

**2010 Legal and Public Notices**

ommendation. The Chief Engineer's address is "Water Rights Program, Foss Building, 523 E. Capitol, Pierre, SD 57501 (605 773-3352)" and the applicant's mailing address is given above. A petition filed by either an interested person or the applicant must be filed by September 17, 2012.

The petition may be informal, but must include a statement describing the petitioner's interest in the application, the petitioner's reasons for opposing or supporting the application, and the signature and mailing address of the petitioner's legal counsel, if legal counsel is obtained. Contact Eric Gronlund at the above Water Rights Program address to request copies of information pertaining to this application. Steven M. Pirner, Secretary, Department of Environment and Natural Resources. Published once at the total approximate cost of \$25.83.

9+7  
NOTICE OF APPLICATION  
NO. 6795A-3 to Reinstatement Water Permit No. 6795-3

Notice is given that Yankton Land and Cattle Company, PO Box 774, Yankton, SD 57078 has filed an application for a water permit to reinstate Water Permit No. 6795-3. Permit No. 6795-3 appropriates 1.64 cubic feet of water per second from one well to be completed into the Lower James:Missouri Aquifer (approximately 250 feet deep) located in W 1/2 NE 1/4 or the SW 1/4 SE 1/4 Section 24 to irrigate 115 acres located in the E 1/2 NW 1/4, NE 1/4 Section 24; all in T94N-R56W. Water may be applied directly for irrigation and diverted to the Company's wastewater lagoon prior to land application. This well may also serve as a backup supply to Water Right No. 6264-3 for commercial use at the Yankton Land and Cattle Company. The permit was approved March 12, 2007, and the project was to be completed March 12, 2012, with water being put to beneficial use by March 12, 2016. Application No. 6795A-3 proposes to reinstate Water Permit No. 6795-3 since the project has not been completed. Approval of 6795A-3 will cancel No. 6795-3.

Application No. 6795A-3 to reinstate Permit No. 6795-3 is made pursuant to SDCL 46-2A-8.1 which allows for reinstatement with a new priority date, if unappropriated water is available when construction, necessary to put water to beneficial use, is not completed within five years of approval of the permit.

Pursuant to SDCL 46-2A-2, the Chief Engineer recommends APPROVAL of Application No. 7382-3 because 1) unappropriated water is available, 2) existing rights will not be unlawfully impaired, 3) it is a beneficial use of water, and 4) it is in the public interest. In accordance with SDCL 46-2A-23, the Chief Engineer will act on this application, as recommended, unless a petition is filed opposing the application or applicant files a petition contesting the Chief Engineer's recommendation. If a petition opposing the application or contesting the recommendation is filed, then a hearing will be scheduled and the Water Management Board will consider this application. Notice of the hearing will be given to the applicant and any person filing a petition.

Any person interested in opposing or supporting this application or recommendation must file a written petition with BOTH the applicant and Chief Engineer. The applicant must file a petition if contesting the Chief Engineer's recommendation. The Chief Engineer's address is "Water Rights Program, Foss Building, 523 E. Capitol, Pierre, SD 57501 (605 773-3352)" and the applicant's mailing address is given above. A petition filed by either an interested person or the applicant must be filed by September 17, 2012.

The petition may be informal, but must include a statement describing the petitioner's interest in the application, the petitioner's reasons for opposing or supporting the application, and the signature and mailing address of the petitioner's legal counsel, if legal counsel is obtained. Contact Eric Gronlund at the above Water Rights Program address to request copies of information pertaining to this application. Steven M. Pirner, Secretary, Department of Environment and Natural Resources. Published once at the total approximate cost of \$36.52.

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# Food, Fast: Supper Chills Out With Garden-Friendly Gazpacho

BY JOE GRAY

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Gazpacho, that lively cold summer soup of pureed tomatoes and assorted vegetables, is treated over here as a meal opener — a job it performs very well. But heartily garnished — that is, topped with plenty of chopped cucumber, onion, peppers and the like — it satisfies as a light meal, which is how it developed in its native Spain.

This version piles on grilled shrimp and fresh avocado, two of my favorite foods, for what amounts in my house to a holy triumvirate of a meal. The recipe makes plenty, more than 2 cups per serving (before garnishing). It's also easily doubled. The yellow cherry tomatoes impart a natural sweetness to contrast with the red wine vinegar and other acidic flavors.

What you won't find in the recipe is bread, which is a key component in authentic gazpacho. I like it with bread, soaked in water, then squeezed and pureed with the rest of the ingredients, but I like gazpacho without the bread better. It's lighter and the flavor of the tomatoes comes through so much more.

The recipe leaves you with a number of halves of this and that. Chop them all up for a salsa the next day. Or to garnish this soup. Or to serve as the base for another batch of the gazpacho, as you'll be wanting more.

## YELLOW GAZPACHO WITH SHRIMP AND AVOCADO

Prep: 15 minutes  
Cook: 4 minutes  
Servings: 2  
Note: Because of time limits, the gazpa-

cho is served at room temperature. For a quick chill, place in a bowl inside an ice bath for 10 minutes or so.

**Ingredients:**  
1 clove garlic, peeled  
1 1/2 pounds yellow cherry tomatoes, about 2 pints  
1/2 medium red onion, roughly chopped  
1/2 red bell pepper, roughly chopped  
1/2 jalapeno pepper, minced, optional  
1/4 English cucumber, unpeeled, roughly chopped  
2 tablespoons each: red wine vinegar, extra-virgin olive oil  
1/2 teaspoon coarse salt  
10 large shrimp, peeled, deveined  
1/2 avocado, peeled, pitted, chopped in 1/2-inch dice  
Tortilla chips, hot sauce  
1. Heat a grill to medium heat. Meanwhile,

drop the garlic into a food processor while the motor is running; process until minced. Add tomatoes, onion, bell pepper, jalapeno and cucumber; process to desired texture, rather coarse, very smooth or somewhere in between. Transfer to a bowl; stir in vinegar, olive oil and salt. Taste for seasoning.  
2. Grill the shrimp, turning once, over medium heat until just cooked through, about 3 minutes. (Or saute in a little olive oil or butter in a skillet over medium heat.)  
3. To serve, ladle gazpacho into wide, shallow bowls. Top with the shrimp and avocado. Serve with tortilla chips. Pass hot sauce at the table.

**Nutrition information:**  
Per serving: 312 calories, 22 g fat, 3 g saturated fat, 58 mg cholesterol, 21 g carbohydrates, 12 g protein, 825 mg sodium, 7 g fiber.

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