

THE WESTBY BORDER NEWS

June 1, 2009

Volume 4

Issue 76

[Return to Westby on the Web](#)

[Next Page](#)



Randy's Restaurant

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TUESDAY – Waffle Special

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

THURSDAY – 8 oz. Sirloin

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

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Chicken to go (potatoes included)
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A Day in the Life

By Sandy Elm



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Danny Moore
Westby Manager

Prayers, Well Wishes & Greetings...

May be sent to:

Paul "Bud " Nordhagen VA
Medical Center
2101 North Elm
Fargo, North Dakota 58102

Bud has been diagnosed with
cancer and is undergoing
radiation treatments.

Michelle Wittmayer
1241 1st Ave
Laurel, MT 59044

Michelle has been diagnosed with lung
cancer and is undergoing radiation and
chemo treatments in Billings.

WDC Meeting Minutes

Regular Meeting minutes
May 18th, 2009

The regular meeting of the Westby Development Corporation was held May 18th, 2009, at the Westby Community Center with 5 members present, Brenda Ryals, Kolby Ruggles, Jody Lagerquist, Suzi Ekness and Cyndie Paulson. The meeting was called to order by Pres. Kolby Ruggles at 7:40 pm.

The treasurer's report was given by Brenda Ryals as follows: a previous balance of \$7316.36, interest \$2.49 with a new balance \$7,318.85. *The Border News* had a previous balance of \$812.31 with a new balance of \$855.61. The savings is \$518.60 and the housing CD is \$17,951.88

OLD BUSINESS

The topic of a Westby Museum was tabled until Steve can repair the basement in the Assembly of God Parsonage for water leaks. It is presently flooded.

Present ownership of the Mathea Hanson lot, located on the corner desired for truck parking, has to be checked out at the courthouse in Plentywood to find the contact person and also the lot numbers. The truck parking, at present, is in limbo until Suzi does some investigating on ownership before the next meeting.

Steve is still working on the Web site.

The first reading of the proposed revised by-laws was held. The proposal will be published in the next *Westby Border News*.

PRAIRIE FEST:

The Lions Breakfast has been moved to the Community Hall as the school's kitchen will be in remodel at that time. Wayne Knick of Williston will have kettle corn available. Suzi suggested holding a pie baking contest. The County Extension office will be contacted about forms to be filled out for judging.

Items for the Community Auction to be listed on the sale bill should be in to Jody Lagerquist by June 8th.

NEW BUSINESS:

WDC will be celebrating its 20th year. Pictures of WDC event from the past 20 years will be brought together for a poster to be hung in the Community Hall. It was suggested to have a drawing for a chance to win a basket of items donated by local businesses with each paid WDC membership to help celebrate twenty years.

Meeting was adjourned at 8:25
Secretary Cyndie Paulson

WDC PLANS AUCTION



The Westby Development Corporation, in conjunction with their annual Prairie Fest, will sponsor a community auction on July 11th, 2009. Items may be consigned or donated with proceeds going to the WDC to help defray the costs of the annual event. Auctioneer Butch Haugeland has been retained for the event which will begin at 9:00AM. For further information or to list items of interest on the sale bill please contact Jody Lagerquist at

406-385-2474 or at jlager@nemont.net



Val's Recipe Corner

Summertime cooking, better known as grilling, is here and we love it. Through the years, we have honed our outdoor cooking skills, which had only one way to go, as our kids will attest to. Somehow the hockey puck burgers and carbonized chicken legs were not that appealing to them growing up. We have since learned moderate heat works best for most things and now they would be quite happy to spend an afternoon with us and a mound of tender ribs or a platter of juicy chicken. I have found almost anything can be cooked on the grill and grilling offers easy, fresh tasting meals with little clean up. What's not to like? Beef, pork, fish, fruits, vegetables, cheese, bread, pizza, and, I guess, even pies have their place on the grates. We keep a variety of these things on hand and dinner is a snap. Many evenings we are working in the yard so dinner can be sizzling as we are finishing up with the never ending cycle of 'water and fertilize - mow and trim'.

