

Public Hearing For Proposed Battery Energy Storage Project In Emmons County

The North Dakota Public Service Commission (PSC) will hold a public hearing regarding a proposal to construct a battery energy storage system in Emmons County. The meeting will take place Thurs., Nov. 20 at 9 a.m. at the Emmons County Courthouse Auditorium, 100 4th Street NW, Linton.

Emmons-Logan Energy Storage, LLC, is requesting a siting permit for a 140-megawatt battery energy storage system with a four-hour duration to store excess energy available on the grid. The system would be capable of storing excess power from the grid when production exceeds demand. The estimated cost of the project is \$181 million.

The project is proposed to be located adjacent to the existing Emmons-Logan Wind Energy Center, about 3 miles west of the Logan County line. The project area would encompass approximately 24 acres in Emmons County.

The hearing provides an opportunity for members of the public to contribute to the PSC's official record. Any comments from members of the public must be received at a hearing to be part of the record. People with concerns or support/opposition for the project are encouraged to attend the hearing and present their information.

Information received after the hearing will not be part of the official record and cannot be used as a basis for the Commission's decision unless certain additional procedures are followed.

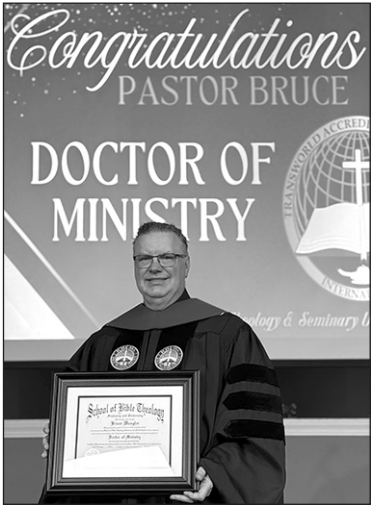
The North Dakota Public Service Commission is a constitutionally created state agency with authority to permit, site and regulate certain business activities in the state including electric and gas utilities, telecommunications companies, power plants, electric transmission lines, pipelines, railroads, commercial weighing devices, pipeline safety and coal mine reclamation. For more information, contact the Public Service Commission at (701) 328-2400 or www.psc.nd.gov.

Demo

Continued From Front

thinking they were constructed early 1980's, while the north elevators in late 70's and cribbed elevator, mid 70's; "they are fairly old," he said.

Bates said it's fine if people want to watch or take photos/videos of demolition, but to remember to be cautious and safe.



Dr. Bruce Wangler

Earns Dr. Of Ministry

Dr. Bruce Wangler has officially earned his Doctor of Ministry degree, conferred by Dr. Jeremy R. Swizek, Dean of SBTSU. In addition to this academic achievement, he has been licensed and ordained for over 30 years. Dr. Wangler and his wife, Nicole, currently serve at Word of Life Family Church in Winterset, IA, where he has faithfully led as senior pastor for 28 years. This milestone recognizes his lifelong dedication, leadership, and commitment to the gospel ministry and to the calling he has faithfully served.

Dr. Bruce is a 1984 Napoleon High School graduate.

Logan County Agriculture and Natural Resources (ANR) Agent

NDSU

EXTENSION
LOGAN COUNTY

By Josh Becker

Winter Gardening Ideas— Growing Microgreens:

By the time you read this, there may or may not be snow on the ground. And so it begins... What do we do with our inside time now, you ask? TV is mostly terrible and you can only play so many games of pinochle (or maybe not). Why not try and grow something to eat... indoors? Try growing some microgreens. Some what???

Microgreens are young, densely seeded vegetables or herbs that are grown in containers for one to four weeks before being harvested. Microgreens are sometimes called vegetable confetti and are a flavorful and nutritious topping for sandwiches, soups, pizzas and salads. Easy-to-grow microgreens include radish, cress, kale, cabbage, kohlrabi, broccoli and mustard greens. From seed to harvest, these crops take seven to 14 days, depending upon the temperature of your house. Mixes of different microgreen seeds also are sold and usually labeled as mild or spicy in flavor. More challenging crops, taking three to four weeks to mature, include beet, carrot, cilantro, basil, parsley and amaranth greens. The herbs tend to prefer warmer temperatures than the vegetables.

Not to be confused with sprouts, microgreens typically are grown in shallow containers with approximately 1 to 2 inches of new potting soil. A wide range of containers can be used. Some people prefer 10- by 20-inch seed flats. You could also use shallow aluminum roasting pans and the plastic containers that once held lettuce mixes from the grocery store. Ensure that the container is clean for food safety purposes.

Seeds can be sourced from local garden centers or from online seed companies. Due to the large number of seeds used, buying seeds in bulk is more economical. Buying seeds labeled for microgreen use ensures that the seeds have not

been treated with a fungicide and that they are appropriate for human consumption.

Microgreen seeds are scattered uniformly on top of the moistened potting soil at a density of approximately 10 seeds per square inch. Larger seeds will require lower densities. Do not cover the seeds with potting soil. Instead, water them with a spray bottle and cover the container with a plastic dome or plastic wrap. After the seeds have germinated, you must remove the cover to allow air movement and place the container near a sunny window or under grow lights. Check daily to make sure that the soil has not dried out.

