

# commentary

from other pens...

## Blair tops the list Who's up? Who's down?

Tony Blair, Jacques Chirac and Gerhard Schroeder all lead countries allied with the United States. But that's about all they have in common, at least from President Bush's perspective.

In the "Who's Up? Who's Down?" game, there is a clear pecking order among the three, with Blair, the British prime minister, clearly up; Schroeder, the German Chancellor, down; and Chirac, the French president, somewhere in between.

For leaders having to deal with the United States, some resentment is inevitable and perhaps understandable, given American military and economic supremacy worldwide.

To many, Bush's focus on terrorism leaves little room for other priorities, and there is not much sympathy for his view that in the war on terrorism, "you're either with us or against us."

Bush has had to struggle against a world wary of his military designs on Iraq and there is grumbling about his go-it-alone policies on other issues.

The picture is not all bleak. Bush has won broad support for his leadership against international terrorism. Scores of countries are taking part in the reconstruction of Afghanistan, where terrorists once roamed freely.

For Bush, his Iraq campaign would be a lot lonelier were it not for the steadfast support of Blair, whose view of President Saddam Hussein parallels that of his American colleague.

But Bush is still smoldering over the way Schroeder used his opposition to Bush's Iraq policy as the centerpiece of his recent re-election campaign.

Chirac has dismayed Bush with his soft-line approach toward Iraq. But differences between Washington and Paris over Iraq have given way with the help of intense diplomacy. A new U.N. Security Council resolution with broad support is in the works.

A roster of leaders and how Bush sees them:  
—Russian President Vladimir Putin: He has been wary all along about Bush's pugnacious attitude toward Iraq but has been agreeable on a host of other issues. But does Russia have to provide Iran with the know-how to menace NATO countries in Europe with missiles, as U.S. officials claim it is doing?

—Chinese President Jiang Zemin: Relations are on the upswing as Jiang, 72, prepares to assume a reduced role in his nation's government. Jiang opposes North Korea's nuclear weapons program but seems averse to applying pressure. Taiwan remains a potential flashpoint.

—Pakistani President Pervez Musharraf: The good news for Bush is that Musharraf, a bulwark in the anti-terror war, will remain in charge for the foreseeable future.

—Qatar's emir, Sheik Hamad bin Khalifa Al Thani: He has allowed the U.S. military to establish an elaborate command and control center in his Persian Gulf country for use if Bush decides to remove Saddam by force.

—Palestinian leader Yasser Arafat: Bush tolerated Arafat for 18 months, then suggested that he be replaced, convinced that Arafat was not serious about peace with Israel.

—Indonesian leader Megawati Sukarnoputri: Much like Arafat, Bush and his aides believe she has confronted terrorism timidly, possibly leading to the Bali bombing of Oct. 12.

—Turkish leader Recep Tayyip Erdogan, who led his Islamic-rooted party to victory in elections: He is barred from becoming prime minister because of a 1999 conviction. Bush wonders whether Erdogan's party will govern the traditional U.S. ally as moderately as it promised during the campaign.

—Brazilian President-elect Luiz Inacio Lula da Silva: He will take office Jan. 1. He is a longtime friend of Fidel Castro but says the Cuban revolution holds little appeal nowadays. Bush could find him a prickly partner on trade issues.

Speaking of Castro, in the "Who's Up? Who's Down?" sweepstakes, he's down, just above the leaders of the "axis of evil" triumvirate of Iraq, North Korea and Iran.

**EDITOR'S NOTE** — George Gedda has covered foreign affairs for *The Associated Press* since 1968.

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## Cajun cooking with a Tabasco twist

The cookbook "Eula Mae's Cajun Kitchen" by Eula Mae Dore and Marcelle R. Bienvenu gives a look into the life and cooking of Eula Mae. Spending fifty years living and working on Avery Island for the McIlhenny family of Tabasco fame her sweetness and joy of life shows through.

The Acadian or Cajun people of southern Louisiana descend from French Catholics expelled from Nova Scotia by the English in the 1700s. Many refugee families were separated settling in the United States as well as the French West Indies and Central and South America. Eventually many Acadians settled in the southern bayous of Louisiana. The flavorful food that developed incorporates French, African, Caribbean and Native American influences.

