

The Westby Border News



December 20, 2010 Volume 5

Issue 109

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Westby EMT's Honored

A large group gathered at the Prairie Kitchen on Wednesday, December 15th to thank and show appreciation to our local emergency medical technicians. Chris Mehl, Sheridan County Emergency Medical Services Coordinator, was also on hand to make presentations and show her appreciation to this dedicated group of individuals.



Lynden, Sue, and Kim.

They have become my rock and their experience is invaluable. A few years later, Lori Bjorgen and Kim Meyer joined the team and have now served as EMT's for 15 years. Again, very devoted and dedicated community servants. In our rural areas, the first responders responsibility entails not only assessing the situation, but remaining in control of it until the ambulance arrives which, at best, is 30 minutes.

“Your community is very lucky to be blessed with such an experienced and well rounded group of first responders. This year marks 20 years of service for two of them and 15 years for two others. Lynden Lagerquist and Sue Meyer were in the first class I taught with Vic Steinberg, the then EMS coordinator.

You have before you, the best of the best.” Chris presented Lynden and Sue with 20 year plaques and Kim with his 15 year pin. (Lori was unable to attend.)

Continues on Page5

Happy Holidays

from Randy's Restaurant

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WEDNESDAY – Shrimp in a Basket w/ coleslaw & fries
THURSDAY – Pablo's Mexican Dinner– OR - Full Menu
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 200 pc

The Lions Club's annual **Light for Sight** project has begun. One of the many goals of the national organization of Lions Club is to stamp out blindness. To help achieve this goal, the Westby chapter of the Lions Club started the Light for Sight project many years ago to raise money for the Leader Dog program, to help people with low vision, and provide glasses for those in need in our own community.

Community members may help with this project by purchasing a colored bulb to illuminate the giant evergreen located on the lot between Al's Meat and the Community Center. Each bulb will be lit as they are purchased with each color representing a different level.



- Gold bulb----- \$50.00
- White bulb----\$20.00
- Red bulb-----\$10.00
- Green bulb---- \$5.00
- Blue bulb-----\$1.00

Help us light up the entire tree!

Contributions may be made at Al's Meat or by contacting Bob Lagerquist or Kim Rust.



Lion's Wreaths have arrived and are available at Al's Meats. The price is \$12.00 for the small and \$15.00 for the large. Call or stop in and pick up anytime during store hours.

A DAY IN THE LIFE

By Sandy Elm

John and Arlene Hove spent Thanksgiving at Park City with daughter Tara , Shane and family.

Sandy and Slugger spent Thanksgiving at Bismarck with their son Darrin.

Karen and Vance Meyer were in Billings for Thanksgiving with their son Thayne and Carina and Mitchell and Sonny. They also went to Great Falls to be with daughter Tiffany and boys before returning home.

Shannon and Mike Gebhardt entertained Thanksgiving for Teresa and Clifford Johnson and Rose Frickson.

Mavis and Jim Weiler hosted Thanksgiving dinner at Ed and Dorothy Fransens in Plentywood. Borgney Haroldson was also a guest

Senior Citizens met December 2nd at the Westby Community Center. Eileen Overgaard was the hostess. John Tommerup won first in whist and Jennie Nordhagen took second. Milo Nordhagen won the door prize. Guests were Susan Tefre, Peggy Lagerquist, Peggy Downey, Dennis Swanson and Mark Nordhagen.

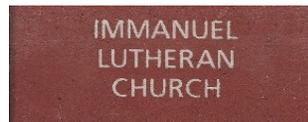
On December 9th the Senior Citizens met at the Community Center. The Club hosted. John Tommerup won the door prize.

IMMANUEL BRICKS STILL AVAILABLE!

By purchasing a brick for the Immanuel Brick Fundraiser, you automatically reserve a prominent place in history for a loved one or someone you've always admired. An ideal Christmas gift, personalized bricks make a lasting impression and with the proceeds going towards the handicap fund--it's actually two gifts in one.

