

O'Neill Area Chamber of Commerce
125 South 4th Street
O'Neill, NE 68763
Return Service Requested

US STANDARD
POSTAGE PAID
O'NEILL, NE 68763
PERMIT #4



CHAMBER OF COMMERCE CHAMBER CHATTER

School is back in session! The fall sports have kicked off! Teachers, students, staff and parents are making the adjustments to the new schedules. Little ones starting their first year of pre-school and kindergarten while the older kids start high school and college, you can do this. Good luck to all the families from those just beginning their journeys through the school years to those that are finding out what it's like to be empty nesters.

September brings lots of sports activities, school events, homecomings and here at the chamber office, we will have two ribbon cuttings. One will be at Gotschall and Sholes Law Office on the 2nd and another one in Page at the Kountry Korner Café on the 9th. There will be a Hazardous Waste Collection on the 10th at the soccer fields, a golf tournament at the O'Neill Golf Course, also on the 10th and the Irish 'Toberfest BBQ and Brew Rib Cook-off and Home Brew Sampling on the 24th.



Have you gotten your team entered in the rib cook off contest yet? It is limited to 30 teams this year and there are already eleven signed up. You will find an entry form inside. If you are thinking about having a team, get your entry form in right away! Bring it to the chamber office with your entry fee to be sure you are in! The event will take place on Saturday, September 24th at the Knights of Columbus Hall in west O'Neill. Thank you to Christensen Farms for your sponsorship of the ribs the competitors will be cooking! The Home Brew Contest will be part of this event again this year. If you have questions, contact Dan Krugman at 402-340-0793. If your business would like to be a sponsor, there is still time! Contact the chamber office by September 9th so we have time to get your logo on the t-shirts with the two upper sponsorship levels.

Board of Directors

Chairman of the Board, Dr. Trent Shoemaker—Revelation Wellness

Treasurer, Joel Steinhauser—Tri County Bank

DIRECTORS

Holly Cole—AmeriCares Hospice Terry Miles—Holt County Independent

Scott Pose—KBRX Jana Sobotka—Avera St. Anthony's Hospital

Megan Heists—Blush Boutique Dan Krugman—Biglin's Mortuary

Kyle Sanderson—Pinnacle Bank Bryan Hoefer—Farmers National Company

Michael Hedlund—Thrivent Financial Services

Lauri Havranek—President/CEO - 125 S. 4th Street—O'Neill, NE 68763

Phone: (402) 336-2355— Email: lauri@oneillchamber.com

FACEBOOK: O'Neill, Nebraska Chamber of Commerce - www.oneillchamber.com

MEMBERSHIP RENEWALS

Revelation Wellness
Megan Buresh, PTAC
O'Neill Community Foundation
Sargent Insurance Co.
O'Neill Family Eyecare

WELCOME NEW MEMBERS

C & S Repair
Good News Radio





Photo courtesy of Shirley Cobb of KBRX

The O'Neill Chamber of Commerce welcomed CASA of Northcentral Nebraska to our chamber family with their ribbon cutting on August 12th. We are excited to have this new organization in north central Nebraska as part of our chamber family. What is CASA? They are Court Appointed Special Advocates for children in the court systems. Here is more information on CASA from their website:

CASA's Mission—Our mission is to provide trained, court appointed volunteers to be a voice in court for all abused and neglected children in the foster care system in our service area, so each child can have a safe and permanent home.

CASA's Vision—All abused and neglected children in the foster care system in North Central Nebraska will have an advocate for their safety and well being.

CASA's Values—We value every child's right to have a same and permanent home, we value diversity, equity and inclusion, we value honesty and integrity, we value accountability and commitment and we value service and collaboration.

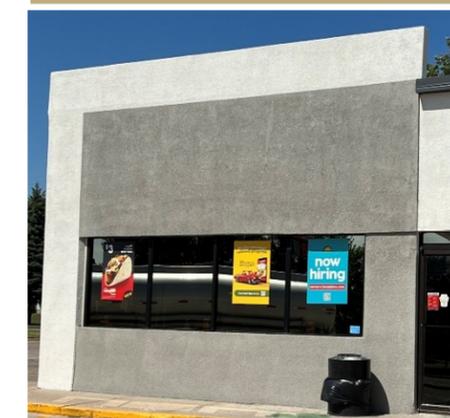
CASA has hired John Robert Smith as their Executive Director. His office is located at 115 North 5th Street here in O'Neill. You can call the office at 402-340-3185 with more questions or to volunteer!



