

NEW SCHOOL TERM BEGINS AUGUST 20TH

Registration for grades 7-12 and new students will be held on Thursday, August 7th, from 9:00-11:00 AM. Sports physicals will also be held on August 7th with the girls beginning at 9:00 and the boys at 9:30. The Grenora students are welcome to take advantage of this service as well.

All school personnel will remain the same with the exception of the replacement made to fill the position vacated by the retirement of Diann Kaul. Lynette Ekness has been hired as the instructor of the combined 2nd and 3rd grade class for the 2008-2009 term. Lynette, originally from Plentywood, got her elementary teaching degree from MSU in Bozeman. She then accepted a position in Ely, Nevada and taught there for 14 years. In August of 2004 she and her husband and two children moved back to Westby when Jeff joined his dad, Allan, in his meat cutting business. For the past four years, Lynette has worked as a substitute teacher in Westby and states,

“I’m anxious to get back into the classroom on a full-time basis. In Ely, I averaged about 21 students each year. Although I will only have 6 students this year in Westby, it will be a challenge to teach two different grade levels. It’s a challenge I’m looking forward to taking.” The administration and staff welcomes Lynette to the facility.

High school football practice will begin in Plentywood on August 18th as will volleyball practice for the girls in Grenora. Jr. High football practice will begin on August 20th. The first match for the volleyball girls will be on August 29th at Lignite and the boys will be pitted against Forsyth in their opening round game on September 5th.

The 2008-2009 school term officially begins for the teachers on Monday, August 18th, and on Wednesday, August 20th, for the students with a full day and all services available that day.

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[Next Page](#)



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We Serve Extra Lean
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Nite Specials
DINING ROOM ONLY

MONDAY – Chicken Strip Dinner w/ coleslaw & fries

TUESDAY – Waffle Special

WEDNESDAY – Halibut, Shrimp or Walleye w/ baked potato, toast, choice of salad

THURSDAY – 2 pc Chicken or Pork Chop Dinner w/ baked potato, toast & salad

FRIDAY – Chicken Fried Steak w/ fries, toast & salad

SATURDAY – Hamburger Steak w/ baked potato, toast & choice of salad

Chocolate & Vanilla Soft Serve



Chicken to go (potatoes included)
2 pc – Barrel 20 pc

A Day in the Life

By: *Sandy Elm*

On Monday, June 30, Fay Andersen of Oklahoma City met with Faye and Richard Johnson in Westby for lunch. That afternoon she visited with Fay Moore. The rest of the time was spent with Kari and Larry Jensen and their granddaughter Angelica in Plentywood.

After 53 years Frankie Christy and high school friend, Donna Green, were reunited. Donna and her husband, Bob, arrived in Westby on July 26th to spend a few days with Charles and Frankie. Frankie and Donna attended high school together in Morehead, Kentucky, and had not seen each other since then. While the Green's were here, Charles and Frankie hosted a BBQ with their children Dana and Lincoln Finnesgard of Crosby, Sissy and Jim Witkowski of Homestead, and Karla and Doug Mangel of Plentywood all in attendance. Donna and Bob make their home in Niles, Ohio.



Stacy Maine was given the "Teacher of Promise" award for Barton Hills Elementary, Austin, Texas. This is given for the exceptional performance of a first year teacher. Stacy is the daughter of Robin Jordan and John Bailey and the granddaughter of Glenny Bervik and the late Selmer Bervik.

HELP WANTED: Westby School District # 3 is accepting applications for Jamboree (Grade 3-6 Boys' and Girls') Basketball Coach for school year 2008-09. Season begins 2nd week of October and ends 3rd week of November. Please contact Wayne Koterba at the Westby School, Box 109, Westby, MT 59275 or call 406.385.2258 for details.

HELP WANTED: Westby School District # 3 is accepting applications for Head Junior High Girls' Basketball Coach for school year 2008-09. Season begins 2nd week of October and ends 2nd week of December. Please contact Wayne Koterba at the Westby School, Box 109, Westby, MT 59275 or call 406.385.2258 for details.

