



Clear Lake (605)874-2191



would construct a larger, brick building to their standards, the State would staff the new school and establish a State School for the Blind at Gary. Ground was broken and construction began on July 28th, 1899. A 40' by 38' building, 2 stories high with a basement, steam heat, and water and sewer systems, was completed by the deadline of November 10th. The Grand opening of the South Dakota State School for the Blind was held March 1st, 1900. The campus housed and educated visually impaired students until the school was moved to Aberdeen in 1961. It was used as a senior living home through the seventies and then was vacant and fell into disrepair for forty years.

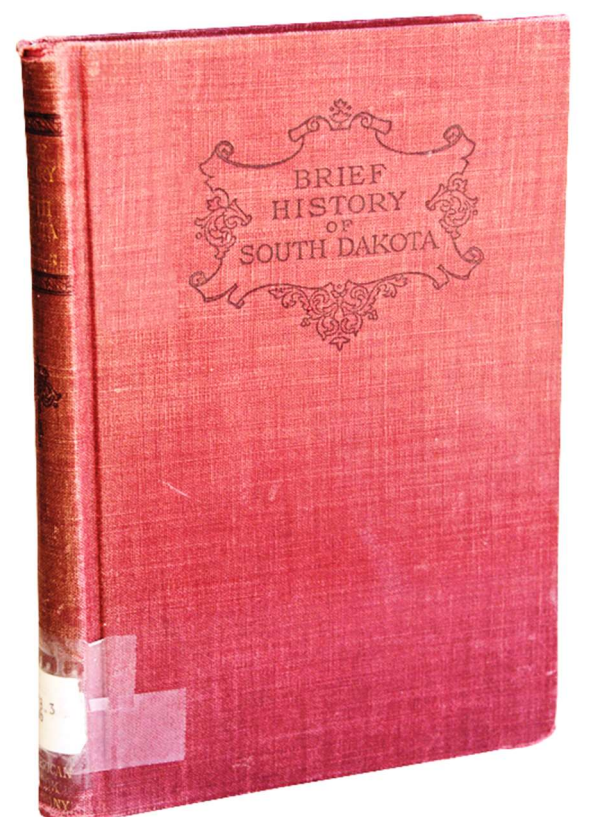
Another visionary discovered a jewel in the rough - Joe Kolbach purchased the campus in 2008 and restored the buildings in stages. First the two dormitories along with the gymnasium (now known as Woodbury Hall) and later, reconstructing the Administration Building and the Boiler. A beautiful campground was developed amongst the mature trees and restored Lake Elsie of the former Deuel County fairgrounds . All of this created the beautiful Buffalo Ridge Resort. How is it that we all see the things that surround us but only a few can envision what they can become?

Back to Doane Robinson - later Doane moved on to Yankton where he published The Gazette and on to Sioux Falls and then to Aberdeen and the Brown County Review . For years, he produced a magazine, the Monthly South Dakotan (think South Dakota Magazine) which carried writings about our state, many about the history of South Dakota and the Dakota Sioux Indians. He garnered a faithful readership but advertising revenues often fell short. In 1901, Robinson was chosen the Secretary of the new South Dakota State Historical Society. As the Secretary of the State Historical Society, Doane, published the South Dakota Historical Collections - full of stories about things totally South Dakotan, at state government expense. He gathered his stories from the source- talking to native Americans, soldiers, homesteaders, and many others with personal experiences of early South Dakota.

The family moved to Pierre for Doane's new position. Sadly, Jenny passed away in 1902 and Doane never remarried. He wrote 1905's Brief History of South Dakota, commonly called the Little Red History Book, the standard which schools used to teach South Dakota history. When the La Verendrye plate was discovered by children in 1913, Robinson was consulted. The lead plate refers to a French exploration from Canada through South Dakota and is dated March 30, 1743. Robinson obtained the plate for the state of South Dakota and it is held at the Cultural Heritage Center in Pierre.

He pushed for the building of the Soldiers and Sailors Memorial following World War I. It took ten years to raise funds and complete. It also housed the state's historical museum for many years.

