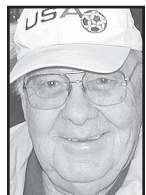


# Think about potato patch now

No other food is so simply comforting as a potato. Boiled, baked, with a pat of butter, a grind of pepper and a shake of salt, the only thing better than a freshly-dug potato is another one!

What's more, a homegrown potato doesn't just come in a plain brown wrapper, or even a red one anymore. Most of us have sampled the buttery yellows – and maybe even blushing shades of pink, unabashed blues or unshrinking violets. They all have great potato flavor. Like the common burlap-skinned standbys, colorful homegrown potatoes are an ideal food, standing alone or as a starchy flavor companion to onion, garlic, chilies, herbs, spices or different kinds of cheeses.

So, you might ask, why is the old guy discussing potatoes when he's usually sitting around criticizing fill-in NFL referees, like everybody else? Of course, he



**Kay Melia**

• **The Gardener**

doesn't have to do that anymore. There are several reasons for talking about homegrown potatoes this fall, and most of those reasons serve as reminders for planting time next spring.

Reason No. 1. This reminder is for right now – get out there and dig this year's crop so they won't have to lie around in that dry soil any longer. If not dug now, they will soon be showing serious signs of shrink and other bad things.

Dig 'em now, unless you are having some kind of misgiving about the overpaid regular referees. In that case, wait until tomorrow. As soon as they are safely stored in a cool, dark place, preferably where

temperatures are between 50 and 65 degrees, you can expect delightful eating all winter.

Reason No. 2. More gardeners need to seriously consider a few of their own potatoes. And please don't give me the excuse that you don't have enough room in your small garden for potatoes. I'm just asking you to plant one row – maybe a double row – next spring.

While you won't feed the family very long with just a row or two, you are sure to experience a taste sensation that you really never expected from a common everyday potato.

Reason No. 3. I am fearful there are actually people out there who have never tasted a new potato. For the uninitiated, new potatoes are immature specimens of the tuber that begin to form in the plant's root system about the time the plant is blooming. At that time,

you dig in under the vine with your hand and steal two or three walnut-size potatoes.

Take them to the kitchen, boil them in their thin skins until just barely tender, perhaps make a tasty white sauce for them – or just add butter, salt and pepper – and you have one of your garden's ultimate treats.

Reason No. 4. Now is the time to think about which potato variety you might chose for next spring. Kennebec, Red Pontiac, Yukon Gold, Norcotat Russet, Swedish Fingerling, Purple Majesty, Dakota Crisp – doesn't matter much. Potatoes of any variety grow exceptionally well in the High Plains area, and will provide you with an exceptional garden treat next spring.

By then, you can begin to worry about the possibility that Major League baseball umpires might go on strike.

## Deaths

### Sandra Hurtt

Sandra Hurtt, 50, a long-time Colby resident, died today, Monday, Oct. 1, 2012, at the Good Samaritan Hospital in Kearney, Neb.

Services are pending with the Kersensbrock Funeral Chapel in Colby, 462-7979.

### Emelyn A. Broeckelman

Emelyn A. Broeckelman, 88, an Oakley homemaker and mother of Linda (Buddy) Van Horn of Colby, died Friday, Sept. 28, 2012, at the Logan County Hospital in Oakley.

She was born Oct. 11, 1923, on a farm in Sheridan County northeast of Angelus to John and Elizabeth (Robben) Moellering.

In 1938, she graduated as valedictorian of her eighth-grade class. She believed in education, and earned her General Educational Development diploma in 1973.

On Sept. 27, 1944, she married William J. Broeckelman in Angelus. They lived in Angelus and Oakley most of their lives, spending several years in Norfolk, Va., and Redding, Calif., during and after World War II.

An accomplished seamstress, she handed down her passion for sewing to her daughters. Caring for a big garden, she canned and preserved enough produce to see her family through the winter. She taught her daughters how to cook and bake, especially fried chicken and pies. She taught all her children to pray, the value of hard work and to have faith in God.

She was a member of St. Joseph's Catholic Church in Oakley and the church's Altar Society, and a former member of St. Paul's Catholic Church in Angelus.

Preceding her in death were her parents, her husband in 2004,

a brother, Reynold Moellering, and three sisters, Marie Schwarz, Estella Juenemann and Frances Schwarz.

Survivors also include six sons, Greg (Jane) Broeckelman, Colorado Springs; Mike (Cindy) Broeckelman, Lakin; Bob (Bunny) Broeckelman, Wichita; Tom (Roxy) Broeckelman, Quinter; Joe (Cathy) Broeckelman, Selden; and Jim (Tami) Broeckelman, Norton; five other

daughters: Kathy (Bob) Kuntz, Quinter; Mary Ann (Jerry) Sahlfeld, Salina; Susan Taylor, Grand Prairie, Texas; Margie (Jerry) Schoenfeld, Oakley; and Donna Gonzalez, Wichita; three brothers, John Moellering, Grinnell; Robert Moellering, Hoxie; and Bernie Moellering, Oakley; two sisters, Betty Feldt, Hays; and Jean Dempewolf, Colby; 58 grandchildren; and 54 great-grandchildren.

