



International Falls Journal

ifallsjournal.com



Wednesday,
November 26, 2014

International Falls, Minnesota

www.ifallsjournal.com

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INTERNATIONAL FALLS EDA

One fish, two fish, red fish, blue fish

BY SPENSER BICKETT
Staff Writer

The International Falls Economic Development Authority Monday set a date for a public hearing regarding a potential project in the multimodal district.

The meeting, at 4:30 p.m. Dec. 11 will be to discuss the proposed aquaponic farm which will be built and operated by Mariner Farms, LLC, in the city's multimodal district.

The EDA met with the project

developers Nov. 18 in a closed meeting to discuss land sale price, as well as other terms for the proposed development. Monday, EDA commissioners reviewed the documents and revealed details about the potential project.

According to the draft agreement, the project would consist of a 10,000-square foot building housing a closed loop, eco-system food production facility employing five to six full-time employees. The project cost is estimated at roughly \$1.5 million.

In January, EDA members toured a similar facility in Silver Bay, also run by Mariner Farms. The facility grows produce atop troughs that grow tilapia. The project is designed to show how food can be grown year-round with renewable resources in a closed environment. The produce and fish can be harvested and sold to area restaurants and grocery stores.

The local project would also work as a partnership with Rainy River Community College, EDA Director Shawn Mason said. The

partnership would be for students with an interest in biology, botany, environmental science, chemistry and more, Mason said. The facility's one to two production assistant positions, with salaries of approximately \$20,800, would be designed for college students.

Mariner Farms would not have its own shipping trucks, Mason said, and instead would join up with the local distribution route. Produce distributors who serve the area leave with empty trucks and would be able to ship produce

from the facility on their way out of town, she said.

The facility will produce 8,000 heads of lettuce every three weeks, Mason said. The tilapia that create the waste nutrients for the plants would mature in nine months, and would be harvested as well.

Mason reported Dave Stewart, owner of Stewart's Super One, said his store goes through quite a bit of tilapia, as does the County Market store.

Fish to A7 ►

ICE WALKER



CONTRIBUTED PHOTO

An eight-point buck gingerly crosses Rainy Lake's Jackfish Bay Friday captured in this photograph by Mike Thiele. As the buck headed to the mainland it slipped, stopping from time to time to sniff for open water, but did not fall on the newly formed glare ice, Thiele reported. Sunday marked the end of the white-tail deer season locally and in other northern rifle zones.

CITY COUNCIL

City Council reviews draft budget, levy

Public input meeting Dec. 1

BY LAUREL BEAGER
Editor

International Falls' proposed 2015 budget will see a few minor revisions as it heads toward final adoption next month by the International Falls City Council.

The council met Monday as the Budget and Finance Committee to review a budget presentation planned for a special meeting at 6 p.m. Dec. 1, when public input will be accepted before adopting the final budget and levy.

City Administrator Ken Anderson said Monday the proposed budget and levy are works in progress.

Anderson said the council will consider the public comments offered on the proposed budget and levy and make modifications if necessary prior to final adoption, which could occur at the council's Dec. 15 meeting. The council may reduce the preliminary levy prior to adopting the final levy, but may not increase it. The final levy must be adopted and certified to

the Koochiching County Auditor's Office by Dec. 29.

The council on a 3-1 vote in a special September session set the 2015 preliminary tax levy at \$2.15 million, an increase of \$42,188, or 2 percent, over the amount collected this year. At that time, Mayor Bob Anderson voted against the motion, saying he believed a 2-percent increase to be too much. Instead, he said a 1.5 percent increase, which would collect about \$31,000 more in 2015 than this year, was appropriate.

The proposed levy represents the first levy increase in three years.

Local government aid to the city has been reduced from 2003 to 2010 by a total of \$1.1 million.

Administrator Anderson pointed out the city expects to receive \$36,201 more in local government aid in 2015 than it did in 2014.

Toward balancing the budget, the council is expected to make a



Ken Anderson

Council to A7 ►

How to cook a turkey, first-grade style

First-grade students offer their version of preparing the turkey for Thanksgiving

BY FIRST GRADERS
IN LISA AURAN'S CLASS

My mom gets the turkey at the store. We cook it in the oven. We cook it for about 7 minutes and it's about 7 degrees. I usually pretend to cook my own turkey in my Ariel Princess kitchen. Then we take it out of

the oven and I set the table and we eat.

-Cadence

We buy a turkey first. Then we put oil grease in the pan and bake the turkey. We cook it for about 35 minutes. After that we take it out of the oven and check the turkey. It's a big turkey because we have a lot of people over, like uncles and sisters. My mom and dad cook

the turkey and we have mashed potatoes and stuffing. Then we eat the turkey and have dessert.

-Destiny

We shoot the turkey when we hunt. My Grandma puts it in the oven. It cooks for five minutes. After that she takes it out and she cuts it up. Then we eat it. We have broccoli with it.

-Niklas

My Grandma buys the turkey at the grocery store. Then she pokes holes in it so it cools off quicker. Then she puts it in the oven and cooks the turkey. I think it cooks for about 4 hours. We put it on the table to cool. She puts salt and pepper on it. Grandpa cuts it and

Turkey to A7 ►

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.