

HOW TO COOK A TURKEY: Area second graders teach us how to cook a turkey. **P6-10**



JAMIE LUND/HINCKLEY NEWS

A DAV volunteer takes bags of items out of the green boxes in Moose Lake. The volunteers spend about 11/2 hours sorting through the donations and separating the usable clothes, shoes, jackets, purses and blankets from everything else. Lately people have been throwing in bags of kitchen garbage in the bins also. The money used to take residents garbage to the Carlton County Transfer Station comes out of the money raised to help the veterans in need.

Green boxes being treated as garbage cans

BY JAMIE LUND
NEWS@HINCKLEYNEWS.COM

The Disabled American Veterans of Carlton County work hard to raise money to help those in need. They hold several community events including two huge rummage sales every year and man the B&B food wagon three times a year. They also organize a free Thanksgiving meal for the community every year.

Six DAV volunteers and a CIP volunteer spend two

days every week emptying the green DAV boxes and separating the donations into usable and garbage.

Recently they discovered an unpleasant surprise. People have been throwing kitchen garbage into the green bins in Moose Lake, said volunteer Cy Cyrus, a Navy veteran who served from 1956-1962. Scraps of rotten food and old coffee grounds have also been mixed in with the donations of clothes and blankets.

"It's disgusting," said Stan Heuer, Commander of the Chapter 18 Disabled American Veterans of Carlton County.

Heuer, a 59 year-old Army veteran, oversees the DAV boxes, including the pick up of items, sorting through donations and disposing of the garbage.

Most of the donations are sold to Savers thrift stores and a portion of the items are

SEE DAV, PAGE 2

Tension plagues Kettle River council

BY ALANEA WHITE
EDITOR@MLSTARGAZETTE.COM

Increasing tension has led to animosity between members of the Kettle River City Council.

In October a training session was hosted by Pam Whitmore of the League of Minnesota Cities to address these ongoing issues.

Of particular concern during this training was determining a point of contact for city workers, determining how and which members of the council are allowed to contact city contract employees, such as the city attorney, and the procedure for information or data requests. Prior to this meeting the League of Minnesota Cities informed Kettle River that if issues were not resolved they would no longer be able to carry the city on an insurance policy. The goal of the training with Whitmore was to have the council come together and work as one cohesive unit.

At the council meeting immediately following the training on October 12, trust issues continued between members and Council member Monique Doward left the meeting prior to it being adjourned. This caused the council to need to recess due to a lack of quorum and reconvene at a later date. After the regular city council meeting from October 12 was reconvened on October 19 animosity on the council was still at an all time high. During a discussion of two internal incident reports Doward made an accusation of racism against the council.

At the November council meeting eight letters of complaint were read to the council taking offense at the accusations of racism made by

Doward at the October meeting.

A review of the meeting minutes from Kettle River shows that many of the issues Whitmore came to work on have dated all the way back to July of 2021. According to the minutes confusion over contacting city employees, outside agencies and proper channels for data requests have been a recurring issue.

The council made and passed a resolution accepting the resignation of Janice Sherman and declaring a vacant position on the council. This seat was to be filled by appointment. At the November council meeting Mayor Dave Lucas determined that the council seat would remain open another month and no letters of interest were entered into the meeting record.

SALE OF PARCEL

At the October 19, 2021 meeting the council determined that they would like to purchase a blighted parcel of property from Carlton County spending up to \$1,000. A discussion of placing stipulations on the resolution of the blight issue at this property resulted in the council requiring those seeking to purchase the property placing a \$2,000 closing fee on the property. The \$2,000 will be returned to the property owner after the blight issue is resolved.

This parcel was posted online for sale via sealed bids beginning October 26. The council accepted a final bid of \$1,700 at the November 9, 2021 council meeting.

The next meeting of the Kettle River City Council is on December 14, 2021 at 7 p.m. at Kettle River City Hall.

Sturgeon Lake inches closer to zoning map approval

BY ALANEA WHITE
EDITOR@MLSTARGAZETTE.COM

After several months of vacancies Sturgeon Lake City Council received two letters of interest for the final open city council seat.

Kenneth Grey and Chris Phillips submitted letters of interest for the council seat formerly held by Jessica Langhorst. The absence of council member Rick Lewis at the November meeting prompted the council to delay selecting one of the two community members to fill the two year

vacancy.

New council member Jason Swanson filled the vacancy left by Adam Langhorst at the October council meeting. This term is for four years.

All appointed council members will need to run for re-election during the next regular election in 2021.

ZONING

City engineer Tim Korby was present to discuss the proposed updates made to the Sturgeon Lake Zoning Map.

The council has been in the process of updating the

zoning map in order to adopt the League of Minnesota Cities Basic Code. Several questions were raised by the council about city limits on the proposed map.

