

How to choose a grill that’s best for you

Grilling is a warm weather tradition, particularly when entertaining. Cooking food outside while guests gather and mingle sets a scene for a fun summertime event. It also is a great way to cook meals and avoid heating up the home when outdoor temperatures rise.

Few things match the taste of freshly grilled foods, which can be prepared and cooked to perfection on grills that range from traditional charcoal grills to gas grills and more. The following rundown of grills can help homeowners identify which style is best for them.

· Charcoal grills: Charcoal grills have been around for some time, and they tend to be inexpensive and easy to use. Charcoal grills enable air to enter a manually adjusted intake at the bottom of the grill. Foodies claim that the only way to grill is with charcoal, which imparts a smoky, rich flavor. Charcoal kettle grills are a subset of charcoal grills that are lightweight and portable.

· Gas grills: Gas grills either use a propane tank for fuel, or are directly connected to a home’s natural gas line to offer continuous availability of gas. According to The Home Depot, gas grills are prized because they heat up quickly and are very easy to use. Most come with a push-button ignition to light the grill, and heat can be easily regulated with control knobs. Some gas grills also come equipped with side burners, so that food can be boiled or reheated outside while a main course is being cooked.

· Kamado grills: Known as ceramic cookers or egg grills, Kamado grills are a more sophisticated version of a charcoal grill, according to Build with Ferguson, a home improvement retailer. While they are still operated similarly to other charcoal grills, the engineered design and ceramic material causes much more regulated and insulated temperatures inside.

· Wood pellet grills: Pellet grills bring the best of both worlds of smoking and grilling. Pellets the size of peas are loaded into a hopper and go into a burn pot with an auger. The thermostat and burn pot work electronically to keep the grill at the desired temperature. Pellet grills are good for foods that require longer cook times, like roasts and ribs. Some models allow users to adjust the temperature of the grill and monitor food using a smartphone app.

· Electric grills: As the name implies, these grills are plugged into a nearby outlet. Electric grills are compact and portable, and some are even tabletop models.



Grilling season

Public Notice

City of Tappen Regular Meeting May 5, 2025

The meeting was called to order. Members present were Brice Barnick, Mike Pfaff, Dale Dockter and Doug Kinnischtzke. Absent was councilman Pete Martin. The minutes were read and treasury report reviewed. Dale moved to approve as presented, with Doug seconding. All in favor. MC

Kenny Pfaff, Jr. was present to discuss work that needs to be done at the ball house. He will start with the doors/door jams.

Discussion was held on the water issues in the Crystal Springs area and the option of draining the water our way. Discussion among local people is not favorable.

Strom Sanitation will be doing Clean up Week June 9 – 14.

The bills were reviewed. Doug moved to approve, with Dale seconding. All in favor. MC

American Foundation for Wildlife sent a site authorization for the city to review. Dale moved to approve. Seconded by Mike. All in favor. MC

Being there was no further business, Mike moved to adjourn. Seconded by Doug. All in favor. MC

Payments Approved - May 5, 2025	
IRS/941.....	203.34
Theft ID Protection.....	5.00
Payroll - less deductions.....	1,677.07
Strom Sanitation.....	2,233.60
SCRWD.....	84.20
Steele Ozone.....	199.20
Bek Communications.....	89.99
Choice Bank.....	12.00
Tappen Farm Supply.....	109.99
MDU.....	2,162.29
Noa Barnick/Reimburse.....	150.00
Joseph Rangeloff/Grind stumps.....	150.00
Tappen Cemetery Committee.....	1,437.00
Total.....	\$8,513.68

/s/ Brice Barnick
Mayor
/s/ Noa Barnick
Auditor

Electric grills may be ideal for apartment dwellers or those who do not have adequate outdoor space for another type of grill.

· Smoker: Standalone smokers are designed to cook foods at low temperatures over long periods of time to produce fall-off-the-bone results. Heat for smokers may be provided by wood, charcoal, electricity, or propane. Wood chips customarily are added for aromatic, authentic flavors. Although charcoal smokers are more traditional, they need to be monitored quite a bit. Electronic models may have a set-and-forget function that enables less hands-on time around the smoker, much in the way a slow cooker indoors can be set up and left without a need for monitoring.

