

FARMERS

The Best In The Field

Kansas to celebrate Ag Day in Topeka on Thursday

TOPEKA—Kansas Secretary of Agriculture Adrian Polansky invites all Kansans to join the state's agricultural groups, From the Land of Kansas companies and Gov. Kathleen Sebelius in celebrating Kansas Agriculture Day, Thursday, at the Statehouse.

The day-long celebration is a collaboration of the Kansas Department of Agriculture and the Kansas Department of Commerce's agriculture marketing division.

"Food doesn't just arrive at the grocery

store or magically appear on our dinner tables," Polansky said. "There's an entire industry dedicated to providing plentiful, safe food for consumption at home and abroad. Kansas Agriculture Day is our tribute to the people who are committed to making sure we have wholesome, affordable food."

To mark the event, Gov. Sebelius will sign a proclamation declaring March 25 Kansas Agriculture Day. She will meet the winners of the Kansas Foundation for Ag-

riculture in the Classroom's annual agricultural art contest for kindergarten through sixth grade students.

Representatives from the state's agricultural organizations and From the Land of Kansas companies will have displays on the first floor rotunda from 9 a.m. to 3 p.m.

"My hope is folks will drop by the Statehouse to learn more about the food and fiber produced right here in Kansas," Polansky said. "It plays such an important role in our culture and in our economy."

Ten From the Land of Kansas trademark companies will have displays at Kansas Ag Day: Land of Oz Meats Inc. from Salina; The Jelly Lady from Sedgwick; Big Rick's LLC from Wichita; Voda Vineyard and Elk from Collyer; **Saus Haus Inc. from Colby**; Our Daily Bread Bake Shoppe from Barnes; Ernestine's Bar-B-Q from Nicodemus; Wyldewood Cellars from Mulvane; S & M NuTec from North Kansas City; and the Kansas Grape Growers and Wine Makers Association.

Several agriculture groups will have displays: Kansas Agricultural Aviation Association; Kansas Association of Wheat Growers; Kansas Beef Council; Kansas Corn Growers Association/Commission; Kansas Dairy Association; Kansas Farm Bureau; Kansas Foundation for Agriculture in the Classroom; Kansas Grain Sorghum Producers Association/Commission; Kansas Rural Center; Kansas Soybean Association/Commission; and the Kansas Wheat Commission.

Agriculture a big success story in feeding the world

Agriculture has been a success story in this country. We have the cheapest and most plentiful supply of food in the world. Not only are we well feed but so are our pets.

In rural America our economy is tied to the land through the crops and the people who work it.

The following recipes were furnished by the Kansas Wheat Commission.

Bruschetta

Enjoy this simple Italian appetizer.

12 small slices French bread or Italian bread, toasted
3 large tomatoes, chopped
1 tablespoon olive oil
3 tablespoons chopped fresh basil
1/4 teaspoon salt

Combine tomatoes, oil, basil and salt in a covered bowl and let marinate at least 4 hours. Do not refrigerate because the tomatoes will lose their flavor.

Use a slotted spoon to layer on to the toasted bread. Serve immediately.

Makes 6 servings.

Note: This is a great way to use leftover bread.

Chocolate Cherry Cookie Mix in a Jar

This recipe makes a great gift!

3/4 cup granulated sugar
1/3 cup baking cocoa



pat schiefen

• postscript

1/2 cup brown sugar, packed
1 1/2 cups dried cherries*
1 cup semi-sweet or milk chocolate chips
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
*A blend of dried fruits (cranberries, apples and cherries) can be substituted.

In a small bowl, whisk together the flour, baking powder and soda.

In a wide mouth quart canning jar, layer ingredients in order listed. Press down ingredients after each addition before adding next ingredient. Place the lid on to tightly pack the last layer. Cut fabric in a 6-inch circle; lay over lid and screw on jar band.

Copy label below and attach with tape or punch a hole and tie with a ribbon.

Chocolate Cherry Cookies
Directions: Makes 3 dozen
Preheat oven to 375 degrees. In a large mixing bowl, empty the jar of cookie mix. Thoroughly blend the

ingredients.

Add 3/4 cup softened margarine or butter, 1 large egg, slightly beaten, and 1 teaspoon vanilla. Mix until completely blended; it will be stiff and will require hand mixing.

Grease or line baking sheets with parchment paper. Shape dough into 1 1/2-inch balls. Place 2 inches apart on baking sheets. Bake 12-15 minutes. Cool 5 minutes on baking sheet. Remove to racks to finish cooling.

Recipe ingredients: Dried cher-

ries, enriched wheat flour, chocolate chips, margarine, granulated and brown sugars, whole egg, cocoa, baking powder, vanilla extract and baking soda.

Fajitas

Wheat flour tortillas form the base of this meal.
12 (6-inch) low fat flour tortillas
3 tablespoons red wine vinegar or red wine
3 tablespoons vegetable oil
1/2 teaspoon cumin
1/2 teaspoon salt
1 clove garlic, pressed
2 teaspoons lime juice
1 pound top round beef steak cut

into æ inch julienne strips
2 medium sweet peppers (red, green or yellow), sliced
1 medium onion, sliced into rings
Toppings:
1/2 cup guacamole
1/2 cup salsa or picante sauce
1/2 cup light sour cream
1/2 cup low fat shredded cheddar cheese

Combine vinegar, oil, cumin, salt, garlic and lime juice. Marinate meat in mixture for 2-3 hours in the refrigerator. Drain thoroughly. Over medium-high heat, in a large skillet, brown meat with peppers and onions.

Warm tortillas and serve immediately with drained meat mixture and toppings.

Makes 12 servings.

Grilled Pizza

This is a fun way to prepare pizza.

1 ready-to-bake pizza crust (9-12") or dough for 1 large or 2 small pizza crusts

1 1/3 tablespoons olive oil, divided

1/2 small zucchini, sliced (about 1/2 cup)

1/2 red, yellow or green bell pepper, seeded and sliced into rings

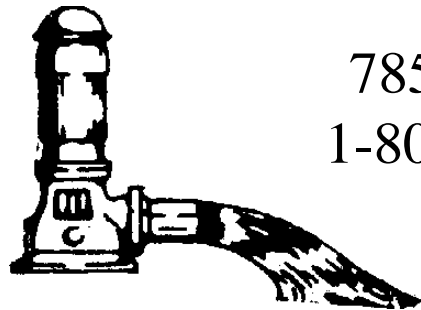
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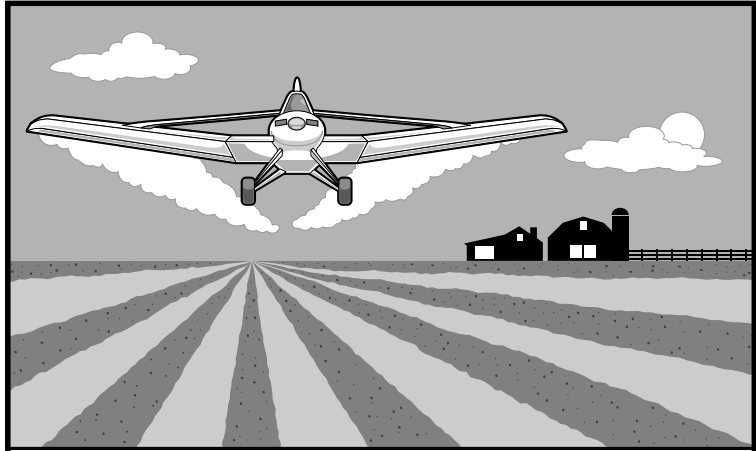
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