

1705

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Effective 12/17/12

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1760

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1780

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1840

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2010

Legal and Public Notices

12+28

**NOTICE OF SOLID WASTE APPLICATION AND RECOMMENDATION**

By The Department of Environment and Natural Resources

The South Dakota Department of Environment and Natural Resources (DENR) has received a permit renewal application from the city of Yankton to continue operation of a Type IIA combination solid waste transfer station facility located within the northwestern city limits. The legal description is the S. SW of Section 1, T93N, R56W, Yankton County. The total acreage of the site is 51.00 acres. The facility will serve the city of Yankton and the surrounding area. The permit renewal will be granted for a period of five years as provided for under South Dakota Codified Law (SDCL) 34A-6-1.16.

DENR has reviewed the application and information submitted, has reached a tentative decision and recommends to the Board of Minerals and Environment (board) that the permit be reissued to the applicant to continue operation of the solid waste facility.

The recommendation for renewal of this permit is subject to the applicant's compliance with the Administrative Rules of South Dakota (ARSD) 74:27 and a total of 40 permit conditions. The permit conditions include general requirements (10 conditions), design and construction requirements (6 conditions), operating requirements (14 conditions), recordkeeping and reporting (2 conditions), closure requirements (7 conditions), and financial assurance (1 condition) as have been determined to be necessary to ensure the facility complies with the environmental laws of this state.

In accordance with SDCL 34A-6-1.14, DENR's recommendation for approval will become the final decision of the permit application and this permit will be reissued 30 days after publication of this notice. A person adversely affected or having an interest adversely affected by the DENR's recommendation for approval may petition the board for a contested case hearing. The petition must comply with the requirements of ARSD 74:09:01:01. If a petition for such a hearing is not filed within 30 days of this publication date, a permit will be formally and finally granted at that time.

A copy of all recommended terms and conditions are available from DENR and may be obtained upon request from: South Dakota Department of Environment and Natural Resources, Waste Management Program, 523 East Capitol Avenue, Pierre, South Dakota 57501-3182, Attn.: Don Rosowitz, telephone (605) 773-3153.

/s/:

Steven M. Pirner, Secretary  
Department of Environment and Natural Resources

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THE CLASSIFIEDS THAT CLICK

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# Lucky Little Bites: Traditional New Year's Dishes Transform Into Fortune-Packed Appetizers

BY JUDY HEVRDEJS, BILL DALEY AND JOE GRAY

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## SOBA SUSHI ROLLS

"Long noodles are associated with long life and good health," says Hiroko Shimbo, author of "Hiroko's American Kitchen" (Andrews McMeel, \$24.99). Here she turns soba noodles into sushi rolls. Pair with your favorite cold dipping sauce.

Slice 1 medium mango, half an avocado and 1 peeled Kirby or pickling cucumber into 1/2-by-3 1/2-inch sticks. Slice 3 ounces smoked salmon into 1-inch-wide strips.

Divide 9 ounces soba noodles into 4 portions; bind one end of each together with a rubber band. Cook the noodles in a large pot of boiling water per package instructions. Drain; leave rubber bands on. Rinse noodles well under cold water; drain. Pat dry with a paper towel.

Lay a bamboo sushi rolling mat on your work surface; ready 4 sheets nori seaweed. Position 1 nori sheet on the mat with one

edge flush with the mat edge nearest you. Place 1 bundle cooked noodles at the nori's near edge, with the tied end protruding from the right side. Cut off the tied end; discard. Spread the noodles to cover two-thirds of the nori sheet, leaving the top exposed.

Place 2 avocado sticks, 3 each of the mango and cucumber sticks, and one-quarter of the salmon across the edge nearest you. Roll nori tightly around noodles. Make three more rolls; cut each into 8 pieces.

Makes: 32 pieces

## ZESTY BLACK-EYED PEA SALSA

The Southern tradition of eating black-eyed peas — or any field peas for that matter — for good luck often shows up in the pea-and-rice hoppin' John. Here the legumes become a salsa-styled appetizer from Sheri Castle's "The New Southern Garden Cookbook." Serve with tortilla chips, or with saltines as they do in Texas, where it's sometimes called Texas caviar.

Place 2 cups frozen black-



BILL HOGAN/CHICAGO TRIBUNE/MCT  
Traditional New Year's dishes transform into fortune-packed appetizers.

eyed peas in a large saucepan. Add cold water to cover by 2 inches and a pinch of salt; heat to a boil. Skim off foam, reduce heat and simmer until tender, about 25 minutes. Drain; transfer to a mixing bowl. (You may also use canned black-eyed peas,

drained and rinsed.)

Stir in 1/4 cup each red wine vinegar and vegetable oil, 1/2 teaspoon Worcestershire sauce, 1/4 teaspoon hot sauce, 1 teaspoon kosher salt and 1/2 teaspoon each ground black pepper and ground cumin; let beans cool to room temperature, stirring occasionally.

Stir in 1/2 cup fire-roasted diced tomatoes, drained; 1/2 cup corn kernels; 1/2 cup diced red bell pepper; 1/4 cup finely chopped onion; 1/4 cup finely chopped flat-leaf parsley; 1 to 2 pickled or fresh jalapenos, finely chopped; and 2 tablespoons chopped fresh or canned mild green chilies. Cover; refrigerate at least 4 hours or overnight. To serve, stir well and check seasoning.

Makes: 2 cups

## MINI CHARD AND CHORIZO TARTS

Greens for New Year's mean wealth in several cultures, including the South, while pork symbolizes progress or wealth and prosperity throughout much of Europe and in Cuba. These mini

tarts combine those ingredients.

Remove the stems from 1 bunch chard, saving the stems for another use. Chop the leaves coarsely; wilt in a large stock pot with a little water until soft. Drain; allow to cool. Wring out as much liquid as possible with your hands. Place chard in a bowl; add 1/2 pound ricotta, 1/4 teaspoon salt, 4 lightly beaten eggs, 1 link Mexican chorizo sausage (cooked, casing removed, crumbled), 1 clove garlic, minced and sauteed, 1/2 cup finely chopped sauteed onions.

Roll out savory dough for two 9-inch pies (or use frozen, prepared dough, thawed) on a lightly floured surface. Cut into circles wide enough to tuck into individual 2-inch tartlet pans or small muffin tin cups. Tuck crust into pans or muffin tin. Fill with chard mixture. (You may have some mixture leftover.) Top each with a small slice of red bell pepper. Bake at 350 degrees until filling is set and crusts are golden brown, 30 minutes.

Makes: About 24 tartlets

www.norhtownusa.com

Happy New Year!

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Wed: 8am - 6pm

Thurs: 8am - 8pm

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Prices do not include \$99 Documentation Fee. \*After all rebates including but not limited to Trade Assistance, maximum Private Offer rebate, GM Card Redemption Allowance, and Business Choice. (1) GM Card maximum Redemption Allowance. Actual earnings vary depending on card. (2) Must trade in a 1999 or newer passenger vehicle. (3) Must provide qualifying documentation of business ownership at time of delivery. See dealer for details. (4) Must qualify for Private Offer and have verifiable documentation. Private Offers are not stackable. Private Offers include In Market Mailer (up to \$2,000), Competitive Lease (up to \$2,000 on select vehicles), Cadillac Competitive Luxury Lessee Conquest (\$2,000), Buick Conquest (up to \$2,000), USAA (\$750), Farm Bureau (\$500), NABH (\$500), AGC (\$500), ABC (\$500), and Customer Appreciation (\$500). +\$9 month/10,000 mile lease. \$2,000 down plus 1st payment due at signing. CB Score 800+ WAC.