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LOCAL EXPERTS SHARE STORIES ON SMOKING MEAT, CANNING VEGETABLES AND MAKING CANDY

PAGE 6

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PAGE 20

GUTHRIE CENTER LIGHTING CONTEST WINNERS ANNOUNCED

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ARE A RESULT
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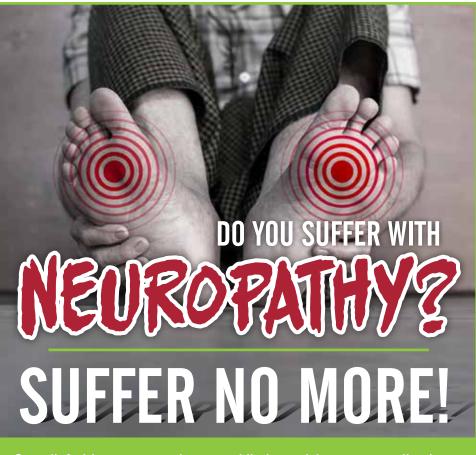
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FROM THE COVER: Paulette Albright grows and cans a variety of vegetables. Photo by Rich Wicks



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MEAT, POTATOES, BREAD AND BUTTER

Like many of you, there are a handful of things in life that I am really good at, a whole bunch of things I am average at, and another handful that I am completely lousy at. Cooking falls into the last category. Don't get me wrong; I like to eat. I am just not patient enough to take more than a few minutes to cook something. In my case, thank goodness for microwaves. In all our cases, thank goodness for other people who truly enjoy cooking and are good at it.

I loved my mom, but she was an awful cook. She is cursing me from her grave right now, but I am just being honest. Truth be told, I didn't know she was a lousy cook until I met my wife. I simply didn't know any different. Mom always

had food on the table, and I was quite happy to eat it. The selection was simple and predicable with a mix of meat and potatoes, and it always included bread and but-

Then Jolene introduced me to foods other than meat, potatoes,

bread and butter. Admittedly, I am still not overly courageous with my food choices. And, admittedly, I still really prefer meat, potatoes, bread and butter. But I am expanding my palate, and I have my wife to thank for that. Sorry, Mom.



Shane Goodman

One of my former bosses used to call me a meat and potatoes Iowa boy. I was not offended. He and others would try to persuade me to eat clams and sushi and the like. To be honest, I have trouble eating mushrooms. If it is slimy or squirms, I am out.

Now, in fairness to Mom, she really didn't like to cook. It stressed her out, and it showed. She did her best. Unfortunately, I can relate.

Meanwhile, I have great respect for people who have mastered kitchen tasks. Those who can cook for dozens at one time. Those who can make amazing food without recipes. Those who don't break a sweat over it. They have my full admiration, and we salute a handful of them in

this month's feature story. In the meantime, if any of you ever need advice on how to make macaroni and cheese, I am your guy.

Now pass the meat, potatoes, bread and butter, please.

Have a great month, and thanks for reading.

Shane Goodman

Editor and Publisher **Guthrie Center Times** 515-953-4822, ext. 305 shane@dmcityview.com

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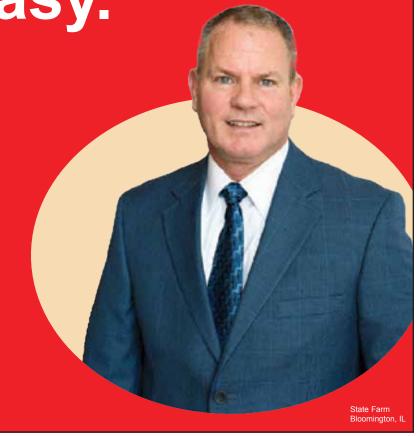
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MASTERS OF THE KITCHEN

Local cooking experts share their stories.

BY RICH WICKS

Guthrie Center Times

Some people have a knack for making wonderful meals. And, in rural America, these great cooks become local legends. Below are a few of these masters of the kitchen from the area.

BRYCE OLIVE

When someone excels at cooking, word gets around. And when it's something like barbecue or smoked meats, the word spreads even more quickly. More and more people are learning that Bryce Olive of Guthrie Center really knows how to cook delicious meats.

Olive explained that his love of cooking happened gradually, and he's self-taught.

"When I was in high school, my cousin and I used to make what we called 'concoctions.' We would watch YouTube and see these guys making insane meals, epic meals. We'd find things that we had in the refrigerator and kitchen, like tater tots, mushrooms, frozen pizza. It would be just a random collection of things, and we'd cook them and put them all together."

From those early gut-churning beginnings, Olive eventually spent 10 years in Texas and said that's when he fell in love with barbecuing. He recalled that he and several buddies would travel around to many of the larger cities in Texas, trying the varieties of barbecued meats.

"We would go in there and buy everything we could," he said. "Briskets, pork, turkey - and we would rank them on tenderness, smoke ring, all that."

The availability of quality barbecue changed abruptly when Olive came to Iowa.

"When we moved here two years ago, I had already been practicing doing pulled pork and briskets and stuff like that," he said. "And once we got here, I realized there is nothing around for barbecue."

That spurred Olive to start spending more time making the type of barbecued meats that he prefers while perfecting his

Olive said his barbecue style is a blend from his years in Texas and Florida.

"Florida is spicier and tangier, and Texas is cooked low and slow," he said.

Olive said he hasn't entered any cooking contests, but that his favorite meat to cook (and eat) is brisket.

"I have my own rub," he said. "I've created my own seasoning for it. I try to stay away from store-bought stuff, because you can't always depend on that one brand. And we have one side dish that we really love, called 'street corn.' "

When not cooking, Olive and his wife, Katelyn, work as teachers. He teaches eighth grade history at Hiatt Middle School in Des Moines and also leads a weekly youth group ("The Swamp") for seventh-12th graders at a local church. Katelyn teaches at Panorama. They have two daughters, Nala, 4, and Baysil, 5.

"The cooking is a family thing," he said. "Katelyn makes a lot of sides and desserts. We bought the girls some play cooking sets. I definitely want to get them involved."

One of Olive's favorite cooking stories involved problems with the smoker.

"I thought everything was going wrong, but it turned out great," he said. "That night, I had put the meat on in the smoker, and I had everything going fine. I waited a couple hours, came in and checked on it, and everything was fine. So I went to bed, and I came back in later to check on it, and the fire had gone out at some point overnight. So, I panicked and had to get it going again. Luckily, the meat had already gotten to about 160 degrees, so it was pretty much fully cooked."

After getting things going again, he noticed a lot of smoke coming out of the smoker, much more than should be. Although he was hesitant to open the smoker and let all the heat out, he had to find out what was going on. It turned out that there was a small fire inside the smoker, so he had to extinguish that and get the meat cooking again. He was convinced the meat would turn out terribly but said, "After four hours, when I cut into it, it was probably the juiciest, most tender I've ever made. It turned out good."

When asked if there are any items he wants to try cooking next, Olive said, "I think sausage is my next thing, coming up with a nice sausage and making it our own."

That mirrors the advice he has for anyone thinking of trying to smoke their own



Bryce Olive cooking for his daughters, Nala and Baysil.

meats.

"Do it. The first time I did it, I over-seasoned it, and it was so salty it was barely edible," he said. "And the next time, I overcooked it, but it was nicely seasoned. So, it tasted good, but it was dry. You've just got to keep trying it and find a way to make it your own. Trust your gut."

PAULETTE ALBRIGHT

Paulette Albright of Guthrie Center is a "can do" person, and there are not many people who do as much canning as she does. She's also an accomplished gardener, which directly feeds into her canning operation, since most of her canned goods are also home-grown.

Albright says gardening and canning was a family tradition when she was a child, and she's glad to continue the tradition for her family now.

"I had 46 tomato plants this year, and eight or 10 rows of green beans," she said. "Pretty much 90% of what we eat is fresh



Perfectly smoked and seasoned brisket by Bryce Olive of Guthrie Center.

or canned."

Another way Albright stretches her grocery budget and obtains fresh foods is called Bountiful Baskets.

"Bountiful Baskets is a group of people who choose to pool their money and purchase produce in large quantities from resellers at deep discounts," she said. "This allows people to have more fresh produce for less money. In order to participate, you must set up a free account at bountifulbaskets.org."





Paulette Albright has a pantry well-stocked with homegrown foods.

