

The Missouri Cowboy Poets Association recently celebrated its 25th anniversary with a gathering at "Turtle Ranch" west of Louisburg.



The Reinert Family Farm in Billings was purchased in the early 1900s by German immigrant Henry Reinert and his wife, Emma. It recently attained Century Farm status.



The story of the village of Filley in Cedar County is intertwined with the heritage of the Whitesell family, many of whom continue to reside in the area.



The Grant family's Century Farm near Morrisville has an intriguing backstory: The farmhouse formerly served as a "sick house" in the early part of the 20th century when flu was ravaging the country, and in the 1950s, the farm was the first in southwest Missouri to have a pole barn built.

Also featured in this issue: Marie Biggers' family farm in Webster County achieves Century Farm status; the Gildens in Polk County plan to keep their Century Farm in the family; Conservation Department takes steps to track chronic wasting disease in deer; and columns by Jim Hamilton and Slim Randles.

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JIM HAMILTON • OZARKS RFD

The shadow of an old silo

plain, hollow concrete pillar, my neighbor's old silo casts a long shadow over their farm, no matter the location of the sun

Like the turn-of-the-century farmhouse at the heart of their modernized home and the wrought-iron fence bordering the front yard, it stands as mute reminder of the glory days of Allie and Bill Tucker's farm on Buffalo Head Prairie.

Their silo is just one of hundreds or thousands of such monuments on old Ozarks farms, reminders of a fast-fading past where clusters of suburban homes and shopping centers now sprawl across acres once rippling with wheat, corn or native grasses, fields where doe-eyed Jerseys, golden spotted Guernseys or big, black and white Holstein milk cows once grazed on rank pasture grasses and legumes.

Often, in the shadow of those new homes and shops, little grade A dairy barns cower like shy kittens and dark haylofts cast their vacant stares from old oak barns.

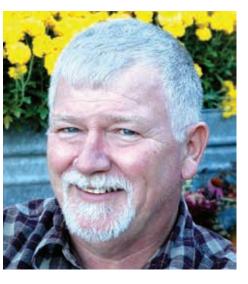
Though long ago abandoned to the buzzards on its brow, I can imagine the old silo near my house being filled with corn silage, a John Deere tractor popping in with a wagonload of freshly chopped roughage. I hear voices of farmhands under the drone of motors and blowers,

and I smell the sweet fragrance of green silage wafting on a late summer breeze.

Unlike the infamous "blue tombstones" of latter-day dairies, the old silo south and east of my house stands as a memorial to generations of McPheeters, Tucker and Price descendants farming the place since 1898. For years the Price Farm was more than a mile outside of Buffalo, once including properties now home to Buffalo Prairie Middle School and the Cash Saver grocerv. To the west it still reaches as far as the first corner of Truman Road. It's a big place, by Ozarks standards, and remains a farm, thanks to the Price descendants, with fields rented for both crops and cattle pasture, as well acres set aside for wildlife management.

Throughout much of the Ozarks, though, families have not been so diligent in retaining the rural agrarian culture of their inheritance. I love seeing black feeder calves grazing in the shadow of the Prices' old silo; I love hearing coyotes yipping along a distant fence line and watching deer cross the road by the little creek east of the house. Fields of soybeans and big, round hay bales offer further testimony to the family's devotion to preserving their heritage.

I am profoundly thankful. It



makes my 5-acre corner of Buffalo Head Prairie a better place to live.

Add to their land use choices the continued crop and hay production of neighboring fields to my east, rather than commercial development, and I am doubly thankful. I know, with the city limits within earshot, we will not forever be spared urban development here.

But, I am thankful for the time being, at least, that old silo casts its figurative shadow over me, as well. Where others of its ilk yet stand, whether over a golf course like that near Bolivar or on the farm park in southwest Springfield, I hope folks take time to notice the long shadows they cast, as well, whether living farm monuments or memorials to days gone by.



Photo by Jim Hamilton

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The Duke, 15 feet tall

ickey Baker has owned The Strand — our local movie theater — since the new releases starred Virginia Mayo. The Strand, naturally, is an icon here. More than a few of our long-lasting marriages in the area began with a first date there. Most of us have consumed more than our share of Raisinets and Jujubes while watching Duke Wayne whip the bad guys. We know every inch of The Strand. We know where the rips are in the used-to-be blood-red carpet, which of the seats don't fold all the way down, which seats are most secluded in case it's a smoothing date. It was

ol' Dud, back when he was about 4 feet tall, who discovered how to combine chewing gum and the lock on the back door to provide five-finger discounts for friends wanting to watch Victor Mature run around in a loincloth. The Strand, in other words, is a vital part of our past, if not of our lives today.

We seem to just go rent those tapes and discs now and stay home and watch the newer films when we feel like it, and that might be because we now appreciate being able to stop the action for an occasional bathroom break now and then.



Attendance dropped dramatically when home entertainment really hit a lick. But Mickey fought back. He tried the free popcorn route for a while. All he charged for was the butter. Attendance didn't really pick up, and the popcorn bill was ... well, appreciable if not staggering.

Mickey now thinks he has the answer. He bought a disc player thingy that works on a big screen. Then he bought some old movies and lowered the price.

The first night he did this was a triple header, and we all turned out to see our old heroes vanquish Nazis, solve the bank robbery in Cactus Gulch, and find out who really killed the big-city mayor. We paid too much for popcorn, but who cares?

The Strand lives on, even if there is more gray hair there than at a Percheron horse show. Besides, when was the last time you saw The Duke standing 15 feet tall?

Pick up "Home Country: Drama, dreams and laughter from the American heartland," lpdpress.com.



