

The Westby Border News



August 23, 2012

Volume 7

Issue 145

1.50/copy

2012 SCHOOL ENROLLMENT MIRRORS PREVIOUS YEAR

Westby School welcomes 65 enthusiastic students on August 22, the exact number enrolled in the fall of 2011. The schematics have changed quite a little, but the overall number remains the same. The biggest change was in the number of kindergarten students with seven registered the first day of classes and only one first grader. The fifth grade remains the largest class with 8 students. Three new employees have joined the staff at Westby School. Dusty Mendes is the new assistant custodian. She replaces Julie Nelson who resigned on July 1st. Cindy Stehnjem has filled the position of teacher's aide and Suzi Ekness -



The class of 2025
(and lone 1st grader Emily Mendes, second from right)

will join Karla Christensen in the kitchen as assistant cook. Fall sports are in full swing. The new Mon Dak Thunder 6-man football team has 20 high school and 14 junior high

boys out for the season. The team will scrimmage on Friday, August 24th in Grenora with their first scheduled game set for August 31st also in Grenora against Billings Christian. Grenora Superintendent Troy Walters and Clint Neville will be the head HS football coaches with Westby Superintendent Tony Holecek coaching the junior high.

(Continues page 4)

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FRIDAY - Chicken Fry or Walleye Dinner

SATURDAY - 8 oz. Sirloin-\$10.95-OR- **TO GO ORDERS ONLY**-3 Hamburgers-\$9.99

Chicken to go (potatoes included) 2 pc - Barrel 200 pc

IMMANUEL TO HOLD “STEAK” FRY FINALE

All good things must come to an end so it may as well be with a bang!

The “Sizzlin’ Summer Steak Frys” have been successful beyond our wildest dreams and may even be resurrected next year, but for now will wrap up on August 31st with the finale set for September 7th.

The finale will be a special night with a varied menu and an auction you won’t want to miss. The Immanuel fundraising committee has been working all summer on this event and promises a fun filled night for everyone.

First off, Alaskan salmon has been flown in as a special treat. To compliment the salmon, the fundraising committee has decided to change the menu up and offer barbecued ribs. Guests may choose either entrée or a combination plate.

Along with the salmon & ribs, will be several sides and a mouth-watering dessert. The price for the meal is \$20.00 with a special rate for children.

Following the meal a parcel post and a silent auction, will be held.

A parcel post auction consists of donated items representing areas from all over the United States. These gifts were generously donated by other Lutheran Churches and their members and will be auctioned, sight unseen. Part of the fun comes when the successful bidder opens his package for the rest of the audience to see.

Several items will be on display for a silent auction, as well. Friend and member craftsmen and women have generously shared their talents.

These items will be on a silent auction which will run throughout the evening.

The festivities begin at 6:00PM at the Community Center with the auction to follow. To get somewhat of an idea how many to prepare for, please call the church office at 385-2341 with number attending or sign up at Al’s Meat, the *Sizzlin’ Summer Steak Frys*, or at Immanuel’s Sunday services.

Recipes Wanted!



A Centennial Cookbook is being put together and we want your recipes. Have a dish that always gets rave reviews? Do your culinary skills leave everyone begging for more? Share your secrets (we won't tell, we promise) and help contribute to the Westby Centennial Cookbook. Please submit recipes not previously published in another Westby cookbook.

Submit recipes online at:

<http://westbycentennial.yolasite.com/centennial-cookbook.php>

Email recipes to:

Westbycentennial2013@gmail.com

Mail Recipes To:

2013 Westby Centennial
Attention: Cookbook
PO Box 61
Westby, MT 59275



Come join us on the 24th of August for "Thunder Night"

Friday, August 24th

6:00pm (Mountain time) Volleyball Scrimmage

@Grenora High School Gymnasium

6:45pm(Mountain time) Community supper
(Free-will donation. Everyone welcome)

(Football parents furnish salad. Volleyball parents provide dessert)

7:30 (Mountain Time) Football Scrimmage

@ Grenora High School Football Field



Thunder apparel including hats, shirts, sweatshirts, etc. will be available....