With his background of farming, Doane's writings celebrated the merits of rural life. But he felt that South Dakota needed more than agriculture to prosper and was always looking for ways to diversify the economy of the state.



Continued on page 5

Fairchild Farmgirl

So we go from 90 degrees to 46 as the low in the same month? I call not fair to that one. I truly am going to miss summer, and I always am so regretful of not spending enough time outside. How about you? Think of what your favorite summer past time is...one of mine is grabbing a cup of coffee in the morning and sitting outside with it. Oh and then, at the end of the day listening to all the bugs and birds once the sun is going down. I could do with less mosquitos, but it's all good.

The daily news around our campfire is that the school I sub for already found a teacher for Art. I'm so happy for them, but secretly sad. You know me and Art class...I love it. But I'm doing a lot of subbing right away, so that's great. I love the staff I work with and the kids...I love the kids! The last two days I subbed for middle school English. My first four hours were 2 classes of 8th grade and 2 classes of 6th grade. As I went into my prep hour, I thought, 'wow! This teacher has it so great, these kiddos are fab!'

Then came the 7th graders and all good thoughts of the day were squashed like a banana in the bottom of a backpack. That first day, they came into the classroom causing a ruckus. Both seventh grade classes. No one could sit down, so much talking, homework wasn't finished, maybe half brought their English textbooks (I'm serious). I also got asked "Can I go to the bathroom" or to "go out and fill their water bottle" no less then 10 times. I was astonished. I literally had less than 15 teaching minutes. And I love that group of kids! Before they had filed in, I thought, 'yes! My favorites are here!'

Well you better believe that the next day was a whole different story. I met everyone at the door and declared, "if you haven't been to the bathroom, have a full water bottle, have your textbook, work book or earbuds, go get them, because no one is going anywhere. You don't have your stuff? You've got a zero." They all looked at me wide eyed and off they went and were back in a jif.

As soon as everyone was in, I quieted them down right away, which was hard. Then I said, "despite yesterday, I'm giving you a choice. Your teacher said I can assign another assignment if you're too rowdy, but today you're going to be great, so if we get our daily work done, and study our vocab I'm going to give you the last twenty minutes to work on other homework, play a school appropriate game quietly on your computer, draw or read." Hands shot up just waiting to tell me about what so and so did in the previous class and wanting to know where our farm was, (yes total random stuff constantly) only to have some say, "I know where she lives, my dad brings hay there." My eyes were about rolling out of my head just then and I said, "but if ONE person talks, you'll take that 20 minutes to write 4 paragraphs on why English is an important class. And all it's going to take is one of you to make everybody write. Everyone looked at the talkers and shushed them. It was the best twenty minutes in each class. And guess what? They got almost all of their homework done from other classes and the English homework! After each class I said, "look at you guys! You should be proud of yourselves." One kid piped up and said, "Yeah, just don't tell my dad that this is how you got us to get work done. I'll have to start doing more at home." I giggled. I had that same kid in the final hour of the day for study hall and he asked if I was teaching the next day and I said no.

"Well you should tell the teacher to take another day off. It's pretty fun having you here." Awe...until next time,

Fairchild "See, I actually am a nice teacher!" Farmgirl

"My Kitchen, My Rules!"

It's that time of year when every morning is a different season. The garden produce is crowding our kitchens and it's time to put some food up for the coming months. In most kitchens, the pressure canners and water-bath canners are being used to preserve this bounty. But where did this idea of storing food in jars come from?

In 1795, Napoleon offered a cash prize to anyone who could develop a way to preserve food for his armies. A French chef named Nicolas Appart became the first person to preserve food in glass jars using heat to destroy harmful organisms. A British merchant patented a similar method using tin cans in 1810. The Industrial Revolution with the innovations in machinery and technology allowed for mass production of canned goods and all the needed supplies with which to can at home. John Landis Mason invented the mason jar with a screw on, air-tight lid in 1858. It remains an essential tool in most kitchens, especially during times of food shortages like the Covid pandemic.

