



DESIRE FOR A SIMPLER LIFE

Very few outsiders move here because they want to, but those that do seem to fit right in and think it is the best thing since sliced bread. While visiting with the Garces family, a person can't help but feel the love and enthusiasm they feel for the area we tend to take for granted. Al and Vickie Garces, and their son Brandon, moved to Westby in early summer and make their home at the Margret Krown farm, north of town. Al is a Border Patrol Agent and requested to be moved to the northern border looking for a



Both Mr. and Mrs. Garces knew there had to be better places to raise kids thus the decision to move north. They couldn't be happier about their decision.

The Garces Family all loves the outdoors and what it has to offer. Camping, fishing, and sports of all types top the lists of things they enjoy together. Al particularly likes sports and has shown interest in doing some jamboree basketball coaching for Westby School. Vicki has a passion for cooking and fills in at the Prairie Kitchen a day or two a week.

simpler life style and a better environment for him and Vickie to raise their son.

The community of Rio Rico, Arizona, which the Garces formerly called home, had almost tripled in population in the last few years and the continued rise in crime and drug problems made them feel it was no longer safe to send Brandon to public school. Therefore he had been home schooled the last couple years.

She would also like to become involved in the We Bee Quilters quilt guild. Brandon, who is a fifth grader at Westby School, loves football and is playing co-op Little Cat football in Plentywood.

"What's not to love?" is the consensus of the Garces Family. "The friendly people, wide open spaces, everyone is family and we have been welcomed with open arms. We don't plan to leave any time soon!"

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Randy's Restaurant

406. 765. 1661

Randy & Bonnie Matzke Owners

Chocolate & Vanilla Soft Serve



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

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

Baby Girl

Born on September 20th in Fountain, Colorado a baby girl to WO Lee and Mary Nelson. At birth, Keeley Marie, weighed 7 pounds 6 ounces and was 20 1/2 inches long.

Proud Grandparents are Marvin Nelson of Westby, Cec Raaum of Scobey, and Rick and Pat Keele of Florida.

Joining Keeley in the family home are big brothers Billy and Justin.



GOPHER GIRLS TAKE TOURNNEY



Over the weekend, the Grenora-Westby Volleyball girls won the Froid/Lake Invitational Volleyball Tournament after a full day of matches. After losing their first match to the host team, the girls fought back to take the tournament. Following the defeat to Froid/Lake the Gopher Girls beat Lambert in two, followed by Fairview in two, Lambert again by two and finally played Fairview in the championship beating them in two out of three matches. The Grenora/Westby girls are coached by Angie Kankaid.

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



THANK YOU

Thanks so much to Jeff Ekness and Lynden Lagerquist for coming to my aid so quickly when I had the unexpected visitor. Everything turned out fine, but you just never know.

Thanks again,
Joan Killens

A Day in the Life

By: Sandy Elm

Senior Citizens met on September 18th at the Westby Community Center. The club was the host. Progressive Whist winners were Arlene Herman first, and Marvin Nelson second. The door prize was won by John Tommerup. Guests were Bazil Anderson and Fay Moore.

On September 16th Teresa and Clifford Johnson and Sandra Elm traveled to Great Falls. They returned on September 18th. While they were there, Sandra served as an alternate jurist in a federal district court trial.

Casey Elm and Marilyn Ming recently went to Bismarck to visit Darrin Elm.



Do you have something you'd like to have included in *A Day in the Life*?

Send your Day in the Life information to Sandy Elm at:

Sandy Elm
Westby, MT 59275

Or e-mail Sandy at: sandyelm@nemont.net

New Century Ag

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Danny Moore
Westby Manager



What a fall we have experienced. It has been absolutely gorgeous! As of September 21st we have not had a hard frost and the flowers look better than they have all year. The rain we received a couple weeks ago raised havoc with the harvest, but certainly brightened up everything else and put some moisture in the soil for the future. Normally, by this time the pots are put away and flower beds cleared off ready for their first dusting of snow. Instead, I have enjoyed a steady crop of cut flowers, namely, zinnias and dinner plate dahlias. I'm hoping we can fool Mother Nature for a little while longer, although the forecast for the near future tells me I'm once again living in a dream world. Before my bubble is burst and Jack shows up and blankets my beautiful blossoms and tender herbs with his fatal touch I do plan to preserve some of the flavorful herbs to use year around.

