

Legal Notices

ed the motion to approve the FY24/25 Urban Renewal Report. All Ayes. Motion carried. Hoffman moved and McClellan seconded the motion to approve Utility Permit UT-2025-27 for Iowa Regional Utilities Association. All Ayes. Motion carried. Hoffman moved and McClellan seconded the motion to approve Utility Permit UT-2025-28 for Interstate Power & Light. All Ayes. Motion carried. Hoffman moved and McClellan seconded the motion to Acknowledge Receipt of Animal Feeding Operation Construction Permit South Tipton Ridge Site, Section 20, Tipton Township. All Ayes. Motion carried. Hoffman moved and McClellan seconded the motion to acknowledge the receipt of the 2025 City/School Election Post. All Ayes. Motion carried. McClellan moved and Hoffman seconded the motion to acknowledge the Employee Certificates of Appreciation. All Ayes. Motion carried. McClellan moved and Hoffman seconded the motion to adjourn. All Ayes. Motion carried. Meeting was adjourned at 9:07 a.m.
Published in the Times Citizen of December 13, 2025

NOTICE OF PUBLIC HEARING TO CONSIDER TRANSFERRING PROPERTY TO PURSUANT TO DEVELOPMENT AGREEMENT
NOTICE IS HEREBY GIVEN, that the City of Eldora City Council will hold a public hearing on the 17 day of December, 2025, at 10 oclock A. M. in the City Council Chambers of City Hall, Eldora, Iowa, to consider transferring real estate that will be gifted to the City pursuant to a Development Agreement with Fareway Stores, Inc., said real estate locally known as 1232 14th Street, and legally-described, to-wit:
THE E ½ OF LOTS 6 AND 7, BLOCK 6, ELDORA, HARDIN COUNTY, IOWA, TOGETHER WITH THAT PART OF THE EAST AND WEST ALLEY IN BLOCK 6 INCLUDED WITHIN THE FOLLOWING METES AND BOUNDS: COMMENCING AT THE NE CORNER OF LOT 7 IN BLOCK 6, AS AND FOR A PLACE OF BEGINNING, THENCE AND PARALLEL TO THE N. LINE OF SAID LOT 7 64 FEET, THENCE S. 4 FEET TO THE PLACE OF BEGINNING.
Published in the Times Citizen of December 13, 2025

PUBLIC NOTICE
The Hardin County Board of Supervisors has received a construction permit application for a confinement feeding operation, more specifically described as follows:
Name of Applicant: Summit Farms Pork, LLC
Location of the Proposed Construction: Section 20 of Tipton Township
Type of Confinement Feeding Operation Structure Proposed: Increase in animals only as an expansion to an existing swine confinement facility.
Animal Unit Capacity of the Confinement Operation After Construction: 3760 animal units. (9400 head of swine finishers)
Examination: The application is on file at the Hardin County Auditors Office and is available for public inspection during the following days: Monday-Friday and hours: 8 am to 4:30 pm.
Comments: Written comments may be emailed to comments@hardincountyia.gov or mailed to the Auditors Office.
A confinement feeding operation structure = a confinement building with a below the floor concrete pit; confinement building with an earthen basin or anaerobic lagoon; aboveground steel tank, etc
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Chocolate Covered Pretzels

3 cups mini pretzels
12 oz milk, semi-sweet, or dark chocolate bars, finely

chopped
Sprinkles or other add-ons

Line a large baking sheet with parchment paper. Set aside. Melt chocolate very slowly in the microwave(20-30 seconds stir. Heat in 10-15 second increments stirring after each until chocolate is smooth). If you use a small saucepan on the stove or a double boiler, stir constantly, until smooth. Using a fork, work quickly to dip pretzel and get it out asap, let the chocolate drip off by resting and gently tapping your fork on the side of the bowl to get the extra drips off. Place on the lined baking sheet, add sprinkles now if desired or just let dry and store in an airtight container.

Gorp

2 cups Fruit Loops cereal
1 pkg crushed Oreos
2 cups mini pretzels
2 cups mini marshmallows
2 cups M&M's
1-2 cups peanuts, salted or

unsalted
1 (24-ounce) pkg white almond bark or white melting wafers (you may use less depending on how coated you want the mix)

In a large bowl, combine Fruit Loops, Oreos, pretzels, marshmallows, M&M's, and peanuts. Break almond bark into pieces and melt in a medium pot over low heat, stirring constantly until smooth. Pour melted bark over the cereal mixture and mix well. Spread out onto wax paper or parchment paper-lined baking sheet. Let sit for one hour, then break into pieces to serve. Store in an airtight container.

Peanut Butter Bon Bons

1 cup sifted powdered sugar
½ cup creamy peanut butter
3 TBSP butter, softened

1 lb. dipping chocolate or almond bark

In a mixing bowl stir together sugar, butter, and peanut butter until well combined. Shape into one-inch balls; place on wax or parchment paper. Let stand for 20 minutes or until dry. Melt the chocolate in a medium pan, on low. Dip peanut butter balls into melted chocolate. Place on same wax or parchment paper; let stand till dry. Store tightly covered in a cool, dry place.

Easy Sugar Cookies with Royal Icing

Cookies:
2 ¾ cups all-purpose flour
1 tsp baking soda
½ tsp baking powder
1 cup unsalted butter, softened
1 ½ cups sugar
1 egg
1 tsp vanilla extract
½ tsp almond extract (optional but SO good)

3 tbsp milk
Additional sugar for rolling
Easy Royal Icing
2 cups powdered sugar
2 tablespoons meringue powder
3-4 tablespoons warm water
½ teaspoon vanilla extract (optional, use clear for white icing)

Cookies:
Preheat oven to 350°F. Line a baking sheet with parchment. Whisk dry ingredients: In a bowl, mix flour, baking soda, and baking powder. Cream butter + sugar: In a large bowl, beat softened butter and sugar until light and fluffy (about 23 minutes). Add egg & flavoring: Beat in the egg, vanilla, and almond extract (if using). Add dry ingredients: Slowly mix in the flour mixture. Add milk and mix until a soft dough forms. Shape: Scoop tablespoon-sized balls, roll in sugar, and place on the baking sheet. For flatter cookies, gently press the tops with your fingers. Bake: Bake 8-10 minutes, just until the edges look set. Don't overbake they will finish cooking on the pan and stay soft. Cool: Let cool on the sheet for 5 minutes, then transfer to a rack.
Icing:
Mix dry ingredients: In a bowl, whisk together powdered sugar and meringue powder. Add water slowly: Add 3 tablespoons warm water and begin mixing (hand mixer or whisk). Add more water a teaspoon at a time until you reach your desired consistency. Consistency guide: Thick outlining icing: Should hold a line for several seconds. Flood icing: Should smooth out in about 10-12 seconds after stirring. Flavor (optional): Add vanilla or almond extract — just make sure it's clear if you want pure white icing. Use immediately or store covered with plastic wrap touching the surface so it doesn't crust.

Peanut Clusters

16 oz Dry roasted peanuts, salted
24 oz pkg Almond bark

12 oz bag Semi-sweet Chocolate Chips

Melt chocolate chips and almond bark in a pan on low until smooth. Add peanuts to melted chocolate. Drop spoonfuls onto wax or parchment paper. Let dry and store in an airtight container.

Business Feature of the Week:

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