The benefits of canning foods were great - less waste and higher quality of product, more economical as foods were obtained in-season. But there were also health concerns in the early days. Many people experienced botulism poisoning from improperly canned foods. Botulism is a serious food-borne illness caused by *Clostridium botulinum* bacteria. It can lead to paralysis, breathing difficulty and death. It thrives in an oxygen free environment and has no odor. To prevent botulism, non-acid foods such as vegetables and meats must be processed in a pressure canner which reaches temperatures high enough to kill the botulism spores. Acidic foods such as pickled vegetables and fruits can be safely processed by submerging the sealed jars in boiling water for the recommended length of time. By the turn of the century (1900) guidelines were put in place to enhance the safety of canned goods. USDA issued Farmers' Bulletins on subjects ranging from Canning vegetables in the home, 1909; Home canning of fruits and vegetables, 1917; Home canning of fruits, vegetable, and meats, 1936. These USDA guidelines continue to be revised today. National Presto Industries responded in 1917 to fill the demand for home pressure canners after the USDA determined that pressure canning was the only safe method for canning non-acid foods.

I tend to be a 'by the book' canner. I follow the USDA recommendations as well as those from the National Center for Home Food Preservation. But now there is a new player in the canning game. The internet has brought out a new group referred to as 'Rebel canners'. They share recipes and methods that often break a canning rule or two. Many learned to can from their grandmothers who learned from previous generations when everything was water-bath canned. Rebel canners share methods of canning using the oven or dishwasher or insta-pot to heat foods up to kill bacteria and seal the jars. The open-kettle method is used where the product is brought to a boil, jars are filled and lidded, then inverted to cool and seal. They may also advocate re-using lids or reusing jars from store-bought food products. "My kitchen, my rules" is their motto. The food items that Rebels can are also not the standard canning fare. They can recipes containing dairy, flour, dried beans, pasta - you name it. But why is it not recommended to home can these products if commercial canned foods contain these same ingredients? Today's tomatoes have been bred to be less acidic so we must add lemon juice when water-bath canning them. But why is it required to also add lemon juice when we pressure can tomatoes? This doesn't make sense. Pumpkin cubes can be pressure canned but not pureed pumpkin, yet, commercially canned pumpkin is pureed. Often the questionable recipes are not necessarily unsafe, they just have not been tested to be safe. It's your kitchen, you decide.

Canning...

I guess I am a little bit of a rebel. I can my Mom's tomato soup recipe that has both flour and butter in it. By the way, Campbell's tomato soup also contains flour. Happy canning and enjoy the fall season!

- Patti Haas



A Man with Great Ideas continued

After the railroads crossed the Missouri River, he now had access to the Black Hills and all the history and beauty of West River. He felt the Black Hills were beautiful but not enough to inspire people to travel there. Now known as the father of Mount Rushmore, Robinson envisioned a carving on the Needles spires; a carving of western figures and native Americans. Soon the renowned sculptor, Gutzon Borglum, was involved in the project. But Borglum didn't want to carve the Needles, instead selecting Mount Rushmore and choosing to carve the presidents rather than figures from the American West. What Robinson had envisioned as a South Dakota project had now become a national shrine along with financial backing from the federal government.

Doane Robinson retired from the State Historical Society in 1926 and lived to see Mount Rushmore's completion in 1941. He died in 1946 at the age of 90.

A Look Back...