HELP WANTED: Westby School District # 3 is accepting applications for Assistant Junior High Girls' Basketball Coach for school year 2008-09. Season begins 2nd week of October and ends 2nd week of December. Please contact Wayne Koterba at the Westby School, Box 109, Westby, MT 59275 or call 406.385.2258 for details.

New Century

Ag

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Danny Moore
Westby Manager



I know I have mentioned before my yard seems at times to be somewhat of a sanctuary. I have enjoyed watching the many birds bathing, the rabbits munching on berries in the snow, the duck waddling across the back yard, the deer feasting in the birdfeeders, the swallowtail butterfly sipping nectar on the cosmos, not only enjoyed watching, but was completely enthralled by the golden eagle standing at attention under by crabapple tree and can even appreciate the bats gobbling up mosquitoes under the street lights. I truly love nature and all of its wonder, but the key is *from afar*. My theory is, "I won't bother them if they don't bother me." By that I mean, don't invade my space or my animals space and we won't invade yours. On occasion (seems to average once a year) we have a bat in the house. The scenario is usually about the same each time-I scream, Danny gets the tennis racket out of the entry closet (which is kept just for that purpose), Danny runs around until he scores an ace, I sweat bullets for the rest of the night and we are extra careful about keeping the doors closed in the evenings and not leaving clothes on the line over night etc. On those occasions I'm not so fond of nature-has something to do with looking up over the top of my book at what looks like a minute B-52 bomber coming straight at me for what appears to be a crash landing.

My latest encounter with the animal kingdom and their invasion was more along these lines. Danny was gone to a hospital meeting and about 9:30PM I thought I best put Remi, his hunting dog, to bed. Her house consists of an outside kennel with a doggie door into an enclosed house in the garage. I took her off her leash, opened the kennel door, gave her a treat, closed the door, and headed in the house. It wasn't more than five minutes I heard her barking and knew something was terribly wrong. I opened the back door and instantly knew what the problem was. The air said it all! I looked toward the kennel and saw a black and white striped tail standing straight up **in the kennel**. I could hear by Remi's incessant barking she was in her house in the garage. I could not for the life of me figure out how the intruder had gotten in or, more importantly,

how I was going to get it out with the least consequences. I called Danny and we decided I first needed to get Remi out of the garage before there was an encounter between the two. I went through the garage and retrieved her without incident, but now knew we weren't getting out of this unscathed. Apparently the skunk had been in the doghouse in the garage when I put Remi to bed. When she surprised her guest she received the full blessing. In the meantime, Danny had called our neighbor, Kim, to assist his crazed wife. Kim came with a flashlight and checked around to make sure the rest of the visitor's family wasn't coming to the party and started toward the kennel to open the door to allow an escape route. Before Kim could reach the door, the uninvited guest left, I assume the same way he entered, through the three inch gap between the kennel walls and the concrete floor. Kind of Houdini style.

Danny soon arrived on the scene and now we had the aftermath to deal with. First off, we wanted to get the vehicles out of the garage in hopes it would keep the smell from penetrating them. Next, we had to drag all of Remi's bedding and food dishes out, give poor Remi a bath of peroxide, soda and dish soap and figure out an alternate place for her to sleep for the night and it wouldn't be with us! We worked as best we could to get things cleaned up with one eye all the while looking out for a return of the invaders.

Later that night as I lay in bed I thought of all the other nights we had heard Remi carrying on in the middle of the night and always contributed it to the many, many stray cats in the area, and I realized that it probably wasn't always the cats. Since our story has surfaced we have heard of all the skunk sightings in town and it's not a good thing. The stray cats have become an epidemic in town and now it appears so have the skunks. I hope people think twice about leaving food out for these wild animals and upsetting Mother Nature's balance. I would assume if we were all living in Red Lodge they would not leave food setting out all the time, but there again there are those who think the black bears need food, too. Sounds ridiculous, but these cats and now skunks are getting ridiculous and will only cause disease and problems as the population continues to grow. No, I don't hate cats in fact I have had a house cat or two in the past and loved them, but that is a far cry from wild cats setting up residency in every abandoned building and lot in and around town.

