





CHILVERS ABSTRACT & TITLE CO., INC.  
EST. 1987

RILEY ANDERSON  
OFFICE MANAGER

520 South 2<sup>nd</sup> Street  
Elgin, NE 68636  
402-843-5530 (ofc)  
402-843-5506 (fax)      chilversabstract@gmail.com

ELGIN VETERANS'  
MEDICAL CLINIC

An Outpatient Department of Boone County Health Center

116 N 2nd St. Hwy 14  
402-843-5910

PROVIDER AVAILABLE MONDAY-FRIDAY.

• Joel Travis, MD

• Sean Kohl, MD

• Bridgette Pudwill, MD

• Jason Olnes, PA-C

• Danielle Krohn, APRN

CALL FOR AN APPOINTMENT!

Visit us online at [www.boonecohealth.org](http://www.boonecohealth.org)

HELP WANTED

ADMISSIONS CLERK  
Part-time Benefits Eligible

CERTIFIED NURSING ASSISTANT  
Full- or Part-time

DIETARY AIDE/COOK  
Part-time

FAMILY PRACTICE CLINIC MANAGER  
Full-time

MAINTENANCE TECHNICIAN  
Full-time

Antelope Memorial Hospital

102 W 9th St., Neligh, NE 68756  
402-887-4151

Antelope Memorial Hospital  
Nurturing Body, Mind and Spirit

This institution is an equal opportunity provider and employer.

CELEBRATING OUR ROOTS.

2023 VETCH DAYS  
LIVING THE COUNTRY LIFE

For us at the Bank of Elgin, Elgin is more than the community we work in. It's where we live, where we raised our family and probably where we were born.

Take time to celebrate this community this weekend during **Vetch Days**.

What's Vetch you ask? We'll gladly tell you....

bank of ELGIN

Draper Insurance Agency

402-843-2228

FDIC

www.bankofelgin.com

Elgin, NE

From Jo Ann Baum's Kitchen

Popcorn Cake, Mayonnaise Cake

Easy favorites in our home.

Good day,  
Sitting in the office this morning with my first cup of coffee and thinking about what can I share with you all that's yummy and easy.  
This week's recipes are recipes Ted and myself enjoyed quite regularly. I remember as a young baker making mayonnaise cake a number of times. Only difference is back then we made fudge frosting with real sweet cream. It was the best part.  
There's a story in our house that goes like this....  
When we moved in our house we needed to replace the drop-in stove and oven. We went shopping and found one on sale. A good sale! We asked why it was so marked down. They said that it was because the previous owner didn't like how her mayonnaise cake came out. So, I had the stove replaced and I got the one on sale. Now it's a big question in our house, how did my mayonnaise cake turn out!  
This popcorn cake is a favorite of Ted's. He says his grandma Kerkman would make it when he was a kid. I'm pretty sure he still loves it today! Enjoy.

Jo Ann

POPCORN CAKE

20 cups popped popcorn  
3 sticks butter  
1 16 oz bag marshmallows  
1/2 10 oz bag colored marshmallows  
1/2 cup chopped nuts  
1/2 cups chocolate chips  
1/2 cup M & M's

Melt the butter with the large marshmallows.  
Pour the mixture over the popped popcorn and mix, add the colored marshmallows, nuts, chocolate chips, and M & M's. Stir enough to just mix.  
Put the mixture in a buttered angle food cake pan (round one) and let cool. Turn it out when it's cool.  
Amazing!

MAYONNAISE CAKE

2 Tbls cocoa  
1 cup sugar  
1 cup mayonnaise  
1 cup hot water  
2 tsp baking soda  
2 cups flour  
1 tsp vanilla  
Pinch of salt  
2 eggs

Combine cocoa, sugar, mayonnaise, and eggs.  
Mix in 1 cup hot water.  
Add soda, flour, vanilla, and a dash of salt.  
Bake in a 9x13 sprayed pan at 350° for 30-35 minutes

Frosting

1-1/2 cups sugar  
6 Tbls milk  
6 Tbls butter

Boil for 1 minute and add 1/2 cup chocolate chips and 25 mini marshmallows. Beat until thickens.  
Spread on a cool cake.

ERPPD announces new general manager

After an extensive executive search, the Elkhorn Public Power District Board of Directors are pleased to announce Mark Johnson as General

Manager for the district.

Mark was, most recently, the Member Services Manager at St Croix Electric Cooperative in Hammond, Wisconsin. Prior to his employment at St Croix Electric Cooperative, he worked in the Member Services Department at Minnesota Valley Cooperative Light and Power Association in Montevideo, Minnesota. He received a bachelor's degree in finance

from Minnesota State University, Mankato.

He is passionate about serving the rural communities and is committed to following ERPPD's mission statement of providing safe, reliable, cost-effective electricity for all customers.

Mark grew up in small rural communities in Minnesota and Iowa. He is married. He and his wife, Miranda, are

excited to be moving to the Battle Creek area and look forward to making this their home.

Mark Johnson will be the seventh General Manager for the district and will be taking up his duties at the end of June. He follows Tom Rudloff, who retired in May after 14 years as General Manager.

ERPPD has been serving customers in rural Antelope, Boone, Holt, Madison, Pierce, Platte, Stanton and Wheeler counties for over 80 years.

Mark Johnson

Shop at home to support our merchants!

The ELGIN PUBLIC/POPE JOHN COOP is currently accepting applications for the following

COACHING POSITIONS:

• ASSISTANT JUNIOR HIGH FOOTBALL

• DANCE TEAM

Interested candidates may contact Mrs. Lisa Schumacher or Mr. Mike Brockhaus at the following:

Mrs. Lisa Schumacher,  
Principal  
St. Boniface/Pope John  
lschumacher@pjcrusaders.org  
402-843-5325

Mr. Mike Brockhaus,  
Supt.  
Elgin Public Schools  
mike.brockhaus@elgineagles.org  
402-843-2455

Gateway Theatre

136 South 4th Street  
(402) 395-3394    Albion, NE

Step in & pick up a POP & POPCORN TO GO even if you're not viewing the movie.

Show Time...7:30 pm  
Ticket sales begin at 7:00 pm  
Concessions begin at 7:00 pm

Thurs., Fri., & Sun.  
June 2, 3 & 4

Disney THE LITTLE MERMAID  
Rated PG  
Next Weekend: Guardians of the Galaxy 3

Petersburg Volunteer Fire Department

CRUISE Night and Dance

SATURDAY, JUNE 10

POKER RUN  
10 AM Check-In at the Fire Hall; 11 AM Kick Stands up

CRUISE THE BURG  
5-8 PM hot rods, rust buckets or hogs

MUSIC  
5 PM start, DJ Alan Temme

BBQ SUPPER  
5-7 PM (free will donation)

RAFFLE DRAWING  
9 PM

1-4 PM at the Ballfield  
No Entry Fee • People's Choice • Club Choice  
Contact Corey @ 402-499-0992 or Brad @ 402-843-0593

DANCE TO SWISS REAGENTS 9 PM thru 1 AM Serving Refreshments

14-32 CRUISERS Show and Shine

We'll do the hard work for you.

View & Purchase our photos online.

www.elginreview.com

click "View & Purchase Photos" in the menu bar,

The Elgin Review



Looking Back

Sixty Years Ago

May 30, 1963  
Ramona Kamphaus, 4-year-old daughter of Mr. and Mrs. Frank Kamphaus, underwent open heart surgery on May 9 at St. Joseph's Hospital in Omaha. Ramona, being hospitalized nearly three weeks, returned home last Thursday. Mr. and Mrs. Kamphaus and Ramona had the pleasure of being chosen by the hospital staff on Mother's Day to appear on TV Channel 6.

Commencement exercises were held at the Elgin High School auditorium Wednesday night, May 22, for nine seniors, nine eighth graders and 37 kindergarten pupils. Darlene Nielsen gave the salutatory and Margaret Shoemaker gave the valedictory. Mrs. Mary Miller presented Bachelor of Rhymes to the kindergarten class and Supt. Christensen handed out diplomas to the eighth grade graduates. Supt. Christensen presented the senior class and Leonard Bennett, chairman of the Board of Education, presented diplomas to the seniors.

Three seniors, besides the

Death Notice

Mary C. Dozler, 80, of Albion, passed away on Friday, May 26, 2023, at Edgewood Vista in Norfolk, NE.

A Mass of Christian Burial will be 10 a.m., Thursday, June 1, 2023 at St. Michael's Catholic Church in Albion with Fr. Mark Tomaszewicz officiating. Interment will follow at St. Boniface Catholic Cemetery in Elgin, NE.

Visitation will be 5-7 p.m., Wednesday at church with a 7 p.m. Wake Service.

Levander Funeral Home of Albion is in charge of the arrangements. Condolences may be sent to the family at: www.levanderfuneralhome.com

**Albion Family Dental, PC**  
Richard L. Heidemann, DDS  
Jennifer Thieman, Dental Hygienist  
402-395-6625  
2583 S. Hwy 14, Suite #1 • P.O. Box 508  
Albion, NE 68620 • Fax: 402-395-2059

St. Boniface valedictorian and salutatorian, were given awards Sunday night at that school's graduation exercises. Recipients included Ronald Janning, an award for outstanding achievement in science and mathematics for the four years of high school. The speech award for outstanding achievement in speech class and activities went to Cheryl Rotert. Donna Dozler was the recipient of the Betty Crocker Homemaker of Tomorrow medal. Following the sermon, Msgr. Theo. H. Buelt, superintendent, distributed diplomas and awards.

Fifty Years Ago

May 31, 1973  
About 140 Farmers Union farm wives from seven midwestern states converged on Washington last week as the second part of a two-week "Women-In-Action Fly-In" on farm problems. Mrs.

Marvin Meis was a part of the 20 women delegation from Nebraska. The group broke up into three-women teams with each from a different state to visit Congressmen and Senators. Her trip was sponsored by the Antelope County Farmer Union.

Brian Anderson of Elgin is one of 150 young Nebraskans chosen to receive a \$100 scholarship to the second annual Nebraska Agricultural Youth Institute, according to the Director of Agriculture. The institute will be held July 9-13 at the Nebraska Center for Continuing Education in Lincoln. The program consists of nationally known speakers, management decision workshops, and leadership sessions.

A combined Vacation Bible School of Trinity Lutheran Church of Elgin and Grace Lutheran Church of Neligh will be held at Riverside Park

in Neligh, June 4 through 8, with classes each day. "Tell The News - Share the Love" will be the theme of the school which will conclude with the closing program on Friday evening following a picnic supper.

Thirty Years Ago

June 9, 1993  
Ron and Sharon Wilkinson were named honorary members of the Elgin Historical Society at the society's annual meeting May 26. Nine people attended the meeting in the Bill Alderson

home. The society plans to help the Elgin Chamber of Commerce man its new float, host a black powder group during Vetch Days weekend, and host the second annual Bluegrass Festival at the park in August.

Elgin American Legion Auxiliary awarded top prizes in its annual Poppy Poster contest this year to Anna Vanourney of Elgin Public School and Jennifer Dinslage of St. Boniface School. The poster contest had a total of 34 entries this year.

Chris Uttecht and Nicole Von Bonn, both of Elgin, will be attending the National Young Leaders Conference, June 15-20, in Washington DC. The students from Elgin will meet with Sen. J James Exon, Sen. Bob Kerry and Rep. Bill Barrett.

**Martinsen Appraisal**  
Specializing In Ag & Residential Appraisals  
Visit us at: www.martinsenappraisal.com  
P.O. Box 182 • Elgin, NE 68636  
Phone & FAX: 402-843-5791  
Certified General Appraiser

**Marlene (Hoefler) Hughes**  
celebrated her  
**70<sup>th</sup> Birthday**  
on Monday, May 29  
Cards and greetings may reach her at:  
**Western Hills Health Care Center**  
1625 Carr Street  
Lakewood CO 80214

**HELP WANTED**  
MEDICAL RECORDS CODER/CLERK Full-time  
PHARMACY TECHNICIAN Full-time  
RADIOLOGIC TECHNOLOGIST PRN  
STAFF RN OR LPN Full- & Part-time  
SURGICAL SERVICES NURSE (RN) Full-time  
**Antelope Memorial Hospital**  
102 W 9th St., Neligh, NE 68756  
402-887-4151  
This institution is an equal opportunity provider and employer.

