

COMMUNITY

CALENDAR

The *Community Calendar* appears each Monday and Thursday. Contributions to this list of upcoming events are welcome and should be submitted two weeks before the event. Submissions **MUST** be typewritten or legibly printed and include the name and phone number of a contact person. Send items to P&D Calendar, 319 Walnut, Yankton, SD 57078, or email to news@yankton.net.

THURSDAY

Table Tennis, 8:30 a.m., The Center, 605-665-4685
Wii Bowling, 9:30 a.m., The Center, 605-665-4685
Billiards, 10 a.m., The Center, 605-665-4685
ASHH Toastmasters Club 6217, noon, Avera Sacred Heart Pavilion, conference room no. 2, Yankton, 605-665-6776.
Pinochle, 12:45 p.m., The Center, 605-665-4685
Dominos, 1 p.m., The Center, 605-665-4685
Love Addicts Anonymous, 7 p.m., for women, 120 West Third Street, Yankton, 605-760-5307.
AA, Alano Group, 8:30 p.m., speaker, 1019 W. 9th St, Yankton.
Weight Watchers, 5:30 p.m. (weigh-ins 30 minutes prior), 413 W. 15th Street. For more information, call 605-665-2987.
Take Off Pounds Sensibly (TOPS #SD 45), Weigh-in 5:30-6:30 p.m., meeting 6:30-7:30, RTEC building, 1200 W. 21st St. For more information call 605-665-3738
Yankton Area Banquet, 6-7 p.m., United Church of Christ, Fifth and Walnut

FRIDAY

Alanon, 8 p.m., open meeting for all newcomers, Riverview Reformed Church, 1700 Burlington, Yankton.
Line Dancing, 9:30 a.m., The Center, 605-665-4685
Quilting, 10 a.m.-3 p.m., The Center, 605-665-4685
Exercise, 11 a.m., The Center, 605-665-4685
Partnership Bridge, 1:30 p.m., The Center, 605-665-4685
AA, Alano Group, 7 p.m., Big Book Study, 1019 W. 9th St, Yankton.
Bingo, 7-9 p.m., The Center, 605-665-4685 (open to the public)

SATURDAY

Yankton Toastmaster Club 1294, 7:30 a.m., Fry'n Pan Restaurant. Open session; call 605-665-8448.
Yankton Alcoholics Anonymous, 10 a.m., Women's meeting, non-smoking session, 1019 W. 9th Street.
Narcotics Anonymous "Road To Recovery" Group, 8 p.m., open meeting, First United Methodist Church (northeast door), 207 W. 11th St, Yankton
AA, Alano Group, 7 p.m., discussion, 1019 W. 9th St, Yankton.
Weight Watchers, 9 a.m. (weigh-ins 30 minutes prior), 413 W. 15th Street. For more information, call 605-665-2987.

SUNDAY

AA, Alano Group, 7 p.m., discussion, 1019 W. 9th St, Yankton.

MONDAY

Line Dancing, 9:30 a.m., The Center, 605-665-4685
Exercise, 11 a.m., The Center, 605-665-4685
Interchange, noon, Minerva's Bar and Grill, 605-760-7082.
Whist, 12:30 p.m., The Center, 605-665-4685
Pinochle, 12:45 p.m., The Center, 605-665-4685
Cribbage, 1 p.m., The Center, 605-665-4685
Hand & Foot Cards, 1 p.m., The Center, 605-665-4685
English as a Second Language classes, 2-5 p.m., United Church of Christ, Fifth and Walnut. Yankton. (605) 660-5612.
Narcotics Anonymous "Road To Recovery" Group, 8 p.m., open meeting, First United Methodist Church (northeast door), 207 W. 11th St, Yankton
Meditation Sessions, Olde Rectory at Christ Episcopal Church, 513 Douglas, Yankton, 7-8:30 p.m., 665-3344 or 665-2456.
Sweet Adelines, First United Methodist Church, 207 W. 11th, Yankton. Anyone interested in singing is welcome. Call 605-661-3029 or 605-668-0659 for more information.

FIRST MONDAY

Yankton Lions Club, 11:30 a.m. lunch, noon meeting, JoDeans, 605-665-4694
Servant Hearts Clinic, a free, Christ-centered medical clinic, 5:30-8 p.m., Technical Education Center (RTEC), 1200 W. 21st St., Yankton.

Registration Open For Garden Educator Workshop

BROOKINGS — SDSU Extension is hosting a Garden Educator Workshop for teachers and other youth educators in Sioux Falls Aug. 4 from 9:30 a.m. to 3:45 p.m. (CDT).

"This training will provide hands-on lesson plan ideas and nutrition resources for the garden, information on growing vegetables, tools for evaluation of garden programs, and stories from an area garden project," said Chris Zdorovtsov, SDSU Extension Community Development Field Specialist.

The program is designed for PreK through middle school teachers, after-school program leaders, school administrators, garden-focused educators, Master Gardeners and wellness committees.

