

THE WESTBY BORDER NEWS

October 6, 2009

Volume 4

Issue 83

“GRAVEL ROAD’S” LEADS STEM FROM WESTBY

You have to be pretty dedicated to drive 20 miles of gravel, one way, almost every day for three months for a practice session. Any one who has done much driving on gravel roads can attest to the obstacles this driving can present. Most gravel roads tend to be narrow and never seem to have the right amount of their main ingredient, gravel. Too much gravel is hazardous with the least amount of speed, not enough gravel can make for muddy roads after the smallest of rainfall, wash boarding, ruts, pot holes all add to the difficulty



The two sang several songs together and felt their voices fit well. The idea of forming a band together was brought up, shortly thereafter, and Casey mentioned he had connections to others that may be interested. Calls were made, practice session were set up at Missy’s farm home (hence the 20 miles of gravel), the idea became reality and reality became “Gravel Road”; a musical group with a diverse range of style and music including country,

presented with driving these stretches of lifelines in rural areas.

It allows for time to think, though, and the parallels the drive presents and the obstacles to be overcome in reaching a destination where someone, anyone, hopefully, everyone wants to hear the blend of music being created at the other end, leads us from one gravel road to another.

It all started in February, 2009, with a chance karaoke duet featuring Missy Sundsted Hobbs and Casey Ubben.

pop, and rock.

Gravel Road band members include Missy who is lead singer and plays the keyboard and tambourine. Casey also does some lead singing while playing lead guitar. The other band members include Ryan Hjort of Raymond featured on base guitar, drummer Brandon Bertelson hails from Medicine Lake and Chris, a former Washington state resident, rounds out the group with rhythm guitar.

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[Return to Westby on the Web](#)

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Randy's Restaurant

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MONDAY – Chicken Strip Dinner w/ coleslaw & fries

TUESDAY – Waffle Special

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

THURSDAY – 8 oz. Sirloin

FRIDAY – Chicken Fried Steak w/ fries, toast & salad

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

A Day in the Life

By Sandy Elm

Visitors at the Glenny Bervik's home this summer were Darcy Bervik, and children, Elysha, Elijah and Sarah from Denver, Colorado and Robin and Jim Jordan and son John and friend Daniel from Austin, Texas.

On Sept. 9th, the Senior Citizens met at the Community Center. The Club was the host. In Whist, Shirley Quam took first and Renetta Westgard took second. The door prize was won by Renetta. Guests were Mark Nordhagen, Ruth Brown, Fay Moore, Ken Keldsen and Bazil Anderson.

Connie and Hugh Meyer were in Billings in early September. While there they stayed with their daughter Joy Leikam and family and helped Joy while she was recovering from a hysterectomy.

Jamie Putnam spent almost three months in Westby helping her mother, Phoebe Vest recover after having back surgeries. When Jamie returned home to Rugby, ND, Phoebe went with her and spent ten days visiting Jamie, Brian, Courtney, and Bridger. Terri and Christopher Milton also spent time helping Phoebe during the entire month of July. Phoebe then traveled with Terri and Christopher to Greely, CO, where they got to see Shawn and Anita's brand new son, Matthew Shawn. While there, they also visited with Laurie Overgaard, Julie Overgaard, and Julie's son Tucker Thomas Schimmer. Returning home from a fishing trip with David Shields, Mike Overgaard stopped in Greely and Phoebe accompanied him home to Westby.

Westby Senior Citizens met September 24th at the Community Center. Renetta Westgard was the hostess. Jennie Nordhagen and Shirley Quam tied for first in whist. Enid Kittelson won the door prize. Guests were Fay Moore, Ruth Brown, Elgene Smith, Gayle Epperly and T.J. Epperly.

Renetta Westgard went to West Glacier September 18th through the 22nd for the wedding of her granddaughter, Cortny Westgard to Mark Lakes.

The Jolly Twelve Card Club met at the Community Hall on September 28th. Jennie Nordhagen was the hostess. In whist, Arlene Herman got first, Marlene Anderson second, and Lorna Lagerquist low.

Senior Citizens met on Oct. 1st. The club was the host. The door prize was won by John Tommerup. Guests were Fay Moore, Mark Nordhagen, Warren Overgaard, Susan Trefree, and Kim F. Bliss.

Teresa and Clifford Johnson recently hosted a potluck fish and steak fry for over 50 people in their yard. The weather was beautiful and the food was wonderful. Teresa and Cliff and Shannon and Mike Gebhardt provided the fish and Allen Ekness provided the steak. Cliff and Mike were the cooks.

