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Clear Lake (605)874-2191

Make Your Own Maple Syrup

by Patti Haas

This is the time of year when trees are tapped, and sap collected and cooked down or reduced to make syrup and sugar. Sap can be collected from any of the four maple trees - sugar, silver, red, or black. Sugar maples and black maples contain the highest concentration of sugar- over 2%- for making syrup. Red and silver maples have sugar content of 1.5 - 2%. Boxelder, black walnut, and birch trees can also be tapped for making syrup. The flavor and sugar and water content are not as favorable as with the maple trees, though.

Syrup production is subject to the weather. It relies on a cycle of frigid nights and warm days which create a pressure and release pattern, causing the sap to flow up and down inside the tree. The sap must be harvested before the trees bud out and the sap becomes sour. Tapping seasons are predicted to begin earlier and end sooner due to changes in our weather systems. It is feared that climate change may shorten the time that sap can be harvested, impacting the amount of maple syrup being produced. The top maple syrup producing states are Vermont, New York, Maine, Wisconsin, New Hampshire, and Michigan. Maple syrup can be produced as far south as Iowa, Illinois, Indiana, and Ohio.

Heath Stone of rural Gary has been tapping trees and producing his own syrup for several years in the Gary area. He began in 2018 during a rather long winter. He tapped ten maple trees in early March and gathered about 100 gallons of sap which processed into 2 gallons of syrup. He has continued to make maple syrup over the following years producing 2-3 gallons of maple syrup each year. This year is the exception. Heath tried tapping trees in February due to the temperatures at the time, but the sap was not flowing. He's not certain if it was the varying temperatures or whatever, but it didn't work for him this year. Heath's thoughts on maple syrup production - "Once you've tasted it after going through all the work and labor for pure maple syrup, you won't go back to processed maple-flavored corn syrup".



Continued pages 4-5

It's A Sticky Business

Maple Syrup

Page 1, 4-5

Fairchild Farmgirl

Grandma Fairchild!

Page 2

We're Related?

Finding Friends & Family

Page 5-6

Fairchild Farmgirl – Graduations & Weddings!

Well readers, it's 13 days until my son marries his sweetheart, and besides not having the shoes that I'll wear, I'm ready for this shindig. Having said that, I've done a lot of reflection lately, and I've come to this realization.

I'm old.

This isn't even because some of the middle schoolers at work are calling me "Grandma Fairchild," which they claim is only because they want me to bring homemade cookies in for science class, and "that's what grandmas would do," hence the name. I gave them boys a hard look and said, "so, me not being a grandma yet, but just called that because of a lame - o cookie reason and not the obvious 'gray hair' reason, is going to get me to bring you in a treat? I don't think so." Whatever, they know I love them like my own kids, and I'll totally bring them a goodie one of these days.

I digress.

Seriously! This wedding brings me closer to being a real grandma and further away from the drunken bonfire nights of my younger years. Am I going to sit there and be okay with that? Let me think about this, do I have a vote? Not really.

Are my first fifty years dissolving away like a sugar in a cup of tea? And PS, even that analogy makes me old...who even drinks tea unless they're old as dirt? Kidding...I love my tea drinkers out there.

Also, the fact that next month, my darling Grace graduates college and my spit fire Levi graduates high school, isn't helping. These chickees are leaving the nest at an astounding rate! The other day I was cleaning the house, cursing under my breath as I cleaned up after the kids who still lived at home and started to think. I stood there for a minute, sweating and out of breath like a chubby mom who's been spiffing all day, and with the empty granola box on the floor, literally next to the garbage can, I realized two things. First off, when they are out on their own, I'm coming to their house, walking through their home with muddy shoes and throwing garbage "next to" the garbage can and leaving towels and dirty socks on the bathroom floor. Oh, also spilling shampoo in the bathtub and not cleaning it up. That right there is a serious chubby lady hazard. I got in the shower and thought I was going to break my other hip.

Even though I face messes on the daily, have words with my kids sometimes when I'm wanting them to do their chores, and having them expect me to drop whatever I'm doing to help them, I love those turkeys. And they're not all bad all the time...they have a lot of good qualities. Also, I inundate them with Facebook reels and TikToks that only a chubby old lady would laugh at, so I guess were even.

Moral of the story? I can't remember, I'm old and forgetful. Kidding. But I will say, love on your kids...you'll only hav'em for 18 years. Isn't that crazy to think about?

