Watermelon/hot-dog feed draws about 300

are

The annual hot-dog/watermelon feed, sponsored by the Northwest Kansas Heritage Center Museum and Library, was held on a beautiful day Friday with 250-300 in attendance.

There was much talent shown in area ladies and their singing as the last event of the evening. Earlier, there were samples of things to come in the sports events, as the teams were all identified.

The drill team looks like it will be an energetic group to follow as they are all freshmen and full of all the moves and steps that this event needs.

The teams look like they are well- day.



balanced, and there are plenty of classy group to be introduced were kids out, so there should be no short- the cheerleaders and their sponsor. age of exciting plays and games to look forward to.

by Linda McKee, and they all seem in this column. This week, Kathy ready to play, which is good be- Baird is the one who shows that she cause their first game will be Satur- is not going to let anything get her



ion, the most As some of you will recall, every once in a while, I name a person who

The volleyball team is coached I think is a "cut above" the average down. We all know that she lost her all about?

The football husband a few months ago, and in spite of that, she has supported her family whole-heartedly, and I am proud of her.

> She is the cheerleading sponsor, and I think this is an important function for sports events. So far, her daughters Andrie and Melissa are the only two who are going out to be cheerleaders, but I think that will change

One thing that won't change is the love and admiration that these family members have for one another. So, Brewster, let's get ready for another busy year and support the kids because after all, isn't that what it's

There were sure a lot of folks at day instead of Saturday. That the hot-dog/watermelon feed, and it is good to know that Bonnie and Warren are being recognized for and that is usually the wind down of being good "ambassadors" for Brewster. They have helped many find out there is a Brewster in Kansas. Congratulations!

I visited with Dwight Dillinger at Wal-Mart today, and he chided me for missing out on his brother Troy's birthday fete. It sounds like there were a lot of others there, though. I am sure a good time was had by everyone who attended, and I found out that I wasn't the only one who missed out. One person said they thought it was supposed to be Sun-

sounds like me.

It won't be long until Labor Day, summer. Today, it felt like spring finally ended and summer arrived - it has been such a cool summer. I'm not ready to head into the cooler and colder months, but then, who is?

School is back in session, so watch out for the young ones as they head off to school or back home. They are excited about seeing friends and then seeing home again. They don't always watch the traffic like they should, so we have to watch a little closer for them. Accidents happen so fast.

Recipes from the '50s can bring on giggles

The modern ideas for recipes and cooking in the fifties can cause an outbreak of the giggles. The manufacturers were trying to make things as convenient and easy as possible with little thought about nutrition. Eating out was a rare treat and the big question for the cook was what to mold or to loaf. Food was to be decorated.

The fifties are explored in "Retro Food Fiascos, A Collection of Curious Concoctions" by Kathy Casey. This information and recipes are from that book.

Sausage-filled prunes

- 1 1/2 cups cooked prunes
- 1 pound bulk sausage
- 1/2 cup finely chopped green sweet pepper
- 1/4 cup finely chopped parsley 1 hard cooked egg
- Slit prunes on one side and remove the pits.
- Break sausage into small pieces while frying. Drain off the fat. Mix sausage with parsley and green pepper. Stuff prunes with the mixture and lay in a greased pan. Dot top of

pat schiefen postscript

each prune with 1/2 teaspoon of have loosened the hairs and they sausage fat. Bake 10 in a 375 degree should come out easily. oven.

Press yolk and white of egg through a sieve separately and use to garnish prunes after removing from the oven. Serve hot.

Platter may be garnished with liquid. thin rings of pepper and a prune placed in each. Allow 4 prunes to a from the broth and remove and disserving. Serves 6.

- Jellied Moose Nose 1 upper jawbone of a moose 1 onion, sliced 1 garlic clove 1 tablespoon pickling spice 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 cup vinegar

bone of the moose. Place jawbone in a large pot of scalding Bisquick water and boil for 45 minutes. Remove and chill in cold water. Pull out all the hairs. The boiling should

Return nose to a pot and cover with fresh water. Add onion, garlic, spices and vinegar. Bring to a boil. Reduce heat and simmer until meat is tender. Let cool overnight in the

When nose is cool remove nose card the bones and cartilage. You will be left with two types of meat. White meat from the bulb of the nose while along the bones and jowls there will be strips of dark meat.

