

Legal Notices

NORTH IOWA LIBRARIES		
BEACON YRLY SUPPORT	8/25-7/26	966.12
OFFICE OF AUDITOR OF STATE		
ANNUAL FILING FEE/EXAM	23/24	175.00
OTIS ELEVATOR COMPANU		
ELEVATOR-TRIP	CHG	FOR
MAINT.		125.00
OVERHEAD DOOR CO WEBSTER CITY		
CABLE/SPRINGS,	CLAMP-RE-	
WOUND		1,125.48
PETTY CASH		
REIMBURSAL/CEMETERY		
FINANCIALS		5.59
RYAN'S JANITORIAL SERVICES INC		
CITYHALL,FIRE DEPT, LEGION CTR		600.00
RYAN'S JANITORIAL SERVICES INC		
LIBRARY CONTRACT CLEANING		500.00
IOWA DEPARTMENT OF REVENUE		
STATE TAX		1,650.83
TOTAL ADMINISTRATIVE SVC CORP		
TASC FSA		312.50
TOTAL ADMINISTRATIVE SVC CORP		
TASC FSA		312.50
TOTAL ADMINISTRATIVE SVC CORP		
TASC FSA		77.29
THE MUSTARD SEED BOOKS FOR LIBRARY COLLECTIONS		
TIMES CITIZEN		187.10
WATER QUALITY REPORT		
TMI		689.04
PORTA POTTIES-CAMPGROUND		
TQ TECHNOLOGIES SET UP TWO NEW SYSTEMS, TRANSFER		344.00
US CELLULAR		2,321.50
CELL PHONE MAINT DEPT		
US POSTMASTER		177.79
POSTAGE/JULY 1ST BILLS		
WINDSTREAM		151.33
EMERGENCY DIALERS/PHONE-DEPTS		
WINDSTREAM		228.97
#91404275 POOL PHONE		
ZOSKE ELECTRIC		107.49
REPAIR-NO POWER TO OUTLETS		
TOTAL ACCOUNTS PAYABLE		130.12
UTILITY DEPOSIT		100,270.33
CHECKS REFUND CHECKS TOTAL		
PAYROLL CHECKS		23,416.06
PAID TOTAL		
001 GENERAL		123,686.39
002 LIBRARY		\$34,168.99
110 ROAD USE TAX		\$16,071.39
112 EMPLOYEE BENEFITS		\$7,474.78
		\$2,547.64
200 DEBT SERVICE		\$24,721.25
305 STREET & BRIDGE PROJECT		
600 WATER		\$17,163.79
601 WATER DEPOSIT		
610 SEWER		\$7,906.05
612 SEWER SINKING FUND		
		\$13,632.50
TOTAL		\$123,686.39
REVENUE FUND RECAP TOTALS		
001 GENERAL		\$36,867.91
001 GENERAL TRANSFERS IN		

002 LIBRARY	\$71,630.33
002 LIBRARY TRANSFERS IN	
110 ROAD USE TAX	\$11,932.67
110 ROAD USE TRANSFERS IN	
112 EMPLOYEE BENEFITS	
	\$782.16
119 EMERGENCY	
121 LOST/CAP IMPROVEMENTS	
	\$7,360.50
122 LOST/COMMUNITY PROJECTS	\$1,840.12
125 TIF	
200 DEBT SERVICE	\$604.46
305 STREET & BRIDGE PROJECT	
305 STREET & BRIDGE PROJ TRANS IN	
307 ARP COVID19 GRANT	
308 DAM IMPROVEMENT PROJECT	
600 WATER	\$18,002.86
600 WATER TRANSFER IN	
601 WATER DEPOSIT	\$50.00
602 WATER SINKING FUND	
610 SEWER	\$16,350.68
612 SEWER SINKING FUND TRANS IN	\$3,039.66
REVENUES	\$168,461.35
INTERFUND TRANSFERS	
Published in the Times Citizen of August 2, 2025.	

