

Road work projects continue

On Monday, July 8, several road construction projects began in both Rawlins and Cheyenne County.

A 29-mile project to profile mill and perform a 1 1/2-inch overlay of U.S. 36 will take place from the Cheyenne/Rawlins County line to the K-27 Junction. The same scope of work will be applied to K-27 Highway in Cheyenne County, from the Sherman/Cheyenne County line to the U.S. 36 junction.

KDOT awarded the construction contract - totaling \$3.1 million - to Venture Corp., of Great Bend.

Two jobs to seal U.S. 36 and K-27 in Cheyenne County will also begin as soon as next week.

Starting at the Cheyenne/Rawlins County line and continuing east approximately 10 miles on U.S. 36, workers will

spread a thin layer of asphalt over the pavement then coat it with a layer of rock chips that are pressed into place with heavy rollers.

Another chip seal project will take place along 21 miles of K-27 highway from the U.S. 36 junction north to the Nebraska state line.

Chip Seals are a low cost method of sealing minor cracking in a roadway, preventing water from seeping into the pavement and therefore extending the life of the roadway.

KDOT awarded the chip seal construction contracts - totaling \$772,000 - to Heft and Sons, L.L.C. of Greensburg.

During construction, flaggers and a pilot car operation will guide one-lane traffic through both work zones during daylight hours. Delays of 15 minutes or less should be expected through the construction time

frame. The public should plan their travels accordingly. KDOT urges drivers to pay attention to the signs and workers within a construction zone. Slow down and "Give 'Em A Brake!"

These highway projects are funded by T-WORKS, the Transportation program passed by the Kansas Legislature in May of 2010; and designed to create jobs, preserve highway infrastructure, and spur economic development opportunities across the state.

Weather permitting, all the work should be complete by early August.

For questions concerning this project, please contact KDOT Area Two Engineer Eric Oelschlager at (785) 626-3185 or erico@ksdot.org in Atwood; or Kristen Brands, KDOT Northwest Kansas Public Affairs Manager, at (785) 877-3315 or kristenb@ksdot.org in Norton.

Hoopin' it up!



Besides entertaining the crowd with great music, Jimmy Dee and the Fabulous Destinations held an impromptu hula hoop contest. No prizes were given but there were plenty of talented hoop-sters on-hand showing their skills.

-Telegram photo by Mike Stephens

Salads to cool the summer blahs

Seems like cookouts, picnics and patio parties abound in the summer and the invitation often ends with "Just bring a salad to share." Are you tired of making and eating potato salad, macaroni salad and relish trays from the grocery store? Here are a few ideas from an older cook, remembered from earlier days.

Remember salads should please the eyes as well as the tummy. This salad has a pretty color contrast if it is made with fresh garden vegetables and mixed very gently. It is different than the usual bean salad in both taste and texture.

JO ANN'S GREEN BEAN SALAD

Six little green onions, sliced in rings
One cup cherry tomatoes cut in half

Two cups fresh picked string beans
Four tablespoons heavy cream

Six tablespoons Dijon mustard

Three tablespoons sugar
One teaspoon fresh tarragon, minced

Pinch salt
One tablespoon coarse ground pepper

Parboil prepared green beans until just tender to a sharp knife tip and still bright green. Blanch in ice water to cool, pat dry on paper towel and arrange in a flat glass salad bowl. Add little green onions and cherry tomatoes. Mix all other ingredients into a dressing and pour over vegetables, turning them gently to mix. Chill and serve.

No party is complete without a plate of deviled eggs but if you really want to make a hit with the guys at a cookout, try this recipe from my cousin Marina. Just don't overdo the liquid smoke; a little goes a long way! These were served at all the Hendershot dinners in Garden City.

Cook's Corner

Liza Deines



HOT SMOKED EGGS

One dozen hot, peeled, hard boiled eggs

Half cup white vinegar
Two and half cups cold water

Four teaspoons liquid smoke
Two or three red jalapeno peppers, split

Place eggs in a gallon jar, add all remaining ingredients. Place in refrigerator at least overnight, tightly covered. Will keep for ages. If you like them really hot, add a Scotch Bonnet pepper to the brew, but be warned, I mean REALLY hot!

From another Hendershot cousin comes this crunchy salad that was always on the salad bar at the old Western Hills Restaurant in Hill City. Doris says she threw it together when the broccoli order didn't arrive. Plain cauliflower looked too bland so she improvised. It was so popular she was asked to make it every day.

CRISPY CRUNCHY CAULIFLOWER

One large head of cauliflower, separated into small flowerets

Two big green peppers, seeded and cut into half inch squares

One small onion, diced very fine

One pound Monterey Jack cheese, cut into one inch squares

Two tablespoons capers
One cup sour cream

Half cup Hellman's mayonnaise

A shake of salt, white pepper, and cayenne

One tablespoon dark vinegar
Mix first five ingredients together. Cauliflowerets should be barely bite-size, separated

by hand, not chopped or in big chunks. Mix cream, mayo, seasonings and vinegar into a thick dressing and pour over vegetables, tossing all together lightly. If you like you can add a little more bite by using Pepper Jack cheese and a little more cayenne. Stays crisp a couple of days. At Christmas Doris would add one red pepper and one green for a holiday look.

