

President's Report

Hello Members,

We have now officially entered the Fall doldrums. We have to remember that Winter is coming and will bring with it, snow and ice (one more "Game of Thrones" reference!). At least we still have our beautiful pine forests to comfort us and take us away from the nasty political dialog, which will be over very soon!

We are already getting ready for our winter activities. The Annual Bake Sale will take place on Saturday, November 12th at the Community Center. Ellyn Dahnke and Lori Pergolski are once again heading this up. Call Ellyn at 715-542-3939 or Lori at 715-542-3648 with your offers to bake. Cookies are off limits (the Women's Club does these) - so fire up you ovens & pans for breads, pies, cupcakes, fudge, etc. Baked items can be dropped off at the Community Center at 9:00 am on the 12th - or you can make other arrangements with Ellyn or Lori. A sign up sheet will be available at our meetings.

Our Annual Christmas Party will be held on December 15th at 6:00 pm at the Clearview. You have a choice of three entrees: Kansas City Strip Steak, Chicken Parmesan or Walleye (Fish fry style). Dessert will be included, our group is too large to have the room to set up an appetizer table. The cost is \$22.00 a person. Bret & Frisk will be on hand for sing alongs and soft dinner music. The deadline is December 7th - SO PLEASE CALL ME (715-542-3658) or EMAIL ME (fglocher@gmail.com) TO SIGN UP. Better yet, attend our meeting and sign up there.

If you have signed up earlier than December 7th and cannot attend, you must notify me by December 8th in order to not be charged for your dinner(s). We have to give the Clearview an accurate head-count.

Our next meeting, on Nov. 17th, features Chris Pollentier speaking on wild turkeys - such a great topic right before Thanksgiving! If there are any members who would like to attend this meeting, but are reluctant to drive in the dark, please give me a call: cell (847-567-0388), land line(715-542-3658) or email me (fglocher@gmail.com). We will find you a ride. This applies to all of our meetings and activities. Also, if you have any comments about our program content, getting times, activities or events, PLEASE contact me directly. I have spent countless hours setting this things up and would like to hear feedback from you, not by way of third parties, so please, if you have anything that is bothering you just let me know, I promise to listen with an open ear. Thank you so much, we just really need open dialog.

At this month's meeting, we announced Kelly McGill as the winner of a club tee for her next big \$ idea. We need to keep the idea under-wraps because it is such an awesome idea and definitely do not want another club to steal our idea! We also discussed raising couples' and family dues to \$15.00 while keeping single member dues at \$10.00. In the future, we would like to focus less on fund-raising and more

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SAYNER-ST. GERMAIN



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Meetings held YEAR-ROUND 4th
Thurs. of the month.

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SAYNER-ST. GERMAIN FISH & WILDLIFE CLUB, INC.



Paw Prints

NEXT MEETING
Thurs., Nov 17
7:00 PM
St. Germain Community Ctr

PROGRAM
"Wild Turkeys"
Chris Pollentier

BOARD MEETING
Thurs., Nov 17
6:00 PM
St. Germain Community Ctr



Frank's Fishing Report

Oct 26—Just came in from crappie fishing. Had some action on 1/32 oz hair jigs. I can tell that the fish are not chasing and are starting to look for smaller baits. They are not hitting as hard as they were three weeks ago.

We have about three weeks before ice up and the fish are still getting ready for winter. Look for all fish in the locations you will find them during first ice. Fish the warm part of the day if possible, downsize and look for lighter bites.

~Frank Klamik

Correction: our apologies to Karen Anderson, who was identified as Kathy in the Hwy 70 cleanup photo in the Oct newsletter.

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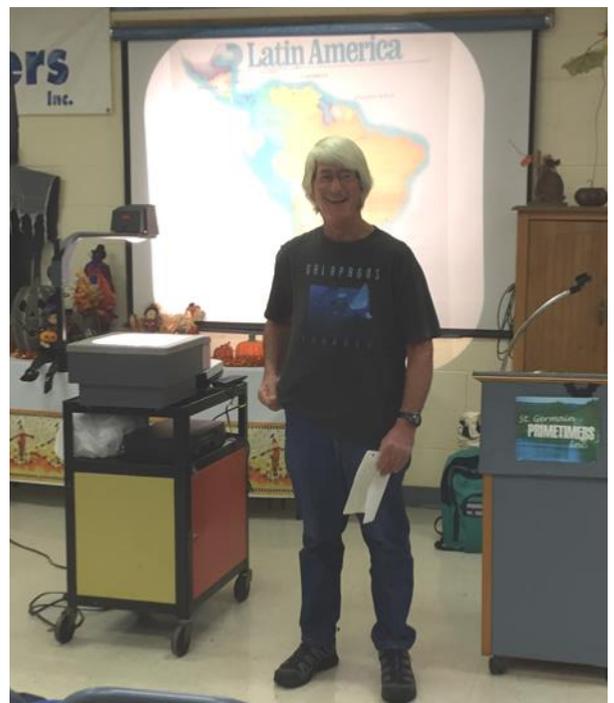
on community involvement with clinics and workshops. Snacks were provide by Kathy Groff who made delicious brownies and my chex mix recipe. The 50/50 Raffle was run once again by Elyn and the winners were: Carol Seegers and Mary Lou Davis. So thank you all.