Korby was given permission to continue investigating the boundaries of the map he presented to the council.

Prior to final adoption the zoning map would need to be the subject of a public hearing.

LAND USE PERMIT

L&L Granite in Sturgeon Lake was present to discuss a land use permit that they sub-

mitted to convert two lots into a storage facility for the granite pieces currently located in front of their business.

While there, members of the council asked about sewer usage at the business. Previously, Public Works Supervisor Mark Noyes had reported to the council that the baffle system at L&L Granite was not removing all granite particulates from the waste water entering the city sewer. This waste material is highly abrasive and was a cause for concern for Noyes. He reported that there was a possibility that the

grinder pump that processed water from L&L Granite would be destroyed by the particulates entering the waste water lines.

An entirely new system has been installed that collects all granite particulates in a bag in order for them to be removed from the water system.

OTHER NEWS

The council approved the purchase and installation of security cameras at city hall. With the theft of the gates at

SEE ZONING MAP, PAGE 2

ZONING MAP: Exploring state bonding for improvements

CONTINUED FROM PAGE 1

the water tower the council asked to have quotes for additional cameras to be installed at the water tower. This theft is the second time the water tower gates have been taken.

Korby plans to begin working with state representatives in order to investigate the possibility of Sturgeon Lake qualifying for bonding funds from the state of Minnesota.

Copper Street Brass rings in the Christmas season with new concert

AGATE ENCORES
AGATEENCORES.ORG

Ring in the Christmas Season with the Copper Street Brass Holiday Concert presented by Agate Encores Community Concerts and Essentia Health on Sunday, December 5, at 2 pm at the Moose Lake Community School Auditorium.

This popular ensemble will entertain you with everything from traditional carols to rock holiday tunes, from The Nutcracker to The Grinch! Tickets are only \$5 for students and \$15 for adults and can be purchased online at agateencores.org, from any board member, or at the door. Essentia Health is this concert's

Premier Artist Supporter.

Patrons are encouraged to bring a non-perishable item for the food shelf. With patron safety in mind, masks are required. Don't miss this wonderful opportunity for family entertainment at Christmas!

Thank you for supporting our community events!

Unique reasons to shop at small businesses

METRO CREATIVE GRAPHICS

The numbers don't lie. Locally owned businesses may be classified as "small," but they have a big impact on the national economy.

According to the Bureau of Labor Statistics' Business Employment Dynamics report, small businesses created 10.5 million net new jobs between 2000 and 2019, accounting for 65.1 percent of net new jobs created since 2000 in the United

States.

Supporting locally owned businesses is a great way to support a neighbor, but that's not the only attraction. Here are several reasons to shop small.

The feel-good factor: Doing for others certainly has an impact on the person on the receiving end, but also benefits the do-gooders. A November 2020 survey by Union Bank found that 72 percent of Amer-

icans said supporting small businesses was more important than getting the best deals. That may be due to the feeling of helping out a fellow neighbor.

Create job opportunities: Shopping at small businesses keeps those establishments afloat, and it also keeps their employees afloat. Small businesses are the largest employers in the United States. A person may never know when

he or she — or a relative — will need a job. Keep more money in the community: The Small Business Administration says \$48 out of every \$100 spent at a small business stays in the community. Spend the same \$100 at a national retailer and only \$14 stays.

Enjoy a more local flavor: National retailers and other businesses follow a global business model that may not allow for much customization, but

small businesses can provide products or services that relate directly to the needs of the communities they serve. These same small businesses also may be more inclined to work with local vendors and start-ups than national companies that have global supply chains.

These are just a few of the many reasons to seek out small businesses when in need of products or services.

Historical Reflections



This week's history photo:
Do you recognize anyone in this photo?

Answer to the history photo from the previous edition: With only a few hours left in the season Bob Burns and Wendell Cyrus of Willow River bagged their deer west of Willow River on November 22, 1956.

Star-Gazette photo

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DAV: Trash disposal impacts fundraising collection bins

CONTINUED FROM PAGE 1

set aside to go to veterans in Carlton County.

Volunteers pick up trash outside of the green bins daily in Moose Lake and Cloquet to try to discourage the bad habit.

They fill their small cargo truck with four to six yards of trash to haul to the Carlton County Transfer Station weekly.

The money raised by the DAV goes entirely to help Carlton County veterans who are in need.

The money to pay to dispose of residents' trash comes out of that fund.

There are about 600 DAV members in Carlton County, according to Heuer.

He said the organization helps all veterans in need, disabled or not.

The DAV will also pick up left over items in good condition after a garage sale.

Residents interested in donating furniture or household items in good condition can call 218-269-2193 for more information.



