

commentary

from other pens...

Book provides close-up glimpse of Civil War

The American Civil war consumed at least 620,000 lives over more than 1,400 days and has been scrutinized, discussed and interpreted ever since.

The war has captured popular imagination and marched into the domain of novels, drama, art, film and television documentaries. There are Civil War reenactments not only on the sites of battles but in places where battles were never fought. Scholars spend their careers studying and writing about the war and the people who lived through it.

Now, the Library of Congress, the repository of millions of Civil War letters, photographs, books, diaries, drawings, and war maps, sets out in a single 949-page book to gather the strands of the war under a single tent.

"The Library of Congress Civil War Desk Reference" is both a warehouse of information and a map for further exploration of what historian James McPherson calls "the most dramatic, violent and fateful experience in American history."

McPherson supplies the foreword of the new book, compiled by Civil War scholars Gary W. Gallagher and Paul Finkelman and Library of Congress editor Margaret E. Wagner. He says their efforts provide material unavailable in any other source. And since the book is organized in chapters, he notes it can be read as a history of the war and its times.

The book tracks the battles but also follows the supply wagons and the troop trains and listens to the taps of the telegraph keys reporting events. It records advances in mapping, the use of intelligence and examines coverage of the war and its politics. It traces advances in military surgery and identifies disease, not combat, as the war's deadliest killer.

"It is estimated two-thirds of the war's fatalities were attributable to diseases such as diarrhea, dysentery, pneumonia, typhoid, malaria," the authors state.

The book tracks the building of military railroads and bridges, notes conditions on the home fronts North and South, and documents the use of black soldiers. It begins with a history of American slavery and the divisions tearing at the nation. It ends with a history of reconstruction.

Time lines inserted at intervals contain the experiences and thoughts of people on both sides of the battle lines. Here, for 1862, are some of them:

—April 1862: "We caught a rebel spy in our camp last week, disguised as a newspaper vendor. Papers were found in his boots that convicted him beyond doubt, and he was hanged by the neck with very little ceremony." Sgt. Warren H. Freeman, 13th Massachusetts Volunteers.

—May 1862: "My horse's head was blown off and falling so suddenly as to catch my foot and leg under the horse. The regiment, seeing me fall, supposed I was killed or wounded and began to falter ... I grasped it (the flag) and called upon them to charge!" Confederate Lt. Col. Brian Grimes.

—June 1862: "The most saddening sight was the wounded at the hospitals, which were in various places on the battlefield. Not only are the houses full but the yards are covered with them." Dr. Spencer Glasgow Welch, Confederate surgeon.

—September 1862: "The rebels were pouring a murderous current of shot and shell upon us, we returned the compliment; there (sic) uniform being the color of dirt, we could not see them very well, but we kept them at bay ..." Pvt. John W. Jacques, Ninth New York State Militia, describing the Battle of Antietam.

—October 1862: "It is not for you and I, or us & our dear little ones alone, that I was and am willing to risk the fortunes of the battlefield, but also for the sake of the country's millions who are to come after us." Sgt. Joseph Chaney, U.S. Army. The book itself is dedicated to Sgt. Chaney.

—December 1862, from London: "The great body of the aristocracy and the commercial classes are anxious to see the United States go to pieces ... the middle and lower class sympathize with us (because they) see in the convulsion in America an era in the history of the world out of which must come in the end a general recognition of the right of mankind to the fruit of their labor and the pursuit of happiness." U.S. Minister to Great Britain Charles Francis Adams.

EDITOR'S NOTE — Lawrence L. Knutson has reported on Congress, the White House and Washington's history for 35 years.



Cooking on the rotisserie

Rotisserie cooking is as old as time. Cavemen roasted their meat over crude wooden spits. Manufacturers have various types of counter top models available plus ones for the grill. "The Ultimate Rotisserie Cookbook" by Diane Phillips has recipes for different types of meat, poultry and fish plus vegetables and fruit.

This recipe is designed for the smaller rotisserie. If you have a larger one and want to cook up to a 16 pound bird, double the marinade and roast the bird for 12 minutes per pound.

Dijon-Garlic Turkey

Dijon-Garlic Marinade - 3/4 cup olive oil, 1 1/4 cups red wine vinegar, 1/4 cup Dijon mustard, 2 tablespoons chopped fresh rosemary leaves, 2 tablespoons chopped fresh thyme leaves, 1 tablespoon chopped fresh sage leaves, 4 cloves garlic (minced), 2 teaspoons salt and 1 teaspoon freshly ground black pepper.

