Haying and grazing approved

Adrian J. Polansky, State Executive Director of the Kansas Farm Service Agency (FSA), announced recently that emergency haying and grazing of Conservation Reserve Program (CRP) practices CP-25-Rare & Declining Habitat, CP8A-Grass Waterways, CP23-Wetland Restoration, CP23A-Wetland Restoration Non-Floodplain, CP27-Farmable Wetlands Pilot Wetland and CP28-Farmable Wetlands Pilot Buffer acreage has been approved for 66 counties in Kansas.

The counties approved are: Barber, Barton, Butler, Chase, Cheyenne, Clark, Comanche, Cowley, Decatur, Edwards, Elk, Ellis, Ellsworth, Finney, Ford, Gove, Graham, Grant, Gray, Greeley, Greenwood, Hamilton, Harper, Harvey, Haskell, Hodgeman, Jewell, Kearny, Kingman, Kiowa, Lane, Lincoln, Logan, Marion, McPherson, Meade, Mitchell, Morris, Morton, Ness, Norton, Osborne, Pawnee, Phillips, Pratt, Rawlins,

Reno, Republic, Rice, Rooks, Rush, Russell, Scott, Sedgwick, Seward, Sheridan, Sherman, Smith, Stafford, Stanton, Stevens, Sumner, Thomas, Trego, Wallace and Wichita.

"This authorization provides additional relief for many Kansas livestock producers who have suffered through severe drought conditions," said Polansky. "Many of these additional acres have wetland related characteristics and are likely to contain better quality hay and forage than on other CRP acres."

To minimize the impact on these specialty practices, the following provisions must be met: Harvesting of hay is limited to a single cutting per field. No more than 50% of a CRP field may be haved and the having must be completed by August 31, 2013. Grazing is permitted through September 30, 2013. Livestock must be removed at the end of the grazing period or when the minimum average height reaches 5 inches. No extension

will be granted for having or grazing authorizations. Prior to implementing any form of haying or grazing, a conservation plan must be developed that is in compliance with NEPA and all other federal state laws and regulations.

The sale of hay will be permitted as long as hay was not sold from the same acreage during the previous two years. Producers without livestock may rent or lease the having or grazing privileges. The annual payment reduction has been changed from 25 percent to 10 percent for all emergency having and grazing activity in 2013.

CRP participants in approved counties shall contact their local FSA county office to request emergency having and grazing on an individual contract basis prior to having and grazing. If the CRP cover is destroyed, the practice must be re-established at the contract participant fs own expense to remain in compliance with the CRP contract.

Straight arrows!



The Norton Archery Club held its fourth 3-D Shoot of the summer at Prairie Dog State Park on Sunday. (From left to right) Enjoying the sunshine and taking aim at their target is Dustin Pfannenstiel, John Baker, Alyssa Farber and Matt Wallins. The next 3-D Shoot will be held Sunday, Aug. 25.

-Telegram photo by Mike Stephens

First West Nile cases reported in Kansas

Kansas Department The of Health and Environment (KDHE) has announced the first reported case of West Nile virus for 2013. The individual that tested positive is an adult from Atchison County. KDHE has also learned of the first West Nile virus positive mosquito sample in Kansas for 2013. The positive mosquito sample was collected from Sedgwick County.

West Nile virus can be spread to people through bites from infected mosquitoes, but it is not contagious from person to person. Symptoms range from a slight headache and low-grade fever to swelling of the brain or brain tissue and in rare cases, death. People who have had West Nile virus before are considered immune.

KDHE recommends the following precautions to protect against West Nile virus:

·When you are outdoors, use

insect repellent containing an EPA-registered active ingredient on skin and clothing, including DEET, picaridin, oil of lemon eucalyptus, or IR3535. Follow the directions on the package.

·Many mosquitoes are most active at dusk and dawn. Be sure to use insect repellent and wear long sleeves and pants at these times or consider staying indoors during these hours.