Come, support, and cheer on the Mon-Dak Thunder

THANK YOU

Thank you to all my friends and family for helping me celebrate my 90th birthday and making it such a special day.

Everyone's well wishes, cards and gifts were greatly appreciated.

Thanks to the ladies of the Immanuel Lutheran Church for providing and serving the wonderful lunch and to Arletta Herman for the beautiful cake. Thanks, also, to Arlene Hove and Beatie Peterson for helping with the arrangements and the lovely decorations throughout the room.

A special thank you to my children for all their time and effort in making the party a great success.

Doris Gunderson

"What sunshine is to flowers, smiles are to humanity."
—Joseph Addison

FOR RENT

Westby Manor, Inc. has one-bedroom apartments for rent in Westby. Very nice, utilities paid and free laundry. Eligible tenants will not pay more than 30% of their adjusted income. The Westby Manor, Inc. will be temporarily renting apartments to all persons without regard to income restrictions. The Westby Manor Inc utilizes Telecommunication Device for the Deaf (TDD) 1-800-253-4091 (TTY)/1-866-253-4090 (Voice)

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6	29	39	56	75	
9	17	Free Space	60	71	
12	19	32	52	66	
5	18	36	47	69	

THANK YOU

I would like to thank Danny and the crew at New Century Ag for purchasing my 2012 market lamb "Ramzee." Your continued support of the 4-H program is much appreciated. I would also like to thank everyone involved in the entire 4-H and fair process. Thank you to my parents, grandparents, and family for their continued support thorough out my 4-H years. Especially my Uncle, for putting up with my repeated asking for the use of his trailer and other "favors". Also, thank you to my extension agent, past buyers, volunteers, club leaders, 4-H parents, 4-H council, and fellow 4-Hers for making my years in 4-H a very fun and memorable learning experience.

Thanks again,
Abby Westgard

SCHOOL ENROLLMENT (continued from front page)

Girls' volleyball is well underway with 14 high school girls and 13 junior high students participating. They will also be scrimmaging on the 24th in Grenora. On August 25th the MonDak Thunder volleyball team will host an invitational tournament in Westby. The girls are coached by Trisha Howitz, assisted by Taryn Sweet, both of Grenora. Boys and girls basketball will get started later in the year with Chad Solberg and Kelly Olson leading the helm for the boys and Tony Holecek and Lexi Leininger for girls basketball. Welcome new students and staff and here's to a fantastic 2012-2013 school year!



Harvest is in full swing and the weather has cooperated fully. Thus far, reports coming in are, "crops are well above normal with good yields and quality". The day the last header is turned we will be doing a rain dance; however, as 90 degree heat for days on end with no rain for weeks has left us very dry and the threat of fire constant.

Harvest, the first day of school, the return of NFL football, and the birds bunching up, what exactly does that tell us? Well, with ninety degree days still in the forecast it doesn't seem possible, but fall is in the air. The evenings have generally been cooling off and leaves are starting to drop. Early spring, early fall-I just hope old man winter doesn't think he has to give us a double whammy since he was go good to us last year. Enough already, no sense worrying about what might be as it seems to be any body's guess as to what truly is in store for us.

Oh, but I am enjoying the fruits (and veggies) that are finally plentiful in Northeastern Montana. There is nothing more appealing to the eye and the tummy as a plate full of sliced vine ripened tomatoes, hot buttered peaches & cream corn on the cob, and cukes swimming in sour cream. In my book, a meal in itself. Of course, the first words out of Danny's mouth would be, "Where's the Beef?" So a grilled anything, rounds out the meal perfectly. As long as the grill is going, throw on a halved peach brushed with a little olive oil and finish with a scoop of brown sugar or vanilla ice cream. Don't you love summer? Chel and Heather made this dish while they were home in July and it is so fresh and flavorful it can be eaten with anything.

They served it with fried chicken, but was equally as good with marinated flank steak and mashed potato tostados. The recipe isn't as complicated as it may sound. Once all the peppers are roasted, there isn't much to it. The peppers can be roasted together and ahead of time.