Wash the 8 to 10 pound turkey inside and out under cold running water and pat it dry. Remove any excess fat from the skin and place in a 2 gallon zipper top plastic bag.

In a small bowl combine the marinade ingredients, stirring to blend. Pour into the plastic bag, seal and turn to coat the turkey. Marinate the turkey in the refrigerator for at least 6 hours, turning frequently.

Remove turkey from the bag and the marinade and pat dry. Cut off wing tips. Discard wing tips or save to make stock.

Load turkey onto the spit rod assembly. Truss according to manufacturers directions or tie the



pat schiefen

• postscript

legs together and tie another string around the body and wings so the wings don't flop during cooking. Roast until meat thermometer reads 175 degrees, about 12 minutes per pound.

Remove turkey from the spit rod, cover loosely with foil and allow it to rest for at least 10 minutes before carving. Serves 8.

Maple-Glazed Ham

Maple Syrup Glaze - 1 cup pure maple syrup, 2 tablespoons fresh lemon juice, 1 teaspoon ground cinnamon. Stir these ingredients together in a measuring cup.

Load one 5 pound fully cooked boneless or bone-in ham onto the spit rod assembly and brush with some of the glaze. Roast for 15 minutes per pound, stopping the machine every 10 minutes to brush the glaze on the ham and then restart the machine. Ham is done when a meat thermometer reads 160 degrees and the glaze is golden brown.

Remove the ham from the spit rod assembly, baste with remaining glaze and cover loosely with foil. Let rest for 15 minutes before carving. Serves 8.

Trout with Parsley-Almond Butter

In a small mixing bowl combine 1/4 cup fresh lemon juice, 1/3 cup olive oil, and 2 teaspoons Old

Bay seasoning. T

Take four trout, cleaned, gutted and tails removed. Make 3 slashes 1/2 to 3/4 inch deep in the skin, perpendicular to the backbone.

Coat the grill basket with nonstick cooking spray, arrange fish in the basket and close the lid tightly. Load the basket onto the spit rod assembly and grill until the fish is flaky when pieced with a knife, 25 to 30 minutes.

While fish is cooking, heat the butter in a small pan over medium heat until melted and stir in parsley.

Remove fish from the basket, drizzle with butter and sprinkle with toasted almonds. Serve immediately. Serves 4.

Toasted nuts

For amounts over 1/2 cup toast in the oven. Pre-heat oven to 350 degrees. Line a baking sheet with foil. Spread nuts out in a single layer on sheet. Bake until they begin to brown, 12 to 15 minutes, stirring occasionally so they will brown evenly. The nuts give off fragrance when they begin to brown. Transfer the nuts to a plate or paper towel don't leave on the baking sheet as nuts will continue to cook.

To toast nuts on the top of the stove, spread out in one layer in a nonstick skillet and place over low heat. Shake the skillet while the nuts are heating so they brown evenly. Watch and when toasted evenly remove from the pan immediately and cool on a plate or paper towels.

Toasted nuts will keep for 2 to 3 days in a plastic bag at room temperature and for 3 months in the freezer.

Candidates dodge questions but realities loom

TOPEKA — The state gives away nearly three-quarters of the general tax dollars it raises — to school districts, other local governments and needy individuals.

That fact limits the opportunities for pulling the state out of its financial crisis by making its agencies more efficient, no matter how often Republican Tim Shallenburger and Democrat Kathleen Sebelius say they can avoid both a tax increase and painful cuts in aid to public schools or other areas of the budget.

As gubernatorial candidates, they insist they can't be too specific about their proposals for dealing with the state's budget problems, as if showing a can-do attitude will be enough.

But reality looms. On Nov. 5, Election Day, state officials and university economists will make the revenue forecasts that one of them and legislators will have to use in putting together a budget.

Then, any efficiencies in government will be welcome, but they probably won't be enough for the new governor to avoid choosing between cuts in programs and increasing taxes.

The numbers are clear enough. The official forecast is that the state will collect about \$4.5 billion in tax revenues during its current fiscal year, which began July 1. That's more than enough to sustain its \$4.42 billion budget.

But no one believes that estimate will hold, because revenues in fiscal 2002, which ended June 30, were \$212 million short of expectations.