Fairchild "what in the world did I just step in? TEEEEEDDDD! Get down here and clean up your mess! Farmgirl

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SotaSoDak Community Service Project to the City of Gary

What Can't You Do??

Mentorship surrounds us in our community - adults giving of their time, talent, and treasure to teach and inspire others to learn new skills. We see this in Melinda Jensen and the American Legion Junior Auxiliary and the coaches in the youth ball programs. And the 4-H program that strives to "make the best better". And now there is a new mentor in town -

SotaSoDak

It began with a simple question to a young neighbor: "Do you know how to weld?" He didn't, but was willing to learn. This was the beginning of SotaSoDak, a program that offers inspiration and hope for those looking for purpose in their life. It combines the wisdom of biblical principles with the practical skills needed to build successful lives. A sense of purpose and self-confidence develop along with the knowledge of basic welding and carpentry. And, silently, faith also develops. Local Gary resident, Gary Hudiburgh, witnessed an amazing transformation from combining trade skills with faith-based mentoring. And, thus, SotaSoDak came to be - a bridge between states, between generations, and between earthly skills and heavenly purpose. All people find acceptance and opportunity at SotaSoDak, regardless of where or the circumstances from which they have come. The combination of faith and practical skills is the foundation of the program. They recently welded a bench for the City of Gary, made with materials donated by J&D Construction of Montevideo, MN. This was not just creating a bench for the City but also teaching community service and pride.

The biblical foundation of the organizations comes from:

John 5:14 - *"Go forth and sin no more,"* reminding us all to walk a righteous path and inspire those around us.

Matthew 5 - The Beatitudes guide our approach to humility and service.

Isaiah - Teaching us about restoration and hope.

Malachi 3 - Remembering that our tests build our testimony.

Every Saturday from 9 am to 5 pm, we model a typical workday. We start with prayer and check-ins, discuss future plans, goals, seek inspiration, and then get to work. Lunch becomes fellowship time, where conversations flow naturally about life, faith, and futures. Topics arise during work that might never surface otherwise - that is where real mentorship happens.

SotaSoDak also offers a speaker series with voices from around the world. Each speaker offers a unique perspective to help the youth understand the world and their place in it.

After three years of mentoring 25 youth directly, the ripple effects extend beyond that number. Each transformed life touched families, friends, and communities. Now the mentored become the mentors.

Where we are right now is just a starting point. We see optimal mental health outcomes, human flourishing, and the beginning of great careers and businesses. Our communities are thriving with the help of skilled young people who understand both hard work and faith.

The immediate goals of the program are to expand to three states and 10 chapters, develop comprehensive business systems and processes, partner with 3 non-profits (including Lost & Found for suicide prevention), and hire three full-time employees.

Donations of time, talent, and treasure will help in this mission. Check them out on www.sotasodak.org for opportunities to help with this endeavor.

- Credit to Building Futures: The SotaSoDak Story by Gary Hudiburgh Executive Director, Pastor, Founder

The Process of Tapping Trees

Tap trees in late March/ early April when temperatures fluctuate between freezing nights and above freezing days. Choose healthy trees that are at least 10-12 inches in diameter and drill a 5/16-inch hole to a depth of 1.5 to 2 inches, 2-4 feet high on the southern exposed side of the tree. Insert a single tap, hang a container, and collect sap. Larger trees of at least 21 inches in diameter can support two or three taps or spiles. If a bucket is being used, be sure to cover to prevent contamination of the sap. Collect the sap daily and keep cold until ready to process into syrup. It takes 40-60 gallons of sap to make a gallon of maple syrup.



The Process of Turning Sap into Maple Syrup

Before starting to cook down the raw sap, it needs to be filtered to remove any debris. A large, deep pot will be used to boil off the majority of the water content of the sap. This can be done indoors or outdoors but the process will put a lot of moisture into the air. Filter again before transferring to a smaller pan for the final cook down of the reduced sap. As the syrup cooks, additional reduced sap can be added to the pan. The reduced sap should be cooked to 219° F to make syrup. It will take a lot of boiling to achieve this. Finished maple syrup has 66-69% sugar content. Concentrations of less than 66% can ferment or spoil over time. If the sugar content is above 68-9%, sugar crystals can form.