100 years ago, September 1925

School starts September 7th
 Serious accident on gravel when gravel truck goes into ditch
 Mrs. Josephine Leaf opens cafe
 LA Humbert in a car accident
 Marriages: Rosial Gage & Delbert Anderson
 Gladys Thomas & Earl L, Lohr

75 years ago, September 1950

Gary golfers to hold tourney
 Piano pupils to give recital
 Fred Weise sells lumber yard to Great Plains Lumber Supply Company
 Birth: Boy to Mr. & Mrs. Roy Norton
 Deaths: FW Banwarth – Mrs. Russell Arms
 Auctions: Ding Hinsvark – Nels Engeseth – Wm Battles

50 years ago, September 1975

Mrs. Elizabeth Lewis new school librarian and English teacher
 Gary Interstate 98 years-old September 6th
 Kitchen band entertains veterans
 Births: Boy to Mr. & Mrs. Randall Pederson
 Auctions: Karl Oswald Estate – George Frederichs

25 years ago, September 2000

John Harris new owner of Johnny's One Stop gas station
 Pvt Jonathon Kloos receives Letter of Commendation
 Grete Schanning new junior member of American Angus Association
 Death : Wendall Hartwig



Barbara "Barb"
Ellen Miller



July 26, 1947 -
August 24, 2025

Barb Miller, age 78, of Gary, SD, passed away on Sunday, August 24, 2025 at the Avera McKennan Hospital in Sioux Falls, SD. Funeral service was held at 10:30am on Friday, August 29th at the Gary Methodist Church in Gary, SD. Visitation was from 5 to 7pm on Thursday, August 28th at the Gary Methodist Church. Visitation resumed one hour prior to the service at the church. Houseman Funeral Home, Birk Chapel of Canby, MN was entrusted with handling the arrangements.

Barbara Ellen Miller was born July 26th, 1947, in Watertown, South Dakota, to Robert and Irene (Pearson) McQuarie. She graduated from Clear Lake high school in 1965. She then attended the Stewart School of Hairstyling in Sioux Falls, SD. She was united in marriage to Michael Miller in 1969 in Clear Lake. They moved to Clovis, NM AFB

for Mike's station. During his deployment, she lived back in Clear Lake. While there she worked as a beautician for Lela TeKrony. They then moved to Myrtle Beach, SC AFB for Mike's next station. Their son Allan was born there, and she stayed home with him. After Mike's service ended, they moved to Watertown SD, where their daughter Jennifer was born. Barb worked there at Spies Supervalu as a clerk. In 1975, they moved to their current house in Gary SD where she opened Barb's Beauty Shop. Their son Scott was born there. Barb held many other jobs in Gary including working at the Alibi, at Bill Prindle's office, managing the 109 Club and cleaning the Legion Hall. She was on the Gary HS School Board and was the Sunday School superintendent and teacher at Gary UMC. Barb felt she had about 13 jobs all at once!

Barb loved life and touched many people whether it was in her beauty shop, making goodies at Christmas, having garage sales and cooking meals for her family. If you left her house hungry, it was your own fault! She loved her grand kids and always had activities planned, including tea parties, even for the boys. Barb enjoyed crocheting, going camping, fishing, reading, Christmas, watching Hallmark movies, a good bargain and spending time with family. Mike and Barb loved to travel together, and they visited many wonderful places.

Grateful for having shared Barb's life is her husband of 56 years, Mike Miller, Gary, SD; her children: Allan (Jessica) Miller, Chesterfield, MO and Jennifer (Joshua) Brunz, Kasota, MN; her grandchildren: Harper Miller, Elliott Miller, Isaac Miller, Daniel (Sarah) Miller, Sarah Brunz and one great-grandchild, Scott Miller; her siblings: Marcia Schultz, Craig (Vicki) McQuarie and Jan (Gary) Quail and numerous nieces, nephews, cousins and friends.

She is preceded in death by her parents; one sister, Joan Berg and her son, Scott Miller.

Amanda "Mandy"
Kack



October 11, 1983 - September 6, 2025

Amanda "Mandy" Kack, age 41, of rural Canby, MN passed away surrounded by her family and friends on hospice care at her home on Saturday, September 6, 2025. Funeral service will be held at 2:00 p.m. on Saturday, September 13th at Our Saviour's Lutheran Church in Canby, MN. Visitation will be held from 4 to 7p.m. on Friday, September 12th at Our Saviour's Lutheran Church in Canby, MN with a prayer service and time of sharing at 7pm. Visitation will resume one hour prior to the service at the church. Houseman Funeral Home, Birk Chapel of Canby, MN has been entrusted with the arrangements. In lieu of flowers (she's allergic) please bring a cool small rock.

