Dates & Updates

April 24th 2020

ATTENTION ANSLEY RESIDENTS:

The Village has received a grant for GIS mapping of our water system. This will provide very detailed mapping of water mains, curb stops, shut offs, water valves, meter pits, fire hydrants etc. with the capability of showing additions and changes to the system well into the future. The project must be completed and paid for by the end of this calendar year before the Village is eligible for reimbursement with the grant funds. Utility Superintendent Bill Moser will soon start marking these locations with **pink flags and pink paint**.

Once he has a quadrant completed our engineering firm Miller & Associates of Kearney will come in with a drone to record all the locations in that quadrant for the permanent mapping system. Bill plans to start in the NW quadrant of Ansley which will include everything from Valley Street south to Main Street and from Division Street east to Adrian Street

Continued ...

PLEASE DO NOT REMOVE THE PINK FLAGS MARKING LOCATIONS ON OR NEAR YOUR PROPERTY!

We realize mowing season will start soon, but once the Engineers have been in and recorded everything from the first quadrant, we will provide an update that area has been completed and Bill will move to the next area. The Village will really appreciate your cooperation of leaving the flags in place to avoid doubling the work by having to remark. If you have any questions please call the utility department at 935-1400 or the Village office at 935-1467



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SEASONAL PART-TIME POSITION AVAILABLE –

The Village of Ansley will be accepting applications for a seasonal, part-time position to start in May and run until approximately October. Applicant must be 18 years of age or older with a valid NE driver's license. Job duties will include maintenance in the Park and Street departments (mowing, weed-eating, spraying), trash pickup and general help as needed in any and all departments. Starting wage is \$10.00 per hour.

Applications can be sent to the Village of Ansley, PO Box 307, Ansley, NE 68814 or emailed to: villageofansley@nctc.net

Deadline for applying is April 27, 2020 at 5:00 p.m. The Village of Ansley is an EOE.



We are still GROWING!

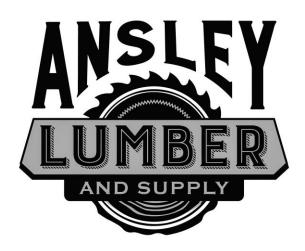
But ready to take your order Offering curb side pickup or FREE delivery with a qualifying order

Open for the season April 17

Hours:
M-F 10 am • 6 pm • Sat 10 am • 5 pm
Sun Noon • 5 pm

308-935-1200 • Ansley Inventory Featured on Website SOON!

521 West Railway Street~ Ansley Ne



Our store will be closed for foot traffic to help stop the spread. We are taking phone orders & offering curbside pickup & delivery.

308-935-1815

HELP WANTED

Are you a student looking for a shortterm, competitive paying job? \$15 per hour. Looking for clean-up crew for Westerville, NE project. Workers needed late April and early May.

Contact Jerry Catlett 402-768-3397.



NATIONAL ZUCCHINI BREAD DAY - April 25



We observe the food holiday National Zucchini Bread Day on April 25th.

Many explorers who came to the Americas brought back what they considered strange foods, including the zucchini. The zucchini eventually found its way to Italy where it was named *zucchino*. Native American referred to zucchini as "something eaten raw." However, we all know that zucchini tastes best cooked, especially in bread.

HOW TO OBSERVE

Celebrate National Zucchini Bread Day by making a fresh zucchini bread for yourself. Enjoy this delicious recipe:

Mom's Zucchini Bread

Ingredients

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 tablespoon ground cinnamon
- 3 eggs
- 1 cup vegetable oil
- 2 1/4 cups white sugar
- 3 teaspoons vanilla extract
- 2 cups grated zucchini
- 1 cup chopped walnuts

Directions

Grease and flour two 8 x 4-inch pans. Preheat oven to 325 degrees F (165 degrees C).

Sift flour, salt, baking powder, soda, and cinnamon together in a bowl.

Beat eggs, oil, vanilla, and sugar together in a large bowl. Add sifted ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts until well combined. Pour batter into prepared pans.

Bake for 40 to 60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool.



