

Pheasant dinner draws crowd

By Pat Schiefen
The Goodland Star-News

About 350 people braved the cold to go to the Pheasants Forever High Plains Roosters Chapter annual banquet Saturday night at the Goodland Elks Club.

The room was packed, with people milling around tables with items to be auctioned off or finding a seat for the steak dinner catered by Sonja Vandiver.

Randy Bellamy, master of ceremonies, talked about projects the group helped pay for, including a Youth Skills Day camp which drew 70 youngsters to learn outdoor skills, a Hunter Safety course and a laser hunt at the Northwest Kansas District Free Fair.

He said the group bought a grass seed drill that could be used along with a tree planter and fabric machine on habitat projects in Sherman, Cheyenne and Wallace Counties.

The group has an agreement with the Kansas Department of Wildlife and Parks, he said, to match money through the Wild Trust Program. The money can be used for food-plot plantings, strip disking and

some types of tree plantings to improve habitat for wildlife and upland game birds, especially pheasant.

Landowners cooperating for projects last year were Mark Loop, Six Boys LLC, Dale Hansen, Jacquelyn Lutz, Harold Connett, Richard Bannister, Pepper Seamen, Mark Smith, Ben Duell, Herb Petschie, Shad Sheldon, Keith Snethen, Dwight Blaesi, Doug Duell, Dave Evert, Leonard Farms, ADM-Northern Sun, T-T Ranch, Carl Nelson and Merle Hitchcock.

People taking home guns for the night were Ryan Studer, Gary McClung, Kerri Bellamy, Anna Mannis, Joyce Sanderson and Mark Swayne. Amy Sederstrom won a gun safe.

All kids under 15 got a pocket knife.

Troy Mannis was given a jacket in appreciation for being president for two terms.

Tom Harrison of TNT Auction was the auctioneer.

Colleen Duell, wife of secretary/treasurer Steve Duell, said it was a good crowd and the auction take was up from last year.



Faye Paxton looked at framed pheasant print and antler lamp at the Pheasants Forever banquet on Saturday night the Goodland Elks Club. Dozens of items were auctioned off to raise money for

habitat projects and education programs sponsored by the club. About 350 people attended the banquet.

Photo by Pat Schiefen/The Goodland Star-News

Employees get recipes in cookbook for second year

By Pat Schiefen
The Goodland Star-News

For the second straight year, two employees at the Goodland Wal-Mart, Tina Meyer and Deanna Forsythe, have recipes in the "Wal-Mart Family Cookbook."

"I was surprised at the one they put in," Meyer said. "I was also surprised that they changed the name."

She said her recipe was one she tried and brought to work when the store was being remodeled. She called it "Chocolate Goopy Delight," but in the book, it's Chocolate Caramel Dessert.

"I'm working on a couple for next year," said Meyer, who lives in Goodland.

Forsythe lives in St. Francis and commutes.

This is the fifth year Meyer has had a recipe in the book. Her entry this year was chocolate caramel dessert. Her other entries were her grandmother's recipe for chicken parmesan, cherry cheese Danish, spicy shrimp and Southwest tacos.

This is the second year for Forsythe. Last year her recipe was south-of-the-border eggplant.

The cookbook has 96 recipes from Wal-Mart employees, all tested and tasted by a professional panel of judges. There are five regional editions.

Meyer works in health and beauty at the store and has worked for Wal-Mart for nine years. Forsythe, a checker, has worked



Tina Meyer, an associate in health and beauty at the Goodland Wal-Mart, is one of two employees to get recipes in the "Wal-Mart Family Cookbook." Deanna Forsythe also has her recipe in the book. This is the second straight year for the pair to get in. Photo by Pat Schiefen/The Goodland Star-News

there for six years.

"I am very proud of these two associates to get their recipes in the cookbook," said Manager Stephanie Leibhart.

This is Forsythe's recipe:
Olive and cheese tortellini bake

1 package (9 ounces) refrigerated three-cheese tortellini
1 package (9 ounces) refrigerated spinach-cheese or three-cheese tortellini
1 pound lean ground beef
1 medium green or red bell pepper,

chopped
1/2 small red onion, chopped
1 jar (24 ounce) olive sauce or tomato-and-basil sauce, plus 1/3 cup chopped ripe and green olives.
3 1/2 cups shredded low moisture part-skim mozzarella cheese

1 package (3 1/2 ounce) sliced pepperoni

Preheat oven to 350 degrees. Coat a three-quart rectangular baking dish with a nonstick cooking spray.

Cook tortellini in a large pan according to package directions. Drain, rinse with cold water and drain again.

In a large skillet brown beef, bell pepper and onion. Drain the fat.

Stir sauce and olives together in a medium bowl. Spread one-third of sauce in baking dish. Top with drained tortellini. Sprinkle with two cups of cheese and layer pepperoni on top of that. Beef mixture goes on the top of that, followed by the rest of the sauce mixture and sprinkle on remaining cheese. Bake uncovered for 30 to 35 minutes or until thoroughly heated.

Serves 10.

This is Meyer's recipe:
Chocolate caramel dessert

1 package (21 ounce) chewy fudge brownie mix
2 eggs
1/2 cup oil

1/4 cup water

1/2 cup chopped walnuts
1 package (12 ounce) semisweet chocolate pieces
3 tablespoons shortening
25 vanilla caramels

1/4 cup caramel ice cream topping
vanilla ice cream (optional)

Preheat oven to 350 degrees. Grease and flour 13x9x2-inch baking pan. Prepare brownie mix according to the package directions using eggs, oil and water. Stir in walnuts. Spread in pan and bake for 40 minutes. Cool.

