

Museum receives grant for 'Night at the Museum'

Thanks to a grant from the Kansas Humanities Council, three Kansas communities will be holding week-long historical performance camps in June of 2012. Ride into History's Ann Birney and Joyce Thierer of the Admire community will bring their "Night at the Museum" camp to Colby, Alma and Belleville.

The goal of each five-day camp is to help participants research and create first-person narratives based on historic figures from each community.

In Colby, the Prairie Museum of Art and History will hold a multi-generational camp. Adults as well as kids of all ages above fourth grade will be invited to create first-person narratives to tell the story of an historic artifact or building.

In Alma, historian/actors from fourth through eighth grades will work to create Friday afternoon and evening tours that will make the Wabaunsee County History Museum come alive.

Belleville's half-day camp will involve middle- and high school age historians whose tours will enliven historic buildings and artifacts at the Republic County Museum. Both of these camps will also involve local "elders" to help "youngsters" with research.

The grant will also help two "elders" from each community attend the semi-annual "Preserving Our Past through Performance" workshop in Admire in January. Each workshop participant will learn to weave historical facts into an interesting first-person presentation, and will use this training

to help others do the same at the June camps in their respective communities.

Ride into History, an historical performance touring troupe, has conducted school residencies and camps for young people and workshops for adults for over fifteen years, including the Youth Chautauqua camps many will recall here in Colby.

Managing Partner Ann Birney is best known for her interpretation of Amelia Earhart and researches the history of women and work. Emporia State University history professor Dr. Joyce Thierer is the author of "Telling History: A Manual for Performers and Presenters of First Person Narratives." They are both excited about working with these communities.

Ride into History has worked on several projects with the Prairie Museum in Colby over the years and, regarding the summer 2012 camp, Birney writes, "The creation of a collegial intergenerational group is yet another way in which the Prairie Museum continues to create legacy and inspire community."

The mission of the non-profit Kansas Humanities Council is to "promote understanding of the history and ideas that shape our lives and strengthen our sense of community." In addition to local support in each community, Ride into History Cultural and Educational Project, Inc., a 501(c)3 non-profit organization will provide costumes and materials.

Cooking with venison takes extra know-how

By John McCoy
The Charleston Gazette

HUNTINGTON, W.Va. (AP) — In West Virginia, where more than half of all residents have at least one relative who hunts, a lot of deer meat gets shared.

Sometimes, though, recipients haven't the foggiest idea how to process or prepare it. For those people, agricultural extension agents in about a dozen West Virginia counties hit the road each fall to teach the basics.

"We call the seminars 'Venison 101: From Field to Table,'" said Rich Sherman as he prepared to conduct the first half of a recent two-evening course. "We try to cover the entire process — how to shoot the deer to preserve the quality of the meat, how to field-dress the animal to avoid contaminating it, how to process it so it isn't tough and gamey, and how to prepare it for meals."

Sherman, the West Virginia University Extension Service's agricultural and natural resource agent for Cabell County, called venison "a tasty low-fat alternative to farm-grown beef."

and burger. He shows them how to remove the tough, gamey-tasting connective membranes known as "silverskin," and he shows them how to cut away areas where bullet fragments might have lodged. If any students want to try their hand at it during the demonstration, Sherman leads them through the process.

When Sherman finishes, he turns the teaching reins over to fellow Cabell County agent Brenda Porter, who demonstrates how to prepare venison for eating.

"I talk about the three main ways to preserve the meat — by freezing, by drying or by canning," Porter said. "Freezing is pretty self-explanatory, but canning and drying require a little knowledge."

Before describing the canning process, for example, she stresses that venison should be pressure-canned to avoid microbial growth. She walks participants through the process for making deer jerky, and even gives them a good jerky marinade recipe.

"The fun really begins when we start cooking some venison," she said. "We sample some summer sausage and an apple-scented roast prepared in a crock pot, we fix some baked meatballs right there in the kitchen, and we open a jar of canned venison and make barbecues."

During the demonstration, Porter tosses in little tidbits every novice venison cook should know. For instance, she points out that venison needs to be served hotter because the melting point of deer fat is higher than that of beef, and that venison cuts should be quick-seared to lock in juices before roasting or broiling.

All participants in the seminars take home a folder filled with instructions for venison canning and cooking. More important, they take home a better knowledge of how to use one of West Virginia's most abundant natural resources.

Spread the olive oil on the inside of a slow cooker.

Place the venison roast inside and cover with apples, onions and garlic.

Turn to low and cook until the roast is tender, roughly 6 to 8 hours. When the roast has cooked, remove it from the cooker and place on a serving platter. Discard the apple.

Stir the water and bouillon into the slow cooker until the bouillon has dissolved. Serve as a sauce with the meat.

Venison Jerky Marinade

1 1/2 to 2 pounds venison, cut thinly into strips

1/4 cup soy sauce

1 tablespoon Worcestershire sauce

1/4 teaspoon each of black pepper and garlic powder

1/2 teaspoon onion powder

1 teaspoon hickory-smoke flavored salt

Combine all ingredients.

