

## Children's day to shop



One of the kids who took advantage of the annual Goodland Churches Thrift Store Kids Christmas Shop that was Saturday, June 10. Kids were able to bring a list and one of Santa's elves would help them find gifts for their family members. Other elves would wrap the gifts. The store provides the shop each year for kids.

Photo by Pat Schiefen/The Goodland Star-News

# Stewardship deadline Jan. 13

The ranking period cut-off date for the Conservation Stewardship Program is Jan. 13, U.S. Department of Agriculture's Natural Resources Conservation Service announced last week.

Producers interested in the stewardship program should submit applications to their local Conservation Service office by the deadline so their applications can be considered during the first ranking period of 2012.

"CSP is one of our most popular conservation programs, and we expect to receive many applications," National Resource Conservation Service Chief Dave White said. "I encourage all farmers and ranchers who are interested in applying to contact their local Conservation Service office as soon as possible so they can meet the deadline."

The Stewardship program is offered in all 50 states and the Pacific and Caribbean areas through continuous sign-ups. The program provides conservation benefits including improvement of water and soil quality, wildlife habitat enhancements and adoption of conservation activities that address the effects of climate change.

Eligible lands include cropland, pastureland, rangeland, nonindustrial private forest land, and agricultural land under the jurisdiction of an Indian tribe.

A Stewardship program self-

screening checklist is available to help potential applicants determine if the program is suitable for their operation. The checklist highlights basic information about eligibility requirements, contract obligations and potential payments. It is available from local Conservation Service offices and on the Conservation Stewardship Program Web page <http://www.nrcs.usda.gov/wps/portal/nrcs/main/national/programs/financial/csp>.

As part of the CSP application process, applicants will work with field personnel to complete the resource inventory using a Conservation Measurement Tool. The tool determines the conservation performance for existing and new conservation activities. The applicant's conservation performance will be used to determine eligibility, ranking, and payments.

In 2010 alone, nearly 21,000 applicants enrolled in the Stewardship Program, putting additional conservation on 25.2 million acres — about the size of the state of Kentucky — to improve water and soil quality, enhance wildlife habitat and address the effects of climate change.

Visit the National Conservation Service Web site, <http://www.nrcs.usda.gov/wps/portal/nrcs/main/national/home> and connect with the Sherman County Conservation Service office, 210 W. 10th, (785) 899-3070.

## correction

On Page 1b of the Friday, Dec. 16, edition of The Goodland Star-News the recipe for Chef Alli's Who's Cookin' Now? column was missing some of the directions for cooking the pork roast. This was due to reporter error. The corrected recipe follows.

Chef Alli's fruit-stuffed roast pork

Recipe from Cook's Illustrated, Sept. 2007, by the way of Rob Russell, Ace of Hearts BBQ Specialties, tweaked by Chef Alli.

1 cup apple cider  
1/2 cup cider vinegar  
3/4 cup packed dark brown sugar

1 large shallot, peeled, thinly sliced  
1/2 cup dried apples, packed lightly

1/2 cup golden raisins  
1/3 cup chopped dried apricots  
1/3 cup dried cranberries  
1/4 cup dried cherries

1 tablespoon grated fresh ginger  
1 tablespoon yellow mustard seeds

1/2 teaspoon ground allspice  
1/4 teaspoon red pepper flakes  
2 1/2-3 pound boneless center-cut pork loin roast, double-butterflied by your butcher to approximately 1/2 inch thickness all across, when laid out flat

Kosher salt and freshly ground black pepper, to taste

Bring all ingredients except pork roast to a simmer in a medium saucepan over medium-high heat; cover saucepan and reduce heat to low, cooking ingredients until fruits are quite softened, approximately 20

minutes. Strain this mixture through a fine-mesh sieve, reserving the liquid to use as a basting glaze.

Meanwhile, preheat oven to 450 degrees. Place prepared roast onto a clean work surface and cover with plastic wrap. Using the smooth side of a mallet, pound out the thick parts of pork loin until pork loin feels even all across; season to taste with kosher salt and freshly ground black pepper. Spread prepared filling out over seasoned roast, leaving a 1/2 inch border around the edges like a picture frame. Starting with one short side of the roast, roll it up very tightly. Secure rolled roast with kitchen twine at 1 inch intervals; season outside of roast with kosher salt and freshly ground black pepper. Place roast onto a foil-lined baking sheet that has been coated with a bit of canola oil. Roast, uncovered, for 15-20 minutes or until roast is nicely browned. Reduce heat to 350 degrees and continue to cook until internal temperature of roast is 130-135 degrees. Remove roast from the oven and tent with foil, letting rest for 15-20 minutes to let roast continue to raise in temperature. While roast is resting, warm reserved basting glaze. Slice roast and slather with warm glaze to serve.

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The Goodland Star-News will correct any mistake or misunderstanding in a news story. Please call (785) 899-2338 to report errors. We believe that news should be fair and factual. We want to keep an accurate record and appreciate you calling to our attention any failure to live up to this standard.

# Corporation donates money to the arts

An entity that started the ball rolling on what became Wheat Ridge Acres Retirement Community made its final act of donating \$1,200 to the Carnegie Arts Center.

The Senior Housing Corporation bought the land around 1997 from the Wendell White Estate with donations from local businesses and individuals, with the intention of building an assisted living center.

The company that built Wheat Ridge then bought the land from them.

The City of Goodland, Sherman County and the First National Bank were the biggest donors. With the sale of the land their donation was returned.

The group was also responsible for buying the bronze statue "More than Words" by Greg Todd that is

in front of the Goodland Public Library.

The group was most active from 1997 to 2003.

Members and former members are Ron Vignery, Carol Sanders, Brenda McCants, Doris Craft, Barb Aten, Dr. Mo Shafei. Pastor Dan Bowman, Christina Schiefen, the late Don Baldwin, the late Max Alderman, and the late Loyal Fort-

meyer.

Members of the Arts Council Avis Alcorn and Kay Younger accepted the donation. Younger said they appreciated the support after the group has lost any funding from the State of Kansas.

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