Last but certainly not least, try

CUCUMBER CANOES

Six eight-inch cucumbers, peeled

One can Underwood deviled ham

One jar Kraft pimento cheese spread

One small block cream cheese, softened

A dozen pimento-stuffed green olives, chopped

Four hard boiled eggs
Half cup sour cream

Two tablespoons horseradish
One tablespoon onion juice

Salt and pepper to taste
Slice cucumbers in half

lengthwise and scoop out the seeds to leave a neat trench. Turn upside down on paper towel to drain a bit. Meanwhile mix ham, cheeses and olives together. Remove yolks from eggs and push through a tea strainer to shred. Set aside. Dice eggs whites tiny and stir into ham'n cheese mixture. Add sour cream and remaining seasonings to your taste. Stuff each cucumber with mixture and top with a sprinkling of shredded egg yolk. Chill and serve within a couple of hours. These cannot be made too far ahead or they'll go watery.

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Mulching is a must, but watch your ring finger

Kay Melia

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You may have heard this story already, but I think I'll tell it again.

There was a day when I used to play quite a bit of golf. I never had a hole-in-one; never parred the course; never had a handicap less than 10; and never realized my ambition of playing in a five-some with Kevin Finley, Kevan Taylor, Kevin Cox, and Kevin Shaw. But I enjoyed the camaraderie and competition with good friends on a Saturday afternoon, and occasionally on Wednesdays, and maybe even Sunday afternoon if there was a tournament.

One afternoon after golf, I came home and my wife asked me why I wasn't wearing my wedding band. Sure enough, it was gone.....nothing there except the normal crease around the finger that comes from years of ring wearing. I had lost a little weight at the time, so we figured that during the swing of a golf club, the ring must have flown off my finger. My wife bought me a new one, and life went on.

About ten years later, I was digging potatoes in the garden when a golden glint in the soil caught my eye, and it certainly wasn't a Yukon Gold. Sure enough, it was my wedding band, which had obviously survived many roto-tillings and hoe chops over the years.

I thought about the ring episode last month when I was mulching the potatoes and the cucumbers in my garden, and was sure that I had been mulching when the ring slipped off. Mulching is an absolute must in my garden, and I do lots of it every summer, and have lost only one ring.

Placing great gobs of mulch around my garden crops just may be the most important job I do each summer. Mulch, any kind of mulch, accomplishes a whole host of good things in

the garden. Mulching should be done when soil temperatures reach about 70 degrees. Mulching any garden crop will help to keep the root system just a bit cooler, keeping the sun off the top soil. Soils will stay moist longer under the mulch, and weeds cannot sprout and grow under an application of mulch.

But arguably, the best thing about mulching comes the following year, after you plow the spent garden, mulch and all, in October or November. All the biodegradable values of the mulch become a part of the soil enrichment process in the new gardening season.

Any kind of mulch that is biodegradable will do the job. I prefer leaves, ones that I have bagged up last fall when they were there for the taking. Dry grass clippings make good

dry manure, shredded newspaper, or compost. Press the mulch firmly and tightly around tomato vines, squash plants, beans, cucumbers, egg plant, beans and cantaloupe. You will be rewarded in so many ways, this summer and next.

But if you have lost a little weight, keep your eye on your ring finger! But then, most of us don't have to worry about the weight thing, do we?

For help with your advertising needs please give Dana a call.
877-3361
dpaxton@nwkansas.com

A member for the USD 211 Board of Education is being sought for Position #4. The legal qualifications to be appointed to this position are as follows:

- (1) be a resident of Norton City Ward 3, or the City of Clayton, Edmond or New Alamo or any of the rural area within USD 211.
- (2) be a registered voter, and,
- (3) not be an employee of USD 211.

Persons interested are asked to submit a letter or email to the USD 211 Superintendent of Schools stating their desire to serve on the USD 211 Board of Education.

The BOE will consider those interested at the Board meeting to be held on August 19.

The person appointed by the Board of Education will complete two years of the current term of office and be eligible to run in April 2015 for an additional two years.

Questions concerning membership and responsibilities can be directed to any current Board members or Greg Mann, USD 211 Superintendent of Schools.

mulch, as does straw, old hay.

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HANSEN MUSEUM

The Dane G. Hansen Memorial Museum presents "Pueblo To Pueblo, The Legacy of Southwest Indian Pottery." This exhibit contains approximately 60 objects and 10 photographs and graphics that date from the mid-nineteenth to the mid-twentieth century and will be on display June 21 - Aug. 11.

Pueblo pottery of the Southwest is one of the most beautiful and enduring artistic traditions in all of Native North America. It is a tradition rich with history, not only as an expression of cultural identity, but also to serve as a reflection of the relationship between Pueblo peoples and the influences from outside their own community. Today, there are about 20 pueblos with a total population in excess of 50,000. It is a practice flexible enough to adapt as necessary over time, while still adhering to established social norms.

Pottery-making in the American Southwest is a tradition that first emerged about two thousand years ago. Historically, it was a functional art form, passed from generation to gen-

eration over the span of centuries by people living in permanent villages known as pueblos. The pottery of each pueblo was unique and distinguished by a variety of characteristics, such as the individual clay source and shape of the vessels and designs, or lack thereof, painted onto the surface. By the latter part of the 19th Century, these traditions were well-established; and as more and more people began to travel and move to the Southwest, pottery production was quickly transformed from a functional art form (used primarily within Pueblo communities) to a highly-marketable cultural expression.

Our Artist of the Month for July is Blaine White from Downs. He will have Intarsia on display and for sale through the month. Come in and check it out.

Our next continuing education class will be the Vollbracht Oil Painting workshop. It runs July 10, 11, 12 and 13. For more information contact us.

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