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Cowboy poets congregate Photos by Jim Hamilton



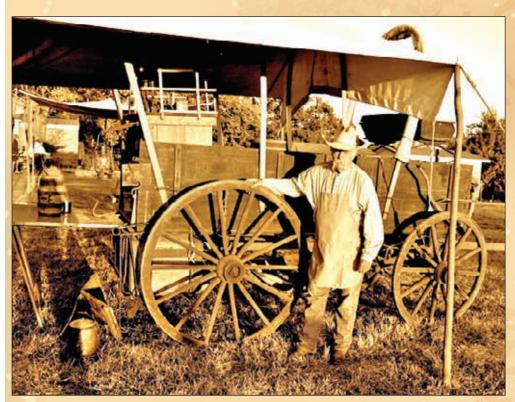
Cowboy poet supper

The 25th anniversary of the Missouri Cowboy Poets Association was celebrated Saturday, Sept. 25, at Richard and Laurel Dunlap's "Turtle Ranch" west of Louisburg with a campfire/chuck wagon dinner, cowboy music and poetry recitations. Don Collop of Rutledge, left, and Richard Dunlap, also serving food, were among the founders of the MCPA on June 30, 1996. Other founders were Jeff Anslinger of Savannah and the late Leroy Watts of Verona. Deeming it "a privilege and not a chore," the Dunlaps have hosted this fall gathering for 26 years, including diverse fans of cowboy culture, in addition to poets and musicians.



MCPA music

The core of the MCPA cowboy band at the Sept. 25 gathering were, from left, Mike Butler, Harold Williams and Richard Dunlap. Not pictured, but also part of the group, was Laurel Dunlap.



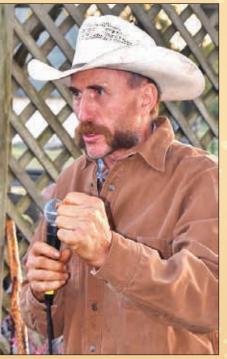
1910 chuck wagon

Hailing from near Rutledge in northeast Missouri, MCPA founding member Don Collop returned Sept. 25 with this chuck wagon to Richard and Laurel Dunlap's "Turtle Ranch" west of Louisburg for the 25th anniversary fall gathering of the association. Built in 1910 by the famed Schuttler Wagon Co. in Chicago (1843-1925), the farm wagon was converted by Collop to a chuck wagon after the MCPA was founded in 1996. One of three he owns — he has 1905 and 1919 vintage wagons at home this wagon has been to events from Kansas and Arkansas and throughout Missouri.



MCPA founders and first-timer

Missouri Cowboy Poets Association founders Don Collop, left, and Richard Dunlap ladle out a portion of their campfire cooking for Jim Henry of Buffalo, a first-time guest at the association's annual fall gathering on the Dunlap ranch near Louisburg.



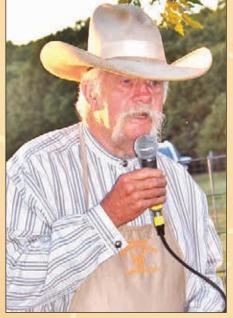
Local talent

Local cattleman, builder and cowboy poet Brandon Yates recited a moving rendition of the verse "Little Breeches."



Cowboy grin

Longtime MCPA member Harold Williams of Joplin cracks a grin after finishing a cowboy tune.



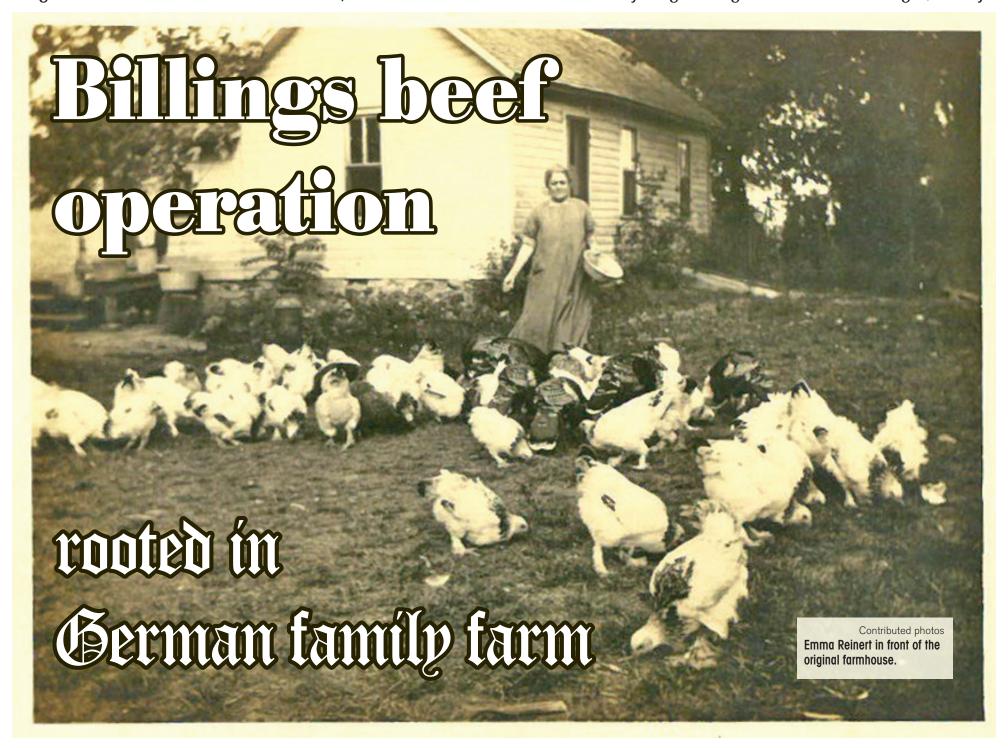
More than a chuck wagon cook

Chuck wagon aficionado Don Collop recited flawlessly long verses by Waddie Mitchell and the late Badger Clark.



Battlefield cowboy

Jerry "Jake" White of Battlefield recited verses on the pleasures of life in the saddle, closing each performance with a rousing cowboy "Whoopee."





Henry Reinert in the spring of 1919.

