The Westby Border News

January 14, 2013 Volume 8 Issue 153 1.50/copy

WDC CALLS MEETING TO INVESTIGATE FUTURE OF PRAIRIE KITCHEN

Westby has been without a café for nearly 6 months now and it has taken its toll on the community. When owner Suzi Ekness took employment elsewhere and was unable to sell the business, the

doors closed in August of 2012. Since that time, there have been a few nibbles, but no takers to re-open the Prairie Kitchen.

A community without a restaurant is like a home without a kitchen. One can make due, but the welcoming and warmth of gathering locals and passerby's is missing. In addition,

our senior's have lost their meals on wheels, the crews working in the area have limited meal options, and others from around the area have opted to head to surrounding communities for breakfast and lunch. Of course, while there, they pick up their groceries and other necessities which impacts other Westby businesses.

Because the Westby Development Corporation realizes what a hardship this presents the community, the WDC board has agreed to facilitate a -

meeting to gather interested persons with a common goal of bringing a restaurant back to the area. Whether this means forming a committee to investigate the options or gathering a group who is will-

ing to back the business and hire a manager or just means getting the word out that the business is for sale, the WDC is in hopes something positive will come out of the meeting.

But....what comes out of the meeting will be up to the people attending. The WDC's intent is to facilitate the meeting and hopefully get the ball rolling, but

has not the means nor manpower to take the project on themselves.

The meeting has been set for Monday, January 28th, 2013, 6:00PM at the Westby Community Center. Any and all with an interest in the future of the café are welcome and encouraged to attend.

NOTE: The meeting is scheduled prior to the Westby Centennial Meeting to be held at 7:00.



Randy & Restaurant 406. 765. 1661
Randy & Bonnie Matzke Owners

323 West First Avenue Plentywood, Montana

MONDAY - Chicken Strip Dinner w/ coleslaw & fries

TUESDAY - TACO TUESDAY - \$1.00 Tacos

We Serve Extra Lean Ground Beef Nite Specials WEDNESDAY - 8 oz. Sirloin -OR- Shrimp in a Basket w/ coleslaw & fries

THURSDAY - Chicken Wings

FRIDAY - Chicken Fried Steak or Walleye Dinner

DINING ROOM ONLY SATURDAY - 8 oz. Sirloin-\$10.95-OR- TO GO ORDERS ONLY-3 Hamburgers-\$9.99

GIFT CERTIFICATES AVAILABLE

Chicken to go (potatoes included) 2 pc – Barrel 200 pc

WHAT IS THE **FUTURE OF THE** WESTBY CAFÉ?

A meeting has been scheduled to start this discussion.

MONDAY, JANUARY 28TH 6:00PM WESTBY COMMUNITY CENTER

Any and all interested persons are welcome and encouraged to attend. The Westby Development Corporation will facilitate the meeting.

IMPORTANT

Time is running out.... Plans to be made, times set, tallies taken for the **2013 WESTBY CENTENNIAL** next meeting

Monday, JANUARY 28TH 7:00 PM Westby Community Center

All committees should be represented and able to give a progress report. A centennial timeline will be discussed.

Centennial dates:

July 12th, 13th, 14th, 2013

HELP WANTED

Immediate opening for secretary at Immanuel Lutheran Parish. This is a part time position with flexible hours. Duties include secretarial and support services for the Westby Lutheran Parish. For further information contact the church office at 385-2341. Immluth@nemont.net

Sheridan Electric Cooperative, Inc.

P.O. Box 227 6408 Highway 16 South Medicine Lake, MT 59247

Phone: 406-789-2231 406-789-2234 Fax:



THOMDER GIRL'S RATED MOMBER 4177 IM STATE

With little over a month until district tournament action, The MonDak Thunder girl's team is rated Number 1 in the Associated Press Montana high school Class C girls' basketball polls. MonDak Thunder has a 10-0 record with the

MONDAK

Three Westby senior girls, Kayla Rust, Makayla Westgard and Makenzie Westgard are on the Thunder squad. The girls are coached by Tony Holecek and Lexi Leininger.

The Thunder boys' bas-

girls' averaging just over 57 points a game. Their closest contest thus far was a ten point win over Culbertson. The Thunder volleyball team made their first ever trip to state this year and with many of the same girls now competing on the basketball court, they have their sites set for state Class C basketball competition, as well.

ketball team has also had a good season thus far. Their record stands at 8-2 with over half the year behind them. The boys have had a couple close games with a two point loss to Fairview and a one point win over Scobey. Brady Olson is the lone WHS senior. The boy's are coached by

Chad Solberg and Kelly Olson.