Albright stressed that Bountiful Baskets is not a business that people buy from but rather a group of people who pool money to buy things together.

"You contribute \$21, and you get baskets of food," she said. "You get a basket of fruit and a basket of vegetables. It's basically enough food for two people for two full weeks. I started doing Bountiful Baskets in 2009 out of Des Moines."

The baskets are distributed locally in Panora. Albright and other volunteers help to pack the items for participants to pick up on the distribution days.

Bountiful Baskets distributes food every other Saturday, and since it is not a membership organization, people can participate on the weeks they wish and skip others. Albright said it's been popular among daycare providers as a way to feed kids more affordably.

"Between the canning that I do here and then Bountiful Baskets, I very seldom have a need to go to the grocery store," she said.

Regarding her home canning, Albright said she gives a lot away.

When showing the racks of canned foods in her pantry, she named off many of the items, saying, "I've got pickled green beans, pickled eggs, green beans, potatoes, dill pickles, pineapple, sweet pickles, peaches, applesauce, pears, peach salsa, 15 different kinds of jelly, cranberry juice, two different kinds of salsa, pickled jalapenos, pickled carrots, ketchup, barbecue sauce, corn, grape juice, jalapeno tomatoes, chili tomatoes,



Paulette Albright's homegrown green beans are waiting to be canned.

beef, ham and beans, chicken, spaghetti sauce, regular tomato juice, spicy tomato juice."

She stressed that almost everything is grown in her garden. To can all of that food, Albright says she has somewhere between 800 to 900 home canning jars.

Albright said she got started as a kitchen wizard by attending 4H when she was 8 years old.

"I was too young, so I was a tag-along," she said. "But we still had to participate in the fair, so I started helping with canning with my mom and grandma."

Albright said she feels good knowing she's providing real food for her family. Her advice to anyone interested in canning?

"Start small. It's expensive to get start-

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ed. Maybe help somebody and learn what you're doing first before buying a bunch of stuff."

JUDI ZIMMERLINE

Judi Zimmerline of Adair has a flair for candy making, and it ends up being a sweet deal for many local organizations as well. Zimmerline sells her creations and then donates 100% of the profits to worthy causes in the area.

"The last couple years, my biggest donations go to the Adair and Casey fire departments," she said.

Zimmerline estimates that she started making a lot of candies about 15 years ago to help out the local Boys Clubs and Girls Clubs. Gradually, she started giving to other local organizations, including Odd Fellows, Rebekahs, Lions and churches. She has even given homemade treats to individual families that she knows are struggling.

Although Zimmerline makes her tasty creations year-round, she admits that the winter months are her busiest because of the holidays. When asked about her most popular candy items, she said, "Peanut butter balls are probably No. 1. I make a coconut ball, too, that's really good. And toffee and caramels. People love homemade caramels. And I make a variety of fudge, like chocolate and vanilla, and then I make one with cranberries and English walnuts. And dipped pretzels. And I sell a ton of peanut brittle."

Describing how she learned her candy-making craft and found recipes, Zimmerline said, "I had a beauty shop for 50 years, and I got lots of wonderful cooking advice from my customers." She add-



Judi Zimmerline stirs a pot of ingredients for her homemade treats.



Homemade orange-cranberry juice steeps in a jar in Paulette Albright's kitchen.

ed that she is willing to share any of her

Zimmerline is basically a one-person factory, although she said her husband helps some, especially with the dishes.

"And he helps roll the peanut butter balls," she said.

A favorite story shared by Zimmerline was about a gentleman who asked if she makes peco, which is a type of peanut brittle that contains coconut. He said it was a family holiday tradition, but he couldn't find anyone who makes it. Zimmerline took on the challenge.

"I made a batch, and I took it over on Christmas Eve, and his wife gave it to him on Christmas morning," she said. "She sent me a picture of him on Christmas morning with his package of peco on his lap, and he said, 'Now, it's Christmas,' because his mom had always made peco, and now they're gone. It's really fun to see how happy people are when they get their orders."



A cornucopia of candies are the handiwork of Judi Zimmerline.



YESTER YEARS

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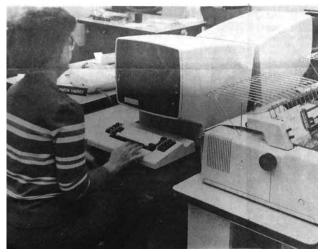
50 YEARS AGO



From the Guthrie Center Times, Dec. 12, 1973

GOOD SLEDDING: The icy undercover on streets in Guthrie Center has made great sledding for youngsters with either a conventional sled or a plastic one. Above, Sheila and Eric Grove, children of the Dale Groves, prepare for take-off.

40 YEARS AGO



From the Guthrie Center Times, Dec. 14, 1983

NEW COMPUTERS: County Treasurer Beverly Kunkle's had her hands full this week, trying to master the intricacies of dealing with her office's new IBM computer terminals. The new equipment, furnished to Guthrie and 80 other Iowa counties at state expense, was installed Monday, providing direct connection with State Department of Transportation data banks in Des Moines. The equipment is part of a multi-million dollar state network.

30 YEARS AGO



From the Guthrie Center Times, Dec. 22, 1993

SIGN OF THE SEASON: There are many decorations put up during the Christmas season, but this nativity scene is particularly eye-catching. Drivers who are traveling along Main Street in Guthrie Center may be able to catch a glimpse of it.

20 YEARS AGO



From the Guthrie Center Times, Dec. 24, 2003

YOU'D BETTER WATCH OUT!: With a frown on his face this close to Christmas, Matthew Hanner of Guthrie Center is living dangerously. Matthew was doing some last-minute shopping with big sister, Alison, Tuesday morning. Their parents are Joe and Michelle Hanner.

10 YEARS AGO



From the Guthrie Center Times, Dec. 11, 2013

EARLY BIRD GETS THE WORM...OR DEER: Braving single-digit temperatures, Jeff Booth bagged this buck the opening morning of shotgun season south of Guthrie Center.

5 YEARS AGO



From the Guthrie County Times Vedette, Dec. 13, 2018

10 SQUARED PLUS MEN MAKE LARGEST DONATION YET: Dennis Flanery, Allison Stanley, Meg Schmidt, Diane Owen and Cindy McCarty pose for a picture as the Ten Squared Plus Men group gives Timber Creek Charities a check for \$14,300. It's the largest donation the group has ever made.

LOCAL FILM REVIEWS

MARVELS. MARSH. NAPOLEON. NEXT.

BY MICHAEL C. WOODY

Guthrie Center Times

Lots to talk about this month. Be careful because we will swing wildly from horrible to brilliant, embarrassing to charming, and disappointing to epic. Just your typical December!

"PRISCILLA"

(still in theaters)

As much as we know about the magic and mystery that was Elvis Presley, we don't really know much about his wife, Priscilla, and, more specifically, how they met and fell in love. He was stationed in Germany, and she was still in high school. That was kind of creepy, but it seemed to get less creepy as their relationship developed. The two leads, Caliee Spaeny as Priscilla and Jacob Elordi as Elvis, are really good, and they do their best to hold the movie together. In the end, it is an interesting look at two people who we thought we knew everything about... and didn't. It's a sad tale of a love affair falling apart. **Grade: B**



"Priscilla"

"THE MARSH KING'S DAUGHTER" (heading to streaming)

This is an odd movie about a little girl who grew up in a household of people living both off the land and off the grid. These survivalists eventually divorce, and the family scatters. The only child, a daughter, starts a new life away from her father. When he tracks her down years later, she needs to take him on to save her family. Not a great movie, but it was entertaining. **Grade: B**



"The Marsh King's Daughter"

"THE MARVELS"

(in theaters but not for long)

Many people will say this release signaled the decline of Marvel's box office success. I would argue that it happened two to three years ago with the release of "Shang-Chi and the Legend of the Ten Rings" and EVERY Marvel movie since then. That's eight bad movies in a row. "The Marvels" gets an average grade, at best.

