

Winter weather will be observed

Winter Weather Awareness Day is Nov. 3

It's that time of year, said David Floyd, warning coordination meteorologist with the National Weather Service, when I like to raise public awareness about the hazards of winter weather here on the High Plains.

Most of the region has experienced a hard freeze, so snow and wind can't be too far behind, he said.

Nov. 3 has been set as "Tri-State Winter Weather Awareness Day." At that time Mr. Floyd will place a number of winter weather topics and short educational videos on the National Weather Service web and Facebook pages.

Our goal, he said, is simply to draw attention to the hazards of winter weather and remind residents and visitors that it's time to gear up for winter and review safety procedures. Topics to be discussed include: Winter travel safety, travel and survival kits, web sites with road conditions, National Weather Service advisories and warnings, wind chill, frostbite and hypothermia.

For the latest winter weather information, including forecasts, watches, warnings and advisories in the coming weeks.

The web site is: weather.gov/goodland.

The Facebook site is: <http://tinyurl.com/3fqxjd3>.



FALL HARVEST — Top: Darwin DaPron and Neil Maune, Frontier Ag employees, unloading milo in to a bunker at Bird City. Right, Don Wright, operating the combine, unloads corn in to a grain cart driven by his son, Dennis Wright.

Times staff photo by Tim Burr



Couple joins law firm in St. Francis

By Karen Krien

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Karan and Joni Thadani have joined the firm of Jim Milliken Law in St. Francis.

The lawyers come from Lawrence where they were partners at the Law Office of Johnson and Thadani along with Joni's father, John Johnson. However, they wanted to come to a small town to live and raise a family.

Mrs. Thadani had applied at Milliken's and Mr. Thadani had planned to hang his own "shingle." However, they talked with the Millikens and were both offered jobs in the practice.

On Friday, Mr. Thadani was officially sworn in as the assistant county attorney and will help Kari Gilliland, county attorney.

Mrs. Thadani was raised in Hillsboro. Following high school graduation, she went on to Bethel College in Newton where she earned her undergraduate degree in Social Science with an emphasis in criminal justice.

I knew I wanted to be involved in the criminal system, she said, but at that time I didn't want to be a lawyer.

She began working for the Kansas Department of Revenue in Kansas City, and also attended the University of Kansas City in Missouri where she worked on her master's in Criminal Justice.

Before I was finished with my master's, she said, I realized I really did want to go into law.

Mr. Thadani graduated from high school in McAllen, Texas, then went on to the University of Texas in Austin where he earned a bachelor's degree in History.

Mr. Thadani always knew that he wanted to be a lawyer.

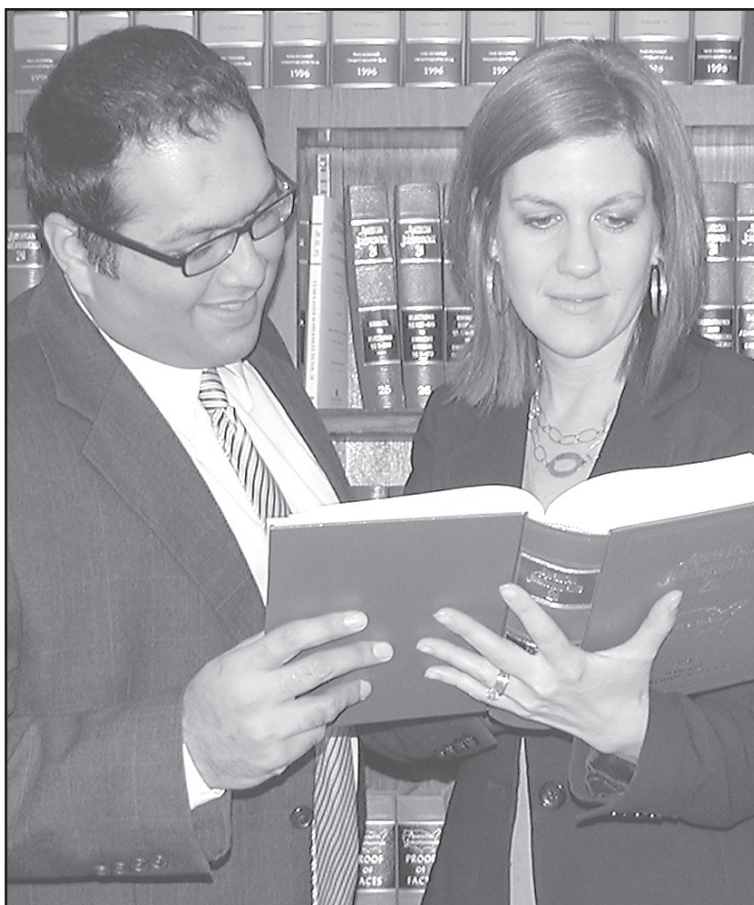
I wanted to help people, he said, noting that he found the work to be rewarding.

Both entered Washburn University School of Law in Topeka, where they met. They graduated in 2006, and were later married in 2007.

Mr. Thadani's mother remains in McAllen, Texas. He has a younger brother who lives in Dallas.

Mrs. Thadani's parents have retired and are living in Lawrence. She has an older brother who lives in Boston with his family.

We are glad to be in St. Francis, they said, noting that the Millikens



KARAN AND JONI THADANI have joined Jim Milliken Law office.

Times staff photo by Karen Krien

and Gillilands have been amazing and helped them a great deal in their transition.

We want to become more involved in the community, they said, and we are looking forward to meeting everyone.

The Thadani's have two dogs and a cat. When not at work, they enjoy sporting events, activities outside, as well as traveling.

Halloween safety tips to protect kids

The excitement in choosing a costume and parading among neighbors and friends can distract children and make them more vulnerable to food-related hazards.

"Limiting trick or treating to your immediate neighborhood or a community-sponsored event is recommended," said Karen Blakeslee, K-State Research and Extension food scientist, who urged parents and children to be cautious with holiday foods:

- Offer a light meal or snack prior to trick or treating or other holiday event, so that children will be less hungry, less likely to eat on the run, and less likely to sample unknown treats.

- Encourage children to respectfully decline candy and other foods that are not commercially packaged. Examples might include a homemade caramel apple or popcorn ball, hand full of peanuts or candy corn.

- Be ready and waiting to help trick or treaters sort candy and discard treats containing known allergens (nuts, for example) and others that could cause choking

(hard candy or small toy) or injury (such as a sharp pencil).

- Encourage children to choose preferred treats and enjoy one or two, before storing candy out of site.

- Integrate holiday candy into meals and snacks over the next few weeks to manage sweets — and extend holiday enjoyment.

At community or other events, Ms. Blakeslee advises 1) checking to make sure cider is pasteurized, and 2) if bobbing for apples, to wash apples before adding them to the tub.

At parties, "scare" bacteria away by keeping hot foods hot and cold foods cold, said Ms. Blakeslee, who advised keeping trays of party foods stored safely until goblins arrive, and, also, to not leave perishable food at room temperature for more than two hours.

More information about food science and safety is available at K-State Research and Extension offices throughout the state, and online: www.ksre.ksu.edu, and at the KSRE Rapid Response Center at www.rrc.ksu.edu.

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