Presenters will share lessons that feature specific fruit and vegetable crops to enhance garden education programs. The class will participate in a hands-on activity involving produce preparation

and discuss resources available to promote children's consumption of fruits and vegetables. Participants will identify tools to use for evaluating garden programs at their school or organization.

An educator from the Baltic School Community Garden will share her experiences with empowering second graders to develop their garden.

The cost of the training includes lunch and handouts. Pre-registration and payment is due prior to class by July 31. A partial Continuing Education Credit (.5 CEU) is also available. Registration forms are available under the date of the event at the iGrow events page.

Completed registration forms should be emailed or printed and mailed to Chris Zdorovtsov, SDSU Extension, 2001 E. 8th St., Sioux Falls, SD 57103. For questions, contact Chris, 605-782-3290 or by email.

Firm 'Best Of The Test' In Magazine

On July 8, *Field & Stream Magazine* announced that in April, the Field & Stream Bow Test Team gathered in Kentucky for a three-day shootout of 2015's top new compound bows. After testing a dozen flagship models, including all the best-known brands and a growing number of upstarts.

It was the tightest battle in the test's history and resulted in the first-ever tie for best bow with our very own Expedition Archery being #1! This is an impressive accomplishment

for a bow company that is only a couple years old.

Expedition General Manager Devin Bakley said "It's nice to take a step back from all the advertising hype in the market and let the overall impression drive the consumer's opinion. Our goal has always been to offer the best bows and the best customer experience available. We are very happy with the results and thank Field & Stream for their approach."

Dave Says

Your Wake-Up Call

BY DAVE RAMSEY

Dear Dave,
 My husband and I are both 50, and we make about \$50,000 a year. We have a little bit of debt, and recently my mother-in-law moved in with us due to health issues. We've always gotten by, but now we're struggling with the additional expense of having her with us. We love her, but we're unsure what to do financially. Do you have any suggestions?
 —Jen

Dear Jen,
 Anytime things get tight and something like that happens, it's your wake-up call. It's the phone ringing, so I'm going to tell you to pick up the phone. It's telling you that you've been kind of sloppy and disorganized with your finances in the past, but you've made just enough money to get away with it. Her moving in tightened things up, and that's understandable to a point. But it has shone a spotlight on the fact that you're going to have to start doing a written plan and behaving. Chances are you're going to have to cut back on some stuff, because you've chosen to take care of her. This is an honorable choice and a wonderful thing you're doing, by the way. With this added responsibility



Dave RAMSEY

The good news is that with a detailed plan, you can analyze whether you need extra income, if you need to cut some expenses or both. You've got to create a little margin to have a clear picture of your future. If you just wander along without a plan, you're going to make a mess out of this, and it's going to get bad fast.
 —Dave

WHAT PERCENTAGE?

Dear Dave,
 What percentage of your total net worth should your personal residence be during retirement?
 —Sue

you've taken on — and many Americans are facing the same thing — you're going to find yourselves on one end of the Sandwich Generation. They're sandwiched between taking care of their parents and taking care of their grown kids. And the way you handle it is with a written budget.

Dear Sue,
 Honestly, I don't have a set percentage for this kind of thing. The larger your net worth, the smaller the percentage would be. Let's say you're worth \$5 million. In this scenario, you wouldn't want to have 50 percent in your home. But if you're worth \$150,000, you're probably going to have more than 50 percent in your home.

So, the smaller your net worth is, the larger the percentage your home will likely be. That's very reasonable, and it's one way you can look at. If you're in the million-dollar range of net worth, I don't think I'd want to have half or more of it in my house.

But I think you see how I'm looking at that. You want to try and have as small a portion as possible, but you also have to have a home that's suitable for your needs.
 —Dave

Dave Ramsey is America's trusted voice on money and business. He has authored five New York Times best-selling books. The Dave Ramsey Show is heard by more than 8.5 million listeners each week on more than 550 radio stations. Dave's latest project, EveryDollar, provides a free online budget tool. Follow Dave on Twitter at @DaveRamsey and on the web at daveramsey.com.

The Start-Up Cost Of Canning

BY CARRIE JOHNSON
 SDSU Extension

It's canning season! Food preservation is one of my favorite activities in the summer and sometimes in the winter when I make jelly from the juice I froze in the summer.

Because canning is a hobby of mine, I have had all the necessary supplies for years and didn't think much about the cost of getting started until a recent trip to Kansas.

I was already on the road, to visit my sister and her family when my nieces called to ask me if I would help them make jam and jelly to exhibit in 4-H at their County Fair.

Since I didn't pack any of my canning supplies, once I got to Kansas, it was time to take the girls shopping. I figured that this way, after they learn the basics they could continue to preserve food in future years.

When we returned home with the supplies and I turned the receipt into my sister, she was a little more than surprised to learn the cost of canning equipment.

This made me realize that I should spend some time breaking down the cost of equipment for those new to canning so they can better understand the investment they will need to make.

Canning supplies can be purchased at grocery stores, some hardware stores, other retailers where kitchen items

can be found, and online retailers.

