

The



Kansan

Celebrating All Things Kansas

Carving into the FUTURE

Wood carving becomes a dying past time

By Lizzy Franco

The wood carving demonstration, once a main attraction of the Kansas State Fair, is slowly becoming less popular.

82 year old Roy Hosie has been demoing wood carvings at the fair for 10 years. Hosie has been making wood carvings for 20 years



and does not plan to stop any time soon.

One of Hosie's favorite demonstrations for younger audiences is an owl. It takes about two minutes and the kids take the owl with them.

Although the kids at the state fair enjoy the owl demonstrations, Hosie notices the children who would rather not watch his demonstration. Older people are beginning to make up most of Hosie's audience.

"A majority of people don't watch, but when they do it's grown-ups," Hosie said.

According to Mike Bonham of Kechi, more modern forms of the arts, like photography, are causing wood carving to become a dying art. When Bonham attends other fairs that would usually have wood carving, he sees less and less entries.

Bonham believes that photography is becoming a more involved hobby, like wood carving once was.

Along with Bonham, Kellan Jones of Salina also believes that photography is becoming the main form of art, compared to wood carving.

Hosie himself believes that wood carving is beginning to die off. He is in two different wood carving clubs and they each continue to get smaller.

"More people are leaving than we get to come in," Hosie said.

Hosie believes that the younger generation is not interested in wood carving because of new electronics.

The younger generation is impatient when it comes to creating things. They expect everything to be instant with little to no wait.



Roy Hosie showing off his Indian carving to others. Hosie uses many different types of knives, gouges and v-tools to create his carvings. He also uses bass wood that is a soft wood without grain. *photo by lizzy franco*

Teresa Secord of Galva believes that the wood carving art is not dying. She sees wood carving demonstrations pop up more often.

Along with Secord, Lorena of Abilene also thinks that wood carving demonstrations are peaking. She sees them at local fairs wherever she goes.

No matter if the art is dying, Hosie plans on continuing to do wood carvings for as long as he can. He currently only does the demonstrations at the Kansas State Fair and a local craft show in Hesston. Hosie use to go to a fair in Texas, but with his age now, he no longer is able to attend.

Hosie believes the art is dying, but that is not stopping him from continuing to do what he enjoys.

*Can't Believe
It's All
Butter!*

800 TO 1400 LBS

of butter used to make the sculptor.

An average of **85 HOURS**

to sculpt it.

1983 was when a sculptor was first featured in the fair.

The average butter cooler temperature is

**36 DEGREES
FAHRENHEIT.**

The sculptor is made of

UNSALTED butter.

Butter is a source of

VITAMIN A.

It's caloric content is about

100 CALORIES

per tablespoon.

The butter is stored in

5 GALLONS

where it remains until next year.

The butter is reused for about

4 YEARS

Information provided by
the Kansas State Fair

2 Kansas State Fair 2019



A patron finds interest in the butter sculptor located in the Pride of Kansas Building. *photo by alivia heard*

Sunflower STATE STAPLES

Various regulars of the fair tell all what tourists just have to see before they leave

By Alivia Heard

The Kansas State Fair has so many attractions, it could be difficult to navigate what to do or how to do it all. The fair's regulars did the thinking for the newbies as they answered the question many have for an attraction: What's there to do? Specifically, what is the staple of the state fair?

Kevin and Renae Anderson have been going on dates to the fair since they were teenagers and this is the year of their 42nd anniversary. Renae explained that the fair is a relaxing time to have good food and watch

a good show. Kevin agreed with his wife, but pointed out the butter sculptor being a staple attraction.

"The skill of the craftsman —the artist— what they do is amazing," Kevin said.

Carrie Roberts, working her first year at the Odyssey Grill food truck, has come to the fair with her kids for years. As soon as she was asked what the staple of the fair is she immediately knew to say the butter sculptor.

**“
SOME JUST COME TO HAVE A
NICE TALK ABOUT AGRICULTURE.
”**

RANDY MILES

Teresa Secord is a lover of the arts, but rather than sculpting, she came to paint. Every year, Secord has entered her paintings in the fair's fine arts exhibit, though she never actually attended. This year was different for her and she finally came to enjoy a staple of the fair in person: the fine arts.

One regular asked, Randy Miles, had a tent set up to attract customers to his Bullseye Irrigation services. Miles boasted that it was his 14th year working the fair, saying that the conversation between strangers kept bringing him back.

"Some just come to have a nice talk about agriculture," Miles said.



Teresa Secord demonstrates her intricate porcelain painting in the fine arts exhibit. *photo by alivia heard*

All About Angus



During Thursday morning's beef cattle judging, Olivia Walrod holds her Angus, Amber, still while judges observe the cattle's build and balance. *photo by katalina rivera*

By Katalina Rivera

It is show time at the Kansas State Fair. Although Kansas is in the name, people from all over the country pack up and head to the middle of nowhere to compete or participate in Kansas' grand festivity.