· Hybrid grills: Some grills marry the convenience of gas grills with the smoky flavoring charcoal grills provide. Others may have a side for gas grilling connected to a charcoal smoker.

A variety of grill styles ensure there’s a perfect choice for any home cook.

AREA DEATHS



CRAIG JAY DEWALD

Craig Jay Dewald, 65, of Streeter, North Dakota, died suddenly on Thursday, June 5, 2025, at the Wishek Community

Hospital, Wishek, ND.

Craig was born October 29, 1959, at Jamestown, ND, to Bennie and Sally (Devereau) Dewald of Streeter. Craig graduated from Streeter High School in 1976 and went to work on the family farm with his father. In addition to grain farming, they also did gravel hauling. Craig also did dirt work, road building, and snow removal in Fargo. He also served on the township board for many years and on the local elevator board.

Craig loved a number of things, but family was always his first love. He loved doting on Beckett and Bristol and especially taking them for rides on his side-by-side. Craig loved his rides on the side-by-side and his “bag of beer” he took with him checking crops. He usually returned with an empty bag and a big smile.

Craig had one son, Justin. Craig met Mary Jane Henley 27 years ago and they were inseparable for those many years and she was with him to the very end.

Surviving are one son, Justin (Jessica) Dewald and Craig’s life-

long partner, Mary Jane Henley; his grandchildren, Beckett and Bristol Dewald; sister, Judy (Virgil) Horst; and brother-in-law, Tim Dewald.

He was preceded in death by his parents, Bennie and Sally, and sisters, Joleen and Sandi Dewald.

A GATHERING OF FRIENDS-Thursday, June 12, 2025, 4-7 PM at Haut Funeral Home, 1101 5th Ave. NE, Jamestown, ND.

MEMORIAL SERVICE-Friday, June 13, 2025 11 AM at Haut Funeral Home, 1101 5th Ave NE, Jamestown, ND.

INURNMENT-Friday, June 13, at the Fisher Cemetery, Tappen, ND.

DEVIN HARTER

January 20,1974 - May 23, 2025

Devin’s parents are Harold and Marvel Harter of Bismarck, formerly of Tappen, ND. Devin was employed by a family business. He is served by his son and brothers.

Patricia and Late Roy Mindt Auction

Tuesday, June 24 @ 5 PM – 34800 17th Ave NE, Sterling, ND 58572

From Sterling, One Mile South of I-94 to 17th Ave NE, Then 2.5 Miles East. Watch for flags.

Tractors & Truck

- 1991 Ford 9030 Versatile Tractor, 3100 Hours, Rock Bucket & Snow Bucket, 3 Pt, Excellent Tires, Nice!



- JD X730 Mower, 60" Deck, Digital Dash, Only 304 Hours, Very Nice!



- 1969 Ford F60 MHV, Gravel Box, F60BKF12302



Grain Bins & Fuel Tanks

- 5 – 3000 Bushel Standard Grain Bins w/ Air



- 3 – 3000 Bushel Stor-King Hopper Bins w/ Air



- 1 – 1800 Bushel Friesen Hopper Bin
- 2000 Gallon Fuel Tank w/ Pump
- 500 Gallon Fuel Tank



Shop & Tools

- Two 220 Heavy Duty Extension Cords
- Saylor-Beall Air Compressor, 80 Gallon, Excellent Shape



- Craftsman Lawn Sweeper
- Standing Tool Box

- Wheel Barrow
- Alkota 3152 Hot Pressure Washer, Unknown Condition
- Duracraft Bench Grinder
- K-T Heavy Duty Standing Drill Press
- Lawn Sprayer
- Shop Bench
- Anvil



- Vice
- Chain Saw
- Jacks
- Troy-Bilt Rear Tine Tiller
- Scotts Push Grass Seeder
- Two Cases Superlube TMS Heavy Duty Diesel Oil
- Some Wrenches & Hand Tools

Auctioneer’s Note: This is a very nice and very clean auction. We will start with the shop and tools, but this will be a short auction – don’t be late!

Buyers have until Oct. 1 to remove grain bins. No lunch will be served.

Neumiller Auctioneers LLC

Go to **Neumillerauctions.com** for more photos

Cory Neumiller 701-460-7942
Rick Neumiller 701-527-8347

Joel Neumiller 701-220-0983
Pius Bitz 701-391-1673

