

Northwest Rural Public Power District

Hay Springs, NE 69347

November 2025

Area Rancher Takes Raising Beef to Another Level

Chris Drake, is a 2006 graduate of Hay Springs. Following high school he enrolled at southeast technical collage in Sioux Falls, S.D. where he earned a welding, blue print interpretation and structural metallurgy diploma. While the vast majority of his time has been spent ranching, Chris has also worked in welding, autobody, plumbing, carpentry, and excavation. With experience in a variety of specialties, his first working experience was with his grandparents ranching. "I started ranching with Kenny and Selma Kudrna when he was a little boy. Among countless other lessons, Ken and Selma taught me you should never take from the land more than you give," noted Drake.

After years of experience, mentorship from seasoned cattlemen, and a dedication to producing only the highest quality beef, it is easy to recognize the widespread issues in the meat industry. "Too often beef is labeled in ways that is misleading, for example it might bare a USDA label that suggest a certain standard but the same beef could still be imported or processed in ways that do not reflect its true origin or quality label, this makes it difficult for consumers to find genuinely high quality locally sourced beef," he explained.

"I also wanted to resolve the debate between grass finished and grain finished beef, my goal was to offer consumers the best of both worlds, combining the nutritional benefits of grass-finished beef with the marbling and rich flavor of grain-finished beef. This is accomplished through my



Chris Drake of rural Hay Springs said his grandpa always told him, "We never eat before the cattle are fed, no matter what" and we never did. A practice Drake follows to this day.

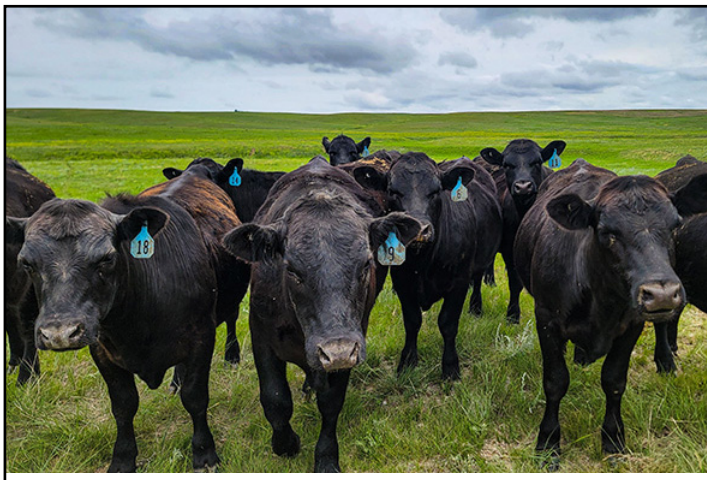
hybrid feeding program that allows cattle to graze lush open pastures while provided precise grain rations via automated smart feeders. Thus, "NorWeska Beef" was launched. NorWeska Beef is finishing cattle in a low stress environment while allowing them to express their natural instinctive behaviors. Resulting in a cleaner, more ethically raised better tasting, and more nutrient dense beef," Drake expressed. "NorWeska Beef was founded on sustainable, regenerative and holistic principles."

And the good news for consumers is the harvest of the beef has begun in will continue through December. NorWeska Beef is working with local butcher, Wyatt Meats. "I am refining the program to offer year round product availability to NorWeska Beef consumers," said Drake.

The premium angus is rich in omega-3 and omega-6 fatty acids, Vitamin E, CLA, and antioxidants, all essential for promoting heart and brain health.

NorWeska Beef offers healthy, delicious, locally raised beef in Dawes County.

You can stock your freezer with an eighth, quarter, half or whole cow. Customers always have the option of filling out a personalized cut sheet. For a simple straight forward
(Continued on Page 2)



NRPPD FEATURE

NorWeska Beef--

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buying experience there are two processing packages to suit your preferences. Each includes a variety of premium cuts and ground beef options. You can also choose between bone-in or bone-out with 1-inch thick cuts for a classic selection of premium beef.

