### Volume 1, Issue 1 OCTOBER 2024

# STATE OF NEBRASKA EYE ON III

# **NEW EMPLOYEES**



Aidan Jaster is a Highway Maintenance Worker in Norfolk. Aiden is from Norfolk and went to school in Norfolk, Stanton, Battle Creek and Burwell schools. He switched to online classes his senior year and graduated high school online. He currently lives in Norfolk with his girlfriend and her family. His hobbies are working on vehicles and spending time with his girlfriend. Aidan likes to be outside and be productive.

More new employees on the next page......

#### **MISSION STATEMENT**

To build, maintain and operate a system of highways in Northeast Nebraska as approved by the legislature, suitable for the continuous, safe and efficient movement of people.

#### **VISION STATEMENT**

To continue to be the leading District in building, maintaining and operating our highway system, meeting and exceeding all the expectations of the traveling public, supported by a staff of well trained, diversified employees using the state of the art technology. We also provide a fulfilling work environment.





Sierra Rader joined District 3 in late August and will be working with the District 3 Design Team part time. She has recently started the Structural Drafting Program at Northeast Community College in Norfolk and will graduate in the Summer of 2026. Sierra, who is from the Norfolk area, calls herself a homegrown Nebraskan who has always loved this state. She has great motivation and has completed 38 dual credit hours toward college while in high school. She has followed the Drafting Path for about three years from the Career Academy that the high school offers. Sierra's experiences have made her realize Nebraska is the good life where she wants to stay. She's excited to continue to improve her area and watch the Norfolk area continue to grow and bring back young people to their town.

Please join us in welcoming Clayton Mason on his selection as the new Auto/Diesel Mechanic in Humphrey. Clayton has many years of experience in automotive diagnostics/repair and will be a great asset to NDOT.





### **DRONE PICTURES BY MIKE**

### LYONS MAINTENANCE





### **DISTRICT 3 RAISED A FLAG**

The Nebraska winds blow hard here at the Dakota City facility even on a calm day. The corn bends all around us and the trains roar as they pass by.

Our flags had been beaten beyond help and the ropes had worn in the winds as well.

Repairs needed to be done and it was a priority to the crew to get this fixed. But the time had to be right. Not on a rainy day but again on a windy day. Success!

The pole repaired, and the flags now wave proudly above our facility again.







## Atchison, Kansas

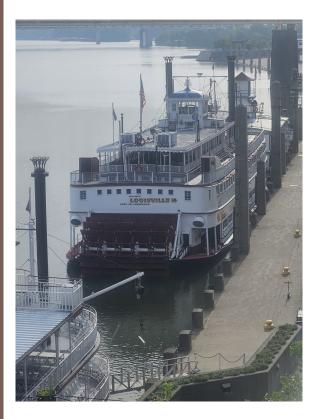




On a recent weekend trip, Anja Knepper (Columbus Office Specialist) had the opportunity to watch the sunrise from the porch of Amelia Earhart's house, which is now a museum.



### **ROB DAVIS'S TRAVELS THIS SUMMER**



A steamship on the Ohio River.

### LOUISVILLE, KENTUCKY



The Louisville Slugger factory and museum.



Churchill Downs. On the track they dug down 25' by hand and replaced the original soil with a mix of sand and silt with just a little cohesive material when they built this.

### PORTLAND, MAINE



A lens from the Portland Head Light lighthouse.



The Portland Head Light lighthouse.



One of the other lighthouses in the bay.

Casco Bay in Portland.

### **Monster Cookies**

### **Ingredients**

- 2 cups creamy peanut butter
- 2/3 cup butter, softened
- 1-1/3 cups sugar
- 1-1/3 cups packed brown sugar
- 4 large eggs, room temperature
- 2-1/2 teaspoons baking soda
- 1 teaspoon light corn syrup
- 6 cups old-fashioned oats
- 1 cup semisweet chocolate chips
- 1 cup milk chocolate M&M's



### Directions:

- In a large bowl, cream peanut butter, butter, sugar, and brown sugar until light and fluffy, 5-7 minutes. Beat in eggs, baking soda, vanilla, and corn syrup. Add oats and mix well. Stir in chocolate chips and M&M's. Cover and refrigerate for 1 hour.
- 2. Preheat oven to 350°. Drop by ¼ cupful's 3 in. apart onto ungreased baking sheets. Bake 14-18 minutes or until edges are lightly browned. Cool 5 minutes before removing from pans to wire racks to cool completely. Store in an airtight container.