

commentary

from other pens...

Are bankers answer in expanded council?

There is a move to expand the Sherman County Economic Development Council by adding four banking positions, but we are not sure that is the best answer.

We are in favor of expanding the council, and in fact argued at the steering committee meeting about a year ago that the group should have a larger board with up to 15 members.

We think there is plenty of room for more people to be involved in the economic development efforts of Sherman County, and that it would be good to add a number of people.

What we object to is specifying that the four positions being proposed all to go to bankers. One banker, Larry McCants of the First National Bank, wants to serve on the council, and possibly one other banker would be interested.

McCants has served on the board of the statewide economic development group Kansas Inc., and is pushing for Goodland to hold a strategic planning session similar to what was held about 12 years ago. He mentioned this while the council was being formed last year, and we agree this would be a good step to moving the community and the county forward by focusing attention on specific goals.

When it comes to membership on the economic development council, though, we feel that if we are going to designate positions for specific areas of representation like banks, then there should be seats for senior citizens, the city, the county, Kanorado, the schools, the real estate brokers and someone from the Convention and Visitors Bureau and the Goodland Chamber of Commerce to bring all the interests together.

With the current seven and the addition of these eight, it would be a board of 15 which would then have the input of a cross section of the county.

We believe economic development is everybody's business, and the more involved the community is, the better the outcome.

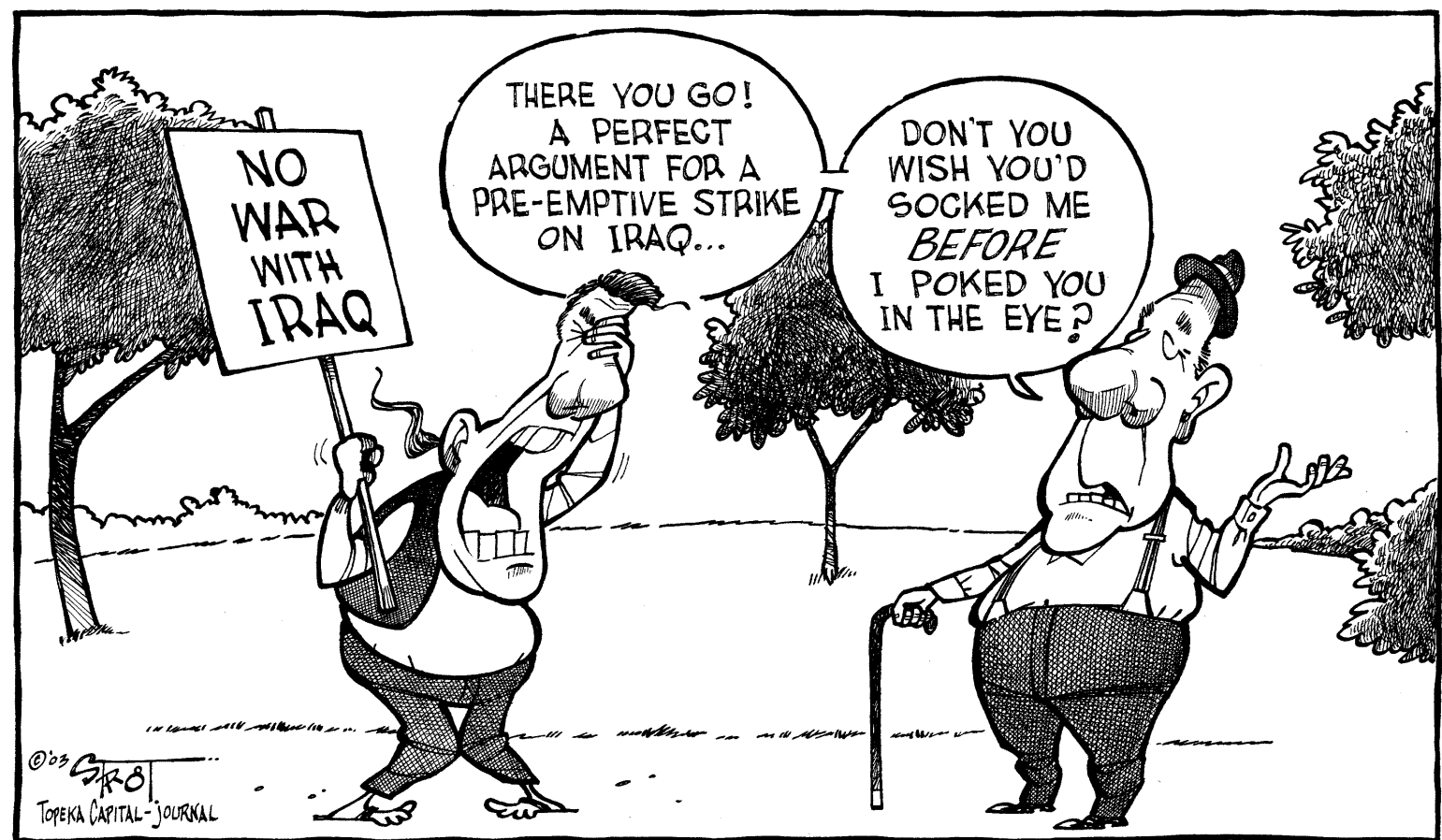
The banks do have a clear interest in seeing the county prosper, but they are not the only ones.

