

# Artist finds inspiration at home

By Ron Wilson  
Huck Boyd Institute

Where does an artist find his or her inspiration? For some, it may be a vast mountain view or a scenic ocean. Today we'll meet a rural Kansas artist who finds her inspiration close to home, in her farm and family - in fact, in her own backyard.

Sue Krehbiel is a sculptor and graphite artist who sculpts and sketches items of a western flavor. She loves her kids and horses, and enjoys depicting them in her art.

Sue is originally from Ohio where her family had horses and she was active in 4-H as a youth. Sue's mother was quite creative and Sue took lots of art classes during high school.

In 1983, Sue's brother came west to work in the wheat harvest. He joined a custom harvest crew based at Inman, Kansas. That summer his girlfriend and his sister Sue came out to visit.

"They eventually married and moved back to Ohio," Sue said. "I married and I'm not moving." Sue met Kevin Krehbiel while visiting Kansas, and they tied the knot and settled near Inman.

"There are a lot of Krehbiels around Inman," Sue said with a smile. "My husband had to go clear to Ohio to find someone he wasn't related to."

In addition to her husband, Sue fell in love with the western lifestyle. Her father-in-law, Kevin's dad, was an active horseman who had several teams of horses and had trained

mules for the Army.

Kevin and Sue settled in to rural life near Inman, a community with a population of 1,139 people. Now, that's rural.

Sue painted as a way to utilize her creative side, and then they started a family. Their two daughters, Sarah, age 16, and Katie, age 11, are active in 4-H. Kevin is an auctioneer and real estate broker with Triple K Auctioneering. He also sells Loomix cattle supplement.

The Krehbiels have lots of animals: Horses, mules, cattle, pigs, and goats.

Sue's kids and the western lifestyle provided ample sources of inspiration for Sue's creativity. She turned to sculpting and pencil sketches as a way to capture and depict the scenes that she observed.

As her artistic career developed, she took art classes at Hutchinson Community College. She also studied under noted sculptor Mehl Lawson and pencil artist Carrie Ballantyne.

Today, Sue has a studio in a building in her backyard. She depicts the things she loves: Kids, horses, and the western lifestyle. She exhibits at the Prairie Fire Gallery in Buhler and does various art shows in the region.

Meanwhile, she and Kevin continue the family tradition of horses. They have a team of Belgian draft horses which they use for wagon rides. If you attend the Symphony in the Flint Hills,

you just might have a wagon ride provided with horsepower - and I mean that literally - from Kevin and Sue Krehbiel's team of horses.

"We've always done our church hay rack rides," Sue said. "We bring them in for the church nativity scene and we used to plow with them."

A mule team provided the material for her original print Rose and Jess. Some of her other original pencil drawings are Birds Eye View, Buck, Shur'nuf a Cowboy, and Amish Boys. She has also created some striking Indian masks. These are of fired clay and acrylic paint, decorated with turkey and pheasant feathers and horsehair braids.

In addition, Sue makes jewelry. "My dad's a rockhound," Sue said. He goes to Arizona for the winters and gathers stones which he shapes and polishes for Sue to use in necklaces.

When asked which, out of all the things that she has created, is her favorite work of art, she replied, "Usually it's the last thing I've done. I try to get a little better each time." Her favorite subjects are children in a western setting, and she has to look no further than her own family. For more information, go to [www.suekrehbiel.com](http://www.suekrehbiel.com).

Where does an artist find his or her inspiration? For Sue Krehbiel, it is found in the western family lifestyle which she lives, loves, and enjoys every day.

# Cashing in



Amanda Majors of Norton is the latest \$25 instant winner of the Norton Telegram's Christmas On Us promotion. Amanda and her husband, Jason, got their ticket from Sanders Bed Shop when they purchased a new mattress. Above, Amanda receives her \$25 in scrip money from Starr Garza of Sanders Bed Shop. Amanda said she and her family participate in the Christmas On Us promotion every year and plan to use their winnings to purchase groceries and items at Destination Kitchen. -Telegram photo by Carleen Bell

# Initiatives offer technical and financial help

Agriculture Secretary Tom Vilsack recently announced the ranking dates for the On-Farm Energy, Organic, Seasonal High Tunnel and Air Quality conservation initiatives. All four initiatives offer technical and financial assistance through the Natural Resources Conservation Service's Environmental Quality Incentives Program.

The service accepts applications for financial assistance on a continuous basis throughout the year. There will be three ranking periods for the Organic, On-Farm Energy and Seasonal High Tunnel initiatives, all ending on Feb. 3, March 3 and June. Ranking periods for the Air Quality Initiative end Feb. 3 and March 30. At the end of a ranking period, the service ranks all submitted proposals for funding consideration. NRCS will notify all applicants of the results of the rankings and begin developing contracts with selected applicants.

The On-Farm Energy, Organic and Seasonal High Tunnel initiatives are available in all 50 states, the Caribbean Area and the Pacific Basin. The Air Quality Initiative is available in Arizona, California, Colorado, Illinois, Montana, New York, Ohio, Pennsylvania and Texas. Air Quality funding is limited to counties within these nine States that have serious air quality resource concerns related to non-attainment for Ozone and Particulate Matter.

On-Farm Energy Initiative: The service and producers develop Agricultural Energy Management Plans or farm energy audits that assess energy consumption on an operation. The service then uses audit data to develop energy conservation recommendations. Each AgEMP has a landscape component that assesses equipment and farming processes and a farm headquarters component that assesses power usage and efficiencies in livestock buildings, grain handling operations, and similar facilities to support the farm operation.

