

OPINION



Can't eat chili in summer? That's your 'poblano'

There is really only one part of winter that I like: getting to eat soup.

But then I realized one day that you really don't have to reserve having a big bowl of soup, stew or chili to the cold months. Honestly, despite being a warm food, it's not an awful summer meal.

You don't have to heat up the kitchen with the oven, you generally get leftovers to put in the fridge for those days you spend all day in the yard and don't want to cook, and there are plenty of fresh garden veggies around to include.

So, yeah, I'm on board with eating a hot bowl of deliciousness any time of the year.

Obviously, what I'm really after is justifying the fact that I'm sharing a traditionally cold-weather recipe with you in July, but I figure this is my column,



**Chorizo poblano chili is a great meal year round. Featuring some robust spices like chili powder and paprika, along with a combination of chorizo, ground beef and fresh peppers, this chili is a hearty dish that is a real crowd pleaser.**

and if you're not impressed, you can just put it in your recipe box to try in the fall.

This comes from the blog "Abrax Kitchen" by Abra Pappa. You can find the original recipe at <https://abraskitchen.com/chorizo-poblano-chili/>. I added extra spices in my version below.

**Chorizo Poblano Chili**  
Ingredients  
1 pound chorizo  
1 pound ground beef  
1 large onion, diced  
6 to 8 cloves garlic, minced  
3 poblano peppers, diced  
1 jalapeno pepper, diced (remove ribs and seeds for a milder taste)  
2 tablespoons chili powder  
1 tablespoon cumin  
2 teaspoons oregano  
2 teaspoons paprika  
salt and pepper, to taste  
15-ounce can kidney beans, drained and rinsed  
2 15-ounce cans diced tomatoes  
1 cup chicken or vegetable stock

**Directions**  
Heat a large pot over medium-high heat.

Add the chorizo and ground beef, cooking until it's browned and cooked through, and breaking it apart as you go.

Remove the meat with a slotted spoon to a plate over to the side.

Remove all but two tablespoons of fat from the pot. Add in the onions and peppers, and saute until they are softened. Add in

the garlic and saute for a couple minutes until the garlic just starts to brown.

Pour in the beans and spices. Stir well, letting the spices toast a bit (about two minutes).

Add in the diced tomatoes, cooked chorizo and beef, and the chicken stock, and scrape the bottom of the pot to incorporate any stuck-on bits.

Bring the mixture to a boil, and then turn the heat down to a simmer, and let the chili cook for one hour, stirring regularly, until the liquid reduces to a consistency you like. Add more spices, as needed, and serve.

This was not nearly as spicy as I thought it would be. When I did the "add more spices" step, I added quite a bit more to really punch up the spice level, but it was probably perfect for quite a few folks' palates.

Combining the chorizo with the ground beef gave this chili a bit more of a robust flavor that we really enjoyed.

And I'm sorry if I was too harsh with those of you who are in the "soup is only for winter camp" earlier. I was probably hungry. But after a big bowl of chili, I am definitely feeling much better.

*Spice Up Your Life is a weekly recipe column by Lindsey Young of Harvey County Now, who describes herself as an enthusiastic amateur cook and can be reached through her website at [spiceupkitchen.net](http://spiceupkitchen.net).*

Wet hay handling

Often, I wonder if these news columns are ever read but periodically do receive feedback from folks who read them. Same could be said for contributions to the district newsletter, but if you've read the latest newsletter, David Hallauer, district crops agent, and I had complementary articles relating to hay harvest timing. This is another hay harvest related topic that summer rains might help to create. It seems like a relatively dry spring turned into a wetter summer, right about the hay harvest time.

Hay that gets rained on while it's still in the windrow will lose nutritional value, and if it's put up too wet or been sitting in water, has the potential for issues and needs to be managed accordingly.

Moisture within harvested hay can lead to combustion. Hay should be put up at 20% moisture or less. When the moisture is above that percentage, microbes begin to break down plant matter, and mold growth occurs. This process produces heat and leads to the danger of combustion within the bale.

If weather conditions don't allow for proper drying and curing, baleage or high moisture baling techniques that utilize wraps to create anaerobic fermentation can be considered to limit decomposition and heat production.

Should you find yourself with wet baled hay, store it away from other bales, and



**Ross Mosteller**  
Meadowlark District Extension Agent  
Livestock and Natural Resources  
K-State Research and Extension  
785-863-2212  
email: [rmostell@ksu.edu](mailto:rmostell@ksu.edu)



toxin ingestion.

The best way to use moldy hay is to allow the animals to sort it. Providing good quality hay to offset the poorer hay will help to reduce the performance issues discussed. Mold often reduces palatability and thus increases the amount of hay wasted.

Pregnant animals are more sensitive to mycotoxins, which can lead to abortions, so eca-tion with moldy hay around this class of livestock.

