



“Fly Me to the Moon” Lights Up Fall Ball

MEL NUTT, CORRESPONDENT

Elegant. Inspirational. Extraordinary. Festive. Well organized. Memorable. Classy. These describe the 20th annual Cozad Hospital Foundation Fall Ball at the Cozad Elks Club on Saturday, Nov. 15.

The evening began with a social hour with live music by Kiley Barwick and Company and a cash bar. Kiley Barwick of Cozad and her performing partner, Nebraska Country Music Hall of Fame member Blaine Garrelts, were sponsored by Rustic and Red. Cozad High School student volunteers from various organizations offered hors d'oeuvres created by Studio 6 Bistro and sponsored by Scott and Roz Trusdale as guests mingled. Joey Decker from K Town Sound in Kearney also provided a professional photo booth.

Claude Berreckman Jr. served as Master of Ceremonies. He and his wife, Karen, have been involved in the Fall Ball since its beginning in 2004. Berreckman introduced the dignitaries present, including “Astro Clay Anderson”, and Cozad Healthcare inductees Tammy McMichael, Marcia Montgomery, Linda Robertson, and their families.

“The Cozad Hospital Board and the hospital staff who help with the Fall Ball are always looking for ways to enhance fundraising. First, we found out that the best way to do that is to have Larry Paulsen here! Since Larry can’t be with us tonight, we are trying new things, like online bidding,” Berreckman said. He thanked the businesses and individuals who contributed to the evening.

This year’s planning committee, Karlie Osborne, Sarah Wolf, Alexis Kersonbrock, Nikki Wetovick, Erin Chytka, Katie Sturgeon, and Lisa Hunke, added live music and two new events, including “Heads or Tails.”

All guests were asked to stand and place their souvenir Fall Ball koozies, provided by The Cut Barn Salon and Lash Studio, on their head or tail as a coin was flipped by keynote speaker Clay Anderson. The last woman standing, Erin Chytka, won two tickets worth \$800, contributed by Waypoint Bank, to the 2026 Nebraska Cattleman’s Ball.

Berreckman then introduced Pastor Robert Litzen-



The Cozad Elks Club hosted the 20th annual Fall Ball presented by the Cozad Hospital Foundation on Saturday, Nov. 15. The opulent atmosphere was created by the Wedding Sisters out of Kearney and members of the planning committee. (LOCAL Photo by Mel Nutt)



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Weather Forecast

Nov. 21: 61/26	
Nov. 22: 61/29	
Nov. 23: 59/31	
Nov. 24: 55/31	
Nov. 25: 52/27	
Nov. 26: 43/17	
Nov. 27: 37/16	

When the Hunt Begins, the Diet Ends

I don't think anyone can prepare for the retelling of the shenanigans that make up my life. Hunting weekend lands in our house with the same energy as Christmas morning. The minute the calendar hits that magic date, everyone acts like elves who traded toys for orange vests. And remember that terrible diet I complained about a few weeks ago? Out. The. Window. Not gently, either. It didn't slip. It didn't stumble. It leapt. It packed a bag, slammed the door, and sang, "Hit the Road Jack."

For as many years as I've claimed to be a responsible adult, hunting weekends has doubled as a giant sleepover. My husband and my brother-in-law have taught all my kids, and now my niece and nephew, how to hunt, or at least how to sit quietly and pretend they know what they're doing. I'm grateful for it. These kids will share the same memories, even with fourteen years between the oldest and youngest.

My sister and I once tried staying at the house that didn't hold the pack of camo-covered hunters. That plan failed fast. It worked great for us, not so great for the guys who called every ten minutes to report some kind of crisis. They misplaced the coffee pot, or the remote, or one glove, and suddenly we became the problem.

Hunting weekend fills our house with loud kids, louder adults, and enough dad jokes to make the walls give up. One kid runs through the kitchen wearing one sock while another is doing gymnastics. Someone yells that they lost something important. Someone else yells that it's fine because "your mom will find it." It's loud and messy and chaotic, but I love every minute of it.

Liz Romero



But my favorite part arrives on Saturday morning. The house quiets down. The hunters leave before sunrise. The kids slow down, the house settles, and my sister and I stand in the kitchen and drink coffee like we're performing a sacred ritual. We skip lunch on purpose, because we already know what's coming. We don't even talk much. We just nod at each other and get ready for our annual tradition.

Then, like the chauffeur she is, my sister drives us to Grand Island to 232 Wilmar Ave., home of our Texas Roadhouse experience. Once we sit down, and the rolls hit the table, we lose all dignity. Last year, we ordered so much food that we scooted down the booth like we were on a conveyor belt, grabbing whatever dish landed near us.

This year, they seated us at a smaller table in the middle of the room. No booth. No privacy. Just two women preparing for a carb marathon with an audience. We ordered our normal spread, which, if I'm honest, looks like a menu tasting event for a party of twelve. Appetizers, salads for the only healthy pretence, main courses, and all the sides. By the time the server asked if we needed anything else, we tapped out. We just held up the little white flag in the form of to-go boxes.

After that, we went to the car and sat in silence. Not the peaceful silence from earlier. This was the kind of silence where you question every decision you've made since you woke up. We stared at the windshield and tried to decide if we were going to be sick. Then we followed tradition and asked the same question we ask every year, "Why do we eat first and then shop?" It always seems smart to beat the crowd, but then we waddle into stores like penguins.

We walk around with the confidence of Olympic shoppers, but we move at the speed of sloths who regret everything. I always try to convince myself that walking will help, but it never does.

By the time we head home, the misery fades into laughter. The next morning, the regret disappears completely. What sticks are the memories. The whole day stays full of laughs, full of miserable happiness. I get to set aside every stress and just be me, a woman held together by rolls and coffee.

Traditions don't need to be perfect or fancy. They don't need fireworks or matching outfits or Instagram-worthy moments. Sometimes the ones that matter most come from simple things, like eating your weight in rolls with your sister and calling it a yearly milestone.

And that's the beauty of it. It's not the hunting. It's not the shopping. It's not even the moment I question my life choices in a parking lot. It's the time together. It's the chaos, the mess, and the laughter that follows us home. Now I will go back to my regular scheduled programming of a much less fun diet.

So this week is about the traditions that stick with you. They don't have to be extravagant. They just need to feel like yours. And if that means eating your weight in bread, then that sounds like a pretty good tradition to me.

Next week will probably be about how my Christmas tree has been up for a year. I don't know, stick around and we will find out together. Just stick around. I want you here.

A carb-filled friend, Liz

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Linear Accounting hosted the ribbon cutting at their new location in Cozad on Thursday, Nov. 13. Joining in the joyous occasion were front row, from left, Sheri Hladky, Tim Hansen, Linda Gadway, EA Amy Rice, CPA Scott France, Mary Baker, Susan Kloepping, Rozann Trusdale, Peggy Wlasiuk, and Cozad Chamber Director Jordan Starman. Back row: Hunter Royal, Lexi Werner, Eli Werner, Jackie France, Mandy Swanson, Chuck Birgen, Eric Rice, Nate Baker, Hayden Royal, and Chris Wlasiuk. (LOCAL Photo by Mel Nutt)

Linear Accounting Hosts Ribbon Cutting at New Location

MEL NUTT, CORRESPONDENT

Linear Accounting hosted a ribbon cutting ceremony at its new location at 110 W. 9th Street on Thursday, Nov. 13. The business moved into the building, formerly a law office for Scott Trusdale and Mark McKeone, at the end of June.

Cozad Chamber of Commerce Director Jordan Starman, members of the Cozad Ambassadors, and community members attended to celebrate the ribbon cutting.

Linear Accounting was established in October 2021 when Amy Rice, EA, and Scott France, CPA, partnered to form a firm built on integrity, accuracy, and trusted client relationships.

Amy Rice brings 23 years of experience, beginning her career in 2002. She has built a strong reputation for her dedication to client service and her knowledge of tax and accounting practices. Rice and her husband, Eric, live at Wild Horse Golf Course in Gothenburg.

Scott France brings 31 years of accounting experience, beginning his career in 1994. He developed a solid professional foundation early on that continues to

guide his work today. France and his wife, Jackie, live in Lexington.

Together, Rice and France combined their decades of expertise to create Linear Accounting, a firm committed to providing personalized financial solutions for individuals and businesses.

Since its founding, the firm has grown to include 12 employees and three office locations in Cozad, Lexington, and Ainsworth, which allows the team to serve clients across central and northern Nebraska. Employees at the

Cozad office include accountants Peggy Wlasiuk and Eli Werner, and administrative assistant Mary Baker.

The team welcomed the chance to celebrate its continued growth with the ribbon cutting of its newly updated Cozad office. The event included a tour of the building, a charcuterie board, drinks, and conversations. Rice credits her daughter-in-law, Megan Rice, an interior decorator, for the color scheme and renovation of each room.

France and Rice say this milestone reflects the firm's

ongoing commitment to serving its clients and community. Linear Accounting is open from 8 a.m. to noon and 1 to 5 p.m. Monday through Friday.



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CCS Hosts Veterans Day Program to Honor All Veterans



ABOVE: Cozad Elementary 4th Grade Teacher Kimberly Heimann was the recipient of the Smart/Maher VFW National Citizenship Education Award presented by ADJ/QM John Grinde from the Cozad VFW Post 890 at the elementary Veterans Day program on Tuesday, Nov. 11. **LEFT:** Members of Cub Scout Pack 187 posted the Colors at the elementary Veterans Day program on Tuesday, Nov. 11. Members include front row from left: Colt Roseberry, Sage Porter, Esmeralda Huisenga, Arlin Morris, and Ammon Walker. Back row: Drake Hoffman, Lillian Morris, Behren Richie, and Hunter Taylor. Clubmaster Karen Morris and Den Leader Jill Arnold assisted the scouts. (LOCAL Photos by Mel Nutt)

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AGRICULTURE



Nebraska Wheat Board Seeking Funding Proposals

COZAD LOCAL

The Nebraska Wheat Board (NWB) is now accepting funding proposals for consideration in the 2026-2027 fiscal year. Organizations, institutions and stakeholders are invited to submit proposals that support the board's mission to promote the profitability and sustainability of Nebraska's wheat industry through research, market development, and education.

Proposals must be submitted no later than 5 p.m. on Thursday, Jan. 15, 2026.

Submissions should be provided in the form of a proposal, not a contract, and must clearly outline the planned activities, goals, and objectives that align

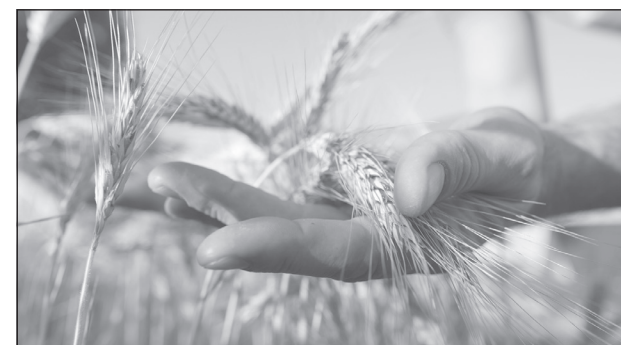
with the NWB's mission.

