



McINTOSH

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Times

Hub of the Thirteen Townships

McIntosh, Minnesota



Ryan Gast from Tradewell Decoy's will be one of the vendors this weekend at the Spears, Beers, and Decoy show held at the Lean To Tavern in Bejou.

Spears, Beers and Decoy show this Saturday at Lean To in Bejou

Are you dreaming of getting out onto the ice for a little fishing? Are you looking for a new and fun winter hobby? Do you appreciate the art and creativity of classic, made by hand sporting goods that stand the test of time and become family heirlooms?

Make plans to attend the Annual Spears, Beers and Decoy show held this Saturday, November 20th at the Lean To Tavern on Main Street in Bejou, Minnesota.

The vendor show will start at 9:00 am and continue until 3:00 pm. There will be a live auction with auctioneer Jordan Gunufson starting at 4:00 pm and you can continue your fun into the evening with the live band Generation Gap at 7:00 pm.

This year brings new and returning vendor artisans to the biggest show yet. The vendors at this year's show will include: Icesaw, LLC, Corey Longnecker, Northern Spiked Darkhouse Spearing, Nephew Teasers, Finn's Spins, Tradewell Decoys, JW Allrich Custom Designs, Tempture, Virgil Prestby, Panfish Pirate, Belle River Spears, Brad Lange, Hjelle Arc Custom Spears, Randy Loftstrom, LaVoi Decoy's, Northern Crack Spearing Teasers, PTP Chapter, Stony's Customs/Olson Iron Works, Wes Lofstrom, John Barr, Smart Teaser - Terry Strom, Icesaw.com.

Rick Wirth from Detroit Lakes, Minnesota will be the featured carver. Rick makes incredible quilted decoys.

Minnesota Darkhouse & Angling Association will also be at the show selling apparel.

Minnesota Darkhouse Pine to Prairie Chapter will be on hand to renew memberships or to sign up new members. They are also a major contributor to the live auction that will take place at 4:00 pm.

The event is presented by Northern Spiked Darkhouse



Rick Wirth will be the featured carver at the Spears, Beers and Decoy show this Saturday in Bejou.

Spearing, whose partners, Trent Oftedahl, Jered Gunufson and Jordan Gunufson have a passion for the sport of darkhouse spearing and will bring that passion to this fun-filled day.

There will be raffles and a lot of fun activities taking place throughout the show.

Sign up for the McIntosh Christmas Parade on December 4th

McIntosh will have a Christmas parade to start the Very Merry McIntosh Day on Saturday, December 4th at 4:00 pm.

Any licensed adult driver can enter a road legal fish house, side by side, ATV or Golf Cart decorated with or without lights in holiday fashion. There will be prizes for the best of the best in fish house and other vehicles.

There is no need to register,

Again, the show is this Saturday, November 20th at the Lean To Tavern in Bejou, Minnesota from 9:00 am to 3:00 pm with many other activities to follow.

Covid-19 guidelines are encouraged for attendees of the show.

but for planning purposes drop a note, email (neilsinc@gvtel.com) or stop by Neil's Quality Meats & More so a count of participants can be made.

Parade will run down Main Street with the route continuing to McIntosh Senior Living and ending at Poplar Meadows Assisted Living.

More information to come in next weeks addition of the McIntosh Times.

Making time to fish: Wayne Benbo sells his ice saw business

Recently long time local business owner Wayne Benbo of Fish's Folding Ice Saw sold his business to Jordan Gunufson who will continue and expand the legacy of fine, hand-crafted ice saws into the future. The business will operate under the name Icesaw LLC.

It all started when Wayne spent the winter of 1985 - 1986 developing a better and more efficient way to open up the ice for spear fishing for himself, never planning on going into business.

Spending his time off from farming during that winter he would draw designs, send his plans to a metal fabrication shop, where they would cut and return an unsharpened blade, he would then experiment in his barn with it and test it out on his pond out back. He lost count of the number of designs that he tried, but by the end of the winter, he had perfected the blade.

There are over 20 steps to make one Ice Saw, the saws are made 100 percent in the U.S.A, specifically, Winger, Minnesota, and the saws come in 42- and 28-inch sizes. Once the tool is made, its operation is pretty simple. Aim the pointed tip of the saw at a 45-degree angle and break a hole into the ice. Then stand the saw straight up and, holding it by the wooden handle, saw into the ice. Rotate the handle to turn the path of the cut. Wayne said the 42-inchers can cut a 2½-by-4-foot hole through 10 inches of ice and have the chunk out of the hole and on the surface in 2½ minutes.

Since the blades tenation and development, Wayne has made and sold tens of thousands of the distinctive blue blades, starting with a call from L & M Fleet in Grand Rapids, the first to stock the Ice Saw.

The saws are now in many retail outlets around Minnesota, Wisconsin, South Dakota, North Dakota and Iowa, distributed by Cannon Tackle. Locations where you can purchase an Ice Saw include Burgraff's Ace Hardware, Sheel's, L & M Fleet and many smaller shops and on the Internet at www.icesaw.com.

The Ice Saws have made it around the world. Wayne has



Wayne Benbo turns over the reins of his ice saw business to Jordan Gunafson.

sold to folks in Canada, Norway, Russia, Greenland and Australia.

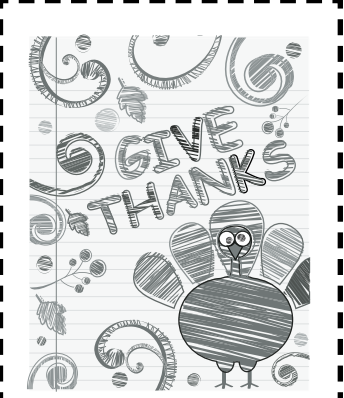
The most loyal customers for the Ice Saw is Minnesota darkhouse spearing sportsmen, though the saws are used for more than ice fishing including scientist in Norway using his saws to collect ice samples, research in Antarctica, and a California University using the saw to collect and study ice in the Sierra Nevada's. The Ice Saws are also used for snow carving, ice sculpting, diving, trapping, and search and rescue.