Open for Carry Out Only!

Call or text-308-872-1297 Call-308-935-1585

> 10 am- 8 pm Dining room closed

Cash and kids lawn service



We can mow, water, trim, rake, dethatch, and more.



8-20 yrs. experience

Call 308-546-7386 (Tammy & Andy Cash)To get an appointment

NEBRASKALAND HEARING CENTER. INC.



Roxann Ellison, *BC-HIS

Licensed by the NE Dept. of Health and the *National Board for Certification in Hearing Instrument Sciences

420 South 8^a Avenue Suite. 5 Broken Bow NE 68822 Phone 308-384-3852

Serving the Midwest for over 30 years.



HAPPY BIRTHDAY

April 26 Elsie Mills

Joy Hawkins Dave Shoemaker

April 27 Joan Scott

Janice Hurt Jackson Henry Macie Jo Kaelin Aiden Scott Kaelin Andy Gibbons

April 28 Tom White

April 29 Janet Claire Johnson

Scott Cole Adam Green Tami Nichols

Broken Bow Chiropractic Center PC



Dr. Douglas J Bazyn 312 South 9th Broken Bow NE **308-872-3106**

April 30 Judy Moody

Dana Marquart Beth Anderson Mike Lymber Blake Wilson Evan Brockmeier

May 01 Bradlee Bryant

Debra Ritchie
Matthew Haumont
Brooks Wilson
Jake Brunner
Brynley Stunkel
Dennis Stunkel

May 02 Jody Barnes

Alice Ryan
Jill Schmidt
Greg Racicky
Annette Cole Baker
Quade Peterson
Elaine Hanshew
Elaine McClellan
Kay Kaelin Moore

Hailey Fecht

Karla Hickenbottom

Brighten Up Our Community With "Chalk Your Walk"



We could all use a little more positivity and sunshine-and a reason to get the kids outside. This weekend, Dates & Updates invites families to spread good cheer to our community. We're challenging everyone to draw and write inspirational messages on sidewalks and driveways in colorful chalk. So, draw a rainbow, a game for others to play when they walk by, or let your kid's imaginations run wild

Here's how the challenge works:

- Grab some chalk and start drawing on your driveway or sidewalks on April 24-26th.
- Take a photo of your artwork and post it on the Dates & Updates Facebook Page by April 27th
- 3. Vote for your favorite artwork by liking the photo April 27th-30th
- Tell your friends what you are doing. And challenge them to chalk THEIR walk, too!

Dear Ansley School Families,

As you know, graduation for this year is scheduled for Saturday, May 9th. Despite our best efforts to try to plan a ceremony on May 9th that followed social distancing guidelines, the Directed Health Measure that was signed last week forced us to reconsider our plans.

After much discussion with the Senior Class, we have made the decision to postpone our graduation ceremony to Saturday, June 27th at 11:00 a.m. Our hope is that on June 27th we will be able to have a traditional graduation ceremony in our gym. However, if that is not possible, we will have a social-distancing "drive-in" style ceremony. And, if that is impossible due to health restrictions, we will celebrate our Seniors with a virtual graduation ceremony.

Whatever the case, it is our goal to honor our Seniors in the best way that we can. This is a special occasion for them, and we want to preserve the tradition of graduation as much as possible.