The NWB will conduct its first review of proposals in February, with a second review and final funding announcements in June.

Questions regarding the proposal process or submission guidelines can be directed to the Nebraska Wheat Board office.

The Nebraska Wheat Board administers the excise tax of 0.5% of net value of wheat marketed in Nebraska at the point of first sale. The board

invests the funds in programs of international and domestic market development and improvement, policy development, research, promotion, and education.



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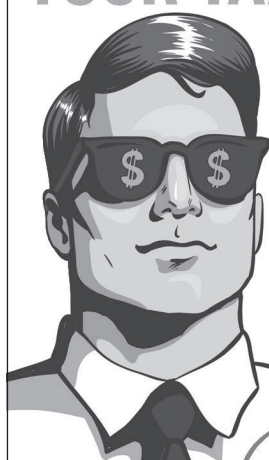
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Livestock Weighted Average Report for Nov. 16, 2025

STEERS - Medium and Large 1 (Per Cwt / Actual Wt)
Wt. Range - 550-599; Avg Wt - 573; Price Range -
\$396.00-479.00; Avg Price - \$434.46

HEIFERS - Medium and Large 1 (Per Cwt / Actual Wt)
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from FRONT - Ball

berger, CCHS Chaplain, who recently received the "Caring Kind Award" from the Nebraska Hospital Association, to give the invocation.

The meal, prepared by the Cozad Elks Club included a tossed salad, beef tenderloin, roasted potatoes, green beans, a dinner roll, and a slice of Bizzy Bee cheesecake. The cheesecakes were provided by Arnold Insurance. Bottles of wine were at each table, provided by the Baldonado family and The Home Agency.

After dinner, Berreckman returned to the podium, "All 20 Fall Balls have taken place in this room and have been hosted by the Cozad Elks Lodge. Thank them and support this Elks Lodge!" Berreckman then introduced CCHS CEO Dr. Robert Dyer, "Robert works hard in today's challenging health care world to keep Cozad's hospital and clinics at the top."

Dyer explained that the Fall Ball would not be possible without the Cozad Hospital Foundation. "The Foundation was formed in 1981 to support the development and growth of medical services in our community. The Fall Ball was the vision of Lyle Davis, who served as CEO for 27 years. Four goals guided the first event: honoring individuals dedicated to improving healthcare, creating awareness of the Foundation, bringing in an excellent speaker, and raising funds so we can advance medical services and recruit top talent."

The Foundation has provided just under \$9 million in assistance over 44 years, including work for the Physical Therapy Complex, Meadowlark Pointe Assisted Living, the Community Wellness Center, and many equipment updates and remodeling projects. Since 2000, the Foundation has helped recruit and retain 75 people through the student loan reimbursement program. "On behalf of all who have received assistance, thank you to the Foundation Board," Dyer said.

Foundation Board members include President Scott Trusdale, Vice President Kirk Riley, Claude Berreckman Jr., and Tammy Paulsen. The Hospital Board of Directors who also serve on the Foundation are President Matt Burkholder, Vice President Bill Wilkinson, Secretary Linda Benjamin, Al Svajgr, and Cindy Finnegan.

Dyer introduced members of the CCHS medical staff and guests from Bryan Health, Platte Valley Medical Group, Kearney Regional Center, and CHI Health.

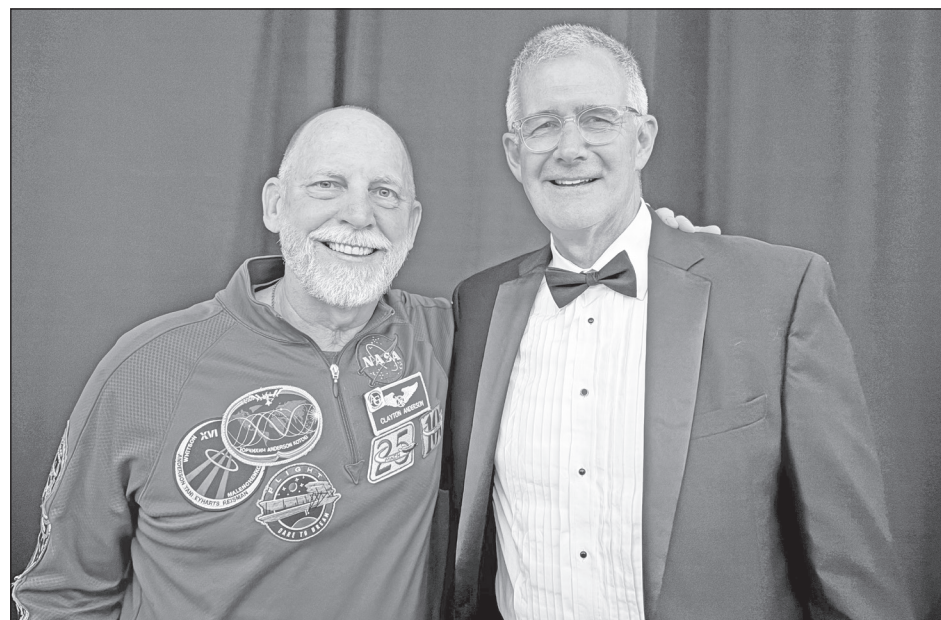
He also thanked the planning committee, "Thank you for all the hard work you have put into tonight's event. Everything looks wonderful. You have done a fantastic job."

Dyer detailed the ongoing remodeling at the front of the hospital, which began this spring and should be completed by the end of the year. "Nice buildings are great, but it's the people who matter."

Dyer showed a video clip of the updates and explained that this year's fundraising goal is a pergola for the courtyard. It was cut from the original remodel budget during value engineering. The goal is to raise \$42,000 with three recognition levels: \$500, \$1,000, and \$5,000. Money spent on tickets and auction items counts toward these levels, and donors' names will be engraved on courtyard pavers.

The third new event was a "Fall Ball Trivia" contest. Each table selected a captain to answer eight questions. A bonus question allowed tables to wager points. The bonus question was: "Who was the last baby delivered by Dr. R.A. Sitorius?" The answer was Rhett Montgomery, son of Marcia and Jon Montgomery. The winning table belonged to Lyle Davis; each person earned a \$20 Meridian Tap House gift card.

The Induction Ceremony for the 2025 Healthcare Hall of Fame followed, with a slide show prepared by Karlie Osborne. Full biographies were published in the Nov. 13 Cozad LOCAL. Inductees Linda Robertson, Marcia Montgomery, and



Clay Anderson, Nebraska's own astronaut, was the keynote speaker at the 20th annual Fall Ball on Saturday, Nov. 15 at the Cozad Elks Club. Astro Clay took time to pose with Claude Berreckman Jr who invited him to speak at the ball and at a special presentation for CHS and CMS students on Friday, Nov. 14. (LOCAL Photo by Mel Nutt)

Tammy McMichael were escorted to the stage and honored for decades of service in their fields.

After the induction, Buss played a surprise message video from friends and families of each inductee. Dyer then introduced the "Angels Among Us" video, highlighting all past Healthcare Hall of Fame members.

After a 15-minute break, Berreckman introduced keynote speaker Clayton "Astro Clay" Anderson. He listed Anderson's college sports involvement and Hall of Fame honors, noting his 30-year NASA career and six spacewalks. His appearance was sponsored by the Berreckmans and Paulsens.

Anderson wore a blue Land's End shirt with patches in place of a suit or astronaut gear. Born in Omaha in 1959, he graduated from Ashland-Greenwood High School. He earned a BA in physics from Hastings College in 1981 and a master's in aerospace engineering from Iowa State University in 1983. He and his wife, Susan Jane Anderson, have two children.

His main message, students can pursue

any dream with perseverance. Anderson described his first spacewalk on July 23, 2007, and the long road to becoming an astronaut after applying 15 times before being selected in 1998. He included humorous details about manatee watching, pager messages, his blue flight suit, NASA exams, and Husker "N for knowledge" helmet stickers.

He also shared his theme "Gravity, Grace & Go," encouraging gratitude, purpose, and service. Anderson spent 167 days in space and 38 hours on six spacewalks. He served as a NASA engineer for 15 years before becoming an astronaut.

Silent auction bidding closed at 9:30 p.m. The live auction, featuring 15 items, followed Anderson's presentation. Cozad auctioneer Levi Messersmith raised funds for the pergola project.

Karlie Osborne, CCHS Director of Marketing and Communications, was pleased with the evening's success. "I want to thank the Hospital Foundation Board for trusting us to continue to try new things and keep this tradition thriving for another 20-plus years."

Obituaries

Betty L. Shoop of Cozad passed away on Thursday, Nov. 6, 2025, at Meadowlark Pointe Assisted Living in Cozad. Betty was born on June 30, 1935, in Lexington to Lawrence and Josephine (Samson) Wilson.



Betty led a life rich with love, family, and vibrant community involvement.

In 1953, Betty married Weslie Shoop in Kearney. Throughout their marriage, she supported Wes in his Navy career and all of his other small business adventures, hobbies and interests, reflecting her dedication and strength. Together, they were blessed with four daughters: Deb, Cindy, Pam, and Terri. Betty's proudest accomplishment

was her family, and she always found her greatest joy in being a mother and spending time with her loved ones.

Betty began her career as an Avon lady. She later joined Cozad State Bank in Cozad, where she worked hard and became a loan officer, a role she cherished until her retirement in 1995.

Betty was an active participant in her community, enjoying a range of activities. She was a member of a bridge club, participated in a golf league, and was proud to be a part of the Old Car Club, Red Hat Society and volunteered at the Cozad United Methodist Church Thrift Shop for 30 years. Betty also took pleasure in being a member of "Betty's Club," where she formed lasting friendships.

She was preceded in death by her parents; husband, Weslie Shoop; daughter, Deb L. Shoop Smith; and sister, Deloris Houser.

Survivors include daughters, Cindy (Mike) Austin of Omaha, Pamela (Andy) Lahr of Cozad and Terri Shoop of Lincoln; 6 grandchildren, Dana (Ryan) Bittner, Blake (Krissey) Jefferies, Mandy (Freddy) Nelsen, Amy (Tyler) Maas, Matt (Caitlin) Smith and Ryan (Lisa) Seaman; and 13 great grandchildren; and many other extended family and friends.

Memorials are suggested to the family for later designation. Online condolences may be shared at berrymanfuneralhome.com. Cremation was chosen. Services will be private. Berryman Funeral Home assisted the family with arrangements.

Anita Loree Martin (Trembly) entered the gates of heaven on Nov. 8, 2025, at the age of 73. She was a devoted wife, mother, grandmother, and faithful servant of God.

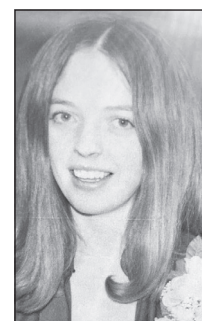
Anita was born Sept. 28, 1952, in Wray CO, then her family moved from St. Francis, KS to Cozad in 1969. As a teen she proclaimed her faith in Jesus through baptism. She graduated from Cozad High School in 1970, where she met her husband, Charles. They were married in 1971 before heading off to college where Anita attended Grace Bible Institute in Omaha for one year and then transferred to the Lincoln School of Commerce.

