Private Auction
HAMILTON COUNTY, KANSAS
320 Acres Farmland & CRP
Bid by November 10th
HASKELL COUNTY, KANSAS
314 Acres Prime Irrigated
Bid by November 10th
STANTON COUNTY, KANSAS
160 Acres Excellent Farmland
Bid by November 10th
GRAY COUNTY, KANSAS
307 Acres Farmland, Wind Towers, Minerals Bid by December 1st
FORD COUNTY, KANSAS
280 Acres Farmland CRP/Rec. Land & Minerals • Selling in 2 Tracts
Bid by December 1st
MORTON COUNTY, KANSAS
304 Acres Irrigated Farmland
Bid by December 1st
MORTON COUNTY, KANSAS
320 Irrigated & Dryland
Bid by December 15th
UNDER CONTRACT
STEVENS COUNTY, KANSAS
160 Acres Irrigated Farmland-$5,000/acre
FOR SALE
FINNEY COUNTY, KANSAS
320 Acres Dryland & Pasture-$2,975/acre
HOMES FOR SALE
Hugoton: 407 W. 10th • 1109 S. Jefferson
924 S. Jackson • 561 Road N. Stevens
Elkhart: 168 Hilltop Ave • 619 Sunset Dr
Satanta: 910 Ponca Ave.
UNDER CONTRACT
138 Morton St, Elkhart
1102 S. Jefferson, Hugoton
Call today to bid by phone!
620-356-5808
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Faulkner REAL ESTATE, INC

Tax Credits available from GCCC

Garden City Community College invites individuals and businesses to participate in the 2026 Kansas Community College Tax Credit Program, a unique opportunity to support local education while receiving substantial tax benefits.

The Kansas Department of Revenue has awarded $500,000 in state tax credits to GCCC for the 2026 tax year. These credits are available to donors with Kansas tax liability, providing a 60% state income tax credit for contributions of $1,000 or more. (Note: The credit is non-refundable.)

Example of the Tax Credit Advantage:

- Contribution to GCCC: $10,000
- Kansas State Tax Credit (60%): $6,000
- Estimated Federal Tax Savings: $960
- Net Cost to Donor: $3,040

This year, funds raised through this program will support Campus Beautification initiatives that enhance the student experience, create welcoming spaces for learning and engagement, and ensure GCCC's campus remains a source of pride for students, employees, alumni, and the community.

Interested donors can learn more or purchase tax credits by contacting Scott Kedrowski, Dean of Advancement and Alumni Relations at (620) 276-9572 or scott.kedrowski@gcc-cks.edu.



Flora Food Group was presented with the Randi Tveitaraas Jack International Business Development Award at this year's To The Stars: Kansas Business Awards ceremony! You may know them by Red Barn, Country Crock or I Can't Believe It's Not Butter, but what's less known is how much of that story is written right here in Kansas. Flora operates a production facility in Hugoton and the world's largest spread manufacturing plant in Johnson County's New Century Industrial Park, selling its products in more than 100 countries. Congratulations to Flora Food Group for this outstanding achievement, and thank you for showing the world that Kansas is the best place to do business! *Photo courtesy of Kansas Department of Commerce.*


Lest We Forget
Celebrate • Honor • Remember
On Veterans Day, we pay tribute to those who fought for our country. Their courage and service will never be forgotten, and we owe them and their loved ones a debt of gratitude that can never be repaid. Let us always remember that freedom is not free.
KRAMER SEED FARMS 620-544-4330
Dealer of Certified Wheat • Agripro Hugoton

Healthy eating during the holidays: Enjoy the season while taking care of your health

Submitted by Jane Eisenhauer, Nutrition Program Assistant, Wild West Extension District

The holiday season is a special time filled with family gatherings, celebrations, traditional meals, and delicious desserts. From Thanksgiving dinner to Christmas cookies and New Year's celebrations, food is an important part of many holiday traditions. Although it is easy to get off track with healthy eating during this busy time of year, it is possible to enjoy your favorite foods while still taking care of your health.

Finding Balance During Holiday Meals One of the most important ways to eat healthy during the holidays is to practice balance and moderation. Holiday meals often include rich foods, sugary desserts, and dishes that are high in sodium or saturated fat. Rather than avoiding these foods completely, enjoy reasonable portions and include a variety of nutritious options. Try filling about half of your plate with fruits and vegetables, and then add protein sources such as turkey, chicken, fish, or beans. Whole grains and other favorite holiday dishes can also be part of a balanced meal. Choosing nutritious foods most of the time while enjoying occasional treats can help support healthy habits throughout the holiday season.

Make Healthy Choices Without Giving Up Your Favorites Healthy eating does not mean giving up the foods you love. Small changes to traditional recipes can make holiday meals more nutritious without sacrificing flavor. For example, use less sugar in baked goods, choose lower-sodium ingredients, roast vegetables with olive oil, or offer fresh fruit alongside desserts.

It is also helpful to focus on the foods you enjoy most instead of eating every dish simply because it is available. Eating slowly and paying attention to hunger and fullness can help you enjoy your meal without feeling uncomfortable afterward.

