

Nominations For South Dakota CEO Statewide Awards Program Sought

SPEARFISH — The South Dakota Center for Enterprise Opportunity (SD CEO) at Black Hills State University is accepting nominations for the prestigious Women in Business awards program that highlights the impact of outstanding women entrepreneurs across the state.

The public is encouraged to visit www.BHSU.edu/SDCEO to nominate successful women entrepreneurs from across all of South Dakota who have made a significant impact in business and whose actions exemplify savvy business acumen, integrity, compassion, and commitment to community.

According to Helen Merriman, director of SD CEO, "Starting a business and staying in business is very challenging so this awards program is an opportunity to celebrate the efforts of successful business women on a statewide stage and to say thank you for their entrepreneurial efforts."

Kari Karst of BX Civil & Construction, headquartered in Dell Rapids, was both surprised and honored to receive the SDCEO Award for "Enterprising Business Woman" in 2013. "The reality is that I am not driven by awards but they are a wonderful acknowledgement that someone is actually noticing. For me, the award gave me a kind of push to "give back" and to not only encourage women to consider non-traditional careers by my example, but to also become a stronger advocate for encouraging and creating more opportunities for women at every level of the construction industry."

The awards will be announced and presented at the Celebrating Women in Business luncheon Friday, May 15, at the Holiday Inn in Spearfish.

Nominees must be women whose businesses are located in any part of South Dakota. The four award categories include: The Enterprising Young Entrepreneur, The Enterprising Business Team, The Enterprising Business Woman, and The Enterprising Friend of Small Business. All nominations are confidential.

Nominations can be submitted via the website www.BHSU.edu/SDCEO or mailed to: SD CEO, 1200 University St.,

Unit 9511, Spearfish, SD 57799-9511. Deadline for nominations is Monday, April 20, at midnight MST. A list of requirements and criteria can also be found at www.BHSU.edu/SDCEO. For more information about SD CEO or the awards program, call (605) 642-6435.

Requirements for nominations include:

- Nominations should be submitted on behalf of an individual or business.
- Each nomination narrative should be 250 words or less
- Two references are required for each nomination; References will be asked a standard list of questions to gather more specific information about the nominee
- Nominations are to be submitted via the website www.BHSU.edu/SDCEO or mailed to: SD CEO, 1200 University St., Unit 9511, Spearfish, SD 57799-9511.

Criteria for each of the four categories:

Nominations for The Enterprising Young Entrepreneur, The Enterprising Business Team, and The Enterprising Business Woman must meet the Small Business Administration (SBA) definition of a small business: a business must have less than \$7 million in average annual receipts.

- The Enterprising Young Entrepreneur — This woman entrepreneur has created a successful business by demonstrating outstanding skill and commitment. Nominations from fellow business owners, members of the community, trade and professional organizations are welcome; self-nominations will not be accepted.

This nominated woman should have a minimum of three years in her current business; should be 35 years or younger as of May 15, 2015; and should be a small business entrepreneur.

- The Enterprising Business Team — An individual business owner may nominate her team for their significant contributions to the business. Self-nominations will be accepted, as well as nominations from: fellow business owners; members of the community; trade and professional organizations; and customers.

The nominated team should be the

staff of a woman-owned business with 20 or fewer employees; should have a minimum of seven years in business; and should collectively demonstrate outstanding skills and customer service.

- The Enterprising Business Woman — This dynamic business woman has achieved substantial success in her business and community. Nominations from fellow business owners, members of the community, and trade and professional organizations are welcome. Self-nominations will not be accepted.

This nominated woman should be a small business owner or majority owner; should have a minimum of seven years in business; should demonstrate outstanding skill, commitment, and accomplishment while successfully navigating obstacles; and who influences, mentors and encourages others.

- The Enterprising Friend of Small Business — This business is an advocate for the growth and development of small business. Nominations from fellow business owners, trade and professional organizations and members of the community are welcome. Self-nominations will not be accepted.

This nominated business should be a business of any size; does not need to be woman-owned; and should demonstrate commitment and ongoing support to the success of women-owned businesses.

