

The Westby Border News

November 12, 2008

Volume 3

Issue 62

.50/Copy

“OLD FASHIONED WAY OF LIFE”

It may sound like a worn out cliché, but “an old fashioned way of life” is what brought our newest resident to Westby. John Harmon, who has only called Westby home for little more than a month, had decided on truck driving as a profession and with ample opportunities in this field, narrowed his choices to small town communities. With that in mind, John chose to work for Diamond B Trucking owned and operated by Westby resident Steve Bowman and, at present, is living with his Uncle and Aunt, Daryl and Donna Sorenson, in Westby.

John, who will be 26 the end of this month, has been busy since his graduation from Kalispell High School.

After attending college for a year, John worked construction and farmed for three years. He then joined the navy and was discharged this past January after serving four years. While in the navy, John was deployed twice to Asia and North Korea, with his last deployment being part of an extended stay. This tour was part of the President’s Ballistic Missile Defense.



After John’s discharge from the service, he attended firefighting School in Ohio and received his certification. John stated he would be very willing to serve on our local fire department and looks forward to the opportunity. John also hopes to expand his knowledge in farming, another interest of his, and enjoys diesel mechanics. These reasons, when combined with his job choice and his desire to be close to family, make Westby a very good place for him to call home.

The common theme of many of “The New Resident Series” stories has been the desire to return to

“an old fashioned way of life.” As John says, “A morally stable community. One where everyone looks after their own. That’s what I’m looking for. That feeling has left Kalispell and I feel it still lives here.”

Sometimes we never know what we’ve got until we lose it. There is a lesson in this for all of us.

[Return to Westby on the Web](#)

[Next Page](#)



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

IT'S GETTING CLOSER!

Vigen Construction crew members have been busy setting the Mac filter (dust system), the last of the HUGE picks (parts put in place with the crane) on the New Century Ag Grain Terminal in Westby. From the Mac filter will be a galvanized air pipe starting at 36" in diameter and narrowing to 4" to pull the dust off the grain as it flows throughout the facility. Crews are in the process of setting these pipes in the pits (out of the elements).

The manlift shaft has been set and will not be getting any taller. This is the tallest structure on the top of the elevator. The manlift, itself, still has to be assembled and the mechanics installed in it. This will need to be done quickly as the stair tower and cargo elevator being used on the project has been requested to be shipped to another job in Arizona ASAP.

The "draw-off" conveyor is also being assembled on the 34' bins on the track side. This allows another means to empty those bins other than just the conveyor in the reclaim tunnel.

(Continued on Page 7)



*Pictured above:
Sunset in the shadow
of a giant.*



*Pictured left: The
Mac Filter being lifted
into place.*

A Day in the Life

By: Sandy Elm

John and Arlen Hove were out of town from October 9th through the 19th. They covered four states, driving through Montana, Wyoming, and into Utah and Idaho. The first night was spent in Billings with their daughter Tara and family, then on to Rock Springs, Wyoming for the next four days where they helped their son Mike celebrate a BIG birthday. They drove around the Flaming Gorge, a beautiful, scenic recreation area in southwest Wyoming and Utah. Then it was on to Dillon, Montana where they spent the night and had a nice visit with Randy and Helen Tommerup. The next day was to Seeley Lake, MT and the Double Arrow Resort to attend the Carlee Leininger and Chris Doucette wedding on Oct. 18th.

Diann Kaul recently was on an extended trip to Australia, New Zealand, and the Fiji Islands. On September 8th, she and her brother and sister-in-law, Don and Carol Christenson, from Haslett, MI went with a tour group from Las Angeles, California. After several weeks of touring they arrived back on October 8th. Diann flew into Billings where her husband Floyd came to meet her. While he was there he was consulting doctors and on October 21st they went back to Billings for more medical reasons and returned home on October 25th. While in Billings, they stayed with Jermaine and Don Unruh and family.

