

# OPINION

Our views • Your views • Their views

- Editorials
- Letters
- Columns

## As I See It

By Ed Given

### When will it end...

I have watched the developments in the legislature this past week pertaining to the education bill. I had high hopes for the House. It appeared that they were going to be much more methodical and responsive to citizens' input. What we all witnessed was nothing short of old style politics at its worse.

Some compared it to a "bait and switch" technique. I think that is a pretty accurate description of what occurred in the House. I am extremely disappointed in the Speaker. He told the public and his fellow legislators how the process was going to work. The committees were to take up each portion of the bill individually. In reality, one of the four select committees, behind closed door with the aid of personal interest, crafted a single bill if approved by the Senate will give the state what 88% of the citizens have said they don't want, charter schools.

Who are these people that call themselves leaders? Who are they representing? Obviously, it's not the people of West Virginia.

Everyone knows that charter schools pull money from the public educational system. Everyone also knows how financially strapped the school system is. So, those who wish won't hurt the public school system. They don't care about the majority of our children. Brent Boggs, in his column this week says that every student that enrolls in a charter school will take \$10,000 from the education fund. That can't be good for a matter of time before it becomes obvious.

The only good part is that local boards of education have to authorize a charter school in their county. Hopefully more logical decisions will be made that decision when the time is right than those who acted in selfish haste in Charleston over the past few weeks. The courts have been waiting for someone to bring a lawsuit. The Recht court decision some say is guaranteed that every child in West Virginia is entitled to the same type of education. Since tax dollars will at least in part fund charter schools how will they fit into the equation? It is no secret that charter schools typically favor the more affluent portion of our population. So, if they are allowed, their history does little to support the idea, what will that mean to how the two systems compare?

The whole issue must have little to do with achievement and more to do with lining one's pockets. But, the real concern is the complete and utter disregard for the vast majority of our citizens. What does this say about our democracy?

## From our readers



## Good Food!

Great everyday recipes for your enjoyment...

By Craig A. Smith

### Letters to the Editor Our policy...

We would like to reiterate our policy of not publishing letters that do not contain the author's identification. You must enclose a phone number for verification purposes. The number will not be published.

We reserve the right to edit and/or refuse any letter. We do not accept letters refuting or endorsing candidates for any upcoming election.

Letters should be mailed to: Editor, Braxton Citizens' News, P.O. Box 516, Sutton, WV 26601.

Those wishing to email should send them to: [editor@bcn-news.com](mailto:editor@bcn-news.com)

Have you grown or tried leeks? Let's learn about them this week. Leeks are members of the genus Allium, which includes onions and garlic.

Hippocrates, the Ancient Greek physician and father of medicine, prescribed the leek as a cure for nosebleeds.

Leeks have been cultivated since the time of the ancient Egyptians.

Leeks are an excellent source of vitamin K, important in maintaining healthy blood and keeping your bones strong. They also are a good source of vitamins A and C, good for the immune system.

They are best harvested from September to April when they are an inch or more in diameter. The lower white-

colored part can be eaten raw or cooked. The green top is usually not eaten.

Leeks have a sweeter, milder flavor than onions.

They can be refrigerated in a plastic bag for up to two weeks or frozen for up to three months.

Thanks to [foodhero.org](http://foodhero.org) for the information on leeks and the following recipes. For more good recipes, check their website.

### Sauteed Leeks and Apples

**Ingredients:**  
 1 medium leek, chopped (about 3 cups)  
 2 teaspoons oil  
 2 medium apples, cored and chopped  
 1 Tablespoon honey  
 1 teaspoon vinegar  
 1/4 teaspoon each salt and pepper

### Directions:

1. Sauté leeks in oil in a medium skillet over medium heat, stirring occasionally, until the leeks are soft (about 5 minutes).
2. Add apples and continue cooking, stirring frequently, until apples begin to soften (about 3 minutes).
3. Remove from heat. Add honey, vinegar, salt and pepper. Stir gently to combine all ingredients. Serve warm.
4. Refrigerate leftovers within 2 hours.

Prep time: 10 minutes  
 Cooking time: 10 minutes  
 Makes: 4 cups

### Leek and Mushroom Orzo

#### Ingredients:

2 cups leeks, chopped  
 1 Tablespoon oil  
 2 cups mushrooms, sliced  
 1 cup dry orzo (rice shaped pasta)  
 2 cups chicken or vegetable broth  
 1 ID2 cups tomato, chopped  
 3 Tablespoons cream cheese  
 1 teaspoon garlic powder  
 1/4 teaspoon each salt and pepper

#### Directions:

- Sauté leeks in oil in a medium skillet over medium heat, stirring occasionally, until the leeks are soft (about 5 minutes).
- Add mushrooms and cook until soft (about 5 minutes).
- Stir in the orzo and toast lightly, stirring frequently, for about 3 minutes.
- Add broth and bring to a boil. Reduce heat to simmer, stirring occasionally, until the orzo is almost tender, about 8 minutes.
- Add the tomatoes and simmer until orzo is tender (about 2 minutes).
- Remove from heat and stir in cream cheese, garlic powder, salt and pepper. Serve warm.
- Refrigerate leftovers within 2 hours.
- Prep time: 15 minutes  
 Cooking time: 30 minutes

## Just look at this!

A weekly photo of opinion in Braxton County... sometimes good and sometimes not so good.



Lana Bowman and Tom Martzell, representing the United Christian Food Pantry, were guest at last Wednesday's Braxton County Rotary meeting. President Brenda Wells (right) present the organization a check for \$500 as one of the benefactors of the organizations' grants from their annual Elimination Dinner proceeds.

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## News from our Capitol

by Delegate Brent Boggs

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were adamantly opposed to taking tax dollars away from public schools to fund charter schools. Teachers and service personnel were even willing to forego a pay raise if it meant the door would be opened for private education.

There has always been the perception that West Virginia is often about a decade behind the rest of the nation.