## the region

### **Country Music Jamboree At Yankton VFW**

The South Dakota Country Music Hall of Fame will host a country music jamboree at Yankton VFW Post 791, located at 209 Cedar St., on Sunday, Feb. 19, running from 1-5 p.m.

There will be no cover charge. All musicians and fans are welcome.

For more information, contact Wini Iverson at 605-310-2441 or the VFW at 665-3562.

### JRWDD Board To Hold Special Meeting Mon.

HURON - The James River Water Development District Board of Directors will be holding a special meeting at 9 a.m. Monday, Feb, 20, at the District Office, 251 Fourth Street SW in Huron.

tems on the agenda are: 1. Discussion regarding Senate Bill 160:

2 Personnel

### Yankton Evening MOPS Group To Meet Tues.

The Yankton Evening MOPS Group will be holding its monthly meeting at Riverview Park Reformed Church 1700 Burleigh Street at 6:15 p.m Tuesday, Feb. 21.

If you are a mom of a child not yet in kindergarten and are look-ing for a new place to make friends and find resources and support, you are invited to learn more about our group. There will be food and fellowship for all. Childcare is provided.

### St. Paul's In Vermillion To Host Pancake Supper

VERMILLION - St. Paul's Episcopal Church, 10 Linden St., Vermillion, will host a Shrove Tuesday Pancake Supper on Tuesday, Feb. 21, running from 5-7 p.m.

A free-will offering will be asked. For more information, contact Stanley May at 605-670-6736 or smay@usd.edu.

### Author And Motivational Speaker Set For MMC

Mount Marty College will be host to Jeff Beals on Friday, Feb. 24, as he presents his motivational and energetic program from 11:50 a.m.-12:55 p.m. in the Roncalli South Dining Room. The event is free and open to MMC students and the general public.

Beals is the award-winning author of "Self Marketing Power: Branding Yourself as a Business of One." His uniquely diverse career makes him the ideal person to reveal and explain the secrets of personal promotion as well as other marketing, branding and sales topics. His presentation outlines the tools to help build a personal brand while striking a healthy balance between healthy promotion and egotistical boasting.

Beals comes to Mount Marty College from Omaha, Neb., where he has experience as a commercial real estate executive, radio talk show host, newspaper columnist and adjunct professor for the University of Nebraska. As a result of these many professions, Beals understands how to synthesize wide-ranging experiences into one very successful career.

The seminar is ideal for anyone interested in getting the most out of individual experiences and applying them to life. The overall goal of the presentation is to arm attendees with the skills to market themselves as the best in the applicant pool and learn how to go about getting that dream job.

For more information, contact the Mount Marty College Career Center at (605) 668-1363.

### Annual Sertoma Stagette Set For Feb. 24

The annual Sertoma Stagette will be held at 6 p.m. Friday, Feb. 24, at the Hillcrest Golf and Country Club.

This event has been moved to a Friday so more folks can attend. There will be plenty of food, entertainment, and a cash drawing. The drawing will include a \$1,000 winner. Second place is \$500,

third place is \$350, fourth place \$200, and fifth place is \$100. All money raised from this event will stay in the community to fund youth activities.

### Nominations Sought For Riverboat Days

The Riverboat Days Board of Directors is now seeking nominations for Captain and Belle for the 2012 Riverboat Days festival in Yankton.

All nominations need to be sent to PO Box 483 or emailed to ofce@riverboatdays.com

Press&Dakotan

## **MEAT THE BEADLES**



KELLY HERTZ/P&D

Beadle Elementary School fifth grader Paxton Heinz experiences what it's like to eat a hamburger lunch while dealing with cataracts Friday when members of Beadle's student council had lunch at The Center in Yankton. The lunch was set up to show the students what eating was like for some elderly residents who rely on the Meals on Wheels program. Beadle School will raise funds for the program next month as part of the annual March for Meals benefit drive by The Center.

### Yankton Federal Prison Camp Community **Relations Board Adds Two New Members**

The Community Relations Board of the Yankton Federal Prison Camp welcomed two new members at the January and February meetings.

The board - which consists of 10 community members, representatives from the City Commission, Police Department and Yankton College - has selected Dr. Joseph N. Benoit and Joni Pier to fill unexpired terms with an option to run for office again at the next scheduled election.

Dr. Benoit is the newly inaugurated President of Mount Marty College. Pier has been a resident of Yankton for more than 20 years and is employed by the U.S. Army Corps of Engineers.

The board, which meets monthly, has responsibilities which include becoming informed about policies, programs and conditions at the camp, as well as encouraging community interest and involvement.