I'll get off my soapbox now and get on to the recipes for this week. We had dinner at Di's the other night and enjoyed a potato casserole reminiscent of one of my favorite summer dishes, creamed potatoes and peas. When I asked for and received the recipe I thought she had given me the wrong one, but I should have known-this was the original recipe- hers was adapted as you will find in the note.

CORNY GARLIC MASHED POTATOES

1 whole garlic bulb
1 TB olive oil or veg. oil
8 med. red potatoes cut into chunks
1/2 c. butter
1 cup sour cream
1 TB milk
1 TB minced fresh parsley
3 green onions, sliced
1 can whole kernel corn, drained
salt and pepper to taste
1 c. shredded cheddar cheese

ROAST GARLIC:

Remove papery outer skin from garlic (do not peel or separate cloves). Brush with oil. Wrap in heavy-duty foil. Bake at 425 for 30-35 min. or until softened. Cool for 10-15 min. cut top off garlic head, leaving the root end intact. Squeeze softened garlic into a large bowl; set aside.

Place potatoes in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 min. or until tender. Drain and add to garlic. Add the butter, sour cream, milk and parsley; mash. Add the onions, corn, salt and pepper; mix well.

Spoon into a greased 11x7 baking dish. Sprinkle with the cheese. Bake, uncovered, at 350 for 25 min. or until heated through.

DI'S VERSION: SHE USED MINCED RATHER THAN ROASTED GARLIC. NEW BABY POTATOES W/SKINS SMASHED JUST SLIGHTLY AFTER COOKING AND GARDEN PEAS INSTEAD OF CORN. SHE ALSO SKIPPED THE CHEESE FOR A CREAMED VERSION. SHE MADE THEM EARLIER IN THE DAY AND HEATED BEFORE SERVING.

It has been awhile since we featured a memorable cook in our recipe column. I know there are many more wonderful cooks out there, both past and present, and was very happy to have Beatie Petersen submit her mother-in-law's recipe for this issue.

*This week's
Memorable
Cook is...*



When I think of Si, I can't help but think of her hearty laugh. Her and her sister, Margaret, were best of friends and if I close my eyes and think of them I can hear their laughter fill the room. Si and Bill also make me think of simpler times when neighbors got together on a regular basis to visit, play some cards, and enjoy each other's company. Beatie remembers Si as a wonderful baker particularly when it came to yeast breads. Beatie makes the best tea rings and her recipe originated with Si.

This first recipe of Si's especially interests me because of, as many of you may remember, my experience or lack thereof with bread making. If you don't, let me just say, it does not involve kneading. In fact, it barely qualifies as bread making as the end result has little resemblance to bread or buns or anything edible, for that matter. The "no knead" part always makes me think there is hope, but to be on the safe side, I may just take a trip out to Beatie's for some hands on lessons before I attempt these on my own.

"NO KNEAD" "DINNER BUNS"

STEP 1

1 pkg regular yeast
1/2 tsp sugar
1/4 cup lukewarm water
Mix together, set aside and let rise for 5 minutes

STEP 2

1 cup scalded whole milk
4 TBSP shortening
1/4 cup sugar
Mix together, cool to lukewarm stage

STEP 3

1 Tsp salt
1 egg
Beat together
Mix step 1 and 2 together then add beaten egg and salt. Add 2 cups flour and mix with electric mixer. Add 1 1/2 cups more flour and mix with mixer. Dough will be quite soft. Let rise for 2 hours then make into buns. Let rise 1 hour. Bake 375* for 15-20 minutes. Brush tops with butter.

My Grandmother makes Danish puffs and they are delicious. A flaky pastry with cream puff dough piled on top, baked and frosted. Maybe there's hope for me here, although I've never had the best luck with cream puffs either!