I guess everyone knows that the class of 1967 is turning 60 this year. Well, they really know how to celebrate. After Susan (Hove) Arthur was here in April and surprised Beatie and Arlene for their birthdays, the girls all decided to go on a cruise. And of course the rest of us were invited even if we were over 60 or even under 60. The cruise was dubbed the "Mama Mia Cruise". And it was held in September in honor of Susan's 60th. The ship named the Mercury of the Celebrity Cruise line had 32 women getting aboard in Seattle. It was headed for the Pacific North West for 4 days, stopping at Victoria, BC and Nanaimo, BC. Half the group were from Westby or had Westby connections and the rest were friends of Susan's from all over the US. A wonderful time was had by all.

(Continued on Page 8)



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Danny Moore
Westby Manager

"Westby vs Vegas 2010" UPDATE

Monte Solberg has sent the following information on the Westby reunion to be held in Vegas, March, 2010. Monte may be contacted at msolberg@lewistowninsurance.com or 800-597-7134, cell phone 406-350-5458. The first day we have reserved is Friday, March 19, 2010. We have space saved through Sunday, March 21, 2010 at two hotels. The Vdara is the base hotel where we will be having any group events, it is just opening this October and is REALLY nice! The Monte Carlo is next door about five minutes away and has better room pricing. Deadline for room is Feb

VDARA Hotel Reservations

PHONE #866-745-7767, group name Westby10
note the dates March 19, 20, 21, 2010 Or use this link to make online reservations: [HTTPS://reservations.mgmmirage.com/bookingengine.aspx?pid=938&host=offer&code=westby10](https://reservations.mgmmirage.com/bookingengine.aspx?pid=938&host=offer&code=westby10)

To look at rooms or see the hotel go to www.Vdara.com Room Rate is \$239. Very Nice Rooms

MONTE CARLO Reservations

PH #888-529-4828 group code XWESTBY note the dates March 19, 20, 2010 or use link below: [HTTPS://reservations.mgmmirage.com/bookingengine.aspx?pid=MCH&host=group&code=XWESTBY](https://reservations.mgmmirage.com/bookingengine.aspx?pid=MCH&host=group&code=XWESTBY)

To find out about the hotel go to www.Montecarlo.com
Room Rate is \$189.

Senior Companion Needed in Westby Area

Do you wish you could make life a little better for some of your neighbors? Think about becoming a Senior Companion.

Senior Companions are 55 years and older who volunteer their time to help other adults maintain their independence. Things Companions may do for clients include taking them shopping, to doctor appointments, to meals out and social activities, help with reading or writing, or just visiting. Anyone over age 60 *or* any adult with a medical need can have a Companion at no charge - these services are completely free to clients.

Companions receive training and reimbursement for expenses. They also receive a small stipend, a "little cream check," to help enable them to give their time this way. Their clients then know that they can ask without feeling they are imposing on anyone. Companions and their clients agree together what sorts of things the Companion will and will not do, and the Senior Companion Program helps them put it down in writing so everyone understands what is expected.

Companions (not clients) must meet income guidelines. This year someone in a one-person household can have an annual income of \$21,650 or less; for two people in a family the limit is \$29,140 and the limit grows along with family size. Medical expenses, including health insurance, can be deducted from income amounts and resources (money in the bank or property) are not counted at all. **Stipends do not count as income for other programs or benefits the Companion might receive.**

Funding is provided by a federal grant that is administered through *Action for Eastern Montana* for seventeen Eastern Montana counties and is directed by Karen O'Dell, whose office is in Sidney. The Public Health Department in Plentywood serves as a "Volunteer Station" that oversees the work of Companions in Sheridan County. Please call Vicki Ruby for more information at 765-3412.

THANK YOU

We would like to thank everyone for your prayers, cards, gifts, food, and get well wishes when I had my aorta bypass in Billings.

Also to Cliff, Jerry, Don, Daryl, Ardy and Danny for helping with harvest and to my sister, Kathy, and our three sons and their families for coming to Billings.

Thanks,
Faye Johnson



I have had a glorious two weeks with friends and family and there is nothing as good for the soul as reconnecting with friends and, along the way, finding new ones. Imagine 32 women traveling together, among a group of 1,823, and being the envy of those looking in, not because of who they are, but because of what they represent. The camaraderie, and the pure and simple joy, which was obvious from the singing and dancing and laughing and picture taking that captured as many moments as possible, to be treasured for a lifetime. For all the work Sue put into her birthday excursion on our behalf, I can only hope the moments shared and memories made will be as much a gift for her as she gave to each of us who set out on this wonderful adventure. Thanks, Sue, for allowing us to be a part of your celebration.