JAMIE LUND | SUBMITTED

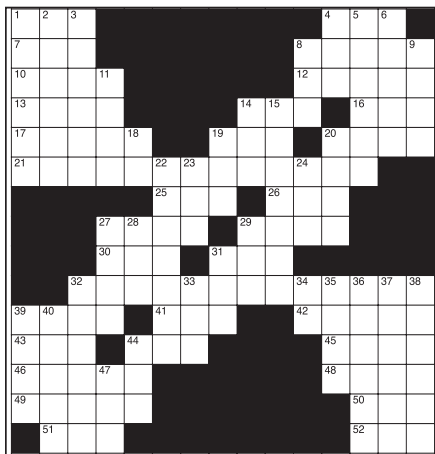
The boxes were left outside of the DAV green bins in Moose Lake recently. Many of the items are not accepted in the green boxes. They can only accept clothes, jackets, purses, shoes and blankets. The other items the veterans pay to take to the dump. The money comes out of the fund to help veterans in need in Carlton County.

GET NOTICED

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CLUES ACROSS

1. FDNY's union
4. Hideout
7. Trent Reznor's band
8. Old World tropics plants
10. Places to stay
12. Group of organisms from a common ancestor
13. TV character Goodman
14. Not around
16. Title of respect
17. Ceramic jars
19. British legal authority (abbr.)
20. A companion (archaic)
21. Where groups of people live
25. Indigenous person of NE Thailand

26. Red-brown sea bream
27. Ridge of jagged rock
29. Meat from a pig (French)
30. A way to save for the future
31. Opposite of bottom
32. A term of endearment
39. Weight used in China
41. You need it to hear
42. Frighten
43. Basics
44. Computer data collection (abbr.)
45. The best point of something
46. Jewelled headdress
48. Spoke
49. Mammary gland of female cattle
50. Midway between

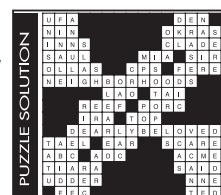
- north and northeast
51. Defunct European economic group
52. Foul-mouthed Hollywood bear

CLUES DOWN

1. In tune
2. Ending
3. Ring-shaped objects
4. Equal to 10 liters (abbr.)
5. Removes from record
6. The lowest point
8. Plant cultivated for its tubers
9. Dry or withered
11. Stony waste matter
14. Speedometer reading
15. Each of two or more forms of the same element

18. A baseball stat
19. Corporate PR exec (abbr.)
20. Insures bank's depositors
22. Made dim
23. Uncultured person
24. Paddle
27. Currency of Cambodia
28. Pitching stat
29. A place to put mail
31. God of battle (Scandinavian)
32. 10 years
33. Resinous substance secreted by insects
34. Losses
35. S. American plants
36. Void of thought or knowl-

- edge
37. Stout-bodied moth
38. Transferred property
39. Russian pop act
40. Accept
44. A retrospective military analysis (abbr.)
47. A type of center



Fire destroys Esko apartment

STAFF REPORT
EVERGREEN@MLSTARGAZETTE.COM

Light smoke, but no visible flames prompted multiple 911 calls in Esko on November 21, 2021.

Firefighters from the Esko Fire Department responded to the calls of smoke coming from a building on West Highway 61. After entering the apartment firefighters found fire in the front of the apartment building, which they were quickly able to extinguish.

No one was inside and

that there were no pets in the structure at the time of the fire.

There was significant smoke and fire damage to the apartment. The tenant was displaced by the fire and the Red Cross was contacted to assist.

The Esko Fire Department was assisted by Carlton, Wrenshall, Solway Fire Departments along with the Cloquet Area Fire District.

The cause of the fire remains under investigation with the Carlton County Sheriff's Office and the Minnesota Fire Marshal's Office.



PEGGY SWAY | SUBMITTED

Barnum American Legion Post celebrates 101 years

Barnum's Peterson-Westerberg American Legion Post 415 celebrated its 101 year anniversary with participation in a program at the Barnum High School and later that evening had a great catered meal on Veterans Day 2021. Any veteran is more than welcome to join Post 415 contact Dan Kaspszak at 218-389-6386 for more information on joining.

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STAR GAZING-UPCOMING EVENTS

Star Gazing is a service to readers to publicize upcoming events and activities as space permits. Free events are given priority. If there is a charge or admission cost to the event, a paid ad is required.

Nov. 25 at 9 a.m.

Willow River Gobble Wobble

It is almost time for the 12th Annual Willow River Gobble Wobble two mile fun run/walk on Thanksgiving Day at 9 a.m. starting at Willow River Fire Hall. All proceeds of the race will benefit the Willow River Fire Department. You may pick up registrations forms at the Willow River Lumber, the Happy Scissor, Dave's Oil, or city hall. Come out and wobble your gobble and have some fun

Nov. 28 at 6 p.m.