Charles and Anita later moved to Ames, Iowa where she worked at Iowa State University as a secretary in the economics department, and later in the botany department while supporting Charles through veterinary school. They returned to Lexington in 1977 where they started their family, and Anita became a full-time mother to her three children, Jeremy, Bryce, and Amy.

Dedicated and faithful, Anita lived a life with a deep love of family and unwavering faith. She devoted her heart to serving her family with kindness, encouragement, and prayers on behalf of those she loved. Anita was a pillar of strength in her family. She poured herself into her home and family with a gentle spirit and wisdom, and supported her community through involvement in church, volunteer work, and the power of prayer. Anita lived her faith beautifully.

She is survived by her husband Charles, children

Jeremy (Gail) Martin of Wellfleet, Bryce (Valerie) Martin and Amy (Mike) Klauer of Jefferson, IA; grandchildren Chase, Regan and Kaitlin Martin of Wellfleet, Callie, Kimber and Crew Martin, and Brecken, Taytum and Bohde Klauer of Jefferson; siblings Kent (Kathy) Trembly, Kevin (Sue) Trembly, and Sheryl (Greg) Fasse, many nieces, nephews,



cousins, relatives and friends who will continue to carry her legacy of love and faith forward. Anita is preceded in death by her parents Jake and Elaine Trembly, Clifford and Pearl Martin, and her grandson Landon Martin, son of Bryce and Valerie.

A celebration of Anita's life was held at Berean Bible Church in Lexington on Saturday, Nov. 15, with interment to

follow at Mount Hope Cemetery, Rural Lexington.

Visitation at Reynolds-Love Funeral Home with family present was on Friday, Nov. 14. Friends and loved ones were invited to gather and honor her memory, rejoicing in the knowledge that she is now in the presence of her Savior.

Memorials can be sent to the National MS Society, KJLT, or Heartbeat Ministries in her honor.

Though she will be dearly missed on this earth, we take comfort in the promise of eternal life and in knowing that she now rests in the arms of Jesus—whole, joyful, and at peace.

"Well done, good and faithful servant." – Matthew 25:23

Reynolds-Love Funeral Home in Lexington is honored to be assisting the family with arrangements. Please share online condolences with the family by visiting: reynoldslovefuneralhome.com.

Arlin Dale Laughlin was born on Aug. 27, 1932, in Rockbridge, OH. He was welcomed into this world by his mother, Nona Bailey. He passed away on Sunday, Nov. 9, 2025, in Cozad where he had lived the past few years to be near his daughter, Kristi. Arlin who went by the name "Dale", went to school and graduated from Rockbridge High School. He often shared fond memories of his time on his grandparent's farm in the Hocking Hills.

After graduation, Dale proudly served in the Army during the end of the Korean Conflict.

He married Mona Eickel of Corning, OH on Nov. 17, 1957. The couple made their home in Lancaster. They had two children, Kristi and Mark. They were very active members of St. Paul Lutheran Church in Lancaster where he served



on various boards and committees.

Dale spent a large part of his life working as an electrical engineer at Diamond Power in Lancaster, OH.

In his free time, Dale developed a passion for bass fishing. His love of this sport led the couple to retire and spend several winters at Lake Rosalie in central Florida. In the summertime, they also spent time at their cabin at Midway Lake near Cozad. When he wasn't fishing, he was a great help on his son-in-law and daughter's farm. Wherever they traveled,

Dale and his wife Mona made many friends and always remained active in the Lutheran Church.

Dale was preceded in death by his wife, Mona, mother, Nona Cooney and stepfather, John Cooney.

He will be remembered and missed by his children,

Kristi (Mark) Albrecht and Mark Laughlin; grandchildren, Bethany Hyatt, Mathew (Liz) Albrecht; adopted grandchildren, Amber and Carlie. He had many great-grandchildren that he loved and enjoyed spending time with: Mason, Kaylee, Emma, Bailey, Hayden, Katelyn, Kaleb, Erin, Harper, Keegan, Zoey, and Michael.

A Memorial Service was held on Friday, Nov. 14, at the Trinity Lutheran Church in Gothenburg, Nebraska with pastor Jeff Cottingham officiating.

In lieu of flowers, memorials are kindly suggested to St. Paul's Lutheran Church in Lancaster, OH, or Trinity Lutheran Church in Gothenburg.

Reynolds-Love Funeral Home in Lexington is honored to be assisting the family with arrangements. Please share online condolences with the family by visiting: reynoldslovefuneralhome.com.

Obituaries

Janet “Jan” Smith, age 87, of North Platte passed away on Nov. 10, 2025, at Great Plains Health in North Platte.

She was born on Nov. 16, 1937, the daughter of Ralph and Nellie (Lowrey) Newbrey at Cozad. Jan grew up and graduated from Cozad High School with the class of 1956. At the age of 17, she had her first job with the Cozad Newspaper setting type.

She married Bernie Gress in 1962, and they moved to Texas, where they owned a weekly newspaper. The couple returned to North Platte in 1965, where Jan and Bernie owned a monthly newspaper. Jan wrote a column in the paper and produced a popular, well selling, cookbook.

She worked as a secretary in North Platte at several different offices. In 1981, she started working for the



City of North Platte in the Retired Senior Volunteer Program (RSVP), where she worked for 19 years first as a secretary/bookkeeper, and then as the director of the program. She retired in 2000.

Jan married Fay W. Smith on Aug. 11, 1984.

Jan was an avid reader and liked to do crossword puzzles. She liked to play solitaire on the computer, and to play other card games.

More recently she was a regular card player at the North Platte Senior Center where she enjoyed playing Pinochle with a group of friends.

Jan is survived by her son, Brad (Angela) Gress of Lincoln; grandsons Dylan Gress (Bethany) of Scottsbluff, and Carson Gress (Alex Van Nurdén-Fiancé) of Bellevue; Step daughter Diana Junker of Crosby, TX;

Step son Jeff Smith (Darla) of Denver, CO; and many other step grandchildren, nieces and nephews.

Proceeded in death her husband, Fay W. Smith in 2011; stepson Scott Smith Sr.; her parents; and her brothers, Grover, Fred, Leon, Wallace, Jay, and Robert Newbrey; her sisters, Bessie Zeigler, Lois Bullock, Mary Quinn and an infant sister Louis Newbrey.

Graveside Service will be at 2 p.m. on Saturday, Nov. 22, at Cozad cemetery with Pastor David Haynes officiating. A visitation on Nov. 21 from noon to 7 p.m. with family receiving friends from 5 p.m. to 7 p.m. In lieu of flowers memorials may be made to Cody Park to plant trees.

Carpenter Memorial Chapel has been entrusted with the arrangements.

Online condolences and expressions of sympathy may be shared with the family at www.carpentermemorial.com.

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Cozad Grand
Generation Center

Weekly Menu: Nov. 20 - Nov. 26

Nov. 20 - Liver & Onions, or Cook's Choice, Au Gratin Potatoes, Baked Spinach, Mandarin Oranges, Ice Cream

Nov. 21 - Sloppy Joe, Tater Tots, Corn, Pears, Cake

Nov. 24 - Goulash, Garlic Bread, Peas, Pears, Broccoli Salad, Strawberry Bites

Nov. 25 - Thanksgiving Ham, Sweet Potatoes, Green Bean Casserole, Pistachio Salad, Fruit Cocktail, Ice Cream

Nov. 26 - Chicken Alfredo, Carrots, Applesauce, Peach Salad, Cookies

Lunch served Daily 11:30-12:30

Salad Bar Every Day!

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Lexington Grand Generation Center

Nov. 20 - Nov. 26

Nov. 20- Tuna Noodle Casserole, Hominy Casserole, Buttered Cauliflower, Apple Slices

Nov. 21- Thanksgiving Dinner - Turkey, Mashed Potatoes w/ Gravy, Corn Stuffing, Pears, Dinner Roll, Dessert

Nov. 24- Italian Chicken, Potato Casserole, Steamed Brussel Sprouts, Apricots

Nov. 25- Ham, Au Gratin Potatoes, Orange Juice and Beets, Mandarin Oranges

Nov. 26- Sweet & Sour Chicken, Wild Rice, Broccoli, Cold Veggie Salad, Pineapple

Daily menus are subject to change.

Lunch prices: 60+ - \$5 Suggested Contribution Under 60 - \$7

This weeks calendar is sponsored by:

COZADLOCAL

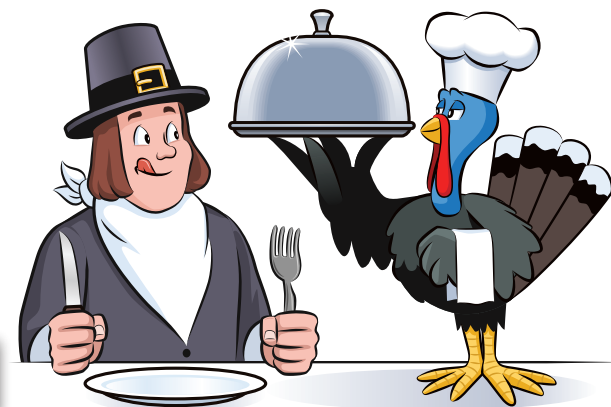
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Happy
TURKEY DAY!

Second-Grader's Talk Turkey

"Talk Turkey" with our local second-grade students is a cherished tradition that the Cozad LOCAL proudly upholds each year. The creative recipes and directions these students share showcase their unique perspectives—ranging from surprisingly accurate to hilariously imaginative. We hope you enjoy their contributions as much as we do, as they add a delightful touch of humor and charm to the holiday season.



MRS. GENGENBACH'S SECOND GRADERS

This recipe has not yet been kitchen tested by Maverick Bellamy. First, you need to buy a turkey from Sonny's or Walmart. Before you cook the turkey you need to put some seasoning on it. Cook the turkey at my house in the oven at 360 degrees for 15 minutes. After the turkey is cooked, you need to cut it. You should eat the turkey with rice and green beans.

This recipe has not yet been kitchen tested by Jensen Yilk. First, you need to buy a turkey from the store. Before you cook the turkey you need to cut it up. Cook the turkey in the oven at 50 degrees for 15 minutes. After the turkey is cooked, you need to take it out of the oven. You should eat the turkey with a fork and knife.

This recipe has not yet been kitchen tested by Alexis Rima. First, you need to buy a turkey from a store. Before you cook the turkey you need to put it on a stove. Cook the turkey put thermometer at 300 degrees for 3.5. After the turkey is cooked, you need to set the table. You should eat the turkey with bread and vegetables.