Place strips of meat into a shallow pan and cover with marinade.

Cover and refrigerate 1 to 2 hours, or overnight. Longer marinating time yields a saltier product.

Note: If you choose to heat the meat before drying to decrease the risk of food-borne illnesses, do so at the end of the marinating time.

Prepare 2 to 3 cups of marinade and bring to a rolling boil over medium heat. Add strips of meat, making sure they are completely covered by the marinade. Return to a full boil; boil for 5 minutes.

Remove the strips from the hot marinade and place them in a single layer without overlapping on the drying racks.

Dry the strips at 140 degrees F. in a dehydrator, oven or smoker. Test for doneness by letting a piece cool. Strips should crack but not break when bent, and should not contain any moist or underdone spots. Drying time should be 10 to 14 hours for samples not heated in marinade, less for heated samples. Begin checking for doneness after 3 hours.

Once drying is completed, pat off any beads of oil with clean paper towels and cool. Refrigerate the strips overnight. Check again for doneness. If necessary, dry the strips further. Package the strips in glass jars or heavy plastic food-storage bags. Vacuum packing is also a good option.

On the Beat

COLBY POLICE
Tuesday

12:11 a.m. — Security check at Walmart.

6:49 a.m. — Caller reported items taken from vehicle. Spoke with subject, doesn't want a report at this time.

8 a.m. — Two reports filed for credit card fraud.

08:36 a.m. — Caller reported he hit pole.

12:11 p.m. — Theft of tool. Report filed.

12:44 p.m. — Caller reported fight. Battery report filed.

1:31 p.m. — Report of aban-

doned vehicle at 700 S. Franklin Ave. Towaway notice posted.

2:23 p.m. — Subject came to station to speak to officer about break-in, nothing taken. Didn't want a report.

2:46 p.m. — Spoke to subjects at station about scam.

5:13 p.m. — Welfare check. Report filed.

11:42 p.m. — Caller reported receiving a threat by text message. No report, suspect spoken to.

THOMAS COUNTY SHERIFF
Monday

11:11 a.m. — Subject came to

Law Enforcement Center about theft in Rexford area. Report filed.

11:39 a.m. — Brought inmate from Rawlins County to Thomas County Law Enforcement Center.

1:31 p.m. — Caller reported theft of items from house at County Rds. 15 and I. Report filed.

Tuesday

11:36 a.m. — Warrant arrest made.

12:31 p.m. — Booked Dee Petty.

9:57 p.m. — Assisted Highway Patrol with motor vehicle accident on eastbound I-70 at mile 70.

Production, management on tap for youth at Junior Beef meeting

Saturday, Jan. 7, is the date for the Kansas Junior Beef Producer Day to be held at Kansas State University's Weber Arena in Manhattan.

The day will bring together youth, parents, beef project leaders and others to increase their knowledge about beef production and management.

Registration begins at 9 a.m., with the program starting at 9:30 a.m. Featured speakers and K-State faculty and staff will cover such topics as selecting your youth beef project; facilities and general care; breeds and beef identification; meat and carcass evaluation; selecting your next show heifer project to be a great cow; nutrition; showmanship clinic; and

nose printing, tattooing, fitting demonstration, ultrasound.

All participants will receive a T-shirt and a complimentary lunch.

The cost to register is \$15 per person if postmarked by Friday, Dec. 9; \$20 if postmarked after that date. Participants who register after Dec. 9 cannot be guaranteed a T-shirt.

Information and printable registration forms are available by contacting Chelsea Tomascik at tomascik@ksu.edu or (785) 532-1264; or Scott Schaaek, simmi@ksu.edu or (785) 532-1242 or online at www.YouthLivestock.KSU.edu.

"We have more deer now than we have at almost any time in the history of the state," he said. "We want people to hunt them, and to learn how to turn them into nutritious meals for themselves and their families."

Extension agents have been teaching the seminars since 2009. "We try to hold them during the fall, when people are thinking about deer hunting," Sherman said.

The first evening's activities cover the hunter's end of the process. Sherman gives a Power Point presentation that shows the deer's anatomy, and explains why careful shot placement can help guarantee a quick, humane kill that helps preserve the quality of the venison.

He follows that with a video that shows how to properly "field-dress" the animal — remove its entrails without contaminating the meat. After that, Sherman discusses deer-borne diseases and parasites, and how to avoid running afoul of them.

The seminars enter their hands-on phase on day two, when Sherman brings in a deer carcass and shows attendees how to carve it up into tenderloins, roasts, stew meat

VENISON 101 RECIPES:
Slow-cooker Apple Scented Venison Roast

1 tablespoon olive oil

3 pounds boneless venison roast

1 large apple, cored and quartered

2 small onions, sliced

4 cloves crushed garlic

1 cup boiling water

1 teaspoon beef bouillon

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