As Wayne is having some sight issues as he gets older, he made the decision to sell the business and Jordan is passionate about the industry, has a young family and actually worked for Wayne about 12 years ago helping assemble the Ice Saws.

Jordan, a young entrepreneur, who is a partner in another spear fishing business, Northern Spiked Darkhouse Spearing, has plans to continue the quality brand, promote the shorter Ice Saw, expand into different products such as Ice Saw cases and has partnered with Belle River to develop a line of spears and chis-

els branded with the Ice Saw brand.

Wayne will continue with Jordan until this spring, but may have time next winter to do some darkhouse spearing of his own, the hobby that started this journey yet something Wayne hasn't been able to do making Ice Saws for those that enjoy the sport as much as he does.



No School

Win-E-Mac School will have no school on Wednesday, November 24th, the day before Thanksgiving break.



The Win-E-Mac Chapter of the Minnesota Honor Society. (Back Row L to R): Teagan Paulson, Haley Sander, Alivia Winter, Maci Smeby, Savahanna Svalen, and Anton Hickman. (Front Row L to R): Izabelle Ostenaar, Bret DuChamp, Kallie Hand, and Nadelly Neubert.

Versatile ways to enjoy venison

Venison is as versatile as beef and even more flavorful. Most deer hunting families have their tried and true ways of preparing and serving venison. Here are some recipes that branch off some of the more traditional fare we tend to use our venison cuts for.

To be delicious, there are a couple of things you need to know about cooking venison.

Venison tastes best when cooked rare to medium rare. Do not over brown it: you want it pink in the middle. Venison that is overly cooked tastes slightly livery, and this is what turns many people off, causing them to say that they “don’t like venison”. When cooked properly, venison is delicious.

Venison Meatloaf

- 2 lbs ground Venison (blend-ed with fat)
- 1 cup Breadcrumbs
- 1 cup Beef broth
- 2 Eggs (beaten)
- 2/3 cup grated Onion
- 1/4 cup finely chopped Pars-ley
- 2 tablespoons Tomato paste
- 1 tablespoon Brown Mus-tard
- 1 1/2 tablespoon Worcester-shire sauce
- 1 1/2 teaspoon Table salt
- 1/2 teaspoon Paprika
- 1/4 teaspoon Garlic powder
- 1/2 teaspoon Black pepper
- 1/4 rounded teaspoon ground sage
- Meatloaf Glaze
 - 1/2 cup Ketchup
 - 1 tablespoon Worcester-shire Sauce
- 2 tablespoons brown sugar
- Preheat oven to 350 de-grees.

Gently crumble venison into small pieces and place into a large bowl. Sprinkle bread-crumbs on top.

In separate bowl combine remaining meatloaf ingredi-ents and stir to combine.

Pour seasoning and liquid mixture into bowl with veni-son. Gently mix to combine with fingers, being careful not to overwork the meat.

Combine all ingredients for the glaze and paint a couple tablespoons onto the bottom of a loaf pan. Place the meatloaf into the loaf pan and pour re-maining glaze over the top of the meatloaf.

Place meatloaf in the oven for 75 minutes, or until the internal temperature reaches 160 degrees.

Let meatloaf rest for 5 min-utes and serve.

Venison Stroganoff
on White and Wild Rice
Sea salt
freshly ground black pepper
Olive oil



- 2 lbs. venison backstrap, chopped into 1 1/2” cubes/bite sized pieces
- 2 lbs. white button mush-rooms
- 1/2 c. chopped shallots
- 2 garlic cloves, minced
- 1/4 c. cognac
- 1 teaspoon chopped fresh rosemary
- 1 teaspoon chopped fresh thyme leaves
- 2 c. cream
- 1 T. Dijon mustard
- 1/2 c. sour cream
- 1 or 2 green onions, sliced
- 1/4 c. parsley, chopped
- One box of Uncle Ben’s Long Grain and Wild Rice, prepared according to package directions
- Season the sliced back-strap with sea salt and freshly ground pepper.

Swirl a couple of table-spoons of olive oil into a large Dutch oven or cast iron skillet, and get the pan nice and hot.

Quickly brown the exterior of the venison. It only takes a minute or two. Brown it in two batches, if necessary, in order not to overly crowd the pan.

Remove the browned venison to a plate.

Add a couple more table-spoonfuls of oil to your Dutch oven or skillet, and continue to heat. Add mushrooms, and cook for 3 minutes, until brown. Add shallots to pan. Cook for 2 minutes.

Add minced garlic, rose-mary and thyme to pan and cook until all become fragrant, about another minute.

Remove pan from heat, and carefully add cognac to deglaze the pan. Return pan to heat, and add cream.

Reduce heat and simmer until reduced by half.

Turn off heat and stir in Di-jon mustard and sour cream.

Add the venison and any juices on the plate back into the sauce.

Season to taste, with sea salt and plenty of freshly ground black pepper.

Ladle sauce over long grain white and wild rice blend, (or buttered noodles, if you prefer). Garnish with chopped green onions, and chopped parsley.

With the holiday season approaching, Essentia Health offering grief support

While often an exciting time of year for many, the holi-day season can be very difficult for those who have lost a loved one.

Whether it’s a family mem-ber or close friend the swell of grief is often strongest during times of the year when togeth-erness is highlighted more.

Gina Dixon, Essentia’s Pro-gram Manager for Grief Sup-port Services says it’s not time that heals, but what we do with that time.

