

The thing tax plans have in common: lots of flaws

Tax plans by all comers – the governor, House Republicans, the Democrats – leave a lot to be desired.

The governor starts from the premise that reducing or eliminating the state's income tax will attract new businesses and spur those already in the state to make new investments. And while that might be true, the devil, as they say, is in the details.

One problem with the governor's proposal is that it would reduce taxes on higher-income Kansans, but raise them for the poorest taxpayer. The principal issue is that it would eliminate many tax deductions and credits taken from federal law, including the "earned income credit," which can generate refunds for people who owe no taxes.

You can argue that this credit is poor public policy, unfair to others who earn money, but raising taxes on only the lowest earners just does not look good. It's too good a gift to give the Democrats.

The governor also would end the highly popular deduction for home-mortgage interest. That should be a winner.

Another issue with the governor's plan is that he would keep the one-cent increase in the state sales tax signed by Gov. Mark Parkinson two years ago to pay for reduced income taxes. But while income taxes are termed progressive because they lean more heavily on the rich than the poor, the sales tax burden falls most heavily on those who earn less.

The House plan avoids some of the pitfalls of the governor's, but it has issues of its own. It would allow six-tenths of a cent of the sales tax increase to expire next year, as the Legislature promised two years ago. But it still would raise taxes on the poor while lowering them for the rich.

The House also would steal \$320 million from the T-Works transportation plan, diverting sales-tax money promised to the road fund and "promising" to pay it back later. Such promises aren't worth the reams and reams of paper they are printed on. If the state is in a financial bind "later," the road fund will suffer.

Transportation is too important to this state to be endangered by politics.

The Democrats, meanwhile, want to commit \$45 million of state tax money to cities and counties for property-tax reduction. The state used to do that, but gave up when the budget crisis forced across-the-board cuts. We doubt the state can afford to get back into this "revenue-sharing" scheme. Cities and counties should raise their own money – or cut their budgets.

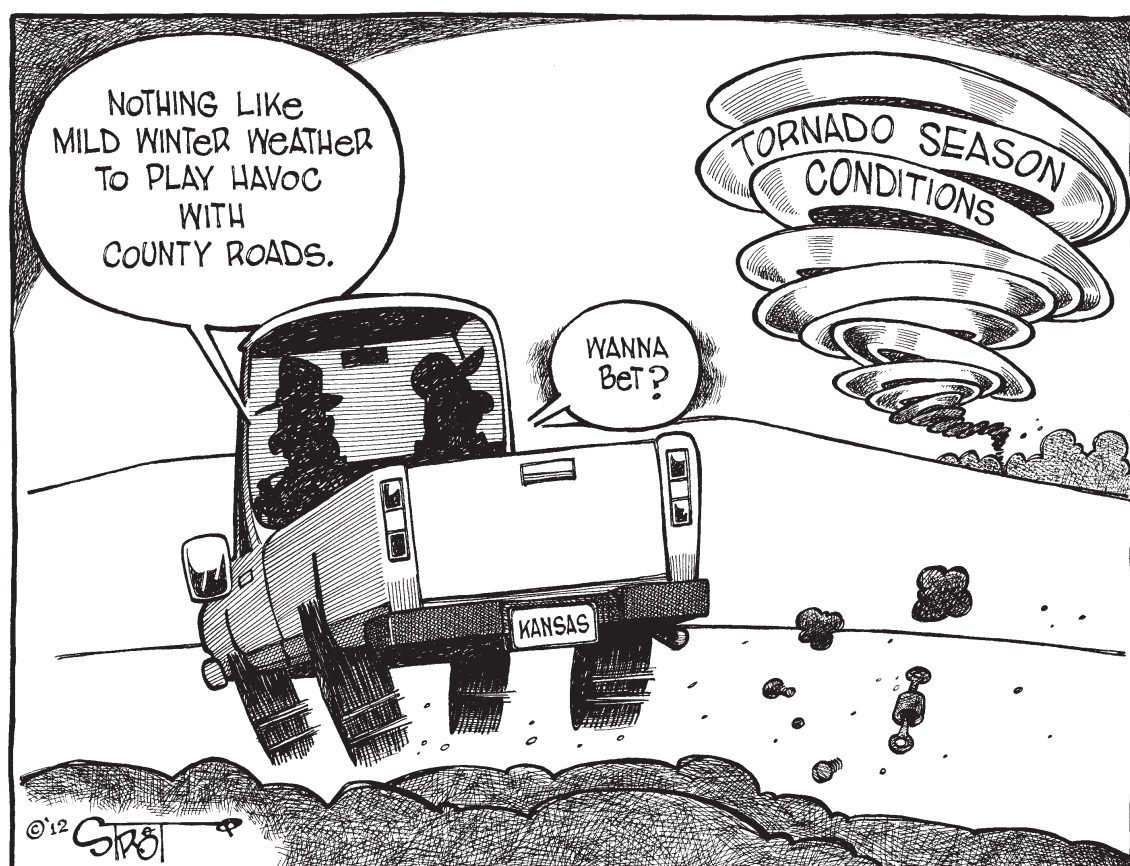
A little-mentioned drawback to any of these plans is that whatever is done to make state deductions and credits different from federal law will make Kansas tax returns far more complicated than they are today. At present, the state return is calculated with very few changes from federal practice.