Bone-in includes T-bones, ribeyes, chuck roasts, rump roasts, sirloin tip roast, stew meat, short tip, sirloin, brisket, burger packages, top round (choose cube steak or 1 lb. packages of hamburger). Bone-out includes New York strips, filet mignon, ribeyes, chuck roast, rump roast, sirloin tip roast, stew meat, short rib, sirloin, brisket and burger packages. When you place your order, you pay a deposit. "Your beef will be delivered directly to you. If you don't live near a major highway or interstate, we'll work with you to coordinate a convenient meeting spot that works for you."

Drake has one son, Jackson who is 13 and lives in Overland Park, Kan. with his mom Melissa. He enjoys his time with his dad. "He is a good hand genuinely curious about the inner workings of the business. He is always eager to understand every detail."

NorWeska Beef cattle are raised in Dawes County, near Hay Springs. So far, consumers are from Northwest Nebraska, southwest South Dakota and eastern South Dakota have been the hot spots. Drake encourages you to place your order soon since orders are filling up fast. You can do so on their Facebook page or webpage. You can also email Drake at norweskabeeff@gmail.com. or call 605-881-1566.



Chris Drake is excited about his new adventure with Norweska Beef with hopes of expansion.



**Countryroad Shot:
Webster County - November 2016**

~ by Jim Manternach

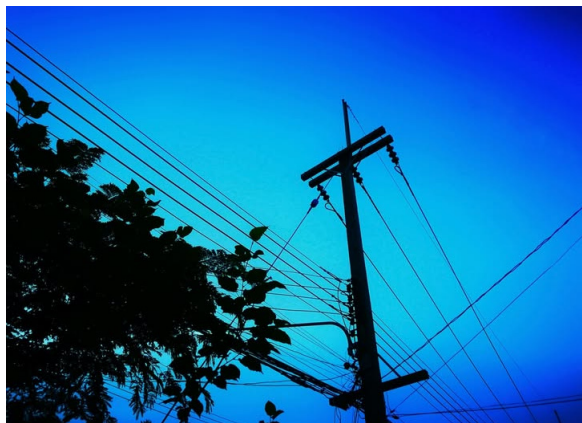
**If you are interested in a print, you can contact Jim
at jmm@millcomps.com or at www.jimmphoto.com**



EVEN THREE IS A CROWD.

NEVER OVERLOAD OUTLETS.

Helping members use electricity safety, that's the power of your co-op membership. Learn more from the experts themselves at TogetherWeSave.com



Trees add beauty to any landscape. They clean the air, reduce carbon dioxide and (when positioned correctly) provide protection from wind and sun, reducing heating and cooling costs. If a tree grows too close to a power line, however, it can cause power outages and become a life-threatening danger.



Recipe Corner

Make-Ahead Manicotti

- 1 pint ricotta cheese
- 2 large eggs
- 1 (10 ounce) pkg. frozen chopped spinach, thawed and drained
- 1 cup shredded mozzarella cheese
- ½ cup grated Parmesan cheese, divided
- 1 ½ tablespoons white sugar
- 1/8 teaspoon salt
- ¼ teaspoon ground black pepper
- 12 manicotti shells
- 1 (32 ounce) jar spaghetti sauce

Mix ricotta cheese and eggs together in a medium bowl until blended. Stir in spinach, mozzarella cheese, 1/4 cup Parmesan cheese, sugar, salt, and pepper. Stuff mixture into uncooked pasta shells.

Pour 1/2 cup spaghetti sauce into a medium baking dish; spread to cover the bottom. Arrange stuffed shells in a single layer over sauce. Pour remaining sauce over shells. Cover and chill in the refrigerator, 8 hours to overnight.

When ready to bake, preheat the oven to 400 degrees F. Remove shells from the refrigerator.

Bake, covered, in the preheated oven for 40 minutes. Uncover, sprinkle with remaining Parmesan cheese, and bake for 15 more minutes.

Sweet Potato Crunch

- 6 sweet potatoes
- 1/3 cup butter
- 2 tablespoons white sugar
- ½ cup milk
- 2 large eggs, beaten
- 1 teaspoon vanilla extract

Crunch Topping:

- ¾ cup brown sugar
- ¾ cup sweetened flaked coconut
- ¾ cup chopped pecans
- 3 tablespoons all-purpose flour
- 3 tablespoons melted butter

Place sweet potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender, 20 to 30 minutes. Drain and peel.