A key staple to the fair is the Prairie Pavilion, filled with cattle of all types of breeds. A place for cattle owners to not only camp out, but to put on their boots and compete for a Grand Championship.

Months before competing, competitors must prepare their cattle to be show ready. This could mean anything from washing and

blow drying cattle to make sure it is use to the process, to walking each cattle daily in order to assure proper posture.

Contestants will even dye their cattle's hair in order to make their natural color more vibrant, and to keep their fur color from fading.

Aside from confirming a cow is appearance ready, each contestant must also be knowledgeable about their cattle's breed, weight, and even the feed they use.

Olivia Walrod, a sixth grader from Vernon County, Missouri, travels nearly four hours to show off her Angus cattle, Amber.

“THEY (ANGUS) JUST HAVE A WEIRD PERSONALITY.”

OLIVA WALROD

Walrod has been showing cattle for three year and said her favorite cattle breed to show was Angus,

“They just have a weird personality,” Walrod said.

Aberdeen Angus are one of the most common breeds of cattle found in America. Angus are usually a deep red or black color, and do not grow horns. Their lack of horns causes them to be a popular cross breed.

While Walrod walks around the ring used for cattle shows, show judge Blake Bloomberg circles each contestant and their cattle, looking specifically at the characteristics that separate a second place finish from a champion.

Bloomberg has been judging cattle shows for 25 years, has judged in 42 states, and four countries.

When showing cattle, a judge looks for structure integrity and balance. In females especially, a judge wants a heifer that can breed and produce offspring well. Wide hips, sound movement and square shoulders are the key to a first place finish.

Weekend Show Schedule



Blake Bloomberg speaks to the crowd, explaining the positives and negatives of the observed cattle. *photo by katalina rivera*



AMBUCS Sweets Shop

Randall Haltom, of Hutchinson, is a member of the AMBUCS sweet shop.

"AMBUCS actually stands for American Business Club," says Haltom.

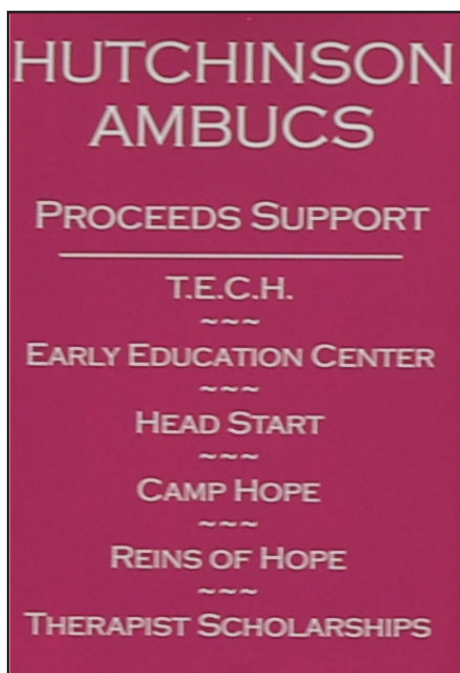
The shop has been around since 1980, the members of the group are volunteers. AMBUCS is a nationwide non-profit organization, all proceeds go to children with disabilities, and adults as well. The money allows the children and adults with disabilities to have access to therapists.

photo by trinity keomanivong

“
**LAST YEAR WE WENT THROUGH
1,500 WAFFLE CONES.**

”

RANDALL HALTOM



4 | Kansas State Fair 2019



Kansas Catfish

Hennessy Brown of Hutchinson, is the granddaughter of the owner's of Kansas Catfish.

The business has been in their family for about 20 plus years, now it is ran by her uncle Shawn.

Their business offers fresh and clean catfish, along with other homemade menu items. There are many items on the menu for those who do not enjoy fish.

They have been in the same location every year.

When asked how many pounds of catfish they go through during the fair, "Oh goodness, hundreds and huddreds," Brown said.

photo by autumn dunshie



Pronto Pup

Dixie Yoder of Buhler, owns Pronto Pup food business. Pronto Pup has been around since the 60's.

Yoder's father purchased the business from a family friend in the 70's, and ran the business with his partner.

Her father passed away in 2010. She inherited the business from her father's business partner, today Pronto Pup is owned by Yoder and her husband. They have five stands set up throughout the fair grounds.

"We come to the state fair every year and see lots of people," Yoder said.

Outside the stand is a wood carved statue of their logo dedicated to Yoder's late father.

photo by autumn dunshie

BON APPÉTIT, FAIR STYLE.

Fried food, Sweet
food, Seafood, you
name it.

By Autumn Dunshie and Trinity Keomanivong