

## Snack brighter: Fresh, flavorful noshes and nibbles

When it comes to snacking, ease is often at the top of the wish list. Not far behind, however, are fresh flavors and real ingredients.

That's where NatureSweet shines by adding a little color to snack plates with its tomatoes, cucumbers and peppers. Fair Trade and B Corp-certified, the produce company is widely recognized for meeting the highest standards of social and environmental performance, supporting agricultural workers and making a positive impact.

That commitment and the belief that "the more you put into something, the more you get out" shows up in flavorful recipes like these Caprese skewers. Coated in a flavorful, fresh balsamic glaze, these light, colorful snacks make everything from after-school bites to weekend entertaining more fun.

Perfectly paired with fresh basil leaves and mozzarella, the star is Constellation tomatoes -- a blended, balanced mix of classic cherry tomatoes, sweet yellow tomatoes, mini-heirloom tomatoes and orange cherry tomatoes. Easy to enjoy as a standalone sweet-and-healthy snack or as a palate-pleasing ingredient in a variety of recipes, it's truly a tomato for every occasion.

Or if you prefer savory, hearty snacks, these bruschetta bagels are packed with flavor. Homemade bagels are topped with juicy Glorys cherry tomatoes -- perfect for grilling, sautéing, roasting, baking or simply snacking -- creamy goat cheese and a splash of balsamic to create a bite that feels indulgent but is packed with fresh ingredients.

Find more fresh recipe inspiration at NatureSweet.com.

### Caprese Skewers

*Courtesy The Produce Moms*  
Prep time: 15 minutes  
Yield: 12 skewers

- 2 tablespoons extra-virgin olive oil
- 1 teaspoon Italian seasoning
- 1/3 teaspoon cracked red pepper flakes
- 1/8 teaspoon garlic powder
- 1/8 teaspoon kosher salt
- 12 mozzarella balls, drained and patted dry
- 24 ounces NatureSweet Constellation tomatoes
- 24 small fresh basil leaves
- 1/4 cup balsamic glaze (optional)

In small bowl, whisk olive oil, Italian seasoning, cracked red pepper flakes, garlic powder and salt.

Add mozzarella balls. Gently toss to coat. For best flavor, marinate in fridge overnight.

To assemble skewers: Thread tomato, folded basil leaf, marinated mozzarella ball, another folded basil leaf and another tomato. Repeat to make 12 skewers.



Place on serving platter. If desired, drizzle balsamic glaze over skewers on serving platter.

### Bruschetta Bagels

Prep time: 1 hour, 20 minutes  
Yield: 8 bagels

#### Bagels:

- 1 packet dry yeast
- 1 tablespoon sugar
- 1-1/4 cups lukewarm water, divided
- 3-1/2 cups flour
- 1 teaspoon salt
- Sesame seeds

#### Bruschetta:

- 2 cups NatureSweet Glorys cherry tomatoes
  - 1/4 cup olive oil
  - 2 cloves garlic
  - 1/2 cup basil
- Topping:**
- 1 cup goat cheese
  - 1/4 cup balsamic vinegar
  - Salt, to taste
  - Pepper, to taste

To make bagels: In bowl, mix yeast, sugar and 1/2 cup lukewarm water; let rest 5 minutes.

In separate large bowl, place flour and add yeast mixture,

remaining lukewarm water and salt. Mix thoroughly with hands until homogenous mixture is obtained. Transfer to greased bowl, cover with plastic wrap and let rise 1 hour.

Once dough rises, place on flat surface and divide into eight equal parts. Form small dough balls and, using finger, make hole in center of each to form bagels. Place on baking sheet, cover with kitchen towel and let rise 15 minutes.

Preheat oven to 390 F.

In pot of hot water over medium heat, cook each bagel 5 seconds, making sure they do not stick to each other. Remove from water and drain thoroughly. Place on parchment paper-lined plate, sprinkle with sesame seeds and bake 25 minutes.

To make bruschetta: On cutting board, use knife to cut tomatoes in half. Transfer to bowl; add olive oil, garlic and basil then mix. Set aside.

To make topping and serve: Cut bagels in half, place on cutting board and use knife to spread goat cheese on each bagel half. Add bruschetta and drops of balsamic vinegar then sprinkle with salt and pepper, to taste.

