

## U.S. needs exit strategy from endless, winless war

Will it be OK if we just pull out of Iraq? No one in the Middle East thinks so, though nearly everyone there agrees we should get out.

It's hard to find anyone who thinks the U.S. invasion was well advised, well planned or even necessary, not here, not in Europe, not in the Arab lands.

Harder still is finding someone with a good plan for getting us out without leaving the Iraqis to civil war or worse.

The administration really doesn't have a plan, probably never did.

The Democrats don't have one, other than trying to cut off money for the war.

And we're not getting much solid advice from Europe, from our allies or elsewhere.

Meantime, the threat of radical Muslim terrorism looms even larger. That's the shame of it; with all the expense, bother and pain, we don't seem to have bought more than a respite from al-Qaida.

The latest video threat from that corner features a weary Osama bin Laden praising martyrdom, though still not volunteering himself. His organization is on the rebound.

This is not a pretty picture. An American pullout, regional experts say, would leave Iraq in turmoil.

A Taliban-style government likely would dominate in the central area around Baghdad, exposing citizens there to the horrors of intolerance and despotism.

In the north, Kurds would form their own state, immediately drawing the ire — maybe

worse — of Turkey. That'd be a threat the Turks, long beset by problems with minority Kurds on their side of the border, would have trouble ignoring.

A Turkish invasion of northern Iran would be more than likely, and that could set off a regional war involving many countries. It's not hard to envision the entire Middle East in flames, from Gaza and Lebanon to Afghanistan, all fueled by Iranian oil, money and arms.

In any scenario, the religious government in Tehran might emerge as the predominant, nuclear-armed influence in the entire region. That is not a good omen for freedom-loving people nearby.

American is damned if we do, damned if we don't.

There's no future for us to stay in Iraq, yet the consequences of leaving could be great.

Careful planning and great unity are required, but the Democrats, having tasted blood in the last election, just want us out.

The situation calls for a return to the days when "politics stopped at the water's edge," but that's not likely, making a good outcome even more remote.

It's true, eventually we just left Vietnam and today, it seems to matter little that our troops were ever there.

Just don't say that to our former allies there, what's left of them, or to the millions who lost something in that God-forsaken Asian land.

Yet we face another such catastrophe.

— Steve Haynes

## Calves move into bigger home

Blackie and Brownie, our two Angus calves, are ensconced in their new pen. The transfer went off without a hitch, using the "keep 'em hungry so they will follow the bottle" method.

From the time they were just a couple of days old, Blackie and Brownie had lived in a small pen with a lean-to shelter. They had all the milk they wanted and protection from the elements. Pretty cushy life, really. Except for one thing — freedom.

When they arrived in their new pen, they scarcely knew what to do with all their room. They ran. They jumped. They kicked up their heels. And, then promptly began eating grass.

Now, I know some would say the calves are still not "free." But, they have all the freedom they can handle at this point. As they get older, they will get an even larger enclosure. Someday, they may end up in a herd, and have an entire pasture to roam.

Kind of like kids. When they're babies, their life is limited to their crib or their mother's arms. As toddlers, their world expands to their room and their home, but always under their parent's watchful eye.

When they're school age, their horizons enlarge. By high school, they're almost independent, but still with limits. Then comes adulthood and no restrictions, but lots of responsibilities.

Strange. Once you get freedom, you sometimes long for the limits and protection you had as a child.



### Out Back

By Carolyn Sue Kelley-Plotts  
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Yes. Freedom is a funny thing.

Jim has been a shade-tree mechanic this week. His pickup and work van both gave up the ghost at the same time.

A neighbor had an '85 half-ton pickup with a motor, but no seat or transmission. The price was right and with the investment of some time and a lot of hard work, he has a working vehicle. In fact, he took me for a ride around town Saturday night. He sure knows how to show a girl a good time.

A new work van kind of fell into our laps. The owner came into the newspaper office where I work to place a classified ad for his minivan. As I waited on him at the counter, I said, "That sounds just like what Jim is looking for."

The price was, again, in our

ballpark. A phone call brought Jim to look at it and we drove it home. Done deal.

Problem is, it's too nice to let Jim turn into his work van. It's better than the car I drive right now. Perhaps I can convince him to put a rack on top of the Cadillac.

**Editor's Note:** Carolyn, you did collect for that ad, right?

### From the Bible

My son, despise not thou the chastening of the Lord, nor faint when thou art rebuked of him: For whom the Lord loveth he chasteneth, and scourgeth every son whom he receiveth.