Drying and freezing herbs is easy and doesn't require any fancy equipment. Jim Long, herbalist and author of "Growing & Using the Top 10 most Popular Herbs" states one of the easiest techniques is to strip the leaves from the stems and place them loosely into a brown paper bag closed with a clothespin. Place the bag in a warm spot, such as your car or attic. Herbs take one to ten days to dry and are ready when the leaves crumble easily between your fingers. Remove them from the bag and store in glass or plastic containers

away from heat and light. Any herbs can be dried, but oregano, sage, rosemary, thyme and marjoram do particularly well. Keep in mind when substituting dried herbs for fresh in a recipe 1 part dried equals 3 parts fresh

More delicate herbs, such as basil, fennel, dill, chives and cilantro are best preserved by freezing. Chop fresh herbs and place in freezer bags. Frozen herbs keep up to one year. Herbs also can be diced or pureed and mixed with water or oil, then frozen in ice cube trays. The technique is great for using in soups and stews. Use about 1/3 cup water or 1/4 cup oil per cup of chopped herbs.

General rules of thumb when cooking with herbs-it is best to add herbs to long-cooking foods near the end of cooking and for uncooked food (marinades, salad dressings, etc), herbs are best added several hours before using so flavors have a chance to release and blend. Experimenting with fresh herbs is fun, but don't mix too many herbs or those with strong flavors in one dish (tarragon and rosemary, for instance); they will overwhelm the dish. Also, it is best not to make more than one or two herbed dishes per meal.

The timing is perfect for these recipes because besides the fact they all contain fresh herbs a couple of them get much of their flavor from tomatoes and red tomatoes are finally showing up around here. The freshness and simplicity of these recipes will make you want to join me in my dream world where Jack forgets to show up and we continue to sip the Mojitos chucked full of freshly picked mint and nibble on the Margherita pizzas layered with thin slices of ripe red tomatoes, topped with creamy slabs of fresh mozzarella cheese and thin slivers of tender basil leaves.

For dinner, we will come in to a simple pasta dish also filled with the fresh flavors of summer herbs-How's it sounding so far? Are you with me? As it was 80 degrees yesterday, it sounds swell, but will sound even better when the high is 45 or the high is 25 or even better when the high is zero.

Here we go-all the recipes to fulfill your dream no matter what the weather man says.

TRICOLOR TOMATO RAVIOLI

1 24 OZ PKG FROZEN CHEESE-FILLED RAVIOLI (WE USED SPINACH)

4 LARGE TOMATOES, USE A VARIETY FOR COLOR, CUT IN THIN WEDGES AND SEEDED, ABOUT 4 CUPS

$\frac{3}{4}$ CUP SMALL FRESH BASIL LEAVES

$\frac{1}{4}$ CUP DRAINED CAPERS

$\frac{1}{2}$ TSP PEPPER

$\frac{1}{4}$ TSP SALT

2 TBSP BUTTER

6 CLOVES GARLIC, MINCED

2 CUPS FRESH BABY SPINACH

$\frac{1}{2}$ CUP SHREDDED PARMESAN CHEESE

Cook ravioli according to package directions; drain. Meanwhile in large bowl combine tomatoes, basil, capers, salt and pepper; set aside. In large skillet melt butter over medium heat. Add garlic and cook 30 seconds and add tomato mixture, cook until heated through. Remove from heat and gently stir in spinach. To serve, place ravioli on serving platter. Spoon tomato mixture over ravioli. Sprinkle Parmesan on top. 4 servings.

We served this with tuna skewers and crusty bread.

I am picking enough mint to make this drink one more time. It is a very refreshing drink and quite popular everywhere you go.

MOJITOS

$\frac{1}{2}$ CUP ROUGHLY CHOPPED FRESH MINT LEAVES

$\frac{1}{3}$ CUP SUGAR

1 CUP WHITE RUM

$\frac{1}{2}$ CUP FRESH LIME JUICE

Muddle chopped mint and sugar together in a pitcher, crushing to a mash with the handle of a wooden spoon. Add rum and lime juice, stir to dissolve sugar, then strain into tall glasses about $\frac{3}{4}$ full. Finish each drink with ice, then top with club soda and garnish with lime slices. Four servings. NOTE: I found it easier to make a simple syrup to dissolve the sugar. This is such an easy light pizza. It makes a great appetizer or combine with a salad for a light lunch.

MARGHERITA PIZZA

4 PITA BREAD

3 ROMA TOMATOES, SLICED AND SEEDED

$\frac{1}{3}$ POUND FRESH MOZZERELLA, SLICED

8 BASIL LEAVES, ROLLED AND SLICED

Preheat oven to 400 degrees. Brush pita with garlic olive oil, top with tomato slices and sprinkle with fresh ground salt. Arrange mozzarella on top of pitas and top with fresh basil. Bake for 15-20 minutes or until cheese is melted.

ENJOY!

