

from our viewpoint...

Harvest not far off; think about safety

It's been dry, but there will be some corn and milo around the corner. That means harvest is not far off.

Here's hoping it's a safe one. Operating heavy machinery is always dangerous, and it's especially so when the machines sit around gathering dust much of the year. Combines will be hauled to town or into the shop for a checkup. Be sure you check the safety features while you're at it. Guards and shields were put there for a reason. Be sure they're in place.

For accident potential, balers take the prize. They're widow makers.

Power takeoffs are always dangerous. Think twice, then think again, before you mess with one.

Turn machinery off before you work on it. It won't take any longer. You save time if you don't have to go to the hospital.

Then there are the trucks, often the most-neglected part of a farm's equipment. Grain trucks should be checked thoroughly for safety. Check the brakes. You don't want somebody's wife or daughter running through a dead end.

And when driving, on country roads or the highway, drive as though somebody's life depends on it. It does.

Stop at stop signs and blind intersections. It may take a few seconds more, but it'll give you time to know that no one is coming. You don't want to kill anyone on the way to the elevator.

You can save a few minutes by driving fast and running stop signs, but what's that worth compared to someone's life? Maybe even your own?

Besides, these days, there's not enough money in corn to make it worth the risk.

Better to be safe and live to see another season. — *Steve Haynes*

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

State Sen. Stan Clark, State Capitol Building Rm. 449-N, Topeka, KS 66612. (785) 296-7399

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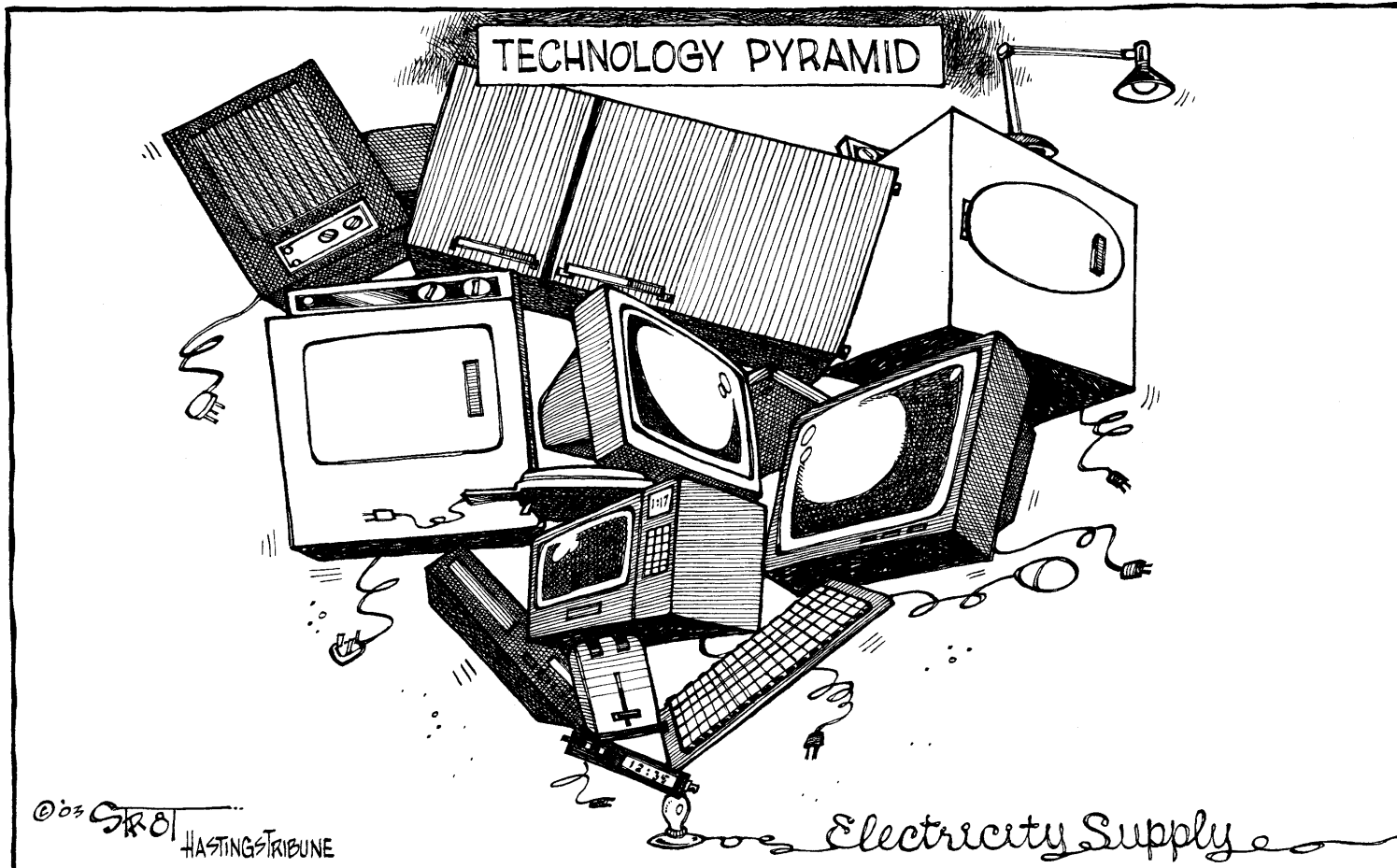
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Pizza delivery people know every shortcut