**CORN WITH ROASTED CHILES,
CREME FRAICHE & COTIJA
CHEESE**

- 3 tablespoons canola oil
- Salt and freshly ground black pepper
- 2 cloves garlic, finely chopped
- 1 roasted serrano chile, finely diced
- 1 small roasted poblano chile, finely diced
- 1 roasted red pepper, finely diced
- 8 ears fresh corn, kernels removed
- Salt and freshly ground black pepper
- 2 tablespoons cold unsalted butter
- 2 tablespoons crème fraiche (see note)
- Juice of 1 lime
- 2 tablespoons finely chopped fresh cilantro
- ¼ cup grated cotija cheese

(Continues next page)

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Heat the oil in a large sauté pan over medium-high heat. Add onions and cook until soft. Add garlic and serrano chile and cook for 1 minute. Stir in the poblano, red pepper and corn and cook until the corn is tender, about 8-10 minutes.

Stir in butter, crème fraiche, lime juice and cilantro; transfer to a serving bowl and sprinkle with cotija cheese. Serves 4. This dish is also good served at room temperature.

NOTE: crème fraiche is not readily available here, but is easy to make.

CRÈME FRAICHE

Make at least 24 hours before serving. Crème fraiche may be used as is, whipped to serve on desserts, or added to hot soups and sauces without curdling.

1 cup whipping cream

1 tbsp buttermilk, sour cream, or yogurt (buttermilk is best)

Thoroughly mix ingredients, pour into a clean container and cover tightly. Allow to sit at room temperature undisturbed for 24-36 hours, or until visibly thickened. (To accelerate this process, heat whipping cream until just tepid and proceed as above. The mixture will thicken within 12-13 hours). Refrigerate tightly covered (it will continue to thicken as it chills) and use as desired. If tightly sealed, it can be refrigerated for up to two weeks.

I have not had a chance to try this yet, but with all the boxes of fresh peaches out there, I thought I best get this out there ASAP.

INDIVIDUAL PEACH PIES

crust: (or use an all ready pie crust)

1 1/4 cups all-purpose flour

1/2 teaspoon salt

1 stick chilled unsalted butter, cut in pieces

1/4 cup ice water

3 ripe peaches

3 tablespoons brown sugar

1 teaspoon cinnamon

1/4 teaspoon ground ginger

milk/sugar for brushing/sprinkling

Place the flour, salt, and sugar in the bowl of a food processor, and process for a few seconds to combine. Add the butter, and process until the mixture resembles coarse meal, about 10 seconds. With the machine running, add the ice water in a slow, steady stream, through the feed tube, just until the dough holds together. Do not process for more than 30 seconds. Turn the dough out onto a work surface. Flatten, and form a disc. Wrap, and refrigerate at least 1 hour before using. pre-heat oven to 425 F.

In a small bowl- stir together the brown sugar, and spices.

Slice the peaches into halves and scoop out the pit. Fill the peach halves with the sugar mixture- making sure it's even so when you put them together it doesn't all spill out.

Roll the dough out and cut out a round 4-6 inches wide (depending on the size of the peach.) You will need to re-roll the dough once for the third peach. *(Continues next page)*

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Wrap the peach in dough, brush with milk or egg-wash and sprinkle with sugar.

Place each one into a muffin tin or ramekin. (it should fit snugly or the peach will want to split apart.) Bake for 15 minutes or until the crust is golden brown.

Let cool slightly, slice and enjoy!

The next couple recipes are dedicated to my daughter-in-law's grandmother, Pearl. She is an inspiration in more ways than there is room to express to her family and we feel blessed to be a part of that family. More of you than will ever know, have also been touched by her in the last 10 years. First off, the aprons worn by the Wee Bee Quilters at the Sliders competition were a direct result of Pearl. On her and her husband's, Eddy, first trip up here in 2003 she gave me one of these aprons as a gift. I now have several of them and I keep one in the car to throw on when I travel. It has saved me many one time from wearing a coffee stained blouse to a function. Home Economic classes have asked for the pattern, as mentioned the Wee-Bee Quilters have gotten the pattern and I have had Lorna make any number of them for me to pay it forward.