With more than 25 years of serving grieving families, she has made it her mission to make sure that grieving youth and adults have access to ad-equate support and resources.

“Grief can be messy, confus-ing and overwhelming,” said Dixon.

“There is so much pressure around the holidays, but pre-paring in advance while re-maining flexible can help those who are grieving cope”.

Festive apps to satisfy guests

Thanksgiving is a food lov-er’s paradise. Hungry guests will need something to tide them over until the pièce de ré-sistance is ready. In such situ-ations, bite-sized appetizers that are tasty yet not too filling can fit the bill.

Charcuterie boards and tasting menus continue to be all the rage. In addition to a platter of fruit slices, figs, aged cheeses and crostini, treat guests to “Mini Cheese Ball Bites,” which offer vari-ous textures and flavors in bite-sized morsels. Enjoy this recipe, courtesy of “Spec-tacular Spreads: 50 Amazing Food Spreads for Any Occa-sion” (Rock Point) by Meagan Brown.

- Mini Cheese Ball Bites**
Makes 12
8 ounces light cream cheese, softened
- 1 cup shredded sharp ched-dar cheese
- 3 tablespoons drained, chopped pimentos
- 1 teaspoon garlic powder

Card of Thanks

Thank you to Darlene, Garnet and all the volunteers who participated in developing the Veterans Day presentation on TV.

It was so well done. The Friends of McIntosh Veterans play an important role in our community. It is greatly appreciated by local veterans and our community.

Local Veteran Gordon Oseth

NOTICE OF PUBLIC HEARING

The City of McIntosh will be holding a public hearing at 6:30 P.M. for zoning and city ordi-nance regulations and a Truth in Taxation meeting, at the Community Center, located at 115 Broadway NW McIntosh, MN on December 7, 2021 at 7:00 P.M.

That starts with the ABC’s of holiday coping.

Acknowledge that grief im-pacts us physically, emotion-ally, mentally, socially and spiritually

Be gentle with yourself and others

Communicate your wishes and concerns with friends and family
Cut back on obligations or shorten visits if you’re feeling overwhelmed or exhausted
Connect with others who support you

Create rituals to honor your loved one who died that fit your current needs

Essentia Health offers a number of options for those who are going through these difficult times to help ease the pain of loss while navigating the holiday season.

That includes virtual and in-person counseling, grief support groups, printed grief resources and more. These ser-

- 1 teaspoon paprika
- Pinch kosher salt
- Pinch freshly ground black pepper
- 1/2 cup crushed pecans
- 1/4 cup chopped chives
- 12 pretzel sticks
- In a large bowl, stir together the cream cheese, cheddar, pi-mentos, garlic powder, paprika, salt, and pepper until well com-bined. Cover and refrigerate for at least 30 minutes.
- Place the crushed pecans and chives in a small bowl. Set aside.
- Roll the cheese mixture into twelve 1-inch balls. Evenly coat each ball with the pecan-chive mixture.
- Press a pretzel stick into the top of each cheese ball just before serving. Serve at room temperature or chilled.

Did you know?

According to the Minnesota Department of Veterans Af-fairs (MDVA), there are just under 42,000 veterans in the 26-county Northwest Minne-sota region, or 13% of veterans in the state. This means the re-gion has a higher concentration of veterans, since the region has only 10% of the total popu-lation. The majority of veter-ans in the region and the state are 65 years and older, serving during past conflicts, with the largest number serving during Vietnam. With many already at retirement age, data shows that 12,185 veterans in the re-gion are between the ages of 18 and 64 and actively participat-ing in the labor force.



Wed. Nov. 17:
April Plante, Kraig Kundert, Olivia Simonson

Thurs. Nov. 18:
Jim Wertish, *David & Veronica Rolf

Fri. Nov. 19: Dan Schow, Hunter Sme-by

Sat. Nov. 20:
Ruth Mandt, Jill Lende, Joseph Lee

Mon. Nov. 22:
Ron LeMer, Miranda Plante, Jill Hewitt, Grace Roed, Su-zanne Shear, Danelle Schommer

Tues. Nov. 23:
Maci Hamre, Betsy Roed, Amber Finseth

McINTOSH Times

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“Serving the Win-E-Mac area”

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vices can help people process their feelings, gain resiliency, and find hope alongside others who understand.

On Sunday, Dec. 5 at 4:30 p.m., Essentia will be holding their annual Tree of Lights event outdoors at 400 East Third Street, Duluth. The lighting ceremony has been a part of family remembrance since 1999.

Funds raised by this event are vital in maintaining free virtual and in-person grief support groups for youth and adults, crisis education and outreach with local schools, memorial keepsakes and printed grief resources for the com-munity.

To make a donation to re-member, to honor, or to thank someone special visit Essentia-health.org/giftofgriefsupport

LSS
Meals Menu
687-2262

Tues, November 23rd - Baked Chicken - Baked Potato - Broccoli - Wheat Bread - Mon-ster Bars - Milk

Wed, November 24th - La-sagna - Broccoli Mix - Peaches - Garlic Bread - Peach Crisp - Milk



ST. MARY’S CHURCH
Fosston
Fr. John Suvakeen,
Pastor

- Wed. Nov. 17: 11:30am Mass at St. Mary’s, Fosston
- Thur. Nov. 18: 11:30am Mass at St. Joseph’s, Bagley
- Fri. Nov. 19: 8:30am Mass at St. Mary’s, Fosston
- Sun. Nov. 21: 8:00am Con-fession, St. Mary’s, Fosston; 8:30am Mass at St. Mary’s, Fosston; 10:30am Mass at St. Joseph’s, Bagley
- Tues. Nov. 23: 5:00pm Mass at St. Joseph’s, Bagley
- Wed. Nov. 24: 11:30am Mass at St. Mary’s, Fosston
- Sun. Nov. 28: 8:00am Con-fession, St. Mary’s, Fosston; 8:30am Mass at St. Mary’s, Fosston; 10:30am Mass at St. Joseph’s, Bagley
- Tues. Nov. 30: 10:30am Mst at St. Joseph’s, Bagley; 5:00pm Mass at St. Joseph’s, Bagley

