

EDITORIAL



Math is visual!

My education in math skills was definitely old school. Pencil, paper, equations, proofs and ways of double-checking whether the results were correct were the rule.

Me? I was drawn to reading. All the math business kind of left me cold. So, I majored in English.

Turns out, I missed a lot.

Turns out, too, that math can be and is visual.

Demonstrations by Marcia De Graaf, principal at MOC-Floyd Valley Hospers Elementary School, and David Pfaffle, MOC-Floyd Valley K-12 math coach, were a lot of fun and illustrated that basic concepts of visual math can provide solid building blocks for further learning. The demonstrations were part of the Monday, March 14, MOC-Floyd Valley Community School District Board of Education meeting.

Educators in the district regularly bring examples of their teaching and teaching strategies to the monthly meetings.

Whatever preconceived notions I had about teaching math were delightfully challenged at the March 14 session. The concept of "fewer," a very basic math concept was demonstrated with six yellow cubes and two red figures. Addition and subtraction, another basic building block of math instruction, was demonstrated with interlocking cubes in groups of five in different colors and cups with two colors of chips numbering 20.

In the cubes and chips demonstrations, we were asked how we thought through our answers, and there were several approaches that arrived at the "correct" answers. For instance, in "What's behind my back?" we worked out how cubes among 10 were behind our partner's back, seeing only what was in an outstretched hand. What did we notice? What made us wonder?

Far from being a dry equation, we were engaged in the ways of solving a visual equation.

So what good did it do?

After the meeting and back at home, I realized that I see groups when I'm involved in real-world tasks, more specifically, groups of 10s. While that's not a huge revelation, it helps me understand what is involved in "math."

I'm no expert, but I've warmed much more to the idea of teaching visual math. I know I would have been a better student with instruction like that.

The key to learning is engagement, and the demonstrations at the meeting were effective in that way. They were an affirmation that our district and instructors continue to explore ways to invite students to lifelong learning.

— Doug Calsbeek
Co-Editor

Growing concern about CO2 pipelines

Dear Editor,

It looks like some members of the Iowa House and Senate are finally listening to rural Iowans and our concerns about proposed CO2 pipelines. Because so many concerned citizens have turned out at meeting after meeting and haring after hearing to show their opposition, some legislators seem to be getting the message: CO2 pipelines would create unnecessary and negative public health and pollution risks throughout our state with enriching a tiny number of private corporations.

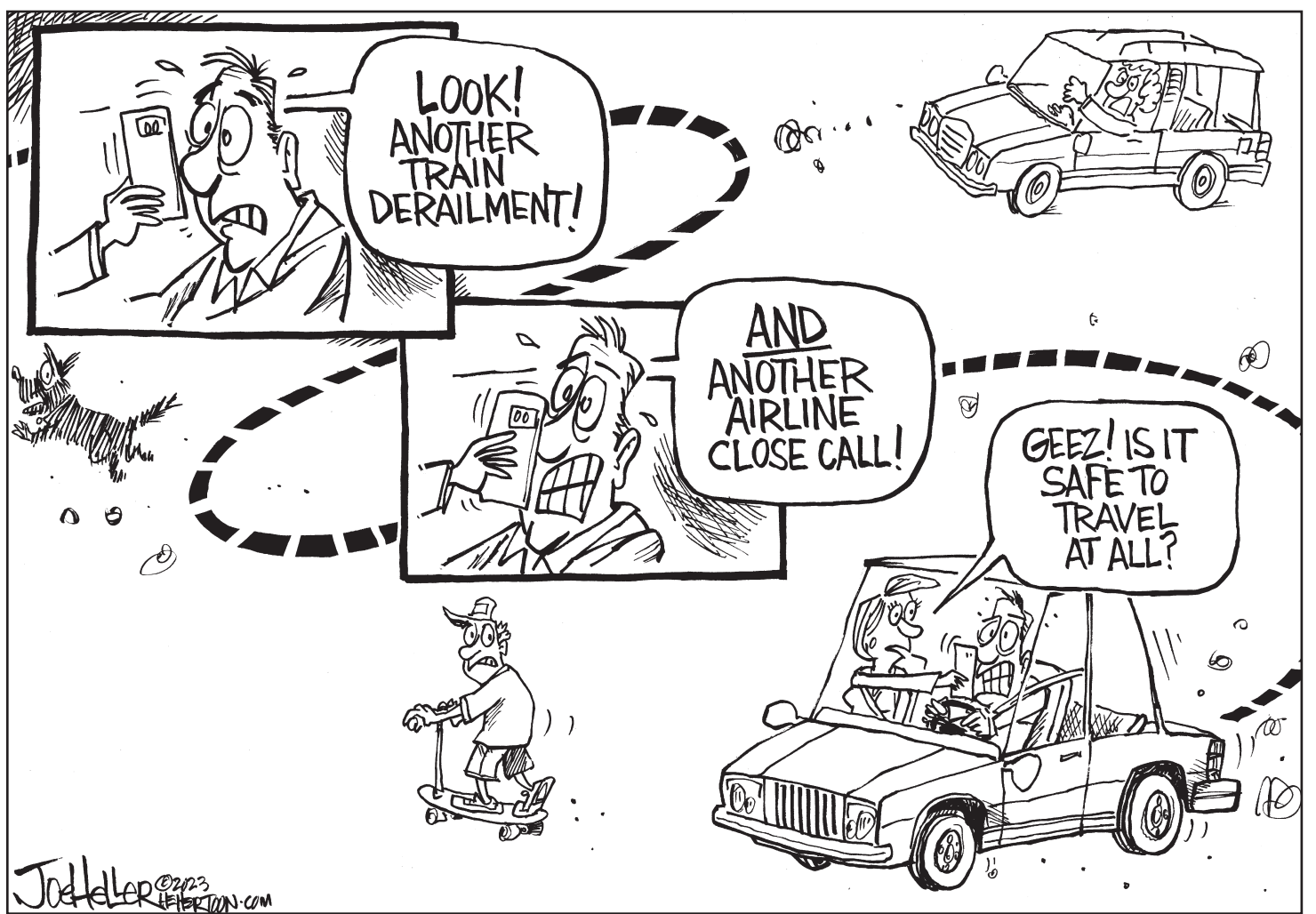
Now we need to spread the word and get more legislators on board. Time is running short in this session to pass some commonsense measures that would protect landowners, farmers, and rural communities from this unproven and potentially dangerous industry. Eminent domain should not be used for private gain. That's why we need out state senators and representatives to pass HF 565 right now, before the CO2 pipeline industry runs over us all.

