Classified Ads

Classified ads are 25 words for \$5 and 10¢ for each word over 25. Call 701-473-5436 and ask about our 13-week special.

HELP WANTED

THE McLEAN COUNTY Sheriff's Office seeks qualified applicants for one or more deputy sheriff positions. Protect and serve your community with integrity and professionalism. Open until filled. EOE. (N)3p

McLEAN COUNTY SEEKS qualified candidates for Equipment Operator IIs. Operate trucks and/or heavy equipment for road maintenance and construction. CDL required. Full benefits. Open until filled. Apply at www.mcleancountynd.gov/ employment. (N)3p

COIN SHOW

CAPITAL CITY COIN Club: Coins for Christmas, first annual coin show. Saturday, Dec. 6, 2025, 9-6, Bismarck Eagles, 313 N 26th St., Bismarck, ND 58501. (N)3p

SERVICES

STRUGGLING WITH DEBT? If you have over \$15,000 in debt, we help you be debt-free in as little as 24-48 months. Pay nothing to enroll. Call now: 1-877-688-0872. (N)3p

PEST CONTROL: PROTECT your home from pests safely and affordably. Roaches, bed bugs, rodents, termites, spiders and other pests. Locally owned and affordable. Call for service or an inspection today! 833-406-0253. Have ZIP Code of property ready when calling! (N)3p

REAL ESTATE FOR SALE

ND FARM LAND values surge upward. Are you selling or renting? Pifer's Auction and Farm Land Management. Bob Pifer, 701-371-8538. Kevin Pifer, 701-238-5810. Free valuation.



Anderson Law Office Jeffry D. Anderson, ND #05056 PO Box 628 Lakota, ND 58344 701-247-2996 lawkota@polarcomm.com

NOTICE TO CREDITORS
IN DISTRICT COURT, NELSON

COUNTY, STATE OF NORTH DAKOTA

IN THE MATTER OF THE ESTATE OF JAMES F. BURTNESS, DECEASED. Probate File No.

32-2025-PR-00029 NOTICE IS HEREBY GIVEN that the undersigned has been appointed a co-personal representative of the above estate. All persons having claims against the said deceased are required to present their claims within three months after the date of the first publication or mailing of this notice or said claims will be forever barred. Claims must either be presented to Steven Burtness, 1917 Prairiewood Ln, Warwick, ND 58381, Kevin Burtness, 521 Clairview Lane, Matthews, NC 28105, or Michael Burtness, 4941 Curran Court, Grand Forks, ND 58201, co-personal representatives of the estate; with their attorney listed above, or filed with the Court.

Dated this 4th day of November,

/s/ Steven Burtness Steven Burtness Personal Representative (Publish Nov. 13, 20 & 27, 2025)

AUTOS WANTED

DONATE YOUR VEHICLE to help find missing children and prevent abduction. Fast, free pickup, running or not, 24-hour response. No emission test required, maximum tax deduction. Support Find the Children, call: 1-833-545-0694.

HEALTH/MEDICAL

VIAGRA AND CIALIS users! 50 pills SPECIAL \$99! 100% guaranteed. CALL NOW! 1-833-641-3417.

MISCELLANEOUS FOR SALE

YOU CAN PLACE a 25-word classified ad -- like this one -- in every North Dakota newspaper for only \$160. It's easy. Contact this newspaper for details. (N)3p

NEED NEW FLOORING? Call today to schedule a FREE in-home estimate on carpeting and flooring. Call today! 1-833-641-6785.

