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Prairie Star
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CLASSIFIED ADS

RATES PER WEEK
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OFFICES
711 Fourth • P.O. Box 269
Oswego, KS 67356
(620) 795-2550
(620) 795-4712 fax
labetteavenue@taylornews.org

P.O. Box 417
Sedan, KS 67361
(620) 725-3176
taylornews@taylornews.org

DEADLINE
Deadline: Monday, 5 p.m.

PETS

PUPPIES FOR SALE: Registered Mini-Australian Shepherds. DOB: 02-19-2026. Ready now. Multiple colors. Call/text for info: 816-400-7781. MCC-14-2tp

BID NOTICES

at this time that were received no later than April 10. Send bids to Charlene Sturges, P.O. Box 272, Sedan, KS, 67361. Interested parties are welcome to attend. PS13-3tp

BID NOTICES

MOWING BIDS: Gracelawn Cemetery District #10 is accepting sealed bids for mowing of their FOUR cemeteries. Gracelawn Cemetery is classified as 1 job and Forest, Bunker Hill and Clear Creek are classified as 1 job. This includes mowing, weed eating and blowing off headstones. Bidders must supply their own equipment. For a full description of requirements, call 620-682-5291. Send bids to Gracelawn Cemetery District #10, P.O. Box 551, Howard, KS 67349 by April 4, 2026. PS13-2tNC

MOWING BIDS: Taking bids for mowing Greenwood and Casement Cemeteries until April 15. For specifications contact Sue Kill, 620-725-3951. PS13-2tp

MOWING BIDS: The Annual Meeting of the Lafayette Township Cemetery Board is April 13 at a 5 p.m. at the Grafton Community Building. Bids for mowing the three cemeteries in the township will be opened

MOWING BIDS: The Belknap Cemetery is taking bids to mow the Belknap Cemetery. Call Wilma Bell at 620-250-7969. PS14-2tb

AREA SERVICES

CREMATION: Cremation \$899. Call Baker Funeral Home 316-233-1140. PS42-26tb

SEPTIC TANKS: Sold and installed. Contact Roland Meisch at 620-374-2556. PS1-tfn

PIANO TUNING & REPAIR: Phil Adams, Independence, KS. 620-926-1388. Go to www.pianotuningrepair.net. MC1-TFN

MISCELLANEOUS

KANSAS CLASSIFIED AD NETWORK: Place your 25-word classified in the Kansas Press Association and 135 more newspapers for only \$300/week. Find employees, sell your home or your car. Call the Kansas Press Association @ 785-271-5304 today! (KCAN)

PICKWICK PLACE APARTMENTS
One Bedroom units available for immediate occupancy. Trash, sewer, gas & water paid. Rent assisted housing designated for individuals 62 years old or qualified disability individuals.
Equal Housing Opportunity
600 Maple St., Coffeyville, KS
620-251-3310

WE BUY HOUSES FOR CASH AS-IS! No repairs. No fuss. Any condition. Easy process: Call, get cash offer and get paid. Call today for your fair cash offer: 1-913-365-1969 (KCAN)

ATTENTION: VIAGRA AND CIALIS USERS! A cheaper alternative to high drugstore prices! 50 Pill Special - Only

Church Pianist Needed in Independence!
Paid Position - 620-331-3880
For More Information

WELDING SUPPLIES
We honor all Thompson Bros. present leases
Bartlett Co-op
Oswego
(620) 795-2113

Four County Mental Health Center has the following immediate job openings!
Visit our website to learn more about these positions and to apply online: www.fourcounty.com

Temporary Positions:
Quest Summer Program Aides (Independence, Coffeyville, Caney, Neodesha)
Transportation Driver (Independence)

Part-Time Positions:
• Crisis Support Specialist (Independence)
• Spanish Interpreter (Independence)

Full-Time Positions:
• Adult Clubhouse Psychosocial Aide (Coffeyville)
• CSS Certified Peer Support (Independence)
• Children's Case Manager (Independence)
• Crisis Diversion Services Certified Peer Support (Community Response Team) Diversion (Independence)
• CSS Mid-Level Manager (Coffeyville)
• Integrated Health Specialist (Howard)
• Integrated Psychiatric Internal Medicine Practitioner (Independence, Howard)
• Medical Services Mid-Level Psychiatric Practitioner (Coffeyville, Independence)
• Mid-Level Practitioner + On-Call back-up (Independence)
• Staff Accountant (Independence)

Full-Time Clinical Positions:
• Crisis Diversion Services Daytime Therapist - w/ Back-up On-Call hours (Independence)

Four County Mental Health
Full-Time Positions are benefit-eligible. Four County is a KPERS employer.
Resumes/applications may also be submitted in person or mailed to: Human Resources, Four County, P.O. Box 688 Independence, KS 67301. Equal Opportunity Employer. Drug Free workplace. Bilingual preferred.

