



Commissioners approve budget increase

By Karen Krien

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The county budget hearing was held at 9 a.m. on Thursday during the regular Cheyenne County Commissioners' meeting. Present for the hearing were Elmer Kellner and Helen Dobbs.

Cheyenne County has suffered losses, said Dale Patton, chairman. Those losses have especially been on personal property because of rulings made by the state

of Kansas. For instance, he said, compressor stations no longer have to pay personal property taxes because they lease their equipment. When everything was totaled, that cost the county \$764,000.

Kansas state legislators have allowed these entities to have all these personal tax advantages, Mr. Patton said, noting that ag producers are also blessed because taxes are going down on ag ground.

The county lost \$565,308 from

natural resources, principally gas, however, taxes on oil production was up \$207,035. We lost a total of \$502,000 in revenue, he said. There was also less sales tax but Mr. Patton didn't have the number.

Whatever the state takes away money, said Andy Beikman, commissioner, we have to make up on the local level.

Ernie Ketzner, commissioner, said the reason for the increase in

the budget was the county's health insurance. There were more health cost claims, he said, and we can't continue to have an audit that shows us running behind because we don't budget enough money.

This year, Mr. Beikman said, we were advised to budget the maximum amount, which we did. This way, we won't go in the hole. The auditor continually says that the county budgets too close, consequently, we robbed equipment

reserve to cover the health insurance shortage.

The bottom line shows that in 2012, to fund the budget, \$3,347,960 was needed. In 2013, the county will need \$500,000 more so taxes needed will be \$3,897,615.

Recently, Mr. Patton said, a senator in eastern Kansas, suggested that the state take away all counties mineral rights. Cheyenne County collects \$134,000

in mineral rights. Mr. Patton said he wrote the senator asking him to combine sales tax from all the counties and dividing it 105 ways so all counties would get a share. He also sent an e-mail. There was no response to either correspondence.

Mr. Kellner said when he had reviewed the budget, he noticed that there was nothing budgeted for the Good Samaritan Village — See BUDGET on Page 6



KALE DANKENBRING works on one of the motorcycles in his new shop at 314 W. Washington. Herald staff photo by Karen Krien

Motorcycle repair business now open

By Karen Krien

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Kale Dankenbring has opened High Plains Moto at 314 W. Washington, St. Francis.

The new business offers maintenance service and repair for motorcycles and all-terrain vehicles (ATVs). He will also be handling tires for these vehicles as well as apparel such as helmets and other gear for their riders.

He will also be selling used motorcycles and is interested in purchasing used motorcycles for resale.

"I love working on motorcycles," he said. "And, there is no reason to charge full retail or high labor rates in this business. Our number one goal is to be sure our customers can afford their motorcycle maintenance, parts and apparel."

To help get repairs done faster, Kale

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CHELSEI KABURECK prepares to wash and cut Kattie Jenick's hair.

Beautician opens shop

By Karen Krien

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Chelsi Dankenbring Kabureck has opened up CK Hair Design and Tanning 414 W. Washington, St. Francis. Just come in the bright, green door, she said, which is a welcoming entrance for walk ins as well as those having appointments.

Mrs. Kabureck, who has been in hair styling for the last 10 years, will be cutting and styling mens', womens' and childrens' hair. She also offers color services, waxing, perms and tanning.

Through September, she is offering

10-percent off any hair service.

She plans an open house from 1 to 5 p.m. on Saturday at the shop. At that time, she will also be offering retail specials, specials on tanning packages and having gift drawings.

CK Hair Design will be open Tuesdays from 10 a.m. to 7; Wednesdays from 10 a.m. to 3 p.m., Thursdays and Fridays, 10 a.m. to 6 p.m. Saturdays are by appointment only. Appointments can be made by calling 785-772-7096.

Walk ins, she said, are welcome.

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Denver band comes to St. Francis

The Denver Brass 5 quintet will be in St. Francis on Sunday at the St. Francis high school. There will be a workshop for students and other interested people as well as a concert in the late afternoon.

At 4 p.m. the Denver Brass quintet will perform a concert entitled "Denver Brass 5: Fanfares & Flourishes." Formed in 1981, the Denver Brass are 14 professional musicians who dedicate themselves to enhancing the quality of life of audiences by presenting fresh and exhilarating shows that feature all musical styles.