**Surf Into Summer**  
Sign up for Internet Service today- your first month is free!  
**STEALTH Broadband**  
402.347.1010  
www.stealthbroadband.com

**FFA Student of the Month**  
**Sara Bode**  
Sara Bode, the daughter of Ron and Lianne Bode of rural Elgin, is the Elgin FFA Chapter member of the month. Sara has become a valuable member to the chapter since her 8th grade year and, this past year, she really found her niche in the organization. She participates in numerous FFA events and community projects. This past year, she competed in Jr. Public Speaking and floriculture. Her floriculture team qualified for state FFA and the team earned some valuable state competition lessons. Furthermore, she was selected to participate in the Agriculture Issues Academy at State FFA where she learned a lot about being an advocate for agriculture. Most recently, she was elected as the chapter FFA reporter and has already taken charge of the chapter social media pages where she does a great job of advertising for FFA. Great job Sara!

**CELEBRATING**  
Elgin's Ag leaders of today & tomorrow.  
FFA members are future veterinarians, government officials, entrepreneurs, bankers, business leaders, teachers and much more.  
**Town & Country Veterinary Clinic**

**From Ag to Industrial, we have Elgin covered!**  
Great savings. Great service.  
**SAPP BROS. PETROLEUM**  
802 North Myrtle St., Elgin  
402-843-5621 or toll free 866-927-3775

**CVA Central Valley Ag**  
GROWING AGRICULTURE TOGETHER  
**#WEARECVA**  
EMBRACING THE COOPERATIVE SPIRIT  
TO DELIVER VALUE TO OUR MEMBERS.

We are **PROUD** to work with generations of Elgin-area farmers, improving the ag industry through technology and education.  
When success is measured field by field, turn to your Pioneer Sales Representative who has extensive information and local experience to deliver the solutions for your specific needs.  
**Starman Seed Service**

**Congratulations!**  
to the students named to the 2023  
**Wheeler Central Fourth Quarter and Second Semester Honor Rolls. Good Job Students!**  
**Honor Roll**  
FOURTH QUARTER ALL A'S: Justin Guggenmos (7), Olivia Heinz (7), Paige Schlenger (7), Jailynn Harrison (8), Reese Smith (8), Haley Borwege (9), Braelynn Schlenger (9), Jayna Guggenmos (10), and Bobbi Guggenmos (11).  
FOURTH QUARTER AB: Sierra Plugge (7), Hadley Pokorny (7), Hayes Pokorny (7), Parker Freouf (8), Kale Hoppenstedt (8), David Keber (9), Daniel Kluver, Jr. (9), Elijah Heinz (10), Makayla McCain (10), (12), Nick Keber (12) and Brady Renner (12).  
FOURTH QUARTER HONORABLE MENTION: Tyler Perkins (7), Garrett Renner (8), Jayden Abbott (9), and Ethan Schoenenberger (12).  
SECOND SEMESTER ALL A'S: Justin Guggenmos (7), Olivia Heinz (7), Paige Schlenger (7), Reese Smith (8), Haley Borwege (9), Braelynn Schlenger (9), Jayna Guggenmos (10), and Bobbi Guggenmos (11).  
SECOND SEMESTER AB: Sierra Plugge (7), Hadley Pokorny (7), Hayes Pokorny (7), Garrett Renner (7), Parker Freouf (8), Jailynn Harrison (8), Kale Hoppenstedt (8), David Keber (9), Daniel Kluver, Jr. (9), Elijah Heinz (10), Cooper Pokorny (10), Clancy Seamann (10), Kaitlyn Leibert (11), Jayden Sheldon (11), Chloe Smith (11), Benton Harrison (12), Nick Keber (12) and Brady Renner (12).  
SECOND SEMESTER HONORABLE MENTION: Tyler Perkins (7), Franklin Schmidt (7), Jackson Wright (7), Bailey Leibert (8), Wyatt McCain (8), Breyden Renner (8), Jayden Abbott (9), Aidan Maddux (9), Jairo Lazos-Hernandez (10), Makayla McCain (10), and Ethan Schoenenberger (12).

**Elgin Community -Wide Garage Sales**  
Friday and Saturday  
**June 16 & June 17**  
elginreview@yahoo.com  
402-843-5500 116 S 2nd St  
Individuals can set their own hours. The Elgin Chamber of Commerce/Community Club, in partnership with the Elgin Review, will publish in print and online (social media) a map of the who-what-where of sales over the two days.  
Simply contact the Elgin Review office with your name, address of the sale and a brief list or description of items on your sale.  
If you need to borrow a lawn sign, they are available to check-out at the Elgin Review office. No charge if returned & no damage to it.  
Deadline to be included on the map will be **Monday, June 12th.**



*"To be persuasive, we must be believable; to be believable, we must be credible; credible, we must be truthful."*

Edward R. Murrow

# Opinion

Read. Reflect. Respond.

## Lawmakers pass budget that includes new prison

Amid nasty debate about social issues, filibustering and theater playing out in the legislative chamber, lawmakers did manage to meet their constitutional obligation and pass a balanced budget on day 80 of the 90-day session.

The two-year budget calls for about \$5.3 billion a year in spending, with an average increase of 2.2%.

It sets aside a generous amount for cuts in state income taxes and increases in tax credits for property taxes, as well as allocating the final funds for a \$366 million state prison and reserving \$574 million for the Perkins County Canal.

Also included is a \$1 billion "education future fund" intended to pay the \$1,500-per-student foundation aid to K-12 schools proposed by first-year Governor Jim Pillen. In fact, the legislature's version of the spending plan varied slightly from Pillen's. The Appropriations Committee version upped the yearly budget for the University of Nebraska system by 2.5% a year rather than 2% and allocated an extra \$80 million for increased pay for providers of social services, who are struggling to keep and hire staff.

Omaha Sen. Terrell McKinney and Lincoln Sen. George Dungan urged colleagues to do more to reduce the state's chronic prison overcrowding and to prevent repeat crimes by inmates. Otherwise, they cautioned, Nebraska will be faced with building a second expensive prison by 2030.

McKinney has been urging colleagues to postpone construction of any new prison until alternatives to incarceration are adopted. Dungan, a former public defender, said study after study shows that incarceration isn't any more effective at preventing recidivism than alternatives, such as probation or diversion programs. He said in Nebraska, about 30% of released inmates return to prison within three years, a recidivism rate that hasn't improved in a decade.

Not only that, but Nebraska has for some time had the most overcrowded facilities in the nation. There are about 1,500 more inmates than the system is designed to hold. The state's oldest prison in Lincoln – more than a Century old – is starting to crumble.

It is feared that a new prison will simply be a replacement.

The state budget does transfer \$10 million over



two years to increase spending on a vocational and life skills program that prepares inmates for life after they are released. McKinney was able to get a couple of concessions added to the budget, requiring the state prison system to complete studies on inmate classification, staffing needs and whether the agency's rehabilitation programs work.

In the end, the mainline budget bill given 41-3 final approval, leaves a cash reserve of \$780 million at the end of the 2024-25 fiscal year. It also leaves \$891 million this year to be spent by state senators on their priorities, which Sen. Rob Clements, who chairs the budget-producing Appropriations Committee, said would be totally consumed by proposed tax cuts.

Revenue Committee Chair Sen. Lou Ann Linehan of Elkhorn, who led drafting of the proposed tax cuts, has said that the proposals will likely need to be pared back to fit within the budget. Some lawmakers have said the tax cuts are unsustainable and may require cuts in state programs in the future.

In addition to the much-needed new prison and the who cares big ditch, several other big-ticket

projects are funded in the budget. There's: \$10 million for a sewer project in Sarpy County that will turn farmland into housing sites; \$2 million to transform the former Dana College in Blair into a facility for youth who time out of the foster care system; \$30 million to Creighton University in Omaha for shovel-ready projects including a health sciences building and baseball and softball fields which could be used for the College World Series; \$20 million each for workforce housing projects in rural and urban areas; and \$10 million to rebuild the 4-H camp at Halsey which was destroyed in 2022 wildfires.

As long as the money holds out, which it won't, it's a pretty decent budget. Time will tell just how sustainable the tax cuts and the state funding for schools will be.

Expect adjustments.

But congratulations on doing your job Legislature..

\*\*\*\*\*

*J.L. Schmidt has been covering Nebraska government and politics since 1979. He has been a registered Independent for more than 20 years.*

## Stopping government overreach

As many Americans observed Memorial Day with gatherings of friends and family, marking the kickoff of the summer travel season, House Republicans have been hard at work this week delivering on our Commitment to America for an economy that's strong. In the midst of debt ceiling negotiations following the passage of our Limit, Save, Grow Act, we have continued to pass legislation to check a presidential administration which seems dead set on hobbling the economic vitality of American families and small businesses.

Economic indicators reveal a grim forecast for growth going into this summer. While our national and state unemployment rates are low, employers continue to struggle with a stifling workforce shortage. The reality is, the many workers who left their jobs during the COVID-19 pandemic have not returned to work, and the U.S. civilian workforce participation rate remains far below pre-pandemic levels, not to mention participation levels prior to the 2008 financial crisis. Connecting Americans who are able to work but are discouraged from even looking for a job to eager employers should be a top priority for the administration, yet the President has been more focused on radical, reckless proposals such as his student loan cancellation scheme.

This week, I supported the House passage of a resolution which would nullify under the Congressional

### FROM THE HILL



Congressman  
Adrian Smith

See SMITH, Page Nine

## State senators advance criminal justice reform package

### LEGISLATIVE UPDATE



District 40 Senator  
Barry DeKay

A legislative proposal to make various changes to Nebraska's tax system received second-round approval this past week. LB 727 is a Revenue Committee omnibus package that contains provisions from nearly 30 bills. The bill includes several provisions that I support, including:

- LB 577 which would prohibit home equity theft by requiring personal service to property owners that their taxes are delinquent, making sure they know they are at risk of losing their home or land via the purchase of a tax deed;

- LB 706 which would allow for the bonding of up to \$450 million on new roads projects under the Build Nebraska Act to complete the Nebraska Expressway System as proposed in 1988. If LB 706 proves successful, it opens the door down the road to fund other projects faster with bonding, such as my proposal in LB 454 to expand U.S. Hwy 81 to 4-lanes across the state, as opposed to waiting for years (or decades) to get money under the current pay-as-you-go system;

- LB 96 which would exempt twine and bailing wire purchased for use in commercial agriculture from sales and use taxes;

- And LB 384 which would direct the sales taxes paid on the sale and lease of aircraft to a newly established Aeronautics Capital Improvement Fund. This Fund is expected to leverage \$30 million in improvements and take pressure off property taxes by helping licensed airports be able to provide a 10% match to federal funds available for runway improvements and other projects.

During debate, an amendment was adopted which trims the associated costs to reduce the fiscal impact on state revenue. LB 727 was considered for several hours before being advanced to Final Reading on a voice vote.

Senators also debated LB 50, the Judiciary Committee's criminal justice reform package. LB 50 contains the consensus items resulting from the work of the Nebraska Criminal Justice Reinvestment Working Group and the failed reform effort with LB 920 last session. This bill was brought forward in an effort to address prison overcrowding and prevent a possible federal takeover of the state's correctional system. Nebraska is one of the top two states in the country for prison overcrowding.

LB 50 as amended includes changes that would expand problem solving courts, prioritize payments for restitution, create a pilot-program for a technical parole violation residential housing program, and provide access to certain probation and parole supervi-

sion information to law enforcement. The bill also includes two changes designed to discourage the release of prison inmates without rehabilitation programming, something called "jamming out." Several weeks of intense negotiations were held between the Judiciary Committee, Attorney General, Governor, and other stakeholders to make changes to Nebraska's parole eligibility and habitual criminal enhancement statutes. During negotiations, Senators Bosn, Holdcroft, Ibach, and I made clear these changes would only be supported as long as they are not detrimental to public safety and victim certainty for justice.

After four of debate hours on Select File, LB 50 was advanced to Final Reading on a 30-7 vote. While I voted in support, I am not entirely pleased with bill or the negotiations process to reach a compromise. The bill, if passed, would put into place many of the consensus items

See DeKAY, Page Nine

## Homestead National Historical Park

BEATRICE, NE

SCAN THE CODES FOR VIDEOS ABOUT THE HOMESTEAD ACT

## WE'RE HIRING

New Starting Wages!

Production starting wages are  
\$20.50 for 1st shift  
and \$21.50 for 2nd shift.

apply at [gerkin.com](http://gerkin.com)

**GERKIN**  
WINDOWS & DOORS  
BUILD YOUR FUTURE WITH US

## SAVE TIME & MONEY

When You Advertise with One of Our Statewide Programs!

Nebraska 2x2 Display Ad Network

**\$975\***  
For over 150 newspapers

**\$225\***  
For over 155 newspapers

NEBRASKA STATEWIDE ADVERTISING

We can also place your advertising message in other states statewide programs. Call for more pricing.