"We cling to our own point of view, as though everything depended on it. Yet our opinions have no permanence; like autumn and winter, they gradually pass away. "
-**Zhuangzi**

HOUSE FOR SALE IN PLENTYWOOD

Beautifully maintained, custom built home located on the Plentywood Golf Course. This 7, 459 sq ft home includes 4 bedrooms, 3 1/2 baths, formal and casual living space, main floor laundry room and hot tub/sauna and exercise room. Interested buyers may call 406-765-1355 or visit:



www.houseforsaleplentywoodmt.com



The Thunder continues to roll and it is awesome to observe. As the girls' enjoy their well deserved place at the top of the Class C polls and the boys add another notch to their belt in their most recent win over Froid/Lake, it is a source of pride for our community. Kudos to the powers that be, in both Westby and Grenora, for their leadership skills and the success they have achieved with the MonDak Thunder Co-op. It is obvious they have led by example and have the utmost respect for each other and what each community brings to the plate. It was a difficult decision for all to give up our identity as the Westby Rangers (and the Grenora Gophers), but having already gained state recognition as "the MonDak Thunder" because of the dedication, hard work, and success the students and coaches have shared in 6-man football, volleyball, and now girls' and boys' basketball, has proven it was the right decision. It is all summed up in our school's new motto- "Where Ranger Spirit becomes Thunder Pride!"

And, I just have to say, "Our kids are amazing!" and on all levels, not just the athletic arena. Immanuel Lutheran Churches' youth organization led services this past Sunday and it was every bit as much a winner as their toughest contest of the season. They brought an inspirational message and enthusiastic music with all the spirit and joy they could muster, but with the responsibility and respect the station deserves. Under the guidance and direction of Sue Meyer and other leaders this group (as others in years past) has blossomed and become such an integral part of our church. It has been amazing to witness their growth in this arena, as well. They are a very dedicated bunch of kids and, obviously, have bright futures ahead of them. January is a big birthday month for friends and family alike. My family would always begin and end January celebrating birthdays with Dad's falling on the 1st (Dad loved his birthday-"better than Christmas," he always saidJ) and Danny's on the $31^{\rm st}$.

Heather has joined in with a January 29th birthday so we have cause for celebration throughout. January 5th is a big day for several friends and this year turned out to be extra special. Eileen Overgard said, "I can't believe I had to wait until I was XX (I am not going to be the one to tell!) years old to have my best birthday ever-it was not a landmark birthday, but her kids, Darcee from Ontario, Canada, and Daryl, from Oklahoma, both drove home to surprise Eileen for her January 5th birthday. They enjoyed a couple great days together and Eileen could not have had a better birthday. Twenty thirteen is a monumental year for our town, but there are others for whom it will also be a monumental year. On January 5th, Keith Leininger happened to be the first of many from the Class of 1971 to turn 60 this year. He and Julie, along with Lynn and Shirlee, enjoyed a New Year's trip to Red Lodge with their kids and grandkids and made memories to look back on for many, many more birthdays to come. Last, but certainly not least, my good friend Myrn also has a birthday on January 5th. Now, generally

for birthdays we may spend hours scouring recipes or coming up with a menu, but we proved this day it is so not necessary. You can come up with one recipe at 9 o'clock in the morning, fill in with a couple others along the same theme, none of which you have tried before, I might add, not start cooking until 4o'clock and actually have dinner on the table by 7:30 (may have stretched that a little) and best of all, actually be pretty good. It was a good day as we laughed, prepped, and cooked together. I am going to share the recipes as we did enjoy them and each of them could be a meal in itself.

This is the recipe that started it all. Considering we started with a frozen pork loin at 4 o'clock, it is hard to believe we weren't toasting the birthday girl on January 6th!

Perfect for a crowd, these pork wraps are seasoned with Chinese five spice, a classic blend that combines fragrant star anise and spicy Szechuan peppercorns with the sweetness of cinnamon, cloves and fennel seeds. I had not used this spice for years and can't say that I remembered liking it as well as did. The meat has such great flavor making it very versatile. (Continues next page)

Page 4

Besides the lettuce wraps, consider it over fettuccine or adding stir fry vegetables for another meal. The recipe could easily be halved, too.

