

A Woman's View
by Pawnee Annie



Don't Make a Pie If You Don't Know How

This is an old story, revised somewhat, but totally, 100% true. It deserves to be run again. This article is dedicated to the many women who volunteer to make pies for events

The Hospital Auxiliary provides the pies for one of the two days of the yearly Antique Show at the Community Center. The service provides the Auxiliary with \$10 per pie, or at least it used to. Visitors love to eat pie. Everyone wins.

A few years ago, the Auxiliary called me to ask what kind of pie I could bring to the show. I offered to make Lemon Meringue pies. I mean, how hard can that be, right? I didn't know what I was doing, but after much guesswork, many dirty pans, and a totally decimated kitchen, I did it!

"There. Now I know how to make Lemon Meringue Pie".

So, did I volunteer to make that kind of pie again? Are you kidding?

That decision would have been too logical, too wise! Instead, the next year, I volunteered to make two Sour Cream Raisin Pies. I would follow the directions just like I had done with the Lemon Meringue pies.

Smug. I planned to spend a few hours on Saturday evening whipping it together, but never suspected that after 4 hours, I would be still at it!

Myrtle gave me her favored "Sour Cream Raisin Pie" recipe. Then, I stuck it away in a safe place. Carrying it around in my purse would spell disaster.

When it came time to check the ingredients, I began searching for the recipe card. I looked. And I looked. But I never could find it. I guess I put it away in a really good place!

I searched online and found another recipe on Pinterest. There were about 10 different variations, but they all looked similar. Off I scooted to the grocery store for the ingredients. After buying the ingredients, I estimated the pies would cost about \$10 each. Of course, I didn't count the flour, cornstarch, sugar, and vanilla I had on hand, but I still figured the price was reasonable.

(Remember, this story is from the past, and the prices now have most likely doubled.)

The night before, I began my project. The mixture of the eggs, sugar, raisins, and sour cream was supposed to boil to thicken. And the recipe called for them to be immersed partly in boiling water so that they wouldn't scorch.

Two hours later, I was still trying to get the mixture to thicken. I googled. Question. "What does the recipe mean when it says to cook the pie ingredients until it thickens? How thick? REAL thick, partly thick, or just a little runny?"

After wasting all that time, I searched again and discovered that had I heated it in a regular pan and stirred, the mixture would have thickened in 5 minutes rather than 2 blasted hours! I dumped the rich mixture into a pan, and used a spatula to get every drop.

By now, the mixture had boiled down to ONE pie. I tried to spread it into two shells, but the pies would be too puny, so I made one big pie.

Next, I started on the meringue. Meringues have always been a mystery to me. Myrtle told me the egg whites needed to be room temperature. I did as I was told. I mixed everything in order and started the mixer. I added sugar and thickener.

It didn't thicken. I mixed and mixed. I tipped the bowl. I re-read the instructions.

By then, I hated the dang meringue!

Dang meringue! Dang meringue!

But it wouldn't set up. It looked like a milkshake. Everything in me wanted to keep trying, but I know when I am beat. The meringue mixture wouldn't form peaks. It won.

I dumped it down the sink. THERE! Take THAT!

Finally, I decided to head for the grocery store and buy some whipped topping for the pie. Frustrated, I decided to switch pies and buy the ingredients for a Cream Cheese pie made with Jell-O pudding mix.

However...

By now, the grocery store was closed. Fred was in bed, the kitchen was demolished, and I looked like I had been through a blizzard. I decided to sleep on it.

The next morning, halfheartedly, I decided to do the Cream Cheese pies and forget the stupid Sour Cream Raisin pies. Somehow, I got that one made. I don't know how. But with flour covering my hair and face, and sticky pudding on my shirt, I delivered the pies to the show. Big relief!

I figured that the pies cost me \$37.36, just in case you are wondering.