Our speaker was Jim Peckarsky who gave an interesting program on the very beautiful Galapagos. The transition from overhead projector to slides to VCR went flawlessly thanks to Fred's adept technological skills. For those of you who did not attend, you missed a most interesting and gorgeous presentation covering Jim's three trips (1993, 2004, 2014) to the eighteen major islands of the Galapagos, located west of Ecuador on the Equator. These islands, first discovered in 1535, were most important and famous as being the site of Charles Darwin's studies on evolution (remember his ship, the Beagle, and his writings from school?)

One last note: we wish our trusty treasurer, Ken Dahnke, a speedy recovery - he finally had that hip replacement surgery on October 20th. Word is, he's doing great, don't know if that means he can keep up with Elyn yet!

Remember to stay wild and live fishingly (happily, warm & together)

Laura Locher, President



Above: Jim Peckarsky, presenter at our Oct meeting.

Birds, Animals & Other Wild Things

Recently, just at dawn, my black lab set to barking. I was amused on looking out, to see a troop of plump, sturdy-bodied turkeys strolling the drive.



This group was familiar. They had, in fact, grown up in our woods. Ten chicks in the company of their mother had often been seen wandering and feeding. Now the ten young crossing the yard were fully grown.

Early on, wild turkeys had been native to many parts of Wisconsin. But, with clearing of the forested areas which were their chief habitat, unregulated hunting and disease spread from domestic farm flocks, populations of wild turkeys were totally decimated. The last sighting had been in 1881.

In 1976, as part of a long time effort to bring wild turkey populations back to Wisconsin, the Department of Natural Resources secured 29 wild turkeys from the state of Missouri and released the group in Wisconsin's Vernon county. These thrived and over years groups were trapped and transferred to other parts of the state where good habitat existed. More than 3,000 turkeys were a part of this transfer to 49 Wisconsin counties. Survival and growth of flocks has been steady, so that, today, healthy wild turkey populations have spread even to colder northern Wisconsin.

Wild turkeys lead relatively quiet lives. After mating, the female turkey lays from 4 to 17 eggs. It is the female's task to feed and nurture her hatchlings.

The young turkeys develop quickly and soon fend for themselves as a part of a mother-and-chick flock. Major feeding times are mid-morning and mid-afternoon. They are opportunistic feeders. In spring and summer, they feed on whatever insects, berries, green leaves and grasses they find as they move about through woodlands and fields. You can often spot groups of them feeding along grassy highway right-a-ways. Favored foods are grasshoppers, beetles and ants. During northern fall and winter months, turkeys feed on acorns and fruits of various trees. Turkeys roost in trees at night, oaks being the first choice for strong-limbed resting spots.

The successful reintroduction of wild turkeys to Wisconsin illustrates the real value of scientific and cooperative work of our state's Department of Natural Resources and supporting citizen groups.

Cora Mollen

November Bazaar Bake Sale



Saturday, November 12th
10 am—3 pm
St Germain Comm. Center

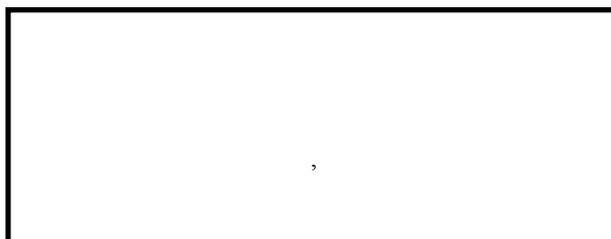
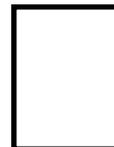
We will again be having our bake sale. Any baked goods would be gladly accepted (except for cookies). Please bring them to the Comm Ctr between 9 and 10 am.

Call Ellyn at 715-542-3939 or Lori at 715-542-3648 with your offers to bake.

Sunshine Report

Wishing a speedy recovery to Ken Dahnke who recently had a hip replacement.

If you know of a club member who is ill or needs words of cheer, please contact Judy Schell at 715-542-2321 or judithschell@hotmail.com



WILD FOR RECIPES



CHERRY PICO de GALLO - *from Laura Locher*

If you're like me, you have a lot of extra garden tomatoes around. You can use cherry tomatoes or whatever you have - even green ones!

- 1/4 lb. cherries, pitted & coarsely chopped (I used Door Co. red tart cherries, but you could use sweet cherries or even softened dried cherries)
- 1 pint mixed cherry tomatoes, finely chopped (or even regular tomatoes - finely chopped)
- 1/2 cup white onion, finely chopped
- 1 jalapeno pepper, stemmed, seeded and minced
- 2 T fresh lime juice
- 2 T extra virgin olive oil
- 1/4 cup cilantro, finely chopped
- tortilla chips for serving

Mix all ingredients in a medium bowl and season to taste with salt and pepper. Simple and delicious.

CLUB PLEDGE

- ✓ I pledge to protect and conserve the natural resources of the state of Wisconsin—especially of the Sayner-St. Germain area.
- ✓ I promise to obey all rules and regulations governing the harvest of wildlife and plants.
- ✓ I promise to educate future generations so they may become caretakers of our water, air, land and wildlife.