Page 4

Legals: Your Right to Know

Notice to the Public

Renville The County Commissioners will hold a special meeting on Wednesday, July 16, 2025 at 6:00 p.m., in the Community Room at the County Courthouse, 205 Main St E, Mohall, ND in accordance with North Dakota Century Code 11-10.2, to disseminate information, receive suggestions and comments, and encourage public discussion of the purpose, conclusions, and recommendations regarding the proposed plan to redesignate the elective county offices of Auditor and Recorder/Clerk of Court as appointive.

Andy Gates Chairman, County Commission

The Renville County Highway Departmenť

will begin mowing the top cut along shoulders of the county highways July 7, 2025. Adjacent landowners who plan to mow ditches for hay shall cut the top before the county mows these areas.

Sean Mattern Road Supervisor

IN THE STATE OF NORTH DAKOTA, COUNTY OF REN-VILLE IN THE DISTRICT COURT, NORTHEAST JUDICIAL DIS-TRICT ALLIED FIRST BANK, SB DBA SERVBANK. Plaintiff, V.

Jay Anderson and Un known Spouse of Jay Anderson and Wold En gineering, P.C. and Lau rel Gibbons and Devynn Gibbons and Constance Gibbons and Ronald Gibbons and all persons unknown, claiming any estate or interest in, or lien or encumbrance upon, the real estate de scribed in the complaint, and any person in pos session,

Defendants. SUMMONS CIVIL NUMBER: 38-2023-CV-00022

THE STATE OF NORTH DAKO-TA TO THE ABOVE-NAMED DE-FENDANTS:

1. To the above men tioned Defendants including all persons unknown, claiming any estate or interest in, or lien or encumbrance upon, the real estate de scribed in the complaint.

2. You are hereby sum moned and required to appear and defend against

ABBREVIATED NOTICE **OF INTENT TO AMEND** NORTH DAKOTA ETHICS **COMMISSION RULES RELATING** TO THE COMPLAINT PROCESS TAKE NOTICE that the North Dakota Ethics Commission will hold a public hearing to address proposed changes to the N.D. Admin. Code ch. 115-02-01 at 9:30 am on Tuesday, September 9, 2025 at 600 E Boulevard Ave, Judicial Wing Rm. 321. Bismarck and on Microsoft Teams. These are not

A copy of the proposed rules and a link for the hearing may be found at www.ethicscommission.nd.gov or obtained by calling (701) 328-5325. Written comments may be submitted on the Ethics Commission's website or to 600 E Boulevard Ave, Dept 195, Bismarck, ND 58505 until September 22, 2025. If you plan to attend the public hearing and will need special facilities or assistance relating to a disability, please contact the Ethics Commission at the above telephone number at least 14 days prior to the public hearing.

Rebecca Binstock. Executive Director, North Dakota Ethics Commission

emergency rules.

Dated this 26th day of June, 2025.

Congratulations to all members on their accomplishments at ND FFA State Convention!

The Mohall FFA Chapter Attended the 96th North

Dakota State FFA Convention at NDSU in Fargo

Prairie Fare: Seasoned to Perfection – Why cast iron cookware remains in style



Whether you're reviving an old family pan or trying

By: Lenée Volker Mohall FFA Reporter

Monday, June 2nd, Mohall FFA brought 22 members to the NDSU campus for the 96th ND State FFA Convention, where more than 1,300 FFA members, judges, advisors, and sponsors gathered from around the state to attend. Throughout June 2nd through June 5th, they competed in 14 different events that they had been working on for over 2 months. Not only did they get to compete in Career Development Events, but they also attended and participated in a game show, swing dance lessons, a game room, and a dance performance, as well as watched the amazing talents in the talent show!

