



VERA SLOAN/Colby Free Press

Linda Sowers has been making people happy with food on sale day in Colby for nearly 12 years, especially with her homemade pies. She makes anywhere from 5 to 10 pies a week depending on how big the livestock sale is at Colby Livestock Auction, and says coconut cream seems to be the all time favorite.

Cook makes sale barn the place for good food

By Vera Sloan

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It just isn't normal for good smells to come wafting from a livestock sales barn, but try parking at the front door of the Colby Livestock Auction on Thursdays, and take a whiff!

The smells are coming from the sale barn cafe that's a "that's been there forever" kind of business.

The cafe has been run by several different cooks over the years, and probably few can compare with Linda Sowers, who will celebrate 12 years in November of cooking for people looking for just plain good food.

Sowers, who grew up in a large family near Healy, said she "sort of" learned to cook growing up at home, but after her marriage to Byron Sowers, from Colby, she had a good subject to try out her every increasing cooking skills.

She said she's always worked, because being a farm girl and then a farm wife and raising seven children is work.

When the Colby Livestock Auction needed someone to run the cafe, she thought she'd try her hand at it.

"There were three of the children still at

home," she said, "so I put them to work one day a week. Since I home schooled, it was a good learning opportunity for them to learn to do the math when customers paid their bill, they learned to meet people and how to interact with other people, and we had fun working together."

Sowers said she normally serves from 35 to 60 people on sale day, depending on how big the sale is. On horse sale and sheep sale days, it increases to over 100 to come to get eats.

The menu is varied, depending on the season, but hamburgers, cheeseburgers, fries, and pie is always on the menu. She makes homemade stew and soup during the winter months, to go along with the burgers and fries, and says she has made every kind of pie except mincemeat.

She makes from five to six pies every week, sometimes homemade cinnamon rolls, and days when they sell horses and sheep, she makes at least 10 pies.

She said her crowd isn't just livestock buyers and sellers, but is a cross section of people from the community who come to eat, especially for the homemade pie.

A day's groceries will cost anywhere from \$150 to \$300. Sowers said business has doubled since she first started her business in November of 1999. She said she buys her grocer-

Thanks for all you do!



Pictured: Donna Inlow. Other treasured employees: JoAnne Brown, Jennifer Woofter, Lori Woodall, Verna Wiens, Quinnlyn Woofter.

Inlow Interiors

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Convention Center
462-6565 for reservations

**Thanks to all
the women in
the community
for your hard
work and
dedication!**