

The Westby Border News



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PRAIRIE FEST 2008

Plans are well under way for this year's annual Prairie Fest to be held on Saturday, July 12th. A full day is planned with something for everyone.

The day starts off with the Lion's Club breakfast to be held at the school cafeteria. The breakfast, served from 7-10am, will feature scrambled eggs with sausage, cinnamon rolls and muffins. Suzi Ekness, from the Prairie Kitchen, has graciously agreed to help out the Lion's members with the breakfast this year. For this reason, the Prairie Kitchen will not open until 10:30 and will remain open until 3:00.

Next on the agenda is the City Wide Garage Sale running from 8am-1pm. The LYO has opted to incorporate a bake sale with their rummage sale which will be held in the fire hall. In addition, there will also be rummage sales at the following homes: Terry Ruggles, Shawn Oksa and Palmer Sorenson. It's not too late to join in the city wide sale. If you should so desire contact Val so you can be added to the map.

From 10am-4pm the We Bee Quilters will have their prized possessions on display at the Assembly of God Church. We feel very fortunate these talented women have taken the time to share their beautiful works with us.

The Prairie Kitchen will run a lunch special from 11am-2pm. During this time, Westby Development Corporation memberships may be paid. Steve and Suzi will be giving away a stadium chair by drawing from all memberships paid up during the Prairie Fest. WDC memberships of \$15.00 per person are due the first of July.

The afternoon gives a mix of things for both young and old. At 1:00pm is the judging for the "Dress your Pet" contest. This will be held by the visitor center and promises to be loads of fun. Elsewhere in *The Border News* find the rules and categories for the contest.

Lion's bingo is back for another year. Under the big tent will be a popular spot from 1-3pm as many try their luck at "America's game".

Beginning at 2:00 will be the small children's carnival and games, followed by the ever popular "Dash for Cash" for the eleven and under age group. Pony rides will be available for the little cowboys and cowgirls from 2-4pm and the WDC will round out the afternoon with a scavenger hunt for twelve year olds and up. These events will all be held in close proximity to the visitor center.

The foot stompin' music provided by the Old Time Fiddlers begins at 3:00 and continues until 5:00 in the Community Center. The Fiddlers always draw a crowd and it is a treat to see the brave souls twirling around the dance floor never missing a beat.

Al's Meat's finger lickin' good BBQ will begin at 5:00pm and continue until everyone is fed. You can't beat his scrumptious pork and all the trimmings besides, you will need lots of energy for the street dance which begins at 8pm and continues until midnight. This year we were lucky enough to score the band, "Mixed Company", from Poplar. They promise to play a variety of music to appeal to all ages. This wraps' up Prairie Fest 2008, please join us in Westby for a fun filled family day.

[Return to Westby on the Web](#)

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Randy's Restaurant

Chocolate & Vanilla Soft Serve



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

406. 765. 1661

Randy & Bonnie Matzke Owners

We Serve Extra Lean
Ground Beef
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

HOVE'S CELEBRATE 40



John and Arlene Hove were guests of honor at a surprise 40th anniversary party held on Friday, July 4th. The party, hosted by their children Mike and his wife, Noreen, of Rock Springs, Wyoming, and Tara and her husband, Shane, of Billings, Montana, was held in Arlene's mother, Arla's yard with the help of Arlene's family, Lori and Wade, Sally, Cleo, and Russ and Vicki.

Friends and family enjoyed appetizers and a wonderful array of desserts while they watched a slide show and took a trip down memory lane. John and Arlene have two grandchildren, Saylor and Blake Stewart.

NOTICE

There will be no School Board Meeting in July.

THANK YOU

Thank you to everyone who called, sent cards, visited, brought out food or thought of me and prayed for the "easy" surgery and a quick recovery. It's working! I am richly blessed by having all of you in my life.

Arlene Hove

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.

Call Brenda at 385-2577.

Equal Housing Opportunity

New Century
Ag

YOUR LOCAL SOURCE FOR
BULK FUEL, GAS, & OIL
FERTILIZER, CHEMICALS
FEED & SALT
CUSTOM SPRAYING & FERTILIZING
VET SUPPLIES
PHONE 406-385-2472

Danny Moore
Westby Manager



Tell me isn't so. The Fourth of July has come and gone and we're on the downhill side of summer. How can it be? Other than the time we spent out over the holiday weekend, we have not had one meal outside or had one gathering on the patio. It's OK, I've promised myself there is plenty of time left of the summer to gather friends and stop and smell the roses and we will.



