjusted premiums so far this year. And cooperatives that experienced property losses between 2020 to 2022 saw rates increase by as much 100%, along with higher deductibles and lower total coverage limits.

"While there's no silver bullet solution, there are steps cooperatives can take to manage their premiums," said Zuckerberg. "Improving internal loss control and purchasing property coverage through a hybrid insurance program are among the options co-ops can evaluate in consultation with their accounting, legal and risk management advisors."

Cooperatives may be able to reduce property insurance costs by deploying newer analytic software programs that enhance internal risk management and improve loss control. These programs give cooperatives more ability to document improved risk management and negotiate coverage that closely aligns with their exposure, rather than the broader industry at large.

Participating in a hybrid insurance program created and managed by a specialty carrier or broker is another option available to cooperatives. Hybrid programs blend the benefits of traditional and non-traditional insurance. The non-traditional component of these programs gives cooperatives the opportunity to exercise greater control over their own risk management practices and the ability to self-insure more risk. The traditional component provides the security of using an established insurance company that has consistent reinsurance support and less capital intensity.

lelena reveals multi-year nutrient deficiency findings

Helena Agri-Enterprises reports surprising nutrient deficiency trends from more than 150,000 Extractor® tissue samples taken in multiple crops across the country over the last three years. Potassium tops the list as the most deficient nutrient in corn, cotton and soybeans, while boron is the nutrient to watch in wheat. Derek Emerine, national agronomist for Helena, says the

results call for growers to examine their own fields to ensure nutritional prescriptions are on point throughout the season.

"It's important to pull tissue samples on your own farm," says Emerine. "A tissue sample gives you the facts you need to prioritize better throughout the season, but it's not just a foliar solution. Depending on your results, it also allows you to shift your focus

Blue Valley FFA member wins

with commodity-based fertilizers applied in the fall or spring to address needs in the field proactively."

While the majority of the 150,000-plus tissue samples analyzed by Helena since 2020 came from corn, cotton, soybeans and wheat, a significant amount of fruit and specialty vegetable crops were also monitored. In addition to potassium, deficiencies in certain secondary nutrients stood out in the results, including magnesium in corn. zinc in cotton, sulfur in soybeans, and copper in wheat.

"When we look at very large data sets, we start to see trends emerge, no matter if you're in Alabama or Iowa," says Emerine. "That's the importance of looking at this data from a national level. Yes, certain nutrients will be more or less of a concern in certain geographies. But, if the overall data is pointing in one direction, it's probably something we should all pay attention to now."

Emerine and the team

telligence® platform that has supported growers with precision technology for over 20 years. With Extractor, tissue samples are taken from targeted locations in the field at key uptake periods. The data can also be georeferenced for correlations with soil and yield tests to create a complete picture of performance from season to season.

The ultimate goal of tissue sampling is to guide decision-making. While certain nutrients will



always be an issue, Extractor can find other missing links that have been overlooked historically. To measure crop health in your field, visit HelenaAgri.com to find your local Helena representative, who can help you create an Extractor program that's right for your operation. To hear more insights from Derek Emerine, National Agronomist for Helena. listen to episode 32 of the FieldLink Podcast on YouTube or wherever you listen.



State FFA Proficiency Award

Blue Valley FFA chapter was awarded a Proficiency Award at the 95th Kansas FFA Convention, May31-June 2, 2023, on the Kansas State University campus. Landon Schreiber is this year's Kansas State FFA Turf Grass Management Proficiency Award plaque and cash award. Schreiber owns the enterprise, or works for a business that involves the planting and maintaining of turf for outdoor beautification, providing a lawn mowing service that does not include installation or maintenance

sod produced for sale and sport field or golf course management. Schreiber will represent Kansas at the 2023 National FFA Convention in Indianapolis, Indiana. The award is sponsored by Sod Shop, Inc.

of agronomists at Helena use data from the Extractor tissue analysis program to measure crop health in-season and provide custom recommendations to growers based on plant need. Extractor is part of Helena's AGRIn-

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Rat Patrol

Like most people who work outdoors, I've had many experiences with snakes. One of my earliest, and perhaps most influential memories, is being chased by a copperhead in Virginia while picking mint for tea at a small spring-fed swamp, screaming like a girl running backwards, while my dad was throwing rocks at it and yelling at me to "Shut up!" He later explained that the snake was following my irritating screeching. I was six.

It took me decades to get to the point that I did not kill every snake I saw, and today, if I see a big blacksnake around the hacienda, I'm quite happy to see it, after my nerve hairs relax!

Our youngest daughter had no natural fear of snakes and the day she came walking up to the house with both hands full of squirming baby snakes,

we decided we needed to participate and at least help her to understand that even though these were just little stinky ringnecks, we don't go around just grabbing up any old snake! That was probably as therapeutic to me as it was educational to her.

We used to have lots of cats; I mean lots! Our oldest was the 'Cat Kid' and from the time she was old enough to walk she began toting cats around. Although most of them were barn cats, a highly prized and valuable asset on any farmstead, she would find and tame them before they were weaned. After the kids left home we still managed to maintain a pretty fair flock of felines, so our rodent and rabbit population was always kept in check. Until the Belgian Mallinois came to live with us. If you're reading this you're probably old enough to remember a sitcom called "ALF" (Alien Life Form) about a creature that continually hunted the family cat, which he considered a fine delicacy. That's our dog. Our cat herd. numbering some 28 head, was totally and completely annihilated within two weeks!

As you might have guessed, with no cats, and no rat terriers around any more, the rodent population exploded. The packrats are still an expensive problem in the winter time, when the blacksnakes are sleeping, to the point that about once a month, I have to check, or clean out the engine compartments on most of the rolling stock, no matter where it's parked, even if, like my feed truck, it gets used every day! These F-350s, V-10s in particular, have a large cavernous space between the engine block and the intake manifold, providing a nice warm place to build a nest. I've found everything from range cubes to a pencil, to a trailer marker light lens amongst the insulation, leaves and various other trash. not to mention the chewed-up wiring that racks up repair bills!

But summer brings the snakes and the rodents skedaddle for a few months or become snake food. However, as I have mentioned, there are moments of intense fear and heightened involuntary reaction involved in an occasional encounter with said serpents, especially late at night in the dim atmosphere of the porch light.

I had been travelling and returned home after my bride had already retired for the night. The door was locked and I had my key in my right hand ready to insert into the lock as I opened the storm door with my left, which incidentally was the wall and disappear off

not completely latched. As I jerked that door open and moved inside it to put the key in the lock, a fourfoot blacksnake, which had been precariously perched on the top edge of that slightly ajar storm door, came down upon my hat brim, stretching to his full length as he draped across both my arms!

For some reason, I heard some idiot yell, just as my boots lifted my feet about 18 inches above the concrete porch floor, and propelled my entire body backward about three feet at the same time that snake hit the floor and the door swung shut over him.

I am quite proud of my trigger discipline, in spite of the obnoxious noises that idiot kept making as my pistol came into line with that snake, and the adrenaline sent a piercing chill down my spine. "Good guy," the idiot exclaimed, and I watched that snake slither along

the end of the porch.

My pistol holstered, I found my keyring right where that snake had left it, checked overhead just in case, and entered the house, still hearing this same idiot making shuddering and grunting sounds. About that time my wife came out wondering what the heck was going on, and who was making those strange sounds. "Who let the idiot in?" I asked.

Turning around and stumbling back toward the bedroom she said. "You did!"

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

Insight

Cont. from page 2 loved to share stories and pictures from the trip. At the age of 94 he participated in the Dream Flight and took a ride in a WWII biplane.