Annual Tree Lighting

Annual Tree lighting hosted by Barnum Area Community Club will be at 6 p.m. at Barnum City Park on Sunday November 28, 2021. Family friendly, cookies, music and more! Please practice COVID-19 safety protocols.

Dec. 4 at 4 p.m.

Old Fashioned Christmas

Ma & Pa Kettle Days wants you to join them in an Old Fashioned Christmas. The event is on Saturday, Dec. 4, at 4 pm at the Kettle River Veteran's Building. Make and take crafts for children will keep them busy while the parents shop. Santa will be here from 5 - 6 pm. The tree lighting will take

place at 6 pm.

Dec. 4 at 5 p.m.

Parade of Lights

Santa is coming to Moose Lake on Saturday, December 4 at the Moose Lake City Park. There will also be a parade of lights in Moose Lake starting at 5 p.m. The parade route will start at the old school, go down Birch Street to 1st Street and then Elm Street to 4th Street and back to Elm Street. Santa will be in the Pavilion at the end of the parade route.

Dec. 4 from 9 a.m. to noon

Fun with Santa

Willow River Community Club is planning Fun with Santa on December 4, 2021. This event is being held at the school cafete-

ria from 10 a.m. to 12 noon.

Mondays from 11 a.m. to 12:00 p.m.

Yoga at the Pavilion

Yoga at the Pavilion, 11:am -12:00 noon Mondays. \$3, gear provided. Questions call Ann Markusen 218-428-3300.

Tuesdays from 12 p.m. to 3 p.m.

Cribbage at Senior Dining in Moose Lake

Cribbage will be held from 12 p.m. to 3 p.m. on Tuesdays at Senior Dining in Moose Lake. You must be vaccinated to attend. Everyone who loves to play is invited to join. Bring boards and cards in case we need extra.

Wednesdays from 1 p.m. to 4 p.m.

Wright Senior Club

The Wright Senior Club is open on Wednesdays from 1 - 4 p.m. Cribbage on Thursdays from 6 - 8 p.m.

Wednesdays from 1 p.m. to 4 p.m.

Cribbage at Caribou Coffee in Moose Lake

Cribbage will be held from 1 p.m. to 4 p.m. on Wednesdays at Caribou Coffee in Moose Lake. You must be vaccinated to attend. Everyone who loves to play is invited to join. Bring boards and cards in case we need extra.

WEEKLY FORECAST

FROM CBS 3 METEOROLOGIST DAVE ANDERSON

Thursday Partly Cloudy 23/10	37/23	Sunday Partly Cloudy 34/26
Friday Cloudy 29/20		Monday Partly Cloudy 37/23
Saturday Partly Cloudy		

BOWLING SCORES

TUESDAY SENIOR November 9, 2021

1. John 181/484
2. Gail 168/442

November 16, 2021

1. Lyle 212/514
2. Jim 183/513
3. Gail 226/472

THURSDAY WOMEN'S November 11, 2021

1. Divots 41-29
2. Farm Chicks 39-31
3. Edward Jones 36-34

November 18, 2021

1. Divots 48-29
2. Farm Chicks 46-31
3. Edward Jones 38-39

Our Angel

Elaine Diane Gibson

10/22/1950 - 11/28/2018

When we simply say we miss you we really mean....

We miss your smile. We miss your voice.
We miss your laugh. We miss you next to us.
We miss your jokes. We miss you holding our hands.
We miss you teasing us. We miss you so much.
You were worth every single moment in our memories.

You are always in our hearts.

We will miss you as long as we live,

Jim, Jamie (Annette) & family, Kim & family,
Jerry, Karie (Peter) & family, and Joe (Sandy) & family

Moose Lake Senior Dining Menu

Serving at 11:30 a.m.
HOME DELIVERY IS STILL AVAILABLE.
Call (218) 485-4937 to place your order.
Please reserve the day before.

\$4.00, Under 60: \$7.50.

There are no income guidelines.

Carry-out meals available. Meals also include veggies, milk and dinner roll. Call Senior Dining 485-4937. Volunteer Drivers Needed.

Mon., Nov. 29- California Chicken Casserole, Pudding w/Topping

Tues., Nov. 30- Stew, Fresh Roll, Juice and Fruit

Wed., Dec. 1- Special of the Day, Dessert

Thurs., Dec. 2- Roast Beef Dinner, Mashed Potatoes, Gravy, Frosted Cake

Fri., Dec. 3- Goulash, Green Beans, Fruit

Visit the Moose Lake
Star-Gazette website,
www.mlstargazette.com

SMALL BUSINESS

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With a grateful heart

Tis the season for thankfulness and expressing gratitude.

In my, most likely unpopular, opinion Christmas tends to swallow up every day after Halloween and we forget about the season of thankfulness that is supposed to fall in the fall between spooky season and the new year. Usually, this straight shot into Christmas gets me really down in the dumps, but this year I have decided to change that attitude. My outlook is going to be hopeful.