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Letter to the Editor

PUBLIC HEARING ON WATER POLLUTION PERMITS FOR PAWNEE COUNTY FEEDLOTS

The Kansas Department of Health and Environment (KDHE) is holding public hearings on renewing water pollution control permits for the two oversized feedlots just south of Larned. Those public hearings will be held on **February 19 at the Larned Community Center at 5:30 p.m.** to gather public testimony. Although public hearings for permit renewals are not routine, KDHE is holding these hearings because of intense interest among Pawnee County residents about water and air pollution from these feedlots. We believe that most of us will testify we want cleaner water and air for our community.

KDHE has struggled unsuccessfully to control nitrates pollution from these feedlots for decades and has not tested rural residential wells. However, we gathered water samples from residential water wells downgradient from the feedlots, heavily manured fields and fields irrigated with feedlot wastewater. We submitted the samples to the University of Nebraska Water Sciences Laboratory where they *found manure nitrates pollution in all of those water samples.*

We need to control feedlot pollution now before the recently approved 88,000 head cattle feedlot about 11 miles south of Larned becomes operational because it nearly doubles the combined size of the two existing feedlots. Its "nutrient management plan" says it will add 214 million pounds of manure and 64 million gallons of manure wastewater every year to Pawnee County's environment.

Although not a focus of these hearings, it is crucial to voice our concerns about severe air pollution from the feedlots while we have KDHE's attention. Research shows that plumes of dangerous fine particulates extend up to 12 miles from large feedlots. This means that Larned citizens and many rural residents will likely get a "double dose" of hazardous air pollution if the 88,000 head feedlot gets operational without any changes in operation of feedlots in Pawnee County. It isn't just an esthetics issue... The American Lung Association says, "Long-term exposure to particle pollution during early childhood has been linked to reduced lung growth and increased potential for the development of asthma."

We urge you to join your fellow residents at the hearings to demand KDHE improve feedlot operations to protect our water and air before issuing the standard five-year permit renewals like they have many times before. Specifically, any permits granted must be one-year permits and renewed only if substantial progress in eliminating pollution during the previous year is achieved until pollution is reduced to levels recognized safe for human health. Your testimony to KDHE at the hearings can make a positive impact. We hope to see you there as, together, we fight for cleaner water and air for Pawnee County

*Merrill Cauble
Felix Revello
Pawnee County Residents*

DID YOU KNOW.....That Dundee, that little burg on the curve between Larned and Great Bend, got its start when 15 families of German descent migrated to the area from Russia in 1874 and 1875? They set up a colony on 1,000 acres just a mile east of the town of Dundee. In 1881, S.A. Lebold & Co. built a large sugar mill there.

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On This Day in History – February 12

2002 – The trial of Slobodan Milošević begins at The Hague

The former President of Yugoslavia and Serbia died 4 years later, before the trial's conclusion.

1994 – Edvard Munch's "The Scream" is stolen from the National Gallery in Oslo, Norway

The iconic painting, one of a series of four, was recovered several months later.

1924 – George Gershwin's "Rhapsody in Blue" premieres

The piece is among Gershwin's best-known compositions and one of the most popular pieces of the symphonic jazz genre.

1912 – The last Emperor of China abdicates at the age of 6

Puyi was expelled from the Forbidden City after a military coup in 1924. He died on October 17, 1967 aged 61.

1909 – The National Association for the Advancement of Colored People is founded in the U.S.

The NAACP is one of the oldest and most influential civil rights organizations in the United States.

Births on February 12

- 1877 – Louis Renault
French businessman, co-founded Renault
- 1876 – 13th Dalai Lama
Tibetan Dalai Lama
- 1870 – Marie Lloyd
English actress, singer
- 1809 – Abraham Lincoln
American lawyer, politician, 16th President of the United States
- 1809 – Charles Darwin
English scientist, theorist

Deaths on February 12

- 2000 – Charles M. Schulz
American cartoonist
- 2000 – Screamin' Jay Hawkins
American singer-songwriter, producer, actor
- 1979 – Jean Renoir
French director
- 1804 – Immanuel Kant
Russian/German philosopher
- 1789 – Ethan Allen
American military leader

DID YOU KNOW.....That in the 1950-1960's Moffet Stadium was a busy place? Larned fielded a Babe Ruth team, American Legion team, a City Team and a Ban Johnson team and all of them played at Moffet Stadium on a dirt infield.

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