--Feature Impact

## Time-saving snacks for busy families

When every afternoon feels like a race to the dinner table and weekends are a blur of activities, there's only one way to keep loved ones from getting "hangry": easy, delicious appetizers and snacks. Keeping a few must-have ingredients in the pantry can help you avoid those dreaded moments between meals when stomachs are growling and a meal feels so close, yet so far away.

If you're craving a quick, savory bite, look no further than these cheesy Mexican rice bites. They're prepared in just 20 minutes, but don't be surprised if you find yourself making a second batch afterward. Featuring a touch of heat from Minute jalapeño rice cups that are conveniently pre-portioned and ready in one minute, you can enjoy minimal cleanup while staving off hunger.

Classic porcupine meatballs offer another versatile solution as a make-ahead snack before busy weekends. For first-timers, here's a secret: meatballs aren't as tricky to make as they might look. Just mix the ingredients, form meatballs by hand and cook in a pot until ready to enjoy, or refrigerate then reheat once you're home from Saturday's soccer games.

Since these are "porcupine" meatballs, that means they're made with Minute instant white rice rather than traditional breadcrumbs. Known for its light fluffiness and easy prep, it's ready in just 5 minutes. With this dish, however, it's simply added to the meatballs straight from the box.

Visit MinuteRice.com to find more convenient snack ideas that save time and trouble in the kitchen.

### Cheesy Mexican Rice Bites

Prep time: 5 minutes  
Cook time: 15 minutes  
Servings: 2

- 1 Minute jalapeño rice cup
- 1/4 cup diced onions
- 1/2 teaspoon cumin
- 1/2 cup Mexican cheese blend, shredded
- 1 egg, beaten
- 1/2 cup breadcrumbs
- Nonstick cooking spray
- Salsa (optional)
- Sour cream (optional)

Preheat air fryer to 375 F. Heat rice according to package directions.

In large mixing bowl, combine rice, diced onions, cumin and Mexican cheese blend. Mix well.

Add beaten egg to rice mixture and stir until fully combined.



Using hands, shape about 2 tablespoons rice mixture into ball. Repeat with remaining mixture.

Roll rice balls in breadcrumbs, ensuring they are fully coated.

Lightly coat air fryer basket with nonstick cooking spray to prevent sticking.

Place rice bites in single layer in air fryer basket, leaving space between each for even cooking. Work in batches, if necessary. Spray tops of each ball with nonstick cooking spray to help with browning.

Cook 15 minutes, or until golden brown and crisp, flipping halfway through for even browning.

Allow to cool slightly and serve with salsa or sour cream, if desired.

### Porcupine Meatballs

Prep time: 10 minutes  
Cook time: 20 minutes

Servings: 4-6

- 1 tablespoon butter
- 1 small onion, finely chopped
- 1 pound lean ground beef
- 1 cup Minute white rice, plus

additional for serving, cooked 1 egg, lightly beaten

1 packet (1-1/2 ounces) meat-loaf seasoning

1-1/4 cups water, divided 1 jar (24 ounces) pasta sauce Grated Parmesan cheese

In 3-quart saucepan over medium-high heat, melt butter. Add onions and cook, stirring, until starting to soften.

In large bowl, combine onions, beef, 1 cup uncooked rice, egg, seasoning and 1/4 cup water; mix gently by hand until well blended. Shape mixture into medium-sized meatballs.

Pour pasta sauce and remaining water into same 3-quart saucepan. Stir and bring to boil. Add meatballs and return to boil.

Reduce heat to low and cover. Simmer 15 minutes, or until meatballs are cooked through.

Serve meatballs and sauce over extra cooked rice and top with grated Parmesan cheese.

-- Feature Impact

### MINUTES OF REGULAR MEETING LAKOTA SCHOOL BOARD

March 11, 2026  
Chairman Sorlien called the regular school board meeting to order at 5:30 p.m. Board members Travis Schmidt, Trent Matejcek, Derrick Marquart and Kris Rainsberry were present.

A motion by Kris Rainsberry, seconded by Derrick Marquart, to approve the agenda as presented. The motion carried unanimously.

A motion by Kris Rainsberry, seconded by Trent Matejcek, to approve the February 11 regular meeting minutes as presented. The motion carried unanimously.

Audience -- Beau Snyder, Sam Preble.

A motion by Travis Schmidt, seconded by Derrick Marquart, to approve the financial reports as presented. The motion carried unanimously.