### Smothered Turnips with Pork

1 1/2 pounds fresh pork loin, cut crosswise into 1/2 inch thick slices  
1 teaspoon salt  
1/4 teaspoon Accent seasoning  
1/4 teaspoon cayenne  
1/4 teaspoon black pepper  
1/4 cup vegetable oil  
8 medium size turnips (about 2 pounds), peeled and diced  
1 cup chopped yellow onions  
1 tablespoon sugar  
1/3 cup chopped green onions (green and white parts)  
1/4 cup chopped fresh parsley leaves  
Season pork slices with salt, Accent, cayenne and black pepper. Heat vegetable oil in a large, heavy pot over medium heat. Add pork and cook, covered, turning the meat so it browns evenly, about 20 minutes. Add turnips and onions. Mix, cover and reduce heat to medium low. Cook, stirring occasionally for 30 minutes. Sprinkle with sugar. Add green onions and parsley, cover, and cook for 30 minutes longer, stirring often. The turnips should be soft and mushy and the pork very



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tender. Makes 4 servings.

### My Macaroni and Cheese

2 quarts water  
1 tablespoon olive oil  
1 tablespoon salt  
1/2 pound elbow macaroni  
1/4 cup (1/2 stick) butter  
1/4 cup finely chopped yellow onions  
3 tablespoons flour  
1/4 teaspoon Tabasco sauce  
1 1/2 cups half and half  
2 cups grated American or Cheddar cheese  
Preheat oven to 350 degrees. Lightly oil a large baking dish. Combine water, oil, and salt in a large saucepan and bring to a boil over medium high heat. Add macaroni, reduce heat to medium, cover, and cook until tender, 8 to 10 minutes. Drain and rinse under cold running water. Set aside. Dry the saucepan. In the same saucepan melt butter over medium heat. Add onions and cook, stirring, until just soft, about 3 minutes. Add flour and Tabasco sauce and whisk to blend. Slowly add the half and half, whisking constantly, until mixture thickens. Add cheese and stir until completely melted and the mixture is thick and smooth. Add macaroni and toss to coat evenly. Pour mixture into the baking dish. Cover lightly with aluminum foil and bake until bubbly, about 20 minutes. Remove from the oven and serve warm. Makes 6 servings.

### Eula Mae's Chicken and Ham Jambalaya

1 fryer chicken (about 3 pounds), boned, skinned, and cut into 1 inch cubes or 1 1/2 pounds skinless, boneless breasts and thighs, cut into 1 inch cubes  
1 teaspoon salt

1/8 teaspoon freshly ground black pepper  
1/8 teaspoon cayenne  
2 tablespoons vegetable oil  
1/2 pound cooked ham, cut into 1/2 inch cubes  
2 cups chopped yellow onions  
1 cup seeded and chopped green bell peppers  
1 cup chopped celery  
4 cloves garlic, peeled  
3 cups chicken broth  
1 1/6 ounce can whole tomatoes, chopped, liquid reserved  
1/2 cup chopped green onions (green part only)  
2 tablespoons chopped fresh parsley leaves  
2 pounds medium size shrimp, peeled and deveined  
1 teaspoon Tabasco sauce  
2 cups raw long grain white rice, rinsed and drained  
Sprinkle chicken with salt, black pepper and cayenne. Heat oil in large, heavy pot or Dutch oven over medium heat. Add chicken and cook, stirring, until browned about 8 to 10 minutes. Transfer chicken to large mixing bowl.  
Add ham to the pot and cook, stirring, until lightly browned, about 5 minutes. Add ham to the chicken in the bowl.  
Add the onions, bell peppers, celery and garlic to the pot and cook, scraping the bottom of the pot to loosen any browned bits. Return chicken and ham to the pot, reduce heat to low, cover and cook for 25 minutes, stirring occasionally.  
Add chicken broth and reserved tomato juice, cover and simmer for 45 minutes.  
Mash cooked garlic against side of the pot and blend into mixture. Add tomatoes, green onions, parsley, shrimp and Tabasco and adjust seasonings to taste. Add rice, cover the pot and bring to a boil. Reduce heat to medium low and simmer, covered, stirring occasionally, until rice is tender and fluffy and liquid is absorbed, about 25 minutes. Serve warm. Makes 6 to 8 servings.

