

Community Calendar

Thursday, June 26

Lincoln: 10:30 am Summer Library Program @ Sideline Swag Printshop; 4 pm Parents as Teachers Summer Group Connections "Water Play @ Lincoln City Park

Friday, June 27

Saturday, June 28

Sunday, June 29

Monday, June 30

Tuesday, July 1

Wednesday, July 2

Join USD #298 this summer with "SUN MEALS"

Free summer meals for children ages 1-18. Complete the meal form by 9:00 am each morning to receive your meals!

Commodity Distribution held the third Wednesday every other month at the Lincoln Senior Center. (September, November, January, March, May, July)

Lincoln County Historical Society meets third Wednesday of each month @ 5 p.m.; Lincoln County Historical Museum is open Thursdays, Fridays, Saturdays. Call 202.744.9041.

LCEDF meets the second Wednesday of each month in the Courthouse basement. Call 524-8954 for meeting time.

The Lincoln County Commission meets each Monday, and the last working day of the month, at the courthouse.

Lincoln Senior Center

MENU

Monday, June 30

Chicken Pasta Salad, Cucumbers & Onions, Crackers, Tropical Fruit, Cookie & Milk

Tuesday, July 1

Pork Cutlets, Au Gratin Potatoes, Peas, Cantaloupe, Roll & Milk

Wednesday, July 2

Chicken Tenders, Potatoes w/Gravy, Mixed Veggies, Mixed Fruit, Roll & Milk

Thursday, July 3

Cheeseburger w/Bun, Lettuce, Tomato, & Onion, Hashbrowns, Creamy Coleslaw, Strawberries & Bananas, Milk

Friday, July 4

Closed - Happy 4th of July!

Menu is subject to change.

Call 785-524-4738 before 9:30 a.m. to reserve a lunch.

The suggested donation for people over 60 or with current paperwork \$4.00. For people without paperwork or under 60, meals are \$7.00, mandatory.

Trinity Lutheran Church

HUNTER, KANSAS

100 YEAR Anniversary

JULY 13, 2025

Church Service • 3:00

NO MORNING SERVICE

Catered Meals & Reception • TO FOLLOW

MEAL PAID FOR BY TRINITY LUTHERAN CHURCH

RSVP by JULY 1

to: KEN STEWART (785) 545-8027

or CHURCH OFFICE (785) 529-2715

Shirley receives Quilt of Valor

Bill Shirley of Lincoln was presented with a Quilt of Valor in his home May 30, 2025, symbolizing comfort for the experiences he may have had while defending our country. Quilts are hand-made, and donated by members of the Lincoln County Quilt Guild. (courtesy photo)

KS Department of Wildlife and Parks seeks public input

The Kansas Department of Wildlife and Parks (KDWP) is seeking public comment on a revised draft of the Kansas State Wildlife Action Plan, which serves as a blueprint for conserving Kansas’ most at-risk wildlife and habitats.

The 2025 draft updates the state’s 2015 plan, as required by Congress for continued eligibility for state wildlife grants. These grants support proactive efforts to conserve wildlife before they become more scarce and costly to protect.

“We have a duty to care for and protect the natural world,” said KDWP Secretary Christopher Kennedy. “This plan is just one way that we are ensuring future generations inherit healthy ecosystems and have the same opportunities to experience and enjoy the outdoors that we have today.”

The Kansas plan identifies high-priority species and habitats that need conservation and outlines potential actions to address the threats they face. While KDWP coordinates the plan, it is intended to serve as a guide for other agencies, organizations, stakeholders, experts, and interested individuals to ensure that Kansas’ wildlife and habitats are preserved for future generations.

Federal guidelines require each state to review and revise its plan at least once every 10 years. As part of that process, KDWP welcomes feedback from conservation partners and the public. Notable updates to the 2025 draft include updated conservation issues and actions, information on outdoor recreation and education, as well as enhanced collaboration with law enforcement on issues related to sensitive species.

The draft plan is available for public review and comment through July 18, 2025, at ksoutdoors.com/Services/Kansas-SWAP. Comments may be submitted through the email link provided on the webpage.

Public participation is vital to shaping a plan that will help conserve Kansas’ wildlife and natural resources for future generations.

For more information, visit ksoutdoors.com/services/Kansas-SWAP.

The Kansas Department of Wildlife and Parks (KDWP) is dedicated to the conservation and enhancement of Kansas’s natural resources for the benefit of both current and future generations. KDWP manages 29 state parks, 177 lakes and wildlife areas, more than 300 public waterbodies, and 5 nature centers. Other services include management of threatened, endangered, and at-risk species, law enforcement, and wildlife habitat programs. For more information about KDWP, visit ksoutdoors.com.