·Make sure you have good screens on your windows and doors to keep mosquitoes out.

·Get rid of mosquito breeding sites by emptying standing water from flower pots, buckets and barrels. Change the water in pet dishes and replace the water in bird baths weekly. Drill holes in tire swings so water drains out. Keep children's wading pools empty and on their sides when they aren't being used.

West Nile virus cases are most common in the late summer and early fall months. In 2012, there were 57 cases of West Nile virus in Kansas, the most cases since the virus first made its way into the state in 2002. In addition to tracking cases of human illnesses caused by West Nile virus, KDHE assesses the potential for West Nile virus by conducting limited mosquito surveillance, including laboratory testing.

Birds are not tested for West Nile virus in Kansas and KDHE will not be collecting information about dead birds. If you find a dead bird, KDHE recommends that you wear gloves, place the bird in a plastic bag, and dispose of it in the garbage.

The Centers for Disease Control and Prevention provides this web page with additional information about West Nile virus and preventing mosquito bites: /www.cdc.gov/features/

Plans underway to resurface K-25 north of Colby

Beginning Wednesday, August 14, a road construction project to resurface a section of K-25 in Thomas County is set to begin.

The 11 mile job begins near the north city limits of Colby and extends north to the Thomas/Rawlins County line.

The scope includes a two-inch heater scarification of the existing asphalt pavement, followed by a chip seal. The heaterscarification operation will use truck-mounted heaters to soften the top layer of the pavement, mix it with a rejuvenating agent

before re-applying the material. The process to seal the final layer of pavement will then follow.

During construction, flaggers and a pilot car operation will guide one-lane traffic through the work zone 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!'

struction contract - totaling \$1,018,133 - to Dustrol Inc., of Towanda.

The subcontractors on the job are: APAC, Kansas Inc., of Emporia, chip seal; and Roadsafe Traffic Systems, El Dorado, traffic control.

Weather permitting, the work should be complete by mid-September.

For questions concerning this project, please contact KDOT Northwest Kansas Public Affairs Manager Kristen Brands at (785) 877-3315 or kristenb@ ksdot.org in Norton.

KDOT awarded the con-

What should you know about Cyclospora

The recent outbreak of Cyclospora in Iowa, Nebraska, Kansas, Texas and Missouri has caused us to ask a lot of questions about food safety. Although only three cases have been reported in Kansas to date, that number may rise as cases are investigated.

Cyclospora is a parasite which is spread by consuming food (often produce) or water contaminated with infected feces. It usually takes 1 week from the time the contaminated food is consumed until the person becomes sick. Symptoms can last an average of 60 days if not treated. The cases in Iowa and Nebraska have been associated with eating pre-packaged food service salad mix produced by farms in Mexico and distributed to Darden restaurants.



main on the leaves after the commercial washing process by the producer will be tightly attached and very difficult to remove by washing at home. If any microorganisms are dislodged from the leaves, they could easily remain in your kitchen sink and/ or whatever other surfaces came into contact with the leaves. ·If you do buy pre-washed bagged salads, be sure to keep them refrigerated at 35 to 40 degrees F., observe the "use by" dates marked on the package, and remove any damaged or spoiled leaves.

·With unpackaged lettuce and other leafy greens (or bagged salad NOT labeled as "washed"), always wash the greens before serving.

·Officials believe that the implicated contaminated produce is no longer on the market. Leafy greens served at restaurants have typically been more extensively handled (than leafy greens consumed at home) and could potentially be contaminated. Consumers should decide on the level of risk they are willing to accept when buying and eating bagged salad greens. If you have further questions about food safety, please feel free to contact your local K-State Research and Extension Office, or you may contact Tranda Watts - Multi-County Extension Specialist - Food, Nutrition, Health and Safety at twwatts@ksu.edu or call 785-443-3663.

