

The Paper

Our Town, Our Paper!



Laurens, Iowa



Vol. 16 No. 47

www.thepapernow.com

May 4, 2022

Local News

The Flying Elbow Takes Down Iowa's Best Burger Competitors

The Flying Elbow is tucked in among other businesses on North 13th Street in Marshalltown, Iowa. Local business owners support one another by encouraging their customers to stop by a neighboring boutique, restaurant, and/or shop. And it's clear - Iowa's Best Burger Contest has not only increased foot traffic at The Flying Elbow, but the adjacent, small businesses. The Flying Elbow, an alternative sports bar, was six years in the making. It did not happen by chance; it is the result of pitfalls and perseverance. Now it's been named Iowa's Best Burger.

Garrett Goodman, a Marshalltown native, considers himself a foodie, or "a person with a particular interest in food," according to the Oxford English Dictionary. Goodman's passion for preparing food took off early in life, as he spent the weekends cooking alongside his step-dad, a

chef. Similarly, his great-grandfather worked in the restaurant business. With no formal culinary training, Goodman can affirm, "You can learn a lot in the field just by doing."

"In high school, both of my parents were working all of the time. So I was cooking for the family, helping out with my brother and sister," Goodman said. "Then I got out of the house, and it turns out none of my roommates could cook. So I was cooking for three dudes all of the time."

Goodman spent the next decade in corporate information technology (IT); then one day decided it was time for a change. While he enjoyed the steady work, he no longer found it fulfilling. Goodman thought, "This isn't my passion; this isn't my dream." His dream was to make people happy. "And the best way to do that is through their stomachs," he thought. Goodman then entered the restaurant business. Not wanting to get in over his head, he started with a food truck.

"I found a food truck, and spring was coming," Goodman recalls. "And then we ran into roadblocks." Goodman's dad passed away unexpectedly, pushing his opening date back to the fall of 2017. But, it ended up being worth the wait. Goodman's business, featuring pro-wrestling themed hot dogs, picked up 1,000 Facebook likes and 100 five-star reviews in a matter of months. Business was booming. Goodman thought, "Maybe I have something here." So he began his

search for a brick and mortar, which he would find in December 2017.

The building, located at the corner of State and Center, formerly housed the Corner Tap. After months of renovations, Goodman once again opened for business. Eager customers waited in lines stretching out the door. Then suddenly, business came to a screeching halt. In July 2018, a tornado swept through Marshalltown, destroying the restaurant. Goodman intended to rebuild. He wrote a business plan, purchased a building site, and worked on financing, when the COVID-19 pandemic hit.

Two years later, Goodman stumbled upon the building The Flying Elbow is now located in, at 229 North 13th Street. The owner of the building, John Hermanson, had purchased the building with the intent of a restaurant with a deck/patio space and a partnership was born. Renovations kicked off in January of 2021 and in September 2021, The Flying Elbow opened its door to the public, serving hot dogs and other food items. The restaurant presents a flair of wrestling memorabilia, including classic merchandise, action figures and vintage wrestling matches. It offers "a little bit of something for everyone."

"I didn't want to be a niche establishment for adventurous foodies. I wanted to create a place that everybody could eat at. I've always had a little bit of something for everyone," Goodman said. "(We're) still doing hot dogs. We've added corn dogs and a few different things to the menu: loaded fries and grilled sandwiches." In late January, Goodman felt compelled to do something "different, new

...continued to page 2...



...continued from page 1...

and fun.” He offered the smashburger, a thin beef patty packed with flavor.

“I’ve always wanted to do smashburgers, so I came up with a plan to release a small menu. Within three days, I was smashing burgers,” Goodman said. “In that week, we did the same amount of sales that we did in all of January. We sold out in three days and the buzz started happening.”

Smashburgers found a spot on the regular menu, and have been flying off the grill. Goodman says, “We served 350 pounds of beef in that first week.” The restaurant has continued to serve large quantities of beef, averaging 350 pounds of beef a week. In February, the restaurant’s loyal customers, also referred to as Elbowmaniacs, helped The Flying Elbow secure a spot among the Top 10 restaurants in Iowa’s Best Burger Contest - less than six months after adding smashburgers to its menu.

