2010 **Legal and Public**

Pursuant to SDCL 46-2A-2, the Chief Engineer recommends AP-PROVAL of Application Nos. 7464-3 and 7465-3 because 1) unappropriated water is available, 2) existing rights will not be unlawfully impaired, 3) it is a beneficial use of water, and 4) it is in the public interest. In accordance with SDCL 46-2A-23, the Chief Engineer will act on these applications, as recommended, unless a petition is filed opposing the applications or the applicant files a petition contesting the Chief Engineer's recommendations. If a petition opposing the applications or contesting the recommendations is filed, then a hearing will be scheduled and the Water Management Board will consider these applications. Notice of the hearing will be given to the applicant and any person filing a petition.

Any person interested in opposing or supporting these applications or recommendations must file a written petition with BOTH the applicant and Chief Engineer. The applicant must file a petition if contesting the Chief Engineer's recommendations. The Chief Engineer's address is "Water Rights Program, Foss Building, 523 E Capitol, Pierre SD 57501 (605 773-3352)" and the applicant's mailing address is given above. A petition filed by either an interested person or the applicant must be filed by January 22, 2013.

The petition may be informal, but must include a statement describing the petitioner's interest in the applications, the petitioner's reasons for opposing or supporting the applications, and the signature and mailing address of the petitioner or the petitioner's legal counsel, if legal counsel is obtained. Contact Eric Gronlund at the above Water Rights Program address to request copies of information pertaining to these applications. Steven M. Pirner, Secretary, Department of Environment and Natural Resources

Published once at the total approximate cost of \$30.29.

> 1+11+18 **Invitation to Bid**

Yankton Sioux Tribe Division of Transportation Planning

CLOSING DATE: January 30th, 2013

Sealed bid proposals will be received by the Yankton Sioux Tribe (YST), Division of Transporation until 10:00 A.M. January 30th, 2013 at the office of:

YST Transportation Planning

> PO Box 1153 Wagner, SD 57380 Attention: Wesley Hare

And then at said office publicly opened and read aloud.

The proposed work includes Rural Grading, Drainage, Base Course, Asphalt Concrete Surfacing and all associated work on SD46 and Junction BIA Route 29 (297th St & 388th Ave).

The sealed proposal shall be clearly marked on the exterior of the envelope "SD46 Turn Lane Construction" January 30th, 2013. Electronic versions of the plans. proposal and specifications may be obtained by calling the office

Brosz Engineering, Inc.

33500 South Phillips Ave

Sioux Falls, SD 57105 Office Phone 605-336-

1676

Bids must be accompanied by a **bidders bond** made payable to the Yankton Sioux Tribe in the sum of not less than twenty percent (20%) of the total base bid; executed as principal and by a surety company authorized to do business in the State of South Dakota as a guaranty that the Bidder will enter into the contract, if it is awarded to him, and that he will furnish the necessary performance and payment bonds. The low Bidder will also be required to provide insurance certification.

The Yankton Division of Transporation reserves the right to reject any or all bids, to waive irregularities and informalities therein. Indian preference will be given per Yankton Sioux Tribe TERO. For TERO information contact John Stone at 487-7192. A TERO fee of 2% on the total contract is required. A business license is also required. Information may be obtained by calling Kathy Winkler at 605-384-3641.

Notice to proceed will be issued by YST after approval of the Contract by the BIA

/s/ Wesley Hare Jr. Advertised 1-11-2013, 1-18-2013



Sear Roast First For Flavor Later

BY SUSAN M. SELASKY

Detroit Free Press

It's the time of the year for quick, easy and warmly satisfying

Seasoning a beef or pork roast and tossing it in the oven or the slow cooker fits the bill. A classic set-it and forget-it meal, it can also feed a small gathering.

Recently, I picked up a boneless sirloin pork roast for just that reason. Another shopper commented that pork roasts are good because they are solid meat without a whole lot of fat. The sirloin roast is cut from the back of the loin area, so it is a bit leaner, yet hearty tasting. And, besides, the aroma of a nicely seasoned roast is comfort food at its best.

The roast came with netting around it, holding together two pieces of pork. You can leave it on and roast as is or you can remove the netting and cook the two pieces side-by-side.