FIVE-SPICE PORK WRAPS

4 tsp. Chinese five spice

1 tbsp kosher salt

3/4 tsp freshly ground pepper

6 pounds boneless pork shoulder, cut into 10 large pieces (we used pork loin)

3 tbsp vegetable oil

2 yellow onions, diced

1 ½ tsp finely grated ginger

1 ½ tsp minced garlic

1/3 cup soy sauce

1/3 cup hoisin sauce, plus more for serving

2 Tbsp Sriracha chili sauce, plus more for serving

1 ½ cups chicken broth

Preheat an oven to 350°, in a small bowl combine the Chinese five spice, salt and pepper. Rub the mixture evenly on the pork. In a Dutch oven over medium-high heat, warm 2 Tbs. of the oil. Working in batches, brown the pork on all sides, 6 to 8 minutes per batch. Transfer to a large bowl. Reduce the heat to medium and warm the remaining 1 Tbs. oil. Add the yellow onions and cook, stirring occasionally, until softened, about 5 minutes. Add the ginger and garlic and cook, stirring frequently, for 1 minute. Add the soy sauce, the 1/3 cup hoisin sauce, the 2 Tbs. chili sauce and the broth and bring to a simmer. Return the pork to the pot. Cover the pot, transfer to the oven and bake, turning the pork occasionally, until it is forktender, about 2 3/4 hours.

Skim the fat off the sauce. Using tongs and a fork, pull the pork apart into large chunks. Serve with lettuce leaves, steamed rice, bean sprouts, green onions, cilantro, hoisin sauce and chili sauce. Serves 14.

Without planning to, our theme pointed towards Asian so I wanted to do a Thai soup. I like the heat of Thai food, the noodles and I love cilantro, which always appears to be the finishing touch. I called resident chef Chel, and put him on it, keeping in mind available ingredients. The first recipe had to go by the wayside as I was fresh out of lemongrass J. I happened to have everything in house (which explains my fetish for stockpiling anything and everything I may need to cook with) for recipe #2 except the cilantro, which seems to be the -

hardest thing to come by, of late, but we did manage to find some "fresh in a tube". We were not disappointed in the end results.

THAI CHICKEN SOUP

1 tbsp vegetable oil

1 onion, thinly sliced

2 cloves garlic, minced

2 tbsp green curry paste

6 cups chicken broth

1 - 15 ounce can coconut milk

1 tbsp fish sauce, plus more to taste

2 red bell peppers, thinly sliced

4 ounces thin rice noodles, broken into pieces

2 small b/s chicken breasts, 1 pound,, very thinly sliced crosswise

2 thsp fresh lime juice, plus more to taste 1 cup roughly chopped fresh cilantro.

Heat the oil in a large pot over med-hi hear. Add the onion and cook until softened and lightly browned, stirring occasionally, about 8 minutes. Add garlic and curry paste and cook, stirring, 1-2 minutes. Add the chicken broth, coconut milk and fish sauce; cover and bring to a boil. Add bell peppers, and noodles and simmer, uncovered, until the noodles are al dente, about 3 minutes, add chicken and simmer until just cooked through, about 3 more minutes. Stir in lime juice and cilantro. Add more fish sauce and lime juice to taste. Serves 4 (generous servings). We served it for first course and easily could serve 6, if not 8.

(Continues page 9)





Centennial Central

westbycentennial.yolasite.com

2013 Westby Centennial PO Box 61 Westby, Montana 59275

A NOTE FROM THE EDITOR:

I recently received this by mail and thought the history worthy of sharing. It is presented as written, although some areas have been condensed in the interest of available space. You will find the continuation of this article in future issues of *The Westby Border News*.

WESTBY BOYHOOD MEMORIES

By Raynard Huglen

At this writing, our parents are both gone. My sisters, the two oldest of the family, live in Minneapolis. They are Cordelia, a widow, and Irene, who both married pastors. My brother Erling, is a retired pastor and lives in Rosea, Minnesota. My youngest sister, Valborg, a retired teacher, and I, also a retired pastor, live in Newfolden, Minnesota.