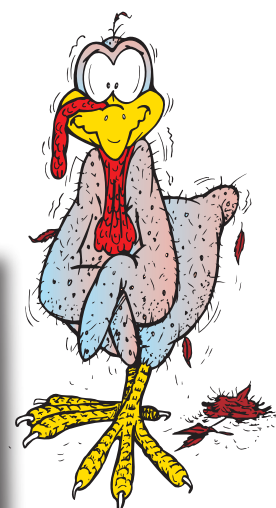
This recipe has not yet been kitchen tested by Orellana Medina. First, you need to buy a turkey from Walmart. Before you cook the turkey you need to put it in a pan. Cook the turkey in a oven at 60 degrees for 1 hour. After the turkey is cooked, you need to put it on a plate. You should eat the turkey with fork and knife.

This recipe has not yet been kitchen tested by Harlan Stevens. First, you need to buy a turkey from a store. Before you cook the turkey you need to preheat the oven. Cook the turkey for 30 mins at 110 degrees for diner. After the turkey is cooked, you need to cut the turkey. You should eat the turkey with fork and knife.

This recipe has not yet been kitchen tested by Lily Chavez. First, you need to buy a turkey from walmart. Before you cook the turkey you need to a mask. Cook the turkey on a pan at 10 degrees for 10 min. After the turkey is cooked, you need to paper plate. You should eat the turkey with fork and spone.

This recipe has not yet been kitchen tested by Mila Welch. First, you need to buy a turkey from walmart. Before you cook the turkey you need to seated it. Cook the turkey in the oven at 3 degrees for 10 minutes. After the turkey is cooked, you need to eat it. You should eat the turkey with fork and kife.

This recipe has not yet been kitchen tested by Addison Myer. First, you need to buy a turkey from sonny's. Before you cook the turkey you need to seson it. Cook the turkey in a overin at 50,000 degrees for 10 min. After the turkey is cooked, you need to cut it. You should eat the turkey with fork and a kife.



Shop Small
Saturday

“When you shop at Cozad's small businesses, you're investing in our COMMUNITY.”

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This recipe has not yet been kitchen tested by Seyerson Smith.

First, you need to buy a turkey from the market. Before you cook the turkey you need to stuff the turkey.

Cook the turkey good at 350 degrees for 1 hour.

After the turkey is cooked, you need to cut it.

You should eat the turkey with a fork and knife.

This recipe has not yet been kitchen tested by Anna Davis.

First, you need to buy a turkey from Walmart.

Before you cook the turkey you need to chop on the chopping board.

Cook the turkey in a pot at 10 degrees for 11 minutes.

After the turkey is cooked, you need to put it on a plate wait for it to cool down and add corn and rice.

You should eat the turkey with corn and rice.

My name is Tuff. I am 8 years old. This is how I would cook a turkey.

I would cook a turkey for six minutes seven hours. I cook with a baking spoon to mix the stuffing in the oven. I watch the turkey when it's plump I would have my family to eat the turkey and then I go outside and play.

This recipe has not yet been kitchen tested by Azalea Kony.

First, you need to buy a turkey from the store.

Before you cook the turkey you need to it's good to eat.

Cook the turkey in the oven at 4 degrees for 6.

After the turkey is cooked, you need to cut it.

You should eat the turkey with a fork and spoon.



This recipe has not yet been kitchen tested by Lasarus Hall.

First, you need to buy a turkey from sunny's.

Before you cook the turkey you need to take it out of the wrapper.

Cook the turkey in the oven at 10# degrees for 10 minits.

After the turkey is cooked, you need to get ready to cook the turkey.

You should eat the turkey with a fork and knife.

This recipe has not yet been kitchen tested by Coye Whirlwind Horse.

First, you need to buy a turkey from the store.

Before you cook the turkey you need to season it.

Cook the turkey in the oven at 10 degrees for 9,000 min.

After the turkey is cooked, you need to take it out of the ofin.

You should eat the turkey with fork and knife.

This recipe has not yet been kitchen tested by Josie Brummer.

First, you need to buy a turkey from the store.

Before you cook the turkey you need to secon it.

Cook the turkey in the oven at 110 degrees for cooking.

After the turkey is cooked, you need to cool.

You should eat the turkey with fork and knife.

This recipe has not yet been kitchen tested by Liahm Mockry.

First, you need to buy a turkey from a store.

Before you cook the turkey you need to cut it.

Cook the turkey on a grill at 5 degrees for 3 hours and 100 seconds.

After the turkey is cooked, you need to that it cool down.

You should eat the turkey with corn and peas.

This recipe has not yet been kitchen tested by Wyatt Wolthemath.

First, you need to buy a turkey from Sonny's.

Before you cook the turkey you need to clean it and weigh it.

Cook the turkey in the oven at 20 degrees for 10 minutes.

After the turkey is cooked, you need to get some gloves and take it out.

You should eat the turkey with a fork and knife.

This recipe has not yet been kitchen tested by Harper Wolf.

First, you need to buy a turkey from Walmart.

Before you cook the turkey you need to season it.

Cook the turkey oven at 95 degrees for 9 min.

After the turkey is cooked, you need to cut it up.

You should eat the turkey with fork and knife.

This recipe has not yet been kitchen tested by Kollin Kugler.

First, you need to buy a turkey from Sonny S.

Before you cook the turkey you need to clean it and put spicy seasoning on it.

Cook the turkey in the oven at 110 degrees for 30 minutes.

After the turkey is cooked, you need to cut it.

You should eat the turkey with seasoning on it and peas.

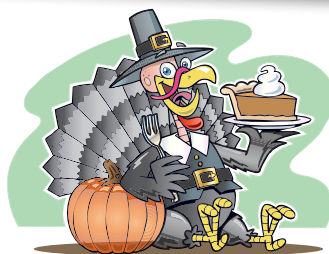
MRS. NEUJAHR'S SECOND GRADERS

This recipe has not yet been kitchen tested by Chris C.
First, you need to buy a turkey from a store.
Before you cook the turkey you need to thol out.
Cook the turkey in a avin at 8 degrees for 50.
After the turkey is cooked, you need to put it on a plate.
You should eat the turkey with knife and fork.

This recipe has not yet been kitchen tested by Preden W.
First, you need to buy a turkey from store.
Before you cook the turkey you need to take it out of the wrapper and add salt.
Cook the turkey in a oven at 50 degrees for 7 minutes.
After the turkey is cooked, you need to take it out of the oven and cut it and put it on a plate.
You should eat the turkey with an fork and a knife.

This recipe has not yet been kitchen tested by Layla R.
First, you need to buy a turkey from mak it.
Before you cook the turkey you need to sisin it.
Cook the turkey in the uvin at 70 degrees for minits.
After the turkey is cooked, you need to sin it.
You should eat the turkey with frook and sproon.

This recipe has not yet been kitchen tested by Maxxon C.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to seson the turkey.
Cook the turkey in the smoker at 400 degrees for 2 hours.
After the turkey is cooked, you need to prepare the table and then.
You should eat the turkey with yams and skoched egg.



This recipe has not yet been kitchen tested by Hawken C.
First, you need to buy a turkey from gorcey store.
Before you cook the turkey you need to set the oven.
Cook the turkey in the oven at 70 degrees for 1 hour.
After the turkey is cooked, you need to season it.
You should eat the turkey with fork and knife.

This recipe has not yet been kitchen tested by Mia f.
First, you need to buy a turkey from stow.
Before you cook the turkey you need to ad budr.
Cook the turkey is sof at 2 degrees for 10.
After the turkey is cooked, you need to take it out.
You should eat the turkey with batter and stuffing.

This recipe has not yet been kitchen tested by Blakelyee P.
First, you need to buy a turkey from walmart.
Before you cook the turkey you need to wash it.
Cook the turkey 2 hours at 25 degrees for 2 hours.
After the turkey is cooked, you need to put it on plate.
You should eat the turkey with spoon and fork.



This recipe has not yet been kitchen tested by Soraya S.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to wash it.
Cook the turkey in the pot at 40 degrees for 60 mintunes.
After the turkey is cooked, you need to cut it.
You should eat the turkey with rice and spgetti.

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Happy Thanksgiving

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This recipe has not yet been kitchen tested by Colton B.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to take it out of the wrapper.
Cook the turkey an oven at 755 degrees for 755.
After the turkey is cooked, you need to use a spoon and knife.
You should eat the turkey with fork and knife.

This recipe has not yet been kitchen tested by Graysen S.
First, you need to buy a turkey from a grocery store.
Before you cook the turkey you need to put it in the oven.
Cook the turkey in the oven at 90 degrees for 15 minutes.
After the turkey is cooked, you need to cut it up.
You should eat the turkey with steak and ppj.

This recipe has not yet been kitchen tested by Abigail B.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to take off.
Cook the turkey 1 hore at 400 degrees for 1 hore.
After the turkey is cooked, you need to take off bone.
You should eat the turkey with kachup and stuffing.

This recipe has not yet been kitchen tested by Leonardo F.
First, you need to buy a turkey from the super market.
Before you cook the turkey you need to add sesoning.
Cook the turkey in the oven at 100 degrees for 2 hours.
After the turkey is cooked, you need to take it out of the oven.
You should eat the turkey with knife and fork.

This recipe has not yet been kitchen tested by Sawyer B.
First, you need to buy a turkey from farmer.
Before you cook the turkey you need to paint, oven, cupcakes, then pumkin pie.
Cook the turkey in my room at 500 degrees for 5 seconds.
After the turkey is cooked, you need to get your pumkin pie and cupcakes.
You should eat the turkey with pumkin pie and cupcakes.



This recipe has not yet been kitchen tested by Korban S.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to buy it.
Cook the turkey in a uvin at 10 degrees for 50 min.
After the turkey is cooked, you need to plas on the tabl.
You should eat the turkey with a nif and a fork.

This recipe has not yet been kitchen tested by Brenda M.
First, you need to buy a turkey from the form.
Before you cook the turkey you need to wash it.
Cook the turkey in a pot at 100 degrees for 1 awr.
After the turkey is cooked, you need to serv.
You should eat the turkey with mom and dad.

This recipe has not yet been kitchen tested by Adalyn G.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to stuff it.
Cook the turkey in the uvin at 700 degrees for 2 minuts.
After the turkey is cooked, you need to cut it.
You should eat the turkey with stuffing and bun.

This recipe has not yet been kitchen tested by Donovan T.
First, you need to buy a turkey from at the stor.
Before you cook the turkey you need to let it fol awt.
Cook the turkey it cook for 5 hr at 250 degrees.
After the turkey is cooked, you need to let it kool.
You should eat the turkey with nife and fork.

This recipe has not yet been kitchen tested by Owen S.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to plop the feathers.
Cook the turkey in the oven at 1 degrees for 1 hour.
After the turkey is cooked, you need to take out the bones.
You should eat the turkey with ketchup and salt.



The only thing that should be 'stuck' this holiday season is you sticking with us to provide your holiday centerpiece! **Always here to help, all season long!**

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MRS. NEILL'S SECOND GRADERS

This recipe has not yet been kitchen tested by Jersey Asche.
First, you need to buy a turkey from a store.
Before you cook the turkey you need to wash it.
Cook the turkey put oil on it at 4 degrees for 30 minutes.
After the turkey is cooked, you need to get the table ready.
You should eat the turkey with a fork and a knife.