Gift certificates are available, or if you have any questions, contact:

Diann Kaul (765-7442),
Gayle Overgaard (385-2348), or
Marlene Anderson at marlene_bazil@yahoo.com



**4"x 8" Brick
\$100.00**



**8"x 8" Brick
\$225.00**

RATE INCREASE

Both the advertising and subscription rates for the *Border News* will see an increase in the near future. The prices have not changed since the WDC took the helm and we now find it necessary to do so in an effort to run things in the black. We are doing our best to keep the price down, but with the ever increasing cost of postage, paper and ink, it cannot be helped. Our goal is not to make money, but nor can the paper become a drain on our treasury.

Effective **January 1st** the advertising rates will be as follows: personal ads \$5.00 up to 2 inches. Business ad rates will run \$10.00 for ¼ page ad, \$15.00 for a half page ad and \$25.00 for a full page ad.

The cost of a single copy of the *Border News* will be **\$1.00** and a year's subscription will run **\$30.00**. The single copy rate is effective immediately and the yearly subscription increase will go in effect on **March 1st**, the beginning of our year. **Anyone wishing to renew at the present rate of \$24.00 may do so anytime before March 1st.**

At this time, the *Border News* is still available online at no charge at

<http://www.wbn.yolasite.com>.

SENIOR SAFTY SEMINAR PLANNED

Sheridan Memorial Hospital will be presenting a seminar on "Ways to Reduce the Chance of Falling for Seniors", thereby reducing their risk of injury and broken bones. The seminar will also be beneficial to family members and caregivers.

Montana ranks fourth nationally for fall related deaths and this is a first step in reducing this statistic. Together we can help make our seniors safer.

Scheduled seminars include:

Wednesday, January 12, 6:30PM in the Sheridan Memorial Hospital board room.

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opportunity to do business with you and
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Danny Moore
Westby Manager

THANK YOU

I wish to sincerely thank the LYO and their leaders, Sue and Cindy, for the Christmas goodies they delivered to us here at the Plentywood Pioneer Manor.

Merry Christmas
Christine Schmidt

2010 Births

Makenzie Ball
 Thomas Koterba
 Skylie Solberg
 Eric Petersen
 Bryce Moore
 Charlee Burdick
 Amalie Cheetham



In Memory of those we lost in 2010

LaVerne Peterson	James Rice
Gloria Kallevig	Katherine Solberg
Laura Hammer Kessner	Romona Ryder
Liola Freund	Richard Nielsen
Eunice Hjelm	Wiley Taylor
Claire Bjorgen	Alden Swartz
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THANK YOU

A big thanks to Val Moore for the devious planning of the surprise party Wednesday, December 15th. I guess when Danny and Val tell you that the roads are too icy to get a haircut I better listen!!!

Thank you for the cakes, getting cards signed from the community, frames, but especially for reminding us what an honor and pleasure it is to serve the WESTBY community.

Being honored for 20 years of service was both scary and an honor. Where has the time gone???

Thank you to Chris Mehl for daring to drive over on the icy roads and for delivering a very kind and thoughtful speech.

Thank you so much Val and WESTBY community.

Sue Meyer. Kim Meyer, Lynden Lagerquist, Lori Bjorgen.



Gene Herman showing his appreciation.



Irene Nielsen and Lynden



Sue and EMS Director Chris Mehl

Westby EMT's Honored (Continued)

At the present time, Westby is fortunate to have a fairly full staff of EMT's. Others on the squad include: Leann Westgard, Jeff Ekness, Doug and Carrie Gibson, and Josh and Maggie Johnson. This dedicated and devoted group of community members, take volunteering to another level and this small show of appreciation falls way short of expressing our gratitude to them for the peace of mind they quietly bestow upon us daily.

Struggling to find the right Christmas present?

A subscription to The Westby Border News is perfect!

It's a letter from home twice a month...

