



# The Westby Border News

July 30, 2010

Volume 5

Issue 101

.50/copy

## EKNESS'S GATHER FOR DEDICATION



Story on next page.

## Randy's Restaurant

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**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

## EKNES'S GATHER FOR DEDICATION

The new Del Ekness Sports Court was officially dedicated Friday, July 16<sup>th</sup>, to honor the memory of a longtime supporter of local youth and sports in the Crosby area. Many of his family members gathered for the ceremony as his wife, Joyce, was presented with a plaque to commemorate the occasion.

Del, a 1953 graduate of Westby High School, moved to Crosby, ND, in 1957 to run the City Locker with his brother, Allan. In 1960 they acquired the Jack and Jill and later the local Super Valu store. Allan would return to Westby to take over Westby Meat & Grocery from his father, Idor, and Del would remain in Crosby. In 1978 Del built a new Super Valu store at its present location where it remains in the family today.

As the 25<sup>th</sup> anniversary of Del's death from cancer in 1986 approached, Joyce mulled over various ways to honor his life. Her answer would not only bring an old tennis court badly in need of repair back to life, but also provide a surface for a variety of other activities, as well. Dick Roland of the City Park Board was instrumental in working with Joyce to make the sports court located in Nordstog Park a reality. The incorporation of a basketball court into the facility was particularly important to Joyce because presently the community had no place for the local youth, outside of organized school sports, to play. The possibility of future summer leagues is now an option.

Funding for the court improvements was financed partly with donations from Del's family.

Del and Joyce have four children: Raymie, Randy, Rusty and Rhonda.

## HELP WANTED:

### HEAD BOYS' BASKETBALL COACH ASSISTANT BOYS' BASKETBALL COACH

Westby School District # 3 is taking application for Head Boys' Basketball Coach and Assistant Boys' Basketball Coach for school year 2010-11.

Salary - Head Boys' Basketball Coach \$2,400.00  
Assistant Boys' Basketball Coach \$1,500.00

Apply by contacting Tony Holecek at the Westby School office (385-2225)

Application Deadline is August 12<sup>th</sup>, 2010.



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Danny Moore  
Westby Manager

## COLORFUL MOTORCARS HIT TOWN



What is a motorcar, you say? According to the North American Rail Car Operators Association's (NARCOA) official website, a Railroad Motorcar, sometimes called a "Speeder" was used routinely to inspect the many miles of track for defects. Use of motorcars has been phased out over the past couple decades in favor of standard road vehicles with retractable guide wheels. Although these "speeders" have a top speed of only about 30 mph, they were so nicknamed because compared to the manually powered pump cars they replaced, they were much faster.

Railroad enthusiasts have since snatched up many of the little "putt-putts" to display or use for excursions. One such excursion traveled through Westby on July 15<sup>th</sup> on its planned route from Raymond to Crosby. The group included 24 rail-car operators from nine states and five Canadian provinces. With permission of the railroads, members operate their motorcars on excursions ranging from one day to over a week in almost all parts of the U.S. and Canada.

Michael Ford of Indianapolis organized this two week, 1,000 rail mile adventure. The trip began in Duluth, with additional stops in Minnesota, on to North Dakota with a brief visit to Montana, and will finish up with five separate excursions in Saskatchewan.

It was noted, part of the excitement lies in that many of these excursions are in remote and very scenic areas impossible to see from the highway and thus provide an experience not available by other means of transportation.

At around 9:00 AM on July 15<sup>th</sup>, on the trip from Raymond, the group stopped in Westby for a visit and a little coffee and rolls at the Community Center. Even the best laid plans sometimes go awry as the motorcars found out as they continued on their journey to Crosby. Before long they encountered a slow moving grain train and were forced to stop just outside of Fortuna as time would not allow them the entire trip to Crosby. The return trip would bring them back to Westby for a sack lunch prepared by Jeff and the crew at AL's Meat. "We like to give back to the local economics," said Ford. "We are a professional group and if we make a profit from our trips we give that money to local charities." NARCO made a donation to the Divide County Food Pantry on this excursion.

Plans are already underway for another excursion and a return trip to our area during the summer of 2011.

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Westby, Montana





## Val's Recipe Corner

While it may be some time before our first taste of vine ripened tomatoes or sweet succulent corn on the cob, even fresh from the garden cucumbers and green beans have been a little slow this year, however, many summer fruits, particularly berries, are in their prime in the marketplace, our one and only source for most of them up here in the Northland.

Blueberries are my berry of choice at the moment as they are a delicious and easy to use fruit-very plentiful and fairly inexpensive this time of year. Another month or so and that certainly won't be the case. The plus side is they are extremely easy to freeze, equally as tasty, and work very well in many recipes from this state. I pop them frozen right into my dish of yogurt or on top of a bowl of cereal. The popularity of this nutritious fruit has grown with the knowledge that blueberries rank among the highest in their antioxidant properties. Fresh in yogurt and smoothies, drinks and salads, on a cheese plate; baked into breads, buckles, cobblers, and muffins; cooked into jam, jellies, pies, sauces, salsas-their use is only limited by our imagination.