“Ever since, it’s been busy, busy, busy. We’re serving 400 plus pounds of beef right now. And we’re using the best product,” Goodman said. “I’ve always wanted to use the best product I could. My mentality has always been to use the best product, prepare it the best way we can and the rest will work itself out.”

Goodman’s smashburger features a blend of chuck, brisket and short rib, which is fresh, never frozen and sourced from Midwest cattle. He also incorporates Wagyu beef, raised by a Marshalltown producer, into the mix. Goodman said, “It’s basically a custom blend that nobody else has, and the flavor from the Wagyu took it over the top.” In the end, patrons are presented with a “nice, juicy patty with crisp edges.” Goodman says, “The beef speaks for itself.”

The Flying Elbow customers are offered choice in their selections. The “Attitude Menu” allows customers the choice of a hot dog, grilled sandwich, loaded fry, or burger. They can then choose different topping combinations. But in the end, “it all boils down to the basics,” Goodman said.

“We have a fresh baked, sesame seed bun. We (also) use the best beef we can and have researched the best way to prepare it,” Goodman says. “Seared meat is the best

meat because you are bringing out flavors that you can’t with a thicker patty.”

The Flying Elbow sells a lot of the “Real American.” The burger is named after Hulk Hogan’s theme song, and is Goodman’s take on the popular fast food, standard cheeseburger. It features the basic toppings: ketchup, mustard, pickle, and grilled, minced onion, which complement the fresh burger patty. Other popular burgers include: The Brisco, George the Animal, and Tombstone.

Goodman reflected on Iowa’s Best Burger Contest, a two-phase competition sponsored by the Iowa Beef Industry Council and Iowa Cattlemen’s Association. The first phase is based on votes from the public. For a month, burger lovers went online and voted for their favorite Iowa burger joint. At the end of the month, the 10 restaurants with the most votes were placed in the “Top 10.” From there, three anonymous judges visited each of the restaurants, scoring the burger patties based on taste, doneness, and presentation. Goodman relayed:

“I’m very thankful. There are some great restaurants in this competition, and I just want to say ‘thank you’ to those who voted for us, and the Iowa Beef Industry Council and Iowa Cattlemen’s Association for hosting

the contest. I’m excited, and I think this is going to be a good thing for the business. I’m excited to serve more customers, get our product out there, and see where this takes us.”

The Flying Elbow, located at 229 N 13th Street, Marshalltown, Iowa 50158, is open from 11 a.m. to 8 p.m. Monday through Thursday and 11 a.m. to 9 p.m. Friday through Saturday. Hours of operation may change, heading into summer. Goodman encourages interested parties to follow The Flying Elbow on Facebook for updated hours.

Additionally, the Iowa Beef Industry Council and Iowa Cattlemen’s Association kindly ask new and existing customers to be courteous to restaurant staff, while visiting The Flying Elbow. Former contest winners have reported an influx in sales, well after Iowa’s Best Burger announcement was made. We hope you will be understanding of potentially longer wait times. The Flying Elbow looks forward to serving you, and will do the best it can to make this an experience for all visitors.



At the Library with Glenda Mulder May 4, 2022

We have an interesting program of local interest at the Library today. At 2 p.m. Shana Stewart will be here to tell us about Carnegie Libraries in Iowa and the project she is director of, that is working to get all this information accessible online. Our local Carnegie Building is rather unique and she will share some details about that. The Pocahontas County Historical Museum, housed right next door in the former Carnegie Library, will be open an hour before and an hour after the program. Come take a look at, and learn about, this local treasure!

In fiction we received: *Blood Sugar* by Sascha Rothchild, *Burning Pages: a Scottish Bookshop Mystery* by Paige Shelton, *Patron Saint of Second Chances* by Christine Simon, *The Wedding Crasher* by Mia Sosa, *Remarkably Bright Creatures* by Shelby Van Pelt and *Lifeguards* by Amanda Eyre Ward.