For more information please contact: Val Moore at: dvmoore@nemont.net



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**The Jack Reiner Band from Scobey will be playing on Saturday,
January 15th. Stop on out or call to book your party today!!
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LYO CALENDAR WINNERS

The Lutheran Youth Organization sold money calendars for the month of December as a fund raiser for their trip to the 2011 Western States Youth Gathering to be held in Thousand Oaks, California, next summer. The following are the winners thus far:

- Dec. 1 - Dick Osksa - \$50.00
- Dec. 2 - Jill Garman - \$25.00
- Dec. 3 - Elaine Onstad - \$100.00

- Dec. 6 - Elaine Leininger - \$25.00
- Dec. 7 - Angie Bennett - \$25.00
- Dec. 8 - Eileen Overgaard - \$50.00
- Dec. 9 - Allan Ekness - \$25.00
- Dec. 10 - Marlys Ekness - \$100.00

- Dec. 13 - Terry Rask of Scobey - \$25.00
- Dec. 14 - Shayla Garman - \$25.00
- Dec. 15 - Suzi Ekness - \$50.00
- Dec. 16 - Bruce & Chris Westgard - \$25.00
- Dec. 17 - Les Christensen - \$100.00

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It is just a matter of days before we leave for Red Lodge and our families' biennial Christmas gathering. We plan for months and as with most things, the anticipation is half the fun. Of course, the best part of it all is spending time with my grandbabies and introducing our youngest, Bryce, who is already almost 7 months old, to the rest of the family.

One of the first questions I am always asked when word gets out about the trip to Red Lodge is, "Do you ski?" I don't really think what I do with skis, poles and bell-bottomed ski pants would be considered skiing, but then.....

Athletic was never an adjective associated with my name. You know the kind, the one always picked last for the team. When I was a senior at Plentywood High School, girls' basketball was introduced. I'm quite sure they held me up as an example of why not to allow the senior girls to play this rookie season (then again, had it been my talent held up, girls' basketball would never have been introduced at all!). Cheerleading wasn't my calling, either. There again, being athletic, with a little coordination and gracefulness mixed in, are basic requirements for this activity too.

I did a short stint in junior high track as did the majority of my classmates, but believe me, in the end there were no ribbons hanging on my bulletin board at home.

If one considers bowling a sport, I did show up once a week for couple's league which we joined shortly after we were married, but it was more about the socializing then throwing that heavy thing around. Alan and Carol put up with me and my ball wobbling right down the middle of the lane at 1 ½ MPH. Is it any wonder my score was circled more often, than not?

Next, come Charlie's Angels. Gene sponsored a girl's softball team sometime in the late seventies, early eighties. Well, I wasn't going to be left out. My friends were kind and allowed me to participate, sticking me at catcher where I could do the least harm. I gave new meaning to "throws like a girl".

In about 1987 or '88 we took our first ski trip to Whitefish with the Leingers. The kids were so excited and I, in my little dream world, thought maybe skiing *was* for me. After all, others picked it up when they were older (I was all of 30 years old at the time). The kids, and Julie and I, signed up for first-time lessons on the bunny slope with Danny and Keith there, for what I guess was, to be "moral support". (After all, they were skiers from way back.) Picture, this: as I said it is the mid-eighties a time of color. Lime green, baby blue, violet purple and hot pink everywhere on the slope.

(Continues on next page)

Sheridan Electric Cooperative, Inc.

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Happy Holidays

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Everything matching, from the stocking hat, gloves, coat, and pants down to the tips of the toes—all looked like a million bucks, I might add. Who noticed if they could ski? (Note to self.) Julie and I showed up straight out of the sticks with our left over high school/college navy bell bottomed snow pants, red hat and black gloves. Niiece!