By RANCE BURGER

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niversity of Missouri Extension in Christian County has recognized the Reinert Family Farm in Billings as a 2021 Missouri Century Farm.

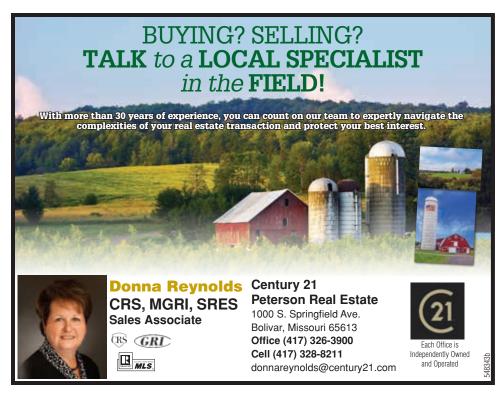
The 80-acre Reinert farm, which sits east of Billings, was purchased in the early 1900s by Henry Reinert and Emma Reinert. Their grandson, John Reinert, who lives and raises cattle on the farm today, recalls the farm's history.

The farm began with a teenage immigrant who dreamed of a better life in Missouri.

"My grandfather was born in Hanover, Germany, and immigrated to the United States in 1895, when he was 19. He was naturalized as a U.S. citizen in 1900. He was very proud of his citizenship, because he framed his naturalization certificate and hung it on the wall in the farmhouse," John Reinert said.

Henry and Emma Reinert had three children, one of them being John Reinert's father, Oscar Reinert.

"My dad was born in the farmhouse where I also grew up," John Reinert recounted. "He









Oscar and Hilda Reinert and their family. John Reinert is the child standing in front of Oscar Reinert.

Henry Reinert

"It's not often that farms can remain in a family for three generations, and I am grateful for the opportunity."

lived and worked on the farm with his parents and my mother, Hilda (Salchow) Reinert. My grandparents and parents managed to scratch out a living in the rocky soil by raising chickens and turkeys, selling eggs, growing wheat, oats and corn, raking and hauling hay and milking dairy cows. Together, my parents raised five children, and we all learned our work ethic by doing these chores as well."

It took everyone contributing for the Reinert family farm to make it.

"Working together as a family ensured the survival of our family farm," John Reinert said.

The Reinert farm has changed its farming practices over the years from growing crops and milking dairy



Oscar Reinert on farm machinery.

cattle to raising registered Gelbvieh beef cattle.

"One of the reasons I chose Gelbvieh cattle is because they are a docile breed which originated from Germany," John Reinert said.

The look of the farm has also changed due to a tornado in May 2003. The tornado destroyed many mature oak trees, the farmhouse and all the farm buildings. Fortunately, John and Denise were able to replace most of the buildings that were lost.

John Reinert states that he is "very blessed to be able to live and raise cattle on the family farm with my wife, Denise, our son, Kyle, and nephew, Dan. It's not often that farms can remain in a family for three generations, and I am grateful for the opportunity."

"The Missouri Century Farm Program celebrates the lasting contributions farmers and ranchers have made to our county and state heritage," said Pam Duitsman, Christian County engagement specialist with the University of Missouri Extension.

In 1976, the Centennial Farm project was initiated in Missouri, awarding certificates to people owning farms that had been in the same family for 100 years or more. The MU College of Agriculture, Food and Natural Resources and MU Extension's Century Farm program annually recognizes more than 100 farms. In 2008, the Missouri Farm Bureau became a program co-sponsor. More than 8,000 Missouri Century Farms have been recognized.

"Missouri Farm Bureau is a proud partner in the recognition of century farms," said Garrett Hawkins, president of Missouri Farm Bureau. "We applaud the hardworking farm families that have kept us fed and clothed for generations. They represent an important part of our heritage and laid a foundation for the bounty Americans enjoy every day."

To qualify, farms must meet the following criteria:

- The same family must have owned the farm for 100 consecutive years.
- The line of ownership from the original settler or buyer may be through children, grandchildren, siblings, and nephews or nieces, including through marriage or adoption.
- The farm must be at least 40 acres of the original land acquisition and make a financial contribution to the overall farm income.

For more information, go to the program's webpage at extension2.missouri.edu/programs/century-farms.

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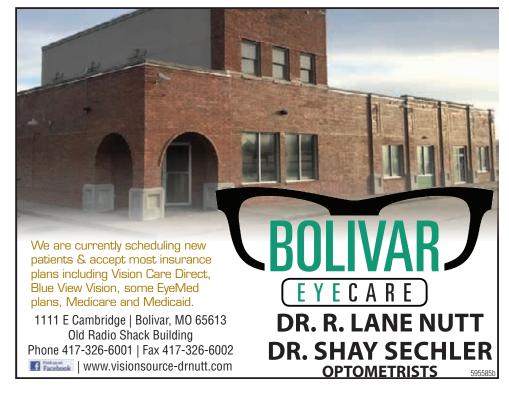




