



McINTOSH

Since 1888

Times

\$1.00

Hub of the Thirteen Townships

McIntosh, Minnesota



Shannon Curfman, guitar player for Kid Rock, played to a full house at the Independence Rock Festival in McIntosh. A large group came from the twin cities with some traveling as far as Rochester Minnesota to attend the festival. Pictured is Shannon Curfman playing with Little Bobby.

McIntosh Main Street welcomes new business

There is a new, unique business on main street in McIntosh. Untouchable Productions is holding a grand opening July 17th from 1:00 pm to 4:00 pm.

Untouchable Productions is located in the “old library” right next to Little Bobby’s. Music production, uses the process of developing, creating and refining recorded music for public production.

Little Bobby is the producer and he has a wealth of experience in this area and is known as an expert in this field. He

has produced the music of several artists. Bobby’s studio has state of the art equipment and he has built his new recording studio to create a very professional product.

What does the music producer do? In the traditional recording process, a music producer acts in a similar way to the producer of a film.

They create a vision for the material and advise the musicians artistically on how to realize it.

During the recording session, the producer acts as a

coordinator and provides organizational help by offering creative input on the musicians’ delivery along with technical advice. The finished product is very professional.

There is an open house Saturday, July 17th from 1:00 pm to 4:00 pm. Little Bobby is offering free hotdogs, cake, coffee and lemonade. Please take this opportunity to tour the music production rooms and learn about this new and exciting venture. For more information or to set up a time to record your music, call 218-416-2828.

Erickson Family recognized as a 2021 ‘U of M Farm Family’

The Erickson family of Fertile, MN has been named Polk County’s “2021 Farm Family of the Year” by the University of Minnesota.

The Erickson farm started in 1888 when Matt’s maternal great-grandfather homesteaded the current location of the Erickson farm in Polk County. Matt and Patricia joined Matt’s dad, Jerome, and his uncle, Allen, in 1999 as a third partner. Five years later, Matt bought out Allen to join the operation as a half partner with his dad.

Currently, the Ericksons raise corn and alfalfa for livestock feed, and they grow wheat and soybeans as cash crops. The Ericksons own a commercial Angus-based herd of 320 spring calving cows and 75 fall calving cows. The family has ownership of all offspring to either retain in the herd as heifers or to feed out in two family-owned feedlots. The Ericksons also direct market some of their beef to consumers in the region.

Matt’s dad is still very active in the daily operation of the farm, tending to chores and fieldwork. Matt is the primary bookkeeper and oversees everyday tasks and chores. Patricia helps when she can; she is also a full time, rural mail carrier.

Matt and Patricia have three children. Emery helps

with daily chores and is in the process of building his own herd. Catie assists with the herd and fieldwork and daughter Sidney helps where needed, especially during calving season. Both girls have a great start on their own herd of cattle in addition to owning their own flock of Suffolk X Hampshire club lambs.

The Erickson family is very involved in the community. They are active in 4-H. The Ericksons are members of St. Joseph’s Catholic Church. The family supports the local FFA program where Catie and Sidney are members at the Fertile Beltrami School. Catie recently won the 2021 FFA State Sheep Proficiency Award.

Matt chairs the Fertile Beltrami School Board and is a board member of the Pine to Prairie School Board. Patricia is current chair of the District 1 Minnesota Beef Council. Matt and Patricia were named the NDSU Harvest Bowl Outstanding Ag Honorees in 2008 and in 2015 were named Top 10 Outstanding Young Farmers.

The families will be officially recognized in a ceremony Thursday, Aug. 5 at the annual Farmfest near Redwood Falls. Profiles of the 2021 honorees and information on the recognition event can be found on the University’s farm family web-

site, <https://z.umn.edu/farm-families-year>.

Honored families are chosen, one per county, by local University of Minnesota Extension committees based on their demonstrated commitment to their communities and to enhancing and supporting agriculture.

“These farm families are a major driver of Minnesota’s economy and the vitality of Minnesota’s rural communities,” said Bev Durgan, dean of University of Minnesota Extension. “The University of Minnesota is proud to recognize these farm families for their contributions to agriculture and their communities.”

Along with Farmfest, University units sponsoring the recognition event include University of Minnesota Extension, Minnesota Agricultural Experiment Station, the College of Food, Agricultural and Natural Resource Sciences and the College of Veterinary Medicine.

Farmfest runs Aug. 3-5 at the Gilfillan Estate, near Redwood Falls, Minn. Event hours are from 8 a.m. to 4 p.m. Admission is \$8.00 in advance or \$10.00 at the gate and those 17 and under are admitted free. More information on Farmfest is available at <https://www.ide-aggroup.com/farmfest>.

UMN Crookston Horticulture student designs Golden Eagle Garden for the Polk County Fair

Last week, the work of UMN Crookston horticulture student Marina Wiley will be on display. Wiley, a horticulture major from International Falls, Minn., will have her independent study as part of the Polk County Fair July 7th - 11th at the Polk County Fair Grounds in Fertile, Minnesota.

The University was first approached for the chance to display the “Golden Eagle Garden” when the President of the Polk County Fair, Danny Grunhove, approached UMN Crookston about the chance to do a containerized garden to be displayed at the fair. UMN Crookston was all in from the jump, Lab Services Coordinator for the Agriculture and Natural Resources Department, Theresa Helgeson, found it to be the perfect opportunity for an independent study for Wiley.

“The plan was to do this whether or not Marina was able to, but when I heard she was available I had said, ‘have I got a plan for you.’, Helgeson stated.

“The first I knew about it was when Theresa came to me

saying ‘oh my gosh, I heard you were trying to do an independent study for landscape installation. I have a project for you. We would do something for the Polk County Fair containerized garden.’, remarked Wiley.

Wiley was the perfect person for the job. She had displayed a great talent for floral design and picking ideal color schemes and showcasing an artistic side of floral design.

“In my 17-plus years and in my experience in the industry, by far she is the best floral designer I have ever seen and she is only 22,” Helgeson said. “She knows how to do the art side of it, which most people, even those who have done it for 20 years, don’t do. She is very talented.”