Our family arrived in Westby on October 12, 1937, from Govan, Saskachewan, where we had lived for seven years. As we approached Westby, the lights of the town spread out before us in late -

afternoon as we topped the rise to the west on the old highway, excited us. After a brief stop at the house, which would be our new home, and one at Peter Miller's grocery store on Main Street, we drove to the farm home of Rasmus Aalund southwest of Ambrose to spend the night. The next day we came to Westby to stay being very happy with our fine large house, the old Lutheran Free Church parsonage in the southeast corner of town. The street to the east of it was the North Dakota line. (editor's note: I presume my present house) Father (Reverend R J Huglen) had accepted a call to serve the St John's, Oslo (Elkhorn Township) and Scandia Churches, all near Westby. He had also agreed to serve St Petri and Scandia Churches south of Grenora, and further promised to temporarily serve Writing Rock, Immanuel and Clear Lake (later Our Saviour's) of the Fortuna parish, which he did until the end of May, 1938. He had his hands full. One of the ministerial acts he performed in the Fortuna parish was to baptize the infant Marin Olav Savor who later served in the U S House of Representatives from Minnesota for many years.

October, 1937, was not a very good time to move into northeastern Montana I later learned. There has been almost no crop that year. Economic conditions were bad and the depression had been long and difficult. Fortunately, things began to gradually improve in 1938.

The following are things I remember from my three years of life in Westby. I was in fourth grade when we arrived. Our teacher that year was Miss Esther Larson of Golden Valley, North Dakota.

(Continues next page)

Als Maris

212 Main Street Westby, MT 385. 2349 Pork Whole or Half \$1.39/lb. Cut & Wrapped

In town butchering available.

All kinds of curing!

Check out our Extra Lean

Hamburger on sale all the time!

WESTBY BOYHOOD MEMORIES

By Raynard Huglen (Continued)

The superintendent was of course, Mr. G. F. Freisleben, known to everybody as "Prof". He had been there for 18 years by then and would stay that much longer. He was a highly respected man. My memories of him are all good. Before every home basketball game he would come into our room and announce the game, tell the name of the opponent, ticket prices, starting time, etc.

I had never been in a gymnasium or much less seen a basketball game before we came to Westby. We thought the gym a beautiful place with its one row of seats on each side, the balcony on the east and the stage on the south end. While we lived there a balcony was added on the west side. The first game I saw was one against Comertown and I thought it very exciting.

We did not get to go to all the games, but one I specifically remember was a Scobey win over the Rangers, 16-3. Westby scored one free throw in the first half and two in the second (I still have the score sheet for the game). While I didn't see it, a year or two before that, Plentywood beat Westby 19-4 in Plentywood. The late Raymond "Buddy" Bundt made two long shots for the Rangers. These were not poor Westby teams, they just weren't hitting very well those two nights.

Other memories include a fourth grade picnic a mile south of town along the "Blue Trail" by a small bridge which had served the old, old highway. At the time it was in a pasture.

In fifth grade, we boys were especially happy to learn our teacher would be the new coach, Mr. Elvin Reed of Outlook. He replaced Chuck Johnson. He was our first male teacher and I remember he drove a blue 1938 Ford coupe. He was our sixth grade teacher, as well, and my memories of those two school years are good. We all looked upon Mr. Reed as our friend. He married Ed Ferguson's daughter, Marjory.

One thing he initiated was basketball practice for boys beginning in fifth grade. At the end of our fifth grade year, Mr. Reed took us out by Ambrose for our year-end picnic and in sixth grade we had our picnic at Carroll Dam between Plentywood and Outlook. He also took us to his farm home in that area. The trip was made in the back end of his pick-up.

I remember one year our school participated in the county roundup in Plentywood. (Editor's note: apparently a county competition in all areas- academics, sports, arts.) It was a fun day.

In the wintertime, a community skating rink was provided off Main Street between Luther Hultgren's store and Elmer Dahl's shoe shop. During Christmas holidays, the boys set up a primitive hockey rink and had some spirited matches. On January 3rd, 1938, about the time we were through playing hockey, we heard the fire bell ring. Shortly, the fire equipment consisting of a small cart with a tank of chemicals on it and some hose pushed by a couple men, came north up the street. We soon realized the fire was in the hotel across the street where the post office is located now.

The fire had started in the basement of the hotel known as Planter's, but due to the smoke it was difficult to do anything without much water. I remember men and high school boys going up by ladder to the second story to save what they could. Some of the residents were away because of the holidays including teachers Esther Larsen and Harriet Roholt. I believe the men were able to get many things out of the first floor, but Westby lost its hotel that day and a large crowd watched it burn to the ground.