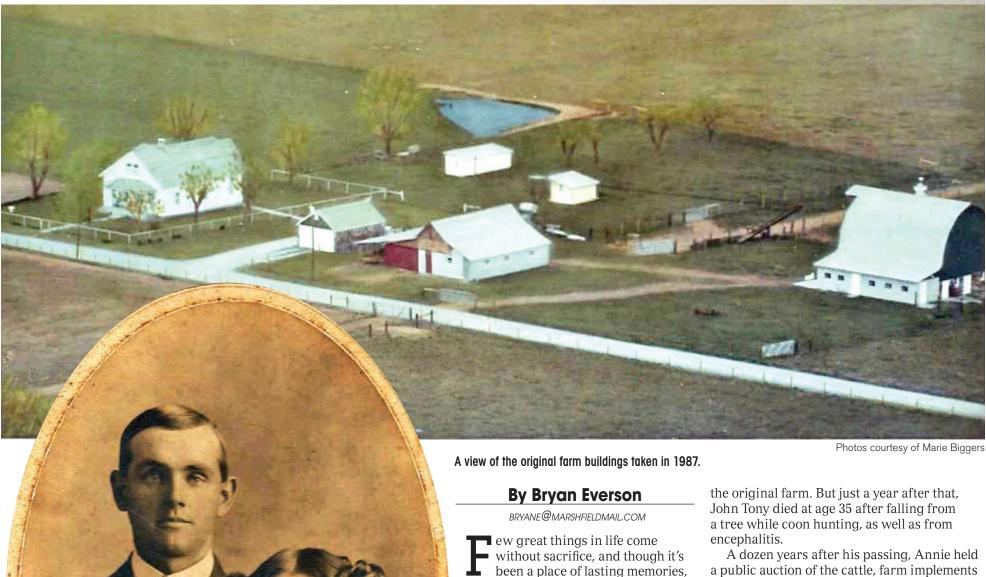


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Family expands with, remains on farm over the years



ew great things in life come without sacrifice, and though it's been a place of lasting memories, and sometimes tragedy, Marie Biggers and her family have made their share of them to remain on the land that's now been part of their ancestry for a century.

Some of the struggles the family faced came not long after Annie Martha (Tracy) and John Tony Trantham purchased the first 80 acres of the family farm in 1921, a decade after the original farmhouse was built, and several years before the older barn and accompanying shed were constructed.

Original farm

owners Tony and

Annie Trantham in a

photo taken in 1909,

12 years prior to its

purchase.

In that decade prior, Annie and Tony's daughter, Marie, died at age 4 due to bronchitis or pneumonia, but the couple had two sons, Cecil (born 1914) and Truman (1917), and a daughter, Leona, born the year after purchasing the land.

In 1924, the couple purchased the other 40 acres that were part of

A dozen years after his passing, Annie held a public auction of the cattle, farm implements and more, and she, Leona and Truman went to live on her brother's farms in Illinois while Cecil remained on the farm. They would return three years later, and in the next decade, Cecil, now in his 30s, constructed the rock barn, rock garage and rock cellar and washhouse with the help of the rest of the family.

In 1947, Leona and Vaughn Richerson were married, and two years later, Annie Martha sold the 120 acres to the couple while continuing to live on the farm until her death in 1975. During that time, they built an addition on the farmhouse as their family grew with three children: Mary Ann, Tony and Marie.

"My dad milked cows, and we did chores, homework and went to church," Marie recalls. "They had cattle and hay; [I was] taking care of little calves, feeding chickens ... no one locked their doors. It was a great, great neighborhood; the good old days."

In 1967, Marie married Darel Biggers,





"They had cattle and hay; [I was] taking care of little calves, feeding chickens ... no one locked their doors. It was a great, great neighborhood; the good old days."

where she became pregnant with their daughter, Brenda. They returned home without furniture or a car, but Darel was accepted into Southwest Baptist University, and the couple moved to Bolivar. Then, when Brenda was born, they moved to Strafford.

"He was still in school, and I kept my job in Bolivar, so every day we were driving there with the baby," Marie said. "Before we left Strafford we had Stephen, and we moved to Marshfield, then Diggins, but I wanted back out in the country, so in 1975, we started our house up there."

In 1974, Marie and Darel acquired a handful of acres from Vaughn and Leona, and later would buy more parcels, eventually owning 40 acres on the east side of the farm as they added to their family, and had another son, Craig. Vaughn and Leona grew corn, kafir corn and grass hay crops, and also raised hogs, chickens and turkeys, and had a team of work horses at one time. Vaughn milked Jersey cows, later changing to beef cattle. As her parents got older, Marie's family took them to the doctor and dispensed their medicine while also helping tend to farm work, such as helping with hay and cattle.

"My husband worked nights for 23 years, and he didn't get much sleep during hay season; he was doing ours and my dad's, too," she said.

In 1987, developers from Tulsa bought the 600-acre County Line (Greene-Webster) Ranch, and meanwhile, Darel and Marie, along with their sons, purchased an extra 102 acres around the farm.

In 1997, Vaughn and Leona celebrated their 50th wedding anniversary, but the following year, Vaughn was injured by a cow with a newborn calf. He spent 45 days in neuro trauma, and afterward, he and Leona entered a nursing home.

Vaughn would pass away in 2001, but the year prior, most of his and Leona's belongings were sold at public auction. Marie and Darel purchased the remaining 80 acres, making the farm a total of 222. The year Vaughn died, 10 acres were deeded to Stephen for a home, and Marie and Darel got a new home on the property, as well.

When Darel passed away unexpectedly in 2011, five years before the death of Leona (age 94), the family had a choice to make. The decision was to stay on the land that was their heritage.

"We didn't want to see it divided,"
Marie said. "And we do have to live
somewhere. We make it. The boys, they
work six days a week, then they come
home and do farm work."

Craig married his wife, Tracy, and they had four sons, all of whom live on the farm. In 2004, Stephen's daughter was born, but when she was 14, the original farmhouse caught fire in the wall around the flue, burning the interior. Although the house still stands, Stephen lost most of his belongings. He and his brother built a new house for Stephen just southwest of the original house.

The Biggerses have previously raised Missouri fox trotter and saddlebred horses with a few litters of German shepherds, and they currently run 40 head of black Angus cattle on the farm and produce hay.



A photo of Leona (bottom) with her children, Marie, Tony and Mary.



A look at butchering day on the farm in 1983.