Of course, you would think it was downhill from there, but I was lucky enough to then travel to California for Colton's second birthday. He and Grandma had a great time making cookies and going for rides in the wagon "Papa" had picked out for him for his birthday. The late harvest put a damper on Papa making the trip, but the fact Colton asked about him the minute I stepped foot in the door went a long way towards making Danny at least feel missed. Hopefully, we can all meet up during the holidays. I have done very little cooking the last couple of weeks and even less time scouring magazines for new recipes to test, but I do have some wonderful recipes to share from the picnic (most likely the last of the season) I so enjoyed shortly before I left.

This recipe was perfect picnic fare as it brought all the freshness and elements of a salad wrapped up in a tidy little (not really so little) bundle. It was just delicious and truly a whole meal in itself. Because they can be made up ahead of time, wraps make an ideal lunch menu item and handy for sack lunches, too.



With all the elements of a cob salad in every bite, I can't wait to try it again! Try it with the prosciutto, though, it makes all the difference.

The fruit salad complimented the wraps perfectly. The mint adds such freshness to anything and everything it is mixed with.

Wait until you try the cake. It is reminiscent of Grandma's cake doughnuts. The texture combined with a touch of nutmeg tastes just like you are eating the most delicious, delicate cake doughnut. I think dusting the pan in cinnamon and sugar would really give you the sensation of a doughnut with a lot less work.



Cobb Salad Wrap with Grilled Onion Blue Cheese Dressing

2 whole skinless boneless chicken breasts (about 1 1/2 pounds total)

Salt and freshly ground pepper

1 tablespoon olive oil

6 slices prosciutto, or bacon if you prefer

2 ripe avocados

1/2 head romaine, finely chopped (about 4 cups)

1 cup cooked corn (fresh or frozen), heated or defrosted and cooled

1 bunch watercress

2 tomatoes, seeded and finely chopped

3 large hard-boiled eggs, separated and chopped

4 large flour tortillas

1 1/2 cups Grilled Onion Blue Cheese Dressing, recipe follows
Preheat a grill or grill pan.

Season chicken breasts on both sides with salt and pepper and drizzle with olive oil. Grill for about 4 to 5 minutes on each side or until cooked through. Set aside to rest for 2 minutes and then cut into bite-size pieces.

In a skillet, cook the prosciutto over moderate heat until it is crisp; transfer with a slotted spoon to paper towels to drain.

Break into bite-size pieces.

Halve, pit, peel and cut the avocado into 1/2-inch pieces.

In a large salad bowl, toss together the romaine, corn, and watercress. Add the chicken, prosciutto, tomatoes, egg yolks and whites, and avocado.

Pour Grilled Onion Blue Cheese Dressing over salad and toss well. Divide over tortillas and fold or roll up to make a sandwich wrap. Serves 4

Grilled Onion Blue Cheese Dressing:

1 sweet white onion

2 tablespoons extra-virgin olive oil

Salt and freshly ground black pepper

2 cups mayonnaise

1 cup sour cream

1 cup buttermilk

2 teaspoons hot sauce (recommended: Tabasco)

1/2 teaspoon Worcestershire sauce

12 ounces blue cheese, crumbled

Preheat large skillet to med-hi. Remove outer skin of the onion. Cut into 1/2-inch thick circles. Place in bowl and season with extra-virgin olive oil, salt, and pepper, to taste. Transfer onion to skillet and cook until they have a transparent, caramelized color, about 5 to 7 minutes. Remove from heat and allow to cool, cut into medium dice.

In mixing bowl, combine mayonnaise, sour cream, buttermilk, hot sauce, and Worcestershire until well blended. Add blue cheese and mix well to incorporate throughout dressing. Fold in diced grilled onions. Check for seasoning. Refrigerate until ready to use.

Summer Fruit with Wine and Mint



1 1/4 cups dry white wine

1/3 cup sugar

1/2 ripe cantaloupe, halved, seeded, cut into 3/4-inch cubes (about 3 cups)

1 basket (8-ounce) fresh strawberries, quartered

1 cup seedless green grapes, halved lengthwise

1 tablespoon chopped fresh mint leaves

Bring the wine and sugar to a boil in a small saucepan, stirring until the sugar is dissolved. Boil for 2 minutes. Remove from the heat.

Chop and combine the cantaloupe, strawberries, grapes, and mint in a large bowl. Pour the warm wine mixture over; toss to coat. Cover and refrigerate until cold, stirring occasionally, at least 2 hours. Serves 4.

