

Loest

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prepared you for the position?

I worked on a family farm near Wessington and have lived in four other states and communities ranging from 125 people to the Minneapolis area. I worked 15 years in the corn processing industry, making sweeteners and ethanol. Engineering taught me to manage budgets, evaluate and plan projects and work with teams to make the hard decisions. I learned to never draw your box too small and always seek input from all sides. Finally, teaching at Yankton High and being involved with youth activities keeps me in touch with our future generation. I want my boys to have the opportunity to work in our region.

3. What do you think the biggest issue is at the county level and how would you address it?

I believe the main responsibilities for our County Commission are to maintain infrastructure, ensure public safety and assist the poor. The current commission is in the process of developing a long-term blueprint for roads and bridges. Prioritizing is the first step, but even harder is finding the money to carry out the final plan.

Published plans should be in place to evaluate proposed business projects (i.e. TID/TIF). I am conservative and believe every taxpayer penny that is spent should be thoroughly vetted, justified and directed toward the main responsibilities of government.

4. How do commissioners balance the needs of a growing city (Yankton) while also addressing the needs of smaller communities throughout the county?

Every decision made should consider the impact and benefit to each citizen. Having equal representation from both city and rural residents is key to making sure all perspectives are considered. There need not be an "us" versus "them" mentality.

5. What are your thoughts on the Napa Junction project and how it unfolded?

I worked for a company that built over 100 ethanol facilities throughout the country. Purely from an engineering perspective, this facility needs access to BOTH rail and reliable roads. Yankton has the rail junction and Bon Homme has the junction of two state-serviced roads. Either way, an investment around \$10-12 million is needed to do this project RIGHT. Just fixing three miles of 435th and one mile of 306th is not enough. In the long run, more roads will need to be upgraded and continually serviced by Yankton County. The projected TID taxes from this project would only devote \$3.6 million over 20 years. This is not enough to cover the real cost to Yankton County.

6. What major development projects do you foresee in the county's future?

Recently announced expansion projects show our manufacturers' commitment to growing our community. Seeking businesses with focus in the financial and technology areas would help to balance our workforce around economic downturns. Lastly, since our county is heavily invested in agriculture, the transition of family farms to the next generation is a critical factor.

Every business (including farming) needs an educated work force. Young families seek affordability, job prospects and educational opportunities for their children. That's why my family moved back to South Dakota and specifically to this area. Through the work of our schools, we were very fortunate to receive funding for the career and technical education courses that award certifications to area students, a regional benefit. This is certainly a major aspect for bringing new projects to our area.

7. Additional thoughts?

It is amazing the amount of work that is invested in a campaign, and the assistance I have received is greatly appreciated. Vote, attend meetings and write to your leaders. The best plans are developed with all perspectives in mind. Silence is the worst enemy to democracy.

Menno

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said the Bockfest Boys. The Bockfest Boys had one open date on their calendar and it worked out that it was the same day we had planned our celebration. We are very excited to get them here in Menno."

According to the group's website, the Bockfest Boys perform a show with the music of polka, German folk music, country, rock and roll, American folk, blues and. Vocals, trombone, trumpets, baritone, lead, rhythm, and bass guitars, concertinas, button accordion, keyboards and percussion are their tools of the trade. Band members include Scott Sparlin, Randy Domeier, Allan "Smiley" Wiltschek, Anton "Tony" Berg, Bob Beussman, Steve Moran and Jeff Braegelmann.

While music plays a huge part in the celebration, the other main component — the authentic Ger-

man meal — is the highlight. The menu consists of German sausage, liverwurst, apfel mousse (baked apples), German kartoffel salat (German potato salad), sauerkraut, cheeses and crackers, buns and pickled watermelon. Dessert will be a traditional variety of kuchen.

Board member Vi Ranney said the Kaylor Locker goes out of its way to make sure that the sausage used at the banquet is authentic.

"The locker makes the homemade sausage for us," she said. "They even cook, cut and deliver it to us. It is a real bonus for our event."

Ranney explained that it is a complete group effort to get the food ready to feed 400 people.

"(Thursday) we are making the baked apples at my house," she said. "Five of us will be working on peeling three bushels of apples, baking them and then taking them up to Menno and getting them in the cooler. On Friday, we will make the German potato salad at the UCC Church."

She said the group will boil 110

pounds of potatoes; peel them; make the sauce; cut up the ham, bacon and celery; and then mix it all together to make the tasty salad.

Ranney noted that the members of the Heritage Society are also bringing a variety of salads to serve Saturday, and that she and the others together have made 90 kuchen.

"Donna Zeeb and I made pickled watermelon earlier this year," Ranney said. "I have to admit, earlier this week, I had to open a jar just to see how it turned out. It is so delicious — it is beyond description."

"It is just a huge, delicious meal," Jerke added.

He noted that members of the society recently went to Stuttgart, Germany, to take in a German Oktoberfest and to visit the villages where their ancestors hailed.

"Visiting the villages where our ancestors came from was just such a moving experience," Ranney said. "In one village, where the Sayler and Haase families were from, the church was over 600 years old and in great shape. So we know it was the church of their ancestors."

Oktoberfest will open with the German buffet dinner beginning at 6 p.m. The Bockfest Boys will begin playing at 7 p.m. with the dance running from 7:30-10 p.m.

Jerke noted that there will be a bake sale during the event featuring bars, cookies, breads, home canned items, candy and other snack items for sale.

"We are only selling 400 tickets this year," Jerke said. "Advance tickets will assure you a seat, but we will be selling tickets at the door as well."

To purchase advance tickets contact Jerke at 583-4544, Vi Ranney (Yankton) at 665-3596, Eugene Weidenbach (Scotland) at 583-4470, Donna Zeeb (Menno) at 387-5577, Schoenfish CPA in Parkston at 928-7241, Wyona Hofer (Freeman) at 925-7218 and David Mogck in Tripp at 935-6781.

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