Amanda (Mandy) Kack was born October 11, 1983, to DeLon and Ann (DeWit) Clarksean. She grew up between Idaho, Minnesota, and South Dakota including a memorable year as a traveling Missionary with her family. It was in those years that Mandy's foundation was built: her parents' unconditional love, her ability to find even the smallest things to be thankful for, and most importantly, her faith: the faith that would never fail her, which she always returned to for strength. Having learned this thankfulness early on, she knew that being grateful for what you had meant you had enough. This was a crucial building block for what was to come.

She graduated from Sisseton High School in South Dakota in 2002, then went on to be a nanny in Fargo, North Dakota. After some time, she decided to move to Canby, Minnesota, to be nearer to her family, working a variety of jobs along the way. It was here that she met Mike.

Mandy married Michael Kack January 7, 2012, after a brief courtship. Mandy knew from day one this was the man she would stand by for life beyond a shadow of a doubt. Aiden Michael joined the duo on September 1, 2012. The brightest light in Mandy's life. The proudest mom and most dedicated wife, Mandy happily adopted Mike's daughter, Mariah, on August 14, 2018, becoming her "for really mom," giving her a home for life.

Together, Mike and Mandy worked diligently to provide an open and active life for their kids on the family farm. Adding whatever random animal Mike would come across for them to watch over. Mandy loved to walk around the farm, finding pleasure in every aspect of what they had created together. From the fruit trees to the chicken and kittens, Mandy adored it all. She loved to have the time to mow the huge yard and snuggle the kittens, even though she was highly allergic to both. She fearlessly watched the kids learn to ride 4-wheelers and would giggle at their excitement for it. The life Mandy had around her was beautiful to her. It was the addition of their lake home that filled a hole she didn't know she had. Sitting on the beach and sifting for rocks was a pleasure only a few would understand. This was her happy place--the kids swimming and exploring all lake life activities, while she found the next "cool rock." It was all she needed to melt away her worries.

In addition to Mandy's many wonderful attributes, her love language was gift giving. She loved to spoil her family at Christmas and birthdays. Especially her 20 nieces and nephews, whom she fought so tirelessly to live for. Undoubtedly, Mandy loved fiercely and unconditionally, being a protector of her friends and family.

In October of 2022, Mandy's whole world changed by the devastating diagnosis of advanced cancer. Determined her life would not be time stamped by some "dumb disease," she found the best doctors, researchers, and staff at Avera in Sioux Falls. Together, they challenged this disease to squeeze out every drop of life Mandy was meant to live. As promised, they did just that and more. Having her childhood best friend, Christin, as the first person she saw every time she entered the building, was an enormous comfort to Mandy. Christin's beautiful smile and hug filled Mandy, allowing her the strength to go up to the third floor. It was here that every staff member she met was on point with their job every time, without fail. There are not enough words to express what level of care and skill the nursing staff freely gave to Mandy for three years. Tagging along to almost every appointment was Mandy's soul sister of more than 30 years, Kris. She was there to collect facts and turn any dark mood light, they laughed their way through the darkest of times. On the way to appointments, they would list things they were thankful for that week, find dark humor to muscle through, and appreciate the extra time together they were given. It made the trips something they looked forward to, not to be dreaded or feared. In the last attempt to eradicate this disease, her son Aiden boldly walked with his mom to these appointments to keep her encouraged and brave. Truly the gift she needed for a

hard push to win. Her brave and generous way of living and loving is a testament to us all: "All You Need Is Love."

Proud to have shared her life is her husband, Michael Kack; her son, Aiden, her daughter, Mariah, her step children: Bella, Aubrie and Dominik; her parents, DeLon and Ann Clarksean; her grandparents, Norma and Gene DeWit, her siblings, Aaron Clarksean, Becky (Ryan) Amundson, and Jordan (Kellen) Clarksean, her soul sister, Kris Sattler; her parents-in-law, Glen Kack, Cheryl Kack, sister-in-law, Amanda (Kyle Stokke) Gregory, brother-in-law, Andrew (Marissa) Kack, brother-in-law, Ethan (McKenzie) Kack; four step grandkids; best friends: Christin Espinosa, Anette McClain, Shelly Spilde and so many more too numerous to name. Plus all the "kids" Mandy claimed as her own. You know who you are.