This recipe has not yet been kitchen tested by Cindy Branham.
First, you need to buy a turkey from walmart.
Before you cook the turkey you need to open the turkey, clean it up.
Cook the turkey in a grill at 150 degrees for 30 minutes.
After the turkey is cooked, you need to eat it.
You should eat the turkey with a fork and a spoon.

This recipe has not yet been kitchen tested by Robert Keating.
First, you need to buy a turkey from Walmart.
Before you cook the turkey you need to get the oven started up.
Cook the turkey in the oven at 200 or 300 degrees for 3 hours.
After the turkey is cooked, you need to cut it.
You should eat the turkey with a spoon and a fork.

This recipe has not yet been kitchen tested by Knox Thayer.
First, you need to buy a turkey from sonny's.
Before you cook the turkey you need to unwrap.
Cook the turkey in oven at 100 degrees for 26.
After the turkey is cooked, you need to put plates out forks.
You should eat the turkey with fork and knife.

This recipe has not yet been kitchen tested by Raiden Albrecht.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to session it.
Cook the turkey on a grill at 400 degrees for 6 hours.
After the turkey is cooked, you need to eat it.
You should eat the turkey with knife and fork.

This recipe has not yet been kitchen tested by Emmett Bauer.
First, you need to buy a turkey from walmart.
Before you cook the turkey you need to season it.
Cook the turkey in a flat pan at 50 degrees for three hours.
After the turkey is cooked, you need to put on honey.
You should eat the turkey with barbicue and gravy.

This recipe has not yet been kitchen tested by Jackson Botts.
First, you need to buy a turkey from wulmart.
Before you cook the turkey you need to wash it.
Cook the turkey in the oven at 48 degrees for 20 min.
After the turkey is cooked, you need to put it on a plat.
You should eat the turkey with a fork and a spoon.

This recipe has not yet been kitchen tested by Ammon Walker
First, you need to buy a turkey from your uncle's house.

Before you cook the turkey you need to pull the feathers out.

Cook the turkey on a stove at 400 degrees for 2 hours.

After the turkey is cooked, you need to put it on a dish.

You should eat the turkey with stuffing and Carrots.

This recipe has not yet been kitchen tested by Luke Bazata.
First, you need to buy a turkey from Sonny's.
Before you cook the turkey you need to wash it.
Cook the turkey in the oven at 550 degrees for 2 hours.
After the turkey is cooked, you need to put it on the table.
You should eat the turkey with a fork and knife.

Wishing You
A Happy Thanksgiving

COZAD LOCAL



This recipe has not yet been kitchen tested by Braxton Wgnon.

First, you need to buy a turkey from farm.
Before you cook the turkey you need to wash it with water.

Cook the turkey eat it at 301 degrees for 10 hours.
After the turkey is cooked, you need to eat it.
You should eat the turkey with salt and pepper.

This recipe has not yet been kitchen tested by Anthony Buss.
First, you need to buy a turkey from a store.

Before you cook the turkey you need to unwrap the turkey.

Cook the turkey in an oven at 90 degrees for an hour.

After the turkey is cooked, you need to cut it and put it on a plate.

You should eat the turkey with a knife and a fork.

This recipe has not yet been kitchen tested by Mia Martinez.

First, you need to buy a turkey from the store.

Before you cook the turkey you need to season it.

Cook the turkey in a pot at 20 degrees for 7 minutes.

After the turkey is cooked, you need to put it on a big plate.

You should eat the turkey with a fork and knife.

This recipe has not yet been kitchen tested by Lesley McCann.

First, you need to buy a turkey from store.

Before you cook the turkey you need to start the oven.

Cook the turkey in oven at 3 degrees for 5 minutes.

After the turkey is cooked, you need to stuff it up.

You should eat the turkey with knife and fork.

This recipe has not yet been kitchen tested by Lia Vazquez.

First, you need to buy a turkey from Sony S.

Before you cook the turkey you need to put in the oven.

Cook the turkey in the oven at 500 degrees for 20 min.

After the turkey is cooked, you need to take it out of the oven.

You should eat the turkey with apple and corn.

This recipe has not yet been kitchen tested by Jaxxon Gomez.

First, you need to buy a turkey from a store.

Before you cook the turkey you need to wash it.

Cook the turkey in a mickeaway at 30 degrees for 40.

After the turkey is cooked, you need to put it on a plate.

You should eat the turkey with a fork and a nife.



This recipe has not yet been kitchen tested by Ella Shafer.

First, you need to buy a turkey from the store.

Before you cook the turkey you need to put it on a pan.

Cook the turkey in an oven at 400 degrees for 7 hours.

After the turkey is cooked, you need to sesen it.

You should eat the turkey with silverwaer and a plate.

Don't forget to brush and floss!



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**HAPPY
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**Eustis
BODY SHOP**

**HAPPY
THANKSGIVING!**

Join **Big E's** on Friday, Nov. 28
at 11 a.m. for our
**Friendsgiving
Potluck!**

N
VS

MISS OSMERA'S SECOND GRADERS

This recipe has not yet been kitchen tested by Jackson Long.
First, you need to buy a turkey from the sur.
Before you cook the turkey you need to sesoneg.
Cook the turkey on a stov at 7 degrees for 7 minuts.
After the turkey is cooked, you need to cut it.
You should eat the turkey with fork and spoon.

This recipe has not yet been kitchen tested by Johnathan James Thurn.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to season it.
Cook the turkey until medium rare at 350 degrees for 10 minutes.
After the turkey is cooked, you need to wait 60 seconds.
You should eat the turkey with a spoon and a fork.

This recipe has not yet been kitchen tested by Elijah Ide.
First, you need to buy a turkey from walmart.
Before you cook the turkey you need to season the turkey.
Cook the turkey in the oven at 465 degrees for 30 min.
After the turkey is cooked, you need to take it out.
You should eat the turkey with bbq and sprite.

This recipe has not yet been kitchen tested by Direk Fotchtman.
First, you need to buy a turkey from grocry store.
Before you cook the turkey you need to pluck it.
Cook the turkey in the oven at 32 degrees for 1 hour.
After the turkey is cooked, you need to season it.
You should eat the turkey with butter and coleslaw.

This recipe has not yet been kitchen tested by Enzo de Jesus.
First, you need to buy a turkey from wilrtment.
Before you cook the turkey you need to oven.
Cook the turkey on stov at 10,000,000,000 degrees for 7 menet.
After the turkey is cooked, you need to et it.
You should eat the turkey with milk and cooke.

This recipe has not yet been kitchen tested by Isla Hall.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to fill up the turkey.
Cook the turkey outside at 50 degrees for 50 minutes.
After the turkey is cooked, you need to eat it.
You should eat the turkey with knife and fork.

This recipe has not yet been kitchen tested by Colt.
First, you need to buy a turkey from store.
Before you cook the turkey you need to pluck bullsiseg.
Cook the turkey mediam at 5031 degrees for 30 mins.
After the turkey is cooked, you need to cool down.
You should eat the turkey with friends and family.

This recipe has not yet been kitchen tested by Mackenzie Allbright.
First, you need to buy a turkey from sunny's.
Before you cook the turkey you need to unwrap it.
Cook the turkey with a pan at fordly degrees for ten minis.
After the turkey is cooked, you need to seening it.
You should eat the turkey with niphe and fork.

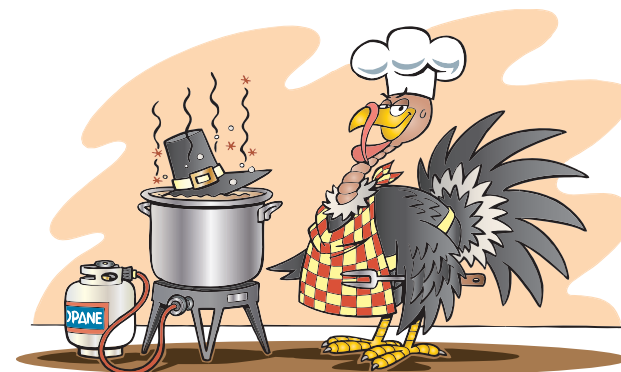


HAPPY AMERICAN EDUCATION WEEK!

Thank you to all the teachers, support staff, parents, and students for your dedication to public education.



CS Cozad Services Inc.



This recipe has not yet been kitchen tested by Jensen Worrell.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to cut it.
Cook the turkey in the oven at 80 degrees for 13 mins.
After the turkey is cooked, you need to let it cold.
You should eat the turkey with mom and dad.

This recipe has not yet been kitchen tested by Charley Ray Richter.
First, you need to buy a turkey from stor.
Before you cook the turkey you need to warsh it.
Cook the turkey in the oven at 350 degrees for a hora.
After the turkey is cooked, you need to sesen.
You should eat the turkey with mash and poteo and warten.

This recipe has not yet been kitchen tested by Tanis Reicks.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to prep the oven.
Cook the turkey in the oven at 110 degrees for 1 hour.
After the turkey is cooked, you need to get it out of the oven.
You should eat the turkey with corn and stuffing.

This recipe has not yet been kitchen tested by Avian Herrera.
First, you need to buy a turkey from store.
Before you cook the turkey you need to cut the turkey.
Cook the turkey in the stove at 6 degrees for 4 hour's.
After the turkey is cooked, you need to need a forck.
You should eat the turkey with wate untile it is not hot and eat it.

This recipe has not yet been kitchen tested by Diege Notalco.
First, you need to buy a turkey from the stow.
Before you cook the turkey you need to let it sit.
Cook the turkey in the ovein at teashpr degrees for 55.
After the turkey is cooked, you need to let it sit.
You should eat the turkey with flok and knf.

This recipe has not yet been kitchen tested by Zak Sanders.
First, you need to buy a turkey from sonneys super foods.
Before you cook the turkey you need to wash the turkey.
Cook the turkey in a afin at 360 degrees for 2 h.
After the turkey is cooked, you need to carv the turkey.
You should eat the turkey with katchup and cookies.

This recipe has not yet been kitchen tested by Jace Ybarra.
First, you need to buy a turkey from walmart.
Before you cook the turkey you need to cook it.
Cook the turkey in a oven at 32 degrees for 20 min.
After the turkey is cooked, you need to add pepper.
You should eat the turkey with spoon and forc.

This recipe has not yet been kitchen tested by Elisa Schroeder.
First, you need to buy a turkey from the store.
Before you cook the turkey you need to set the oven.
Cook the turkey in the oven at 95/79 degrees for 30 min.
After the turkey is cooked, you need to make the tabel.
You should eat the turkey with frinds and family.

Holiday Food & Gift Festival

Saturday, November 22nd
9am - 3pm

Cozad Grand Generation Center
410 W 9th St. Cozad, NE

Lunch Available 11 am - 2pm

A full house of great vendors & crafters!

