

RC&D Celebration



SUBMITTED PHOTO
 Newly elected officers to the RC&D Council for 2015 are (from left to right) Dennis Wacker, Joan Alexander, Janet Gill and Jim Rabe.

RC&D Annual Meeting A Celebration

The Northeast Nebraska Resource Conservation & Development (RC&D) Council held its annual meeting at the Serendipity Restaurant in Plainview recently to celebrate the year's accomplishments and encourage fellowship amongst members and guests. Jr. Jazzercisers provided the dancing entertainment.

Two new projects were chosen for support. A one-year pilot project will be undertaken to extend Northeast Nebraska RC&D services and outreach to Madison County since the PrairieLand RC&D is no longer able to do that. And grant writing assistance will be given to the Wynot Public Cemetery board for their multi-faceted repair project.

The E-waste collections held at several locations during the month of September properly recycled 5.5 tons of material. Seventy-six households or businesses from eight communities were served with that project.

Officers elected to direct the efforts of the RC&D Council in 2015 are Jim Rabe, President from Win-side; Dennis Wacker, Vice-President, of Osmond; Joan Alexander, Secretary from Plainview; and Janet Gill, Treasurer from Bloomfield.

The RC&D Council looks forward to continuing their service to citizens through projects that will make life better for people in the area of Antelope, Cedar, Dixon, Knox, Pierce, Wayne and now Madison counties.

* * *

Award Winners



SUBMITTED PHOTO
 Back Row (left to right): Morgan Warnock, Lexi Johnson, Alyxus Hausman, Weston Beltz, Arion Huntley, Lizzy Riley, Sara Stoddard. Middle Row (left to right): Lexi Rust, Riley Andrus, Tia Vlasman, Madison Schaefer, Lindsey Dickman. Front Row (left to right): Blake Wieseler, Reagan Kolberg, Perla Chavez, Zoie Lee Marcotte, Dharian Arens.

Yankton Middle School Holds Oral Interpretation Contest

The Yankton Middle School oral interpretation contest was held on November 6, 2014. Humorous category participants were Arion Huntley (2nd place), Jackie Conn (3rd place) and Lexi Rust (1st place). Alyxus Hausman (1st place) was the poetry speaker.

Dharian Arens (1st place) presented an oratory piece. Dramatic presenters were Sarah Stoddard (2nd place), Blake Wieseler (1st place), Jennica Young, Kaitlin Stef-

fen, Dakota Barnes and Madison Schaefer (3rd place).

Readers Theatre participants were Group 1: Lizzy Riley, Perla Chavez, Lindsey Dickman and Zoie Lee Marcotte (2nd place), Group 2: Weston Beltz, Tia Vlasman, Reagan Kolberg and Riley Andrus (3rd place), Group 3: Lexi Johnson and Morgan Warnock (1st place).

Oral interpretation is coached by Emily Harriman and Stephanie Burgeson.

Pre-Holiday Food Preparation Tips For Crowds: The Safe Way

BROOKINGS — When you are preparing a holiday meal for a large crowd of people, the task can seem daunting. How will you get all that food onto the table for all those people at the same time?

Sometimes a little preparation beforehand makes the holidays less stressful, said Natasha Bordeaux, a senior dietetic student at South Dakota State University.

Below Bordeaux outlines what cooks can safely prepare ahead of time to reduce chaos the day of the big holiday meal.

"Begin by preparing your favorite side dishes a day or two ahead of time and reheat to serve right before the meal," she said.

Save stuffing prep for the day of: Mashed potatoes, casseroles, and cold salads can be made in advance and kept cold in the refrigerator for up to three days. However, Bordeaux said stuffing or dressing should not be made ahead of time. In addition, gravy can be made ahead of time but should only be kept for one or two days. Consider time and temperature to stay safe: Bordeaux said for food safety purposes, carefully consider how the dish is to be served and prepare in a timely fashion so ingredients don't have the opportunity to go bad. "The key to safely pre-



PHOTO: METROGRAPHICS

making side dishes is to practice food safety measures and realize you are up against bacteria that grows best between 40 and 140 degrees Fahrenheit," she said. "Basically, room temperature falls in the middle of that range."

Before serving the pre-cooked gravy, Bordeaux said bring it to a boil for several minutes before serving hot. She added that cold salads should be prepared quickly, covered and stored in the refrigerator until serving time.

When serving, salads should be kept at 40 degrees or, if you are not able to keep them at 40 degrees, then discard them after two hours.

low dishes," she said.

If you have several hot dishes to cool at the same time, Bordeaux said it is a good idea to prepare ice baths to quickly cool the dishes before putting them in the refrigerator.

"Once the food is cooled, cover and store in the refrigerator until it is time to re-heat," she said.

DAY OF PREP TIPS

When it is time to reheat the food, it should be reheated quickly to 165 degrees and served hot. Once it is heated to temperature, a crockpot, a chafing dish or a warmer can be used to keep the dish above 140 degrees for serving.