Congratulations to chamber member O'Neill High School Eagle Eye Broadcasting on winning the "Best Sports Play by Play - Video" award from the Nebraska Broadcasters Association at their awards banquet on August 10th, 2022, held in Lincoln. This is the highest honor any high school broadcasting team can win. Carson Belik and Colton Osborne were the Eagle Eye Broadcasting Team that called the play by play at the North Central vs O'Neill Girls Basketball game they won the award for. The award was accepted by Mike Peterson, Eagle Eye Broadcasting sponsor. To get more information on how your business can get a customized commercial that would be run on the Eagle Eye Broadcasting system, contact Mike Peterson at mikepeterson@oneillschools.org.



O'Neill said goodbye to an icon this week to prepare for a brand new McDonalds Restaurant coming in December. The original building was built in 1986 with an addition added soon after. This McDonalds was recently purchased by Leonard Management Company. The new building will reflect many upgrades and changes that have taken place in the restaurant world. We look forward to the progress of the new building and grand opening towards the end of the year!



Taco Johns is getting a face lift! Have you checked out these really cool new colors? Be sure to stop by and pick up some Taco Johns or Fox's Food Plaza food and get a closer look!





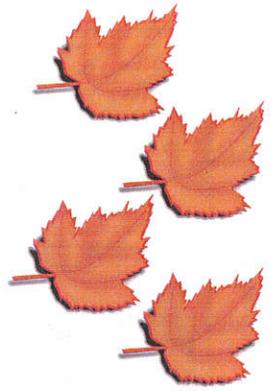
Welcome C & S Repair to the O'Neill Chamber of Commerce Family! We are excited to have you on board with us. We did this ribbon cutting a little differently with the former owners of the business in this location, Lawrence and Retha Marx holding the ribbon for Chuck and Shayla Shields to cut it. The new business is located at 114 East Douglas, formerly known as O'Neill Tire and Supply.

Chuck and Shayla Shields are O'Neill natives, who are happy to continue the automotive service to O'Neill! They have four children at home who also keep them very busy, Terrick(9) Brezlyn(6) Trexten(3) and Trigen (8 months). Chuck is no stranger to the automotive world. He has 14 years experience. C&S repair will continue to do oil changes and tire services, but will also be adding more automotive work as well, such as brakes, alignments, exhaust, engine repair, diagnostics, tune ups, etc. Stop in Monday through Friday 8am-5:30pm or call 402-336-2665, and we will be happy to assist you with your automotive needs!

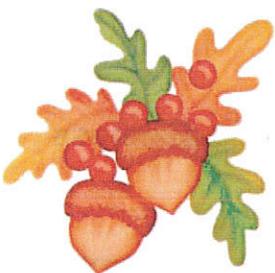
Our community is thankful to see this business being passed along to young business owners. Congratulations on your retirement Lawrence!



2
0
2



- September 1—6pm—Booze + Bend at Handlebend Tap
- September 1—7pm—High School Rodeo Committee at the Chamber Office
- September 2—10am—Ribbon Cutting at Gotschall & Sholes PC, LLO, 126 North 4th Street
- September 5—CLOSED in honor of the Labor Day Holiday
- September 8—Noon to 2pm—Basic Needs Pantry at the United Methodist Church\
- September 9—10am—Ribbon Cutting at the Kountry Korner Café in Page
- September 10—8am to 11am—Household Hazardous Waste Collection at the O'Neill Soccer Fields
- September 10—10am—O'Neill Golf Club Annual Memorial Tournament at O'Neill Golf Course
- September 12—6:30pm—City Council Meeting at 401 East Fremont
- September 14—8am—Ambassadors Meeting at Westside Restaurant
- September 14—Noon—Chamber of Commerce Board Meeting at the Chamber Office
- September 15—8am—Business Boosters Meeting at Westside Restaurant
- September 16—10am—Chamber Coffee at the Evergreen
- September 22—Noon to 2pm—Basic Needs Pantry at the United Methodist Church
- September 24—Irish 'Toberfest Brew and BBQ at the Knights of Columbus Hall
- September 28—Noon—Summerfest Rodeo Committee meeting at Westside Restaurant





O'Neill Golf Club Annual Memorial Tournament

Remembering Our OGC Friends:
"Junior" Adamson, Mary Lou Butts, Mary Ryan

September 10, 2022
10:00 A.M.