On October 15th Karen Meyer rode out to Great Falls with Sue and Kim Meyer where she met her daughter Tiffany, Blake, and Benjamin. From there, Karen, Tiffany and boys all went to CoureDalane where they stayed with Karen's sister Lorelei Siewerka. While they were there, Karen's other daughter Vanessa and sons Dylan, Caden, and Regan from Seattle came out to meet them. During their stay Karen, Tiffany, and Vanessa went into Spokane to see the Phantom of the Opera. Karen returned to Great Falls, where Tiffany took her to Shelby to catch the train back home on October 20th.

On October 24th, Brian and Sandy Elm and Casey Elm and Marilyn Ming all went to Billings for the weekend to attend a football game where Tyler Elm was playing for the Skyview Falcons. It was a recognition time for the Seniors of the Falcon team of which Tyler is a member. Also attending the football game were other Westby fans, Connie and Hugh Meyer and their daughter Joy and family. Joy and Paul have a nephew, Brandon Leikam who also is a Senior on the Falcon team. While they were there, Sandy also attended the Billings Clothing Market held at the Metra. Jim Weiler rode down to Billings along with Sandy and Brian. He returned home on the 25th.

On October 23rd the Westby Book Club met at the back of the Prairie Kitchen. Sandy Elm was the hostess and the book being discussed was Molokai. It was liked by the group and we had a very good discussion. The next meeting will be hosted by Lorna Lagerquist on Nov. 20th and the book to discuss will be The Crazy Ladies of Pearl Street.

Westby Senior Citizens met on October 23rd at the Community Center. Shirley Quam was the hostess. Taking first place in whist was Shirley Quam and taking second place was Eileen Overgaard. Erwin Olson won the door prize. Ruth Brown, Fay Moore, Mark Nordhagen, and Rose Frickson were guests.

Val and Danny Moore were recently out in California visiting with Chel and Heather and to help their grandson Colton celebrate his first birthday. On the way home they also stopped at Seeley Lake to attend the Leininger Doucette wedding.

On Wednesday evening a group of friends met with Connie and Hugh Meyer up at Charlies Place for pizza to get together before they take off for the warmer climate in Arizona.



CREAMY GRAPE SALAD

1-80Z CREAM CHEESE, SOFTENED
 1- 8 0Z SOUR CREAM
 3 TSP VANILLA
 1 TBLE granulated SUGAR
 4 LBS GRAPES, RED, GREEN OR BOTH
 BROWN SUGAR
 TOASTED SLICED ALMONDS

Blend cream cheese, sour cream, vanilla and granulated sugar. Wash, dry, and stem grapes. Layer grapes in 9x13 pan or casserole dish. Spread cream mixture over grapes, cover with brown sugar. Refrigerate overnight. Sprinkle with toasted almonds before serving.

This traditional red cabbage dish came via Beatie Petersen and was a special one of her Mother-in-laws, Si Petersen. According to Beatie, it was traditionally served with turkey when they were playing to their Danish roots.

DANISH RED CABBAGE

4 ½ CUPS CHOPPED RED CABBAGE
 3 APPLES, PEELED AND SLICED
 2 TSP BUTTER
 ½ TSP SALT
 ¼ TSP PEPPER
 4 WHOLE CLOVES
 ½ TSP ALLSPICE
 ½ CUP GRANULATED SUGAR
 1 TBSP BROWN SUGAR
 ½ CUP VINEGAR

Melt butter in large frying pan over med heat add cabbage and apples, reduce heat, cover and cook slowly for about one hour. Stir often. Add sugars and spices to vinegar and mix well. Pour over cabbage, stir and simmer 10 minutes. Remove cloves and serve.

This pie recipe is not your traditional pumpkin pie, but more reminiscent of pecan pie. In a recent issue of Better Homes and Gardens, this recipe was one of nine winners featured out of a pool of 1200 entrants. Though quite rich, the flavors are so distinct and pure, you need only a small slice to be satisfied. I chose semi sweet baking bars over white, but that is for you to decide.

