

Obituaries



Michael Patzer

October 26, 1978 – October 1, 2025

Michael Patzer, 46, of Golconda, Nevada, formerly of Harvey, ND died Wednesday, September 10, 2025 at the St. Mary's Hospital in Reno, Nevada. Funeral services will be held at the Hertz Funeral Home of Harvey on Wednesday, October 1, 2025 at 3:00 p.m. Interment will be in the Vang Lutheran Cemetery of Manfred. Visitation will be for one hour prior to the service.

Michael was born on October 26, 1978, in Harvey. He was the son of Jeffrey and Ilona (Opdahl) Patzer. Michael grew up on a farm near Manfred. He was baptized and confirmed at the Vang Lutheran Church of Manfred. Michael attended

school and graduated from the Harvey High School in 1997. Following high school, he worked for the city of Harvey for a short time. Michael moved to Nevada and lived in Idaho, Wyoming, and Arizona before moving back to Nevada where he lived in Spring Creek and Golconda. He was employed by Nevada Gold Mines, LLC and was a maintenance technician in the Roaster building. He was well liked and got along well with his co-workers. The company also sent Michael to welding school.

Michael was very active in 4-H and in FFA where he won numerous awards in cattle and crop judging. He also showed horses at numerous events. More recently he loved kayaking and four wheeling in the mountains and deserts, camping, fishing, and swimming.

Michael is survived by two daughters, Alana (Jarrett) Ricaporte-Blair of Spring Creek; Chloe Patzer of Spring Creek; fiancé Sage Evans of Golconda; granddaughter Aspen; mother, Ilona (Art) Thomas of Manfred; father Jeff (Mary) Patzer of Devils Lake; maternal grandmother Shirley Opdahl of Manfred; aunts, uncles and cousins.

Arrangements with Hertz Funeral Home, Harvey, ND



Douglas Hoornaert

July 1, 1945 – September 25, 2025

Douglas P. Hoornaert, 80, of Walhalla, ND passed away Saturday, September 20, 2025, at his home. Funeral service will be held on Thursday, September 25, 2025, at 1:00 p.m. at the Nelson-Askew Funeral Home in Walhalla, ND. Visitation will be held one hour before the time of services. Burial will take place at the Hillside Cemetery in Fessenden on Friday, September 26, 2025, at 1:00 p.m.

Douglas was born July 1, 1945, in Minot, ND to Howard

and Helen (Henne) Hoornaert. He grew up in Fessenden, ND and graduated from Fessenden High School. Doug worked as a mechanic for John Deere in Fessenden, Walhalla, and Cooperstown, ND. He enjoyed hunting, gardening, and doing yard work.

On October 31, 1964, he married Cheryl Bertsch in Fessenden. He is survived by his wife, Cheryl, daughter, Melissa (Stephen) Gapp, Walhalla, grandchildren: Allysia (Tyler) Shakofsky, Walhalla and Lindsey Gapp, Grand Forks, ND, great-grandsons: Emmett, Henry, and Luke Shakofsky. Also surviving are his siblings: Steven (Annette) Hoornaert, Fessenden, ND, Jo (Willis) Wollman, San Angelo, TX, and Janice (Russell) Kleinsasser, Chaseley, ND.

Preceding him in death were his parents, sons: David, Duane, and Dwight, grandson, Dwight Hooranert, Jr., and brother and sister-in-law, Gary and Joan.

Online guestbook available at www.askewfuneralhome.com

Ellen Sophia Jantzen (née Vorland)

1915 – 2010

Ellen Vorland, born in 1915 on the farmstead near Wellsburg, ND, was given committal in her beloved prairie at the Bethania Lutheran Cemetery on Friday, September 26, 2025 with Rev. Shirley Teske officiating. Ellen was a longtime resident and business owner in the beauty industry in Valley City. It was during her final

Norman J Alme

Sep. 09, 1937 - Sep. 17, 2025

Norman J Alme, 88, Milnor, N.D., died Wednesday, Sep. 17, in Four Seasons Health Care. A Prayer Service will be held Wednesday, September 24, at 6:30 PM at St. Arnold's Catholic Church in Milnor. Family

years she left her beloved state, and moved to Illinois to be with her daughter, Carol. Ellen's wishes were to be buried with her parents, Hans and Anna, and sister Ellen.

