

Other Viewpoints

Running mates should bridge gaps

When a candidate for president or governor chooses a running mate, he or she often looks for someone who brings different expertise or points of view to the ticket.

That wasn't the route Sen. Sam Brownback chose when he selected state Sen. Jeff Colyer as his lieutenant governor running mate. By all accounts, Colyer is Brownback's philosophical and political twin. The only additional experience he brings to the ticket is two years in the Kansas House and a year and a half in the Kansas Senate. Colyer's limited legislative experience was the only thing Kansas Senate President Steve Morris could think of to praise after Tuesday's announcement of Colyer's choice.

Brownback's choice seems to indicate that he sees no need to reach out to Kansas Democrats or even the more moderate members of his own party. It's an interesting contrast to former Gov. Kathleen Sebelius who went outside her own party twice when choosing her running mates. It's probably more important for a Democrat to make such a gesture in mostly Republican Kansas, but Brownback's choice nonetheless seems to send a message to Kansas voters.

It suggests that he thinks Kansans like the political philosophy and agenda he brings to the table and his best strategy is to solidify that support by picking a running mate who is firmly on the same ideological page.

The choice of a running mate may not seem critical, but when a governor leaves office in the middle of a term, as Sebelius did, it reminds us that the election of a lieutenant governor can be an important decision for the state.

— Lawrence Journal-World, via The Associated Press

Where to write, call

U.S. Sen. Pat Roberts, 109 Hart Senate Office Building, Washington, D.C. 20510. (202) 224-4774

U.S. Sen. Sam Brownback, 303 Hart Senate Office Building, Washington, D.C. 20510. (202) 224-6521

U.S. Rep. Jerry Moran, 2202 Rayburn House Office Building, Washington, D.C. 20515. (202) 225-2715 or Fax (202) 225-5124

State Rep. Jim Morrison, State Capitol Building, 300 SW 10th St. Room 274-W, Topeka, Kan. 66612. (785) 296-7676 e-mail: jmorriso@ink.org web: www.morrisonfamily.com

State Sen. Ralph Ostmeyer, State Capitol Building, 300 SW 10th St., Room 225-E., Topeka, Kan. 66612, (785) 296-7399 ralph.ostmeyer@senate.state.ks.us

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155 W. Fifth St. (USPS 120-920) (785) 462-3963
Colby, Kan. 67701 fax (785) 462-7749

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Steve Haynes - Publisher
s.haynes@nwkansas.com

NEWS

Kevin Bottrell - News Editor
kbottrell@nwkansas.com

Andy Heintz - Sports Reporter
aheintz@nwkansas.com

Marian Ballard - Copy Editor
mballard@nwkansas.com

Vera Sloan and Aubrey Spencer - Society Editors
colby.society@nwkansas.com

ADVERTISING

Heather Woofter - Advertising Representative
hwoofter@nwkansas.com

Andrea Miller - Advertising Representative
a.miller@nwkansas.com

Kathryn Ballard - Graphic Design
kballard@nwkansas.com

BUSINESS OFFICE

Robin Tubbs - Office Manager
rtubbs@nwkansas.com

Evan Barnum - Systems Administrator
support@nwkansas.com

NOR'WEST PRESS

Richard Westfahl - General Manager

Lana Westfahl, Jim Jackson, Betty Morris, Jim Bowker, Judy McKnight, Barbara Ornelas, Kris McCool