Until this week it felt nothing like November, more like September, with leaves still on some of the trees, herbs still thriving in the flower bed and 65 degree days, the only thing I was missing from California was Colton. In a matter of hours, though, I was once again reminded things can change in a hurry up here in the North Country. From a balmy 65 degrees to thirty degrees and rain, then rain mixed with snow and then just plain snow. Up to two inches of moisture in some areas. Since I missed the first snow storm of the season, I was still able to see the beauty in this one. What with the big beautiful flakes and no wind to speak of, I thoroughly enjoyed being tucked in and savoring the moment. Of course, before long the wind came up, the ground was blanketed with snow, there were reports of bad roads and I got over that feeling in a hurry. Seriously, though, we have had such a pleasant fall, much longer than we are accustomed to; we will be able to handle anything old man winter throws our way. (Please, don't hold me to that!)

Now, on to more important issues. No, not the election (thank goodness it is over), but Thanksgiving, of course. That special time for family, food, and football. At least the first two are special and I've come to appreciate the fact the last gives the men something to pretend they are watching while they sleep in the recliner. This year my family will celebrate a little early to accommodate everyone's schedule and coincide with two special birthdays. My baby sister turns 40 on November 20th and my Grandma turns 91 on the 21st so we have multiple reasons to celebrate and be thankful as we approach this season of thanksgiving and bountiful harvest. I always look forward to this holiday because it does nothing, but center around food, family, and friends being together and I am very thankful for all of it. Now, if you don't have your menu set, I have a few ideas to complete the traditional turkey and dressing and potato meal. This salad recipe has been favored, above all others, at the Elks Club where I have been spending a lot of my time lately. It is very, very easy and must be prepared ahead of time so it works out quite nicely for holiday meals.

[Next Page](#)

[Previous Page](#)

CRANBERRY CHOCOLATE NUT PIE

¾ CUPS DRIED CRANBERRIES
 ½ CUP BRANDY OR ORANGE JUICE
 1 SINGLE, 9 INCH PASTRY CRUST
 1/3 CUP BUTTER, MELTED AND COOLED
 1 ½ CUPS SUGAR
 3 EGGS
 1/8 TSP SALT
 1 CUP CHOPPED WALNUTS
 ¾ CUP FLOUR
 2 OZ WHITE BAKING BARS, CHOPPED
 SWEETENED WHIPPED CREAM

In small bowl combine dried cranberries and brandy. Cover and chill for at least 1 hour. Drain and reserve 1 tbsp of the brandy. Preheat oven to 325 degrees. In med bowl whisk together butter, sugar, eggs and salt. Stir in walnuts, flour, and chopped baking bars until just combined. Stir in drained cranberries and the reserved brandy. Spoon into prepared crust. Bake for 65 minutes, loosely covering the pie with foil the last 30 minutes of baking. Cool on wire rack. Serve with sweetened whip cream.

As we approach this season of Thanksgiving may we take time to appreciate and ENJOY! not, just the feast, but also family, friends and yes, even the football -

FOR LIFE IF GOOD!

THANK YOU

I would like to thank the Dr's and the nursing staff that took care of me during my two hospital stays. Thanks to Dr. Kirk, Sherrri, the Plentywood Clinic, all the staff of Sheridan Memorial Hospital for your excellent care. Also, thanks for all the get well cards, flowers, phone calls, and food. I am truly blessed to have such a wonderful family and friends!!

Beatie Petersen

I REMEMBER YOU!

On a recent trip to Missoula to take in a Grizzly football game, Kim and Sue Meyer met up with former Westby resident, Derek Selvig. Derek, a sophomore at University of Montana, plays power forward or center for the Griz basketball team. Checking in a 7 foot and 235 pounds, Derek is majoring in health and human science with plans to follow in his parents' (former Westby teacher and coaches Doug and Anita Selvig) footsteps to teach and coach.



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*

GRENORA-WESTBY GOPHERS ON TO REGIONALS

The Grenora-Westby Girl's volleyball team took fourth at the District 16 tournament held in Tioga, the week of November 3rd.