Momma's Wine Cake

1 package moist white cake mix

1 (5 ounce) package instant vanilla pudding

1 tsp nutmeg (Jean used 1/2 tsp)

3/4 cup vegetable oil

3/4 cup white wine

4 eggs

Preheat oven to 350 degrees. Grease and flour a 10 inch bundt pan. In medium bowl combine all ingredients and beat with electric mixer for 5 minutes. Pour into prepared pan and bake for 50 minutes or until a toothpick inserted in comes out clean. Let cool on rack in pan for 10 minutes then remove cake from pan. Cool completely before slicing. Serve with sliced strawberries and whipped cream. Another variation, after greasing pan, dust with cocoa powder or a mixture of cinnamon and sugar or simply dust slices with confectioner's sugar.

**Hope you Enjoy
For
Life is Great!**

“GRAVEL ROAD’S” LEADS STEM FROM WESTBY

(Continued)

According to Missy, the group is indebted to Kenny Andersen of Medicine Lake who started out with the group and has been instrumental in getting and keeping the band going. Because he is quite a few years older than the other members of the band, he has much knowledge and wisdom and has graciously shared much of it with them. Kenny has now stepped back, but still plays rhythm guitar and sings on occasion with Gravel Road and allows them to use his equipment while performing.

Casey Ubben’s parents are both graduates of Westby High School, Kenny Ubben in 1972 and Lydia Onstad in 1976. Casey resides in Plentywood.

Missy Sundsted Hobbs is a 1999 graduate of WHS. She and her husband and four children reside on her grandfather’s farm near Dagmar.

Gravel road has played several venues in Sheridan County and presently has bookings in Williston and Sidney. They may be reached at 765-8255.

Missy’s singing talents have taken her to local competitions with winning results. KATQ Radio International in Plentywood sponsored Colgate Country Showdown at the Sheridan County fair in mid-July. Missy came in second during this competition. Later in the month, Missy came out on top at Talent Quest, a regional contest held in Williston, after making it through three other competitions, making her eligible at that level. Top prize at regional’s was a an all expense paid trip to Laughlin, Nevada to participate in a week long international competition was held at the Tropicana Hotel the week of September 21st. Top prize is \$3,000.00 and a recording contract. During the competition, Missy will have to sing five songs among them will be two of her favorites, Not Ready to Make Nice made famous by the Dixie Chicks, and Forgive by Rebecca Lynn Howard. Missy said, “I am so excited to have the opportunity and I have viewed the hotel online. It is awesome!”

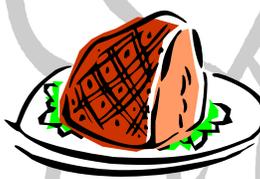
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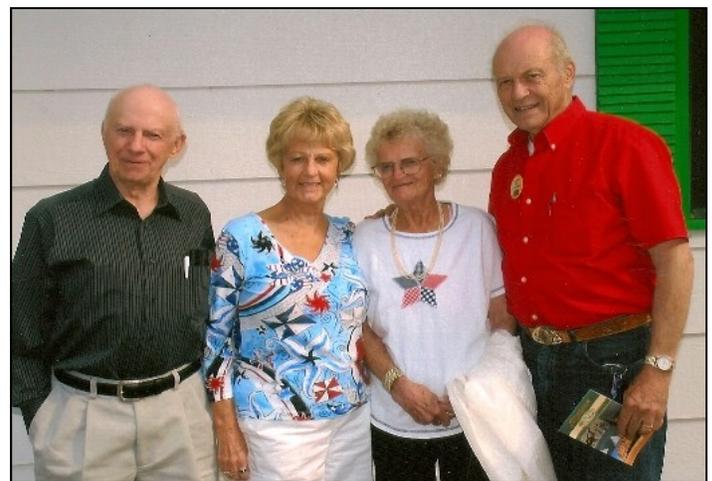
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Attending the recent Stageberg Reunion are from Left to right: Tom Nordhagen, Arlee (Nordhagen) Chamblin, Irene Stageberg and Darrell Nordhagen. The Nordhagen siblings grew up in Westby just a few blocks from their Aunt Irene & Uncle Bill.