Speaking of the holiday weekend, I spent a lot of time in Plentywood for the All Class Reunion meeting up with old friends and classmates. Reunions are one of those things I never get too worked up about, but once they get here I enjoy every minute of them. It truly is a trip down memory lane and Kordelia French and her committee did an outstanding job of organizing this enormous undertaking. Makes me think it's soon time to get the ball rolling for Westby's next big reunion which in my estimation would be the town centennial in 2013. We will all be waiting for the obscure "they" or "them" to come forward to lead the way.

While Chel and Heather were home, Chel discovered this flank steak recipe in one of my many cooking magazines lying around the house. Allan obliged us with the required cut of meat and we were ready for a BBQ. For those of you not familiar with the flank steak, it is a tougher cut of meat, but the acidity of the balsamic vinegar in this recipe helps tenderize it. We served it with a mixture of grilled vegetables, crusty whole grain bread, and a great bottle of red wine.

BALSAMIC-MARINATED STEAK

- 1 (1 ½ lb) flank steak
- 1/3 cup finely chopped onion
- 1 garlic clove, minced
- 3 T balsamic vinegar, divided
- 2 t olive oil
- ½ t pepper
- ¼ t salt

Score both sides of flank steak in criss-cross pattern, cutting 1/8 inch deep. Place in shallow glass baking dish. Combine onion, garlic, 2 Tablespoons of the vinegar, oil and pepper in small bowl. Pour over steak, turning to evenly coat both sides. Cover and refrigerate at least 4 hours or overnight. Heat grill, remove steak from marinade and discard marinade. Sprinkle both sides with salt. Grill, covered, over med heat or coals 9-12 minutes or until internal temperature reaches 140 degrees for med-rare, turning once. Place on cutting board; let stand 5 minutes. Cut diagonally into thin slices. Pour accumulated juices over slices; drizzle with remaining 1 tablespoon vinegar. 4 servings

These potato poppers would also be great alongside the marinated flank steak or as a tasty little appetizer.

SKY BLUE POTATOES

- 24 new red potatoes, halved lengthwise
- 2 t olive oil
- 1½ cups sour cream
- 1 cup blue cheese crumbles
- ½ crumbled, cooked bacon, plus more for garnish
- 1/3 cup chopped parsley, plus more for garnish
- ¼ red onion, finely chopped

Preheat oven to 400 degrees. In a med bowl, toss the potatoes with the olive oil. Place cut side down on a baking sheet and bake until the skins are crisp. 20-25 minutes; let cool. Scoop out the center of each potato half and place in a medium bowl. Stir in the sour cream, blue cheese, bacon, parsley and onion. Fill each potato skin with the sour cream mixture and top with more bacon and parsley.

Note: I like to stick them under the broiler just to brown them a touch.

Here is a refreshing summer drink and the perfect accompaniment to this fine grilled dinner.

SPARKLING MARGARITA FLOATS

1 -12 ounce can frozen limeade

1 ½ cups tequila

½ cup triple sec

2 quarts tonic, chilled

1 pint lemon or lime sherbet

Chill 8 glasses. In a pitcher, stir together the limeade, tequila and triple sec. Refrigerate for 30 minutes. Stir in tonic. Place one scoop of sherbet into each of the glasses and fill with margarita mix. Serves 8.

Enjoy the rest of your summer for
LIFE IS GOOD!

CLASS OF 1987

HOLDS REUNION

The Class of 1987, the biggest class in recent history, held a reunion over the fourth of July weekend. Ten of the nineteen graduates were in attendance.

Al's Meat

212 Main Street
Westby, MT
385-2349



1/2 Grain Fed Beef –
\$1.89/lb.
Cut & Wrapped

Check on our ExtraLean
Hamburger on sale all the time

All kinds of curing

Pork whole or half \$1.19/lb.
Cut & Wrapped



In town butchering available



Pictured left to right are: Daren Herman, Darrel Overgaard, Jodi Petersen Pedersen, Kris Ryals Johnson, Arne Stenseth, Diane Andersen Leibrand, Holly Meyer Beal, Kelly Olson, Thayne Meyer and Mike Hove.