We hope others of those who were on the steering committee and involved in the development of the economic development council will speak up on this matter. The council will meet at 5:15 p.m. Monday, and adding seats on the board will be a main item on the agenda. Once decided by the council, the change must be taken to the county commissioners at 8 a.m. next Tuesday for a final decision.

It was a year ago that about 100 people gathered at Gambino's to develop a new direction for economic development efforts in Sherman County, and much has changed in that year.

We feel that the membership of the council should be as broad as possible, and if that means adding positions to designated groups, we feel that all should be represented rather than giving four seats to just one segment of the business community.

The people's money is being spent in this effort, and it is the people who deserve to be involved in deciding how that money is directed and who is involved in spearheading the effort to move the county into a brighter future. — *Tom Betz*



What were those kids, parents thinking?

To the Editor:

I was reading Peggy Klinge's letter last Tuesday about what happened at Goodland High School.

Her statement, "Boy were there a lot of ignorant people there, that is, as far as the law goes!" I have heard judges say, "Ignorance of the law is no excuse." I have to agree.

The school gun laws were all over the news at the time they were made. Granted, there have been several instances where schools have gone overboard. But I'm not so sure in this case here.

Having two handguns, as reported by the paper, in one vehicle, a shotgun in another. Why?

The marijuana? What was that young man thinking. The shotgun and knife may have been for hunting, but where and what? I use my knives in the woods.

Seat belts, infant car seats, should be a no-brainer. However, laws have been passed to try to force us to use them because fewer than half of drivers and passengers used them. You would think common sense would prevail. However, it took laws to get more people to wear seat belts, and for the use of infant car seats. Still there are people getting killed in accidents because they aren't using common sense. Laws are supposed to make us do what we don't use common sense for.

The school board sets the policy. It is up to us, as parents, to know what that policy is. We are the adults, the parents; it is our responsibility to make sure our children know what they are to do. If we disagree with the board, we need to let them know.

My wife and I got a letter from the high school, which we didn't answer as we should have, talking about how some of our high schoolers were not dressing appropriately, and asking if should we go to a dress code. I think the reason I didn't answer is because I knew a dress code would go over like a lead fart in this



from our readers

- to the editor

town.

Klinge said: "God forbid a kid gets into a fight and there are no weapons used because it is against the law." In my day we used our fists, not guns.

I say God forbid, weapons, other than fists, need to be used. Who will get killed, or mangled? Which parent would scream the loudest as to why their child is mangled or dead?

"The school, law, and our so-called county attorney are treating these kids like criminals," she wrote.

Because they have done something wrong; they broke the law. I don't necessarily agree that these young men needed to be handcuffed in front of their classmates, but they broke the law by having weapons and drugs in their vehicles.

This scares me half to death! I have to ask, did the parents know about the weapons or the drugs? The only ones these boys are "backing into a corner" is themselves.

I tell my son; "The only one who can live your life for you is you. So, make the right choices, reap good rewards; make the wrong choices, suffer the consequences."

I think being a teen these days is harder then it was in my day.