Organic Initiative: The service helps certified organic growers and producers working to achieve organic certification install conservation practices for organic production. New for fiscal year 2012, applicants will be evaluated continuously during the ranking periods. Applications meeting or exceeding a threshold score may be approved for an EQIP contract before the end of the ranking period. Applications rating below the threshold score will be deferred to the next period. A new threshold score will be established at the beginning of each ranking period. This new scoring process allows organic producers to implement conservation practices in a timelier manner.

Seasonal High Tunnel Pilot Initiative: The service helps producers plan and implement high tunnels, steel-framed, polyethylene-covered structures that extend growing seasons in an environmentally safe manner. High tunnel benefits include better plant and soil quality, fewer nutrients and pesticides in the environment, and better air quality due to fewer vehicles being needed to transport crops. More than 4,000 high tunnels have been planned and implemented nationwide through this initiative over the past two years.

Air Quality Initiative: The service helps producers address air quality concerns on their operations. Assistance includes establishing cover crops, planting windbreaks, implementing nutrient management practices and applying other conservation measures that mitigate and prevent air quality problems. Conservation practices installed through this initiative reduce airborne particulate matter and greenhouse gases and conserve energy.

Visit <http://www.nrcs.usda.gov/wps/portal/nrcs/main/national/home> for more information on how to apply for these initiatives and connect with an office near you.

# HANSEN MUSEUM

The Dane G. Hansen Museum, Logan, presents "K is for Kansas" and "Considering the Common Place: Prairie Towns" which opened Oct. 28, and will be on display through Dec. 18. "K is for Kansas" is an exhibit exploring Kansas from A to Z. This includes the state symbols that all Kansas children study, but also fun and curious facts about the state, and stories which are often overlooked. "Considering the Common Place" consists of seventy-one photographs taken by artist/teacher, Bob Regier, from North Newton.

Since we have access to so many fun and curious facts about Kansas, I would like to ask questions each week to give you something to think about! This week's questions are as follows: 1. What African-American from Fort Scott wrote the book The Learning Tree? 2. What is the name of the "rock art" that native Americans scratched or pecked

into sandstone bluffs? 3. What is the name of ground squirrels that live in large "towns"? They share their burrows with burrowing owls and black footed ferrets. 4. Many settlers on the treeless prairie built a house with walls made from thick chunks of grassy sod that they cut from the earth and used like bricks. What was this house called? 5. What is the Kansas state flower?

The answers to last week's questions are as follows: 1. Why is Kansas nicknamed "Midway USA"? Kansas is aptly nicknamed "Midway USA" because Meade's Ranch in Smith County is the geodetic center of the 48 states. It provides a reference for land surveying in North America. 2. What is the highest spot in Kansas at 4,039 feet above sea level? Mt. Sunflower, near the Colorado border, is the highest spot in Kansas. The lowest point in the state is along the Verdigris River in southeastern Kansas at only

680 feet above sea level. 3. What is the name of the temperance leader who smashed saloons in Kansas, causing \$2,000 worth of damage? To disrupt the illegal sale of liquor, temperance leader Carry Nation smashed saloons in Kansas. 4. In 1876, what town was settled by freed slaves led by Benjamin "Pap" Singleton, a Topeka carpenter and coffin maker, originally from Tennessee? In 1876, Nicodemus was settled by freed slaves led by Benjamin "Pap" Singleton. 5. What is the name of an ancient source of water beneath western Kansas? Conservationists are concerned that irrigation is rapidly using up this water which is not easily replaced. The Ogallala Aquifer is an ancient source of water beneath western Kansas.

Our December Artist of the Month is Gordon Mai from Wilson. Gordon has paintings and photography on display.

# Don't cool food on the counter

Question: When you make a big pot of chili or soup, should you let it cool on the counter before refrigerating it, or not?

Letting foods cool at room temperature is risky. But so is putting a large, bulky container of hot food into the refrigerator. (This is true of turkey during the holidays or any large leftover from a meal cooked at home, at a church dinner, or any large gathering.)

The trick is to make sure the food cools as fast as possible, so it quickly passes through the "danger zone" (between 40 degrees and 140 degrees F). That's the temperature where any micro-organisms that might be lurking in your culinary creations can multiply rapidly.

The time limit for food to be in the danger zone is two hours. But a large container of hot food can take eight hours to cool below 40 degrees F, even when you put it in the refrigerator. That's much, much too long.

Your best bet, is to put hot cooked food into shallow containers. Make sure the food isn't more than two inches deep. Then refrigerate at once. (Put potholders beneath hot containers to prevent the heat from cracking a glass shelf.) Similarly, a whole roast, ham or turkey should be sliced or cut into small pieces before refrigerating.

Many food safety guidelines say to store leftovers no more than three to four days in the refrigerator. That builds in a margin of safety for at-risk populations, including children, the elderly, pregnant women or anyone with a chronic illness. For the general population, the Food and Drug Administration's Food Code, designed for retail and food-service establishments, allows seven days for leftovers to be safely refrigerated at 41 degrees or below.

Other guidelines: Reheat leftovers to 165 degrees for at least 15 seconds.

Reheating in a microwave oven can allow cool pockets to form. Be sure the food rotates for more-even heating. Or, stir the food after it heats, and let it

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sit covered for two minutes before serving.

Put a date on leftovers. Don't assume you'll remember how long they've been in the refrigerator.

Bring leftover gravy and sauce to a rolling boil before serving.

Place items in your refrigerator with care. To chill food properly, cold air must be able to circulate.

Consider freezing leftovers you won't be able to consume within a few days to a week.

Don't rely on the "smell test" to determine if old leftovers are safe. Generally, bacteria that cause illness do not leave any overt telltale signs.

If you have food safety questions, please feel free to contact your local K-State Research and Extension Office or contact Tranda Watts at [twatts@ksu.edu](mailto:twatts@ksu.edu).

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