OFFICIAL NOTICE BEFORE THE UTILITIES COMMISSION OF THE STATE OF IOWA TO THE CITIZENS OF HARDIN COUNTY:

Notice is given that ITC Midwest LLC, Cedar Rapids, Iowa, pursuant to Iowa Code chapter 478, has filed a petition with the Iowa Utilities Commission (IUC) for extension of franchise to maintain and operate an electric transmission line setting forth the following as the maximum voltage, starting points, routes, and termini of the existing line:

EXHIBIT A

161,000 Volt Nominal (169,000 Volt Maximum)

Electric Transmission Line

Hardin County, Iowa

The west end point of this line is at a point of electrical connection with an ITC Midwest LLC (ITC) electric transmission line located Northwest Quarter of the Southwest Quarter of Section 19, Township 89 North, Range 20 West of the 5th Principal Meridian, Hardin County, Iowa, and the west terminus of this line will be at a point of electrical connection within ITC's Iowa Falls Industrial Substation located in the Northeast Quarter of the Northeast Quarter of Section 24, Township 89 North, Range 21 West of the 5th Principal Meridian, Hardin County, Iowa, within the City of Iowa Falls, Iowa.

The east end point of this line is at a point of electrical connection with an ITC electric transmission line located in the Northeast Quarter of the Southeast Quarter of Section 19, Township 89 North, Range 20 West of the 5th Principal Meridian, Hardin County, Iowa, and the east terminus is at a point of electrical connection within Corn Belt Power Cooperative's Wellsburg Substation located near the north quarter corner of Section 2, Township 87 North, Range 18 West of the 5th Principal Meridian, Grundy County, Iowa.

This line begins at a point of electrical connection with an ITC electric

transmission line located on private property adjacent to the south margin of Riverside Drive, approximately 0.01 mile south and 0.18 mile east of the west quarter corner of Section 19, Township 89 North, Range 20 West of the 5th Principal Meridian, Hardin County, Iowa, said point being on the south city limit line of Iowa Falls, Iowa; thence east on private property adjacent to the south margin of Riverside Drive along the east-west centerline of said Section 19, to a point of electrical connection with an ITC transmission line located on private property approximately 0.01 mile south and 0.22 mile west of the east quarter corner of said Section 19, a distance of approximately 0.64 mile.

The total distance of the 161kV line segment is approximately 0.64 mile. A map showing the route of the electric line may be obtained at no cost by calling (319) 297-6816 or by writing to ITC Midwest LLC, Attn: Jacob Shipp, 3165 Edgewood Pkwy SW, Cedar Rapids, IA 52404.

Orders issued and documents filed in this docket (No. E-21579) may be viewed by searching under the docket number in the IUCs electronic filing system (EFS) at efs.iowa.gov. Objections to the granting of the franchise may be filed electronically using EFS or filed in writing with the IUC no later than 20 days after the date of second publication of this notice. Instructions for submitting an electronic filing can be found in EFS; written objections must be mailed to the Iowa Utilities Commission, 1375 E. Court Avenue, Des Moines, IA 50319.

The date of the first publication is August 2, 2025. The date of the second publication is August 9, 2025.

IOWA UTILITIES COMMISSION

BY: Jon Tack

General Counsel

Dated this 18th day of June, 2025.

Published in the Times Citizen of August 2 and 9, 2025.

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Abraham & Sierra

Fizzy Peach Shake

3 medium peaches, pitted

1/3 cup ginger ale, chilled,
plus additional for topping if desired

2 tablespoons honey

1 quart vanilla ice cream

Optional: Whipped cream and peach slices

Place peaches, ginger ale and honey in a blender; cover and process until smooth. Add ice cream; cover and process until combined. Pour into serving glasses. If desired, top with whipped cream or additional ginger ale and garnish with peach slices. Serve immediately.