Or, as I did with today's recipe, remove the netting, season all over with a rub mixture, and retie the roast using kitchen string.

The roast was a nice size about 3 to 3 1/2 pounds, enough for six generous servings. And if you're not serving that many, it makes for great leftovers.

Pork roast takes to all kinds of seasoning and methods of cooking.

Whether you roast it in the oven or cook it in the slow cooker,

you'll want to sear the roast first. Most sources will tell you that searing seals in the juices. But a new book from Cook's Illustrated "The Science of Good Cooking: Master 50 Simple Concepts to Enjoy a Lifetime of Success in the Kitchen" by the editors of America's Test Kitchen and Guy Crosby, PhD (America's Test Kitchen, \$40)



MANDI WRIGHT/DETROIT FREE PRESS/MCT Pork roast with herb crust and sherry pan sauce is an easy and warmly satisfying meal.

- says that's not true.

During testing, the authors discovered that searing helps develop flavor — not seal in juices.

Searing meat adds flavorful crust, but it has nothing to do with iuiciness," they said.

Today's recipe is seared first, making for a nicely browned and crisp crust. The outside of the meat is seasoned with a rub that also flavors a simple pan sauce made with sherry.

Make sure you let the roast rest before carving. The internal temperature will continue to rise and the meat will be tender and juicy.

PORK ROAST WITH HERB CRUST AND SHERRY PAN SAUCE

Serves: 6 / Preparation time: 15 minutes / Total time: 2 hours You can replace the fresh herbs

in this recipe, but using about 1/2 teaspoon (or to taste) of the dry version. Or use your favorite premade herb rub.

1 (3-pound) boneless pork sirloin roast

2 1/2 tablespoons olive oil, divided

1 tablespoon finely chopped fresh garlic 1 teaspoon kosher salt

3/4 teaspoon freshly ground black pepper

1 1/2 teaspoons fresh sage, chopped

1 1/2 teaspoons fresh rosemary, chopped 2 teaspoons fresh thyme,

chopped 1/2 cup chicken broth or water

1/3 cup dry sherry Bring the roast to room temperature 40 minutes before cook-

together 1 tablespoon olive oil, garlic, salt, black pepper, sage, rosemary and thyme. Preheat the oven to 325

Spread the rub all over the

roast. Tie the roast with kitchen string to hold it together.

In a Dutch oven or large ovenproof skillet, heat the remaining 1 1/2 tablespoons olive oil over medium to high heat. Add the roast, sear and brown on all sides until you have a crispy crust. Add chicken broth or water to the bottom on the pot or skillet. Cover and place in the oven. Alternatively, place on a rack in a roasting pan, pour broth in bottom of pan, cover and place in the oven.

Roast the pork until an instantread thermometer inserted into the center of the roast registers 150 degrees (the temperature will

continue to rise while the roast rests), about 1 1/2-2 hours longer for larger roasts.

Remove from the oven, transfer the roast to a platter. Tent with foil and allow the roast to rest for 15 minutes before carving.

Meanwhile, set the pot or skillet over medium heat, add the sherry and bring the pan juices to a boil, scraping up any bits on the bottom of the pan. Cook about 2 minutes. Strain pan juices into a

Slice the roast, drizzle with pan juices and serve.

Adapted from several pork roast recipes and tested by Susan M. Selasky for the Free Press Test Kitchen. Analysis for 6 ounces of pork. 394 calories (43 percent from fat), 19 grams fat (1 gram sat. fat), 0 grams carbohydrates, 50 grams protein, 466 mg sodium, 146 mg cholesterol, 0 grams fiber.

SAFER SIDE OF PORK: An investigation in the January issue of Consumer Reports magazine found harmful bacteria in nearly 70 percent of pork chop and ground pork samples from six U.S. cities. The report offered these tips to minimize risk:

— Wash hands thoroughly after preparing raw meat.

— Place cutting boards and other utensils used to prepare raw meat directly into the dishwasher or wash thoroughly with

Use a meat thermometer when cooking pork to ensure it reaches at least 145 degrees for whole pork and 160 degrees for ground pork.

— As with other meats, keep raw pork and its juices separate from other foods, especially those eaten raw, such as salad.



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