Horses are highly sensitive to mold in hay, with danger of both respiratory and toxin issues. Additionally, mold can also be a health risk to the producer. Always wear a dust mask when working with hay that may have high amounts of mold.

Testing wet harvested hay is critical to knowing the quality remaining in the forage, as well as potentially testing for molds or mycotoxins. The quality of hay will continue to drop throughout the year until the bales cool and drop below the 20% moisture threshold. To make sure to get an accurate assessment of hay quality, sample by lot — hay harvested from the same field within a 48-hour period — a few weeks before feeding. This should give an accurate idea of the forage quality while still giving the lab time to get results back. Knowing the quality of hay allows for better decision-making of how to use low quality forage and prevent underfeeding of animals.

PUBLIC NOTICE

(Published in The Oskaloosa Independent July 24, 31, and August 7, 2025)3t

IN THE DISTRICT COURT OF JEFFERSON COUNTY, KANSAS  
CIVIL COURT DEPARTMENT

UNITED STATES OF AMERICA, ACTING THROUGH THE RURAL HOUSING SERVICE, ITS SUCCESSORS AND ASSIGNS, UNITED STATES DEPARTMENT OF AGRICULTURE Plaintiff, vs. SHERRY M ATCHISON (DECEASED), ET AL. Defendants.

Case No.: JF-2025-CV-000033 Division No. Pursuant to K.S.A. Chapter 60 Title to Real Estate Involved **NOTICE OF SALE** NOTICE IS HEREBY GIVEN, that under and by virtue of an Order of Sale issued to me by the Clerk of the District Court of Jefferson County, Kansas, the undersigned Sheriff of Jefferson County, Kansas, will offer for

sale at public auction and sell to the highest bidder for cash in hand at 10:00 AM on August 19, 2025, front door of the Jefferson County Courthouse for the following real estate located in the County of Jefferson, State of Kansas, to wit:

LOT 5, BLOCK A, BASSWOOD SUBDIVISION, CITY OF MERIDEN, JEFFERSON COUNTY, KANSAS EXCEPT A TRACT DESCRIBED AS FOLLOWS: BEGINNING AT THE SOUTHWEST CORNER OF LOT 5, IN SAID BASSWOOD SUBDIVISION: THENCE A CURVE TO THE LEFT WITH A RADIUS OF 60 FEET AN ARC DISTANCE OF 4.00 FEET; THENCE N. 72 DEGREES 59'12" E., 35.25 FEET; THENCE NORTH 85 DEGREES 47'27" E., 136.66 FEET TO THE EAST LOT LINE OF SAID LOT 5; THENCE S. 00 DEGREES 08'07" EAST., 10.00 FEET ALONG SAID LOT LINE TO THE NORTHEAST CORNER OF LOT 6, BLOCK A, IN SAID BASSWOOD SUB-

DIVISION; THENCE S 84 DEGREES 51'53" W., 169.87 FEET ALONG THE NORTH LOT LINE OF SAID LOT 6 TO THE POINT OF BEGINNING. ("Property") Commonly known as: 112 Basswood Court, Meriden, KS 66512

to satisfy the judgment in the above-entitled case. The sale is to be made without appraisal and subject to the redemption period as provided by law, and further subject to the approval of the Court.

Jeffrey Herrig  
Jefferson County Sheriff

Prepared by: MARINOSCI LAW GROUP, P.C. David V. Noyce, #20870 11111 Nall Avenue, Suite 104 Leawood, KS 66211 Phone: (913) 800-2021 Fax: (913) 257-5223 [dnoyce@mlg-defaultlaw.com](mailto:dnoyce@mlg-defaultlaw.com) ATTORNEY FOR PLAINTIFF MARINOSCI LAW GROUP, P.C. IS ATTEMPTING TO COLLECT A DEBT AND ANY INFORMATION WILL BE USED FOR THAT PURPOSE.



Submitted photo  
Aaron Reed directs the Oskaloosa Community Band during a performance last week at the Oskaloosa school complex.

New band performs Sousa, King

The Multipurpose Room at the Oskaloosa school complex provided the setting for a concert by the newly-formed Oskaloosa Community Band the evening of July 16.

With Aaron Reed, the Director of Bands for Oskaloosa USD 341, doing the conducting, the band performed marches by John Philip Sousa and Karl King, movie scores, and symphonic band classics.

High school students, college students, and residents of Oskaloosa, Perry, and Lawrence comprise the ranks of the band.

Up next for the band is a performance scheduled for Sept. 20 in connection with a Touch-A-Truck event at First Presbyterian Church in Oskaloosa.

Reed is the son of Charlie and Anne Reed and the grandson of Ronnie and Nancy Reed.

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**Oskaloosa Office Information**  
P.O. Box 278 • 607 Delaware  
Oskaloosa, KS 66066  
Phone (785) 863-2520  
Fax (785) 863-2730  
E-mail: [independent@jeffcountynews.com](mailto:independent@jeffcountynews.com)  
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