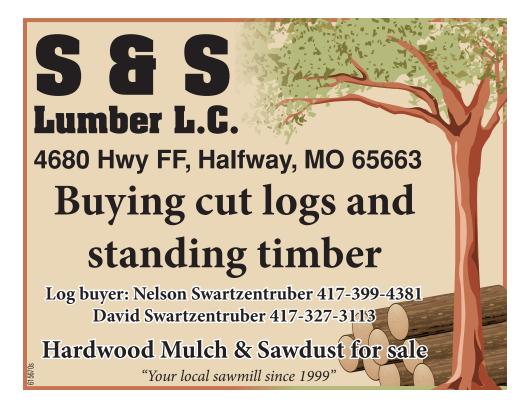




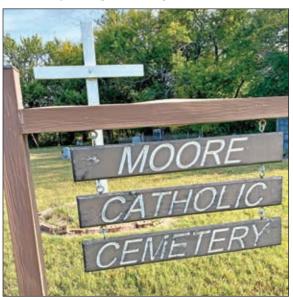


Photos by Pat Hindmar Denny Whitesell and his mother, Vera, reminisce over the history of the small village of Filley.

Whitesell, in her 80s, was born just a short distance from where she now lives. Most of her children, five grandchildren and







At one time, Filley was a thriving community with a blacksmith shop and a hotel.

◆ Pictured is the Moore Catholic

great-grandchildren live nearby.

The town may be small, but Vera and her son, Denny, appreciate the rich heritage of the community. A post office was built in Filley in 1882 and remained until 1919.

At one time, the town had a gas station with one pump. Later, it appeared to hit a growth spurt and then halted.

Perhaps one of the least-known facts about Filley is that the name did not come from the misspelling of a young colt, or a filly. The name came from Chauncey Ive Filley (1829-1923), who was the 18th mayor of St. Louis. A Google search did not show the relationship between the town and Filley, who appeared to live most of

At one time, Filley was a thriving community with a blacksmith shop and a hotel. Later it had three grocery stores, including Decker grocery and Louie Bowen's shop and garage, according to Denny Whitesell. John Korth took over the garage that apparently was always a favorite meeting place between chores. Even later, there was an antique store.

"People have said if the railroad had run through Filley, it would have been bigger than El Dorado Springs," Denny said.

El Dorado Springs is Filley's nearby neighboring community.

Filley was known for its August picnics organized by the Whitesells and other community members. Vera's husband's grandfather B. C. Whitesell owned a general store in both Filley and Stockton.

At the first picnic, he was a planner of the event and ordered watermelon and other produce, and donated the hog; but he never lived to see the first picnic. He died two weeks prior to the

The picnic itself, however, carried on for a number of years with the Whitesells' donating the pig for roasting.

Eventually, the community came together to build a shelter house for events such as the picnic and 4-H events, with Vera and her family working together to help finish it.

At one time, the community had its own school, the Cherry Valley School named after Cherry Valley creek that flows nearby Vera's home. Vera's deceased husband, Kennie Whitesell, attended the school, and Mary Belle Johnson taught at the school. Kennie Whitesell was presiding commissioner of Cedar County for 22 years.

"I understand years ago Filley used to have a tavern that was pretty wild with fights and all," Denny said. "There is a story that during the war (World War II) a Japanese man came into the tavern and got 'whipped,'" he said. "After that, the saying was the Japanese might take the U.S., but they won't take Filley."

Today, Filley has a new meat processing store and an operating dairy farm that is owned by Stanley Ehlers. Most families farm and raise cattle, and some rent pastures for sheep.

Just west of Filley is the Moore Catholic Cemetery. Denny Whitesell said it is the only Catholic cemetery in Cedar County. Now the Catholic Church in El Dorado Springs tends the cemetery.

Structures in "downtown" Filley began deteriorating after World War II, according to a Cedar County Republican newspaper article, but the memories and the love of community are still in the hearts of the Whitesell families and others who call Filley their home.



Buildings in the once-thriving Filley began to deteriorate after World War II.





Keeping it in the family'

FAMILY FARM STARTED OUT RUNNING BEEF CATTLE AND PLANS TO CONTINUE THAT OPERATION

Story and photos by Linda Simmons, Bolivar Herald-Free Press

ake a drive north on Mo. 83 from Bolivar and you come upon a gateway to history.

Shooting off the chip and seal onto a gravel lane that winds along the Pomme de Terre River, you arrive at a 120-acre farm now managed by Kelly Gilden and his two sons, Elijah and Ryan.

The acreage is nestled in rolling hills that overlook the river. It is and always has been a beef cattle and hay operation.

The pear tree that stands by the old springhouse still produces fruit, along with a couple other trees still standing where there was at one time an orchard. The kids enjoy checking the trees for pears.

"We run cattle in this area but not until after deer season is over," Gilden says.

Situated on the property is the springhouse that has stood witness to multiple generations for over a century. Built of beige-colored rock with a metal roof, it is one of the few original buildings left on the property.

The original homeplace still stands proud after over a century of housing the family. The red flowers frame the front stoop of the white sided home. The home holds many memories, overlooking the area that once was filled with pigs and another area where horses roamed.

Today, Kelly lives in the old homeplace, the same house that his grandfather Lige Wilson was born in. The house has a lot of history in it, but the time has come that in the near future Kelly plans to clear the way to build a new house in the spot the old homestead stands today.

Kelly and his sons, Elijah and Ryan, all work the farm, as well as holding down full-time jobs elsewhere. Kelly works for DeLong Plumbing, Heating and Air in Springfield, Elijah is a mechanic for Bobcat in Springfield and Ryan is a mechanic for Springfield Public Services.

On a beautiful fall afternoon, Elijah and his wife, Lindsay, along with Paisley and Everett, and Ryan with his wife, Adrian, and daughter Aria, enjoy piling in the back of Kelly's truck and riding over the grounds. Of course, the pups love getting in on the action. The family





Pepper, a blue heeler pup, and Jake, a pit bull, both find exploring the grounds around the old springhouse to be great fun. The Gilden family members standing by the old springhouse that was on the farm when it was purchased are Lindsay holding Everett, Elijah, Paisley, Kelly, Ryan, and Adrian holding Aria.

'Keeping it in the family is important to me."



Kelly Gilden standing on the porch of the original farmhouse.



