

Yankton Senior Games Slated For August

The City of Yankton's Recreation Department in coordination with the Yankton Area Senior Center is hosting the 2012 Yankton Senior Games for Seniors 50 years and older from any community on Aug. 7-9. Participants 49 years old who turn 50 on or before Dec. 31, 2012, are eligible to participate.

Events will include a 5k Road Race, Swimming, Shuffleboard, Bench Press Contest, Golf — Individual and Team Competitions, Bean Bag Toss, Table Tennis, Track & Field, Horseshoes, Disc Golf, Basketball Competitions, Jump Rope, Bowling and 8-Ball Pool. Medals will be awarded for the top three place finishers in each event per age and gender category.

Registration forms may be picked up at the Summit Activities Center and participants are encouraged to pre-register in order to prevent cancellation of events.

For additional information, visit the Summit Activities Center at 1801 Summit Street or call 668-5234. Don't forget to follow the Yankton Department of Parks and Recreation on Facebook.

Habitat For Humanity Seeking Volunteers

Habitat for Humanity of Yankton County is seeking homeowners for our 2012 build. Applicants must live or work in Yankton County, demonstrate a need for housing, be willing to partner with Habitat for Humanity and they must have the ability to repay a zero percent interest mortgage loan.

Applications are available at 610 W. 23rd Street, Ste. 11, in Yankton. Habitat for Humanity is a Christian housing ministry that builds homes in partnership with our community and families in need of a decent affordable housing.

To request an application or for more information, call Julie at 605-260-4224.

Conductor Announced For Summer Concert

Yankton Area Arts has announced that the conductor for the Yankton Area Summer Band concert on Tuesday, July 10, will be ReNae Jackson, Yankton Middle School Band Director.

Entering her fifth year in the Yankton School District, Jackson is a graduate of Augustana and recently completed her Master's at UNL.

Musicians wishing to play with the group should report to the Riverside Park Amphitheatre by 6:30 p.m., and the concert will begin promptly at 8 p.m. The concert is free to the public.

This marks the last Yankton Area Summer Band concert of the season, and July 17 will begin the Summer Pops series with the Javatones.

The Yankton Area Summer Concert series is sponsored by Yankton Area Arts and the City of Yankton. For more information, call Yankton Area Arts (605) 665-9754.

Interim Rules Review Meeting Planned

PIERRE — The interim Rules Review Committee, chaired by Senator Jean Hunhoff (R-Yankton), will meet at 9 a.m. Tuesday, July 10, in Room 414 of the State Capitol in Pierre and via the Dakota Digital Network at the following locations: Department of Human Services, 2361 Dakota Ave. S., Huron; S.D. School of Mines & Technology, 501 E. St. Joseph St., Room CB 109, Rapid City; University Center, 4801 N. Career Ave., Room FADM 153, Sioux Falls; and Department of Transportation, 1306 W. 31st St., Yankton.

The committee will review the rules proposed by the Department of Agriculture; State Brand Board; Department of Game, Fish and Parks; Department of Health; Health Systems Development and Regulation; Department of Labor and Regulation; Division of Insurance; Department of Social Services; Division of Medical Services; Department of Public Safety; Governor's Office of Economic Development; Board of Economic Development; Office of Attorney General; 24/7 Sobriety Program; and the Secretary of State. The agenda is available on the South Dakota Legislature's web site at <http://legis.state.sd.us/intram/2012/meetings.aspx>. Copies of the proposed rules may be obtained without charge by contacting the department, board, or commission.

In addition to Sen. Hunhoff, committee members are Rep. R. Shawn Tornow, Vice Chair, (R-Sioux Falls); Sens. Angie Buhl (D-Sioux Falls) and Mike Vehle (R-Mitchell); and Reps. Peggy Gibson (D-Huron) and Roger Hunt (R-Brandon).

The public is invited to attend.