Tickets are available at the door and also at Bankwest, First National Bank, Western

State Bank, Milliken Law, Kite and Day, Frewen Insurance, Dr. Tim Poling and from St. Francis Music Club members.

The high school auditorium holds 330 people. Jim Milliken, who arranged for the event, estimates that there will be at least 90 students attending from St. Francis, Cheylin and neighboring towns.

That will leave 240 seats for those coming to enjoy the concert, Mr. Milliken said.

Mr. Milliken, local attorney, is a strong promoter of music and has taken many St. Francis and Bird City students and adults to play in the annual Christmas Brassfest hosted by the Denver Brass in Denver.

Earlier in the afternoon, the Denver Brass will present "Unlocking the Door to Performance Excellence" at 1 p.m. The workshop will be held at the St. Francis high school auditorium, 100 S. College.

Although the workshop is geared to kindergarten through grade-12 students, adults are welcome and encouraged to attend.

The students coming for both events are invited to a picnic in the park at 2 p.m. It will be served by members of the planning committee made up of the Jim and Ruth Milliken, Kari Gilliland, Rose Hengen, Sondra Bracelin and Louanne Isernhagen.

For more information, call 332-3421.

New regulations in school menu causes changes in food served

By Karen Krien

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The cafeterias at the St. Francis junior-senior high school and grade school have new food service managers this year.

Barb Holzwarth, manager in the junior-senior high school cafeteria, and Loretta Ford, manager at the grade school, have been employees of the school in the cafeteria kitchens for 16 years. They knew the basics of cafeteria work.

This summer, after being hired to fill the position of Alice Kinen, they went to schools and training. They found that, because of new federal regulations, things would be a lot different in the lunchrooms.

The biggest change they found was the fact that students could no longer get seconds if there was food left.

We were told that the extra servings on entrees tend to put weight on kids, Mrs. Holzwarth said. Consequently, both Mrs. Ford and Mrs. Holzwarth said, a lot of the kids are still hungry when they leave the lunchroom.

They told us, Mrs. Holzwarth said, that adults get used to eating more when they are kids and this habit carries with them through life. That is one reason why there are more obese people.

Students can still bring their lunches, she said, but this may be the only hot meal some of the kids get each day. She sees the older kids being able to go to convenience stores and load up on chips, candy bars and pop.

The younger students, Mrs. Ford said, don't have those privileges so some will just be hungry all day, then go home to a bag of cookies or chips, with pop to drink.

The junior-senior high cooks can offer salad bar to students and there is no limit on what they eat from the salad bar.

Neither were sure that the new regulations would achieve what they were supposed to but, they said they are following



BARB HOLZWARTH, food service manager at the junior-senior high school, fixes a colorful salad bar. Herald staff photo by Tim Burt

them, which includes two servings of fruits and vegetables at each lunch and limited proteins and grains. We can't even put out a salt shaker, Mrs. Holzwarth said. Breakfast regulations will kick in next year.

We are trying to present food that is colorful and pleasing, Mrs. Ford said. If it doesn't appeal to the kids, they won't even try it.

Sometimes, Mrs. Holzwarth said, it is a challenge just to get kids to try what is served.

We accept ideas for new recipes and ways to serve the different foods, she said.

In the junior-senior high, Mrs. Holzwarth said, we know the foods that most kids like. Instead of having mashed potatoes and gravy and roast beef on a bun, we have changed the name to hot beef sandwiches, a favorite of kids, and it basically is the same except is whole wheat bread instead of a bun.

Mrs. Ford said the younger children like different foods than the older ones. This year, there is a separate menu for the grade school printed in *The Herald* each week.

To help food service managers comply with the new regulations, the state has provided six weeks of menu plans. They can be changed some or foods traded.

The St. Francis school cooks are making more foods from scratch because they feel they have more control of the ingredients in them and are less expensive than prepared foods. They still make breads, rolls and cinnamon rolls from scratch.

Both managers feel that if they could just cook, serve the food, plan menus and order the food, they would be happier. However, with the title of manager, comes mountains of paperwork and following regulations.

They said that when the food they have ordered to fill the required menus doesn't come in, they find it to be a challenge. However, Mrs. Ford said, we roll with it and it works out.

We make it work, Mrs. Holzwarth said. The kids always get a good, balanced meal.

The highlight of the job is getting to know the kids and seeing them smile. Mrs. Ford said they might not

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LORETTA FORD, food service manager at the grade school, prepares a breakfast casserole.