Call your local newspaper for more information\* or  
**800-369-2850**  
[www.nebpress.com](http://www.nebpress.com)

33rd Annual

## Clarkson Mid-States Rodeo

Friday and Saturday  
June 9 and 10  
7:30 pm Clarkson City Park Arena

Free Dance on Saturday after the rodeo featuring Oiler Brothers Band

Free Admission

**Admission:**  
Adults: \$8 Advance - \$10 Gate  
Children: \$3 Advance - \$5 Gate  
Under 5: FREE  
Mid-States Rodeo Assn. Approved

## Numbers To Know

**President Joe Biden**, 1600 Pennsylvania Avenue, Washington, D.C. 20510. Phone: (202) 456-1111.

**U.S. Senate Website:** [www.senate.gov](http://www.senate.gov)

**Senator Deb Fischer:** 825 B Hart Senate Office Bldg., Washington D.C. 20510. Phone: (202) 224-6551. Fax: (202) 228-1325.

**Senator Pete Ricketts:** 386A Senate Russell Building, Washington, D.C. 20510. Phone: (202) 224-4224.

**U.S. House Website:** [www.house.gov](http://www.house.gov)

**Representative Adrian Smith:** 503 House Office Bldg., Washington, D.C. 20515-2703. Phone: (202) 225-6435. Fax: (202) 225-0207. E-mail: [http://www.house.gov/writerep/](mailto:http://www.house.gov/writerep/).

**Nebr. Unicameral Website** [www.unicam.state.ne.us](http://www.unicam.state.ne.us)

**Governor Jim Pillen:** Executive Suite, P.O. Box 94848, Lincoln, NE 68509. Phone: (402) 471-2244.

**Lieutenant Governor Joe Kelly:** Office of the Lt. Gov., P.O. Box 94863, Lincoln, NE 68509-4863. Phone: (402) 471-2256.

**District 40 State Senator Barry DeKay:** P.O. Box 94604, Lincoln, NE 68509. Phone: (402) 471-2801. E-mail: [bdekay@leg.ne.gov](mailto:bdekay@leg.ne.gov).

## About Us



NPA Award  
Winning  
Newspaper  
2023

**Volume 140, Wednesday, May 31, 2023 Number 36**

Published weekly on Wednesday at Elgin, NE 68636 Entered at the Elgin Post Office and Periodicals Postage Paid at Elgin, NE 68636 **Telephone: (402) 843-5500**

**ER Publishing LLC**  
**Dennis L. & Lynell M. Morgan**  
Publishers and Editors

**ANNUAL SUBSCRIPTION RATES BY MAIL**

Antelope, Boone, Wheeler counties (except Ewing and Tilden) **\$40** Elsewhere in NE **\$43** Out Of State **\$48**

**ATTENTION POSTMASTER:**

Send address changes to:  
The Elgin Review, PO Box 359,  
Elgin, NE 68636

Online: [www.elginreview.com](http://www.elginreview.com)  
Email: [elginreview@yahoo.com](mailto:elginreview@yahoo.com)



# BEEF

FROM FARM TO FORK...IT'S GOOD FOR *Nebraskans*

## NEBRASKA The Beef State

Nebraska has had many slogans and mottos over the years; Nebraska Nice, It's Not For Everyone, The Home of Arbor Day, and The Good Life. Every May as we celebrate National Beef Month Nebraskans are reminded of one of my personal favorite mottos, The Beef State. As we sit down to a delicious and nutritious burger, steak or roast, it's a great reminder that the beef industry has a large impact on every Nebraskan.



Ben Beckman

So, why are we the beef state? Well, Nebraska is in the perfect position to raise beef cattle, and we do it well. Beef production is a large part of the ag engine that powers the state's economy, contributing \$10.6 billion in annual cash receipts. Uniquely among other beef producing states, every segment of the beef industry is represented in Nebraska, starting with cow-calf to stockers and backgrounders to feedlots and lastly processing facilities. Currently, there are 6.8 million head of cattle in the state which ranks Nebraska second in the nation. Texas usually beats us to the top spot, but being 3.5 times smaller in size, Nebraska punches well above our weight.

Several factors help make Nebraska a truly remarkable place to grow cattle. This includes nearly 23 million acres of rangeland and pastureland in Nebraska - half of which are in the Sandhills. Another is the more than one billion bushels of corn produced annually. Having access to that vast grasslands and a ready feed supply allows for a lot of cattle to be raised and then fed in the state. In fact, for every Nebraskan there are four head of cattle!

Raising beef is a complex process, but throughout the entire journey, the beef community shares a commitment to raising cattle in a safe, humane and environmentally sustainable way.

Nebraska beef is known internationally for its flavor, tenderness, and quality. Farmers and ranchers take great pride in producing a product that is known and demanded worldwide. While cattlemen and cattlemen understand the responsibility they have of caring for livestock, they recognize that they are ultimately beef producers who continue to enhance the sustainability and safety of our local, regional, and global food systems that provide a healthy, nutrient dense staple for our tables.

To learn more about Beef production in Nebraska or the nutritional benefits of beef, visit [nebeef.org](http://nebeef.org).

Ben Beckman is a beef systems Extension Educator serving the counties of Antelope, Cedar, Knox, Madison and Pierce. He is based out of the Cedar County Extension office in Hartington. You can reach him by phone: (402) 254-6521 or email: [ben.beckman@unl.edu](mailto:ben.beckman@unl.edu)

## Cattle producers need to be prepared for new regulations

Many cattle producers may already be aware of new regulations coming in June 2023 in the form of the FDA's Guidance for Industry (GFI) #263 and the "FDA Letter to Industry on Beef Cattle Ear Implants". Naturally these new regulations create questions or uncertainty on exactly what these changes will look like.

GFI #263 is set to take effect on June 11th 2023 and is the latest to build on previous changes that brought the Veterinary Feed Directive (VFD) for medically important feed grade antibiotics and also brought all water medications under prescription status. GFI #263 will bring the remaining medically important over the counter (OTC) drugs to prescription status. For cattle producers this will include oxytetracycline (LA products), sulfa products, Tylan and Penicillin. Products affected that are used in other species of livestock include lincomycin, gentamicin, spectinomycin, and others. For the complete list visit: <https://www.fda.gov/animal-veterinary/antimicrobial-resistance/list-approved-new-animal-drug-applications-affected-gfi-263>. These products will still be readily available but will need to be purchased from your veterinarian or from a licensed animal health product pharmacy with your veterinarian's prescription. This will be similar to how you currently purchase any prescription products you already may use. In order to get these products you will need a valid Veterinary Client Patient Relationship (VCPR) with your veterinarian. This is the basis for being able to provide veterinary oversight for an operation when needed, such as a VFD or prescription. Producers who already have a relationship with, and work with, a veterinarian should not notice much change with this GFI. As always, talk to your veterinarian about any questions you may have. After June 11th you may still see OTC products in farm or feed stores. GFI #263 going into effect will not affect product already in the marketplace. This means that OTC products that are already in stores may stay on their shelves until sold or their expiration date. In addition, an FAQ for producers can be found here: [https://www.fda.gov/animal-veterinary/antimicrobial-resistance/gfi-263-frequently-asked-questions-farmers-and-ranchers#:~:text=Guidance%20for%20industry%20\(GFI\)%20%23,to%20the%20development%20of%20AMR](https://www.fda.gov/animal-veterinary/antimicrobial-resistance/gfi-263-frequently-asked-questions-farmers-and-ranchers#:~:text=Guidance%20for%20industry%20(GFI)%20%23,to%20the%20development%20of%20AMR).

The FDA's letter on ear implants was intended to give the industry notice that after June 2023 it intends to consider it inappropriate to re-implant cattle within a production phase unless the implant(s) used clearly state on the label that is approved for re-implanting. The letter states that the FDA has recognized that implant labels have been unclear and that those that are to be updated will be updated in June of 2023. It will still be allowed for cattle to get an implant at each production phase regardless of label. This will likely result in some producers having to modify their implant protocols.

The production phases are as follows:

1. Beef calves:
  - a. Preruminant or ruminant from birth to 2 months of age.
  - b. Ruminating and nursing their dams from 2 months old until weaning.
2. Growing beef steers or heifers on pasture.
3. Growing beef steers or heifers in drylot and fed harvested forage with or without supplement.
4. Growing beef steers or heifers in confinement fed a high energy diet.

As these regulations take effect next month (June), it is important for producers to be prepared and have a plan to create the least amount of interruption to daily operations. As always I would encourage producers to have a discussion with your veterinarian if you have questions. Thank you to all producers for helping create the world's safest meat supply and enjoy Beef Month!



Jeremy Young, DVM



much change with this GFI. As always, talk to your veterinarian about any questions you may have. After June 11th you may still see OTC products in farm or feed stores. GFI #263 going into effect will not affect product already in the marketplace. This means that OTC products that are already in stores may stay on their shelves until sold or their expiration date. In addition, an FAQ for producers can be found here: [https://www.fda.gov/animal-veterinary/antimicrobial-resistance/gfi-263-frequently-asked-questions-farmers-and-ranchers#:~:text=Guidance%20for%20industry%20\(GFI\)%20%23,to%20the%20development%20of%20AMR](https://www.fda.gov/animal-veterinary/antimicrobial-resistance/gfi-263-frequently-asked-questions-farmers-and-ranchers#:~:text=Guidance%20for%20industry%20(GFI)%20%23,to%20the%20development%20of%20AMR).

## Thinking Sustainably:

How caring for the land and high-quality beef go hand-in-hand

*A celebrity chef and cattle rancher discuss how beef is raised sustainably and share tips for creating flavorful beef dishes.*

The farm to fork trend is everywhere and with summer grilling season approaching the Beef, It's What's For Dinner, brand, funded by the Beef Checkoff, is sharing how raising sustainable beef and grilling up a juicy steak are closely connected. Celebrity Chef Lamar Moore and Rancher John Coleman Locke, owner of J.D. Hudgins Ranch, Hungerford, TX, got together to talk more about sustainability and recipes.

Sixth-generation rancher, John Coleman Locke, works every day to sustain the family ranch, as his father and those before them have been doing since 1908. Known for raising purebred Brahman cattle, the Locke family has a saying that if you take care of those Brahman cows, they will take care of you.

"Our controlled grazing has allowed us to quit using herbicides and put more carbon back into the soil," said John Coleman Locke. "Since we've been doing that the impact we've had on the soil has been positive for both the land and the cattle."

After more than 100 years, the Locke family knows how important it is to care for the land and the cattle. Not only does that care benefit the environment, it also produces a high-quality product for chef's like Lamar Moore. A staple on Moore's menus, beef is one of his favorite ingredients to cook with and he's always looking for ways to learn more about how the food he cooks is raised and grown. "The more I learn, the better I am as a chef," says Moore. As summer grilling season approaches,

Moore has recipes and tips for helping everyone up their grilling game. He recommends his Strip Steak Au Poivre and Miso Butter Steak Frites for anyone looking to impress their guests.

"No matter what cut of steak you're cooking, an instant read thermometer is key to ensuring a perfectly done steak," said Moore.

"You should also try not to flip your steaks as much, one flip should do the trick and will help keep the steak nice and juicy." For more beef recipes and to learn more about how farmers and ranchers across the country are raising sustainable beef, visit [BeefItsWhatsForDinner.com](http://BeefItsWhatsForDinner.com).



Watch the video of John and Lamar at [BeefItsWhatsForDinner.com](http://BeefItsWhatsForDinner.com). Photo from [BeefItsWhatsForDinner.com](http://BeefItsWhatsForDinner.com)

### Contractor to the Beef Checkoff

The National Cattlemen's Beef Association (NCBA) is a contractor to the Beef Checkoff Program. The Beef Checkoff Program is administered by the Cattlemen's Beef Board, with oversight provided by the U.S. Department of Agriculture.

### About the Beef Checkoff

The Beef Checkoff Program was established as part of the 1985 Farm Bill. The Checkoff assesses \$1 per head on the sale of live domestic and imported cattle, in addition to a comparable assessment on imported beef and beef products. States may retain up to 50 cents on the dollar and forward the other 50 cents per head to the Cattlemen's Beef Promotion and Research Board, which administers the national checkoff program, subject to USDA approval.

## 2023 Nebraska Beef Passport

Eat beef. Earn points. Win prizes!

The 2023 Nebraska Beef Passport is your guide to mouthwatering beef offered at restaurants and meat processors across the state. Use your pass to receive exclusive offers at participating locations and earn points for each beef purchase to unlock prizes from the Nebraska Beef Council.

### Get your pass

#### Step 1 - Get Your Pass

This mobile exclusive passport is a collection of curated retailers, restaurants and more and offering deals and discounts to redeem during your visit.

