

from our viewpoint...

## Celebrities shake up Calif. recall election

There was mild interest across the country in the pending circus in California where the voters are attempting to recall Democratic Gov. Gray Davis, but Wednesday when Arnold Schwarzenegger told the Tonight Show audience he was going to run on the recall ballot as a Republican, suddenly the continuing violence in Iraq and other top stories were shoved aside.

From here there is no way to really judge the validity of the recall, but the fact the organizers of the effort submitted 1.7 million names is dramatic, and over twice the 897,158 they were required. Of that 1.7 million the state certified 1.3 million so the recall was on, and will be the big story over the next six weeks until the election on Oct. 7.

The Democratic Party in California is trying to solve the problem by defeating the recall effort. When people go to the polls they will have two questions to answer. The first is to vote to recall Gov. Davis. The second question, which is getting all the attention, is who will be the next governor if the recall is successful.

There are other big names in the hunt to replace Davis, but as expected the first polls completed after the surprise announcement on Wednesday by Schwarzenegger show him in the lead among the candidates, and if the recall election were held today Davis would be out and Arnold would be in.

Watching Schwarzenegger talking to Matt Lauer on the Today Show Friday morning it was Arnold who got the best of that interview. Lauer had trouble even getting a word in during the eight minutes they talked, and he found it difficult to pin Arnold down on any specific points about the campaign issues.

The Terminator told Lauer he felt the main issue was about leadership, and that Davis had put California in a terrible situation with the largest deficit in the state's history, and that the education system was in total collapse.

When Arnold said it was a problem so bad there are more people and businesses leaving the state than are moving there, Lauer asked if as governor Arnold would repeal the California paid family leave law. Like a true politician Arnold side stepped the question by saying he would have to get into that, but he was for families and children.

Arnold joins the ranks of Larry Flynt, Arianna Huffington, Peter Ueberroth, Bill Simon and Lt. Gov. Cruz Bustamante on the lengthy ballot to head the Great Bear state. There are a total of 193 people who have registered to be on the ballot to replace Gpb. Davis.

Certainly will be fun to watch and listen as the many candidates try to come to terms with the Terminator before he can terminate their chances. Looks like Arnold may join the ranks of Sonny Bono and Clint Eastwood as being celebrity politicians from California.

We think Dr. Natalie Griego has another good reason for framing that picture of her hugging Arnold in Baghdad. — Tom Betz

### where to write

- U.S. Sen. Pat Roberts, 109 Hart Senate Office Building, Washington D.C. 20510. (202) 224-4774
- U.S. Sen. Sam Brownback, 303 Hart Senate Office Building, Washington D.C. 20510. (202) 224-6521
- U.S. Rep. Jerry Moran, 1519 Longworth House Office Building, Washington, D.C. 20510. (202) 225-2715
- State Rep. Jim Morrison, State Capitol Building Rm. 174-W, Topeka, KS 66612. (785) 296-7676

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e-mail: [star-news@nwkans.com](mailto:star-news@nwkans.com)

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[nwkans.com](http://nwkans.com)

N.T. Betz, Director of Internet Services

([nbetz@nwkans.com](mailto:nbetz@nwkans.com))

Evan Barnum, Systems Admin. ([support@nwkans.com](mailto:support@nwkans.com))

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## It was warm in Creede, but cooler than Kansas

The folks in Colorado were complaining about the heat. It had gotten up to 85 degrees Fahrenheit, and they were melting.

It was a little warm, but compared to the 104- to 109-degree heat we had left in Kansas, we were just enjoying the weather.

We were in Creede, a little mountain community set at 8,800 feet in the San Juan Mountains of southern Colorado.

It's an interesting place. There is no radio or over-the-air television.

Folks in town can get cable television and those out in the country use mini satellite dishes or go without. Even campers have minidishes, though.

There's little anyone can do about radio. There's just too much mountain between the transmitters and the receivers. At night, when the 50,000-watt stations come on line, you can get a little crackle music, but mostly the folks are pretty cut off.

The town itself is set in a cleft of rock so that even police channels are mostly useless. Cellular phones don't work either in town or out



**cynthia haynes**

• open season

by the airport, where we were.

Over the years, we've learned to live with the oddities of no electronics. We warn folks that the cell phone will be useless but we have landline service and even an answering machine.

We have a television, but it only is good for watching videos. We don't bother with radio, but have a CD player, cassette deck and even an old record player with albums from our youth.

Because we have a land-line telephone, we can and do get dial-up Internet service. This enables us to get some work done between fishing, hiking and enjoying the cool mountain weather.

One summer, I counted four computers sit-

ting on various tables and desks around our vacation home. There were four of us on vacation, and we each had to get our e-mail, surf the web and get some work done.

Of course, not everyone feels like getting some work done while on vacation. A young architect visiting the area told his boss, with a straight face, that computers just don't work in Creede. Something about the mountains.