Grade: C



"The Killer"

"THE KILLER"

(on Netflix)

When David Fincher directs a new movie, it immediately gets my attention. When the writer is his old buddy, Andrew Kevin Walker, I'm way beyond excited. They made a little movie titled "Seven" years ago, a flick I still consider to be brilliant. In "The Killer," Michael Fassbender plays an assassin who botches his job and goes on a mission to track down why and who. It's





"Next Goal Wins"

a good movie but far from the anticipated greatness. Grade: B+

"NEXT GOAL WINS"

(in theaters)

Taika Waititi has written and directed two brilliant films, "Jo Jo Rabbit" and "Thor: Ragnarok." "Next Goal Wins" is based on a true story about a small country, American Samoa, that is trying to win one soccer game. Actually, they just want to score a single goal. The team brings in a new coach, played by Michael Fassbender, who has his own issues. It's not a great film, but I laughed often — and loudly. Grade: B+

"WHAT HAPPENS LATER"

(already out of most theaters)



"What Happens Later"

David Duchovny plays the role of a man who bumps into his ex-wife in an airport in the middle of a nasty storm. The ex-wife, played by, wait for it... Meg Ryan! Ryan also directed the film and had a hand in the writing chores. This is Ryan's tribute to Nora Ephron, who gave her a wonderful career. I wish this one had been better. Grade: C-

"WISH"

(in theaters)

Disney offers this animated gift for the holiday season. "Wish" is the story of a young girl who lives in a place that celebrates people's wishes, and, once a year, one wish is granted. The young girl has been honored to be part of this year's event, but she finds that the king is not



"Wish"

who everyone thinks he is. "Wish" is a charming, funny and touching movie that will be lost in the Christmas season but still has potential to be another Disney classic. Grade: A

"NAPOLEON"

(in theaters)

Joaquin Phoenix hooks up with Director Ridley Scott to give us a two-and-ahalf-hour look at the life and loves of the legendary French general. It is a wellmade movie, and Phoenix is strong. Not for everyone, but you can safely expect lots of Oscar nominations. Grade: A-

I hear a lot of very nice compliments about this column each month, and I want to say thanks for all of those kind



"Napoleon"

words. It's a fun gig, and I appreciate Shane letting me fill a little space in this fine publication each month.

Hurry and pass the popcorn because most all of us will be on our New Year diets by the time you read this. Happy holidays, and I will see you next year. ■

Michael C. Woody has been reviewing movies on radio and television since 1986 and can be heard talking movies every Wednesday afternoon at 2:30 p.m. on



KXn0 106.3 with Keith Murphy and Andy Fales. You can also follow him on Twitter @MrMovieDSM. He and his wife, Susan, are residents of Guthrie County.



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PATSY RUTH CHESNUT

1929-2023

We come together to celebrate the life of Patsy Ruth Chesnut, a beloved mother, grandmother, teacher and friend who left a lasting impression on the hearts of those she touched. Born on Nov. 15, 1929, in Guthrie County to Ralph Waldo Emerson Cahail and Martha Irene (Benton) Cahail, Patsy's journey through life was marked by her unwavering kindness and selflessness. She passed away peacefully on Dec. 4, 2023, in Guthrie Center, surrounded by the love of her family.

Patsy's early years were

spent absorbing the simple joys of rural life, her education beginning in a one-room schoolhouse at Baker Township No. 4. Her dedication to learning led her to graduate from Guthrie Center High School on May 23, 1947. She furthered her education by obtaining a teaching certificate, which she put to good use by teaching in Guthrie County during the 1947-48 school year.

Her heart led her down the path of love, and she became a devoted homemaker and farmwife until 1969. After moving to Adair, Patsy embraced various job opportunities with the same passion and vigor she applied to every aspect of her life. Her enterprising spirit shone brightly as she began selling Avon products, a career that spanned more than three decades, and sold real estate in the Adair area. Patsy's life was a tapestry of relationships and shared experiences.

She was preceded in death by her parents; her husbands E. Neil Turner, Dean K. Rochholz and Melvin Chesnut; her infant siblings, Kenneth Ralph, Bobby Jack and Linda Marie; her siblings, Myrna Mae (Jack) Reed and Betty Jo (Harry) Chase; and her daughter-in-law, Sharon L. Wheatley (Rex) Turner.

Her legacy continues through

her brother, Jerry D. (Karen) Cahail; her children, Rudy L. Turner, Ronald J. (Dee) Turner, Rex A. (Kathy) Turner, and Michael D. (Angie) Rochholz; her seven grandchildren; four great-grandchildren; four stepgrandchildren; and many nieces and nephews, all of whom she loved deeply.

Patsy Ruth Chesnut will be remembered as a woman of great faith, kindness and generosity. Her warmth and selfless spirit were the hallmarks of her character, leaving an indelible mark on the lives of those fortunate enough to have known her. As we reflect on Patsy's life, we are reminded of the beauty of a life well-lived and the impact one person can have on a community. Her memory will continue to inspire and guide us, and she will be dearly missed.

Memorial services were on Monday, Dec. 11, 2023, at 10 a.m. at the Adair United Methodist Church in Adair.

In lieu of flowers, memorials may be given to the Adair United Methodist Church, 401 Cass St., Adair, IA 50002, or a charity of your choice.

The family would like to thank the staff of The New Homestead for the excellent care they provided Patsy during her stay there.



BETTY LOU IESSEN 1940-2023

Betty Lou Jessen, 83, was born Oct. 2, 1940, in Guthrie County to Frank and Irene Brooks. She passed away Friday, Dec. 8, 2023, at **Audubon County Memorial** Hospital in Audubon.

Betty attended school in Guthrie Center, graduating from Guthrie Center High School in 1958.

On Aug. 2, 1959, she married Melvin D Jessen at the Immanuel Lutheran Church in Guthrie Center. The two began farming west of Guthrie Center

and eventually got into the milking business, milking Holstein cows.

Betty was an excellent cook, known for her pecan pie and Danish pastry. She was also an avid seamstress, making clothes for Steve, Suzann and Suzann's dolls. She also crocheted afghans, created beautiful quilts, and made many other craft items she loved gifting to family and friends.

Betty and her husband enjoyed collecting Hull pottery, ballroom dancing and square dancing.

Betty was a member of the Immanuel Lutheran Church in Guthrie Center where she served in the women's society. She and her husband were members of Seeley Creek Club, Farm Bureau Homemakers Club, and Casey Snappy Steppers Square Dancing Club.

She is survived by a son, Steven Jessen, and his wife, Sharon, of Guthrie Center; a daughter, Suzann Derry, and her husband, Steve, of Audubon; four grandchildren and their spouses; and 14 greatgrandchildren.

She was preceded in death by her parents, her husband and five siblings.

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Curtis Twigg and Craig Twigg

OBITUARIES

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ELSIE CROSSWHITE

1918-2023

Elsie Crosswhite, age 105 of Grimes, passed away on Wednesday, Nov. 22, 2023, at the Kennybrook Village in Grimes. A private family graveside will be in the Rose Hill Cemetery near Nevinville. Online condolences may be left at www.carrisfuneralhome. com.

Elsie Hoskins was born Aug. 23, 1918, to Mattie (Yarrington) and Walter Hoskins in Union County, Iowa. She had three siblings, Ralph, Wilbur and Alice. She attended local schools and graduated from Corning High School. She attended Northwest Missouri Teachers College. She alternated working as a teacher and returning to school, graduating in 1963. She taught in schools in Union, Adair and Guthrie County. She enjoyed teaching first graders to read.

In 1944, she married William Crosswhite. They had two children, Rita Gottschalk and Pat Larsen. Elsie is survived by her two daughters, four grandchildren, and many nieces and nephews. ■



CURTIS D. NOLAN

1940-2023

Curtis D. Nolan, 83, son of James and Dorothy (Clark)

Nolan, was born July 5, 1940, near Guthrie Center. He passed away Sunday, Nov. 19, 2023, at his home in Adel.

Curtis graduated from Panora High School in 1959. On April 14, 1963, he was united in marriage to Yvonne H. Ohlsen in Richmond, California. To this union, four children were born. They made their home in Panora, and Curtis worked at the Perry Packing House, later known as Oscar Mayer, for almost 30 years. He then worked at Cunningham-Reese, building bridges for 10-15 years, before retiring.

Curtis enjoyed fishing, word search puzzles, playing pool and farming in his younger days.

He is survived by his

children, Theresa Boylan of Dallas Center; Jeff Nolan of Altoona; Steve Nolan of Dallas Center; and Deborah Nolan of Adel; seven grandchildren and one greatgrandchild; brother, Nicholas (Teresa) Nolan of Redfield, and sister, Juanita Bullard of Wellman. He was preceded in death by his parents, wife Yvonne, siblings Donovan, Charlotte "Dixie," Raymond, Jerome, Danie, and Susan.