Adult Ed Classes

For more information or to sign up please contact:
Jennifer Pulvermacher at: 385. 2225 (work) or 701. 834. 2262 (home)

Photo Editing Class



Using Adobe Photoshop

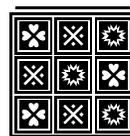
Teacher: John Anfinson

DEADLINE TO REGISTER: October 23rd

Dates: November 14th or 21st

One session four hours

Place: Westby School



Quilting Class

*Black & White Mystery Quilt
Plus One*

Teacher: Kathy Johnson

DEADLINE TO REGISTER: October 16th

Dates: October 24th & November 7th

Two Saturdays 9—4

Place: Westby School Cafeteria



Weight-lifting Class

Teacher: Kim or Sue Meyer

DEADLINE TO REGISTER: October 23rd

Dates: Starting first week of November

Place: Westby Gym

GIANT PUMPKIN HARVEST

Kory and Dana Leininger of Flaxville are known for their gardening skills and each year they seem to beat their own records. This year their top pumpkin weighed in at a whopping 330 pounds with another one coming in at around 200 pounds. Shown atop the giant jack-o-lantern is the Leininger's soon to be two-year-old daughter, Olivia. Kory is the son of Keith and Julie Leininger of Westby.



A Day in the Life... (Continued)

On September 17th, Karen Meyer left by train for Seattle where she met up with her daughters Vanessa and Tiffany, and her sister Lorelei. On the Sept. 21st they all went on the "Mama Mia Cruise". Karen stayed a few extra days at her daughter Vanessa's before returning home on the 28th.

On September 17th, Sandy Elm left for Billings, where she attended the Clothing Market. She rode with Lynn McCall and Rose Zimmerman of Plentywood to Billings. On September 20th, she met up with Mavis Weiler and flew to Seattle where they met Tiana Weiler and Sharla Winston (Mavis's niece). That evening they had supper with Ryan and Shawn Alexander and families (brothers of Sharla) and Mavis's cousin Sandy (Haroldson) and husband Chuck. The next day Sandy, Mavis, Tiana, and Sharla all went on the "Mama Mia Cruise". After cruising, Sharla returned to her home in the Seattle area and Sandy, Mavis and Tiana spent another day in Seattle. Tiana flew to her home in Chicago and Mavis and Sandy went to Billings, where they had to drive another 6+ hours to get home.

The rest of the cruisers flew out of Billings on the 19th and went to Susan's (birthday girl) home at Port Townsend, WA where they spent a couple of days sightseeing and visiting before getting on the ship on Sept. 21st. The girls in this group were Arlene Hove and daughter Tara, Elaine Onstad and daughters Pam and Val, Shirley and Julie Leininger, Karla Christensen, Mary Petersen and Beatie Petersen.



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Westby Lion's Club Craft & Bake Sale

Saturday, October 24th



10:00—3:00

*Westby Community
Center*



Lunch will be served

Immanuel Bazaar

Sunday, October 25th

Auction begins at 2:30

Followed by supper including Slushburgers,
Macaroni Salad and homemade pie & bars

LYO Grab bags and candy sale throughout
the afternoon



Coming Events October

- 6th JH FB vs. Fairview at Plentywood 4:00 pm
VG at Savage JV—5:30 + 20 min.—V
- 7th Job Shadowing in Williston Gr. 10-12
LYO Meeting 7:30
- 8th Job Shadowing in Williston Gr. 10—12
- 9th Varsity FB vs. Harlem in Plentywood (Homecoming)
7:00 pm
- 10th JH FB vs. Poplar at Plentywood 10:00 am
VB Scobey Invitational
- 12th JV FB at Plentywood 5:00 pm
VB vs. Lambert/Richey at Grenora JV—4:00 + 20 min.
V
JH Girls BB practice begins
- 13th JH FB vs. Wolf Point at Plentywood 4:00 pm
VB vs. Froid/Lake at Westby JV—5:30 + 20 min.—V.
- 14th Varsity FB at Malta 7:00 pm
- 15th—16th Teacher's Convention NO SCHOOL
- 19th Jamboree BB practice begins
JV FB vs. Wolf Point at Plentywood 5:00 pm
- 20th VB vs. Trenton at Grenora JV—5:30 + 20 min. V

Lutheran Parish October

- 7th Imm afternoon Bible Study 1:30 pm, at the
Church
LYO Meeting 7:30 pm
- 8th Immanuel Evening Bible Study 7:30 pm at
the church
- 11th WORSHIP
I—10:00 am, SS 11:00 am, (Holy
Communion)
SJ—11:30 am, SS— 10:30 am
- 13th NE Cluster Pastors' Meeting 9:00 am
Westby Immanuel Men's Fellowship
Meeting 7:30 pm
- 18th WORSHIP
I—10:00 am, SS— 11:00 am
(Holy Communion)
SJ—11:30 am, SS—10:30 am

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. The Westby Manor Inc utilizes Telecommunication Device for the Deaf (TDD) 1-800-253-4091 (TTY)/1-866-253-4090 (Voice)

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*“Autumn is the bite of
the harvest apple.”*

Christina Petrowsky



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