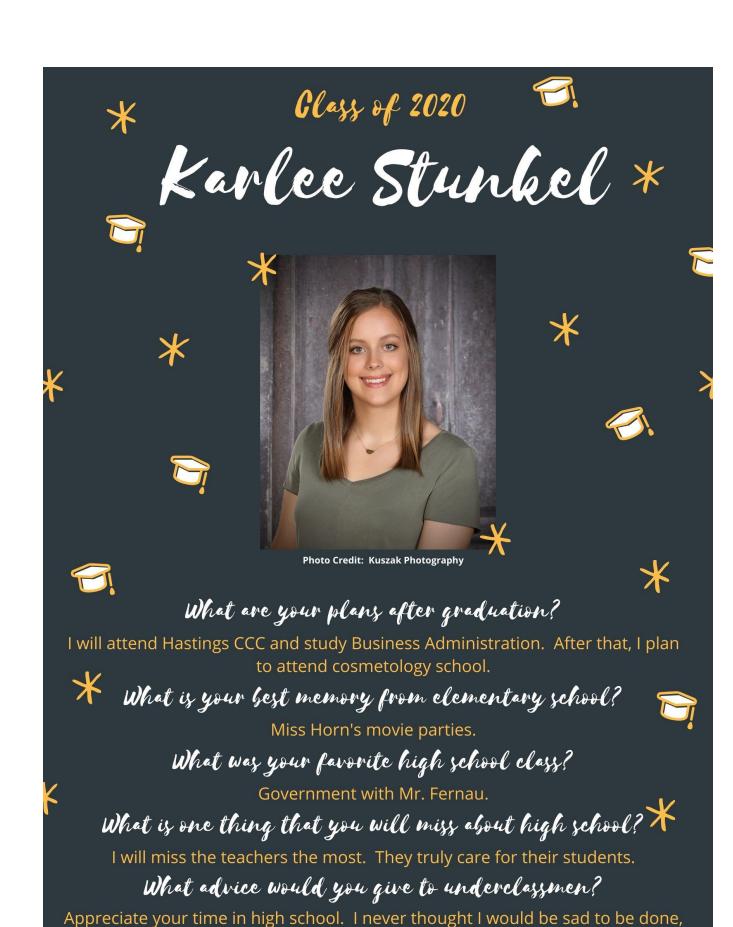
So, as we move closer to June 27th, we will keep you informed as to the type of graduation ceremony we will be having. Until then, we will hold out hope that we can all celebrate together with the Class of 2020 on June 27th.

Sincerely,

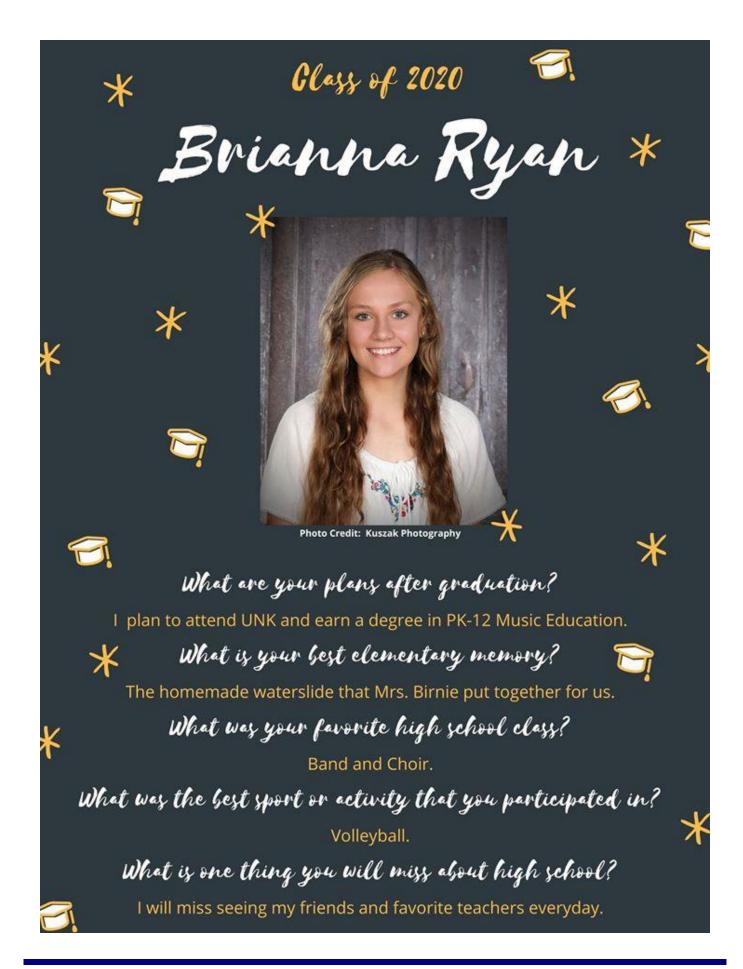
Gordon Goodman

Heidi Fessler





but I am. Don't take it for granted.