Two homes also burned during our stay in Westby. The Timbrel house on the west edge of town (I believe in the fall of 1937), along the old highway and, I believe on a Sunday morning in August of 1939, the Hub Wirtberger home on the north side burned down. Later, the Timbrels became our neighbors west of Main Street. The Wirtzbergers later moved a fine large house into town and we watched with interest as it was moved onto the waiting foundation.

ADVERTISEMENT FOR BIDS

Re-Roofing Project Westby School District #3

The Board of Trustees of the Westby School District #3, in Westby Montana, is receiving sealed bids for re-roofing designated areas of the school facilities roof. All bids should be sealed and marked "Westby Schools Re-Roof Bid" and bids must be received by 4:00 P.M. on Monday, February 11, 2012 at the office of the Superintendent. Bids will be opened publicly at the regular Board of Trustees meeting at 7:00 p.m. on the 11th of February, 2013 in the Westby School Conference Room.

As a requirement of the bid process, a walk-through for all interested contractors will take place between Monday, February 4, 2013 and Thursday, February **7, 2013** at the Westby School. Contractor representatives should schedule an appointment by contacting the Superintendent's office.

Bidding shall be open to contractors with a current Montana Contractor's Registration Number and seven years or more experience with specified roofing systems. Contractors shall comply with all fair labor practices and must meet the requirements of State and Federal Statues. Each bidder will be required to be properly licensed with the State of Montana.

Each bid shall be accompanied by bid security in an amount of no less than Ten Percent (10%) of the total amount of the bid. Acceptable forms of security are cash, cashier's check, certified check, bank money order, bank draft, bid bond, guaranty bond, or surety bond. Proof of liability coverage in the amount of no less than \$1,000,000 will be required. If awarded the contract, the bidder shall within **Ten (10) days** enter into formal contract. The bid security of those bidders whose bids are not accepted will be returned.

Successful bidders shall, upon signature of the contract, furnish an approved **Performance Bond** in the amount of **One Hundred Percent (100%)** of the contract. Acceptable forms of security are cash, cashier's check, certified check, bank money order, bank draft, bid bond, guaranty bond, or surety bond. The Board reserves the right to reject any or all bids.

Detailed specifications for the project can be obtained at the Westby School District Offices by contacting:

> Tony Holecek Westby School District #3 101 East 5th Avenue Westby, MT 59275 Phone: (406)385-2225

Fax: (406) 385-2430

Email: tholecek@westbyschool.k12.mt.us



Westby's Centennial is just around the corner! Don't worry if you haven't registered yet, there's still time. The Centennial Committee is urging everyone who has not registered yet to get their registration turned in, sooner rather than later! By registering early you're making it easier for the Centennial Committee to make necessary plans, plus that's one less thing you have to worry about! You can register online at:

http://westbycentennial.yolasite.com

A fun run/ walk is being organized by the centennial committee in conjunction with the 2013 WESTBY CENTENNIAL to be held on July 12th, 13th, and 14th, 2013. The exact date and time are yet to be determined. Sue and KIm Meyer are the coordinators. To register, please fill out the necessary information and return it with the registration fee.

WESTBY RUNNING STRONG 100 YEARS 1913-2013

| Age |
|--|
| Address |
| Phone Number |
| Cost \$20.00 if registered by May 1, 2013 \$25.00 after May 1st, 2013 |
| T-Shirt size circle one Youth: S M L Adult: S M L XL XXL XXXL (\$5.00) extra for XXL and XXXL) |

committee from accidents and liability. A

Forms may be mailed to:

Signature waiving the centennial

first response team will be on sight

Name

2013 Westby Centennial Attn: FUN RUN P O Box 61 Westby, MT 59275

CAHILL

On Dec. 25, 2012, the good Lord called one of his sweet angels home — Gladys Cahill, 93, residing at Autumn Care II. Gladys was born on Oct. 5, 1919, daughter of Edwin and Mimmie Dieseth of Westby, MT. She graduated from Westby High School in 1937.

April 18, 1941, she married Bernard Cahill. They were married 50 years; of this union they had three daughters, Audrey, Arlene (twins) and Karen. Gladys was preceded in death by mother, father, brother, sister, husband, two daughters Audrey and Arlene.