He cared about making a good impression and showing respect. Grandpa showed tremendous pride that our family dressed formally for grandma's funeral because he thought too few people show that kind of care and effort anymore. My cousin recounted how. in the age of cell phones, he always left her very formal voicemails stating, "Hello, Jenna. This is your grandfather, Emil Mundt...

My grandfather passed along more than the genes for bushy eyebrows and having a big sweet tooth to his children and grandchildren. His values of love, service, generosity, hard work, dedication, pride and high standards are a legacy that live on in me and my family members.

Happy Father's Day and thank you to all the men who are modeling important values and showing the value of character in 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.

some Caterpillar collectibles

anvil 12" w/Hardy hole; 100+/

Studebaker short bed trailer; 3

JD riding mowers; Craftsman lawn vac & chipper; 1998 Honda

Accord, V6, 2 dr.; Hand & Shop

tools, L&G equipment, kitchen

license

plates

ΓΙΟΝ

older/newer

Fireflies illuminate landscapes with summer-time love soil surface. After 18 to

The flickering of fireflies signals the beginning of warm summer nights. Although these common beetles evoke a sense of wonder for many people, they are simply performing a luminescent courtship ritual that has evolved over countless years, says University of Missouri Extension state horticulturist Michele Warmund.

There are about 2,200 known species of fireflies worldwide, with about 125 in North America. The American big dipper firefly (Photinus pyralis) is the most common species in Missouri. Adults of this firefly are about a halfinch long, have a red plate behind the head with a black spot in the center, a blackish-brown body and wing covers (elytra) outlined in yellow. The last section of the abdomen,

which emits a flicker of light, is known as the lantern.

lantern glows The when an organic substance called luciferin is oxidized in the presence of the luciferase enzyme, resulting in the release of energy as light.

At dusk or during the early evening, male big dipper fireflies display a J-shaped flash about every six seconds while hovering about two feet from the ground to attract mates. Females are usually found in grass or other low-growing vegetation, waiting for an attractive mate. A female will flash back to the hovering male to signal that she will accept him or remain dark if she rejects the male, says Warmund.

The female big dipper firefly lays her eggs, which also glow briefly, on the



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and the larvae, with two light-producing organs, begin feeding on snails, slugs and worms. The larval stage lasts one to two years before the luminescent pupal stage, which lasts only about nine3 to 15 days. Firefly numbers are di-

25 days, the eggs hatch,

minishing in areas where their habitat is shrinking and where light pollution occurs. To preserve fireflies in residential areas, leave a bit of vegetation such as grass clippings or leaf litter in a small area, which will retain moisture and attract fireflies and their potential food sources. Use pesticides only when needed. Limit outdoor lighting when fireflies are active. If needed, use red light bulbs, as this color is less disturbing to fireflies. Then sit back, relax and enjoy their ethereal beauty as they perform their courtship flickering in the night, says Warmund.

AUCTION SATURDAY, JUNE 24, 2023 - 10:00 AM Located at 237 NW Mayes St., MELVERN, KANSAS Vintage buffet w/mirror; vintage style sewing machines; 60pull out leaf dining table; 2 vin-5 lb. bags of New Material; 4 age step stools: vintage wash

stand; 2 vintage square trunks; 10+/- Carnival glass pieces; assortment of Flo-Blue; Large Amount of CATERING supplies, enough for several 100 guests; handmade Doll House 52x38x17 inches; 15+ various plastic bags of yarn, embroi dery, etc.; selection of thread 1000s of buttons of all kinds 8 shapes plus some Goodyear Rubber buttons; assortment of Arts & Crafts books & supplies vintage toys & games.

NOTE: Lots of unusual and vintage items, plus Large amount of sewing items, catering items, etc. CASH or CHECK ONLY. **KAREN LADENHOFF &**

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_HS vearbooks: Bell collection: glass, collectibles, etc. etc.

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irst); Antique bedroom suite;

antique dining table w/6 chairs:

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win hospital bed; Noritake 8 pl.

settina: Whirlpool 18.2 cu. ft. re-

frigerator; 3 porcelain dolls; 10

pocket knives; several vintage

School Bus Business Liquidation AUCTIO 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 Gate way 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 (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. 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; Associ ated 280amp standing battery charger, looks new; AC recovery, recharge machine; lift for dual wheels; HD stand for diese 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; Ig. 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.

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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

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Is there any sweeter music than the sound of the falling rain? The hallelujah chorus of the bullfrogs? The splashing of the cars on the street? The rumbling of thunder?

The clouds have been glorious, so incredible they are distracting. Looking to the south as I drove to Wallace last night was like looking into the sea if fish had been swimming in the dark blue it would not have seemed out of place. To the north, the setting sun shone on clouds piled like snow on the horizon. To the east,

streaks of rain appeared as if an artist had swiped his brush from the cloud to the ground.

The green in all its shades and hues is like a balm for the senses. The air smells of life rather than dust.

Kansas is bursting with life

Thank you, Lord.

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

USDA forecasts ag exports will decline in 2023

Decreases in corn, wheat, beef and poultry exports led the USDA to reduce its latest 2023 U.S. agricultural exports forecast to \$181.0 billion, down \$3.5 billion from its February forecast. Imports are projected at \$198.0 billion in 2023, down \$1.0 billion from February, a decrease primarily driven by horticultural, livestock, dairy and poultry product imports, USDA said. This year's trade deficit is the first since 2020.

USDA lowered the outlook for livestock, poultry and dairy exports by \$1.2 billion to \$39.3 billion, as lower beef and poultry estimates outweigh gains in dairy. Beef exports had the largest decline, down \$700 million to \$9.3 billion, as weaker unit values for beef muscle cuts more than offset firm shipments to Mexico and East Asia. USDA left the pork exports forecast unchanged at \$6.3 billion. Poultry and products are lowered \$300 million to \$6.7 billion, the result of a weaker outlook for chicken part shipments to China, USDA said. Dairy exports are up \$100 million to \$8.9 billion on higher-than-expected volumes of non-fat dry milk, cheese, lactose and whey.

On the grain and feed side, exports are forecast at \$40.5 billion, down \$3.3 billion from the February forecast. USDA forecasts corn exports at \$14.5 billion, down \$2.1 billion from the previous forecast on both lower unit values and volumes. Brazil is forecast to have a record production this year, which USDA said has eased global prices and made Brazil's corn more price competitive than U.S. corn.

USDA said that even as inflation remains on a slowing trend, economic growth challenges are materializing as monetary conditions tighten. World real gross domestic product (GDP) is projected to increase by 2.8 percent in 2023, unchanged from the previous forecast. Projected growth for the United States' real GDP in 2023 is raised to 1.6 percent up from 1.4 percent February. U.S. consumer spending has been resilient, but April 2023 Consumer Price Index (CPI) showed prices had increased by 4.9 percent over the past 12 months.

Meanwhile, USDA said the Federal Reserve has reaffirmed its intention to continue its scheduled interest rate hikes given above-target inflation and the low unemployment rate, last measured at 3.4 percent in April by the U.S. Bureau of Labor Statistics.

Grass & Grain, June 20, 2023 Ag Business Council selects Morgan and Schnuck for Distinguished Service Awards

Veteran agricultural educators Jim Morgan of Louisburg and Deanna Schnuck of Boonville, Missouri have been selected by the Agricultural Business Council of Kansas City to receive the group's Distinguished Service Award.

"We are indebted to the many educators like Jim and Deanna who have inspired, guided and mentored young people from rural America," said Dustin Johansen, chair, K.C. Ag Business Council. Johansen, senior vice president of Farm Journal's Livestock Division, pointed out these individuals have influenced hundreds of young people in their career choices and experiences, often without the recognition they so richly deserve.