Wednesday, May 18 we have another interesting program! This presentation will summarize the historical era known as the Orphan Train Movement that took place in the US dating 1854-1929. Speaker Lori Vicker is a retired reading specialist who travels the state sharing her interest and enthusiasm for this little known and forgotten era of history.

Book Club is reading out of our comfort zone this month! Our selection is the nonfiction *I'll Be Gone in the Dark: One woman's*

Biggest Little Paper In Town!

obsessive search for the Golden State Killer by Michelle McNamara. Our catalog describes it simply as, "An account of the unsolved Golden State Killer case traces the rapes and murders of dozens of victims and the author's determined efforts to help identify the killer and bring him to justice." I've heard good things about this book and am looking forward to diving in to it!

Dates to Remember

- May 4 @ 2 p.m. - Carnegie Libraries in Iowa with Shana Stewart
- May 18 @ 5:30 p.m. - Tot Time
- May 18 @ 7 p.m. - Orphan Train Program with Lori Vicker
- May 23 @ 7 p.m. - Book Club *I'll be Gone in the Dark* by Michelle McNamara
- June 7 @ 6:00 p.m. - Take it Tuesday

Send Your News to
The Paper!
www.thepapernow.com
100% User
Generated Content!

Subscribe and
Submit **TODAY!**



**NOW
HIRING**

NEW NAME. NEW JOBS. SAME GREAT COMPANY.

AgState



Scan QR code, visit agstate.org or call 712-260-5334

Youth For the Quality Care of Animals (YQCA)

All 4-H and FFA members that exhibit any kind of meat animal at the fair must be YQCA certified. Horse, dog, and pet are the only species that do not require certification. The fee for the online training is \$12 but all Pocahontas County 4-H members fee will be paid through a coupon code you will receive through the Extension office. This must be completed no later than July 1, but it is open and ready to use now.

The YQCA website has changed; please use the following website and if you have any trouble entering your coupon code call! <https://yqcaprogram.org> 712-335-3103 or lzeman@iastate.edu

Pocahontas County Master Gardeners to Host a Flower Planter Workshop to Beatify for RAGBRAI

Are you wanting a beautiful flower planter for outside your business or home this summer? Join the Pocahontas County Master Gardeners for a flower planter workshop on May 12th at 5:30 P.M. at Heritage Park on Main Street in Pocahontas.

Learn how to care for your planter and how to make it look appealing. Red, White and Blue Petunias will be provided for all who attend. Please bring your own planter box and potting mix. It is encouraged to bring a bicycle themed, creative decorative piece to incorporate in your box.

Pre-registration is encouraged but not required, bring a friend! Call the Iowa State University Extension and Outreach Pocahontas County Office at 712-335-3103 or email [Janea Blomquist at janeab@iastate.edu](mailto:janeab@iastate.edu) for questions and to register.

2022 Pocahontas County Fair

ALL livestock including pets, dogs, horses, rabbits, poultry, pigs, beef, sheep and goats MUST be in your v2.4online account. All tags need to be purchased from the ISU Extension and Outreach Office Pocahontas County. If you need assistance with your livestock identification, please call 712-335-3103 or lzeman@iastate.edu.

Identifications used for animals:

Poultry – purchase leg band from Extension Office

Rabbit – tattoo

Dog – must have vaccination papers

Pets – name and kind of animal

Horse – photo in v2.4online.com

Breeding Beef – commercial – tag and tattoo; purebred

– tattoo and registration papers

Feeder Calf – tag

Bucket Calf – tag

Breeding Ewe – tag

Breeding Goat – tag

Swine – tag

IN CONCERT

Chuck Crain

FROM PRESLEYS' BRANSON & RFD TV

Sunday, May 15, 2022
@ 2:00 p.m.

United Methodist Church
201 W. Main St.
Laurens, Iowa
Love Offering
Everyone is welcome to attend!

This Week at Laurens United Methodist Church

Pastor Deb Parkison

Thurs., May 5:

Funeral Service for Scott Frye at 10 a.m.