She is survived by daughter Karen (George), grandchildren Ray and Monica, great-grandchildren Amber and Dalton, and some nieces and nephews.

Cremation has taken place, no services planned at this time.

Arrangements are by Cremation & Funeral Gallery. Condolences may be sent to the family at www.cfgbillings.com through "Our Families."

"A lot of people like snow. I find it to be an unnecessary freezing of water."

Carl Reiner

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)

"This institution is a Equal Opportunity Provider, and Employer."

Call Brenda at 385, 2577



Your local source for:
Bulk Fuel, Gas & Oil
Fertilizer, Chemicals,
Feed & Salt
Custom Spraying & Fertilizing
Vet Supplies
Phone: 406-385-2472

Terminal Phone: 406-385-2630 Danny Moore

Westby Manager

For all your construction needs

DICKINSON ENTERPRISES

Rob Dickinson Building Contracting



New Homes Remodeling Bobcat Work Garages Decks

Landscaping

Licensed & Insured

FREE ESTIMATES

Basic Dimensional Lumber Available, call Rob at:

406-788-4913 WESTBY, MT

VAL'S RECIPE CORNER (continued)

This next recipe I cut out of the *Billings Paper* quite some time ago. I have always liked peanut sauce on satay's or in noodle salads so I was drawn to this pork recipe. Other than the plum sauce, the ingredients are pantry stables and with the popularity of Asian foods, many probably have this in their pantry, as well.

Steam some broccoli, red peppers, and or carrots; stir into cooked fettuccine and left over pork loin and peanut sauce for a great next day meal. We served this with rice and egg rolls alongside the lettuce wraps.

PORK LOIN WITH PEANUT SAUCE

3-3 ½ lbs boneless pork loin Marinade

½ cup brown sugar

½ cup soy sauce

½ cup lemon juice

Peanut sauce

1 cup dry roasted peanuts, pulverized 1 cup beef broth

½ cup plum sauce

Dash cayenne pepper

Marinate loin in Ziploc bag overnight (because of time restraints we only did a couple hours). Cook boneless pork loin over medium coals (indirect heat) until internal temp is 160 degrees or bake at 325 degrees abt 1-1 ½ hours or until 160 degrees. Cover with foil for 10-12 minutes. In medium saucepan, combine peanuts, beef broth, plum sauce, soy sauce and cayenne pepper. Heat until warm. Slice pork and serve with peanut sauce. WOW! We are only a couple weeks into January,

ENJOY for *Life is Good!*

Families 4 Heaven Satellite Services

Direct TV

Commercial and Residential Installs and Service

HughesNet Internet Service

Surf the web Fast Affordable Always On Secure



Available Now!

Call 385-2321 or Cell 385-7295

Westby Hardware & Service Station

but so far it has been a great one!



Valspar Paint Floor Covering Plumbing and Electrical Supplies



Tire repair, rotation, sales minor auto mechanics oil change

U-Haul Rentals NAPA & Car Quest order & pick-up

Store Hours: Monday-Thursday 8:00 AM-6:30 PM, Friday 8:00 AM-3:00 PM, Sunday 12:00 PM-4:00 PM, CLOSED Saturdays

Telephone 385-2321 or 385-7295

WESTBY NEEDS A WISH LIST

In October of 2012 Brent Moore and Dave Dixon, community planners with CTA, facilitated a meeting in Westby as part of a study for updating a growth policy for Sheridan County and its municipalities. They work closely with the Sheridan County Planning Board, a board created by the county commissioners in 1974. The purpose in creating this board was to encourage governing bodies in Sheridan County to improve the health, safety, convenience, and welfare of their citizens and to plan for the future development of their communities to the end that highway systems be carefully planned, community centers grow only with adequate highway, utility, health, educational and recreational facilities; the needs of agriculture, industry, and business be recognized in future growth; the growth of the community be commensurate with and promote the efficient and economical use of public funds.

The purpose of a growth policy is to inventory and analyze existing resources and facilities and to provide a basis for anticipating future needs and opportunities for, in our case, Westby and Sheridan County. The plan is also intended to provide advice, in the form of policies and recommendations, to public agencies and private groups within the county. The plan provides information and direction to the county's governing bodies so they can make decisions and achieve a better community environment than would occur by chance.

