

SPECIAL ASSESSMENT LIST FOR WATER IMPROVEMENT DISTRICT NO. 2023-1				
07024065	415 AVE E E HAYEN, MICHAEL & AMANDA	W15' OF THE W70' LOTS 16, 17, 18	25	91.40
07024070	402 AVE C E HAYEN, MICHAEL & AMANDA	19-21	25	853.04
07024080	411 4 ST E PFEIFLE, DANIEL & PAULA	22-24	25	853.03
07025000	511 AVE E E SCHAFER, ANTHONY & MICHELLE	1-4	26	1,056.14
07025010	509 AVE D E SPERLE, RICHARD & DEBORAH	5-6, E 15' OF LOT 7	26	686.49
07025011	515 5 ST E SPERLE, RICHARD & DEBORAH	W 10' OF LOT 7, ALL LOT 8	26	369.65
07025020	423 5 ST E GRENZ, BRYAN & JESSICA	9-12 & VACATED STREET AS PER DOC 110058	26	1,056.14
07025030	116 AVE E E YOUNG, THAN & CHARLOTTE	13-18	26	1,706.07
07025040	504 AVE E E HOFF, RICHARD	19-20	26	568.70
07025050	407 5 ST E HANSEN, VIVIAN	21-24	26	1,137.38
07026000	LANG, KAREN	1-2	27	528.07
07026010	LANG, KAREN	3-4	27	528.07
07026020	ENGELHARDT, LARRY & MARIA	5-6	27	528.08
07026030	ENGELHARDT, LARRY & MARIA	7-8	27	528.07
07026040	VETTER, DIANE (ENGELHARDT)	9-10	27	528.07
07026050	ENGELHARDT, KEITH	11-12	27	528.08
07026060	LANG, KAREN	13-15	27	853.03
07026070	LANG, KAREN	16-18	27	853.04
07026080	LANG, KAREN	19-21	27	853.04
07026090	ENGELHARDT, KEITH	22-24	27	853.03
07028000	HEYING, MIKE	1-12	29	3,153.58
07028050	HEYING, MIKE	13-20	29	2,102.39
07028090	ONA'S RENTALS LLC	21-24	29	1,136.33
07029000	625 AVE C E MOOS, TODD & KRISTEN	1-6	30	1,706.07
07029010	618 AVE B E ENGELHARDT, STEVE	7-12	30	1,706.08
07029020	612 B AVE E WANGLER, MARKUS & LUELLA	13-17	30	1,421.73
07029030	319 6 ST E BITZ, JAMES & JACQUELINE	18-24	30	1,990.42
07030000	521 C AVE E GROSS, NICHOLAS & LYNSEY	1-3	31	853.03
07030010	316 6 ST E SCHNABEL, GARY	4-6	31	853.04
07030020	524 AVE B E HERRICK, JOSEPH	7-12	31	1,706.07
07030030	504 AVE B E JOHS, GERALD	13-14	31	568.70
07030040	311 5 ST E WEIGEL, CRAIG	15-17	31	853.03
07030050	313 5 ST E GROSS, GERALD & BONNIE	18-20	31	853.04
07030060	315 5 ST E JANGULA, TROY & BONITA	21-22	31	568.69
07030070	503 AVE C E SPOTTS, MARGARET & RANDY	23-24	31	568.69
07031000	311 4 ST E NAPOLEON CARE CENTER	1-24	32	6,824.29
07032000	323 AVE C E BAZUJI PUBLISHING INC II	E2 OF LOTS 1-3	33	426.52
07032010	315 AVE C E ISZLER, CHRISTOPHER	W2 OF LOTS 1-3	33	426.52
07032020	318 4 ST E WERRE, RAYMOND & BARBARA	4-6	33	853.04
07032030	312 4 ST E SPERLE, CHRISTOPHER & JAMIE	7-10	33	1,137.38
07032040	324 B AVE E VETTER, MARTIN & EILEEN	11-12	33	568.70
07032050	307 E 3 ST HILZENDEGER, JAMES & MARY	13-15	33	2,360.88
07032060	307 E 3 ST LANG, MARCELLA	16-18	44	2,360.86
07032070	315 E 3 ST SCHUMACHER, COREY	19-21	33	2,360.87
07032080	321 3 ST E KRISTIANSSEN, ROGER & JODY	22-24	33	2,360.86

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Logan County Family & Community Wellness Agent

NDSU

EXTENSION  
LOGAN COUNTY

By Dustin Hammond



Think Safety First This Summer

With graduation either this weekend or last weekend, and Memorial Day around the corner, we are entering the start of summer travel, weekends at the lakes and rivers, and family gatherings. June is National Safety Month to promote occupational safety. We will expand the topic to include food safety. We all enjoy a barbecue with family and friends, but we must take steps to prevent the outbreak of a foodborne illness, as well as burns and fires.