5 POINTS SERVICE

Open for oil changes, service and tire repair.

Call 308-212-0339 or 935-1692

for information and appointments

Or stop at the tan, steel building at The

Motel

7:30 – 11:30 and 12:30 – 5:00 Monday – Friday Saturday mornings by appointment Will pick up and deliver your vehicle Duane Stunkel



Nebraska Central Telephone Company

1-888-873-6282

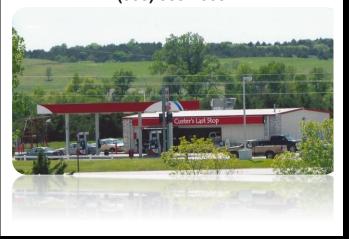






Custer's Last Stop

79005 Highway 2, Ansley, Nebraska 68814 (308) 935-1505



KO's Bar & Grill 308-935-1111



Friday, May 1st 5-9 pm



- Runza
- Macaroni Salad
- Root Beer Floats

Ferguson Repair

935-1769 212-0074

Tune up- Small Engine Brakes-Exhaust Rotors Turned General Automotive Repairs

Blue Rhino Propane Available at Ferguson Repair!

R&R TREE SHEARING

Cedar Tree Shearing ~ Brush Cutting & Mowing ~ River Ground Clearing & Shredding

Shawn & Lori Racicky
Owners
Preston Racicky General Manager
45338 Road 781
Mason City, NE
Phone (308) 212-0315
Fax (308) 732-3400



Times are scary as a small business owner. But why not look on the positive side. If you are being asked to limit the number of customers in your business now would be the perfect time to do some upgrades or maintenance that has been on your mind. I personally as the Owner of Gibbons Electric am offering my services and would challenge other contractors in the area to do the same. I will donate a percentage back to the community to help the other small and struggling business in our area! If you are interested please feel free to message me or call!

Thank you!

~Andy Gibbons 308-763-1193



Trotter Storage

12X30-\$45/month 14X43-\$130/month

Call 308-935-1100

Units Available in Ansley, Nebraska

SPARKLE

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Melissa Larson 45403 E HWY 92 Ansley NE 68814

Specializing in Home Décor Services from
Decorating to Organizing
Home/Office Cleaning & Painting
Call Melissa TODAY at 308-750-2419
*FREE Consultation & Quote for services on any
work needed inside or outside your home or office.

When You Need It Most? *SPARKLE* is here to HELP!

Melissa Larson 308-750-2419

for ALL your sewing needs

carla larson
509 Nile St
P O Box 41
Ansley, NE 68814

308-212-0353
carlal54@gmail.com



AVTO Food Pantry & Backpack Program Pickup



Every Thursday 6:00-7:00 pm (708 Main Street)

Extended to all families in our area

- Only one bag per family
- <u>Call 308-212-0302 for curbside pickup</u> or to schedule a pick up time!
- NO home deliveries
- Bag contents change weekly & are based upon the number of people in your home

Food Pantry Update:

We will still open the food pantry from 6-7 pm on Thursdays for anyone wanting to pick up food items.

However, we would like to offer the option of having your backpack delivered to the school for pickup. Bags would be placed in the entry way of the school for pickup after 7 pm on Thursdays.

Please call or text 308-212-0302 to set up this option.



Brian Roberts • Sharon Roberts Karissa Marshall • Kathy Scott • Kiley Miller

615 Main Street Ansley, NE www.insheartland.com Like us on Facebook!

800.935.1537 Fax 308.935.1524

Until further notice our office will no longer be open to the public. Phone will be the best way for us to assist you with any of your insurance needs. 800-935-1537.



During school closure, FREE

Grab and Go lunches will be provided to children ages 1-18.

Adults may purchase lunch for \$3.25.