#### Step 2 - Receive Text

Your passport will be instantly delivered to your phone via text and email and is ready to use immediately! There is no app to download. Your pass can be saved to your phone's home screen for easy one-tap access.

#### Step 3 - Redeem

When visiting a participating business, simply present your phone to the attendant or staff member to redeem available discounts.

#### Printed Passport Option

For your convenience, printable passports are also available. Click the button below to download or print your passport. PLEASE NOTE: some limitations apply to printed passports and certain prize options are only available through the digital passports. Printed passports must be mailed back to the Nebraska Beef Council prior to the deadline date in order to be eligible for prizes.

### How it works

During your visit to one of the participating locations, order any beef item and then present your Beef Passport to receive a code. Enter the code for the appropriate location on your digital pass or write the code next to the corresponding location on your printed pass. Digital codes are worth 100 points and may be collected once per month at each location. Points are automatically added to your online account, and you may redeem points for prizes. Each code collected will be an entry into the grand prize give-away.

Printed passes may only collect one code per location and completed passes must be returned to the Nebraska Beef Council in order to be eligible for prizes.

Submitted print passes must be postmarked by October 5, 2023.

**Rules:**  
One passport per person.

PASSPORT continued on Page Six





# BEEF

## FROM FARM TO FORK...IT'S GOOD FOR *Nebraskans*

### Differences in using pellets, propane and charcoal for your grilling explained

By Dennis Morgan  
Co-Publisher, The Elgin Review

**B**arbecuing is one of the most popular pastimes in the United States. According to the *Hearth, Patio and Barbecue Association*, a whopping 80% of American

homeowners own a grill or smoker. A similar number of American grill beef on the Fourth of July alone. For many years, these buyers only had two main options: charcoal grills or propane grills. Some may have had

an electric grill if they lived somewhere that did not allow the charcoals.

Over the last decade, however, we have seen the resurgence of another kind of grill and cooking fuel — wood pellets. Although wood pellets and wood pellet grills have been around for about 30 years, improvements in technology and competition have led to wider acceptance and affordability. More Americans are choosing to grill with wood pellets for a variety of reasons including increased flavor and more convenience.

As a result, you're seeing more pellet grills showing up at tailgates, festivals, and backyard barbecues.

At Dean's Market in Elgin, Dean Schrage sells a full line of Traeger™ pellet grills.

On the shelf, Dean carries eight different types of Traeger™ pellets. The most popular, he said, are Hickory, Mesquite, Apple/Cherry and Signature.

Schrage pointed out there are distinct differences in the taste of beef cooked on grills.

"Fifteen years ago, when we started doing Traeger™, a gentleman that I bought the grill from said, 'you know when you use a Traeger™, then go back to using propane, you can actually taste the propane,'" he said.

"I thought that was just a sales ploy at first. So we used the Traeger™ grill down here, then went home and used the propane grill we had and you could actually taste the propane. It tastes just like propane, just like it smells."

Turning his attention to charcoal, he said charcoal is great "as long as you get to the white charcoals. You have to let the lighter fluid get out of the system otherwise your meat tastes like chalk," Schrage said. So, here's the scoop on pellets, propane and charcoal.

#### Barbecue Wood Pellets Basics

Wood pellets are currently used for two main purposes — heating and grilling. There are significant differences between the two:

- Heating pellets are used to heat homes. They should never be used for grilling or any kind of cooking. Heating pellets are constructed from pressed hardwood and softwood wood residues. They aren't typically food safe and can impart unpleasant and dangerous chemicals into whatever you're grilling.

- BBQ pellets are wood pellets specially prepared for pellet grills and smokers. They are composed of 100 percent compressed hardwood woodchips or sawdust. The sawdust and pulverized wood are put through a rotating die under tremendous heat and pressure which extrudes a uniform density. Lignin, a naturally occurring element in wood, binds the pellets together. When you cook with wood pellets, you give your food a true hardwood, smoky flavor and you have much more control over how you cook your food than with many other forms of grilling.

- BBQ pellets are also extremely efficient. When you compare them to other forms of fuel for a barbecue, BBQ pellets will transform about 90 percent of their contained energy into heat that you can use.



Dean Schrage shows the large selection of Traeger™ wood pellets available at Dean's Market. E-R photo/DMorgan

- BBQ pellets are a very environmentally friendly grilling choice. Natural gas and propane are fossil fuels, while wood pellets are made from a renewable resource. Wood pellets will not emit any petrochemicals when burning.

- Charcoal, which has been the most popular grilling choice of flavor enthusiasts for many years, takes longer to heat up, is harder to control and leaves a big mess. You'll need to keep a close eye on it to control the temperature.

- Propane or gas grilling offers more control and is great for searing meat, but it's hard to judge if you have enough propane or gas left in your tank for a complete cookout. Most propane grilling units take up a great deal of space on your deck or patio because they need to be a certain distance away from any structure. They also leave your food with a petroleum taste, which no one really wants. Propane and natural gas have some unique safety concerns, and refilling propane tanks can be a hassle.

- Wood chips deliver the natural smoke flavor you can get with wood pellets, but they burn quickly and only provide the smoke you need to flavor your meat properly at lower temperatures. Their short burn times mean wood chips rely on other heating sources, such as propane, to cook the food.

- BBQ pellets can give you that wonderful, smoky, natural hardwood flavor whether you are grilling or smoking food. They provide a more consistent temperature and don't flare up like charcoal or gas, so they don't need you to stand by the grill constantly while your food is cooking to see if it's burning. Pellet grills tend to be more energy-efficient and clean-burning, too. The pellets themselves are made from 100% wood.

#### Wood Pellets vs. Charcoal Grills

As we noted above, charcoal

is currently the most popular grilling material for backyard pitmasters that enjoy flavor — but that lead seems to be dwindling. Wood pellet grilling has jumped threefold in just a couple of years, with almost one in 10 grillers now using this impressive fuel source in their grilling. When looking at wood pellets vs. charcoal, wood pellets offer a lot of advantages.

#### 1. Taste

If the taste of your food is one of the main reasons you grill, BBQ pellets should be your first choice. They provide a much better flavor than charcoal, especially when charcoal burners use lighter fluid to start their coals. When you grill with wood pellets, you give your food a strong, smoky flavor. You also have specific options based on the flavors you like, such as Oak and Applewood.

Wood pellets also tend to be easier to use, since there is a lower chance of overcooking using a wood pellet grill. They also help lock more of the natural moisture into the meat or fish — another great way to improve flavor.

Americans are very familiar with the taste and flavor of charcoal. However, when given a chance to barbecue with wood pellets, they find the food is delicious and tender, and it's hard to beat that wonderful flavor.

#### 2. Convenience and Ease of Use

When you grill with charcoal, it can be a pain to start. Once started, it requires your constant attention because you don't want your food to burn or the charcoal to flare up too much. When you use a wood pellet grill, you push a button to start, then set the temperature where you know it will give you the flavor that you want and the tenderness that you desire.

After a short heat-up process, you're ready to grill. These grills are also much easier to clean since the pellets burn neatly and have low ash contents.

Wood pellets have the benefit of allowing you to leave the grill and do other activities like preparing other food that you may be serving at your barbecue. A wood pellet grill burns with consistent heat, so you never have to worry about the grill getting too hot or the wood pellets flaring up, burning your meat or

fish and making it tough and unpleasant.

#### 3. Versatility

When you buy a wood pellet grill, it's like you're getting a smoker for free. You can use your wood pellet grill to barbecue, grill, roast, bake, smoke, and even sear. That's because the ability of a wood pellet grill to cook your food at a consistent temperature allows you to use all these different methods.

Most charcoal grills will smoke, barbecue, grill, and sear and that's about it. Charcoal grills lack the versatility of a wood pellet grill. This characteristic is especially important if you like to experiment with your barbecue and use it for cooking in a variety of ways.

#### 4. Safety

Charcoal grills have unpredictable flames and a fuel source that requires consistent monitoring until the heat dies down. Even when you're finished grilling, you still need to keep an eye on the hot coals. When you use a wood pellet grill, you simply turn the grill off, and there are no more concerns or wasted fuel.

#### 5. Cost

It would be foolish to say that you can't get a charcoal grill for a reasonable price. Small grills sell for as little as \$30, but most people prefer larger grills.

In the past, wood pellet grills were more expensive than charcoal grills. But with the advances in technology made by wood pellet grills, along with competition, the costs are relatively similar. The actual difference in price depends on which model you choose. For instance, you can buy a pellet grill where you could use your smartphone to control the temperature.

Then there's the question of fuel. Lump charcoal is relatively inexpensive, but if you barbecue frequently, the cost of charcoal adds up quickly. If, on the other hand, you purchase a 20-pound bag of wood pellets, it can last five times longer than a comparable bag of charcoal because wood pellets burn more slowly.

#### Can You Use BBQ Pellets in a Charcoal Grill?

Yes, you can. Two things to consider first — make sure

GRILLING

continued on Page Seven

The finest  
USDA  
Inspected

# BEEF

From the producers ~ to our  
meat case ~ to your table.

**DEAN'S MARKET**  
On Main Street • Elgin, NE • 402.843.5300

## ANTIQUE TRACTOR PULL & NORTHEAST NEBRASKA PULLERS

This Saturday  
**JUNE 3, 2023**  
Elgin, NE | 11 a.m. start!

**2 SLEDS**  
1 for antiques  
1 for bigger classes  
both running at  
the same time

**Bounce House,  
Kids Pedal Pull**

**Food &  
Restrooms  
on Site**

*A little  
something  
for all in  
the family!*

**RULES:** visit Natpa or the Northeast  
Nebraska Pullers facebook page OR  
call Bruce at 402-843-8324

Serving the Marketing Needs of Area  
Livestock Producers *Since 1924.*  
"Always a Good Market."

**SALES ON  
MONDAY**  
Cattle Sales  
Start at 1 p.m.

**WATCH FOR  
OUR  
UPCOMING  
JUNE SALES**

[www.lmaauctions.com](http://www.lmaauctions.com)  
Contact Ted, Dave, Chris  
or Dan to find out more!

**ELGIN LIVESTOCK  
SALES, INC.**

|                          |                          |
|--------------------------|--------------------------|
| TED BAUM..... 843-8370   | DAVE BAUM..... 386-5555  |
| DAN BAUM..... 843-5526   | DORIS BAUM..... 843-5636 |
| CHRIS BAUM..... 386-5622 | OFFICE..... 843-2275     |

**ELECTRONIC RING SCALE**

**Do You Have the Right  
Coverage for Your  
Livestock?**

Rain and Hail provides livestock risk  
management coverage options to  
assist you with your risk management  
needs.

Protect your income today. Contact  
your local Rain and Hail agent  
for more information.

**Rain and Hail**  
A Chubb Company

For details contact:  
**Lordemann Insurance**  
118 S 2nd Street  
Elgin, NE 68636  
Phone: 402.843.5323  
Cell: 402.649.5092  
[eric@lordemannins.com](mailto:eric@lordemannins.com)  
Eric, Stephen, Maria & Megan

This institution is an equal opportunity provider and employer.

### Passport, Nebraska's 2023 passes From Page Five

Each person must present their own passport at the participating location in order to receive a code. Combining passports for prize eligibility is not allowed.

A beef purchase must be made to receive a code.

Codes will be available at participating locations May 1 through September 30, 2023. Winners will be announced

by October 31, 2023.

Must be at least 18 to participate for prizes.

\*Merchant hours may vary. Takeout, drive thru and delivery may be available in some locations. Please contact locations directly for details before visiting. Some restaurants may offer special discounts for passport holders. Ask server for details!



# BEEF FROM FARM TO FORK...IT'S GOOD FOR *Nebraskans*

## The family grill-out is about great-tasting food and so much more!

By Jessie Reestman

Special to The Elgin Review

As I sit at my kitchen table preparing to write, I find myself easily distracted by the many beautiful sights of the season I see outside my window. I see the freshly cut green grass accessorized with a variety of flowers. Birds are scattered throughout our yard searching for food. The blue sky above creates the perfect backdrop for tall trees swaying in the breeze. Everywhere I look, I can see spring, and I love it. Spring is such a motivating season. It is a time to be outdoors, take walks, do some deep cleaning, play golf, plant flowers, grow a garden, or most importantly, enjoy some food prepared on a grill.

First and foremost, I must clarify, I have never personally grilled anything. My role when it comes to grilling has always been to enjoy the delightful

food my husband masterfully prepares. Not only do I get to enjoy the food, but I also appreciate the break from the cooking and the cleanup.

