

## Third graders' score show 100 percent

The final set of Kansas Assessment preliminary scores are now available.

The St. Francis third grade students were the only group to take the assessments with pencil and paper instead of computerizers. This accounted for the delay in receiving the results. However, they scored extremely well on the tests.

Preliminary results indicate the class scored 100 percent "meets standard" or above in both reading and math.

"This is an outstanding accomplishment by the students and their teachers," said Rob Schiltz, assistant superintendent.

To meet adequate yearly progress, the class had to have at least 71.7 percent of the students score "meets standard" or above in reading and 67.2 percent "meets standard" or above in math.

Since every student in the class scored at "meets standard" or above, this class has easily done their part in ensuring St. Francis

Elementary School will meet adequate yearly progress for 2007 as required by the state of Kansas and federal No Child Left Behind regulations.

In addition to the high scores as a class, several students scored in the "exemplary" category on the assessments which is the highest category possible.

Students scoring "exemplary" in reading were:

Garrett Brunk, Emily Elfers, Jude Faulkender, CarolEve Harris, Lane Hobrock, Maggie Lambert, Journey Lee, Jason Owens, Justin Pacheco, Kayla Reed, Travis Rogers, Hannah Stafford, Sydney Sundstrom, McKenzie Taylor and Hannah Wolff.

Students scoring "exemplary" in math were: Garrett Brunk, Jakob Church, Emily Elfers, Jude Faulkender, Kattie Jenik, Maggie Lambert, Justin Pacheco, Kayla Reed, Kylie Sherlock, Hannah Stafford and Hannah Wolff.

Third grade teachers are Mrs. Wiley and Mrs. Smull.



**VOLUNTEERS** carried the rock for the new memorial garden north of the hospital. Those pictured from the left are: Glenda Rieger, Matt Whitmore, Deanna Grice and Sam Reed. The project is part of the Join Hands project.

Herald staff photo by Karen Krien

## Ranchers Field Day scheduled for June 21

Livestock owners and managers are welcome to attend a fun and informative Ranchers Field Day scheduled for Thursday, June 21.

The field day will be held at the Wray Cattle Company Ranch on Highway 34 at the Colorado/Nebraska state line near Wray, Colo. Registration, coffee and rolls will begin at 8:15 a.m. at the ranch headquarters. The field day will begin at 8:45 a.m. and end by 3 p.m.

This field day is designed to teach ranchers how to look at the plants on the ground to help make good decisions. Several workshops have been held indoors talking about good range and drought management. However, it becomes a completely new challenge when taking these ideas outdoors.

There will be three concurrent, interactive presentations in the morning on distinctly different sites: Flat Sands, Hilly Sands and

Hard Ground. Everyone will get to attend the presentation at each site.

Participants will learn what to look for to decide when it is time to move livestock to another pasture. Those attending will look at grazed and ungrazed plants and learn what can help them decide how much the grass has regrown, if it is time to move the livestock back into a pasture or time to find other feed.

Drought is still heavy on rancher's minds. Plants tell a lot about how much the drought has affected them, but only if a farmer knows how to read them. Once they know what to look for and what they should ignore, they can make decisions that are more informed.

After lunch, the field day will shift gears with a little challenge. Each attendee will have the chance to guess the weight, height, and body condition score of several cows.

Why is this important? How big a cow is influences how much eats. How much she eats influences how much grass she needs or, acres per animal. Acres per animal have a direct affect on the number of cows the range can feed and the bottom line.

The morning presenters are all Natural Resource Conversation Service Range Specialists with great speaking skills. They won't leave the ranchers lost in technical terms or lingo. Ben Berlinger has nearly 30 years of experience in eastern Colorado. Josh Saunders has traveled all over the western United States working on rangelands and soil quality. Herman Garcia has extensive experience in

Colorado and New Mexico.

Tim Steffens will guide the people through the afternoon discussion. Mr. Steffens spent several years as an Extension Range and Livestock Specialist before coming to the conservation service.

To save a lunch, contact the Yuma County Conservation District in Wray by Friday, June 15. Call them at (970) 332-3173 extension 3 between 7 a.m. and 4 p.m. weekdays, fax (970) 332-4425, or you may email Julie.Elliott@co.usda.gov. There is no registration fee. A lunch fee will be charged if the morning session is not attended. Late registrations and walk ins are welcome, but will not be guaranteed lunch.

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From left: Betty, Shane, Dave and Mary

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