OURS SAVIOR’S LUTHERAN CHURCH (ELCA)
McIntosh
Interim Pastor Keith Zeh
Synodical Authorized Minister Katie DeMarais

Wed. Nov. 17: 6:00pm Con-firmation Class at Immanuel in Bejou; 7:00pm Worship Ser-vice at Immanuel in Bejou
Sun. Nov. 21: 9:30am Coffee Hour at Our Savior’s; 10:30am Worship at Our Savior’s with Pastor Zeh

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 - The Journey. Our Sav-iors service will be available by 8:30 am each Sunday until fur-ther notice.

MCINTOSH AFLC
McIntosh Trinity / Mount Carmel:
Pastor Karl Anderson

Sunday Services
9:30 Mt Carmel
1100 Trinity
Video Sermon -
GVTel Channel 30
9:00am Sunday
Repeated 6pm Wednesday
Also available on the McIn-tosh Free Lutheran YouTube Channel

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

Sun., Nov. 21: 9:30 a.m. Sunday School and Adult Bible Study; 11:00 a.m. Wor-ship Service (also on Facebook: gosenchurch and gosenchurch.com)

Tues. Nov. 23: 10:00am Sunday worship service tele-cast on GVTV-30

Wed. Nov. 24: 6:30pm Bible Study at Sharon Ramberg’s home

Gosen Church is located 4 miles south of the junction of Highways 2 & 59 or 4 miles north of Winger; then 1/2 mile east on County Road 206. For information call 268-4242 or 687-3461.

Tips to simplify Thanksgiving entertaining

Preparing Thanksgiving dinner for a houseful of close friends and relatives can be a tad overwhelming.

Thanksgiving is a food- and tradition-centric holiday, and all eyes will be typically on the dinner table.

Pulling off a feast of this magnitude - multiple courses, side dishes and desserts - takes considerable effort.

These tips, tricks and time-savers can be a Thanksgiving host’s saving grace.

Pick the menu early

Don’t leave menu planning and shopping to the last min-ute. Decide what you’ll be cook-ing in addition to turkey sever-eral weeks before the big day. Select two or three side dishes, preferably items that can be prepared in advance and then reheated on Thanksgiving.

These can include a baked macaroni-and-cheese casse-role, mashed potatoes, roasted vegetables, and a cornbread stuffing.

Brine your bird

Turkey is the centerpiece of the feast, so give it every opportunity to shine. No one wants a dry turkey, but unfor-tunately this lean poultry can dry out easily.

Meats typically lose about 30 percent of their weight during cooking. However, by soaking the turkey in a brine prior to cooking it, you can re-duce this moisture loss to as little as 15 percent, according to Dr. Estes Reynolds, a bring-ing expert at the University of

Georgia. Brining the fowl for a day or more can infuse flavor and moisture. Food Network personality Alton Brown has a fan-favorite roast turkey recipe with an aromatic brine that has garnered five stars and was featured on his show “Good Eats” (www.foodnetwork.com/recipes/alton-brown/good-eats-roast-turkey-recipe-1950271). A simple salted water soak also can work.

Start prep work a few days before

Take some stress out of Thanksgiving by cutting all vegetables and/or preparing some dishes a few days early. Label and organize prepared ingredients by recipe and store in the refrigerator. Make extra room in the fridge by removing nonessential items and placing them in a cooler with ice and cleaning out any old food or condiments.

Plan your table settings and label which bowls and other serving dishes will be used for which items. This will make it much easier to set the table on Thanksgiving.

Serve batched cocktails

It can be challenging and expensive to have a full bar for guests. Mulled wine, hot cider and punches are ideal ways to service a crowd looking for deli-cious spirited drinks.

Create simple centerpieces

Use seasonal sights for your centerpieces or place set-tings. These can include small squashes, gourds, citrus fruits,

nuts, or acorns. A hollowed-out pumpkin filled with fresh flow-ers also can be eye-catching.

Thanksgiving is a time to celebrate bounty.

Treat guests to a great expe-rience by learning some host-ing tips to make the holiday easier to manage.

Ness Cafe will be closed
Thanksgiving Day so we’re having
THANKSGIVING EARLY!
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- Anonymous

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TAX-FORFEITED LAND SALE

NOTICE OF PUBLIC SALE OF TAX-FORFEITED LANDS
THURSDAY, DECEMBER 9TH AT 10 A.M. * Polk County Government Center, Crookston, MN
ALL PARCELS SOLD AT THIS SALE WILL HAVE TAXES DUE AND PAYABLE IN 2022

NOTICE IS HEREBY GIVEN that the parcels of land described in the list of tax forfeited land which is contained herein shall be sold to the highest bidder at the Polk County Government Center in the City of Crookston at public sale. The sale will be governed by the provisions of M.S. 282.01 and by the resolution of the Polk County Board of Commissioners authorizing such sale. The resolution reads as follows:

BE IT HEREBY RESOLVED By the Board of County Commissioners of Polk County that the parcels of land forfeited to the State of Minnesota for non-payment of taxes appearing on the list filed with the County Auditor-Treasurer, a copy of which is attached herein by reference, which have been classified and appraised as provided by Minnesota Laws 1935, Chapter 386, as amended, shall be offered for sale by the Polk County Auditor-Treasurer is hereby directed to publish a Notice of Sale provided by law.

BE IT FURTHER RESOLVED that the terms of this sale shall be for CASH ONLY. That the conditions and terms of the public sale shall be as described in the list contained herein and approved by the Polk County Board of Commissioners.