Funeral services were Saturday, Nov. 25, 2023, at the Twigg Funeral Home, Panora. Burial was in the West Cemetery, Panora. Visitation was Friday, Nov. 24, 2023, from 5-7 p.m. at the funeral home.

Memorials may be left to the discretion of the family. ■



ELAINE WALSER

1922-2023

Elaine Walser, 101, daughter of Phillip and Ellen (Larsen)

Hammer, was born Sept. 18, 1922, near Norway, Kansas. She passed away Friday, Nov. 24, 2023, at the New Homestead in Guthrie Center.

She is survived by her children, Janet (Gary) Winter of Panora; Jay Walser of White Bear Lake, Minnesota; and Stephanie Walser of West Des Moines; five grandchildren, Chris (Dave) Arganbright, James (Dawn) Proctor, Cathy (Lowell) Busch, Melanie Walser and Robin (Andy) Cerio and nine great-grandchildren.

Cremation has taken place, and burial of her cremains will be in the Norway Cemetery, Norway, Kansas, at a later date.

Twigg Funeral Home, Panora, is entrusted with her services. ■



DANIEL LAVERN FLANERY

1963-2023

Daniel Lavern Flanery was born on April 9, 1963, in the heartland of Iowa. His journey ended on Nov. 20, 2023, in Fort Dodge after a battle with a prolonged illness.

Raised in rural Guthrie Center, Daniel was the beloved son of the late Richard Flanery and Ruth Flanery. He was a cherished brother to Michael Flanery (Tina, Emma, Will), Carol Jennings (Zee, Kaleb, Eli, Kyrie), and Kimberly Flanery-Rye (Tony and Sawyer). He was blessed with three children, Judden (Samantha) Flanery, Ashley (Austin) Flanery and Erica Flanery. He was also blessed with one grandchild (Tayen), many nieces and nephews, and a brother, Tim Sommars. He was predeceased by his parents, Richard and Ruth Flanery; uncles, Robert and Dean Flanery; nephew, Eli Reed; and two brothers.

His journey ended on Nov. Daniel graduated from the 20, 2023, in Fort Dodge after Guthrie Center High School

in 1981. His journey did not end there, as he pursued and achieved several degrees in drafting and engineering.

His professional life was marked by his dedication to trucking and farming. Dan's many enjoyments were fishing, camping and practicing archery with his daughter. He very much enjoyed dirt track racing, mud truck racing and online gaming.

Daniel's life, though it has ended, continues in the memories of those who loved him and the legacy he leaves behind.



OBITUARY

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MARLYS JOANN (HYATT) CARTER

1939-2023

Marlys JoAnn (Hyatt)

Carter, 84, of Guthrie Center, passed away peacefully on Monday, Nov. 20, 2023. The first-born of seven children to Elwood and Dorothy (Olson) Hyatt, Marlys was born Aug. 28, 1939, on the family farm in rural Graettinger. There she spent most of her early life and attended the country schoolhouse until eighth grade. She then went to Graettinger High School and graduated from GHS in 1957. After high school, Marlys attended a girls' business school in Omaha and then landed a job at the state house in Des Moines. On Dec. 13, 1959, she married Charles Carter, her high school sweetheart. Following their wedding,

Marlys and Chuck began their lives together in California while Chuck finished his Navy service. They settled in Spencer to begin and raise their family.

Marlys was active in the Spencer Community Theater as an actress and director, and she was a longtime choir member at the Grace United Methodist Church. Marlys worked for the Spencer Community School district for 28 years in various roles before retiring. She was well-known in the community for selling tickets to high school games. After retiring, Marlys spent some of her time volunteering for hospice. She moved from Spencer to Guthrie Center in 2013 to watch her

youngest grandchildren grow up. She settled in quickly, making friends in her new community and looked forward to meeting with her regular coffee group at the cafe.

With her family, Marlys loved going camping at Lake Okoboji and taking family road trips across the country with her and Chuck's homemade camper, the "Rambling Line Shack." She also enjoyed watching her grandchildren's sports and activities, sewing and crafting, crocheting, doing puzzle books, and watching western shows and movies.

Marlys is survived by her children, Tracy (Kim) Carter of Spencer, Crystal (Tim) Hanson of Guthrie Center. and Denyse (Rich) Tygret of Cheyenne, Wyoming. Grandchildren include Jeremy (Kaitlin) Carter of North Mankato, Minnesota, Kristy (Cavon) Riley of Webb, Brittany (Kevin) Grimes, of Los Angeles, California, Christopher Carter of Le Mars, Tyler Hanson of Laramie, Wyoming, Jennel Hanson of Guthrie Center. Carter Hanson of Guthrie Center, Max (Deandra) Tygret of Cheyenne, Wyoming, and Josie (Michael) Mohlis of Burns, Wyoming, and 13 great-grandchildren.

Marlys was preceded in death by her parents, Elwood and Dorothy Hyatt, and her husband, Charles Carter, and infant daughter, Dorothy Thelma Carter.





OBITUARY

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DAVID ROLAN RUTLEDGE

1949-2023

David Rolan Rutledge, 74,

passed away peacefully at his Guthrie Center home Tuesday, Nov. 28, 2023, where he spent his final days in the company of loved ones. David was born July 14, 1949, to Rolan and Mary (Klecker) Rutledge in Dubuque. David grew up in Dubuque and graduated from Wahlert High School in 1967. He attended Loras College, then Iowa State University, where he earned a bachelor's degree in design.

While at Iowa State
University, David met Trudy
Jane Garrett. They married on
May 29, 1971. David and Trudy
briefly lived in Kansas City,
Missouri, before relocating to
Trudy's hometown of Guthrie
Center. They moved to Guthrie
Center during the April Blizzard
of 1973 and began their family
shortly thereafter. To their

marriage, three sons were born — John, Robert and Thomas.

David spent the majority of his career in construction, first working for his father-inlaw, John Garrett, and later working independently. He enjoyed challenging projects and embraced the opportunity to be creative. In retirement, he owned and operated a gun shop in Guthrie Center, where he enjoyed conversations with friends and customers as much as he enjoyed buying and selling guns. David was an active member in the community, serving on the **Guthrie Center Volunteer** Fire Department and the city council. He was an elder and deacon at the First Christian Church.

David had a lifelong passion

for hunting, fishing and spending time outdoors. A highlight of every spring was his fishing trip to Trout River Lodge in northwest Ontario. He looked forward all year to sharing this annual adventure with family and friends. In autumn, David could be found in the Iowa timber bowhunting for whitetail deer. He cherished the solace of the wilderness, as well as the camaraderie he enjoyed sharing outdoor pursuits with family and friends.

David was preceded in death by his parents. He is survived by Trudy, his wife of 52 years, who lovingly cared for him during the final chapter of his life. Also surviving David are sons John (Tricia) of Panora; Robert (Danelle) of Longmont, Colorado; and Thomas (Amy) of Guthrie Center; grandchildren Kael and Emma (John); Drew and Eden (Robert); Jalen (Thomas); siblings Connie (Earl) Rohr of Clermont, Florida; John Paul (Lynn) Rutledge of Webster Groves, Missouri; and Gary (Lori) Rutledge of Castle Rock, Washington; plus several nieces and nephews.

Visitation was held at the First Christian Church Fellowship Hall, Guthrie Center, on Sunday, Dec. 3, 2023, from 5-7 p.m. Funeral services were at the First Christian Church, Guthrie Center, at 10 a.m. on Monday, Dec. 4, 2023, with burial following the service at Union Cemetery, Guthrie Center. Twigg Funeral Home was entrusted with his services.

Memorials may be left to the discretion of the family. ■









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SANTA'S VILLAGE



Santa Claus and Mrs. Claus made visits to the Community Center in Panora and the Guthrie Activity Center in Guthrie Center this past weekend, and Santa was seen making a list and checking it twice. As a result, children throughout the county were on their best behavior — and some adults were, too. Above, elves Geri Thompson, Kim Patrick, Vicki Crannell and Kim Durst are the helpers for Santa and Mrs. Claus for the day.