This year has had several ups and many downs in our house, but every day is a gift. Psychologists have said that it takes 21 days to form a new habit and starting this feast season I am going to take those 21 days to make a habit of looking at things with a grateful heart.

Too often it is easiest to get caught up in the day-to-day negativity or focus on what is going wrong in the week. December for me is going to start off with a list of positive energy and things that I am grateful for.

To kick off this positivity practice here is a quick five minute jump start on my list of things that I am grateful for:

- Team White, we have had a tough year, but that has only made us stronger together.
- The amazing things that medical science is doing for us. We have had an extra two and a half years with my dad because of the advances in medicine.
- The fantastic crew of editors at all of the newspapers in the Northstar Media newspaper "family."
- Touch-less payment applications, not only are they super crazy technology, they make me not need to carry a purse around everywhere I go!
- The Cincinnati Zoo and Botanical Garden Facebook page, for filling my news-feed with hippos and other adorable animal activities.
- The amazing new freelance writing crew who have come to help me bring you the local news.
- Community members and readers of the Moose Lake Star-Gazette.
- Drive-thru coffee windows
- Radio presets being adjustable, so that I can avoid Christmas music stations for just a few more days.

Take just a few minutes and make your own list to join me in looking at each new day with a grateful heart!

ALANEA WHITE is the editor of the Moose Lake Star-Gazette. She loves hearing about upcoming community events from readers. Her email is editor@mlstargazette.com

Write a letter to the editor!

Write a letter to the editor!

Write a letter to the editor!

OPINION



Talking holiday shopping advice with the U of M

With Black Friday and Cyber Monday on the horizon, there is a greater push than ever before to shop earlier for the holidays due to the global supply chain issues.

University of Minnesota Carlson School of Management Professor George John, an expert on marketing, talks about what shoppers can expect over the coming weeks.

Q: Deals seem to be starting earlier this year.

Is it best for shoppers to take advantage of them now or wait later for the big, traditional shopping days?

The old notion that the deals get worse as the "expiration" date approaches is gone. For the past few years, with all the heavy-duty data analytics being used, it has become a cat and mouse game between companies and customers.

There are not predictable patterns anymore, so my advice is to wait until the price seems like a good deal for something you want. If so, buy it, and don't look to see if the price has dropped further after your purchase.

Q: Due to the global supply chain struggles, how big of a concern is low inventory this year?

There will be spot shortages of things, but they will be unpredictable. Retailers have had to make some creative moves to navigate the port bottlenecks, which could impact prices on the consumer end.

Q: Retail sales went up 1.7% in October, what does this suggest about the upcoming shopping season?

There are competing cross-currents making this hard to predict. On the positive side, households have historically high levels of cash from the government checks during the pandemic and the shutdowns reducing shopping last year. On the other hand, currently, consumer confidence measures are at 10-year lows, most likely due

to inflation.

Q: Should shoppers keep the labor shortage in mind when buying online vs. buying at a brick-and-mortar store?

I don't see a bigger edge for offline or online shopping from the labor shortage. Labor costs will pinch retailer's gross margins. We have already seen this impact Walmart's quarterly margins, according to their latest report.

Q: What's your main advice for shoppers this holiday season?

There are several things to keep in mind:

- Don't get into too much debt.
- Have fun shopping and buy when you think the price is right.
- Don't look to see if the price has dropped even more.
- About 30-40% of all gifts are returned, so don't feel too bad if your nephew or grandchild seems "just OK" with the gift you picked out.

GEORGE JOHN is the General Mills-Gerot Chair in Marketing at the University of Minnesota Carlson School of Management.

LETTER GUIDELINES

The Star Gazette welcomes letters to the editor. Letters may be emailed to editor@mlstargazette.com mailed to Moose Lake Star Gazette P.O. Box 449, Moose Lake, MN 55767.

Letters should be typed or legibly handwritten and of no more than 250 words in length (longer letters may be edited).

To be considered for publication, all letters must be signed and include hometown and contact information for verification

purposes. Only names and hometowns will be published. Letters are published at the discretion of the editor and may be edited. Only rebuttals to previously run election-related letters will be considered for publication the week before elections. This policy also applies to endorsement of political candidates.

ELECTION/POLITICAL LETTERS

Election letters endorsing or advocating

for or against a ballot measure, party or candidate will be considered paid advertising announcements. The fee is \$25 for the first 250 words, and \$0.10 per word after that. The Star Gazette has the right to reject letters which don't meet publishing standards and will determine if the letter qualifies as a paid endorsement. Paid letters will be identified with a label and may or may not appear on the opinion/letters page.

