

commentary

from our viewpoint...

Looks like Saddam has chosen war

It appears Saddam Hussein has run out of time, and the allied forces led by the United States will move against him soon.

We listened to the posturing of President Bush, Prime Minister Blair and the little they let the Spanish and Portuguese officials say Sunday after their summit in the southern Atlantic. They termed the deadline on Monday as “the moment of truth.”

Then there was the ridiculous response from Hussein who even laughed in the face of the oncoming disaster and said he was certain his soldiers were prepared to fight to the death.

We have stretched out the might of the United States with the buildup of over 250,000 troops in Kuwait and a few in Turkey, and they have been training for the task of removing Hussein.

This task would be easier and quicker if Hussein had decided to give up and leave Iraq, but that does not appear to be happening at this time. There will be a blitz of bombs to begin the conflict, and we are sure lots of Iraqi soldiers and some citizens will die in those blasts. For that we are already sorry, but when one fights a war, no matter how small, there are going to be deaths.

For the most part the American soldiers who are in the field and will bear the burden of the attacks on the ground and air are our best professional men and women who volunteered to be part of the fighting arm of America. Since 1973 we have relied on the volunteers to be the front line of our fighting forces, and believe they are the best equipped and trained fighting force in the world.

They are backed up by a large contingent of support troops, most of whom are volunteers of a different sort, the National Guard and Reserves. These weekend warriors are also well trained and equipped for their various missions, and will perform shoulder to shoulder with their active duty comrades.

We know a number of those in this category, including our doctor, Natalie Griego, a captain in the Colorado National Guard who was called to duty in January. Her unit was scheduled to fly to Turkey, but her husband, Jeff Krall, said it looks like she will be flying into Kuwait instead.

Krall said she has been in Wisconsin training, and is under alert to fly out at any time. The unit’s equipment has been shipped by rail to the east coast and put aboard a ship that is now headed to Turkey, but will be changing course for the Persian Gulf and Kuwait. When the ship is closer it is expected the troops will be loaded onto planes to fly to Kuwait to be there to unload their equipment and prepare for service in the field.

This part is a lot different than earlier wars where the troops accompanied their equipment on the ships and sometimes spent weeks waiting for the word to land. At least today they can be a bit more comfortable at a base before having to face the dust and winds of the desert.

Even if Saddam Hussein decided to flee tomorrow, we would see American forces enter Iraq to be sure he had not left any special surprises behind. It may be a short war to remove him as the leader of Iraq, but we should not forget that we are about to invade a country. We would not like to be invaded, and neither will they no matter who is right in this matter.

As the clouds of war gather and the time for fighting begins we will pray for the success of the American soldiers mission, and for those who are about to suffer the ultimate sacrifice on both sides of the battle. — *Tom Betz*

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Revisiting pressure cookers

Modern pressure cookers have eliminated the blowing top that scared people and left food on the ceiling.

In the book “The Pressure Cooker Gourmet” by Victoria Wise, old favorites have been updated. Pressure cooking less tender cut of meat can leave them tender. Cooking under pressure cuts the time needed to cook beans and vegetables.

Spiced Peaches

2 cups cider vinegar
2 cups firmly packed dark brown sugar
1 teaspoon whole cloves
1 teaspoon allspice berries
One 3 inch piece cinnamon stick
2 pounds small peaches (8 to 9 small or 4 to 5 large), gently washed to rub off the fuzz

Combine vinegar, brown sugar, cloves, allspice berries and cinnamon stick in the pressure cooker. Stir to dissolve the sugar. Be sure to use trivet for the bottom of the pot. Add peaches and lock on the lid. Bring to pressure over high heat, 4 to 5 minutes. Remove from the heat and let sit 4 minutes to finish cooking.

Gently release any remaining pressure and remove the lid. Lift out the peaches with kitchen tongs being careful not to smash them to a wide dish. Let cool.



pat schiefen

- postscript

Boil the liquid in pot on high heat for 3 minutes to reduce and thicken. Cool.

Slip the skins off the peaches with your fingers and place in a glass jar or other container to store. Pour liquid into jar without straining. Set aside and let cool. Cover and refrigerate for at least 2 weeks before using. Will keep refrigerated for up to 4 months. Makes 1 1/2 quarts.

Plums Pickled in Port Wine and Balsamic Vinegar

1 cup port wine
1/2 cup balsamic vinegar
2/3 cup sugar
3 whole cloves
1 teaspoon Szechwan pepper
10 medium sized tart red plums (1 3/4 pounds) Large enough to stand up to brief cooking.

