

Rosebud



TISS JOHNSON

Lynn and Monte Frey drove to Sioux Falls, SD Friday and were overnight guests of Wade and Noel Miller. Marilyn Schwartzbauer arrived Thursday at the Miller home. Saturday, they all attended the wedding of their cousin’s youngest son. The reception was held at the Sanford Barn in Sioux Falls. Sunday, the newlyweds held a gift opening party in which Lynn, Marilyn and Noel attended. They also saw a cousin from Salt Lake City, Utah who also attended the wedding. Monte and Lynn returned home Monday.

Tuesday, Lynn Frey made a trip to Ft. Meade. He then attended the district 8 Farmers Union meeting in Sturgis. He spent the night in Sturgis and Wednesday, he drove to Deadwood, where he attended the orientation for directors in SD Rural Water. Thursday, he attended the Rural Water Quarterly meeting in Deadwood. Lynn returned home Thursday evening.

Friday evening, Lynn Frey was a supper guest of Tiss Johnson and Morell Hirning in Lemmon.

Monte Frey, Tony, and Shyla Anderson helped Lynn Frey work cattle Saturday afternoon.

Lynn Frey attended worship in Bison Sunday.

Susan Gunn and Margaret Dickinson along with Margaret’s Granddaughter, Abigail Swanson of St Paul, MN worked at the Thrift Shop in Lemmon Friday.

Susan Gunn called on Margaret and Bill Dickinson and had supper with them Sunday evening.

Morell Hirning and Tiss Johnson drove to Lemmon Tuesday and were among those who attended the Daryl Helland visitation. Later, they had supper at the Legion and met up with Kermet and Cindy Kahl.

Morell Hirning and Tiss Johnson drove to Lemmon Friday late afternoon and met up with Cheryl Seidel Schoeder of NE; Dave and Ruth Seim Hoefert, Kari and William Hoefert Sleiter of Sioux Falls and Spencer Dreiske. They all helped set up the Community center for the Seim – Sittig/Johnson Cousins Reunion. Tiss and Morell

then went out to supper.

Saturday morning, the Cousins’ Reunion began at the Beeler Community Center. Hosted by Tiss Johnson and JoAnne Seim. States represented included South Dakota; North Dakota, Wisconsin, Florida, Nebraska, Colorado, Texas, Hawaii, Wyoming, California, Minnesota, and Arizona. A memorial service was also held in the afternoon for Horace Seim and was open to the public. Obituaries of other family members that have passed away in the last two years were also read. The reunion continued Sunday with brunch and more visiting and everyone went their separate ways about noon,

Morell Hirning and Tiss Johnson were among those who attended the cousin’s reunion Saturday morning. They then drove to Bismarck to attend the wedding of Morell’s Godson, Nolan Hintz to Allie Vander Laan. Morell and Tiss then returned to Lemmon for more reunion visits. They spent the night in Lemmon and attended the reunion again on Sunday.

Sunday afternoon, Morell Hirning and Tiss Johnson drove to the south ranch and spent a little time. They returned to the north ranch later in the day.

Christi and Zabrina Miller traveled to Perham, MN last week Wednesday and stayed with Craig and Kim Neseth; Brian and Sheena Neseth and their children Dakota, Molly, and Levi. Christi and Zabrina returned to Bismarck last Sunday and met up with Billy and Donna Robertson and had lunch. They returned home in the evening.

Zabrina and Patsy Miller made a trip to Bismarck Monday.

Tuesday, Jim, Patsy, and Zabrina Miller drove to Dickinson.

Jim and Patsy Miller played cards in Hettinger Friday afternoon.

MEADOW

Ray and Julie Schopp and family; Matt and Kelly Skjoldal and Jacob were Sunday supper guests of Jerry and Carolyn Petik.

Gary and Janet Jorgensen donated blood Thursday.

Gary and Janet Jorgensen attended the Parish wide 5th Sunday worship together and the potluck which followed. There was a nice gathering.