According to the Blueberry Council:

The secret to successful freezing is to use berries that are unwashed and completely dry before popping them in the freezer. No need to rinse before freezing; simply place berries, still in their original containers, in resealable plastic bags and freeze. Or if you prefer to rinse the berries first, dry them well with paper towels, transfer to freezer containers or resealable plastic bags and freeze. The berries will freeze individually and you can remove just the portion you need. If not washed prior to freezing, blueberries should be rinsed just before using. For best quality, use within 6 months.

Baking Tips: Minimize streaking by gently folding frozen berries into batter at the end of the mix cycle. Add IQF blueberries to batters while frozen; do not over mix. Bake immediately to prevent color leeching. The following are a few recipes using this very versatile, delicious, nutritious fruit.



*This sauce is great on pancakes, waffles, cheesecake or ice cream. Fresh or frozen berries work equally as well.*

## BLUEBERRY SAUCE

2 cups fresh or frozen blueberries  
1/4 cup water  
1 cup orange juice  
3/4 cup white sugar  
1/4 cup cold water  
3 tbsp cornstarch  
1/2 tsp almond extract  
1/8 tsp cinnamon

In a saucepan over med heat, combine the blueberries, 1/4 cup water, orange juice and sugar. Stir gently and bring to a boil. In a cup or small bowl, mix together the cornstarch and 1/4 cup water. Gently stir the cornstarch mixture into the blueberries so as not to mash the berries. Simmer gently until thick enough to coat the back of a metal spoon, 3-4 minutes. Remove from heat and stir in the almond extract and cinnamon. May add a little water if you prefer a thinner sauce.

Note: The orange flavor is quite prevalent when it is first made so it is best to make at least an hour ahead of time or even the day before to let the flavors meld. Reheat at serving time, if desired. I prefer a thinner sauce so I reduced the amount of cornstarch.



## FRESH BLUEBERRY PIE

1 prepared 8 inch pastry shell, baked and cooled  
2 pints fresh blueberries  
1 tablespoon all-purpose flour  
1 tablespoon butter  
1 tablespoon lemon juice  
1/2 cup white sugar  
Sprinkle first pint of blueberries into prepared pie shell. In medium saucepan over medium heat combine flour, butter, lemon juice and sugar. Add second pint of blueberries to pan and bring just to a boil; berries should begin to pop open. Remove from heat and pour over berries in pie shell. Cool. Serve with whipped cream or ice cream. Refrigerate leftovers.

*This last recipe is a repeat, but the original recipe calls for dried blueberries and I think this time of year the fresh blueberries are a must. To use fresh berries simply skip the first step and stir in 3/4 cup fresh blueberries when called for.*

## BERRY BLUE CHEESE SPREAD

1/2 cup dried blueberries  
1 cup boiling water  
1 8-oz cream cheese, softened  
6 oz blue cheese, coarsely crumbled  
2 green onions, chopped  
1 clove garlic, minced  
1/2 coarsely chopped pecans

Place dried berries in small bowl. Pour boiling water over berries. Let stand 1 minutes. Drain; set aside.

In a large bowl beat cream cheese and blue cheese with an electric mixer on medium speed until nearly smooth. Stir in drained berries, green onion, and garlic just until combined. Transfer spread to serving bowl. Cover and refrigerate up to 4 hours before serving. To serve, sprinkle with pecans and serve with assorted crackers or crostini. Ginger snaps are also very good with this spread.

May you enjoy  
for  
**LIFE IS GOOD!**

## **VA Montana Health Care System and Sheridan Memorial Hospital Announce the Opening of A Plentywood Outreach Clinic**

On Friday, July 30, 2010, VA Montana Health Care System and Sheridan Memorial Hospital in Plentywood Montana will hold an open house for the new Primary Care Telehealth Outreach Clinic.

1:30 to 3:30 PM  
Sheridan Memorial Hospital Board Room.  
440 West Laurel Avenue  
Plentywood, MT 59254

Veterans in North Eastern Montana will have another access point for health care. Sheridan Memorial Hospital will be providing the latest technology to allow Veterans access to VA healthcare without traveling long distances.

Telehealth is the delivery of medical care through the use of computerized video equipment.

The types of appointments made will include:

- Routine primary care visits, chronic illness care
- Management of minor acute illness or injury
- Immunizations and injections, medication management
- Mental Health Counseling
- Some specialty care
- Education appointments
- To schedule an appointment at the new clinic call (406) 765-3700

Please come and see a demonstration of the telehealth equipment and meet VA Montana leadership. Thank Sheridan Memorial for helping bring this technology to NE Montana.