Ella Lewis and Ava Lewis are all smiles while working on a gumdrop craft



Chelsea Atkinson, Brynlee Atkinson, Brayden Atkinson and Bryson Atkinson enjoy the craft activities and snacks at the Guthrie Activity Center.



Hudson Seeck and Jaxen Knobbe show their artistic talents.



Lenox Smith and Collins Smith share



Corden Seeck and Bristol Seeck are ready for Christmas



Layton Kinman and Addy Kinman ask about Santa's list.



BUSINESS

LOEST RECEIVES CERTIFIED FINANCIAL PLANNER CERTIFICATION

Special to Guthrie Center Times

Financial Advisor Melissa Loest of the financial services firm Edward Jones in Guthrie Center has received the CERTIFIED FINANCIAL PLANNER®, or CFP®, certification, granted by the Certified Financial Planner Board of Standards (CFP Board). Becoming a CFP® professional expands a financial advisor's knowledge base in the following areas: financial management, tax-sensitive investment strategies,

retirement savings, insurance planning, education planning and estate considerations.

In addition to the education and examination components of certification, Loest also has committed to abiding by the CFP° Board's Code of Ethics and Standards of Conduct. ■



Melissa Loest









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THE MONTH IN ACGC SPORTS



MARK RENO | SPECIAL TO GUTHRIE CENTER TIMES

Jathan South rises above the rim at the game vs. Woodward-Granger on Dec. 1.



THE ACGC GIRLS WRESTLING TEAM: Front row (left to right): Tessa Sheeder, Piper Downing, Dafne Hernandez, Jacie Baker, Jeslyn Ortega, Cadence Petersen and Lucy Knutter. Back row (left to right): Laurin Davis, Bristol Sheeder, Bee Oldes, Hali Klingenberg, Miranda Sloss and Coach Matthew Dahl.



TABBY SLAYBAUGH | SPECIAL TO GUTHRIE CENTER TIMES

Michael Fuller, junior at 190, placed second at the Dennis Field Invitational at Woodward-Granger High School on Dec. 2.



ABBY SLAYBAUGH | SPECIAL TO GUTHRIE CENTER TIMI

Payton Jacobe, senior at 285, placed first at the Dennis Field Invitational at Woodward-Granger High School on Dec. 2.



MARK RENO | SPECIAL TO GUTHRIE CENTER TIMES

Emerson Van Meter drives to the lane against Woodward-Granger on Dec. 1.



TABBY SLAYBAUGH | SPECIAL TO GUTHRIE CENTER TIMES

Tegan Slaybaugh, senior at 126, placed first at the Dennis Field Invitational at Woodward-Granger High School on Dec. 2.



MARK RENO | SPECIAL TO GUTHRIE CENTER TIMES

Kelsey Carlson battles at half-court against Woodward-Granger on Dec. 1.



Anthony Solorzano looks for the assist against Woodward-Granger on Dec. 1.



KEVIN FISTER | SPECIAL TO GUTHRIE CENTER TIMES

No. 32 Camdyn Richter welcomes the contact in a battle with Woodward-Granger.



MARK RENO | SPECIAL TO GUTHRIE CENTER TIMES

No. 10 Lance Bunde weaves through traffic in a 71-51 win against Ogden. ■

SAPPHIRE SKIN CO. & SPA OPENS IN GUTHRIE CENTER

Lexi Blakeley says, as a licensed professional, she has access to the best of the best of skincare.

BY SUSAN THOMPSON

Guthrie Center Times

It was Nov. 16, 2022, when Lexi Blakeley had a ribbon cutting and open house for Sapphire Skin Co. & Spa in Panora's business district. A year later, this 24-year-old business owner opened a second location for Sapphire Skin in Guthrie Center, with a ribbon cutting and open house on Nov. 15.

Blakeley grew up in northwest Iowa and moved to Des Moines to pursue her educational goals of becoming a licensed esthetician. During the pandemic, she and her fiancé, Alex McGregor, decided they wanted a home in a smaller town and bought a "fixer-upper" in Guthrie Center.



SUSAN THOMPSON | GUTHRIE CENTER TIMES

Lexi Blakeley stands in front of the building at 107 N. First St. in Panora where her Sapphire Skin Co. & Spa is located

"I attended La James International College where I received my degree in esthetics, reflexology massage and microdermabrasion. I opened my business right out of school, and I'm so glad I did," Blakeley says. "This field truly is my calling.

"My initial passion for skincare and beauty started when I was a teenager. My interest and passion solidified as an adult after dealing with severe cystic acne and rosacea caused by an endocrine disorder," she says. "I decided to learn more about the science, disorders and diseases of the skin. I became a skincare junkie and started helping friends create effective skincare routines. That's when I decided it was time to follow my passion."

Blakeley rents the Panora location at 107 N. 1st St. She and McGregor started updates to the building in May 2022.

"We were attracted to this (Panora) building because of its downtown location and its historic charm. We did all of the updates such as painting the exterior and interior and installing new flooring," she says. "The storefront needed a little love after sitting empty for a while. I prioritized creating a serene, calming space that was aesthetically pleasing, with lots of natural greenery and soft whites."

Blakeley says as a licensed professional, she has access to the best of the best of sk-

"At Sapphire Skin Co, my success relies on results-driven treatments and products. I only sell products I use every day in the treatment room and I've seen work for me," she says. "It's important to source your skincare products from licensed individuals who have education in skincare. I also offer customized skincare routines and beauty consultations every day.

"Business has been steady since opening and I have so much gratitude for the community's support," Blakeley says. "I have met so many amazing people. I am incredibly fortunate to have such immense support from both Panora and Guthrie Center and surrounding communities."



Lexi Blakeley is shown at the treatment table in the renovated space she recently opened in Guthrie Center. The room is in the back of the Cut Loose Salon, which will continue to operate there.

This past July, Blakeley and McGregor started the process to purchase the building at 322 State St. in Guthrie Center.

"This opportunity came about through a local salon owner who wanted to step back from day-to-day operations. The Cut Loose Salon has been there for many years and will continue to operate there," Blakeley says. "The room we renovated into a spa oasis used to be a vault. We painted every square inch and added a hand-poured gold flake epoxy floor. The safe within the vault and most of the original shelving were left to keep the original

Jeanna Van Unen, the 27-year-old owner of JV Massage and Bodywork, has been a licensed massage therapist since January 2021. She offers massage therapy — Swedish technique, deep tissue, Himalayan salt stone — plus aroma therapy and CBD pain relief. She also has experience in palliative and geriatric massage techniques.

Van Unen offers appointments in the

Sapphire Skin Co. Guthrie Center location Monday through Friday with both day and evening times available. She will take Sunday appointments at the Panora location. Appointments with Van Unen can be booked online at https://jv-massage-andbodywork-llc.square.site or by calling or texting 641-745-7131.

Blakeley specializes in corrective chemical peels, facials, microdermabrasion, relaxation and massage-centered spa services, lash extensions, lash lifts and tints, full body waxing, and acne treatments and extractions.

She offers appointments at the Panora location Tuesday through Saturday, 9 a.m. to 5 p.m. On Mondays, she takes appointments at the Guthrie Center location 9 a.m. to 1 p.m. Appointments with Blakeley can be booked online at https://sapphireskinco.square.site or by calling or texting 712-450-0455.

Sapphire Skin Co. & Spa also has a Facebook page where updates on appointment





IOLENE GOODMAN | GUTHRIE CENTER TIMES

The Guthrie Center Chamber of Commerce held a ribbon cutting for the newly open Sapphire Skin Co. on Nov. 15.

openings and special events are posted.

"Self-care, mental health and wellness are very important to me," Blakeley says. "I love that I am doing what I'm passionate about every day. I have the opportunity to build close relationships with my clients by giving them a calm, relaxing spa experience. Whether it's educating people on professional grade skincare, doing acne treatments, or customized lash extensions, I love seeing people leave relaxed, revived and feeling their best."

Blakeley says her fiancé, Alex Mc-Gregor, is the backbone of the "behind the scenes" part of her business. Mc-Gregor is a full-time registered nurse and administrator at an assisted living facility in Johnston.

"He did all the work on the Panora building and the treatment room at the Guthrie Center location and supported me through school. In our free time, we work on our house on do-it-yourself projects," she says. "And I have custody of my 5-year-old sister. I am an ambitious 24-year-old who came from absolutely nothing, just trying to make a life I love, doing what I love."