MOOSE LAKE STAR GAZETTE



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WRIGHT CROMWELL NEWS: There are only four weeks until Christmas, remember area activities

JENNIE K. HANSON

JKH4PRESIDENT@HOTMAIL.COM

It was 18 years ago this weekend (November 22) that my mom, Katharine Dahlman suffered a stroke in her Southview Apartment and spent the next five months in the Sunnyside Nursing Home before she died. Ironically, Lindsay Lally gave me a small painting of my mom's today as we were at the Bethany Church Bazaar. Almost like a message from Mom. Mom had been at the Country Inn restaurant that morning and then went home to make her famous Lemon Meringue Pies for the Bazaar. She collapsed before the pies were done, but fortunately, Mae Maruski happened to check on her and realized mom had had a stroke. The ambulance was called and off she went to Cloquet. Some-

one must have realized the oven was on and turned it off, so the pie was saved, and I still have a piece of that pie in my freezer as a memory of Mom. We will always miss her and her wonderful pies!

Here's the School COVID UPDATE: We have had several exposures throughout the building this week, exposed students have been notified through email in the school messenger system. Please continue to screen your child for illness and report to the nurse when you have tested. Information is still viewable on the school website www.isd95.org. We have had several exposures throughout the building this week, exposed students have been notified through email in the school messenger system. Please continue to screen your child for illness and report to the nurse when you have tested. Information is still viewable on the school website www.isd95.org. We have had several exposures throughout the building this week, exposed students have been notified through email in the school messenger system. Please continue to screen your child for illness and report to the nurse when you have tested. Information is still viewable on the school website www.isd95.org.

Last week I mentioned that Lincoln gave the Gettysburg Address on November 19, 1863. Well,

Bonnie Suhonen sent me the following email: "Part of my heritage is a farm in Gettysburg. Called the Bushman farm. My Mother was a Bushman. The house and barns are still there. They were used as a hospital by both the north and south. A 10-year-old daughter was used as a nurse for both sides."

There will be a Community Tree Lighting ceremony and Hayride at Bethlehem Lutheran in Wright starting at 4 PM on Sunday, November 28. Kids and adults are welcome to attend.

MARK YOUR CALENDARS: Plan to join for a Semi Formal New Year's Eve Celebration on Friday, December 31, 2021, at the Cromwell Park Pavilion. There will be live music by "The River Hill Rangers."

On November 14, for the first time, I had to dial the 218-area code

to call Cromwell numbers from Wright. And now we even have to use the area code to call folks with the same 357 numbers. I guess this is because so many numbers are needed now.

There will be Music by Bill and Judy Haapola on November 29 from 6 - 7 p.m. at Villa Vista. Fully vaccinated folks are welcome to attend.

I now have my Christmas tree up and lit for the next month or two. I've been asked why I have it up so early and I have to admit that I never took it down! Just didn't have it lit the rest of the year. Oh, it was on the floor and now it's up on a stand in front of our picture window.

That's all the news from the Edge of Wright, have a safe and enjoyable Thanksgiving. Only four weeks until Christmas!



MINNESOTA DEPARTMENT OF NATURAL RESOURCES | SUBMITTED

Local wins 2023 DNR turkey stamp contest

Virginia artist, and former Barnum resident, John Barnard won the Minnesota turkey stamp contest with a painting of a wild turkey standing in grass, with a field and woods in the background. The turkey stamp can be purchased in combination with a hunting license, or as a collectible. Visit mndnr.gov/stamps for more information about habitat stamps and contest guidelines. Above is a copy of the painting by Barnard.



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KETTLE RIVER NEWS: Remember parking restrictions now that winter is here

MARCIA SARVELA

EVERGREEN@MLSTARGAZETTE.COM

With the onset of winter, it is time to plan a little extra time for travel because of the snow and icy roads. Remember the parking restrictions for allowing the snow plows to keep the roads clear. If you don't have to travel during bad weather, stay home. It is better to stay safe than to be on the roads during a storm.

The next city of Kettle River city council meeting is Tuesday, December 14 at 7 p.m. at the Kettle River Senior Center. It is important for all residents of Kettle River to attend the city council meetings. Thank you to everyone who attended

the meetings the last few months.

Ma & Pa Kettle Days Christmas Tree Lighting event is Saturday, December 4 at 6 p.m. Santa will be there at the Kettle River Veteran's Building to meet with the children. We hope we can have anyone who wants to join in singing around the tree to come about 5:30 p.m. There will also be cookies and beverages available. We are also inviting anyone who wants to put an outdoor type ornament on the tree to do that anytime after the tree is up. Hopefully we will see a variety of homemade ornaments this year. There will also be vendors inside the building from 4 p.m. - 7 p.m. If you want to

reserve a table, contact Mary at 273 6360.