Elijah picks a pear off one of the pear trees that is still on the property. The area around the springhouse used to be an orchard, and there are still a few of the trees left that produce fruit

enjoys being together and taking care of the farm.

The Wilson Gilden Century Farm designation makes them all very proud. The 120 acres were bought by Emma McCarthy, Kelly's great-grandma, on July 5, 1918. McCarthy purchased the land from J.V. and Sarah Mohler. Later McCarthy deeded it to her daughter, Thelma Wilson, who then deeded it to her daughter Peggy Gilden. Peggy deeded it on to her son, Kelly.

"Keeping it in the family is important to me," says Gilden, who plans on passing the farm on to his sons and their families.

From 1918 to 2021, the Wilson Gilden farm has maintained what the farm was originally established to do. It is Gilden's intention that the farm will always be used for beef cattle and hay. The history that surrounds the farm will always be there for the next generations to carry on. Although everyone has jobs outside of the farm, preserving the farm and all that it has meant to the family over the years is very important to all of them.

LOVE for our land never changes

THE GRANT FAMILY CENTURY FARM HAS STRONG ROOTS



■ Scott, Larry and Todd Grant and Bandit stand at the back side of the barn they still use for hay. The barn is a big part of the farm's history, being the first pole barn built in 195

Story and photos by Linda Simmons, Bolivar Herald-Free Press

arry Grant along with his sons Todd and Scott take great pride in their heritage, and the farm is something they all love and plan to have in the Grant family for many more years to come.

"Time changes so many things, but the love for our land never changes," Larry Grant says.

The 120-acre farm that lies close to Morrisville was established in 1918 by Howard and Mary Grant. In 1925 their farmhouse was used as a "sick house" during the flu that was ravaging the country that year. Mary would care for the sick while the men stayed outside around a fire, caring for the farm chores. Howard and Mary lost their daughter and granddaughter that year to the flu.

But most of the memories that surround the Grants were shared with them from Edwin and Imogene Grant, having two sons, Emil and Larry. Edwin was a carpenter, but he and Imogene still ran the farm together and were milking cows at that time, usually about 20 head. Imogene took care of the family and was very diligent in keeping details logged in her diaries over the years and could always look back and tell you even what the temperature was on any given day.

"She would walk over a mile to check their mail every day," Larry recalls.

And her family can still hear her quoting her favorite saying ... "Use it up, Wear it out, Make it Do or Do without."

Larry recalls how Edwin and Imogene would drive all over their fields and fence lines to cut thistles and cedars. They never let thistles and cedars get too far. They'd keep a bucket, work gloves and shovel in the back of their truck just in case they spotted one.

Today Larry along with the grand-kids remember how "Granny" always worked hard in the kitchen, as well. She always made homemade bread and blackberry jelly. She'd deliver loaves to all her family with love.

In 1957 they were a part of history in the making when they were the first farm in southwest Missouri to have the





Contributed pho Larry Grant and his mother, Imogene, and father, Edwin, pose with his brother, Emil.



The first pole barn that was built on the Grant farm in 1957 was featured in a story in the Missouri Farmer Magazine.



The old barn sports some really old nails that are proof that things were built to last.

BARN raisings aren't white they used to be. A few decides ago, when one farmer got ready to put up a new barn, neighbors for miles around gathered to help lift the heavy times for more too, preparing food for the act too, preparing food for the hungry workers. Food that would rival any put in front of a threshing crew or a 4th of July picnic crowd.

roday, one or two neighbors exchange help and in a matter of a week or two, they each have a bare built.

But a different type of barn is being built today one that goes up fast, costs less and lasts a long time the pole-type building has taken over.

Pole - type farm buildings usually cost less than \$1 per square foot of enclosed space where "home" labor is used. They cost so little because presure preserved poles, set into the ground, replace conventional masonry foundations. The entire superstructure is "hung" on the supporting poles. The floor is laid directly on the ground and requires no other support.

These buildings also go up fast. Mainly because no foundation and practically no framing is required. Wall and roof covering materials are applied in large sheets. Once poles are in the ground, they can be trued up by anyone who can set a fence posetraight

Pole-type buildings last for

first pole barn built. The pole barn still is in use on the farm and holds a lot of hay from the operation. They quit the milking operation of the farm in the 1970s, and are now devoted to a hay operation.

Larry Grant and his wife, Diana, are proud to be the third generation to own the farm. Being designated a Century Farm is something Larry takes great pride in. He can still be found driving around in his side-by-side with his dog, Bandit, checking on the fences and his family. When there is work being done on the farm, Larry likes to supervise.



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I will be glad to set down with you to review your policy and help anyway I can.

There are a lot of plans with dental and vision, but is it the coverage you need?

Unless, we evaluate/review everything we won't know.

Give me a call TODAY.

Thank You.

Dan Sheckler

417-343-3581 | 808 S. Ash | Buffalo, MO dan.sheckler@healthmarkets.com

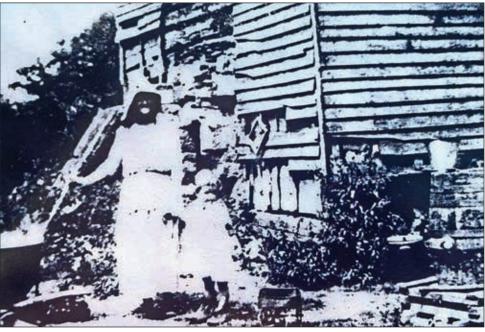


Cell (417) 733-2580

Available

Larry and Diana Grant are not only proud of the farm and the land, they also are proud of their family that is growing. Their children: Kelly Grant of Springfield; Todd Grant and wife Penny and their son, Brock; Scott Grant and wife Tammy and their children, Hillary Manning and husband Trent of Morrisville, Madison Freeze and husband Dusty of Dadeville, and Hadden Grant and wife Malarie of Bolivar. And, of course, their great-grandchildren who bring them so much joy: Imy (namesake of Granny Imogene), Anglin and Abel Manning, and Tate Freeze.