Surviving Ellen are granddaughters Sally Payne (Barry) of Peoria, Illinois and Stacy Belski (Tom) of La Salle, Illinois, and Ellen's 6 great-grandchildren; and step-granddaughters Dawn, Cara (dec.), Cory, and Gaye Anderson of Valley City.

Local arrangements with Hertz Funeral Home Harvey and view the full obituary and share online at www.hertzfurneralhomes.com

visitation will be Thursday, September 25, at 5 PM at St. Margaret Mary's Catholic Church in Drake, followed by a Rosary Vigil at 7 PM. Funeral services will be Friday, September 26, at 10:30 AM at St. Margaret Mary's, with burial at Balfour Cemetery. Arrangements by www.NelsonFuneralHomesND.com.

Public Notices

NOTICE OF PUBLIC HEARING TO AMEND NORTH DAKOTA WORKFORCE SAFETY & INSURANCE MEDICAL FEE SCHEDULES

relating to pharmacy. WORKFORCE SAFETY & INSURANCE Board Room Century Center 1600 East Century Ave Bismarck ND Monday, December 8, 2025, at 11:00 a.m. CT A copy of the proposed amendments to the medical fee schedule may be obtained by writing to Workforce Safety & Insurance, Attn: Harvey Hanel, PO Box 5585, Bismarck, ND 58506-5585 or calling 800-777-5033 or TTY (701) 328-3786. Written comments may be submitted to Workforce Safety & Insurance, Harvey Hanel, Medical Services and Pharmacy Director, P.O. Box 5585, Bismarck, ND 58506-5585, until the close of business, December 12, 2025. If you plan to attend the public hearing and require special accommodation relating to a disability, please contact Workforce Safety & Insurance at the above telephone number or address at least five days prior to the hearing. Dated this 19th day of September 2025 Harvey Hanel Medical Services and Pharmacy Director

The Federal Communications Commission (FCC) proposed an increase of the Federal Universal Service Charge (FUSC) which appears on your NDTC bill each month. This increase is a result of an increase in the FCC's universal service fund contribution factor from 36% to 38.1% and will become effective October 1, 2025. The new FUSC amount is calculated by multiplying the FCC'S universal service contribution factor against your interstate access service charge. The federal universal service fund program is designed to help keep local telephone service rates affordable for all customers, in all areas of the United States.



NOTICE OF HEARING

Please take notice that a Public Hearing will be held by the Wells County Planning Commission on the 9th day of October, 2025, at 7:00 pm in the KTL Meeting Room at the KTL Building at Fessenden, ND, for the purpose of discussing proposed construction of 2 safety towers by Allo Towers in Hillsdale and South Cottonwood Township. The Wells County Planning Commission consists of Stan Buxa, Danny Maxwell, Connie Kunz, Chad Ziegler, Faye Schimelfenig, Warren Strand, Robert Martin, Daniel Stutlien, and Jon Polries. All parties and concerned citizens are invited to said hearing at which time they shall have the opportunity to be heard. Dated this 24th day of September, 2025. Jana Mogren, Secretary Publication Dates: Sept. 27, Oct. 4, 2025

Notice to Creditors

NOTICE TO CREDITOR IN THE DISTRICT COURT OF WELLS COUNTY, STATE OF NORTH DAKOTA
Probate No. 52-2025-PR-00018
In the Matter of the Estate of *Lloyd M. Weckerly ***, Deceased**
NOTICE IS HEREBY GIVEN that the undersigned has been appointed Personal Representative of the above estate. All persons having claims against the deceased are required to present their claims within three months after the date of the first publication or mailing of this notice or the claims will be forever barred. Claims must be presented to JERALD WECKERLY and LISA WECKERLY, Personal Representative of the estate at, 221 4th St W, Hurdsfield, ND 58451 or filed with the court. Dated this 19th day of September, 2025. JERALD WECKERLY and LISA WECKERLY
First Publication on the 27th day of September 2025.
Publication Dates: Sept. 27, Oct. 4, 11, 2025

PUBLIC MEETING

Chaseley Township will have the budget to review. Meeting Oct. 1 at 4:00 p.m. at the Roller residence.
Lynda M Roller/Clerk

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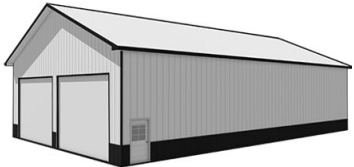
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Prairie Fare: Preserving autumn — Exploring the art of drying food



I crunched through the dried leaves on our sidewalk as I looked up to admire the glorious orange, red and yellow leaves on trees in our colorful autumn season.