*Best Wishes for a
Happy Thanksgiving!*

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Solar Storms Bring Northern Lights to Cozad

Last week, over several days, the northern lights, or Aurora Borealis, were visible in Cozad and other parts of Nebraska. The colorful display occurs when strong solar storms send charged particles from the sun toward Earth. As these particles interacted with gases in the atmosphere near the magnetic poles, they produced vibrant waves of light. During times of intense solar activity, this energy can extend farther south than usual, allowing the aurora to be seen across much of the Midwest, including Nebraska. (Courtesy Photo of Jeff Beisner)

DPPD Board Approves 2026 Budget

COZAD LOCAL

At its November meeting, the Dawson Public Power District Board of Directors approved the 2026 budget. This budget includes \$63 million designated for wholesale power expenses and operating costs, as well as funding for the 2026 work plan and additional capital projects.

The 2026 work plan, valued at \$8 million, is designed to address essential upgrades to the DPPD’s infrastructure. This includes improvements to substations as well as transmission and distribution lines. Approximately \$3.5 million of the work plan budget is carryover of major projects started in 2025.

This approach aligns with the district’s strategy of starting major projects after the irrigation season and completing them before the next cycle. By scheduling these upgrades outside peak irrigation periods, DPPD minimizes disruptions to local agricultural operations and maintains reliable electric service during periods of high-water usage.

These planned infrastructure enhancements underscore DPPD’s commitment to modernizing the electrical grid and meeting the evolving needs of customers throughout its service territory.

DPPD’s total operating costs through September 2025 are reported at two percent below budget, though they are two percent higher than the previous year. The net margin is \$940,000 under budget largely due to reduced irrigation revenue from above-average rainfall.

State Senators Stan Clouse and Dan McKeon were present to provide an overview of the upcoming Nebraska legislative session and to discuss their responsibilities and ongoing initiatives.

Many confrences were attended through the month of October. Page Peterson and Alyssa Clemesen Roberts attended the National Rural Electric Cooperative Association Region 7 and Region 9 meeting Oct. 6-8. Molly Dixon, Dan Muhlbach, Craig Wietjes and Alyssa Clemesen Roberts attended the Nebraska Public Power District Customer Meeting on Oct. 16. Molly Dixon and Alyssa Clemesen Roberts attended the Nebraska Wind and Solar Conference Oct. 21-22. Molly Dixon, Joe Jeffrey and Alyssa Clemesen Roberts attended the NPPD Customer/Board Forum on Oct. 29.

The next board meeting will be held on Monday, Dec. 1.

Birth

Johnna Thayer and Michael McFall of Cozad announce the birth of their son on Nov. 11, 2025, at Gothenburg Health. Mikhailo Gregory-Zowell Thayer-McFall was born at 12:58 p.m., weighing 8 pounds, 14 ounces, and measuring 19.5 inches in length. He is welcomed by brothers Collin, Brenner, Knox, and Lucker; and sisters Destiny and Arely. Grandparents Dennis and Sandy Howell of Cozad and Dan and Sharon Pfeiffer of Gothenburg; and great grandma Thelma Kussman of Cozad.



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The Beauty in the Tangle

Have you ever seen an intricate spider web glistening in the sunlight? The strands weave together to form a delicate network of connections.

In a similar way, a plate of spaghetti noodles is intricately intertwined. You can't lift one piece of spaghetti without affecting the others. The connection may seem less organized, yet its impact is just as real.

I recently experienced this kind of intricate connection at a funeral in our small rural town. Though I wasn't related by blood, I was invited through connection to be part of the family. As I stood in the room where the family was gathered, I caught snippets of conversation wrapped in the scent of coffee. Gentle laughter and sincere hugs echoed the familiar message of how sad it is to only see each other at times like this.

As I glanced around, I realized how deeply the strands of my life were woven into that room. I never imagined a former student would stand beside me at a funeral as an adult, or that a former employee would introduce me to his teenage son. Some of the people there once attended church with me. One had mentored my daughter years ago. I had helped another publish his first book, while one woman had worked



with my mother for a while. Everywhere I looked, the intricate web shimmered before me. Life has a way of looping threads together when we least expect it.

We meander through life often unaware of how our paths intersect with others. A spider's web is intentional with every line serving a purpose. Spaghetti, on the other hand, is tangled and reactive. As I took in the faces around me, I couldn't help but evaluate the quality of my connections. I carried regrets. I hadn't

always been kind or acted with integrity. Sometimes I reacted out of pain rather than choosing to stay true to my values. In that moment, I knew I wanted to weave connections with care, not toss them together in haste.

With age, I've learned how essential it is to create quality connections. I want to value the people around me and show up authentically with love. Each day offers a new opportunity to design a web or stir up a pile of spaghetti. Maybe the beauty of life isn't in avoiding the tangles, but in honoring how we're all interconnected.

COZADLOCAL

308-784-4747

Thank You Educators

This week, we're celebrating the people who help our communities learn! Thank you, Nebraska educators, for your hard work, long hours, and huge hearts.

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Cozad Community Leaders

Winter Wonderland Parade

Monday, December 1

Parade Starts at 6:30pm
Route: 8th and D to 8th and K

Tree Lighting Ceremony at 6pm
Sponsored by Cozad Area Chamber of Commerce

Chili and Hot Dog Supper
Grand Generation Center
5-7pm Adults: \$10, Children Under 12: \$5

Business Window Decorating

We ask that businesses who are located along the parade route, light up their windows to help celebrate this festive time of year!

Legals

Notice

NOTICE OF AMENDMENT OF A.M. ANDERSON ABSTRACT COMPANY, LLC

Notice is hereby given that A.M. ANDERSON ABSTRACT COMPANY, LLC, a Nebraska limited liability company, has caused to be filed in the office of the Secretary of State of the State of Nebraska, Articles of Amendment amending the Articles of Incorporation such that the name of the Corporation is changed to APEX ESCROW & EXCHANGE, LLC., with a designated office at 121 E. 8th Street, PO Box 229, Cozad, NE 69130. The Agent for Service of Process is CNRA, LLC at 121 E. 8th Street, PO Box 229, Cozad, NE 69130. Hart, Huyser & Miller, P.C., L.L.O.

Attorneys at Law

Nov. 20, 2025

Nov. 27, 2025

Dec. 4, 2025

(25) znez

Notice

NOTICE OF AMENDMENT OF EASTERN NEBRASKA EXCHANGE, LLC

Notice is hereby given that EASTERN NEBRASKA EXCHANGE, LLC, a Nebraska limited liability company, has caused to be filed in the office of the Secretary of State of the State of Nebraska, Articles of Amendment amending the Articles of Incorporation such that the name of the Corporation is changed to APEX EXCHANGE, LLC., with a designated office at 121 E. 8th Street, PO Box 229, Cozad, NE 69130. The Agent for Service of Process is CNRA, LLC at 121 E. 8th Street, PO Box 229, Cozad, NE 69130.

Hart, Huyser & Miller,
P.C., L.L.O.

Attorneys at Law

Nov. 20, 2025

Nov. 27, 2025

Dec. 4, 2025

(25) znez

Notice

NOTICE OF TRUSTEE'S SALE

NOTICE IS HEREBY GIVEN that the following described property: The West 30.9 Feet of Lot Three (3) and the East 31.1 Feet of Lot Four (4), Block One (1), Dorsey's First Addition to the City of Cozad, Dawson County, Nebraska will be sold at public auction to the highest bidder at the West steps of the county courthouse of Dawson County, Nebraska at 12:00 p.m. on December 11th, 2025.

Malcom, Nelsen &
Windrum Law Office
PO Box 174
Cozad, NE 69130
(308) 784-2048

Oct. 23, 2025

Oct. 30, 2025

Nov. 6, 2025

Nov. 13, 2025

Nov. 20, 2025

(20) znez

Notice

NOTICE OF MEETING COZAD DISTRICT NO. 2 HOSPITAL BOARD

Dawson County, Nebraska Notice is hereby given that a meeting of the Cozad District No. 2 Hospital Board of Dawson County, Cozad, Nebraska, will be held at 7:00 a. m., on Tuesday, November 25, 2025, at Meadowlark Pointe-Chapel, 2300 O Street, which meeting will be open to the public. An agenda for such meeting kept continually current is available for public inspection at Cozad Hospital offices.

Linda Benjamin,
Secretary/Treasurer
Cozad District No. 2
Hospital District

Nov. 20, 2025

(21) znez

Notice

COUNTY COURTHOUSE, LEXINGTON, NE NOVEMBER 14, 2025

The Dawson County Board of Equalization of Dawson County, Nebraska, met in regular session at 9:00 a.m. on Friday, November 14, 2025

in the Commissioners' Room, 2nd Floor, Lexington, Nebraska. Notice of the meeting was given in advance by publication in the Lexington Clipper-Herald. A copy of the Proof of Publication is on file in the office of the County Clerk. Availability of the agenda was communicated in the published notice and in the notice to members of the Board of County Equalization of this meeting. All proceedings shown hereafter were taken while the convened meeting was open to the public. Chairman Swanson called the meeting to order at 9:00 a.m. County Clerk, Michaela Arndt called the roll with Commissioners PJ Jacobson, Bill Stewart, Rod Reynolds, Joe Richeson and Chairman Kevin Swanson present. Chairman Swanson announced that the current open meetings act was posted for the public and the location of the poster. Motion was made and seconded to approve the October 31, 2025 regular meeting minutes as presented. Aye: 5. Nay: 0. Motion carried. The meeting was adjourned at 9:01 a.m. I, Michaela Arndt, County Clerk in and for Dawson County, hereby certify that all the subjects included in the foregoing proceedings were contained in the agenda for the meeting, kept continually current and available for public inspection at the office of the County Clerk during regular business hours prior to said meeting. That the minutes of the Dawson County Board of Equalization of Dawson County, NE., from which the foregoing proceedings have been extracted were in written form and available for public inspection within ten working days and prior to the next convened meeting of said body; that all media requesting notification concerning the meeting of said body were provided advance notice of the time and place of said meeting and subjects

to be discussed at said meeting.

Michaela Arndt,
Dawson County Clerk
Kevin Swanson, Chairman
Nov. 20, 2025
(76) znez

Notice

COUNTY COURTHOUSE, LEXINGTON, NE NOVEMBER 14, 2025

The County Board of Commissioners of Dawson County, Nebraska, met in regular session on Friday, November 14, 2025 in the Commissioners' Room, 2nd Floor, Courthouse, Lexington, Nebraska, immediately following the Board of Equalization Meeting. Notice of the meeting was given in advance by publication in the Lexington Clipper-Herald. A copy of the Proof of Publication is on file in the office of the County Clerk. Availability of the agenda was communicated in the published notice and in the notice to member of the Board of County Commissioners of this meeting. All proceedings shown hereafter were taken while the convened meeting was open to the public. Chairman Swanson called the meeting to order at 9:01 a.m., County Clerk, Michaela Arndt called the roll with Commissioners PJ Jacobson, Bill Stewart, Rod Reynolds, Joe Richeson and Chairman Kevin Swanson present. Chairman Swanson announced the current open meetings act was posted for the public and the location of the poster. Motion was made and seconded to approve the October 31, 2025 regular minutes as presented. Aye: 5. Nay: 0. Motion carried. Motion was made and seconded to file the Official's receipts as submitted. Aye: 5. Nay: 0. Motion carried. Official Receipts: County Clerk; \$543.01, Register of Deeds; \$38,775.83 Clerk of District Court; \$9,796.94 and Surveyor; \$3,675.00. Motion was made and seconded to approve the Treasurer's Receipts as presented. Aye: 5.