Filter the finished syrup while it is still hot using a clean wool filter to remove 'sugar sand' and any debris. Syrup should be canned (not processed) hot (180-190°F) to prevent spoilage. Store in a cool, dry place and enjoy!

An Unexpected Family Reunion

In the fall of 2024, Elaine McDonald (a granddaughter of lifelong Gary residents Ben and Bernice Jensen) moved into an apartment complex in Marana, AZ. One of the first people she met there was Cyndee Wing, who had been living in an apartment there for 5 years. Elaine's passion was playing the Native American flute and teaching others how to play it. She offered to teach Cyndee, and Cyndee readily accepted. Eventually, the two became very good friends. They enjoyed playing their flutes together, going to line dancing classes together, and shopping at thrift stores. They also kept noticing personal traits and beliefs they had in common.

On St. Patrick's Day, March 17, 2026, the apartment complex hosted a party for residents in the clubhouse, and Elaine and Cyndee were sitting at a table next to each other. Because it was St. Patrick's Day, Elaine mentioned that she thought her great-grandpa Gordon was probably Scotch-Irish. Cyndee said, "That's interesting -- my mom's maiden name was Gordon."

Elaine knew that Cyndee had grown up in South Dakota (Belle Fourche), so they compared notes on where their Gordon relatives had lived. Elaine's Gordon relatives had lived in Gary, and Cyndee's had been in Hitchcock, SD -- a town less than 2 hours from Gary. Cyndee then mentioned that her grandpa Frank Gordon was called "June" and that he had been a rural mail carrier in Hitchcock. "What a coincidence!" Elaine said. "My great-grandpa William Francis Gordon was once the postmaster in Gary."

Cyndee didn't know much more about her grandpa Frank "June" Gordon, or where he had come from, but she and Elaine began to wonder if they were somehow related. Elaine then remembered that she had a detailed genealogy of the Gordon family on her computer. She went back to her apartment and learned the following:

In 1885, William Francis Gordon and his wife Ellen Vesper Gordon moved to a homestead near Gary from their previous home in Wisconsin. He farmed for 5 years until his Civil War injuries made farming too difficult. The family moved into Gary in 1890.

William and Ellen Gordon had 8 children. Two of them are of interest to this story -- their second child, Frank Bertram Gordon (born in 1869) and their youngest child, Bernice Gordon (born 22 years later in 1891).

Frank Bertram Gordon married Barbara Bruce in 1892. They made their home in Gary, and they had 7 children. Of interest to this story is their first-born child, Frank Bruce "June" Gordon, who was born in 1893. (Since he was Frank B. Gordon, Jr., the "Junior" was shortened to "June" and the nickname stuck with him for the rest of his life.)



Elaine on the left (in the black rimmed glasses),
Cyndee on the right (in the rimless glasses).

"June" and his aunt Bernice Gordon were only 2 years apart in age, and they grew up attending school together in Gary. They also attended services at the Gary Methodist church, where Bernice was the organist. Bernice even gave music (probably piano) lessons to June and one of his sisters.

June continued to live in Gary until 1917, when he was 24 years old. At that time, he and one of his brothers enlisted to fight in World War I. While the boys were fighting in France, their father moved the family to Hitchcock, SD, where he had been offered a job managing a grain elevator. When June was discharged from the service in 1919, he became a rural mail carrier in Hitchcock.

June's sister Nellye eventually introduced June to a friend she had met at Normal School in Aberdeen -- Ann Cooper, a woman 10 years younger than June. Ann and June were married in 1925, and they had 7 children including their first-born, Norma Dee Gordon. Norma Dee married Clarence McGirr, and they had two children, a boy and a girl. Their daughter Cynthia Dee is now known as Cyndee McGirr Wing.

As for June's aunt Bernice Gordon, she remained in Gary and married a local boy, Ben Jensen, in 1912. They had three children, including Russell Gordon Jensen, who was born in Gary in 1916 -- one year before June left Gary to fight in the war. Russell married Leona Eng, and they had 4 children, including Elaine Marie -- now known as Elaine Jensen McDonald.

So, as it turns out, Elaine and Cyndee are not only very good friends, but also second cousins once removed! If it weren't for St. Patrick, they might never have known that Cyndee's grandfather and Elaine's grandmother grew up together in the tiny town of Gary.

FOOTNOTE: As another interesting connection between the two women, Elaine was baptized in the Gary Methodist church where Cyndee's grandpa once attended.