Wiley’s roommate Grace Guyette said that she has been putting the plans together for her idea for the containerized garden all the way back in March and it was on display in their apartment. “Back in March we had pictures hanging from our windows measuring out where the plants would go. Our apartment was loaded

with ideas.”

Wiley’s ideas started with the planning in March. But come May she officially started to get to work picking out plants, herbs, and flowers to be on display in the containerized garden.

“When we found out, we pulled a bunch of plants from the bedding sale that I thought would look good and have nice colors and would have nice growth,” said Wiley. “I repotted them into larger pots so they would be at an adequate size for the fair. We just watered them and fertilized them, and gave them a lot of love and attention. My dad and I over the weekends built a lot of structures for focal point areas for people to look at. Later on, we picked out more flowering plants because we wanted to bring people’s eye in and draw them to that color.”

Wiley also used her keen eye for color to add her artistic flair to the display and enhance the look of the garden. “She came up with a color scheme,” Helgeson stated. “She had a color

Garden...

Continued on page 4...

McKeever tabbed as top women's basketball assistant



Concordia-St. Paul head women’s basketball coach Amanda Johnson has announced the promotion of Madison McKeever to the program’s top assistant coaching position for the upcoming season.

McKeever, a native of Erskine, Minnesota, graduated from the University of South Dakota with a bachelor’s degree in elementary education and a master’s degree in interdisciplinary studies that focused on leadership, adult education, and sports management. In her new role, she will primarily work with guards while also acting as the recruiting coordinator for the program and assisting in all other aspects. The top assistant position was vacated by Kristen Lee following the 2020-21 season.

“I couldn’t be more excited for Madison to be taking over as the head assistant,” said Johnson. “She proved herself last year that she was capable of this role and I definitely trust her and know we will work well together. She has a great feel of the game and will bring a ton of knowledge to practice and during games.”

McKeever joined the Golden Bears coaching staff last season as an assistant coach working under Johnson and Lee. In her collegiate playing career, she was a Division I standout at the University of South Dakota. While at USD, McKeever helped the Coyotes to an overall record of 110-24 in her four years. She was also a part of a Coyotes team that was the first team in Summit League history to go undefeated en route to a Summit League Tournament championship.

“Madison was a very successful DI college basketball player and it carries over to her now being a college coach,” said Johnson. “The girls really respect her and her insight and that is a huge factor when hiring the right assistant. Her sister also plays in the NSIC so she is very familiar with our conference which is very helpful becoming a full-time coach in the NSIC now.”

In her senior season with the Coyotes, she was one of only three players on the team to start all 32 games while averaging 8.8 points, 3.3 rebounds, 1.9 assists and 1.8 steals per game. Her career accolades include being named the Summit League 6th Woman of the Year as a freshman, earning All-Summit League Honorable Mention honors three times, and earning Pre-season All-Summit League Team honors three times.

“I am so excited to be the top assistant at Concordia St Paul and continuing to build my relationships with the players, coaches, and supporters of CSP athletics and academic programs,” said McKeever. “I really believe that I have a wealth of knowledge and experience having played at one of the top Division I basketball teams in the country and want to help our current and future players continue to grow as basketball players and as young women.”

Heading into the 2021-22 season, McKeever says she is most looking forward to continuing skill development with the players. “We had such a great year last year and were so close to reaching our goals and just want to get back in

the gym and start working to win a conference championship. We have a great team and a great group of young women who want to work hard and are willing to listen to and take advice from their coaches.”

“Kristen Lee will definitely be missed not only from within our basketball program but also from the entire athletics program,” added Johnson. “She was very involved wherever she was needed and did a great job staying as involved and helpful within CSP athletics. I know she has a bright future ahead of her. Madison knows she has big shoes to fill but I know she is up for the challenge and I trust she will be great going into her first year as the head women’s basketball assistant coach.”



Make plans to join in the fun on Saturday, September 18th starting at 9:00 am, for the 2021 McIntosh Harvest Festival this year. Come celebrate the beautiful Fall season with your family and friends while enjoying food, games, activities and vendors. More details to follow.

Local Legislators respond to escalating protests over Line 3 project

Local Representatives John Burkel, R-Badger, Deb Kiel, R-Crookston, and Matt Grossell, R-Clearbrook, and Senator Mark Johnson, R-East Grand Forks, released the following statement regarding the escalating protests over the construction of the Line 3 Replacement Project:

“Over the past few weeks we have watched as protestors, many from outside of Minnesota, are using significantly more aggressive tactics in attempts to stop construction on the Line 3 project.

We respect the right of people

to express their views and opinions, but the recent events go far beyond what is acceptable. Protestors putting spikes in roads to damage vehicles, vandalizing equipment and going as far as using human waste in protest activities is dangerous and disgusting.

We want to thank our local law enforcement partners that have been monitoring and responding to the escalating Line 3 protests and ensuring the safety of all involved, as well as those working on the Line 3 replacement for their excellent work under pressure. The

Line 3 Replacement Project is important to our communities. We are incredibly grateful that law enforcement officers have been responding in a timely and effective manner as they are unfortunately and repeatedly being forced to respond to protests instead of serving the broader community.

We will continue to support our law enforcement officers and advocate for the resources needed to protect our local workers and communities during these protests.”



The Golden Eagle Garden located west of the barn at this year's Polk County Fair offered a variety of vegetables, herbs, fruits and flowers and their identifies along with some interesting facts about the plants from everyday to unique.

Summertime sheet pan meals

Summertime means we are all looking for time-saving and easy ways to feed our families, and being able to spend maximum time outdoors enjoying all that our summers have to offer.

Quick, stress-free, healthy meals with minimum clean-up are a must to keep us enjoying the warm summer weather with fun activities.

How to Make a Sheet Pan Dinner

1. The one essential item you need for a sheet pan dinner is: a sheet pan. Any of baking sheet will do, but I have a large one that I like using for sheet pan meals because it gives the ingredients plenty of space to roast instead of steam! From there, I like to use a mix of protein and veggies to make up the meal. This recipe uses chicken breasts, asparagus and potatoes.