18 Hole 2 Person Scramble
\$60.00 per team
Mulligans \$5.00 per team

Flag and Flight Prizes
Tees According To Age

To Register Call: 402-336-1676 or 402-340-3124

(Lunch will be available,)

MENU SEPTEMBER 2022

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>TO MAKE A RESERVATION CALL 402-336-4338</p>	<p>60 and over is a suggested contribution of \$6.00 59 and under price is \$9.00 we have congregate, Home Delivered and Carry Out We ask that you make your reservation the day before to assure we have enough food</p>		<p>1 Chicken Cordon Bleu Au gratin Potatoes Cauliflower/broccoli 4 cup Salad Bread butter Milk cookie</p>	<p>2 Pork Roast Sweet Potatoes California Blend Fresh fruit Dinner Roll/butter Milk lemonade dessert</p>
<p>5 Closed For Labor Day</p>	<p>6 BBQ Rib Baby Baker Potatoes Cheesy Green Beans Sliced Pears Dinner Roll/butter milk brownie</p>	<p>7 Smothered Chicken Breast Bread Dressing Green Beans Fruit Cocktail Cherry Crisp Milk</p>	<p>8 Oven Fried Chicken Mashed Potatoes Corn Vegi Salad Dinner Roll Milk Cake & Ice Cream BIRTHDAY DINNER</p>	<p>9 Meatloaf Hashbrown Cass. Peas & Carrots Red hot Salad Bread Milk</p>
<p>12 Open Faced Turkey Sand. Bread Mashed Potatoes Carrots Blueberry fruit Salad Milk</p>	<p>13 Salisbury Steak Tri Tator Waxed Beans Pineapple Biscuit Milk</p>	<p>14 Roast Beef Mashed Potatoes Creamed Corn Tropical Fruit Dinner Roll Poke Cake</p>	<p>15 Pulled Pork Sand. Bun Baby Baker Potatoes Broccoli w/cheese coleslaw Milk Graham cracker dessert</p>	<p>16 Country Fried Steak Mashed Potatoes Carrots Fresh Fruit Bread Milk Cookie</p>
<p>19 Mock Filet Mignon Scalloped Potatoes Mixed Vegetables Mandarin Oranges in Jello Dinner Roll Milk</p>	<p>20 Sloppy Joes Bun Tator tots Spaghetti Salad Waxed Beans Milk Pudding</p>	<p>24 Hamburgers bun Potato Salad Baked Beans Fresh Fruit Milk</p>	<p>21 Pork Chops Rice w/gravy Corn Bread Buttered Beets Strawberries Milk</p>	<p>22 Polish Sausage Sauerkraut Mashed Potatoes Roasted Brussels Sprouts cucumber/tomato Salad Bread rice krispy treat</p>
<p>26 Beef Tips Mashed Potatoes Green Beans Spiced Peaches Dinner Roll Milk Cookie</p>	<p>27 Lasagna Tri Tator Cauliflower Peach Crisp Garlic Bread Milk</p>	<p>28 Pork Fritter Scalloped Potatoes Creamed Carrots cinnamon Apples Corn Bread Milk</p>	<p>29 Tator tot Cass., Green Beans Pears Garlic Bread Milk cake surprise</p>	<p>30 Swiss Steak Mashed Potatoes Creamy Cucumbers Pineapple upside down cake Dinner Roll Milk</p>

JOB DESCRIPTION

Job Title: Senior Center Manager

Supervisor: Board of Directors

Effective Date: July 1

POSITION SUMMARY

Manage the day-to-day operations of the senior center and its programs and services that are responsive to the needs of the community's senior citizens.

DUTIES AND RESPONSIBILITIES

ADMINISTRATION: Develop, organize, implement, and evaluate senior center programs and services which shall include, but are not limited to the following: Nutrition Services, Transportation, Outreach, Information and Assistance, Health Clinic, Health Education, Recreational Activities, Durable Medical Equipment, Financial Counseling

- a. Assure compliance with regulations and policies established by federal and state governmental units.
- b. Prepare annual budget complete with goals, objectives and supporting information.
- c. Work closely with Board of Directors seeking potential funding sources, assist with grant writing efforts.
- d. Organize various fundraising events throughout the year.

PROJECT MANAGEMENT: Comply with necessary fiscal and service reporting requirements

- a. Maintain booking system including payroll which is audited on a regular basis.
- b. Oversee execution of grants and service provider contracts with other agencies.
- c. Prepare monthly financial reports, billing statements and reporting documents that are sent monthly to grantors and contractors.
- d. Maintain established system and procedure for recording type of service, units of service provided, client identification and contributions received for service.
- e. Prepare summary of senior center activities, bills to be paid and managerial ideas and concerns for review and approval at monthly Board of Directors meeting.

ADVOCACY: Act as an advocate for senior citizens

- a. Through outreach encourage participation in the senior center's activities and services.
- b. Listen empathetically to the senior citizens' needs or concerns.
- c. Provide information and assistance services

STAFF SUPERVISION: Select, train, and supervise all paid staff and volunteers

- a. Develop a spirit of cooperation and teamwork among all staff and volunteers.
- b. Prepare and/or update job descriptions and specifications for staff and volunteers.
- c. Establish wage scale.
- d. Schedule staff working hours and approve time sheets.
- e. Provide each staff person with necessary training regarding regulations, proper work methods and equipment use to assure labor efficiency and cost effectiveness.
- f. Motivate staff through regularly scheduled staff meetings and recognition of achievement.