TERMS FOR THE SALE OF TAX-FORFEITED LAND IN POLK COUNTY PUBLIC SALES: Basic Sales Price. All parcels are offered at public auction and sold to the highest bidder. The minimum bid acceptable is the basic sale price which is shown on the list of tax-forfeited land. The basic sale price is equal to the appraised value or the appraised value plus any extra charges for special assessments levied after forfeiture and for hazardous waste control.

EXTRA FEES AND COSTS IN ADDITION TO THE BASIC SALE PRICE
A 3% surcharge for the state assurance account will be collected at the time of the sale. The following extra fees will be collected when the basic sale price is paid in full: a sheriff notice fee, a state deed fee of \$25, a deed filing fee of \$46.00, and a state deed tax equal to the greater of \$1.65 or 0.33% of the basic sale price.

PAYMENT TERMS: CASH ONLY

SPECIAL ASSESSMENTS: Levied before forfeiture. The balance of any special assessments' which were levied before forfeiture and cancelled at forfeiture and which exceed the amount of the basic sale price may be reassessed by the municipality or agency. These special assessments are shown on the list of tax-forfeited land under the column entitled "Assessments Before Forfeiture."

Conditions: Restrictions on the use of the properties. Sales are subject to the following restrictions on the use of the properties: (1) existing leases, (2) easements obtained by a governmental subdivision or state agency for a public purpose, (3) building codes and zoning laws, (4) all sales are final with no refunds or exchanges allowed, and (5) the appraised value does not represent a basis for future taxes.

PRIVATE SALES: Parcels not sold at public auction. Any parcel not sold at a public sale may be purchased after the public sale by paying the basic sales price. The basic sales price amount cannot be changed until the parcel is reappraised, republished, and again offered at a later public sale.

LIENS: Most mortgages and liens except Federal and State Tax liens are cancelled at forfeiture.
TITLE: Proof of Ownership. The buyer will receive a receipt at the time of the sale. The Department of Revenue will issue a state deed after full payment is made. Tax forfeiture will create a break in the chain of title, and services of an attorney may be necessary to make the title marketable.

FORMER OWNERS: Must pay the purchase price or the amount of delinquency, whichever is greater. Including extra costs the County has incurred since forfeiture

Information about the sale of tax-forfeited land in Polk County can be obtained at the office of the County Auditor-Treasurer, Polk County Government Center, 612 North Broadway, Suite 207, Crookston, Minnesota 56716. Telephone: (218) 281-2554

Given under my hand and official seal at Crookston, Minnesota, this 26th day of October 2021.

