

The Westby Border News

November 8, 2010

Volume 5

Issue 106

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THE FACE OF THE GUARD

"In most cases, this is their first taste of the Guard and for now, we would like this to be the 'face of the National Guard' for them." This is according to Spc. Merritt of the Montana National Guard who, along with PFC Owens, spent a day in Westby



This is the second year the course has been set up in Westby. The guardsmen arrive early in the day to set up the gym length obstacle course. Kids of all ages love the challenge of the inflatable course and return again and again to test their time or race one of their peers.

Merritt and Owens are one of two teams who travel to all 158 high schools in the state of Montana each year with an inflatable obstacle course. The idea, which has been around for about five years, is to allow the kids to have some fun while building a relationship with the organization. Merritt said, "This is especially important in small schools where there just is not the exposure you might see in say, Billings or Great Falls."

The men and the course remain the entire day which allows ample time for the students to not only be put in smaller groups, but also in most cases, run the course as many times as they like or until they run out of energy. The course is challenging enough, generally this happens pretty quickly.

Continues on page 7.

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A Day in the Life...

By: Sandy Elm

Marvin Nelson and Eileen Overgaard recently returned from Wellesley, Ontario, Canada where they visited Earl and Darcee Jantzi. Highlights included the Wellesley Applebutter and Cheese Festival, botanical gardens, a butterfly conservatory, Toronto and Niagara Falls.

Many people from the Westby area attended the Hostefest in Minot recently. Some of those were Karen Meyer, Lorna Lagerquist, Beatie Petersen, Elaine Onstad, Connie and Hugh Meyer, and Mavis and Jim Weiler. Everyone enjoyed all the entertainment and activities.

Senior Citizens met on October 7th at the Westby Community Center. Marvin Nelson was the host to celebrate his birthday. Winning first in whist was Eileen Overgaard. Irene Stageberg and Marvin Nelson tied for second. Irene also won the door prize. Guests included Howard and Irene Nielsen, Pastor Barb and Gaylen Westhoff, Mark Nordhagen, Karen Feld, and Mike Kittelson. Susan Trefre was also there for blood pressure checks.

On October 9th many people from the Westby community went to Regina to see the production of Mama Mia at the Centre of the Arts. The show was fantastic, especially if you are an Abba fan and love their music. Among those who attended were Karen Meyer, Connie Meyer, Sandy Elm, Mavis Weiler, Arlene Hove, Elaine Onstad, Beatie Petersen, Marlys Ekness and Joyce Ekness her sister-in-law from Crosby, ND.

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Danny Moore
Westby Manager

The family of Chester Solberg would like to thank everyone for all the love that was given to us during the time of his passing. Dad spent the past 6-1/2 years in the Sheridan Memorial Nursing Home as Alzheimer's took over his life. He spent many hours walking the halls looking for his wife and folks. We are comforted knowing that he has finally found them and they are walking together, hand in hand.

The Sheridan Memorial Nursing Home is a great place for a family member to be when they can no longer care for themselves...thank you for everything.

Thanks so much to the many friends who took the time to stop by and say hi to Dad during his time at the nursing home. Your kindness is appreciated.

Thanks to Dave and Jane Fulkerson for all your help in preparing Dad so that we could say goodbye. You are a great gift to everyone here and the surrounding communities.

Pastor Barb, your kind words during the family service and funeral service meant a lot to us. We are fortunate to have you as our Pastor.

Jim, Mavis, and Kendal thank you so much for the music, it was beautiful.

Thank you to Angel Light Catering for the meal that you served to us before the family service. Also, many thanks to Sarah circle for providing the lunch to us at the church after the service. Everything was great, as usual.

Thank you to all of our friends who provided food to us in the days before and after his funeral so that cooking was the last thing we had to do! Your kindness will always be remembered.

Special thanks to Nancy Montgomery for all your support to us and Dad while he was a resident in the nursing home. It was greatly appreciated.

Family was very important to Chester and his memory will live on in us for many years.

Love,
Warren, Joan, Wayne, Monte and families

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Westby, Montana



## LAGERQUIST



Funeral services for Joel A. Lagerquist were held at 10 AM Monday, November 1, 2010. Pastor Barbara Westhoff officiated at the service at Immanuel Lutheran Church in Westby; interment, with military honors, by Westby American Legion Post 229, the Alvin T. Larson American Legion Post # 116, Grenora; and V.F.W. Post 4018 and American Legion Post 58, of Plentywood, was in Scandia Cemetery, southwest of Westby. Casketbearers were Joel's nephews and nieces; Honorary Bearers were Westby American Legion Post 229, the staff and residents of Sheridan Memorial Nursing Home, Ken Keldsen, Dennis Kittelson, and Howard Nielsen. Ushers were Ken Keldsen and Gary Nelsen. Joel, 84, died Monday afternoon, October 25, 2010, at Sheridan Memorial Nursing Home in Plentywood, where he had been a resident for about a year.