In this column, I want to touch on some grilling basics and since most meals are centered around the meat course, let's start there. First of all, as I stated earlier, we've found moderate heat really works best for most grilled things. Heat the grill up good, though, to get the grates nice and hot to caramelize the exterior of the meat, but reduce to medium heat immediately after the meat is put on the grate or even lower for large cuts of meat. I would also recommend oiling the grill with olive or vegetable oil before grilling anything. The spray oils made for grilling work great, too. There are several ways to add extra flavor to your food. If you are choosing a less tender cut of meat, marinating may be in order. Marinating imparts flavor and contains an acid (lemon juice, vinegar or wine) to tenderize and breaks down the tissues. Marinating time will depend on the thickness of the meat and may vary from 30 minutes, for thin boneless cuts, to 3 days, for large bone-in roasts. Dry rubs, a blend of herbs and flavors, and wet rubs with oil, mustard or yogurt added, create a savory crust on food and require very little prep time.

Glazes are the quickest way to add a little extra flavor. These coatings are brushed on the last few minutes of grilling because they are often made with honey, maple syrup or molasses, which can burn quite easily. Most BBQ sauces, jellies, and store bought glazes fit this category. With some foods, such as ribs, I would incorporate a couple of these techniques. Another thing, to make note of with meat, is to remove it from the refrigerator for a ½ an hour or so before grilling to bring it to room temperature. This allows for more even cooking. Also, remember foods continue to cook after they are removed from the grill, so it's best to remove them from the grill just before they have reached their desired doneness. Allow enough time for meat to rest after cooking and reabsorb its juices before serving.

Fish is awesome on the grill and, because it thaws and cooks so quickly, it is great for a night with unexpected company or you had other things on your mind that morning than "what's for dinner, tonight?" A little oil, mixed with fresh herbs and a few spices, go along in bringing out the best in what the flavor of fish has to offer or you may just choose to grill and glaze. Once again, do not overcook, but fish should be opaque all the way through.

There is nothing like grilled vegetables. From potatoes to asparagus, corn on the cob to mushrooms, broccoli to squash, any variety of peppers and onions, you name it; I haven't found one I didn't like. (Although, I have recently seen recipes for grilled lettuces' and have been a little hesitant to try.) Some vegetables may need to be blanched to ensure even cooking and eliminate cooking too much on the outside before becoming done in the inside- carrots, potatoes, broccoli- to name a few. Otherwise, they are as simple as tossing in a little olive oil, a few fresh herbs and a sprinkle of sea salt and throwing on the grill. Disposable grill pans work wonders for veggies and chunks of meat, such as those used on kabobs. In the past, I skewered everything, but have found these pans to be indispensable. This time of year, I always keep an ample supply on hand.

Grilled fruits, too, make a nice side dish or simple dessert. Peaches, apricots, and pineapple slices are especially good. Half peaches and apricots, brush with oil, grill on both sides. When almost finished (softened to taste), turn cut side up, sprinkle with blue cheese crumbles and drizzle with honey, heat until cheese is softened or simply sprinkle with cinnamon and brown sugar and heat until sugar is melted.

I could go on and on, but it's probably not appropriate to take over the whole issue of *The Border News*, I will wrap it up with a couple basic rub and marinade recipes. Also, keep in mind jams and jellies made great basting sauces. Peach and apricot preserves are great on pork loins, game hens or chicken breasts. The jalapeno jellies are wonderful on ribs. Left over salad dressings, particularly the oil based vinaigrettes, make good marinades. Honey Mustard and the citrus flavored are very good on chicken and Italian and wine based on beef. Chunk up chicken or beef pieces and dump them in separate ziplocks with the dressing and place in the refrigerator for 30-60 minutes. Whenever I'm not sure what I'm going to use for added flavor, I check the fridge for opened bottles of "whatever". If you have extra, throw the meat, marinade and all, in the freezer and you are ready for the next time.

BBQ RIBS

Actually, I have no recipe for ribs, but I get a lot of requests for mine, so I will tell best I can, how to prepare them. As I have always said, there really is nothing to it, so I'm embarrassed to even call it a recipe.