Nichole Sorenson Helps Concordia Students Build Homes in Nicaragua

By: Nichole Sorenson

Each year, over 120 Concordia College students spend their spring break building houses for Habitat for Humanity. Every other year, Concordia also sponsors a Habitat for Humanity trip that enables students to go abroad.

This May, ten Concordia College students and I traveled to Nicaragua for ten days to help build houses for Habitat for Humanity. While my role at Concordia on a day-to-day basis is that of an Admissions Representative, my role during those ten days was the advisor of the students on the trip.

Looking back now, I am not certain what my expectations were before I left. Part of the richness of my experience may have been that I did not hold clearly defined expectations. Regardless of my preconceptions, the most influential parts of my experience were in relation to poverty and faith.

I find it difficult to convey to others the poverty that we witnessed in Nicaragua, because it differs significantly from anything we experience here in the US. While I have been to cities large and small in the United States and Europe, it was not until this experience that I began to understand the extent of poverty that exists in our world.

Jinotega, where we stayed and worked for the majority of our trip, is a city of approximately 250,000 people. I would estimate that about one quarter of the city of Jinotega would be considered by American standards to be a “shanty town.” These homes were constructed of some rough frame, scrap metal and reused boards. By comparison, these shanties were not as well constructed as most of the garden sheds in Westby.

The families we worked with and who were beneficiaries of the Habitat for Humanity homes were not of this poorest sector of their population. Those families would not have been able to afford the modest terms of repayment stipulated by Habitat for Humanity, which is \$100 US per month for 10 years. The families who could afford that kind of payment would be considered middle class in Nicaragua, but by American standards would be living below the poverty level.

Despite their extreme poverty, the Nicaraguan people we met relied on their faith more than most people I know. In the United States I have been told many times that religion and politics are not in the realm of “polite conversation.” For that reason, I was surprised by the number of people in Nicaragua that within minutes of knowing us wanted to tell us about their faith.

An example of this was Chele, a 20 year old man who was a construction worker on a Habitat job site. Chele was abandoned by his parents when he was 7 years old in a time before orphanages were common in Nicaragua. He lived on the streets and survived by selling fruit and water until he was old enough to get a job working manual labor. Many people in that situation would have found their way into gangs and drugs and likely wouldn’t still be alive at 20. However, Chele was very intentional about telling us his story and about how learning of Christianity helped him stay away from bad crowds and helped to rebuild his hope in people after being abandoned.

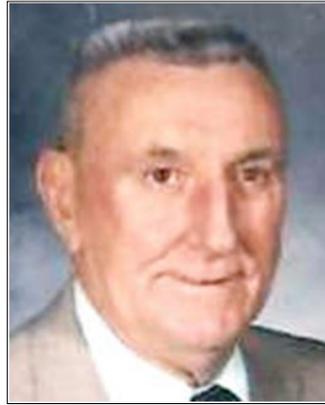
In the ten days we were there we worked on 14 homes, all in differing stages of construction. It was a privilege working with and getting to know the families who would be the beneficiaries of these homes.

After working side-by-side with individuals such as Chele and hearing dozens of stories like his, it would have been impossible to leave Nicaragua and be unchanged by the experience. Seeing such strong faith in individuals so less fortunate than ourselves made a deep impact on each member of our group, and I believe the words “need” and “poverty” were fundamentally redefined for each of us.



McGOWAN

World War II and Korean War Marine Corps veteran Jack W. McGowan, 87, of Ennis, an educator, coach and lifetime New York Yankees fan, died of natural causes Thursday, June 26, 2008, at Madison Valley Manor in Ennis.



A celebration of his life was held at 11 a.m. Wednesday, July 2, 2008, at Madison Valley Cemetery in Ennis. K&L Mortuary of Whitehall had charge of arrangements.

Born in Plentywood, Mont., on March 19, 1921, Jack graduated from Plentywood High School and went on to attend Billings Polytechnic Institute (now Rocky Mountain College), on a full-ride athletic scholarship, participating in baseball, football, basketball and track. During the spring of 1942, Jack left school to enlist in the U.S. Marine Corps. He served in World War II before returning to Billings to earn his bachelor's of science degree. Jack was later recalled to active duty during the Korean Conflict, and attained the rank of captain by the time of his honorable discharge. He earned his master's of education degree from Western Montana College in Dillon, and completed further graduate work at the University of Montana-Missoula and Montana State University-Bozeman.