Sat., May 7:

United Methodist Men's Mtg @ 8 a.m.

Churchyard Clean Up Day @ 9 a.m.

Sun., May 8:

Mother's Day/Blanket Sunday

Sunday School @ 9:15 a.m.

Reception in honor of 2022 Graduates @ 9:30 a.m.

Worship @ 10:30 a.m.

Graduate Recognition Sunday

Baptism of Avery Oehlertz

Wed., May 11:

Caring Cards 5 p.m.-8 p.m. in fellowship hall



This Week at Bethany Lutheran

Pastor David E. Klappenbach

Thursday: May 5, 2022

12:00 PM - National Day of Prayer @ City Hall

Sunday: May 8, 2022

Fourth Sunday of Easter

9:15 AM - Adult SS

9:30 AM - Youth SS

9:30 AM - Coffee Fellowship

10:30 AM - Worship

4:00 PM - Laurens Care Center Service

4:00 PM - Youth Board Mtg. at BLC

5:00-6:30 PM - Youth Group at BLC

Tuesday: May 10, 2022

8:30 AM - Prayer Group

9:30 AM - Tuesday coffee at Bethany

Wednesday: May 11, 2022

7:00 PM - Council Mtg.

*Worship, Love, Accept-
Together in Christ's Name*



This Week at First Christian

Pastor Rev. Rita Cordell

Wednesday, May 4

11:30 a.m. - Ladies Lunch at the Rusty Spoke

12:30 p.m. - C.W.F.

7:00 p.m. - Mission Council

Sunday, May 8

9:30 a.m. - Sunday School

10:30 a.m. - Worship

4:00 p.m. - Service at Laurens Care Center



Resurrection of Our Lord Catholic Church

**Pocahontas, IA -- Pastor: Very
Rev. Craig Collison, VF**

MASS TIMES:

Daily Mass as scheduled in the weekly bulletin

Saturday at 5:00 PM and Sunday at 10:30 AM

Confessions: Saturday 4:15 pm at Resurrection

Eat Well on a Budget by Planning Meals, Cooking at Home, Reducing Food Waste

When food prices are high or family finances are tight, buying groceries can become a challenge for many Iowans. Christine Hradek and Jody Gatewood, human sciences state specialists with Iowa State University Extension and Outreach, offer the following tips to help Iowans get the most for their money and eat well on a budget.

Plan for Meals. “Plan meals and use a meal plan to make a grocery list. Then stick to that grocery list as best you can,” said Hradek.

“If you have family members who will ask you to buy items that are not on your list, try to shop without them or talk with them ahead of time about buying only what’s on the list,” added Gatewood, who is a registered dietitian.

Visit ISU Extension and Outreach’s “Spend Smart. Eat Smart.” website for a step-by-step process on how to plan meals. Download a free, five-day meal planning worksheet and sample meal planning calendars, and watch a video that explains all the meal-planning steps.

Cook at Home. Cooking simple meals at home can stretch the family food budget. Visit the “Spend Smart. Eat Smart.” library of recipes and videos to find options that appeal to

varying tastes.

“Meals do not have to be complicated,” said Hradek. “Think about designing most meals around MyPlate, USDA’s current nutrition guide. When you follow MyPlate, half your plate is fruits and veggies, a quarter is protein and a quarter is grains.”

When choosing fruits and vegetables, remember frozen and canned are healthy choices in addition to fresh produce. When choosing grains, aim for whole grains most often. Protein foods can be a mix of animal and plant-based proteins to manage spending and add varied nutrition benefits, Gatewood explained.

Reduce Food Waste. “Store food appropriately to reduce waste and save money. Food waste at home can come from over-purchasing, spoiling or simply losing track of food that is approaching the end of its life,” Gatewood said.

Download a free publication on how to reduce food waste at home by planning carefully, shopping strategically and storing leftovers appropriately. The “Spend Smart. Eat Smart.” food safety video collection also highlights strategies for preventing food waste through good food storage practices, Hradek noted.