The 8th of nine children of Ed and Clara Lagerquist, Joel was born on the family farm southwest of Westby July 4, 1926. The namesake of his older brother who died at age 9, Joel grew up on the farm, and was educated in the nearby rural Jefferson school. One of his teachers during the 1930's was Ragnhild Bakken.

At a school function, Joel gave a Valentine card to Ragnhild, & shortly before she died, she returned that same card to Joel as a memory of his school days! Joel was also the 8th grade valedictorian of the area rural schools, and he gave a speech at the graduation program in Medicine Lake in May 1940. Joel worked with his brothers in the Lagerquist Coal Mine as well as on the farm, and he was baptized and confirmed at the nearby Scandia Lutheran Church. He maintained a lifelong fondness for the Scandia church, served as a church officer, and looked after maintenance of the building, grounds, and cemetery after the congregation consolidated with Westby and the church was closed. Among many others, Joel "cried on the inside" when the decision was made to destroy the deteriorating building. Joel served in the U.S. Army during the Korean War. When he was released from active duty October 16, 1953, he again returned to the family farm. Joel was also an active member of the American Legion Post in Westby for 54 years.

Never married, Joel made his home with his sister Annie and cousin Howard Hammer on the Lagerquist homestead. Joel and his brother, Helmer, began their tenure of farming together as equal partners for the next 53 years. Howard was always available at a moment's notice to help around the farm. Helmer's son, Jody, is now operating the farm as a third generation Lagerquist, having worked with both his Dad and uncle Joel on the family homestead. The 53+ years of farming were done with no family dissension. Joel wanted to be remembered as a loving brother and uncle, a good farmer, and for his great love for the land. He wished that people would simply get along and not fight amongst themselves. After taking a fall in his shop in June 2005, Joel had to give up farming. Three years later, Joel reluctantly moved off the farm to Plentywood, and about a year ago he entered the nursing home. Always a hard worker, Joel took pride in doing things well.

*Continues on next page.*

**LAGERQUIST**  
*(Continued)*

He recently commented to a nursing home staff member how much he wanted to get back to the farm just to make one round on the combine during the 2010 harvest.

Joel is survived by his brother, Manford and his wife Peggy of Williston; his sister, Annie Lagerquist, of the Sheridan Memorial Nursing Home; his cousin Howard Hammer, who has been as close as a brother, of Plentywood; and his sister-in-law Adeline Lagerquist of Westby.

Also surviving are numerous nephews and nieces; Robert(Lorna) Lagerquist and Shirley Nelsen (Gary);

Loren (Donaleen) Lagerquist, Alton (Sharon) Lagerquist and John (Susan) Lagerquist; Allan (Rhoda) Lagerquist, Linda Heppner (Ralph), and Myrnette Miller (Glenn); Joylene Novota (Gary), Lynden Lagerquist (Peggy), Rick Lagerquist (Ruth) and Jody Lagerquist (Cindy); Barbara Young (Quinton) and Ron Lagerquist (Michelle). Several third and fourth generation nieces and nephews are also living far and wide across the USA, all remembering "Uncle Joel". He is also survived by numerous cousins. Besides his parents, Joel was preceded in death by 6 brothers: Joel Arnold, who died at age 9; Raymond, in infancy; and Sig and his wife Anna; Elvin and his wife Mildred; Helmer, and Ted and his wife Muriel. Also preceding him in death were a niece and nephew, Donna Lagerquist and Gary Lagerquist.

Joel Lagerquist was born on his father's homestead, and he will be buried on the homestead of his mother – the same land later donated to build Scandia Lutheran Church. The circle of his life has come home again.

Fulkerson Funeral Home of Plentywood had charge of arrangements.