We prefer babyback ribs, but the same elements hold true for whatever kind you prefer. Also we like our ribs falling- off- the- bone tender. If you prefer your ribs chewy, cut way back on the baking time. Generally the day before or early in the day, I bake the ribs at a low temp to get them tender. Figure one pound of ribs per person. Cut ribs into slabs to fit a shallow roasting pan. I then sprinkle a dry rub on them, keeping in mind when using a dry rub, you do not have to literally "rub" it in because, according to a *Man's Grilling Guide* (with who am I to argue?), this will clog the pores not allowing the smoke to penetrate. I usually use a store bought rub for pork, called Ly-sanders (I probably only use 1/2 the amount per pound as the package calls for because we also baste the ribs at the end). Really, any combination of spices, you generally prefer on meat, will be good. After applying rub, place ribs in shallow roasting pan or cake pan covered with foil and place in a 300 degree oven for 2-4 hours depending on amount and size of ribs or until fork tender. Some may prefer to boil the ribs which works fine, too, but I don't want to be bothered with watching them so closely, so I prefer the oven. When done, refrigerate if not serving until later, or cut into portion size and place on moderate grill. Baste with desired sauces.

If we are cooking for others we offer a variety of basting sauces, usually a spicy BBQ sauce, a mild BBQ sauce, and perhaps a sweet/hot sauce such as a Jalapeno Pineapple Preserve. Continue basting and turning ribs every 5-10 minutes or until they are warmed through and glaze is browned cooked on the meat. Like I said, nothing to it. This is an easy BBQ meal because the meat is basically done and you can concentrate on your guests.

BASIC DRY RUB

3 T paprika
1 T black pepper
2 t chili powder
1/2 t salt
1/4 t celery seed, bruised
1/2 t cayenne
1/2 t granulated garlic
1/4 t mustard

Mix all ingredients and store in a tightly covered container. Makes 1/3 cup. A dry rub is essentially a dry marinade and will give more flavor, the longer it is left on. 6 hours or up to overnight is recommended for most cuts of meat.

Again, *Man's Grilling Guide* chooses this list of spices as the 'right spices' to start with, but the amounts may be changed to suit individual tastes. This herb marinade is great for vegetables.

HERB MARINADE

1/8 cup olive oil
Juice of 1 lemon (2 T)
1 clove minced garlic
2 T chopped basil
2 T chopped parsley
1 t dried oregano
Kosher salt and fresh ground pepper.
Mix well in a ziplock and add four cups of prepared vegetables. Marinade for 10 minutes and place on grill pan over med hi heat. Grill 20-30 minutes or until desired doneness is reached.

HOPE YOU ENJOY YOUR SUMMER!

FOR

LIFE IS GOOD!

School Board Meeting Minutes

Regular Meeting
May 12, 2009
7:00 P.M.

The Regular Meeting of the Board of Trustees of Westby School District #3 was held on May 12, 2009. Brenda Ryals, Donna Sorenson, Jim Sundsted, Mr. Koterba and Mr. Somppi were in attendance. Chairman Ryals called the meeting to order at 7:00 p.m. Mrs. Sorenson recorded the minutes of the meeting in the absence of the Clerk.

Visitors at this meeting were Jennifer Pulvermacher and Suzi Ekness.

The tentative agenda was reviewed; two announcement items were added, followed by a motion to approve by Sundsted, seconded by Sorenson, AIF.

Ryals read the minutes of the April 14, 2009 regular meeting and the minutes were approved and placed on file.

The March financial and investment interest reports were reviewed.

Public Comment: Jennifer Pulvermacher addressed the Board concerning the possible need to institute an absentee policy for students. Mr. Koterba will check on what other schools do/don't have in their policies.

Committee Reports: Buildings and Grounds

A. Mr. Koterba presented a bid from Ebel Electrical Integrators of Williston for a new clock system. Sorenson moved to accept Ebel's bid of \$24,000 for installation of 38 clocks to upgrade the entire system. Sundsted seconded the motion for acceptance of this bid, AIF. The heating/air conditioning project will need determination from the electrical engineer whether to install AC/heating split units or heat pumps. Mr. Koterba will arrange a conference with the engineer regarding this matter.