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## Boy puts his face behind him

When you first see Shawn Jones, the Richmond boy mauled last year by two pit bulls, you don't see the boy. You see the packaging. It is human nature to run your eyes over the twisted scars and discolored gouges that have misshaped his face. You look at the swollen lip and the odd little holes where his ears should be. You see patches on his scalp where hair no longer grows.

Eventually, you get to his eyes. And there he is. The 12-year-old boy who likes PlayStation 2 games and Shaquille O'Neal and the St. Louis Rams and hanging out with his big brothers. He's right there. Taking you in. Waiting. He seems to know you'll get around to him when you have finished with his face.

He doesn't speak until you do, and then only softly. His damaged facial muscles prevent expression so you watch his eyes. They do the work.

"Is this the new wide receiver?" booms Matt Stinchcomb. He's an offensive lineman for the Oakland Raiders. We are in the lunchroom of the Raiders' Alameda headquarters on a recent Saturday morning. The team invited Shawn and his aunt, Belinda Arnett, to have breakfast and watch practice.

"So you're a fisherman," Stinchcomb says. "That's my very favorite thing in the world. What do you catch?"

"Catfish," Shawn answers, his voice barely audible.

"What do you use?"

"Worms."

"Funny how whatever stinks the worst is what the fish like," Stinchcomb says. Shawn's eyes squint. A smile.

Outside, every player on his way to the practice field stops to shake the boy's small hand and thank him for coming. They greet him with the respect usually reserved for visiting dignitaries and religious figures. The 49ers and the A's did the same thing.

Children who endure unimaginable suffering are accorded special, almost exalted, status. We want to give them things, everything we have, as a way of making up for what they have lost. So throughout the morning, the Raiders shower Shawn with stuff.



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Quarterback Rich Gannon hands Shawn a new pair of his own sneakers. Wide receiver Tim Brown gives him an autographed poster. Another player stuffs Shawn's pockets with candy. The equipment manager gives him two balls.

When practice is over, the players and coaches guide Shawn into the center of their huddle. They give him a jersey with "JONES" stitched onto the back, a helmet and a ball autographed by the entire team. They tell the skinny little boy he is an inspiration.

I ask Shawn why the players say this. "I don't know," he says, shrugging.

Arnett, the aunt who is raising Shawn, discreetly wipes a drop of fluid that has seeped from one of Shawn's scars. She says Shawn has a new homeschooling teacher who takes him to museums and libraries. They're working on a writing project entitled "Wonderful Me." Shawn has to write five pages of his life story and three pages of goals (playing basketball, visiting Hollywood).

You're only 12, I say. How can you fill five pages of an autobiography?

### Letter Policy

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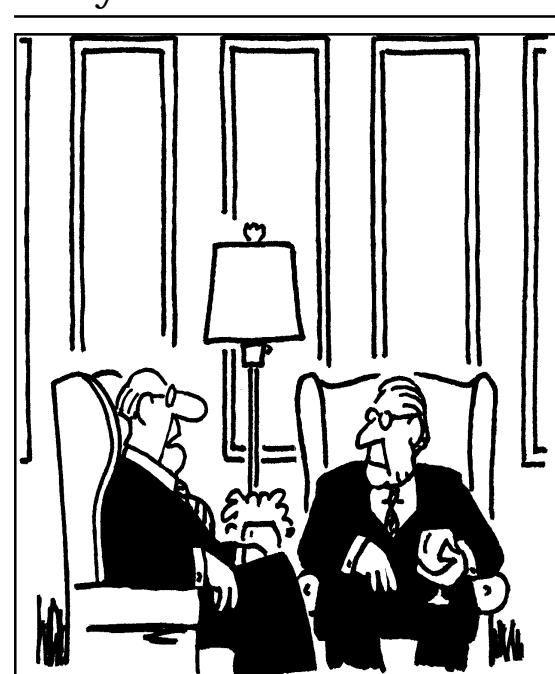
"I skip three lines between sentences," he says, deadpan.

Arnett has been in contact with Robert Barron. He is a prosthetics expert who honed his craft making disguises for CIA operatives. Maybe he can make a "mask" that will normalize the boy's appearance as he slogs through the slow process of plastic surgery.

In January, Shawn will probably enroll at a school in the East Bay for kids with attention deficit hyperactivity disorder. He wants friends and a locker and a bologna sandwich in his backpack. Shawn Jones is not his face. He already knows this. The rest of us are trying to catch up.

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### berry's world



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