- Submitted by Elaine McDonald

ATTENTION



Loud Kid Policy

EFFECTIVE IMMEDIATELY

Regarding any families bringing children to ~~Catholic~~^{ALL} Churches, please consider this your **official notice**:

The following options are available if you are considering bringing potentially loud child(ren) to Mass:

- Option 1: **The family should bring the kid**
- Option 2: **Don't forget to bring the children**
- Option 3: **Ensure that the children are brought to Mass**
- Option 4: **Children are welcome at Mass and expected to be there**

**As referenced by Jesus:*

"Let the little children come to me, and do not hinder them, for the kingdom of God belongs to such as these." Luke 18:16

"See that you do not despise one of these little ones. For I tell you that their angels in heaven always see the face of my Father in heaven." Matthew 18:10

"Truly I tell you, unless you change and become like little children, you will never enter the kingdom of heaven." Matthew 18:3

THANK YOU FOR YOUR
ATTENTION TO THIS MATTER

A Look Back**150 years ago, April 1901**

New lumber yard, jewelry shop, hardware, brick yard, creamery, and new barbershop within a few days.

Should have a new bank by June 1st.

Two new bridges will be built this summer on north township road.

Births: Girls to Mr. & Mrs. John Stevens
Mr. & Mrs. Herman Miller

Twins to Mr. & Mrs. Ashley Houghton

Death: John McCallum

125 years ago, April 1926

Lloyd Helmbolt breaks leg when being kicked by a cow.

3-4 inches of snow fell putting a damper on Easter.

Stores now open on Wednesday nights.

Births: Boy to Mr. & Mrs. William Schmahl
Girl to Mr. & Mrs. Otto Bernston

Deaths: Lila Bailey – TP Naig

Auction: Rev. CG Snow.

100 years ago, April 1951

Attic fire at Pete Hentges, Jr.

First television set in Gary at the home of CR Thomas.

EL Lohr and DC Gould killed in auto crash.

TW Hinsvark reelected mayor.

School for the Blind presents "Tulip Time" April 20th.

Senior Who's Who – Jon Banwarth, Louise Fricka, Iver Fricka, John Jensen, Thelma Johnson, Joan Miller, and Richard Lovass.

Marriages: Lorraine Melby & Ronald Carver
Loretta Ouverson & John Hentges

Birth: Girl to Mr. & Mrs. Francis Potthoff

Deaths: Mary Elizabeth Shepherd, Earl Lohr, DC Gould, Barney McMahon

50 years ago, April 1976

Couples party April 10th.

Junior Class Play "Miss President Please."

Public meeting on school building plans.

Mrs. Evalina Taylor fractures arm when she fell.

Another 8 plex planned.

Seniors of the Week – Brian Stone – Beth Ann Stuerman.

Deaths- Palmer Severson- Irving Webber.

Auction – Gary, SD Community Annual Sale

**- Shout Out -
Thank You**

We are so fortunate to live in such a community!!! A huge, huge Thank you to each and every person, neighbor, friend, relative, and business associate that helped us in any way on the day our shop caught on fire and every day since. A special Thank you goes out to every Gary Fire Department firefighter for such a quick and professional response. Without you, our shop and all the equipment inside would be totally gone, and our son would be out of business – but he is not.

-Thanks again, Jim and Joan Theisen

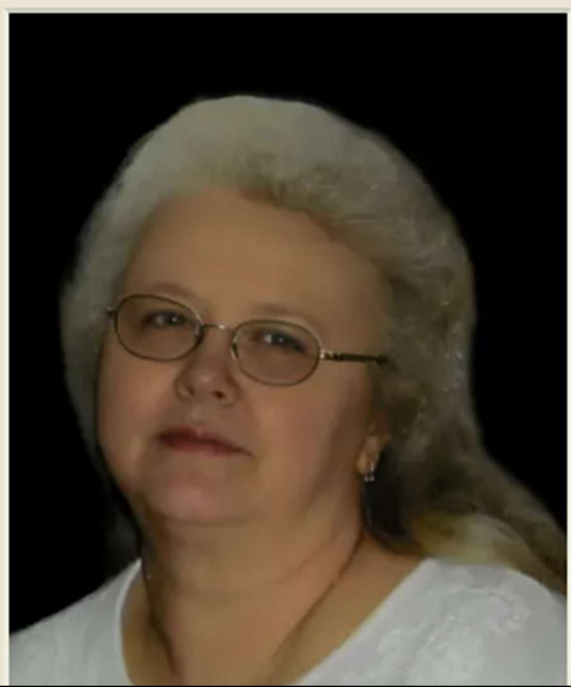
Often, the most vital threads of society are the ones stitched by those who fix what's broken - machines, lives, and the quiet promise that we're in this together."