Jack had a long career as an educator and coach, beginning at Belfry High School from 1947 to 1949; continuing on at Westby High School from 1952-1957; and then moving to Ennis, where he taught and coached at Ennis High School for 30 years, from 1957 until retirement in 1987. During his tenure, he was honored for his many achievements and service to education and athletics. He was proud to have been a charter member of the Montana Coaches Association, which later named him the state Track Coach of the Year three times, as well as Athletic Director of the Year. The National Coaches Association honored him as national Track Coach of the Year in 1979. Jack was among the first group inducted into the Montana Coaches Hall of Fame. Rocky Mountain College in Billings inducted him into its Athletic Hall of Fame in 1992, where he also was the recipient of the Distinguished Achievement Award. Jack was a member of the Virginia City Elks Lodge, Veterans of Foreign Wars, Madison Meadows Golf Club and the Island Park Golf Club.

Surviving Jack are his wife of 60 years, Barbara of Ennis; daughters Debbie (Bob) Olig and grandson Steven of Gardiner; Cheri (Jerry) Lopuch and granddaughters Kayla and Kelli of Great Falls; and Cindy (Kim) Martinson of Townsend and grandson Rune of Seattle, and granddaughter Greta of Jackson, Wyo., as well as his "fourth daughter," Holly (Jerry) Clark of Ennis.

Jack was preceded in death by his parents, Joe and Grace McGowan, and his brother, Roger McGowan. Donations are encouraged to the Madison Valley Hospital Building Fund, P.O. Box 397, Ennis, MT 59729.

Condolences may be sent to the family at P.O. Box 85, Ennis, MT 59729 or posted online at www.gftribune.com/obituaries.



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.



DRESS YOUR PET CONTEST!



Saturday July 12 Judging
Begins at 1:00 PM

Bring your pet to the Westby Visitors Center Lot
All Ages welcome

Prizes will be given for:

- 1) Best pet and owner duo- both must be dressed up
- 2) Best patriotic pet
- 3) Funniest pet
- 4) People's Choice **EVERYONE COME AND VOTE!**

All entrants will receive a free ice cream cone



Prairie Fest 2008

July 12th, 2008

...Westby Day...

7am-10am ~ Lions Breakfast

8am-1pm ~ CWG sale

Firehall LYO garage and bake sale

Rummage Sales: Terry Ruggles residence,

Shawn Oksa residence

& Palmer Sorenson residence

10am-4pm ~ Quilters

11am-2pm ~ Lunch Prairie Kitchen

1pm ~ Dress your pet



1pm-3pm Lions Bingo



2pm-3pm ~ Carnival & Games

2pm-4pm ~ Pony Rides

3pm ~ Dash for Cash

3pm-5pm ~ Old Time Fiddlers

Community Center

4pm ~ LYO Scavenger Hunt

5pm ~ BBQ

8pm-12am ~ Street Dance Music by "Mixed Company"

Anna's

(Located down the hill from the post office)

Summer hours

Tuesdays & Thursdays
10:00 ~ 4:00

We will be open Saturday, July 12th
10:00 ~ 2:00

during the Prairie Fest!

Come and check us out!

~ We have many homemade items! ~

Candles, embroidered items, clays. window frames with dried florals, baby blankets, toddler aprons, tutus, jewelry.

Note cards with photos of Westby and area,
gift bags, assorted cards and much more.

We also have many Avon products, including gift sets.
These are just a few of our items so be sure to stop in and browse!

You won't be sorry!

And don't forget we have Mylar and latex balloons!

Call - 406-385-2569 or 406-385-7569

E-mail - solberg6@nemont.net

Remember...

*You're always
welcome in Westby!*



Westby Border News

Contact Information

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OR

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E-mail: loopy_fruits@hotmail.com

Letters to the Editor

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

SUBSCRIPTION:

\$24.00/year

Make Check to Westby Development Corporation, mail to Val Moore or Tracy Johanson

Advertising Rates:

Personal ads – \$2.00 per column inch

1/4 page – \$8.00

1/2 page – \$10.00

Full page – \$20.00

Deadline for submissions:

6 P.M. Saturday before Publication

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