With my husband being a cattleman, we naturally indulge in a great deal of beef. Hamburgers, tenderloins, filets, sirloins, ribeyes, and strips are just a few delicacies he has mastered. Using various marinades, seasonings, and rubs each grill out is a surprise to the taste buds. In my taste testing, I have found

Stubbs Beef Marinade, Soy, Garlic, and Red Pepper to my favorite marinade. Speaking of favorites, my family agrees Ryan's grilled steak filets are top notch. Despite every "mmm" that fills the air between each bite, he still asks for a critique of his work several times throughout our dining experience. The kids and I naturally respond sharing our appreciation of

how the meat is so tender, juicy, and cooked to perfection. It is our hope that by offering such assurances we can guarantee many more of his grilled meals in the future.

Another grilled food I adore is the kabob, as I love the combination of grilled meat and fresh vegetables. Unfortunately, it is not my husband's favorite dish to prepare due to the fact it is a little more time consuming and difficult to get veggies and meat to cook evenly. However, to quiet my continued requests, he, on occasion, concedes and makes them. He begins by cubing pieces of sirloin then allowing them to soak in a marinade. Next, using long wooden skewers, he spears the seasoned meat along with a variety of our favorite vegetables and puts them on the grill. My mouth is watering just thinking about how good they taste.

One final outdoor meal I believe my husband has perfected is the cream-can supper. Although not prepared on the grill but rather a propane burner, it has become our best-loved

meal because of the fact it allows friends and family to gather and socialize outdoors while being surrounded by the smell of the delicious mixture of corn, shrimp, chicken, beef, onion, mushrooms, etc. . . cooking in the can.

So, whether it is the love of food, the outdoors, or simply spending time with friends and family, grilling is a great way to enjoy the outdoors during this warm, motivating time of year.



Jessie Reestman

### Grilling with wood pellets, propane or charcoal makes a difference in food flavor

From Page Six

that the wood pellets are of good quality and that they are designed for grilling. Look for pellets made of 100% wood, with low ash content and high quality standards.

Using wood pellets with your charcoal grill is relatively easy:

- Prepare and start your charcoal grill as usual.
- Once the charcoal is hot and has a layer of white ash, place a handful of wood pellets under the rock grate.
- Once the wood pellets ignite, you can begin to grill.
- If you want to enjoy the full smoky flavor of wood pellets, keep the lid closed tight.

#### BBQ Pellets vs. Propane

The other most popular form of fuel used for grilling and barbecuing is propane or natural gas. Once again, BBQ pellets hold up well in a direct comparison. When you look at BBQ pellets vs. propane grills, BBQ pellets are the big winner.

**Taste**  
Once again, you cannot compare the taste of meat or fish prepared in a wood pellet grill vs. a gas grill. Propane or gas grills can't give you the smoky, natural hardwood flavor that makes your meat so delicious and tender. Meat cooked on a propane grill tastes like cooked meat with a little petroleum, period. If you want to give it any flavor, you have to add a lot of spices and rubs. Wood pellets provide that 100 percent wood-cooked flavor on their own.

If you spend a few years grilling over wood, with BBQ pellets, and go back to a propane grill, you will taste the propane.

#### Convenience and Ease of Use

If you don't grill or barbecue as often using a propane grill, it's hard to judge how much fuel you have left in your propane tank. You can never be sure how much propane you have left in the tank and could run out halfway through your grilling party. If you use a wood pellet grill, it's easy to see when you need to add more wood pellets, and you always know how much is in the auger that leads into the burn pot.

A propane or gas grill definitely heats up much faster than a charcoal grill. It's also much easier to control the temperature with a propane grill.

You can dial the amount of propane being used up or down depending on what temperature you want to use. Even so, it's still easier to use a wood pellet grill. Remember, wood pellet grills allow you to set a temperature to cook your food, rather than adjusting the amount of gas. You will spend less time trying to figure out the temperature of your grill when you use a wood pellet grill.

Wood pellet grills and propane grills both share the ability to turn on with the flick of a switch or the push of a button.

#### Versatility

A wood pellet grill acts as

both a grill and a smoker, which allows you to cook a wide variety of meat and fish in different ways. A propane grill is a grill. Because they have certain ventilation requirements, propane and gas grills cannot trap and maintain heat to be used as smokers.

Natural gas and propane can be very dangerous materials if not handled correctly. Whether you're using tanks or connecting directly to a natural gas line, there's always a risk of explosions and spills. Be aware of these potential events and stay up-to-date with your local regulations regarding gas grills.

Propane grills are quite large, so they take up a fair amount of space on your deck or in your backyard. They also need to be placed away from your house because of those hazards they present.

**Cost**  
Wood pellet grills were more expensive than propane/natural gas grills in the past. Once again, however, advances in technology and competition have resulted in a wood pellet grill that is much more comparable in cost to its propane/natural gas counterpart.

Since wood pellet grills operate on electricity, your operating cost will depend upon how much your electricity costs and how hot you want to cook your food. If you cook at about 250° F, a 20-pound bag of wood pellets can last about 40 hours. Propane is also relatively inexpensive, but more

expensive than BBQ pellets. A 20-pound tank of propane may only provide about 20 hours of cooking time.

#### BBQ Pellets vs. Wood Chips

BBQ pellets and wood chips can all be manufactured from any type of hardwood. The main difference between the three is the amount of processing required.

BBQ pellets are composed of compressed hardwood sawdust. It is dried first so that it has a consistent moisture level and then pressed into its pellet shape. Pellets don't burn as fast as wood chips and give you a deeper smoke flavor. They also burn at much higher temperatures than wood chips and can be used to cook more kinds of meat.

Wood chips do not require as much processing. They are composed of small pieces of irregularly shaped wood about an inch or two in diameter and have a higher moisture content than BBQ pellets. Not all moisture is removed, otherwise the woodchips would be too dry and not produce any smoke or flavor. They burn very quickly and only offer a moderate amount of smoke, but not the clean smoke you are looking for in your smoker.

**Taste**  
Both of these grilling materials offer a naturally smoky flavor, but that taste varies in intensity depending on the particular material you use and whether or not it has any flavoring. For instance, as we noted above, BBQ pellets are

available in hickory, apple and bourbon oak flavors. Wood chips are often unflavored.

It can also be harder to achieve a good cook with wood chips since they burn faster and less consistently. They're also not a good idea if you're smoking your meats because they can add a bitter taste.

#### Convenience and Ease of Use

Both materials may be easy to use, but wood chips are more difficult than wood pellets. The biggest difference between the two is that smoker pellets provide a more controlled burn. You can set the temperature and not worry about using your fuel too quickly. With wood chips, you have to regularly check to see if you need to add more material and adding more materials may not be easy with the smoker already hot.

Wood chips also require some extra care. Some grillers like to soak their wood chips, which prevents the meats from drying out, but the extra step calls for more preparation. Wood pellets don't need this effort, and they also don't produce much ash, which reduces your cleanup time.

**Cost**  
The cost of the two materials is relatively similar. Overall, smoker pellets are less expensive per pound than wood chips. You'll need to buy pellets in larger quantities, but you would use those quantities over a longer period, helping you save more money in the long run.

## Better Cattle

Start With The Best Nutrition.

The Best Nutrition Starts at Jerry's Feed Service.

"We carry the best in animal nutrition products with an extensive line of Purina® feeds, formulated for a variety of animals."



We offer our livestock producers:

- ◆ Custom Feed Mixes
- ◆ Roll Mix & Delivery
- ◆ By Products
- ◆ Animal Health Products
- ◆ Livestock Handling Equipment including Powder River Equipment™
- ◆ We Rent and Sell Creep Feeders ◆

## Jerry's Feed Service

"Where FEED Is Our Business."

402-843-5622 Elgin, NE



At Great Plains State Bank, we understand that farming and ranching can be tough. That's why we make decisions with your best interest at heart. We are local people making local decisions that support you and your family.

Call us today and let's talk.

GPSbank

GREAT PLAINS STATE BANK

Columbus • Omaha • O'Neill • Petersburg  
(800) 682-0073 | GPSbanks.com





# BEEF

## FROM FARM TO FORK...IT'S GOOD FOR *Nebraskans*

For consumers, beef remains a top source of protein despite uncertainty of future

**D**uring historic price levels, supply chain issues, and general consumer uncertainty about the future, beef remains a top source of protein. According to the newly released "Today's Beef Consumer" report from the National Cattlemen's Beef Association (NCBA), a contractor to the Beef Checkoff, demand for beef continues to remain strong. The compilation of research from 2022, outlined below, shows that despite various challenges faced by the industry, consumers have repeatedly stated that they will continue purchasing beef, both in retail and foodservice

settings.

### Consumer Insights

Consumer demand for beef remains strong overall. In fact, more than two-thirds of consumers reportedly eat beef on a weekly basis, or more. Inflation is certainly top of mind and more than three-quarters of consumers, 78%, report noticing an increase in the price of food whether at retail or foodservice. Beef however has experienced far lower levels of inflation when compared to other proteins in the "food at home" category, which we will explore next.

### Retail

During the pandemic

consumers were forced to cook at home and many have continued to do so as it has become a popular way to make a dollar stretch and combat inflation. Analysis for the Today's Beef Consumer report found 76% of meals are now cooked at home and 94% of consumers who are cooking more at home say they will continue to do so. In 2022 fresh ground beef accounted for 50% of volume of beef sales, likely due to the lower price point as well as a renewed consumer interest in comfort foods and nostalgic recipes, like meatloaf. In 2022, meatloaf was also the most popular page on BeefIt'sWhatsForDinner.com with almost 1.7 million pageviews. This trend is expected to continue as a recent survey found that 20% of consumers say they plan to purchase more ground beef in

the coming year.


### Foodservice

It is no surprise that beef sales at foodservice declined sharply in 2020 and 2021. In 2022, sales in both dollars and volume rebounded to surpass the pre-pandemic level of 2019.

### Online

**shopping**  
Another pandemic trend that seems to be here to





## CHECK OUT

These Quality, Pre-Owned Vehicles On Our Lot!

Photos are representative only and not of actual vehicles in stock at this time.

**CARS**


2017 Nissan Altima SL, 2.5L, Auto, 103K

**SUVs**

2020 Jeep Grand Cherokee Summit, 4x4, Loaded, 49K  
 2018 Dodge Durango Citadel AWD, V-6, Sunroof, 82K  
 2018 Ford Explorer Sport 4x4, Local Trade, 49K  
 2016 Chevy Tahoe LT, 4x4, 5.3L, DVD, 130K  
 2015 GMC Yukon SLT, 4x4, 5.3L, Sunroof, 70K  
 2011 Dodge Durango Crew, AWD, V-6, 7 Pass.

**PICKUPS**

2021 RAM 2500 Bighorn Crew Cab 4x4, Diesel, Long Box, 42K  
 2018 Ford F150 STX Crew Cab 4x4, New Motor w/Warranty  
 2015 Ford F250 XLT Regular Cab 4x4, 6.2L V-8, 91K  
 1996 Ford F150 XLT Extended Cab, 4x4, 5.0L, Auto  
 1995 Ford F150 XLT Extended Cab 4x4, 5.8L, Auto



# JONNY DODGE





## Chrysler Jeep Inc.

West Hwy 275 • Neligh NE

**402-887-4182      800-510-1303**

www.jonnysdodge.com      Salesman: Andy Beyer

Jonny Dodge Chrysler Jeep Inc. is an equal opportunity provider and employer.

## We Appreciate Our Cattle Producers!





Jeremy Young,  
DVM



Lance Dahlquist,  
DVM



Mara Thiessen,  
DVM



**After Hours EMERGENCY SERVICES Available**

Your **FULL SERVICE**  
Large & Small Animal Hospital

**ELGIN**  
402-843-5756

**ALBION**  
402-395-5025

**ST. EDWARD**  
402-678-2552

**1-800 657-2119**

stay is online shopping, both at retail and foodservice. 64% of consumers say they are ordering groceries online, with 44% of consumers including fresh beef in those grocery orders. When it comes to foodservice, online ordering has become overwhelmingly popular. 80% of consumers say they order meals online and 70% use online ordering for burgers.

### Beef substitutes

Fresh meat and beef substitutes continue to represent a small percentage of the market. When it comes to protein sources, consumers consistently rank beef as a top source of protein.

As we head into 2023 demand for beef remains strong and consumers continue to purchase and order beef, whether in person or online.

# AMERICANS

# BEEF.



We're proud to serve Nebraska's beef producers.



**SAPP BROS. PETROLEUM**  
302 North Myrtle • Elgin, Nebraska

**402-843-5621 or toll free 1-866-927-3775**

Nebraska's farmers and ranchers work hard *everyday* to provide a healthy, nutritious and safe food product that feeds the world.

Did you know that approximately **1** out of **3** steaks and hamburgers served across America comes from a **Nebraska** producer. Our livestock industry contributes **\$13.2 billion** to Nebraska's economy and Nebraska continues to be home to the top 3 beef cow counties in the nation – #1 Cherry, #2 Custer and #3 Holt.