The other thing Pearl has become famous for in our country is the Red Pepper Relish recipe that has been floating around here for the last several years. On the same trip up, she had us out to the motor home for appetizers where she shared the most delicious little nibble of crackers served with cream cheese and a dab of red pepper relish. Of course, she was kind enough to leave me with a jar and the recipe. I have shared many a jar of this delicious relish and it is always a hit. I will run the recipe again for those who missed out the first time.

"The person with true humility never has to be shown his place; he is always in it."

—Unknown

PEARL'S RED PEPPER RELISH

2 pounds red bell peppers (6 large)

1 ½ cups sugar

1 cup white vinegar

Grind bell peppers using coarse blade or coarsely chop. Place in large colander and sprinkle with 1 ½ tsp salt. Let drain well.

Cook sugar, vinegar and peppers until thickened to consistency of jelly approximately 30 minutes or more. Put in jars. Refrigerate until serving.

Pour over cream cheese and serve with crackers or spread cream cheese on crackers and top with relish.

I have one more recipe to share of Pearl's which is brilliant way to preserve peaches.

FREEZER PEACH SAUCE

Scald peaches, put in cold water, peel, pit, slice and put in freezer container. Cook syrup in ratio of 2 cups of water to 1 cup sugar depending on number of peaches. Pour warm syrup over peaches, top with orange slice(s) to keep peaches from turning brown. Freeze. These are especially good when eaten partially frozen.

ENJOY!

for our

Lives

are especially

Good because we have been touched
by people like Pearl!

THANK YOU

The organizers of the Officer Down Auction Benefit would like to thank everyone who donated items for the auction, including: Connie Johnson, Jody Lagerquist, Nate Olson, WeeBee Quilters, New Century Ag, Allan Ekness and Al's Meats.

Thank you also to Danny Moore, who did an excellent job as our auctioneer.

We'd also like to thank everyone from the Westby area who were able to attend this event. Thank you ALL for making the benefit such a success!

The organizers of the Officer Down Benefit.

SCHOOL BOARD MEETING MINUTES

Regular Meeting
August 13, 2012
7:00 P.M.

The Regular Meeting of the Board of Trustees of Westby School District 3 was held on August 13, 2012. Brenda Ryals, Vance Meyer, Brant Cartwright, Jim Sundsted, Aldon Joyes, Mr. Holecek and Donna Sorenson were in attendance. Chairman Ryals called the meeting to order at 7:07 p.m.

There were no visitors at the meeting.

Donna read the minutes of the June 11, 2012 meeting. Following no corrections or additions, these minutes were approved and placed on file.

The Board reviewed the Clerk's May and June financial reports.

Public Comment: None

Committee Reports:

Buildings & Grounds:

Mr. Holecek reported that he was trying to make arrangements to have the debris removed from the yard and top soil hauled in at the new residence. He also informed the board that the deck on the house on W 5th Ave is in disrepair and will need to be removed or repaired.

Sports Co-op:

Mr. Holecek told the board that football and volleyball practice started August 13. He is very encouraged by the high level of student participation.

(Continues next page)



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Danny Moore
Westby Manager

NOTICE:

Westby Development Corporation membership dues are now due.

Yearly dues are \$15.00 per individual and \$100.00 per business member.

The WDC is a non profit corporation and membership dues help with their many projects including publishing the Border News, organizing Prairie Fest, and awarding a scholarship to a qualifying senior.

Dues may be dropped with treasurer Brenda Ryals or mailed to her at:

WDC
PO Box 184
Westby, MT 59275

SCHOOL BOARD MEETING MINUTES

At the July 17, 2012 Sports Co-op meeting the committee approved coaching contracts for the 2012/13 school year. Westby will be responsible for payment of the following contracts: HS BBB Head Coach, Chad Solberg; HS BBB Assistant Coach, Kelly Olson; HS GBB Head Coach, Tony Holecek; HS GBB Assistant Coach, Lexi Leininger; HS Track Head Coach, Sue Meyer; HS Track Assistant Coach, Kim Meyer; HS Golf Co-Head Coach, Chuck Somppi; Co-op Clerk, Peggy Bowman. Meyer moved to approve these contracts, Cartwright seconded the motion for hire; AIF.