Officials expect that same shortfall to recur in fiscal 2003, cutting revenues to \$4.3 billion and leaving a \$103 million deficit unless spending is reduced.

The Legislative Research Department has suggested that spending would have to decrease again in fiscal 2004 to avoid another deficit. Based on its figures, the most conservative estimate of how much the current budget would decline by the end of fiscal 2004 is \$164 million.

Shallenburger has promised not to increase taxes, and Sebelius has come close to doing so though she hasn't cut an absolute pledge. Both have promised not to cut aid to public schools; both argue that making government more efficient offers a way for such a scenario to work.

Another look at the state budget is instructive. The budget approved by legislators and signed into law by Gov. Bill Graves for fiscal 2003 appropriated about \$1.22 billion for state agency operations.

Aid to local governments, including school districts, was more than twice as much, at \$2.55 billion. Other assistance payments and grants outside



john hanna

• ap news analysis

government — like social services — amounted to \$655 million.

A governor who wanted to touch only agency operations would have to cut at least 13 percent of everything spent in that category.

Sebelius has promised a top-to-bottom review of state government to find efficiencies and has suggested she will work to find untapped federal funds and go after tax and welfare cheats.

She has not been specific about where potential savings are and has promised to protect both aid to public schools and higher education spending.

Shallenburger has said he would trim everything but aid to public schools, arguing that an average cut of 7.5 percent would do the job.

To pull it off, though, he would have to touch social-service benefits and aid to local governments as well as state bureaucracies, or make deeper cuts in those bureaucracies.

For example, more than 80 cents of every dollar the Department of Social and Rehabilitation Services spends goes to direct assistance; less than 20 cents goes to field staff and central administration.

Shallenburger argued during the last debate that the state can build all of the projects promised under its \$13.5 billion, 10-year highway program and still find savings by making the Department of Transportation more efficient.

KDOT's administration accounts for only 4 percent of the program's total cost.

The program sets aside \$7 billion for major improvements, a figure that does include some administrative expenses because, as KDOT spokesman Marty Matthews noted, "Somebody has to design them, and somebody has to inspect them."

Shallenburger also has suggested that the state could eliminate its motor pool to save money. A 1997 state audit suggested any savings would be small. The audit noted that while the state owned 7,700 vehicles during fiscal 1997, 1,500 were owned by the central motor pool, only 250 of which were used for individual employees' trips rather than being permanently assigned to one agency.

The state could save money, the audit suggested, by having all agencies own their own vehicles rather than use a pool, but that would amount to only about \$554,000 in fiscal 1997 figures.

Leasing vehicles would be more expensive, the

audit said. Costs also would rise if employees drove their own cars and were reimbursed for mileage, it said.

None of the figures accounted for less travel, of course, something Shallenburger could try to impose as governor.

The state probably can find some such efficiencies; it's difficult to imagine any \$4.4 billion enterprise with 40,000-plus employees that cannot. Even in good budget times, searching for waste pleases taxpayers.

But the state's budget problems are so big that it's likely to take every efficiency the new governor can find — and then tough choices about cutting programs or raising revenue, or both.

Political Writer John Hanna has covered state government and politics for the Associated Press since 1987.

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The Goodland Daily News

(USPS No. 222-460. ISSN 0893-0562)

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Published daily except Saturday and Sunday and the day observed for New Year's Day, Memorial Day, Fourth of July, Labor Day, Thanksgiving Day and Christmas Day, at 1205 Main St., Goodland, Kan. 67735.

Periodicals postage paid at Goodland, Kan. 67735; entered at the Goodland, Kan., Post Office under the Act of Congress of March 8, 1878.

POSTMASTER: Send address changes to The Goodland Daily News, 1205 Main St., Goodland, Kan. 67735.

TELEPHONE: (785) 899-2338. Editorial e-mail: daily@nwkans.com. Advertising questions can be sent to: gdnadv@nwkans.com

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SUBSCRIPTIONS: In Sherman County and adjacent counties: three months, \$25; six months, \$42; 12 months, \$79. Out of area, weekly mailing of five issues: three months, \$30; six months, \$45; 12 months, \$80. By mail daily in Kansas, Colorado: 12 months, \$115. (All tax included.)

Incorporating:
The Sherman County Herald
Founded by Thomas McCants
1935-1989

THE STAR
Founded by Eric and Roxie Yonkey
1994-2001

Nor'West Newspapers

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