Negotiations: The committee reported that an increase in the Administrative Assistant stipend has been agreed upon for Chuck Somppi. This is due to the fact that Mr. Koterba will be absent approximately one week per month during the 2009/10 school year, as per negotiations with Mr. Koterba and the Board. Therefore, Mr. Somppi's Administrative duties will increase during Mr. Koterba's additional absences. Furthermore, in the absence of both Mr. Koterba and Mr. Somppi, Mr. Drew will be in charge and a per diem stipend will be granted to Mr. Drew. The Board granted unanimous approval for these increased and per diem stipends.

Unfinished Business:

New Business:

A. The 2009/10 Property and Liability Insurance proposal of \$8,979 from MSGIA was reviewed. This proposal reflects an increase of \$906 from the previous year. Ryals moved to accept MSGIA's insurance proposal, Sorenson seconded, AIF.

B. Extracurricular contracts were discussed. It was Mr. Koterba's recommendation to offer all of the previous year's contracts with the temporary exclusion of High School Boy's Basketball and Jamboree, in order to first discuss the matter with Grenora. Sorenson moved to offer said contracts, Sundsted seconded, AIF. Mr. Koterba will advertise for a 7th & 8th grade Boy's Basketball coach.

C. Ryals moved to pay the 2009/10 dues of the MREA and also purchase the legal option, Sundsted seconded, AIF.

(Continued on Page 10)

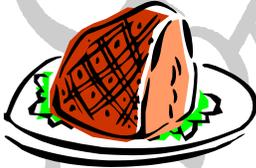
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MEYER



She is preceded in death by her parents; her husband of 17 years Clifford Meyer; two brothers: Carlton and Nick Goins.

She is survived by her three children Stephen C. (Laura) Meyer of Lander, WY; Donald (Jana) Meyer of Riverton, WY; Carol (Alan) Mangel of Westby, MT; her 2 sisters Geneva "Jenny" Cote of Fayetteville, NC; Peggy Woodard of Spring Lake, NC; her brother Hank Goins of Spring Lake, NC; 6 grandchildren: Bridget, Cote, Ann, Wyatt, Kara and Becky; 5 Great grandchildren: Savannah, Mallory, Mason, Gracee and Carson; and numerous nieces and nephews. Also by her longtime friend Joan Killens of Westby.



Funeral Mass for Mrs. Artie M. Meyer was conducted 10AM Monday, May 18, 2009 at St. Joseph Catholic Church in Plentywood with Rev. Marcel Vogal presiding. Interment has taken place at the Plentywood cemetery. Fulkerson Funeral Home of Plentywood had charge of arrangements.

Artie died at the Sheridan Memorial Hospital early Thursday morning, May 14, 2009. She was born January 30th, 1922 at home in rural Rockingham County, North Carolina to Albert & Bessie (Coleman) Goins the oldest of six children. Artie met and later married a young man in 1948 by the name of Clifford Ignatius Meyer who was in the Air force and stationed nearby at Fort Bragg. After Clifford's completion of tour with the military they returned to Clifford's home town of Westby. They farmed and ranched living in Westby and were involved in the management of "Charlie's Place" in Westby until Clifford's death in 1965. After Clifford's death Artie decided to stay and raise their children in Westby. She started working at Charlie's Place and later the Rainbow Shack.

She loved cooking and baking, working in her yard, planting trees, flowers and gardening. Artie was an avid bowler and looked forward to participating in the state bowling tournaments. She loved watching sports on television- there was no question it was the North Carolina TAR HEELS. Artie was very connected to her family in North Carolina looking forward to her annual visits down south. She moved to the Pioneer Manor in Plentywood in 2006 where she resided for 2 and 1/2 years.

FOUND:
Olympus Stylus Epic Zoom 170 Deluxe 35mm Camera. Found on the Westby Ranger bus-has been there for some time. Contains film. Contact the School.

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.

Call Brenda at 385. 2577

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School Board Meeting Minutes

(Continued)

D. Sorenson moved to pay the premium for the 2009/10 student accident insurance to Northwestern Scholastic Insurers, Ryals seconded, AIF.

E. The Board reviewed a list of abandoned and obsolete property of the district. Sundsted introduced a resolution to sell all property listed (see attachment), Sorenson seconded the motion for sale, AIF.