Kids Club at Holy Trinity Lutheran Church is Wednesday, 4:15 - 5:30 p.m. Games, Music, Bible Lessons, Crafts, and Snack. Call Mary at 218 565 8864 for more information. Masks are required. Open for ages 5 - 12.

Quilting at Holy Trinity Lutheran Church is every Wednesday at 9 a.m. You do not need to be a member of Holy Trinity to join us at our quilting sessions. Most of the quilts made are donated to various charities. We try to keep a majority of the quilts locally. A big thank you to anyone who has donated fabric for this project.



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Area second graders tell us how to cook a turkey



1. Preheat the oven to 85 degrees Fahrenheit.
 2. Stuff the turkey with ranch, baby pickles, and cheese.
 3. Dress the turkey with chicken wings.
 4. Cook the turkey for 1 hour, 30 minutes & 5 seconds.
 5. For best results, serve the turkey with: corn & whip cream, hot sauce, and nuts bread.
- Jaxon F.

1. Preheat the oven to 14 degrees Fahrenheit.
 2. Stuff the turkey with meat and bones.
 3. Cook the turkey for 1 hours.
 4. For best results, serve the turkey with mac & cheese.
- Lyla B.

1. Preheat the oven to 11 degrees Fahrenheit.
 2. Stuff the turkey with turkey and lettuce.
 3. Dress the turkey with lettuce and chicken.
 4. Cook the turkey for 18 hours.
 5. For best results, serve the turkey with: mashed potatoes, mac and cheese, and a food fight.
- Levi M.

1. Preheat the oven to 350 degrees Fahrenheit.
 2. Stuff the turkey with pesis, carit, and cucumbers.
 3. Dress the turkey with sos, juse, gres, peper, and salt.
 4. Cook the turkey for siks hours.
 5. For best results, serve the turkey with: gren benn casrol, biskit and jelly, ptatos, and pie.
- Hazel P.

1. Preheat the oven to 15 degrees Fahrenheit.
 2. Stuff the turkey with chikn, filings, and stufig.
 3. Dress the turkey with soses.
 4. Cook the turkey for 1 hour.
 5. For best results, serve the turkey with: letis and tmatoz.
- Memphis P.K.

1. Preheat the oven to 50 degrees Fahrenheit.
 2. Stuff the turkey with stufin, crab bare, and porck.
 3. Dress the turkey with solt and papre.
 4. Cook the turkey for 4 hours.
 5. For best results, serve the turkey with: latis, stufin, and coot carts and pes.
- Emma D.

1. Preheat the oven to 500 degrees Fahrenheit.
 2. Stuff the turkey with turkey, pork, and salid.
 3. Dress the turkey with ranch and oil.
 4. Cook the turkey for 2 (tow) hours.
 5. For best results, serve the turkey with: salid, pie, and ptatos.
- Robin R.

1. Preheat the oven to 5 degrees Fahrenheit.
 2. Stuff the turkey with eggs, ham, and stuffen.
 3. Cook the turkey for five hours.
 4. For best results, serve the turkey with: ptos, bakine, and sos.
- Olivia H.

1. Preheat the oven to 110 degrees Fahrenheit.
 2. Stuff the turkey with ptatose, flavors, and spises.
 3. Dress the turkey with sos and peper.
 4. Cook the turkey for 3 hours.
 5. For best results, serve the turkey with: korn, salid, and selre.
- Ava H.

1. Preheat the oven to 500 degrees Fahrenheit.
2. Stuff the turkey with stuffing, grees, and chikn.
3. Dress the turkey with sos and grees.
4. Cook the turkey for 1 hours.
5. For best results, serve the turkey with: bakine, piye, and froot.

Ryan T.

1. Preheat the oven to 500 degrees Fahrenheit.
 2. Stuff the turkey with carits, peess, and chicin.
 3. Dress the turkey with sos and peper.
 4. Cook the turkey for 3 hours.
 5. For best results, serve the turkey with: putows, saled, and cookt vechabls.
- Esme J.

1. Preheat the oven to 130 degrees Fahrenheit.
 2. Stuff the turkey with pepr, chikin, and bonse.
 3. Dress the turkey with barbequ sos.
 4. Cook the turkey for 1 hours.
 5. For best results, serve the turkey with: milk and root beer, salid, and ataleine sos.
- Louis B.

1. Preheat the oven to 30 degrees Fahrenheit.
 2. Stuff the turkey with carrots, potatoes, and soup.
 3. Dress the turkey with sos and spises.
 4. Cook the turkey for 31 hours.
 5. For best results, serve the turkey with: gawe, green bean, and corn.
- Jaxon M.

1. Preheat the oven to 5 degrees Fahrenheit.
 2. Stuff the turkey with tomatos, uniun, and sesaning.
 3. Dress the turkey with oil.
 4. Cook the turkey for 2 hours.
 5. For best results, serve the turkey with: salid, tomatos, and pumkin pie.
- Celia A.