- Michael Selzer from his article

Mending the Holes in the Fraying Fabric of Society

Death Notice:

LeRoy "Buck" J. Dessler, age 85, of Gary, SD, passed away Saturday, March 28, 2026, at the Avantara Nursing Home in Milbank, SD. A Celebration of Life and burial with Military Honors will be held at a later date.



Christee Jo Enquist
March 22, 1959 -
March 31, 2026

Christee Jo Enquist, age 67, of Gary, SD, passed away Tuesday, March 31, 2026, at the Hendricks Hospital in Hendricks, MN. Memorial service was at 10:30 a.m. Saturday, May 2, 2026, at Our Saviour's Lutheran Church in Canby, MN. Visitation was Friday, May 1, 2026, from 5 - 7 p.m. at the Houseman Funeral Home, Birk Chapel in Canby, MN and resumed Saturday one hour prior to the service at the church. Burial was in the Grandview Cemetery in Gary, SD.

Christee Jo (Simonton) Enquist was born March 22, 1959, to Donald and Marie (Keimig) Simonton in Clear Lake, South Dakota. She was raised in Gary, SD where she received her education, graduating from Gary High School in 1977. During high school she began working at Shady Beach Supper Club on Lake Cochrane where she started waitressing before becoming a cook. Christee also ran a daycare in Gary, SD. Although she

was not a mother, she nurtured and cared for countless children with warmth, patience, and love for four decades.

She was united in marriage to Doug Enquist on September 25, 1993. They made their home in Gary, SD where she continued her daycare and worked for Shady Beach Supper Club. When Shady Beach closed, she began working as a cook at the Stateline Bar and Grill on Lake Cochrane. When her health began to decline, Christee made the decision to retire.

She enjoyed playing cards, board games with family and friends, cooking for anybody and loved her daycare children.

She is survived by her mother Marie Simonton; four brothers: Scott (Lisa) Simonton, Drew (Sheryl) Simonton, Rick (Deanna) Simonton and Dalton (Sarah) Simonton; nieces and nephews: Trista, Traci (Mike), Torey, Jaime, Jason, Kaylee (Dan), Alex, Bryon and Kimberly; great nephews: Emmett, William, Charlie and Beau; numerous aunts, uncles and cousins; and shared a special bond with her aunt Karen and cousin Ruth, both of whom brought great joy and companionship to her life.

Christee was preceded in death by her husband Doug and father Donald.



Teresa Lynne Nothem
November 15, 1960 -
January 31, 2026

Teresa Lynne Nothem, age 65, of Rapid City, South Dakota, will be remembered for her strength, generosity, and unwavering sense of self. Teresa was born on November 15, 1960, in Dubuque, Iowa, to Larry and Eileen Sheehy, who preceded her in death. After a courageous 10-year battle with cancer, Teresa faced her journey with remarkable determination, resilience, and honesty.

Teresa was the beloved wife of Donald S. Nothem, with whom she shared a life shaped by service, perseverance, and many chapters lived across the country. Married for 41 years, they met while Don was serving in the United States Coast Guard, beginning a partnership that carried them through numerous relocations and experiences. Their journey together took them to

Iowa, Oregon, Nevada, Washington, Minnesota, South Dakota, and Alaska, each place becoming home through Teresa's presence and adaptability.

Teresa is survived by her husband, Donald S. Nothem; her daughter, Shawna (Timothy) Colvin; her son, Michael (Angela) Aitchison; and five grandsons, Caleb, Jack, Riley, Adrian, and Jace.

Professionally, Teresa worked as a bank teller in Clear Lake, South Dakota, where she was respected for her reliability, attention to detail, and the straightforward care she showed to customers and coworkers alike.

Teresa was deeply connected to military life. While she personally served briefly in the United States Army in 1981, much of her service came through steadfast support of her husband's career in the United States Coast Guard. She also served as Ombudsman for the USCGC Polar Sea from 1994 to 1996, where she offered guidance, advocacy, and compassion to Coast Guard families navigating the challenges of military life.