F. Sundsted moved to reimburse all bus drivers who have completed the necessary online safety training lessons of approximately 10 hours at the rate of \$100, and also to reimburse drivers for their bi-annual Department of Transportation physicals. Sorenson seconded the motion for reimbursement of safety training and DOT physicals, AIF.

G. There is nothing in the student handbook regarding Valedictorian or Salutatorian GPA requirements. By unanimous vote, the Board determined the following: In order for a student to be awarded the ranking of Valedictorian or Salutatorian, a minimum 3.40 GPA must be attained. Mr. Somppi will gather input from teachers as to which classes should be excluded when figuring that GPA.

H. The track field is in need of repair, which amounts to 120' of 4-5 lanes. Also, the area south of the school needs attention. Mr. Koterba will look into the cost of these repairs.

Announcements/Discussion

A. Mr. Koterba gave the final 2009 Legislative update

B. Concerning the Westby/Grenora Coop Agreement, the State of Montana granted the Girls' Volleyball and Girls' Basketball Coop for 2009/10.

C. Thank you notes were read from Sonja Mangel, Shari Olson and Mr. Koterba expressed his verbal Thank You.

D. Mr. Koterba informed the Board of the following upcoming workshops: School Board, Aspiring Principal / Superintendent, and individual teacher workshops.

Ryals moved to approve payment of May payroll warrants #10368-10413 totaling \$257,541.76, and May claims warrants #15065-15109 totaling \$28,824.80. Sundsted seconded the motion for payment approval, AIF.

The April extracurricular financial report was reviewed followed by a motion by Sorenson to approve, motion seconded by Sundsted, AIF.

The meeting was adjourned at 8:26 p.m.

Arlene Hove, District Clerk Brenda Ryals, Chairman

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AND SUBJECT TO BOARD APPROVAL.**

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May 2009

RICE

A funeral for Gene Rice will be held at 10:00 A.M. on Wednesday, June 3, 2009 at Plentywood Lutheran Church. Pastor Jay Reinke will officiate and burial will be at Plentywood Memorial Cemetery. A luncheon will be served at the church following interment. Gene, 73, passed away Friday, May 29th at Billings Clinic Hospital in Billings, Montana and has gone home to be with his Lord.

Gene was born December 17, 1935 in Antelope, Montana a son of Reuben and A. Marie (Steinke) Rice. As a child he attended the Rice School and was baptized and confirmed at St. John's Church. He worked on the family farm and on February 4, 1956 he married Darlene Severson. Gene worked at the O and M Elevator in Westby, Montana for several years and then began working for the H.R. "Bob" Nelson Farm. He then worked for John Overby until he took over his family farm in the early 1970's. In 1957 Gene and Darlene moved to Plentywood, which has been their home since that time.

Gene loved the outdoors and working with horses and cattle. He broke horses for many years and enjoyed hunting with his children and grandchildren. Gene was an avid card player, especially pinochle and smear. He loved going to Five Star Tire and Auto to play solitaire, answer the phone and have coffee with Dale.

