

later, I saw the fruits of his labor all neatly arranged on our countertop. He went out to the garden the next day and gleaned the rest of the tomatoes: enough for 8 pints.

"Have you noticed all the ripe apples on the tree?" I asked, a bit tongue in cheek.

"Yes, I was thinking I could try making apple pie filling. I saw the pie filling canning guide on the NDSU website," he responded.

I almost fell over.

We have a "Fruit Pie Fillings" guide at <http://www.ag.ndsu.edu/pubs/yf/foods/fn434.pdf> and a fruit canning guide at <http://www.ag.ndsu.edu/pubs/yf/foods/fn174.pdf>.

So, we will be enjoying lots of tomato-based soup, stew, casseroles and other dishes made with our homegrown tomatoes this winter, perhaps served with an apple dessert.

Tomatoes can be used in a variety of ways, and we have many forms available to us. Tomatoes are low in calories and nutrient-rich. One half of a large tomato has 25 calories, 2 grams of fiber, 25 percent of the daily recommendation for vitamin A and 30 percent of the daily recommendation for vitamin C.

Here's a recipe courtesy of "Buying Kentucky Proud" that I picked up at the conference I was attending while my husband canned tomatoes. This recipe calls for fresh tomatoes. We might have a few fresh tomatoes left.

#### TOMATO BASIL BRUSCHETTA

- 3 plum tomatoes, chopped
- 1/3 c. chopped onion
- 2 cloves garlic, minced
- 1 Tbsp. red wine vinegar
- 6 Tbsp. olive oil (divided)
- 1 Tbsp. minced fresh basil (or 1 tsp. dried basil)
- 1/2 tsp. dried oregano
- 1/4 tsp. salt
- 1/8 tsp. ground pepper
- 1 16-ounce loaf of whole-wheat

French bread cut into 1/2-inch slices  
Preheat the oven broiler.  
Combine tomatoes, onion, garlic, red wine vinegar, 2 tablespoons of olive oil, basil, oregano, salt and pepper. Set aside. Lightly brush both sides of bread slices with remaining olive oil and arrange on ungreased baking sheet. Place baking sheet about 3 to 4 inches from the broiler and heat for two to three minutes on each side or until golden brown. Top each slice with the tomato mixture, using a slotted spoon. Serve.

Makes 16 servings. Each serving has 140 calories, 5 grams (g) of fat, 19 g of carbohydrate, 4 g of protein and 250 milligrams of sodium.

# PUBLIC NOTICE

## STATE OF NORTH DAKOTA PUBLIC SERVICE COMMISSION

Oliver Wind III, LLC  
Case No. PU-11-561  
48 MW Wind Energy Center - Morton County  
Siting Application  
NOTICE OF INFORMAL HEARING  
AND NOTICE OF OPPORTUNITY  
FOR HEARING

September 27, 2012

On September 19, 2012, Oliver Wind III, LLC filed an application for an amendment to Certificate of Site Compatibility No. 27 issued March 12, 2012 to authorize construction of the 48 MW Oliver III Wind Energy Center in Morton County, North Dakota as shown on the attached map. The amendment would change several turbine locations within the approved project area to enable the use of turbines with larger blade diameters. The issues to be considered in this proceeding are:

1. Will the location, construction, and operation of the proposed facilities produce minimal adverse effects on the environment and upon the welfare of the citizens of North Dakota?
2. Are the proposed facilities compatible with the environmental preservation and the efficient use of resources?
3. Will the proposed facility locations minimize adverse human and environmental impact while ensuring

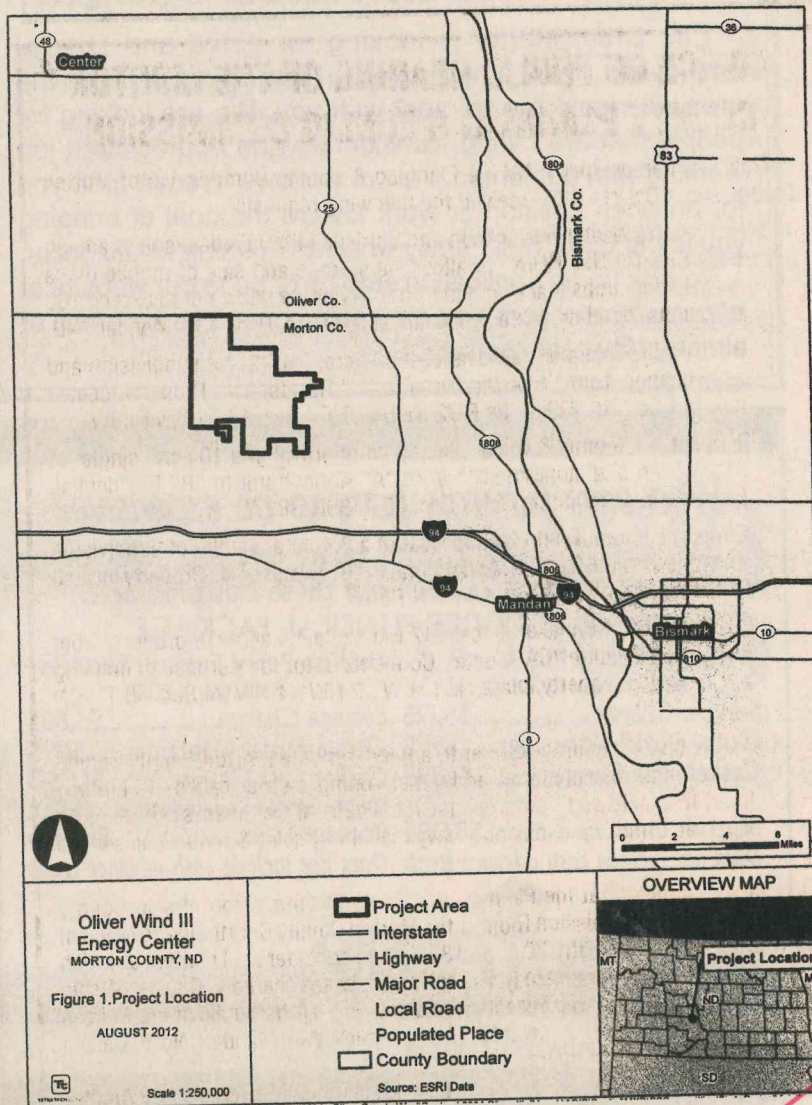
continued system reliability and integrity and ensuring that energy needs are met and fulfilled in an orderly and timely fashion?

Those interested are invited to comment on the application in writing. Persons desiring a hearing must file a written request identifying their interest in the proceeding and the reasons for requesting a hearing. Comments and requests for hearings must be received by November 6, 2012. If deemed appropriate, the Commission can determine the matter without a hearing. An informal hearing of this matter is scheduled to begin on October 24, 2012, at 1:30 p.m. CDT in the Commission Hearing Room on the 12th floor of the State Capitol. At the informal hearing, the Commission will discuss this matter with the parties and interested members of the public.

For more information contact the Public Service Commission, State Capitol, Bismarck, North Dakota 58505, 701-328-2400; or Relay North Dakota 1-800-366-6888 TTY. If you require any auxiliary aids or services, such as readers, signers, or Braille materials please notify the Commission, at least 24 hours in advance.

#### PUBLIC SERVICE COMMISSION

Kevin Cramer, Commissioner  
Brian P. Kalk, Chairman  
Bonny M. Fetch, Commissioner



10/10 New Salem