SUSAN THOMPSON I GUTHRIE CENTER TIMES

A former vault in the building at 322 State St. in Guthrie Center was renovated into a spa oasis for Sapphire Skin Co. All walls and shelving were painted white, and the floor was treated with a hand poured gold flake epoxy. White curtains, greenery and lighting finished off the new treatment room.

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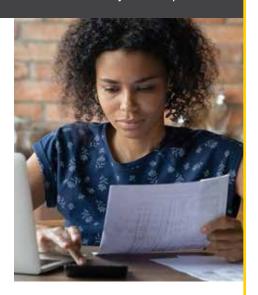
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STATE FAIR

C.W. THOMAS RE-ELECTED TO IOWA STATE FAIR BOARD

Special to Guthrie Center Times

During the annual State Agricultural Convention, held Dec. 10 in conjunction with the Association of Iowa Fairs Conference, elections were held for positions on the Iowa State Fair Board of Directors

As outlined in Iowa Code, county fair delegates representing six geographic districts in Iowa elect two board members to serve two-year staggered terms on the Iowa State Fair Board. Directors re-elected by their districts are Alan Brown, Hampton (North Central); John Harms, Monticello (Northeast); C.W. Thomas, Guthrie Center (Southwest); Randy Brown, Osceola (South Central); Darwin Gaudian, Primghar (Northwest); and Curtis Claeys, Grand Mound (Southeast).

Board officers re-elected for 2024 are

as follows: president, Darwin Gaudian, Primghar (Northwest); vice president, Curtis Claeys, Grand Mound (Southeast); treasurer, Deb Zumbach, Coggon (Northeast); Jeremy Parsons, Des Moines, was re-appointed as board secretary.

Other Iowa State Fair board members include: Tennie Carlson, Stratford (North Central); Gary Van Aernam, Exira (Southwest); Deb Zumbach, Coggon (Northeast); Jo Reynolds, Indianola (South Central); Gary McConnell, Bloomfield (Southeast) and VerDon Schmidt, Everly (Northwest). Board Members by office held are Iowa Governor Kim Reynolds (represented by Lt. Governor Adam Gregg); Iowa Secretary of Agriculture Mike Naig (represented by Grant Menke); and Iowa State University President Wendy Wintersteen (represented by Andrea Welchans).





ANNUAL GUTHRIE CENTER LIGHTING CONTEST WINNERS ANNOUNCED

The Guthrie Center Lions and Guthrie Center Chamber of Commerce announced the winners of their annual lighting contest. Committee members said they were overwhelmed by the number of outstanding light displays.

"Our community looks beautiful and festive for the holidays," said committee member Steve Smith. "We encourage everyone to take the time to tour the city and enjoy the lights and efforts of many citizens."

Instead of only one winner per week as in past years, the organizations decided to honor many for the month of December. All of the winners will receive chamber bucks for their efforts and participation.

This year's winners are:

Bill and Jeanette Sheeder, 207 Third St. Tom and Amy Rutledge, 509 S. Seventh Junior and Candy Wolfe, 307 N. 11th Eric and Linda Grove, 800 N. Eighth St.

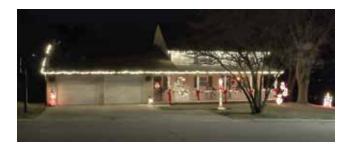


Bill and Jeanette Sheeder, 207 Third St.



Junior and Candy Wolfe, 307 N. 11th

Rick and Renee Baier, 506 Division St. Bruce Lauritsen and Barb Gigar, 1103 Oak St. Chris and Suzanne Bunde, 607 N. Fifth St. Richard and Vicki Friedrich, 1100 North St.



Eric and Linda Grove, 800 N. Eighth St.



Chris and Suzanne Bunde, 607 N. Fifth St.



Bruce Lauritsen and Barb Gigar, 1103 Oak St.

Contest organizers ask everyone to also take the time to drive through the city park and witness the efforts of many people and groups.



Rick and Renee Baier, 506 Division St.



Tom and Amy Rutledge, 509 S. Seventh



Richard and Vicki Friedrich, 1100 North St.



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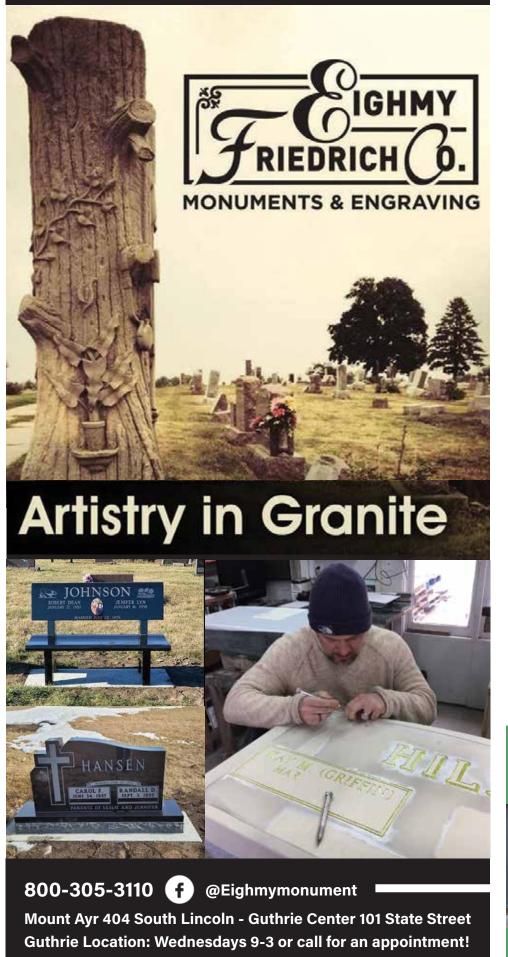
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Financial Advisor Melissa Loest of the financial services firm Edward Jones in Guthrie Center has received the CERTIFIED FINANCIAL PLANNER™, or CFP®, certification, granted by the Certified Financial Planner Board of Standards (CFP Board). The CFP Board owns the marks CFP®, CERTIFIED FINANCIAL PLANNER™ and CFP® (with plaque design) in the U.S





juthrie Center

Submit your questions at www.guthriecentertimes.com or email shane@dmcityview.com.

Q: I ENJOYED THE PIECE LAST MONTH ON JAMES ELLISON. **BUT I THINK YOU MISSED SOME** OTHER FAMOUS FOLKS FROM **GUTHRIE CENTER.**

A: You are correct. Here is another one, especially for you Chicago Cubs fans.

Coleman Griffith, who was born in Guthrie Center in 1893, was an American sports psychologist and considered the founder of American sports psychology. He studied at Greenville College until 1915 and then at the University of Illinois. While at Illinois, he established what he claimed to be the first sports psychology laboratory in the United States. At this time, Griffith worked closely with the University of Illinois football team, studying how factors such as psychomotor skills and personality variables related to performance and learning of athletic skills.

Due to financial reasons, the Research in Athletics Laboratory eventually was closed, which led to Griffith becoming a sports psychologist with the Chicago Cubs baseball team. Throughout his time with the Chicago Cubs, Griffith examined the players and completed a series of reports for Philip K. Wrigley, the owner of the Chicago Cubs team, with the results eventually summarized in a large report. His ideas were met with resistance, but he helped the Cubs to be successful while there.

Griffith ended his career in the department of education at the University of Illinois until his retirement in 1961. Much of his research and publications have become the foundation for the widely growing field of sports psychology and many of his ideas are still used today.

Q: WHO WAS THE FIRST PERSON ON RECORD TO BE BORN IN **GUTHRIE COUNTY?**

A: The best answer I could find is Malinda Jane Kunkle, who was born Sept. 12, 1849. Of course, Native Americans were born here prior, but she was the first child born of white settlers. Her parents were Mr. and Mrs. Benjamin Kunkle, who arrived at their cabin on Sept. 1, 1849. Simple math shows that Mrs. Kunkle gave birth 11 days after they arrived. Another interesting record shows that when Mr. Kunkle arrived, he brought the first hogs to the county with him.

Q: HOW MANY YEARS HAS THE GUTHRIE CENTER **CHRISTMAS LIGHT DISPLAY BEEN OPERATING? AND WHO STARTED IT?**

A: The answer is 30 years, and it was started by Mary Jo Laughery and Pam Kunkle, who both continue to serve on the committee.