The lineup of speakers focuses on agronomy research, soil health, market opportunities and exciting new technology being installed at the HREC. | SUBMITTED PHOTOS

Hettinger Research Extension Center annual field tour set for July 15

<p>NDSU EXTENSION</p> <p>The North Dakota State University (NDSU) Hettinger Research Extension Center (HREC) annual field tour will be held on July 15 at 5 p.m. Mountain time starting at the HREC Agronomy and Range Research Laboratory.</p> <p>Participants will have the opportunity to see research trials of several crops being grown at the HREC and hear presentations from NDSU Extension specialists and research scientists.</p> <p>This year’s topics and speakers are:</p> <ul style="list-style-type: none"> •Soil Health Express – Chandler Gruener, 	<p>NDSU Extension soil health specialist</p> <ul style="list-style-type: none"> •Weed-control research and weed management update - Caleb Dalley, HREC weed scientist •Small grain disease outlook and wheat scab research - Andrew Friskop, NDSU Extension plant pathologist •Spring wheat varieties and white wheat breeding project - Andrew Green, NDSU spring wheat breeder •Corn population trial – Kayla Ehliis, NDSU graduate student and Clair Keene, NDSU Extension small grain and corn agronomist •Carbon markets – David Ripplinger, NDSU 	<p>Extension bioproducts/ bioenergy economist</p> <ul style="list-style-type: none"> •ND farm/ranch management education program – Thomas J. Wood, Bismarck State College farm management education •Information on other agronomy research projects at the HREC including pulse inoculant, canola sulfur fertilizer and azospirillum bacteria on corn – John Rickertsen, HREC research agronomist •NDSU Big Data Initiative Program will have information on technology being deployed at the HREC to collect data and enhance research projects. <p>“We have nice</p>	<p>lineup of speakers this year focusing on agronomy research, soil health, market opportunities and exciting new technology being installed at the HREC,” Rickertsen says.</p> <p>There will be a supper following the tour sponsored by Farm Credit Services of Mandan, CHS-Southwest Grain, Helena Agri-Enterprises and LemmonMade Butcher Shop.</p> <p>All activities are free of charge.</p> <p>For more information on the HREC’s annual field tours, visit ndsu.ag/hrecfieldday25.</p>
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Local story of murder and political intrigue

<p>Area natives Janice Rustad Lininger and her daughter, Kari Lininger-Downs, have written a new historical biography about their grandfather and great-grandfather, Murrel K. Bowen, titled Bowen: An Unfinished Life.</p> <p>In the summer of 1919, M. K. Bowen was tragically shot and killed at his Golden Valley County ranch. Although the four men responsible were known, only one was ever brought to trial—and no one was convicted. The sole trial related to the murder took place in Hettinger.</p> <p>Bowen’s ambition led him to become the largest landowner in his township, a prominent community leader, and an early member and advocate of the Nonpartisan League, a political movement that</p>	<p>challenged the influence of corporate powers siphoning profits from farmers and ranchers. As he fought that broader battle, the Bowen family endured sabotage at home, including cattle poisoning, theft, and trespassing—acts driven by resentment over the wealth he had</p>	<p>worked hard to build.</p> <p>While gun violence and even murder were not uncommon in that era, Bowen’s killing drew statewide attention due to his political affiliations and connections. That notoriety, however, often eclipsed the quiet struggles of the widow and seven children he left behind.</p>	<p>The Golden Valley County Library in Beach will host a discussion about the book on Tuesday, July 15, at 2:00 p.m. The event offers a chance to revisit a dramatic and largely forgotten chapter of regional history—and the unanswered questions that still linger more than a century later.</p>
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Recipe:
German Spaetzle

From the kitchen of:
Joy Zimmerman

Ingredients:

4 C. all-purpose flour

2 tsp. salt

8 large eggs

¾ C. milk

Directions:

In a bowl, whisk together until the batter is well combined and develops bubbles. Let the batter sit for 10 minutes. In a big pot bring water to a boil. Add 1 Tbsp. salt then reduce heat to simmer. Press batter through a Spaetzle maker working in batches. Cook for three minutes until the dough floats to the top. Remove cooked dough with a slotted spoon to cake pan. Repeat until all of the dough is used up.

In a frying pan, melt some butter and put the spaetzle and fry until crisp. Great served with creamed fresh garden lettuce.

If you don't want to fry them in butter, add 2 Tbsp. butter to the hot spaetzle to prevent them from sticking together and serve right away.

If you don't have a spaetzle maker, use a large holed colander to push the dough through with a spatula.

To submit a recipe, email to:

djzimm@westriv.com or mail:

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