

# Council to pay architect for revitalization project

**By Greg Stover**  
*The Goodland Star-News*  
 The Sherman County Economic Development Council approved \$2,500 for an architect's services required to get a state grant for the downtown revitalization project.

The council held its annual meeting last Tuesday at the Elks Lodge, where it unanimously voted for the motion to show its active support for the project.

An architect has to look over the downtown plans for feasibility and also to determine that they will preserve the integrity of historic buildings. The buildings do not have to

be on the registry of historical buildings; any building of historical value must be protected in order to qualify for the grant.

Council Chairman Dave Daniel said that in the year since the council was formed, Sherman County has experienced a dramatic increase of positive growth and that there is a lot of potential for the economic future of the area.

Economic Development Director Carolyn Applegate described the council's goals of attracting new business to Goodland and developing some of the ones here. She said in the council's first year, 34 busi-

nesses either opened or significantly expanded compared to just eight closing.

Applegate said there are fewer empty buildings in Goodland than a year ago and there is a sense of hope among the businesses about Goodland's economic progress. One potential new business, she said, is a Benjamin Franklin franchise in the old Alco building. The hobby and craft chain is looking for a potential franchise owner to open a store here.

Nominations were made for two council positions coming up for re-appointment, Dale Neill, owner of

KOA Campground and chairman of the Sherman County Convention and Visitors Bureau, Don Newell of S&T Communications and Tony Sieck of Dorman Brothers. Both incumbents, Kim Bohme of Miller Electronics and farmer Royal Reed, are interested in a second term.

Some seats on the 11-member council are up for reappointment each year. The term is for three years. A member can serve a maximum of two terms, then must wait at least a year before being considered again.

Council member Randy Schoenthaler of Peoples State

Bank, talked about a new group, People in Progress LLC, a venture capital group formed to create a pool of capital for future business development. The idea came out of the experience with Aircraft Seal and Gasket Corp., where people had to work to gather the necessary capital. With People in Progress, he said, the money will be in place, saving time and effort.

For information about the group,

contact Schoenthaler at 899-6220 or Steve West at Western State Bank, at 899-2393.

The next regular meeting of the council will be at 5:30 p.m. Nov. 18 at the Western State Bank. The members will meet at noon Wednesday at Gambino's to decide on recommendations for the two open seats. The names will be sent to the county commissioners, who make the actual appointments.

# Icebox pies have decadent taste with less work

The word pie conjures up visions of hard-to-make crusts, fillings and meringues. Icebox pies have all of the decadent taste without all the labor.

In Lauren Chattman's cookbook "Icebox Pies," there are certain requirements to be an icebox pie. The crusts are cookie crumbs, patted into shape and crisped in the oven. The fillings are not cooked or prepared on the top of the stove. And finally, the pies need to set up in the refrigerator for a few hours before being devoured. Chocolate especially lends itself to the process.

There are many options for ingredients for crumb crusts such as graham crackers, vanilla wafers, cookies, sugar cones, and zwieback. Coconut and nuts can be added.

**Chocolate Cookie and Nut Crust**

22 chocolate wafers (enough to yield 1 cup crumbs)  
 1/2 cup pecans, walnuts, almonds or skinned hazelnuts  
 1/4 cup (1/2 stick) unsalted but-

**pat schiefen**

• postscript

ter, melted and slightly cooled  
 1 tablespoon sugar  
 1/8 teaspoon salt  
 1/2 teaspoon pure vanilla extract

To toast and skin hazelnuts, place the nuts on a cookie sheet and bake in a preheated 350 degree oven about 10 minutes until they smell yummy. Remove from the oven and wrap in a clean kitchen towel and allow them to cool for 10 to 15 minutes. Rub the nuts with the towel to remove the skins (do not need to be completely skinless).

Preheat oven to 350 degrees. In the work bowl of a food processor put nuts and cookies and process

until they are finely ground. Combine crumb and nut mixture, butter, sugar, salt and vanilla in a bowl and stir until moistened. In a 9 inch pie pan press mixture evenly across the bottom and up the sides. Pick tightly with your fingertips so it is even and compact. Bake crust until crisp about 6 to 8 minutes. Cool completely before adding filling. Can be frozen for up to 1 month when wrapped in plastic wrap.