KS Wildlife and Parks Commission to meet June 26

The Kansas Wildlife and Parks Commission will hold its next public meeting on Thursday, June 26, 2025, at the Dole-Specter Conference Center in Russell. The meeting will begin at noon and continue until all agenda items are addressed.

The meeting will begin with a report from the Kansas Department of Wildlife and Parks, including a public hearing on proposed duck zone changes and amendments to K.A.R. 115-25-14, which governs creel, size, and possession limits. Commissioners will also receive updates on regulations currently in the promulgation process.

Other agenda items include:

- General public comment
- Remarks from KDWP Secretary Christopher Kennedy
- Informational updates on nonresident waterfowl hunting and the wild turkey adaptive harvest strategy
- General discussion

Commissioners will also review workshop items—topics that may be voted on at a future meeting—including K.A.R. 115-45-1, which pertains to commission rules and regulations.

The meeting will conclude with an additional opportunity for public comment.

The complete agenda can be viewed at <https://ksoutdoors.com/KDWP-Info/Commission/>.

Attendees can participate in the meetings in person or virtually. Instructions for joining via Zoom, phone, or live streaming are available at <https://ksoutdoors.com/KDWP-Info/Commission> under “Instructions to Participate in Virtual Meeting.”

An interpreter for the hearing impaired can be requested by calling the Kansas Commission for the Deaf and Hard of Hearing at 1-800-432-0698. Individuals with disabilities may request other accommodations by contacting the Department at (785) 294-2645.

The next commission meeting is scheduled for Thursday, August 14, 2025, at the Finnup Center for Conservation Education at the Lee Richardson Zoo in Garden City.

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The seven-member, non-partisan Kansas Wildlife and Parks Commission serves in an advisory capacity in formulating policies and plans for KDWP. The commission facilitates public hearings on rules and regulations proposed by the Secretary of KDWP, ultimately voting to approve, modify, or reject those proposed rules and regulations.

New text scam alert: Don’t fall for fake KDOT traffic ticket demands

The Kansas Department of Transportation (KDOT) is warning about a new scam circulating via text message. The texts falsely claim to be from KDOT and demand payment for outstanding traffic tickets.

KDOT does not collect money for traffic tickets and will never request or collect payments through text messages. These messages are not legitimate.

Do not click or open any links within these scam texts. Clicking on these links could expose your personal and financial information to scammers. Never share sensitive personal or financial details via text message or by clicking unknown links.

If you’ve received a scam message, report it to the Federal Trade Commission at [ReportFraud.ftc.gov](https://reportfraud.ftc.gov) and/or the Internet Crime Complaint Center at <https://www.ic3.gov/>. Delete the text and report it as junk. If you’ve provided payment information at a fraudulent web site, contact your bank or credit card company immediately.

Stay informed about official KDOT information by visiting our official website at ksdot.gov and our verified social media channels.

SPICE UP YOUR LIFE - LINDSAY YOUNG

Wrap up your dinner plans with crispy lumpia

Lumpia is a Filipino dish that can be made by either deep frying or air frying. They’re full of ground pork, cabbage and spices.

There are many times when I silently curse my past self for inconveniencing me in the present. I’ll fail to put something away correctly or decide I’ll totally remember we’re out of something rather than putting it on the shopping list, etc.

But the past couple of weeks, I have been pretty proud of past me for making my life slightly easier.

About a month ago, I found myself with several inches of leftover

fresh ginger, and rather than letting them go to waste in the refrigerator, I peeled them (something I really don’t like doing) and put them in the freezer.

Now, when I just need an inch, I have pre-peeled ginger at the ready. I’ll be sad when I use it all up, but in the meantime, it definitely came in handy with this week’s recipe, which turned out really well.

This comes from cookbook author Rasa Malaysia on her website. You can see her original post at <https://rasamalaysia.com/lumpia-filipino-spring-rolls-recipe/>. I added extra garlic and cabbage in my version.

Lumpia Ingredients

- 1 package lumpia, egg roll or fry-able spring roll wrappers
- 2 pounds ground pork (I used a pork/beef combo)
- 8 cloves garlic, minced
- 1 inch ginger, minced
- 3 tablespoons soy sauce
- 1 crushed chicken bouillon cube or 1/2 teaspoon bouillon powder
- 2 eggs
- salt and pepper, to taste
- 6 to 10 ounces green cabbage, shredded
- cooking oil (if deep frying) or cooking spray (if air frying)

Directions

If your wrappers are square, cut the stack down the middle so that you have two stacks of rectangular wrappers to use. (It’s a good idea to keep these under a damp paper towel while you work so they don’t dry out.)

In a large bowl, combine the ground pork, garlic, ginger, soy sauce, bouillon, eggs, salt and pepper, and cabbage, and mix well to combine.

Fill a small bowl with some water, and lay one of the rectangular wrappers in front of you, with one of the short sides facing you.

Using your See “SPICE” page 4