Slice the meat thinly and alternate layers of dark and white meat in a loaf pan. Reheat broth to boiling Corn break-aways also function as

tacks in the

cut out the upper jaw- pan. Let cool until the broth has jellied. Slice and serve cold. Corn break-aways

6 ears corn

Mix 2 1/2 cups biscuit dough according to the directions on the package. Dough should be softer than for rolled biscuits. Roll out dough so it is slightly less than 1/4 inch thick and then cut it into 2 inch strips.

Wrap spirally around 6 ears of fresh corn. Make sure dough covers ends of corn. Preheat broiler to 500 degrees. Broil corn for 10 minutes close to heat. Move broiler pan to second rack from the heat. Reset heat at 400 degrees and broil for 20 minutes more or until corn is tender. Remove blanket. Serve with melted butter and salt. Corn break-aways have the flavor of corn roasted over charcoal.

The saying that accompanied the recipe is "If you encounter troublesome people when picnicking.

Couple to marry in March Jamie Lynn Porter and

Michael Jay Beasterfeld, both of Lawrence, plan to marry Saturday, March 12, 2005, at Las Vegas.

Linda Fritz of Colorado Springs, formerly of Goodland, is the bride-elect's mother. The late James Porter was her father, and James Fritz of Goodland is her step-father. Debbi and Richard Beasterfeld of Paxico are the prospective groom's parents.

Lillian Wood of Cañon City, Colo., and the late James and Bernice Porter of Peoria, Ill., and Ralph Selman of Colby are the bride-elect's grandparents. Rey Morford of Delia and the late Lila and Melvin Beasterfeld and Patricia Morford are the prospective groom's.

The bride-elect graduated from Goodland High School, earned an Associate of Arts degree from Garden City Commu- Allen Press in Lawrence.



Beasterfeld and Porter

nity College, and a Bachelor of Arts in management and human relations and a master's degree in business administration from MidAmerica Nazarene University at Olathe. She is a classified advertising manager for The Lawrence Journal-World.

The prospective groom graduated from Rossville High School. He attended Washburn University in Topeka and the University of Kansas at Lawrence, studying computer science. He works in the electronic publishing department of



Lilacs may need fungicide to fight powdery mildew



These leaves and then others may become twisted and distorted, then wilt and die as a result.

Powdery mildew is favored by high relative humidity at night (which favors fungal spore formation), low relative humidity during the day (which favors spore dispersal) and temperatures of 70 to 80 degrees.



amount of photosynthesis taking trol the disease. Effective fungiplace, increase respiration and tran- cides include myclobutanil spiration and cause slower growth. (Immunox) and Bayleton (Green

If powdery mildew occurs in the Light Fung-Away). late summer or fall, it is usually not A fungicide can be applied as Powdery mildews are parasitic necessary to apply a fungicide be- soon as the first symptoms appear, fungi that can only utilize the nutri- cause the plant will have stored suf- with follow-up sprays every seven ents of a live host plant. Although ficient energy to flower and put on to 14 days while conditions are fa-But when powdery mildew at- disease.

Another approach is to use antitranspirants, which can be apspring or early sumplied to the leaves to prevent infecmer, it may tion for up to 30 days. When applybe necessary ing antitranspirants or fungicides, read the label carefully to make sure to spray an you are applying the right product appropriate at the right time and under the right fungicide in environmental conditions. order to con-

It is important to properly space lilac plantings so as to maximize air circulation. Avoid planting lilacs in very protected areas, a walled corner for instance, where airflow would be reduced.

To prevent the occurrence of powdery mildew, prune lilacs regu-

Just below the eyes of the moose and pour broth over meat in the loaf defensive weapons."

the powdery mildews seldom kill foliage the following spring. their hosts, the fungi reduce the

matters of record

District Traffic

The following fines were paid in Colorado Springs, was fined \$120 the Sherman County District Court: July 6—Michael J. Romero, 24,

Buda, Texas was fined \$126 for speeding. Marceina L. Speight, 23, Enid,

Okla. was fined \$108 for speeding. Diane C. Silva, 40, Colorado Springs, was fined \$231 for speed-

Cara Leming, 27, Colorado Springs, was fined \$168 for speeding. AnaLobato, 32, Cheyenne Wells, Colo. was fined \$204 for speeding. Jeffrey R. Babb, 50, Burlington, Colo. was fined \$138 for speeding. Kelly M. Wooldridge, 22, Colorado Springs, was fined \$144 for

speeding. Nohemi Melcher, 22, Racine, Wis. was fined \$114 for speeding.