**DISTRICT 13 HONOR  
FESTIVAL CONCERT**

Westby School Gymnasium

November 16, 2010

6:30 PM

Westby High School

Adults- \$5.00

Senior Citizens and Students-\$3.00

*The Honor Band and Choir will feature high school students from: Bainville, Culbertson, Froid, Grenora, Medicine Lake Plentywood, Scobey and Westby.*

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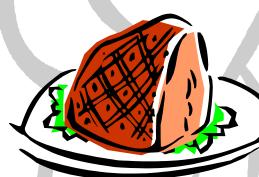
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## TEACHER AND PULISHED DESIGNER GIVES CLASS

On Saturday, October 30th, Kathleen Moorhead Johnson appeared in Westby for her seventh year to share her quilting knowledge and skills with the Wee Bee Quilters, our local quilting guild. This class would feature the pattern, "Swizzle Stick", one of her original designs. Johnson, a Grenora native, is a published quilt designer who travels throughout the Midwest giving classes and sharing her talent.

At the early age of five, Kathleen Johnson learned to crochet from her

Grandmother and became hooked on handywork. As a 4-H member Kathy picked up a few sewing skills and would add knitting to her repertoire during her college years. The first few years of married life brought counted cross-stitching and babies, more than enough to keep the days full.

In 1984, the family moved from their hometown of Grenora to Watford City for her husband's, Robert's, job transfer. As a way to meet people, Johnson took a quilting class and became good friends with the teacher. She later joined the Dakota Prairie Quilter's Guild in Williston, ND, and as they say, "the rest is history".

Many of the group's pieces were finished by hand quilting. Being one who likes to get lots of things done, this method of finishing proved too slow for Kathy. "I found Harriet Hargrave's book Heirloom Machine Quilting and taught myself to machine quilt. I was on my way!"

Kathy explained. Soon, other quilter friends wanted to learn the skill and a teacher was born. Besides the machine quilting classes, Kathy took over the Beginners Patchwork classes from her friend when she moved away. From there, things have continued to grow.

*Kathy began designing her own quilts soon after learning to quilt. With her fabulous eye for color and design she has won many awards and accolades. Some of her quilts have been included in Great American Quilts 2000 by Oxmoor House Publishing, Smashing Sets by Margaret Miller, and AQS Quilt Art Engagement Calendars 1997 and 2007.*

In 1999, the Johnson's tragically lost their son in a car accident. Quilting, very much, became Kathy's therapy and her quilting friends helped her through this difficult time. When Kathy formed her own company it was named August Wind Quilt Design, for her son Sean August.

Kathleen lives in Alexander, North Dakota, with her husband, Robert.

For information on any of her classes or to purchase a quilt pattern, Kathy may be reached at [www.augustwindquiltdesign.com](http://www.augustwindquiltdesign.com)

The Wee Bee Quilters feel very fortunate to have Kathy at their disposal and have taken advantage of her expertise by arranging at least one class with her a year.



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*Kathy Johnson holding her sample of "Swizzle Stick"*



*Wee Bee Quilt members, Darcy Nordhagen and Marsha Meyer.*

## **THE FACE OF THE GUARD** *(Continued)*

Spc. Merritt and PFC Owens are stationed at Fort Harrison in Helena and are typically on the road 2-3 weeks making scheduled visits at neighboring schools before returning home for a week or two of paper work. Spc. Merritt said, "We are not under the recruitment side of the organization at all. We are here to build relationships. To make our name and image recognizable to kids. We enjoy working with the kids because they really do have fun. We also have a rock climbing wall and at present our supervisor is checking into the possibility of paintball tournaments."

The kids now look forward to their return next year.



*Elementary students with Spc. Merritt and PFC Owens*

## NORDHAGEN'S CELEBRATE 60

James and Jenny Nordhagen were honored recently at a dinner to celebrate their 60th wedding anniversary. The dinner, served at the Westby Community Center, was hosted by their three sons and their wives for friends and family. Mr. and Mrs. Nordhagen were married for 60 years on October 23rd.



*Pictured is: Jeff, Blair, and Alan along with their parents, Jim and Jenny.*

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# SOLBERG



Funeral services for Chester Solberg were held at 10:00 AM Wednesday, October 27, 2010. Pastor Barbara Westhoff officiated the service at Immanuel Lutheran Church in Westby, with interment at Our Savior's Cemetery, northwest of Westby. Chester died Sunday morning, October 24 at Sheridan Memorial Nursing Home; he was 90.