When I walked into our house, I picked up dried leaves from a rug. Our dogs had scampered in with leaves clinging to their fur. Sometimes, they nibble on the leaves, but they do not find dried leaves to be appealing snacks.

According to food historians, early people observed animal feeding behavior to determine what was edible. Berries, for example, may have fallen from a tree, and the animals ate the dried fruit — and lived.

Beyond learning from animals, people soon discovered that food could last longer if it was dried.

Drying, or dehydration, is one of the earliest forms of food preservation. Early populations recognized that the action of the sun and wind could remove water. The scientific knowledge that informed us that bacteria, molds and yeast could lead to

spoilage did not arrive for many generations.

Drying lowers the water activity — the amount of water available for micro-organisms to grow — helping food last much longer.

Remember that removing the water from food also concentrates the calories and natural sugars.

For example, a cup of grapes has about 60 calories, while a cup of raisins (packed in a cup) has more than 490 calories. These are both healthy snacks, but be aware that dried foods have more calories.

Drying food dates back to ancient civilizations before 12,000 B.C., where early people dried vegetables and fruits and other foods for later use.

Early Native Americans were particularly adept at drying corn, berries, squash, chokecherries, meat products and many other foods to help sustain their populations through cold seasons.

Pemmican is a mixture of dried meat, fruit and fat that was a portable food. The calories and nutrition they provided served as “energy balls.” Native Americans used the dried food to make various soups and recipes. Many of the traditional recipes remain.

What dried foods do you enjoy? Do you like raisins, cranberries, bananas, mangos, prunes or apricots? Maybe you like fruit leather or trail mixes with dried fruit. Instant coffee and nonfat dry milk are other innovations that grew from commercial applications of dehydration.

If you would like to try making your own dried food, easy-to-use appliances are available to help you dehydrate food all year round. From countertop

food dehydrators to home freeze dryers, consumers can dehydrate food safely and effectively at home.

Apples, cherries and grapes are among the fruits that are excellent for drying. Carrots, corn, potatoes, squash and tomatoes are among the vegetables that can be successfully dried at home. When properly dried and stored in moisture-proof containers such as glass jars, dried food can last several months.

As we wrap up the Midwest gardening season, instead of a single recipe, I invite you to explore several publications at North Dakota State University Extension about drying fruit, fruit leather, vegetables, herbs and jerky.

- Making Fruit Leathers (FN1586): Fruit leathers are nutritious, high-energy snacks for children and adults. Fruit leathers are portable, making them convenient additions to school lunchboxes or backpacks when camping or hiking. Making fruit leather is a good way to use leftover canned fruit and slightly overripe fresh fruit.

- Drying Vegetables (FN1588): Drying is a long-standing, fairly easy method of food preservation. Whenever you preserve foods, choose the best-quality fruits and vegetables. As with other food preservation methods, drying does not improve food quality. Proper and successful drying produces safe food with good flavor, texture, color and nutritional properties.

- Drying Fruits (FN1587): Making dried fruit can be a fun family activity with a tasty end product. Dried fruit is a portable snack, and it can also be used in recipes. Proper and successful drying produces safe food with

good flavor, texture and color. Whenever you preserve foods, choose the best-quality fruits and vegetables. As with other food preservation methods, drying does not improve food quality.

- Jerky: A Native American-inspired snack we all can enjoy today (FN2266): Though there have been many forms of dried meat throughout history and across the globe, jerky as we are used to seeing it today originates from the Native peoples of North and South America. In North America, Native Americans were often on the move and made use of large animals, such as buffalo, elk and deer. This publication provides step-by-step directions on how to create delicious jerky.

Many ovens are too warm to allow for the slow drying temperatures needed to effectively dry food. If you heat the food too quickly, the outside forms a hard “case” around the food that does not allow drying throughout.

If you decide to purchase a food dehydrator, look for heat control with a thermostat that allows a temperature range of 85 to 160 degrees Fahrenheit. A two-speed fan with a horizontal flow is preferable.

The trays should have a ¼- to ½-inch edge to avoid spillage. The plug should be grounded, and look for the “Underwriters Laboratories” (UL) designation, which shows that the product has been certified to meet safety and quality standards.

As you enjoy autumn’s colors, bring its flavors indoors. Try drying a batch of apple slices or making fruit leather from applesauce — simple projects that give you a taste of history and a healthy snack today.