Lunches are available at the North entrance of the building

11:30-12:30 ~Monday through Friday

LUNCH MENU

Monday, April 27th-Meatballs & Mashed Potatoes Tuesday, April 28th- Tacos Wednesday, April 29th- Hamburgers Thursday, April 30th- Chicken Bites Friday, May 1st

(Lunch menu may change based on quantity & availability)

Grilled Chicken, Macaroni & Cheese and Asparagus

Prep Time: 25 Minutes **Cook Time:** 1 Hour **Serves:** 4 - 6 people

Ingredients

1 Tablespoon Salt

5 Quart Water

2 Pound Elbow Macaroni

8 Tablespoon Butter

1/2 Cup Flour

1/2 Teaspoon Dry Mustard

1 1/2 Cup Milk

2 Pound Velveeta Or American Cheese, Cut Into

1/2 Inch Cubes

1/2 Cup Milk

To Taste Salt and Pepper

As Needed Butter

1 1/2 Cup Shredded Cheddar Cheese

4 Tablespoon Butter

2 Cup Plain Dry Breadcrumbs

As Needed Paprika

1 Whole (4 Lb.) Whole Chicken

As Needed Traeger Chicken Rub

1 Bunch Asparagus

2 Tablespoon Olive Oil

As Needed Traeger Veggie Rub

Steps

About two and a half hours before you are ready to serve, start prepping your macaroni & cheese. Bring 5 quarts of water to a boil in a large stockpot over high heat. Add 1 tablespoon of salt.

Add the macaroni and stir. Cook for 2 minutes less than the time recommended on the package (the pasta will continue to cook in the Traeger). Stir periodically to keep the pasta from sticking. Drain well, and transfer to a large mixing bowl.

Melt 8 tablespoons (1 stick) of butter in a medium saucepan over medium heat. Gradually add the flour and mustard, whisking constantly. Continue whisking for about 2 minutes, being careful the mixture doesn't begin to brown. Gradually whisk in 1-1/2 cups of the milk, whisking continuously until the mixture is smooth.



Reduce the heat to medium-low and stir in the Velveeta, one-third at a time, until all the cheese is incorporated and melted.

Add more milk if the cheese sauce seems too thick. Season to taste with salt and pepper. Pour the cheese sauce over the pasta and stir gently with a rubber spatula or wooden spoon.

Butter the roasting pan or casserole and pour the macaroni and cheese evenly into the pan. Sprinkle the cheddar cheese on top.

Melt the remaining 4 tablespoons of butter in a saucepan. Add the breadcrumbs and stir to coat with butter. Spread the breadcrumbs evenly over the top of the macaroni and cheese and dust lightly with paprika.

Set the macaroni and cheese aside.

Next you will prep your chicken and get it on the grill.

Before you prep your chicken, set the Traeger to 375* and preheat, lid closed for 15 minutes.

Remove the neck and gizzards from the cavity of the bird. Rinse and wipe the outside and inside of the chicken with a paper towel. Lightly season the inside and outside with Traeger Chicken Rub.

Place chicken on the grill and cook until the internal temperature reaches 165°F in the breast, about 70 minutes. After 10 minutes into the chicken cooking, place the macaroni and cheese on the grill, and bake for 45-60 minutes, or until the mixture is hot and bubbling and the breadcrumbs are golden brown.

While the chicken and macaroni are cooking, prep your asparagus. Coat asparagus with olive oil and Traeger Veggie Rub, stirring to cover all pieces. Set aside until ready to cook.

After 45 min check on the macaroni. If it's bubbling and browned, remove from the grill and cover with foil to keep warm.

During the last 15 mins of the chicken cooking, place your asparagus on the grill. Let roast for 25-30 mins.

Remove chicken from grill when internal temperature of breast reaches 160°F. The temperature will continue to rise after it rests. Allow bird to rest until internal temperature of breast reaches 165°F.

Remove the asparagus from the grill and plate. Slice the chicken and serve with macaroni & cheese and asparagus. Enjoy!