My son has a job as delivery boy with Godfather's Pizza in Lawrence.

It's his job to get the pizza from the shop to the customer as fast as he safely can.

While visiting him last weekend, we discovered he knows every shortcut, byway, alley, underpass, overpass, shoot-fly, through driveway and turnaround in town. He knows where the construction zones are and the fastest way across busy streets. Stoplights, he said, are bad because they just slow you down.

"If I get stopped at some of these long lights, the customer calls the shop and asks where their pizza is, and I don't get a tip."

Ah hah! That's the bottom line. He makes more in a good night in tips than he does in wages, and he doesn't want to miss out on any.

I need someone to tip me.

I've always been directionally challenged. My husband says that when I was a baby, he thinks, my parents passed my head under a big magnet and it took away my sense of direction.

I told him I have a perfectly good sense of direction. The elevator is north.



**cynthia
haynes**

• open season

My Daddy taught me my directions when I was a little girl growing up in Concordia, and the elevator was north.

Unfortunately, I never got past that point. No matter where I am, the elevator is always to the north. My compass needle is at least bent, if not outright broken.

I have been known to head into the rising sun thinking I'm going west and wondering why the sun is in my eyes.

Once, in Colorado, I took a wrong turn and ended up in Ouray instead of Gunnison. Since these towns are several mountains apart, you might think I would have noticed my mistake before reaching the city limits sign at Ouray. Not so. One mountain looks a lot like every other mountain as far as I'm concerned.

You go up in fifth gear, you go down in second. You try not to hit anything like deer, elk or rocks in the road. Sometimes you're successful. When you're not, your insurance company and husband get mad at you. Your husband cools off, but the insurance company raises your rates.

Mountains are simple.

Out here on the plains, it's even more fun. I go from town to town by the elevators — they're always on the north. As I leave Goodland, I watch for the elevator at Edson, then the one at Brewster, then at Levant, then Colby.

Then, I try to figure out what that big building is over on the hillside.

At this point, I stop and ask questions and directions. I'm female. I can ask directions.

Burlington, Colo.? But, how did it get here in the middle of western Kansas?

Can someone direct me to Oberlin? I need to go home?

I'd appreciate it if you didn't mention this to my husband. He says I have no sense of direction.

Marine thanks community for support

To the Editor:

I want to take this time to thank you for all the support I received while in Iraq and since returning home to Goodland.

Your cards, letters, packages and prayers meant so much to me. I can't describe to you what mail from home meant to me while the war was going on.