Michelle M. Cote

Michelle M. Cote
Polk County Director of Property Records



SUBDIVISION	SEC. OR LOT	TWP OR BLOCK	RANGE	SPECIAL ASSESSMENTS BEFORE FORFEITURE	BASIC SALE PRICE
Bygland Township parcel# 09.00326.00 Lot Two (2) of Peterson's Subdivision	2			\$0.00	\$5,000.00
Columbia Township parcel# 12.00249.02 That part of the North Half of the Northeast Quarter (NI/2 of NE1/4) of Section Thirty-two (32), in township One Hundred Forty-seven (147) North of Range Thirty-nine (39) West of the Fifth Principal Meridian, described as follows: beginning at a point 32 rods north and 10 rods east of the Southwest Corner of the NE1/4 NE1/4 of said Section 32, thence running west and parallel to the south line of said N1/2 NE1/4 to the center of the Channel of the Poplar River as it is now situated; thence southeasterly along the center line of the said Channel of the Poplar River to the point where it intersects the west line of the NE1/4 NE1/4 of said Section 32; thence south along the west line of said NE1/4 NE1/4 of Section 32 to the northwesterly right of way of County State Aid Highway No. 4; thence northeasterly along said right of way line to a point 10 rods east of the west line at said NE1/4 NE1/4 of Section 32; thence north and parallel with the west line of said NE1/4 NE1/4 of Section 32 to the place of beginning.	32	147	39	\$0.00	\$500.00
Eden Township parcel # 16.00172.00 That part of the Northeast Quarter of the Northeast Quarter (NE1/4 NE1/4) of Section Thirty-two (32), Township One Hundred Forty-nine (149) North of Range Thirty-nine (39) West of the Fifth Principal Meridian, described as follows: Starting at the Northeast corner of the NE1/4 of the NE1/4 of Section 32, Township 149, North of Range 39 West; thence on a line due West for a distance of 115 feet along the North line of Section 32; thence at right angles due South for a distance of 243 feet; thence at right angles due East for a distance of 115 feet; thence on a line at right angles due North along the East Section line of section 32 for a distance of 243 feet to place of beginning.	32	149	39	\$0.00	\$100.00
Knute Township parcel# 45.00282.00 Lots 1 and 2, Clementson's 2nd Subdivision, Knute Township	2			\$2,214.49	\$750.00
parcel# 45.00413.00 Lot Twenty-two (22), Block One (1) Lakeview Estates, Knute Township.	22	1		\$1,618.06	\$250.00
parcel # 45.00414.00 Lot Twenty-three (23), Block One (1) Lakeview Estates, Knute Township.	23	1		\$1,915.06	\$250.00
Woodside Township parcel# 74.00588.00 Lots One (1), Two (2), Three (3), and Four (4) in Woodland Subdivision in Section Twenty-one (21), Township One Hundred Forty-eight (148) North of Range Forty-three (43) West of the fifth Principal Meridian.	4			\$0.00	\$25,000.00
City of Beltrami parcel# 80.00057.00 Lots 3, 4, and 5, Block 9 First Addition to Beltrami City	5	9		\$2,305.00	\$100.00
City of Crookston parcel# 82.00032.00 .83 A in SW cor of lot 12 (Ex pt of DeBoer's 2nd Subd) Section 31 Township 150 Range 46	31	150	46	\$0.00	\$100.00
parcel# 82.01040.01 Lot Fourteen (14), Block Seven (7), Cromb & Sletten's Subdivision of Outlets in Hurlbut's Addition to Crookston.	14	7		\$545.73	\$500.00
parcel# 82.01048.01 West One Half of Lot 22, Block 7, Cromb and Slettens Subdivision Crookston City	22	7		\$290.00	\$250.00
parcel# 82.01248.00 Lot Ten (10) in Block One (1) of Clement's Third Addition to the City of Crookston	10	1		\$3,084.39	\$500.00
parcel# 82.01277.01 Lots Seven (7) and Eight (8), Block Five (5), Clement's Third Addition to Crookston, Minnesota.	8	5		\$632.25	\$500.00
parcel# 82.02011.00 Lot Nine (9) and the West Half of Lot Eight (WI/2 L 8), Block Two (2), Highland Park Addition to Crookston.	9	2		\$360.00	\$2,000
City of East Grand Forks parcel# 83.04249.00 Lot Twelve (12), Block One (1), Peabody's 1st Addition to the City of East Grand Forks.	12	1		\$50,065.12	\$5,000.00
City of Fosston parcel# 87.00288.00 That part of lot 16, Block 1, lakeside Addition to West Fosston, lying Northeasterly of a line described as follows: commencing at the most Westerly corner of lot 14, said block 1; thence Northeasterly, along the Northwesternly line common to lots 14, 15, and 16 of said Block 1, a distance of 133.00 feet to the point of beginning of the line to be described; thence Southeasterly deflecting to the right g4°00' to the intersection with the West right of way line of North Granum Avenue and said line there terminating.	16	1		\$393.75	\$500.00
City of Gully parcel# 88.00051.00 Lots Three (3) and Four (4), Block Six (6), Townsite of Gully	4	6		\$175.82	\$250.00
parcel# 88.00052.00 Lots Five (5) and Six (6) in Block Six (6) in the Townsite of Gully	6	6		\$1,385.49	\$250.00
City of McIntosh parcel# 90.00078.00 Outlot U, Auditor's Plat of Outlots, City of McIntosh.	U			\$6,235.12	\$500.00
parcel# 90.00192.00 Lot Twenty-one (21) in Block Six (6) North McIntosh	21	6		\$435.00	\$200.00
parcel # 90.00291.00 Lots Five (5) and Six (6), Block three (3), South McIntosh	6	3		\$8,052.82	\$750.00
parcel# 90.00437.00 Lot 12 Block 1 Hegg Addition to the City of McIntosh	12	1		\$5,199.10	\$1,000.00
City of Mentor parcel# 91.00116.00 Lots One (1) and Two (2), in Block One (1), Townsite of Mentor	2	1		\$0.00	\$500.00
City of Trail parcel# 93.00012.00 That part of the Northwest Quarter (NW1/4) of Section Thirty (30), Township One Hundred Fifty (150) North of Range Thirty-nine (39) West of the Fifth Principal Meridian in Minnesota, described as follows: Beginning at a point 47.5 rods West of the Southeast corner of said NW1/4 Sec. 30-150- 39 thence proceeding in a Westerly direction 12.5 rods; thence deflecting right and proceeding in a Northerly direction for a distance of 16 rods; thence deflecting right and proceeding in an Easterly direction for a distance of 12.5 rods; thence deflecting right and proceeding in a Southerly direction for a distance of 16 rods to the point of beginning.	30	150	39	\$820.00	\$500.00

Win-E-Mac announces first quarter honor roll

The following Win-E-Mac Junior High and Senior High School students have attained either an "A" or "B" average in academic subjects for the first quarter of the 2021 - 2022 school year. Congratulations! To be eligible for the "A" honor roll, you need to have attained a 3.76 - 4.00 GPA (grade point average) and to be eligible for the "B" honor roll, you need to have attained a 3.00 - 3.75 GPA.

Seniors:
"A"
Rebecca Arme
Anton Hickman
Teagan Paulson
Eva Qualey
Haley Sander
Alivia Winter
"B"
Tabitha Bratager
Leonardo Casagni
Monania Erofeeff
Lukiya Kutsev
Maci Smeby
Savahanna Svalen
Hunter Trandem
Juniors:
"A"
George Erofeeff
Kallie Hand
Zachary Luckow
Nadelly Neubert
"B"
Anna Cymbaluk
Bret DuChamp
Dorian Fadat
Veronica Gomez Matos
Vadim Kulikov
Jonathan Moritz

Jamison Nichols
Izabelle Ostenaa
Laila Roragen
Jonas Spry
Sophomores:
"A"
Justin Courneya
Ava Howard
Emily Strom
Clare Stuhau
Kyra Stuhau
Sydney Svalen
Kianna Tadman
Hana Thompson
Brooke Tofstad
"B"
Kiersten Anderson
Joshua Carlson
Wyatt Davis
Dylan Hagen
Alec Haskett
Ryan Kangas
Kailee Kramer
Preston Lecy
Alyssa Morberg
Annika Shimpa
9th grade:
"A"
Emelia Boianoff
Sava Erofeeff
Josie Fortman
Livaeh Kiecker
Colten Mandt
Shelby Mandt
Evelyn Ryan
Abigail Sauer
Danielle Winter
"B"
Clay Below
Ariana Dickinson
Kaylee Dickinson
Braylon Hamre
Calvin Hill

