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Happy Thanksgiving
To All Our Readers

One stop shopping

TERRI LICKING

Two of Thedford's newest businesses recently held grand openings and open houses for their customers. Approximately 250 people were treated to an indoor barbecue picnic of hamburgers and hot dogs. Attendees only needed to go through one door to get from one new business to the other.

Hodges Conoco began in downtown Thedford over 50 years ago as a full service gas station with owners Bill and Jane Hodges and their sons and their wives, Mike and Janice and Dan and Alice. Bill never lived to see the new station built on the outskirts east of Thedford. Jane died several years ago.

The family sold the station to Swix properties two years ago and the name became Hodges Cenex. The new owners felt this was a better offering since many local residents have Cabela credit cards which offer incentives to use Cenex fuel. The new owners hired LaDonna Haake to be general manager of their property in Thedford.

The name and owners changed again in March. The business now goes by "Haake 5." The matriarch of the family, LaDonna Haake, continues in the role she has had over the last two years. Now she answers to family.

"Our five children are the '5' in the Haake 5 -

Tony, Brett, Kendra, Trevor and Kyle. Larry, my husband, is the main bulk fuel deliverer. Kendra works for Midwest Partitions. Tony works for Hall Cattle Co. and sons, Brett, Kyle and Trevor, who lives with his family in Grand Island, comes and helps when able, and keeps our own ranch running smoothly."

Haake points out, too, their success is due in large part to the 10 employees who help her. Their new phone number is 308-645-2226.

Josh Call answered the need of area producers and residents when he moved his home-based business into town and expanded it into the east end of the Haake 5 station. His store is known as JAC Feed, LLC.

Looking outside the east doors of the feed store, rising above the horizon, one can see the bulk bins of Masterhand Milling of Lexington that helps supply him with some of the feed his customers need.

"By having these bins here, area ranchers can save time and money as mileage is charged from here, not Lexington. I also have nutritionists who can help me custom mix what the livestock producer needs for his feed, as well as his minerals, or even some of the brand names already pre-mixed. I have feed for cattle, horses, dogs, cats and even chickens."

Hours at JAC Feed, LLC are Monday through Fri-



TERRI LICKING PHOTOS

Cutting the ribbon to officially welcome Haake 5 to the area, l-r: Thedford Service Club vice-president, Russell Licking; owners Larry Haake, LaDonna Haake, daughter, Kendra (Haake) Johnston, and Service Club president Virgil Uhrmacher.



Service Club members officially welcome JAC Feed, LLC owner, Josh Call, center, to the business community of Thedford. JAC Feed, LLC moved into town and is now located in the east end of the Haake 5 building.

day, 8:00 a.m. to 5:00 p.m. If he is not there, employees Tess Chykta or Shaylee Morrison can help. You may call them at 308-645-2299 during business hours.

Pallets of feed, as well as lick tubs, offered a perfect 'table' for guests to rest

their plates on while they ate, as neither owner estimated the great turn-out.

"We were overwhelmed with the support shown us and we are already talking about making this a yearly customer appreciation night," LaDonna said.

To officially welcome the newest businesses to the area, Thedford Service Club president and vice-president, Virgil Uhrmacher and Russell Licking, respectively, held a ribbon cutting at both businesses.

Feeding the multitudes

TERRI LICKING

No one knows for sure when the Seneca United Church of Christ started serving their annual turkey dinner. Or when a bazaar was started in conjunction with the event.

"All our records were lost, but I was a young bride in 1962 when I first started helping," said LaVina Sevier. In her 80's, she still helps, although she says she is not as fast as she once was. When 65 years was offered as an estimate, LaVina did not offer an alternative date.

She has turned over coordinating and overseeing the event to Mullen resident, Donna Reynolds, who offered the grocery list as follows: Nine whole turkeys at 20 pounds each, plus some quarters; over 80 pounds of potatoes, peeled, cooked and mashed by the few volunteers who split the duties among themselves. In addition there are a lot of salads, all homemade, as well as homemade dressing (stuffing), gravy and desserts, too numerous to count. The only items purchased, besides the table service and drinks, were the rolls and corn.

Every year a special item offered for sale at the bazaar tables are the jars of homemade horseradish. Volunteers go around Seneca, or on their own ranches, and bring five-gallon buckets full of fresh horseradish to LaVina's home. This is done a couple of weeks prior to the annual dinner. A few volunteers spend the day washing, peeling, washing again, and cutting it to fit into a grinder.

Rick and Tanna Licking bring in their electric grinder and in the fresh air outside, grind all the horseradish. This is then put into pint jars. Plenty of tissues are used once the grinding begins, as the smell can clear even the most plugged sinuses and tears flow freely.

Volunteers outdid themselves this year as there were 155 pint jars of horseradish for sale. Usually they sell out in minutes, but nearing the end of the day, there were still several jars for sale. If you are interested in jars of horseradish, you may call Pastor Sunny at 308-645-2479 and inquire if there are any jars left.

This day is the only fundraiser for the Seneca church and feeding over 200, closer to 250, is not uncommon for the village that has about two dozen residents.

Thank you to the members and friends of the Seneca UCC for this annual "feeding of the multitudes." The work you do is appreciated and area residents look forward to this event every year. One can only hope it continues for years to come.



Serving duties are handled by l-r: Alisa Phillips, Mullen, and Bree DeNaeyer, Seneca, at the Seneca United Church of Christ Annual Turkey Dinner and Bazaar. The annual event is estimated to be over sixty-five years old and still going strong.



Some of the 2017 homemade horseradish. The volunteers made 155 pint size jars this year. They usually make 100 jars.

First Annual Trunk Or Treat Held In Dunning



LINDA TEAHON PHOTOS

Some of the adults who dressed-up were, l-r: Mari Roseberry, Dottie Roseberry, Jim Roseberry, Unknown, Dawn McFadden, Melissa Smith, Vickie Jensen and JeanAnn Teahon.

The first annual Trunk or Treat was held in Dunning Halloween evening. Due to the chilly temperature the event was moved indoors to the Community Hall.

Around 50 children participated in the costume contest and paraded about in their Halloween attire. Local residents brought goodies and treated the children.

Adults who came in costume were judged as well.

Hot dogs were cooked over a fire pit outside and all attending enjoyed refreshments served by the "Making Blaine County Great Again" committee.

Sponsorship of the event was provided by local businesses and individuals in Dunning, Halsey,

Brewster and Purdum, as well as local ranches. It was an enjoyable evening for all attending.



Some of the youngsters who attended the festivities enjoyed a nice warm place to get candy.