

2010Legal and Public Notices

with the Tribe and made payable to the Yankton Sioux Tribe.

The Yankton Sioux Tribe reserves the right to reject any or all bids and to waive any irregularities therein.

Tribal Chairman  
Thurman Cournoyer  
Published twice at the approximate cost of \$71.80.

9+6+13  
STATE OF SOUTH DAKOTA)  
COUNTY OF YANKTON)  
IN CIRCUIT COURT

FIRST JUDICIAL CIRCUIT  
CIV. NO. 13-140

NOTICE OF MORTGAGE  
FORECLOSURE SALE

SOUTH DAKOTA HOUSING  
DEVELOPMENT AUTHORITY,  
Plaintiff,

vs.  
MATTHEW C. BOECKER,  
WELLS FARGO BANK, N.A.,  
CITIFINANCIAL, CREDIT  
COLLECTION SERVICES,  
AND YANKTON COUNTY,  
SOUTH DAKOTA,  
Defendants.

NOTICE IS HEREBY GIVEN in accordance with South Dakota Codified Laws 21-49-25, and pursuant to a Judgment dated the 7th day of August, 2013, that a sale of certain mortgaged premises described as follows:

West One Hundred Four Feet (104') of Lot One (1), Block Four (4), Lower Yankton, City and County of Yankton, South Dakota as per Plat as Recorded in Book G, Page 6,

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shall be made by public sale to the highest bidder on the 17th day of September, 2013, at 10:00 a.m., at the front door of the Yankton County Courthouse, Yankton, South Dakota.

The name of the mortgagor is Matthew C. Boecker and the mortgage was given to Wells Fargo Bank, N.A. and assigned to the South Dakota Housing Development Authority of Pierre, South Dakota. The amount due, pursuant to the Judgment, is \$103,462.01. The date of the mortgage is 5th day of March, 2009, and the mortgage was recorded in the Office of the Yankton County Register of Deeds on the 6th day of March, 2009, at 1:00 p.m., in Book 484, page 29. **The sale is subject to the 2012 real property taxes due and payable in 2013, and any special assessments due and owing.**

Dated at Yankton, South Dakota, this 19th day of August, 2013.

JAMES C. VLAHAKIS  
SHERIFF OF YANKTON  
COUNTY

Robert E. Hayes  
Attorney for Plaintiff  
Davenport, Evans, Hurwitz & Smith, L.L.P.  
c/o South Dakota Housing  
Development Authority  
3060 E. Elizabeth Street, P. O.  
Box 1237  
Pierre, South Dakota 57501-1237

GOT NEWS?

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Game Day Pairings

Family Features

Score big and help others this tailgating season with great grilled fare and flavorful wines that give back. A winning combination for any game day gathering includes savory grilled meats, good wine and your favorite fan friends. With more than 30 years of culinary experience, including several years as a food service specialist with the United States Army, Chef Dirk Yeaton has joined up with Murphy-Goode Winery. By pairing his barbecue expertise with their collection of wines, he has incorporated a sip and splash approach, both adding wine to recipes for flavor and pairing alongside grilled favorites. With his new title as Grill Sergeant, Yeaton spreads his love for all things “Goode” - food, wine and service. For the ultimate game day feast, he offers his top tips:

- Always have your five BBQ essentials: salt, pepper, garlic, olive oil and, of course, wine.
- Grilling season is every season! Don't be afraid to use different techniques depending on the weather. If it's a nice day, fire up the grill for steaks, chicken kabobs or a leg of lamb. Colder weather? Try using the smoker — a slow cooking technique for meats like pork and ribs.
- When adding wine to recipes, reduce it down by half to extract all the flavors, then add it to your marinade.

A succulent grilled dish is not complete until paired with a smooth wine, such as Homefront Red, which offers flavors of black cherry, raspberry and tasty vanilla notes. Yeaton joins Murphy-Goode in their commitment to the armed forces with the release of Homefront Red. For every bottle sold, Mur-



phy-Goode will donate a portion of the proceeds to Operation Homefront, a nonprofit organization that provides emergency assistance to military families and wounded warriors. The winery plans to raise at least \$300,000, so make your bottle count! Try it alongside delectable dishes, like this Grilled Tri-tip with Portabella Mushrooms, the perfect addition to any game day get-together. For more recipes, visit [www.murphygoodewinery.com](http://www.murphygoodewinery.com).

GRILLED TRI-TIP WITH PORTABELLA MUSHROOMS

Recipe by Grill Sergeant  
Dirk Yeaton  
Yield: 4 servings  
1 inch butcher's twine  
2 sprigs rosemary  
3 sprigs thyme  
1 thin wooden dowel or stick  
2 teaspoons kosher salt  
1 1/2 teaspoons freshly ground black pepper  
2 teaspoons rosemary, minced  
2 teaspoons thyme, minced  
4 cloves garlic,

- minced
  - 1/4 cup, plus 2 tablespoons olive oil
  - 5 tablespoons Murphy-Goode Homefront Red
  - 2 tablespoons balsamic vinegar
  - 4 medium baby portabella mushroom caps
  - 4 medium red bliss potatoes
  - 2 medium zucchini, quartered
  - 2 teaspoons granulated garlic
  - 1 teaspoon tamari soy sauce
  - 1 teaspoon Worcestershire sauce
  - 2 1/2-3 pounds tri-tip, trimmed
  - 1/4 pound butter, at room temperature
  - 4 (6-inch) sourdough rolls, sliced length-wise
- Using butcher's twine, tie rosemary and thyme springs to wooden dowel. In large shallow baking dish, add 1 teaspoon salt, 1/2 teaspoon black pepper, rosemary, thyme, half of minced garlic, 1/4 cup olive oil, 2 tablespoons wine and 2 tablespoons balsamic vinegar; mix to combine. Add mush-

rooms, potatoes and zucchini and toss in the marinade. Cover with plastic wrap and refrigerate for 2 hours.

In small bowl, combine granulated garlic, 1 teaspoon salt, 1 teaspoon pepper, 2 tablespoons olive oil, 3 tablespoons wine, tamari and Worcestershire sauce. Mix well to combine. Pour 3 tablespoons of mixture over tri-tip and rub into meat. Cover and refrigerate. Set remaining marinade aside to baste tri-tip as it grills.

Preheat grill to medium-high. Remove tri-tip and vegetables from refrigerator and allow to sit at room temperature. Place potatoes in aluminum foil pouch. Place on grill over indirect heat; cook for approximately 40 minutes or until tender when pierced with knife.

Place tri-tip on grill over direct heat for 4 minutes, flip tri-tip and cook for 4 minutes more. Move tri-tip to medium-low heat area on grill and cook for 20 to 25 minutes or until internal temperature reaches 134°F. Remove tri-tip from grill, loosely tent with aluminum foil and allow to rest for 10 minutes before slicing against the grain.

In small bowl, add remaining minced garlic and butter. Stir to combine and spread garlic butter on sourdough rolls. Place sourdough rolls, portabella mushrooms (cap down) and zucchini on grill and cook until grill marks appear.

To serve, place steak medallions on plate, top with grilled portabellas and place potatoes, zucchini and sourdough rolls on the side. Pour remaining juice from steak over mushrooms and serve.

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