The SD CEO is partially funded by the U.S. Small Business Administration. The support given by the U.S. Small Business Administration through such funding does not constitute an expressed or implied endorsement of any of the components or participants' opinions, products or services. SD CEO operates under Cooperative Agreement SBAHQ-14-W-0018. Reasonable accommodations for persons with disabilities will be made if requested at least two weeks in advance. All SBA programs and services are provided to the public on a nondiscriminatory basis. Accommodation will be provided to clients with Limited English Proficiency when requested in advance.

New Teaching Artists Opportunity Set

PIERRE — Artists who are interested in becoming involved in the South Dakota Arts Council's Artists in Schools and Communities (AISC) program have a new opportunity to apply with a new spring grant deadline.

The Arts Council has traditionally only accepted applications for the program once a year, in September, but a new policy is allowing for multiple artist application deadlines throughout the year.

The spring deadline is April 15.

The Artists in Schools and Communities program provides intensive, hands-on training in all arts disciplines to students of all ages across the state by providing funds to schools and nonprofit organizations that bring in groups and individuals for residencies. The artists are responsible for developing their residency lesson plans. Residencies are coordinated through the South Dakota Arts Council office as part of its Arts in Education programming.

Applicants should give themselves plenty of time to prepare materials. The application process is somewhat involved, requiring completion of an applicant profile, an artist statement, resume/biography, a residency outline, references, and letters of support. Artist documentation or work samples are also required.

Artists interested in applying for the Artists in Schools and Communities program must apply through the SDAC's online e-grant process. Hard copies of the applications will not be accepted. For more information and a link to the e-grant system, visit www.artscouncil.sd.gov/grants/ais-cartist.aspx. Contact Rebecca Cruse, SDAC assistant director at 605-773-3301 or rebecca.cruse@state.sd.us with questions regarding the AISC program.

An office of the South Dakota Department of Tourism, the South Dakota Arts Council's mission is to provide grants and services to artists, arts organizations and schools across the state, with funding from the National Endowment for the Arts and South Dakota state government.

Corps Invites Public To Op. Meetings

OMAHA, Neb. — The U.S. Army Corps of Engineers (Corps) Missouri River Basin Water Management Division will hold five public meetings in early April to update stakeholders on current hydrologic conditions and the planned operation of the Mainstem Reservoir System.

The public meetings will include a presentation from the Corps regarding operations and plans for managing the reservoir system in 2015, followed by a question and answer session. There will also be an opportunity for members of the public and stakeholders to speak one-on-one with Corps officials.

Regional public meetings will be conducted at the following times and locations:

- Tuesday, April 7 — Pierre: Start time: 11 a.m. Capitol Lake Visitor Center 500 E. Capitol Ave.
- Thursday, April 9 — Council Bluffs, Iowa: Start time: 6 p.m. Western Historic Trails Center 3434 Richard Downing Ave.

The presentation materials for the public meetings will also be posted on the Corps' website at <http://www.nwd-mr.usace.army.mil/rcc/>.

The Corps is congressionally authorized to manage the six dams on the Missouri River for the benefit of the American people serving flood control, navigation, hydropower, irrigation, water supply, water quality control, recreation, and fish and wildlife.

Fifteen S.D. Employers Recognized By National Guard, Reserve Members

RAPID CITY — Employer Support of the Guard and Reserve (ESGR), a Department of Defense (DoD) office, announces 15 South Dakota employers of Guard and Reserve employees have been nominated for the 2015 Secretary of Defense Employer Support Freedom Award (commonly referred to as the "Freedom Award").

The Freedom Award is the highest recognition given by the DoD to employers for their support of National Guard and Reserve members. On behalf of the Secretary of Defense, ESGR runs the annual award program, which has presented the honor to 205 employers since 1996.

Almost half of the U.S. military is made up of National Guard and Reserve members, many of whom also hold jobs with civilian employers. The Freedom Award recognizes those employers that provide the most outstanding support for these Citizen Warriors. Up to 15 employers will be



selected for this year's award and honored at the Pentagon in an official ceremony in August.

