Display your charity



This photo of the 2010 Kiwanis fireworks is a reminder that the Colby Kiwanis Club is once again accepting donations for the Fourth of July display. To donate, send a check to Kiwanis Club, Box 501, Colby, Kan., 67701

Student takes part in tractor design contest

Selden native Andrew Broeckelman, a K-State senior ma- own tractor and document their market research, testing and joring in biological systems engineering, was part of the K-State A team that took first place in the American Society of Agricultural and Biological Engineers' 14th Annual International Quarter Scale Tractor Student Design Competition.

The competition was June 2 through 5 in Peoria, Ill. This is the eighth time the K-State A team has won the international championship and the twelfth time the team has finished in the top three of the competition.

versities. For the event, the student teams had to build their building and testing their final design.

development. They then presented their design to a mock corporate management team and demonstrated its performance capabilities in a live tractor pull.

The K-State A team earned first place in written report and design performance and placed first in two of the tractor pulls. The team also took second and third in their other two tractor pulls.

The students volunteer many hours of their time to secure This year's main competition featured teams from 27 uni-funds and to design their tractor. They spend even more time

Colby Sears gets recognition

The Sears Hometown Store of Colby this annual award. has been named a 2011 Sears Hometown locations throughout the United States to help support their community. to receive this national recognition.

percent of hometown stores can receive Even though they are locally operated,

This year, each store receiving the Store Premier Dealer. Colby is one of award will be given the opportunity to the 280 stores out of the 920 hometown participate in a charitable event in 2011

The concept of a hometown store The award recognizes stores across is different from larger Sears stores. the county that consistently offer the Hometown stores provide an assortgreatest customer services, outstand- ment of appliances, tools, electronics, ing store performance and standards fitness equipment and lawn and garden and exceptional demonstrations of lo- merchandise, but are owned and operat- line at www.searshometownstores.com. cal community involvement. Only 30 ed by a member of the local community.

they still associate with the larger retail

"To be honored as a Premier Dealer is a great achievement not only for our store, but also for the community we strive to serve everyday," Sherry Mc-Donald, owner and operator of the Colby store, said.

For information, visit the Colby store at 1937 S. Range Ave, Suite 1, or go on-

Grilling can be dangerous, so make room for food safety, quality issues

The first outdoor meal of the at the end of the season, before tious, as spraying oil onto a heated and vegetables with a spatula or and tenderloins are examples) and refrigerate. Reheat extras to season can be cause for celebration, yet as the grilling season progresses, backyard chefs who may run short on time or become distracted by conversation with family or friends can jeopardize food safety, quality – and property.

Moving a meal outdoors can keep the heat out of the kitchen, but doing so does add some food safety steps, said Karen Blakeslee, K-State Research and Extension food scientist.

Blakeslee, who as K-State's Rapid Response Center coordinator spends working hours answering food and food safety questions, also enjoys cooking outside. Her tips to prevent food safety and outdoor cooking mistakes in-

• Position a grill away from home, garage or other structures, such as a covered patio, and out from under trees

• Clean the grill at the beginning

storing.

• Invest in grill tools, including long-handled spatulas and tongs, grill basket for smaller food items such as cut fruits or vegetables to be grilled and hot mitts.

• Preheat grill. If using a gas grill, allow time for the grates to heat; if using charcoal briquettes, allow time for coals to ash and flaming to subside.

• Oil grill grate to prevent food from sticking. If using a charcoal grill, preheat the grate along with the coals; if using a gas grill, heat the grill first. Protect hands with a hot mitt and tongs and lightly brush the grill grate with cooking oil. Blakeslee sometimes uses tongs and a small wad of aluminum foil that she dips into cooking oil to swab the grill grate.

Oiling a cold grill is less effective because the cooking oil evaporates. Also, a new spray product is being marketed for grills, but of each season, after each use, and consumers are advised to be cau-

fire hazard.

• Reserve separate utensils for raw and cooked foods. Reserve one plate or platter for taking raw meat or poultry to the grill and a second clean plate or platter, spatula or tongs for removing cooked food from the grill and serving.

• Grill uniform patties or cuts of meat and poultry for more even cooking time; covering grill also can aid uniform cooking process.

Start meats and poultry first; consider size in estimating cooking time for cut fruits and vegetables, which typically take less

(and not used for raw meats and poultry).

• Wash hands frequently, particularly after handling foods and other, non-food activities.

• Check done temperatures with a meat thermometer. Insert meat thermometer from the side to check done temperatures of patties or other cuts of meat one-inch or less in thickness, as the probes on the thermometers typically has a dimple (temperature sensor) that must be inserted in the meat or poultry to measure temperature.

Whole cuts of beef, lamb, pork time to cook; turn grilled fruits and veal (steaks, chops, roasts

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surface or near a flame can be a tongs reserved for that purpose should be cooked to 145 degrees T before serving in F; ground beef, pork or turkey should be cooked to 160 degrees F, and poultry should be cooked to 165 degrees F.

> • Keep food covered, and out of direct sunlight.

single layer in a shallow pan, cover mannutrition/. with food-safe wrap (vented at the corner to allow steam to escape)

two to three days; or wrap, label and freeze for future meals.

Information on food, food safety and managing summer meals successfully is available at local K-State Research and Extension · If grilling extras for future offices and online: www.rrc.ksu. meals, place cooked foods in a edu and www.ksre.ksu.edu/hu-

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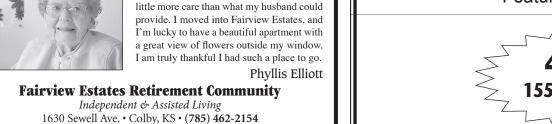
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