2. One thing you have to be mindful of when you're making sheet pan meals is how long it will take each ingredient to cook. For instance, with this sheet pan meal, I knew the potatoes would take longer to cook than the asparagus and the chicken so I roasted those alone for 20 minutes while the chicken marinated and then added everything else to the pan.

Lemon Garlic

Chicken Sheet Pan Meal

A quick and easy lemon garlic chicken sheet pan meal that combines chicken, asparagus and potatoes all in a light lemon garlic sauce. Perfect for busy weeknights. Gluten-free + dairy-free.

1 lb small potatoes chopped into bite-size chunks

1 lb asparagus trimmed and chopped in half

1 1/2 lb boneless skinless chicken breast chopped into chunks

1 Tablespoon olive oil for potatoes

Lemon Garlic Sauce

juice of 1 lemon

4 cloves garlic minced

3 Tablespoons olive oil

1 Tablespoon maple syrup

1 1/2 teaspoon sea salt

1 1/2 teaspoon ground pepper

1 teaspoon dried basil

1 teaspoon dried oregano

Preheat oven to 400°F. Coat potatoes with 3 Tablespoons of the lemon garlic sauce + an additional Tablespoon of olive oil. Roast for 20 minutes.

Meanwhile let chicken chunks marinate in remaining sauce.

Once potatoes have roasted for 20 minutes, toss and add chicken with sauce along with asparagus to the pan.

Place pan back in the oven and roast for 15-25 minutes or until chicken is cooked through. Enjoy warm..

Men's Sheds offer activity and friendships for seniors

Virtual meeting July 21 offers a chance to learn more.

A new way to help senior men share their talents, foster friendships, reduce isolation and loneliness, and improve health and well-being has taken rural communities in other countries by storm and is spreading to Minnesota.

Anyone interested in learning more about "Men's Sheds" is invited to join an online meeting at 9 a.m. on Wednesday, July 21 to see if they are something older farmers and other rural Minnesota men would enjoy.

"We know it's important for retired and semi-retired men to stay occupied, but sometimes they can find it hard to make social connections," Minnesota Commissioner of Agriculture Thom Petersen said. "Men's Sheds are a chance to get out and do fun and interesting things with other guys."

Men's Sheds first began in Australia in the 1980s and have been making their way across the world. Australia now has 1,000 sheds. Ireland is up to 450.

There are also sheds throughout the United King-

Sheet Pan Shrimp Fajitas

These sheet pan shrimp fajitas make for an easy weeknight meal with Mexican flavor. Simply bake your shrimp, peppers and onions together on one sheet, load up your tortillas and enjoy.

3 bell peppers seeded and sliced

1 yellow onion sliced

3 cloves garlic minced

1/2 teaspoon sea salt

1/2 teaspoon ground pepper

1 Tablespoon olive oil

1 lb. fresh shrimp peeled and deveined

1/2 Tablespoon olive oil

1 Tablespoon chili powder

1/2 teaspoon cumin

1/2 teaspoon onion powder

1/4 teaspoon sea salt

5-6 tortillas

salsa avocado and cilantro, for serving

Preheat oven to 425°. Toss bell peppers and onion with garlic, salt, pepper and olive oil. Add to sheet pan and cook for 10-12 minutes.

While onions and peppers are cooking, toss shrimp with olive oil, chili powder, cumin, onion powder and salt.

Remove onions and peppers from oven, toss and push to one side of the baking sheet. Add shrimp to the other side of the sheet and return to the oven. Cook for another 10 minutes or until shrimp are no longer translucent and cooked through.

Serve shrimp and veggies in warm tortillas with salsa, avocado and cilantro on top.

Sheet Pan

Chorizo and Egg Bake

This Sheet Pan Chorizo and Egg Bake is hearty, packed with the perfect amount of spice, and made easy with only one pan. It's gluten-free and paleo-friendly and the perfect breakfast everyone will enjoy.

1 medium yellow potato, diced to 1/2"

1 small sweet potato, diced to 1/2"

1 onion, diced to 1/2"

2 tablespoons avocado oil

1 teaspoon fine sea salt

1/2 teaspoon ground black pepper

1/2 teaspoon garlic powder

1/4 teaspoon chili powder

1/4 teaspoon cumin

1/4 teaspoon paprika

1/4 teaspoon turmeric

1/4 teaspoon oregano

pinch cayenne (optional)

1-15oz can kidney beans, drained and rinsed

4 fully-cooked chorizo sausages

4 organic, pasture-raised eggs

Pre-heat oven to 400°F.

In a large bowl combine diced potato, sweet potato, onion, avocado oil, and all spices. Toss to combine and pour onto

a rimmed baking sheet.

Place in oven and bake for 20 minutes.

Remove pan and add beans to potato mixture and using a spoon combine on the pan. Move the mixture to one side of the sheet pan add the whole chorizo sausage to the other. Return to oven for 10 minutes. (see note)

Remove from oven and create four small divots in potatoes to crack the eggs. Crack eggs in the divots and return to oven to bake for 8-10 minutes. Bake until eggs are cooked for desired texture. 8 minutes are soft runny yellow yolks. 10 minutes for more fully baked eggs.

Sheet Pan Marinated Steak tips with Veggies

This Sheet Pan Marinated Steak Tips with Veggies is a FABULOUS one pan steak dinner that is easy to make, flavor packed, with veggies and steak that are cooked just right. Plus, the balsamic sauce/marinade will be a new favorite.

Marinade/Vinaigrette:

1/3 cup balsamic vinegar (see note)

2 cloves garlic

1 sprig fresh rosemary, plucked from the stem

1/2 teaspoon fine sea salt

1/2 teaspoon ground black pepper

1 teaspoon dijon

1/3 cup olive oil

For Steak and Veggies:

1 lb Butcher Box Sirloin Steak Tips, about 1-1/2" in diameter pieces (see note)

1 red onion, sliced into 1/4" rings

2 cups baby potatoes, halved or quartered to be similar in size (about 3/4" is what we used)

1-1/2 teaspoon fine sea salt, divided

2 teaspoons avocado oil, divided

1 teaspoon ground black pepper

1 red bell pepper, stemmed and seeded, sliced

1 bunch asparagus, cut to 2"

1 summer squash or zucchini, sliced to 1/4" rings

For Marinade:

In a high-speed blender place vinegar, garlic, rosemary, salt, pepper, dijon and blend until combined.