In the first match, the girls played and beat Tioga in four games. The following night the Westby-Grenora Gophers had a tough loss to Ray in five games, winning the first two games and losing the next three. The final night of the tournament the girls played and defeated Powers Lake in three games. This makes them eligible for the regional tournament to be held in Newtown. This is a single elimination tournament with the girls matched up against Stanley on Monday, November 10th at 6:30 PM, MT. Following the championship game of the District Tournament, awards were given out. Samantha and Kylie were selected to the District 16 Volleyball all tourney team. They both received engraved plaques. Jonni Muller was selected for honorable mention.

Congratulations and good luck at regionals!



The back row: Kori Gunlikson, Coach Angie Cancade, Tristan Schipman, Hallie Westgard, Assistant Coach Heather Muse, Abby Westgard

The middle row: Michala Kueffler, Jonnie Muller, Statistician Lisa Schipman, Samantha Olson

The front row: Alison Carlson, Felicia Sargent, Kylie Ryals

HALLOWEEN 2008



Halloween, 2008, was like none in previous years for two reasons. Not only could the ghost and goblins leave their parkas and mittens and hats at home, but because we had not reverted to Mountain time, there was no need for flashlights or glow sticks for much of the evening. Pictured above is the preschool-6th graders who attended a Halloween party at the Westby Community Center after school. The kids played "wrap the mummy with toilet paper", balloon games and several tried their hand at Halloween drawings. The children were treated to chili, hot dogs, chips and lemonade by several of the children's Mothers. Before going their separate ways to trick or treat, the kids paraded through the Main Street businesses.

Al's Meats

212 Main Street
Westby, MT
385, 2349

Happy Thanksgiving!

We have home cured hams and turkey, and everything else you'll need to create an unforgettable holiday for you and your family.

1/2 Grain Fed Beef
\$1.99/lb.
Cut & Wrapped





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



Pork Whole or Half
\$1.29/lb.
Cut & Wrapped

All kinds of curing!

In town butchering available.



IT'S GETTING CLOSER!

There is still machinery to assemble in the bulk weigh system, as well as spouts and finish carpentry work to do in the offices. This is all inside work and can be done when weather prevents outside work.

A very important piece of equipment yet to be shipped to the jobsite is the safety tie-off protection for above the railcars. Upon its arrival, it too, will need to be installed.

The steel building contractors have all the red iron (framework) up and are now sheeting the exterior of the truck receiving building. Large rollup doors need to be installed in this building to complete it.

According to Vigen spokesperson, Nancy Wasenaar, the anniversary date for the entire crew arriving in Westby was November 7th (a skeleton crew arrived in June). Nancy said, "Since we have been here, well over 8,000 cubic yards of concrete and tons and tons of iron has been put in place. And we aren't done yet, but we're getting much closer----- and, by the way, the first traffic light in Westby, which will direct truck traffic and is located on the scale just south of the office, is up and I've seen it on 'the green light'. It won't be long, and it will be on full time!"

MCINTEER

Linda (Olson) McInteer's husband Mike died in Phoenix, AZ on November 2. A Visitation was held at Meldrom Funeral Home, followed by food and fellowship at Linda's home on Nov. 5th for family and friends. Westby friends attending included Hugh and Connie Meyer, Glenny Bervik, Patty Tangedal, Lawrence and MaryLou Heppner, Ron and Nancy Bakke and Marlene and Bazil Anderson. Memorial and burial services for Mike McInteer will be held in Independence, Iowa on November 11. Linda and Marlene will be joining Iowa family members for those services.



Orris Anderson pictured above during WWII.

Living History: *THE LIFE AND TIMES OF ORRIS ANDERSON*

Orris Anderson was born May 17th, 1918, Norwegian Independence Day. The youngest of five children born to Reinhardt and Trina Thomte Anderson, Orris's childhood was in the days of horse, buggy, and lumber wagons. Orris recalls being told as a child of three or four he had double pneumonia (which was probably related to the many battles he has had in his lifetime with bouts of pneumonia) and would have to see a doctor, the closest being located in Dooley (Montana).

His folks took him by horse and buggy to McElroy where they boarded the Soo Line Railroad for Dooley, the doctor there gave him medicine and the following day they returned home via the same route.

