

# Classified Advertising

## Classified Ad Rates

**\$8 for first run, over 20 words add 25 cents for each additional word. Half price of original price for additional weeks.**

**Card of Thanks and In Memory: \$10 for 50 words, 10 cents for each additional word.**

**Obituaries: \$50 for full obituary, with or without photo; Death Notice, free.**

## STATEWIDES

### HELP WANTED

Director of Student Life – ND School for the Deaf/Resource Center – Devils Lake. Performing and/or directing duties associated with the Residential Programming for deaf, hard of hearing, and deafblind students. Must have experience performing more complex case management, program development, crisis intervention, and counseling. This position requires managing the work of others. Full-time 11-month position with paid health insurance full-time state benefits. \$5,299-\$6,182 per month. For more information, visit [www.omb.nd.gov](http://www.omb.nd.gov) or call (701) 665-4400. Closes 3/2/26.

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.

### SERVICES

**NEED NEW WINDOWS?** Drafty rooms? Chipped or damaged frames? Need outside noise reduction? New, energy efficient windows may be the answer! Call for a consultation & FREE quote today. 1-877-200-2734

**ELECTRICAL SERVICES:** Reliable & experienced. Competitive rates. From simple household problems to installing a brand new electrical system, we can take care of it all! Call now and have the zip code of the service location when you call! 1-877-403-0282

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

### 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 evaluation.

**MISCELLANEOUS FOR SALE**  
CASH 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

LOOKING FOR THE most complete listing of ND Media? ND Media Guide. Call 701-223-6397, ND Newspaper Association.

### AUTOS WANTED

Donate your vehicle to help find missing children and prevent abduction. Fast free pickup, running or not, 24 hr 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 \$99.00! 100% guaranteed. CALL NOW! 1-833-641-3417

### MISCELLANEOUS

**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. 1-833-641-7066

**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 & 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 available!

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.

## Legals

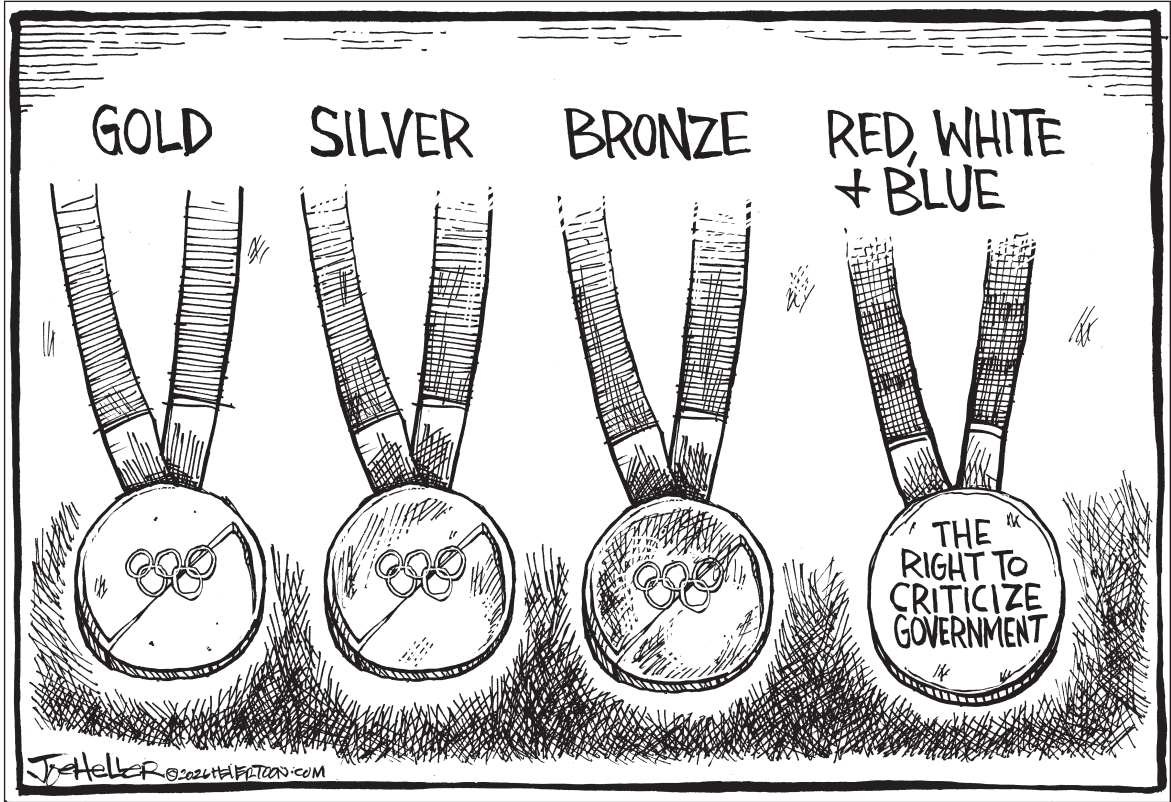
### Ambulance Annual Meeting

McClusky Rural Ambulance District Annual Meeting  
February 23rd @ 7pm  
311 Main Street

(Feb. 19, 2026)

Get your ad in the paper with us today!

