Welcome to my monthly cooking column, Who's Cookin' Now? I will be sharing my views and news of food and cooking, providing helpful information and appealing, delicious recipes, along with my favorite cooking tips and culinary techniques. As a chef and culinary instructor, I am convinced that cooking is essential to good meals and a healthy lifestyle, and it is my intent to inspire you in the kitchen. Whether you're cooking for two, a large family, or just for dinner guests, I hope to streamline and simplify cooking, making it enjoyably easier via this column.

I will look forward your feedback. I know you will be investing your time, ingredients, and energy into any of the recipes that you try, so I will want to hear about successes (and failures if they happen) as well as how you adapt the recipes to make them your own. Suggestions, compliments, and constructive criticism will always be taken to heart and appreciated, and please feel free to provide me with "food for thought" for upcoming column topics – I will love hearing from you.

corn in a pot of boiling water on the stove. I always thought it was delicious, but I'm thankful that when it comes to cookin' sweet corn now, there are other flavorful techniques.

Microwave. This is my favorite fast option if we need just a few ears of corn for a quick

A single ear in the microwave requires a zap on full power for 4 minutes; for each additional ear, add 1 minute of cooking time. The key here is not to overload the micro by cook-



Chef Alli Winter

• Who's Cookin' Now?

cooking time.

It's important to microwave your corn in the husk – this ensures those kernels will be moist and tender. Once the ears are fully cooked, all that corn silk and the husk will literally "sweep" right off as you pull it away, using your hot pads to handle.

In the Oven. A great way to cook a "boat load" of corn, if you don't mind turning on your oven this time of year.

Lay the ears of corn, in the husks, across a baking sheet. Go ahead and make a couple layers – it works fine. Just remember to rotate the ears from top to bottom, turning each one over as well, half way through the cooking time.

Place the loaded baking sheet into a pre-When I grew up, my Grandma cooked sweet heated 350 degree F. oven and cook for 35 to 40 minutes.

> On the Grill. This way is the most fun, and definitely the most flavorful due to the delicious smoky charring. No matter which way you grill the corn (in the husk or with it removed) preheat your grill to medium high

• In the husk: Peel the husks back, but leave intact. De-silk each ear by using a clean, moist cloth, gently rubbing the length of each ear. Spread butter over each ear, then pull the sure to turn the ears over half way through the ered, for 25-30 minutes, turning every once in com.

· Out of the husk: Pull away all husks and de-silk each ear as directed above with a damp cloth. Grill for 15-20 minutes or until kernels are nicely charred.

• Better Buttering: My family discovered that placing a big pat of butter on a slice of bread is the way to go. Simply run the ear of corn up and down the bread - works like a charm because the bread holds the butter in place and by the time you've buttered all your ears of corn, that pat of butter is softened and ready to spread.

For added fun this summer, try a flavored butter. Below is one of my all-time favorites

Chef Alli's Lime and Curry Butter

- 1/2 teaspoon chicken base paste
- 1/2 cup unsalted butter
- 1 teaspoon dried dill
- Zest of 1 lime
- 1 tsp. curry powder
- 1/2 teaspoon Kosher salt Freshly ground black pepper, to taste

Place all ingredients into a small saucepan over low heat and whisk together as butter

melts. Keep warm until corn is ready. Use a

good silicone basting brush to slather over

your ears of corn. Now You're Cookin', Chef Alli

Alli Winter was raised in Topeka and began cooking at age 4, though it was much later when she attended the Personal Chef Institute in Rio Rancho, N.M., where she acquired her ing more than three to four ears at a time. Be husks back up and over. Grill the corn, uncov-certification. Her website is at www.ChefAllis.

Shed light on subjects



DEBBIE SCHWANKE/Colby Community College City Manager Carolyn Armstrong handed out high-efficiency light bulbs and power strips to students at the Community Block Party on Tuesday. The give-away was part of the "Take Charge Challenge."

Colby native graduates

Colby High School graduate Ryan Hale graduated from the Colby. Hale also has a Master of University of Northern Colorado Science degree in sports psycholin Greeley on Aug. 5 with his second master's degree in applied of Science degree in sports medipsychology - counselor educa-

ogy from Greeley and a Bachelor cine and kinesiology from Kansas State University.

Medicine Lodge, Kansas

Indian Peace Treaty Pageant

He is the son of Roger Hale of

On the Beat

COLBY POLICE Monday

12:40 a.m. – Security check at the college. 1:44 a.m. - Security check at

Comfort Inn. 2:38 a.m. – Security check at

2168 County Rd. Q. 8:42 a.m. – Subject came to sta-

tion about a bad check. Turned over to county attorney. 9:47 a.m. – Caller had questions

on a protection from abuse order. Provided information. 9:48 a.m. – Subject came to sta-

tion about lost/stolen license tag. Report filed.

