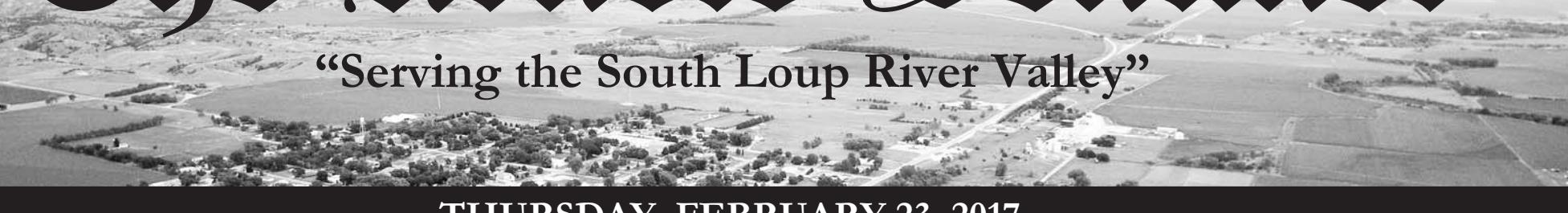


The Arnold Sentinel

“Serving the South Loup River Valley”



THURSDAY, FEBRUARY 23, 2017

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Notable Quote

“Imagination is more important than knowledge. For knowledge is limited to all we now know and understand, while imagination embraces the entire world, and all there ever will be to know and understand.” — Albert Einstein

Board Renews Principal Contract

The contract for Principal Joel Morgan was renewed at the regular school board meeting held on February 14. Dr. Lewis recommended offering Mr. Morgan a contract for the coming year and highlighted the strengths that he brings to the school system and community. After some discussion, the board decided to give Mr. Morgan a 3.9 percent salary increase for the next contract year, and Mr. Morgan accepted the contract.

In other business, the board voted to continue using ESU10 for special education supervision and related services for 2017-18.

The board discussed the need to do something about the boiler in the shop building, which is original to that structure. Replacing the burner alone would have cost between \$12,000.00 to \$15,000.00 and may not have fixed the problem. The new boiler was bid at \$43,000.00 for all parts, labor and electrical. A new regulation will require the school to obtain a variance from the inspector, and the contractor assured that would not be a problem to obtain. The board all voted to install a new boiler at this time, accepting the bid as presented.

The board voted unanimously to replace section D of the current roof system, which is over the office, music room and wrestling room. This section is the only leak problem the school has experienced, and the warranty expired two years ago. The bid from Weathercraft was \$45,181.00.

Discussion was entertained regarding removing the old window A/C units and replacing the existing holes with an egress window in each elementary classroom for a fire exit, eliminating the requirement of adding sprinklers throughout the elementary building. The project will be approved to be completed by School House Graphic Products this summer during the next board meeting.

First, the board wants to determine how much the exterior siding repair will cost before giving full approval.

Finally, Dr. Lewis updated the board on progress towards scheduling a visioning and goal setting workshop with NRCSA, several bills in the legislature that might impact APS and set the date for the next board meeting to be held March 14 at 7:00 p.m.

The meeting adjourned at 8:16 a.m., and the resource students invited the board members to attend an appreciation breakfast that they had prepared. Dr. Lewis said it was a delicious end to the meeting, which by the way began with board member Rick Beshaler giving a red rose to the ladies in attendance for Valentine's Day.

Then...and Now

School's Lunch Program Celebrates 60 Years



Arnold students ate their hot lunch in the old grade school on wooden tables in the early days. Pictured (from left) are: Janie Geiser, Rickie Geiser, Nessa Vian, Teresa Croghan, (maybe) Virgil Holt, Brian Olin, Bill Prendergast, Ray Croghan, Joe Hedley, Margaret Ann McDonald and Karen Gunther. (Photo courtesy of Karen Jacobson)

By Janet Larreau

Contributing: Fallon Gibson

Arnold Public School's hot lunch program has a long history, starting 60 years ago this month at the old grade school next to the Baptist Church.

In the February 28, 1957, issue of *The Sentinel*, head cook Mrs. Sid Bassett—who was assisted by Mrs. Ferald Johnson—reported on the new program, saying that around 200 of the students were eating at the hot lunchrooms situated in the grade school.

Mrs. Bassett and Ruth Johnson received help from Mrs. Art Yarrington, who came in at noon to help. The Bolen children from Eureka Valley helped with scraping the trays and carrying them to be washed, and Norma Frazer, Sulin Harter, Alice Anderson, Lila Blixt and LuAnn Cumpston kept the dishes and silverware washed up.

The meal consisted of two ounces of protein food with three-quarter cup of fruit or vegetable and bread and butter. Mrs. Bassett said this was a rather big meal for the first graders but seemed small for the high school boys.