Write a letter to the editor and send it to the  
**McClusky Gazette**  
[gazette@westriv.com](mailto:gazette@westriv.com)



## Prairie Fare

By Julie Garden-Robinson, Food & Nutrition Specialist, NDSU Extension

### Stand by your pan — Avoiding kitchen fires

Unattended cooking equipment is linked to one in every four home cooking fires.

“I need to check something in the kitchen,” a colleague said. She was working from home.

“I hear the smoke alarm,” she added quickly before turning off her Zoom camera and microphone.

She sounded remarkably calm. I would have bolted from the room. And I probably would have forgotten to mute my microphone.

Several minutes later, she returned online. Her young children had started a fire in the kitchen. Apparently, they attempted to “toast” a coffee filter.

“I put the fire out, but my countertop is damaged,” she said. I’m guessing she also moved her kids out of the kitchen.

Fortunately, no one was injured. Fires can start remarkably fast and may damage property or even cause loss of life.

I can relate. I once put garlic toast under the broiler and ran to the basement to grab something. A couple of minutes later, I returned to find inedible charcoal. I narrowly avoided setting off the smoke alarm.

I knew better than that. My kids learned from my bad example and still remember the smoking garlic bread to this day.

Cooking is a leading cause of home fires. Most of us have heard stories of homes going up in flames after someone left a pan on the burner and fell asleep on the couch. That’s why the U.S. Fire Administration urges us to “stand by

your pan.” In other words, stay in the kitchen when cooking, especially when using the stovetop.

Let’s try a quick quiz based on a two-year period reported by fire departments in 2019:

*How many fires in residential buildings were reported in the U.S.?*

- a) 97,700
- b) 147,400
- c) 187,500

*How many injuries occurred in these residential fires?*

- a) 1,340
- b) 3,325
- c) 5,210

*What was the total property loss?*

- a) \$444 million
- b) \$755 million
- c) \$982 million

The answers are c) 187,500 cooking fires, b) 3,325 injuries and a) \$444 million in property losses. In fact, cooking accounted for 51% of all building fires in the U.S. during the 2017-2019 period for which statistics are available.

So, what’s a savvy cook to do? Use common sense and stay alert. Ranges are involved in more than half of kitchen fires, and unattended equipment is linked to one in four home cooking fires.

#### Fire-Smart Kitchen Tips

Stay in or very near the kitchen while cooking. Check food often.

Turn off the burner if you leave the kitchen.

Avoid frying on high heat. If oil begins to smoke, cover and remove from the burner.

Turn pot handles toward the back of the stove.

Keep a lid or baking sheet

nearby to smother flames.

Keep flammable items — oven mitts, towels, wooden utensils and food packaging — away from the stovetop.

Make sure clothing, including long sleeves and aprons, stays clear of burners.

Supervise children in the kitchen at all times.

If you help care for an older adult living independently, review kitchen safety precautions together.

Test smoke alarms regularly. If someone has a hearing impairment, use alarms with strobe lights or other alert systems.

Keep a working fire extinguisher on hand and know how to use it.

Have an escape plan in case of fire.

This spreadable roasted garlic recipe avoids the broiler, but I still stay close to the kitchen. It’s delicious on whole-grain crackers or fresh bread. For more garlic recipes, visit [www.ag.ndsu.edu/fieldtofork](http://www.ag.ndsu.edu/fieldtofork).

#### Roasted Garlic Spread

7 medium heads garlic

2 tablespoons olive oil

Preheat oven to 400 F (200 C). Arrange garlic heads in muffin cups sprayed with nonstick cooking spray. Drizzle with olive oil. Bake for 40 minutes to 1 hour until garlic is soft and squeezable. Cool slightly and serve on crackers or bread. Refrigerate leftovers.

Makes 10 servings. Each serving provides 30 calories, 1 gram (g) carbohydrate, 3 g fat, 0 g fiber, and 0 milligrams sodium.

## ARCHERY from page 1

based on how close it lands to the center of the target.

The center ring earns the highest points, and scores decrease as arrows land farther out. This is called bullseye.

Another popular event is 3D archery, where archers shoot at life-sized foam animal targets placed at varying distances. In 3D archery, athletes must judge distance them-

selves, which adds an extra layer of strategy and skill.

Practices are held twice a week and focus on skill development and consistency. Students work on stance, aiming, and release, while also learning how to safely manage equipment and follow range commands.

Practices are structured but encouraging, allowing students to grow at their own

pace while supporting one another as a team.

For a small-town school, bringing the archery program to our students opens doors to experiences they may not otherwise have.

The excitement surrounding the program has been contagious, and students have shown tremendous dedication and pride in representing their school and community.