Tinkering with the tax code could cost taxpayers a lot of headaches – and money – as they try to figure the difference. Many changes simply won't be worth the trouble.

We're sure some brand of "tax reform" will come out of this session. Lowering income taxes is a laudable goal, but selling the change will require an overall impression of fairness. No plan out there so far has that, but whatever the Legislature comes up with has to appear fair and workable for all concerned, or it'll be a tough sell.

Taxing the poor to help the rich won't do that. It's just a way to let the Democrats make gains in the fall elections.

— Steve Haynes



Casey's Comments

By Casey McCormick



mccormickcasey@rocketmail.com

As a middle-aged, grown-up I know it's not unusual to worry about the behavior of the younger generation. But lately I've been seeing more and more adults acting selfishly.

Please don't call me "Mr. Manners," but haven't you seen it too? People using their cell phones and mobile devices when they should be giving their attention to another individual or task.

It really hit me when I recently attended some business meetings. Here we have a room full of professionals who are there to learn

from the speaker in front of them. But as I tried to listen I couldn't help noticing all of the folks who could not leave their techno goodies alone. What could be so important that they had to attend to that rather than the poor person who was giving of their time and knowledge? I hate to think how that must look from the stage.

Another example- been to a store and the person ahead of you at the checkout has to keep telling a story to someone on the other end while the clerk tries to complete their transaction? Could

the call not be made either before entering the store or after? I feel for the employee, but also, the rest of us really don't care to know.

I won't go into folks using these things while driving. That would be another column for another week.

So it makes it hard to have much hope for today's youth learning a few manners when we have their mentors not getting it.

Lines from the Library

By Pat Leibbrandt

The following new books have arrived at the library: *The Prince of Ravenscar* by Catherine Coulter; *Christmas Treasures* by Thomas Kinkade; *Hotel Vendome* by Danielle Steel; *Bonnie* by Iris Johansen; *The Litigators* by John Grisham; *The Christmas Wed-*

ding by James Patterson; *Copper Beach* by Jayne Ann Krentz; *The Broken Land* by Kathleen and Michael Gear; *D Dead* by Stuart Woods; *Love In A Nutshell* by Janet Evanovich; *Down The Darkest Road* by Tami Hoag; *Fun Games* by Faye Kellerman; *Deadline* by Fern Michaels; *Kill Alex Cross* by

James Patterson; *Explosive Eighteen* by Janet Evanovich; *Come A Little Closer* by Dorothy Garlock.

The library has the following new books on CS: *Heaven Is For Real* by Todd Burpo and *1125 Christmas Tree Lane* by Debbie Macomber.

News From the Past

April 1905

Mrs. John Fuller advertised that she would take 200 head of cattle to pasture for the summer. Plenty of grass and live-water.

