

Moments like now are why we have courts

Trump and his allies understand how important the courts are in protecting us. Why else would they be trying to neuter them?

by Paul Gordon, OtherWords Columnist

President Trump’s second term has made clear how much we need the courts to uphold the rule of law — and what a difference that makes to our everyday lives.

Donald Trump and Elon Musk are targeting institutions and programs that provide vital public services. They’re endangering our health, our savings, and even our lives — just to funnel money to billionaires.

And they’re doing much of it illegally. When Congress creates an agency to protect Americans from pollution, financial scams, or anything else, only Congress can eliminate that agency. When Congress directs money to be spent on vital programs that help us, only Congress can slash that spending.

But with Trump’s allies in control of the House and Senate, Congress isn’t protecting us from the wholesale assault on the services and benefits our government provides. Fortunately, the courts are doing a better job.

Musk and DOGE are trying to fire the vast majority of employees at the Consumer Finance Protection Bureau, the agency that protects us from predatory actions by banks, credit card companies, and other financial entities.

There are massive cuts at the National Weather Service, the people who we count on to warn us about hurricanes, tornadoes, and floods. Trump’s spending freeze has also delayed vital cancer research at the Veterans Administration.

Attacks on the Social Security Administration are putting our retirement benefits at risk. Layoffs at the National Park Service threaten millions of Americans’ vacation plans. And with Trump cutting half the Education Department’s staff, all our kids are now at risk.

Fortunately, district court judges have bravely stepped in and applied the law.

One court blocked the administration’s massive government-wide firing of recently hired workers. Another blocked Trump from firing a key member of the National Labor Relations Board, which protects the rights of working people. Another sharply limited the administration’s attacks on the Consumer Finance Protection Bureau.

Rulings like these are temporary. They immediately stop what is almost certainly illegal behavior while time-consuming litigation proceeds. But for now, they’re the only part of the government effectively protecting us from Trump and Musk’s rampage.

MAGA Republicans in Congress have noticed — and they’ve introduced bills to weaken the courts.

The Judges Act would add numerous new judgeships for Trump to fill, giving him more influence over the cases against him. The misnamed “No Rogue Rulings Act” would prevent federal district courts from blocking clearly illegal actions by the administration.

And the Orwellian “Promptly Ending Political Prosecutions and Executive Retaliation Act” (or PEPPER Act) would effectively prevent states from prosecuting Trump for anything he does during his presidency, including sexual assault (for which he’s been held legally liable in the past).

Now Donald Trump and Elon Musk are directly threatening judges that rule against them with impeachment — a classic tool of dictators.

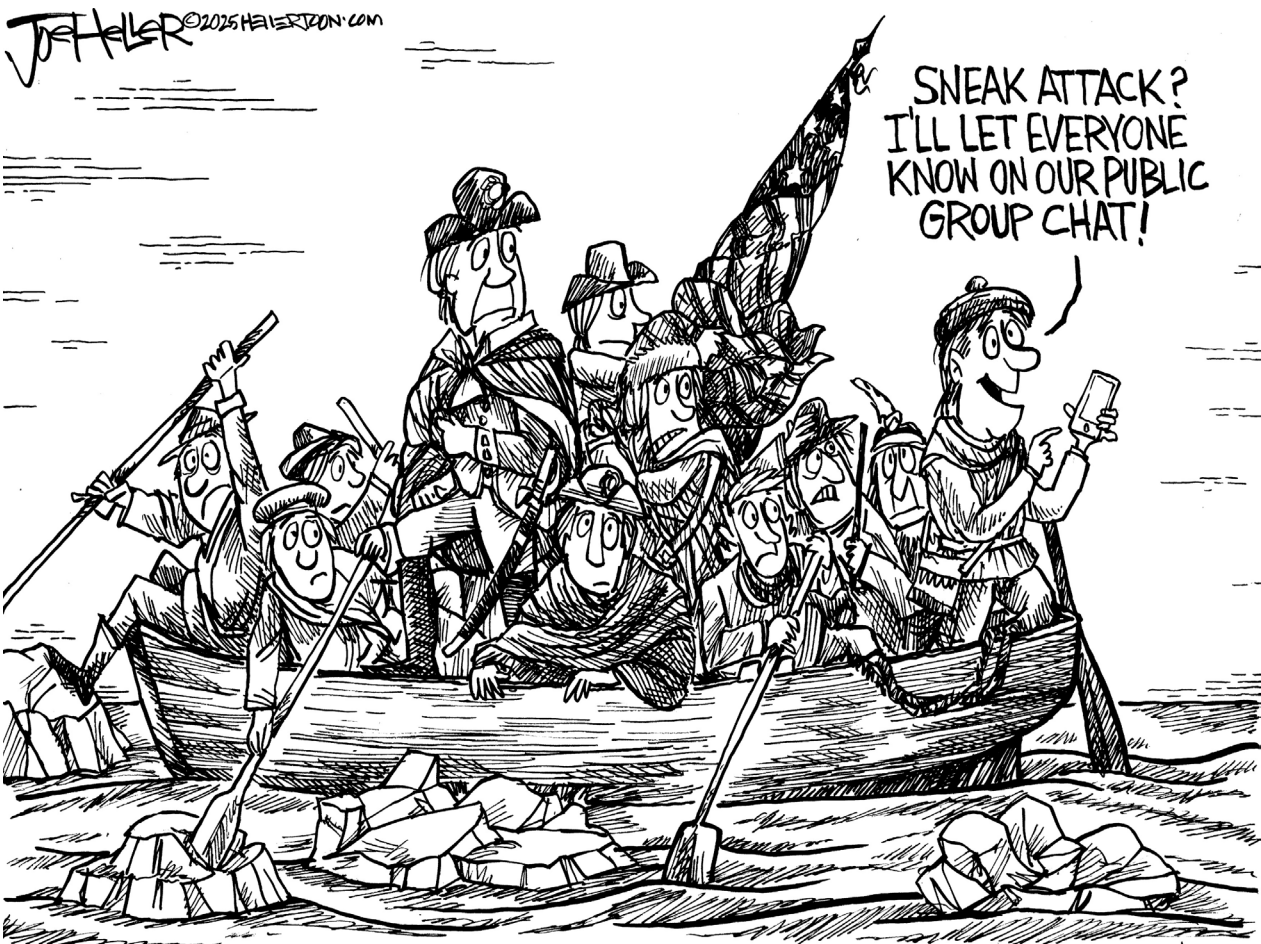
Clearly, Trump and his allies understand how important the courts are in protecting us. Why else would they be trying to neuter them?

