

High school alumni choose to continue June reunion

A group of 12 St. Francis Community High School alumni met at the high school cafeteria on Tuesday evening, Nov 19, to discuss the future of the alumni association and its annual reunions. Those attending represented classes from 1952 to the class of 2004. There will be a reunion the weekend of June 21.

The consensus of those attending this first reorganizational meeting confirmed the importance of the reunion weekend to our community. Shirley Zwegardt, past secretary of the association, indicated that the attendance of the annual reunion banquet has been declining. It has been observed that a number of alumni returning for their honor class celebration choose to attend only their class functions. Options for activities to promote interaction between the alumni honor classes

and others attending was discussed.

It was noted that the close proximity between the high school and the city park facilitates activities between both venues. Younger graduates might be more attracted to the park and outside activities. It was also noted that the beer garden and barbecue at the 125th celebration appeared to be successful. It will be important for class leaders to poll their classmates to determine what activities their classmates might support at future reunions.

All alumni are encouraged to share their ideas for the future success of the association. Those attending the initial meeting will encourage others to get involved in making our new alumni association reflective of its member's interests.

Volunteers will be needed to es-

tablish and maintain an electronic database of contact information of the all alumni. Alumni could be polled to determine how they choose to maintain contact with their association; via mail, email or other social media.

The St. Francis Community Foundation established an online website in 2012 for the St. Francis High School Alumni Association at www.stfrancisalumni.org to facilitate communication. Mail or email suggestions to High School Alumni Association, P.O. Box 967, St. Francis, KS 67756 or sfcf967@gmail.com.

The group chose to meet again after the holidays in January to continue planning the 2014 reunion and the organization of the association. Notices of the next meeting will appear in The Saint Francis Herald.



COMMUNITY GARDEN GARAGE SALE, held Saturday, met with cold temperatures and wind. The Marinos, who previously owned the greenhouse, had numerous miscellaneous items and they had agreed if the Community Garden members would sell the items, they would donate half to the organization. Braving the elements to sell the items was Susan Griffin, member.
Herald Staff photo by Karen Krien

Moments With Mila

Family and food safety for the holidays



By **Mila Bandel**
County Health Nurse

Eating healthy this holiday season begins with basic home food safety practices that are known to reduce the risk of foodborne illnesses. This is a reminder to all cooks entering the kitchen this season to follow the basics of home food safety; clean, separate, cook and chill.

- Clean - Wash hands with warm water and soap for 20 seconds before and after handling food; wash surfaces often with hot water and soap.

- Separate - Separate raw meat, poultry, seafood and eggs from other foods in your shopping cart, grocery bag and in your home refrigerator; use separate cutting boards for fresh produce and for raw meat, poultry and seafood. Your turkey, ham or roast beef shouldn't be lying next to your

broccoli and yams until everything is cooked and on your plate.

- Cook - Food is safely cooked when it reaches a high enough internal temperature to kill the harmful bacteria that cause illness. Proper cooking temperatures for poultry is 165 degrees Fahrenheit; for beef - 145 degrees Fahrenheit; and for pork, shellfish, eggs and vegetables 140 degrees Fahrenheit. Use a food thermometer to ensure your food has been safely cooked to your taste.

- Chill - After a big meal, you cannot take a nap first then put the food away. Your leftovers need to be refrigerated promptly - within 2 hours. Divide large amount of leftovers into shallow containers for quicker cooling in the refrigerator. Keeping a constant refrigerator temperature of 40 degrees Fahr-

enheit or below is one of the most effective ways to reduce the risk of food poisoning at home.

For more information on food safety and how to avoid foodborne illnesses, contact the Cheyenne County Health Department at 785-332-2381. Enjoy the holiday season with family and friends and remember the food safety rules of clean, separate, cook and chill.

Holiday workshop Scheduled

Harvest of Holidays will be presented at 6:30 p.m. on Tuesday, Dec. 3, at the senior center in St. Francis. Participants will be able to make and take their own homemade yeast bread, a walnut twist home, ready to bake.

Also presented will be "Refrigerator Friends." The presentation will help identify the missing pieces in a person's modern lifestyles and show how to break out of isolation booths to create the kind of relationships that strengthen, support and satisfy the soul.

Those planning to attend need to contact the Extension office at 785-852-4285 or 332-3171.

Holiday Brass Fest

The sounds of Christmas music is in the air and, in a little over a week, St. Francis and Bird City students and adults will be traveling to Denver to help make Christmas music.

Jim Milliken, trumpet player, is asking all brass players, 8 to 98, to join him in playing at the Holiday Brass Fest on Dec. 7 in Denver at the Buell Theater. Mr. Milliken has sponsored musicians to play in one of the most popular Denver events for the last four years. The first year, there were only a couple of players; last year, there were 16 musicians.

The Denver Brass has chal-

lenged Cheyenne County to bring 33 players this year, Mr. Milliken said. And, I am hoping we can reach that number.