Call AnswerLine. The professional consumer and family scientists at AnswerLine can answer questions about properly storing food to reduce food waste, as well as gardening, food preservation, and other home and family issues. This Human Sciences Extension and Outreach hotline is available at 800-262-3804 Monday through Friday from 9 a.m.-noon and 1-4 p.m. and by email at answer@iastate.edu.

QuickBooks Desktop Training for Small Businesses offered May 19 in Storm Lake

Iowa State University Extension and Outreach will host a QuickBooks Desktop Training on May 19 from 10 a.m. to 2 p.m. at the Prairie Lakes AEA Building in Storm Lake.

The program, taught by Janine Clover, Regional Director with America’s Small Business Development Centers (SBDC), will provide a basic QuickBooks overview.

Clover will walk through invoicing, receiving payments, making deposits, paying bills, recording business expenses, and reconciling bank statements with QuickBooks. She will also showcase the different QuickBooks reports that can help businesses make good financial decisions and reports to help with preparing for yearly income tax filing.

There is a \$10 fee to cover the cost of lunch, which will be provided during the program.

To register for the training, call the ISU Extension and Outreach Buena Vista County office at 712-732-5056.

This program is being sponsored by ISU Extension and Outreach of Buena Vista, Calhoun, Cherokee, Ida, and Sac Counties. For more information, contact Stacie at 712-732-5056 or shewett@iastate.edu.

Yard and Garden: Annuals for Shade

The garden centers and greenhouses are fully-stocked with annuals for spring planting. Annuals are a perfect addition to the landscape to provide color that lasts throughout the summer. Although most annuals prefer several hours of direct sunlight for maximum growth and bloom, there are a few annuals that prefer the darker corners of the garden. In this article, Iowa State University Extension and Outreach horticulturists answer questions about the annual plants that can be grown in the shady spots of the landscape in Iowa.

How much light do shade gardens receive? Not all shady garden areas are created equal, and not all shade gardens are void of direct sun. In fact, most shaded areas well-suited for growing annuals should receive some direct light during the day. Shade gardens can be classified as shade, part shade or deep shade based on the amount of direct sunlight they receive. A shade garden is any location that receives one to three hours of direct sunlight each day. Many shade-loving annuals prefer dappled shade or those areas that receive direct sunlight in the morning when temperatures are cooler. Plants may respond differently if the direct light comes later in the day. This light in late afternoon and early evening is typically hotter and more intense. Part shade locations receive three to six hours of direct sunlight a day. Deep shade receives no direct sunlight during the day and can be one of the most difficult locations to grow any plants. Annuals can be the perfect plants for these areas because you can try something new each year and experiment to find the best species for that site.

What are the challenges with growing annuals in the shade? Often the most prevailing challenge in shade gardens is the competition from trees. The roots of established trees can compete with other plants for moisture and nutrients. In addition, it can be difficult to plant around the tree roots. If digging is too difficult or is causing damage to tree roots, consider growing annuals in a container. Nearly all shade-loving annuals do well in containers or hanging baskets. Because of the lower light levels, shade gardens tend to have cooler temperatures and retain soil moisture longer than sunnier garden areas. Cooler temperatures mean these garden areas warm up later in the spring, and moist soils with low light levels can favor pests like slugs and snails. Deep shade created by buildings, overhangs, walls or fences can sometimes create light levels that are so low that even shade loving annuals cannot thrive. Selecting annuals that prefer cool temperatures, consistently moist soils and/or the appropriate amount of direct sunlight can allow for success despite these challenges.

What annuals are good for shade? A shade garden receives one to three hours of sunlight a day, ideally in the morning or as dappled light throughout the day. Annuals that can be successfully grown in shady areas include wax begonia (*Begonia × semperflorens-cultorum*), impatiens (*Impatiens walleriana*), coleus (*Coleus scutellarioides* syn. *Solenostemon*), wishbone flower (*Torenia fournieri*), Browallia or silver bells (*Browallia speciosa*), polka dot plant (*Hypoestes phyllostachya*), caladium (*Caladium bicolor*), tuberous begonia (*Begonia × tuberhybrida*) and pansy (*Viola × wittrockiana*).

