

from our viewpoint...

Social Security gets no increase again

The wailing has barely begun. No cost-of-living increase for Social Security for the second year in a row!

That’s never happened, and it may leave senior voters in a snit next month, especially after they’ve been hyped by all kinds of people who’ll tell them they “deserve” the raise, known as a COLA.

Huh?

“When people aren’t getting the COLAs, they certainly feel like they’re falling farther and farther behind, particularly in this economy,” David Certner, legislative policy director for the American Association of Retired Persons, told the Associated Press. “People rely on Social Security as a major portion of their income, and quite frankly, they have counted on the COLA over the years.”

Counted on the COLA. The cost-of-living escalator has been in the Social Security rules since Congress passed it in the 1970s. In that era, inflation was a real problem. Social Security retirees were being left behind by a hot-running economy.

So enter the cost of living adjustment, which gave seniors a “raise” every year, year after year – until last year, that is. After the uproar arose, Democrats proposed a \$250 supplemental payment to make up for the increase seniors didn’t deserve. It was blocked by Democratic defectors, but that will only make the uproar this year worse.

Since almost two-thirds of retirees depend mostly on their Social Security for income, this is no minor matter.

But out in the real world, few are getting raises this year. The real world is hard. Most people think they are just lucky to have a job.

Can they afford to pay more to finance a raise for retirees? Can the country afford to borrow more to finance a cost of living increase that’s clearly not warranted by the figures?

The Democrats must think the answer is “yes.” They’ve already introduced a bill to grant \$250 payments again this year. Those who haven’t had a raise or who’re unemployed might differ.

But the truth is, prices aren’t going up. Seniors may have plenty of expenses, but no one has shown that they face any more inflation than the rest of us.

One thing for sure, the Social Security recipients won’t be the ones paying for any increase. They paid taxes in their time, for sure, but they’re past that now.

And given the facts, it’d be just plain wrong to tax everyone else to increase payments this year. Popular with one group of voters, for sure, but still wrong.

– Steve Haynes

Letter Policy

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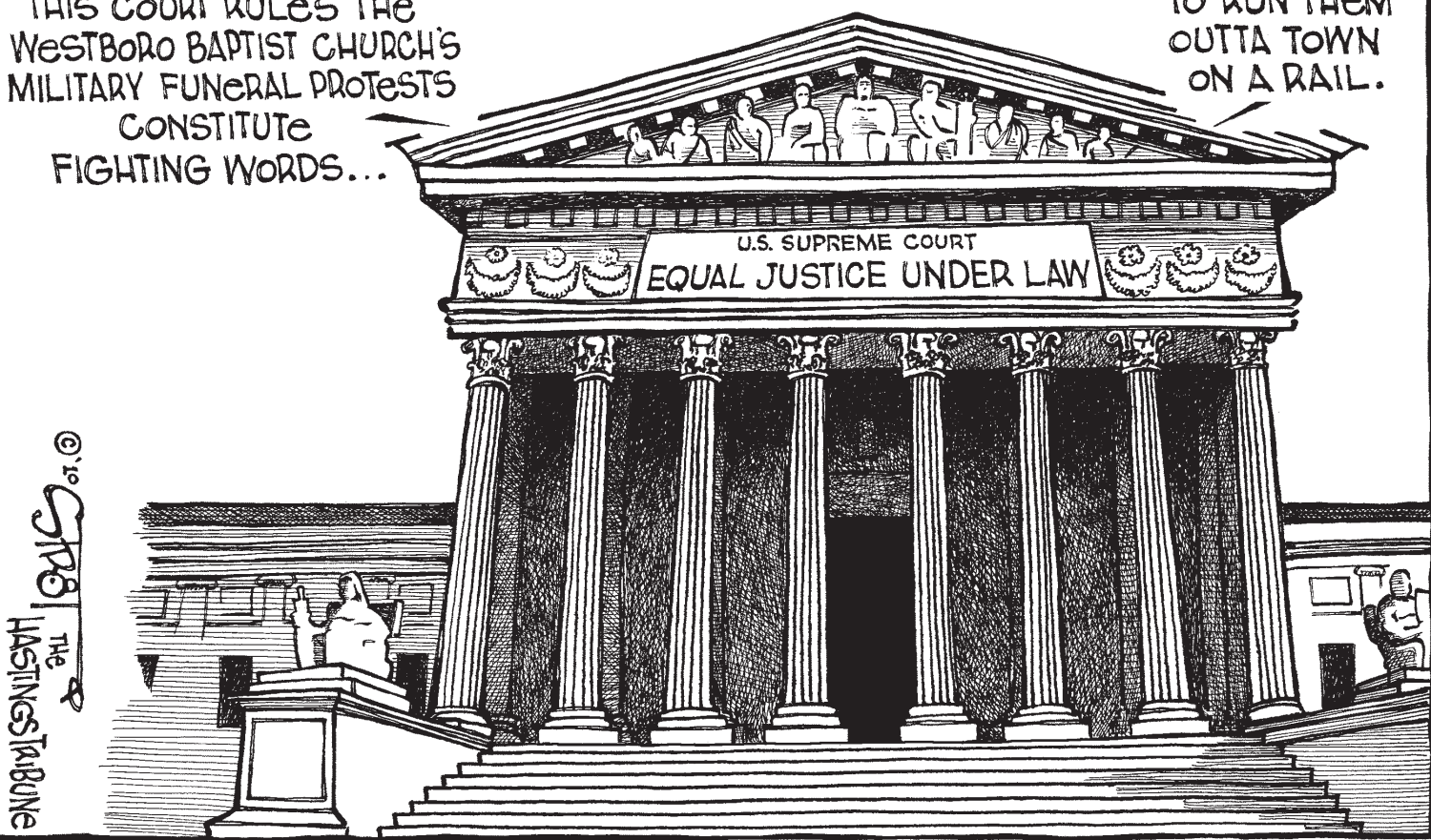
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From the Dept. of Common Sense...