While Moore and Dixon continue to work with Sheridan County and Westby, in particular, on their growth policy, Moore has asked our citizens to come up with a "wish list" per say or areas of need as seen by the community. In prior discussions, areas such as: new fire hall, community center, improved water system, paved streets, sewer system, lot clean-up, city beautification/boulevards addressed, access to a Montana TV station, and additional land annexed in to city limits were a few desires brought forth for Westby, but obviously there are many more thoughts and ideas out there.

As was stated by the community planners at the October meeting, "A very important tool in achieving community goals is to be prepared. Have exact desires and needs stated with explicit plans. We observed this over and over again in North Dakota communities. Those who knew what they wanted and went after it, most often succeeded. "They went on to say when exact needs and desires are defined it is much easier to apply for grants, access oil impact monies or approach major companies for gifts.

CTA would like a "Top 10 Things Westby Needs" list compiled ASAP to be considered with this new growth policy. Anonymous, or not, lists may be made and dropped at the Community Center. Also, group and organization leaders are encouraged to ask their members to complete lists which will then be compiled and forwarded to Dixon and Moore. Make your voice be heard and be a part in planning and directing the future of Westby.



NELSEN

Eleanor Nelsen, 89, Kenmare, ND, passed away Saturday, December 29, 2012, in her daughter's home in Wahpeton, ND.

Eleanor Lucille Scott was born July 18, 1923, the daughter of Hans and Emma (Elm) Scott, near Norma, ND. She was baptized and confirmed at Zion Danske Lutheran Church, rural Norma, and attended a country school near the family farm through the eighth grade. She attended high school in Westby, Montana, graduating in 1941.

After high school, she lived on the farm with her parents. She was active in the Zion Luther League, taking part in the Christmas programs. She substitute taught at two country schools near Norma a couple of years. In 1963, the family moved to Kenmare, where she worked at the Kenmare Creamery as a butter wrapper for a time.

Eleanor married Gordon W. Nelsen in November of 1964. They made their home in Kenmare for a short time before moving to the farm just north of Norma. Eleanor was a farm wife and stay at home mom. They continued to reside on the farm until 1980, when they moved into Kenmare. Gordon passed away in September of 1990. Following her husband's death, Eleanor continued to reside in her home.

WELL WISHES

Doris Gundeson is in Minnesota with her daughter Sandi and will undergoing a full corneal transplant on Jan. 18.

Cards may be sent to her at:

12996 Ulm Ave.

Hutchinson, MN 55350

She loved plants, especially African Violets. While on the farm, she had over 40 violets and nearly as many gloxinias. She enjoyed gardening and puttering in her flowers. She also loved photography and embroidery, making many sets of dish towels for the Trinity Lutheran Church Bazaar. She loved history and traveling, so they took many day trips around North Dakota to visit historic sites. She was an avid reader and writer, always writing long letters to her family and friends.

She was a member of Trinity Lutheran Church and had been active in the WELCA group. She was an active member of the hospital guild and a member of the 39ers Homemakers Club.

Her loving family includes: daughter, Karen Nelsen, Wahpeton; cousins, Shirley (Gary) Nelsen, Williston, ND, Bob (Lorna) Lagerquist, Westby, MT, Elaine (Marlowe) Onstad, Westby, MT, Brian (Sandy) Elm, Westby, MT; sister-in-law, Lois Nelsen, Minot; brother-in-law, Kenneth Nelsen, Port Orchard, WA; and numerous nieces, nephews and second cousins.

Eleanor was preceded in death by her parents; husband, Gordon; brother-in-law, Loren Nelsen; sister-in-law, Shirley Nelsen; sister and brother-in-law, Marian and Oden Shaver; numerous aunts, uncles, and cousins; and her two special cats, Buster and Taz.

COMING SOON

An evening of fun learning about micro brews and wines.

What makes good ones, what food makes them even better, and how to enjoy them on what ever level you chose.

Watch for further details.



Sheridan Memorial CLINIC

Monday through Friday 9:00 - 12:00 1:30 - 4:30

(406) 765.37*18*



Westby Border News P.O. Box 36 Westby, MT 59275

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 \$30.00/year. Mail your check made payable to:

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

Advertising Rates

Personal Ads—\$5.00 for all ads up to 2 inches, and \$1.00 extra per each additional inch Business Ads1/4 page—\$10.00

1/2 page—\$15.00 Full page—\$25.00

http://www.wbn.yolasite.com

Letters to the editor are welcome but must be signed.