Mr. Snyder, high school principal, reported the current high school enrollment of 71 students, student progress reports, job fair, Read Across America Week, student extracurricular activities and upcoming events.

Mr. Preble, elementary principal, reported on current elementary enrollment of 122 students, American Heart Month, spelling bee, bingo for books, first responder appreciation event and staff meetings.

Dr. Kelly Peters, superintendent, reported on building updates/ADA elevator project, DPI site visit, ACT testing, meetings and spring extracurricular activities.

Curriculum Committee -- Reviewed more example curriculums and will have a final meeting to make a decision for board approval at the April board meeting.

Property Committee -- Did not meet.

Old and Unfinished Business -- A motion by Trent Matejcek, seconded by Kris Rainsberry, to approve a three-year community center lease from 2026-29 in the amount of \$20,000 each year. The motion carried unanimously.

A motion by Derrick Marquart, seconded by Travis Schmidt, to approve the three-year Lakota Daycare land lease as presented. The motion carried unanimously.

New Business -- A motion by Trent Matejcek, seconded by Travis Schmidt, to approve the 2026 lawn mowing bid from Sundeen Ag/Hauling Grass in the amount of \$11,760. The motion carried unanimously.

A motion by Travis Schmidt, seconded by Kris Rainsberry, to approve the consolidated superintendent evaluation as presented. The motion carried unanimously.

A motion by Trent Matejcek, seconded by Travis Schmidt, to approve the 2026-27 contract for Kaitlyn Amble, art teacher. The motion carried unanimously with Derrick Marquart abstaining.

### EXECUTIVE SESSION

A motion by Trent Matejcek, seconded by Kris Rainsberry, to enter in executive session at 6:14 p.m. with the topic of salary negotiations

pursuant to NDCC Section 44-04-19.1(9). Roll call vote: Schmidt--yes; Marquart--yes; Rainsberry--yes; Sorlien--yes; Matejcek--yes. Motion carried unanimously.

RECONVENE OPEN MEETING  
Reconvened into open session at 6:27 p.m.

A motion by Trent Matejcek, seconded by Derrick Marquart, to approve a 4% increase for ancillary (paraprofessionals/cooks/janitors), business manager, technology/maintenance, administration (including classroom, athletic director, counselor) for the 2026-27 school year. The motion carried unanimously.

A motion by Travis Schmidt, seconded by Kris Rainsberry, to approve a \$.50 cent raise per route for bus drivers for the 2026-27 school year. The motion carried unanimously.

A motion by Derrick Marquart, to approve \$25 per hour payment to elementary and high school principals for summer hours (off contract) needed to implement the Infinite Campus program that is replacing PowerSchool. The motion carried unanimously.

The next board meeting will be held on Wednesday, April 8, 2026 at 5:30 p.m. in the meeting room of the Lakota High School.

A motion by Kris Rainsberry, seconded by Trent Matejcek, to approve the March bills as presented. The motion carried unanimously.

ACT/PLAN ..... \$129.50  
Advanced Business  
Methods ..... 1,899.50  
Alken Glass Unlimited ... 485.00  
City of Lakota ..... 240.00  
Cole Papers ..... 438.68  
Connecting Point ..... 194.00  
Crisman & Son ..... 5,000.00  
DRN Read/Teach ..... 1,267.50  
EduTech Education  
Technology Service ... 20.00  
Farmers Union Oil Co. ... 5,122.19  
Global Safety Network ... 350.96  
Harlow's Bus Sales,  
Inc. .... 95.77  
Haugland Trucking ..... 6,373.04  
Heggerty ..... 652.96  
I-State Truck Center ..... 217.33  
Jostens, Inc. .... 70.07  
Lakota American ..... 269.02  
Lakota Municipal  
Utilities ..... 3,538.24  
Miller Repair ..... 6,770.64  
NAPA Auto Parts ..... 91.00  
ND Council of Edu.  
Leaders ..... 300.00  
Polar Communications .. 445.43  
Premium Waters, Inc. ... 159.57  
Solberg Motor Co. .... 1,484.48  
William Solberg ..... 75.00  
Cassandra Sundeen .... 155.33  
TreviPay-Walmart ..... 39.45  
Unum Life Insurance  
Co. of America ..... 54.78  
Total ..... \$35,939.44

A motion by Derrick Marquart, seconded by Travis Schmidt, to adjourn the meeting at 6:31 p.m. The motion carried unanimously. Chairman Sorlien adjourned the meeting.