She is preceded in death by her grandparents: Lilly Ann and Fred Clarksean; her grandparents-in-law: Alice and Laverne Kack and Cletus and Frances Hoffman, uncles-in-law Ronald and Robert Kack, aunt-in-law, Lois Fales and her cousin, Sarah Ann.

On behalf of Mandy and her family, we would like to extend thanks to each and every one of you for, time spent, food brought, assistance given and love shared for and with us during these hard days and today. We honestly cannot THANK YOU enough for this outpouring of love. Be blessed... always. Mandy Kack and her Family.

Michael Peterson

April 11, 1952 – August 25, 2025



Michael LeRoy Peterson was born April 11, 1952, to LeRoy Elmer and Helen Loretta (Tschacher) Peterson on a kitchen table, during a snowstorm, in a cozy little house on a farm outside Gary, South Dakota. He had an idyllic childhood; both on the farm, having many wonderful adventures with his sister Linda, and later in town when they moved across from the new school, coincidentally not far from his cherished grandparents, Joe and Katherine Tschacher's barn and home. In the meantime, four more siblings joined the family. The baby being his brother Jon making the boys vs. girls evenly matched.

He attended and graduated from Gary High School excelling as a basketball player and an all-star "bare foot kicker" football player. After high school he went to work west river— at first building bridges, which his little brother Jerry fondly recalls the wild adventures they had when he visited him near Chamberlain; and later on to the Black Hills to work as a logger in the National Forest. He grew his hair long and his baby sister, Julie, always said that Mike was her favorite hippie. He met and married Terry Moore and while living and working in Hill City, he also played on the Ice Man baseball team. He made many great, lifelong friends in the Black Hills and also developed his love of rockhounding.

He and Terry and their two oldest daughters moved into a renovated train depot outside of Gary and they went on to have three more bouncing bundles of joy. He bought his house in Tyler on auction, which was old and had survived the tornado that had wiped out more than half the town, more than half a century earlier— and worked hard to fix it up and move his family in. Sometime later, Terry moved to Marshall and eventually the girls went to live with her and got to visit their dad every other weekend, most of summer breaks, and holidays.

He went out of his way to attend all of their concerts and would even come visit the school with their pet parrot or bring some of his rocks. On Sundays, he would take his girls to Gary to have a roast dinner with Grandma Helen after attending church in Tyler. If they went on Saturday instead, they might have stopped at P.K. Egans for pizza, coat button fries, and a pitcher of Cherry Coke, Mason's Station for some ice cream cones, or the Marble Store for some games of pool... And then on to Grandma's house! Stopping by great-grandma Kate's when she and her beautiful barn were still around.

He was a wonderful father and took his girls on expeditions to the Black Hills at least once a summer. They were 'working' vacations where half the time was spent helping dad find rocks—round rocks in fields near Eagle Butte for him to bust with a hammer to see if there was a geode or even an ammonite or scaphite inside; going to their namesake hills, teepee canyon or Pringle to find agates; or stopping by a newly dug up road construction site and finding watermelon tourmaline. One year a daughter found a special ammonite and "sold it" to the Black Hills Institute of Geological Research for t-shirts and troll dolls that declared "Save Sue" (the T-Rex of controversy). Then they all made a hike up what was then Harney Peak, met a few llamas on the trail, and took pictures at the top in their new t-shirts.