Once combined, slowly add in olive oil until it is fully emulsified. Set aside.

For Steak and Veggies:

In a medium bowl, place steak tips with 1/2 of marinade and combine. Set aside.

Pre-heat oven to 400 F° and lightly oil a rimmed baking sheet.

In a large bowl toss potatoes and onions with 1 teaspoon oil and 1/2 teaspoon salt. Place on rimmed baking sheet and bake for 10 minutes.

To the bowl, add asparagus, peppers, zucchini, 1 teaspoon oil and 1 teaspoon salt and placed on rimmed baking sheet and toss around with onions and potatoes. Continue baking for 10 - 15 minutes, making sure that the potatoes are cooked through. Remove from oven.

Pre-heat broiler on high for at least 5 minutes.

Move the vegetables to each side of the sheet pan. Place marinated steak in the center of the pan, and discard extra vinaigrette from bowl.

Place sheet pan on top rack below the broiler and broil for 5 minutes.

Flip sirloin tips to the other side and continue to broil for another 3 minutes, or until cooked through to your desired temperature. We cooked ours to about 135°F and let it come up to 145°F when resting.

Remove from oven and let rest for 5-10 minutes.

Serve hot with extra balsamic vinaigrette.

Recipe Notes:

We recommend buying a high-quality balsamic vinegar, as it truly makes a difference in the flavor of the finished dish.

If the size of your steak tips differs from about 1-1/2" in diameter you may need to adjust the broiling time to get your desired temperature. If they are smaller, broil for less time.



Sydney Melby will perform Thursday, July 15 at the "Music on the Porch" outdoor concert located at the Heritage Center grounds in Fosston. Sydney's music style is "a little bit of everything" but she primarily sticks to 60's, 70's and 80's folk and rock music. Concert begins at 7:00 PM and is sponsored by the Fosston Community Library & Arts Association. Tickets are \$10 (children 12 and under free).

USDA offer low-income help to buy or repair homes

USDA Rural Development is accepting applications for very low- and low-income individuals and families seeking to purchase or repair a home in a rural area.

The Direct Home Loan program offers financing to qualified very-low and low-income applicants that are unable to qualify for traditional financing. No down payment is required, and the interest rate could be as low as one percent with a subsidy.

Applicants must meet income and credit guidelines and demonstrate repayment ability. The program is available in rural communities of generally 35,000 people or less.

The Repair program has a maximum loan amount is \$20,000 at a one percent interest rate, repayable for a 20-year

term and can be used to improve or modernize homes and do essential repairs. Grants of up to \$7,500 are available to homeowners 62 and older and must be used to remove health or safety hazards, such as fixing a leaking roof, installing indoor plumbing, or replacing a furnace.

Contact a USDA Rural Development Housing Specialist in your area today, to see if you qualify.

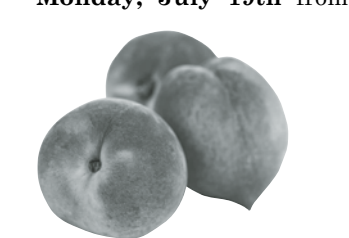
USDA Rural Development loans and grants provide assistance that supports infrastructure improvements; business development; housing; community services such as schools, public safety and health care; and high-speed internet access in rural areas. For more information, visit www.rd.usda.gov/mn.

Chalk Art next week at the Mac library

Read to win great prizes this summer and attend the last outdoor event in celebration of the trails and tales of our region. This program is for everyone ages 0 to 18.

Visit the McIntosh Library to pick up a reading log or sign up to participate virtually on your mobile device or by downloading the Beanstack app or visiting larl.org/explore.

Monday, July 19th from



Did you know?

Peaches are a summertime staple. This sweet fruit is at home in desserts, salads, on top of cereals, and all on its own. Peaches thrive in warm climates with lots of sunlight. Peaches are native to north-west China, and they are believed to have been domesticated and cultivated since 2000 B.C.

Later, they were widely grown in the region known as Persia, which is now called Iran. As a result, the scientific name for the peach species is *Prunus persica*. China continues to be the world's largest peach producer, followed by Spain, Italy, Greece, and the United States. In the United States, even though Georgia is known as "The Peach State," it is not the country's biggest producer of peaches. Georgia is beat out by California and South Carolina. New Jersey also produces its fair share of peaches.

Nectarines and peaches are similar fruits. In fact, nectarines are a type of peach. Peaches have a dominant allele for the fuzzy skin, while nectarines have a recessive allele for that fuzz. In regard to flavor, peaches and nectarines are very similar, but some experts say nectarines are slightly sweeter and firmer.

According to the College of Food, Agriculture and Environmental Sciences, nectarines also have considerably more potassium and twice as much vitamin A as peaches.

10:30 am the McIntosh Library will present Chalk Art.

Let's have some fun with chalk! Try your hand at stained glass sidewalk art or mosaic art of just let your creativity flow. Let's get outside and chalk away with the help of Margie Illies, Karen Norland and Jason Steinbrenner.

In case of rain, this event will be cancelled.



Wed. July 14:
Bridger Huschle,
*Matt & Ashley
Schow, *Dan & Cheryl Jore

Thurs. July 15:
Clifford Bartz, Sarah
Violette, Chris Smeby,
Lloyd Schleicher,
*Corey & Samantha
Rasmussen, *Jerry &
Christine Weber

Fri. July 16: Carol
Bursheim, Tyler
Burslie

Sat. July 17:
Marvie Johnson,
Nick Olson, Amy
Carlson, *Nathan &
Stephanie Frisk

Sun July 18: Larry
Finseth, *Bret &
Jill Schulz

Mon. July 19:
Justin Shultz, Joshua
Andres

Tues. July 20:
Darlene Solie, *Marvin
& Janis Wickstrand

LSS Meals Menu 687-2262

Tues, July 20th - *Bingo after lunch* - Meatballs - Mashed Potatoes & Gravy - Carrots - Wheat Bread - Pineapple Cake - Milk

Wed, July 21st - Turkey - Mashed Potatoes & Gravy - Beets - Wheat Rolls - Roman Apple Cake - Milk



Thank you to everyone who remembered me on my birthday. And Thanks also to my children who planned the event. Special thanks to those who came to celebrate with me.
God Bless, Olive Ferden

MAC TO FLUSH WATERLINES

The City of McIntosh will be flushing waterlines and hydrants each Thursday throughout the summer. Residents are encouraged to watch for rusty or dirty water on these days. Fill washing machines to check water before adding clothes.