Registration starts at 10:30 a.m. mountain time with rehearsal following at 11 a.m. The free public concert will be held under the glass of the outdoor Galleria.

For more information, contact Mr. Milliken, 785-332-2101 or 785-332-3421; Rose Hengen, 785-734-2341 or Debbie Fiala, 785-332-8153.

Mr. Milliken said that the registration will be paid for from the proceeds of the Denver Jazz production funds.

Across the County



By **Marty Fear**
County Extension Agent

Tips to minimize storage loss of large round bales

Although large round bales reduce labor requirement when putting up hay, storage losses with large round bales are generally much higher than with small rectangular bales, particularly when stored outdoors. This indicates that a lot of large round bales might have some nutrient loss from precipitation combined with air temperature and humidity. Much of the dry matter loss with outdoor storage is associated with microbial respiration under optimal moisture, temperature, and nutrient condition for microbes.

The following are a number of ways to minimize large round bale loss stored outside:

- Increase bale density: One of the most important ways to reduce round bale loss is to tighten the outer layer of bale. If the bale is not tight enough, microbes are going to use oxygen to break down the bale using moisture and nutrients. If you can depress the surface more than a half inch, the round bale could experience significant loss when placed outside and unprotected. It's recommended to have a minimum density of 10 pounds of hay per cubic foot.
- Use covers: Round bales stored outside and covered with either plastic or canvas generally experi-

ence much less deterioration than unprotected bales. Weathering can reduce forage quality of round bale hay, particularly digestibility. Plastic wrap, net wrap, reusable tarps, or plastic twine can be used to prevent the loss from weathering. Plastic wrap or net wrap will result in less loss than twine.

- Select a good storage site: Selecting a good storage site is another important consideration in reducing bale loss with little cost involvement. First of all, the storage site should not be shaded and should have good air circulation, which will enhance drying conditions. The storage site also should be well-drained to reduce moisture absorption into the bottom side of the round bales. A well-drained, 4 to 6 inch coarse rock base would help minimize bottom spoilage of a large round bale. Bale storage loss can be reduced by elevating the bales rather than placing them on the ground. Ground contact can account for over half of the total dry matter loss. To elevate the bales from the ground use racks, fence posts, discarded pallets, railroad ties, used tires, or a layer

of crushed rock about 4 to 6 inches deep to have good drainage.

- Orient rows of bales to promote good drying: It's recommended to stack large round bales in rows, buff end-to-end, give three feet between rows, and orient the rows in a north-south direction. This will allow the area to dry faster after a rain by having good sunlight and air flow. Vegetation between rows should be mowed to allow good air flow.

- Environment makes a difference: Storage loss coincides with precipitation amount. Storage loss in eastern Kansas is much greater than in western Kansas. Bales can be stored outside in western Kansas for a couple of years before much significant loss will occur. Rarely would indoor storage pay for itself in western Kansas.

Contact the Cheyenne County Extension office at 332-3171 or cfear@ksu.edu with questions or comments.

Till next week - Marty

EXCELLENT LAND AUCTION

Wednesday, Dec. 4, 2013 @ 1:30 pm CT
Auction Site: Western Auction & Real Estate Pavilion
West HWY 36, St. Francis, KS

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Holiday Open House

Monday, Dec. 2 * 2-6 p.m.

Christmas Gifts, Stocking Stuffers
and Holiday Ideas

Refreshments

Designs

By Dawn



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441 acres grass, CRP and farmland
Thursday, Dec. 5, 10 a.m. CST, Riverside Recreation, W. Hwy. 36, St. Francis, KS
Seller: Link Zwegardt Trust

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52.93 acres farm ground
18.3 acres CRP. Contract for \$27.80 per acre until 9-30-2020
9.59 acres grass
Wheat base 25.6 acres
Grain Sorghum base 7.2 acres
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Minerals believed to be intact and will pass to the buyer
Farmland open and can be planted to spring crop

Tract 2: Tract of land in South 1/2 34-3-41 and South 1/2 35-3-41
180 acres mol native grass (exact acres determined by survey prior to auction)
Live water and good fences
Producing gas well
Minerals believed to be intact and will pass to the buyer

Tract 3: Tract of land in the South 1/2 35-3-41
180 acres mol native grass (exact acres determined by survey prior to auction)
Live water and good fences
Minerals believed to be intact and will pass to the buyer

TERMS AND CONDITIONS: Land to be offered in 3 tracts only. 10% Down day of auction. Balance at closing on or before December 20th, 2013. Seller to pay 2013 taxes. Sale will not be subject to financing. All financing arrangements must be made prior to closing. Cost of title insurance and title company closing fees shall be paid 1/2 by seller and 1/2 by buyer.

Announcements sale day shall take precedence over printed material.
For more information contact Terry Richardson or Donna Moore at Homestead Realty 1023 Main, Goodland, KS. 785-899-2328
Terry cell 785-899-8094 Donna cell 785-899-8089.
Go to www.goodlandhomestead.com sale bill and photos of land.

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