Combine chocolate pieces and two tablespoons of shortening in a small pan. Cook while stirring over low heat until smooth. Spread over brownies.

In another small pan combine caramel and rest of shortening. Cook and stir over low heat until smooth. Stir in ice cream topping. Spread over brownies.

Cool completely and cut into bars. May be served with scoops of ice cream.

Serves 18.

corrections

An article, "Health Fair Plans Blood Draws, Hearing Tests Next Week," in last Tuesday's edition of *The Goodland Star-News* said that Lisa Paxton, audiologist and speech therapist at Goodland Regional Medical Center, will do screenings at the health fair. Paxton is a speech and language pathologist. She will be doing hearing screenings but is not an audiologist. The article referred to Brenda McCants as director of patient care services. She is director of marketing and volunteer services. The carotid artery screen-

ings will not be done by a radiologist but by staff in the radiology department. These were reporting errors.

□□□□□

The Goodland Star-News will correct any mistake or misunderstanding in a news story. Please call our office at (785) 899-2338 to report errors. We believe that news should be fair and factual. We want to keep an accurate record and appreciate you calling to our attention any failure to live up to this standard.

Recipes are gifts to share from kitchen

One of the greatest compliments any cook can receive is a request to share a special recipe.

Taste of Home knows people treasure recipes and they value the connection they feel with other cooks just like themselves, who want their families leaving the table full, happy and raving about their meals now and for generations to come.

Taste of Home Cooking School brings great food and real people who take pride in what they cook together for an evening of sharing recipes and having fun.

A demonstration filled with 10 fresh springtime recipes is coming to Goodland at 6:30 p.m. Tuesday, Feb. 20 at Max Jones Fieldhouse when Taste of Home Cooking School and *The Goodland Star-News* present a culinary adventure to savor the flavors of the season.

Watch culinary specialist Kristi Larson prepare recipes you'll be anxious to try at home and proud to share with family and friends.

Follow along in the complimentary Taste of Home Cooking School Classic Cooking magazine you receive in your gift bag. Listen for food-preparation tips and shortcuts, then wait to hear if your name is called to take home one of the dishes.

"Watching and winning are main ingredients of the cooking school experience," says Larson, "but I like to add a sprinkle of humor, too. I know you will come away with a batch of great recipes. There's sure to be one that will become your signature recipe for special gatherings."

Sheila Smith from *The Star-News* said they are expecting a crowd.

"Tickets are \$8 each and are available at *The Star-News*, *Colby Free Press*, *Norton Telegram*, *Oberlin Herald*, *Saint Francis Herald* and *Western Times* in Sharon Springs. Doors will open at 5 p.m. and the program will begin at 6:30 p.m.

One type of gathering that's gaining popularity across the country is the Supper Club, Larson said. Started in California by people who love everything about cooking, the planning, preparing and dining Supper Clubs attract strangers who become devoted friends.

You might want to organize your own Supper Club with friends from the neighborhood, gym or work, she said. Set ground rules, such as how

often to meet and whether you will gather at one home or rotate. Decide as a group if you want to include food preparation time in your gathering or have each member bring a completed dish. Determine how recipes will be selected for each event.

If you rotate locations, the host could designate the menu or select a theme. A fun idea is a finger food night. Think about dividing the costs by keeping track of expenses, and most of all, enjoy good food with great friends.

Taste of Home Cooking School and Taste of Home Magazine offer recipes for Supper Club enthusiasts as well as individual cooks.

Come celebrate and "Savor Spring."

NOTICE OF OWNERS OF TAXABLE PERSONAL PROPERTY

All owners of taxable personal property (including boats, mobile homes, campers, SNOWMOBILES, golf carts, trucks, non-highway vehicles airplanes, etc.) MUST come to the appraiser's office to report ownership of such property. ALL Personal Property MUST be listed by March 15. Any questions concerning personal property items call 899-4825 Sherman County Appraiser's Office.

WE NOW PRORATE WATERCRAFT.

Owner of record is to notify the County Appraiser within 30 days of the acquisition or sale.

REAL ESTATE IMPROVEMENTS OR STRUCTURAL CHANGES TO BUILDINGS MUST ALSO BE REPORTED BEFORE THE DEADLINE

Proposals for Lawn Mowing & Maintenance

The Goodland Housing Authority is accepting proposals for lawn mowing and maintenance. Interested parties may pick up a proposal form at 515 E. 5th Street. For more information, call (785) 890-5591.

Deadline is 4 p.m. on Tuesday, February 13, 2007.

Need a Ride?

Call General Public Transportation Bus Services are available within the City limits of Goodland, Kansas

To schedule a ride call:
Monday thru Friday
9:00 am to 3:00 pm MST
785-899-5082

Donations are accepted
Handicap Accessible

"Project Funded in part by the KDOT Public Transit Program"

OIL CHANGE SPECIAL

\$17⁹⁵

Includes gas engines, 5 quarts of our oil & filter, lube

With Coupon Only
Expires January 20, 2007



Frontier Equity Exchange Shop
W Hwy 24, Goodland, Kan.
899-3505