**Giandua Pie**

3/4 cup hazelnuts, toasted and skinned  
 1 1/2 cups heavy cream, chilled  
 1 teaspoon pure vanilla extract  
 one 13 ounce jar Nutella (a chocolate and hazelnut spread available in stores)  
 1 prepared crumb crust  
 Chop hazelnuts finely in a food process. Combine cream and vanilla in a large bowl and use an elec-

tric mixer whip cream until stiff peaks form. In a medium sized mixing bowl place Nutella and stir in one quarter of the whipped cream. Gently fold Nutella mixture into the remaining whipped cream. Fold in chopped hazelnuts. Scrape filling into the crust, smoothing the top with a rubber spatula. Cover and refrigerate 6 hours to 1 day until filling is completely set. Makes 1 pie 6 to 8 servings

The pies can be topped with plain whipped cream or ice cream. There are various combinations with whipped cream using confectioner's sugar, vanilla extract, liquor of your choice, honey, cinnamon, instant espresso, chocolate, caramel, nuts, maple syrup, coconut and peanut butter. Berries made into a light sauce with sugar can also be used. To dress up the whipped cream or ice cream they can be drizzled with chocolate or other sauce and sprinkled with nuts, or coconut or fruit. Enjoy!

## Congressman Moran looking for college students to be interns

Rep. Jerry Moran is looking for a few good college students who want to learn how the government works in Washington.

The congressman is taking applications for internships for three time periods in 2004.

Congressional internships are an opportunity to gain public work

experience. Interns assist Moran and his staff with legislative and administrative projects.

Student must have already completed at least two years of college. They must submit a completed application form, resume, college transcript, three letters of reference and a cover letter. The letter should

explain why the student is interested in an internship and what he or she hopes to achieve from the experience.

Priority will be given to residents of the 1st Congressional District of Kansas. Get an application form from [www.house.gov/moranks01/internap.htm](http://www.house.gov/moranks01/internap.htm) or by calling Moran's

Hutchinson office at (202) 225-2715. Applications for spring internships are due by Nov. 15, for summer by March 1 and for next fall by July 1.

Fax applications to (202) 225-5124 or mail them to Rep. Jerry Moran, Box 1128, Hutchinson, Kan. 67504.

**MONTANA MIKE'S**

**GIFT CERTIFICATES**

**BANQUET ROOM**

Montana Mike's does everything in a GREAT BIG way.

GREAT STEAKS! BIG PORTIONS!

Put the GREAT SUCCESS of your celebration in Mike's hands today

**MONTANA MIKE'S STEAKHOUSE**

1855 S Range-Colby  
(785) 462-7178

# Fan Tastic Bargains

Come in and visit our store, we have many more Super Hot Bargains for you! Some of this weeks specials!

**Dole Premium Bananas**  
3 lbs/**99¢**

**Shurfine 100% Apple juice or Cider** 128 oz.  
**\$1.89**

**Doritos Tortilla Chips**  
asst. varieties  
**3/\$5**

**Shedd's Spread Country Crock**  
3 lb. Tub  
**\$1.87**

**12" Digiorno Asst. Pizza frozen**  
**2/\$8**

**Shurfresh Large Enriched White Bread** 16 oz. loaf  
**2/88¢**

**Kraft Macaroni & Cheese Dinners**  
7 1/4 oz.  
**3/99¢**

**Coke or Pepsi**  
12 pk cans  
**3/\$9**

**Era Laundry Detergent**  
Reg. or bleach  
100 oz. Liquid  
**\$3.89**

**Ultra Clorox**  
Reg Scent Bleach  
96 oz.  
**99¢**

Come in and visit our store, we have many more Super Hot Bargains for you! Ad Prices are good from Oct. 29th - Nov. 4th

# Super Foods

Your Hometown Grocer!

Super Foods your low price leader! "Thanks for Shopping Super Foods" We appreciate your business.

Burlington, Co.  
999 Rose Ave.  
Phone 719-346-8517  
Open Everyday  
Monday-Saturday  
6:30 a.m. to 8:30  
Sunday 8 a.m. to 8 p.m.