DANISH PUFF

1 cup flour

½ cup oleo

2 tsp water

Cut shortening into flour like making pie crust, sprinkle with water. Pat in 2 long strips 12"X 3" in cookie sheet

1 cup water

½ cup oleo

1 cup flour

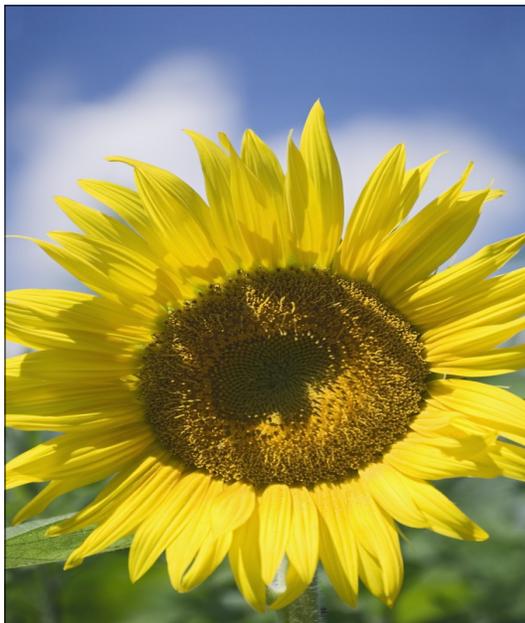
1 tsp slivered almonds

3 eggs

Bring water, almonds and oleo to a boil. Add flour quickly and stir until smooth. Let cool a little then add 3 eggs one at a time and beat after each addition until smooth. Spread onto strips of crust. Bake 350* for 1 hour. Frost with powdered sugar frosting flavored with 1 tsp almond flavoring.

Hope you ENJOY!

For LIFE IS GOOD!



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.

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August

Month:

- Admit You're Happy Month
- Family Fun Month
- National Catfish Month
- National Eye Exam Month
- National Golf Month
- Peach Month
- Romance Awareness Month
- Water Quality Month
- National Picnic Month

Weekly Events:

- Week 1 National Simplify your Life Week
- Week 2 National Smile Week
- Week 3 Friendship Week
- Week 4 Be Kind to Humankind Week

ELEVATOR UPDATE

Progress on the New Century Ag Grain Terminal has been steady, but not as evident as the daily growth was during the end of May when we watched the skyscraper erupt from the prairie in a matter of days. Since the completion of the slip, electrical work has continued, mechanical parts have been installed and even more cement has been poured.

According to Nancy Wassenaar of Vigen Construction, the roof on the facility has almost entirely been poured. The aeration fans, bin measuring ports, "China men's caps" (used for exhausting the aeration), man holes and top conveyor (except the last 12 feet) are complete. The screenings leg is assembled to roof height.

The week of July 28th the pouring of the Kanal System floors began. The Kanal System not only provides aeration for the grain, but also is the cleanout system for the bins. Metal troughs with perforated tops have been assembled. Around each trough is a concrete pyramid that has at least a 40 degree slope so the grain flows down onto the trough. When the bins are unloaded to the point that gravity flow no longer sheds grain the operator will be able to turn the fans on in the bins to finish cleaning the bins out. This eliminates entrance into the bins by the operators. It will take the entire week to complete the Kanal System concrete pour. It is done in all 8 - 34' silos as well as the intermediate "star" bins.

Work also began to set the six metal hoppers on the bottom of the cleaning house bins. These hoppers are welded in place and spouting will then go into the cleaner which is located directly below the bins. The crane will find a new home on the east end of the facility when assembling of the remaining legs begins and also the leg tower that houses the distributor and the leg heads. This tower will bring the facility to the height of 207'. Wassenaar says that "although no completion date has been set, ASAP is still the plan."



BABY BROTHER



Nate Jensen proudly introduces his baby brother Gavin Michael Jensen. Gavin was born on July 21st, weighed 8 pounds and was 19 inches long. Nate and Gavin's parents are Chris and Cheri Jensen. Grandparents are Wayne and Robin Solberg and Mike and Kathy Jensen all of Westby. Great-grandparents are Nancy Montgomery, Chester Solberg, and Marion Abstar all of Plentywood.