Members also attended a career fair, where they had the opportunity to explore the potential career paths they can work towards in the coming years. Many leadership workshops were available for the members to attend including, "Lets Talk About It! A Mental Health Conversation", "SAE Shark Tank" hosted by ND FFA past state officer, Ty MacDonald, "The Power Of Influence" hosted by National FFA Region Vice President, Mary Schrieber, "What Do You Want To Do?", "True Colors of Your Leadership Style" and "Flexing your Communication Style"

the "SHAC"-Scheels Center. ND State Governor Kelly Armstrong gave a speech about the growth of North Dakota FFA and showed support for the organization. He was one of the honored guests presented at the first convention session and received an Honorary State FFA Degree given by the North Dakota FFA. History was made for North Dakota FFA as the first-ever state convention was held in the Scheels Center. For decades, State FFA Convention was held in Benson Bunker Fieldhouse, but to accommodate the expanding attendance, they had moved it to the SHAC for a larger

Here are the proud accomplishments of Mohall FFA and the hardworking members!

Agriscience Fair-Sheridan Lakefield (Division 3-Plant Systems GOLD), Karlee Lakefield (Division 3-Social Sciences GOLD-Advancing to Nationals).

Ag Mechanics-Basic, Cooper Cameron, Intermediate-Carson Heisler (SILVER), Advanced- Xander Thompson (BRONZE), Easton Siegrist

Archer Ackerson (GOLD), Mercedes Espeseth (GOLD) Dairy Cattle Evaluation- Carson

Gubrud (BRONZE)

Environmental and Natural Resources (GOLD TEAM-5th Place)-Jacob Eide (GOLD-8th place),Karlee Lakefield (GOLD), Will Peterson (GOLD), Reese Buynak (SILVER), Dylon Battles (BRONZE)

Farm Buisness Management (SIL-VER TEAM)- Robert Zumbaum ll (SILVER), Colby Thompson (SIL-VER), Reese Buynak (SILVER)

Floriculture-Archer Ackerson (SIL-VER), Aftan Johnson (BRONZE), Lenée Volker (BRONZE), Shaylee Gubrud

Food Science (SILVER TEAM)-Hudson Fyllesfold (SILVER), Brooke Zimmer (SILVER), Mercedes Espeseth (BRONZE), Sheridan Lakefield (BRONZE)

Meats Evaluation (BRONZE TEAM)- Dylon Battles (BRONZE), Will Peterson (BRONZE), Colby Thompson, Easton Siegrest

Milk Quality and Products (SIL-VER TEAM)- Hudson Fyllesfold (GOLD, 17th Place), Makenna Gates (SILVER), Ava Hanson (SILVER), Aftan Johnson (BRONZE), Xander Thompson

Small Animal Care (BRONZE Choir- Brooke Zimmer (GOLD), TEAM)- Lenée Volker (SILVER), Jacob Eide (SILVER), Hudson Fyllesfold (SILVER), Robert Zumbaum Il (BRONZE), Maci Witteman (BRONZE) State degree recipient- Abigail

the Complaint in this action, which is herewith served upon you, by serving upon the undersigned a copy of an Answer or other proper response within twenty-one (21) days after the service of this Summons upon you, exclusive of the day of service.

3. If you fail to do so, Judgment by default will be taken against you for the relief demanded in the Complaint.

4. This Summons and Complaint will be filed with the Clerk of this Court.

5. This action relates to the foreclosure of a mortgage upon the fol lowing described real property in the County of Renville, State of North Dakota:

Outlot 2 of the N 1/2 NW 1/4 Section 18, Town ship 158 North, Range 82 West of the 5th P.M., Renville County, North Dakota.

NOW KNOWN AS FOLLOWS IN ACCOR DANCE WITH THAT CER-TAIN QUIT CLAIM DEED RECORDED SEPTEMBER 15, 2021, AS INSTRUMENT NO. 208958, RECORDS OF RENVILLE COUN-TY, NORTH DAKOTA:

Outlot 7 and that por tion of Outlot 6 formerly known as Outtot 2, in the NW1/4 of Section 18, Township 158 North, Range 82 West of the 5th Principal Meridian, Renville County, North Dakota.