Unfinished Business:

None

New Business:

A. The board reviewed the staff handbook for 2012/13. Sundsted made a motion to approve the handbook as presented, Joyes seconded; AIF.

B. Mr. Holecek explained the proposed budgets for 2012/13. Following this review, Meyer moved that Westby School District 3 adopt the following FY 2013 budgets for the budgeted funds of Westby School:

General Fund budget of \$1,001,007.69; Transportation fund budget of \$100,000.00; Bus Depreciation Fund budget of \$150,000.00; Technology Fund budget of \$650,000.00; Flexibility Fund budget of \$1,800,000.00; Building Reserve Fund budget of \$2,000,000.00 with zero mills for any fund. Joyes seconded, AIF.

C. Following review of the 2012/13 class schedule, Joyes made a motion to approve the proposed schedule, seconded by Sundsted; AIF.

D. The Substitute teacher list was presented, followed by a motion by Sundsted to approve, seconded by Cartwright; AIF.

E. Mr. Holecek reported that Marilyn Elm, Cathy Nordhagen, Floyd Kaul, Diann Kaul, Teena Holecek, Misty Solberg and Shannon Gebhardt were willing to drive vans for sports as needed. Cartwright moved to approve this list of van drivers, Meyer seconded, and all voted in favor.

F. Sundsted made a motion to add a Thunder Athletics fund to the extra-curricular account. Joyes seconded; AIF.

G. Cartwright made a motion to transfer \$25,000.00 to the Thunder Athletics fund from the Miscellaneous Programs
(Continues next page)

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SCHOOL BOARD MEETING MINUTES

fund to cover start-up costs for the cooperative. Sundsted seconded the motion for transfer; AIF.

H. Mr. Holecek recommended that the board hire Cindy Stenehjem as a Teachers' Aide for the 2012/13 school year. Starting wage will be at the beginning of the classified employee matrix unless she provides documentation of previous experience. Sundsted moved to hire Mrs. Stenehjem, Cartwright seconded; AIF.

I. Meyer moved to approve Journal Vouchers for year-end adjustments, #2012-10 through 2013-2, and an extra-curricular journal voucher to transfer \$59.80 from the Class of 2012 to the Class of 2013, Joyes seconded; AIF.

J. Sundsted made a motion to become a member of the Prairie View Curriculum Consortium for the 2012/13 school year. Cartwright seconded; AIF.

K. Meyer made a motion to increase substitute teacher wages by \$5 per day and substitute cook wages by 50¢ per hour effective for the 2012/13 school year. Cartwright seconded the motion and all voted in favor.

Announcements/Discussion

A. Superintendent's Report:

Mr. Holecek reported that the elementary, junior high and high school all made AYP for 2012.

The MT Highway Patrol inspected the route buses. One spare bus was being serviced and will need to be inspected at a later date. The others all passed inspection.

Mr. Holecek updated the board on changes to the bus routes for 2012/13. The south route has a new student and will

be approximately 16 miles longer than last year.

B. Correspondence:

Mrs. Ryals read a card from Immanuel Lutheran Church thanking the board for allowing the church to use the school to host Vacation Bible School this summer and a thank you from Sonja Mangel for the donation to Sheridan Healthcare Foundation in memory of her father.

Cartwright moved to approve payment of August payroll warrants #10966 - 10972, and August claims warrants #17036 - 17065. Joyes seconded the motion for payment approval, AIF.

The June Extracurricular Financial Report was reviewed followed by a motion by Meyer to approve; Sundsted seconded the motion, AIF.

