

# Dates & Updates

June 12th 2020



## Summer Store Hours

**Monday- Closed**

**Tuesday-11am-4pm**

**Wednesday-11am-6pm**

**Thursday -11am-6pm**

**Friday -11am-5pm**

**Saturday-10am-3pm**

709 Main\*Ansley, NE  
308-935-1222

## SunValley Nursery



Hours:

M-F 10-6

Sat. 10-5

Sun. Noon-5

[sunvalleynursery.org](http://sunvalleynursery.org)

521 West Railway Street~ Ansley Ne  
308-935-1200

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### The Custer County Foundation- 2020 Spring Grant-Ansley recipients!!

Ansley Alumni-\$1,500  
-Sand Volleyball Court

Ansley Public School-\$6,000  
- Playground Equipment

Ansley Rural Fire Board-\$3,600  
-Fire Gear

# Yanez SERVICE

**YOU ASK,  
WE CAN FIX IT**

We work on any gas or diesel motor from weed eaters to cars, tractors, and semi-trucks

## DELIVERY OF BULK OIL AND FUEL

Gas, regular gas and farm fuel sold at our **FULL SERVICE** pumps



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Transmissions  
Anything tire related  
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DOT inspections  
Remote Start  
Welding  
Windshields  
Snacks and Drinks

Cell: 308-872-1135

Office: 308-935-1887

222 Douglas St, Ansley, Nebraska

**T.J. Gaedke has a good supply  
of night crawlers for your fishin'  
needs.**

**\$1.50 a dozen**

**1114 Fargo St., Ansley**

**(308) 750 0663**



## Trotter Storage

**12X30-\$45/month**

**14X43-\$130/month**

**Call 308-935-1100**

*Units Available in Ansley, Nebraska*

# GIBBONS ELECTRIC

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308-763-1193

*i-sew*

for ALL your sewing needs

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

308-212-0353

carlal54@gmail.com

**\*SPARKLE\***

*Home Interior Services*

Melissa Larson  
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Ansley NE 68814

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Home/Office Cleaning & Painting

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\*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

## NATIONAL JERKY DAY – June 12

National Jerky Day on June 12th each year celebrates the rich history, immense popularity, and nutritional benefits of dried meat snacks.

This nutrient-dense meat is made lightweight by drying. A pound of meat or poultry will weigh only about four ounces after transforming it into jerky. Properly prepared jerky can be stored for months without refrigeration because the drying process removes most of the moisture. Salt added to the meat before the drying process begins helps to prevent bacteria from developing.

The word “jerky” is derived from the Spanish word *charqui*, which came from the Quechua (a Native South American language) word *ch'arki*, which means to burn (meat).

Convenience stores, gas stations, supermarkets and variety shops all across the United States offer traditional jerky in individual servings and in larger packages, too. They also offer it in a variety of flavors and add spices for additional heat. While on road trips, camping, or even long-distance flights, jerky staves off hunger until the next meal. It's easy to pack, too. So easy, in fact, that due to its lightweight and high level of nutrition, it's even been to space. Since 1996, astronauts have selected jerky as space food several times for space flights.

### **SMOKED TERIYAKI JERKY**

PREP TIME **15** Minutes

COOK TIME **4** Hours

SERVES **6 – 8** People



### **INGREDIENTS**

1/2 Cup soy sauce

1/4 Cup mirin or sweet cooking wine

2 Tablespoon sugar

3 coins fresh ginger, each ¼ inch thick

1 Clove garlic, crushed

1/2 Teaspoon onion powder

1/2 Teaspoon black pepper

2 Pound trimmed beef top or bottom round, sirloin tip, flank steak or wild game

### **STEPS**

In a mixing bowl, combine soy sauce, mirin, sugar, ginger, garlic, onion powder and black pepper.

With a sharp knife, slice the beef into 1/4-inch-thick slices with the grain. This is much easier to do if the meat is partially frozen. Trim off any fat or connective tissue.

Put the beef slices in a large resealable plastic bag and pour the marinade over the beef. Massage the bag so all the slices get coated with the marinade. Seal the bag and refrigerate for several hours or overnight.

When ready to cook, set Traeger temperature to 180°F and preheat, lid closed 15 minutes.

Remove the beef from the marinade and discard the marinade.

Dry the beef slices between paper towels and arrange the meat in a single layer on the grill grate.

Smoke on the Traeger for 4 to 5 hours or until the jerky is dry but still pliant when bent.

Immediately transfer the jerky to a resealable plastic bag and let it rest for an hour at room temperature.