Stay Hydrated and Maintain Regular Meals Drinking enough water is another important part of staying healthy during the holidays. With busy schedules and frequent gatherings, it can be easy to forget to drink water throughout the day. Keeping a water bottle nearby and choosing water instead of sugary drinks can help you stay hydrated.

It is also a good idea to maintain regular meal times. Skipping breakfast or lunch to save room for a large holiday dinner may leave you feeling overly hungry and make it harder to recognize when you are full. Eating regular, balanced meals and snacks can help you feel satisfied throughout the day.

Keep Moving During the Holiday Season Physical activity is an important part of a healthy lifestyle, even when holiday schedules become busy. Exercise does not have to mean going to the gym or following a strict workout routine. Taking a walk with family after dinner, dancing at a holiday party, playing outdoor games, or enjoying seasonal activities can all help you stay active.

Focus on More Than Food Although food is an important part of holiday celebrations, the season is also about spending time with family and friends, creating memories, and showing appreciation for others. Focusing on conversation, traditions, games, and shared activities can make celebrations meaningful without making food the main focus.

It is also important to avoid feeling guilty about enjoying a special meal or dessert. One meal does not define your overall eating habits. What matters most is developing consistent, healthy habits over time.

Taking Care of You Healthy eating during the holidays is about making balanced choices while enjoying the traditions and foods that make the season special. By eating a variety of nutritious foods, practicing moderation, drinking enough water, staying physically active and spending time with loved ones, you can celebrate the holidays while supporting your overall well-being. Remember, a healthy holiday season does not require perfection. Small, realistic choices can help you enjoy the festivities and begin the New Year feeling your best.

PUBLIC NOTICE

(First published in The Hugoton Hermes, Thursday, October 29, 2026) 3t

IN THE DISTRICT COURT OF STEVENS COUNTY, KANSAS

IN THE MATTER OF THE ESTATE OF CHARLES E. CRANE, A/K/A CHARLES EUGENE CRANE, DECEASED
AND
THEO A. BROWN, A/K/A THEO A. CRANE, A/K/A THEO GOOCH CRANE, DECEASED
(Pursuant to K.S.A. Chapter 59)

Case No. SV-2026-PR-000028

NOTICE OF HEARING

THE STATE OF KANSAS TO ALL PERSONS CONCERNED:

You are notified that a Petition has been filed in this Court by Deborah J. Donaldson, one of the heirs of Charles E. Crane, deceased, and Theo A. Brown, deceased, requesting:

Descent be determined of the following described real estate situated in Stevens County, Kansas:

Undivided mineral interest in E/2 SW/4 of Sect. 19-T33S-R36, and S/2 SW/4 of Sect. 36-T34S-R37, and N/2 SE/4 of Sect. 7-T35S-R35 West of the 6th PM;

and all other Kansas real estate owned by decedent at the time of death. And that such property and all other Kansas real estate owned by the decedent at the time of death be assigned pursuant to the laws of intestate succession.

You are required to file your written defenses to the Petition on or before December 3, 2026. at 9:30 a.m. in the city of Hugoton, Stevens County, Kansas, at which time and place the cause will be heard. Should you fail to file your written defenses, judgment and decree will be entered in due course upon the Petition.

/s/ Jeremiah Johnson
Jeremiah Johnson, #21968
Graber & Johnson Law Group, LLC
701 Vilymaca, PO Box 450
Elkhart, KS 67950
(620) 697-2163
Attorneys for Petitioner



Fill your home with the scent of homemade bread

Bread-making is a popular pastime for millions of people across the globe. When baking bread at home, kitchens and even surrounding rooms tend to fill up with an enticing aroma. The finished product is equally appetizing and often hard to resist.

There's no end to the types of bread people can prepare at home. This winter, a recipe for "Winter Squash Bread" from Lines+Angles can hit the spot for people who love to make and indulge in homemade bread.



Winter Squash Bread
Makes 8 servings or for 1 loaf

1 1/3 cups sugar
1/3 cup unsalted butter, softened
1 cup cooked butternut squash, puréed
2 large eggs
5 tablespoons water
1 teaspoon pure vanilla extract
1 2/3 cups all-purpose flour
1 tablespoon cornstarch
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
3/4 cup chopped walnuts
2/3 cup pumpkin seeds

1. Preheat the oven to 350 F. Grease and line the base of a 9" x 5" loaf pan with parchment paper.
2. Cream together sugar and butter in a large mixing bowl until pale and fluffy. Beat in butternut squash purée.
3. Beat in the eggs, one by one, followed by the water and vanilla extract.
4. Combine flour, cornstarch, baking powder, baking soda, salt, and spices in a separate bowl. Stir into the squash mixture until a rough batter forms.
5. Fold the chopped walnuts into the batter. Spoon and scrape into the prepared pan and sprinkle over the pumpkin seeds.
6. Bake for about 1 hour until risen and dry to the touch on top; a cake tester should come out clean from the center when ready.

Submitted by Metro Editorial Service.


Early Deadline Is
Thursday, November 5
at 5:00 p.m.
The Hugoton Hermes - 620-544-4321