

# President's Corner



## JUNE 2012

PAW



BOBCAT

PRINTS



RACCOON

PRINTS



OTTER

We had a good turnout for the annual Chili Supper on May 24<sup>th</sup> despite a threat of severe storms and hail. Over 60 members and guests participated in a feast of Chili with all the trimmings including some good desserts. Our Scholarship committee member, Dick Banks, presented our annual \$1500 scholarship award to High School Senior, Jordan Welnetz.

Jordan had a 3.93 GPA, was fourth in her class and was active in school activities while attending Northland Pines High School. Just before the Chili supper Jordan played in a regional girls softball playoff game and came directly to our presentation still wearing her baseball uniform. Jordan will attend Northland College in Ashland, WI and will be in an intense natural resources/ outdoor program. Jordan spoke briefly to our group thanking us for the scholarship and explaining her goal and desire go into a natural resources field. We wish Jordan good luck on her college career.

A big Thank you to all those who brought food and helped to set up and clean up after the Chili supper. It always makes it so much easier when everyone pitches in. Oh, and by the way, as Mr. Food says, the Chili was "Sooo good".

The First Annual Club Fishing Tournament and Picnic held on Saturday May 19<sup>th</sup> was fun for all that braved the 30 mph winds that day. Fishing began at about 6 AM and concluded at Noon. Some of us anglers didn't show up quite at 6 but had ample time on the water. We had 19 attendees at the noon Picnic after fishing was over to hear all the tall tails and stories of how the big one got away. The winners of both the large fish and pan fish categories were Jim and Trudy Carlton. They caught the largest bass and the largest crappie. Frank Klamik put on the Brats and we all ate a hardy lunch along with some great side dishes contributed by our anglers. Thank you, Frank Klamik for organizing and doing much of the work for our first very enjoyable fishing outing.

On Memorial Day Weekend we set up for our first Monday Flea Market with our new Kayak for 2012 raffle. This year we again purchased a very nice 12 foot 4 inch Angler/ Sport sit on Emotion brand kayak. Unfortunately the manufacture sent the wrong kayak so we now have a Lime green loaner to use until the proper (yellow) one shows up. The final raffle Kayak will have three rod holders and special storage console for storing fishing tackle and cargo just like last year. We purchased it from the Chequamegon Adventure Co in Minocqua at a big discount. Thanks to Gary Groff, Lori Pergolski, Brenda Veeder and Judy Schell for manning the booth. Also thanks to Jack Schell and Dave Zielinski for helping me set up the booth. We sold over \$300 in raffle tickets, hats, shirts, brackets, and memberships. This gives us a good start on the summer season.

On June 28th we will have our next meeting at 7 PM at the Community Center. Our guest speaker will be Matt Benz our local weatherman from Channel 12. Matt will speak about predicting the weather and its effect on Northwoods wildlife.

*Bob Schell, President*

## NEXT MEETING

Thurs., June 28<sup>th</sup>

7:00 pm

St. Germain Community Center

## PROGRAM:

### "Our Changing Climate"

The hot topic this year has been the weather - little snow, warm temps, and the nicest March in history! How has this climate change affected our wildlife?

What caused this change - is it global warming, El Nino, or some other phenomenon? Matt Benz of channel 12 News will answer those questions and more. Don't miss this one.

~ Jane Keithley

## REFRESHMENT COMMITTEE

Judy Schell & Lolly Kloepfer

## 50/50 TICKET SALES

Dick & Lolly Kloepfer

## BOARD MEETING

Thurs., June 28<sup>th</sup>

6:00 pm

St. Germain Community Center

## Thank you to the generous donations from the following:

Cathy & Keith Anderson

Robert & Carol Cadwell

Mary Anne Coopmans

Henry & Helene Eberle

Dale & Judy Faesi

Dick & Lolly Kloepfer

John & Rita Mezydlo

Peter & Nancy Minx

Pat & Patrice Pergalski

Arlene Petersohn

Tom & Joanne Pierce

John Schell & Brenda Veeder

# Birds, Animals & Other Wild Things

By mid-April this year, the Serviceberry was in full bloom with its cloud of dainty white blossoms. This shrub or small tree is a native to Wisconsin and is much a part of the Northwoods spring. It has numerous names including Serviceberry, Juneberry, Shadberry and Saskatoon. A very slender, grayish trunk and branches are typical of Serviceberry. Its dark green leaves have a rounded base, sharply pointed tip and finely toothed edges. The border of woodlots, well-drained slopes and riverbanks are favored habitats. The ripe fruits, ready in June or July, are deep purple, juicy and deliciously flavored. Fruiting branches often overhang the water's edge on streams and lakes so lucky canoe paddlers can find sweet refreshment.