Combine port, vinegar, sugar, cloves and pepper in pressure cooker. Dissolve sugar and

stir. Add plums and lock the lid. Bring to pressure over high heat, 3 to 4 minutes. Remove from heat and let sit for 5 minutes to finish cooking.

Gently release any remaining pressure. Remove the lid and remove plums. Set aside and let plums and remaining liquid cool.

Transfer plums to glass jars, filling loosely. Pour liquid over them, cover and store in the refrigerator for at least two weeks before using. Keeps in the refrigerator about 6 weeks. Makes 1 to 1 1/2 quarts.

Cherries in Ouzo Syrup

2 pounds cherries, pitted
1/2 cup Ouzo (Anisette)
1 cup sugar
2 tablespoons freshly squeezed lemon juice

Combine ingredients in pressure cooker and stir to dissolve sugar. Lock on the lid and bring to pressure on high heat about 4 minutes. Remove from heat and let sit for 10 minutes to finish cooking.

Gently release any remaining pressure. Remove lid. If too much liquid is present boil until liquid is thickened and syrupy but still pourable, 2 to 3 minutes. Refrigerate overnight, covered before using Keeps in the refrigerator for up to 6 months. Makes 3 1/2 to 4 cups.

Vegas Night raises \$10,000 for scholarships

To the Editor:

Thank you for your donation to the Endowment Association. Our college students will benefit from the scholarship dollars generated by the Vegas Night fund raiser.

This event raised about \$10,600 for scholarships and we appreciate your participation.

The college is an important component of the economic base in northwest Kansas and your support is an integral part of our scholarship program.

Inga Sloan
Endowment Director
Northwest Kansas Technical College
Endowment Association

To the Editor:

I guess the people who command the bully pulpit and are the Fathers of the Goodland community are now truly grasping for straws. This time change thing is one of the most ridiculous “business development plans” I’ve ever heard of. If this is the best use of the community’s precious time and talent, then I think Goodland is sunk.

Get your heads out of the ground and look around. Businesses are closing up right and left. I find it depressing to drive down Main Street and the best idea that is proffered for the public to debate and consider is whether to change to Central Time! This will not make any real change for the economy of Sherman County.

I read where someone said that they have noticed that some travelers do not stop when they realize that Goodland is still in Mountain Time. I say hogwash! If this is true (and I highly doubt anything but a very minute fraction of travelers base their fuel and overnight lodging decisions on which time zone they are in) then the opposite would be true also.



from our readers

- to the editor

I would venture to guess that there are far more travelers coming from the east looking for the aura and mystic of Mountain Time than travelers coming from the west looking for the nondescript Central Time. Instead of changing to Central Time, why not market Mountain Time?

Which brings me to my next point. Mountain Time undoubtedly has an aura and mystic to it and this is a marketable commodity. Central Time is not anything but regular. Western Kansas land is most marketable to folks who have sold out in the mountains because their land was worth a fortune and they can’t stand the crowds anymore. They look for quality land, reasonably priced and not too far from their mountain roots.

Goodland is 200 miles from the mountains but is still in Mountain Time Zone. This is an important psychological factor our mountain buyers consider when contemplating a move. Ever wonder why grassland prices stay up? It’s the mountain people who are familiar with grassland but not farm ground who come here, buy it and keep the prices up.

Quit fooling around with this time change thing and get onto something that might justify your position of leadership and really help build some businesses. Communities are built one business at a time, not with a silver bullet.

Ken Klemm
Sherman County

To the Editor:

The change of time to Central Time has reared its head again. Some of our local people wanting the change only think of their personal pleasure and convenience and fail to realize the affect it might have on our neighbors to north, east, and south who today have an extra hour to do business here.

Our community is fortunate to have 28 medical specialists from Denver and Colorado Springs, leaving there early and coming to our hospital by 9 a.m., seeing patients all day, staying overnight and then traveling to Colby the next day.

Would our change to Central Time cause these doctors to change their schedule and stop in Burlington, stay over night, then travel to Colby?

I have seen the time change issue come up twice before, only to be defeated by at least 2-1, leaving behind hard feelings and loss of business.

Lloyd Harden
Goodland

To the Editor:

“Keirns said there is no need for a public vote.” (*Goodland Star News*, March 4, 2003) This is not an issue of changing the time zone. This is an issue of deciding what is best for the people of Sherman County without consulting the people of the county.

Gail Walter
Goodland

Letter Policy

The Goodland Star-News welcomes letters from readers. Letters should be typewritten, and must include a telephone number and a signature. Unsigned letters will not be published. We reserve the right to edit letters for length and good taste.

garfield