If one word could describe Chester Solberg, energetic, would be a good choice. Chester's energy began on the family farm - 10 miles NW of Westby on August 27, 1920. He was the second child of Peder and Clara Solberg. Chester's passion had always been farming and ranching. That love of agriculture has not diminished in any of his 90 years. Chester finished eighth grade at the Ueland country school and began farming full time with his father at the early age of 14. Chester bought his first farm land in 1940 as a young man of 20 and has expanded at every opportunity he could. He married a young gal named Eunice Olson from nearby Comertown on December 20, 1941. Eunice was the daughter of Chris and Inga Olson. Eunice's brother, Chester Olson, is still on the family farm just west of Comertown. Eunice passed away in 1999.

Chester has one daughter, Joan and her husband Lyle Olson, of Plentywood; and three sons, Warren, of Highmore, South Dakota; Wayne and his wife Robin (Montgomery) of Westby and Monte and his wife Starla (Peck), of Lewistown, Montana. Warren and Wayne have taken over the family farm and continued with the expansion theme bringing their sons into the farming operations.

Joan and her husband, Lyle Olson, also farm in the Westby area; Monte owns an insurance agency in Lewistown, Montana. Chester has 14 grandchildren, 33 great-grandchildren and 3 great-great-grandchild. Chester enjoyed playing cards, drinking coffee, eating ice cream with friends and family, and especially visiting about the 'good old days' of raising grain and cattle. Chester and Eunice did some traveling to Arizona and enjoyed the winters there for several years until health issues kept them home. Chester and Eunice got much pleasure from the grandchildren and great-grandchildren and were much loved by them all. Eunice died February 19, 1999. Chester was a jolly grandpa and had a gift of making all of the little ones feel very special. He entered Sheridan Memorial Nursing Home in the spring of 2004.

Fulkerson Funeral Home of Plentywood had charge of arrangements.



Wow! It's November already. Where does the time go? It seems I just planted the dahlia bulbs and now I'm planning Thanksgiving dinner. Although the weather may have you thinking it is more like dahlia time! Gorgeous, just gorgeous! Besides my trip to California, hunting took up a good portion of October. And for those of you who don't know, I do **not** hunt, but I love the gatherings following 'a good day in the field' as they say. The stories, food, and friends are great for the soul. The guys are like kids again, reliving the day, giving each other grief about the one that got away, and enjoying a 'good' tired from a day of walking and fresh air. We absolutely love the week Danny's nephews (Lloyd's boys) and their buddies spend in Westby. They have been coming so many year's, they have become part of the community. They have great respect for the land and its residents and look forward to the return trip each year.

Our old friend from Florida made the annual trek, also, and we love him and his southern drawl like family. Danny was able to get away to spend a few days hunting in North Dakota with him following several days of hunting in our area. It was a hectic couple weeks with great stories, memories, and friends, but we, too, are already looking forward to next year's hunt.

Before we jump straight into holiday mode, I hope to take a couple breathes and do some serious cooking and baking. I have a stack of recipes that just won't quit, I would like try in the next couple weeks. So many beautiful fall fruits-oranges, apples, cranberries, lemons, limes, pomegranates-to start thing off, and vegetables-squash, carrots, pumpkins, sweet potatoes, cabbage-all things we

associate with cooler weather and the comfort of home. The recipes for this week's column are all new ones. Ones I felt worthy of sharing. Hope you do too!

This first one Eileen put me on to and it is a delicious treat. So much so, I have refrained from making it for awhile as like summer, one minute it is here, the next minute it is gone!

### CRANBERRY-ORANGE CARAMEL CORN

12 cups popped popcorn (about 1/2 cup kernels)

1 cup dried cranberries

1/2 cup whole almonds

1/2 cup butter

1/2 cup packed brown sugar

1/4 cup light corn syrup

2 Tbsp orange juice

2 tsp vanilla

1/2 tsp baking soda

Preheat oven to 275 degrees. In a very large bowl combine the popped popcorn, cranberries, and almonds; set aside. In a 2-quart saucepan cook and stir the butter, brown sugar, and corn syrup over medium heat until butter is melted. Stir in orange juice. Bring to boiling over medium heat. Boil at a moderate, steady rate for 2 minutes. Remove from heat. Stir in vanilla and baking soda (mixture will foam up). Pour the syrup mixture over the popcorn mixture in bowl; stir to coat well. Transfer to a 15x10x1 inch baking pan or a shallow roasting pan. Bake for 30 minutes, stirring twice. Transfer caramel corn to a large sheet of greased heavy foil; cool. Makes 20 (1/2 cup servings.



## LYO MAKE PLANS FOR SUMMER GATHERING

Plans are underway to attend the 2011 Western States Youth Gathering to be held in Thousand Oaks, California. The members of Westby Lutheran Youth Organization, 16 strong, are excited about being back on track with this gathering.