Jim Morgan, Louisburg FFA Advisor

Jim Morgan was named to Louisburg's agricultural education position in 1982, soon after graduating from Kansas State University. When the new school term begins this fall, it will mark his 42nd year in the classroom. In his tenure at Louisburg, Jim has had Louisburg FFA teams win 52 state FFA Career Development Event championships and has had 42 state runners-up. Louisburg has also had two National FFA **Career Development Event** Champions. Also, while at Louisburg he has had two state FFA officers, over 30 state FFA degree winners and numerous proficiency award winners. Jim has hosted 18 student teachers from Kansas State University while also serving on their Curriculum Review and Licensure committees. He has also served on the Competency Profile Review and Agriculture Education Accreditation committees for Career and Technical Education Division of the Kansas State Department of Education. Jim has served on many committees on the state and national level within the Kansas and National Association of Agriculture Educators. In 2014 he served as president of the Kansas Association of Agriculture Educators. In his spare time, Jim looks after his family farm near his hometown of Greeley, Kansas.



Deanna Schnuck. **Boonville FFA Advisor**

Deanna Schnuck has been an agricultural education instructor for 21 years. She began her teaching career in 2003 at the Grand River Technical School in Chillicothe, Missouri, and moved to Boonslick Technithe cal Education Center in Boonville in 2004 where she has been an instructor for the past 20 years. Deanna has been a leader in agricultural education on many levels. She was elected president of the National Association of Agricultural Educators at the 2022 NAAE Convention after serving as NAAE



LAND AUCTION

president-elect, NAAE Region IV vice president for three years, and NAAE Region IV secretary for three years. She had the honor of serving the Missouri Vocational Agriculture Teachers Association (MVATA) for eight years on the area, district, and state levels. Additionally, Deanna serves as a NAAE representative on the National FFA Board of Directors, serves on the National FFA Board of Directors/FFA Foundation Joint Governance Committee, and chairs the National FFA Board of Di-

rectors Equity, Diversity, and Inclusion committee. Deanna has also been awarded both the Honorary State and American FFA degrees. She earned her bachelor's and master's degrees from the University of Missouri. In her spare time, Deanna helps run the family produce business as well as helping her husband, Art, with his livestock and row crop operation.

The Council will honor Morgan and Schnuck for their distinguished service at a reception in Kansas City on July 6.

REAL ESTATE & PERSONAL PROPERTY 2-DAY AUCTIO

DAY 1: SATURDAY, JUNE 24, 2023 * 10:00 AM Tools, Shop Equipment, Truck & Outdoor Items

DAY 2: SUNDAY, JUNE 25, 2023 * 12:00 Noon Personal Property starts @ Noon (House sells at 2 PM)

AUCTION LOCATION: Held Onsite: 105 E. Webster, LOUISVILLE, KS



DESCRIPTION: This 4 bedroom/1 bath home comes with just over 1300 sq. ft of living space. Additionally you will find two fantastic outbuildings/ shops to utilize. One is 30x40 and the other is 24x30.

This all sets on a nice country sized lot!!!

REAL ESTATE TERMS: Property sells AS-IS, WHERE IS. 5% non-refund able down payment is required on the day of sale by check. Buyer must be able to close on or before July 24, 2023. Buyer needs a bank letter of loan approval or funds verification. Cost of Owner's Title Policy to be split equal-ly 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 náterials. Crossroads Real Estate & Áuction LLC is representing the Seller.



SELLING JUNE 24: TRUCK & TRAILERS: 1999 Chevy Silverado (regular cab 2WD, ~217k miles, 5.3 V8, auto); 2 wheel 10' flatbed trailer; bickup bed trailer

MOWERS & BUGGY STYLE GO-CARTS: JD 318 riding mower w/new engine; Snapper riding mower_____", misc. push mowers; rototiller; 150 CC & 200 CC buggy style go carts; Schwinn Orange County Chopper Bicycle-Stingray w/satchel. EQUIPMENT & TOOLS: Ram Air 80 gal (5 HP) 220 air compressor; sm. air compressor; Central Machinery parts washer; Miller Thunderbolt AC/DC arc sm. air compressor; welder; Schumaker 6/2 battery charger; sm. cutting torch bottle set w/cart (no hoses or gauges); Blue Point/Snap On rolling ool cart w/drawer; Craftsman table saw; router table; Craftsman compound miter saw w/ stand: Matco transmission pressure gauge set; Snap On MT 2700 Dis/KV ignition probe; Snap On MT 1112 inductive ammeter set; Snap On deluxe AC clutch hub puller & installer kit; Snap on mini scanner; Blue Point harmonic damper puller; Blue Point; tire pressure gauge; Matco special oil filter sockets: Snap On tach-dwell duty cycle meter; Mac spark plug gauge; Kent-Moore timing belt tension gauge; valve spring compressor; orque angle gauge; soft plug driver set; A-frame bushing driv-er set; exhaust expanders; Blue Point master power steering oump/alternator remover/installer kit; Chicago pneumatic 3/8" impact wrench; CU boot camp pliers; valve quide reamer (sm. block Chevy); Craftsman 1/2' drive ratchet; piston ring groove cleaner; engine rebuilding tools Matco spill free funnel; Coleman generator; propane heater; set of number stamps: vices: suction gun; aspirator; LOTS of wrench es, socket sets, hammers etc. & LOTS of other tools!

MISC .: Automotive manuals McCall cabinets; metal work bench; antique wood parts bin used lumber; storage boxes automotive parts; divider box w/ union fittings; advertising yard-sticks; Snap On girls clock; LOTS of auto collectibles; Budweise collectibles including LOTS of Earnhardt Jr. & Sr. items.

SELLING JUNE 25:

APPLIANCES & FURNITURE Microwave; sm. kitchen appliances; sm. kitchen table w/2 chairs; dining table w/6 chairs & matching China cabinet curved glass China cabinets recliner/loveseat; glider rocker w/footstool; buffet/hutch; China cabinets; storage cabinet; lg TV cabinet; card tables; wood framed bevel glass mirror (old) home interior pics. ANTIQUES, COLLECTIBLES

& GLASSWARE: Old crock bowls; Depression glass; CI door stops; Wamego items; Hull art pcs.; Janice Brunkow pieces Home Interior Masterpieces Kerosene lamps: Budweiser holiday mug collections; lanterns graniteware; marbles; sm. Cl kettles; Belt buckles (Wamego, Snap On, Winchester; Father Biehler, Flush); American Fos-toria; Fenton; Carnival glass; knick knacks; USSR animals miniatures; HP plates; paper-weights; LOTS of Elvis collectibles; Goebel birds; Barbie dolls. MISC.: Pots & pans; Tupper-ware; kitchen utensils/flatware; t-towels & linens; cookbooks; Py rex; Guardian ware; stemware Longaberger Crisco basket and others; MANY more items that are too numerous to list!





SELLERS: JIM & TERESA KELSEY

Check us out on Facebook & Online for more info www.kscrossroads.com www.facebook.com/KScrossroadsauctions ANDREW SYLVESTER, Co-Listing Agent/Auctioneer, 785-456-4352



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Checkoff-Funded Research Helps Get Beef on Grills.



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Walmart has announced it will build its first-ever fully owned and operated case-ready beef facility in Olathe. The retailer will invest \$257 million in the plant and create 667 new permanent jobs. Construction of the facility will also create 1,000 design, fabrication, and construction jobs.

"Thanks to our work to make Kansas a top food and agriculture state, companies continue to invest in our communities and create high-paying jobs for Kansans," Governor Laura Kelly said. "Walmart's innovative new facility will support a more prosperous future for Olathe, for the Kansas City metro, and for our state as a whole."