Squeeze the air out of the bag and keep the jerky in the refrigerator. Enjoy!



## NEBRASKALAND HEARING CENTER, INC.



Roxann Ellison,  
\*BC-HIS

Licensed by the NE Dept. of Health and the \*National  
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Serving the Midwest for over 30 years.



## Broken Bow Chiropractic Center PC



Dr. Douglas J Bazyn  
312 South 9<sup>th</sup>  
Broken Bow NE  
308-872-3106

14	15 Meatballs & Mashed Potatoes	16 Loaded Nachos	17 Scalloped Potatoes & Ham	18 Pigs-in-a Blanket	19 Chicken Sandwich	20
21	22 Beef Sticks	23 Chicken Teriyaki	24 Biscuits & Gravy	25 Pizza	26 PB&J's or Wraps	27
28	29 Chicken Nuggets	30 Chicken Spaghetti	<b>Grab &amp; Go Summer Lunch Program</b> <b>Ansley Public School Commons Area</b> <b>Monday-Friday 11:30am-12:30pm</b> <b>Kids 18 &amp; Under-FREE Adults-</b> <b>\$5.00</b>			





### 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



## KO's Bar & Grill

916 Division St.  
Ansley Nebraska



Monday-Thursday

5:00 pm-1:00am

Friday & Saturday

4:00 pm- 1:00 am

Sunday

4:00 pm -10:00 pm



**308-935-1111**

## Custer's Last Stop

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



## 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



ANSLEY BACKPACK  
PROGRAM

# TOP NEEDS



- Spaghetti-O's
- Canned chicken
- Canned tuna
- Hygiene Items - toothpaste, toothbrushes, detergent pods, dryer sheets, 2:1 shampoo/cond.

Flatwater Bank proudly supports the Ansley Village Teacher Organization's Backpack Program. Join us in the fight against hunger by dropping off donations at the bank.

## FLATWATER BANK

shop

# LOCAL

**Every dollar you spend at an independent local business creates up to 3 1/2 times more local economic benefit than dollars spent at a chain.**

***Shop Local • Eat Local • Spend Local • Enjoy Local***

## FLATWATER BANK

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Fax 308.935.1524**

Jun. 14

Cecilia Childers

Debra Brand



Jun. 15

Cody Shepherd

Ariel Peterson



Jun. 16

Brad Rohde

Marilyn Grant

Ashley Porter

Scott Varney

Julie Lewandowski

Jun. 17

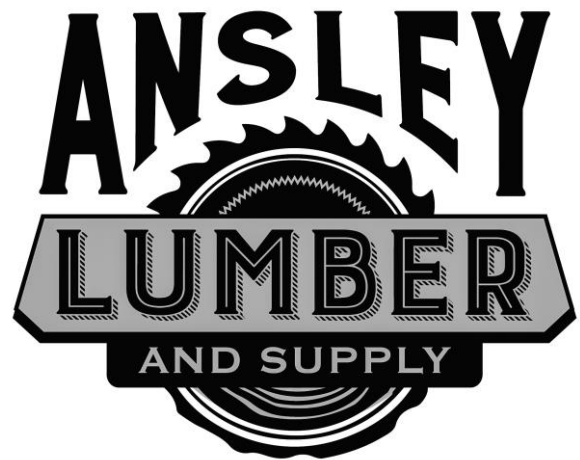
Amy (Rosentreader) Jacobson

Chad Runyan

David Haumont

Joel Kaelin

Elizabeth Linder



Jun. 18

Karen Marsh

Staci Peterson

JoAnn Hauck

Sidney Runyan



Jun. 19

Janice Lovitt

Sarah Bramer

Jun. 20 Katie (Thomsen) Rush

Ansley Bloodmobile

Big thanks to John Jones, our coordinator, from Kearney who did the bloodmobile due to the virus. I have been told he did a good job!

Presenting: 26

Deferrals: 1

Single Units: 23

Double Reds: 2 (Shane Rohde, Tom Bailey)

Total Good Units: 27

There was no food furnished by us, also no workers.

Next Bloodmobile will be 6/2/20 at the community building. Retha & I hope to be there!



Ansley Bloodmobile

On June 2, 2020 it was a great, great day!

We had the most in a long time with 71 good units.

Presenting: 65

Deferrals: 1

Partials: 1

Double Reds: 8

Gordon Goodman

Garlyn Lane

Michael Clarke

Michael Benedict

Colby Taylor

Bob Holland

Lance Bristol

Mike Bailey

A big thanks to John Jones & Nicole Johnk, our coordinators, who have done our last two drives. I really missed them both, as I like to be sure enough water is drunk! Our budget remains at \$263.69.