CA\$H PAID FOR high-end men's sport watches! Rolex, Breitling, Omega, Patek Philippe, Heuer, Daytona, GMT, Submariner and Speedmaster. These brands only! Call 1-833-641-6634. (N)3p

LOOKING FOR THE most complete listing of ND media? ND Media Guide. Call 701-223-6397, ND Newspaper Association. (N)3p

<i>MISCELLANEOUS</i>

WE BUY VINTAGE guitars! Looking for 1920-1980 Gibson, Martin, Fender, Gretsch, Epiphone, Guild, Mosrite, Rickenbacker, Prairie State, D'Angelico, Stromberg, and Gibson mandolins / banjos. 1-833-641-

WE BUY HOUSES for cash AS-IS! No repairs. No fuss. Any condition. Easy process: Call, get cash offer and get paid. Call today for your fair cash offer: 1-701-498-1853.

WATER AND FIRE damage restoration. Our trusted professionals will restore your home to protect your family and your home's value! Call 24/7: 1-877-936-0513. Mold

remediation services are also (N)3p HAVE A NEWS release or other information that needs to reach all ND newspapers? ND Newspaper Association can help! One call does it all. 701-223-6397. (N)3p

Public Notices

A public notice is information informing citizens of government activities that may affect the citizens' everyday lives. Public notices have been printed in local newspapers, the trusted sources for community information, for more than 200 years.

North Dakota newspapers also post public notices that are printed in newspapers on www.ndpublicnotices.com at no additional charge to units of government.

Business & **Service Directory**

CONSTRUCTION

T. H. RENOVATIONS TOM HESS PO Box 24 Lakota, ND 58344 ~ Licensed & Insured ~ Schedule your next project now! Call-Text-Email for Estimate 701-247-3567 or tomhess1234@gmail.com

OPTOMETRISTS

DRS. MOEN, ENDERLE & JOHNSTON OPTOMETRISTS Highway 2 East, Devils Lake, ND Between Lake Toyota & Mr. & Mrs. J's PHONE: 662-4085 HOURS: 8:30 a.m. to 5 p.m. Monday, Tuesday, Wednesday, Friday Thursday 8:30 a.m. to 7 p.m.

PAINTING

Hjelseth Painting For all of Your



Exterior or Interior Painting Needs

CALL FOR FREE ESTIMATES

Lance Hjelseth 701-259-2440 or

701-781-0002

AGRICULTURE



Devils Lake 701-662-5051

Lakota 701-247-2917

Your ad could be here! **Email lamerican** @polarcomm.com

HEALTHCARE

First Care Health Center 15 Vivian St., Park River, ND Phone 701-284-7555 First Care Rural Health Clinic Family Practice Medicine Mon.-Fri. 8 a.m. to 5 p.m. Sat. 8:30 a.m. to 12 noon

INSURANCE



Mark Huso and

Beau & Taylor Schaley 210 Main St. -:- P.O. Box 546

Lakota ND 58344 Phone 701-247-2468 www.lakotafarmservice.com

NELSON COUNTY PUBLIC HOUSING

Nelson County has 2 or 3 bedroom townhouses located in Aneta, Lakota, McVille, Michigan, Petersburg and Tolna. Rent is based on 30% of adjusted gross

Please send in application to be placed on waiting list.

For more information, please call Nelson County Public Housing at 701-746-2745. Ask for Brenda.

MINUTES OF REGULAR MEETING DAKOTA PRAIRIE SCHOOL BOARD

Nov. 12, 2025 - 7 p.m. - DPHS The meeting was called to order by Chairperson Dave Blasey with members Jennifer Rusten, Nikki Ohnstad and Anna Halvorson present: Charlie Stein was on Zoom. Also present were Superintendent Jay Slade; Principals Jackie Bye and Clay Johnson; as well as Lori Dahl, business manager, and Hunter Sand,

activity director.

The Pledge of Allegiance was recited and the board confirmed the agenda with a motion by Anna Halvorson, seconded by Nikki Ohnstad. All in favor, motion carried.