"Remember that food should not be left in the danger zone, between 40 and 140 degrees for more than two hours for both preparations," she said.

For example, if you left the casserole out one hour to cool, then you have only one hour to leave out for serving. Any longer and Bordeaux said there is an increased chance for bacterial growth and illness.

"It is best to try to keep hot foods hot — at 140 degrees or above — during serving if possible," she said.

To learn more, visit iGrow.org.

COMMON-SENSE PRACTICES TO REMEMBER

During preparation of food Bordeaux outlines a few common sense tips to food safety:

- Keep meats on a separate cutting board, away from fresh fruits and vegetables;
- Wash each utensil with hot soapy water after preparing each item;
- Use a food thermometer to monitor temperatures of the food you prepare.

"When you prepare side-dishes ahead of time, treat them as you would leftovers. Cool the hot dishes as quickly as possible. Place the food into smaller, shall-

Contact Center To Offer Fruit Baskets

The holiday season is rapidly approaching, and the Contact Center Food Pantry is providing Holiday Food & Fruit Baskets to low-income families and individuals. In years past, many individuals, retailers, banks, churches and other organizations have rallied to collect donations for this special project. Funding is needed to purchase food items as well as meat certificates.

This year's goal is \$15,000. Donations may be sent to: Contact Center Food Pantry, 321 West 3rd Street, Suite B02, Yankton, SD 57078.

You may also bring donations directly to the Contact Center, which is located in the basement of the Yankton County Government Building at 321 West 3rd Street.

Families and individuals wishing to participate in the Holiday Food/Fruit Baskets Project must complete a simple application, providing proof of address, number in the household and an active SNAP card.

Deadline to sign up for the Baskets is Friday, Dec. 12.

For more information regarding the Holiday Food & Fruit Baskets Project, call (605) 260-4400, Extension 2.

Honor Band



SUBMITTED PHOTO
 16 students from the Yankton Schol District were represented in the 2014 Region 1 Honor Band, held in Yankton on November 17, 2014. 3 students were selected from Yankton Middle School and 13 were selected from Yankton High School. Pictured from left to right are: Steven Bray, Sophie McKee, Alina Chu, Sophie Drotzmann, Blake Wieseler, Erica Westerman, Adrienne Kusek, Lizzy Riley, Madeline Logue, Garrett Adam, Selena Olvera, Michael Drotzmann, Joseph Kelly, Leah Waid, Joshua Carr and Mason Ballard.

Thanksgiving...
a time to think of those we love and count our many blessings

Peloton
 Physical Therapy

Happy Thanksgiving
 Morgen Square 260.5003

Parents' Night Out

The Yankton Community Library and the Recreation Department are sponsoring a Parents' Night Out on Saturday, Dec. 6, from 4:30-7:30 p.m. for boys and girls ages 6-12 at the Summit Activities Center. Participants will make craft projects, eat pizza, play organized games in the gym, and take a swim in the SAC pool.

Registration forms are available at the Summit Activities Center or the Yankton Community Library. A limited number of scholarships will be available for this program. The registration deadline is Friday, Dec. 5. Registration forms and payment should be turned in at the Library.

For additional information, call (605) 668-5275, (605) 668-5234 or stop by the Yankton Library at 515 Walnut Street or Summit Activities Center at 1801 Summit Street.

Thank You!

A sincere thanks to everyone who came to help us celebrate our 70th anniversary. For all the cards, flowers and gifts, to Dean Anderson for the ride in his 35 Ford car (like the one we had 70 years ago), and to our children and their families for hosting the open house.

~Janice & Freelan Aune

40th Anniversary Celebration

Mr. and Mrs. Koch

Ed & Donna Koch of Fordyce, NE will celebrate their 40th wedding anniversary on November 30, 2014.

Donna Thoene and Ed Koch were married November 30, 1974.

Their family requests a card shower. Greetings may be sent to: P.O. Box 213, Fordyce, NE 68736.

They have two children: Sara Chesterman and Josie (Shawn) Cannon. The couple has two grandchildren.

OUR CLASSIFIEDS WORK FOR YOU!
CALL THE P&D AT (605) 665-7811

Holiday Fun Day...

Sunday, Dec. 7th • 1-6:00 p.m.
 Yankton Summit Activities Center



Attention Parents...



Here's How It Works:

- Parents ~ Pick up your ticket at Services Center Federal Credit Union 9am-5pm Monday-Friday or 9am-Noon thru December 6th.
- Present ticket on Sunday Dec. 7th at the Summit Activities Center.

Pool, Slide & Gym Use is Free! 1:00 - 6:00 p.m.

Snacks for the kids served during breaks. Rules of Summit Activities Center apply: 8 yrs. & younger MUST BE SUPERVISED BY SOMEONE 14 YRS. & OLDER

Services Center
 Federal Credit Union 609 W. 21st St., Yankton, 665-4309

Services Center Federal Credit Union...
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