The rest of vacation time was spent doing what his daughters consider magical things like swimming at places like Evans Plunge, Sheridan Lake, the Missouri River, or Little Falls Canyon where they could dive off the cliffs, ride the waterfall, and pick up garnets with their toes. There was riding turtles at Reptile Gardens; levitating at Cosmos; driving the Pigtail Bridges and switchback roads in Custer State Park; volksmarching to the face of Crazy Horse (do NOT throw rocks); visiting places like Storybook Island, Dinosaur Park, and Skyline Drive while staying with Dan "the Man" Mckaskel in Rapid City; hanging around Keystone with Karen and her kids at the Rock Shop; or staying outside of Hill City with his best logging friend Ken.

The best times were visiting Halley's 1880 Store run by his friend Bob, where there was always a few quick phone calls—"Mike's here"—and not too much later a pick-up game of a long-running Pinochle match. Mike developed his love for Pinochle at his parents' table and always loved to play on the holidays with his relatives. Halley's has changed a lot; it's a restaurant and bar now run by Bob's kids. When Dad took his last trip to the Black Hills with some of his family last year, it still had the same loving charm and a buffalo shot by Bill Cody himself. He was pleased that he got to visit with Bob yet said he was unable to see other friends, many whom have left this earth some time ago.

Life back in Tyler was wonderful too. Mike always got a family pool pass and would get tire tractor inner tubes to bring to Splash Night. Those inner tubes were also a trampoline and a rolling device in his backyard that was often filled with neighborhood kids. There were cribbage tournaments, arts and crafts, lawn games, and always music. He had a smaller garden then. Now, Mike's garden fills up most of the backyard and back, backyard. He grew plants of every kind—veggies, fruits, flowers—and they flourished with all the hard work and love he poured into them through the years; just like he has done with his daughters.

Mike was at various times working on the railroad, assistant professing at SMSU, milking cows or being a handyman fixing and painting houses, building decks, and even doing custom stone masonry, showcasing those skills on his sister Trudy's house. He was a historian, a guitarist, a poet, a painter, a potter, a Jeopardy whiz, an avid collector of all things 'neat', a weather and sky watcher, and a prayer warrior. He had a great love for the Lord. His favorite verses being "You have not, because you ask not" and "Ask and it will be given to you." Mike had a faith that would move mountains!

He always had a story to tell or an adventure to share. He was a wonderful teacher and a good shepherd who passed down his love of music, nature, people, and God to all of his heirs.

He was an extraordinary man and led an extraordinary life! He was a very proud grandfather and loved to show up and support his grandkids. He loved meeting and spending time with, or just seeing pictures of, all his great-grandkids and there are too many beautiful, beloved memories to share here. He will be forever cherished.

He will be greatly missed by his daughters Jessica LaNae (Brandon) Merrill, Jennifer Marie Olson (Mark Oberg), Melissa Katherine (Alan) Rode, Angeleah Joy Peterson, Yolanda Rachelle (Dustin) Drietz; his grandchildren Patience (Noah), Tiana (Mike), Trinity, Tim, Isabelle (Keagan), Constance, Andre, Allyson (Chase), Charlie, Freya, Tessa (Devin), Allyssa, Michael, Camden, Sawyer, Piper, Taleigha, Dakota, Joslynn, Jenaya, Breanna, Aliyah, Ashlynn, Kaylee, and Kloe; great-grandchildren Madden, Jayden, Parker, Lincoln, Clementine, Evelyn, Leo, Kylon, with another great on the way; siblings Linda Weir, Jerry (Georgia) Peterson, Trudy (Kevin) Huber, Julie Collins, and Jon (Michelle) Peterson; and many other family and friends.

He was preceded in death by his parents; grandparents; brothers-in-law Jack Weir, Jim Sieve, and Ardell Collins; many beloved aunts and uncles; and a stillborn son he named Joshua. Hallelujah! Jubilee!

American Legion
Peden-Cole Post #109
Gary, SD

ANNUAL
POULTRY PARTY

Saturday, October 18, 2025
7:00 PM

Legion Dance Hall
Dance Hall bar opens at 6:00 PM*

*get your boards and seats then head over to
the 109 Club for food or socialize at the Hall

Fun for All Ages

15 rounds for \$15
Turkey or Ham prizes

BINGO

\$5 a chance
Turkey or Ham prizes

WHEEL

Prizes:
Cash Prizes &
A BIG Turkey

RAFFLES

\$5 per board for
50/50 payout
Blackout Bingo to end
the night

#109 Supper Club will be open at 5:30
COME JOIN THE FUN!!