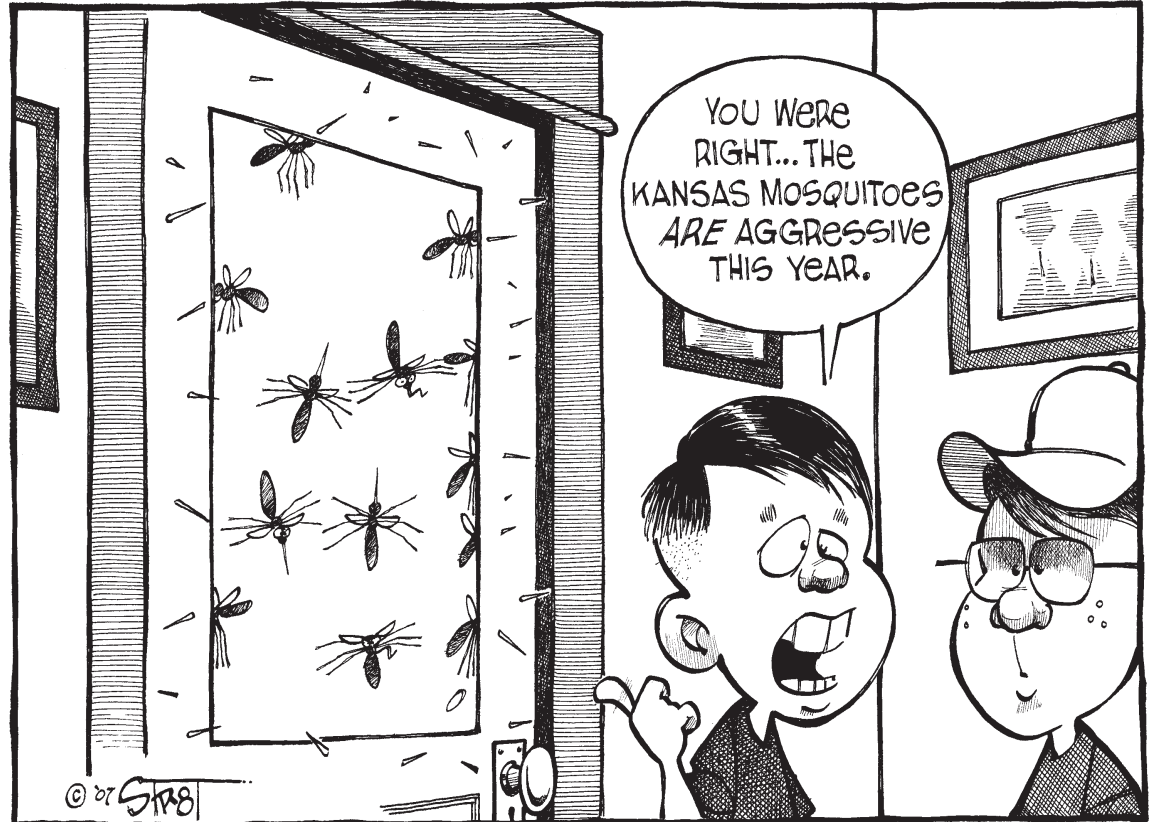
Hebrews 12: 5b, 6

### Honor Roll

Welcome and thanks to these recent subscribers to *The Oberlin Herald*:

Violet Myers, McCook; James King, Oklahoma City, Okla.; James

Ramsey, Littleton, Colo.; James Kaspar, Loveland, Colo.; Mary Anderson, Tucson, Ariz.; Mrs. Flora Edwards, Clarkston, Wash.; and John Andrews, Perry, Ga.



## Green beans take over garden

I have a new favorite vegetable — green beans.

It's gardening season, and every year I go nuts planting stuff.

This year it was lettuce. I planted the lettuce crop that ate New York. Well, actually, it was the lettuce crop that New York could eat.

We ate lettuce, gave lettuce away and left lettuce on doorsteps and in unlocked cars.

It was a great crop, but as the weather heated up, it's grown, flowered and been pulled so that the green peppers and tomatoes, planted directly behind, could flourish. And they are flourishing. I've already gotten both peppers and tomatoes out of our little field.

Our garden is divided into two parts — the main garden, a large rectangle in the back yard, and a yard-wide strip next to the yard on the south side of the house.

Along the house is where we grew our tomato and pepper plants for about a dozen years. Last year, though, we decided to rotate crops and moved those plants to the main garden.

On the side of the house we tried to raise corn and cucumbers. The cucumbers did well but the corn wasn't an overwhelming success.

So this year, I decided that we needed to try something new. I planted green beans in half the space



### Open Season

By Cynthia Haynes  
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and Steve put zucchini on the other half.

I planted a bush variety of beans so that I wouldn't have to put in cages or stakes, but bush is sort of a misnomer. The beans are sort of bushy the way tomatoes are, but shorter. They are putting the zucchini to shame.

I went on vacation and asked the girls at the office to pick any produce, assuring them that the green beans should be picked every other day. Then I picked all the beans the day before we left. The next morning, there was another mess of beans on the plants, so I called the girls and warned them that the beans needed daily picking.

Now we've always liked canned green beans. I cook them for a couple of hours with an onion and a couple slices of bacon. I let them almost go dry and then add water. The flavor is great.

With the fresh beans, I've tried

two recipes. The first is just to boil them for an hour with the old recipe allowing, them to get almost dry and add a little water.