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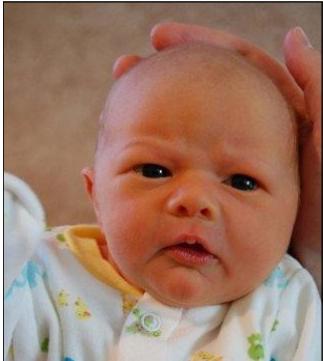
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# New Baby...



Amalie Rose Cheetham was born on July 18, 2010, in Sidney, MT. Her parents are Carl and Melissa Cheetham; she joins a 6 year old sister, Bo, and big brother, Milo, who will be 2 in August. At birth, Amalie, weighed 7 pounds 4 ounces and was 19.8 inches long. Grandparents include Don and Karla Christensen of Westby, and Tom and Judy Cheetham of Redstone. Alamie is also blessed with three Great grandmothers: Elavon Christensen, Dorothy Bergh, and Freda Cheetham. Amalie Rose shares her birthday with her late Great-Grandpa, James Christensen.

## Al's Meats

212 Main Street  
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**1/2 Grain Fed Beef  
\$1.99/lb.  
Cut & Wrapped**



**Check out our Extra Lean Hamburger  
On sale all the time!**

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Open House  
Retirement Party  
for  
**Marsha Meyer**

Sunday, August 1

2:00 ~ 4:00 pm

Westby Community  
Center



Dear Editor Val and Dan;

And all the people who worked so hard-reunion committees, Westby Daze committees, Tour Directors-Major Jim and Dan Moore and many others; the Lions Club; and the tasty Ekness sausage; the Hellegaard Trio; and most of all everyone I forgot to mention!!

I'm very proud of the Westby Community; it has proven beyond a doubt what good things can happen when people work together-our country needs more of this ethic.

Thanks for a great visit.

Sincerely,

Sam Espeland

Dear Val,

I really enjoy hearing all the news about Westby and all the activities. Keep up the good work and also the "Prairie Fest."

It was the best class reunion program that we've ever attended and the meal on Friday night for our classes from 1946-1950, was enjoyed by all. The Saturday Bar B Que was good as always, along with the good music of the Hellegaard Trio. We applaud all who make this a memorable occasion. God Bless You all,

Loretta Anderson & Duane

## THANK YOU

Thank you Comertown-Westby Reunion Attendees. You filled the weekend with memories that will last a lifetime. It was wonderful to see and visit with classmates and friends from far and near.

Thank you to all who took part in the program. You did a splendid job! Your classmates enjoyed the serious and the humorous. The Hellegaard Trio ended the program displaying their talent and expertise.

Thank you to the Reunion Committee for all the help in organizing and planning the event. You drove the miles and did whatever was asked of you.

Let's plan to do it again in 2013 at the Westby Centennial Celebration. We will be older and wiser and it will be a great time to gather again in our home town to share and reminisce once again. Make plans!!

Audrey Anderson

and the Comertown-Westby Reunion Committee

# W D C M I N U T E S

The regular meeting of the Westby Development Corporation was held July 26th, 2010, at the Prairie Kitchen President Aldy Joyes called the meeting to order at 7:36 with board members Leann Westgard, Kolby Ruggles, Val Moore, and Suzi Ekness present, (Jody Lagerquist was called to a fire).

The June minutes were read and placed on file. The Treasurer's financial report was presented. Previous balance of \$8,638.38. Paid out: Cash for baking contest \$110.00, Jump N Fun \$325.00, Ultimate Karaoke \$350.00. New bills: Treasurer Bond, \$100.00, O'Toole Law Firm (quick claim deed Wirtzberger place) \$114.00, Gaffaneys \$80.00(technical support). Suzie made a motion to pay bills, Leann second, AIF. New balance \$7852.68.

Designated Prairie Fest funds: \$1453.87- total paid out PF 2010, Jump N Fun \$425.70, Ultimate Karaoke \$700.00, Baking Contest \$110.00. Balance \$218.17.

Val reported Brenda received a donation from Al's Meat for \$500.00 for Prairie Fest.

## Old Business:

### MUSEUM:

Val reported Brenda had received the quick claim deed on the Wirtzberger place. Val reported attending the June city council meeting and the council agreed to insure the building, but wanted little, if any, responsibility in regards to the museum. The building will have to be put in the cities name to be covered by their insurance. It was decided to put a call out for interested parties for a museum board. All ideas and plans would then be placed in their hands. It was felt an ideal situation would be a 5 man board including a representative from the WDC and the city council.

The goal is to have a seasonal museum up and running by the 2013, Westby's Centennial.

### SHOOTING RANGE:

No report

### WEB SITE

Val will approach Steve about a Prairie Fest link with pictures from this year posted.