Property Address: 2760 76th Street NW, Glen burn, ND 58740

6. The Plaintiff is not seeking a personal judg ment against the above named Defendants. Dated this 14 th day of August, 2023

Isl Zachary Nesbit Zachary Nesbit 376 East 400 South,

Suite 300 Salt Lake City, UT 84111 Tel: 801-

355-2886 Email: zach@hwmlaw firm.com

Bar Number: 07552 HWM: ND21032



cast iron for the first time, these pans are a kitchen investment that can last for generations.

fills neighborhoods at this time of year, bringing a wave of nostalgia with the scent of outdoor cooking.

When I was growing up, we did not have a grill until I was nearly in college. My dad was the chef for outdoor cooking. He brought out the cast iron frying pans and a propane cooking stove and a lot of solid white shortening.

Back then, I wasn't even strong enough to lift those hefty pans.

Our Fourth of July menu consisted of "raw fries" and steak. We even ventured to state parks with our cookware and food.

Raw fries, by the way, were peeled, sliced potatoes that became browned and crispy on the outside when fried in hot fat. I was the official taste-tester.

The steak was fried, too. We were not exactly following today's food preparation recommendations.

I have some of those pans in my kitchen from my family and my husband's, but I don't use them to fry steak and potatoes outdoors.

Cast iron cookware has remained popular because it is very durable and holds heat. You can make stew, fry foods or even bake combread in it.

When I think of cast iron, the image of heavy pots hanging over campfires in old west TV shows or movies comes to mind. Cast iron cookware is much older than the Wild West.

Cast iron dates back a couple thousand years, with many historians tracing the origin to China. In the early 1700s, Abraham Darby of Great Britain patented a manufacturing method for cast iron pans. The popular cookware nourished generations.

Later, lighter-weight cookware such as aluminum and nonstick pans became popular. Some nonstick-coated cookware might pose some health risks, so stainless steel and cast iron pots and pans have become popular again.

Cast iron cookware requires a little tender loving care. Sometimes I see rusty cast iron cookware at thrift stores or garage sales. The rusty pans can be scrubbed with coarse salt or briefly soaked in vinegar. Then the old pots should be washed in soapy water, help create.

The aroma of grilling food often rinsed and thoroughly dried before phase two — seasoning. Properly seasoning cast iron takes a

little patience, but it's worth the effort for a naturally nonstick surface.

Coat the entire pan with a thin layer of vegetable oil and heat in a hot (450 to 500 degrees Fahrenheit) oven for about an hour. Put a layer of aluminum foil in the bottom of the oven to catch any drips of oil. Seasoning might take a couple of treatments.

Sometimes, you can't bring an old rusty pot back to life. It could become a rustic decoration on a wall.

You can use your nonstick cast iron pan for frying, roasting or slow cooking. However, avoid long, slow cooking of acidic foods such as tomatobased dishes in your seasoned cast iron, because the chemical reaction can break down the protective oil coating.

Most cookware experts do not recommend soaking black cast iron pans in soap and water. A good scraping and wiping down with a paper towel or cloth as soon as the pan has cooled will keep your pans useful for many vears.

If you decide to wash the pot by hand, be sure to dry it carefully with a paper towel, followed by setting it on a hot burner. Do not leave any water in the cast iron pan, and do not put a cast iron pan in the dishwasher. After drying, rub the pot with a thin layer of oil.

Cast iron pans can add a little iron to your diet, and that is especially good for people who are anemic (low in iron). As you are cooking with cast iron, be cautious because the handle can become very hot. Use a couple of hot pads and two hands to remove the pans from the oven.

Be sure to cook on a burner that is about the size of the cast iron pan. After cleaning the pan, store it in a dry place. Be careful not to drop the pans, especially on your foot. Dropping a cast iron pan could crack the pan and seriously hurt your foot.

Whether you're reviving an old family pan or trying cast iron for the first time, these pans are a kitchen investment that can last for generations — just like the memories they

There were 4 convention sessions throughout the week that were held in

Heisler (BRONZE), Makenna Gates (BRONZE), Maci Witteman Dairy Cattle Handling- Shaylee Buynak



ENR Team



Milk Team