

commentary

from other pens...

Economy gets boost from Women's Open

The Parsons Sun on the U.S. Women's Open Golf Championship:

A person didn't have to know the difference between a birdie and a bogie to understand what an impact the U.S. Women's Open had on the Kansas economy and image during this past week. With the crowd swelling to more than 100,000 watching the world's best women golfers, it's obvious that a few dollars were spent and impressions created.

The attendance makes the event the largest attended sporting event in state history. The highly reputed Prairie Dunes golf course, the city of Hutchinson and the entire state of Kansas couldn't have fared better. ...

And what did guests think of Kansas and its dunes course, with its original nine holes built as a WPA project? They love it all. There really wasn't any fear that contenders for the women's top purse would criticize the highly reputed course, but news commentators actually raved over it.

Aired first on ESPN, then on NBC, even magnificent views of the Kansas prairie and wheat harvest opened and closed each broadcast. And perhaps most intriguing were the lack of comments about Kansas being flat. Instead it was painted as rolling sand dunes that rivaled those of Scotland.

And how did the people rank? The players were overwhelmed by the crowds and their enthusiasm - many noting that it made them play better. The USGA was extremely pleased with the attendance levels, commenting that it might be "a model for taking major championships to mid-sized communities" where they are "definitely the biggest show in town."

But the people ranked highly, too. The father of one teen-age qualifier was dumbstruck when a Kansan turned in his daughter's identifying pro clip that had dropped to the ground, rather than keeping it as a memento. "Only in Kansas," he commented. USGA officials thought it was "extraordinary" that the requisite nearly 2,000 volunteers were raised mostly from the area. ...

What a wonderful boost for the image of this state. Kudos to Prairie Dunes, the city of Hutchinson and everyone involved!

The Lawrence Journal-World on fireworks regulations:

Following the recent Fourth of July celebration, many local residents have had their fill of fireworks. ...

But placing additional restrictions on fireworks use when the current laws appear to be largely unenforceable may prove to be a difficult, if not impossible, task. ...

At least in some parts of Lawrence, the display of nighttime fireworks was mind-boggling. Thousands of dollars of rockets, shells and fountains were being discharged by private citizens in many neighborhoods. ...

There were a few injuries that landed people in the Lawrence Memorial Hospital emergency room and a few small fires around town. Timely rains in some parts of town probably prevented more fire calls.

The day after, many areas were littered with fireworks trash. ...

Some of these infractions seem like good targets for increased enforcement. Law enforcement officers could patrol public areas like schools and parks that seem to be popular locations for illegal fireworks displays. ... They wouldn't catch every violator, but a few tickets might go a long way toward curbing such behavior. ...

If enforcement isn't seen as the answer, perhaps the city could investigate some creative solutions. Would there be a way to allow people to set off fireworks but only at designated central locations where the activity could be better monitored?

... It can be argued that people should be free to take whatever risks they want with fireworks, but in too many cases, those risks along with noise and trash are being shared with unwilling neighbors, who also have rights.

Maybe stricter enforcement (and the additional cost to the city that would entail) is the answer; perhaps other creative solutions can be found. If not, city commissioners may find ample support for a decision to pull the plug on private fireworks displays in Lawrence.



Unsolicited faxes are a pain you can stop

Dear Attorney General Stovall:

My office receives about five unsolicited faxes every week, mostly from companies I've never heard of before. The faxes are advertisements for everything from toner to weight loss methods, and they use up paper, ink, and time for something I didn't ask for. Attorney General Stovall, I've heard that sending unsolicited faxes is illegal. Is this true?

Dear Kansas Consumer:

The Telephone Consumer Protection Act, a Federal law, prohibits faxing of any material which advertises "the commercial availability or quality of any property, goods, or services which is transmitted to any person without that person's prior express invitation or permission." Under that federal law, it is "unlawful for any person within the United States to use any telephone facsimile machine, computer, or other device to send an unsolicited advertisement to a telephone facsimile machine."

A fax should only be sent to an individual or business if a there is an established business relationship or if someone has explicitly requested a fax to be sent. Kansas law also states that, if a telephone solicitor sends faxes to a consumer who requests that no more faxes be sent, the solicitor is committing a violation of the Kansas Consumer



carla j. stovall

• consumer corner

Protection Act if the solicitor continues to send faxes to the consumer.

There are a number of steps consumers can take to limit the amount of unsolicited faxes they receive. If there is a phone number listed on the unsolicited fax to request that a business remove your number, call it. If you can distinguish what fax number the fax was sent from, fax back a message to remove your number from the company's list. Sometimes there is a mailing address listed on the fax, so you might send a letter to the company asking to be removed from the list. It is important to keep a copy of any written requests you make to help prove a violation of Kansas law.

Businesses should be aware that sending unsolicited facsimile advertisements is a violation of federal law. Many times businesses are approached by "fax blasting" companies which offer to send out a bulk number of faxes on behalf of the business for a fee. Sometimes the businesses are not

aware of the Telephone Consumer Protection law, and some of these "fax blasting" companies may already have been fined for their actions but continue to solicit new businesses.

You may contact the Federal Communications Commission to file a complaint regarding unsolicited faxes. The Federal Communications Commission has an online complaint form at www.fcc.gov/complaints.html, or you may send a letter summarizing the complaint to: Federal Communications Commission, Consumer & Governmental Affairs Bureau, Consumer Inquiries and Complaints Division, 445 12th Street, SW, Washington, DC 20554. You may also call my Consumer Protection Division at 1-800-432-2310 or (785) 296-3751 to request a complaint form.