# **Extension Offers Safe** Food Handling Tips

BROOKINGS - Foodborne illness or food poisoning is an everpresent threat to South Dakotan's public health. The Centers for Disease Control estimates each year roughly 1 in 6 Americans get sick with a foodborne illness. In South Dakota this extrapolates to 136,000 South Dakotans.

"Preparing large quantities of food with equipment and facilities intended for a family kitchen certainly has its challenges. It all comes down to time and temperature relationships," said Joan Hegerfeld-Baker, Extension Food Safety Specialist at South Dakota State University.

To prepare food safely, Hegerfeld-Baker says it's important to know the safe food handling practices and have the right equipment to accomplish the following: · Cook food to the correct tem-

perature

• Cool food quickly.

• Reheat food to the correct

temperature within one hour. • Hold hot food hot and cold food cold.

• To take the guess-work out of cooking, use a meat thermometer.

"A meat thermometer is the only way to truly know that food containing meat, fish or poultry is not under or overcooked," said Hegerfeld-Baker.

For exact temperatures, Hegerfeld-Baker recommends utilizing the South Dakota Food Service Code for Minimal Internal Cooking Temperatures, which can be found in her online article at iGrow.org.

Some microorganisms, such as Clostridium perfringens and Bacillus cereus are capable of surviving cooking temperatures by forming a spore (a protective state for some bacteria). These two bugs are often associated with foods that are difficult to cool down, reheat adequately, and maintain hot or cold holding temperature. When all the conditions are right, these bugs can proliferate and lead to a

foodborne illness outbreak. Clostridium perfringens is com-

monly referred to as the cafeteria bug — associated with thick foods that may be prepared in large quantities making it difficult to maintain the right temperatures. Examples are gravies, stews, thick soups or barbeques. While Bacillus cereus is often associated with rice that is being served on a steam table.

3

"Spore formers" are kept under control as long as the food is kept out of the temperature danger zone: 40°F to 140°F. There are several temperature and time relationships that will keep a "spore former" from reproducing:

• Cool quickly: 140°F to 70°F within 2 hours and down to 40°F within an additional 4 hours.

 Hold hot food at 140°F or higher and cold food 40°F or lower. • Reheating slowly — spores

that survived cooking can start to grow if reheated very slowly.

SDSU Extension has several publications addressing the safe preparation of food when preparing and serving in large quantities. Two publications that are very popular among organizations that occasionally serve a crowd include:

• "Serving Safe Barbeques for a Crowd"

• "Preparing Turkey for a Crowd: Plan Ahead"

These publications, which can be found at http://igrow.org/healthy-families/foods-and-nutrition/, provide practical information for preparing food for large groups ahead of time and monitoring the critical safe food handling practices to reduce the risk of a food borne illness outbreak.

To learn more, visit iGrow.org or contact a specialist by calling AnswerLine at 1-888-393-6336. AnswerLine provides access to services in additional specialty areas of family and consumer sciences.

### **OBITUARIES**

### Samuel Greger

WAGNER — Funeral services for Samuel A. Greger, Sr., 70 of Wagner, will be 11:00 a.m. Monday, February 20,

2012 at the United Methodist Church in Wagner, with burial in the ZCBJ Cemetery, rural Wagner.

Visitation will be 10 a.m. to 3

p.m. Sunday, February 19th at Crosby-Jaeger

Terry and wife Sally of Ft. Myers, FL; one sister, Dorothy Florey and husband Jack of Sparks, NV; and nieces, nephews, relatives

Sam was preceded in death by his parent; sister Shirley Greger and two brothers: Donald and Ronald.

February 18, 2012

SIOUX CITY, Iowa - Garell O. Saugstad, 68, departed from this tend special thanks to the staff at Touchstone Living Center and to the staff of Hospice of Siouxland for their kindness and compassionate care.

Yankton Press & Dakotan February 18, 2012

### **Deborah Thornton**

SIOUX FALLS — Deborah Anne Thornton, 37, of Sioux Falls died Wednesday, Feb. 15, 2012.

An all-night wake started Friday at at the YST Community Gym, Wagner. Funeral services

the gym. Burial is in the Holy Fellowship Episcopal Cemetery in Greenwood.

Crosby-Jaeger Funeral Home, Wagner, is in charge of arrange ments.

### John Sealey

MECKLING - John "Joe" Sealey, 61, of Meckling died Friday, Feb. 17, 2012, at his residence.

Funeral arrangements are pending with Kober Funeral Home, Vermillion.

Greger

and friends.

