Almena

(Continued from Page 1)

the general contractor for the project.

Construction on the project started in March, but not before extensive fund-raising efforts. Cox explained that the total cost of the project was about \$550,000, which was funded largely through donations. Some of the funding also came from a loan and a USDA grant.

Along with a community center and city offices, the new building is also the new home to

the city's public library.

"This is a big accomplishment for the library," Cox said. "The old space wasn't nearly big enough and this area is much nicer. We're planning to have the community center space available for parties, receptions, family events and meetings."

Anyone interested in reserving the community center for an event is asked to contact the Almena City offices at 785-877-669-2425.



Kristen Brands, Amy Chandler and Rhonda Mees, all of Almena, help wrap hot dogs Friday afternoon at the Almena Community Center. Project leaders hosted an open house to unveil the new community center, city offices and library.

-Telegram photo by Carlleen Bell

State to host emergency alert test

On Wednesday, Nov. 9, Kansas radio and television stations, along with cable and satellite television companies will participate in the first nationwide test of the Emergency Alert System. Originating in Washington, D.C., the test will begin at 1 p.m. central time and will last for about three and one-half minutes.

During the test, the public will

requirements from Kansas State University this

summer. The graduates hail from 59 Kansas

counties, 32 states and 27 countries. Sixteen of

K-State's newest graduates also earned graduation

hear a message stating "This is a Test." The audio message will be the same for radio, television and cable television. Television viewers will also see a "text crawl" at the top of the screen that says "The Primary entry point has issued an emergency action notification for Washington D.C. until 2:15 p.m. (Eastern)."

"The national-level system is www.easalert.org

Local students earn degrees from K-State

a public alert and warning system that enables the President of the United States to address the American public during extreme emergencies. The system has never been used for that purpose, though, and its primary use is to warn of state and local emergency situations, such as severe weather events.

For more information, visit

Prosecutor now posted in Goodland

Kansas Attorney General Derek Schmidt announced recently that he has based one of his criminal prosecutors in Goodland to work closely with law enforcement and prosecutors in the western part of the state.

Assistant Attorney General Nicole Romine, who serves in Schmidt's criminal litigation division, began her posting in Goodland on Oct. 1. She will continue her duties handling criminal prosecutions for the attorney general's office, working with county attorneys on local prosecutions, and working on criminal appeals from her post in western Kansas.

"This new arrangement will help ensure that our office remains in close contact with the criminal justice needs of western Kansas," Schmidt said. "It is consistent with my commitment to be sure the attorney general's office services the entire state."

Romine added that she is looking forward to the challenges and opportunities of her new assignment.

"I am truly excited for the professional and personal changes this transition will bring about," Romine said. "I look forward to building positive relationships with local prosecutors and providing them with efficient access to the services of the criminal litigation division. My husband and I look forward to becoming a part of the Goodland community."

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Romine is the first full-time, general-assignment criminal prosecutor on the attorney general's staff based outside of Topeka in recent Kansas history. Schmidt also has three drug prosecutors posted with task forces in Southwest Kansas and Southeast Kansas.

"We're working to be good partners with our colleagues in local law enforcement agencies and local prosecutors' offices throughout the state," Schmidt said. "It's a priority for me that we work closely together."

Your sauce could be worth \$1 million

Have you ever tasted a pasta sauce from the supermarket and thought, "I can do better then that" or do you make a fantastic sauce, salsa, dip, etc.? That is what Dave Hirschkop of Dave's Gourmet thought, which is part of what motivated him to start his company that manufactures and markets award-winning sauces to millions of Americans every year.

The thing is, he's pretty sure he's not the only one in America who has a great sauce. That's why Dave is putting his money where your kitchen is by creating a national contest to determine where America's next great sauce, salsa or dip will come from.

"I know that somewhere someone is home making their own sauce because they know it's better than anything they can get at the supermarket," said Dave, whose sauces have won best in the industry awards two years running. "Well, I want that sauce. I want to manufacture it and bring it to people around the world. The only problem I've had in that equation was how to find it."

Enter Dave's brainchild: the Dave's Gourmet Recipe Challenge, which carries a grand prize of up to \$1,000,000 in sales royalties. Here's how it works:

Send Dave your recipe at www.davesgourmet.com Dec. 31.

Entrants have to warrant that they own that recipe and that they did not swipe it from their sister-in-law when she wasn't looking.

From Jan. 1-4, 2012, Dave's team will test the recipes and

be taste-tested by a panel from Dave's Gourmet and finalist sauces will be chosen and their owners notified between Jan. 12-14.

On Jan. 15 to 17, hundreds of food professionals attending the Fancy Foods Show in San Francisco will taste the finalists' entries and will vote for their favorite.

On Jan. 18, the winner or winners will be announced and notified.

Within two weeks of being notified, winners must sign some paperwork and collect their advance of \$2000.

The sauce will be produced for Dave's Gourmet's retailers and might have the winner's name right on the label.

The winner will receive royalties for six years, up to \$1 million.

