

from our viewpoint...

Country weeps, celebrates heroes

Sunday Americans all across the country paused to remember the tragic events of Sept. 11, 2001, and special memorial services were held in thousands of cities to commemorate the 10 years since the attacks.

In New York City at ground zero the new memorial was unveiled and there were many tears for the people who died along with the more than 400 firemen, police and port authority officers who died trying to save people and battle the fires.

The firemen, police and port authority officers were credited with saving hundreds of lives by clearing floors high up in the towers before they fell down.

As with any tragic event we learn things about ourselves and look for the heroes and the good things that come out of the smoke and debris from the attacks.

The big lesson for all Americans to remember is the attack on the World Trade Center was not only an attack on America, but people from any countries worked in those towers making it truly an attack on the world.

In the 10 years we can look at the number of other terrorist attacks around the world, and continue to believe we live in the best country in the world.

Remembering those who died in the attacks on the World Trade Center and the Pentagon is important, and honoring those from Flight 93 who forced their plane to crash in a field in Pennsylvania deserve to be honored for their sacrifice.

Our main lesson should be that the terrorists may have made us gasp a bit when they flew those planes into the buildings, but the indomitable American spirit continues to show through.

As a country we cannot let the terrorists win, and we need to educate our children about these events and that while tragic they have been a way to redefine our commitment to win the War on Terrorism. As with the War on Drugs it is not an easy task, and probably in truth neither "war" are really winnable in the.

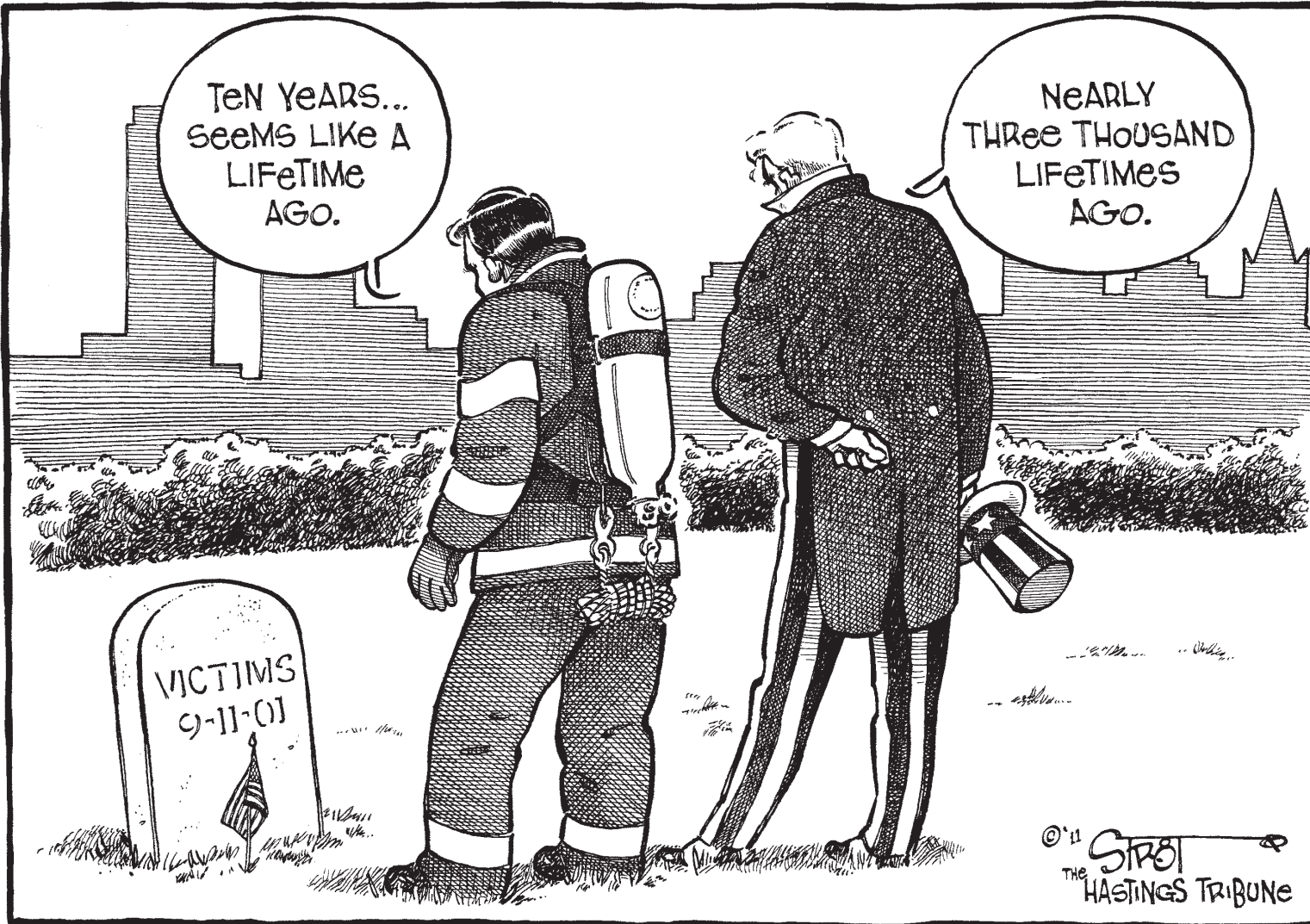
Terrorists will always try to change people and intimidate them through violence and the more bombs they set off the more they feel they are gaining. Terrorists try to use violence to change people's beliefs, and the toughest thing to kill is an idea or belief.