Next Bloodmobile is

Wednesday, August 19<sup>th</sup> at the school.



10 am- 8 pm

Dining room OPEN

### **Monday-Chicken Fajitas**

Served with Rice & Beans

### **Tuesday-Steak Torta**

Served with French Fries or Tater Tots

### **Wednesday-Enchiladas Verdes**

Served with Rice & Beans

### **Thursday-Chicken Taquitos**

Served with Rice, Beans & Salad

### **Friday-Tri Mix Fajitas**

Chicken, Steak, & Shrimp Mixed with Bell Peppers & Onions

Served with Rice & Beans

### **Taco Saturday**

Your Choice Steak or Chicken

Served with Rice & Beans

**\*\*\*NEW\*\*\***

**Taco Box-\$30**

**20 Tacos (Soft or Crispy)**

**Rice & Beans~2 Drinks**





# Certificate of Recognition

## ANSLEY COMMUNITY

In recognition of your commitment and dedication to the American Red Cross Premier Blood Partners Program. Your support is critical to our lifesaving mission. Each year we deliver approximately 6.5 million blood products to hospital patients—and we could not do it without you.

277 UNITS COLLECTED IN 2019

Thank you for growing your annual impact by 156 units!



J. Chris Hrouda, President  
Biomedical Services



**American Red Cross**  
Premier Blood Partners Program



# Capture Your Memories in This Year's Ansley Public Schools 18-19 Yearbook



## Customize Your 2 Free Pages

- Add photos from your computer, Facebook, Instagram, Google Drive & more.
- Answer fun Memory Questions to help remember the year.
- The 2 Custom Pages are FREE and are printed ONLY in your book. Want more pages? Each additional 2 pages is just \$0.99.

## To Purchase & Customize Your Yearbook

Must be a parent or student 13 years or older.

- 1 Go to [www.treering.com/validate](http://www.treering.com/validate)
- 2 Enter your school's passcode:  
**101575318262520**

Regular Price: **\$15.37**

\*Does not include sales tax, if applicable

Deadline: **Jun 15**

# TreeRing





# Are you up for a challenge?

***“You Give with Your Heart”***

These are the words Roy Yanagida, one of the original founders of the Custer County Foundation said when he generously donated \$200,000 to the Foundation. He has also challenged us to raise an additional \$100,000 by the end of the year and he will MATCH those donations dollar for dollar!

**Only \$14,000 left to reach our goal,  
will you help?**

- Donate by check - Put Yanagida Challenge in memo line
- Donate online - text CCFMATCH to 443-21

***Please consider giving from YOUR heart and double your donation by accepting the Yanagida Challenge!***

**Mail:** PO Box 304 Broken Bow, NE 68822

**Email:** [custerfoundation@msn.com](mailto:custerfoundation@msn.com)

**Phone:** 308-872-2232

To see all the good things the Foundation does for Custer County, please visit  
**[custercountyfoundation.org](http://custercountyfoundation.org)**







Summer is fastly approaching and *Ansley Public Schools* will be able to host a Summer Library Program by following the state's health directive guidelines due to Covid 19. This year's theme is *Imagine Your Story!!!* It will run **Monday through Thursday**, beginning **June 29th** and ending **July 23rd**! We will be splitting up the time this year into two group sessions. The **first session will be 9:00 am to 10:15 am** and the **second session will begin at 10:30 am to 12:00 pm**. (we are asking that you do not drop your child(ren) off before **8:55 am** for the first session and **10:25 am** for the second session.) This year the Summer Library Program is offered to the students that were in Preschool to 5th grade this past school year 2019 2020. Every Friday you will get a zoom link and I will be reading a book that your children can listen to. This will be pre-recorded so you will be able to view at your convenience.

This year due to the Covid 19 guidelines we are asking that you please complete the enclosed registration form and return it to the school no later than **June 12th**. Each session will consist of no more than 10 kids. This is so we can follow the six feet apart directive. We will have some stations, but things will not be like in the past for everyone's safety.

We ask that your child(ren) please bring some type of water bottle filled with water, the water fountains will not be accessible. The bathrooms will be accessible, but not for filling water bottles.

We ask that you please discuss with your child(ren) that they will need to stay in the library during this time, wearing a mask is recommended, keep their hands to themselves and keep six feet apart from one another. We understand that this will not be easy for them, but it is necessary due to the health directives.