HANSEN

Funeral Services for Esther Hansen, 99, were held at 2:00 P.M., Saturday, July 26, 2008 at Immanuel Lutheran Church in Westby, with Pastor David Curtright officiating.



Esther was born February 12, 1909 in Buchanan, Saskatchewan, Canada a daughter of Gustav and Anna (Fredericksen) Vilhelmsen. When she was a small child, her entire family moved back to Norway, where her parents had both been born. She and her brothers and sisters were orphaned in Norway and lived in various foster homes. When Esther was a teenager, she and her brother Ludvig returned to the United States coming through Ellis Island and settling in Comertown with an aunt and uncle, Carl and Louisa Johnson.

She worked as a hired girl for a number of people in the Comertown and Westby communities for several years. In 1926 she married Henry Edlund in Crosby, North Dakota and then moved to the Fergus Falls, Minnesota area where they lived and had five children. They were divorced in the early 40s.

Esther married Eugene Hansen of Westby in 1944 and they moved to his farm where they lived until 1959, when they moved to Plentywood. Esther worked as a cook at Sheridan Memorial Hospital and Nursing Home for twenty-two years and also worked as a Nurses Assistant. Eugene died in 1969 and Esther continued to work until 1983 when she retired. Esther and her companion Clifford Jerde moved to Billings in 1984 and made their home there until they returned to Plentywood when Clifford entered Sheridan Memorial Nursing Home. Clifford died in 2002 and Esther maintained her apartment in Plentywood until she broke a hip. She lived in LaCasa for four years and then moved to Sheridan Memorial Nursing Home in March of 2008.

Esther enjoyed playing cards, dancing and listening to music. Her hobbies were ceramics, knitting, crocheting and she was a very good cook. She was a very generous person, but found it difficult to receive gifts of any kind. She was an excellent farm wife and regarded the years on the farm with Gene as the best years of her life.

She was a member of Our Saviors Lutheran Church in rural Westby and served with the Women's Missionary Federation. She loved children, especially her grandchildren and always had time for them. She also loved animals, whether farm animals or her poodle. Esther is survived by her children: Ione Mullins of Coeur d'Alene, Idaho; Dale Edlund and his wife Ella of Billings, Montana and Mary Lou Heppner and her husband Lawrence of Westby, Montana. Also surviving is a sister-in-law Oddlaug Williams of Plentywood and a daughter-in-law Lorelee Edlund in Battle Lake, Minnesota. She is also survived by sixteen grandchildren, several great-grandchildren, and several nieces. She is preceded in death by her parents, husband Eugene, companion Clifford Jerde, two sons, LeRoy and Harry, grandson, Bruce and numerous brothers and sisters.

Fulkerson Funeral Home of Plentywood had charge of arrangements.

TOMMERUP

Jan. 29, 1952 ~ July 20, 2008- Thomas M. Tommerup, 56, of Vancouver, WA, passed away on July 20, 2008. He was born on Jan. 29, 1952 in McMinnville, OR to Melvin and Norma Tommerup. Thomas served in the Army and was stationed in Germany. He was a graduate of Mt. Hood Community College and also a graduate of Project Management Institute. Thomas worked for IBM, Apple Computer and Providence Health Services. He enjoyed reading, traveling, camping, and playing Santa Claus. "My love, who taught me how to love, feel love and to share that love. I will miss him, but I know he's with me. Thomas is survived by his wife Joyce of 31 years; mother, Norma; sisters, Linda, Lila; and brothers, Steve, Jerry, Greg, Jim. He was preceded in death by his father, Melvin. A Celebration of Life will be held at the home of Lila and Martin Hunt in Ridgefield, WA, August 10, 2008 from 2:00-7:00 p.m. Remembrances may be made to: American Diabetes Association.

Editor's Note: Tom Tommerup's Mother, Norma, is Arla Samuelson's sister and Tom's Father, Melvin, is a brother to Alvin and John Tommerup.