The opening of the 330,000-square-foot facility will further Walmart's efforts in creating an endto-end supply chain for high-quality Angus beef while increasing transparency and capacity in its supply chain to deliver high-quality products for its customers in the Midwest.

The new facility is set to break ground later this year. The facility will be designed and built by Mc-Cown-Gordon Construction of Kansas City. Once opened in 2025, the facility will process Angus cuts, supplied by Sustainable Beef LLC, into case-ready beef products such as steaks and roasts to be sold in Walmart stores across the Midwest.

Walmart first announced its ambitions to create an end-to-end supply chain for Angus beef in 2019 and has made numerous strides since then, with the opening of a caseready beef facility in 2020 and its equity investment and long-term commercial agreement in Sustainable Beef LLC last year.

Walmart customers' shopping habits have evolved over recent years, and more customers are seeking greater transparency in the supply chain and high-quality offerings available at affordable prices. This case-ready facility will increase needed capacity in the beef industry and allow Walmart to keep up with customer demand.

"At Walmart, enhancing quality is integral to how we innovate," Walmart senior vice president of deli, meat, and seafood David Baskin said. "Once opened, our case-ready beef facility in Olathe will mark an im-

press book; Miller beer sign;

Coke ads; lightning rods &

balls; large Metlox farm set;

child's ironer: new kraut cutter

in box; fishing picture; Chap-

man Ks. Road atlas; 1932 car

tag; glass skillet lids; baby

portant next step in our journey to create an endto-end Angus beef supply chain, ensuring our customers have access to the high-quality meats they expect at the everyday low prices they rely on."

"Since day one of her administration, Governor Kelly has been focused on creating and retaining good-paying jobs in our state," Lieutenant Governor and Secretary of Commerce David Toland said. "The Walmart facility will provide solid career opportunities for hundreds of Kansas families in addition to benefitting the entire regional economy."

"This is such great news," Olathe mayor John Bacon said. "We're thrilled that Walmart chose Olathe for its innovative facility. This huge capital investment will help create more jobs that will greatly benefit entire region."

"We couldn't be more excited about this stateof-the-art facility coming to Olathe," Olathe Chamber CEO Tim McKee said. "We can't thank Walmart, the State of Kansas, and the City of Olathe enough for their help in bringing this facility, and so many great jobs, to our city. This is a huge economic development win for our community."

merce David Toland said. the City of Olathe and our Study highlights the role of clean technology in reducing food waste

Researchers at the University of Houston Conrad N. Hilton College of Global Hospitality Leadership are shedding light on how clean technology can help foodservice companies reduce waste and establish long-term sustainability goals.

On-site foodservice companies provide high-volume food management on a large scale in places like schools, hospitals and stadiums across the U.S., and they are re-

sponsible for a significant portion of all the country's food waste. For example, approximately 100,000 schools serve lunches to nearly 30 million students each day, and around 530,000 tons are wasted each year. According to the United Nations Environment Program, onethird of all food produced in the world - about 1.3 billion tons - is lost or wasted every year. In the U.S. alone, more than 130 billion pounds of food goes to

waste each year at a cost of over \$160 billion. And food accounts for more than 20 percent of municipal solid waste in the U.S., taking up more space in landfills than anything else.

In a study published in the Journal of Hospitality and Tourism Research, Tiffany Legendre, an associate professor at Hilton College, and her team, interviewed 17 leaders of the country's largest onsite foodservice providers about the role clean technology played in their goal setting and achievement for reducing food waste. Clean technology can range from food procurement and waste tracking software and equipment to digital composting systems.

"Previously, companies couldn't keep track of how much waste was being produced because the data management wasn't good," Legendre said. "Clean technology adoption can make organizational food waste reduction goals more specific and attainable by their ability to measure and quantify what and how much is being wasted."

Auction will be held in Kenwood Hall at the Saline Co. Expo Center, 900 Greeley, SALINA, KS Crock elk umbrella stand; Rookwood flower frog; Roseville (2-8, 1-R-B-6, 463-5, large collection of Roseville; pan; bow frames; Railway Ex-

eville (2-8, 1-R-B-6, 463-5, 4-8, 3-5, 1327 38-6, 1-1, other); 6" Van Briggle shade; blue Van Briggle bowl; large collection of Dryden; large collection Fostoria (plates, cups, serving pieces); Carnival glass inc: pitcher & tumblers; large collection Rosepoint stems: Jadite: Red Wing Bob White pottery; RS Prussia bowls; sailboat dishes; blue Fire King; Shawnee Corn pitcher & bowl; Frankoma inc: Christmas plate set; set Haviland china; game plates; Little Bo Peep child's dishes; Cambridge stack candleholders; Bristol china set; Miltonvale Pottery "Catfish & Swan"; Oatmeal glass; Open Home pottery dishes; green beater jar w/lid; crock hanging basket; large collection Luray dishes; Blue Ridge china; black glass; Coors double tea pot; Hopalong cup; Hummel plates; Louisville Stoneware set dishes; blue & pink child's dish sets; Play Time Acro Agate dishes; very large collection of pink & green Depression; large collection Fostoria; large collection Candlewick;

large collection of Roseville; many pieces glass; Red Wing planter base; Aladdin electric lamp; kerosene lamps; Dolphin lamp; castor set; tea pots; apple cookie jar; McCov cookie jar; Jiminy Cricket cup; Country Kids plates; shakers; large collection collector plates; International Christmas ornaments; Dickens Christmas village; bird collection; Shawnee cat cookie jar top many pieces brown Ovenware; store jar; Lee mustard tin; Singulars Linn, Ks. Watt bowl & pitcher; Radium Ore water cooler; 6 gal Ice Water crock; Marshall pottery water cooler; 6 gal brown crock; 4 gal brown churn: brown churn; crock pitcher; crock bowls; brown crock; Sana chicken glass Fount water top; Coors pitcher; Bud steins & posters: Hamilton figurines: 100 Madame Alexander dolls in original boxes; Barbie commemorative dolls; Precious Moments dolls & figurines; Beanie Babies; baskets; Muppet glasses; Munsing wood bowl; hand stitched quilts inc signed; 50's hanky box; Linds-

scale; steel leather stamps; electric churn; #17 tin churn; 1/2 gal ice cream freezer; small oilers: 1970's Life magazines: wire rack; gas heater; pool score keeper; wood wash tub stand; cultivator handles; hand crank corn grader; bird cage; Coleman stove fuel measure; reference books; 2 kilns small 10" tall; 2 curved glasses for china cabinets; 45 records: flatware: oil iar carrier; cardboard Miller beer box; Fisher Price duck; sewing items; large collection; FUR-NITURE: Heywood Wakefield end table; oak curved glass china cabinet lighted; pine dish cupboard; 3' pine slant front showcase; tall ice cream table; 10 ice cream chairs; oak pattern back rocker; cabinet sewing machine; Hoosier top; wicker plant stand; buffet mirror; benches.

NOTE: Check our website for pictures at www.thummelauction.com. This is a very large auction. There are hundreds of pieces of good glass. Kenny collected for many years. KENNY BRICHACEK ESTATE

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



Luxury Countryside Home in the Flint Hills







The Tri-State Feeders II property is located 3 miles south of Turpin, Oklahoma on US-83. The real estate contains 560 acres± with 30,000 head capacity and is improved with a 3,535 sq. ft. office, 45,000-bushel grain storage, 30,000 feet of concrete bunk line, 4 electric water wells, 80' truck scale, 2 cattle scales, and multiple buildings. Property is agent owned.