FOR LIFE IS GOOD

THANK YOU

Thanks to all for your well wishes, cards and flowers while I was hospitalized. Thanks also to Dr.Kirk and the hospital staff for the excellent care. I am home again and getting a little stronger each day.
Vera Elm

TERMINAL UPDATE



Work continues on the New Century Ag grain terminal in Westby. Atop the silos, now sits the beginning of the leg towers. The upper most level of the first photo shows the two head sections of the truck receiving legs which were just recently set. This brings the total height of the structure to 180'6" with another 18' to go. The grain will gravity flow into the conveyors from the receiving legs into the facility to be stored, cleaned or shipped. The upper most section, yet to be set, will have the machinery beam on it. The machinery beam will allow for maintenance on the motor and drives of all of the legs. The other legs will include a screening leg and a shipping leg.

Yet to be assembled north off of the tower are two catwalks to the manlift shaft. Another catwalk will go to the south to access the distributor.

The other project in full swing is the installation of the two scales. The bottom photo shows some of the crew setting up the structural on the inside of the scale and shows precisely what the trucks are driving over when they arrive with a load. The beams are placed on load cells and each load cell sits on top of

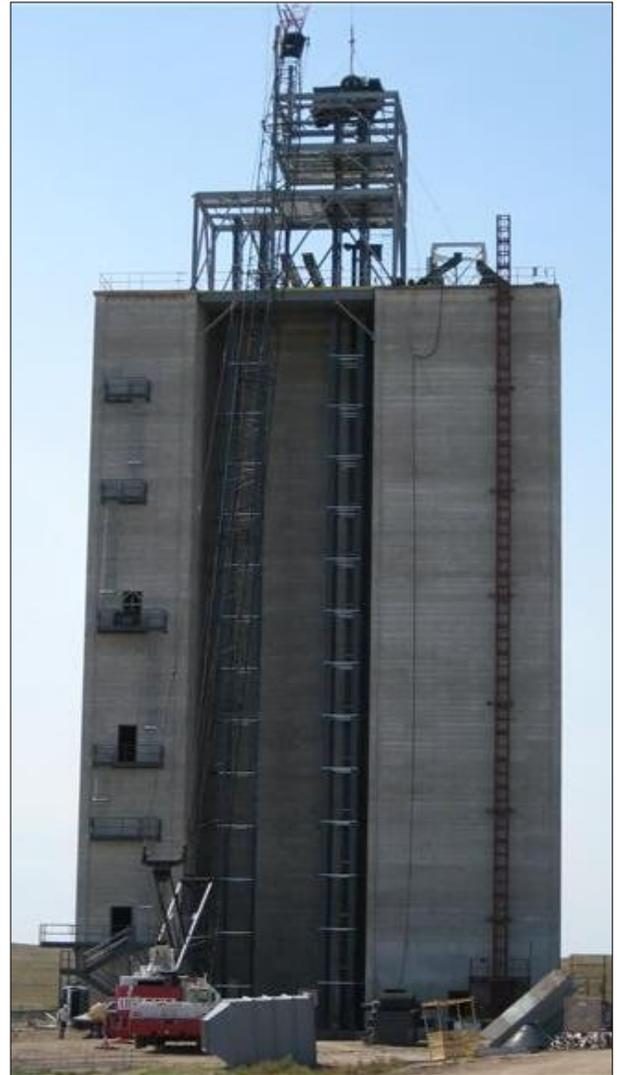
one of the piers. Together twelve load cells will weigh each truck. This scale is located directly south of the new office building. Two upper concrete decks will be poured over this and signal lights (the first for Westby), display panels for the weights, along with speakers and cameras will be installed. The cameras display the license plates of the trucks and will also verify all the wheels are on the scales.

The steel building over the truck dump is scheduled to be assembled beginning September 29th. According to Nancy Wassenaar, safety coordinator for Vigen Construction, "Most of the work left to be done is metal work including spouting, machinery, manlift shafts and a manlift. There are also two offices inside of the terminal to finish; one is for the rail loadout and the other is truck receiving."

To date 7,927 cubic yards of concrete have been poured with less than 200 yards to go. Wassenaar says, "We are definitely on the "downhill" side, but there is no definite finish date. Mother Nature plays a big part in how things progress."

TERMINAL PICTURES

Located below is a photo of the guys setting up the structural on the inside of the scale. A concrete deck will be poured over this. It takes the wonder out of what you are driving over when you get to a truck scale. The beams will actually be placed on the load cells. Each load cell sits on top of one of the piers. Together the twelve load cells will weigh your truck.



KROWEN



Funeral Services for Dolly Krowen will be conducted 10AM Friday at the Plentywood Lutheran Church with Pastor Ron Martin-Dent officiating. Burial will immediately follow at the Plentywood Memorial Cemetery. Fulkerson Funeral Home of Plentywood is in charge of arrangements. Dolly, 79, died Sunday morning September 21, 2008 at the Sheridan Memorial Hospital in Plentywood.