When I expressed my amazement that anyone would believe that malarkey, he replied that once he had explained that he couldn't be reached by cell phone, it wasn't too hard to convince the boss that an area so inaccessible that it didn't get radio or television would not have what was needed to make computers work.

Well, I do know places that have so much lightning that it's hard to run computers except on battery because the electricity keeps getting knocked out. Creede isn't one of those, but the architect's boss didn't know that.

Hey, Steve, I can't take my computer next vacation. They don't work in Creede.

Why are you rolling your eyes that way?

## More than a few ways to cook chicken

There has been a National Chicken Cooking Contest for over 50 years. In 1949 the competition was started as part of the Delmarva Poultry Festival. In 1971 the Nation Chicken Council assumed the sponsorship. The contest was held annually until 1983 when an alternate year schedule was adopted. The following chicken recipes are from the 45th National Chicken Cooking Contest in 'The Chicken Cookbook'.

### Chicken Leek Soup

- 1 whole chicken
- 2 bulbs garlic (whole, not just cloves), divided

- 1 onion, chopped
- 4 red potatoes, diced
- 4 large carrots, diced
- 1 teaspoon salt
- 2 tablespoons chicken bouillon granules
- 3 leaves bok choy, diced
- 2 leeks, sliced

- 1 bunch cilantro, tops chopped, stems discarded
- 4 lemons

Put chicken in a large saucepan and cover with water. Add one sliced garlic bulb and onion. Cook about 45 minutes or until meat falls off the bone. Remove the chicken from the pot, cool, discard skin and bones. Add potatoes, carrots, salt and chicken bouillon granules to broth. Coarsely chop chicken meat and return to the pot. Add remaining garlic bulb (crushed), bok choy, leeks and cilantro. Boil until vegetables are tender about 20 minutes. Ladle into bowls and squeeze juice of 1/2 lemon over top of each. Make 8 servings.

### Maple Encrusted Chicken with Nectarine Brandy Sauce

- 6 boneless, skinless chicken breast halves
- 1 cup finely ground pecans
- 1 tablespoon Dijon mustard
- 1 tablespoon maple syrup
- 1 tablespoon butter, melted



**pat schiefen**

• postscript

- 1 tablespoon brandy
- 1 egg white, slightly beaten
- 1/4 teaspoon freshly ground pepper
- Nectarine brandy Sauce
- parsley springs
- seasonal flowers

### Nectarine brandy sauce

In a medium saucepan place 2 fresh nectarines, peeled, pitted and finely chopped; 1/4 cup diced sweet onion; 1 cup sour cream; 2 tablespoons maple syrup; 2 tablespoons brandy; and 1 tablespoon Dijon mustard. Cook over low heat, stirring occasionally, about 20 minutes.

Lightly butter bottom of 13x9x2 baking dish. Arrange chicken in a single layer. In a mixing bowl mix together pecans, mustard, maple syrup, melted butter, brandy, egg white and pepper. Spread mixture evenly over each chicken breast. Bake in 375 degree oven for 40 minutes uncovered. Arrange chicken on a platter and spoon Nectarine brandy sauce over each piece. Garnish with parsley springs and seasonal flowers. Pass additional sauce. Makes 6 servings.

### Chicken Satay with Hazelnut sauce

- 3 pounds boneless, skinless chicken thighs, cubed
- 1 stalk lemon grass, finely chopped
- 2 tablespoons canola oil
- 1 teaspoon sugar
- 1 teaspoon cumin
- 1 teaspoon coriander
- 1 teaspoon turmeric
- 1/2 teaspoon cinnamon

### Hazelnut sauce

In a food processor, place 2 stalks lemon grass and one 2 inch piece of peeled and coarsely chopped ginger; process until finely crushed, adding up to 2 tablespoons of tamarind or apple juice if needed. In a large nonstick frypan, place 2 teaspoons canola oil. Add 1 medium minced red onion and sauté about 10 minutes until soft. Stir in the crushed lemon grass and ginger. Add 1 cup tamarind or apple juice, 1 cup sugar and 2 tablespoons crushed red pepper flakes; simmer 5 minutes. Stir in 12 ounces hazelnuts, roasted, peeled and finely chopped. Simmer 5 minutes more and stir in 1/4 teaspoon salt.

In a small bowl mix together lemon grass and oil and set aside. In a food processor place sugar, cumin, coriander, turmeric, cinnamon and shallots and process until a paste forms. Transfer paste to a large sealable plastic bag and add chicken. Move chicken around in bag to coat evenly, seal and refrigerate for at least 30 minutes or up to 24 hours. Thread chicken onto 8 skewers and brush with the lemon grass infused oil. Place chicken on prepared grill and cook until firm, about 10 minutes, or place on sheetpan coated with cooking spray and bake in 500 degree oven for about 15 minutes. Serve with Hazelnut sauce. Makes 8 servings.

### Letter Policy

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### garfield