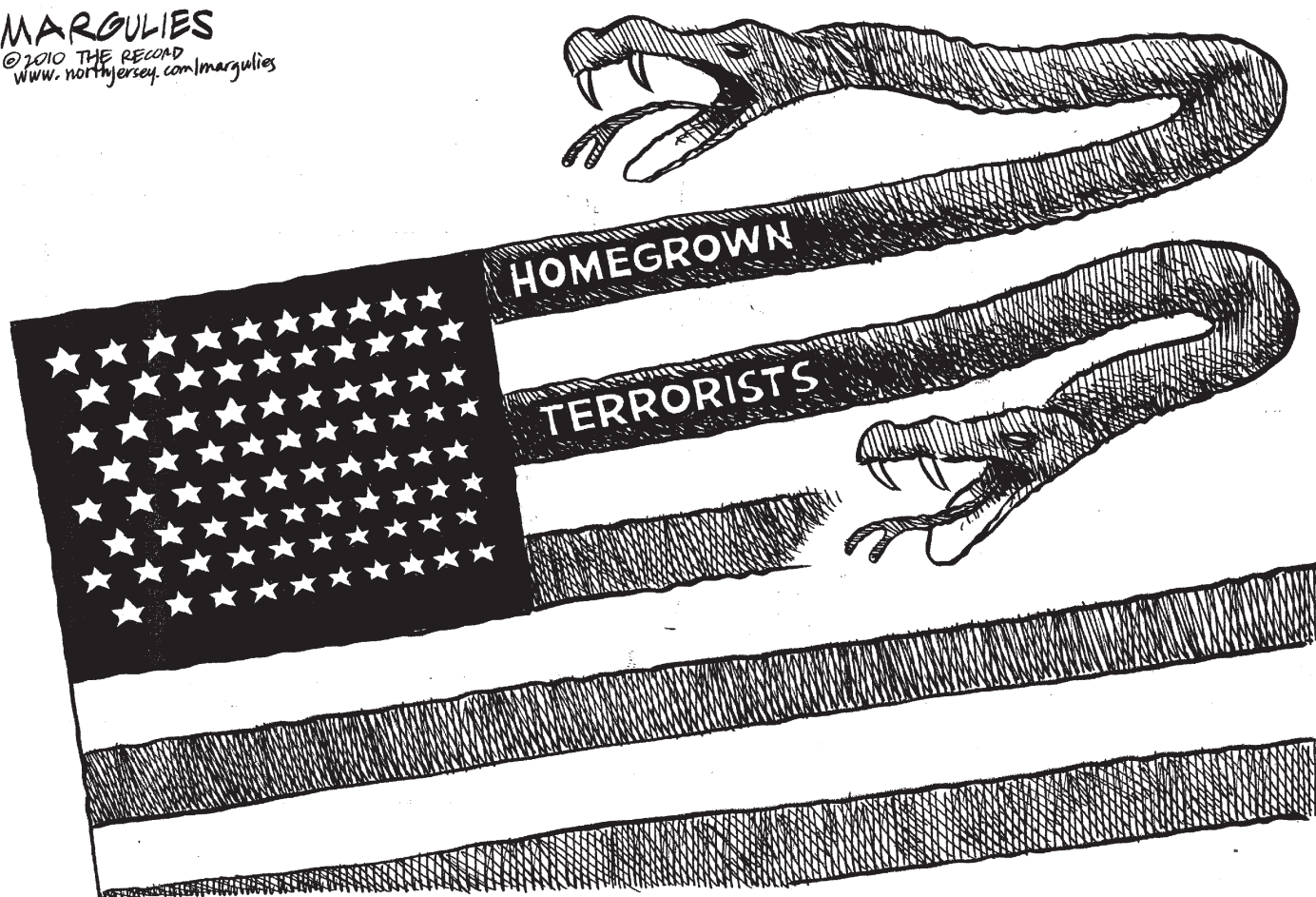
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Unexpected cooking contest leads to fun

When we left to spend the weekend in Colorado, entering a chef competition was not on my mind. Let alone winning one.

In fact, it's been years since we'd made our annual spring trip to Creede, high in the Colorado mountains, where we had our first newspaper and raised our little family, on Memorial weekend.

Memorial Day used to be just another blustery spring weekend in the former mining town, but over the 17 years since we moved to Kansas, it's added events and contests until it's pretty busy. Nothing like the Fourth of July, with its fireworks and mining contests and 10,000 to 15,000 visitors, mind you, but busy.

Over Memorial Day, they have something called the Taste of Creede, which features restaurants and others hawking food or handing out samples on Main Street. But it's more than that: Artists set up on the street to work on paintings they'll sell later, the theater previews its summer season and then there's the cook-off.

Our oldest Creede friend, Rick, was setting up for the cooking contest when we got downtown Saturday. Rick used to be a chef, but now he supplies chefs as a representative for a food wholesaler.

First, he said, they'd have the professional division, featuring six chefs from area resorts. Then the amateur contest.

"So why don't you come back and cook this afternoon?"

I deferred. Cynthia has plans for the day, I said, and they included church about that time. But when she heard about the contest, Cynthia thought it was a great idea. Maybe we could be a team.

The team idea didn't pan out, but somehow I wound up entered along with some summer people, a couple of locals and a guy I'd gone to high school with eons ago.

Everyone got a cooking station with pans, a gas grill and burner, utensils and plates. Central tables held every spice and condiment you could imagine, oils and vegetables, herbs and fruits. The main course remained hidden. Everything was ready, except for the knives.

Real chefs, it seems, bring their own, just



Steve Haynes

• Along the Sappa

like pool sharps.

"What," the amateurs wailed in unison. "You didn't tell us."

But knives were obtained, and Rick brought out two hotel packs of – filleted trout. We had 45 minutes to make it into dinner.

I started gathering. Fresh mushrooms, lime juice, fresh chives, butter. Fresh garlic cloves. Fresh limes and lemons. Asparagus, a whole bunch.

For a sauce, I used lime, butter, chives and mushrooms. White wine would have been nice, but I substituted some white Worcestershire and started cooking the garlic and mushrooms.

