

LEISURE

FUN IN BORDERLAND

The Journal welcomes ideas for stories about people in our community who have interesting pastimes or hobbies.
Call the Journal at 285-7411

BOARD KICKS OFF SEASON



CONTRIBUTED PHOTO

Board members of Border Concert Association met Sept. 5 to kick off the BCA's 69th season with the first performance set for October 22. In the front row from the left are: Jeannine Nelson, Douglas Skrief, Mona Johnson and Margrit Schaum. In the second row from left are: Mary Bartlett, Kimberly Perkins, David Ogilvie, Diane Maxey, Wayne McIntosh and Sean Bahr. Season tickets are on sale for the five-show season. For more information, visit www.concertassociation.net/internationalfallsmn/index.cfm.

Ghosts of Voyageurs come alive

JOURNAL STAFF REPORT

Join Voyageurs National Park staff for an evening lantern-lit journey to experience the people and past of Voyageur country. From 7 to 8:30 p.m. Sept. 26-28, a release said a park ranger portraying Ingvald Walter Stevens — or I.W. as

he was commonly known — will lead a group of 30 adventurous souls, on this journey through the grounds of the Rainy Lake Visitor Center. Characters representing the varied history of the park landscape will emerge from the darkness and delight the group with vignettes of their time, the release said.

Participants should meet inside the Rainy Lake Visitor Center at 6:30 p.m. for check-in and preparation. In case of inclement weather, the programs will be held inside. Participants will use candle-lit lanterns to light the path. The ground is rocky and uneven in places

and good footwear is recommended. Dress for the weather and do not bring headlamps or flashlights. The program is free but reservations are required. Participants must be 5 years of age or older. For reservations, call the Rainy Lake Visitor Center at 286-5258.

Writer's conference returns for fifth year

JOURNAL STAFF REPORT

The Lake Region Writers Network brings its writers' conference back for the fifth year Oct. 5 in Fergus Falls. The 2013 conference, "Landscapes of the Writer," promises to generate the same success as last year's

event, according to a release. This year's event expects to feature Joe Paddock, a poet, oral historian and creative writing professor. He is an award-winning author who won the Loft/McKnight Writer of Distinction Award and the Milkweed Editions Lakes

and Prairies Award. He is the author of Circle of Stones, A Sort of Honey, Keeper of the Wild, Boar's Dance, Handful of Thunder, and Earth Tongues. The conference will run from 9 a.m. to 4 p.m. Oct. 5 at Minnesota State Community and Technical College in Fergus Falls. Early registration is \$50 for adults and \$40 for students. Registration after Sept. 27 or at the door is \$65. The conference fee includes keynote address, your



Joe Paddock

choice of four out of 20 offered workshops, as well as lunch and opportunities for networking and book browsing. New this year is the Lake Region Review, No. 3 launch party and reception on from 7-9 p.m. Oct. 4 at the Lake Region Arts Council Art Gallery. Both beginning and established writers are invited to attend both the conference and the Lake Region Review reception. For conference details and to register online, visit www.lakeregionwriters.net/writers-conference. Mail in registration is also available.

BACKUS COMMUNITY CENTER CALENDAR OF EVENTS

Visit us – www.backusab.org or Facebook – Backus AB

- September 17 "New to Medicare" 1:00 - 3:00 pm
- September 28 Chris Koza "Rogue Valley" concert - 7:00 pm
- September 30 Library Documentary Movie - "A Place at the Table" Co-sponsors - Falls Library & Hunger Coalition
- October 3 ServSafe Food Manager - Register by September 13 *Certification Class 8:00 am - *Refresher Class 4:40 pm
- October 3 First Thursday Soup Supper - Sponsor: Green Larsen Mortuary 4:30 - 6:30 pm
- October 14 The Rose Ensemble concert - 7:00 pm

Community Café – Free Meals Tuesdays & Thursdays 5:30 – 6:00 pm

COMMUNITY MARKET Continues through September 28



"Backus is fully accessible to persons with disabilities – Please call our office for specific accommodations."

Call Backus Community Center for Information 218-285-7225



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Tchotchke (choch•key)

meaning: trinket, doohickey, gizmo, whatchamacallit

Crockpot Apple Sauce

INGREDIENTS:

- 6 medium apples
- 1/2 cup water
- 1 tbsp. cinnamon
- 1 tsp. sugar
- 1/2 tsp. vanilla extract



DIRECTIONS:

- Peel and core apples.
- Chop up into bite-size pieces.
- Place apples in crockpot.
- In separate bowl, combine water, cinnamon, sugar and vanilla.
- Pour mixture over apples in crockpot and mix so apples are evenly coated.
- Cook on low for 4 hours or until soft.

Mini Fall Pumpkin Pie Croissants

These start with 2 tubes of Pillsbury refrigerated crescent rolls. Roll each crescent roll out and cut lengthwise in 2. This recipe will make 32 mini croissants. Each croissant will get a generous teaspoon of this luscious cream cheese pumpkin pie filling:

- 4 oz. (1/2 block) of softened cream cheese
- 1 cup of canned pumpkin (not pumpkin pie filling)
- 1 – 2 T pumpkin pie spice (adjust to taste)
- 3 – 4 T sugar (granulated or powdered; adjust to taste if you want the filling sweeter)



Beat the above ingredients together until fluffy and creamy and spread about one teaspoon of filling over each triangle of dough. Mix together 4 T sugar and 1 T pumpkin pie spice and roll each pumpkin pie croissant in it! Bake at 375° for about 13-15 minutes (this time is for on a baking stone) – you want them to be lightly browned and the dough baked through.

No More Peeling or Coring Required for Easy Apple Sauce

Just roast washed whole apples on a rack at 350 degrees for about an hour. Cool, then slip off the skins and pull out the cores. Pass the pulp through a sieve, add any pan juices from the roasting process. Season with sugar, ground cinnamon or nutmeg and a bit of salt.



Packing tip

When packing liquids for your next trip, take the lid off, place a piece of plastic wrap over the opening and screw the lid back on. The plastic wrap will keep the liquid from spilling even if the lid pops open.



Light as air hotcakes!

Instead of using milk or water when your favorite pancake recipe calls for it, pour in lemon-lime soda.

The results are light as air pancakes!