Bergen Howard
Julian Janisch
Ericka Kramer
Claudia Kutsev
Callista Lewis
Ustina Mametieff
Kassidi Qualey
Brayden Sander
8th grade:
"A"
Paige Breitbach
Josie Johnson
Lauren Kaupang
Peter Kolden
Joy Neubert
Karlie Schow
"B"
Jordyn Halstad
Riley Kochmann
Klaudia Kutsev
Marissa Mayer
Alexa Morberg
Olivia Ryan
Cameron Svalen
7th grade:
"A"
Joe Courneya
David Cymbaluk
Carter Fortman
Austin Johnson
Hayden Johnson
Lillian Shimpa
"B"
Dominic Carlson
Lucas Eggl
Chloe Howard
Caralina Jansich
Austin Langseth
Theodore Moritz
Kalli Roy
Kolten Schow
Nathaniel Spry
Jareth Walk

November is National Hospice and Palliative Care Month

November is National Hospice Month, a time to recognize and celebrate this specialized type of care—care for the whole person, including medical, emotional, personal and spiritual care, as well as grief support for the person's loved ones. Hospice of the Red River Valley encourages everyone to learn more about the many benefits of hospice care to help a person live as fully as possible despite a serious or life-limiting illness.

Most families who receive hospice care say they wish they would have called us sooner, and they had no idea how much hospice could do—for both the patient and the entire family. If you or a loved one struggles with a serious illness, here are three things you need to know about hospice care.

1. Hospice provides care for the medical, personal, emotional and spiritual needs of a patient.

Hospice of the Red River Valley offers a whole-person

approach to comfort with specially trained professionals. Our patients benefit from the expertise of a team, which includes a hospice physician, nurse practitioner, registered nurse, certified nursing assistant, social worker, chaplain, grief specialist and volunteers. When physical, emotional and spiritual concerns are addressed, patients and their loved ones can spend the precious time that remains concentrating on the things that matter most to them.

2. Choosing hospice care does not mean you've given up and there is no hope.

Hospice care is not intended only for those who are imminently dying.

With the Medicare hospice benefit, you could benefit from care if you have a prognosis of six months or less. Hospice is a successful model of person-centered care that offers hope, dignity and compassion. Choosing hospice means making the most of every day and maxi-

mizing your quality of life. The Hospice team members provide support and pain and symptom management so families can share quality time together. And contrary to the assumption that hospice equals death, data show that an early admission to hospice can improve life expectancy for some.

3. Hospice care helps you age in place.

When people are not feeling their best, they want to be home—out of the hospital—and live as normally as possible. Seven in 10 Americans say they would prefer to die at home according to a Time/CNN poll.

Hospice care is part of a solution that honors people's wishes and ability to stay at home at a time when each moment is precious.

If you have questions about how hospice care could help you or your family, contact Hospice of the Red River Valley at (800) 237-4629 or visit www.hrrv.org.

Choosing palliative care options

Modern medicine works marvels, though some conditions remain a mystery. When afflicted with a condition that has no cure, individuals suffering illnesses or other ailments may need to look for ways to feel better. This is the basis behind palliative care.

The Mayo Clinic says palliative care is specialized medical care that focuses on providing relief from pain and other symptoms of serious illnesses. Palliative care is not exclusively end-of-life care, but it can be. In fact, hospice care is a form of palliative care for terminally ill people.

The American Board of Internal Medicine Foundation offers that palliative care may include emotional, spiritual and physical support. In addition to pain management, palliative care may help relieve symptoms such as shortness of breath, anxiety, fatigue, nausea, and depression.

According to The World Health Organization, palliative care improves the quality of life of patients, their caregivers and their extended families. However, only 14 percent of the estimated 40 million people across the globe who need palliative care currently receive it. Those with access to care can use these guidelines when selecting palliative care services.

Start with your primary care physician to acquire the best care possible. He or she can put you on a path to building a palliative care team.

Have a list of questions at the ready. These can include asking about the criteria for palliative services. What treatments will you have to discontinue and what can be continued? What to do if diagnosis/prognosis changes? Which professionals will be on the palliative care team?

Decide where care will take place. Some palliative services, such as end-of-life hospice care, may take place in

a hospice center or in a special wing of a hospital. Other palliative services occur at home. Specify where you want to be cared for so that you can choose the right program.

Determine if you can get assistance with advance directives. Some palliative care teams will work with volunteers in the legal and accounting fields to provide peace of mind. Chronic, life-threatening or serious illnesses may require individuals to document their plans while they're still of sound mind. They also can spell out desires and goals for

treatment, in addition to establishing a health care proxy when the future may make decisions challenging.

Interview and get to know potential palliative care providers. Assess more than an individual's credentials. Choose people who are compassionate and exhibit genuine concern for your well-being.

Palliative care is an important component of feeling well for as long as possible. It takes research and knowing what you want from care to find the best options

Threats to pets that roam outdoors

Domesticated pets may have evolved from wild animals, but it has been some time since dogs were needed to hunt like wolves or domesticated cats had to survive like wild leopards or tigers.

While pets can enjoy time outdoors, it's important to avoid leaving them to their own devices for too long. The online health resource Health-care for Pets says responsible pet ownership necessitates certain precautions to keep pets safe when they venture out of the home.

The following is a list of potential dangers that can affect pets outdoors.

Pesticides and poisons: Pet owners may use pet-friendly products in and around their homes. However, there's no guarantee that your neighbors do the same.

Weather: A fur coat does not offer complete protection from conditions like extreme weather. Pets can experience hypothermia or heat stroke if they are exposed to extreme weather for prolonged periods of time.

Automobiles: Dogs and cats that wander can be struck by vehicles and/or ingest po-

tentially harmful substances leaking from cars or trucks. Automotive coolant (antifreeze) is often sweet and brightly colored, which attracts curious pets. Outdoor cats may hide or seek warmth in car engines, putting them at risk for injury.

Exposure to illnesses: Young animals should not spend prolonged periods of time outdoors before they are vaccinated.

