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2020 Homecoming royalty picked!



Queen Charity Kabwe

Anticipation was in the air at the Clark High School gym at Tuesday night's 2020 Homecoming Coronation ceremony. Chosen as this year's Homecoming royalty were Marshal Hudson Fuller and Queen Charity Kabwe. The two will reign over the rest of the Homecoming festivities.

The other candidates nominated to succeed 2019 Marshal Zachary Kuno and Queen Olivia Sass were Sarah Weisbrod, Brandi Foster, Lydia Reidburn, Evan Stromsness, Schuyler McElhone and Javonte Zachary.

The Homecoming football game will be Friday, September 11 at the Clark High School Sports Complex against the Florence-Henry Falcons. The Clark-Willow Lake Cyclone volleyball opponent is Arlington on Tuesday, September 8.

Parade a highlight

The Homecoming Parade will be at 1:00 p.m. on Friday, September 11.

Parade entries are asked to line up on Idaho Street, starting at the Catholic Church, north past the elementary school and around the swimming pool park. Starting at



Marshal Hudson Fuller

1:00 p.m. on Friday, the parader route will be south past the Catholic Church to Highway 212, east to Commercial Street, then north to the nursing home. Entires may return on Idaho Street and floats should be dismantled following the parade.

The theme this year is Commer-Homecoming (continued on page 3)

Homecoming Spirit Week

'Spirit Day' helps make Homecoming week special with different themes throughout the week. Beginning on Tuesday, Sept. 8 the theme will be 'Quarantine Day'. The fun continues on Wednesday with the theme being 'Hill Bill Day' and on Thursday, the theme is 'Tie Die Day'. Friday is the traditional 'Cyclone Day' showing the school spirit with the school colors, black, green and silver.

Henry's 1882 cottonwood provides a new display

Two large displays will adorn the town of Henry, after the 1882 cottonwood tree fell from the tree. That doesn't sound right, but that is exactly what happened, as actually a tree fell off of the tree.

Chester (Yackley) the Bear Man, who owns Art of the Woods, in Watertown, created the two masterpieces with the permanent homes of the displays to be determined by the Henry City Council.

Equipment for this project was furnished by Heath Kittleson, Bill Pickles and Deann Martwick.

As volunteers cleared the debris, Yackley was contacted to see if he could do something with the cottonwood tree.

"Two main logs were used," said Yackley. "Usually it takes me four hours, but this took two full days. I did it during the really hot spell a couple of weeks ago. I was amazed at how hard the wood was."

The Bear Man said that community projects are always special and this one was very special. "What impressed me the most was the atmosphere. The townspeople stuck with me, had a payloader right there. Really was a special project."

One log is shown above. To the right is an action shot of townspeople helping Yackley.

Submitted photos by Lavonne Peterson



Restaurants battle for survival amid pandemic

Going out with friends for lunch just isn't what it used to be before the COVID-19 pandemic.

Area restaurant and bar owners were interviewed last Friday to report on how they have dealt with the business shutdowns and restrictions since mid March.

Heather's Bistro

When Heather's Bistro in Clark opens for indoor seating in mid September, one will notice a change in the number of tables indoors.

"We took out four tables inside to help with the social distancing when we open up our dining room," stated owner Heather Johannsen. "For now, we have seating outside with five table and chair areas and we've been offering curbside/to go orders since the first week in June. A lot of people call in their orders for pickup."

For the 60s Plus senior meals, Heather is the one who makes the meals from the menu or the Star Card options as well as delivering them. She has anywhere from 10 to 20 on any given day. The protocol is the same in patrons calling in before 9:30 a.m. or leaving a message on Heather's answering machine the night before.

The shortages that Heather experienced was hamburger at the beginning of the shutdown. It was hard to get and more expensive resulting in Heather having to raise some prices accordingly. A few menu changes have also been made. "Rye bread has shortages now which affect my reubens and patty melts," continued Heather. "And for a while strawberries were hard if not impossible to get. And my smoothie cup lids for some rea-

son, it's just crazy on how certain things are affected.

