



Another Viewpoint

Do the right thing and vote in November

The Democrats are off and running.

They ushered in their convention in Denver Monday with an Obama-Biden ticket. Obama, as in Sen. Barack, and Biden, as in Sen. Joe. The ticket is being hailed as tough and ready to mow down the opposition.

Well, that's what the Democrats say.

Next Monday, in St. Paul, the Republicans will open their convention with a McCain-Romney ticket. McCain as in Sen. John and Romney as in former Massachusetts governor.

We might be a little ahead of ourselves, but it's fun getting in on the guessing game, too. The ticket will be hailed as tough and ready to mow down the opposition.

Well, that's what the Republicans will say.

A year or so ago, Sen. Hillary Rodham Clinton was expected to be the Democratic Party's presidential nominee. That didn't happen.

A year or so ago, former New York City Mayor Rudy Guiliani was expected to be the Republican presidential nominee. That didn't happen.

Instead, both Clinton and Guiliani will have roles at their respective conventions as keynote speakers.

What a difference a year made.

As soon as the conventions exit Denver and St. Paul, the gloves come off and the fight begins. Hold tight; it'll be breath-taking. And when the final bell rings and the fight is called a draw, then that's when we, the voters, step in.

If you are not registered to vote, we would strongly suggest you do so. And if you are, make sure you show up at the polls on Nov. 4.

Each presidential election year they tell us, "This will be the most important election this country has ever held.'

So, now in 2008, "This will be the most important election this country has ever held." Of course, we disagree. One is no more important than another. We have been through many, many, many presidential elections over the years, and each one, in its own way, was important.

We will do our duty and vote. Then, regardless of which candidate ends up in the White House, we will stand behind that man as our president and as our commander-in-chief. And it would be awfully nice if the crazies on the 24/7 cable news channels would feel the same way. And quit stirring the pot after the fire's out.

Go, Barack!

Go, John!

Go vote!

- Tom Dreiling, The Norton Telegram

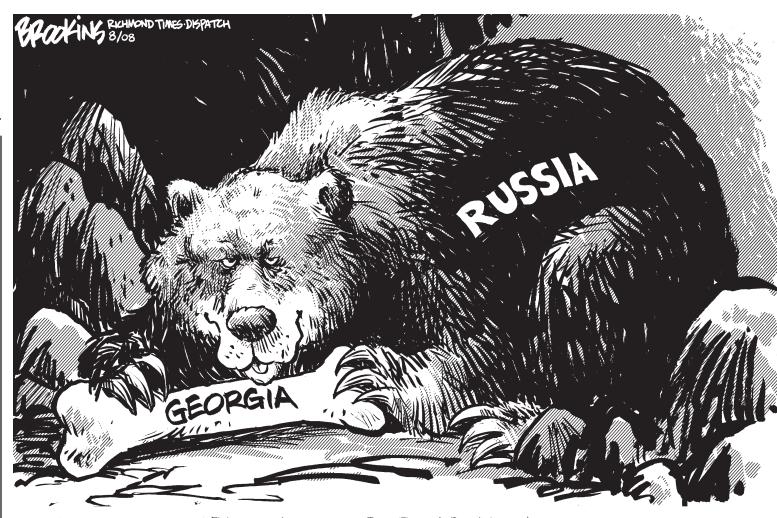
Where to write, call

U.S. Sen. Pat Roberts, 109 Hart Senate Office Building, Washington, D.C. 20510. (202) 224-4774

U.S. Sen. Sam Brownback, 303 Hart Senate Office Building, Washington, D.C. 20510. (202) 224-6521

U.S. Rep. Jerry Moran, 2202 Rayburn House Office Building, Washington, D.C. 20515. (202) 225-2715, Fax (202) 225-5124

State Rep. Jim Morrison, State Capitol Building, 300



I'M JUST GETTING MY STRENGTH BACK AFTER COMING OUT OF HIBERNATION ..."

Chasing that missing parking pass

I started out Monday with the Kansas Democratic delegation breakfast at the Doubletree In at the Denver Tech Center south of downtown, and then began the search for a parking pass and getting to the Pepsi Center.

The young man at the parking pass counter at the Hampton Inn Downtown Suites asked what paper I was with and said he did not find me on the list. He said I could call Pat to get a pass.