Antelope County Veterinary Clinic  
 Jeff Temme - Ag Land Realty, LLC  
 Elgin Hardware & More  
 Elgin Pharmacy & Gifts  
 Central Valley Ag  
 Bank of Elgin  
 Insurance Mart  
 Janet-Tracey-Tonya-Teri  
 Elgin Body & Glass  
 Keith Hemmer, CPA, PC  
 Sapp Bros. Petroleum Inc.  
 Dwyer Manufacturing  
 Lordemann Insurance  
 Precision Repair  
 Dean's Market  
 Invenergy  
 Jonny Dodge Chrysler Jeep  
 Jerry's Feed Service

KT Central Plains Plumbing, LLC  
 Kittelson's Home Repair  
 Draper Insurance Agency, Inc.  
 Starman Seed Service  
 Stealth Broadband  
 Elgin One Stop/Sleepin Inn  
 The CoffeeHouse Café  
 Levander Funeral Home of Elgin  
 Baum Seed Service, LLC  
 Town & Country Veterinary Clinic  
 Elgin Veterans' Medical Clinic  
An Outpatient Department of Boone County Health Center  
 Beckman Lumber Inc.  
 Hometown Station  
 Elgin Livestock Sales, Inc.  
 The Elgin Review

Thanks

Beef Producers

for your dedication!





Facing the threat of economic downturn, we cannot afford to stack up wasteful spending, shrug our shoulders at runaway debt, and pile additional regulatory burdens onto taxpayers. House Republicans are doing their part to confront these challenges and provide relief to the American people. Meanwhile, Democrats have shown a reluctance to negotiate in good faith with little to offer in terms of a responsible solution.

In addition to exceptional medical staff, BCHC utilizes state-of-the-art technology.

Approximately 200 persons were fed over the noon hour.

\* Open to high school students, at least 16 years of age.

**Elgin Community calendar**

**June**

**1** Opening day for the Elgin Swimming Pool (1 p.m.).\*

**2** NECC Boys All-Star Basketball Game @ Cox Activities Center (Northeast Community College) in Norfolk • Vetch Days Pool Party @ Elgin Swimming Pool.

**3** Elgin Public Schools Alumni Golf Tournament @ Antelope Country Club • Northeast Pullers/Antique Tractor Pull.

**2-4** Elgin Vetch Days.\*

**5** Elgin City Council June regular meeting @ City Hall.

**10** Northeast Nebraska All-Star Football Game @ Norfolk (Memorial Field).

**12** Red-E-4-Fun/Red Hatters, noon at the ECC, please RSVP • EVFD meeting.

**13** District #18 Board of Education June regular meeting (distance learning room).

**14** Red Cross Bloodmobile @ KC Hall.

**16 & 17** Elgin City-Wide Garage Sales.\*

**18** Father's Day.

**19** Elgin EMTs meeting.

Every Sunday - Youth Group at Elgin Christian Community Church, 8:30 pm

Events listing is courtesy of

**ELGIN VETERANS' MEDICAL CLINIC**  
*an Outpatient Department of Boone County Health Center*  
 116 N 2nd Street, Elgin  
**402-843-5910**

# NEBRASKA NEWSPAPERS

continue to be the **BEST** form of public notice for the citizens of this great state.

A reputable paper ensures that legal notices are printed for public view. Nebraska newspapers have taken an extra step and created a public notice online portal. It is designed for viewers to search for public notices throughout Nebraska in specific papers and/or by a keyword.

It isn't a substitute for the legal publishing of public notices but it is a bonus for both the entity publishing the notices and you, our readers.

All Elgin Review public notices can also be found on this portal.

## NEBRASKA PUBLIC NOTICES

All states require that taxpayers and citizens be legally notified through public notices in newspapers of the activities of their government entities and courts. In Nebraska, that includes information pertaining to notice of meetings, proceedings or minutes of meetings, elections, annexations, budgets, property taxes and hearings, delinquent payments, hearings, ordinances, foreclosures and many other vital official matters of government entities: for courts, examples of required public notices include filings of estates, law suits, dissolutions, custody, assumed names, foreclosures, and many others.

**nepublicnotices.com**

Provided to the public by the Nebraska Press Association.

*"The salvation of the State is watchfulness in the citizen."*

*Hartley Burr Alexander*

# The Elgin Review







## Implanting calves on grass

Branding and grass turnout are one of the last times we have the whole herd accessible for across the board management. Along with vaccinations and fly tags, growth implants are another management tool for producers to consider.

As we decide if implants are right for our operation, two key questions need to be considered:

1) Will implanting now affect the price of calves sold this fall?  
2) Is implanting worth the time and monetary investment?

Implantation has been shown to increase gains of suckling calves by 4-6%, resulting in an additional 15-30 lbs. at weaning time. Depending on the market this will usually equate to about \$20-40 per head in additional return. With a cost of around \$1.50 per head, this return quickly pays for the initial investment.

While used extensively in the feedlot sector, growth implants are less popular in cow-calf operations, with one survey putting use at around 30% and even lower for operations with less than 50 head of cows. Much of this resistance comes from concerns about the price for implanted calves at sale time and the impact implantation may have on subsequent calf performance. We don't want to dismiss concerns like this out of hand, so let's see if data backs up our apprehension.

A 2015 study utilizing data from Superior Livestock showed implantation had no impact on calf price at the time of the sale. Additionally, several studies have shown that properly implanting still suckling calves has no negative impact on subsequent performance or carcass quality.

As with any tool, using it correctly is key to success. Matching implant strategy with cattle age, sex and genetics along with pairing with a proper nutrition program is critical for best results. Follow product label directions and recommendations for proper implant administration. Branding is a convenient and appropriate time to implant suckling calves. To ensure that reproductive performance is not compromised, avoid implanting replacement heifers and bull calves intended for breeding.

Variation from year to year in growth response of implanted calves can be driven by environmental factors such as grass quality and availability. Research at South Dakota State University reported little weight gain in calves receiving an implant at branding time during a

drought; however, calves of mature cows were 40 pounds heavier at weaning time during a normal year. In short, plane of nutrition has to be appropriate to support the

increased lean gain potential of implanted calves, so keep an eye on the long-term weather forecast as you make your decision.

One final consideration is the recent update by the US FDA on cattle implant strategies. Beginning in June FDA updates restrict re-implantation of cattle within a stage of production (suckling calf, stockers on pasture, stockers in drylot, animals in confinement) unless allowed for on the

label.

Implanting suckling calves is a decision every operation needs to make, considering how it will impact overall herd and production goals. While we know that implementation will increase average daily gain if grass production is adequate, we can't predict what the exact response will be. In the past, premiums for non-implanted calves may have made the sacrifice of weight gain worthwhile, but current market surveys have shown the premiums offered, unless in a natural or organic beef program, may not make up for the reduced growth.

Ben Beckman is a beef systems Extension Educator serving the counties of Antelope, Cedar, Knox, Madison and Pierce. He is based out of the Cedar County Extension office in Hartington. You can reach him by phone: (402) 254-6821 or email: ben.beckman@unl.edu

## News/Advertising Deadlines

Noon on Monday

## Classifieds Deadline

10 am on Tuesday

## IT'S ALL ABOUT BEEF



Beef Systems  
Asst. Ext. Educator  
Ben Beckman

## 2023 Vetch Days Poker Walk/Run

**POKER**  
Walk/Run

**Saturday, June 3**  
10 am start

**Start & End here!**

**STOP 1** Sign in and get your 1st card at the Elgin Community Center

**STOP 2** St. Boniface Auditorium

**STOP 3** Elgin Public School's Eagle's Nest

**STOP 4** Elgin City Park Picnic Shelter

**STOP 5** Hometown Station

**13 & older \$5** registration fee  
**12 & under \$2**

Top hands will share 'the pot'

**Bottled Water** will be provided.

## June 16 & 17 Elgin Community-Wide



## Elgin Garage Sales on June 16 & 17

The dates have been set for the 2023 Elgin Community-wide Garage Sales are June 16 & 17.

The hours of your sale are up to you. To get on the maps (to be in *The Elgin Review* the week of, posted on social media and available at outlets in Elgin), get your name(s), address of sale and a brief listing of the types of items you'll have to *The Elgin Review*. Deadline to be on the map to be printed is June 12th at 5 pm; deadline for online only is June 15th at 5 pm.

Yellow "Garage Sale" signs that can be borrowed are available at *The Elgin Review* - we only ask that you return them.

## Real News. Reliable News.

## The Elgin Review

## STATEWIDE CLASSIFIEDS

Call (402) 843-5500 to place your ad today!

**VIVINT. SMART** security. Professionally installed. One connected system for total peace of mind. FREE professional installation! Four FREE months of monitoring! Call now to customize your system. 1-833-776-0423

## Cows Are Unpredictable.

**WHEN & WHERE** will they drop that calf?  
**BE READY.**

SEE US FOR: Pre-Conditioning • Pre-calving checks for spring-calving herds • Vaccinations • Parasite Control • and More.

ELGIN OFFICE: 402-843-5755  
EMERGENCIES: 1-800-657-2119

Jeremy Young, DVM  
Lance Dahlquist, DVM  
Mara Thiessen, DVM

**Town & Country**  
Veterinary Clinic

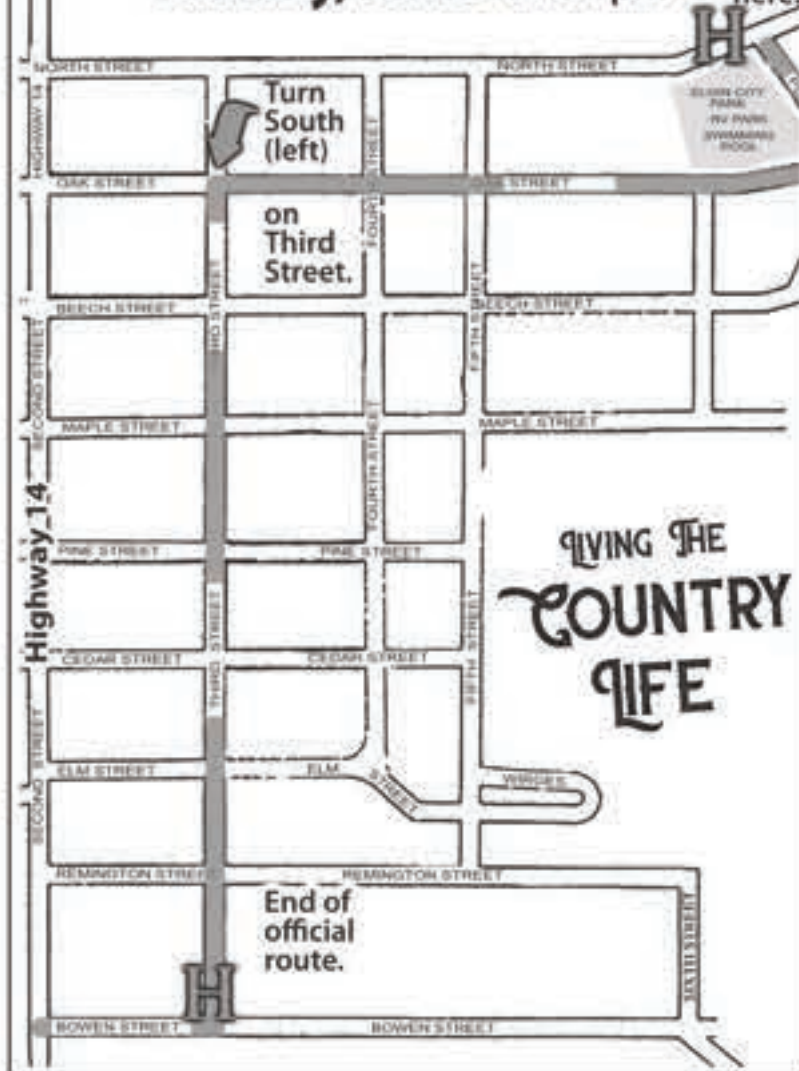
St. Louis • Elgin • St. Edward

Full Service Large & Small Animal Hospital

## 2023 Vetch Days Parade

Sunday, June 4 at 2 pm

Sign in here!



## MOVING

Contact the **Elgin Review** with your new address for uninterrupted delivery through the US mail service.

## Classifieds

## CARD OF THANKS

Thank you to all our relatives and friends who sent words of comfort, prayers, phone calls, hugs, flowers and memorials during the illness and death of Gene, my husband, father, grandfather and great grandfather. Thank you to Dr. Thoendel, the Asera Care Hospice Care for their great help, Levander Funeral Home and Drew, Father John Norman, The American Legion Post 229, VFW Post 5816 Elgin, Army Funeral Honor Guards, American Legion Riders - a great farewell.