"Time changes so many things, but the love for our land never changes."



Contributed photos

Edwin Grant with his mother, Mary, in 1919, the year after the farm was established.



A young Larry Grant stands with his mother, Imogene, in the yard with some of the garden behind them.



Imogene and "Jerse," the name Imogene used for Edwin, pose in 1935.

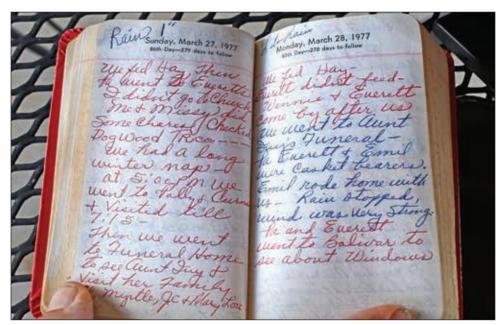


Imogene and Edwin Grant stand proudly together with their farm spanning out behind them.



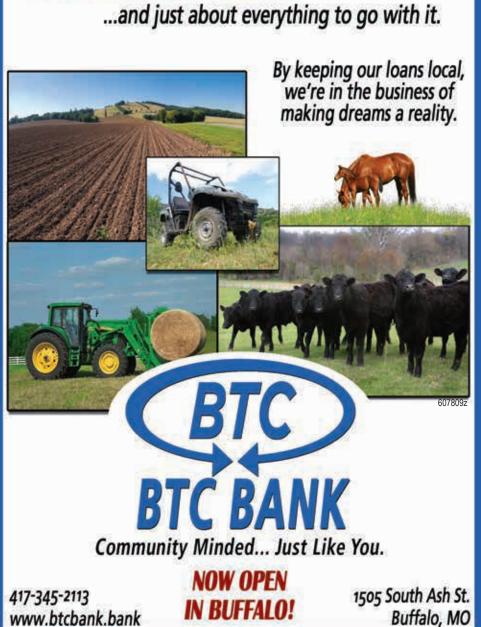
Contributed photo

Farm life for Larry Grant was full of learning experiences. Learning to drive a tractor was just a normal way of life when he was a youngster.



The Grants have a number of these little red books that documented life on the Grant farm in the '60s and '70s.





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Erica and Christopher Young are pictured on the land of their family's Century Farm. Both are excited to continue the family tradition of living on, caring for and working the same land their family has since 1892.

By Shelby Atkison

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he White Oak Century Farm is on White Oak Road in Rogersville and was originally homesteaded in 1892. Home to loads of family history, current owner Christopher Young and his wife, Erica, are thrilled to continue a family legacy and plant their roots on the same ground.

"My grandmother's parents worked on and lived on the farm ... their names were Edward and Georgia Glaubitz," Young explained. "The farm then went to my grandmother Mary Lou Downs

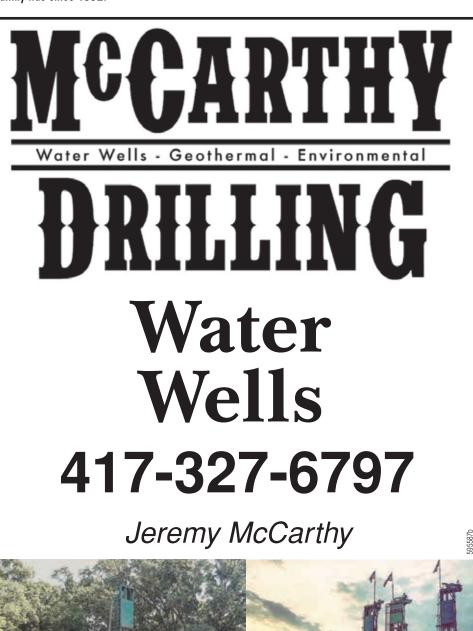
in 1971 and is now owned by my grandparents Mary Lou Downs and Ray Downs, as well as my wife and I."

John H. Sherertz and Mary Sherertz were the first in the family to homestead the land and were the greatgrandparents of Young's grandmother, his great-great-grandparents. Bruno Glaubitz, the great-great-grandfather of Young, purchased another part of the land in 1913. The land was then passed down through the family until it was passed in 1919 to Nannie Burks, who was Young's grandmother's grandma.

"There really is all kinds of fam-



This is Edward Glaubitz — Christopher Young's grandmother's (Mary Lou Downs) father and Young's great-grandfather — showing a cow.





The biggest reward has been continuing their family legacy, working the land and being a part of the Rogersville community.

ily history that lies within the land's perimeters ... a lot of people in our area are related, so over time, the land has actually been split up a bit between the families," Young said. "But it's been incredible to uncover so many in the family who have lived here and worked the same land."

The farm land has been used for various purposes throughout the years, including crops, livestock and land rental. Young's great-great-grandfather Bruno Glaubitz tended to large numbers of livestock, and that trend has

continued at the farm throughout the past century.

"We are currently the sixth generation to live on the land," he added. "It's cool to know so many of my family members were raised here and worked this same land."

The Youngs are currently in the process of building a house and getting a new barn put up to continue the family legacy. Like his ancestors, Young plans to utilize both the fields and raise livestock. However, he and his wife have settled on opening an alpaca farm, rather than cattle. According to the couple, the biggest reward has been continuing their family legacy, working the land and being a part of the Rogersville community.

"The goal is to have you-pick flowers and a small alpaca farm opened up next year," Young said. "People will be able to interact with the alpacas ... and we want to offer education classes on gardening, farming and livestock."

To stay up to date with the Youngs and their Century Farm, give them a "like" on Facebook by searching White Oak Century Farm.



Pictured are Nannie Burks and Georgia Burks on the farm. A horse-drawn plow can be seen in the background behind them.