Our cute little ski instructor (Why didn't I spring for that new magenta ski suit?) gave us as many tips and instructions as he could possibly think of in a half hour. In my case, it was like water off a duck. The skis went this way. I went that way. I was down way more than up and it is so slippery when you are down! On my maiden voyage all-the-way to the very top (which I have yet to reach) of the bunny slope on this thing they called a t-bar, I fell off of it, out of it—however you want to put it, I ended up on the ground long before we were suppose to disembark. Lucky for me, my “moral support” was right behind me. As soon as he reached me, he kicked me out of the way. When I finally made it back to the bottom of the hill (I just rolled down) I did say to him, “Was it really necessary for you to kick me when I was down?”

“Well, Hon, if I didn't get you out of the way, you would have taken out every little skier (the 3-8 year olds who, like me, hadn't graduated to Big Mountain) on the bar.”

To answer your question, NO! I don't ski, but I dropped the dough for a beautiful new ski jacket and matching snow pants and I can't wait to hit the ski lodge and sip “hot chocolate” while the rest of them enjoy their day on the slopes and at least I can say I look the part, only Paul and I need know ‘the rest of the story’.

I'm guessing most everyone's holiday menus are set by this time so for this week's recipes I will settle on appetizers for New Years gatherings all with a common thread. It is always funny how trends in the cooking world come and go just like in the rest of the sectors of the world. Many trends in the food industry are based on health and nutrition beliefs and diet ideas which are popular at the time. It wasn't long ago, bacon -

was a no-no, shunned on every front, I assume because of its high fat and salt content. But low and behold, bacon has made a comeback (I'm not sure it ever left the Midwest) and believe me, it isn't just for breakfast anymore.

Some ideas incorporating bacon are a little over the top even for me. Chocolate covered bacon just doesn't have a place on my buffet table yet, but then again I haven't tried it. Fried bacon is handy to have on hand for variety of dishes, though. It jazz's up most any sandwich or chop up a little crisp bacon to sprinkle on soup or a salad. Top off a pizza of any kind to add a touch of smoky flavor. Stir a little diced bacon, onion and cheese into muffin or quick bread batter for a delicious breakfast treat. The possibilities are endless. Frying bacon can be a mess, though. A great solution is baking in a moderately hot oven. Another option is frying in a cast iron skillet on the BBQ grill. Both work great and using the grill leaves even less clean—up. Either way, we always fry up the whole package and refrigerate the leftovers for another use. Generally, we undercook the extra bacon so when it is reheated it is cooked just to your liking.

To cook in the oven, preheat to 400 degrees. Line a rimmed baking sheet with parchment paper. Arrange bacon slices in a single layer. Bake until fat is rendered and bacon is beginning to brown—15-18 minutes. Carefully remove from oven and cool on wire rack to drain.

(Continues on next page)

Calling all creative people!

Now is the time to enter the
2013 Westby Centennial
Logo Contest!

Mail your entries to:

Vance Meyer
PO Box 55

Westby, Montana 59275

CONTEST DEADLINE:

February 1, 2011

\$100.00 First Prize



SWEET BACON AND PEAR PIZZA

- 5 slices bacon
- ¼ cup brown sugar
- ¼ tsp. chili powder
- 1 pear, cored and sliced
- 1 tsp. lemon juice
- 1/2 of an 8-oz. tub cream cheese
- 1/4 cup chopped green onions
- 1 12-inch Italian bread shell (Boboli)
- 1/3 cup chopped pecans
- 1/3 cup crumbled feta cheese
- 1/4 cup fresh basil
- Honey (optional)

Preheat oven to 400 degrees F. Line bottom of rimmed baking pan with foil and spray with cooking spray. Arrange bacon slices on pan; set aside. In small bowl stir together brown sugar and chili powder. Generously sprinkle brown sugar mixture on bacon slices. Bake for 15 minutes or until browned; remove and set aside. Increase oven temperature to 450 degrees F. In small bowl toss together pear slices and lemon juice; set aside. In medium bowl stir together cream cheese, onions, and black pepper to taste. Place pizza crust on clean baking sheet. Spread cream cheese mixture on crust. Chop bacon and evenly sprinkle on cheese mixture. Arrange pear slices on bacon. Top with pecans and feta cheese. Bake for 12 to 14 minutes or until cheese begins to brown. Sprinkle with basil and pass honey for drizzling. Makes 10 to 12 appetizer servings.