Dave said, "Now, I wasn't anyone special when I started my restaurant and then moved into manufacturing sauces. I'm just like everyone else and that's why I know that somewhere out there, someone just like me is standing in their kitchen stirring a sauce that could very well be the best one in America. So, I'm going to find out where it is.'



honors for their outstanding academic work.

Degrees earned include nearly 300 bachelor's, nearly 170 master's, more than 40 doctorates and several associate degrees. Some students earned multiple degrees. Three students graduated summa cum laude, K-State's top graduation honor. Seven students graduated magna cum laude and six graduated cum laude. Summa cum laude graduates earned a 3.95 or higher cumulative academic average at

pain.

This

More than 500 students completed degree university. Students qualify for magna cum laude with an average of 3.85 to 3.949, and students with averages of 3.75 to 3.849 graduate cum laude.

Summer 2011 graduates had the option of participating in K-State's spring or fall 2011 commencement ceremonies.

K-State students earning degrees and students earning graduation honors include:

Graham County, Penokee: Scott Marion Helberg, Bachelor of Science.

Phillips County, Phillipsburg: Brodie Lane Van Allen, Associate of Applied Science.

Norton County, Norton: Janis Pabst Monier, Doctor of Philosophy in Sociology; Luke Daniel Pfannenstiel, Bachelor of Science.

the U.S., who are seeing tre-

mendous results. Animals that

had been lame, unable to climb stairs or jump up, are walking,

This Colby Community Col-

lege program accepts 27 students

each year for the on-campus

program. The college recently

received a \$960,000 grant from

the United States Department of

Agriculture National Institute

of Food and Agriculture to develop a Distance Learning Vet-

erinary Technology Program. It

is anticipated to start in January

2012 (pending Higher Learning

Commission approval).

running and playing.

College sets the pace for stem cell study

suffering from arthritis, hip

dysplasia, tendon, ligament and

cartilage injuries and other ail-

ments. Fat tissue is removed

from the animal; the stem cells

are separated and activated, and

then injected into the affected

areas. Within about a month of

the procedure, Rocky should be moving well, with little or no

technology is pioneered by

MediVet-America (http://www.

MediVet-America.com), based

in Kentucky. More than 3,000

stem cell kits have been sup-

plied to veterinarians across

advanced, drug-free

Colby Community College help cure dogs, cats and horses will become the first veterinary technology program in the U.S. to train students on in-house animal stem cell therapy. It was one of the initial veterinary technology programs established in the U.S., and is the only program in Kansas fully accredited by the American Veterinary Medical Association.

The patient is a 9-year-old neutered male Australian Shepherd/Blue Heeler mix named Rocky, which suffers from severe arthritis in his hips.

Adult animal stem cell technology uses the body's own regenerative healing power to

Audit

(Continued from Page 1)

Though in compliance with reporting standards, the audit report does cite some deficiencies in the way the hospital handles internal controls for financial reporting.

The deficiency cited, according to the report, is that the "(Chief Financial Officer) prepares bank reconciliations, EFT transactions and journal entries. Currently, no one is reviewing these reconciliations, transactions or journal entries. The CFO also has the ability to add and modify pay-

orrection

Terry Hillman's husband should have been anything that is wrong in a news story. Call our listed as Larry, not Harry, in the Tuesday edition of the Norton Telegram.

The Norton Telegram will correct or clarify

able vendor information and sign checks."

Because of this, the report explains, significant mis-statements or fraud could occur that wouldn't be detected in a timely manner.

The hospital's Chief Financial Officer Ryan Stover explained that the deficiency concern is very common for small hospitals.

"We just don't have the personnel to really segregate the duties (of financial review)," he said. "We do have internal controls in place to minimize the risks and review financial transactions of the hospital."

office at 877-3361 to report errors. We believe news stories should be fair and factual, and want you to tell us about any failure to live up to this standard.

choose a bank of semifinalists.

Sauces will be judged in five categories - taste, appearance, creativity, consumer appeal and the recipe's ability to be massproduced. In other words, if Dave has to hand-cut bay leaves from trees found only in the southernmost tip of Italy in order to make your sauce, it might be too difficult for him to massproduce.





Reduce Your Taxes

Colby Community College Tax Credits are still available

Receive a **60%** Kansas State Income Tax Credit on 2011 returns. Depending on your income, you may be eligible to receive a deduction resulting in further savings on your Federal Income Tax.

Examples	<u>\$10,000</u>	<u>\$1,000</u>
Less: Tax Credit, State of Kansas (60%) Approximate Savings on Federal Income Tax*	(\$6,000) <u>(\$2,500)</u>	(\$600) <u>(\$250)</u>
Estimated Net Cost for Contribution	\$1,500	\$150
All donations are eligible (no minimum).		

For tax credit details contact Chief Financial Officer Alan Waites at (785) 460-5402 or Nick Wells, Foundation Director, at (785) 460-4684.

*Based on taxable income above \$33,950 (single) or \$67,900 (married). Filing jointly (both have a "marginal tax rate" of 25%). Tax savings could be greater based on higher taxable income, thereby lowering the overall net cash flow for a contribution