Another soaking rain sat in on Tuesday evening and continued until Wednesday afternoon. The editor of the paper, the article said, had the roof off one side of his house and he had a jolly time trying to dodge the drops.

R.M. Jaqua sold his residence property at the corner of Scott Street and Emerson Avenue, to Ben E. Bridge of Holdrege, Neb., who recently

purchased Mr. Cook's interest in the Stasser and Cook well machine and will shortly move his family in.

Mr. and Mrs. M.L. Shields had an exciting experience and narrowly escaped serious injury. One of the horses had been acting ugly all day. One of the lines broke and away went the team. They soon upset the buggy, precipitating the occupants violently to the ground, but fortunately aside from a few single bruises, they escaped injury. They had to walk two miles to the home of A.A. Reinhold.

Honor Roll

New and renewed Herald subscriptions: Floyd Jensen, St. Francis; Jason Howard, St. Francis; Lyle Lukas, Wray, Colo.; Dan Sowers, Bird City; Virginia Miley, St. Francis; Keith Peter, St. Francis; Ron Loudon, St. Francis; Wendi Krishock, Manhattan; Todd Neitzel, St. Francis; Karen Neitzel, St. Francis; Tim Neitzel, Goodland; Tara Neitzel Simmons, Hays; Trish Ramsey, Boerne, Texas; Walter Sutter, Junction City; Frontier Ag, Bird City; Dorothy Zimbelman, Burlington, Colo.; Ron Krien, St. Francis; Terri Novacek, Lawrence; Jay and Coleen Jensen, Phoenix, Ariz.; Jill and Dusty Gary, Topeka; Mary Anderson, Papillion, Neb.; Chris Bracelin, St. Francis.

Hangin' With Marge

By Margaret Bucholtz



margeb@cityofstfrancis.net

The Cake

That wonderful highway called the internet has once again caused me more work for the week. My daughter-in-law told me about a new site called Pinterest.com. I decided to look at it and before I knew it I was caught up in the wonderful recipes on the site.

I found some new bread recipes and then I ran across this Chocolate Bundt Cake recipe and I knew I just had to try it.

I got all the ingredients out and read the recipe at least three times so I understood what I was to do. I wanted this picture perfect cake like it looked on the website.

Now this was one of those kind that first you sifted the cocoa powder, grated a chocolate bar and put that in a dish. Then you sifted the flour and other dry ingredients and left them on parchment paper (like I had that laying around here) so I used waxed paper. Then you boiled water and whisked the chocolate till thick.

Finally I got around to two and a half cubes of butter, five eggs and brown sugar in the mixer. As the mixer was running I was looking around the kitchen and thinking how many dishes I was going to have to wash for this fabulous cake. Before I let my mind race to the negative side I thought about how good it was going to be. I even was thinking about inviting someone over to eat cake.

Finally all the steps to the recipe were done. The chocolate chips added and it was ready for the bundt pan, which had been greased and dusted with sifted cocoa.

As I started pouring the cake batter into the pan I realized it probably wasn't going to be big enough. Sure enough I probably had at least a cup of batter left over.

I put the cake into the preheated oven and set the timer for 65 minutes. Now it was time to clean up the kitchen. What should I do with the extra batter? I know I will just "lick the pan" like I am a kid again. I got the spoon and it wasn't long until the headache hit and that sick feeling in your stomach telling you to quit. Besides that I was really holding out for the perfect cake.

Dishes were done, the kitchen cleaned up and I moved on to the next room to start looking for more recipes on the computer.

The aroma of the cake was starting to fill the room. I thought about how impressed Kurt was going to be. Life was good.

It wasn't too much longer and I started smelling a new smell, umm that is something burning. I went to the stove and turned the

oven light on and sure enough it was smoke. There in my clean oven was a ring, about 3 inches high, of plopping cake batter running over the edge of the pan and sizzling as it hit the bottom of the oven.

I got a spatula and tried not to burn my arms to bad, but dragging out what I could. I then put a big pan under the cake and shut the door. So much for the prize cake.

After baking it an hour and a half the half full pan still wasn't done. The half of the cake in the bottom of the oven was, but not in the pan. I went ahead and pulled it out. Let it set and then turned it onto a plate.