CHURCH DIRECTORY

ST. MARY'S CHURCH
Fosston
Fr. John Suvaheen,
Pastor

Sun. July 18: 8:00am Confession, St. Mary's, Fosston; 8:30am Mass at St. Mary's, Fosston; 10:30am Mass at St. Joseph's, Bagley

Sun. July 25: 8:00am Confession, St. Mary's, Fosston; 8:30am Mass at St. Mary's, Fosston; 10:30am Mass at St. Joseph's, Bagley

OURS SAVIOR'S LUTHERAN CHURCH (ELCA)
McIntosh
Supply Pastor
Gordon Syverson

July 18: 9:30 am Coffee hour at Calvary; 10:30 am-Church at Calvary

MCINTOSH AFLC
McIntosh Trinity / Mount Carmel:
Pastor Karl Anderson

Service Times for the remainder of the summer will be: 9:30 Mt Carmel 11:00 Trinity Social distancing practices will be encouraged.

Video Services will continue on GVTV Channel 30 at 10am Sunday, 7pm Sunday and 6pm Wednesday.

Also available on the McIntosh Free Lutheran YouTube Channel.

GOSEN LUTHERAN CHURCH
Independent
Gary Johnson, Pastor
www.gosen-church.com
Face Book: Gosen Church

Sun., July 18: 9:30 a.m. Sunday School and Adult Bible Study; 11:00 a.m. Worship Service (also on Facebook: gosenchurch and gosenchurch.com)

Tues. July 20: 10:00am Sunday worship service telecast on GVTV--30

Wed. July 21: 6:30pm Bible Study at Sharon Ramberg's home

Gosen Church is located 4 miles south of the junctions of Highways 2& 59 or 4 miles north of Winger; then 1/2 mile east on County Road 202. For information call 268-4242 or 687-3461.

CALVARY-IMMANUEL LUTHERAN PARISH
Winger/Bejou
Supply Pastor
Gordon Syverson

Calvary Lutheran Church, Winger, Immanuel Lutheran Church, Bejou, and Our Saviors Lutheran Church, McIntosh will run church services on Channel 30 on Garden Valley Channel 30. They will also be available on YouTube on channel One in Spirit Calvary. Our Saviors service will be available by 8:30 am each Sunday until further notice.

BUSINESS & PROFESSIONAL GUIDE

This space
for rent at
**\$127.40 for
6 months.**

CALL
218-563-3585

Carlin
FAMILY FUNERAL SERVICE

"Caring service for three generations"

(218) 435-1144

Funeral Home ~ Cremation Service
~ Granite Memorials

ANDERSON FAMILY
FUNERAL HOME & CREMATION SERVICE
THIRTY VALLEY MEMORIAL SERVICE

719 N. Main 644 Main St.
Mahnomon, MN Winger, MN

*Paige Ennen *Kelly Woltjer
*Tim & Denise Anderson

*Licensed Funeral Director

218-935-9000

Toll free: **866-935-9009**

**Is There A
Wedding In
Your Future?**

We have the latest designs for wedding accessories - or, if you choose, we can assist with a design of your own.

LET US HELP MAKE YOUR WEDDING DAY
MEMORABLE.

487-5225 Gonvick, MN

Richards Publishing Co.

McINTOSH Times

PUBLISHED WEEKLY IN THE HUB OF THE THIRTEEN TOWNSHIPS BY RICHARDS PUBLISHING CO., INC.

RICHARD D. RICHARDS, PUBLISHER
KIM HEDLUND, EDITOR

McIntosh (218) 563-3585
Cell: (218) 280-1684
Gonvick (218) 487-5225

"McIntosh Times" (USPS 336-020) is published weekly for \$30.00 per year (in county) and \$40.00 per year (out of county) by Richards Publishing Co., Inc., 1st & Main Ave., Gonvick, MN 56644. Periodicals postage paid at McIntosh, MN.

POSTMASTER:
Send address changes to:
McIntosh Times, PO Box 9,
McIntosh, MN 56656.
mcintoshtimes@gmail.com

"Serving the Win-E-Mac area"

PUBLISHER'S LIABILITY FOR ERROR: The Publisher shall not be liable for slight changes or typographical errors that do not lessen the value of an advertisement. The Publisher's liability for other errors or omissions in connection with an advertisement is strictly limited to publication of the advertisement in any subsequent issue or the refund of any monies paid for the advertisement.

As drought continues, risk of equipment-caused wildfire increases

With the ongoing drought increasing the risk of wildfire in northern Minnesota, the Minnesota Department of Natural Resources urges off-road vehicle, heavy equipment and agricultural operators to be cautious in these dry conditions, as they could unintentionally start a fire.

Equipment use is a major cause of wildfires every year, but Minnesota's wildland fire management agencies report an uptick in recent weeks of equipment-caused wildfires due to extremely dry grasses and brush.

"Proper equipment use includes knowing the fire danger condition before you operate and making appropriate adjustments or delays to your planned activities," said Ben Lang, Bemidji Area Forestry assistant supervisor.

Smart conservation strategies for drought

Drought can affect just about any area of the country at any time. Water conservation remains the most important consideration during times of drought. Drought preparedness can make riding out the weather that much easier.

The National Drought Mitigation Center defines drought as "a deficiency of precipitation over an extended period of time." Drought indices vary depending on geographic location. What would be a drought in one area may be entirely normal conditions in another. Surviving drought that results in a water shortage and impacts quality of life may require government intervention and the cooperation of citizens and homeowners.