This is a shrub popular for garden plantings, especially for those hoping to attract song birds. Mine are alive with robins at fruiting time. In the wild, the Serviceberry's fruits are eaten by thrushes and numerous other songbirds. Grouse and turkeys relish the berries. Fruits, twigs and leaves provide important food for deer, bear, squirrels, and chipmunks, even foxes and beavers.

Fruit of the Serviceberry was an important part of the Native American diet. The berries were often sun-dried then pressed into cakes with fats and dried meat to make pemmican. A healthful tea was made from both berries and leaves.

Just a note- Our old white lilac had been blooming awhile and we were anxious to see the Tiger Swallowtails that seem to regularly appear at its blossoming time. A few days ago, our watch was rewarded as a fluttering flock of the beautiful butterflies gathered to feed at the blossom heads. Their bright yellow wings flashed like so many miniature suns.

~Cora Mollen

## Rhubarb Serviceberry Pie

2 (15 ounce) packages refrigerated pie crusts

2 cups chopped rhubarb

1/4 cup cornstarch

1 cup white sugar

1/2 cup white sugar

2 tablespoons lemon juice

4 cups fresh serviceberries

- Preheat the oven to 400 degrees F (200 degrees C). Press two of the pie crusts into the bottom and up the sides of two 8 inch pie plates.
- In a microwave-safe dish, combine the rhubarb and 1/2 cup of sugar. Heat at full power in the microwave until rhubarb is soft and juice is pooling in the bottom of the dish, 4 to 5 minutes. Drain off the juice into a measuring cup and add enough water to make 2 cups. Dissolve the cornstarch in the liquid.
- In a saucepan, stir together the 2 cups of liquid, lemon juice and remaining 1 cup of sugar. Add the berries and rhubarb; cook over medium-high heat until thick and bubbling, about 5 minutes. Pour into the two pie crusts. Top with the remaining crusts and cut holes in the top to vent steam. Pinch the edges together to seal.
- Bake for 15 minutes in the preheated oven, then reduce the temperature to 350 degrees F (175 degrees C). Bake until crust is golden brown and filling is bubbling, about 30 more minutes.

# Lakes Improvement Committee Report

The area lakes are reporting normal levels for this time of year. Over an inch of rain just before Memorial Day Weekend has helped alleviate a several week dry spell.

In May we received a \$1000 check from the Found Lake Association to complete all matching fund contributions from lake organizations. The only lake account activity so far this year has been a \$2400 expenditure by Found Lake for the Clean Boats Clean Waters Inspection Program. The funds will go toward paying college interns to provide 200 hours of boat ramp coverage in addition to the volunteers scheduled. This year the St. Germain Lions Club will again be covering boat inspections at the Big Saint Germain ramp.

We have not received any funds from the Chamber of Commerce or room tax funds from the Town of St. Germain or the so far this year. Next month I will report the account balances for the various lake organizations.

~ Bob Schell



**Top:** Bob Schell (L) watching Dick Banks (C) presenting \$1500 Scholarship to Jordan Welnetz at Chili Supper. **Center:** Rich Polaski enjoying a day on the water at the 2012 Fishing Tournament. **Bottom:** Frank Klamik with 2012 Fishing Tournament winners Jim and Trudy Carlton.

**WELCOME NEW MEMBERS**  
John & Susan Bourgeois  
St. Germain, WI

## Adopt-A-Highway for July 2012:

Wednesday, July 11  
(rain date ~ Thursday, July 12)

Meet at 9.00 a.m. at the pavillion parking lot.

### Who's Signed up for May 9<sup>th</sup>?

Dick Banks	Rick Polaski
Jim Carlton	Stan Rakowski
Trudy Carlton	Judy Schell
Jim Grace	Chuck Berard

**One or two more volunteers are needed.**

Special thanks to the McGill Family who will pick up Cty HWY C from HWY 155 to HWY 70 all summer.



## SUNSHINE REPORT

*Our condolences go out to Joanne Pierce whose mother passed away.*

*Please call Linda Polaski, 479-4718, if you know of any members who need a card of sympathy, encouragement, cheer, etc.*



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**Final Notice for Membership Renewals:** For those who receive their newsletter via snail mail, please check your mailing label. If you have an 11/12 date, your membership renewal is overdue. Please send in your renewal form to continue receiving the newsletter. For those who receive an email newsletter, a separate email will go out to let you know if your membership has expired. Thanks for your ongoing support!!!



## FRANK'S FISHING REPORT

Most fish species are now done spawning and will hang around the spawning area for a short time. As the water warms, the weed line moves deeper. The fish will follow the deep side of the weeds or pockets in the weed beds. This is the beginning of the summer pattern that will continue until the water starts to cool again. Fish the early & late hours if possible. If you only have a short time to fish each day, pick the last hour of daylight and the first hour of dark.

FRANK KLAMIK

### 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 plant material.
- ✓ I promise to educate future generations so that they may become the caretakers of our water, air, land and wildlife.