The flavor of many appetizers is enhanced from the rendered fat incorporated while the bacon cooks and the beauty of it is, it doesn't take a lot of it to bring a dish to a new level.

HOLIDAY BACON APPETIZERS

- 1 package Club Crackers
- 1 pound Thin Sliced Bacon (or more depending on number of crackers)
- Grated Parmesan Cheese
- Optional Alternative: Brown Sugar Instead Of Parmesan Cheese

Lay crackers (as many as you want) face up on a cookie sheet.

Scoop about 1 teaspoon of grated Parmesan cheese onto each cracker. Cut your package of bacon in half (or cut pieces individually) and carefully, so the cheese doesn't fall off, wrap each cheese covered cracker in one half piece of bacon, completely covering the cracker. It should fit snugly around the cracker.

Place the bacon wrapped crackers onto a baking sheet that has a rack on it.

Place in a 250-degree oven for about 2 hours.

This appetizer recipe Danny received from a friend and it has become a hit during hunting season and for as long as the pheasant holds out. We will be serving these at Red Lodge for our New Years Eve 'party'.

HOT PHEASANT SPIRALS

- 3-4 Pheasant breasts boned and butterflied
- 12 jalapenos, stem and seeds removed
- 8 ounces chunk cheese, cut in to 12 pieces-we prefer pepper jack, but any kind will work.
- 6 pieces of bacon, cut in half
- Toothpicks

Soak pheasant breasts in milk or cream a couple hours or overnight. Cut through the breast cross ways to butterfly. (You want a thin cutlet.) Cut each into halves or thirds, depending on the size of the breast. (You want the breast meat big enough to cover the jalapeno.) Stick a piece of cheese in each jalapeno. Wrap pheasant cutlet around jalapeno, followed by a strip of bacon spiraled around pheasant. Secure with toothpick. Grill 15 -20 minutes or until bacon is crisp and pheasant is cooked. To serve, cool 5 minutes, remove toothpick and slice. To serve as an entrée, slice each roll and serve over a bed of wild rice. NOTE: The idea here is to have a cheese stuffed jalapeno wrapped with pheasant and bacon. It doesn't really matter how you achieve it.

My wish for you this Christmas season is time with family, friends, and loved ones and peace in your heart to allow the enjoyment each moment may bring without thought of things past, or things to come.

**MERRY CHRISTMAS ONE AND ALL-
HOPE YOU ENJOY!**



Our new centennial column will keep you informed of the plans, progress, and updates for the reunion, as well as bring you interesting stories, past and present, and tidbits of Westby's history. Anyone wishing to share pictures, stories, or pieces of the puzzle may contact the Border News. Cathy Nordhagen will be our new correspondent for the history portion of this column and she may be reached at rcnjunk@nemont.net or 385-2364.

The following is the 2nd part of the John Peter Weiler Family History.

John and Catherine's surviving children:

1. Maggie, and her husband, Mac McCallister, farmed Maggie's homestead, then moved near Columbus, North Dakota while Mac worked for the Truax-Tracer Coal Mine. Later, they returned to Westby to retire. They had four children: Albert, Irene (Rene), Edward, and Florence.

2. Suzanne (Irene) lived in California, Minnesota, and Montana. She was a great cook and worked in many cafes. She and Marian operated the Home Cafe in Westby for twenty three years. She married Charles Westline; later Louis Finn, with whom she had a son, Louis, known as Junior.

3. Jacob (Jack/Jake) fought in WWI, contracted influenza, and returned to Westby, where he built a home on the Weiler homestead. He went to work in the coal mines in Beulah, North Dakota and married Florence Mittlestedler there.

