

*Consumer corner*

# Watch details of phone agreement

Dear Attorney General Kline:  
I purchased a cellular phone last month, signing up for a two-year contract. I wanted to use it in and around my home. My home, however, is in a rural area, and the phone will not pick up a tower and grant me reception there. I want out of my contract, since my phone will not work at home. Can I cancel my contract without having to pay an early termination fee?



**phil kline**

• attorney general

vice provider and the retail store. The service provider is probably located in another state and can be reached through a customer service 800 number. You should request that all of your contacts with the retail store and the service provider be documented on your account, so you will have a "paper trail" for your protection.

Second, it is your responsibility to fully understand the terms and conditions of the contract before you sign it. Cellular service contracts contain complicated terms and should be carefully read over lunch, or over night, not simply signed when presented. Never sign a contract containing terms you do not understand.

And be sure to ask the salesperson to explain the contract's highlights and what problems others have had in the past with it. For example, cellular service providers often disclose in the "fine print" that they can't guarantee 100% service throughout the coverage area of the pricing plan. Consumers who see this in their contract should be tipped off to ask about coverage where they intend to use the phone, and to understand that there will be dropped calls and times when the phone will not have clear reception.

Finally, before signing any contract for a length of time, ask for a trial period. You wouldn't buy a new car without a test drive, or even new shoes without first trying them on. A trial period is the best method for determining if a particular phone and plan will meet your needs. If a trial period is not offered in the contract, negotiate one and write it on the contract or find a provider who offers one. Then try the service out and cancel before the trial period has ended if the plan does not meet your needs. Of course, you'll be expected to pay for any calls you make during the trial period, but if you cancel during the trial, you can walk away without being charged with a contract or termination fee.

*Attorney General Phill Kline offers this public service to help you avoid becoming a victim of consumer fraud. Although some of the details have been changed, the cases appearing in this column are based on actual complaints. For further information or to file a complaint, please write Attorney General Phill Kline, Consumer Protection Division, 120 SW 10th Ave., 2nd Floor, Topeka, Kansas 66612, or call the toll-free Consumer Hotline, 1-800-432-2310.*

# Tasting life the organic way

The United States Department of Agriculture has newly implemented standards for organically grown products. Organic means there are no pesticide residues, artificial ingredients and preservatives, antibiotics and growth hormones in meat, dairy and chicken, and no chemicals used in processing. It may also prohibit irradiated and genetically engineered seeds and crops from being labeled organic.

The following recipes are from "Taste Life! Organic Recipes:" edited by Leslie Cerier. The book features simple, healthy recipes which require little preparation and clean up.

### Cajun Fish Stew

Tilapia (Saint Peter's fish) is very lean and tender and mild. Pollack, monkfish or catfish may be substituted.

- 2 tablespoons canola oil
- 1 large onion, sliced (1 1/2 cups)
- 1 head cauliflower, cut into florets (4 cups)
- 2 carrots, sliced (1 1/2 cups)
- 2 1/2 teaspoons cumin powder
- 1 tablespoon + 2 teaspoons chili powder
- 1/4 teaspoon cayenne
- 2 cups water
- 1 pound Tilapia fillets
- 1/2 teaspoon sea salt or to taste

Heat oil in a heavy stew pot on medium high. Add onions and sauté for five minutes. Add cauliflower, carrots and spices. Sauté for two minutes longer. Add water and stir to blend. Cover and simmer for 20 minutes or until cauliflower and carrots are tender.

Rinse fish and lay fillets on top of vegetables. After two minutes gently turn fish and let cook for two minutes longer. Cut fish into site size pieces by stirring into the stew. Cover and cook for two minutes longer.



**pat schiefen**

• postscript

Uncover and stir for approximately 5 minutes or until fish has turned white and flaky. Taste and adjust seasonings to your taste. Serves 4.

### Lentil Fresh Herb Soup

- 2 tablespoons olive oil
- 2 cups onions, chopped
- 2 celery stalks, chopped
- 2 medium carrots, chopped
- 6 cloves garlic, chopped
- 1 bay leaf
- 1/2 cup white wine
- 6 cups water
- 1 pound dry lentils
- 3 tomatoes, chopped
- 1/4 cup fresh basil, chopped
- 2 tablespoons fresh thyme, chopped
- 2 tablespoons fresh oregano, chopped
- 2 tablespoons fresh sage, chopped
- 2 tablespoons fresh flat leaf parsley, chopped
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Heat oil over medium high heat. Sauté onions, celery and carrots

until onions are translucent. Add garlic and sauté for 2 minutes. Add bay leaf. Stir in wine and reduce down by half. Add water and lentils. Bring to a boil. Reduce heat, cover and simmer gently for thirty minutes or until lentils are soft. Add tomatoes and fresh herbs. Simmer for a moment or two. Add salt and pepper. Adjust seasonings to taste.

Serves 4-6. To reheat add a little water.

### No Bake Peach Cake

- 4 cups organic peach juice
- 2-3 cups sliced peaches (2 cups) pinch of sea salt
- 1 3/4 cups cous cous
- 1 teaspoon vanilla

Optional: garnish with fresh edible flower such as calendula or johnny jumpups.

Bring peaches, peach juice and salt to a boil. Add cous cous and simmer for 3 minutes till the cous cous absorbs the liquid. Turn off heat. Stir in the vanilla. Transfer cous cous to an ungreased cake pan and let it cool.

Optional garnish with edible flowers. Cut and serve. This can also be served as a breakfast cereal warm and what remains can be poured into a cake pan for a later snack or desert. Serves 6-8.

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**What time is it?  
What time should it be?**

**Should Sherman County become part of the Central Time zone?**

Every Sherman County citizen over 18 will have the chance to vote on this question on Tuesday, April 1, from 7 a.m. to 7 p.m. at the Sherman County courthouse. We encourage everyone to vote for the city and school board candidates at the VFW and then come to the courthouse to express their opinion on the time question. Results will be in the Friday, April 4 edition, and posted on our web site.

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38K miles  
**\$18,995**

**Two to Choose from**

2000 Buick Park Avenue  
•blue•heated•leather•chrome wheels•all power•only 32K miles  
**\$16,900**

2002 Buick Park Avenue  
white•gray leather•aluminum wheels•all power•only 13K miles  
**\$21,700**

**Three to Choose from**

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4 door•4 WD•pewter•gray cloth•PW, PL, PS Aluminum wheels•only 35K miles  
**\$15,500**

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