After it cooled I carried the trash can to the counter because I knew the cake was going to be too heavy to carry to the trash can.

No more new recipes for this old gal. I just don't like to cook that much anymore and I certainly don't need cake.

GOD SAYS
 Blessed is the man that endureth temptation: for when he is tried, he shall receive the crown of life, which the Lord hath promised to them that love him. James 1:12

The Saint Francis Herald
 (USPS 475-960)
 A Century of Service to Cheyenne County

P.O. Box 1050, St. Francis, Kan. 67756-1050

Published each Thursday by Haynes Publishing Co., 310 W. Washington, St. Francis, Kan. 67756-1050. Entered as periodicals matter at the post office at St. Francis, Kan. 67756-1050, and at additional offices.

Official newspaper of Cheyenne County. Member of the Kansas Press Association, National Newspaper Association, Colorado Press Association and Inland Press Association.

Subscriptions: One year \$38 (tax included) in Cheyenne and adjacent counties; \$42 (tax included) elsewhere in Kansas; \$48 elsewhere in the U.S. Foreign subscriptions, \$28 extra per year (except APO/FPO). POSTMASTER: Send change of address to Box 1050, St. Francis, Kan. 67756-1050

Nor'West Newspapers

8:30 a.m. - noon - 1:00-5:00 p.m.
 Monday - Friday
 (785) 332-3162 Fax - (785) 332-3001
 E-mail - sf.herald@nwkansas.com

STAFF

Karen Krien Editor/Publisher
 Nathan Fiala Sports Editor
 Tim Burr Advertising Manager
 Lezlie McCormick Production
 Margaret Bucholtz Columnist

Church of Christ
 332-2380, Pars. 332-3424
 502 W. Spencer
 Norman Morrow - Minister
 Bible Class 9 a.m.
 Morning Worship 10 a.m.

United Methodist
 Church Office 332-2292,
 Church 332-2254,
 512 S. Scott
 Pastor Warren Cico
 Early Bird Service 8:30 a.m.
 Sunday School 9:30 a.m.
 Worship 10:30 a.m.

Seventh-Day
 Adventist Church
 785-890-5718 • 3rd & Adams
 Pastor Jerry Nowack
 Sabbath School 9:30
 Morning Worship 10:45

St. Francis of Assisi
Catholic Church
 625 S. River • 332-2680
 Fr. Roger Meitl
 Sunday Mass 10:30 a.m.
 Weekday Mass 8:00 a.m.
 Confessions Sat. 4-4:30

Salem Lutheran Church
 332-3002
 Pastor Chris Farmer
 Sunday School 10 a.m.
 Morning Worship 11 a.m.
 Communion 3rd Sunday

Solid Rock
Baptist Church
 412 S. Denison
 Welcomes You!
 Pastor Allen Coon
 Sunday School 9:30 a.m.
 Worship 10:30
 Prayer Meeting, Wed
 7:30 p.m.

First Christian Church
 Pastor Jeff Landers
 332-2956 • 118 E. Webster
 Bible Fellowship 9:15 a.m.
 Church Service 10:15 a.m.

First Baptist Church
 2nd & Scott • 332-3921
 J.W. Glidewell, Pastor
 Sunday School 9:30 a.m.
 Worship 10:30 a.m.
 Sunday Evening
 Service 6:30 p.m.,
 Wed. AWANA Club
 6:30 - 8:00 p.m.

St. Francis
Community Church
 332-3150
 204 N. Quincy Street
 www.sfccfamily.com
 Pastor: David Butler
 Sunday School 9:15 a.m.
 Worship Service 10:30 a.m.
 Potluck & Communion -
 Every 2nd Sunday
 Wednesday Bible Study 7 p.m.

Peace Lutheran Church, AFLC
 202 N. College
 Pastor Randy Nelson
 Church 332-2928
 Parsonage 332-2312
 Sunday School 9:30 a.m.
 Worship 10:30 a.m.
 Communion 1st Sunday

St. Francis
Equity

St. Francis
Herald

Praise the Lord