What annuals are good for part-shade locations? Part shade locations receive three to six hours of direct sunlight a day. Often those annuals that tolerate full shade will grow and bloom even better in part shade locations, especially if the direct sunlight comes in the morning hours. There are several sun-loving annuals that will tolerate part shade locations and still bloom and grow, just not as vigorously as they would in more light. Annuals well-suited for part shade locations include, New Guinea impatiens (*Impatiens × hawkeri*), angel wing begonia (*Begonia*), nasturtium (*Tropaeolum*), flowering tobacco (*Nicotiana*), cupflower (*Nierembergia*), rose balsam (*Impatiens balsamina*), bachelor button (*Centaurea*), pinks (*Dianthus*), bells of Ireland (*Moluccella*), bacopa (*sutera cordata*), forget-me-not (*Myosotis*), baby blue eyes (*Nemophila*), perilla (*Perilla frutescens*), heliotrope (*Heliotropium arborescens*), Persian shield (*Strobilanthes dyerianus*), Swan River daisy (*Brachycome*), fuschia (*Fuschia*) and elephant ear (*Colocasia*).

What can I grow in garden areas with deep shade? Deep shade areas received no direct sunlight and many shade-loving annuals may not thrive in these very low light locations. These areas are usually created by buildings, walls or fences and further shaded by nearby shrubs and trees. If possible, limb up trees or shrubs to allow more light into the area. Despite these very difficult growing conditions, a few annuals can be potentially good, colorful additions to deep shade. Impatiens (*Impatiens walleriana*), caladium (*Caladium bicolor*), tuberous begonia (*Begonia × tuberhybrida*) and most tropical houseplants can be good options for deep shade.

Can I use houseplants in my shade garden? Yes! Most tropical plants grown as houseplants are native to the shady understory of tropical forests. Their tolerance of low light levels is what makes them good houseplants and can also make them a great way to brighten shady garden areas. Houseplants can be treated just like annuals; purchased from garden centers in spring, planted in the garden and allowed to be killed by frost in fall. Established houseplants from indoors can be moved to full or part shade locations after the danger of frost has passed. Be sure to acclimate the plant to the new light conditions outdoors by transitioning them to more light slowly over seven to 10 days. Bring the houseplant back indoors in the fall once nighttime temperatures start to dip below 50 Fahrenheit at night. Houseplants that are good to grow as annuals in the shade garden include, Boston fern (*Nephrolepis*), pothos (*Epipremnum aureum*), rex begonia (*Begonia*), philodendron (*Philodendron*), Swiss cheese plant (*Monstera*), cast iron plant (*Aspidistra elatior*), dumbcane (*Dieffenbachia*), peperomia (*Peperomia*), arrowhead vine (*Syngonium podophyllum*), inch plant (*Tradescantia*, *Zebrina*), maiden hair fern (*Adiantum*), holly fern, (*Cyrtomium falcatum*), spider plant (*Chlorophytum comosum*), Swedish ivy (*Plectranthus*), aluminum plant (*Pilea*) and snake plant (*Dracaena trifasciata* syn. *Sansevieria*).

April 28, 2022

The Utility Board of Trustees of Laurens, Iowa met in regular session at the Municipal Building, 272 N. Third Street, Laurens, Iowa, at 4:00 p.m. on the above date. Present were Trustees Richard Main, Jerry Runneberg, and Ben Storms. Also present were General Manager Chad Cleveland and Rick Woodley of Woodley Insurance and Real Estate.

Motion by Trustee Storms and seconded by Trustee Runneberg to amend the agenda for the April 28, 2022 regular meeting by adding "Approve WAPA Exhibit B, Revision 1 and Exhibit C, Revision 1".
Ayes: All. Nays: None. Motion carried.

Rick Woodley went over the renewal of the Employers Mutual Package Insurance Policy with the Board. At 4:50 p.m. Rick Woodley left the meeting.

Motion by Trustee Runneberg and seconded by Trustee Storms to approve the renewal of the Employers Mutual Package Insurance Policy through Woodley Insurance. The cost of the renewal for the utilities is \$52,627.00. Ayes: All. Nays: None. Motion carried.