We had a stiff south breeze, and the burner on my grill kept going out. Finally, Cynthia, who was giving me instructions from the sidelines, put pans in front of it.

Then I started the fish and the asparagus. The fish, thin and tender, didn't take long to cook. The asparagus did. Time was running out, but mine was ready. I plated the fish – one portion for the audience, one for the judges – poured on the sauce, garnished with lemon and lime rounds and a little cilantro – and waited. The judges tasted and pondered. People scooped up my fish. Two little girls nibbled away all my mushrooms and asparagus.

The winner: "Don't let this go to your head, Steve," Rick said, "but you'll have to come back next year and defend."

Cynthia was right about one thing: It was fun.

If anyone is interested, here are the winning recipes best as I can remember. It was all seat of the pants, you know.

LIME-ANCHO TROUT

Two trout, filleted.

1/4 cup lime juice.
White Worcestershire sauce, splash.
Ancho chili-citrus seasoning.
cayenne pepper to dress.
Lemon and lime slices and wedges.
Salt.

Place fish on grill, skin side down. Sprinkle with lime juice, Worcestershire, ancho chili-citrus seasoning and salt. Cook about 5 minutes, with lid on, until just done. Scoop fish off of skin with spatula and plate. Garnish with lemon and lime rounds and a sprig of green herb. Sprinkle with cayenne.

LIME-MUSHROOM-CHIVE REDUCTION

2 cups sliced fresh mushrooms.
1/4 cup lime juice.
3 cloves garlic, minced.
cayenne pepper.
1-2 pats butter to saute.
1/4 cup white wine, chardonnay or sauvignon blanc.
1/4 cup fresh chives, chopped.
Salt.

Saute garlic briefly in butter. Add mushrooms, lime juice, cayenne, wine, and simmer until mushrooms are done and sauce is reduced, 10-15 minutes. Add chives and cook a little longer. Salt to taste.

GARLIC ASPARAGUS SAUTE

1 bunch asparagus, cut into 1-inch lengths. (discard any woody stems)
1/4 cup lime juice.
3 cloves garlic, minced.
cayenne pepper.
1 tablespoon olive oil.
1 pat of butter.
Salt.
Saute garlic in butter and oil. Add asparagus, lime juice, cayenne. Cook until asparagus is done, about 5 minutes. Do not overcook; asparagus should be just al dente. Add salt and serve hot.

Steve Haynes is editor and publisher of The Colby Free Press and president of Nor'West Newspapers. In his spare time, whenever that is, he like to ride and watch trains.

Thanks to the men who got involved

Event a big success

To the editor:

As Father's Day approaches, I'd like to take the time to say thank you to all of the men and fathers who were a part of my life as I grew up in Colby. As a father myself, I now realize the time and effort they put forth over the years teaching school, coaching, leading scouts and organizing activities in our community. I would also like to give a special thanks to those who served in the military as well.

At the risk of forgetting someone, I'd specifically like to mention the following men and dads: Bill Cave, Rich Koel, Richard Calliham, Larry Koon, Kenny Rogers, Marvin Stark, Gordon Bond, Ken Doze, Mr. Haren, Mr. Bowen, Tom Bowen, Larry Sloan, Keith Cochran, Theron Johnson, Jacco Perona, Steve Lampe, Pat Giebler, Max Pickerill, Kevin Cox and my own dad, Roger Hale.

Some in the list are deceased, so please take the time to thank those men and dads in your life or in the life of your kids while you still can.

All of those men listed above probably had 100 other things they could have been doing,



Free Press Letter Drop

• Our readers sound off

but they took the time and made the effort to spend with us when we were kids. As a dad, there is a never ending list of things I need to get done, but when I think about all those dads who said "yes" when someone asked them to do something or took the initiative themselves, it makes me appreciate all of the time they set aside to spend with us. There were dads doing the same thing before my childhood, and I know there have been new generations of dads since I grew up and left Colby. They all deserve to be thanked. You guys did a great job.

Ryan Hale
Boulder, Colo.

To the Community:

Congratulations to the Colby Host Committee for coordinating the successful "Bright Dreams, Hard Times: America in the Thirties" Chautauqua. The Kansas Humanities Council appreciates the hard work and contributions of Colby's community volunteers. The list of accomplishments and successes is impressive.

The humanities council encourages all Kansans to examine the ideas, history, and traditions that shape our lives and communities. It is clear from the wonderful response to the Chautauqua that Colby values its rich history. The council looks forward to working with Colby on future projects.

Julie L. Mulvihill, Topeka
Executive Director,
Kansas Humanities Council

Deborah K. Pomeroy, Topeka
Kansas Chautauqua Coordinator/
KHC Resource Center Coordinator

Mallard Fillmore

• Bruce Tinsley