Pizza Hut Out of Town Deliveries!!! 308-872-6472



Read the Rules:

- All orders must be in by 2:00 PM.
- All orders must be prepaid. This helps us limit contact to keep my driver safe and you safe.
- We DO need to have at least three deliveries to the community. If only two come in, we will call and cancel them (sorry).
- We will park in front of each town's post office. Our goal will to be to leave our store by 5:00 each night. That will USUALLY put us in the first community by 5:30 if not a little sooner. Tuesdays will be interesting as we're hitting three communities.
- PLEASE BE PATIENT as we work out details. Our drivers will be gloved and we ask that you approach one family at a time. We'll get better after we see how this goes.

Here's the schedule:

Monday: Callaway and Arnold (in that order)

Tuesday: Merna, Anselmo, Dunning

Wednesday: Sargent

Thursday: Ansley, Litchfield Sunday: Oconto and Sumner

Thank you for giving us this chance to serve your community. Changes in drop off locations may change if another location makes more sense and will be communicated on Facebook.

Litchfield student response video.

Have your children take a picture with a sign. Include a message and a rainbow and send it to me! I would like them by Tuesday April 21! Send pictures to either my Facebook or Melissa.Johnstone@yahoo.com

PLEASE READ: IMPORTANT MESSAGE

Customers receiving services from the Village of Ansley may have their income negatively affected by circumstances related to COVID-19. In an effort to aid those customers by extending the disconnect policy for utilities. the Village has approved a Payment Arrangement Plan COVID-19 Emergency Response Form that customers will need to complete and file with the Village Office. The form clearly states consideration for waiving disconnect must be directly related to COVID-19 **situations.** Customers must understand they are ultimately responsible for full payment of bills, and when filling out the form must indicate an amount they could pay and whether that could be paid weekly, semi-monthly or monthly. Plan approval will be considered on a case by case basis. Please read the form carefully, complete and return to the Village Office by one of the following methods: (1) mail to Village of Ansley, PO Box 307, Ansley, NE 68814; (2) email to: villageofansley@nctc.net; (3) put in the Village drop box. Please include your phone number at the bottom of the form so you can be notified of a decision. Call the office at 935-1467 with any questions.

SEE FORM ON NEXT PAGE

VILLAGE OF ANSLEY

Lanette C Doane, Village Clerk

BOARD OF TRUSTEES

PAYMENT ARRANGEMENT PLAN Request for Suspension of Utility Disconnect COVID-19 Emergency Response

Post Office Box 307 ANSLEY, NEBRASKA 68814 villageofansley@nctc.net Phone: 308-935-1467 Fax: 308-935-9105

Customer Name:	Account #
The Village of Ansley understands that COVID-19 is having an unprecedented disruptive effect on customer's ability to pay monthly bills. Thus, the Village will not disconnect any customer for 45 days (subject to extension) under the following conditions:	
The customer subject to the disconnection soldisconnection because of financial disruption COVID-19. The customer shall indicate briefly	ubmits in writing a request to suspend the utility to the customer's personal or business income from y the nature of the disruption such as:
 Inability to work based on self-quare Quarantine due to COVID-19 infection 	nours by employer due to COVID-19 conditions antine or ordered quarantine due to COVID-19 exposure on er exposed to or infected with COVID-19
I, the undersigned customer of the Village of Ansley understand that this Agreement is the result of the COVID-19 Emergency and allows for an extension of time for payment of utility bills to avoid disconnect; that I willingly commit to a payment plan for the unpaid utility bills; that I understand providing false information to a public utility is a violation of Neb. Rev. Stat. 28-901 and 28-909 and is punishable as a class 1 misdemeanor subject to one-year imprisonment or a fine of \$1,000.00; that failure to pay in accordance with the agreed terms or notify the Village of the inability to pay in accordance with the agreed terms could result in disconnect; that full payment of all amounts due will be my ultimate responsibility when the COVID-19 Emergency is declared over.	
Payment Amount:	Payment Frequency:
Customer Signature:	Date:
Phone #	



Village Clerk's Signature: _____ Date: _____

Ansley Scavenger Hunt Cruise Night
We raised \$250 for the Ansley Back Pack Program, so GREAT JOB