Nay: 0. Motion carried. Treasurer's Receipts: \$446,324.07. Motion was made and seconded to approve the claims as submitted. Aye: 5. Nay: 0. Motion carried. Total Claims: \$445,647.21. GENERAL VENDOR CLAIMS: AirDate UAV, Subscription, \$480.00. Applied Connective Technologies, Monthly Contract, \$14,332.24. AT&T Mobility, Monthly Services, \$2,106.35. Megan L Bellamy, Depositions, \$161.40. Benchmark Government Solutions, Training Meals, \$55.80. Berreckman & Bazata, Legal Services, \$7,260.95. Berryman Funeral Home, Burial Assistance, \$2,500.00. Black Hills Energy, Utilities, \$2,036.02. Bryan Health-Health Information, Information Records, \$42.40. CenturyLink, Monthly Services, \$714.48. Column Software, Publications, \$38.40. Culligan, Monthly Services, \$273.22. Dan's Sanitation, Sanitation Services, \$909.75. Davis Law, Legal Services, \$558.94. Dawson County Child Support, Sheriffs Fees, \$402.51. Dawson County Road Dept., Repairs, \$440.46. Dawson County Sheriff, Fees/Mileage, \$3,296.11. Dawson County Treasurer, Transfer, \$2,500.00. Dawson County Treasurer, Service Charges, \$8.20. Dawson County Treasurer, Transfer, \$65,801.26. Dawson County Treasurer, Service Charges, \$25.00. Dawson Public Power, Utilities, \$75.16. Jason Dillare, MH Hearing, \$125.00. Eakes Office Solutions, Contract Billings, Supplies, \$3,371.13. Abeer Esmaeel, Witness Fees, \$20.00. Great Plains Communications, Internet, \$729.95. HD Supply, Supplies, \$207.80. Heldt, McKee & Copley, Legal Services, \$7,394.00. Holbein Lawn Service, Mowing, \$320.00. Hometown Leasing, Copier Leases, \$1,382.57. Idemia Identity & Security, Service Agreement, \$3,257.00. Jack's Uniform & Equipment, Supplies, \$286.99. Jones Plumbing, Repairs, \$1,873.00. Elizabeth AZ Jor-

genson, Legal Services, \$787.50. Kidwell, AP 2, \$13,896.00. Lexington Regional Health Center, Medical Services, \$10,631.78. Lexington Utilities System, Utilities, \$27.90. LSQ Funding Group, Transport Service, \$4,287.68. Malcom, Nelsen & Windrum, MH Hearing, \$125.00. Marshall & Swift, Subscription Renewal, \$688.20. McKesson Medical, Supplies, \$680.28. Mead Lumber, Supplies, \$24.76. Microfilm Imaging, Monthly Services, \$1,303.60. MIPS, Data Processing, \$4,973.34. Morris Press, Supplies, \$71.92. NACO, Registrations, \$320.00. NACO, 2nd Half Dues, \$3,299.08. Nebraska Health and Human Services, Monthly Charges, \$462.00. Nebraska.GOV, Case Records, \$16.00. OPTK Networks, Internet, \$225.00. Platte Valley Communications, Maintenance, \$2,025.83. Radiology Associates, Medical Services, \$385.02. RELX dba Lexisnexis, Subscription Renewal, \$600.00. S & W Auto Parts, Parts, \$179.99. Service-master of Mid-Nebraska, Janitorial Services, \$9,264.00. Shred It /Stericycle, Containers, \$450.00. Shred It /Stericycle, Monthly Services, \$36.72. Heather Smith, MH Hearing, \$60.00. State of NE-Admin Services, Monthly Services, \$42.81. Miranda Stoll LIMHP, Training Services, \$3,000.00. Summit Food Services, Meals, \$12,585.44. Sun Auto Tire, Tires, \$3,192.07. Syndicate Publishing, Publications, \$197.96. Thomson-Reuters West, Subscriptions, \$1,677.35. TK Elevator, Maintenance, \$1,305.08. TL Sund Constructors, Project Payments, \$88,192.13. Transunion Risk, Monthly Services, \$136.65. Troy's Tire & Auto, Tires, Supplies, \$1,865.81. US Bank, Plane Flight, Supplies, Tires, \$3,064.10. VISA-Pinnacle Bank, Lodging, Meals, Equipment, \$2,367.52. Capital One, Supplies, \$19.98. Ann Young, Medical Management, \$2,000.00. Zelle, HR Consulting, \$5,000.00. TOTAL: \$302,454.59.

Legals

ROAD VENDOR CLAIMS: Black Hills Energy, Utilities, \$307.91. Board of Public Works, Utilities, \$124.32. Central States Safety, Training, \$1,350.00. City of Gothenburg, Utilities, \$188.83. Colonial Research Chemical, Supplies, \$85.50. Country Partners Cooperative, Fuel, \$38,237.31. Dan's Sanitation, Sanitation Service, \$68.25. Dawson Public Power, Utilities, \$285.71. Lawson Products, Supplies, \$580.62. Ron Lewis, Saw Blade, \$8.00. Matheson Tri-Gas, Supplies, \$129.15. O'Reilly Automotive, Parts, \$323.39. Presto-X, Pest Service, \$169.95. S & S Auto Parts, Supplies, \$6.79. Sun Auto Tire, Tires, \$554.99. Titan Machinery, Parts, Repairs, \$7,392.45. Village of Overton, Utilities, \$14.50. Village of Sumner, Utilities, \$42.90. Village Uniform, Supplies, \$137.76. Capital One, Supplies, \$245.48. WPCI, Medical Screenings, \$175.00. TOTAL: \$50,428.81. HWY BUYBACK VENDOR CLAIMS: Paulsen Inc., Road

Improvements, \$25,983.30. TOTAL: \$25,983.30. VISITORS PROMO VENDOR CLAIMS: Cozad Tourism Committee, Expenses, \$4,203.98. Gothenburg Chamber of Commerce, Expenses, \$7,936.00. Lexington Chamber of Commerce, Expenses, \$14,204.11. TOTAL: \$26,344.09. VISITORS DEV-IMPROV VENDOR CLAIMS: Gothenburg Chamber of Commerce, Expenses, \$2,114.78. Lexington Chamber of Commerce, Expenses, \$7,000.00. TOTAL: \$9,114.78. RODS PRESERVATION VENDOR CLAIMS: MIPS, Conversion/Online Indexes, \$400.16. TOTAL: \$400.16. COUNTY INS VENDOR CLAIMS: Pinnacle Bank, Petty Cash, \$11,639.35. TOTAL: \$11,639.35. CASA VENDOR CLAIMS: Eakes Office Solutions, Contract Billing, \$185.68. Hometown Leasing, Copier, \$97.05. US Bank, Training Materials, \$193.56. Capital One, Training Materials, \$63.40. TOTAL: \$539.69. SHERIFFS GRANTS VENDOR CLAIMS: B & B Veterinary Services, K-9

Supplies, \$120.64. \$120.64. LOTTERY VENDOR CLAIMS: City of Cozad, Proceeds, \$3,489.82. City of Lexington, Proceeds, \$2,352.75. TOTAL: \$5,842.57. E-911 VENDOR CLAIMS: ATC Communications, E-911 Monthly Service, \$40.00. CenturyLink, E-911 Monthly Service, \$198.38. Frontier, Dawson County E-911, \$22.17. Great Plains Communications, E-911 Monthly Service, \$383.46. TOTAL: \$644.01. DISPATCH VENDOR CLAIMS: Northeast Community College, Training, \$800.00. State of Ne-Admin Services, Network Services, \$1,151.99. TOTAL: \$1,951.99. CED BUILDING VENDOR CLAIMS: Black Hills Energy, Monthly Service, \$354.29. Dan's Sanitation, Sanitation Service, \$147.50. Great Plains Communications, Internet, \$520.00. HD Supply, Supplies, \$286.48. Lexington Utilities System, Utilities, \$1,123.85. Platte Valley Communications, Monitor Fee, \$30.00. Servicemaster of Mid-Nebraska, Janitorial Ser-

vices, \$2,884.00. TOTAL: \$5,346.12. NOXIOUS WEED VENDOR CLAIMS: Black Hills Energy, Utilities, \$79.12. Dan's Sanitation, Sanitation Service, \$47.75. NE Dept of Agriculture, Dealer Renewal, \$25.00. Spectrum Enterprise, Monthly Services, \$150.62. US Bank, Supplies, \$20.94. TOTAL: \$323.43. INVENTORY MAINT VENDOR CLAIMS: Bob Barker Company, Commissary Supplies, \$1,353.90. Bob's True Value, Supplies, \$40.56. Cash-Wa Distributing, Supplies, \$618.94. Keefe Supply, Commissary Supplies, \$2,500.28. TOTAL: \$4,513.68. Citizens comments: None. Committee Reports: Courthouse Remodel update: Brian Woldt, Emergency Manager gave update. Kaitlyn Woltemath, Treasurer, presented Report of Distress Warrants to Sheriff. Mark Montgomery, Sheriff, presented the October crime report. Lucas with Maximus and Michelle with MGT both appeared via Zoom and presented re Cost Allocation

Plan. Motion was made and seconded to utilize Maximus for the Cost Allocation Plan and to authorize Chairman Swanson to sign the Contract when it is received. Aye: 5. Nay: 0. Motion carried. Motion was made and seconded by to accept the recommendation by Lexington Tourism of Heather Heinemann to the Dawson County Visitors Committee beginning December 1, 2025. Aye: 5. Nay: 0. Motion carried. Motion was made and seconded at 9:18 a.m. to go into executive session at the request of Commissioner Jacobson regarding salary discussion and to protect public interest. Aye: 5. Nay: 0. Motion carried. Motion was made and seconded to go out of executive session at 10:03 a.m. Aye: 5. Nay: 0. Motion carried. There was no discussion other than salary discussion. No action taken. There being no further business, the meeting adjourned at 10:06 a.m. I, Michaela Arndt, County Clerk in and for Dawson Coun-

ty, hereby certify that all the subjects included in the foregoing proceedings were contained in the agenda for the meeting, kept continually current and available for public inspection at the office of the County Clerk during regular business hours prior to said meeting. That the minutes of the County Commissioners of Dawson County, NE., from which the foregoing proceedings have been extracted were in written form and available for public inspection within ten working days and prior to the next convened meeting of said body; that all media requesting notification concerning the meeting of said body were provided advance notice of the time and place of said meeting and subjects to be discussed at said meeting.