If you choose to send your child(ren) to Summer Library the student and the parent will be required to sign a waiver for the school. This will be done only if you choose to send your child(ren) to one of the sessions.

I know this will be different from the previous years; however, this is a positive step and a chance to have the students come back into the school to learn.

I will be notifying you with the days and session time your child(ren) will be register. I will be coordinating with Mrs. Gould and working session times around her summer school times. Please be sure to be checking out the school website also for updates on the Health Directives.

Just a reminder: The Grab and Go Lunches will be available at 12:00 when the last session is over.

Thank you and I am really excited to be seeing the kids. If you have any questions please feel free to call the school at (308) 935-1121 and ask for Lisa Miller or you can email me at [lmiller@ansleyps.org](mailto:lmiller@ansleyps.org).

## 2020 Summer Library Registration

Name of Student: \_\_\_\_\_

Name of Student: \_\_\_\_\_

Name of Student: \_\_\_\_\_

Name of Student: \_\_\_\_\_

\_\_\_\_\_ Yes. My child will need a mask

\_\_\_\_\_ No. My child has his/her own mask.

### Contact Information:

Parent/Guardian Name(s): \_\_\_\_\_  
\_\_\_\_\_

(Mom) Cell Phone: \_\_\_\_\_ (Dad) Cell Phone: \_\_\_\_\_

Home Phone: \_\_\_\_\_

### Emergency Contact:

Emergency Contact Persons Name: \_\_\_\_\_

Emergency Contact Persons Cell Phone: \_\_\_\_\_

(please finish filling out the back)

Will your child(ren) be walking home after their session: \_\_\_\_\_ Yes \_\_\_\_\_ No,  
if no who will be picking up your child(ren) \_\_\_\_\_

The person picking up your child(ren) will need to wait outside by the main doors.

Choose one or more of the following:

I would like to be contacted by:

\_\_\_\_\_ Text

\_\_\_\_\_ Call

\_\_\_\_\_ E-Mail

Please provide your email address (please print clearly, thanks)

\_\_\_\_\_

Parent/

Guardian Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Please Remember:

- Masks are recommended.
- The deadline has been extended to July 19<sup>th</sup>, so please consider sending your children.

Thank you, Mrs. Miller,





# Class of 2020 Graduation



Graduation will take place on June 27th at 11:00  
in the South Gym.



Due to health restrictions, only those who are invited by graduates (limit of 12 family members per graduate) will be able to attend the ceremony. The ceremony will be streamed so that the general public may watch it virtually. If the conditions of the current Directed Health Measure change prior to June 27th, adjustments will be made accordingly.



For those of you who will be in attendance, please be aware of the following:



- Those who are sick or considered vulnerable are encouraged to stay home.
- Masks will be provided for those who would like to wear them.
- Guests and graduates must follow social distancing guidelines before, during, and after the ceremony.
- Guests will be asked to stay in their seats during the ceremony.
- There will be no formal receiving line at the end of the ceremony.



Thank you for your understanding.



## **AVTO FOOD PANTRY**

We will pack boxes of food, instead of bags.

The boxes will be on a first come, first serve basis.

The contents of the boxes will be based on donations and food pantry supply.

We will be open from 6:00-7:00 pm at our Food Pantry location-708 Main Street.

Food Pantry Dates:

**June 18th**

**July 16th**

**Aug. 20th**

Please/text 308-212-0302 if you would like to reserve a box for your family.

## **Using Alcohol as a Disinfectant Cleaning Spray**

Things to keep in mind to safely use alcohol as a disinfectant:

- Do NOT mix alcohol with bleach-the combination produces chloroform, which can cause serious health issues.
- Do NOT use near flames or while smoking
- Use in a ventilated area-it evaporates quickly and creates potentially harmful vapors.

*Rubbing alcohol can be used as a cleaner and disinfectant. The optimal concentration for cleaning/disinfecting is 70%. Higher percentages of alcohol actually make it less effective as a disinfectant.*

If using 98-99% alcohol, please use the following method to dilute the product.

1. Pour 1-2/3 cups (14 oz.) of 98-99% alcohol into a spray bottle.
2. Add ½ cup (4 oz. water
3. Swirl to mix
4. The alcohol is ready to use.

## **SHELTER STRONG**



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**Brent Custer**  
Agent

**Tracey Sutherland**  
Agency Representative

**Janice Harrop**  
Agency Representative

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Janice Harrop  
308-212-0390

[Jharrop.D397@ShelterInsurance.com](mailto:Jharrop.D397@ShelterInsurance.com)