Even if drought is not typically accompanied by the kinds of warnings associated with floods and certain storms, it remains dangerous. Statistics Brain reports that, between the years of 1980 to 2014, roughly 19,000 people a year lost their lives due to the effects of drought.

Drought may be most associated with arid regions, but it is not exclusive to deserts. For instance, drought is a problem in Canada, a country often associated with cold weather. As early as the end of March 2017, the Canadian Drought Monitor indicated large areas of abnormally dry conditions in British Columbia, Alberta, Yukon, and Saskatchewan, with smaller pockets of abnormally dry areas in Quebec, Ontario, New Brunswick, Nova Scotia, Newfoundland and Labrador.

Conserving water is the utmost priority during times of drought. Just a few changes to daily habits can have a sizable impact.

- **Check** all plumbing for leaks and have any leaks repaired.
- **Install** aerators and flow restrictors on faucets.
- **Choose** energy- and water-efficient appliances.
- **Install** low-volume toilets, which can use less than half of the water of older models.
- **Reduce** reliance on sink

Lang said it takes about 500 degrees to start a wildfire in the summer, and that exhaust systems on both road and recreational vehicles can reach temperatures of more than 1,000 degrees. "Use good judgement, avoid parking or operating in tall grasses or brush where exhaust systems could ignite vegetation, and keep ATVs on the trail," he said.

In addition, various farm, construction, logging, welding, and lawn equipment have an assortment of belts, chains, buckets and blades capable of creating sparks when they hit against rocks or hard surfaces.

In northwestern Minnesota, mowing and haying activity is ongoing, and the coming wheat harvest later this month also brings concern for potential wildfire, especially as July and August are typically drier

months.

Lang encourages the following tactics to keep equipment from turning into fire starters:

Make sure equipment has undergone maintenance and is fire safe, including use of an approved spark arrester on all internal combustion-powered equipment.

When hauling equipment, take care to ensure trailer chains are not dragging, as this can create sparks on roadways.

Always check current fire danger conditions at the DNR statewide fire danger and burning restrictions map and adjust or postpone operations as necessary.

People who do spot a wildfire, should call 911.

For more information, visit the DNR wildland fire information webpage.

disposals for getting rid of food waste.

- **Never** use fresh water when recycled water can be used safely. For example, collected rainwater can be repurposed to water plants and outdoor landscapes.
- **Only** wash dishes in a dishwasher with a full load.
- **Rely** on compostable or recyclable paper dishes during times of big water restrictions to cut down on dishwashing.
- **Collect** "cool" water when heating up the shower or sink water for washing. Use it to clean areas of the home or water plants.
- **Decline** water at restaur-

rants unless you plan to drink it.

- **Spread** mulch in garden beds and aerate the lawn to help the landscape conserve water.
- **Store** drinking water in refillable containers in the refrigerator.
- **Install** irrigation devices that channel rainwater, or use root-delivery systems to water landscapes more efficiently.
- **Cover** pools and spas to reduce water evaporation.
- **Use** a commercial car wash that recycles water.
- **Share** successful water-saving strategies with others in your community.



20 years ago....2001: A large lighted canopy covered the fueling area, west of the new McIntosh Cenex Convenience Store on Highway 2. Crystal Schouville, manager of the new convenience store and Brad Hox, General Manager of Red Lake County Co-op encourage everyone to stop by, top-off their gas tank, grab a sub sandwich for lunch or pick up a cool treat on these warm evenings.



10 years ago...2011: A gathering of Hillside Country School alumni occurred at the funeral of Marvin Lee. Three of Marvin's surviving siblings, all attendees of Hillside Country School were present. Seated (l-r) Dagne Lee of Hibbing, MN, Gida Lee of Fertile, MN and (standing) Sheldon Lee of Independence, MO. Also pictured is David Salvhus of McIntosh, Arvid Salvhus of Twin Valley, MN, Jerome and Hermon Voxland of McIntosh, Røvert Hegland of McIntosh Sheldon Lee and Edward Grove of Yurba Linda, CA. Hillside Country School was located 2 miles north and one mile east of McIntosh. The Hillside School was closed in 1952 and all remaining students were bused to McIntosh.



50 years ago...1971: In the classic game of the Sub-District Jr. Legion Baseball tournaments played at Gonvick last week these Winger champions played 16 innings to pull out a 3 - 2 victory over Gonvick. On the squad are: (back) Russ Horacek, coach, John Helgaas, Dave Uhler, Tennis Balstad, Greg Anderson, Tom Vesledahl and Sid Anderson, Manager; (front) Dale Tangen, Lloyd Modal, Mike Olson, Andy Nelson, Brian Espeseth, Kevin Nascene and Randy Helgaas.



40 years ago...1981: McIntosh VFW played a tough game with rival Cass Lake to win the 7th annual men's softball invitational tournament in Clearbrook on Sunday. The double elimination tournament brought in over 200 spectators and played with 16 teams competing. After a full day of ball playing, McIntosh VFW won the championship game against Cass Lake with a 10 - 6 score. The winning team was awarded the trophy and each player received individual plaques. It was an opening day success for the new ball park in Clearbrook.



30 years ago...1991: Jack Bailey of Union Lake Sarah Campground treated the Junior Scouts of McIntosh to camping and a pontoon ride after the troop helped him with highway clean-up. Enjoying the camping outing was (back, l-r) Tina Trulsen, Julia Pearce, Jack Bailey, Sara Tofstad; (front) Carol Pearce, Stephanie Tofstad, Jennie Trulsen, (standing) Heather Olson and Tina Bursheim.

Wildlife Drive opening at Roseau River Wildlife Management Area

The 27-mile Wildlife Drive within the Roseau River Wildlife Management Area will be open from Saturday, July 17, through Sunday, July 25, and on weekends thereafter through Sunday, Aug. 8. The self-guided tour traverses wetland, woodland, brushland, grassland and farmland habitats, providing visitors ample opportunity for wildlife viewing.

