## **County Approves New Website Design**

By Jessica Wald

Logan County Commissioners discussed a variety of topics during the regular monthly meeting last Wednesday, November 12, when all commissioners were present.

Chairman John Wald, along with Commissioners Blanche Schumacher and Bryan Batsch approved an appraisal of property acquired by county tax deed after a hearing was held for the appraisal and no one was in attendance with any concerns.

In other business Auditor Jody Kristiansen provided the final audit. Commissioners approved the audit and agreed to have it sent to the state.

County Tax Director Trisha Laine presented several quotes on updating the website. She noted all government websites must be ADA compliant and handicap accessible, plus the county's website could be more friendly, modernized and adaptable, she noted. After reviewing several quotes and different monthly or flat fees, commissioners approved to authorize Avid Hawk to redesign the web-

site at a cost of \$400 and to maintain the site going forward at a cost of \$145/month, to update the website and get it to be ADA compliant.

Commissioner Batsch presented a concern on how highway/road worker employees received letters stating when their hours will be cut to 40 hours a week. Batsch questioned why the letters were sent when the hours weren't discussed or no motion was made by the board to cut hours. Kristiansen said it's been procedure since she's been with the county to send the letters at this time. Wald noted the hours were previously discussed, while the good weather was a factor, but also noted there was not a motion in play to reduce the hours. Batsch reiterated how possibly in the future, a motion be made and they be aware of the cut of hours before a letter is sent. Kristiansen questioned if commissioners want to be responsible and come in and sign all the letters before they are mailed out.

Commissioners said since the weather is still nice, they

might try and leave the "summer hours" through December, unless there is a sudden change. Kristiansen said she would like to make the commissioners aware that there will be two extra months of longer hours, compared to what was budgeted for, as the hours are usually cut down to 40 at this time.

Commissioners agreed and said they are aware and said hours should at least be cut to the maximum of 50 hours at this time. Kristiansen stated that 50 hours is what they are supposed to be at anyway; not 50+, which rolls over past overtime.

Batsch also proposed the purchase of two new front grader tires. He said he received quotes from both DFC and Dewald Tire Sales & Service, in which both quotes came back at the same price of \$1,263/tire, but Dewald will install the tires within that quote, whereas if they purchase from DFC they will need to hire out to install the tires. Commissioners agreed to purchase from Dewald Tires, as the quote included installation.

Batsch questioned if the county could hire a rodent control company to help with rodents at the three county shops. A few different solutions were presented and after discussion, commissioners approved to hire the rodent control company, Ecolab at a cost of \$475/month, plus set up fees, to prevent the rodents in all three shops.

Approved permits included: (three locations) Logan County, mining and processing gravel for improvement of county road systems - Section 6, Township 133; Section 18, Township 135; Section 21, Township 136; New Cingular Wireless, Gackle- remove/install antennas/radios.

Schumacher questioned if an asbestos assessment could be done at a location in Lehr. After discussion commissioners approved the assessment.

Commissioners talked to Emergency Manager Danial Schwartz via phone conference. Schwartz asked if commissioners want to sign a SNAP emergency declaration. After discussion, commissioners signed the declaration.

County GIS Coordinator Nathan Leier was on hand to introduce himself to commissioners and asked if he can request a quote to get a survey done on several coordinates around the county. Commissioners chatted with Leier a bit and also told him he can look into quotes for a survey.

Commissioners noted no new change on the ongoing Gross Cattle permit. Wald also noted Grosses plan o chisel around the propane tank containment shed on the courthouse grounds when the ground is frozen.

Commissioners said they will possibly need to call a special meeting in December, but the regular meeting is scheduled for Wednesday, December 10 at 1:00 p.m.





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Sour Cream Sauce

1 beef bouillon cube

1/2 c. boiling water

1 tsp. soy sauce

1 c. sour cream

 $1 \operatorname{can} (10 \frac{1}{2} \operatorname{oz.}) \operatorname{condensed}$ 

cream of mushroom soup



## Polish Meatballs with Sour Cream Sauce

## Ingredients:

1 1/2 cups soft bread crumbs

1/2 c. evaporated milk

1/2 lb. ground pork

1/2 lb. ground veal

1/2 lb. ground beef 2 large eggs, lightly beaten

1 tbsp. grated onion

1 tbsp. minced fresh parsley

1 1/2 tsp. kosher salt

1/4 tsp. paprika

1/4 tsp. garlic powder

1/4 tsp. pepper

2 tbsp. butter

-- Preheat oven to 325°. In a small bowl, combine bread crumbs and milk. Let soak for 5 min. In a separate bowl, combine pork, veal, beef, eggs, onion, parsley, salt, paprika, garlic powder and pepper. Add soaked bread crumbs, mix lightly but thoroughly. With wet hands, shape meat mixture into 1 1/2 in. balls. In a large skillet, heat butter over medium heat. Brown meatballs in batches. Place meatballs on a greased rack in a baking sheet. Bake until cooked through, 30-35 minutes. In a small bowl, dissolve Bouillon in boiling water. In a large saucepan, combine soup, Bouillon mix and soy sauce until heated. Remove from heat and stir in sour cream, serve with meatballs. If desired serve meatballs and sauce over mashed potatoes, pasta or rice, and top with additional parsley.

ÎF 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.