Motion by Trustee Storms and seconded by Trustee Runneberg to approve the minutes of the March 23, 2022 Board meeting. Ayes: All. Nays: None. Motion carried.

Motion by Trustee Runneberg and seconded by Trustee Storms to approve the summary of receipts for March 2022 in the amount of \$460,938.36 and the list of expenses for March 2022 in the amount of \$355,718.26. Ayes: All. Nays: None. Motion carried.

Summary of Receipts

A/R – Electric	\$ 323,125.57
A/R – Communications	\$ 65,816.33
Merchandise/Services – Electric	\$ 115.00
Merchandise/Services – Communications	\$ 90.00
Carrier Access Fees – Communications	\$ 3,663.55
Write-Off Recovery – Electric	\$ 381.00
Write-Off Recovery – Communications	\$ 326.74
Interest Earned – CDs – Electric	\$ 2,722.50
Deposits – Electric	\$ 1,370.72
Deposits – Internet	\$ 406.00
LIHEAP Energy Assistance – Electric	\$ 4,013.13
Marathon Energy Sales – Electric	\$ 10,815.92
Tower Lease – Communications	\$ 3,300.00
Attachment H Revenues – Electric	\$ 23,069.52
Renewable Energy Credits – Electric	\$ 21,608.21
Miscellaneous – Telephone	\$ 11.00
Miscellaneous – Cable TV	\$ 73.17
Office Phones – Electric	\$ 30.00
Total Cash Receipts	\$ 460,938.36

Electric Receipts	\$ 387,251.57
Communications Receipts	\$ 73,686.79
Total Cash Receipts	\$ 460,938.36

List of Expenses

A & M Laundry	Dust Mops & Mats	\$ 85.28
Advanced Media Technologies	Cable Modems	\$ 1,548.29
AFLAC	Employee Contributions	\$ 299.84
After Prom Party	Advertising/Promotion	\$ 100.00
Ahlers & Cooney	Legal Services	\$ 86.00
Alliant Energy	Natural Gas	\$ 350.03

LMPC Minutes

Aureon	CALEA/SS7/Switching/Transport	\$	577.23
Avesis	Group Vision Insurance	\$	100.43
Big 10 Network	Programming Fees	\$	521.92
Buena Vista County Treasurer	Property Taxes	\$	69.00
Clay County Treasurer	Property Taxes	\$	39.00
Cleveland, Chad	Meeting Expenses	\$	169.65
Coffman Locksmith	Keys	\$	52.45
Community First Broadcasting	Radio Advertising	\$	52.50
Community State Bank	Service Charges	\$	119.84
Community State Bank	Deposit Slips	\$	122.72
Consortia Consulting	Consulting Contract	\$	975.00
Customers	Deposit/Credit Refunds	\$	266.62
Department of Energy	WAPA Power Bill	\$	29,537.38
Echo Group	LED Lights for Office	\$	357.99
Employee Benefit Systems	Self-Funding – Administration	\$	120.00
Employee Benefit Systems	Self-Funding – Claims	\$	33.95
Goldfield Telecom	FTTP Project Materials	\$	17,093.69
Gray Media Group	Programming Fees	\$	956.25
Hearst Television	Programming Fees	\$	1,726.35
ICMA RC	Employee Contributions	\$	1,000.00
Internal Revenue Service	Payroll Taxes	\$	7,695.26
Interstate TRS Fund	TRS Fund Assessment	\$	178.62
Iowa Department of Revenue	Sales Tax	\$	7,180.14
Iowa Department of Revenue	State Withholding	\$	1,240.00
Iowa Public Employees Retirement System	IPERS Contributions	\$	5,139.52
Itron, Inc.	Annual Maintenance/Support	\$	1,382.23
Laurens Chamber	Membership Dues	\$	100.00
Laurens, City of	Utility Billing	\$	83,037.63
Laurens Food Pride	Supplies	\$	50.01
Laurens House of Print	Envelopes	\$	153.54
Laurens Municipal Power & Communications	Communications Bill	\$	144.35
Laurens Municipal Utilities	Utility Bill	\$	97.27
Laurens Plumbing	AC Units/Supplies	\$	7,083.71
Laurens Sun	Publications/Advertising	\$	256.75
Long Lines	Communication Services	\$	11,219.03
Lumen Lexcis	Directory Listings	\$	36.45
Merchant Bankcard	Credit Card Processing Fees	\$	961.33
Mid America Communications	FTTP Project	\$	1,511.58
MidAmerican Energy	Neal 4 Operations	\$	22,000.00
National Cable Television Cooperative	Programming Fees	\$	15,918.48
Nexstar Broadcasting	Programming Fees	\$	1,712.55
NIMECA	Power Bill	\$	72,023.60
NIMECA	Transformer Pad/Vault	\$	5,541.25
NIMECA	Property Taxes	\$	321.00
NIMECA	Property Insurance	\$	131.14
NIMECA	Attorney/NAR Fees	\$	20.30
NIMECA	FTTP Project	\$	136.00
Oakhill Consulting	Office Supplies	\$	240.88
Office Elements	Salaried, Hourly & Overtime	\$	22,020.87
Payroll	Life/Disability Insurance	\$	570.14
PLIC-SBD Grand Island	Property Taxes	\$	51.50
Plymouth County Treasurer	Property Taxes	\$	3,338.50
Pocahontas County Treasurer	Programming Fees	\$	45.11
Pop Media	Postage	\$	1,097.30
Postmaster	Fuel	\$	180.78
Pro Cooperative	Network Support	\$	2,165.13
R&D Industries	Network Assessment	\$	7,401.45
RSM US LLP			