— Julie Duhn, Iowa CCI member from Hardin County



Auction scheduled to benefit Hope Haven

HULL — It is back and bigger than ever! The Hope Haven annual Benefit auction at Te Slaa trucking, in Hull. The auction will take place Friday, March 31, at the Te Slaa trucking building and will help support individuals with disabilities. The live auction will start at 5:30 p.m. There are over 450 incredible items including a Polaris Ranger XP 1000 premium, Traeger, Kubota Zero Turn Lawn Mower, seven day trip to Branson, meat bundles, electronics, toys, gift cards, and much more! To view the items visit hopehaven.org and check out the online catalog.



RAMBLINGS When you are three

By SHARON VERMEER
Correspondent

I have a couple of three-year-old grandchildren, and a bunch of others who are well passed that age. But it strikes me that we have a lot we can learn from three-year-olds.

When you are three, it's ok to go up to your cousin who you haven't seen in TWO WHOLE DAYS, give them a hug and say, "I miss you!"

When you are three, it's ok to race around in circles for no reason.

When you are three, you may have figured out how to use the camera on grandma's phone when she's not looking and take thirty or forty pictures of things like your siblings, the table, the floor, your nose...

When you are three, if you stand somewhere and scream "I'm so happy!" no one will tell you to be quiet.

When you are three, you are starting to play with other people. This doesn't always go so well. It's hard to share toys.

When you are three, you will happily tell mom and dad what you did today. They may not understand it, but they'll pretend they do.

When you are three, your big brothers and sisters are SO COOL. But sometimes they may not want to play with you. So hard.

When you are three, you ask lots of questions. Why? How come? What's that? How come that lady is (fill in your own blank...)

When you are three, you are learning lots of fun new songs, like the ABC song. The letters may be mixed up, or you might throw some numbers in there, but you are just being creative. "A, B, C, D, G, K, 4..."

When you are three, sometimes you eat like a bird. Other times you might eat more pizza than your big brother.

When you are three, it's ok (and easier) to eat chocolate cake with your hands. Or just lick off the frosting and leave the cake.

When you are three, if you eat chocolate cake with your fingers, you may suddenly realize that your fingers look like monster hands. And if no one notices you getting down from the table, you can roar and chase your brothers and sisters around while they scream. Until a grown-up catches you anyway. So funny.

Sometimes I think I should act like a three-year-old. I should give people hugs and tell them I missed them more often. I should let people know I'm happy, or sad, or mad. I should ask more questions so I can understand more. I should learn new stuff. And even if I don't get it right, it's o.k. Maybe I should eat more pizza! And really enjoy that chocolate cake. And maybe, just maybe, I should stop acting grown-up all the time and do some really crazy stuff and then laugh like mad.

HEIRLOOM TOMATO PIE

www.southernliving.com

Ingredients

- 3 pounds assorted medium to large heirloom tomatoes
- 1 teaspoon kosher salt, divided
- 6 thick-cut bacon slices, diced
- 2 large shallots, chopped
- 2 garlic cloves, finely chopped (2 tsp.)
- 6 ounces aged extra-sharp white Cheddar cheese, grated (about 1 1/2 cups)
- 1/2 cup mayonnaise
- 1/2 cup chopped fresh basil
- 1/4 cup thinly sliced fresh chives
- 1 tablespoon Dijon mustard
- 1 large egg
- Fresh basil leaves
- Minced fresh chives