WIN
Hams!
& Turkeys

See you
there!!

Veterans serving Veterans.

JR Auxiliary
Penny Pitch!

Concessions!

TWO
WHEELS

DOUG SIK

ONE
MISSION



5k/Benefit

Saturday, September 13, 2025

Registration 8:30 a.m. - Start time 9:30 a.m.
The Gary Bar, Main Street, Gary, SD

Pre-registration \$30 by August 23, 2025
(guarantees t-shirt)

Registration after August 23 \$30 (no shirt)

Kids 5-10 yrs: \$15 (shirt included)

Kids 4-under free (no shirt)

SILENT AUCTION 8AM-NOON • MEAL@10:30AM

DRAW PARTNER BEAN BAG TOURNEY (registration: 11:15am)

Proceeds will benefit Doug Sik, who was diagnosed
with lymphoma and kidney cancer in May. He's been
undergoing aggressive treatments, including radiation
and chemotherapy, and will soon have surgery to
remove a kidney.

Let's show Doug he is not battling this alone!

AMERICAN LEGION 109 CLUB
1107 COTEAU ST. GARY, SD 57237

SERVING | 5:30 - 8:30 P.M.

TAKE OUT AVAILABLE CALL: 605-272-5832 during serving hours

Upcoming Schedule:

Sep 20th – Smoked Pork Chops
or Rib Eye

Oct 4th – Prime Rib

Oct 18th – Smoked Pork Chops
or Rib Eye Poultry Party

Nov 1st – Prime Rib

Nov 15th – Smoked Pork Chops
or Rib Eye

Nov 29th – We're Open


Dec 6th – Prime Rib

Dec 20th – Smoked Pork Chops
or Rib Eye

*Hamburgers also available

Follow us on Facebook:
Gary SD Post 109 Supper Club
Gary American Legion Dance Hall

Benefit Supper

Steve Przymus

Steve is currently undergoing chemotherapy
for bile duct cancer. The proceeds from this
event will go to help cover medical expenses
and support Steve through his treatment
journey.

Let's come together to show our love,
strength, and support. Every contribution
makes a difference.

Exciting Addition to Our Benefit
"Live Auction!"

Thanks to the generous donations from our amazing supporters, we're thrilled to an-
nounce some incredible new items:

Golf Package -Perfect for golf lovers looking to hit the greens in style!

Custom Cornhole Board Game - Bring the fun to your backyard with this beautifully crafted set!

Chill & Cheers Package—Ultimate Tailgate or Lake Day Bundle!

Please join us as more donations are coming in!

Gift Basket Drawings - "Win Big with Several Baskets Full of Goodies!"

6:30 PM Drawings will start.

Sept 20th 2025

Ivanhoe VFW
116 E Saxon St. Ivanhoe,
MN 56142

Noon: Buck Euchre
Tournament

Supper 5:00 -7PM

Live Auction: 6PM

Gift Basket Drawings 6:30

Benefit Dinner Menu

Pulled Pork

Loaded Baked Beans

Creamy Coleslaw

Mac & Cheese


Jello Salad

Chips

To donate directly to Steve's
Benefit Account:

Scan this Venmo Q-Code

For more info on events
contact: Sarah 612-281-4238
Stacey 507-430-2452



NOSBUSH
PLUMBING
& HEATING

BRADY NOSBUSH

Cell: 507.829.8267

nosbushplumbingllc.wixsite.com/website

Find us on
Facebook

GATE CITY GENERAL

A little bit of everything...

Monday - Saturday
8:00 a.m. - 6:30 p.m.

Sunday
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If you have any story ideas or questions pertaining to the Gary area that could develop into an article, feel free to email them to ghainterstate@gmail.com.