Pleasant Valley School, where Orris attended grade school, was a one room schoolhouse with a single teacher and 25-30 children for the eight grades. Due to the severe winters, summer school was often held. To pass the 7th and 8th grades, students had to go to the County Superintendent in Plentywood to take a standardized test. Orris came into Westby for high school and the years passed quickly. Many students rented rooms in homes and cooked

Orris graduated in 1936 with 25 students. This was the largest graduating class until 1973 when his son, Jay's class of 27 students graduated.

With no money for college, Orris entered the "work world" and in 1937 worked on the Fort Peck Dam project. One incident, in particular, from that experience has stuck with Orris all these years. While the crew was pouring cement in the "cutoff" walls, one of the workers fell into the flowing cement and is buried there to this day. Sometime later, Orris returned to Westby and worked odd jobs on surrounding farms. This was during the depression or "dirty thirties" as those years were called. Groceries were bought with eggs and cream money, and turkeys were shipped to market for a little extra cash.

During the early 40's, Orris started farming with his brother, Adolph, on the family farm. Then came World War II and Orris entered the service in March, 1942, serving in such places as California, Hawaii, Iwo Jima and Okinawa. Orris received his discharge in January, 1946 and returned to the farm to help Thresa care for their Mom and Dad.

In 1948, Orris was given the opportunity to serve as acting postmaster in Westby. He received his

postmaster appointment in 1949 signed by Harry S. Truman. Orris retired in 1985 after 38 years as postmaster in Westby. Orris and Audrey were married in 1951 their two sons Wayne and Jay were born in 1953 and 1955. These were busy years for Orris as he managed the movie theatre for the City of Westby, was clerk for the city, served on the school board, the church board, kept records for the weather station for which he received recognition for 25 years of service. Orris is proud to still be a member of American Legion Post #229. He has been a member for 62 years. Orris was also active in the Montana Chapter of the National Association of Postmasters and served as President of the Montana Chapter. He was once chosen as delegate to the National Convention in Washington D.C.

After retirement, Orris and Audrey moved to Helena and purchased a home. They lived in Helena for 21 years being close to Jay, Carol and family. In June, 2007, they moved to Williston, ND where they are enjoying spending time with Wayne, Jennifer and family.

Orris and Audrey are happy to be near Westby. They are still members of Immanuel Lutheran Church and Westby will always be home.



The students of Pleasant Valley School. Orris is pictured 3rd from the left in the front row.

Upcoming Events

November

- 12th Senior Citizen's dinner—12:30
- 15th Jamboree at Medicine Lake
- JH Girls BB at Culbertson
- Lion's Craft Sale, Westby Community Center
- 17th HS Girls BB practice begins
- District Music Honor Choir & Band in Culbertson
- 18th JH Girls BB vs. Plentywood at Westby
- 5:00—6:00
- 20th Gr. 1-5 will visit Manor -1:30, NH -2:30 in Plentywood
- 22nd Jamboree in Plentywood
- JH Girls BB at Medicine Lake
- 24th HS Boys BB practice begins

Lutheran Parish

November

- 10th-14th Pastor has radio devotions on KATQ at 7:45 am
- 10th Book of Faith Workshop Billings
- 11th IMF Meeting 7:30 pm
- 12th Endowment Meeting 7:00 pm
- 16th WORSHIP
- Thankoffering Sunday
- Holy Communion
- SJ 8:45 am, SS 9:45 am
- I 10:00 am, Conf/SS 11am
- 17th Stewardship Meeting 7:00 pm
- 18th Property & Management Meeting 7:00 pm
- 19th Immanuel Council Meeting 7:00 pm
- 20th SJ WELCA Bible Study at 1:00 pm
- At Vi Larsen's home
- 23rd WORSHIP
- SJ 8:45 am, SS 9:45 am
- I 10:00 am, Conf/SS 11:00 am

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



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

WESTBY LYO PROJECT

The Invisible Children project was launched when three students from southern California went to Africa to make a film and came upon the over 20 year war in Uganda. The students saw children ages 5-18 huddled together on the street each night for fear of abduction.