Those who knew Teresa will remember her as outspoken, independent, and deeply caring in her own way. She was someone who showed up when needed, spoke her mind, and valued authenticity. Teresa enjoyed gardening, baking, and home renovation projects, finding satisfaction in creating order, comfort, and beauty around her. She earned her GED in 1979, a reflection of her determination and persistence.

In recent years, Teresa became known affectionately as the "Block Grandmother," a familiar and reassuring presence in her neighborhood. Whether keeping an eye out, offering a word of encouragement, or simply being someone others could count on, Teresa built quiet connections that mattered deeply to those around her.

Teresa is survived by her siblings: Sally Vanderlinden of Pleasantville, IA; Sara Landstrum of Burlington, IA; Lawrence Sheehy of Arizona; Cyndi (Terry) McDermott of Peosta, IA; Kim (Kate) Sheehy of Worthington, IA; Dale Sheehy of Maquoketa, IA; Shelley Sheehy (Frank Holst) of Davenport, IA; Phil Sheehy of California; George (Sonya) Sheehy of Cincinnati, OH; Mary Sheehy of North Liberty, IA; and Rena Sheehy (Ernie Bolibaugh) of Epworth, IA. She is also survived by many dear in-laws, including Amy Sheehy of Dyersville, IA; Deborah (Doug) Full of Canby, MN; her mother-in-law, Edna Nothem, of Canby, MN; Brenda (Gary) Denelsbeck of Porter, MN; Steve (Kelli) Nothem of Gilcrest, CO; Robert Nothem of Anchorage, AK; Jeffery (Nicky) Nothem of Clear Lake, SD; and many cherished nieces and nephews.

She was preceded in death by her parents, Larry, and Eileen Sheehy; her brothers Steve, Brian, and James Sheehy; her sister Susan Sheehy; and in-laws Nancy Sheehy, Leland Vanderlinden, and Bill Landstrum.

A Celebration of Life was held on Tuesday, February 10th, 2026, from 12:00 p.m. to 12:30 p.m., at Osheim & Schmidt Funeral Home and Cremation Services, located at 2700 Jackson Blvd., Rapid City, SD. Interment followed at Black Hills National Cemetery at 1:30 p.m.

The family would like to extend their heartfelt gratitude to the Monument Health Cancer Care team, especially Dr. Bayan Al-Share, Oncology; Dr. Emily Duffy, Palliative Care; and Dr. Michael Swartz, Radiation Oncology, as well as the hospice staff who provided Teresa with compassionate, respectful, and attentive care. Their kindness and support brought comfort to Teresa and to those who loved her during this time.

In lieu of flowers, memorials may be made to the Humane Society of the Black Hills (HSBH) or Monument Hospice House. Teresa's legacy is one of strength, honesty, and quiet impact, carried forward by the many lives she touched in ways both large and small.



Vicki Lea Oswald
August 16, 1960 -
April 3, 2026

Vicki L. Oswald, 65, of Sioux Falls, entered the gates of heaven on April 3, 2026, surrounded by her loving family after a courageous battle with breast cancer.

Visitation with the family present was from 2:00 pm to 4:00 p.m., with a prayer service and sharing at 4:00 p.m. on Sunday, April 12, 2026, at St. Michael Parish, 1600 South Marion Road, Sioux Falls, SD. A Funeral Mass was held at 10:30 a.m. on Monday, April 13, 2026, at St. Michael Parish, with burial at 3:00 p.m. at Grandview Cemetery in Gary, SD.

Vicki was born in Beresford, South Dakota, to her loving parents, Leland and Marge Klostergaard. She attended South Dakota State University, where she met the love of her life, Mark Oswald. The two were married and began their journey together in Kansas City, Missouri, before settling in Sioux Falls, where they raised their three children and built a life centered on faith, family, and friendship.

Grateful for having shared her life are her husband, Mark Oswald; daughter Megan (Eric) Staebell; sons Scott (Kari) Oswald and Dan Oswald; sisters Kristy (John) Pedersen, Karen (Kevin) Graber, and Jean (Jim) Steffen; and her beloved grandchildren, Ellie and Aidy Staebell, and Ira and Tate Oswald.

Vicki lived life to the fullest and found joy in creating lasting memories with family and friends. She loved traveling, especially cruising and spending time at the lake, always embracing the opportunity to “take the trip” and enjoy the moment. She deeply cherished her close friendships and the many laughs, conversations, and special moments they shared. Her vibrant spirit, contagious energy, and deep appreciation for life left a lasting impression on all who knew her.