The second is to boil them for 10 minutes, drain and stir fry them.

I pull a couple of onions from the back of the garage, a garlic from the iris patch (don't ask) and add whatever is available from the garden — green pepper, asparagus or snow peas.

Sauté the onion and garlic in butter or olive oil, add the green pepper and cook some more. Then add the beans, peas and/or asparagus and cook until heated through. Add some teriyaki marinade, preferably one with hot pepper flakes. Allow to cook for a couple minutes more and serve as a side dish.

Now my biggest problem is mediating the space on the side of the yard between the zucchini and green beans — talk about a pair of over-achiever vegetables!

## Cancer patients need help

By DR. ROY JENSEN  
director, University of Kansas  
Cancer Center

"You have cancer."

More likely than not, you have heard these words spoken to you, a loved one or a friend.

Cancer is on its way to being the No. 1 killer in the United States. The disease continues to make a devastating impact on our lives, especially here in the Heartland. Our death rate in Kansas is only dropping at half the rate of the national average.

Nearly 13,000 people will be diagnosed with cancer in our state this year alone, and it will cost us \$1.7 billion in medical expenses and lost productivity, not to mention cancer's destructive impact on families.

As it stands now, our cancer incidence and mortality figures will double over the next 20 years, due primarily to aging demographics. As if that weren't enough, we are facing unprecedented federal budget cuts to the National Cancer Institute's funding. This is unacceptable.

I believe that one death from cancer is one too many, and that is what led me back to this great state to spearhead the University of Kansas Medical Center's quest to obtain

### Guest Opinion

National Cancer Institute designation as a Comprehensive Cancer Center.

Having helped the Vanderbilt-Ingram Comprehensive Cancer Center in Nashville, Tenn., obtain this designation, I have firsthand knowledge of what it will take to earn this designation at the University of Kansas. Preparing the application is a laborious process and typically takes years. But I can assure you that the gains we will reap from becoming a world-class Comprehensive Cancer Center are priceless.

Federal designation will bring access to more treatments and clinical trials for patients, and it will give researchers the support they need as they search to eliminate suffering and death from this disease. This is not a quest we can take on alone. Our only hope of obtaining this prestigious designation is through collaboration with others in our region.

It will take courage to break down traditional barriers and unselfish cooperation of cancer-care professionals, health care providers, pub-

lic health practitioners, private industry and patient advocates throughout Kansas and western Missouri to make this happen. Collaboration is vital to our success — do not think for a minute that we can or should "go it alone."

In July, we will launch the Midwest Cancer Alliance, which will create a network of oncologists, health care providers, hospitals and cancer care organizations throughout the state and region to work together and provide the best cancer care available to patients in their hometowns.

All patients and families know that receiving cutting-edge treatment close to home is a huge advantage that sadly, many Kansans have not been able to experience, if they had to travel to M.D. Anderson in Houston or the Mayo Clinic in Minnesota for cancer care.

The University of Kansas has declared obtaining this designation as its top priority. We are committed to providing the leadership needed for such an initiative, and with the help of everyone in Kansas and western Missouri, we can change the face of cancer care.

### Photo Policy

*The Oberlin Herald* wants to emphasize photos of people doing things in the community. If you know of an event or news happening that we should attend, please call 475-2206.

Please be sure to allow a couple of days' notice so we can arrange to be there.

Space in the paper is limited and so is the time of our staff, so we may not be able to get to every event, but we will try.

Because space is so limited, we cannot run team or group photos, any pictures of people lined up or of people passing checks, certificates and the like. (We will always try to make room for a story about any of these events, however.)

We do run wedding and engagement pictures and "mug" shots with stories and obituaries, when they are provided to us. Please remember that we need a clear, sharp picture. Dark or fuzzy prints will not work. We cannot return photos unless

you submit a self-addressed, stamped envelope with clear instructions for return. Other photos submitted may be picked up at our office within two weeks. After that, they will be disposed of.

Laser proofs of photos which have run in *The Herald* are available, first come, first served.

*The Oberlin Herald* encourages Letters to the Editor on any topic of public interest. Letters should be brief, clear and to the point. They must be signed and carry the address and phone number of the author.

Mail letters to 170 S. Penn Ave., Oberlin, Kan., 67749, or by e-mail to oberlinherald@nwkansas.com.

We do not publish anonymous letters. We sign our opinions and expect readers to do likewise. We do not publish form letters or

Dr. Roy Jensen, director of the University of Kansas Cancer Center at the medical center in Kansas City, is leading KU's effort to obtain National Cancer Institute designation as a Comprehensive Cancer Center, allowing patients throughout Kansas to have access to more advanced care and the newest clinical trials offered through designated hospitals.

### Write

Letters about topics which do not pertain to our area. Thank-yous from this area should be submitted to the Want Ad desk.

Letters will not be censored, but will be read and edited for form and style, clarity, length and legality. We will not publish attacks on private individuals or businesses which do not pertain to a public issue.

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