Parmesan-Buttermilk Pie Crust

- 2 1/2 cups all-purpose flour
- 3 ounces Parmigiano-Reggiano cheese, finely shredded (about 1 packed cup)
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 3/4 cup cold unsalted butter, cubed
- 1/4 cup cold solid vegetable shortening, cubed
- 6 tablespoons buttermilk

Directions

1. Preheat oven to 400°F. Cut tomatoes into 1/2-inch-thick slices. Place about seven or eight slices (enough to cover top of pie) on a baking sheet lined with paper towels, and sprinkle with 1/4 teaspoon of the salt. Cover with additional paper towels, and reserve.
2. Arrange remaining tomatoes in a single layer on a lightly greased wire rack set on a large baking sheet. Sprinkle with 1/2 teaspoon of the salt. Bake in preheated oven until wilted and slightly dried out, 40 to 45 minutes. Cool completely, about one hour.
3. Make Parmesan-Buttermilk Pie Crust. Instructions are below.
4. While pie crust cools, cook bacon in a skillet over medium-

high until fat is beginning to render, four to five minutes. Add chopped shallots, and cook until bacon is crisp and shallots are caramelized, six to seven more minutes. Stir in garlic; cook until fragrant, about one minute. Using a slotted spoon, transfer bacon mixture to a plate lined with paper towels to drain. Cool 20 minutes.

5. Stir together cheese, mayonnaise, basil, chives, Dijon, and egg until combined. Sprinkle with pepper and remaining 1/4 teaspoon salt. Fold in bacon mixture.

6. Gently spread a third of cheese mixture onto cooled Parmesan-Buttermilk Crust; layer with half of the roasted tomato slices in slightly overlapping pattern. Spread another third of cheese mixture on top of tomato slices. Repeat with remaining roasted tomato slices and cheese mixture. Top with reserved sliced fresh tomatoes, pressing filling gently into crust. Shield edges of pie with aluminum foil.

7. Bake in preheated oven until filling is set, 40 to 45 minutes. Transfer to a wire rack, and let stand one hour before serving. Sprinkle with basil and chives.

Instructions for Parmesan-Buttermilk Pie Crust

1. Pulse flour, cheese, 1/2 teaspoon salt, and 1/4 teaspoon pepper in food processor until combined. Add butter and shortening. Pulse until butter and shortening are pea size pieces, about 5 times. Drizzle in buttermilk processing until dough begins to just come together. Gather and lightly knead dough into a ball on a large piece of plastic wrap; flatten into disk and wrap tightly. Chill at least 2 hours or up to two days.
2. Preheat oven to 400°F. Roll dough on a floured surface into a 15- to 16-inch circle about 1/8 inch thick. Transfer to a nine-inch deep dish pie plate. Trim edges leaving a one-inch overhang. Fold edges under and crimp. Freeze dough at least 20 minutes.
3. Line piecrust with parchment paper, and fill with pie weights or dried beans. Bake at 400°F for 20 minutes. Remove parchment and weights and bake until edges are golden and bottom of crust is set, about 8 more minutes. Cool completely, about 30 minutes.



SIoux COUNTY CAPITAL-DEMOCRAT
(USPS 497-300) is published weekly by Pluim Publishing Inc., 113 Central Ave. SE, Orange City, IA 51041.
Phone: (712) 737-4266 • Fax: (712) 737-3896 • E-mail: pluimpub@gmail.com
Periodical postage paid at Orange City, IA.
Postmaster: Send address changes to The Sioux County Capital-Democrat - 113 Central Ave. SE, Orange City, IA 51041
Publisher: Dale Pluim Editors: Doug Calsbeek & Sarah Weber
Layout/Design/Photo and Ad Development: Kaitlyn Baljeu & Devyn Driesen
The Democrat was entered as periodical matter under an act of Congress March 2, 1879. Periodical postage paid at Orange City. Since 1882 it has been the principal newspaper in Sioux County. The Capital has a 100-year history of serving local readers.

GET YOUR SIOUX COUNTY CAPITAL-DEMOCRAT TODAY!

Scan the codes to the right with your phone to pay online. Or tear out this form and send it in with your check!

NAME _____

ADDRESS _____

\$29 Senior Citizen One-year subscription in Sioux, Plymouth, O'Brien and Lyon Counties

\$30 One-year subscription in Sioux, Plymouth, O'Brien and Lyon Counties.

\$36 One-year regular or senior citizen subscription elsewhere in the United States

SEND CHECKS TO: Pluim Publishing, 113 Central Ave. SE., Orange City, IA 51041
Or call in and talk to Amy with credit card information. Ph. 737-4266

CONTRIBUTE TO OUR PAPER!

We are looking for submissions to "My Turn," the column that is intended to give you, the reader, a chance to have your say. Please do your best to keep your submissions to a length appropriate to the space provided, for example, two pages, double spaced or 600 words. You may e-mail them to pluimpub@gmail.com with "My Turn" in the subject line or send them to or drop them off at Pluim Publishing, 113 Central Ave. S.E., Orange City, 51041-1738. We reserve the right to not publish if we find material inappropriate. We also reserve the right to edit.