The minutes and bills were presented for the board's approval. Motion by Charlie Stein, seconded

by Jennifer Rusten, to approve the minutes as printed and the bills as presented for payment. All in favor, motion carried. Acme Tools--GF \$1,749.00 Advanced Business
 Methods
 1,831.19

 Stephanie Bina
 100.00
 Broad Reach City of McVille Daktronics . 310.00 Dickey Rural Networks .. East West Books Everspring Inn & Suites 134.88 857.70 Farmers Union Oil Co. ... Farmers Union Oil Co. --Tolna .

3,590.94 488.03 Farmers Union Oil --Aneta Farmers Union 1,400.52 Lumberyard Gjovik Repair The Glass Shop, Inc. 176.00 Goodheart-Wilcox PublisherHamster Oil, LLC 4.879.51 3.682.42 Information Technology Dept.Interstate Towing 2.445.15 W. Pepper Nicole Kirby Know Your Buddy 146.91 Resources ... 173.16

Kolenda Heating 22,201.61 Lakeview Books Lakota American 189.90 Lakota Hardware & Building Products Patty Lippert 50.00 LeeÁnn Loe . 100.00 Stacy Luehring MidAmerica Books 50.00 160.65 NAPA Auto Parts 530.00 312.33 NDSOS NDTC . Nelson Co. Sheriff's

Office Nelson Co. Health System Northwest Tire Amy Ohnstad 2,006.86 1.924.18 Otter Tail Power Co. 4,339.31 Petersburg Oil Corp. Polar Communications ... 1,483.64 Pomp's Tire Service, 521.20 61.46 Popplers Music Store Pye-Barker Rysavy Plumbing 2,045.50

& Heating Sanford Health Occup. Medicine Summit Fire Protection . 1.161.80 Tri-County Water Users, Inc. Wallace Repair 3,574.27 Ethan Walter Willow Lane Education 195.00 Xtreme Signs & Graphix \$80,191.96 Activity Director Report -- Fall

season is completed. Football ended tied for fifth; volleyball finished with highest seeding we have had in a few years. Next year we host districts in Lakota. Winter sports parent meeting will be held via Zoom. The fall sports banquet will be on Sunday, Nov. 23 at Dakota Prairie Elementary. Winter sports schedules are posted on the web; changes will be coming. We are still looking for a junior high girls basketball coach; the season starts Monday. The boys program is fully staffed; they start December 1. We will be using Hudl for some advertising that would help offset the cost to the districts of the program. Tolna, Michigan and McVille Legions will be donating funding for six travel

backpacks with AEDs for our teams. Elementary Principal Report Events and activities: We will host the spelling bee this year in McVille and then will rotate with Lakota. Student achievement and instruction, attendance, absences, community engagement (food drive, parent-teacher conferences and American Education Week); professional development; and the current enrollment is 152. Also, a list

of dates of interest.

High School Principal Report --Preparing for virtual learning, making sure technology is ready; teacher expectations. Speaker on adversity and empathy for the kids; lots of student opportunities for speakers and visits to businesses. Attendance is pretty good; they are making time up if they miss time and are not waiting until they get to 10 days. Also discussed GED options, a step in between that allows a student to still graduate from Dakota Prairie. There are also two students who will be asking for early graduation at the December meeting, just for the board's information and early notice. Superintendent Items for Discussion -- The results of the Cognia survey were presented to the

board and reviewed. Mr. Slade also discussed the recommended NDSBA policies that have been already approved and the need to make updates: the committee and board were in favor of that.

Superintendent Items for Decision

GED Option #2: Mr. Slade recommends that the board recommend the approval; it gives our students options to graduate rather

Motion by Nikki Ohnstad, seconded by Anna Halvorson, to approve the GED Option #2. All in favor, motion carried.

Mr. Slade presented the second reading of policies: BCBC, DEAC, FFH, GAAC-BR, GBAA, FACB, FGA-BR2, KACB, FACA, GABC, ABCD, BCAD, FDC, ABBA.

Motion by Jennifer Rusten, seconded by Charlie Stein, to approve the second reading of policies: BCBC, DEAC, FFH, GAAC-BR, GBAA, FACB, FGA-BR2, KACB, FACA, GABC, ABCD, BCAD, FDC, ABBA. All in favor, motion carried The financial reports were

presented for board approval.