HAYMAKER FURNITURE VILLAGE
New-Used & Antique Furniture • Largest variety in Southeast Kansas
Full Line of La-Z-Boy Recliners • Open 9 a.m.-5 p.m., Mon.-Sat.
www.haymakersfurniturevillage.com
(620) 948-3400 Three miles of Dearing, or west of Coffeyville Country Club on Woodland Ave.

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\$99! 100% guaranteed. CALL NOW: 1-833-641-6607 (KCAN)

WE BUY VINTAGE GUITARS! Looking for 1920-1980 Gibson, Martin, Fender, Gretsch, Epiphone, Guild, Mosrite, Rickenbacker, Prairie State, D'Angelico, Stromberg. And Gibson Mandolins / Banjos. These brands only! Call for a quote: 1-833-641-6990 (KCAN)

CASH PAID FOR HIGH-END MEN'S SPORT WATCHES. Rolex, Breitling, Omega, Patek Philippe, Heuer, Daytona, GMT, Submariner and Speedmaster. These brands only! Call for a quote: 1-833-641-4573. (KCAN)

GOT AN UNWANTED CAR??? **DONATE IT TO PATRIOTIC HEARTS.** Fast free pick up. Patriotic Hearts' programs help veterans find work or start their own business. Call 24/7: 1-833-485-0154. (KCAN)

BATH & SHOWER UPDATES in as little as ONE DAY! Affordable prices - No payments for 18 months! Lifetime warranty &

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professional installs. Senior & Military Discounts available. Call: 1-833-752-0092 (KCAN)

STOP OVERPAYING FOR HEALTH INSURANCE! A recent study shows that a majority of people struggle to pay for health coverage. Let us show you how much you can save. Call Now for a no-obligation quote: 1-833-928-5491 You will need to have your zip code to connect to the right provider. (KCAN)

INJURED IN AN ACCIDENT? Don't Accept the insurance company's first offer. Many injured parties are entitled to cash settlements in the \$10,000's. Get a free evaluation to see what your case is really worth. 100% Free Evaluation. Call Now: 1-833-770-0339 (KCAN)

AGING ROOF? NEW HOMEOWNER? STORM DAMAGE? You need a local expert provider that proudly stands behind their work. Fast, free estimate. Financing available. Call 1-833-889-4107

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Have zip code of property ready when calling! (KCAN)

WATER DAMAGE CLEANUP & RESTORATION: A small amount of water can lead to major damage in your home. Our trusted professionals do complete repairs to protect your family and your home's value! Call 24/7: 1-833-879-1451 Have zip code of service location ready when you call! (KCAN)

NEED NEW WINDOWS? Drafty rooms? Chipped or damaged frames? Need outside noise reduction? New, energy efficient windows may be the answer! Call for a consultation & FREE quote today. 1-833-880-0052 You will need to have your zip code to connect to the right provider. (KCAN)

WORLD'S LARGEST GUN SHOW - April 11 & 12 - Tulsa, OK Fairgrounds. Saturday 8-6, Sunday 8-4. WANENMACHER'S TULSA ARMS SHOW. Free appraisals. Bring your guns! www.TulsaArmsShow.com. (KCAN)

Spring grilling season brings renewed focus on food safety

BY PAT MELGARES
K-State Extension news service

As warmer weather draws people outdoors, food safety should remain top of mind for anyone firing up the grill this spring, said Karen Blakeslee, a food scientist and coordinator of the Rapid Response Center for Food Science at Kansas State University.

Blakeslee emphasizes that proper food handling begins with a simple but critical step: washing hands.

"When you're getting ready to prepare food, whether it's in your kitchen or outdoors ... wash your hands," she said. "It's very simple to do, and it

can really prevent a whole lot of problems."

Hand washing should happen throughout the cooking process, not just at the beginning. Blakeslee advises washing hands after handling raw meat and before touching cooked or ready-to-eat foods. Using separate utensils and plates for raw and cooked items is equally important to prevent cross-contamination.

"If you're going to use the same utensils that you used for the raw meat, wash them before using them for cooked food. Or get different utensils," she said. "You want to keep that separation."