Visit www.bigiron.com for more information

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JULY 6-JULY 20, 2023 BIDDING ENDS AT 1 P.M. CDT

Get a salebill, register and bid at www.bigiron.com/realty

Bid Online

Legal:

The W ½ & W ½ SE ¼ Section 12-4-20E and NW ¼ Section 13-4-20E Beaver County, OK, containing 560+/- acres Location: From the intersection of Hwy 83 & Hwy 3 at Bryan's Corner, go 12.5 miles north to the property. From Liberal, KS, go 15 miles south on Hwy 83, or from Turpin, OK, 3 miles south on Hwy 83.

Attend the Auction Thursday, July 20, 2023 9 a.m. CDT until bidding ends Comfort Suites

2891 Centennial Blvd, Liberal, KS 67901

BigIron Realty Agents will be at the Comfort Suites in Liberal, KS, on July 20, 2023, from 9:00 a.m., until the conclusion of the online auction. Please come during the times scheduled to discuss the farm. BigIron Realty Representatives will assist buyers with registering to bid online. You do not have to be present to bid online, but you must be available by phone. Sellers: Thinking of selling your property? Please attend this auction to see how it works! TURPIN, OK Seller: Tri State Feeders II

Tri-State

eeders II

Contact Your Listing Agent RON STOCK 402.649.3705 rop.stock@bigiroprealty.com



EXPERTS IN SELLING LAND

Information was obtained from sources deemed reliable, but broker makes no guarantees as to accuracy. All prospective buyers urged to fully inspect property and rely on their own conclusions. Copyright 2022 Biglron Realty. All rights reserved.



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- Hundreds of auctions, online and in-person. www. kansasauctions.net/gg/
- Hill Estates #4 Online Auction (Bidding Open NOW with a soft close June 21, 8 pm) — Selling several New items still in original unopened packaging, furniture plus collectible items (located at Bushton) & held Online at hollingerauction.hibid.com/auctions/current. Auctioneers: Hollinger Online Auction.
- 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.
- Douglas Estate Online Auction (Bidding opens June 21, 8 am with a soft close June 28, 8 pm) -Selling a full line of furniture, freezer, washer & drver, large selection of collectibles, player piano, tools & supplies (located at Great Bend) & held Online at hollingerauction.hibid.com/auctions/current. Auctioneers: Hollinger Online Auction.
- June 22 Real Estate Auction consisting of a 3BR, 1BA home sitting on a double lot, 2 car garage and a 24x18 workshop/shed & more held at Westmoreland. Auctioneers: Crossroads Real Estate & Auction, LLC.
- June 23 Friday evening public auction consisting of 2014 Chevrolet Impala LTZ Sedan, JD Z445 zero-turn mower. Lowe Big Jon 14' flat bottom boat, new never used shop tools, furniture, collectibles, household & misc. held at Lawrence for Alnoma Flachsbarth. Kathleen A. Puffer, POA & Kathy Colson (Late Jim Colson). Auctioneers: Elston Auctions.

Ford LTD, 1986 Corvette convertible, 1959 Dodge Royal & more, Tractors inc. NH 1520 w/Woods loader, Ford 1510 w/Ford loader, Ford 8N, ATVs inc. 2017 Kawasaki 5X Mule, Polaris Outlaw 90, hubcap collection, lots of auto parts & engine & more; Farm, Ranch & Shop Tools, lawn & garden, household & collectibles & more held at South Hutchinson for Marvin & Vivian Becker. Auctioneers: Morris Yoder Auctions.

June 24 — Estate auction selling Antique & modern furniture, glassware, china, collectibles, beer making equipment tools & garage items. Both days held in Topeka for Elmer & Dixie Bailey Estate. Auctioneers: Wayne Hunter Auctions.

- June 24 Antique furniture inc.: Organ stool w/ glass ball feet, tables, dressers, ice cream tables & chairs, couches, walnut cherry quilt chest, oak desk & more, antiques, primitives & collectibles inc. crocks, Aladdin lamps & other lamps, pottery, cookbooks, jewelry, glassware, waffle glass, old pictures, Pyrex, Frederick Remington print, misc. household items, tools & more held at Portis for Carol & Lyle Dixon Estate. Auctioneers: Wolters Auction & Realty.
- June 24 Car & truck body parts inc. 1933 Chevy 2 dr. sedan body & frame, 39 or 40 Ford pickup cab, 1940 Ford panel wagon & more, lots of auto parts, 1970s Rokon motorcycle, lots and lots of native lumber, restaurant equipment, some furniture & more held at **Emporia.** Auctioneers: Hancock Auction & Real Estate.
- June 24 Antiques, collectibles inc. Remington bronze "Scout" & others, pictures, artwork, Czech dishes, glassware, K-State items, Coke sign, household. furniture. hand tools & more held at Manhattan for Ron & Jan Janasek. Auctioneers: Thummel Real Estate & Auction, LLC.
- June 24 Tractors inc. 7045 Allis Chalmers.

tion 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. June 25 — Assorted coins, Furniture, L&G Equipment, License Plates, Pocket Knives, some Caterpillar items held at Lyndon for Property of The Late Hotch & Betty Hanna. Auctioneers: Wischropp

Auctions. June 25 — Bronzes inc.: "Mountain Remington Man," "Bronco Buster," & others; antique furniture inc. 200 year old fancy carved walnut bed, had woven wool Turkey rugs & other rugs, many good pictures, Fenton, cut glass, beaded purses, large collection of linens, Boy Scout items, Military items, Indian items & more held at Manhattan for Tom & Jane Lohman. Auctioneers: Thummel Real Estate & Auction, LLC.

June 29 — 1999 Ford F-150 pickup, dump bed trailer. Polaris Xplorer 500 ATV, lawn & garden items including zero turn mowers, riding mowers, shop tools & miscellaneous. guns, household & collectibles held at Pretty Prairie for Steve & Jackie Graber. Auctioneers: Morris Yoder Auctions. June 29 — Land Auction consisting of 522 acres m/l of Washington County Land selling in 6 tracts held at Washington for Brenneis Family. Online bidding available www.MidwestLanat dandHome.com. Auctioneers: Midwest Land & Home, Jeff Dankenbring, broker.

July 1 — Estate auction including 1991 Harley Davidson custom low rider motorcycle, guns, gun safe, misc. ammo, shop tools & lawn and garden, household, collectibles inc. numerous lighted beer signs & more held at Valley Center for Shane Nelson Estate. (Also selling Real Estate at Noon, go to Rigginhomes.com for info). Auctioneers: Morris Yoder Auctions.

wood sheets, motors, scrap iron, lawn & garden tools, fencing, chainsaws & more, 2017 JD 4WD mower, Craftsman 48" riding mower & other mowers held at Salina. Auctioneers: Lazy J Auctions, Loren Meyer.

- July 1 School buses, 5-ton Military vehicle, pickup with snowplow, large variety of tools & shop equipment from an up to date school bus mechanic's shop held at Junction City for B&B Busing. Auctioneers: Randy Reynolds & Greg Kretz.
- July2—Antique furniture, Frank E. Reese bronze "Wapiti Elk,", artwork inc.: Charles Rogers oil, Sandzen 14"x11" print "Summer Twilight," Signe Larson water color. Maleta Forsburg water color & more, Roseville, Weller, VanBriggle, Hull & other pottery, pink Depression & other glass, toys & Hot Wheels, large assortment of other good collectibles held at Salina for Ilene Lambert. Auctioneers: Thummel Real Estate & Auction, LLC.