We certainly remember where we were when the attacks happened, and remember thinking we knew people who worked in those towers. We were relieved when we found out those who had worked in the towers had been moved to another building nearby, and had a birds eye view of the events from their building roof until they had to run for safety when the towers fell causing a huge smoke and dust cloud covering much of downtown Manhattan.

It was great to have a good crowd of more than 300 come listen to the U.S. Navy Country Current on Saturday at Max Jones and as they played we could feel the patriotism in the crowd.

The new Northwest Tech Vets group put on a solemn and wonderful memorial service Sunday evening. It is fitting the service was held at the Derrick Lutters Memorial Armory where we can be reminded of the ongoing sacrifice our people in service continue to make for their country.

The lessons are relearned for each generation in different ways. For some it has been world wars or police actions, then Southeast Asia and the Middle East. Americans continue to march forward and confront the world with a confidence in our ability to overcome anything we face. I might take some time - 10 years to kill Osama bin Laden - but we will get there eventually. Remember and celebrate being American. - Tom Betz



Santa Fe photo exhibit stirred memories

The traveling bug got us again, and we decided to check out a photography show in Santa Fe, N.M., a retrospective winnowed from 10 years worth of exhibitions.

The gallery sent us a brochure about a month ago on their latest show of mostly black-and-white prints. It looked interesting, we hadn't been to Santa Fe in several years and we were in Colorado already, so we decided to head south.

The show was all it promised to be and more. We were mesmerized by pictures from the World War II years - Hitler greeting Mussolini for the first time, a soldier wading ashore on D-Day and the famous photo from *Life* magazine of a sailor kissing a nurse in Times Square on V-J Day.

Then there were the 1960s and '70s. We remembered those. There were the famous shot of John F. Kennedy Jr. saluting his father's casket and the one of Jack Ruby killing Lee Harvey Oswald. Dr. Martin Luther King was featured in several, being arrested, speaking, the day of his death.

There were photos of Woodstock and protests and one poignant one of the Brown sisters walking to their segregated school along the railroad tracks in Topeka.



cynthia haynes

• open season

Steve and I especially liked that one. He had worked for the Santa Fe Railway, switching trains on those same rails 15 years later. It's still a little hard to think that one of the biggest victories of the Civil Rights movement was won in abolitionist Kansas: the Brown versus the Board of Education ruling by the U.S. Supreme Court that outlawed segregated schools.

Further on were color photos from the Sept. 11, 2001, terrorist attacks.

The pictures - three generations worth of memories - were hanging there. The gallery owner said he and his wife put the show together to celebrate the shop's 10th birthday. It took about a year to gather the prints, many of which were for sale for more than you'd believe.

The show was wonderful, and we loved the art, but left with our pocketbooks intact.