Dolly M. Krowen was born March 29, 1929 to Harry & Blanche (Crouse) Brightsman at the family farm north of Raymond. She was baptized and confirmed in the Trinity Lutheran Church. She was a dedicated member of the Ladies Auxiliary American Legion Post #58 of Plentywood. Dolly worked as a waitress in several different locations until settling in the Westby area after marrying Marlow Krowen on August 28, 1982.

She will be remembered as a redheaded beauty of a mom that always stood behind her family whether they were right or wrong. Her husband Marlow recalls that it took him 40 years to convince her to marry him. Dolly loved to sing, yodel and dance. Her grandchildren will give testimony that when grandma wanted to dance, there was no resisting her.

Dolly loved and was always most comfortable at her home on the farm especially during her illness. She loved to cook, can and garden. She had her grandchildren plant her last garden this year, all of which they were not sure what they were planting.

She was preceded in death by her parents; her son Larry Kelm; her son-in-law John Zuris and her sister June M. Kirchner.

Dolly is survived by her husband Marlow N. Krowen of Westby; her late son Larry Kelm's surviving wife Bev Johnson and their children Debbie Abar, Shari St. John, Brenda McNeil, Randy Kelm and Jason Kelm; her five children: Sharon (Bob) Hoeft of Michigan, her children Paul Turner, Ryan Turner and Katherine Hoeft; Eileen Zuris of Gt. Falls, her children Paula Kuebler and John Zuris; Freddie (Cindy) Kelm of Pasco, WA., his children Christopher Kelm, Jennifer Kelm; Lori (Wesley) Godijohn of Plentywood, her children Jesse Schoepper, Tammie Godijohn and Tina Godijohn; Randy Bell of Ashland, Ohio; his children Troy Bell, Cody Bell and Bailey Bell; along with 15 great grandchildren and one on the way.

BABYBOY

Born to Cote and Stacey Mangel of Billings a baby boy, Carson Edward, on September 22nd, 2008. Carson weighed 6 pounds 6 ounces and was 19 1/2 inches long.

Proud Grandparents are Alan and Carol Mangel of Westby and Roy and Conee Johns of Billings. Great-Grandparents include Artie Meyer and Frances Elm of Plentywood and Delores Mangel of Kalispell.

Carson joins his big sister Gracee in the family home.

THANK YOU

Thanks to Jody and Cindy for coming and helping me. Thanks, Cindy, for cleaning up the mess when I had my fall. Thanks to the Quick Responders: Susan, Kim and Lynden and the ambulance crew. I received the best care from Dr. Kirk and Dr. Hedges. The hospital staff and nurse's aids are wonderful. Thanks to Sharon and Alton while I was in Glasgow for my surgery. Thanks for all the phone calls, cards, flowers, and gifts. I continue to recuperate at a slow pace. It is nice to know I have so many friends. God Bless you All!!!
Annie Lagerquist

Upcoming Events

September

- 22nd Froshmore football vs. Poplar at Plentywood – 5:00 pm
- 23rd JH football at Fairview – 5:00 pm
Volleyball vs. Trinity Christian at Williston
JH - 5:00
V - 6:00
Van – 3:00
- 25th Volleyball vs. Ray at Wildrose
JH – 5:00
V - 6:00
Van – 3:00
- 26th Varsity football at Harlem – 7:00
- 27th Froshmore football at Scobey – 2:00 pm
JH football vs. Scobey at Plentywood 12:00 noon
- 28th LYO serves coffee hour

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

Lutheran Parish

September

- 22nd Bible Study - 7:30 PM
- 24th Immanuel Council Meeting - 7:00 PM
- 28th WORSHIP - Sweatshirt Sunday
SJ - 8:45 AM
I - 10:00 AM
SS - 10:00 AM
Confirmation - 11:00 AM
Coffee - LYO
- 29th Bible Study - 7:30 PM
- 30th Bible Study - Leader's Meeting - 7:00 PM

Al's Meats

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\$1.99/lb.
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Pork Whole or Half
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In town butchering available.



2008 WESTBY OPEN

September 28th

Plentywood Golf Course



2 Person Best Ball

Bring your
own Partner!

Tee off at 1:00

\$10.00 per Person



Proceeds donated to the Westby Community Center

Pizza following \$6.00/Person

Registration 12:45, Clubhouse Patio

For Further information contact:

Julie at: 385. 2585

Or

Carol at: 985. 2465

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"Live in the sunshine,
 swim the sea,
 drink the wild air..."

Ralph Waldo
 Emerson



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