Motion by Jennifer Rusten, seconded by Nikki Ohnstad, to approve the financial reports as presented. All in favor, motion carried.

Next meeting is Dec. 9, 2025 at 8 a.m.

Motion by Nikki Ohnstad, seconded by Jennifer Rusten, to

Business Manager Dave Blasey Chairperson

Lori Dahl

LAKOTA AMERICAN: 473-5436, LAMERICAN@POLARCOMM.COM

Nelson County Housing Authority

Notice of Public Hearing

County of Nelson Proposed Public Housing Agency Annual and Capital Fund Plan

Public Notice is hereby given that the Nelson County Housing Authority will hold a Public Hearing regarding its 2026 Annual and Five Year PHA Plan and Capital Fund Programs, as required by HUD under Section 511 of the Quality Housing and Work Responsibility Act of 1998, on Tuesday, January 20, 2026, 9:30 a.m. The public hearing will be held at the **State Bank of** Lakota Conference Room, 125 Main St., Lakota, ND. The public is advised that the changes to the goals, objectives, and policies under consideration by the agency are: 1. The ongoing consideration of repositioning NCHA's Public Housing Program platform to the Section 8 Program platform under any one of the four repositioning options available to the agency by the Department of Housing and Urban Development (HUD); and 2. Utilizing Capital Funds to convert the storage units from their current configuration to one that provides tenants with their own storage unit, accessible through an overhead door from the outside for each unit. Also, NCHA intends to continue to allocate its unobligated Capital Fund Grant funds towards ongoing Operations (Line Item 1406). The 45-day comment period is open December 1, 2025, and written comments on the proposed Annual and Five Year PHA Plan and Capital Fund Program will be accepted through *January 20, 2026*. After that time, the Plan along with required documents will be submitted to HUD for review. A copy of the draft plan may be obtained from the Nelson County Housing Authority. Alternative formats or special accommodations are available for persons with disabilities upon request. Requests for information and written comments should be sent to:

Nelson County Housing Authority Attn: Terry Hanson, Executive Director 1405 1st Ave. N.

Grand Forks, ND 58203 Comments may also be sent via email to Terry Hanson at:

thanson@thegfha.org Phone: 701-787-9437 Fax: 701-746-2548

(Nov 13 & Nov 27, 2025)





2 large eggs



Indulge your sweet tooth with sweet potato brownies

If you've ever come home from a crisp, cool day craving a warm, indulgent treat, you're not alone. Trouble is, sometimes those baked goodies are a bit too much work when you're ready to just cozy up on the couch.

There's good news: Baking doesn't have to be hard when you make simple swaps and use ingredients that keep things easy. Try adding fresh produce to a boxed brownie mix in these sweet potato cheesecake brownies for an "in between" recipe that satisfies your sweet tooth without the hassle.

Plus, it offers a better-foryou twist as the sweetness from mashed sweet potatoes can replace some of the sugar needed to bake regular brownies. Sweet potatoes are rich in vitamins, minerals, antioxidants and fiber, all of which are good for overall health in this natural

Give these better-for-vou treats a try and find more delicious desserts and other creative ways to use sweet potatoes at ncsweetpotatoes.com.

