



WADE KRIEN gives blood during the drive held last week. Herald staff photo by Tim Burr

Money available

Vietnam Veterans of America Hays Chapter 939 is announcing that they will be awarding three \$500 scholarships for college or trade school. Resident of Cheyenne, Decatur, Ellis Finney, Graham, Hodgeman, Lane, Ness, Norton, Osborne, Phillips, Rawlins, Rooks, Rush, Sherman, Thomas, Trego and Wallace counties are eligible.

Application deadline is April 13. Recipients of the scholarships will be announced April 27. For information about the scholarships write to: Vietnam Veterans of America Chapter 939, PO Box 1224, Hays, KS 67601. Students may contact their school officials to see if they are in receipt of an application packet.

Deadline approaches

Cheyenne County Farm Service Agency (FSA) reminds producers that March 15 is the application closing date for certain crops under the Noninsured Crop Disaster Assistance Program (NAP). Crops eligible for the benefits are limited to those not insurable in the county and are produced for food or fiber.

March 15 is the final date to

pay the \$250 service fee per crop and obtain coverage for course grains, sweet sorghum and millet. Interested producers must pay the fee and sign the application for coverage by the application closing deadline.

Contact the local Farm Service Agency office prior to March 15 if interested in this type of coverage.

Club Clip

The Cheyenne County Hospital Guild met on Monday, March 5 for their annual "Lunch with Les" which was held in the basement meeting room at the Clinic. Eighteen members were present. A delicious roast beef dinner, with a salad, dessert and coffee was enjoyed by everyone.

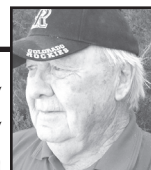
Anita Miller, Vice President, opened the meeting and announced that the April meeting will be on April 2. Betty Loudon is expected

to return by that date. The guest speaker will be Lois Murlock and the hostesses are Carol Rogers and Nola Burrus.

A very informative and interesting slide presentation was shown by Les. Questions were asked and answered. A better understanding of the different projects and services that are provided to residents of the area when they are needed.

The Gardener

By Kay Melia



I have this longtime gardening habit of planting something new each year. For whatever reason. It's kinda fun to go off the deep end and attempt to grow something that is unfamiliar to me due to different tastes or unusual growing habit. The challenge is the thing, and garden space is not a problem other than I have too much of it. I planted celery one year. Grew about a dozen nice large stalks of it, but it never blanched from dark green to white and was as tough as a large rope. I never tried it again although it was fun starting the little transplants.

Last summer, I successfully grew Waltham Butternut squash for the first time, after years of talking and writing about it. Squash is a bit far out for me but I can tolerate winter squash, and Waltham Butternut was excellent tasting and easy to grow. I've even grown tomatillos, popcorn, Malabar spinach, parsnips, (yum), Fava beans, habanero peppers, and radicchio. I've never planted arugula or edible chrysanthemums.

I know you can hardly wait to hear about my choice for this year's garden! I made the tough decision early in January after studying all those seed catalogs very closely. This year, drum roll please, I will plant... head lettuce! How exciting is that?

Please understand that I always plant and enjoy a short row of leaf lettuce and we thoroughly enjoy the many different shapes and colors that leaf lettuce presents us. Flavor? Not much. And so we add great gobs of different consistencies of dressings as we search for a reason to serve the stuff in the first place.

But head lettuce? I have always understood that it was difficult, if not impossible, to grow head

lettuce in a normal backyard garden in this area because of overly warm summer temperatures. But I discovered an article in an old 1985 home gardening publication that told me I could do it. The secret seems to be that you plant very early, thus escaping the heat of summer which most lettuce types will not tolerate.

Head lettuce is one of four different families of lettuce. There is the aforementioned Leaf Lettuce, and also Romaine, Loosehead, and Crisphead. Head lettuce is a crisphead type and probably the most familiar of the foursome since we have access to Iceberg the year around at the supermarket. There is, of course, no "crunchiness" to leaf lettuce and as a result, our homegrown salads tend to lack "body" despite

the nice colors and the freshness. Maybe the crispness of head lettuce can provide that need as well as sandwich accompaniments.

With any type of head lettuce, you must start the plants inside and early in order to get good growth and early maturity before the heat sets in. I've chosen a variety of head lettuce called Calmar. It is described as one that has a strong resistance to heat, which it will certainly need in our area. So, I'll start the seeds inside, get some growth on them, and then set the transplants outside very early. To do so, I'll need to plant the seeds inside about... uh oh... now! Gotta go! See you next week!

Agency announces program enrollment

Cheyenne County Farm Service Agency (FSA) reminds producers that enrollment for the 2012 Direct and Counter-cyclical Program (DCP) and the Average Crop Revenue Election (ACRE) program has begun and will continue through June 1.

United States Department of Agriculture computes Direct and Counter-cyclical program payments using base acres and payment yields established for each farm. Eligible producers receive direct payments at rates established by statute regardless of market prices. For 2012, the payment will not be made until October but the farm still needs to be enrolled by June 1.

This deadline is mandatory

for all participants. Late-filed applications will not be accepted.

Please contact your Farm Service Agency county office to set up an appointment to enroll before you get too busy with field work this spring.

Helpful Hint

Easy Deviled Eggs

Put cooked egg yolks in a zip lock bag. Seal, mash till they are all broken up. Add remainder of ingredients, reseal, keep mashing it up mixing thoroughly, cut the tip of the baggy, squeeze mixture into egg. Just throw bag away when done easy clean up.

A Salute to Our Boy Scouts



Cub Scouts — Front row: Shannon Semler, Jesse Baxter, Seth Hilt, Mason Schmid, Aaron Blair; back row: Sue Rethke, Deb Hilt, Kris Blair

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