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TRIP OF A LIFETIME

Last fall, the Immanuel Lutheran Youth Organization of Westby decided, along with their advisors, to attempt raising the funds necessary to attend the Western States Youth Gathering in Anaheim, California be held July 29-August 1st, 2008. After months of bake sales, car washes, slave drives, candy sales, rummage sales and countless other fund raisers their dreams became a reality. With the financial support of the Westby Community, any number of Grandparents, aunts and uncles, and the blessing of the congregation, the group of eight LYO members and two chaperones left on Sunday, July 27th for Billings and what would be a trip of a lifetime.

Highlights of the trip were many: starting with first recognizing and then having their picture taken with NBA player Josh Childress in the LA airport, Disneyland, experiencing an earthquake and, of course, the inspirational conference..

The conference was filled with great music-Kendall Payne and theWSJB Band-and with many great speakers, each with their own style and delivery. One workshop hosted by John "Nellie" Nelson was a real eye opener. Nellie, an assistant football coach from Pacific Lutheran University, had all of his joints fused at birth. He is unable to care for himself, but can use a computer by holding a stick in his mouth. Nellie's message about not being afraid of people with disabilities was very captivating. Throughout, we watched in amazement as a gifted sand painter used his skills to illustrate Jesus on the Cross and many other scenes. The group also learned about a new project called "Invisible Children". Another group of young people, while visiting Uganda, were so moved by the children they saw who were forced to sleep in the streets huddled together to avoid abduction they started "The Invisible Children" project. This project involves selling arm bands to raise awareness and hopefully funds to make a difference in these children's lives. The Westby LYO is checking further to see how they may become involved in this project.



Pictured above: Taylor Nielsen, Josh Childress & Sue Meyer.

On a lighter note, one afternoon the kids spent bogie boarding at Huntington Beach Park while chaperones, Brenda Ryals and Sue Meyer, hit the waves, or should we say the waves hit them, for a little swim. Later, the group enjoyed a great meal at Bubba Gump's Shrimphouse, a takeoff from the movie "Forrest Gump". It goes without saying Disneyland, especially Space Mountain, Splash Mountain and the Tower of Terror, was a hit. Slash Mountain provided a great buffer for Sue, Taylor, and Willie as they rode it while the area was hit with an earthquake that registered 5.4 on the Richter Scale. "Nothing to these earthquakes!"

Public transportation was another new experience for most of the group. They all have plenty of stories to relay in that department. All in all, the trip was everything and more than the group hoped it would be.



Speaking for the group Sue Meyer stated, " All of us made many lifelong memories and want to thank all who make it possible." Sincerely, Maria Sundsted, Brenda Ryals, Sue Meyer, Samantha Olson, Taylor Nielsen, Kylie Ryals, Sasha Carter, Hallie Westgard, Willie Bice & Terrance Bjorgen.

Lutheran Parish
August

- 5th Bible Study Leaders Meeting – 7:00pm
- 6th Immanuel Bible Study for Hope, Faith, Love Circles – 1:30pm
- 8th -9th UMM Family Camp, Epping, ND
- 10th WORSHIP
I – 10:00am
SJ – 11:30am
- 12th Immanuel Men’s Fellowship Meeting – 7:30pm
- 14th Immanuel Charity Circle Bible Study – 7:30pm
- 17th WORSHIP
I-10:00am, Holy Communion
SJ – 11:30am

- MS FB – Middle School Football
- V FB – Varsity Football
- JV FB – Junior Varsity Football
- VB – Volleyball

Upcoming Events
August

- 7th Sports Physicals
Girls 9:00am
Boys 9:30am
Registration for Gr. 6-12 and new students 9:00 – 11:00
- 18th PIR Day for teachers
School Picnic 5:30pm
- 19th PIR Day for teachers
- 20th School begins for Gr. 1-12
- 29th VB – Burke Co. at Lignite

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Nothing discernable to the eye of the spirit is more brilliant or obscure than man; nothing is more formidable, complex, mysterious, and infinite. There is a prospect greater than the sea, and it is the sky; there is a prospect greater than the sky, and it is the human soul.

**Victor Hugo
(1802 - 1885)**

Westby Border News

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Letters to the Editor

Letters are welcome but **MUST** be signed.

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