

Emergency loans now available for farmers

Farmers in Rawlins, Decatur, Norton and Phillips Counties who suffered crop or livestock losses due to severe storms, tornadoes, straight-line winds and flooding may now apply for Farm Service Agency emergency loans.

Loans covering physical and/or production losses may be made at a 3.75 percent interest rate, and are scheduled for repayment as rapidly as feasible, consistent with the applicant's reasonable ability to pay.

The agency's Farm Loan Programs staff is committed to new and existing customers, customer goals and our rural communities. Farm Service Agency's service extends beyond the typical loan, offering customers ongoing consultation, advice and creative ways to make your farm business thrive.

Loans covering physical losses may be used to replace installations, equipment, livestock or buildings (including homes), lost through this disaster.

Agency loans covering production losses may be used to buy feed, seed, fertilizer, livestock, or to make payments on real estate and chattel debts. Funds can also be used for other essential operating and living expenses.

To be eligible for an emergency disaster loan, an applicant must be operating a family size farm or ranch, must be unable to get credit elsewhere, and must have suffered a qualifying physical and/or production loss from the disaster.

Farmers who suffered at least a 30 percent reduction to at least one cropping enterprise may have a qualifying production loss. Emergency disaster production loss loans cover 100 percent of qualifying losses.

Farmers and ranchers that think they may be eligible should contact the Norton County FSA Office at PO Box 365, 11506 Pineview Drive, Norton, Kansas 67654 or call 785-877-5156 for additional information and how to apply.

Program to change rules

Kansas Governor Sam Brownback received notice recently that the Farm Service Agency is modifying its Conservation Reserve Program policies to help those affected by sustained drought conditions.

On July 27, Governor Brownback sent a letter to U.S. Department of Agriculture Secretary Tom Vilsack requesting disaster declarations for Kansas counties suffering from severe drought conditions. Part of that request included amending the Conservation Reserve Program to allow ranchers extra time for emergency grazing.

The policy changes influence Farm Service Agency rules governing emergency grazing. The period normally allowed for emergency grazing lasts through Sept. 30, The agency is

permitting farmers and ranchers in drought stricken states who have been approved for emergency grazing, including those in Kansas, to extend the emergency grazing period to Oct. 31 without an additional payment reduction.

Producers wishing to participate in emergency grazing must first request permission from the Farm Service Agency county office by indicating the acreage to be grazed.

As a second condition designed to help livestock producers, the agency will allow producers nationwide to utilize harvested hay from expiring Conservation Reserve Program acres when those acres are being prepared for fall seeded crops. Prior to this modification, all mechanically harvested hay

was required to be destroyed. This change enables livestock producers to feed the hay that is mechanically harvested to their own livestock or to sell or donate hay. Consistent with existing policy for managed or emergency haying and grazing of eligible Conservation Reserve Program acres, rental payments will be reduced by 25 percent for those utilizing this option.

For further information about the Conservation Reserve Program and Emergency Haying and Grazing, producers are encouraged to visit their U.S. Department of Agriculture Service Centers or go online to www.fsa.usda.gov and search under Conservation Programs and Disaster Assistance.

Project

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flavors.

With a successful year of working on the project, Maddy said students will again be planting wheat this fall and working on the project throughout

the year with some additional and new elements added.

"The kids were excited about the project this year and they're excited to do it again next year," Maddy said. "It was a great program and we're looking forward to doing it again."



Ryan Schrum and Althea Paxton, third graders at Eisenhower Elementary, work on making pretzels Friday afternoon at the school. Eisenhower students made the pretzels from flour from wheat grown at the school for the "Little Red Hen" project that has been in progress since November.

-Telegram photo by Carleen Bell

BBQ

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Look Body Shop, Ebke Liquor, Gil's Barber Shop, Miltech, New Age Industrial, Peltinger Beverages, Tim Schultes, Barb Goeken, Steve Cole and the City Parks, Jerry's Body Shop, Woody's Diner, Main Street IGA, Norton Area Chamber of Commerce, Norton Sports Center, Downtown Car Wash, USD 211 Schools and The Norton Horse Council.

There were teams from Colorado, Kansas and even from Atlanta, Ga. Team number one was the "Bad Ass BBQ" team from Almena and it consisted of Jeff and Michael Callaway and Shad and Hunter Chandler. This was their third year to compete. Team number two was "Suckulant," team from Colorado Springs, made up of Jason Lockhart and family, Gary and Jo Lynn and Hop Lockhart. It was their first year to compete. Team three had no name. They were from Norton and consisted of Andy Enfield, his second year, and first timers Charli, Debbie and Rob Lawson.

Tanner and Jenna Jessup of Clariton, Texas and Bob and Mary Ann Bradley of Atlanta, Ga. were team four and it was

their first year. Team five was PHAT BOY Catering out of Almena. This was their third year and team members were Dan Yost, Ruth Schillig and Laura and Bradley Hopkins. Team six consisted of the only all ladies team of Rhonda and Ashley Colip firing up their grill for the first time this year, a mother and daughter team from Norton.