Zucchini, gardens would be dull without it

Kay Melia

During the past 30 years or so,

period of zucchini production. A neighbor of mine used to would fit snuggly into a shoe I've had a lot of fun writing and tell his friends how to know he had purchased that was just

pulp into a plastic bag so that it talking on the radio about zuc- when zucchini season was in a little too tight. He forced the

StopMosquitoes/.

chini. It seems as though zucchini has always been the butt of hundreds of jokes, mainly because of it's profuse production ability. You plant a couple of hills of the stuff and you are guaranteed to grow enough for your family, and most of the families in your block or neighborhood. Plant more than two hills and you have real trouble.

Strangely enough, there are people who seem to enjoy eating zucchini, despite the obvious fact that it has little or no taste. I see quite a bit of it being sold at the Farmer's Market and buyers don't seem bothered whether the things are six inches long or sixteen inches long. And I have yet to hear zucchini lovers offer an understandable description of it's taste without adding six or seven different spices or other accompaniments.

I admit to growing a little of it. I enjoy slipping some of it into unsuspecting friend's cars, or dropping off a sack full on their front porch when they're not home. Some of my friends have learned over the years to keep their cars locked during the full swing. He said that they should watch the ditches along the road near my home for vines that were growing from the zucchini that people had thrown out of their cars after visiting my place. That wasn't true of course because zucchini doesn't grow on a vine. It multiplies on a big-leaved bushy plant with no vining capability.

Mr friend, the late Bill Gray and I were helping to judge a pie baking contest at the County Fair one time. The pies were passed down the line from judge to judge who would each cut a small slice and taste it. Bill passed me an apple pie which I proceeded to taste, and when my mouth was full, he leaned over and whispered that it was not an apple pie; it was a mock apple. It was zucchini! Well, there was nothing I could do but swallow the mouthful because all the lady contestants were sitting out front, intently watching. Bill thought it was funny.

Then there was the guy who discovered a rather useful idea for utilizing zucchini. He peeled it, chopped it up, and put enough bag into the shoe carefully and placed the shoe in the freezer for a day or two. He then removed the shoe, allowed it and the zucchini bag to thaw, and bingo! The shoe had expanded enough that it fit perfectly. I assume he also repeated the process with the other shoe.

One spring, a friend of mine bought a dozen very small cantaloupe plants at the store, and at the correct time, stuffed them in the ground in his garden. Alas! The plants had been mislabeled. They were zucchini plants! Imagine the sorrow when the plants matured and went into production. A large sign went up in the front yard. ZUCCHINI FOR SALE...\$1 PER CORD.

Wonderful, wonderful zucchini! Our gardens would be dull without it.

Back To School SA

What experts are now saying this means for consumers follows:

·Re-washing bagged salad that is labeled as "washed" or "ready-to-eat" does NOT appear to reduce the risk of food borne illness, but actually may increase the risk of cross-contamination in your kitchen. Any microorganisms that may re-



Severns-Wetzler Reunion

Descendants of the Orin E. and Ida M. (Wetzler) Severns family gathered Aug. 3, 2013 at the Norton County Senior Citizen's Center in Norton, Kansas for their annual family reunion.

Fifteen family members were in attendance. Delicious dishes were shared and enjoyed by all. After a blessing by Wilmer Severns, all enjoyed the fantastic meal. There was much visiting and updating of family news throughout the afternoon.

Attending the reunion this year was: Nina Melroy, Wilmer and Juan Severns, and Beth Heikes, Norton; Zona and Ron Fritz□McCook, Neb.; Judy Tadlock, Gloria Egge, and Dixie

Green, Kearney, Neb.; Norman Severns, Marysville; Nancy Fry, Grand Island, Neb.; Margaret and Bob Leonard, Manhattan; Jerry Severns, Hutchinson; and Cheryl O'Donnell, Bend, Ore. The next reunion is planned for Aug. 2, 2014.







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Mon.-Thurs.: 7:00 a.m.-5:00 p.m.; Friday: 8:00 a.m.-noon