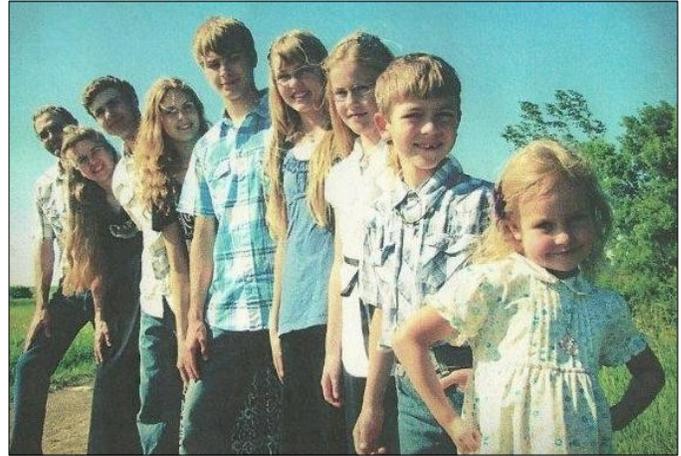
The meeting was adjourned at 8:09 p.m.

Donna Sorenson, District Clerk-
Brenda Ryals, Chairman

**THESE MINUTES ARE UNOFFICIAL
AND SUBJECT TO BOARD
APPROVAL.**

"Talking comes by nature;
silence by wisdom."
—Unknown

WESTBY ASSEMBLY OF GOD CHURCH TO HOST SPECIAL SERVICES



Pictured above: The Peterson family.

Bryant and Edna LaVallie, Evangelists with Cross Nations Ministries, will be at the Assembly of God Church on Sunday, September 16th at 10:30AM. Their ministry includes preaching, teaching and music ministry to the upper Midwest states and Canada. Bryant is from North Dakota and Edna is from Northern Saskatchewan.

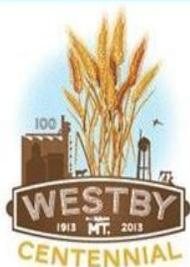
On Sunday, September 30th, The Peterson Family will be at the Assembly of God Church, at 10:30 AM. They enjoy sharing their love of God, family, and music with audiences of all ages. Arlon and Jan along with their children, ages 2-19, play a variety of instruments including mandolin, violin, bass, banjo, and harmonica. The family has been singing together since 2004 and so a variety of music styles including country and gospel blue grass. They have performed at churches, fairs, threshing bees, nursing homes, old time music festivals and gospel crusades. The Peterson's live near Alamo, North Dakota where they farm and raise a menagerie of animals.

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Centennial Central

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2013 Westby Centennial
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Jim Weiler paid a visit to me the other day with the most interesting bit of history to date - a copy of a local newspaper, a 1914 edition of *the Westby News*, I'm hearing very few even knew of the papers existence. We are in hopes someone out there knows some history on the publication itself, has copies of other editions or has information about other local newspapers, namely-*The Westby Border Sun*.

The paper is too fragile to copy, but below is a front page story from the paper's May 1st, 1914 edition. Some the words have faded beyond legibility and I hesitate to guess at the actual written word. I will continue to incorporate tidbits from the paper and other publications to tie in with the centennial.

(Please see article next page.)

Donations for 2013 Westby Centennial will be accepted with any denomination greatly appreciated.

Individual and Business 2013 Centennial Donors will be recognized at the following levels and periodically published (unless specified as anonymous), as well as displayed on a donor board at the 2013 Centennial.

\$100 Bronze

\$250 Silver

\$500 Gold

\$1000 Platinum

\$5000 Platinum Plus

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THE WESTBY NEWS

Westby, Divide County, North Dakota Friday, May 1, 1914

\$1.50 per year, in advance.

A Newspaper Devoted to the Interests and
Upbuilding of Westby, Divide County, North
Dakota, and Sheridan County, Montana.

Boost for "Wide-Awake Westby" Westby On Wheels Monday Moving, Grading, Building

Monday inaugurated the beginning of moving the town of Westby to the new townsite lots in Montana. The opera house owned by Martin Knutson, was the first building to be constructed on the new lots followed closely by Contractor Lind's residence, now being rushed to completion.

Monday, the residence of Wm. Schloesser was moved on trucks to his new lot. Two teams drew it with ease a quarter of a mile. Tuesday the Morrison house was placed on one of the acre lots adjoining the townsite.

There are a number of house movers in town.

It is quite a sight to see the men and teams grading, excavating, etc., getting the ground ready for the many business houses and residences.