Tessa Varnson  
Business Manager

Jason Sorlien  
Board President

### MINUTES OF REGULAR MEETING PETERSBURG CITY COUNCIL

April 6, 2026  
Petersburg City Council met April 6, 2026 at 7 p.m. at the community center. Members present were Amber Vickaryous, Susan Dahl, Kevin Sundre, James Schmidt and Brian Johnson; and Tricia Johnson. Assessor James Miles, Vicki Yoney and Janice Schmidt were present.

The city tax equalization meeting was called to order at 7 p.m.; meeting recessed at 7:15 p.m. to open the regular meeting, then resumed at 8:15 p.m. Council approved report and assessed values as presented by Assessor James Miles. The board of tax equalization for the city of Petersburg will meet again April 5, 2027 at 7 p.m. at the community center.

The city council meeting reopened; Vicki Yoney addressed concerns about abandoned vehicles and unkept yards.

Letters will be sent out on parcels not complying with Ordinance No. 12.0507.

Motion by Brian, second by Susan, to approve March 2, 2026 minutes and the current financial report, and bills to be paid. Motion carried.

Erwin Schmidt .....	\$429.43
Hamster Oil .....	48.41
Otter Tail Power .....	855.13
Tri-County Water .....	59.00
Tricia Johnson .....	507.92
Erwin Schmidt .....	332.46
Lakota American .....	102.60
Hamster Oil .....	122.76
Miller Repair .....	1452.92
Polar Communication ...	48.13
Nelson Co. Sheriff's Dept. ....	810.00
Otter Tail Power .....	51.94
Lakota Sanitation Service .....	6,650.00
Starion Bond Services ..	166,186.25

Motion by Kevin, second by James, to approve Petersburg Vets Run raffle (DPMS AR-15, Kel Tec 9mm rifle, Heritage Rancher .22 LR) and American Legion Post 247 raffle (12-ga. semi auto Escort shotgun, Henry Golden Boy .17 HMR) to be drawn June 13, 2026 at the Vets Run motorcycle ride ending at Town Pump II. Motion carried.

The council discussed:

- Maintenance duties delegated to members, mowing rate \$16/hour.
- Shipment status of the snowblade.
- James will contact Otter Tail for information on new light poles for Main Street.
- Landfill burning and crack sealing this spring.
- City will provide another roll-off for city spring cleanup; postcards will be sent out when dates for roll-off are decided.

Motion by James, second by Kevin, to approve the auditor salary increase to \$650/month. Motion carried.

Petersburg, ND will hold its city biennial election Tuesday, June 9, 2026 at the Nelson County Courthouse. Two city councilmen, four-year terms of Brian Johnson and Kevin Sundre, will expire. Filing for these two positions are incumbents Brian Johnson and Kevin Sundre. Two park district commissioner four-year terms expiring are Josh Dahl and Katie Peavy.

Next city council meeting will be May 4, 2026 at 7 p.m. at the community center.

City residents can renew their annual pet license at city council meetings.

The meeting adjourned at 8:45 p.m.

Tricia Johnson  
City Auditor

### NOTICE TO CREDITORS

Brent T. Boeddeker  
Attorney ID #08392  
OHNSTAD TWICHELL, P.C.  
444 Sheyenne St, Ste 102  
PO Box 458  
West Fargo, ND 58078-0458  
701-282-3249  
bboeddeker@ohnstadlaw.com  
Attorney for Personal Representatives

IN THE DISTRICT COURT OF NELSON COUNTY, STATE OF NORTH DAKOTA

In the Matter of the Estate of Norma M. Vasichek, Deceased.

Court File No. 32-2026-PR-0003  
NOTICE IS HEREBY GIVEN that the undersigned have been appointed Co-Personal Representatives 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 of this notice or said claims will be forever barred. Claims must either be presented to the attorney listed above, to Laurie Vasichek and/or James A. Vasichek as Co-Personal Representatives of the Estate at 5643 Oliver Avenue S., Minneapolis, MN 55419, and/or PO Box 51, Michigan, ND 58259, respectively, or filed with the Court.