Services will be at 10:30 a.m. Tuesday, Oct. 2, 2012, at the church in Oakley with Father Michael Elan officiating and burial in the St. Joseph Cemetery.

Visitation was to be from 5 to 9 p.m. today at the Kennedy-Koster Funeral Home with a rosary and wake service at 7:30 p.m.

The family suggests memorials to the Logan County Healthcare Foundation in care of the funeral home, Box 221, Oakley, Kan., 67748.

Condolences may be left at www.kennedykosterfh.com.



**Broeckelman**

## All together now



LAURA KREJCI/Sacred Heart School

Second graders at Sacred Heart Catholic School took part in Bal-A-Vis-X exercise warm-ups with physical education instructor Elsie Rietcheck (right). The students practiced balance, auditory and vision exercises for brain and body integration, said Principal Laura Krejci. Pictured are (clockwise from

Rietcheck) Mallory Jackson, Kayla Jaeger, Kamrynn Eling, Lauren Ortner, Madison Fabrizius, Shane Puckett, classroom teacher Michelle Quint, Samantha Diederich, Melissa Zimmerman, Jayla Rush and Cassandra Zimmerman.

# Act soon to protect against flu season

The 2012-2013 influenza season is here and supplies of flu vaccine are now available in the state of Kansas. Some healthcare providers have already started flu immunization clinics and will continue to offer the vaccine throughout the influenza season. The timing and severity of the flu season are difficult to predict and vary from year to year.

"By getting your flu vaccine before you see or hear about the first case of flu in your community, you give yourself and your family the best opportunity to stay flu-free throughout the season," said Ryan Burns, director of immunization for the Kansas Department of Health and Environment. "Although influenza can occur at any time, October is often thought of as the start of flu season, so acting now is a great way to get that protection."

This fall, most everyone 6 months and older should get vaccinated against flu, even if they were vaccinated last season. By getting the flu vaccine, you can protect yourself from influenza and may also avoid spreading influenza to others.

It takes about two weeks after the vaccination for antibodies to develop in the body and provide protection against influenza virus infection. There are two types of influenza vaccines recommended.

• The first is an attenuated influenza vaccine that contains live but weakened influenza virus and is sprayed into the nostrils. If you're between 2 and 49 years of age and not pregnant, ask your health provider about the nasal spray vaccine. It's just as safe and just as effective as the injection, and it may be the right vaccine

for you.

• The second is the inactivated (killed) influenza vaccine, or "flu shot," which is given by injection with a needle. There are three types available – a regular flu shot approved for people ages 6 months and older, a high-dose flu shot approved for people 65 and older and an intradermal flu shot approved for people 18 to 64 years of age.

This year, manufacturers have projected they will produce between 146 million and 149 million doses of flu vaccine. During 2011-2012, 132.8 million doses of flu vaccine were distributed in the U.S.

Contact your local health department to find a flu vaccination provider.

For information on seasonal influenza, go to [www.kdheks.gov/flu/index.html](http://www.kdheks.gov/flu/index.html).

# Kansas wineries concerned about new law

LAWRENCE (AP) – Kansas winery owners are at odds over a new state law that cuts the percentage of Kansas-grown ingredients that wineries around the state are required to have in their products.

The new law cuts the amount of Kansas products required in Kansas wine to 30 percent from 60 percent, according to *The Lawrence Journal-World* ([bit.ly/RtX-uQW](http://bit.ly/RtX-uQW)). The measure went into effect in May.

The new provision applies to a winery's overall products, rather than each bottle. Under the law it

would be acceptable, for example, for a winery to make one type of wine using 100 percent Kansas grapes and two other types with no Kansas grapes.

Supporters of the law say lessening restrictions will promote growth of wineries in the state, regardless of where its ingredients come from.

But established Kansas vineyards fought the legislation. They say fostering rationality is more important than spurring large numbers of new wineries.

"We're trying to build an iden-

tity for Kansas wines, and it has to be grown here to do that," said Greg Shipe, owner of Eudora's Davenport Orchard, Vineyard and Winery. About 98 percent of Shipe's grapes come from his

vineyard, with the rest from other Kansas growers, he said.

Shipe said allowing Kansas wineries to bottle wine with non-Kansas grapes also could mislead consumers.

**HAPPY Birthday!**

The family of **Dreuscilla Washburn** of Colby invite friends and family to join them in celebrating her birthday Wednesday, October 3<sup>rd</sup> with a card shower. Cards may be mailed to her at: 870 Sunset Dr., Colby, KS 67701

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## Markets

Quotes as of close of previous business day

**Hi-Plains Co-op**

Wheat (bushel)	\$8.54
Corn (bushel)	\$7.40
Milo (hundredweight)	\$12.79
Soybeans (bushel)	\$15.11

## 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.

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