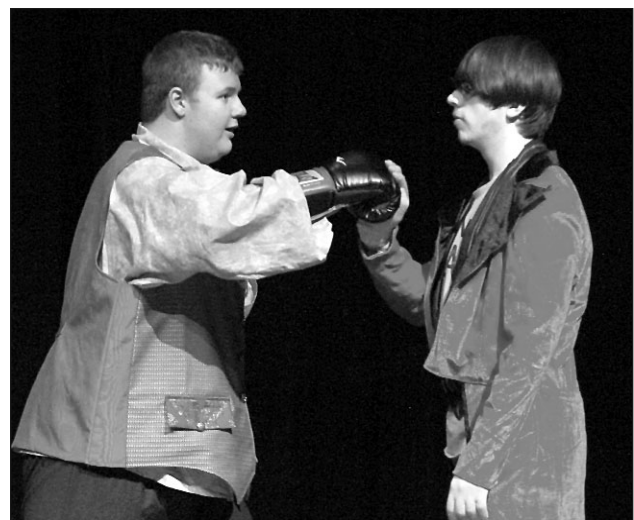


FRIDAY PRIMETIME/LATE NIGHT FEBRUARY 7, 2014. Table with columns for time slots (3:00-1:30) and rows for Broadcast Stations, Pay Channels, and Cable Stations.



Efforts by the Bear (Cade Newland) to fool death are thwarted by one of the 'ringmasters' (Evan Schade) sent to collect the bear's soul in a scene from 'The Arkansas Bear.'

Play

From Page 1B
that the last four one-acts have been really kid-centered," he said. "It's a time in one's life where magic and mystery still exist. I like the openness these kinds of shows allow me to do. If you do something like 'The Sound of Music', it's going to be 'The Sound of Music' and everybody's are going to look the same. These are the kinds of shows where we have a huge amount of freedom to do whatever we want — our vision of the show."
Goeden said he believes this show distinguishes itself from other one-acts.
"Most shows that are written as one-acts aren't that great," he said. "I've never seen ('The Arkansas Bear' performed) so it's new to me."
Haak said working in the one-act format helps create more straight-forward characters than he's experienced doing other theater productions.
"With the one-act format, it's a lot shorter so we get a lot more action at one point rather than spreading it out over an hour and a half," he said. "When I get out there and give my part, everybody knows what I was there for."
Goeden said the shorter format helps give more focus to the individual students acting in the play, versus a normal-length play.
"Let's say I'm doing a musical: Oftentimes, working intimately, you'll get two, maybe three practices where you get to do an intimate

Food Package Labeling Workshops Set For Sioux Falls

BROOKINGS — SDSU Extension is offering a class for food entrepreneurs that are marketing or considering the marketing of food products to the consumer on Feb. 11 from 1-4 p.m. at the SDSU Extension Regional Center in Sioux Falls, 2001 E. 8th St.
Food marketers, regulatory persons and graphic designers are encouraged to attend.
The class is limited to the first 25 participants that register.
The program will provide information on FDA food labeling guidelines, demonstrate proper ingredient and allergen statements, distinguish between retail food packaging vs. packaging for foodservice establishments, and summarize labeling for "natural," "organic," "gluten free" and voluntary information on food labels. Participants are encouraged to bring a product label they are working on.
The last part of the session will be a sharing of ideas among the participants based on their experience and information learned at the session.
The program presenter is Joan Hegerfeld-Baker, SDSU Extension Food Safety Specialist. Through SDSU Hegerfeld-Baker works with South Dakota food entrepreneurs as they develop their products and process. She assists with food regulatory issues and agencies, packaging and labeling, food safety and sanitation and food testing programs related to sensory, safety and nutrition.
Participants should visit the event posting on www.igrow.org/events to print a registration form for this training.
Return the registration form to: SDSU Regional Extension Center in Sioux Falls, Attn: Chris Zdorovtsov, 2001 E. 8th St., Sioux Falls, SD 57103. For more information contact Chris Zdorovtsov at 605-782-3290 or Christina.Zdorovtsov@sd-state.edu.

P&D CLASSIFIEDS WORK FOR YOU! (605) 665-7811

SDSU Extension To Offer Meat Canning Class In Sioux Falls

BROOKINGS — Want hands-on experience in canning meats and jellies? SDSU Extension is hosting a canning class Feb. 20 at the SDSU Extension Regional Center in Sioux Falls (2001 East Eighth Street). This workshop is perfect for the beginning canner or the more advanced canner looking to update their canning techniques.
"During the class participants will learn how to can beef using a pressure canner and how to can jelly with a boiling water bath canner using up-to-date USDA methods," said Lavonne Meyer SDSU Extension Food Safety Specialist.
Class size is limited and pre-registration is required by Feb. 13. There is a registration fee. All supplies and SDSU publications are provided.
During this workshop, attendees can expect to learn the following:
• Correct heat processing of food;
• Equipment needed;
• Water bath canning (jelly);
• Pressure canning (meat).
If you would like the gauge on your pressure canner tested, bring it along to class. Bring a small box with you to transport hot jars home.
This class is sponsored by SDSU Extension and the South Dakota Beef Industry Council. To learn more contact Meyer at 605-782-3290 or lavonne.meyer@sdstate.edu.

Advertisement for 'Beautiful Baby Contest' by Press & Dakotan. Includes a photo of a baby and text: 'We will be featuring our annual "Beautiful Baby Contest" in print and online on Wednesday, February 26, 2014. If you or someone you know has a child we would love to include them in our feature! To enter, simply submit your photo and entry form with a \$10 submission fee by Monday, February 17. First place winners in the following categories will receive a framed winners print and prize. 1) Newborn-6 Months 2) 7-12 Months 3) 13-24 Months 4) 25 Months-4 Years 5) Multiple Births'.