Leader Sue Meyer mentions, "The Western Convention is held every three years and I feel the success of our LYO is a direct result of our attendance at the 2008 gathering. We were all very inspired and came back renewed in our purpose."

The group has begun their fundraising efforts in hopes of raising about \$500.00 per member, about half the estimated cost. The 2011 convention will be held at California Lutheran University which greatly reduces the cost of the gathering from past years. The \$375.00 registration fee also includes lodging and food which is considerably less than in 2008. Of course, transportation is always a big factor and expense for the group.

Several fundraisers are planned. Beginning this month, money calendars are being sold by the members with the drawings to begin in December. Also, in December orders will be taken for the ever popular Little Caesar's Pizza kits with distribution in January. Throughout the year, other fundraisers planned will be a car wash and See's Candy sale around Easter. Sue and the LYO members would like the community to know they greatly appreciate their support, but realize there is a limit to everything. Each member will be responsible for a portion of the trip's expenses. With such a large group, 18 with chaperones, they realize it is a lot of money to expect from the community.

The LYO are very active in their Church. They will be helping out with church services throughout the year as in the past. The last Sunday of the month they regularly serve coffee hour after services and several members teach Sunday School.

Other scheduled service projects include assembling and delivering Christmas goodies to residents of the Pioneer Manor, LaCasa, and Sheridan Memorial Nursing Home. Another favorite is the Angel Tree. Each Christmas the group picks names from the tree and purchases gifts for those less fortunate.

This past summer the group spent a week in Chicago doing a service project at the Holy Family Ministries helping with church services and in various areas of their school program. LYO members recently sent a gift box with their G.A.P. (God Answers Prayers) t-shirts and photos from the trip to Leslie Hunter, the organizations founder.

Again, the group would like to thank the community for their continued support. Anyone who would like to purchase a money calendar or pizza kits please contact Sue or any LYO member.

## RECIPES *(continued)*

I have tried different versions of squash soup and generally have liked all of them. I particularly liked this one because of the chili sauce and the gremolata. Gremolata is a just a term for a garnish made with citrus zest, but it adds the finishing touch to this soup.

Citrus is in season now and it is among the kitchens most versatile ingredients. It can be used to flavor meat and vegetables as well as dressings, drinks and sweets. Citrus adds acidity while zest heightens the flavor. The sour undertones in citrus enhance almost all other flavors. Lemon juice is an excellent finish to any steamed or roasted vegetable and reduces the need for salt. To get juice flowing, press and roll uncut fruit firmly on a work surface. Cut and squeeze over hot veggies.

Limes are the citrus of choice for this simple, but delicious soup.

*Recipes continue on page 12.*

## RECIPES (continued)

### BUTTERNUT SQUASH SOUP with THAI GREMOLATA

2 lbs butternut squash, peeled, seeded and cut in to 1-inch pieces  
2 cups chicken broth  
1 14 ounce can unsweetened coconut milk  
1/4 cup finely chopped onion  
1 Tbsp packed brown sugar  
1 Tbsp fish sauce or soy sauce  
1/2 to 1 tsp Asian chili sauce (Sriracha sauce) or crushed red pepper flakes  
2 Tbsp lime juice  
1 recipe Thai Gremolata, below  
In a 3 1/2-4 quart slow cooker stir together squash, broth, milk, onion, brown sugar, fish sauce, and chili sauce. Cover and cook on low for 4-5 hours or high for 2-2 1/2 hours. Use an immersion blender to carefully blend soup until completely smooth. (or transfer mixture in batches to a blender) Stir in lime juice. Ladle into bowls and top with Gremolata.  
If desired, serve with lime wedges.

### THAI GREMOLATA

In a bowl stir together 1/2 cup chopped fresh cilantro or basil, 1/2 chopped peanuts and 1 Tbsp finely shredded lime peel.



Who could resist these tasty treats?