I called Pat, but we got cut off so called back and left a message. A little later I was talking to Pat Schiefen at The Goodland Star-News when Pat called about the parking pass. He said he would take care of me as he plays ball in Hutchinson in the summer and told the guy at the counter to give the 'guy from Kansas' a parking pass.

Whew, that was a relief and after getting started out on the wrong direction I found my way to the Auaria Campus parking garage, which is sort of conveniently located a few blocks from the Pepsi Center and a few more blocks from Invesco Field.

There were two check points before getting to the Pepsi Center.

At the first they checked the credential badge and let you through.



was open and I went inside to check things out. The press seating was on the third level and sits to the back and the speaker's right from the podium so what we see is sort of the back side of the person speaking, but can see what the delegates are doing on the floor.

Shortly after the first session opened I was able to spot the Kansas delegation on the floor to my right about one quarter of the way around from the podium and next to the Texas delegation.

Once the invocation and national anthem were finished the first order of business for the delegates was the adoption of the credential committee report. During the long primary season the question of what would happen with the delegates from Florida and Michigan was a big issue with important consequences if in the convention.

In past conventions the credential battles were hard fought and sometimes the outcome would be the telling point as to which candidate had the control of the majority of the convention.

That has become less and less of a problem, but for months it appeared such a floor fight was coming at the Denver convention.

Second on the agenda was adopting the rules committee report including the rules adopted to run the convention. Again this went off without a hitch, and there were no minority reports from the floor.

Next on the agenda was the election of the permanent convention chair and co-chairs. Gov. Howard Dean national Democratic Party Chairman nominated as permanent chair Nancy Pelosi, Speaker of the House from California and nominated as co-chairs Gov. Kathleen Sebelius, Atlanta Mayor Shirley Franklin and Texas State Senator Leticia Van de Putte.

With that approved Dean handed the convention gavel to Pelosi and the Democratic Convention was through the first orders of business.

My effort to get a floor pass, however, had hit a snag and I found myself chasing around



SW 10th St. Room 143-N, Topeka, Kan. 66612. (785) 296-7676 e-mail: jmorriso@ink.org web: www.morrisonfamily.com

State Sen. Ralph Ostmeyer, State Capitol, 300 SW 10th St., Room 128-S., Topeka, Kan. 66612, (785) 296-7399 ostmeyer@senate.state.ks.us

155 W. Fifth St. Colby, Kan. 67701

(785) 462-3963 fax (785) 462-7749

COLBY FREE PRESS

(USPS 120-920)

State award-winning newspaper, General Excellence, Design & Layout Excellence, Column Writing, Editorial Writing, Sports Columns, News, Photography. Official newspaper of Thomas County, Colby, Brewster and Rexford.

> Steve Haynes - Publisher s.haynes @ nwkansas.con

NEWS

Patty Decker - Editor pdecker @ nwkansas.com

Jan Ackerman - Reporter kackerman @ gmail.com

ADVERTISING

Jasmine Stewart - Advertising Manager j.stewart @ nwkansas.com

Heather Woofter - Advertising Sales hwoofter @ nwkansas.com

Steifon Matthews - Graphic Design smatthews @ nwkansas.com

BUSINESS OFFICE

Evan Barnum - Systems Administrator support @ nwkansas.com

NOR'WEST PRESS

Jim Bowker - General Manager Richard Westfahl, Lana Westfahl, Becky Foster, Jim Jackson, Kris McCool, Betty Morris, James Ornelas, Cheryl Holub, and Amanda Campbell

THE COLBY FREE PRESS (USPS 120-920) is published every Monday, Wednesday, Thursday and Friday, except the days observed for Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Christmas Day and New Year's Day, by Nor'West Newspaper, 155 W. Fifth St., Colby, Kan., 67701.

PERIODICALS POSTAGE paid at Colby, Kan. 67701, and at additional mailing offices. POSTMASTER: Send address changes to Colby Free Press, 155 W. Fifth St., Colby, Kan., 67701

THE BUSINESS OFFICE at 155 W. Fifth is open from 8 a.m. to 6 p.m. Monday to Friday, closed Saturday and Sunday. MEMBER OF THE ASSOCIATED PRESS, which is exclusively entitled to the use for publication of all news herein. Member Kansas Press Association and National Newspaper Association.