Michaela Arndt
Dawson County Clerk
Kevin Swanson, Chairman
Nov. 20, 2025
(369) znez

DAWSON COUNTY JAIL BOOKINGS

PERSONS IN THIS STATEMENT ARE PRESUMED INNOCENT UNTIL PROVEN GUILTY IN A COURT OF LAW. CONTENT PROVIDED BY NEWSBUDDY.ORG

FRIDAY, NOVEMBER 7, 2025

Dennis, Phillip Michael – 37
Lexington, NE – Probation Sanction

Nitsch M, Arvene Martin – 47
Lexington, NE – Probation Violation

Jefferies, Corinne Ann – 45
Cozad, NE – Shoplifting \$0-\$500

Morgan 3rd, Glenn W – 50
McCook, NE – Solicitation of Prostitution (2nd Offense)

SATURDAY, NOVEMBER 8, 2025

Averos-Zapata, Rodolfo Miguel – 43
Lexington, NE – No Operator's License

Flores-Lores, Yoandry – 44
Cozad, NE – Shoplifting

Dahab, Mohamed Boshara – 39
Lexington, NE – 3rd Degree Assault

SUNDAY, NOVEMBER 9, 2025

Garcia-Ramirez, Marcos Cruz – 48
Lexington, NE – Driving Under the Influence (2nd Offense); Driving During License Revocation

Martinez-Diaz, Luis Antonio – 34
Lexington, NE – Driving Under the Influence of Liquor – .15 or Greater (2nd Offense); Driving Under Suspension; Leaving the Scene of an Accident

Caporale, Scarlett Rose – 20
Cozad, NE – Child Abuse; Debauching a Minor; Contributing to the Delinquency of a Minor

Ochoa-Amador, Edwin Josue – 18
Lexington, NE – No Operator's License

Pittman Sr, Joseph A – 36
Cozad, NE – Dawson County Sheriff's Office Warrant (Failure to Appear – Driving Under Suspension)

MONDAY, NOVEMBER 10, 2025

Both, Mer D – 40
Lexington, NE – Failure to Appear, Driving Under Suspension

TUESDAY, NOVEMBER 11, 2025

Haggart, Anthony S – 36
Cozad, NE – Assault – Domestic Violence

WEDNESDAY, NOVEMBER 12, 2025

Macuma-Cartaya, Jesus Enrique – 31
Lexington, NE – No Operator's License

Donato, Agany Dau – 24
Cozad, NE – Driving Under the Influence (1st Offense – .15 or Greater), Possession of Marijuana, Possession of Drug Paraphernalia

THURSDAY, NOVEMBER 13, 2025

Smith, Chassidy – 25
Chicago, IL – Driving Under Suspension

Marsh, Ronda Lea – 52
Farnam, NE – Shoplifting \$0-\$500



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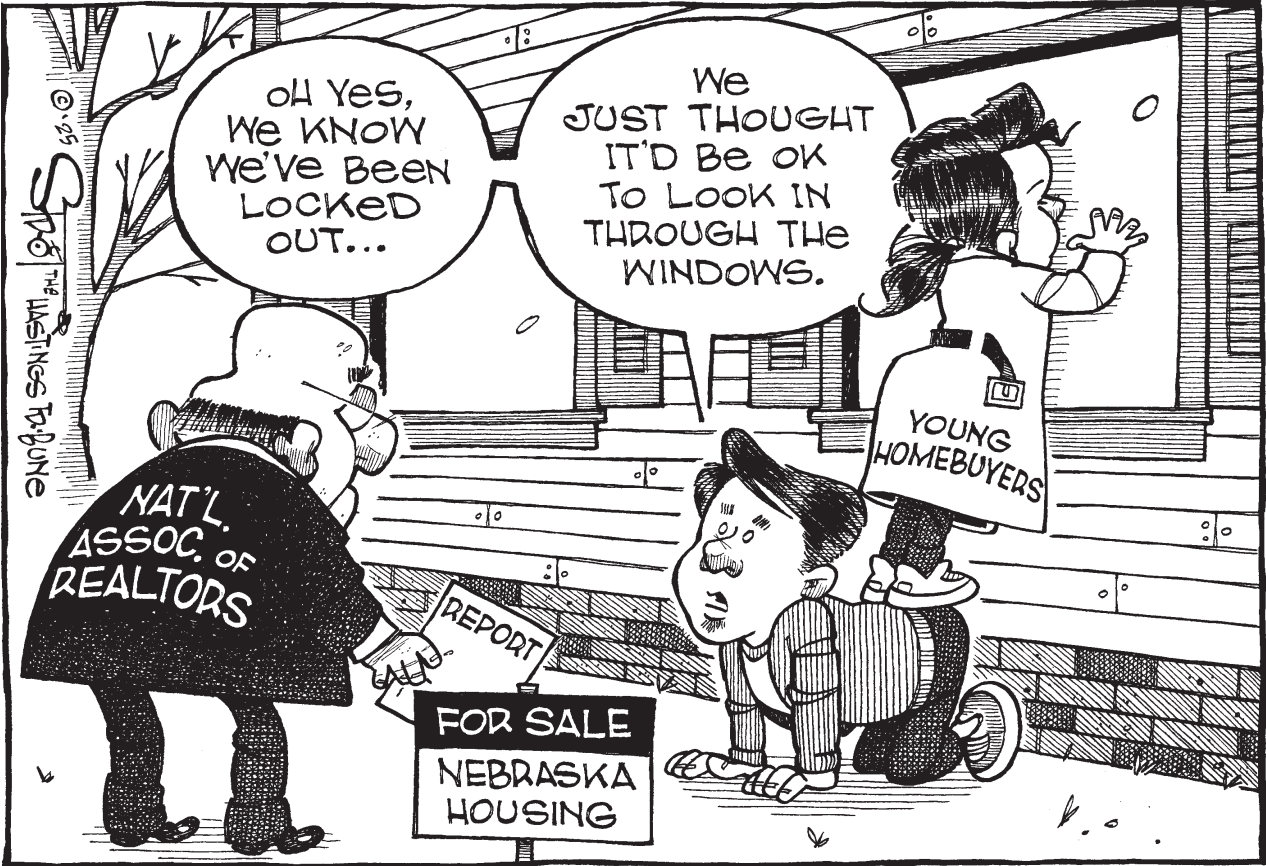
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UPCOMING EVENTS: THURSDAY, NOVEMBER 20th - WEDNESDAY, NOVEMBER 26th

20 THUR	21 FRI	22 SAT	23 SUN	24 MON	25 TUES	26 WED
9:30a- Monthly Coffee Chat @ Green Apple Cafe 10a- Sip & Shop @ Rustic & Red NMEA All State FFA @ Kearney Expo Center	6p- Live Music @ Mac's Creek Winery - Lex	9a- Annual Holiday Food & Gift Festival @ CGGC	All Day - Storybook Walk @ Muny Park	10a- Free Groceries @ CGGC 3p- Puzzle Swap @ WPL 3:30p- Winter Sports Pictures	 Free Groceries @ CGGC No School	

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 Homestead Bank
your journey. your bank.

Game Page

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Weekly Crossword Sponsored by:



122 E. 7th Street
Cozad, NE 69130
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42. Bind securely

44. French Jesuit theologian

46. Fragrant brown balsam

47. Post office box

49. Sells tickets at inflated prices

52. Places to hang coats

56. Jewish salutation

58. Yellow fruits

60. Poorly educated

62. Microorganism

63. Talk show host Barrymore
29. Greek alphabet letter

31. Body part

34. Referee-declared outcome

36. Means to moving money

37. Popular footwear brand

38. Cockatoo

40. NFL's big game

43. Botswana currencies

45. News-reporting organization

48. Batman villain

50. Urgent request

51. Not all

53. Hallmark's specialty

54. Knot in a tree

55. Satisfy

57. Notable space station

58. Baby's dining accessory

59. Stitch clothing

61. ___ and behold

CLUES DOWN

1. A way to plan
2. Three-banded armadillo
3. Mobile
4. Romanian city
5. Making sour
6. Take a seat
7. "The Golden State"
8. When you hope to arrive
9. Pointed ends of pens
10. Extinct flightless bird
12. Sharp-pointed dueling sword
13. Nape of neck
16. Problems (Spanish slang)
17. Narrow carpet
20. To avoid the risk of
22. Spiritual academic degree (abbr.)
25. Equally
26. Traditional cars still need it
27. Eligible voters

CLUES ACROSS

1. Dough made from corn flour
5. Rise
11. Gratitude
14. A low wall
15. Kidnap
18. A cup golfers want to win
19. Outgoing
21. "Partner" to flow
23. Former Michigan coach Brady
24. Proverb
28. Gasteyer and de Armas are two
29. Helps a body recover
30. Baseball Cy Young winner
32. Very fast airplane
33. Offensive baseball stat
35. Body of water
36. Record of one's heartbeat
39. Signs a contract
41. Atomic #24

GUESS WHO?

I am an actor born on December 3, 1968 in Indiana. I made my acting debut in a crime reenactment for "America's Most Wanted." I'm a star who made it big in the 1990s with various action movies, including a trilogy about mummies. After a hiatus, I made a strong comeback and even won an Academy Award.

SOLUTIONS 11-13-2025

5	2	6	7	9	3	8	4	1
7	8	1	4	5	6	9	2	3
3	9	4	2	1	8	6	5	7
8	4	3	9	2	5	7	1	6
2	1	5	8	6	7	4	3	9
6	7	9	3	4	1	5	8	2
1	6	8	5	7	2	3	9	4
4	5	7	1	3	9	2	6	8
9	3	2	6	8	4	1	7	5

A	S	T	I			A	M	A	Z	E	D								
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R	I	G	S			E	D			S	A	L	M	I					
I	N	H	U	M	A	N	I	T	I	E	S		A	B					
U	T	T	E	R	S		C	A	B	S		R	N	A					
M	O	S	S			D	O	R	M		M	A	A	S					
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K	R	A	K	O	W					P	A	R	S	E	C				
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P	I		C	O	N	S	O	L	I	D	A	T	O	R					
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D	E	D	I	C	A	T	E	S			U	R	E	A					
					T	H	R	O	N	E		S	E	N	D				



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SOLUTION 11-13-2025

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Answer: DJ Khaled



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- Find the games in the advertisements. Select a winner for each game and enter that team beside the corresponding advertiser in the entry blank provided.
- Tie-Breaker: Circle the team that you believe will win between the two provided. For the tie-breaker points, write down your predicted amount of points FOR BOTH TEAMS (i.e. one team scores 7, the other 3, you will mark down 10 points in total.)
- Bring the Official Entry Blank to the Cozad Local office or send to the "Cozad Local Football Contest" c/o Cozad Local - 201 West 8th - Cozad, NE 69130. Send just the entry blank. Entries must be dropped off by NOON, or postmarked, by the Friday before the weekly games are played.
- One entry per person per week, please.
- Decisions regarding the outcome of the contest are FINAL!
- Staff members of Syndicate Publishing are not eligible to enter the contest.
- Prize money will be mailed, or available for pick up, the week following the contest.
- Must be 18 or older to enter.
- No photo copies.

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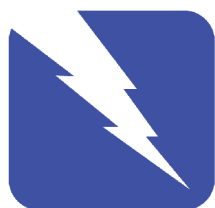


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