

# commentary

from other pens...

## Gambling issue not one to rush into

### The Topeka Capital Journal on slot machines:

You can consider something for years, then rush into it. That's nearly what the Kansas Legislature did this year with regard to proposals to allow casino-style gambling at the state's pari-mutuel tracks.

The issue has been around for years. But after a quiet few months at the Legislature, the proposal suddenly surfaced in the waning days of the legislative session...

Thankfully, after narrowly being passed by the House, the bill stalled in a Senate committee.

It just didn't feel right. It didn't feel as if it was time...

You also have to wonder how smart it is for the state to stay out of the game when everyone else at the table...is rolling in dough. It gets very tempting.

Gambling proponents would also take issue with the contention that passing the bill would have been rushing into it...

Consider, too, the fact that the bill, at one point, included provisions for slot machines at an undetermined non-race-track site...

Yes, the slots wouldn't go in unless local voters agreed. But have the pros and cons of such a move really been thoroughly debated? No. Most folks are only privy to the benefits of expanded gambling...

You can bet that the slots proposal will be back. The state expects to be short of funds next year, too...

The bottom line is that legislators should be more prepared next year, and should take the public along with them...

After so many years, we need not rush into this.

### The Iola Register on gubernatorial campaign:

Bob Knight, who is running for the Republican nomination for governor, picked Kent Glasscock to be his running mate...

Tim Shallenburger greeted the news by declaring that Knight "has effectively defined himself to be a tax-and-spend liberal..."

Shallenburger's instant attack should tell the Republicans who elected and re-elected Bill Graves governor all they need to know about their party's candidates thus far into the campaign.

Shallenburger represents the anti-tax, anti-government David Miller wing of the party...

Knight and Glasscock are pro-education progressives who, if they are elected, will try to pull Kansas out of the hole it is in and take it forward...

Knight said he wouldn't rule out the need for another tax hike next year, but wanted to watch Kansas economic trends for the next six months before deciding...

Since it is unlikely that Sen. (Dave) Kerr would win a majority in a three-way race, his candidacy could quite possibly tip the contest to Shallenburger...

Whoever becomes governor next year will need a Legislature dedicated to supporting Kansas schools from kindergarten through graduate school...

But if the same anti-tax, anti-education Republicans and Democrats are sent back to Topeka after the Nov. 5 elections, the 2003 session will be even more damaging than the one the state just endured...

Kansas will not thrive until those naysayers are replaced by men and women with a brighter vision for the state's future.

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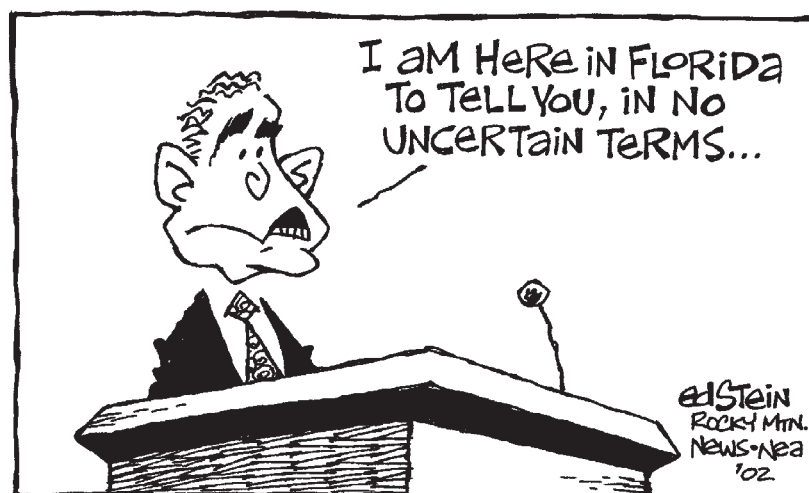
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## Fight or flight



red green

• north of forty

If you have a spouse who jogs and you don't, this can be a very dangerous development in a relationship. I've found that, in general, any type of fitness program is not an end unto itself, but is preparatory for some other activity in the future; in some cases, the Olympics, but in most cases, old age. Now the problem comes out of the two basic instincts human beings have when confronted with danger: fight or flight. A person will either stay and try to resolve the problem through confrontation, or will run away and avoid it altogether. If you've got a wife who jogs, her natural reaction will be to head for the hills. And since you're a couch potato, you won't be able to catch her and bring her back. And even worse, if you have a wife who jogs and also takes Tae Kwan Do, even if you could catch her, she may have an unpleasant surprise for you. The best solution is to communicate with each other long before it gets to an escalated stage. In my opinion, whenever one person in a relationship makes a concerted effort at self-improvement, that's a sure sign of trouble.