SDSU Extension Hosts Canning Workshops

BROOKINGS — SDSU Extension hosts canning workshops as part of the Master Food Preservation Mentor Program July 18 in Lake Andes at the 4-H Center, 100 School Street or July 26 in Sioux Falls at the Sioux Falls Regional Center.

The agenda includes:

- 10 a.m.-noon — "The Basics of Food Preservation" will include information on the following: cost effectiveness, equipment and supplies, selling your product, teaching others and resources.
- 1-2 p.m. — "Dehydrating and Sun-Drying," hands-on workshop to include the following: buying a dehydrator, using the sun, prepare foods for drying and how to know when it's done.
- 2-3 p.m. — "Acid Foods," hands-on workshop to include the following: use a water-bath canner, precautions with today's tomatoes and how to use a pH meter.
- 3-4 p.m. — "Low-Acid Foods," hands-on workshop to include the following: pressure canning, altitude adjustments, different kinds of canners and canning carrots.
- 4-5 p.m. — "Jams and Jellies," hands-on workshop to include the following: making jam jelly, pectins and processing or freezing.

Presenters for the workshops will include: Joan Hegerfeld-Baker, Food Safety Specialist; Lavonne Meyer, Food Safety Field Specialist; Sharon Guthmiller, Food Safety Field Specialist; and Stephanie Chambliss, Charles Mix Douglas Counties 4-H Youth Program Advisor.

Pre-registration is required by July 11 for the Lake Andes site and July 19 for the Sioux Falls site. The Basics of Food Preservation class is free, all other sessions are \$5 each or \$15 for all sessions. If you sign up for the entire day, your cost is only \$5. Register by contacting Lavonne Meyer at the Sioux Falls Regional Center, 605-782-3290 or lavonne.meyer@sdsstate.edu. Registration information also available online at <http://igrow.org/events/>.

Reminder: Put Out Garbage Before 7 a.m.

The City of Yankton would like to remind residents to have their garbage placed by 7 a.m. on the day of their scheduled pickup.

Two 33-gallon containers with lids and handles are allowed per household.

Who's The Bigger Jerk Here?

BY TOM AND RAY MAGLIOZZI
King Features Syndicate

Dear Tom and Ray:

I need your help to settle an argument I have with my no-good brother-in-law from Illinois. He always drives at night with his fog lights on in addition to his headlights. He says he can see better with them on. I tell him, "Sure, but what about the way they blind oncoming traffic?" He says if they were too bright, then it wouldn't be legal to have them.

I tell him, "But all that bright light up close actually reduces your long-range vision."

He says, "How can more light be bad?" I say, "And it makes your engine work harder, shortening the life of some components and reducing mileage."

He says the car was designed for it, and he's done it for years with all kinds of cars and has never noticed any ill effects. I have fog lights too, but I use them only three or four times a year — essentially, on deserted county roads in the fog, when they can actually make a difference. I say he's a feckless Bears fan. He says I'm a pansy Packers fan. Which one of us is a bigger jerk? —Fred from Wisconsin

RAY: Well, I think the jury's deliberating hard on that one, Fred. But they might be leaning toward you.

TOM: There are two kinds of supplemental lights you see on the fronts of cars. There are fog lights, which are mounted down low and illuminate the road immediately in front of the car.

RAY: You may have noticed that when it's foggy, the closer you get to the ground, the



CAR TALK

Tom and Ray Magliozzi

less dense the fog is (and in fact, using your high beams in fog makes it harder to see). So fog lights attempt to help you by lighting up the lowest, closest portion of the roadway.

TOM: And since they're aimed down at the road for 30 feet or so in front of the car, they shouldn't bother oncoming drivers much, if at all.

RAY: So, if he's really using fog lights, you should leave the poor guy alone and get off his case, Fred.

TOM: Sure, he's using a tiny bit more gasoline to power the extra lights, but the difference in mileage is barely measurable. So if he prefers more light to an extra fraction of a tenth of a mile per gallon, he's free under the U.S. Constitution to make that trade-off.