Nominations for the Freedom Award must come from a Guard or Reserve member who is employed by the organization they are nominating, or from a family member. This year's nominees (complete list available at <http://www.freedomaward.mil/TemplateDetailsView.aspx?TemplateID=6406&ModuleID=7>) represent large and small employers from almost every industry, including health, transportation, hospitality, entertainment, banking, service and security (just to name a few), as well

as from state and local governments. ESGR received nominations for employers in all 50 states, Guam-CNMI, Puerto Rico, the U.S. Virgin Islands and the District of Columbia.

Semifinalists and finalists will be announced in sequence throughout the coming months with the recipients being announced in late June. Updates, press releases and a complete list of the 2,960 nominees can be found at www.freedomaward.mil.

The 2015 Freedom Award nominations from South Dakota: South Dakota State University, Nygren's True Value, Minnehaha County Sheriff's Office, Landmark Aviation, Dakota Valley Community School District, True North Steel, SDN Communications, Sioux Falls Fire Rescue, Daktronics, Liberty Elementary School, Black Hills Corporation, Redfield Energy, eProvider Solutions, Crary Law Firm and the South Dakota Highway Patrol.

Cleaning And Sanitizing Important In Kitchens

BROOKINGS — Cleaning and sanitizing the kitchen can prevent the spread of germs where food is prepared.

They are very different steps but it is important that the two steps complement each other to be effective. Cleaning removes dirt from food preparation surfaces such as counters, cutting boards, dishes, utensils, and pots and pans. This removes things that you can normally see. To clean an area, wash the surface with soap and warm water. Rinse with clean water and then allow to air dry or dry with a clean paper towel.

Sanitizing is the reduction of germs to a safe level so illness is unlikely to occur. This removes things that you cannot normally see. The most commonly known germs causing illness are Salmonella, Campylobacter, Norovirus, and possibly Toxin-producing E. coli and Listeria monocytogenes. To sanitize an area, spray the surface with the sanitizer of choice. Leave the sanitizer on the surface for the suggested amount of time. Allow to air dry or dry with a clean paper towel.

Three common household products that are effective as sanitizers include chlorine bleach, hydrogen peroxide, or white distilled vinegar. However, the methods to use each of these are specific to the product.

Diluted chlorine bleach is a very effective sanitizer. The amount needed is very small and no chlorine residue will be left behind using a ratio of 1 teaspoon of chlorine bleach to 1 quart of water. Stronger solutions are not better so do not waste money by trying to increase the effectiveness with a stronger concentration for general kitchen use. Cleaning first is important because detergents and dirt inactivate chlorine. Chlorine solutions need

to be made fresh daily. Do not buy chlorine with added fragrance, as this is not food-safe. Also, only buy what you will use within three months, as it tends to break down with time. The water used in the solution should be at room temperature, as hot water will cause the chlorine to dissipate quickly. Contact time should be one minute. Allow to air dry or dry with a clean paper towel. Chlorine is inexpensive, but it can be corrosive to skin and could cause damage to clothing and other fibers if used in higher concentrations. Do not mix with ammonia, as it will create a poisonous gas.

There are two methods for using hydrogen peroxide or white distilled vinegar to sanitize your kitchen.

For option 1, heat 1/2 cup of hydrogen peroxide or vinegar to 150° F. Pour the solution into a spray bottle using a funnel. Immediately spray on kitchen surfaces, counter tops, sinks, etc. Let sit for 1 minute and then wipe with a clean paper towel. This method is effective for Listeria monocytogenes, E coli and Salmonella.

For the other method, use 1/2 cup of hydrogen peroxide or white distilled vinegar. Using a funnel, pour the room temperature solution into a spray bottle. Spray onto kitchen surfaces, counter tops, sinks, etc. To be effective, this solution must sit for 10 minutes before wiping with a clean paper towel. This method is effective for E coli and Salmonella.

Do not mix hydrogen peroxide and vinegar together. Use one product or the other.

Consumers can protect themselves by preventing the spread of germs. Regardless of which method of sanitizing you choose, it is very important that you clean first. It takes both steps to be effective.

The Public Is Invited To A Reception Honoring
Yankton's 2014 Citizen Of The Year

Ben Hanten



1:30 p.m. Saturday, March 28
Yankton Elks Lodge
A Special Program Begins At 2 p.m.

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