This is one of the early barns from the late 1800s or early 1900s that still stands on the land. Where the trees are by the barn is where Nannie Burks' — Christopher Young's grandma's grandma and Young's great-greatgrandmother — house was. The foundation is still somewhat there. There is also a canning cellar that is still there.



This photo is of August Bruno Glaubitz, his wife, Friedericke, and their children in front of their



This is a photo of Christopher Young's grandfather Ray Downs and grandmother Mary Downs at the site where Young and his wife are building their house on the land. In the background there is one of the original barns and the site of Young's great-great-grandmother's (Nannie Burks) previous



TEST HARVESTED DEER for chronic wasting disease

By Kathryn Skopec

KATHRYNS@CEDARREPUBLICAN.COM

s Missouri's firearms deer hunting is set to kick off in a few weeks, hunters — especially those in Cedar County and Polk County — should be reminded to test harvested deer for chronic wasting disease.

CWD was first detected in Missouri's free-ranging deer population in 2012 and has since been found in 18 counties. It's a deadly, infectious disease in deer and other members of the deer family that eventually kills all animals it infects. There is no vaccine or cure. The disease is spread from deer to deer and through the environment, according to the Missouri Department of Conservation.

To date, there have been no reported cases of CWD infection in humans. However, the Missouri Department of Health and Senior Services says animal studies suggest CWD poses a risk to some types of nonhuman primates, such as monkeys, that eat meat from CWD-infected animals or come in contact with brain or body fluids from infected deer or elk.

The disease remains relatively rare in the state, being detected in 206 deer out of more than 152,300 tested by MDC since 2012, according to the MDC.

Currently, there are 34 counties in Missouri that require mandatory CWD sampling during the opening weekend of firearms season Nov. 13 or 14, including Cedar County and Polk County. These counties are designated as CWD Management Zones, due to being within 10 miles of where a positive case of CWD has been found.

CWD sampling takes only a few minutes and consists of MDC staff cutting an incision across the throat of harvested deer to remove lymph nodes for testing, per the MDC. Tissue samples are sent to an independent lab for testing.

Hunters will be given a card with information about getting free test results for their deer after samples are processed. Hunters can get their CWD test results for free online at mdc. mo.gov/cwdResults. Results are usually available within three weeks or less from the time of sampling, the MDC says.

Voluntary CWD sampling and testing is also offered statewide during

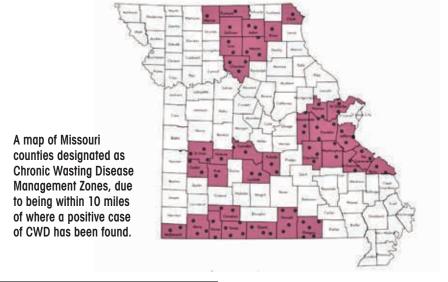


Contributed Photos/MDC

Among the 44 new cases of chronic wasting disease found in Missouri deer this past season in 2020 was this sick deer. The Missouri Department of Conservation determined the deer showed signs of CWD infection, and it was euthanized by MDC staff. CWD testing confirmed the diagnosis.



Missouri Department of Conservation staff remove lymph nodes from the neck of a harvested deer to have them tested for chronic wasting disease. Lymph nodes are one area in deer where CWD is concentrated.



It's a deadly, infectious disease in deer and other members of the deer family that eventually kills all animals it infects. There is no vaccine or cure.

have permit and telecheck information available.

Hunters must also follow carcassmovement restrictions for deer harvested in a CWD Management Zone county and when bringing parts of harvested deer and other cervids into Missouri from another state, according to the MDC.

For hunters who harvest deer in Missouri from a CWD Management Zone county, deer must be telechecked before any parts of the carcass may be transported out of the county of harvest.

Whole carcasses and heads may only be transported out of the county of harvest if delivered to a licensed meat processor, taxidermist or to an approved CWD sampling station within 48 hours of exiting the county of harvest. On Nov. 13-14, deer must be taken on the day of harvest to a CWD mandatory sampling station.

The following carcass parts may be moved outside of the county of harvest without restriction:

- Meat that is cut and wrapped or that has been boned out.
- Quarters or other portions of meat with no part of the spinal column or head attached.
- Hides from which all excess tissue has been removed.
- Antlers or antlers attached to skull plates or skulls cleaned of all muscle and brain tissue.
 - Finished taxidermy products.

For hunters bringing harvested deer and other cervids into Missouri from another state:

- Hunters may no longer transport whole cervid carcasses into the state.
- Heads from cervids with the cape attached and no more than 6 inches of neck attached may be brought into Missouri only if they are delivered to a licensed taxidermist within 48 hours of entering Missouri.
- There is no longer a requirement that cervid carcass parts coming into the state be reported to the MDC carcass transport hotline.

The following cervid parts can be transported into Missouri without restriction:

- Meat that is cut and wrapped or that has been boned out.
- Quarters or other portions of meat with no part of the spinal column or head attached.
- Hides from which all excess tissue has been removed.
- Antlers or antlers attached to skull plates or skulls cleaned of all muscle and brain tissue.
 - Upper canine teeth.
- Finished taxidermy products. For more information about CWD, go to mdc.mo.gov/hunting-trapping/ species/deer/chronic-wasting-disease.

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the entire deer season. Find locations and more information online at mdc.mo.gov/cwd or by contacting an MDC regional office at mdc.mo.gov/contact-engage/regional-mdc-offices.

About CWD sampling

Per the MDC, hunters should do the following before arriving at a CWD mandatory sampling station:

- Field dress and telecheck deer.
- Bring the carcass or just the head.
- Capes may be removed in preparation for taxidermy.
- Position deer in vehicles with head and neck easily accessible.
- Be sure the person who harvested the deer is present.
 Have the hunter's conservation ID
- number ready.

 Be prepared to find the location of harvest on a map.
- If using a paper permit, have it detached from the deer for easy access.
- If using the MO Hunting app,