CANNER COST

What you plan to preserve will determine the type of canner you need to purchase. If you are canning low-acid foods, like vegetables and meat, you will need a pressure canner. When it comes to pressure canners, there are two options: you can buy a weighted gauge or dial gauge canner. Either one will do the job.

A pressure canner will run you anywhere from \$65 to \$100. I have used both types and opted to go with a weighted gauge. Since I have such a large family, I decided to spend a little more and bought a double stack pressure canner. This way, I can process twice the number of jars at the same time. There is also a "Cadillac" canner that operates without a gasket and has both a weight and a dial gauge on the lid. These canners sell for up to \$250.

If you purchase one at a garage/rummage sale, check the gasket. If a new one is needed they can be purchased for \$10-\$15. Before you purchase a second hand one, be sure that the lid or the pan is not warped. You can test this by securing the lid on and taking it off again

without extra effort. Also, if you do decide to go with a dial gauge canner have the dial checked annually to make sure it is still correct.

If you are canning acid or acidified foods (jams, jellies, salsa, fruit) you will need a hot water bath canner. These are relatively inexpensive.

You can buy one for about \$20. Again, I bought a larger one that cost about \$45 in order to process more jars than the average canner.

JARS & LIDS

Jars are another item that has an upfront investment. You need to make sure you are purchasing mason-type jars with two piece lids.

Commercial jars have a narrower sealing surface and are tempered less than Mason jars, and may be weakened by repeated contact with metal spoons or knives used in dispensing mayonnaise or salad dressing. Seemingly insignificant scratches in glass may cause cracking and breakage while processing jars in a canner. Two piece lids are recommended in home food preservation because they allow for a vacuum seal (take all the air out) without the use of machines.

The cost will depend on the size of jar you purchase. For a dozen jars plan on

spending between \$7 and \$15. Jars are reusable and should last for many years. Just double-check that there are no chips on the rim before use. Again, you can purchase these second hand, just check them for cracks and chips. Wash the jars before use. If the jars are processed for at least 10 minutes, they do not need to be sterilized. As for lids, you can reuse the rings year after year; however, you will need to buy new flats every year. These are relatively inexpensive costing only about \$2 to \$3 for a dozen.

UTENSILS

Extra utensils make canning a little easier, such as a jar lifter, magnetic lid lifter, head-space measurer/bubble freer and funnel.

These can be purchased separately for a few dollars apiece, or you can get a starter kit. I bought my nieces one for around \$7.

For more information about needed equipment you can read the short information sheet Canning Equipment at iGrow.org.

Carrie Johnson is an assistant professor & SDSU Extension Family Resource Management Specialist.

SCHOLASTICS

NORTHERN STATE UNIVERSITY
 ABERDEEN — Northern State University in Aberdeen announces its music department scholarship recipients for 2015-16.

Music scholarship recipients are listed below by scholarship. Hometowns are listed behind the student names. Area scholarship winners include

- Harlan W. & Janice E. Peterson Scholarship — Kaitlin Buchholz, Tripp
- NSU Music Faculty, Friends, Alumni Scholarship — Carrie Pospishil, Yankton
- Special Music Concert Fund Scholarship — Kaitlin Buchholz, Tripp

I want to thank everyone who sent cards and best wishes for my 90th birthday. It was so nice to hear from all of you. A special thanks to our family for the wonderful party.
 John Schaefer



Peck - Kronaizl

Matthew Peck and Constance Bower of Sioux Falls, SD and Dennis and Linda Kronaizl of Scotland, SD are pleased to announce the engagement and upcoming wedding of their children Morgan Peck and Kraig L. Kronaizl. The bride-elect is a 2014 graduate of the University of South Dakota School of Law and is employed at Second Judicial Circuit as a Law Clerk. The groom-elect is a 2011 graduate of the University of South Dakota School of Law and is employed at the firm of Lynn, Jackson, Shultz, & Lebrun as an Associate Attorney. The couple is planning an August 7, 2015 wedding at the Cathedral of Saint Joseph in Sioux Falls, SD.

ANNUAL SUMMER LIQUIDATION
 NOW through Sunday, August 2

80% OFF
 savings in EVERY Department

\$9.99
 Dresses, Handbags

Knit Tops
 starting at \$4.99

Accessories
 80-90% OFF

JEWELRY
 Nail Polish, Lip Gloss
 Select Housewares
 Clearance gifts

\$0.99

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 WWW.SCHWESERSSTORES.COM
 FASHIONS FOR LESS
 Yankton Mall

Thank you to all who remembered us in the passing of our husband, father, grandfather and friend "Rich" Luebbert. The visits, phone calls, food donations, cards and hugs were so appreciated at this difficult time.

A special thank you to Avera Sacred Heart ER and ICU units for your compassionate care you so lovingly gave to our entire family, not just Rich. Thanks to all the other doctors and nurses for there care. Thanks to Sharon Haas, for her comforting words. Thank you to Wintz & Ray Funeral Home for their kind services, and to Pastor Dave and Pastor Steve and St. John's Church for helping us through our sorrow. Your kindness and friendship will be forever remembered in our hearts.

The family of Rich Luebbert