Q: HOW MUCH RAIN, ON **AVERAGE, DO WE GET IN GUTHRIE CENTER?**

A: Rain is part of precipitation, which is officially defined as the combined amount of rainfall and the rainfall equivalent of snowfall. According to usclimatedata.com, the answer for total average precipitation in Guthrie Center is 36.78 inches. For snowfall alone, the answer is 26 inches. This year will appear to be pulling that average down. ■

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CITY GOVERNMENT

GUTHRIE CENTER CITY COUNCIL APPROVES VARIANCE BOARD MEMBERS, **ENACTS A NO-PARKING AREA**

Discusses options for wage increases

BY RICH WICKS

Guthrie Center Times

The main discussion topic during the regular meeting of the Guthrie Center City Council on Nov. 13 was the Board of Adjustment. City Clerk Kris Arrasmith said that the incumbent members on the Board of Adjustment (Variance Board) have indicated they would like to step back and let others take over the board.

"We have been down to four members for at least three years," Arrasmith said. "We've never been able to get a fifth member." She added that individuals have been contacted and agreed to serve on the board, thus allowing the existing members to depart, per their request.

The council approved Resolution 2023-06, naming Trish Schreck, Austin Wilson, Jordan Terwilliger, Kristin Clark and Kenzie Laughery as the new members of the Variance Board. Each will have a five-year term running through

During the council meeting on Nov. 27, the council returned to a previous discussion about a possible parking restriction on South 12th Street. There was again commentary about how firetrucks and ambulances would have trouble traversing the street when vehicles park on both sides. The council approved the second reading and waived the final reading of the proposed amendment (Ordinance 2023-06), which adds a no parking area described as, "South

Twelfth Street on the east side of the street from Prairie Street going south approximately 1335 feet to the cul-desac at the end of South Twelfth Street." The change is effective immediately, but Mayor Mike Herbert said the city will not ask for enforcement until signage is installed.

The regular council meeting on Dec. 11 included lengthy discussion about possible wage raises for city employees. Mayor Herbert said that, traditionally, when health insurance premiums do not increase significantly, the city has tried to put additional funds into employee wage increases. He pointed out that the city's health insurance premiums actually dropped slightly. The council discussed the challenges involved in finding a pay increase system that is fair across the board. Councilmember Garold Thomas shared his opinion that department heads and supervisory staff need to have a significantly higher wage than the staff they oversee, or else it will become tough to find anyone willing to apply for a promotion when supervisory vacancies oc-

"Doesn't the supervisor deserve more since they have more responsibility?" he

Others pointed out that the pay gaps between department heads and others had become quite large until the council took measures to minimize that in recent years. Councilmember Ian Steensen suggested a 5% increase across the board, agreeing that it will take years before the gaps again become excessive. The board will formally consider the item for a vote at the Jan. 8 meeting.



COUNTY GOVERNMENT

GUTHRIE COUNTY SUPERVISORS APPROVE SECURITY MEASURES, SEEK 5-YEAR LEASES FOR COUNTY FARM LAND

Split votes on appropriation of remaining funds for the second half of Fiscal Year 2024

BY RICH WICKS

Guthrie Center Times

During the regular meeting of the Guthrie County Board of Supervisors on Nov. 14, the supervisors heard from the Conservation Department head, Brad Halterman, who said the recreational trail that runs from Jefferson to Yale is in need of repair work, and since it includes areas in Greene and Guthrie counties, there has been an interest in the counties working together. He said if it's one larger project instead of two small projects, additional grants and funding options are likely available.

Supervisor JD Kuster pointed out that if the two counties were not to join forces, "You'd be competing against each other" for funding and contractors. Halterman agreed and said, "I don't see a downside to the planned cooperation." The consensus among the supervisors was to proceed as Halterman outlined.

The Nov. 21 meeting of the Guthrie County Board of Supervisors included a discussion about the possibility of switching from three-year to five-year leases on the county farm and transfer station pasture. Supervisor Mike Dickson suggested that five-year leases might bring in more bids. He also said under the current three-year terms, the land may not get lime applied as often as it should.

The supervisors talked in favor of a cost-sharing for the lime application, in

which the county and the leaser would split that cost. No formal action was taken, but County Auditor Dani Fink said she would bring documents to the next meeting showing the proposed five-year lease agreement with the cost-sharing wording included.

Discussion about the appropriation of remaining funds for the second half of Fiscal Year 2024 also took place. Dickson said it might be wise to initially only appropriate 40% of the funds rather than the full 50% that is remaining for the second half of the fiscal year. Supervisor Steve Smith voiced that this might create tensions among department heads worried they may need to make cuts. Supervisor Maggie Armstrong said, "I'm not ready to make a decision on this today." The issue was tabled until the Nov. 28 meeting.

On Nov. 28, the supervisors returned to a previous discussion about how much of the earmarked funding should be appropriated for the second half of the fiscal year. Supervisor Mike Dickson previously suggested appropriating 40% (rather than the full 50% that is remaining) in order to have some control if departments are running over budget. The item was tabled from the Nov. 21 meeting to this meeting.

Supervisor Steve Smith made a motion to appropriate the full 50%.

"I'm just trying to keep it away from being punitive," Smith said. "I have faith in that all of us should be thinking and working toward the good of the county and the good of their own departments." Smith pointed out that the supervisors still have ways to help control spending as needed.

"I agree with that approach," Supervisor Maggie Armstrong said while suggesting that the supervisors review the departmental budgetary data monthly rather than quarterly to help rein in any problems that could arise. The supervisors approved the 50% appropriation, on a 3-2 vote, with Dickson and Supervisor JD Kuster opposed.

The supervisors returned to a previously tabled agenda item regarding bid notices for the county farm and transfer station leases. After discussion, the supervisors unanimously voted to ask for five-year leases rather than the previous three-year leases.

During the regular meeting of the Guthrie County Board of Supervisors on Dec. 5, the supervisors heard from the newly formed Guthrie County First Responders Association (FRA).

"We have started what we're calling the Guthrie County First Responders Association to train fire department personnel and other people in the county to respond to medical calls," said Levi Johnson, president of the FRA. He explained that the FRA plans to host a training for persons interested in becoming trained as a First Responder.

"Currently, we have funding for 15 EMT students through the money that we've already raised," said Jotham Arber. "Part of that was the Ten Squared money that came in." He added that eight of the slots are already spoken for, but the FRA is welcoming interest to fill

the remaining seven slots for the initial training.

Supervisor JD Kuster asked how many hours the training will be.

"The total hours for the actual inclass time is 60, and then there's another 60 hours of on-the-ground training," Arber answered. "We're hoping to use all local paramedics to do the actual skills."

County IT Director Brian Hoffman addressed the Guthrie County Board of Supervisors about security options during the regular meeting on Dec. 12. Hoffman showed examples of the wireless "panic buttons" that could be attached to each employee's desk, so that an alert could be sounded immediately if a threat occurs. He described the advantages of the wireless system and said it would eliminate much work anytime rooms are rearranged. Hoffman also outlined a suggested door access system. After discussion, the supervisors unanimously approved the panic button system with a five-year contract. They also approved the door access systems as proposed.







AREA CHURCH GUIDE

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ADAIR

Adair United Methodist Church 404 Cass St., Adair 641-746-2210 www.umc.org/en/find-a-church/ church?id=50556 Christmas Eve Service: 5 p.m.

No regular Sunday morning service

Saint John Catholic Church 501 Adair St., Adair 515-742-3230 https://adairstjohn.org Christmas Eve Mass: 4 p.m.

Good Shepherd Lutheran Church 1107 Broad St., Adair 641-742-3802 http://goodshepherdadair.com Christmas Eve Service at Schafer Barn on the Hill: 4 p.m. No regular Sunday morning service

CASEY

St. John Lutheran Church 104 E. First St., Casey 641-746-2734 www.idwlcms.org/congregation. php?id=29 Christmas Eve Service: 7:30 p.m.

Casey United Methodist Church 100 E. 2nd St., Casey 515-742-2210 Christmas Eve Service: 5 p.m. No regular Sunday morning service

GUTHRIE CENTER

Bowman Chapel United Methodist Church 2397 Bowman Ave., Guthrie Center 641-332-2408 Christmas Eve Candlelight Service: 4:30 p.m.

