

Belgium student talks about her country's favorite food

Brian Barnett, a 1998 Colby High School graduate, is currently in Belgium on an internship to teach students there English. As part of a continuing series, the Belgium students are submitting articles in English in an effort to build better international relationships. The following article was written by Virginie Degrande, 19, who lives on a farm in Belgium. She said she has one sister, Celine, and after she completes her studies would like to

teach languages. For those wanting to contact her directly, her e-mail address is: virginie_degrande@hotmail.com Barnett is encouraging people in Colby and Thomas County to correspond with these students to offer feedback on their English or to become better acquainted. In the fifth article, Degrande writes about chocolate. ***** Christopher Columbus discovered the chocolate at the end of the

15th century. Indeed the Aztecs drank chocolate before everybody. They considered it as a sacred drink (so only rich people could afford it) and they used the cocoa seeds as money. The Spanish invented the chocolate recipe by adding sugar and because of its success, this drink conquered Europe. When it arrived in Belgium, the chocolate was considered as a gift. In 1912, the Belgian confectionery created the praline (a filled chocolate mouthful) and to protect its delicate nature, an adequate packaging called "ballotin."



V. Degrande

The making
While holding between your finger this half an ounce of happiness, think about the long way to obtain this mouthful of pleasure, delight of gods. Chocolate comes from the seeds of cocoa which is a tree from equatorial countries. These cocoa seeds are roasted and powder is made from them. Then you mixed this cocoa powder with the cocoa butter, sugar and milk powder to produce chocolate. The Belgian praline can be different from taste, colour, form, decoration and this depends on the components and the choice of the cocoa seeds.
The chocolate virtues
The chocolate has different virtues as energy (very useful in sports). But it is also considered as an aphrodisiac or can be used in case

of anti-depression (it has a positive action for a nervous depression). Today, we also find a new sugar free chocolate for diabetics!
The chocolate in our society
The chocolate is very present in our daily life but we find it in our shops especially for some periods of the year as at Easter (with the little eggs), St Nicolas' day (with the little chocolate men) and at New Year's Day (with our famous truffles).
Belgian specialties
In Belgium, there are a lot of different sorts of chocolate. The three main variants are white-, dark- and milk chocolate. But it exists many other flavours for the chocolate: praline, coconut, peanut, vanilla, and liqueur. The most famous brands of chocolate in Belgium are: Meurisse, Galler, Jacques, L'Éonidas, C'Œur d'or.

A typical Belgian recipe is the hot chocolate
Ingredients:
-40 gram pieces of chocolate
-250 ml milk
-2 teaspoons sugar
Put the chocolate in a pan with little milk and mix it. Try not to have a lumpy mixture. When the chocolate is melt, take it away from the fire. Mix it with a whisk to obtain a smooth paste. Add the milk and go on mixing with bringing it to the boil. Choose a funny cup and pour the mixture in it. It is ready, drink it now!
NB: if it is cold outside, don't hesitate to add some alcohol.
A chocolate poem
"Oh chocolate, chocolate why are you chocolate?"
Other foods are only foods but chocolate is chocolate."

Irrigation exposition set for February here

The 15th annual Central Plains Irrigation Conference and Equipment Exposition will be held at the City Limits Convention Center in Colby on Tuesday and Wednesday, Feb. 4-5, said Donna Lamm, executive assistant. Offering an itinerary of the two-day event, Lamm said that on the first day beginning at 9 a.m. will be registration, and the opening of the exposition. The following are session topics and speakers for the event: "Center Pivot Sprinkler Packages Operational Characteristics," speakers are Derrel Martin, University of Nebraska-Lincoln; Terry Howell, USDA-ARS, Bushland, Texas; and Wendell Dorsett, Valmont Industries. Session 2, "Center Pivot Sprinkler Performance Evaluation," speakers are Danny Rogers, Kansas State University; Heermann; and C. Dean Yonts, University of Nebraska. Session 3, "Crop Water Needs," Joel Schneekloth, Colorado State University; Roger Stockton, Kansas State University; and Loyd Stone, Kansas State University. Session 4, "Living with Limited Water," speakers are Norm Klocke, Kansas State University; Schneekloth; and Freddie Lamm, Kansas State University. Session 5, "Understanding Irrigation Wells & Pumping Plants," speakers are Rogers; Bruce Reichmuth, Henkle Drilling & Supply Co., Inc.; and Gary Hecox, Kansas Geological Survey. Session 6, "SDI - System Layout & Design Considerations," speakers are Lamm and a fanner panel. Session 7, "SDI - System Main-

tenance & Management," speakers are Mahbub Alam, Kansas State University; Rogers; and Lamm. Session 8, "Water Economics & Policy", speakers are Wayne Bossert, NW Kansas GMD#4; Dan O'Brien, Kansas State University; John Ourada, NRCS; Scott Carlson, State Conservation Commission; and Art Buechle, Federal Crop Insurance Commission. Session 9, "Wastewater Utilization," speakers are Jake LaRue, Valmont Industries; Reagan Was-kom, Colorado State University; and William Kranz, University of Nebraska. Session 10, "Irrigation Scheduling Software" will be offered at six different times during the conference. "It is by sign-up only and limited to eight people each session," Lamm said. "It will run during all three concurrent technical sessions on Tuesday and during the first three on Wednesday." Registration for the two days is \$50, if received by Jan 16 and \$60 thereafter. It includes admittance to all sessions, the equipment exposition, a copy of the Proceedings, two lunches, all breaks, and the social hour. CEUs for Certified Crop Consultants are being applied for. Booth space is available for companies interested in exhibiting their products. For specific speakers' topics, information, to register or reserve booth space, contact Donna Lamm, CPIA executive assistant, at 785-462-7574 or donnalamm@yahoo.com or go to <http://www.oznet-ksu.edu/sdi/events/sdievent.htm>. A block of rooms has been reserved at the Comfort Inn.

Cosmosphere founder in Hutchinson dead at 81

HUTCHINSON (AP) — Patricia Brooks Carey, 81, who founded the planetarium that grew into a space museum housing the Apollo 13 and Liberty Bell 7 spacecraft, died Wednesday at Hutchinson Hospital. Carey launched the space museum in 1962 as a small planetarium in the poultry house on the Kansas State Fairgrounds. After moving to the science building at Hutchinson Community College in the mid-1960s, the planetarium grew from a two-person operation into a space museum attracting about 285,000 visitors each year and employing about 70 people. The museum features the multi-story IMAX Dome Theater, the Hall of Space Museum and such educational programs as the Future

Astronaut Training Program. The museum also is home to one of the most significant collections of American and Russian space artifacts in the world. Carey and the Cosmosphere's achievements were honored in June with the unveiling of 7-by-14 foot mural in the lobby of the museum's IMAX Dome Theater. To the extreme right stands a chicken, because of the Hutchinson Planetarium's start in the poultry house. Also featured are some of the space artifacts that the museum acquired and restored over the years. The oil-on-canvas painting includes two portraits of Carey. One features her in her early 30s, with her telescope. The second, shows her surrounded by young people of different backgrounds and races.

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