

Grants Available For Financial Literacy

The Credit Union Foundation of the Dakotas (NCUF Partner) has grants available to community or ganizations and credit unions affiliated with The Credit Union Association of the Dakotas.

The Credit Union Foundation of the Dakotas is funded by participating North and South Dakota Credit Unions. It funds projects in the areas of access to financial services. financial education, savings and asset accumulation, and small credit union development. Those interested in applying must meet the following criteria:

• Be an affiliated North and South Dakota Credit Union or a community organization. Non-Credit Union organizations may apply for grant funding, but must partner with a North or South Dakota credit union and be able to clearly demonstrate how the project will impact Credit Unions and their members

• Funds may be used for the following purposes: —— Education of credit union employees and vol-

unteers; - Public education

initiatives related to consumer finance;

- Projects and programs that support new, small or community development credit unions:

- Enhancement to League/Association projects funded by other sources that are consistent with the Foundation's mission and purposes;

Programs or projects that extend credit union services to the full range of membership, with emphasis on the unserved, underserved or "low-income" consumers;

- Affordable housing projects;

Disaster relief; – Partnerships that provide services or carry out projects consistent with the Foundation's mission and purposes; and - Other purposes consistent with the Foun-

dation's 501(c) (3) mission and purpose. Solicit endorsement

and/or funding from at

least one local credit union or credit union related supporter.

• Be able to leverage funds from other community, philanthropic, government or other sources to maximize benefit and ensure sustainability at the conclusion of funding from this grant.

• Obtain letters confirming in kind support or funding commitments from partners both within and outside the credit union movement.

· Have tangible, achievable goals and objectives.

The Credit Union Foundation of the Dakotas Grant Committee will consider grant proposals throughout the year. Interested parties should submit applications by Tuesday, Dec. 31, 2013, completed grant applications must include:

• An organization description, legal name, address, primary purpose and history.

• The organization's letter from the IRS stating that it is tax -exempt under Section 501 (c) (3) or Section 501(c)(6) and not a private foundation under Section 509(a).

 Most recent audited financial statement and complete copy of a recent form 990 federal tax return.

• Current organization and project budget and proposed budgets for 2013.

· Leadership information (board and staff)

• List of other funding sources for the organization, including letters of in kind support/funding commitments.

Organizations obtaining funds will be required to file a grant report. This report should include a summary of the project or event, and how the funds were used.

Interested organizations can obtain a grant application by contacting Amy Jo Johnson at amyjoj@hotmail.com or downloaded from the Credit Union Foundation of the Dakotas website page: http://www.cuad.coop/Education/CreditUnionFoundation.aspx.

YHS C Line Menu

Sacred Heart Schools

The Center/Yankton

Monday — Chicken Parmesan

Thursday – Liver & Onions Friday – Tater Tot Casserole

Tuesday - Swiss Steak

Wednesday - N/A

Monday - N/A

Tuesday - N/A

Monday — N/A Tuesday — N/A

Thursday — N/A Friday — N/A

Wednesday - N/A

Wednesday — N/A Thursday — N/A Friday — N/A

New Weatherstripping May Help

BY TOM AND RAY MAGLIOZZI King Features Syndicate, Inc.

Dear Tom and Ray:

The rear window of my 2000 Ford F-150 leaks from the top. Can I just have the seal/molding replaced, or should I have the whole window redone? And if so, can I use a window I find at the junkyard? — Deb TOM: Well, if you want the cheap so-

lution, Deb, get one of those sailor's rain hats, with the flap that goes down the back of your neck. That'll at least keep the rain from running down your shirt and into your shorts.

RAY: But a better solution would be to replace the weatherstripping. Unless the glass is cracked, there shouldn't be any need to replace the window itself.

TOM: But to replace the weatherstripping, the window has to be removed. So you just need to go to a mechanic or an auto-glass shop and tell them you want the window reinstalled



Tom and Ray Magliozzi

with new weatherstripping. **RAY**: They'll pop it out, replace the old, dried-out, cracked weatherstripping with fresh new stuff, and put your window back in. If you're right, and that's where the water is coming from, that should take care of it.

TOM: And you definitely want new weatherstripping. It's fine to get rear-

window glass at a junkyard if you ever need it, but there's no reason to buy old weatherstripping.

RAY: And besides, when you're driving a 13-year-old truck, you really can't risk parking at a junkyard. It's just too easy for your truck to be mistaken for fresh "inventory."