Harvest the microgreens when they are 1 to 2 inches in height. They are at their most nutritious and tender when they are harvested at the cotyledon stage (first set of leaves) before the true leaves (second set) develop. Harvesting can be done by using scissors to clip the shoots just above the soil line. Microgreens should be rinsed and consumed raw like salad greens. Fresh homegrown greens can be a delicacy in the middle of winter. If your neighbor reports you to the Sheriff for suspicious activity when using indoor grow lights, just remember...You have the right to remain silent!

Do You Remember

- 20 years ago

October 19, 2005

The second annual Lake McKenna Chapter team long-tail shoot was held and the two person team of Mark Sahli of Fargo and Dean Humann of Bismarck won the contest with a combined tail length of 43.5 inches.
- 15 years ago

October 20, 2010

The Imperials football ended their season undefeated and were the Region 1 champions for the sixth year in a row.
- 10 years ago

October 21, 2015

Megan Haag of Fredonia was crowned Miss Rodeo North Dakota.
- 25 years ago

November 1, 2000

Blair, Brooks and Blake Bechtle were recognized at the annual meeting of the North Dakota Chapter of the Society for Range Management with the Range Manager of the Year Award.
- 55 years ago

October 21, 1970

The Most Rev. Justin A Driscoll, who had been president of Loras College, Dubuque, IA succeeded the Most Rev. Leo F. Dworschak, Fargo, as Bishop of the Fargo Catholic Diocese, who announced his resignation due to ill health.

FOR SALE ON SEALED BIDS

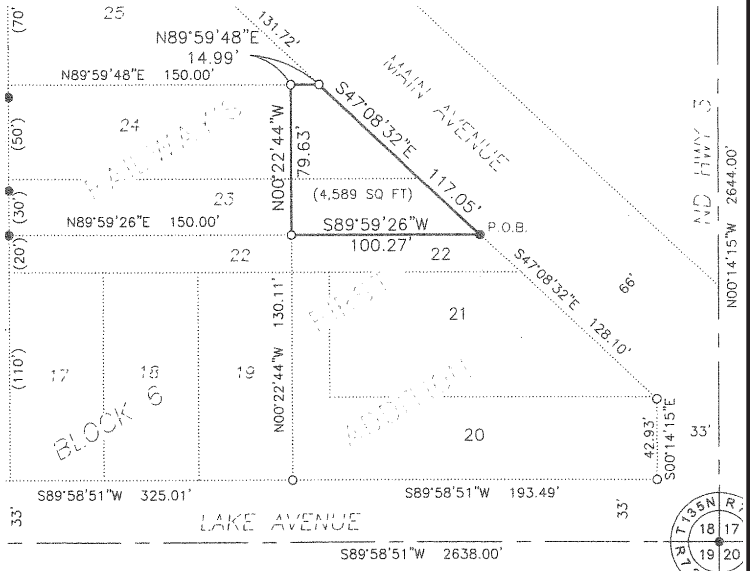
The following property in the City of Napoleon is being offered for sale on sealed bids.

Description:

The part of Lots 23 and 24, Block 6 of Outlot "A" Railways First Addition to Napoleon, Logan County, North Dakota, described as follows:

Beginning at the southeast corner of said Lot 23, thence South 89 degrees 59 minutes 26 seconds West on the south line of said Lot 23 for a distance of 100.27 feet; thence North 00 degrees 22 minutes 44 seconds West for a distance of 79.63 feet to the north line of said Lot 24; thence North 89 degrees 59 minutes 48 seconds East on said north line for a distance of 14.99 feet to the easterly line of said Block 6; thence South 47 degrees 08 minutes 32 seconds East of said easterly line for a distance of 117.05 feet to the point of beginning.

Containing 4,589 square feet, more or less.



Said property will have a minimum of \$1,500. Top two bids open at bid opening on December 2, 2025 will have the opportunity to raise bid.

Bids must be received by Monday, Dec. 1, 2025 at 5:00 p.m. at the office or mailed to:

CHS, 122 Main Ave, Napoleon, ND 58561.

For more information contact Jeff Bates, 218-790-4635

For all your

ROOFING NEEDS

contact

CD&R Construction

Napoleon, ND

701-321-1951

Charlie Johs, owner

Cookin' With Ann

Recipes By Ann Moch

Enjoy!

Jigglin' Juicy Snacks

Ingredients:

2 1/2 c. 100% apple juice

2 pkgs. (6 oz. each) gelatin dessert, any flavor

--Bring juice to a boil in medium saucepan. Remove from heat. Stir in gelatin until dissolved. Pour into 9x13" baking dish. Chill for 2 hours or until firm. Dip bottom of baking dish in warm water for about 10 seconds; cut into decorative shapes using cookie cutters.

If you would like to share a favorite recipe contact Ann M. Moch at 180 Market St. W, Kintyre, ND 58549 or phone 701-332-6320.