Mixed Berry Sangria

1 bottle (750 ml) sparkling white wine

2-1/2 cups white cranberry juice

2/3 cup light or coconut rum

1/3 cup each fresh blackberries,

blueberries and raspberries

1/3 cup chopped fresh strawberries

Ice cubes

In a large pitcher, mix wine, juice and rum; add fruit. Refrigerate at least 2 hours; serve over ice.

Terrific Tomato Tart

12 sheets phyllo dough (14x9 inches)

2 tablespoons olive oil

2 tablespoons dry bread crumbs

2 tablespoons prepared pesto

3/4 cup crumbled feta cheese, divided

1 medium tomato, cut into 1/4-inch slices

1 large yellow tomato, cut into 1/4-inch slices

1/4 teaspoon pepper

5 to 6 fresh basil leaves, thinly sliced

Preheat the oven to 400°F. Set up your phyllo station on a clean counter with a parchment-lined baking sheet and a damp towel that's been wrung out. Place one sheet of phyllo dough on the baking sheet. Cover the remaining phyllo with the damp towel to keep it from drying out. Brush the phyllo sheet with 1/2 teaspoon oil, and sprinkle with 1/2 teaspoon bread crumbs. Repeat with all remaining layers of phyllo and breadcrumbs, making sure to brush the oil all the way to the edges. Spread the pesto over the bottom and sprinkle with half of the feta cheese. Alternately arrange the red and yellow tomato slices over the cheese. Sprinkle with pepper and the remaining feta. Bake the tart in the middle rack of the oven until the crust is golden brown and crispy, 20 to 25 minutes, rotating once halfway through. Remove from the oven and cool on a wire rack for five minutes. Remove parchment before cutting. Garnish with basil and enjoy!

Bing Cherry-Amaretti Fool

1 envelope unflavored gelatin

1/3 cup cold water

1 cup sour cream

1/2 cup sugar

1 tablespoon lemon juice

1/2 teaspoon almond extract

1/2 teaspoon vanilla extract

2 cups coarsely chopped fresh Bing or other dark sweet

cherries, divided

1 cup heavy whipping cream

1 cup coarsely crushed amaretti cookies (about 16 cookies)

Optional toppings: Fresh mint leaves, Bing cherries and additional crushed amaretti cookies

In a small saucepan, sprinkle gelatin over cold water; let stand 1 minute. Heat and stir over low heat until gelatin is completely dissolved. Let stand 5 minutes. Place sour cream, sugar, lemon juice, extracts, 1 cup cherries and gelatin mixture in a blender; cover and process until cherries are pureed. Transfer to a large bowl. In a small bowl, beat cream until soft peaks form. Remove 1/2 cup whipped cream; reserve for topping. Gently fold remaining whipped cream into cherry mixture. Fold in crushed cookies and remaining chopped cherries. Divide mixture among 8 dessert dishes. Refrigerate at least 2 hours. Serve with reserved whipped cream and optional toppings as desired.

Key Lime Cream Pie

1 package (11.3 ounces) pecan softened shortbread cookies, crushed (about 2 cups)

1/3 cup butter, melted

4 cups heavy whipping cream

1/4 cup confectioners' sugar

1 teaspoon coconut extract

1 package (8 ounces) cream cheese,

1 can (14 ounces) sweetened condensed milk

1/2 cup Key lime juice

1/4 cup sweetened shredded coconut, toasted

Sliced Key limes, optional

In a small bowl, mix the crushed cookies and butter. Press the crust onto the bottom and up the side of a greased 9-inch deep-dish pie plate. In a large bowl, beat the cream until it begins to thicken. Add the confectioners' sugar and extract and continue beating until stiff peaks form. In another large bowl, beat the cream cheese, condensed milk and lime juice until blended. Gently fold in 2 cups of whipped cream and spoon the filling into the prepared crust. Top the filling with the remaining whipped cream and sprinkle the cream with toasted coconut. Refrigerate for at least four hours before serving. If desired, garnish with sliced Key limes.

All Cooks' Corner Recipes are available for a limited time at www.timescitizen.com/kifg/

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