RAY: Now, the second type of lights you see are called "driving lights." Those essentially are an extra set of more powerful high beams.

Minneapolis Hotel Offers Rooftop Accommodations To Swarm Of Bees

BY RICK NELSON
Star Tribune (MCT)

MINNEAPOLIS — There's a swarm of new guests at the W Minneapolis-The Foshay hotel. About 120,000 bees have checked into a pair of exclusive suites on the second-floor roof, just above the hotel's lobby at 9th Street and Marquette Avenue S.

Yes, the downtown rooftop trend now extends to apiaries. The two wooden hives debuted in May, and they're not there to give hotel guests something to gaze at from their windows, although that's a nice byproduct.

Nope. St. Paul, Minn., beekeeper and chocolatier Susan Brown is going to use the hives' honey in bonbons, for the hotel to offer as a locally made amenity.

"We wanted to provide a special, personalized touch that you can't get anywhere else," said Susan Mabry, the W's general manager. "As far as we know, we're the only hotel in Minnesota doing this, and only one of a few hotels in the country."

Brown has been in the honey business

since 2006. "Bees are so inspirational," she said. "The more research that I did, the more fascinated I became."

At the W, Brown has dubbed her two queens — one for each hive — Wilhelmina and Wendy. Their hives were built by Brown's husband, Robert Brown, a Walker Art Center carpenter, using a design inspired by the hives in the Luxembourg Gardens of Paris. The inspiration for urban rooftop apiaries also originates in Paris: The Palais Garnier opera house has been home to hives for nearly 30 years.

Brown visits once a week to check on the bees' honey-making progress, and to replenish their water supply. The journey requires a careful walk through a maze of massive air conditioning units, a trip up a slightly vertigo-inducing ladder and a costume change into protective gear.

Brown graciously gave me a tour last week. After cautiously pulling a frame from one of the hives and gently brushing away a small swarm of bees, she pressed a spoon into the soft, geometrically precise honey-

comb. The spoon quickly filled with a golden, warmed-by-the-sun honey. I took a taste, and the mellow flavor blossomed on my tongue. It was exquisite.

"There's nothing more pure than this," she said.

Brown estimates that she will be able to extract 100 pounds of honey from the W's apiary this year. She added that downtowners won't notice their industrious new neighbors, but their impact will soon be readily apparent.

"Everything they pollinate will become more beautiful and more vibrant," she said. Two other fun facts: Bees can travel up to 3 miles in their intrepid search for nectar, and they have to visit 2 million flowers to produce a pound of honey.

For those who don't want to book a room at the W, Brown's distinctively gorgeous honey bonbons — made from honey harvested from other hives she maintains and sold under the Mademoiselle Miel label — are available at Surdyk's and Sugar Sugar in Minneapolis, and the Golden Fig in St. Paul, Minn.

SCHOLASTICS

NORTHERN STATE UNIVERSITY
ABERDEEN — Northern State University in Aberdeen has released the dean's list for the spring 2012 semester.

Students who have earned at least a 3.5 grade point average for the semester are eligible for the dean's list.

NSU students who achieved dean's list status and requested that their names be released to the media are listed below. Lists are separated into full- and part-time area students.

Full-time students (3.50-3.99)
Beresford — Abigail Gylfe
Irene — Holly Barkley
Tripp — Jessica Horn
Viborg — Maria Franker
Volin — Taylor Anderson

Full-time students (4.0)
Lesterville — Kody Kyriss
Parkston — Heather Konrad
Yankton — Laura Opsahl, Jordan Wadkins

Part-time students (4.0)
Yankton — Kelli Gill

ADAM LAVE
NAPERVILLE, Ill. — North Cen-

tral College celebrated its 147th Commencement on June 9 by conferring degrees on 692 students. Of those students, 581 received bachelor degrees and 111 earned master degrees.

Adam Lave from Yankton received a master's degree.

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Tuesday, July 10
1 p.m. & 7 p.m.

All concessions will be handled by the Shrine Club and will be reasonably priced.