Auto repairs can be costly! Save money by ordering Tom and Ray's pam-phlet "Ten Ways You May Be Ruining Your Car Without Even Knowing It!" Send \$4.75 (check or money order) to Ruin, P.O. Box 536475, Orlando, FL 32853-6475.

Get more Click and Clack in their new book, "Ask Click and Clack: Answers from Car Talk." Got a question about cars? Write to Click and Clack in care of this newspaper, or email them by visiting the Car Talk website at www.cartalk.com.

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Santa's Workshop Comes To Beadle



The Beadle Elementary PTA hosted Santa's Workshop on Dec. 12th. Families were invited to spend a night at Beadle School for supper, crafts, a cupcake walk and community building. The event was organized by Robin Wagner and the Beadle PTA. Thank you to the volunteers from Beadle School, Mount Marty College and the Retired Senior Volunteer Program that helped at the different crafts and tables.

Remember Food Safety At Holiday Gatherings

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PIERRE — Remember

ication but some need fluids poultry and stuffing.

Don't prepare food for

Menus listed below are for the week of Dec. 23, 2013. Menus are subject to change without notice. All meals are served with mill

Yankton Elementary Schools
Monday — N/A
Tuesday — N/A
Wednesday — N/A
Thursday – N/A
Friday – N/A

Yankton Middle School

Monday - N/A Tuesday - N/A Wednesday – N/A Thursday – N/A Friday – N/A

YHS A Line Menu

Monday - N/A Tuesday - N/A Wednesday — N/A Thursday — N/A Friday - N/A

YHS B Line Menu

- Monday N/A Tuesday N/A Wednesday - N/A Thursday – N/A Friday - N/A
- **Tabor Senior Citizens Center** Monday — N/A Tuesday — BBQ On A Bun Wednesday — N/A Thursday — Meatloaf Friday — N/A

food safety to prevent foodborne illness and make sure holiday gatherings don't turn merriment to misery, says a

state health official. "Without proper food safety practices holiday parties and gatherings can result in food-borne illness,' said Bill Chalcraft, health protection administrator for the South Dakota Department of Health. "To prevent food-borne illness, it's important to wash your hands thoroughly, cook and store foods at proper temperatures, and avoid preparing food when you're sick."

Chalcraft noted there has already been one Christmas party outbreak reported this season that sickened more than 50 people.

Food-borne illness symptoms can include mild or severe diarrhea, fever, vomiting and abdominal pain. Most people recover on their own without med-

to prevent dehydration. The federal Centers for Disease Control and Prevention estimates that each year food-borne illness sickens roughly one in six Ameri-

cans, or 48 million people,

128,000 are hospitalized and 3,000 die. Through the end of November in South Dakota. nearly 500 cases of the foodborne illnesses Salmonella (172), Campylybacter (283) ànd É. coli (41) had been réported for the year. Chalcraft recommends

the following safety tips for preparing holiday foods: • Clean. Wash hands, cutting boards, utensils and

countertops. • Separate. Keep raw meat and poultry separate from ready-to-eat foods.

 Cook. Cook foods to a safe temperature, using a food thermometer to check -145°F for whole meats, 160°F for ground meats, 165°F for

• Chill. Keep your refrigerator below 40°F, and refrigsafety, check

erate leftovers right away. • When cooking large batches of food ahead of time, make sure to cool them quickly and reheat properly.

• Don't lick the bowl if raw eggs are in the batter and don't use raw eggs in your eggnog.



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Mr. & Mrs. Rodger Rueb Mr. and Mrs. Rodger and Carol (Hejna) Rueb will celebrate their 50th wedding anniversary on December 29, 2013, with an pen house from 2 to 6 p.m at the Elk's Lodge at 504 W. 27 Street, Yankton, SD Rodger Rueb and Carol Hejna were married on December 26, 1963, in Tabor, SD. They have four children, 12 grandchildren and one great-grandchild.







presence at an open house and dance in honor of Ken & Elaine, who were married 50 years ago on December 30, 1963.

This celebration will take place on Tuesday, December 31, 2013, at 7:30 p.m. at the Lesterville Community Center in Lesterville, SD. No gifts please.

If you are unable to attend, please honor the couple by mailing them a card. Greetings may be sent to 29750 430th Ave., Lesterville, SD 57040.

others if you're sick. To learn more about food

http://www.foodsafety.gov/k

eep/basics/ or see the FDA

site, www.fda.gov/ForCon-

cm092815.htm/, for more

days.

sumers/ConsumerUpdates/u

food safety tips for the holi-