Unreserved Online Auction (bid Online July 6-July 20) - Tri-State

Grass & Grain, June 20, 2023

Feeders II 30,000-head feed yard, 560+/- Acres Beaver County, Oklahoma with 3,535 sq. ft. office, 45,000 bushel grain storage, 30,000 feet of concrete bunk line, 4 electric water wells. 80' truck scale, 2 cattle scales, and multiple buildings (property is agent owned). Attend the Auction July 20 at Liberal or bid online at www. bigiron.com/realty. Auctioneers: Big Iron Realty. July 8 — 1948 AMI juke box, 45 records, appliances, antique & modern furniture, pictures, collectibles, glassware, silverware, Christmas items, Hesston belt buckles, coins, tools, yard tools & more held at Randall for Leota & Jim Clawson Estates. Auctioneers: Thummel Real Estate & Auction, LLC.

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. July 13 - Jackson County Real Estate auction consisting of 232 acres in 2 tracts: T1: 154.68 acres with a 2BR ranch-style home, balance includes

approx. 40 ac. terraced brome hay ground & approx. 110 ac. mixed grass pasture w/heavy trees & brush, 1 pond; T2: 78 acres pasture with mixed grass, heavy trees & brush held at Holton for The Estate of Vernona Bolz. Auctioneers: Harris Real Estate & Auction, LLC.

July 22 - Farm machinery, livestock equipment, misc. farm supplies & household goods held Northwest of Abilene for John Archambault. Auctioneers: Kretz Auction Service.

July 22 — Huge Estate & moving auction inc.: Polaris XPress 300 4-wheeler, zero turn mower, Craftsman Big Wheel mower. Donahue tilt trailer, furniture, Native American collectibles. pottery, albums, appliances, salvage, shop tools of all kinds & much more held at Bridgeport. Auctioneers: Lazy J Auctions., Loren Meyer.

Pilot test program of tower garden curriculum for rural schools coming to close

A four-month pilot study on creating a curriculum about vertical farming is wrapping up at a rural Kansas high school, thanks to a federal grant received by the Kansas Foundation for Agriculture in the Classroom (KFAC) and the Rural Education Center (REC) at Kansas State University's College of Education.

Career Awareness for Rural Agricultural Sciences Through Tower Gardens (CARAT) is designed to attract students to pursue degrees in agriculture and food science. The \$150,000 award for the project was funded through the Secondary Education, Two-Year Postsecondary Education, and Agriculture in the K-12 Classroom Challenge Grants Program with the Research Education and Economics-National Institute of Food and Agriculture.

A new curriculum on using tower gardens, a form of vertical farming, is being created and tested at Washington County USD 108 Schools, a REC's Rural Professional Development Schools Network member. Chelsea McCall, a Kansas State University (KSU) graduate and high school biology teacher at Washington County, is the lead teacher piloting the curriculum and part of the curriculum development team. Katie Hutchison, an ESOL/science teacher at Lawrence High School, is the lead curriculum designer. Together, the team has developed a unit of several lessons and resources.

Nancy Zenger-Beneda is the lead principal investigator and serves as executive director of KFAC, an affiliate program of KSU. Rural Education Center director J. Spencer Clark and Assistant Director Lori Goodson are co-principal investigators on the grant and have faculty appointments in the College of Education's Department of Curriculum and Instruction.

"Students have participated in interactive activities while learning about biology and agriculture careers," Zenger-Beneda said. "Students designed a vertical farm, explored agricultural engineering, and worked as a class to plan and harvest their tower garden.'

As part of the project, the students have studied plant nutritional needs and planned individualized scientific experiments as a soil scientist would. Other curricula highlights include developing a product and preparing marketing materials with nutritional product analysis. Throughout the lessons, students learned about food quality, genetically modified organisms, and DNA. Intertwined in the unit, students learned about agriculture careers and skills used in each job. They were then challenged to consider how their skills and preferences might align with employment opportunities. In the final lesson, students make a case for the importance of learning about agriculture

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June 24 — Material, buttons, sewing machines, Vintage Furniture, Tools, Catering items, Old Toys held at Melvern for Karen Ladenhoff & Carolyn/ George Alexander. Auctioneers: Wischropp Auctions.

June 24 - Real Estate consisting of 20 acres m/l of Sedgwick County land with a 3BR, 2 1/2BA ranch-style brick home. Also 2002 Chevy 1500 pickup, Troybilt Pony mower & others, guns, shop & household items held at Wichita for Paul L. Kellev Estate. Patty Kelley, seller. Following the auction will offer 8 storage units (at different Wichita location). Auctioneers: Van Schmidt Auction, Farmers National Company. June 24 — Classic cars inc.

1955 Fordomatic Fair-

lane, 1967 Mustang, 1969

Farm Equipment, shop items, mowers, 4-wheelgun, household, ers. 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 Edgecomb.

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 Huge farm equipment liquidation aucJuly 1 - Very large auction inc.: Roseville, Van-Briggle, large collection of Dryden & Fostoria, Carnival glass, blue Fire King, Shawnee, Frankoma, Hummel plates, large collection of pink & green Depression, Dickens Christmas Village & other Christmas decor, crocks, 100 Madame Alexander dolls, Barbies, quilts, & many other collectibles, furniture & held at Salina for Kenny Brichacek Estate, Auctioneers: Thummel Real Estate & Auctions, LLC. July 1 — Huge Estate auction including furniture, exercise equipment, appliances, vintage items, tins, glassware, galvanized items & more, hunting supplies such as clothing, scopes, knives, gun cases, lanterns & more, woodworking & shop tools, cherry ply-

SUNDAY, JUNE 25, 2023 -- 11:00 AM Auction will be held at the National Guard Armory, 721 Levee Drive, MANHATTAN, KS ANTIQUES & COLLECTIBLES shepherd's lanterns; copper Mass Infantry); Army saddle Bronzes inc: Remington "Mounbags; clothes, finger print set ladles & pans; German butter tain Man," "Bronco Buster," spreader; brass bed warmer; medals; 1942 foot locker; repli-'Chevenne": bronze buffalo: several Lladro's; caster sets; ca 1860 army pistol; camel sad-14" Buffalo Soldier statue; Italy cut glass pieces; Fenton piecdle bag; Boy Scout items; nest cowboy figurine; 200 yr old fanes; RS German bowls; brides ing boxes; wooden sled; canes cy carved walnut bed; marble baskets; china pieces; beer 2 swords; 2 Daisy BB guns; pair top humidor cabinet: several steins & glasses; perfume botiron wheels; wood boxes "Indehand woven wool Turkey rugs; tles; Oriental items; china clock; pendent Breweries"; branding 2 Greek Flokati rugs; Kurddresser set; lamp shades; 3 irons; night sticks; unusual iror ish rugs; Belgium tapestry's; beaded purses; Halloween; wood handle tool; Kroger cof-Charlen Kinser Designs bears; fee tin: 1964 Worlds Fair sketch Crewel embroidery dove; many good pictures inc: Ft. Leavenlarge collection of linens, table book; assortment of books; set worth Main Post Chapel signed cloths, bedspreads, doilies, modern golf clubs. napkins, place mats; Boy Scout print (Shari 329/360); The Indian items: Hopi basket; Cheshire Hunt (Artis Kilburwe); 2 rugs; Kachina doll; arrow Military items; 1914 items: Army saddle bridle complete heads; spears; hammers; No-Frank Raton Fox Hunt picture; other good pictures; Turkey (Major WH Dolan WWI 6th mad home hanging utility bag. Note: The Lohman's have moved to a smaller home. Tom & Jane were in Turkey several years, many of the rugs are from Turkey. They have collected for many years, there are many unique items. Check our website for pictures at www.thummelauction.com

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

This project focuses on tower garden curriculum for high school students enrolled in science and is aligned with Next Generation Science Standards. As the next pilot runs, the team will be looking at connecting the curriculum to Kansas Standards in other academic areas. This project is innovative in incorporating Kansas Agriculture and agriculture careers.