First Christian Church

105 N. Fourth St., Guthrie Center www.christianchurchgc.com 641-332-2571

First United Methodist Church 405 Prairie St., Guthrie Center, www.gcumcia.org 641-332-2408 Christmas Eve Candlelight Service: 7 p.m.

First Presbyterian Church 701 State St., Guthrie Center 641-332-2425

Guthrie Center First Baptist Church 113 N. Fifth St., Guthrie Center www.guthriecenterbaptist.com 641-747-8198

Guthrie Center Seventh-day Adventist Church

1305 North St., Guthrie Center www.guthriecentersda.com 641-332-2778

Immanuel Lutheran Church

713 N. 12th St., Guthrie Center www.immanuelgc.org 641-332-2918

Christmas Eve Candlelight Service: 9 p.m. No regular Sunday morning service

Kingdom Hall of Jehovah's Witnesses 1300 Grand St., Guthrie Center www.jw.org 515-747-8524

Saint Mary Catholic Church 603 Main St., Guthrie Center st-mary-patrick-cecilia.com 641-747-3843 Christmas Eve Mass: 7 p.m.



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GRILLED HONEY-HERB PORK LOIN

BY JOLENE GOODMAN

Guthrie Center Times

We like to surround ourselves with good friends who are also good cooks.

We moved to our current home at Lake Panorama a few years ago. We love our place, and we love our neighbors. And, as with many of you, these great neighbors have become great friends. These are people we can borrow an egg from, share treats with, and call to close the garage door when we've forgotten. They collect the patio umbrella that



Jolene Goodman

blows off our deck and put it back, maybe telling us of the good deed another time. We have dinner together. We share recipes. We drink good wine. Simply said, we enjoy our time together and make long-lasting memories.

Recently, Paula and Lyle Hansen invited us over for dinner. Paula keeps food simple with incredible flavors. Her menu included pork tenderloin, roasted vegetables and homemade bread (a recipe for a later column). There is nothing quite as easy or delicious as grilled pork tenderloin. This dry rub and glaze is simple enough for a weekend meal or fancy enough for company.

Thanks for sharing your recipe, Paula.

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Jolene Goodman is the advertising director for Guthrie Center Times and vice president of Big Green Umbrella Media.

GRILLED HONEY-HERB PORK LOIN

1-1.5 pounds pork tenderloin

1 tsp. sweet paprika

1 tsp. garlic powder

1/2 tsp. onion powder

1/2 tsp. dried thyme

pepper

Honey glaze

4 cloves garlic minced

1/4 cup honey

3 TBSP low sodium soy

1 TBSP Dijon mustard

1 TBSP olive oil

Pat pork dry with a paper towel. Mix together sweet paprika, garlic powder, onion powder, dried thyme and pepper. Rub mixture all over pork tenderloin. Place pork in a zip lock bag and place in refrigerator for several hours, up to overnight. Preheat grill to medium-high heat or 425 degrees using half of the burners. Prepare honey glaze by mixing ingredients. Sear the tenderloin on the lit grill side for 5-6 minutes on one side with the grill lid closed. Turn it over and sear



the other side for 4-5 minutes with the grill lid closed. Then, move the tenderloin to the unlit side (using indirect heat). Baste with honey glaze every so often. Continue cooking until the tenderloin reaches an internal temperature of 145 degrees. Continue basting throughout the cooking time. Let meat rest on a plate covered loosely with an aluminum foil tent for 10-15 minutes before slicing. Enjoy! ■

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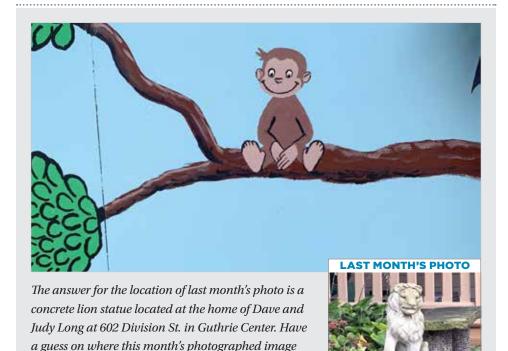
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HOBBIES



Cindy Steensen's workshop is where her quilting ideas become reality.

PATIENCE AND HIGH EXPECTATIONS

Cindy Steensen has about 75 quilts in her home and says she has made well more than 100.

BY RICH WICKS

Guthrie Center Times

Cindy Steensen of rural Adair has become an accomplished quilter, and she's not doing it halfway. A tour through Steensen's home finds dozens of completed quilts, as well as several that are in the works. She also has many vintage sewing machines tastefully displayed in cabinets.

Steensen began this hobby at a young

"I started sewing when I was in junior high or high school," she said. "Then, when I got married, I made clothing for my four children and my husband and me. And we did square dancing, so I made western shirts."

As the years went on, her mother-inlaw asked her if she would go along to a quilt class in Panora. That was about 30 years ago.

"I wasn't really interested much at first, but I went," she said. "And, once a month, we'd get a project to do, and I learned a lot of techniques. A few years later, I decided to join a quilt group, and they've been really good about showing me techniques."

Steensen suggests that anyone interested in trying quilting should attend the monthly quilting group meetings at the First Christian Church hall at 105 N. Fourth Street in Guthrie Center, as that group welcomes all levels of interest and experience.

"There's so many people in there that would be willing to help them learn how to quilt," she said.

Steensen has caught on to the various techniques, as the beautiful and detailed quilts throughout her home prove.

"I make lots of quilts that are flannel for when the kids come," she said. "We've got 20 kids and grandkids, and I've made quilts for all of them. A lot of them aren't here because I give them to the kids."

Steensen estimates she has about 75 quilts in her home, but she doesn't have a count on exactly how many quilts she has made but says it's definitely more than

Steensen also collects vintage sewing machines with the oldest being a 1936 model. She and her husband, Cletus, enjoy finding such machines at antique

Several of Steensen's quilts have won awards at the Guthrie County Fair, including one that was named "Best of



Cindy Steensen shows two of her favorite guilt creations

Show." She said she enjoys a challenge, so she doesn't shy away from complex patterns and likes trying something new.

Steensen has two personality traits that serve her well in quilting. First, she has the patience to spend many months on one particular project. And second, she has a high expectation of quality in her creations, and she admits that the flaws she finds in her work would probably not even be noticed by anyone else.

Steensen said she always has a "next

project" in mind. She particularly likes patterns by Judy Niemeyer, but added, "I got a kit that I purchased that I can't wait to get to, but you start doing it, and then you see something else. There's always a project to look forward to."

Know someone from the Guthrie Center/ Adair/Casey area who has an interesting collection or hobby that we should cover in this publication? Send suggestions to rich@ iowalivingmagazines.com.

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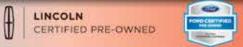
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SPORTS

ACGC GRADUATES ADVANCE TO NAIA TITLE GAME

Former Chargers Ben Kingery, Cayden Jensen and Charlie Crawford are members of the undefeated and top-ranked Northwestern College football team.

BY DARREN TROMBLAY

Guthrie Center Times

Three ACGC graduates and current members of the Northwestern College Red Raiders football team are headed to the National Association of Intercollegiate Athletics (NAIA) Championship Game in Durham, North Carolina, on Dec.

Former Charger footballers Ben Kingery, Cayden Jensen and Charlie Crawford will make the trip after the Red Raiders beat Georgetown in the semifinal game in Orange City on Dec. 9, 35-10. The Red Raiders are the current reigning NAIA champions.

Kingery, a 5-11, 230-pound junior, is a starting linebacker and a team captain for the Red Raiders. He was an Honorable Mention All-Conference selection this season and a Second Team All-League pick in 2022.

"Ben has been a tremendous leader on our defense," said Red Raider Head Coach Matt McCarty. "He





Ben **Kingery**

Cayden Jensen

Charlie Crawford

consistently shows up ready to work hard and prepare to play his best. It has been fun to see him make his mark on our program."

Jensen and Crawford are redshirt freshmen who play defensive back and have served on various special teams this season.

"Cayden and Charlie have had a big impact on special teams for us this year," McCarty added. "They have stepped into some very important roles, and we are very excited about what's to come for them."

The top-ranked Red Raiders (14-0) took on No. 3 Keiser (11-2) on Dec. 18 at Durham County Memorial Stadium at 11 a.m. CDT. ■





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