### SALTED CARAMEL APPLE BARS

#### Sauce

1 (14 oz) pkg unwrapped caramels  
1 tbsp heavy whipping cream  
1 tsp vanilla  
3/4 tsp salt

#### Crust

1 1/2 cups flour  
6 tbsp packed brown sugar  
1/4 tsp salt  
3/4 cup unsalted butter, chilled, cut up

#### Topping

3/4 cup coarsely chopped roasted salted mixed nuts  
6 tbsp packed light brown sugar  
1/4 cup flour  
1/4 cup old fashioned oats  
1 tsp cinnamon  
6 tbsps unsalted butter chilled, cut up

#### Filling

5 cups peeled, chopped (1/2 inch) Braeburn or Honeycrisp apples (4-5)  
Preheat oven to 350 degrees. Line 13x9 inch pan with heavy-duty foil; spray with cooking spray. Heat caramels and cream in small saucepan over low heat until caramels melt and sauce is smooth, stirring frequently. Stir in vanilla and salt. Set aside. For crust, mix flour, sugar, and salt. Cut in butter until crumbs form. Press into bottom of pan. Bake 15 minutes or until edges begin to brown. Meanwhile, combine all topping ingredients except butter in large bowl. With pastry blender or fingertips, cut in butter until coarse crumbs form. Spoon apples on crust. Drizzle with caramel sauce and sprinkle with topping. Bake 50 minutes or until apples are tender, topping is lightly browned and sauce begins to bubble. Cool completely in pan on wire rack. Remove from pan using foil; cut in to bars. Cover and store at room temperature.

*Hope you Enjoy  
For  
LIFE IS GOOD!*



*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](mailto:rcnjunk@nemont.net) or 385-2364.*

Everyone is welcome and encouraged to attend the

## **2013 CENTENNIAL MEETING**

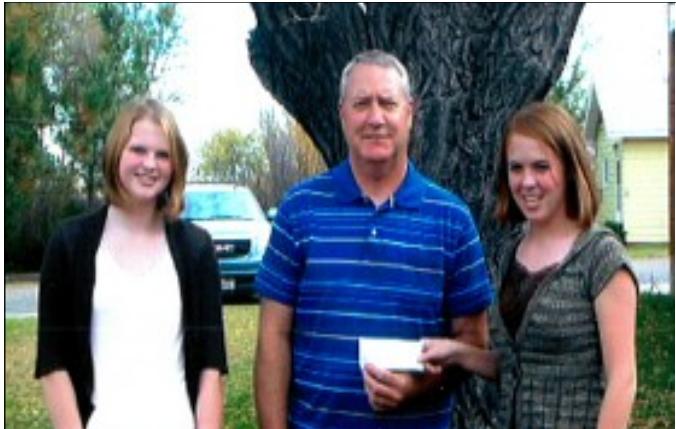
NOVEMBER 29TH, 2010

7:00 PM

WESTBY COMMUNITY  
CENTER

On the agenda: Committees will be further defined. Web site and facebook.

**This meeting was originally scheduled for November 15th. Due to the Honor Band and Choir being hosted at the school during this date, the meeting was rescheduled for the 29th.**



## **RANGE RIDERS MAKE DONATION**

The Westby 4-H group-Range Riders- recently donated \$333.13 to the 2013 Westby Centennial. This amount was the remains of a People Partners Grant the group applied for and received last spring. Representing the Range Riders are Kayla Rust and Abby Westgard. Accepting the check on behalf of the 2013 Centennial is the organization's treasurer, Gene Kavon.

HONOR AND HONORABLE MENTION LIST  
FIRST QUARTER WESTBY SCHOOLS 2010-2011

HONOR ROLL

SENIORS

JUNIORS

SOPHOMORES

TESS BJORGREN \*  
KAYLA RUST  
MAKAYLA WESTGARD

FRESHMEN

THAYNE EKNES \*

8<sup>TH</sup> GRADE

COOPER OLSON

JAIME GIBSON

7<sup>TH</sup> GRADE

KEVIN RUST

6<sup>TH</sup> GRADE

MADISON PULVERMACHER

\* DENOTES STRAIGHT A'S

## WESTBY HOSTS JAMBOREE BALL

On Saturday, November 6th, Westby hosted boys and girls Jamboree basketball games. Plentywood and Bainville rounded out the brackets and a total of 10 games were played. The Lil' Westby Rangers are coached by Chad Solberg and both teams are undefeated for the season. Pictured Front row: Christian Melby, Daulton Holecek, Jager Westgard, Chad Solberg, Hunter Olson, Bruce Carter, Aaron Lagerquist  
Front row: Zack McCall, Jack Solberg, Darian Holecek



Pictured: Alicia Lagerquist, Katie Nielsen, Jenna Rust, Farrah Garman, Coach Solberg, Fallon Garman, Salina Carter, Madison Pulvermacher, Evelyn Mendes



**Westby Border News**  
**P.O. Box 36**  
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### **Submission Deadline**

**6 P.M. FRIDAY** before Publication

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