## PRAIRIE FEST

Discussion was held on the success of the event. The general feeling was it was well attended with the planned reunions. Things went smoothly and the reunions were very successful.

Observations from board members:

- ~Not a lot of response from locals, either in the form of attending or helping. Do they really want it?
- ~The local businesses are the ones who benefit-do they want it to continue?
- ~Very few around for the street dance-is it worth the money? Also, would we then need an alternative for evening activities?
- ~The street dance is the only thing for the young -we need something for them.
- ~Just not enough of us to pull this off annually-should we pull back and gear up for the centennial with the idea of getting back on the Prairie Fest schedule after 2013?

After much discussion, the fate of Prairie Fest 2011 was tabled until next meeting. Between now and then feedback from community and business members will be considered.

## BOARD MEMBERS AND ELECTION

July 1st begins new year for WDC.

Board members up for re-election in 2010 (July) are Val Moore, Kolby Ruggles, Jody Lagerquist and Cyndie Paulson. Val, Kolby, Jody have agreed to another term. Cindy Bjorgen Stenjem will replace Cyndie Paulson on the board. Val Moore was elected president; Kolby Ruggles, VP; Suzi Ekness secretary; and Brenda Ryals, treasurer.

**Dues of \$15.00 per member are now due. It was suggested by Jody, members consider giving \$25.00 this year with the additional funds being designated towards *the Border News* fund or the museum fund.**

Val will work on getting an annual report published.

Meeting adjourned 8:32pm  
Valerie Moore, Secretary



# Our Spotlight

## SPOTLIGHT 1965

### CLASS OF 1965

CURTIS ANDERSEN, CRAIG ANHALT, DANNY EKNES, DEBRA FRANSEN, SANDRA FRICKSON, CURTIS HAGEN, DENNIS HOVE, TOMMY JERDE, DUANE KROWEN, EILEEN NELSON, GERALD NELSON, MARGO NORDHAGEN, WARREN OVERGAARD, IRENE PEGERSON, RICKY PETERSEN. PAT PUNCHES, BONNIE RAAUM, CONNIE RAAUM, RUSSEL SAMUELSON, EDMUND SCHMIUDT, GARY SCHULTZ, LAVONNE SOENSON, KAREN STAGEBERG, JUDITH TOMMERUP

### 'A' Team Basketball

John Hove, Dennis Hove, Curtis Hagen, Randy Tommerup, Gerald Nelson, Ellis Hagen, Pat Punches, Ricky Petersen, Vernon Ekness, Craig Anhalt, Gary Schultz, Danny Ekness Coach Bill Anderson

The Westby Rangers finished regular conference play with 13 wins and 1 loss making them Conference Champs. At District 1 tournament play, the Rangers defeated Antelope 81-51, Outlook 58-46, and Ophiem 68-55 to become the district champions. Their second game loss to Terry gave them a third place finish at divisional's.

### 'A' Team Cheerleaders

Beatie Meyer, Margo Nordhagen, Connie Raaum, Arlene Samuelson, Lavonne Sorenson

### Homecoming Queen:

Sandra Frickson

### SENIOR PLAY

"The Boardinghouse Reach"

Wilbur-Russell Samuelson; Hercules Nelson-Warren Overgaard; Betty Lou Maxwell-Margo Nordhagen; Connie, John & Janet Maxwell-Connie Raaum, Duane Krownen, Judy Tommerup; Bernadine Smith-Bonnie Raaum; Aunt Mary-Irene Pedersen; Limpy McGuire-Dennis Hove; Nora-Eileen Nelson, "Ninety-Volt" Jones-Pat Punches; Roughhouse Ruby-Lavonne Sorenson; Mr. Potter-Danny Ekness; Lucy Burns-Debbie Fransen; Mrs. Mott-Sandra Frickson; Connolly-Craig Anhalt

### MUSIC

At the spring Music Festival, the chorus received a superior rating and the band received an excellent plus rating.

### PROM QUEEN:

Lavonne Sorenson

### TRACK

The 16 member Ranger Track Team took home the District I, 1<sup>st</sup> place trophy with Gary Schultz, Rick Petersen, and Vernon Ekness combining for well over half of the team points. Rick brought home the gold in the 440 at District, Gary would go on to place 1<sup>st</sup> place in the broad jump at Divisionals, and Vernon would place 4<sup>th</sup> in the half mile at the State meet.

### CLASS MOTTO

"See everything, overlook a great deal, change a little."

### CLASS COLORS

Silver and Orchid

### CLASS FLOWER

White Rose

### VALEDICTORIAN

### CO-SALUTATORIANS

Curtis Anderson

Danny Ekness-Debra Fransen

### DEDICATION

Because of their diligent efforts to promote the betterment of Westby High School and the Community as a whole, we do hereby dedicate our 1965 Westby Ranger to the Westby PTA.



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



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

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