Bernadine (Bunny) Coleman  
Ken and Jeanene Coleman  
Lisa Brooks  
Dan and Deb Coleman

email us at:  
elginreview@yahoo.com

## SERVICES:

**PASSPORT PHOTOS:** Official U.S. and foreign passport and Visa photos available here. Available in under ten minutes. \$10 plus tax. Appointments highly recommended. The Elgin Review, 116 South 2nd St, Elgin NE. 402-843-5500. tfn

## HELP WANTED:



**Wheeler Central Schools** has an immediate opening for a 1/2 time (20 hrs weekly) custodial position. Please apply at the Wheeler Central office. Call 308-654-3273 for more information.

## Elgin Public Schools

is currently taking applications for the following positions:

## SUBSTITUTE TEACHERS

## ONE ACT COACH

Interested candidates may contact Mr. Mike Brockhaus at the school at mike.brockhaus@elgineagles.org 402-843-2455

## ELGIN LIVESTOCK SALES INC.

## WEIGH COWS & BULLS AUCTION MONDAY, JUNE 5 1 PM

## UPCOMING SALES

June 19 - Special Feeder/Weigh Cows & Bulls

Get Ted to get your cattle listed for our special or upcoming auctions.

visit us online at:  
elginlivestock.com

Ted Baum..... 843-8370  
Jo Ann Baum..... 336-7218  
Chris Baum..... 649-9875  
Dan Baum..... 843-8813  
Dave Baum..... 649-4616  
Office..... 843-2275

**ELGIN**  
Livestock Sales

PO Box 160 • 100 S Myrtle  
Elgin, Nebraska 68636

## STATEWIDE CLASSIFIEDS

Call (402) 843-5500 to place your ad today!

## ANNOUNCEMENT

**CLASSIFIED ADVERTISING** works! Place your 25 word ad into thousands of Nebraska homes for \$225. Contact your local newspaper or call 1-800-369-2850.

**HELLO NEBRASKA!** Introducing www.nepublicnotices.com, a new public notice website presented as a public service by all Nebraska newspapers. Free access, fully searchable - because democracy depends upon open government and your right to know.

**AFFORDABLE PRESS** Release service. Send your message to 155 newspapers across Nebraska for one low price! Call 1-800-369-2850 or www.nebpress.com for more details.

## FOR SALE - CELL PHONE

**SWITCH AND** save up to \$250/year on your talk, text and data. No contract and no hidden fees. Unlimited talk and text with flexible data plans. Premium nationwide coverage. 100% U.S. based customer service. For more information, call 1-877-768-5892

## HOME SERVICES

**ELIMINATE GUTTER** cleaning forever! LeafFilter, the most advanced debris-blocking gutter protection. Schedule a FREE LeafFilter estimate today. 20% off Entire Purchase. Plus 10% Senior & Military Discounts. Call 1-855-671-2859

## FOR SALE - INSURANCE

**DENTAL INSURANCE** from Physicians Mutual Insurance Company. Coverage for 350 plus procedures. Real dental insurance - NOT just a discount plan. Do not wait! Call now! Get your FREE Dental Information Kit with all the details! 1-855-490-4149 www.dental50plus.com/81#6258

## FOR SALE - INTERNET

**FREE HIGH speed internet** for those that qualify. Government program for recipients of select programs incl. Medicaid, SNAP, Housing Assistance, WIC, Veterans Pension, Survivor Benefits, Lifeline, Tribal, 15 GB internet service. Bonus offer: Android tablet FREE with one-time \$20 copay. Free shipping & handling. Call Maxsip Telecom today! 1-855-646-1256

## STATEWIDE CLASSIFIEDS

Call (402) 843-5500 to place your ad today!

**DOES YOUR** basement or crawl space need some attention? Call Thrasher Foundation Repair! A permanent solution for waterproofing, failing foundations, sinking concrete and nasty crawl spaces. FREE Inspection & Same Day Estimate. \$250 off ANY project with code GET250. Call 1-844-958-3431

**REPLACE YOUR** roof with the best looking and longest lasting material steel from Erie Metal Roofs! Three styles and multiple colors available. Guaranteed to last a lifetime! Limited Time Offer - \$500 Discount + Additional 10% off install (for military, health workers & 1st responders.) Call Erie Metal Roofs: 1-888-316-7713





# Wolfpack Sports

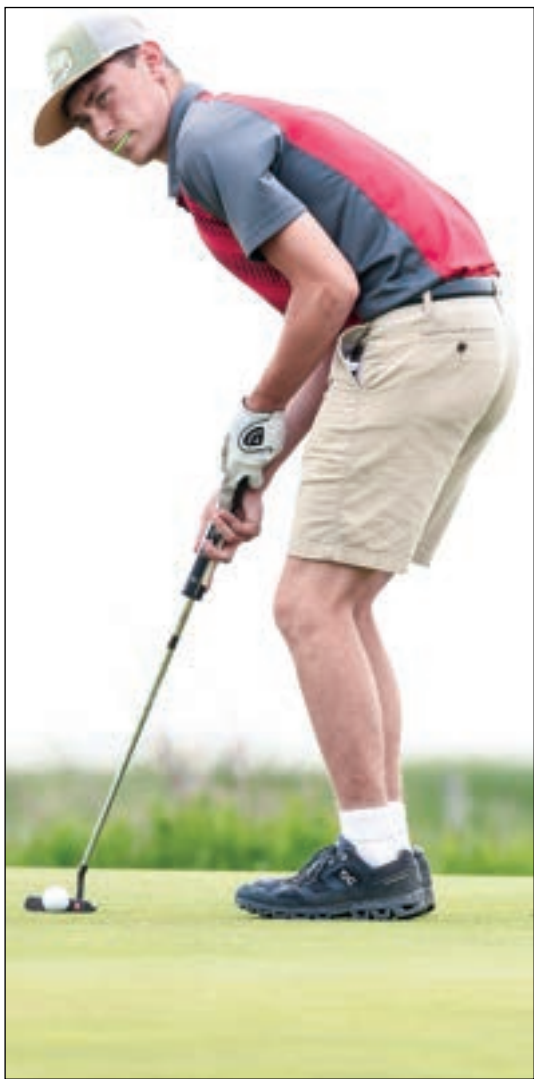
## EPPJ golf team places 11th at State



**Paiton Hoefer** led the Wolfpack with a two-day score of 170. *E-R photos/DMorgan*



**Senior Linus** chips onto the green. He finished the tournament with a score of 185.



**Austin Good** sank this putt and went on to post a two-day score of 173.

**NORTH PLATTE** — The NSAA Class D State Golf Tournament concluded last Wednesday (today) at Lake Mahoney Golf Course. Pender claimed the team championship with a two-day score of 641, 11 strokes better than second place Overton (652). Loomis finished third at 677. Elgin Public-Pope John finished 11th out of 15 teams with a two-day score of (355-365) 720. For the Wolfpack, Paiton Hoefer shot an 81 in the second round to finish with a two-day score of 170. Other Wolfpack scores were: Austin Good 89 (two day score of 173) Linus Borer 102 (185) Kellan Hoefer 93 (192) Ethan Hinkle 117 (226) Medalist for the tournament was Gage Burns of Creighton. He finished with a two-day score of 151 (+7). Head Coach Trent Ostransky had these observations at the conclusion of the season. “I’m really proud of these boys,” he said. “We preached all week to take it in and to enjoy the moment. We talked about limiting penalty strokes, three putts, and maintaining a positive attitude will be a big advantage for us. For Paiton, Austin, Linus, and Ethan this would be the last time they played high school golf. I’m happy for them that they were able to finish their careers walking off the last green at the state golf tournament. It was a nice going out party. “Unfortunately for Paiton, he missed out on medaling this year. Even still, qualifying for the state tournament three years in a row is a great feat. I will commend him though, despite a rough first day, he showed up the second day ready to play and make the best of the situation and turned in a good two-day total. “I know how bad Austin wanted to compete in this tournament. Districts didn’t go his way the first couple years, but he was able to help the team in a big way to qualify for state this year. He took full advantage of his state tournament appearance by stringing together the best two days of golf he has played all season. “I’m super happy for Linus. That kid played more golf during the summer than probably the whole team combined. It really paid off, and he played really well all season. He came out firing yesterday shooting an 84. He was able to set

### It’s been a heckuva year

**NORTH PLATTE** — Scheduling sports on Tuesdays cause problems at many weekly newspapers. Small staffs struggle to get away during the day to track and golf events. Wednesdays are a different story. Such was the case last week as I was able to get away to cover the second day of the Class D NSAA State Golf Tournament at Lake Maloney Golf Course. Located south of the I-80 North Platte exit, the course is right on the edge of the prairie. It’s long, providing a good test for golfers of all ages. Greeting attendees that morning were members of the Lincoln County Posse on horseback. Since this is the land of Buffalo Bill, it was a nice touch. You just had to watch where you walked in the parking lot. I was glad to be here, arriving early to watch the Wolfpack golfers start their final round of the season. Paiton Hoefer teed off on #10 and made par. He put together a great round, finishing with an 80, eight strokes over par. Considering how hard the wind was blowing, that was a good score. I watched Austin Good start his round, followed by Linus Borer. Followed them for awhile and then worked my way back to catch Kellan Hoefer and Ethan Hinkle off the tee box. By the end of the day I was tired, I’m sure their parents were tired too (it’s a long course). About the course. Again, it is right next to the prairie. Coach Trent Ostransky shared a picture of a rattle snake climbing up a tree (yes, there are snakes who hide in the tall grass and come out when they feel like it). I heard one mother yell ‘Snake!’ after seeing one by the cart path on Hole #11. She was ‘cool’ about it, but she definitely doesn’t like snakes (I’m not crazy about them either). One thing about golf. Eighteen holes can take four hours, sometimes more and sometimes less, depending on how well you (and the group in front of you) are playing. Because of the staggered starting times, Paiton Hoefer completed his round while Hinkle had nine holes left to play. There’s not a lot of time to eat during that time so some parents will go to the clubhouse and get a cheeseburger for their golfer. Other golfers were spotted eating Doritos, potato chips and, in one case, Funjuns. I guess onions and golf mix, but at 8:30 a.m.?

**SPINNING TALES**



**Dennis Morgan**  
Publisher



**Senior Ethan** Hinkle eyes his tee shot heading towards the fairway on the back nine Wednesday.



**The only** underclassmen competing for EPPJ at state, sophomore Kellan Hoefer gained valuable experience.

See GOLF, Page 13

## Wolfpack players, coach shine at NCN All-Star Friday at O’Neill



**Skyler Meis** (foreground) and Taylynn Charf (background) apply defensive pressure during first half action. *E-R photos/DMorgan*




**Head Coach** Randy Eisenhauer gives some advice to Blue Team member Emi Lee Walnofer of Atkinson West Holt during the latter stages of the game.




**Teammates** during the season, Jack Wemhoff (white jersey) and Paiton Hoefer were on opposing teams Friday night. In the background is referee Todd Heithoff.

All things aside, this was one heckuva year for the golf team and their coaches, Trent Ostransky and Andrew Childers. For the entire team to qualify for State is an achievement to be celebrated. To compete against the best of the best on this celebrated stage (course) is a memory these young men won’t soon forget. I’m sure in the years ahead I’ll be seeing these players competing at alumni tournaments or golf leagues in the area. Thanks for a great season!




### Get your truck back on the road.


 CLUTCHES

 DRIVE LINE REPAIRS

 TRANSMISSIONS

 BRAKES

 IRRIGATION POWER UNITS

 AIR CONDITIONING REPAIRS

 MORE



**Air Brake Certified**

### SANDS TRUCK SERVICE & REPAIR LLC

**MATT SANDS**  
Located north of Beckman Lumber  
Elgin, Nebraska  
**402-843-6793**



Hoefer to suit up Friday  
for NEN All-Star Game

Wolfpack basketball standout Paiton Hoefer will be one of northeast Nebraska's best basketball players taking the court Friday night in Norfolk.

The Northeast Nebraska All-Star Basketball Games will be played this Friday night, June 2. The boys' game will start at 8 p.m. at the Cox Activities Center in Norfolk.

Hoefer will play on the 'Dark' team. His teammates will be Diego Gastelum, Madison; Anthony Earth, South Sioux City; Landon Classen, O'Neill; Manny Paul, South Sioux City; Brendyn Ollendick, Elkhorn Valley; Trey Quick, Twin River; Sage Frauendorfer, Humphrey/Lindsay Holy Family; Jake Rath, Laurel-Concord-Coleridge; Jack Borgmann, Norfolk and Jaxon Claussen, Wausa. Coaches are Kevin Manzer, Norfolk Catholic, and Derric Werner, Elkhorn Valley.