Just as soon as the streets are leveled and the basements ready the business houses will be moved to the townsite proper, but with the amount of work connected with getting all ready, it xxxxxxxxxxxxxxxxxxxx late in summer before all are in their new quarters; consequently we feel justified in stating that Westby is on wheels.

Even the country people have been seized with the spirit of enthusiasm over the new town and some are buying resident lots, others are buying new machinery and are planning on more extensive farming or breaking more land for crop. It is a common thing to hear a farmer say he is putting in 100 or 500 acres this year.

"No matter how hard you try to improve Mother Nature, you're not kidding Father Time. What Mother Nature giveth, Father Time taketh away." —Unknown

WEEBEE QUILTERS MEETING MINUTES

The WeeBee Quilters meeting was called to order on August 7, 2012 at 1:30 pm by President Marsha Meyer. There were 10 members present. (Donna, Arlene, Lorna, Elaine, Esther, Sandy, Mary Lou, Doreen and Terri). The minutes and treasurers report were read and approved.

We discussed the Christmas Quilt that we will work on while we are at our retreat. Donna and Elaine brought material to try with the quilt. It was decided to cut 2 1/2 squares of the focus fabric for corner stone's with the red sashing, then to square the blocks with either blue or green, and then borders. Terri will be going to Glasgow and will take the blocks and look for material to square the blocks and for borders.

Our group talked about the retreat to Assumption Abby in September. Marsha will call 2 weeks before the retreat to give Brother Michael an attendance count so they can plan for meals. We discussed who will drive and will make final plans at the next meeting.

Also we need to bring a coffee pot, coffee and whatever treats we would like. Also if someone wants tea, please bring what you would need.

There was discussion about the Centennial Wall Quilt, and that the background will be blue. The committee will have another meeting and let us know how things are going.

Terri stated that Bonnie Simon from KATQ called about making a quilt donation to the Doug Gibson Benefit. It was discussed and decided to donate a denim comfort quilt and we would also give Doug a comfort pillow. It was also decided to give a comfort pillow to Fran Steinberg and Darrell Mangel. Doreen made a quilt that will be given to Phoebe Vest.

The Westby Sliders, Suds and Soda was a big success, and the WeeBee Quilters won best costume. They were BEEeeeeutiful!

We talked about classes in the fall with Kathy Johnson, and Marsha will talk to her about classes in November also.

Lorna brought up the subject of preparing a float for the Centennial. We all agreed that would be a great idea, so get your thinking caps on!
(Continues next page)

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9 a.m. -12

LIGNITE CLINIC:
933-2220
M-T-W-F
2 -5 p.m.

A group on the entertainment committee is compiling a power point presentation to represent a century of Westby. Please send photographs from 1900 - present. They want everyone represented. Deadline is extended until --? Send photographs of family, events, and places from all time periods. Along with the photos, any information telling or describing the event and names of people in the picture should be included. Pictures from the entire century will be considered. Once again, there are several ways to get the photos to the committee. They may be mailed to 2013 Westby Centennial, P O Bow 61, Attn: Photos, Westby, Mt, 59275, scanned and emailed to Westbycentennial2013@gmail.com . Original photos will be returned ASAP.

WEEBEE QUILTERS (continued)

Terri won the Apron in a Jar, our next meeting is September 4, 2012 at 1:30pm, and Faye is hostess.

Terri will not be at the next meeting and asked Elaine to take minutes of the meeting. Elaine accepted graciously.

Meeting adjourned.

Don't forget the Lions Club Fall Craft Sale, the last Saturday of October. We will have a table to sell our stuff to make money for the guild.

Terri McCauley, Sec. /Treasurer



Westby Border News
P.O. Box 36
Westby, MT 59275

Westby Border News Contact Information

Editor:

Val Moore
P.O. Box 36
Westby, MT 59275
E-mail: dvmoore@nemontel.net

Publisher:

Tracy Johanson
P.O. Box 124
Westby, MT 59275
E-mail: loopy_fruits@hotmail.com

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Letters to the editor are welcome but must be signed.