PUBLIC RELATIONS: Interact and communicate with the general public, representatives of various funding sources and persons throughout the aging network.

- a. Write articles for the local newspaper in an effort to educate the public about senior center and aging programs and services.
- b. Hold community forums, hearings, and informal meetings on available services to other organizations and civic groups.
- c. Act as a guest speaker providing information on available services to other organizations and civic groups.
- d. Attend training sessions, workshops and seminars sponsored by contractors, grantors, and other organizations.

EQUIPMENT OPERATION

- a. Computer experience including Microsoft Word, Excel, basic data base programs, etc.
- b. Experience in the use of a copy machine, calculator, multi-line telephone, fax machine.
- c. Kitchen with on-site prep: commercial equipment such as range, oven, refrigerator, freezer, steam table, etc.
- d. Valid driver's license and have ability to drive. Personal car available for travel.

SUPPLEMENTAL INFORMATION

Knowledge, abilities, and skills:

- a. Must be a self-starter, able to work independently, with minimal supervision
- b. Must be able to interpret numerous regulations and policies, understanding their effect on the day-to-day senior center operations
- c. Must have capacity for establishment of and adherence to procedures
- d. Must have supervisory and leadership skills, delegating tasks as necessary
- e. Must have working knowledge of basic office practice such as filing and phone courtesy and be proficient in use of office equipment
- f. Must be able to communicate concisely, effectively and with diplomacy

EDUCATION, TRAINING, EXPERIENCE

- a. Minimum education is high school diploma or equivalent.
- b. Two years supervisory experience preferred.
- c. Prior work experience in small business management, or non-profit management preferred.
- d. Prior experience with aging services and programs preferred

All senior center staff must pass background checks.

Irish 'ToberFest - BBQ & Brew

Saturday, September 24, 2022 • KC Hall • O'Neill, NE

Registration Form & Rules for Cooks

1. Entry fee of \$75/team, payable to O'Neill Chamber of Commerce must be submitted before September 16th at 5pm to participate. Fee includes 5 free drink tickets and 2 t-shirts. **ONLY 3 CONTASTANTS PER GRILL. Entry fee includes 3 contestants per grill. Additional teammate will have to pay the \$15 entry fee and will get a t-shirt. Maximum of 3 grillers per team.** Contestants must be 14 years old or accompanied by an adult. Any guest in the beer garden after 11am, that did not pay the contest fee, must pay the entry fee of \$15 or leave.
2. Prizes: \$500 – 1st, \$300 – 2nd, \$200- 3rd. People's Choice Prizes– 1st - \$500, 2nd - \$300, 3rd - \$200, 4th - \$150 and 5th - \$75
3. CONTESTANTS ARE NOT ALLOWED TO SELL ANY FORM OF PRODUCT.
4. The Chamber of Commerce will supply the ribs. Contestants may pick up the ribs Friday, September 23rd, from 4-7pm, at the KC Hall, for those that want to parboil or marinate. ALL COOKING MUST BE DONE ON SITE.
5. Contestants need to bring your own sauce, grill, utensils, pans, lawn chairs, table, etc. You may bring 1 tent per team.
6. No RV'S inside the beer garden fence.
7. All alcohol must be purchased from the KC hall.
8. All grills must be in the beer garden area and you must be checked-in by 11am to qualify. Set-up time will be from 7am-11am Saturday. You will receive your name and number badge, wrist band and drink tickets at check-in. Any guest in the beer garden at 11am that did not pay the contestant fee, must pay the entry fee of \$15 or leave.
9. Judging guidelines provided prior to contest.
10. Judging will be at approximately 4pm. **SAMPLES MUST BE IN BY 3:45PM OR YOU WILL BE DISQUALIFIED.** Containers will be provided for samples.
11. Ribs must be ready to serve the public by 4pm. Serving time will be announced. **ONLY GIVE 1 BONE TO THE CUSTOMER, THEY CAN COME BACK FOR MORE.**
12. Plates, napkins and forks will be provided to you to use for the costumers.
13. No generators.
14. The KC Hall, O'Neill Chamber of Commerce and Business Boosters committee is not responsible for accidents, lost, damage or stolen items.
15. All contestants must have their area cleaned and packed up by 8pm.

Please detach and mail in application along with payment to:

O'Neill Chamber of Commerce 125 S. 4th Street O'Neill, NE 68763

MUST BE IN THE CHAMBER OFFICE BY THURSDAY SEPTEMBER 16th AT 5PM.

Team Name: _____

Contestant(s) Name: _____

Address: _____

Phone Number: _____ Email: _____

Electricity Needed: YES NO 2 T-shirt Sizes _____

(Judging guidelines will be e-mailed prior to contest.)