IN A
UNANIMOUS DECISION,
THIS COURT RULES THE
WESTBORO BAPTIST CHURCH’S
MILITARY FUNERAL PROTESTS
CONSTITUTE
FIGHTING WORDS...

AND THE PUBLIC
HAS THE RIGHT
TO RUN THEM
OUTTA TOWN
ON A RAIL.



A sobering lesson for a newspaperman

The funeral service for my father, Fred M. Betz, Jr., was going along when suddenly the minister started reading the death notice I had helped write on the Monday for both *The Goodland Star-News* and *The Lamar Ledger*.

I had to listen to him read the paragraphs, and unfortunately the mistakes I had made in putting the notice together.

A real lesson is if you think you know your family information – think again and somewhere write it down. The mistakes were not major, but I got another reminder when the funeral home handed a laminated version to Mom after the burial service.

The notice the minister read was at least mostly accurate and had my father serving in the U.S. Navy in the Pacific in World War II. Somehow the information published by *The Pueblo Chieftain* had him in the U.S. Marines. That is certainly not what I had told the Chieftain reporter when he called, nor part of the information I had sent him.

My major error was locating my sister, Lynn Seybold in Littleton, Colo. She actually lives in Lakewood, Colo. I figured both started with ‘L’ and were close to each other, but when you know it is a mistake it is hard to hear it being repeated over and over.

The other error I made was forgetting that my father had been President of the Colorado Press Association in 1956.



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betz

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Many large newspapers pay a person to continually update their files on ‘prominent’ people so they have a death notice ready and hopefully as accurate as possible.

Losing my father was sad, but I knew he was now at peace, and in a better place.

It had been many years since I had been in a position to write a death notice for a member of the immediate family.

Listening to the reading of the death notice brought into clear perspective the importance of what we do on a regular basis, and how tough it can be to do the best job. These death notices (sometimes referred to as Obituaries) are full of details that are important to the family and friends of the person who has died, and as newspaper people we find ourselves depending on the funeral home and the family for those details.

In the case of my father I found myself handling the death notice sort of on the fly as my mother and sister were handling the arrangements in Arizona to get dad transported to Colorado.

Should the city own commercial property?

Should the City of Goodland be in the airplane hanger rental business? What advantages can the taxpayers of Goodland expect from this endeavor? Is it the proper role of government to own commercial property?