### NEW VERSUS USED

My friend and I were having a discussion that has plagued mankind since the beginning of time — whether it's better to buy "new" or "used." "New" is expensive and untried, but "used" carries the risk of inheriting someone else's problems. If it was working, why are they getting rid of it? I couldn't help but wonder if this same quandary applies to starting up a relationship. Are you better to go "new," someone who's never had a relationship before? Or "used," someone who's been

around the block a time or two? With "new" you avoid the comparison factor — you're the only man she's ever been with. With "used" she has lowered expectations; all you have to be is less disappointing than the last guy. Even if you do prefer "new," maybe you don't have the necessary qualifications (age, looks, money) to qualify as a customer, so you're looking at "used" by definition. I say make the best of it. Many people benefit from experience, and a couple who have been through unsuccessful relationships will truly welcome one that works. But you both have to be sensitive. Don't think of each other as "used" — go with "previously enjoyed."

### TIMETABLE FOR TROUBLE

An evening of insensitivity:  
5:30 p.m. - Your wife arrives home and is surprised that you're not there.  
5:45 p.m. - Your wife calls a restaurant and makes a reservation for the two of you.  
6:00 p.m. - You don't call.  
6:01 to the present - You don't call.  
7:00 p.m. - Your wife calls your office and your cell phone. No answer.  
8:00 p.m. - Your wife calls the police to see if

you've been arrested. She gives them a very unflattering description of you. They suggest she check the zoo.

9:00 p.m. - Your wife calls the hospital to see if you've been admitted. They say no. She tells them to expect you later.

11:00 p.m. - Your wife goes to bed, after stacking furniture against the inside of the bedroom door.

11:30 p.m. - You arrive home and call to your wife through the barricaded bedroom door.

11:31 p.m. - She calls back "Goodnight" and, with a hint of sarcasm, adds "Happy Anniversary."

### EYE OF THE BEHOLDER

People who improve things can be very difficult to live with. That's because whenever they look at anything, they mainly see what needs to be done. And they have the energy to do it. So they'll weed the garden or paint the house or recover the furniture. They make great business partners, because they constantly increase the value of the asset. They make difficult personal partners because you eventually fall victim to the same scrutiny.

Quote of the Day: "The birth rate is a great indicator. It tells you if people are optimistic or pessimistic about the future. It also tells you if they're going to bed tired." - Red Green

Red Green is the star of "The Red Green Show," a television series seen in the U.S. on PBS and in Canada on the CBC Network, and the author of "The Red Green Book" and "Red Green Talks Cars: A Love Story." Watch for the feature film Red Green's "Duct Tape Forever" at a theater near you.

## Memories of the dust bowl



pat schiefen

• postscript

With the wind and dirt blowing around I am reminded of the stories I heard from family about the "Dirty Thirties." The people who endured were able to get along with what they had. The following recipes are from "Volume II Stories and Recipes of the Great Depression of the 1930's" by Rita Van Amber, "and Low-Fat Pantry Cooking" by Janet Van Amber Paske.

### Pork Hock Pea Soup

This recipe is of German origin. Country style ribs can be used in place of the hocks. Beans either pinto or navy may be substituted for the dried peas.

Soak 1 pound dried peas in cold water. Brown pork hocks or ribs with three medium onions chopped. (2 pounds of meat is about right.) Add: Three quarts of water and the peas, season. 3 medium potatoes and parsley. 1 cup chopped celery. Cook about two hours.

### Chicken Foot Soup

This is a savory and hearty soup made out of scalded and scrubbed chicken feet. The meal was a hand-me-down from the pioneers who used up everything.

The more chicken feet you add to the pot, the

tastier the broth. Simmer for several hours gently adding salt and pepper and a tiny bit of any of the following spices: Sage, saffron, parsley, paprika, tarragon, or dried dill weed. Add dumplings and cook for another 15 minutes.

### Bread Pudding

Bread was home made and with no wax paper or plastic bags, leftovers were stored wrapped in a fresh dish towel. Bread had a tendency to dry out. Slightly beat 2 eggs. Add 2 1/2 cups of milk, 1/2 cup brown sugar, 1 teaspoon vanilla and 1/4 teaspoon salt, and 1 teaspoon cinnamon. Stir in 5 slices of bread cut in 1 inch cubes. Add 1/3 cup raisins and a dash of nutmeg. Bake at 350 degrees for 50 minutes. Test for doneness. Serve with cream.

### Brown Sugar Pudding

Can be made with white sugar and raisins can

also be added.

Combine: 1 cup brown sugar, 2/3 cup milk, 2 teaspoon baking powder, chunk of butter, 1 1/2 cup flour, vanilla.

Put into baking pan and add the following sauce before baking.

Sauce: 1 cup sugar, 1 cup hot water, and chunk of butter.

Stir and pour over pudding. Bake at 350 degrees until done.

### Choke Cherry Drink

Put one cup washed whole choke cherries into sterile quart jar. Add 1 cup sugar, fill to within a half inch with boiling water and seal.

This is an open kettle canning recipe. Follow this with water bath canning procedures.

### Flavored Strawberries

1 pint strawberries, hulled and halved.  
1 tablespoon sugar  
1 1/2 teaspoon balsamic vinegar.

Combine ingredients; let stand 20 minutes to bring out flavor of berries. 2 servings.

This book is available from Knott Just Books or can be ordered directly from Van Amber Publishers, 862 E. Cecil Street, Neenah, WI 54956



### berry's world



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