Santa Fe is always a busy place, especially down by the square, where Indians sell their

wares on blankets in front of the old Palace of the Governors.

This week, however, the place was a zoo. There were people everywhere.

We had stumbled upon the annual Indian Market. The square and every street for three or four blocks around it were covered with little white tents with Native Americans selling everything from modern to traditional artwork. While jewelry and pottery predominated, other crafts included textiles and painting.

A couple of stages were set up for shows, but I only saw a little of one of them.

I didn't have much time and, over the years, I've looked at and purchased a few nice pieces of both jewelry and pottery. I wanted to see something different, so I headed over to the area set aside mostly for Alaskan tribes.

I found a bracelet that I love. It's a small strip of hide about 1 1/2 inches wide with no adornment. It doesn't look like much, but it's pretty and soft and I like it. I'm also pretty sure it's made by a real Eskimo, since everyone at the show had to be certified as a native American craftsman.

It also was one of the least expensive pieces of Indian art I'm every likely to find.

Try a little tenderness

Recent consumer research has shown there's a segment of the U.S. population that is willing to pay more for tender and very tender cuts of beef. So how do you determine what is tender and very tender?

Some would argue, "We all know what a good, tender steak is because we've had one and enjoyed every bite." Sure you know what you like and I know what I like, right?

A tender cut of beef is easy to chew. You can almost cut it with a fork. No gristle. Now that's a tender steak.

But is there any way to tell for sure? Visually you can't see tenderness. Sometimes even with a Grade A Prime cut of beef you may receive a less than tender piece.

Today, the discerning steak lover wants a guarantee that the particular cut of beef he/she is about to order in a restaurant or buy at the supermarket, is indeed tender or very tender.

Retailers, packers and now livestock producers have heard this reverie and are listening. They all understand the customer is right, give the people what they want and in this case, there may very well be a positive adjustment to everyone's bottom line.

To ensure the livestock producer, packer and retailer can deliver a tender, very tender cut of beef, the ASTM subcommittee on Livestock, Meat and Poultry, Marketing Claims has nearly completed its efforts to establish a standard for beef tenderness, according to Mark Nelson, Kansas Farm Bureau Commodities Division.

"This standard will allow us to numerically



Insight this week

• john schlageck

define cuts of beef that are either tender or very tender," Nelson says. "This is important because consumers will then know for certain what they are buying meets these standards."

Nelson says this program isn't in place yet and may not be for up to another year. He believes it is important that livestock producers understand this is coming down the pike and they should be talking to their packer-buyer once these tenderness standards are in place.

"It's up to us as beef producers to go to our packer buyers and ask them, 'Hey are you paying a premium for tenderness?'" Nelson says. "We need to ensure we as producers are paid for stock that grades tender and very tender."

So how will tenderness be determined in beef carcasses?

There are many variables that contribute to beef tenderness, Nelson notes. To begin with you have livestock genetics and age. Then there is grade including select, choice and prime. In addition, the amount of marbling although this deals more with the taste of the cut of beef.

One measure of tenderness in the industry is the Warner-Bratzler, developed at Kansas State University and the slice shear force test.

These measures are based on the amount of pressure it takes to cut a steak. It mimics the pressure it takes to push you knife through a cut of beef.

According to Warner-Bratzler, a steak that requires 3.9 kilograms of pressure to slice through the beef may be a very tender cut, Nelson says. One that requires 4.4 kilograms may be labeled tender. Anything above that will be considered a common cut of beef.

Nelson notes that while the U.S. beef industry remains the gold standard around the world, there are still roughly 17 percent of the carcasses processed in this country that will not make the cut as tender or very tender.

"Our goal with this standard is to sort out carcasses and pieces of meat based on tenderness," Nelson says. "One day in the not too distant future everyone who buys a cut of beef will be able to look at the label and see whether its tender or very tender along with the grade, weight and price."

These continuing efforts, including the proposed tenderness standards are vital as the livestock and meat industries adopt new technologies and more of us pay, or are paid for, the many and varied livestock and meat attributes delivered. And as always, beef producers will continue to listen to and produce products for the consumer.

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