Goodland City Manager Doug Gerber will answer these questions and will lay out the city’s case for ownership of the hangers at our next regular Constitutional Academy Meeting from 7 to 8 p.m. on Tuesday at the Lutheran Emanuel Church in Goodland. All are invited to attend and there is no cost.

We will continue with our study of the Constitution using the book “The 5000 Year Leap” written by Dr. Cleon Skousen.

At our last meeting we learned about natural law – the political theory that our founders subscribed to and constructed our nation with. Natural law used to be taught in schools but unfortunately is not taught today.

The principles of Natural Law can rightly be identified as the very pillars of our Nation. These include the principles of unalienable rights (God-given rights), including the right to life, liberty, the pursuit of happiness, and



guest
columnist

• ken klemm

property. Government’s scope was meant to be limited so as to protect the people’s rights and to always be fully accountable to the sovereigns – the folks who hold the ultimate authority – the people themselves.

Natural Law holds that there is a Creator, there is a right and wrong, and all men are created equal. The thinking is wrapped up by presenting the case that any sane, rational person would agree with these tenants. For well over 100 years our Nation did agree but no longer can that be said.

The rejection of the idea of natural rights and Natural Law began in the early 1900’s and our nation began to change soon thereafter. Now, we as a Nation can’t agree that there is a Creator, we can’t agree that there is a right and a wrong – only can we agree that there

are different ways of thinking and living, and no longer do we believe that all men are created equal. If we really believed that all men were created equal then we wouldn’t divide ourselves into classes and try to lower one class thru taxes and involuntary regulation and foolishly try to raise another class at the expense of the former. Our current national philosophy is largely foreign to the principles of our founding and our Constitution.

At our next meeting we will discuss virtue and morality and their indispensable value for a Nation devised such as ours was.

Consider the words of Charles Carroll, signer of the Declaration of Independence, “Without morals a republic cannot subsist any length of time; they therefore who are decrying the Christian religion, whose morality is so sublime and pure (and) which insures to the good eternal happiness, are undermining the solid foundation of morals, the best security for the duration of free governments.”

Ken Klemm is a local buffalo rancher concerned with restoring Constitutional principles of liberty. Call (785) 899-5804 or ken@thebuffaloguys.com

A new ‘old’ way to make cornbread

I’ve found a great new (old) way to make cornbread and keep my cast-iron skillet seasoned at the same time.

I know this is not a new trick, but I just discovered it, and I’m so excited. And, it’s so simple.

You just oil the skillet and heat it up before putting the cornbread mixture into it.

For years, I’ve used a glass or Pyrex pan to make my cornbread, and I haven’t been unhappy with the results.

However, I found a recipe that said to put a tablespoon of oil into a cast-iron skillet and make sure the sides are oiled. Heat the skillet at 400 degrees for five to 10 minutes. Carefully remove it from the oven and pour the cornbread mixture in. Return it and cook according to the recipe (or package) directions.

The cornbread doesn’t stick; it comes out with a wonderful crunchy brown crust and soft inside. The skillet gets a good oiling and



cynthia
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• open season

comes out well seasoned. Then if you just rinse it with warm water and dry carefully, it’s ready to go for next time.

On Sunday, I made cornbread from a package of Jiffy Mix and added about half a cup of frozen corn. It was great, but doesn’t hold together quite as well as the regular recipe.

The old skillet I used was in bad need of a seasoning, but it came out dark and shiny.

I’ve also come up with a recipe for zucchini brownies that are rich and chocolatey without being overly sweet. I got it from a friend, who got it from a friend, so I’m passing it on to a few more friends.

Zucchini Brownies

1 1/4 cup sugar
1/2 cup oil
1 egg
1 tsp. vanilla
2 cups shredded zucchini
2 cups flour
1/2 cup cocoa
1 tsp. salt
1 1/2 tsp. baking soda
1/2 cup nuts.

Cream sugar and oil. Add egg and vanilla and mix well. Stir in zucchini. Mix flour, cocoa, salt and soda together and add to wet ingredients. Add nuts and pour into 9-inch-by-15-inch greased pan. Bake at 350 degrees for 25 minutes or until done.

Cut, enjoy. These brownies are soft and moist, not crunchy, and they keep well.