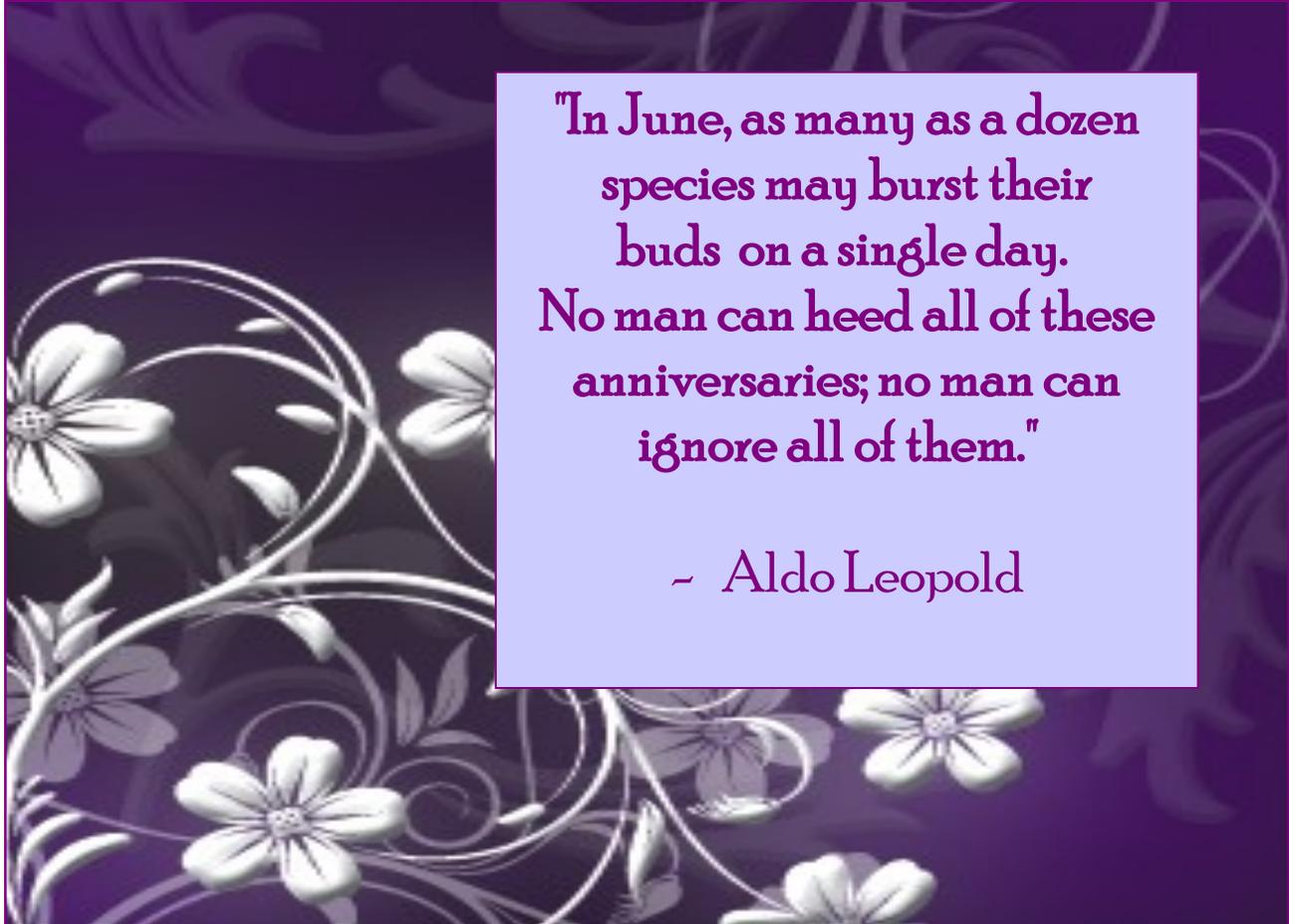
When The Greeter first started, he enjoyed printing the paper and when they began printing in Williston, Gene would take the layouts there for printing.

He was a member of The Elks, Jaycees, was a Cub Master and was currently on the Trinity Lutheran Church Board.

Gene had a keen sense of humor and never lost that. Caregivers at Sheridan Memorial Hospital and Billings Clinic Hospital enjoyed taking care of him. Regardless of where he was, he did not know a stranger.

Survivors include his wife Darlene of Plentywood, his children: Gene Jr. "Boogie" and his wife Judy of Buckeye, Arizona, Randy and his wife Marcia, Richard, and twins Lynn John (Dena Rice) and Lynda (Dean Nelson) all of Plentywood. Also surviving are six grandchildren: Randall, Jerud, Kory, Jason, Jeremy and Logan; step-grandchildren: Penny, Randy and Cindy. Also surviving are brothers James, Burton, Kurtiss and one sister Wandalee McGonigle. He also has numerous brothers-in-law, sisters-in-law, nephews and nieces. He is preceded in death by his parents, a brother Sammy, a sister Carol, granddaughter Lindsay Nicole, and sisters-in-law Janeatte Roberts and Karolyn Rice.

Fulkerson Funeral Home of Plentywood is in charge of arrangements.



"In June, as many as a dozen species may burst their buds on a single day. No man can heed all of these anniversaries; no man can ignore all of them."

- Aldo Leopold



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% Val Moore or Tracy Johanson
Westby, MT 59275

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