Dated this 13th day of April, 2026.  
/s/ Laurie Vasichek  
Laurie Vasichek  
Co-Personal Representative of the Estate of Norma M. Vasichek, deceased  
5643 Oliver Avenue S.  
Minneapolis, MN 55419  
/s/ James A. Vasichek  
James A. Vasichek  
Co-Personal Representative of the Estate of Norma M. Vasichek, deceased  
PO Box 51  
Michigan, ND 58259

First publication on the 16th day of April, 2026.  
(Publish April 16, 23 & 30, 2026)

### NOTICE OF PETITION FOR NAME CHANGE

In District Court, Nelson County, North Dakota  
In the Matter of the Petition for Name Change of Kayla Marie Hjelmstad

1. **Please Take Notice** that a Petition will be filed with the above-entitled court requesting an Order changing the Petitioner's name of Kayla Marie Hjelmstad to Kayla Marie Anderson.

2. **Notice Is Further Given** that thirty days after publication, the Petitioner intends to file a Petition requesting entry of the Court's Order changing the Petitioner's name. Any objection to granting this name change must be given in writing to the address listed below within 30 days of the date of this publication. The written objection must also be filed with the Court. If no objections are given, the Court may respond to the Petition without further hearing.

Dated 4/11/2026.  
/s/ Kayla Hjelmstad  
Kayla Marie Hjelmstad  
218 4th St. W  
Lakota, ND 58344  
(Publish April 16, 2026)

Jesse D. Maier (ND Bar ID 07843)  
Kathryn E. Nekola (ND Bar ID 08340)  
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kathryn.nekola@swlattorneys.com  
ATTORNEYS FOR JOSEPH BROSSART AS SPECIAL ADMINISTRATOR OF THE ESTATE OF RONALD J. BROSSART, DECEASED

Case No.: 32-2025-PR-00002  
IN THE DISTRICT COURT OF NELSON COUNTY, STATE OF NORTH DAKOTA

In the Matter of the Estate of Ronald J. Brossart, Deceased.

NOTICE TO CREDITORS  
NOTICE IS HEREBY GIVEN that the undersigned has been appointed Special Administrator of the above Estate. All persons having claims against the Deceased are required to present their claims within three (3) months after the date of the first publication or mailing of this notice or the claims will be forever barred. Claims must either be presented to Joseph Brossart, Special Administrator of the Estate, c/o SW&L Attorneys, 4627 44th Ave. S, Ste. 108, Fargo, ND 58104, or filed with the Court.

/s/ Joseph Brossart  
Joseph Brossart  
Special Administrator  
(Publish April 9, 16 & 23, 2026)



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### ABBREVIATED NOTICE OF INTENT TO AMEND ADMINISTRATIVE RULES RELATING TO LICENSING OF ONSITE WASTEWATER SYSTEM INSTALLERS

TAKE NOTICE that the North Dakota Department of Environmental Quality ("Department") will hold a public hearing to address proposed amendments to North Dakota Administrative Code chapter 33.1-21-01 regarding rules for licensing of current and future onsite wastewater treatment system installers at the following time and location:

2nd Floor Conference Room  
North Dakota Department of Environmental Quality  
4201 Normandy St, Bismarck, ND 58503-1324  
May 14, 2026  
1:30 PM CDT

A copy of the proposed rule amendments may be requested by writing the North Dakota Department of Environmental Quality, Deputy Director, 4201 Normandy St, Bismarck, ND 58503-1324 or calling (701) 328-5210. Written comments on the proposed rule amendments may be submitted to the above mailing address and received by May 25, 2026.

If you plan to attend the public hearing and will need special facilities or assistance relating to a disability, please contact the Department at the above address or telephone number below at least five days prior to the public hearing. The NDDEQ will consider every request for reasonable accommodation to provide an accessible meeting facility or other accommodation for people with disabilities, language interpretation for people with limited English proficiency (LEP), and translations of written material necessary to access programs and information. Language assistance services are available free of charge to you. To request accommodations or language assistance, contact the NDDEQ Non-discrimination/EI Coordinator at (701) 328-5150 or deqEJ@nd.gov. TTY users may use Relay North Dakota at 711 or 1-800-366-6888.

There will be real time public streaming of the public hearing through a Microsoft Teams meeting. Information concerning listening access by telephone or through Microsoft Teams can be obtained by calling (701) 328-5210 or can be found on the Department's website at: <https://deq.nd.gov/PublicNotice.aspx>.

Dated this 2nd day of April, 2026.  
Karl Rockeman, P.E.  
Deputy Director  
Department of Environmental Quality