Her Catholic faith was an important part of her life and guided the way she cared for others. Vicki was devoted to her family and especially cherished her role as Nana. She never missed an opportunity to attend her grandchildren’s activities or spend time with them, filling their lives with love, laughter, and unwavering support.

Professionally, Vicki dedicated her career to Southeast Technical College, where she served as Senior Executive Assistant to the President. She was respected for her professionalism, dedication, and kindness.

Vicki will be remembered for her kind heart, strong faith, vibrant spirit, and deep love for her family and friends. She will be deeply missed and forever cherished.

She was preceded in death by her husband, Mark Oswald; grandson, Rhett Oswald; her parents, Leland, and Marge Klostergaard; and all her dear friends and family who have gone before her.

In lieu of flowers, the family kindly requests that memorial donations be made to the Mark and Vicki Memorial Fund; please either scan the attached QR code or enter this link:

<https://www.gofundme.com/f/mark-and-vicki-oswald-memorial-fund>



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2025 Gary RODEO






FRI & SAT • 6PM
JULY 4TH & 5TH

<p>RODEO EVENTS</p> <ul style="list-style-type: none"> Saddle Bronc Riding Bareback Riding Steer Wrestling Calf Roping Team Roping Barrel Racing Bull Riding Ladies Breakaway 	<p>STOCK CONTRACTOR Muddy Creek Pro Rodeo</p> <p>ANNOUNCER Travis Shauda</p> <p>BULLFIGHTERS Nigel Harvey & Wyatt Mason</p> <p>CLOWN Jesse Larson</p>	<p>ADDED ATTRACTIONS</p> <ul style="list-style-type: none"> Kid's Sheep Ride 5pm Wild Cow Ride (after bull riding) <p>To Enter above attractions Visit GaryRodeo.com</p> <div style="text-align: center;">  <p>Buy tickets via QR code or link below.</p> </div>
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RODEO ADMISSION: ADULT \$25 • AGE 6-12: \$15 • 5 & UNDER: FREE!

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BBQ FUNDRAISER

Friday, July 3rd, 5PM-7PM
(or until food runs out)
Outside the 109 Club



\$8 Sandwich only \$5

Meal Includes:

- Pulled Pork Sandwich (Hamburgers also available)
- Chips
- Pasta Salad

**Drinks Sold Separately*

Proceeds benefit

Peden-Cole American Legion Post 109 Gary, SD

for 109 Club Maintenance & Improvements



\$2

Ice Cream Bowl or Root Beer Float

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

2026 Schedule:

- May 2nd – Prime Rib
- May 16th – **NO SUPPER**
- May 30th – **NO SUPPER**
- June 6th – Prime Rib
- June 20th – Smoked Pork Chops or Rib Eye
- Jul 3rd – **BBQ Pork Sandwich & Burger Bar**
- Jul 4th – Prime Rib
- Jul 5th – Pancake Breakfast (at the Legion Hall)
- Jul 18th – Smoked Pork Chops or Rib Eye
- Aug 1st – Prime Rib
- Aug 15th – Smoked Pork Chops or Rib Eye
- Sep 5th – Prime Rib
- Sep 19th – Smoked Pork Chops or Rib Eye
- Oct 3rd – Prime Rib
- Oct 17th – Smoked Pork Chops or Rib Eye **Poultry Party**

Follow us on Facebook:
[Gary SD Post 109 Supper Club](#)
[Gary American Legion Dance Hall](#)

Pancake Breakfast

FUNDRAISER

Come out and support the Gary American Legion Dance Hall and enjoy a delicious stack of pancakes served with eggs and sausage!

SATURDAY, JULY 4th • 8 AM-11AM

Free Will Donation

ALL YOU CAN EAT!

Gary American Legion Dance Hall
205 1st Avenue
Gary, SD



The Gary Givers

FUNDRAISER



THURSDAY NIGHTS
at the *Gary Liquor Store*

TICKET SALES: 5 P.M. – 7 P.M.
Drawing: 7:15 P.M. – Must be present to win!
** Must be at least 21 years old to participate. **
2 tickets – \$5 ♥ 5 tickets – \$10 ♥ 20 tickets – \$20

The Gary Historical Association
Museum Membership

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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.