Roseau River WMA (link is external), managed by the Minnesota Department of Natural Resources and located 20 miles northwest of Roseau, is part of the Pine to Prairie Birding Trail, which consists of 45 sites spanning a 223-mile corridor in the northwestern part of the state. These sites offer some of the most spectacular birding in the state, along with scenic beauty and friendly communities.

Approximately 149 bird species breed within the Roseau River WMA. Yellow rails and horned grebes are a few of the rare breeding species found within the area's vast wetlands. Along the drive visitors may also encounter trumpeter swans, loons, white pelicans, sandhill cranes, great blue herons, eagles, a variety of ducks and other water birds, sedge wrens, yellow warblers, Nelson's sharp-tailed sparrows, black bears, deer, beaver, otter, mink, red fox, wolf and the occasional moose.

Aside from excellent wild-



life viewing opportunities, the WMA's "pools" offer year-round northern pike fishing opportunities. Visitors typically fish along the dike roads or near the water control structures. When the dike roads are closed to motorists, visitors can bike to Pool 1 West or Pool 2 from the parking areas. During the waterfowl hunting season only, motorboats of 10 horsepower or less may be used on Roseau River WMA pools.

The Wildlife Drive can be easily accessed from the main dike road, which is about 2 miles south of the WMA headquarters on Roseau County Road 3. Only motor vehicles licensed for use on public highways are legally permitted to operate on this road. Motorists are urged to use caution due to narrow roads, soft should-

ers, deep ditches and two-way traffic. The Wildlife Drive may temporarily close as a result of inclement weather or road construction, so please call before venturing out. During this time of high-fire danger, be sure to keep vehicles on the roadway. Hot exhaust systems parked over grass or vegetation can spark a wildfire.

For current road conditions, a bird list, maps, fishing regulations and additional information, call 218-452-7610, email (link sends email), or stop by the Roseau River WMA office at 27952 400th St., Roseau, MN 56751. Maps are available in a brochure case on the outside of the wildlife office. Online maps and more information about the Roseau River WMA are available on the DNR website.

Join webinars on archery, firearms safety, bears and more

Are you interested in hunting, fishing or caring for the outdoors?

We've got some webinars coming up that can help in preparing for fall hunting seasons and catching fish. The webinars are at noon on Wednesdays.

Getting started in archery, July 14th.

Learn basic archery terms and skills necessary to select a bow to fit your needs. Kraig Kiger, DNR shooting sports education specialist, and James Burnham, R3 coordinator, will discuss traditional equipment, compound and crossbows.

Finding trout in Minnesota streams and lakes, July 21st.

In this week's episode, fly angler John Dieck and Ray Ruiz, DNR hunting and fishing skills liaison, will discuss strategies on how to successfully catch more trout.

Bear hunting and biology, July 28th.

Join Andy Tri, DNR bear biologist, and Kraig Kiger, DNR shooting sports education specialist, as they talk about bears and bear hunting. They'll discuss baiting and methods for attracting bears to a site.

How to get certified in firearms safety, Aug. 4th.

Do you know someone who wants to go hunting this fall? Join this chat with DNR conservation officers to discuss Minnesota hunter safety requirements, including how to get certified in firearms safety.

Rifle basics, Aug. 11th.

Learn the basics of rifles with Kraig Kiger, DNR shooting sports education specialist, and James Burnham, DNR R3 coordinator. Topics will include a discussion of the different loading mechanisms and their uses. This class will help you decide which rifle will meet your hunting and recreational needs.

Mourning dove hunting, Aug. 18th.

Learn the basics of rifles with Kraig Kiger, DNR shooting sports education specialist, and James Burnham, DNR R3 coordinator. Topics will include a discussion of the different loading mechanisms and their uses. This class will help you decide which rifle will meet your hunting and recreational needs.

DNR at the Minnesota State Fair, Aug. 25th.

Have you been missing the Minnesota State Fair? Dawn Bahajak, DNR's State Fair coordinator, will give us a sneak peak of all the fun things you will be able to see and do at DNR exhibits this year.

The webinars are part of the Minnesota Outdoor Skills and Stewardship Series that aims to give participants quick, relevant information on upcoming seasons and events, and skills to help enjoy these opportunities.

More details: DNR outdoor skills webinar page

Who invented the banana split? (Plus other frosty facts)

Ice cream aficionados enjoy it in many different forms - from cups to cones - but sundaes truly can be the ultimate treats. The impressive and often enormous "banana split" may be the king of all sundaes, with ice cream shops scooping them out in record numbers when the weather warms. Because banana splits are so large, they're often the perfect desserts to share on date night.

When taking a spoonful of banana split, some people may ponder where this sweet reward came from. As with many food origin stories, various people lay claim as the inventor of the banana split. A trusted historical account points to Latrobe, Pa. as the home of the first banana split. Legend has it that Latrobe pharmacy owner David Strickler sliced a banana in two, added scoops of vanilla, chocolate and strawberry ice cream, three kinds of flavored toppings, and whipped cream in 1904. Strickler also enlisted the help of a glassmaker to create the first "banana boat" vessel to house his newfangled dessert.

Other cities, including Boston and Wilmington, Ohio, also claim to be birthplaces of this beloved dessert. In fact, Wilmington holds fast to their banana split creation story and even hosts its annual Banana Split Festival.

Even though these dessert giants battled it out as banana split inventors, Walgreens pharmacy ultimately is credited with helping to make banana splits popular across the country after adopting the dish as the pharmacy's signature dessert.

There's never a wrong time to enjoy a banana split, but they're especially tempting in summer. Dig into these other fun banana split and ice cream facts.

• **The banana scientific**



cally is classified as a berry because a berry must contain seeds inside the flesh and not outside.

• **Around 0.074 pounds of bananas** per person per day are consumed in the United States.

• **The first banana split cost 10 cents.** That may seem like a bargain, but it was double the cost of other sundaes.

• **Romans purportedly sent people into the mountains** to collect snow that they flavored with fruits and juices to create an early version of ice cream.

• **Around 50 percent of**

the volume of ice cream is air, which gives the dessert its light and creamy texture.

• **You'll want to make your banana split** with a ripe, yellow banana. A green banana starts out very starchy. As the fruit yellows, the starch turns into sugars.