Skarshaug Testing Lab	Glove Testing/Replacement	\$	221.07
Spencer Municipal Utilities	Fiber Lease	\$	450.00
UMB Bank	Bond Annual Service Fee	\$	600.00
Upper Des Moines Opportunity	LIHEAP Refunds	\$	802.15
US Card Systems	Credit Card Terminal Lease	\$	29.95
Verizon	Wireless Phone Service	\$	207.20
Visa	Meeting Expense	\$	280.00
Webster County Treasurer	Property Taxes	\$	370.00
Wellmark Blue Cross Blue Shield	Group Health Insurance	\$	11,686.06
Woodbury County Treasurer	Property Taxes	\$	1,523.50
Zcorum	Cable Modem Provisioning	\$	803.52
	Total Expenses	\$	355,718.26

Electric Expenses	\$	286,573.54
Communications Expenses	\$	69,144.72
Total Expenses	\$	355,718.26

Trustees reviewed the Utility Funds Report, Balance Sheet, and Income Statement for March 2022. Motion by Trustee Storms and seconded by Trustee Runneberg to have the Investment Committee re-invest CD# 71395 upon maturity. Ayes: All. Nays: None. Motion carried.

Fiber-To-The-Premise Project Update: Our contractor, MP Nexlevel, is back in town and has crews burying inner duct, pulling in fiber, and splicing the fiber. The remaining electronics are scheduled to be delivered in June. Hopefully, we can start cutting some customers over to the new fiber system by August for testing purposes. Goal is to have all customers cut over to the new fiber system by the end of the year.

M.P. Nexlevel did not submit a pay request for this meeting. No board action was taken.

Motion by Trustee Storms and seconded by Trustee Runneberg to approve the proposed Letter of Interest and Hold Harmless Agreement between Link Snacks, Inc. and Laurens Municipal Power & Communications. Ayes: All. Nays: None. Motion carried.

Motion by Trustee Runneberg and seconded by Trustee Storms to approve the Western Area Power Administration (WAPA) proposed Exhibit B, Revision 1 and Exhibit C, Revision 1. Ayes: All. Nays: None. Motion carried.

There being no further business, the Chairman declared the meeting adjourned at 6:35 p.m.

Richard Main
Chairman, Board of Trustees

ATTEST: Chad Cleveland
Secretary, Board of Trustees