Honestly, I wish the young men all the best. Ronald Asbury Goodland

To the Editor:

Does anyone give a thought to the plight of the Iraqi people?

They are just people trying to make a living

Cooking with history's famous lovers

Choral Pepper in her cookbook "Fabulous Lovers, Fabulous Foods" sets scenes with history's most famous lovers. Each love affair suggests a menu to be served in various places from a rustic campfire to dining beside a pool. To maintain the aura of romance each recipe has been adapted to modern appliances and is designed to be prepared in advance.

I chose the vignette with Captain John Smith and Pocahontas. Pocahontas endeared herself to the English colonists in Virginia by cart wheeling naked around their camp. When a hostile tribe held Smith, Pocahontas saved him from war clubs by laying her head on his chest. During one severe winter she raided tribal stores to feed Smith and his men. She became America's first heroine.

The menu includes Tribal Potato Salad, Marinated Chuck Steak, Indian Veggie Chow, Arizona Fry Bread and Dutch Apple Cobbler. This can be cooked on an open fire or a gas grill.

Tribal Potato Salad

2 tablespoons olive oil; 1 tablespoon vinegar; 1 1/4 teaspoon tarragon; 1/2 teaspoon dried mustard; salt and pepper to taste; 1 pound red potatoes, peeled and cubed; 1/2 cup red onion, chopped; 1 small (8 ounce) can garbanzo beans, drained; 1/2 cup celery, chopped.

Whisk first four ingredients and salt and pepper to taste. Steam potatoes until tender and transfer to salad bowl. Add remaining ingredients and dressing. Chill until ready to serve.



pat schiefen

- postscript

Campfire Steak

2 boneless beef chuck should steaks about 1 inch thick; 1 cup dry red wine; 1/2 cup chopped onion; 3 tablespoons olive oil; 1 tablespoon red wine vinegar; 2 cloves garlic, minced; salt and pepper to taste.

Place steaks in sealable plastic bag. Whisk together in a small bowl the remaining ingredients. Pour the marinade over the meat, coating them well. Close bag and press out any air. Refrigerate overnight, turning occasionally.

Discard marinade before cooking. Cook steaks on oiled grill for 14 - 16 minutes for medium rare. Turn steaks halfway into cooking time.

Indian Veggie Chow

1 tablespoon olive oil; 1/4 cup onion, chopped; 1 clove garlic, minced; 1 beef bouillon cube diluted in 1/4 cup water; 1 cup frozen whole kernel corn; 1 cup frozen lima beans; 1 large tomato, diced; 1/2 teaspoon dried thyme; 1/2 teaspoon dried parsley.

Sauté onion and garlic in olive oil. Add corn, lima beans, tomato and diluted bouillon. Stir until tomato is soft and corn and bean are tender. Add thyme and parsley. Reheat to serve.

Arizona Fry Bread

1 cup flour; 1/4 cup yellow cornmeal; 1/4 teaspoon baking soda; 1/4 teaspoon salt; 1/2 teaspoon crushed red pepper; 1/2 stick butter cut in chunks; 1/4 cup grated Jack cheese with jalapenos (or milder Swiss cheese); 1/4 cup grated cheddar cheese; 1/3 cup water; 3/4 tablespoon vinegar.

Mix the first 5 ingredients in a bowl. Rub butter in with your fingers until it is like coarse meal in consistency. Mix in cheese, water and vinegar with a fork until it forms a moist dough. Cover and chill for 30 minutes. Knead the dough on floured surface until smooth. Divide into four pieces and roll out into thin, round serving sizes. Keep cool and separate by wax paper if you want to fry later. Fry in cooking oil on griddle, turning once. Drain on paper towel. To bake at home, preheat oven to 375. Bake in oiled pan until golden brown, about 20 minutes.

Dutch Oven Cobbler

This recipe is for a 10 inch Dutch Oven with an iron lid for holding coals. It may also be baked, covered in an oven if you cut the recipe in half.

1 box yellow cake mix; 1 can regular Coke (not diet); 2 medium cans peaches in lite syrup; 1/4 cube butter.

Empty box of dry cake mix into baking dish(s), spreading evenly over bottom. Pour in cans of peaches. Cover with Coke. Add bit of butter over top.

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