Members of the Boys' Light Team include: Isaac Everitt, O'Neill St. Mary's; Tyan Baller, Hartington Cedar Catholic; Austyn Saul, Santee; Schuyler Mustin, Stuart;

Alex Christo, Boone Central; Cade Johnson, Wakefield; Jackson Knust, Wisner-Pilger; Dyami Berridge, Winnebago; Jaden Kosch, Humphrey St. Francis; Jaxson Bernecker, Hartington Cedar Catholic and Daniel Judd, Wayne. Coaches are Luke Bulau, O'Neill St. Mary's, and Kevin Janata, Howells-Dodge.

Admission is \$7 for adults and \$5 for those K-12. Any child below kindergarten age will be admitted for free.



Paiton Hoefer

Golf

From Page 12

a personal record at the state tournament with a low round of 89.

"Even though Ethan didn't have his best two days, I will say one thing. No matter what was going on, he always had a positive attitude and carried himself high. He enjoyed his time and the experience of the week.

"I'm proud and happy that these seniors hung around for three years and were able to better themselves year in and year out.

"Also, let's not forget Cale Kinney's state appearance. Cale came along as an alternate, he found over 300 golf balls in two days. All jokes aside, I'm glad Cale was able to come along and support the

team. He did play really well and improved a lot in his one season on the team.

"As the lone returning var-

sity member next year, I was really glad Kellan was able to get a taste of the state tournament."

APPRECIATION  
*Cookout*

ELGIN VETERANS' MEDICAL CLINIC

WED. JUNE 21  
11:30AM-1:00PM

PLUS GIVEAWAYS AND DRAWINGS!

Boone County Health Center

Pride of the Pack

The final week features the members (and coaches) of the Wolfpack golf team that competed at the state tournament last week. They team finished 11<sup>th</sup>. Great effort by all players!

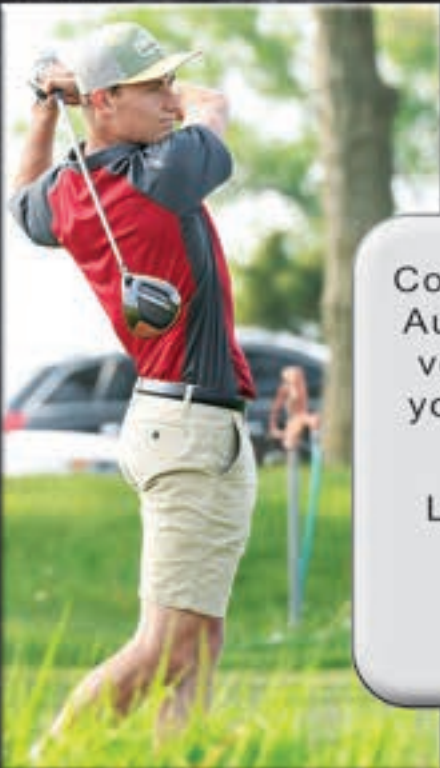
Cale Kinney  
Linus Borer  
Austin Good

Ethan Hinkle  
Paiton Hoefer  
Kellan Hoefer

SPONSORED BY: JONNY DODGE CHRYSLER JEEP NELIGH

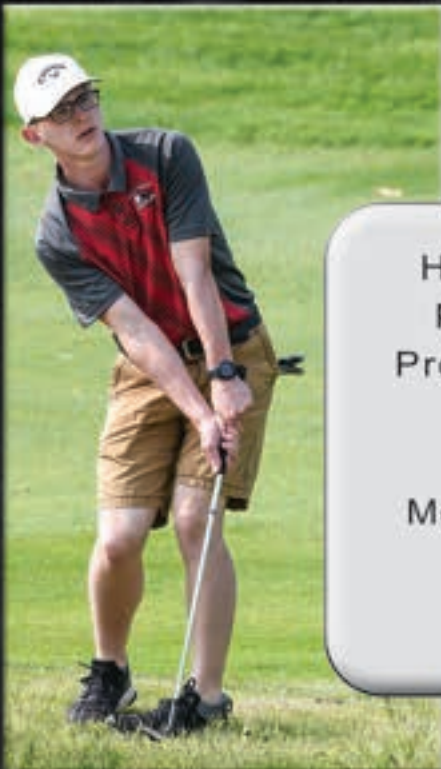
EPPJ WOLFPACK GOLF TEAM

GREAT SHOWING AT STATE BOYS!

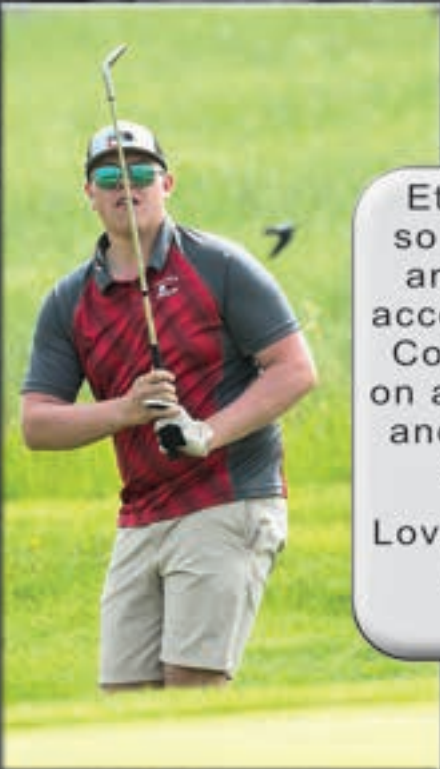


Congratulations Austin! We are very proud of you! Great job at State!

Love - Mom, Dad and Rhonda

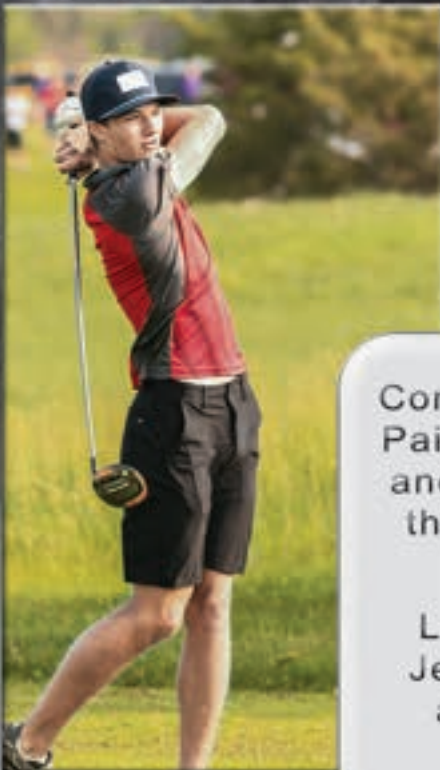


Hard work pays off! Proud of you Linus. Love - Mom & Dad



Ethan, We are so proud of you and all of your accomplishments! Congratulations on a great season and making it to State Golf!

Love - Mom, Dad, Austin and Braedon



Congratulations Paiton & Kellan and the rest of the Wolfpack golfers!

Love - Dad, Jessie, Elise and Avery



Town & Country Vet Clinic  
402-843-5756

Jeff Temme - Ag Land Realty LLC  
402-843-8440

Switzer Welding/Iron Creations Country Crafts  
Tom, Brenda & Brian  
402-750-7749, 402-750-7748 & 402-841-8184

Stealth Broadband  
402-347-1010

Starman Seed Service, Inc.  
402-843-5995

Snider Memorial Funeral Home  
Jay Snider www.snidermemorialhome.com 402-843-2468

Sapp Bros. Petroleum Inc.  
402-843-5621

Ruterbories Construction  
Paul Ruterbories 402-849-5827

River Mill Coffee Company  
402-929-2425

Precision Repair  
402-843-2181

Petersburg Building & Supply  
Monty & Teri Reicks 402-386-5207

McNally Law Office  
402-887-5022

Lordemann Insurance  
Eric, Steve, Megan & Maria 402-843-5741

Levander Funeral Home of Elgin  
402-843-5400

Koinzan Enterprises Inc.  
402-843-5800

The Knotty Pine  
402-386-5488

Kittelson's Home Repair  
Jim Kittelson 402-843-5833

Jonny Dodge CJ  
402-887-4182 or 800-510-1303

Jerry's Feed Service  
402-843-5822

Invenergy Wind Energy, LLC

Insurance Mart  
Janet-Tracey-Tonya-Teri 402-843-2410

Hometown Station  
402-843-5812

Keith Hemmer, CPA, P.C.  
Certified Public Accountant 402-843-2380

Heithoff Irrigation  
402-843-2307

Great Plains State Bank  
402-386-5297

Elgin Veterans' Medical Clinic  
an outpatient clinic of Boone Co. Medical Center 402-843-5910

The Elgin Review  
402-843-5500

Elgin Pharmacy and Gift  
402-843-5555

Elgin One Stop & Sleepin Inn  
402-843-2100

Elgin Livestock Sales, Inc.  
402-843-2275

Elgin Body & Glass  
402-843-2418

Dwyer Manufacturing  
402-843-6167

Klein PC, Attny at Law  
402-887-4910

Dean's Market  
402-843-5300

Chilvers Abstract & Title Co.  
402-843-5530

Central Valley Ag  
402-843-2416

KT Central Plains Plumbing, LLC  
402-608-0105

Beckman Lumber Inc.  
402-843-2131

Baum Seed Service, LLC  
402-843-5802 or 402-843-8282

Bar U Farms  
402-843-8921

Bank of Elgin  
402-843-2228



# 2023 ELGIN VETCH DAYS

LIVING  
THE

# COUNTRY LIFE

## RURAL LIVING:

"Some call it the middle of nowhere ... We call it the center of everything"

### FRIDAY:

**9 am - 11 am Coffee & Rolls** at the Elgin Community Center  
**10 am start Sidewalk Chalk Art Contest.** Judging at 4 pm  
"Rural/Farm life" theme.  
**1 pm Kids Pool Party** at the Elgin Swimming Pool.  
**3 pm Kids Games** at the City Park.  
**6 pm Putt Putt Golf/Cornhole Tournament** behind Boomerangs.

### SATURDAY:

**8 am Color Run.** Registration begins at 7:15 am at Pope John High School. Wear white! Run by the PJCC Spanish Class, proceeds go to the class's Spain trip.  
**10 am Poker Walk/Run.** Register and start at the Elgin Community Center. Cash prizes for best hands.  
**11 am - 1:30 pm Walking Taco Meal/Root Beer Floats** at the Elgin Community Center. Tacos - choice of beef or pork.  
**11 am Antique Tractor Pull** and Northeast Pullers. Lot east and north of the Elgin City Park. **Kiddie Pedal Pull & Bounce House** at the tractor pull.  
**6 pm - 8 pm Kids Karaoke** at Boomerangs. Sponsored by EKG.  
**8:30 pm - ??? Adult Karaoke** at Boomerangs.

Scan this code for updates and details!



### SUNDAY:

**11 am - 1 pm Community BBQ.** Picnic Shelter at the Elgin City Park.  
**2 pm Parade.** Rural/Farm life theme. Register (begins at 1:15 pm) and line up at Elgin City Park. Route same as last year - to go west and down 3rd street.  
**2:45 (approx.) Duck Races.** Ducks will be sold prior to and during the parade. Race will be along E. Maple Street.

Join us for  
**3 DAYS** of  
fun & celebrating  
life in Elgin &  
Rural Nebraska.



Antelope County Vet Clinic  
Antelope Memorial Hospital  
and AMH Clinic in Elgin  
Bank of Elgin  
Beckman Lumber Inc.  
Boomerangs  
Central Valley Ag  
Coffeehouse Café  
Dean's Market  
Draper Insurance Agency Inc.  
Dwyer Manufacturing  
Elgin Body & Glass

Elgin One Stop & Sleepin Inn  
Elgin Pharmacy and Gifts  
Elgin Livestock Sales Inc.  
The Elgin Review  
Elgin Veterans' Medical Clinic  
and Boone County Health Center  
Keith Hemmer, CPA, P.C.  
Hometown Station  
Insurance Mart, Inc.  
Janet-Tracey-Tonya-Teri  
Levander Funeral Home of Elgin  
Jerry's Feed Service  
Jonny Dodge of Neligh

Kittelson's Home Repair  
Lordemann Insurance  
Midwest Electrical Services  
Park Center Daycare  
Petersburg Building & Supply  
Invenergy  
Precision Repair  
Sapp Bros. Petroleum  
Starman Seed Service, Inc.  
Stealth Broadband  
Town & Country  
Veterinary Clinic