

Have a safe and happy  
**Thanksgiving!**



# The Journal

Wednesday,  
November 27, 2013

International Falls, Minnesota

www.ifallsjournal.com

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## The wreath workshop

Ray and Lolita Moone spread holiday cheer through their wreath-making business

BY EMILY GEDDE  
Staff Writer

**T**he chill in the garage at Ray and Lolita Moone's Van Lynn Road property doesn't make it any less of an inviting place to spend the afternoon. Country music plays in the background and the scent of freshly cut balsam fills the space as the couple work alongside each other assembling wreaths for the upcoming holiday season.

"I can't really even smell the balsam anymore," Ray admits as he sets a completed wreath aside in his garage turned workshop.

Armed with clippers and a pair of gloves, the Moones are the perfect picture of Minnesota born-and-raised craftspeople. The couple, which celebrated 50 years of marriage in August, began making wreaths about 20 winters ago as more of a hobby than a side job.

"When my mom and dad were younger and healthy, we'd go pick bundles of boughs with them," Lolita said. "After dad passed away, we started making wreaths."

The couple leaped into the business full force with a contract for about 2,000 wreaths a season with Mickman Brothers Inc. – a landscaping business in Anoka.

"(The company) ships wreaths all over the world," Ray said. "It's a huge business."

The Moones provided wreaths to Mickman Brothers until about four years ago when Lolita had a knee replacement. Ray suffers from multiple sclerosis, and the couple decided it was time to slow down on their customer base.

Wreath to A7 ►



STAFF PHOTOS BY EMILY GEDDE

Ray and Lolita Moone pose Monday with a completed wreath at their home. The couple has been making the signature Christmas decoration for about 20 years and sells them to be displayed in many businesses around the International Falls community.



Ray Moone loads a bundle of wreaths into his horse trailer. He says storing the boughs in a cold area will make them last longer. In fact, he added, wreaths from this season can be stored in a freezer and look brand new next year.



Lolita Moone adds hand-picked pine cones to a completed wreath. She says she uses wire instead of glue to attach the pine cones to ensure they stay secured to the wreath.



Mayor Bob Anderson

## Anderson pledges to focus on 'basics'

International Falls mayor discusses future of the city

BY LAUREL BEAGER  
Editor

Success to Bob Anderson is if International Falls continues to be a "full-service community" – able to take care of the needs of its citizens and its visitors.

As International Falls mayor, Anderson discussed his ideas at a luncheon Thursday sponsored by the International Falls Chamber of Commerce and the city.

Anderson served 14 years as a councilor, from 1968 to 1982, and four years as mayor, from 1982 to 1986. He was again elected in 2012 as mayor. He has served and continues to serve on many boards and organizations.

Anderson said as he met with residents during his recent campaign for mayor he heard a common theme on several directives on which he said he is following.

"They want a focus, priority given to basic services — streets and sidewalks improved," he said. "They saw there was a need to return to the basics of city government."

Another message he said he heard loud and clear from constituents is a need to work cooperatively with the Koochiching County Board and Ranier city officials.

"As your mayor, you can expect that I am going to continue to focus on basic services, make sure that's the primary focus of our

Anderson to A7 ►

## First-graders offer ideas about preparing a Thanksgiving feast

### Editor's note

The following "recipes" are offered as a humorous look at how youngsters view cooking the traditional Thanksgiving turkey dinner. They are not intended to be reproduced.

BY FIRST GRADERS  
in Brittany Bolstad's class

**F**irst my dad shoots a turkey. Then he guts the turkey and he takes the meat out. Next, I think my mom takes the turkey and puts peas all around the turkey and then puts it in the oven and cooks it at 10 degrees for about 10 minutes. We have macaroni and cheese, strawberries, blueberries, potatoes

and milk with our turkey. And that's all.

– Axel Bolter

First we go hunting and shoot a turkey. We bring it home on the four-wheeler and have my grandpa come out and get the turkey. Then, we take the turkey inside and my dad takes the turkey and he puts it on a plate and then brings it over to my grandma's. Next, they put it in the oven at 50 degrees for 10 minutes. We have stuffing, potatoes and turkey

of course for dinner! We have cherry pie for dessert! And that's all!

– Cale Jensen

First we get a turkey from the store. Then, my mom, dad, grandpa and grandma all put it in the oven at 40 degrees for 50 minutes. We have beans, chicken and grapes with our turkey. I love turkey! We have probably any kind of pie for dessert. We watch some T.V. after we are done eating.

– Riley Carlson

First we get our turkey at Super One and my dad brings it home. Then we thaw it. Then my mom puts it in the stove and cooks it at 260 degrees for a half hour. Next, we take it out of the stove and we eat it. We have mashed potatoes, corn, and that's all. We have cake for dessert, I think. My grandma and grandpa come to my house and eat the turkey with us.

– Brady Nicholson

First-graders to A7 ►

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VOLUME 4  
NUMBER 95