They moved back to Westby and had two children: Marian Teresa and Milo. They moved the house to Westby in 1926. During Prohibition they made "home brew", which made it difficult for Marian to have friends, as parents did not approve of their children associating with a "bootlegger's" daughter. The family moved to Fort Peck, then Grand Coulee, where Jake worked on the dams. They finally settled in Deer Park, Washington, farmed, and Jake did some construction work.

4. Maria Eva (Marian) met and married Henry Schultz in Tolley, North Dakota. Four years

Later, he died and the following year, Marian married his brother, Bernard (Bernie). They returned to farm around Westby. They adopted a son, Lloyd, and Marian operated the Home Cafe with her sister, Irene. She was the stylish member of the family and had good fashion sense that other women sought her advice on. She later moved to Billings to live with her son and his family.

5. Maria Teresa (Trace) married Joe Wirtzberger and had four sons: Paul, Andrew, Dan, and Robert; and a daughter, Lorraine. They farmed west of Westby on Blue Trail, raising cattle and crops. Trace, herself, worked in the fields, as did many women in her day. Upon Joe's death from cancer, Trace moved into Westby, then later to Glasgow.

6. Marie Katy (Mollie) married Pete Biever, who owned the Biever Coal Mine, south of Westby. They had a son, Lester, but, at the age of three he lost his father to the 1918 influenza epidemic that took several Westby residents. Mollie married Hank Hovland several years later and they had two daughters: Josie, and Catherine, who died very young. Hank had a blacksmith shop in Westby. Mollie worked in the Home Cafe and was known for her cooking. People did not have flush toilets in those days, and Mollie hated it when the kids would tip over the outhouses on Halloween. So, she would hide in hers to scare them away before they could tip it over.

(Continued on next page)

7. Elizabeth (Lizzie) married Walter Erickson but that ended in divorce. She worked at Boeing during WWII in Seattle, Washington. Since many of the men went off to war, women were hired to take their jobs. (Remember Rosie the Riveter?). There she met and married John Jensen. They returned to Westby and moved in with Lizzie's father, John, and took care of him until his death. Lizzie and John's home was the hub for many large family get-togethers. Lizzie had a zest for life, people, and her "hot toddys" that she shared with everyone.

8. George sustained a lifelong limp when he broke his hip jumping from the top of the barn into hay when he was a young boy, which he tried unsuccessfully to hide from his parents. He attended school only through the 4th grade because of his responsibilities on the family farm. He took over the farm when his parents moved into Westby and a year later married Elvera Johnson from Saskatchewan, Canada. They had five children: LaVern, who they adopted; Kathryn, who died from whooping cough at six months; Dick; Jim; and Marian. They lived on the farm until 1944 when they moved into Westby. -

For a few years before this they would live in town during the school year, so the kids could attend school. George was known to wear mostly bib overalls; also for his kind, patient, and loving demeanor. He often befriended other boys who needed someone to talk to. He died at the age of 56 from a heart attack. One month later, his sister, Tillie, died. Tillie's husband, Bill, and George's widow, Vera, married years later.

9. Anton (Tony) married Opal Peele and had two sons by her: Aubrey and Robert. This marriage ended in divorce and Tony moved in with George and Vera. He did two tours of duty with the Army in WWII, the last when he was 45 years old. He suffered a serious leg wound during the War that persisted the rest of his life. He married Mae Larson who had four children: Rose, Lauren, Ardell, and, Francelia. They lived in Westby until their divorce, when Tony moved to Plentywood.

10. Tillie married Bill Stordahl and they adopted a son, Mark. They lived in Hinsdale, where they ran a restaurant and bar. Both had a reputation for being good cooks. A year after Tillie died, Bill married Vera, George's widow, and they lived in Westby, where Mark went to school

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Westby Centennial
July 12th - 14th, 2013

Westby Border News
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Westby, MT 59275



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