I want to thank my parents, Greg and Tammy, for their never-ending love and support, my brothers and sister, my Grandpa Leroy Lance, my grandparents Guy and Maxine Lucas and my good friends who took the time to remember me. Your support meant the world to me, and made my job so much easier.



from our
readers

• to the editor

Penny Livengood, my scrapbook is awesome and the packages you sent were the best!

Rod Cooper, thanks for the Crazy R shirt and the Ragin Cajun.

Rick Billinger and the city commissioners, thanks for the Key to Goodland. I'm honored.

Finally, I want to thank everyone who stood by my parents and my little brother, Gage. A

lesser man would have broke, but the Cloyds are strong. You can bend us, but we won't break. You can kick us when we're down, but we won't stay down.

I'm proud to be Gage's brother and I'm proud of how he handled everything. I would bet my stripes that Gage would be the first to help, not harm, if anything were to happen at the school.

Thanks again to the people who stood by my family. And to the ones who didn't (and you know who you are), it's OK; I'll still fight for your freedom.

Sgt. Jeremy A. Cloyd, USMC
Goodland

Recipes for alliumphiles or garlic lovers

Garlic is one of the oldest cultivated plants. It is a member of the lily family along with onions, chives, shallots and leeks. Garlic is mentioned in 5000 year old Sanskrit. King Tutankhamun has some in his tomb. The gardens of Babylon had garlic and Homer praised it for its health-giving properties. Originating in Siberia garlic was introduced to Northern Europe by the Crusaders. The belief that garlic can cure you persists today. This information and the following recipes are from 'The Garlic Lovers' Cookbook' compiled by The Gilroy Garlic Festival Association.

Baked Garlic Potatoes

1 pound small white potatoes (about 1 1/2 inches in diameter)
4 cloves fresh garlic, minced
4 tablespoons olive oil
1/4 cup chopped parsley
2 teaspoon coarse salt
1/4 teaspoon freshly ground pepper
butter or margarine

Preheat oven to 450 degrees. Wash and dry potatoes. Arrange in casserole in two layers. Combine garlic, oil, parsley, salt and pepper. Pour over potatoes and toss to coat with oil



**pat
schiefen**

• postscript

mixture. Cover and bake for 20 minutes. Turn potatoes to recoat in oil, then bake another 25 minutes. Cut potatoes open and squeeze ends to fluff. Serve with butter or margarine. Serves 6.

Fettuccine Fragale

3/4 cup soft butter or margarine
2 tablespoon parsley flakes
1 teaspoon crushed basil
1 (8 ounce) carton ricotta
1/4 teaspoon salt
1/2 teaspoon pepper
1/3 cup warm milk
1 pound fettuccine, thin noodles or spaghetti
3 cloves fresh garlic, minced
1 cup shredded or grated Romano or Parmesan cheese
Combine 1/4 cup butter, parsley flakes and

basil; blend in ricotta, salt and pepper. Stir in milk and blend well; keep warm. Cook pasta in boiling water until just tender; drain. Cook garlic in 1/2 cup butter for 1 to 2 minutes. Pour over pasta; toss lightly and quickly to coat well. Sprinkle with 1/2 cup cheese; toss again. Pile pasta onto warm serving platter and spoon the warm ricotta sauce over; sprinkle with the remaining cheese. Garnish with additional parsley. Makes 6 to 8 servings.

Green Garlic Chili

2 pounds beef cut into 1/2 inch cubes
1/2 cup olive oil
3 bulbs fresh garlic
6 fresh green chilies
1/2 teaspoon salt
1/2 teaspoon white pepper
1 large onion
3 large green tomatoes, diced
Heat oil in a skillet and cook beef until well done and tender. Separate garlic bulbs into cloves and peel. Place whole cloves in skillet and cook until tender. Add green chilies and onions. Add green tomatoes. Add the remainder of the seasonings and cook, covered. Makes 8 to 10 servings.

garfield