Her U.S. Foods rep let her know that most factories have reduced what they are making and experiencing employee shortages for the reason why some foods and paper products are now harder to get.

"We'll have seating for 18-20 people inside once we open our doors. For now you ring the outside door bell we've installed and we'll come out to you for your order unless you called it in - in advance," ended Heather. "I want to wait until the State Fair is over and after school has been going a while, to see if there's any spikes, so we won't have to shut down again after re-opening."

Heather's Bistro and the Corner Diner have worked together in hours open with Heather open more evenings with the Corner Diner opening early for breakfast until 2:00 p.m.

"Other than a few menu changes, we still offer our specials and our 'drink-treat of the week'," ended Johannsen. "Our hours are 11:30 to 8:00 p.m., Wednesday through Sunday."

Corner Diner

Manager Sandi Gruenwald recalled that the Corner Diner in Clark stayed open for a couple weeks with 'to-go' orders and then later shut down at their lawyer's advice, until opening again on June eighth. "We took that time to revamp things in the diner, do some thorough cleaning, separate tables and reduce the chairs to six per table and added a sanitizing station." Gruenwald, in checking out CDC guidelines online, implemented re-



Heather Johannsen, owner of Heather's Bistro in Clark, is pointing to her new addition since the pandemic began - her new white doorbell. With seating now outside and spread out, one rings the bell to summon a server to take one's order. Heather continues to make and deliver the 60s Plus meals to her patrons who call ahead, Monday through Friday. Christy Beving, right, is shown back at the counter at the Black Claw,

placing her condiments on the table with packets instead, installed clear plastic sneeze shields at the counter and installed a system of in one door only and out the other door. Ordering is done at the counter instead and a masked server brings out the food.

Food shortages are still there and all of the prices have gone up through their distributors making for a few price changes.

"I was sitting good on being stocked up on product and supplies before this all started, so we were okay in that regard," continued Gruenwald. "I offered delivery, but I think more people needed and wanted to get out of the house and pick it up themselves, inside, as I only had one ask about delivery." As of August 18, the Corner Diner shut down due to a lack of employees, another COVID-19 side effect.

The Corner Diner will re-open on Wednesday, September 2 with their hours continuing to be 6:30 a.m. to 2:00 p.m.

Sportsmans Bar

'Sporty's' as it is known locally, closed in March when ordered in the town of Clark.

"As soon as I was told by the city that I could open again - I did that following Tuesday," stated Mike O'Neill, owner.

"The city's doing a good job in keeping us informed and talking things over with us," stated O'Neill. "Overall I'm happy with the way things have been handled during



east of Clark. Pivoting their business to a delivery business at first helped their finances as well as made them make a new website and extended menu offerings, making lemonade out of the lemons thrown at them with the COVID-19 pandemic. Christy and her sister Val Flatten are the co-managers of the Black Claw.

all of this.

"We did take out orders the first three or four weeks of the re-opening with a larger amount of orders, now it's more back to our normal amount with people coming in more.

"We had ground beef shortages for those first three weeks we opened. Some of the beers were also a problem at times, not being able to get them in bottles."

Cleaning and sanitizing more are normal duties now for his staff members, wiping down tables and door handles and being extra careful. O'Neill's staff has remained the same with one retiree opting for an earlier date of retirement with the COVID. ple don't slide the tables together anymore like they used to. We've moved some tables around and

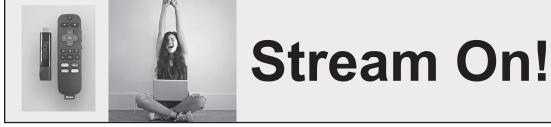
Restaurants (continued on page 5)

WEATHER

Robert Cole - Official Weather Observer

		HI	LO	PR	
Aug.	25	86	66	0	
Aug.	26	92	68	0	
Aug.	27	.92	67	0	
Aug.	28	.83	63	.37	
Aug.	29	.79	55	0	
Aug.	30	77	59	0	
Aug.	31	78	50	.34	
$20\bar{2}0$	precipitation	to	date 1	15.42	
2019	precipitation	to	date 2	26.98	

"One thing I noticed is that peo-



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