The next steps in this project will include a second pilot test which will be documented with photos and videos to develop professional development for teachers interested in implementing the vertical farming curriculum. The research team will provide professional development, online or in-person, for schools interested in implementing the curriculum. While Project CARAT will begin in a rural school district, researchers plan to share the curriculum online, making it available to any school.

"This innovative curriculum helps students connect science concepts and the world around them, especially food production and the impact of agriculture on quality of life while exploring their skills and career interests," Zenger-Beneda said. "Kansas is a leader in agriculture and is also leading education about agriculture to improve agriculture literacy, forging a future with informed consumers, policymakers, and leaders.

SATURDAY, JUNE 24, 2023 -Auction will be held at the National Guard Armory, 721 Levee Drive, MANHATTAN, KS ANTIQUES, COLLECTIBLES, **HOUSEHOLD & TOOLS** Remington bronze "Scout" Putman dye cabinet w/dye; Boye needle cabinet; Pictures inc: Sandzen print Sunflowers"; Elfreda Peterson water color (Devils Tower); Remington "The Scout & Stampeded By Lightning"; Alba Malm paintings; John Helm paintings; Juddy Freed chalk Duck; Elmer Tomasch flower picture; Rankin print; Henderson goose print; Moiser chicken; 2 Carl Larson prints; Forsberg cow; Hamil farm scene; many other pictures; 1869 Clipper Ship lamp; many brass lamps: milk glass lamp w/brass fill; student lamp; many brass items; wood cigar mold; wooden shoes; wooden bowls; wooden spools; other wooden items: brass. wood & glass candle holders; Large collection of Czechoslovakia dishes; 8-place set Chez dishes; Chez canister set; Japanese sickie bowl: charger plates; Prince Charles Lady Di china; Austria hand painted bowl; cake pedestal; many pcs of china & clear glass; stems; collector plates;

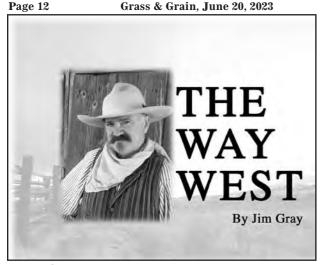
star crystal pitcher w/glasses & steins; 20+ place set Pfaltzgraff "Gourmet" 1961 china & serving pcs; pie birds; areen canister set: Peoples Coop Society Dairy bottle; copper funnel; copper grain measure; marbles; viewer; candle molds; wooden sugar bucket: wall guilt rack: many silver plate serving trays; silver plate flatware; silver plate punch set; assortment linens; linen table cloths; clarinet; 30"x10" Coke sign; copper boiler; buckets; Radio Flyer wagon; child's wheelbarrow; tins; 20+ wooden ducks; wicker baskets; 1988 Manhattan High autographed basketball: large assortment Christmas items; cookbooks; K-State items inc: Purple Power bottle; table lamps; wooden totes: snow shoes: 1872 slate board; poppy seed grinder; covered porcelain pots; coffee grinders; wall spice cabinet; wooden butter molds; horse radish crock: wooden cheese box rack; oak wall telephone; copper pan holder; Crescent cast iron stove; cardboard Super Mop Head sign; doll house: Best Western

sign; fish head mount; kitchen collectibles; wood sieves; games; Coleman coolers; Western hat; wall hat rack; egg basket; wash tubs; many other collectibles. Furniture: pine 1 door 1 drawer cabinet; 10 drawer file cabinet; 2 oak high back S roll top desks; maple short pie cupboard: 20's 3 pc. mahogany Empire bedroom set; oak drop front desk; 4' oak church pew; oak library table; pine table; child's chairs: several oak drop leaf tables; small oak dresser captains chairs; wood upholstered rocker; oak parlor table w/ball feet; fainting couch; heart back chair: wicker seat corner chair; high back organ stool; pine wash bench; twisted leg stool; oak sewing rocker; Spinet desk; set 6 oak wicker bottom chairs: Tempus grandfather clock; 70's china cabinet; 70's dresser; oak end tables; hall tree; hide a bed; love seat; leather recliner; 4 drawer file cabinets: tread mill: school desk; Bissell carpet shampooer; Honda mower Toro snow blower; yard tools; hand tools; large assortment of other items.

- 10:00 AM

NOTE: The Janasek's have moved. They have collected for many years, there are many very good collectibles. Many pictures, wood items, Chez items. Check our website for pictures at www.thummelauction.

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



On to the Rockies!

Colonel Henry Dodge marched from Fort Leavenworth, Kansas, on May 28, 1835. One hundred twenty-five U. S. Dragoons and their officers pressed into Indian country along the Platte River, with the ultimate goal of reaching the Rocky Mountains. Their mission was to hold councils with plains tribes to establish an understanding of peace, not only with the United States but among the tribes themselves who were constantly warring with one another.

By the time the command broke camp on July 7th west of present-day Superior, Nebraska, they had held council with Otto, Omaha, Pawnee, and Arikara chiefs. Their next objective was to find the Cheyenne and Arapaho villages in the foothills of the Rocky Mountains.

Colonel Dodge's adjutant Lt. Gaines P. Kingsbury authored the official journal of the expedition. By July 9th, the expedition was west of present-day Brule, Nebraska. Kingsbury wrote, "The elements of the scene now were an unbounded prairie, a broad river, with innumerable herds of buffalo grazing upon its banks. and occasionally a solitary tree standing in bold relief against the clear blue sky. The elements, combined with the skill of nature's artist, formed one of the finest landscapes I had ever seen." Kingsbury underscored the power of this scene adding, "The buffalo surrounded us in large herds, making the prairie almost black by their immense numbers."

They were now on what was known as "the neutral ground" extending from the forks of the Platte River to nearly the foot of the Rocky Mountains. No tribe lived permanently within the neutral ground, although the Arapahos and Cheyennes would occupy the country in the summer for their buffalo hunts.

That evening they camped near a cottonwood grove, the first timber that had been seen since leaving the forks of the Platte over fifty miles to the east. Kingsbury noted the remarkably fine weather, "the air clear and pure, with a fresh breeze from the mountains." Remaining an extra day in camp, hunters were sent out bringing in an abundance of buffalo meat. A large drove of wild horses passed in the distance.

Leaving pleasant surroundings, the expedition soon entered a land of prickly pear and wild sage. Dry creek beds cut though a "very sandy" landscape. Buffalo were never out of their sight and more wild horses visited them on their march.

By July 15th they had marched another hundred miles. Kingsbury noted the crossing of "a serpentine creek of considerable size, believed to be Beaver Creek (near present-day Brush, Colorado). A deserted Indian camp was "supposed to have been lately occupied by the Arepahas." The poles of their medicine lodge were left standing with "some of the emblems of their worship, such as buffalo heads, painted arrows, &c." Clouds that had obscured the horizon throughout the day cleared away before dusk. Supposed clouds on the edge of the horizon were discovered to be conical peaks that revealed "a beautiful bird's eve view of the Rocky Mountains."

The effect was exhilarating. "The sight was hailed with joy by the whole command. The rays of the setting sun upon their snow-clad summits gave to them a beautiful and splendid appearance."

Each day that they drew closer to the mountains, the South Platte River ran colder, clearer, narrower, and more rapid. An abundant growth of timber sheltered an undergrowth of plums, cherries, gooseberries, and others.

By July 24th the very cold, crystal-clear South Platte issued out of the mountains as a rapid torrent. Turning south they marched toward the divide between the South Platte and the Arkansas Rivers. Traveling parallel with the mountains the first range of mountains hid the second range from view. Only when passing deep ravines and passes were the snow tops of the second and higher ranges revealed. Lt. Kingsbury noted on July 26th (near present-day Colorado Springs),"The mountains were in the form of an immense fortification with turrets and rock-covered battlements... The different passes between the mountains appeared to be guarded by large, terraced watchtowers."