Preheat the oven to 325 degrees F.

Mash sweet potatoes, 1/3 cup butter, and white sugar together in a bowl. Beat milk, eggs, and vanilla into sweet potato mixture using an electric mixer until smooth; pour 1/2 of the mixture into a 9x13-inch casserole dish.

Make the topping: Mix brown sugar, coconut, pecans, and flour together in a bowl; stir in 3 tablespoons melted butter until evenly coated. Sprinkle 1/2 of the topping over sweet potato mixture in the baking dish. Pour remaining sweet potato mixture over topping and sprinkle with remaining topping.

Bake in the preheated oven until cooked through and topping is lightly browned, about 1 hour.



On this Veterans Day, let us remember the service of our veterans, and let us renew our national promise to fulfill our sacred obligations to our veterans and their families who have sacrificed so much so that we can live free.

--Dan Lipinski

THANK YOU VETERANS

Northwest Rural Public Power District

NRPPD ENTERTAINMENT

How "Middle-Aged" are you?

1. You can't sleep past 9 a.m.
2. You can't start a movie past 9 p.m.
3. You can your children for tech support.
4. You used to fix typos with Wite-Out.
5. You've called a 30-year-old a "kid".
6. You swap ailment stories with your friends.
7. You're on Facebook, but not Snapchat.
8. You write your appointments on a paper calendar.
9. You are quite sure how you got that bruise.
10. You gain weight just be being near food.
11. You go to the bank to make a deposit.
12. You've dialed a rotary phone.
13. You don't know what a VSCO girl is.
14. You still have a landline.
15. You can't find your glasses... that are sitting on top of your head.

Brutally Honest Family Rules

- Respect is non-negotiable, even in anger.
- No secrets or lies - honest keeps trust
- Family comes first, but effort must be mutual
- Apologize when wrong -- no excuses, no ego.
- Be truly present, not distracted by screens
- Don't weaponize past mistakes
- Protect each other's names outside the home
- Celebrate each other's wins without jealousy

- Teach by example, not lectures
- No silent treatment -- talk it out
- Don't compare family members
- Help without keeping score
- Respect privacy and personal boundaries
- Show up when it's hard, not just easy
- Correct with love, not insults
- Forgive, but remember the lesson
- Never joke about insecurities
- Keep family issues private
- Discipline with love, not fear
- Give full attention, not half-presence
- Speak with kindness, even in conflict
- Share responsibilities, don't leave it to one



November Special Days....

November Fast Facts:

- Naturally, Thanksgiving and Veterans Day are the stars of the 11th month of the year, given that both are federal holidays.
- Nov. 2: Daylight saving time ends.
 - Nov. 4: Election Day and National Chicken Lady Day
 - Nov. 9 World Adoption Day
 - Nov. 12: National Happy Hour Day
 - Nov. 14: World Diabetes Day & National Pickle Day
 - Nov. 17: International Survivors of Suicide Loss Day
 - Nov. 20: Great American Smokeout Day
 - Nov. 23: Thankful for My Dog Day

November Birthstone: November has two birthstones as well, Topaz and Citrine. Citrine is the yellow to red-orange variety of crystalline quartz. A notable proportion of citrines on the market come out of the ground as unimpressive amethysts or smokey quartzes where are subsequently heated to enhance the yellow and orange colors.

October's Birth Flower: Chrysanthemum or mum for short. The original color of the chrysanthemum was golden, but through cultivation, the flower now comes in a range of colors - yellow, orange, white, purple, pink and red. A member of the daisy family, the chrysanthemum is one of the most widely cultivated flowers.

Office Hours:
7 a.m. to 5:30 p.m.
Monday- Thursday
Service Calls
After Hours:

Please call
800-847-0492 if
your call is long distance or **638-4445**
for the local Hay Springs area at all times.

We have an answering service that answers these numbers on a 24-hour basis - after hours, Saturday, Sundays and holidays. Please state legal description, account number or meter number where the outage is and your phone number when you call.

Northwest Rural

Public Power District

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web page: <http://www.nrppd.com>

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