



Liv Med Spa

2500 S Lorraine Pl

605.681.6228 | livmedspasd.com

A-Team Duo Kit from Skinbetter Science - Skincare made simple: The A-Team Duo Kit. This expertly curated set includes vitamin C (antioxidant) and a retinol to visibly improve skin texture, tone, and radiance while supporting a smoother, more youthful-looking complexion. Gentle enough for regular use and backed by science, it's the perfect introduction to high-performance skincare. Retail Price: \$185. Available in store for purchase.

The Diamond Room

3501 W 57th St

605.362.0008 | thediamondroom.com

This beautiful 14k yellow gold engagement ring has a 5-millimeter domed band that features a hand engraved floral design with a low set bezel center. Set in the center is a 3.18ct. polygon step cut moval that is F in color and VVS2 in clarity.



Montgomery's

1725 W 41st St

605.332.4400 | montgomerys.com

Kale Swivel Chair - With sleek mid-century modern curves, textured boucle upholstery, and a smooth swivel base, this accent chair brings effortless style and comfort to any office or living space. \$995

Dakota Kitchen and Bath

4101 N Hainje Ave

605.334.9727 | dakotakitchen.com

Who loves a good cabinet accessory? Come check us out at 4101 N Hainje Avenue here in Sioux Falls to see more accessories and other great ideas for your new home or remodel!





The Gift Shop at Grand Falls Casino & Golf Resort

1415 Grand Falls Blvd | Larchwood, IA
712.777.7777 |

grandfallscasinoresort.com/giftshop
As summer turns to fall, stay cozy with our Grand Falls Pro-Weave Sweatshirt Blanket. Featuring the Grand Falls Casino & Golf Resort logo, this extra-soft, heavyweight 54" x 84" blanket is perfect for camping trips, bonfires, tailgates, or relaxing at home. Machine washable and available in a variety of colors, it's comfort you'll reach for all season long. \$60.

Handy Man Home Remodeling Center

910 E 10th St
605.336.0316 | HandyManHome.com
This new TOTO Glaston features the 'skirted' look. The bolts that hold it to the floor are covered for easier cleaning! Around \$500.



TOUCHMARK

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At Touchmark at All Saints, those daily responsibilities are supported by a caring team. From housekeeping and maintenance to transportation, dining, and future care options, residents have the support they need to live confidently and independently.

"The services here have made such a difference. If she needs pictures hung, maintenance comes. Housekeeping helps clean her apartment. Transportation takes her to appointments. When we spend time together now, we can simply enjoy each other instead of doing chores."

- Melissa Williams, granddaughter of Barb Olson,
Touchmark resident

Because the best moments happen when you can simply be family again.

Call to schedule a personal tour:
605-496-0674

TOUCHMARK AT ALL SAINTS 

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When you think of Summer, you think of backyards, barbecuing with family and friends, smoky grills, and delicious smells with a sweet, refreshing drink in hand. Everyone loves a classic grilled burger or barbecue ribs, but this summer, you'll want to spice up your backyard barbecue game with some new recipes that everyone will love. Relish the last days of summer with a grilled steak and watermelon salad, or brighten up your taste buds with a tropical classic, pork & pineapple BBQ skewers. Afterwards, cool off with a juicy, refreshing mojito mocktail perfect for everyone to enjoy, even the kids! Your barbecue will be the talk of the town if you use these delicious summer recipes courtesy of the SD Pork Producers and SD Beef Council. ■

Sizzlin' SUMMER RECIPES

Grilled Steak and Watermelon Salad

INGREDIENTS:

- 4 beef Tenderloin Steaks, cut 1 inch thick (about 4 to 5 oz. each)
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 2 slices seedless baby watermelon, 1 inch thick (about 1 lb. each)
- Salt and pepper
- 8 cups baby arugula or spinach leaves
- ¼ cup reduced-fat balsamic or Italian dressing
- 1 cup halved cherry tomatoes
- ½ cup thinly sliced red onion
- ¼ cup crumbled reduced-fat feta cheese

DIRECTIONS:

1. Combine coriander and cumin; press evenly onto beef steaks.
2. Place steaks in center of grid over medium, ash-covered coals; arrange watermelon slices around steak. Grill steaks, covered, 10 to 14 minutes (over medium heat on preheated gas grill, 11 to 15 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Grill watermelon 2 to 4 minutes or until grill marks form, turning once.
3. Carve steaks into slices. Cut each watermelon slice into 6 wedges. Season beef and watermelon with salt and pepper, as desired. Combine arugula and dressing in large bowl; toss to coat. Divide arugula among four serving plates. Arrange beef and watermelon on salad; top evenly with tomatoes, onion and cheese.



Pork & Pineapple BBQ Skewers

INGREDIENTS:

- 1 lb pork chops (cubed)
- 1 cup sweet barbecue sauce
- ¼ cup, soy sauce, low sodium
- 2 tbsp lime juice
- 2 tsp garlic (minced)
- 2 tsp ginger (minced)
- 16 bamboo skewers (soaked)
- 1 pineapple (cubed)
- 1 red onion (wedged)
- ¼ cup barbecue seasoning

DIRECTIONS:

1. In a bowl, whisk together barbecue sauce, soy sauce, lime juice, garlic and ginger. Set aside.
2. On a bamboo skewer, alternate stringing pieces of pork, pineapple and red onion. Brush with barbecue mixture. Cover and allow to marinate 1-2 hours in the refrigerator.
3. Preheat grill.
4. Grill on high, rotating as needed. When skewers are two-thirds of the way through cooking, remove from grill and sprinkle with barbecue seasoning. Return to grill until cooked to 145° F, followed by a 3-minute rest. Serve warm.

South Dakota Pork Producers Council

Chorizo Hash

Ingredients:

- 1 lb chorizo sausage, fresh
- 3 cups frozen diced potatoes
- 1 cup onions, diced
- 6 eggs
- To taste salt and black pepper
- As needed cooking spray
- 6 Roma tomatoes, halved, grilled (optional)
- ½ cup scallions, sliced (optional)

Steps:

- Preheat flat top grill to 400°F.
- Oil hot flat top with cooking spray and add chorizo. Use a spatula or spoon to break chorizo up and stir until cooked through about 5-7 minutes until reaching an internal temperature of 160°F.
- Add onions and potatoes and cook, stirring occasionally, until cooked through and beginning to brown, about 5-7 more minutes.
- While potatoes are cooking, clear some space on the flat top and spray with oil. Fry eggs until yolk and whites are firm and the internal temperatures reaches 160 degrees F.
- To serve, plate hash and top with fried eggs. Top with tomatoes and scallions if desired.



4615 W. Homefield Dr.
Sioux Falls, SD 57106
www.sdpork.org

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