Yankton Press & Dakotan

### Garell Saugstad

ON THE WEB: www.yankton.net NEWS DEPARTMENT: news@yankton.net

Saturday, 2.18.12

The 2012 Riverboat Days will be held Aug. 17-19.

### Workshop For New Entrepreneurs Planned

HARTINGTON, Neb. — Those interested in starting a business in Nebraska are encouraged to register for a one-day workshop in Hartington.

Sponsored by Northeast Community College, the Hartington Community Development Corp., and SCORE, this workshop, "How To Start and Grow Your Business," will meet Saturday, Feb. 25, running from 9 a.m.-4 p.m. at the Hartington Public Library, 106 South Broadway. There is a fee for this workshop, which includes a light lunch, handouts and a non-credit certificate of completion from Northeast.

Participants in this workshop will study the legal aspects of starting and running a business, choosing the type of ownership, protecting the business, and complying with permits. Planning a marketing strategy, advertising and sales promotion techniques, promotional assistance and information, and public relations will also be reviewed in the morning.

The afternoon will involve discussion on financing the business. Sources of financing, preparing for the banker, available loans and grants, the IRS and business management, and managing credit and collections will also be reviewed.

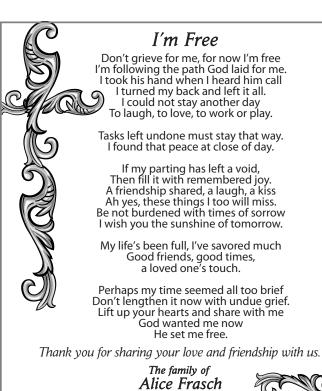
For more information, call (402) 844-7235. To register, call Carla Becker at Hartington Development Corp., (402) 254-6357.

### The Center To Host Penny Bingo Wednesday

The Center, 900 Whiting Drive in Yankton, will host a Penny Bingo event at 1 p.m. on Wednesday, Feb. 22. This event is open to all ages.

There is an admission fee.

For more information, contact Tammy Matuska at 605-665-4685 or director@thecenteryankton.org.



neral Home in Wagner.

Samuel Adam Greger, Sr., son of Lester and Blanche (McElroy) Greger, was born October 21, 1941 in Wagner. He died unexpectedly Thursday, February 16, 2012 at his home in Wagner. Sam attained the age of 70 years, three months and 27 days.

Sam attended school in Wagner and earned his G.E.D. He married Shirley Kreeger on April 11, 1968 at Tyndall. Two sons were born to their union.

Sam worked for the boiler makers in Pierre. Later he and his brother John had a trucking business. Most of Sam's life, he worked for the City of Wagner as the maintenance supervisor. He made clocks and other woodwork in his spare time. Sam loved to fish and hunt until his health kept him from that enjoyment.

Thankful for having shared his life are his ex-wife, Shirley of Wagner; his sons: Richard and fiance' Michelle Sejnoha and Samuel, Jr.; three grandchildren; three brothers: Jack "Honey Boy" and wife Donna and John and wife Lynette, all of Wagner; and

IN

Yankton Mall

Norbert B. Bogner

10:30 AM, Saturday

life on Monday, February 13th at Touchstone Living Center.

A memorial service will be held at a later date in Yankton, and he will be laid to rest with his late twin brother, Errol, at Mount Emblem Cemetery in Elmhurst, Illinois.

Arrangements are under the direction of Waterbury Funeral Service. Please contact Waterbury Funeral for service details. (712) 943-7100.

Garell was born in Yankton, South Dakota and lived in Florida for many years before eventually settling in Sioux City. He served in The United States Army Medical Corps from 1966-1968

He is survived by his father, Earl M. Saugstad of Yankton, South Dakota; his children, daughter Laura and her husband Bill of Olathe, Kansas; daughter, Lisa and her husband Gary of Seven Fields, Pennsylvania; son, Tim of Denver, Colorado; and daughter Katie and her husband Eric of Denver, Colorado. He is also survived by his five grandchildren, Cortney, Austin, Ben, Theo, and Sullivan.

Garell's family wishes to ex-

Edna Juran

10:00 AM, Monday

ressions

Eye Exams Available

605-665-6181



Not valid with any other special. See store for complete details.

Coupon must be presented at time of purchase. Offer expires 3/03/12

REMEMBRANCE

#### are 11 a.m. today (Saturday)

Our promise and pledge We have a commitment to keep with this community. Our promise of sensitivity, compassion and respect. Those are the guiding principles that we practice every day. For funeral arrangements that are fitting in every way, right down to the smallest detail.



665-9679 · 1-800-495-9679 · www.opsahlkostelfuneralhome.com