Parasites: Bugs and parasites may be lurking outdoors. Parasitic worm larvae, fleas, mosquitoes, and ticks can be harmful to pets. Ask your vet about year-round flea/tick/heartworm preventatives if a pet spends time outdoors.

Other animals: Wild animals pose a risk to domesticated pets. They can pass illnesses on to pets or engage them in scuffles that result in injuries or even death. If companion animals are not spayed or neutered, pet owners may have to confront unexpected pregnancies after pets spend time outdoors.

Pets that spend time outdoors should be supervised whenever they leave the confines of their homes.



Livaeh Kiecker helps out some of the many kids that attended the Halloween Party at Win-E-Mac School.



Take a guess and win a prize as Alyssa Morberg and Emily Strom help out with the games during this year's Win-E-Mac Halloween Party.

Hypothermia a risk when temperatures drop

Cold winter temperatures begin to appear as early as November. While some people retreat into their homes to escape the chill, plenty of others embrace winter because of the opportunities for recreational activities such as snowboarding, skiing, snowtubing, and much more. Many do not mind the brisk temperatures, preferring the cold when walking the neighborhood or hiking nearby trails.

However, just as activities enjoyed in hot climates put individuals at risk for heat-related health emergencies, when the mercury drops, hypothermia can compromise outdoor enthusiasts' health. The Mayo Clinic says hypothermia is a medical emergency that occurs when the body loses heat faster than it can produce heat. While body temperature normally hovers around 98.6 F, hypothermia sets in when body temperature falls below 95 F.

Hypothermia occurs as a result of prolonged exposure to cold temperatures. It also can happen after capsizing into cold water or even sweating and then getting chills when the temperature drops.

WebMD says that, during exposure to cold temperatures, around 90 percent of heat loss escapes through the skin, and the rest is exhaled from the lungs. Heat loss speeds up when the skin is exposed to moisture or wind. In response, the body will shiver to produce heat through muscle activity. Furthermore, the body also will temporarily narrow blood vessels, called vasoconstriction. Activity of the liver and heart normally produces most of the body's heat. But as core temperature drops through hypothermia, these organs will engage in a protective shutdown to preserve heat and protect the brain.

Anyone spending time outdoors in the cold weather should be aware of the most common symptoms of hypothermia so that prompt action can be taken. Such symptoms include:

- excessive shivering
 - slowed speech
 - clumsiness
 - slowed breathing
 - stumbling
 - confusion
 - weak pulse
 - excessive fatigue
- Infants and older adults

have a higher risk of developing hypothermia due to a decreased ability to regulate body temperature.

Hypothermia is an emergency situation, so it is necessary to call 911 immediately if you or a companion suspects its presence. Treatment goals include increasing body temperature to a normal range. While waiting for trained medical professionals, these steps can be taken.

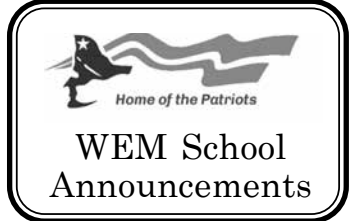
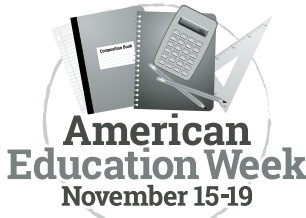
- Remove wet clothing.
- Cover the person with warm blankets, including the face but not the mouth. If no blankets are available, use body heat to warm one another.
- Try to administer warm

soup or beverages if the person is conscious.

▪ Apply warm compresses to the chest, neck or groin.

▪ Do not move the person around or attempt to massage their body to help restore heat, as it could put the individual at risk for cardiac arrest.

Hypothermia is a serious condition that requires prompt attention when temperatures begin to drop.



FYI: The report cards for quarter 1 are now available on StudentVue/ParentVue in Syn-ergy.

Information for parents: If your family lives in any of the following situations:

In a shelter; In a motel or campground due to the lack of an alternative adequate accommodation; In a car, park, abandoned building, or bus or train station; Doubled up with other people due to loss of housing or economic hardship.

Your school-age children may qualify for certain rights and protections under the federal McKinney-Vento Act

Your eligible children have the right to:

Receive a free, appropriate public education; Enroll in school immediately, even if lacking documents normally required for enrollment; Enroll in school and attend classes while the school gathers needed documents; Enroll in the local school; or continue attending their school of origin (the school they attended when permanently housed or the school in which they were last enrolled), if that is your preference. *If the school district believes that the school you select is not in the best interest of your children, then the district must provide you and inform you of your right to appeal its decision; Receive transportation to and from school

of origin, if you request this; Receive educational services comparable to those provided to other students, according to your children's needs.

If you believe your children may be eligible, contact the local liason to find out what services and supports may be available. Ther also may be supports available for your pre-school age children.

Local Liason: (218) 563-2900; State Coordinator: (651) 582-8385.

If you need further assistance with your children's educational needs, contact the National Center for Homeless Education: 1-(800) 308-2145; homeless@serve.org; <http://nche.ed.gov>.

Yearbook staff is taking pre-orders for this year's book to be distributed upon completion in May of 2022. The Yearbook will feature a classic theme featuring letter art, and it will contain 80 pages! Seniors, underclass, students, events, activities and fun memories will be captured and displayed from cover to cover in full color!

Cost is \$35.00 now and until December 22nd and will cost \$40.00 after December 22nd. Yearbooks can be purchased in the office or from Mrs. Winter (room 51) before or after school or during students' noon hours. Complete a form and submit your payment.

Caulfield's will be here on Friday, December 3rd for class groups, yearbook groups and winter sports team's pictures. We will plan on being there at 9:00 and starting with the class groups, then yearbook groups and then the winter sports teams and individuals.