Sweet Potato Cheesecake Brownies Courtesy of North Carolina $Sweet potato\ Commission$

Servings: 16 Brownie Layer: Floured baking spray 1 package (18.2 ounces) dark

chocolate fudge brownie mix

3/4 cup mashed sweet potato, cooled

1/4 cup vegetable oil

1/4 cup water

1 egg Cheesecake layer:

1 package (8 ounces) reducedfat cream cheese 3/4 cup mashed sweet potato,

cooled 1/2 cup granulated sugar

1 egg

1 teaspoon vanilla extract 1/4 cup miniature chocolate

Preheat oven to 350 F. Spray 9x9-inch square pan with floured baking spray. To prepare brownie layer: In

medium bowl, stir brownie mix, sweet potato, oil, water and egg until blended. Spread batter in bottom of prepared pan. To prepare cheesecake lay-

er: Using electric mixer, beat $\stackrel{-}{\text{cream cheese until smooth.}} \text{Add}$ mashed sweet potato, sugar, egg and vanilla; mix until well blended. Spread cheese mixture over brownie batter. Bake 50-60 minutes, or until wooden pick inserted comes out

almost clean. Remove from oven and cool 15 minutes. Sprinkle surface with chocolate chips. Cool completely. Remove from pan and serve.

Substitution: Use coconut sugar in place of granulated sugar.

--Family Features



Savor the season with fresh, roasted pork

If this year's holiday menu is in need of an upgrade, look no further than the main course. A twist on tradition may be all that's necessary to take seasonal meals up a level for a fresh way to sayor the season

and celebration. Pork can become your family's new festive favorite with this show-stopping stuffed boneless pork loin roast at the center of the feast. Fragrant stuffing made from aromatic veggies, bread, sage, rosemary and apples turns a simple pork loin into a dazzling dish that's sure

to wow loved ones. This roast is perfectly suited for a holiday gathering with Coleman All-Natural Meat's humane-certified boneless center cut pork butt roast. With a leading legacy as an all-natural meat provider since 1875, it's celebrating its 150-year anni-

versary this season. The milestone celebrates and recognizes a family heritage and commitment to all-natural, humanely raised meats sourced from American farmers, raised with no antibiotics ever, no added hormones and fed an all-

vegetarian diet. A delicious, extravagant way to upgrade your family's main course this season, you just might've found a new favorite way to ring in the holidays with a tender, juicy, effortlessly sliced roast. Find more holiday recipe ideas by visiting ColemanNatu-

Stuffed Boneless Pork Loin Roast

Prep time: 40 minutes Cook time: 95 minutes Servings: 6 1 Coleman Natural boneless

1 tablespoon extra-virgin 1 tablespoon butter

pork roast (3-4 pounds)

1/2 cup diced celery 1/2 cup diced carrots 1/2 cup diced onions 1/2 cup milk Salt, to taste

Pepper, to taste

1 tablespoon fresh sage 1 tablespoon fresh rosemary

2 cups cubed fresh bread,

In large skillet over medium-

crust removed 1 apple, diced Gravy, for serving Preheat oven to 375 F. Butterfly roast.

high heat, heat oil and butter. Add celery, carrots and onions; cook until softened, about 5 minutes. While vegetables are cooking, whisk eggs; milk; salt, to

well combined. Mince sage and rosemary. In large bowl, combine bread, vegetable mixture, liquid ingredients, apples, sage and rosemary. Gently toss until bread

taste; and pepper, to taste, until

absorbs most of the liquid. Cut three pieces of butcher's twine about 4 inches longer than the longest side of butterflied roast. Lay string on cutting board horizontally and lay roast

on top of string to cover. Place half of the stuffing mixture onto butterflied pork loin and press down firmly. Roll roast up and tie with butcher's twine to hold it together, taking care not to tie too tightly, and press any stuffing that comes loose back into ends of roast.

Place stuffed and tied roast. fat cap up, on rack over baking sheet. Season liberally with salt and pepper; roast until meat thermometer inserted into roast registers 140 F, 75-90 minutes.

Place remaining stuffing in a small ovenproof casserole dish and cover with foil. After roasting 30 minutes, place extra stuffing in oven to cook alongside roast. Remove foil from extra stuff-

ing and remove roast from oven. Let rest for 10 minutes then remove the extra stuffing from Cut twine from roast and

discard. Cut roast into six thick slices, taking care not to lose stuffing. Serve with extra stuffing and gravy.

--Family Features