Many parents don't monitor children on internet

or their par-

ents' names.

When your child spends time on the computer, do you know what he's doing or whom he's communicating with?

A study by the National Center for Missing and Exploited Children revealed that, while a majority of parents reported that they talked to their children about Internet use and established rules for the safe use of the computer, less than half of them regularly checked their child's activity on the Internet.

In addition, over half of the children surveyed did not need parental permission to use the Internet and didn't have any restrictions as to the number of hours they could spend on the Internet.



because they view the computer as obtain free gifts. Other web sites a safe educational tool. They be- won't allow access unless the user lieve that because their children are gives them personal information. at home, and often in their own rooms, they are safe from harm. But mation is given, it is important that this is not always true.

personal information on the Inter- names could end up on a sales data-Many parents have a false sense number, the name or location of could be used to harm or exploit



formation in of security regarding Internet use order to enter special contests or to

However, once personal inforyour children understand that their Tell your child to never give out privacy can be compromised. Their net, such as their address, telephone base, or worse, the information

their school them.

Children should be cautious when developing web sites. Children should know never to post a home address, telephone number or personal photograph on the site. If children wish to have people contact them, they should post an email address.

However, children should be aware that once an email address is posted, they may receive unwanted messages. Children should be very cautious when opening any email from an unknown address. If children receive messages that are threatening or sexually explicit, they should immediately inform their parents.

Make sure they always inform

comfortable. Parents and children can alert their Internet provider or the National Center for Missing and tral on-line name in a chat room to Exploited Children hot line at 1-800-843-5678. Also they must never, under any

thing on-line that makes them un-

circumstances, agree to meet faceto-face someone they have corresponded with on-line without a parent's permission. If a meeting is arranged, make sure that it takes any personal materials to an on-line place in public and that parents always accompany the child.

Avoiding chat rooms that discuss sex or cults is a must. While these topics may seem interesting at first, they could put a child in danger. Be suspicious of anyone they

you when they come across any- meet in a chat room who tries to turn them against their family, friends, teachers or religion.

Help them choose a gender-neuavoid harassment.

Teach them to never respond to messages or bulletin boards that are sexually obscene, threatening or make them feel uncomfortable in any way.

Be firm with them about sending friend, such as an address, telephone number or photograph, without first informing you. Children and youths must always be reminded that the people they meet online may not be who they say they are.

Cookbook celebrates 'white trash' gourmet love of simple meal

White trash have their traditions, too. Ernest Matthew Mickler in "White Trash Cooking" celebrates their gourmet love of the simple meal.

This style of cooking is the kissing cousin of soul food. The differences lie in the fact that the food is not highly seasoned except in the coastal areas of South Carolina, Georgia and North Florida and along the Gulf coasts of Alabama, Mississippi, Louisiana and Texas. It is also not as greasy and isn't cooked as long.

The three ingredients that are



most important in this style of cook- 1 bunch scallions (green onions), ing are saltmeat, cornmeal and mo- chopped lasses. Black cast iron cookware are 3 to 4 finely sliced cloves of garlic the utensils of choice. This information and the following recipes are 3lbs. of a good smoked sausage cut from Mickler's book.

matters of record

Goodland Police

The following crimes have been cigarettes taken from a vehicle, valreported to the Goodland Police ued at \$74.99. Department:

February 2 — Austin E. Brown was arrested at 1302 Main Ave. on eported a burglary at 721 W. 14th a warrant from district court.

February 3 — Grady A. Cloyd

Clean up your act

Carousal Dry Cleaners and Laundry has established a Tuesday/Friday drop-off and pick-up service at High Plains Office Supply located at

1118 Main. Carousel Cleaners is known for its full range of quality services, prompt, dependable deliveries and competitive prices.



Mary McCullough, Put beans in a 8 to 10 quart pot and 6 pork chops add enough cold water to cover the beans. Add the onions and garlic and bring to a boil. Cook for an hour and add the rest of the ingredients and more water if necessary. Simmer for 2 more hours or until beans are soft. Remove 2 cups of the cooked beans and mash well. Return mashed beans to the pot and mix well. This produces a thicker creamer gravy. If the beans are dry add water to make it the right con-

sistency. Good served over rice. Serves 8. **Tutti's Fruited Porkettes** 1 pound sweet potatoes 12 slices canned pineapple

6 tablespoons brown sugar

Use sweet potatoes that when 1/2 teaspoon almond extract sliced are a little smaller than the 1/2 teaspoon vanilla pineapple slices. Cut sweet potatoes into slices 1 inch thick. Parboil sweet potatoes in salted water for 10 minutes. Place each pork chop between two slices of pineapple. Place slice of sweet potato on top of each pork and pineapple stack. Sprinkle each stack with 1 tablespoon of brown sugar. Crisscross bacon on top of each stack. Put each stack in an open casserole. Bake at 375 degrees for at least one hour depending on the thickness of each chop. Water Lily Pie

3 eggs, separated

1 cup sugar 1/4 lb. butter

- 1/8 teaspoon cream of tartar

Beat egg yolks until light and add gradually 1/2 cup sugar. Cream butter, almond extract and vanilla. Stir into egg mixture.

Beat egg whites until they are very stiff. Slowly add 1/2 cup sugar and cream of tartar.

Spread egg whites over buttered and floured pie plate. Push toward edge and making a depression in the center. Pour egg yolk mixture into the center, very carefully. Bake in a slow oven nearly an hour. Should look just like a water lily.



13th Annual High Plains Ag Expo 2004

This cookbook is a favorite of ham bone works fine)

Red Beans and Rice 2 pounds dried red beans (kidney) 2 cups chopped yel-

1 bunch parsley, chopped into 2 inch lengths (smoked ham or salt and pepper to taste 3 quarts of cold water

Dr. Robert McCullough's wife.

CO-Sponsored by KLOE/KKCI/KWGB and the **NATIONAL SUNFLOWER ASSOCIATION**





Thursday, February 12, 2004 Max Jones Fieldhouse, Goodland, Kan.

8 a.m. - 4 p.m. MST over three dozen exhibitors Speakersforum, this year featuring KSU Ag Economists Greg Dowd - Livestock disease specialist from the USDA in Washington D.C. Brownie Wilson - Kansas Geological Survey in Lawrence Plus several other speakers

"Rally for Beef" hamburger feed - sponsored by KLOE and Beef producers from Northwest Kansas and Eastern Colorado Noon Program with a special presentation by the "Cowguy" Ron Schilling

<u>2004 Ag Expo</u> **Exhibitors**

Radio



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