HISTORIC SCHOOL FOR SALE

FOR SALE IN ELK COUNTY: Historic Union Valley schoolhouse at 2301 Quail, Fall River, on approx. 1 acre (Liberty Township property). Well on site, rural water available, electrical has been connected previously, 3 miles from Flint Oak. Conditions of sale: schoolhouse cannot be torn down. Open house will be Sunday, April 12 from 1 p.m. to 4 p.m. Sealed bids due Tuesday, April 21 at 6 p.m. either by mail or in person at 1871 Road 23, Fall River 67047. Email questions to cwalta20909@gmail.com.

K-State Southeast Research & Extension Center in Mound Valley is seeking applications for an **Animal Research Assistant** to support the beef cattle production and management team (Requisition #521298). Bachelor's degree with a major in agriculture, animal science, crop production, or other closely related field required. Three years of experience in a large-scale ranching/farming operation; certifications in ultrasound, Beef Quality Assurance, and artificial insemination; recognition of plant diseases and insect infestation; and training for use of pesticides are preferred. Valid driver's license upon employment. Must be willing to obtain commercial driver's license and pesticide applicator license (1A and Category 10) within 6 months of employment. Hours: 7:00 am - 4:00 pm, Monday thru Friday. Salary: \$20.67-\$24.03/hour. A complete online application, including cover letter, resume, transcripts, certifications, and name and contact information for three references (including phone numbers and email addresses) must be submitted to <http://careers.k-state.edu/cw/en-us/job/521298/researchassistant>. Applications due Apr. 8. For additional info call 620-421-4826.

K-State Southeast Research & Extension Center in Mound Valley is seeking applications for a **Crops Research Assistant** to support the crop and forage systems research team (Requisition #521289) Bachelor's degree with a major in agriculture, animal science, crop production, or other closely related field is required. Three years of experience in a large-scale farming/ranching operation; recognition of plant diseases, weeds, and insect infestation; and training for use of pesticides are preferred. Ability to set up, calibrate, operate, and repair agricultural equipment is also preferred. Valid driver's license upon employment. Must be willing to obtain commercial driver's license and pesticide applicator license (1A and Category 10) within 6 months of employment. Hours: 7:00 am - 4:00 pm, Monday thru Friday. Salary: \$20.67 - \$24.03/hour. A complete online application, including cover letter, resume, transcripts, certifications, and names and contact information for three references (including phone numbers and email addresses) must be submitted to <http://careers.k-state.edu/cw/en-us/job/521289/researchassistant>. Applications due April 8. For additional information call 620-421-4826.

Cross-contamination can lead to foodborne illnesses caused by bacteria such as salmonella, E. coli, staphylococcus and listeria. These pathogens can spread easily from raw meat to other foods or surfaces, including hands and kitchen tools.

Blakeslee also recommends thoroughly rinsing fresh fruits and vegetables under running water and scrubbing firm produce like potatoes and carrots. Peeling produce can provide an added layer of protection.

When it comes to drying hands, disposable paper towels are the safer option. "The one-and-done is better," she said, noting that reusable dish towels can harbor bacteria if used multiple times without washing.

A key tool for safe grilling is a food thermometer. Blakeslee says visual cues, such as color or touch, are unreliable indicators of doneness.

"One of the tools that should be in your grilling toolbox is a food thermometer, because that is really the true indicator on when things are done properly," she said.

She recommends cooking meats to the following internal temperatures: 145 degrees Fahrenheit for steaks, chops and fish; 160 degrees for ground meats; and 165 degrees for poultry. Checking multiple pieces of meat is important, she added, because grills often have uneven heat. "Grills, just like ovens, can have hot spots," Blakeslee said. "You may have to move food around for even cooking."

Food safety extends beyond cooking temperatures. Hot foods should be kept above 140 degrees, while cold foods should remain below 40 degrees. When grilling away from home, she suggests storing perishable items in coolers with ice and promptly refrigerating leftovers.

Blakeslee encourages grillers to explore cooking a variety of foods outdoors, including fruits and vegetables. Grill pans and baskets can help keep smaller items from falling through the grates, while foil packets can simplify cooking and timing.

"Sometimes the vegetables may take longer to cook than the meat," she said. "Make a plan so all foods are done around the same time." Ultimately, she said, safe food preparation comes down to a few consistent practices: clean hands, proper separation of raw and cooked foods, and accurate temperature checks.

"Keep equipment clean or use separate utensils, wash your hands, keep cold foods cold, and use a food thermometer to verify food is cooked properly" Blakeslee said. "Those simple steps can prevent a whole lot of food safety problems."