Foodborne illnesses may be caused by bacteria, viruses, parasites or chemicals. According to the Centers for Disease Control and Prevention, 48 million cases of foodborne illnesses due to foodborne pathogens (disease-causing agents), 128,000 hospitalizations and 3,000 deaths occur each year in the U.S.

Anyone can get sick, but some populations are more susceptible to foodborne illnesses. Infants, children, pregnant women, older adults and people with weak immune systems are more susceptible to foodborne illness.

You can help prevent foodborne illnesses with these reminders:

- Wash your hands for at least 20 seconds before, during and after food preparation.
- Wash and sanitize workspaces and equipment, including counters and cutting boards.
- Rinse all fruits and vegetables with running water before eating, cutting and/or cooking.
- To avoid cross-contamination, use separate cutting boards to cut raw meat before switching to cutting salad ingredients.
- Use a food thermometer. Cook foods to appropriate temperatures: 145 degrees Fahrenheit: Roasts, steaks, and chops of beef, veal, pork, and lamb. Allow the meat to rest for 3 minutes after removing it from the heat. 160 degrees Fahrenheit: Ground beef, veal, pork, and lamb. 165 degrees Fahrenheit: Poultry.
- Keep hot foods hot (above 140 degrees) and cold foods cold (below 41 degrees).
- Avoid touching food when serving with bare hands. Use utensils such as tongs or spoons.
- Discard perishable food that has been out for more than two hours or one hour if it is 90 degrees or higher outside. Follow the “when in doubt, throw it out” rule if you are unsure.

Here’s a colorful salad to use as a side dish when grilling or having a party this summer. Eating more cabbage can reduce the risk of several types of cancer.

Red Cabbage Salad

½ cup apple cider vinegar

3 tablespoons sugar (or 1½ tablespoons honey)

1/2 cup canola oil or olive oil

2 teaspoons celery seed

4 cups red cabbage, coarsely chopped

1 cup apple, unpeeled and chopped

½ cup carrots, grated

½ cup purple/red onion, chopped

1 cup dried cranberries

Black pepper to taste (freshly ground, if desired)

Prepare the dressing by mixing vinegar and sugar until the sugar dissolves. Add oil and celery seed and mix well. Set aside. Rinse vegetables and fruit; prepare as described. Add raisins or dried cranberries. Add vinegar mixture and toss until well-coated. Add pepper if desired. Refrigerate until serving.

Makes 10 servings. Each serving has 210 calories, 10 g fat, 1 g protein, 32 g carbohydrate, 3 g fiber and 15 mg sodium.

See the “Food Safety” resources on the NDSU Extension website at [www.ag.ndsu.edu/food](http://www.ag.ndsu.edu/food) for more information. Don’t hesitate to contact me with any questions or suggestions at 701-754-2504 or email [dustin.hammond@ndsu.edu](mailto:dustin.hammond@ndsu.edu)

(Adapted from publications authored by Julie Garden-Robinson, Ph.D., RD, LRD, professor and food and nutrition specialist, NDSU Extension)

PUBLIC NOTICES  
YOUR RIGHT TO KNOW

STATE OF NORTH DAKOTA  
PUBLIC SERVICE COMMISSION

Badger Wind, LLC  
Case No. PU-24-87  
Amend-Badger Wind Project-  
Logan & McIntosh  
Siting Application

NOTICE OF HEARING

A Hearing on the application in Case No. PU-24-87 is scheduled for **July 1, 2025, at 8:30 a.m. Central Time in the Commission Hearing Room on the 12th Floor of the State Capitol, 600 East Boulevard Ave, Bismarck, North Dakota 58505.**

On April 16, 2025, Badger Wind, LLC filed a Request for Waiver of Requirement to install a Light-Mitigating Technology System for 9 of the 92 turbines anticipated to be constructed on the Badger Wind Project in Logan & McIntosh Counties, North Dakota. The Federal Aviation Administration did not approve the use of an aircraft detection lighting system on these 9 turbines and is requiring that standard synchronized red lights be utilized.

The issue to be considered in this proceeding is whether a waiver of requirement should be granted based on technical or economic feasibility.

For more information contact the Public Service Commission, State Capitol, Bismarck, North Dakota 58505, 701-328-2400; or Relay North Dakota, 1-800-366-6888 TTY. If you require any auxiliary aids or services, such as readers, signers, or Braille materials, please notify the Commission at least 24 hours in advance.

Issued: May 19, 2025  
PUBLIC SERVICE COMMISSION  
Sheri Haugen-Hoffart,  
Commissioner  
Randy Christmann, Chair  
Jill Kringstad, Commissioner (NDNA)