Attorney General Carla J. Stovall offers this public service to help you avoid becoming a victim of consumer fraud. Although some of the details have been changed, the cases appearing in this column are based on actual complaints. For further information or to file a complaint, please write Attorney General Carla J. Stovall, Consumer Protection Division, 120 SW 10th, 2nd Floor, Topeka, Kansas 66612, or call the toll-free Consumer Hotline, 1-800-432-2310. Leave your name, number and subject of your inquiry with the receptionist and your call will be returned promptly.

What's your burger sign?



Cancer 6/22 - 7/22
Surf & Turf Burger

Grilled beef patty topped with lump crab meat that's been tossed in Old Bay seasoning, roasted red peppers, and served on a toasted English muffin



Leo 7/23 - 8/22
Lionshare Burger

1/2 pound grilled beef patty topped with spicy chili, jack cheese, shredded lettuce and diced tomatoes - it's grrreat!!



Virgo 8/23 - 9/22
The Goddess

Lean grilled beef patty, topped with white cheddar cheese, Virginia ham and grilled sweet white onions, served on a plain bun



Libra 9/23 - 10/22
Sweet & Sour Burger

Grilled beef patty, brushed with sweet and sour sauce, topped with grilled pineapple, bacon, lettuce and tomato, served on a sesame seed bun



Scorpio (10/23 - 11/22)
The Stinger

Grilled beef rubbed with Southwestern spices, topped with cactus salsa, sour cream and ancho-chili mayonnaise



Sagittarius (11/23 - 12/21)
The Sagittarian

Grilled beef patty, topped with sharp cheddar cheese, sliced portable mushrooms and dijonaise sauce, served on tomato herb bread



Capricorn (12/22 - 1/20)
The Billy Goat Burger

Grilled beef patty, topped with vinaigrette tossed field greens, grated pecorino cheese on a five grain bun



Aquarius (1/21 - 2/19)
The Age of Aquarius

Grilled beef patty, topped with sprouts, fresh tomatoes and cream cheese, served on a water bagel



Pisces (2/20 - 3/20)
The Submarine Burger

Grilled beef patty, topped with sun-dried tomato tartar sauce, shredded lettuce and pickles,



pat schiefen

• postscript

served on a grilled sub roll



Aries (3/21 - 4/20)
Ram Burger

Grilled beef patty, topped with goat cheese, spinach and black pepper mayonnaise, served on a wheat bun



Taurus (4/21 - 5/20)
No-Bull Burger

Grilled beef patty, topped with bold BBQ sauce, pepper jack cheese and sweet pickles, served on a Kaiser roll



Gemini (5/21 - 6/21)
Twin Burger

Double beef patties, grilled and topped with cheddar and jack cheeses, double-strength hot pepper mayonnaise, served on a double seeded roll

Burger signs furnished by the Kansas Beef Council.

Dijon Mayonnaise (dijonaise)

To 1 cup mayonnaise, add 2 tablespoons Dijon mustard, 2 cloves garlic, minced, and 1 teaspoon fresh lemon juice.

Sun Dried tomato tartar sauce

To 1 cup mayonnaise, add 1 tablespoon sun dried tomato paste, add 1/4 cup sweet pickle relish, 2 tablespoons grated onion, 2 teaspoons fresh lemon juice, 1 teaspoon Worcestershire sauce, and kosher salt and freshly ground pepper to taste.

Letter Policy

The Goodland Daily News encourages and welcomes letters from readers. Letters should be typewritten, and must include a telephone number and a signature. Unsigned letters will not be published. Form letters will be rejected, as will letters deemed to be of no public interest or considered offensive. We reserve the right to edit letters for length and good taste. We encourage letters, with phone numbers, by e-mail to: <daily@nwkansas.com>.

Spinach and Black Pepper Mayonnaise
To 1 cup mayonnaise, add 1/4 cup chopped spinach and ground black pepper.

Spicy Chipotle Mayonnaise
To 1 cup mayonnaise, add 1 or 2 canned chipotle chiles in adobo sauce, to your taste, chopped, and 1 teaspoon fresh lemon or lime juice.

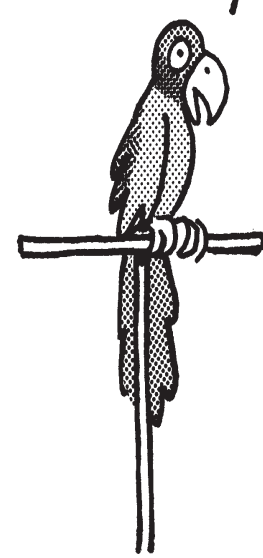
Ancho Chile Sauce
1 small ancho chile, halved and seeded
1/4 cup mayonnaise
1/2 cup finely chopped fresh tomatoes
1 tablespoon fine chopped fresh Italian parsley leaves

Heat a small skillet over high heat until quite hot. Add the chile and "dry fry" until fragrant, about 10 seconds on each side. Transfer chile to a small bowl and cover with hot water. Let the chile steep for 10 minutes. Drain and pat the chile dry. Place chile and mayonnaise in a food processor and process until smooth. Stir in tomatoes and parsley and serve. Will keep, tightly covered, in the refrigerator for 3 to 4 days.

Recipes from "Fish & Shellfish Grilled & Smoked" by Karen Adler & Judith M. Fertig.

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