The origins of the Fontaine que Bouille (Spring that boils), todays' Fountain Creek, were investigated near the foot of Pike's Peak. Remaining in the area the command ascended one of the peaks on July 28th. "From the top of this we had a beautiful and extensive view of the country for many miles; we saw the timber upon the Arkansas and the Platte, and a large extent of waving prairie country lying between the two rivers. To the right, at an immense distance, we could see the feathery and indistinct outline of the Spanish Peaks (one hundred miles south) just rising above the visible horizon; while in our rear there lay a long succession of high ranges of mountains, until the snowy summits of the last and highest appeared to meet and mingle with the clouds."

The command had reached the "long-wishedfor object of all our hopes." Their expectations had been exceeded in every way. Standing triumphantly among the clouds Colonel Dodge and his men well knew that the completion of the mission was vet to be realized with their return to Fort Leavenworth. But for now, they could bask in the knowledge that their quest for peace across the plains to the Rocky Mountains had achieved remarkable success on The Way West. (Next Time - Home-

ward Bound)

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

Farmers & Ranchers AUCTIONS EVERY MONDAY & IHURSDAY

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

	TOT	AL FOR 1	THE WEEK:	CAT	ΓLE -	2,424. HC)GS - 88.		
	BU	LLS: \$127.00	-\$138.00	1	Blk	Tescott	1890@\$121.00		
		WS: \$113.00		1	Blk	Enterprise	1660@\$121.00		
				4	Blk	Salina	1608@\$119.00		
		STEERS	5	1	Char	Wells	1440@\$119.00		
300-	-400	\$3	35.00 - \$350.00	1	Blk	Geneso	1425@\$118.00		
400-	-500		00.00 - \$310.00	2	Blk	Wilson	1700@\$117.00		
500-	-600		88.00 - \$300.00	1	Red	Sterling	1415@\$117.00		
	-700		75.00 - \$289.50	1	Rwf	Salina	2040@\$117.00		
	-800		25.00 - \$237.00	4	Rwf	Salina	1483@\$117.00		
	-900		22.00 - \$235.00	1	Blk	Ellsworth	1465@\$116.50		
900-	-1,000	\$2	21.00 - \$233.75	1	Blk	Wichita	1610@\$116.00		
			_	1	Blk	Canton	1465@\$116.00		
	400	HEIFER		1	Blk	Oakhill	1565@\$115.00		
	-400		50.00 - \$265.00	2	Blk	Galva	1405@\$114.00		
	-500		53.00 - \$265.00	0	STEERS				
	-600		70.00 - \$283.00	3	Blk	Tescott	320@\$350.00		
	-700		50.00 - \$261.00	2 4	Blk	Canton	315@\$350.00		
800-	-900	\$1	90.00 - \$205.00	4 6	Blk Blk	Clay Center Lindsborg	310@\$347.00 290@\$333.00		
	MO		12 2022	6 4	Blk	Longford	290@\$333.00 371@\$320.00		
	NIU	NDAY, JUNE HOGS	12, 2023	4 5	Blk	Randall	315@\$320.00		
12	Fats	Minneapolis	284@\$61.00	6	Blk		0K407@\$310.00		
12	Fats	Esbon	286@\$57.00	2	Red	Lincolnville	433@\$305.00		
8	Fats	Abilene	296@\$55.00	42	Blk		0K507@\$300.00		
3	Fats	Lincolnville	287@\$55.00	73	Blk		0K579@\$295.00		
12	Fats	Lincolnville	304@\$51.00	5	Blk		0K504@\$295.00		
4	Sows	Newton	578@\$13.00	3	Red	Longford	433@\$290.00		
1	Sow	Lincolnville	585@\$10.00	144	Blk	•	0K633@\$289.50		
		CALVES	6	5	Blk	McPherson	501@\$287.00		
1	Blk	Bennington	290@\$975.00	10	Blk	Clay Center	513@\$287.00		
6	Blk	Lindsborg	253@\$810.00	97	Blk		0K689@\$277.00		
4	Blk	Barnard	255@\$760.00	3	Blk	McPherson	553@\$270.00		
7	Char	Lindsborg	262@\$725.00	46	Red	Wichita	565@\$261.00		
6	Char	Lindsborg	229@\$700.00	6	Blk	Clay Center	608@\$254.00		
3	Blk	Bennington	188@\$700.00	3	Red	Hope	618@\$250.00		
4	Blk	Miltonvale	249@\$675.00	30	Blk	Salina	630@\$248.00		
1	Red	Concordia	270@\$660.00	44	Blk	Salina Mehaska	749@\$237.00		
1 6	Blk	Holton Miltonvale	170@\$650.00 253@\$600.00	68 122	Blk Blk	Mahaska Mabaska	814@\$235.00 913@\$233.75		
6 4	Blk Blk	Miltonvale	253@\$600.00 186@\$585.00	122	DIK	Mahaska HEIFER			
4	Blk	Lindsborg	160@\$560.00	3	Blk	Randall	253@\$295.00		
1	Char	Lindsborg	185@\$560.00		Blk		253@\$295.00 0K553@\$283.00		
1	Blk	Abilene	130@\$475.00	1	Blk	Tescott	355@\$265.00		
1	Blk	Lindsborg	110@\$435.00	28	Blk		0K493@\$265.00		
Ľ		BULLS		2	Blk	Randall	313@\$265.00		
1	Red	Salina	2090@\$138.00	12	Blk		0K415@\$262.50		
1	Blk	Salina	2040@\$135.00	2	Blk	McPherson	500@\$262.00		
1	Blk	Moundridge	2130@\$133.00		Blk	Pawhuska, C	0K624@\$261.00		
1	Red	Salina	2040@\$132.50	3	Blk	Longford	387@\$260.00		
1	Blk	Miltonvale	2205@\$130.00	9	Blk	Clay Center	497@\$260.00		
1	Wf	Salina	1935@\$129.50	13	Blk	Clay Center	550@\$256.00		
1	Blk	Lindsborg	1675@\$126.50	3	Char	Geneseo	573@\$254.00		
1	Blk	Arlington	1560@\$126.00	12	Red	Lindsborg	530@\$254.00		
	D.''	COWS	100500000	5	Blk	McPherson	539@\$252.00		
1	Blk	Inman	1835@\$125.00	4	Blk	Longford	465@\$250.00		
1	Blk	Ellsworth	1460@\$122.00	30	Blk	Lindsborg	559@\$250.00		
1	Blk	Enterprise	1515@\$122.00	12	Blk	Wichita	542@\$249.00		

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. MURSDAY – CATTLE ONLY Selling starts at 10:00 a.m. Consign your cattle as early as possible so we can get them highly advertised. MURICATIONERS: KYLE ELWOOD, BRANDON HAMEL & GARREN WALROD To a complete list of cattle for all sales check out our website www.fandrlive.com CATTLE USA.com Live CATTLE Auctions

-	Lincolnville Hope	522@\$248.00 574@\$246.00	-	Blk Blk	Raymond Assaria	520@\$240.00 624@\$234.00
-	Wichita Pawhuska, C	551@\$245.50 K674@\$244.00	10	Blk	Abilene	816@\$205.00

No THURSDAY Sales the month of June, Mondays only.

IN STOCK TODAY:

- Heavy Duty Round Bale Feeders
 - Heavy Duty Feed Bunks

Selling ALL classes of cattle, starting at NOON.

Tentatively No Sales July 3-7, 2023. We Will Resume MONDAY, July 10 AND THURSDAY, July 13. Have a Wonderful and Safe Fourth of July!!