SUBSCRIPTION RATES: In Colby by carrier: 4 months \$40, 8 months \$56, 12 months \$74. By mail within Colby and the nine-county region of Thomas, Sheridan, Decatur, Rawlins, Chevenne, Sherman, Wallace, Logan and Gove counties: 4 months \$53, 8 months \$65, 12 months \$82. Other Kansas counties: 4 months \$60, 8 months \$70, 12 months \$85. All other states, \$85. 12 months

It was the second checkpoint where the security check was similar to getting on an airplane. If you had a laptop, which many reporters were carrying you had to open it and turn it on, and any camera you were asked to turn it on and let the security person see the image on the screen. Then she handed the bag to the next security guy who handed it back to you after you went through the checkpoint.

That was still about two blocks from the Pepsi Center where a line was beginning to form in front of the doors. The media entrance

they all went to Clinton.

When Obama had enough delegates that neither of the two states in question would change the balance the whole credential question became something of a moot point. However, until the credential committee report was adopted it mattered to those from Florida and Michigan.

The floor of the convention was not packed with delegates at the opening, but nearly all the delegates from Florida and Michigan were on hand to cheer and vote loudly to adopt the credential report giving them full delegate votes

to find the right place to ask for the pass. At one point I thought I had it made, and was talking to KLOE's Curtis Duncan while I was in line, but when I got to the front of the line I was told it was the wrong line. So much for that, but I think I have found the right place to ask finally. – Tom Betz

Tom Betz is editor of the Goodland Star-News and a longtime observer of Colorado politics. He formerly was editor and publisher of the old Lamar Daily News in Colorado, which was run by his family for many years.

Cake recipe a winner

The angel food cake took 12 egg whites, which is how the golden angel cake was born.

Rhonda said her mother was a thrifty farm wife with the usual barnyard fowl population. The family ate a lot of eggs, and Mom made a lot of cakes, including a nice angel food which required a dozen whites.

This left a dozen yolks, and it would have been a sin to throw out perfectly good food. So a second cake - the golden angel cake - always accompanied the angel food.

The golden angel cake took its name from the yellow coloring brought on by the egg yolks and lemon flavoring.

Rhonda admitted she was never a big fan of the golden angel cake, not liking the lemon flavoring very much.

But the cake was always a big hit at home, so when it came time for young Rhonda to make a cake for 4-H to take to the county fair, that's the one she chose. To her immense surprise, she got a purple ribbon and a trip to the state fair.

At state, she got another purple. The cake was a hit everywhere it went — except with one aunt, who said that when she tried the recipe, it flopped.

This information was conveyed to me in a



whisper as we sat on the front row of the food auction at the fair.

The famous golden angel cake had won the grand champion prize and was being sold for more than I could afford to the very woman who invented the recipe.

Note to self: never bid against a grandparent at any 4-H auction.

Rhonda told me that her husband was going through some old recipes and came upon the golden angel cake just about the time their son needed to make something for 4-H to take to the fair

Father and son put their heads together and decided that if the recipe was good for a visit to the state fair once, it was worth another try by another generation.

cake - Rhonda's a lot like her mother the golden angel cake was whipped up by the third generation. And, after winning the top prize, it's heading for the state fair again.

Rhonda and her mother were good enough to share the recipe for this popular dessert, but I haven't had a chance to find an angel food cake recipe yet and it'll be a sin to waste those perfectly good egg whites. Yep, I'm a lot like Rhonda and her mother.

State Fair Golden Angel Cake

- 12 egg yolks
- 2 cups sugar
- 2 cups cake flour
- 1 cup boiling water
- 2 tsp. baking powder
- 1 tsp. lemon extract

Beat egg yolks and sugar until light lemon color and fluffy. Sift flour and baking powder together three times. Add flour mixture, then add the boiling water a bit at a time while mixing. Add extract. Mix until the batter appears well combined. Push gently into an ungreased tube cake pan. Bake at 350 degrees for 50 to 60 minutes. — Cynthia Haynes

Cynthia Haynes is co-owner of Nor'West So while the family enjoyed an angel food Newspapers and its chief financial officer.

Mallard Fillmore

 Bruce Tinsley