“Everyone gets all they want of the main dishes, besides all they want of bread



Ruth Strasburg (then Ruth Johnson) and Mrs. Sid Bassett were the first cooks. They are pictured here giving bread dough some rise time. These hard working ladies made everything from scratch. (Photo courtesy of Karen Jacobson)

and butter,” she wrote. “It isn’t easy to feed 200 children and satisfy everyone. Even our children at home don’t always agree on what they like to eat, so we have all kinds of exclamations as they come through. One might say, ‘Don’t give me that!’ and the next one might say, ‘Give me a lot of that!’”

Government subsidies helped a great deal with the expense of the new hot meal program, helping to give a balanced diet to children of all classes.

Students were offered a half-pint of milk each day, and extra milk could be had for the small sum of two

cents. Before chocolate milk was offered, Mrs. Bassett reported that about 25 children didn’t drink milk at all, and there were only two who never drank either kind.

Main dishes for the first week included wieners with coney buns, goulash, pork and gravy, scalloped potatoes and ham and tuna pie. For dessert, many alums might fondly remember the cherry upside down cake.

In 1960, the addition to the high school was completed and hungry students have been going through the lunch line in the main cafeteria ever since.

Karen Jacobson started



(In view) Shar Peterson and Ruth Tullis serve up a nutritious lunch to elementary students on Thursday of last week. (Fallon Gibson photo)

working in the school’s office and taking lunch tickets outside the cafeteria door in about 1967. She remembers that as many as 450 students were served lunch each day.

“Back at that time, most of the kids ate at school,” she said. “I remember my first day, I went to the classrooms to sell lunch tickets and there were several families with the same last name handing me money. I didn’t think I’d ever figure it out. I went home that night with a huge headache.”

Karen also recalls that one teacher liked fruit, thought everyone should and required her students to eat every last bite.

“(Some kids) would sit there the whole lunch period, staring at their plate, refusing to eat it,” she humorously recalls.

She also recalls that it wasn’t uncommon for students to scrape plates and put them through the dishwasher to pay for their lunch ticket—a work ethic you don’t see today.

The current head cook Shar Peterson, who started working in the kitchen in 1983, remembers the days of working with Mrs. Johnson, who later remarried and was known by the name of Ruth Strasburg.

“(Ruth) was amazing. She was a great mentor and a personal friend,” said Shar. “In those days the cooks worked with commodities that were labor intensive. Everything was made from scratch, and they made their bread every day. It’s easier now, but we do make some bread by scratch.”

Shar said the food requirements are the same, with the exception of grades K-1, who get about half the protein. The program now has “grab and go” food and a salad bar.

The days of kids lining up to pour ice-cold white or chocolate milk from the milk machine into plastic glasses are gone. Now, it’s served in cartons. A breakfast program was added in the early 1990s.

But there’s one menu item that has stood the test of time...

“We still serve creamed chicken over biscuits, peas, jello, fruit and milk,” said Shar. “It has been the favorite through the decades. We use the same recipe that they used way before my time and never change the combination of foods.”

Creamed chicken over biscuits goes way back to these kids’ parents and grandparents.”

Big Send-Off



Tayten Eggleston had a big send-off from the school before heading to the state wrestling meet last week. He made it to the second round wrestle-backs, ending the season with a 30-5 record. A full report can be found on page 4. (Leta Connell photo)

Village Considerers Installing Community Webcams

Web cams may be in Arnold's future.

Sandhills Open Road Challenge driver R.T. Green, who now makes his home in both California and Arnold, attended last Monday's village board meeting to ask if the board would be interested in community webcams. R.T. said that webcams—a video camera that allows images to be viewed by Internet users—would be nice for people who want to come visit and would help promote events.

Green said he will get cost estimates on the web cams and is willing to donate toward the cost. He will also check with organizations about donating to the project. Board members liked the idea, and will discuss it further at the April 10 meeting.

Chelsea Luthy with Central Nebraska Economic Development District gave a presentation on the scope of services that CNEED provides. Membership dues are \$895.50. The board agreed to

give the information to the AEDC for their consideration.

Allison Rosentrater was at the meeting and brought up the idea of installing a sand volleyball court at the Old Mill Park. Because there are flooding problems at the park, discussion was held on placing the court at the Arnold Recreation Area. Rosentrater will attend the March meeting with a proposal for that site.

Board members voted to hire Eileen Moser as the pool manager for the 2017 season. Eileen, Scott McDowell and Aaron Olson will be in charge of hiring the assistant pool managers, water safety instructor and the lifeguards. Bowers will be alternate in the event that Olson or McDowell are unavailable.

The board considered an agreement with the Red Cross to use and occupy the Arnold community center on a temporary basis to provide services in the event of

a disaster. It was noted that the Red Cross needs to know that the community center was awarded a FEMA grant for a backup generator. After discussion, it was voted to sign the agreement with the Red Cross.

Discussion was held on vandalism at the Arnold Recreation Area. Superintendent William Moser will prepare a cost on surveillance equipment.

In other business, the board:

- Held a public hearing on the One and Six Year Street Improvement Plans and adopted a resolution to adopt the plan for specific improvements.

- Voted to renew the lease with the Arnold Roping Club.

- Discussed having a portion of the Arnold Recreation Area. A resolution directing the sale of village hay will be on the March 13, 2017, agenda.