Manuel Meraz, 44, Denver, was fined \$120 for speeding.

Robert J. Kisner, 62, Grand Junction, Colo. was fined \$137 for speeding.

Maria E. Sigaran, 31, St. Ann, Mo. was fined \$168 for speeding. James V. Bommarito, 56, Durango, Colo. was fined \$240 for failure to yield to emergency vehicle.

Kelly R. McCoy, 40, Superior, Colo. was fined \$138 for speeding. Erica M. Hallen, 18, Topeka, was fined \$138 for speeding.

Joseph T. Jaccard, 20, Kingston, Tenn. was fined \$168 for speeding. Matthew J. Phillipi, 26, Goodland was fined \$170 for driving under suspension.

Steven A. Moore, 51, Overland Park, was fined \$138 for speeding. Steven A. Moore, 51, Overland Park, was fined \$20 for no child restraint.

Deante J. Watters, 22, Denver, was fined \$80 for no child restraint. Catherine M. Canter, 23, Franktown, Colo. was fined \$126 for speeding

James H. Ford III, 33, Ballwin, Mo. was fined \$90 for speeding.

July 8 — Deanna L. Ahern, 35, for speeding.

Sarah Nichole Green, 19, Barton, Fla. was fined \$120 for speeding. Leevarn Sarvis, 25, Junction City, was fined \$192 for speeding. Jovce N. Testerman, 50, Tulsa, Okla. was fined \$159 for speeding. Regina A. Wendling, 25, Denver, was fined \$90 for speeding.

Christopher L. Givan, 34, Arvada, Colo. was fined \$80 for no child restraint.

Cara D. Glinka, 27, Silverthorn, Colo. was fined \$90 for speeding. July 9 — Zachariah D. Archibald, 28, Logan, Mont. was fined \$120 for speeding.

Jose Magana-Garcia, 28, Aurora, Colo. was fined \$155 for speeding. Jose Magana-Garcia, 28, Aurora, Colo. was fined \$55 for unlawful acts with a vehicle.

Ashley C. Crouch, 21, Snowmass Village, Colo. was fined \$60 for no signal while turning or stopping. Sarah L. Hall, 22, Richmond

Madison, Ky. was fined \$114 for speeding.

Robert M. Toupe, 32, Lawton, Okla. was fined \$108 for speeding. Mariatheresa Goodlatte, 23, Silver Springs, Md. was fined \$159 for speeding.

Sindre A. Ronninger, 19, Palatine, Ill. was fined \$159 for speeding.

April E. Clark, 32, Indianapolis, Ind. was fined \$168 for speeding.

Mackenzie C. Hyatt, 20, Jacksonville, Ill. was fined \$90 for speeding.

July 12—James R. Ramsay, 24, Little Rock, Ark. was fined \$126 for speeding.

John Fambry, 46, Loveland, Ohio was fined \$120 for registration violation

Michael A. Crause, 47, The Dalles, Ore. was fined \$145 for being over weight limits on wheels and axles

vorable for growth and spread of the larly to promote good air circula-

tion.

Volunteers needed for brief mentoring

future in 30-45 minutes a week.

Big Brothers Big Sisters is offering a school-based mentoring program focused on mentoring over the lunch hour or during or after school.

"Many people think they don't have time to be a Big Brother or Sister," said Dennis Daise, director of Sherman County Big Brothers Big Sisters. "In reality, it only takes 30-45 minutes a

Volunteers can shape a child's week to help a child in our school-based program."

Mentors can help students with homework, read, play board games or just talk. The hours are very flexible, Daise said; the Bigs can make a difference in the life of a child in less than an hour a week.

School starts Monday, and volunteers can sign up now for the school-based program. Call 890-3665.



The Goodland Area Chamber of Commerce would like to thank the following people for donation to Freedom Fest 2004.

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Dr. Christopher Lovell Rasure's Do It Center **Duell Farms** Sherman County **Dorothy and Dennis** Bentzinger **Butterfly Aviation Finley Aviation** Eagle Cable TV **First National Bank Eklund's First Insurance** Western Insurance **T-Bone Feeders Scooters** Royal and Joan Reid Scheopner's Water Jim and Avis Alcorn

Hurry in for LA-Z-BOY® REBATES worth \$50, \$75, \$100 & \$150 on select styles throughout the store!



Offer good on selected styles purchased between August 11th and September 8th. See participating dealer for details.