In other pivotal points in our nation’s history, courts have played a vital role. Sometimes they have failed us. In the late 1800s, they turned their back on Reconstruction and gave us “separate but equal,” condemning millions of Americans to brutal subjugation and violence.

At other times, courts saved us. The Supreme Court reversed the flawed “separate but equal” decision, ended Jim Crow, and brought democracy to the South. A unanimous Court made Richard Nixon turn over the Watergate tapes, which ended his lawless presidency.

That’s why it’s so important to make sure our courts are fair and independent. Moments of crisis — like we’re experiencing now — are why we have courts, and why it’s essential to make sure they’re filled by fair-minded judges.

Paul Gordon is People For the American Way’s senior legislative counsel. This op-ed was distributed by OtherWords.org.



Signs of Spring on the Farm and Dressing a Chicken | TheFarmChicken

Here we are at the end of March, and I’m faced with so many signs of spring on the farm. Here’s a few: The sounds of geese flying! (Yes, I heard some just this week!) The ground is showing through. The farmer surveying the standing water. The gravel crunch and blue sky. (Am I the only one that loves this sound?) Browsing seed catalogs. Enjoying time outside with the kids. Chickens free ranging in the yard and laying more eggs. Oh, and we can’t forget the mud...in my entry, on the eggs and in the chicken yard! There are so many signs of spring, and it gives me a feeling of urgency to wrap up the house things so that when the right time comes, and the temperatures are reaching the upper 60’s and above I am ready to devote time to being outside! It’s so hard to stay in when the weather is beautiful, and you have an itch to work in the dirt



Mairah Nienhuis

and bring the kids out to the tractor for rides. This week I was browsing the flower seed selection on a couple websites and the excitement of doing another cut flower garden with my littles is setting in. A couple of my favorites that are easy to grow are cosmos, zinnias and bachelor buttons. Lately we have been doing more cooking of whole chickens which if you ask me, I will say it’s super overwhelming... however if you get past this initial overwhelm it is really a delicious and economical way to feed a family. The last chicken we cooked I think I got at least 4, maybe 5 meals for our family. And accord-

ing to my little one “This chicken is really good Mommy.” Music to my ears!

Roasting a Chicken

1 whole chicken – you can get two from Walmart for around \$14 – I usually freeze one and cook the other

4 T butter, softened
1 tsp salt
¼ tsp pepper
1 T chives
½ tsp thyme
½ tsp oregano
Half of an onion
3-4 medium celery stalks (optional)

When the chicken has thawed, in a large Dutch oven or roasting pan place the chicken back side down.

In a small bowl combine the softened butter and spices. Mix well.

Using a long-handled spoon and your hands slide the butter mixture in between the skin of the chicken and the meat. Stuff all the butter mixture somewhat evenly over the whole top of the chicken (under the skin).

Rough chop the onion and place in the pan with the optional celery sticks.

Place the lid on the pan and place in a 300-degree oven for 4-5 hours or until a thermometer stuck in the thickest part of the chicken is at least 165 degrees. Most of mine are around 175 degrees.

Remove from the oven and the pan and enjoy!

NOTE: I like to debone the chicken after we have supper that way it is done and its so much easier to do when the chicken is still warm. The leftovers can be used in so many ways and one of my favorites is sandwiches with sourdough bread, mayo, cheese and lettuce!

One night I was putting one of these chickens that was still frozen into the fridge. My little one saw me doing it and in the spirit of just reading Amelia Bedelia asked if I was “dressing the chicken”. I hope you all have a great week! Be sure to visit thefarmchicken.com for more recipes from the farm and all things sourdough!

Mariah Nienhuis | TheFarmChicken



Devils Lake Journal, 155-940 is published Tuesday and Thursday at 516 4th Street NE, Devils Lake, ND 58301

Periodicals postage paid at Devils Lake, ND 58301

Postmaster: Send address changes to: Devils Lake Journal, 516 4th Street NE, Devils Lake, ND 58301

DEVILS LAKE JOURNAL

CUSTOMER SERVICE OFFICE HOURS

MONDAY -THURSDAY 8-5

Friday 8-3

CONTACTS:

Kathy Svidal, Publisher: ksvidal@devilslakejournal.com
Louise Oleson, Editor: loleson@cmpapers.com
Deb Toso, Advertising: dtoso@cmpapers.com
Andrew Benjamin, Reporter: abenja1@gmail.com
Jen Schwab, Classifieds: classifieds@devilslakejournal.com
Kris Olson, Legal Notices: kolson@devilslakejournal.com
Joseph Hill, Sports Writer: jhill@devilslakejournal.com
Subscriptions: carlien@devilslakejournal.com