These three young men made a documentary of the children's plight and named it Invisible Children. Bracelets were made by people in Uganda from wire, each color representing a different story, and packaged them with a DVD telling that story. In April of 2006 many young people across the United States held a "sleep out" protesting the war in Uganda and the terrible treatment of the children caught in the saga.

At the Western States Youth Gathering in Anaheim, California, held in July of 2008, the Westby LYO was very moved by a speaker they heard from Uganda.

They were amazed by the determination and strength of the children from this war devastated country. The members then decided to make Invisible Children their project.

The LYO members purchased 20 bracelets for \$400.00 with their personal funds, resold them, and then donated that \$400.00 back to the Invisible Children fund. They now have more bracelets available for sale at \$20.00 each, with all proceeds going to the Invisible Children Fund. The bracelets come in 5 colors: black, blue, green, red, and white, and are accompanied by a DVD telling a story. The set would not only make a very meaningful Christmas gift, but also help a very worthwhile cause. For more information contact any LYO member, advisors Sue Meyer at 385-2277 or ksmeyer@nemont.net, or Brenda Ryals 385-7973. More information is available at www.invisiblechildren.com.

The LYO Invisible Children Bracelets & DVD Order Form

White -

Innocent The extraordinary story of a night commuter told by the boy who lives it. _____

Green -

Grace You have heard the story of Northern Uganda; of an unending war, night commuting, and children fighting as soldiers. But you have only heard one side – now hear the other – the Invisible Children's first story of a girl. _____

Red –

Emmy The wounds of war are not always inflicted by bullets, and the killers are not always soldiers. This is the story of a family, made from who was left. The story of an orphan. _____

Black –

Sunday Get your black bracelet and story of Sunday, a child raised in an internal Displacement Camp. _____

Blue –

Roseline Get your blue bracelet and story of Roseline, a child born with AIDS. _____

Bracelet and DVD Sets are \$20.00 each.

Please make checks payable to LYO.

Thank you for your support.

Name: _____

Address: _____

Phone: _____

Total Due: _____

Please send order form to:

Brenda Ryals

Box 184

Westby, MT 59275

Or give to Pastor Barb Westhoff, Sue Meyer, Brenda Ryals or any LYO member.

Westby Lions Club
Annual Craft &
Bake Sale

Saturday, November 15th

10:00-3:00

Westby Community Center

Tables \$15:00

Contact Kim Rust at:

701-834-2227

or

Al's Meat 385-2349



Anna's
gifts, balloons, & more

We will be open on Saturday, November 15th
10:00 – 3:00

After you have shopped the
Westby Lions Craft Sale

Come down and see what we have at
Anna's

We are located behind the post office and have some
unique gifts just in time for Christmas!

We will have specials on handmade jewelry
and have a variety of products to browse through.
Stop in and sign up for door prizes to be given away!

See you there!

Questions...Call 385-2569 or 385-7569

E-mail ...solberg6@nemont.net

[Previous Page](#)

[Return to Westby on the Web](#)



Go confidently in the direction of your dreams! Live the life you've imagined. As you simplify your life, the laws of the universe will be simpler.

Henry David Thoreau



Westby Border News
Contact Information

Editor:
 Val Moore
 P.O. Box 36
 Westby, MT 59275
 E-mail: dvmoore@nemontel.net

Publisher:
 Tracy Johanson
 P.O. Box 124
 Westby, MT 59275
 E-mail: loopy_fruits@hotmail.com

Submission Deadline
6 P.M. FRIDAY before Publication

Subscriptions

Subscriptions are \$24.00/year.
 Mail your check made payable to:

Westby Development Corporation
% Val Moore or Tracy Johanson
Westby, MT 59275

Advertising Rates

Personal Ads—\$3.00 for all ads up to 2 inches, and \$1.00 extra per each additional inch

1/4 page—\$8.00
 1/2 page—\$10.00
 Full page—\$20.00

LETTERS TO THE EDITOR ARE WELCOME BUT MUST BE SIGNED.