Team seven was the Norton "On the sauce BBQ" team and this was their second year competing. Team members were Jeff Charbonneau, Larry and Laura Hageman and Rich and Tina Hageman. The eighth team was "The Jenkins Team" out of Colorado Springs. Lee and Angie Jenkins and Shaelyn and Mariah Jenkins, a family affair, gave it their first try in the competition. Team nine was "Two Bros Smokin" from Norton. They were John and Angie Annon and Bob and Christy Rutherford. It was their third year competing.

"Eberle BBQ" was team number 10 out of Oakley. Melvin and Gail Eberle made up this team. This was their third year at Smokin' in the Barn. Team eleven was "Tubby's BBQ" of Norton in their second year.

Tim, Kandra and Katherine Bortel, along with Meredith Jenkins, made up this team. The twelfth team was "Team Bradley" made up of people from Kansas, Colorado and Georgia. Members were Bill and Kim Bradley and Bob and Mary Ann Bradley.

"The Foreigners," Slappy Dockersloot, aka Troy Thomson and wife Chriselle and Vladimir Pukenoff, aka, Larry Enfield Jr. and wife Diana, all of Norton, were team thirteen. It was their third year competing. Team fourteen was the "Smokin Addicts" consisting of Zach, Cassius and Dan Dole along with Javin Colip. They are all from Norton and this is their third year competing. The team number fifteen was "Jedd BBQ" competing for the third year. Daren and Julie Campbell and Wade and Diana Ambrosier were the members. The last team entered in the competition was "The Hardy Team" out of Norton and Danbury, Neb. Members were Herman and Lance Braun and Allen and Tiffany Hardy. It, too, was their third year at this competition.

Registration and cooking started Friday night. All con-

testants cooked throughout the day on Saturday and then the taste testing started around 3 p.m. While the judges were making their final decisions on the winners the public was invited to come and feast. Several hundred enjoyed a great BBQ meal with all the trimmings, a cold drink, potato salad, beans, meat and pickle.

After the meal the winners were announced. In the Bean category, Phat Boy BBQ took third, The mother daughter team of Colip took second and Eberle BBQ won first. In the Chicken category, Jedd BBQ

took third, Team Bradley took second and On the Sauce won first. In the Rib category, Tubby's BBQ took third, Jedd BBQ took second and The Foreigners won first. In the Pork category, The Foreigners took second, Team Bradley took second and Tubby's BBQ won first. In the Brisket category Phat Boy BBQ took third, The foreigners took second and Eberle BBQ won first.

As the taste testing went on the public voted for their favorite, which led to the People's Choice award won by Jedd BBQ. The Reserve Champion

went to The Foreigners and this year's Grand Champion was On the Sauce BBQ.

There was a 50/50 drawing for \$108 and it was won by Diana Enfield. The last award given out was the Sportman Award for the funniest, rowdiest BBQ crew and it went to The Hardy Team for the second year in a row.

The evening wrapped up with a dance. Music was provided by Country Highway.

Thanks go out to all of the sponsors, public and teams that made this event a great success again this year.



THE NORTON TELEGRAM

and the Norton Area Chamber of Commerce welcome

Kansas Western Store and Boutique

to the business community

Sandra Cline is the owner of The Kansas Western Store and Boutique which is located at 711 North State Street, Norton, Kansas. Store phone 785-874-4090; cell 785-506-3926. Visit us on facebook or our website: rockenranch@wild-blue.net or kansaswesterncowboystore.webs.com

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"Our doctors know that we will take very good care of them," Rich Miller said. "But I do see why some are concerned. If everyone has coverage then they will all come in to take care of things that they have been

putting off due to no insurance and then the medical staff will be overwhelmed with too many patients."

Applegate also expressed concern, stating that she is "glad it got through District Court but I am concerned about how long this is going to take to get

through the Supreme Court."

A couple of questions were asked by Commissioner John Miller, including the Keystone and Trans Canada pipelines and about the sentencing of the mentally handicapped. Schmidt had no comment on either topic.

Pigskin

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each week to The Telegram office by 5 p.m. on Friday. Of course, those who mail their entries to The Telegram at 215 South Kansas must make sure they are postmarked by 5 p.m. each Friday and they must arrive at the office with the Monday's mail.

Prizes must be picked up within three weeks.

You are only allowed to enter once per week but extra entry blanks for every member of the family are available at the sponsors' places of business.

Official entry blanks must be used; no reproductions will be allowed.

Entry blanks may be picked

up from these 2011 sponsors: Nex-Tech/Rural Telephone, Long Island Feed and Grain LLC/Island Insurance and First National Bank and Trust, Jamboree Foods, Moffet Drug, Valley Hope Association, Main Street IGA, United Northwest Federal Credit Union, Engel's Sales and Service Center Inc. and the Norton Telegram.