12:08 p.m. – Criminal damage to property: manager at 770 Dylan Drive called about damage in the lobby. Report filed.

2:27 p.m. - Caller reported subject took daughter out of state tag. against civil papers. Spoke to reporting party; civil matter.

3:30 p.m. – Accident with fixed

object at 775 E. Eighth.

7:42 p.m. – Helped motorist at in Rexford.

Corrections

The Colby Free Press wants to maintain an accurate record of our town. Please report any error or lack of clarity in a news story to us at 462-3963.



Lawrence Busker Festival August 19-21, Lawrence

Witness crazy and creative acts, oddities, and performances in Historic Downtown Lawrence Sword Swallowers, Fire Eaters, Aerial Acts & much more! LawrenceBuskerFest.com

Yoder Heritage Day August 27, Yoder

Pancake feed, parade, kid's peddle pull, buggy races, quilt auction, children's games, live music, antique tractor pull - AND MORE! voderkansas, com

115th Annual Labor Day Celebration September 2-5, Hoisington Fun events for the entire family.

BBQ, kid races, car show & parade. 28th Annual KS State Demo Derby & Dance (620) 653-4311, hoisingtonkansas.com

Autumn & Art at Bradley Fair September 16-18, Wichita

A juried visual arts show with artists from across the U.S. Enjoy art from a variety of mediums Hands-on children's art activities, food & music (877) 934-3378, autumnandart.com

McPherson Scottish Festival September 23-25, McPherson

Lakeside Park Pipes & drums, dance, athletes, clans. (620) 241-8507, macfestival.org

Wagonmasters Chili Cook-Off

September 24, Wichita Public tasting, hot music and activities. State sanctioned ICS event.

Fun for everyone! (316) 264-6005, wagonmasterschili.com Kansas 150 Festival

October 8, Wichita

The Sunflower State's Biggest Birthday Bash Ever Kansas Sunflower Parade, historic reenactors, "Home on the Range" concert and more! Find out more at KS150.org



Country Club Drive and Willow. 11:25 p.m. – Alcohol violation: received a call of several subjects

drinking at 485 N. Walker. 11:44 p.m. – Caller reported ton county Sheriff's Office.

large unknown-type dog at large in the 800 block of Cherokee. **Tuesday**

12:23 p.m. – Manager caller 911 to report subject losing item. Subject still trying to locate it.

12:49 p.m. - Caller reported subjects arguing. Report filed, three officers responded.

1:49 p.m. – 911 open line, map showed at college. Not found.

3:30 p.m. - Sexual offense re-

4:13 p.m. - Caller reported vehicle parked in the tree row. Spoke with subjects.

9:10 p.m. – Report filed for lost

THOMAS COUNTY SHERIFF Monday

9:38 a.m. – Rock thrown through a window at the Shepherd's Staff

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MASON MORSE

Country

1:44 p.m. - Brought juvenile from New Frontiers, Oakley, to Thomas County Courthouse.

2:53 p.m. - Took inmate to Nor-

2:53 p.m. – Caller reported tire came of trailer, struck a truck approximately 1 1/2 miles west of Rexford on U.S. 83.

4:07 p.m. - Report filed on accident with fixed object.

9:33 p.m. - Caller reported explosion. Everything OK. 9:40 p.m. – Caller requested of-

ficer to remove subject. Unable to make contact. 11:27 p.m. - Colby Police re-

quested assistance. Tuesday

1:22 to 5:21 a.m. - Booked and released 19 prisoners.

oners from Rawlins County to the Law Enforcement Center. 11:25 a.m. – Removed tree

branches from road on east U.S. 12:49 p.m. - Helped Colby Po-

11:07 a.m. - Brought two pris-

lice with domestic call. 1:02 p.m. - Brought prisoner from Larned State Hospital to the

Markets

Law Enforcement Center.

Quotes as of close of previous business day Hi-Plains Co-op

Wheat (bushel) \$7.53 Corn (bushel) \$7.26 Milo (hundredweight) \$12.25

Soybeans (bushel) \$12.46 Urgent news for DIABETICS with

The diabetes drug, ACTOS, has been linked to an increased risk of bladder cancer. If you or a loved one has been diagnosed with bladder cancer after taking ACTOS, ACTOplus met., ACTOplus MET. XR or duetact., call us now at 1-800-THE-EAGLE about monetary compensation. No fees or costs until your case settles. We practice law only in Arizona, but associate with lawyers throughout the U.S.



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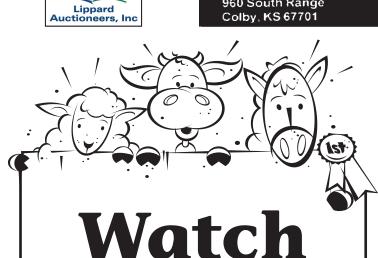
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