• **A traditional recipe for a banana split** contains around 1,000 calories. Dairy Queen lists their banana split at 510 calories per serving.

Banana splits are delectable desserts that may have originated in Pennsylvania, but are now known across the globe.

Did you know?

If the 1927 song "I Scream, You Scream, We All Scream for Ice Cream" by Howard Johnson, Billy Moll and Robert A. King is correct, then the world has been a noisy place for quite some time.

Though the exact origins of ice cream are unknown, historians agree this popular treat has been around for a very, very long time.

The International Dairy Foods Association says the origins of ice cream may reach as far back as the second century B.C.

Though he wasn't around back then, the fifth Roman

Emperor Nero, who ruled from 54 to 68 A.D., might have been so fond of iced treats that he routinely sent runners into the Apennine Mountains to retrieve snow that he would then flavor with fruits and juices. That tale might be apocryphal, but there's no denying ice treats have been enjoyed for a long time.

And based on a 2018 report from Grand View Research, Inc. that projected the global ice cream market would reach roughly \$79 billion by 2025, it's fair to say ice cream will remain popular for a long time to come as well.

Garden... Continued from page 1...

board, if you will, and really thought about how colors set each other off. She also did things with the texture and structure of things taking in consideration their height and width. Those were all factors she put into play in her mind. To her it just comes naturally. She is one of those exceptional students. Not many students can do what she did."

Wiley first became interested in horticulture when she was working for a florist in her hometown of International Falls. It was there that she first started to understand floral design and developed a passion to pursue horticulture in college.

"I would say I got into the horticulture industry 3-4 years ago when I started working at a flower shop in my hometown," Wiley remarked. "My boss Melanie taught me everything I know about floral design, textures, colors, what goes together and what doesn't. She always mentioned to me if she would have gone on to college she would have gone into horticulture. At the time, I had no idea what it was. I did research and found out that is what I wanted to do. My parents really wanted me to go to college and I also wanted to go to college. When I toured Crookston it was the perfect fit."

Wiley says she has grown immensely in the field since arriving at UMN Crookston. Her classes have expanded her knowledge-base and helped her to grow. "I think I have grown a lot," Wiley said. "Starting out I didn't know how to water the plant properly. I didn't know what propagating was, didn't know that you could do grafts. Now I have all of this knowledge. I have all of these great connections to people in the green industry. I feel prepared to go out into a job now that I am a student and I am a senior and I'm going to graduate next semester."

Wiley is excited to see the reaction of people to her project at the Polk County Fair. It has been a labor of love but it will be great to see people's reactions and have the project completed and on display for people to enjoy.

"I'm pretty excited," Wiley said regarding her display at the Polk County Fair. "It turned into a way bigger project than I could have ever imagined. In some ways I think that is a good way. I am excited to see people's reactions, see if they like it or not. Most of all, I want to see how my parents react to it. They are going to be there, and they are the most important to me. My dad put in a lot of effort building the structures so I am excited to see his reaction."

While it was Wiley's independent study, she couldn't have done it by herself. Whether it was the help of



her friends Grace and Sarah Richardt, or from Helgeson to water the plants or just help have another eye, she is very thankful for their support. "It is my independent study but I couldn't have pulled it off without Grace, Sarah, Theresa, my parents having my back," Wiley said. "Having the extra funding from everyone else. It would not have been able to happen."

Wiley's display is just the start of a strong career in the making. She plans to graduate in the fall of 2021 and has great prospects in her life from there. "After I get a degree I want to get more experience in the workplace at a production horticulture greenhouse and my end goal is to open up my

own flower farm and sell them to florists," Wiley stated.

While Wiley is modest in her abilities, Helgeson continued to lift up the amazing talent of the UMN Crookston student. "Marina has potential to be one of those garden designers that other people get information from," Helgeson remarked. "They are out there. But those are very talented people that have an eye for art. Not every horticulturist has it but she does. It will just be a matter of whether or not she wants it."

UMN Crookston students can do amazing things and Wiley's work is one of them and is on display now for all to see over the coming days at the Polk County Fair..

Pollinators are an important part of gardens

A thriving backyard garden requires homeowners to take steps to ensure the garden has the best environment in which to grow and thrive.

The right tools and components, including trowels, rakes, soil, amendments, and fertilizer, can help gardeners create beautiful spaces. It's also important that pollinators are made to feel welcome in the garden.

The U.S. Department of Agriculture reports that one-third of all agricultural output depends on pollinators. The USDA notes that insects and other animal pollinators are vital to the production of healthy crops for food, fibers, edible oils, medicines, and other products. Pollinators also are essential for maintaining habitats and ecosystems that many wild animals rely on for food and shelter.

The U.S. Forest Service says that, without pollinators, the human race and all of the earth's terrestrial ecosystems would not survive. Pollination done the natural way often yields large, flavorful fruits.

Pollinators are make-or-break components of large-scale agriculture, and they're just as important in private home gardens. The Pollinator Partnership, an organization that works to protect pollina-

tors and their habitats, says pollinators include bees, butterflies, beetles, birds, and bats. These animals travel from plant to plant carrying pollen on their bodies. Ways to maintain healthy pollinator habitats:

• **Consider** the soil and types of plants that will thrive in it before choosing what to plant. Fix drainage issues and plant with sunlight in mind.

• **Vary** the colors and shapes of plants to attract a greater array of pollinators. Plant flowers close to vegetable gardens to attract pollinators.

• **Group** plants together when planting to more effectively attract pollinators.

• **Select** plants that flower at different times of the year so that nectar and pollen sources are available year-round.

• **Whenever** possible, choose native plants.

• **Avoid** the use of pesticides.

• **Provide** a water source for pollinators, such as a shallow dish with stones half-submerged for perching.

Pollinators are important for gardens, whether those gardens are commercial operations or small backyard plots. Allow pollinators to share spaces and be mindful of behaviors that can threaten their survival.



From ordinary to unique, there were many different species and varieties of all types of plants on display at the Polk County Fair in the University of Minnesota Crookston Golden Eagle Garden.



Various plants were on display at the Golden Eagle Garden at the Polk County Fair.