1. Preheat the oven to 12 degrees Fahrenheit.
 2. Stuff the turkey with stofene, bacen, and met.
 3. Dress the turkey with met.
 4. Cook the turkey for 2 hours.
 5. For best results, serve the turkey with: ptos, stofene, and gen bens.
- Easton O.-L.

1. Preheat the oven to 17 degrees Fahrenheit.
2. Stuff the turkey with sot, hot, and trile.
3. Dress the turkey with sos.
4. Cook the turkey for 20 hours.
5. For best results, serve the turkey with: trile, slalid, and btado.

Matthew D.



1. Preheat the oven to 400 degrees Fahrenheit.
 2. Stuff the turkey with nothing.
 3. Dress the turkey with pepper and salt.
 4. Cook the turkey for 2 hours.
 5. For best results, serve the turkey with: pies, foot, and beens.
- Noelle

1. Preheat the oven to 82 degrees Fahrenheit.
 2. Stuff the turkey with badr, frech dresing, and oliv lol.
 3. Dress the turkey with rach.
 4. Cook the turkey for 5 hours.
 5. For best results, serve the turkey with: salid, masht btados, and sauce.
- Berklee

1. Preheat the oven to 35 degrees Fahrenheit.
 2. Stuff the turkey with stufen, ptadosre, and green bens.
 3. Dress the turkey with sesunen.
 4. Cook the turkey for 3 hours.
 5. For best results, serve the turkey with: corn, ptadose, and carit.
- Scarlett

1. Preheat the oven to 130 degrees Fahrenheit.
 2. Stuff the turkey with vechtibles, meet, nothingelse.
 3. Dress the turkey with some ckindof dresing.
 4. Cook the turkey for 10 hours.
 5. For best results, serve the turkey with: salad, steak, and something els.
- Greyson

1. Preheat the oven to 100 degrees Fahrenheit.
 2. Stuff the turkey with stofen, solt, and peper.
 3. Dress the turkey with apolgos.
 4. Cook the turkey for 10 minis hours.
 5. For best results, serve the turkey with: gregen, slld, and turke fethr.
- Zoezy

1. Preheat the oven to 50 degrees Fahrenheit.
 2. Stuff the turkey with laminos, lim gos, and salt.
 3. Dress the turkey with nutneg.
 4. Cook the turkey for 1 hours.
 5. For best results, serve the turkey with: gren ben, chest btados, and pie.
- Weston

1. Preheat the oven to 1,00,000 degrees Fahrenheit.
 2. Stuff the turkey with pezza, cupcacs, and bunana.
 3. Dress the turkey with a dres.
 4. Cook the turkey for 8 hours.
 5. For best results, serve the turkey with: bl, ox, and mastar.
- Lincoln

1. Preheat the oven to 50 degrees Fahrenheit.
 2. Stuff the turkey with cupcake, ice cram, and .
 3. Dress the turkey with nothing.
 4. Cook the turkey for 1 hours.
 5. For best results, serve the turkey with: fork, , and .
- Taylen

1. Preheat the oven to 150 degrees Fahrenheit.
 2. Stuff the turkey with hot dogs, tykrkey, and cake.
 3. Dress the turkey with sesmenge.
 4. Cook the turkey for 2 hours.
 5. For best results, serve the turkey with: swwet, betalose, and cohe.
- Caleb

1. Preheat the oven to 55 degrees Fahrenheit.
 2. Stuff the turkey with sehertls, seuhend.
 3. Dress the turkey with poten.
 4. Cook the turkey for 10 hours.
 5. For best results, serve the turkey with: caris, , and .
- Maksim

1. Preheat the oven to 5 degrees Fahrenheit.
 2. Stuff the turkey with sbafen, stfein, and x.
 3. Dress the turkey with senh.
 4. Cook the turkey for 3 hours.
 5. For best results, serve the turkey with: con, maj ptatos.
- Sedona

SEE HOW TO COOK A TURKEY, PAGE 8

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Area second graders tell us how to cook a turkey

1. Preheat the oven to 55 degrees Fahrenheit.
2. Stuff the turkey with salt, pepper, and flour.
3. Dress the turkey with dressing.
4. Cook the turkey for 15 hours.
5. For best results, serve the turkey with: candy heart, orange juice, and cookies.

1. Preheat the oven to 400 degrees Fahrenheit.
2. Stuff the turkey with stuffing, salt and pepper, and nothing.
3. Dress the turkey with salt and pepper.
4. Cook the turkey for 1 hour.
5. For best results, serve the turkey with: gravee, bred, and pees.



1. Preheat the oven to 30 degrees Fahrenheit.
2. Stuff the turkey with joos and butr.
3. Dress the turkey with gravee.
4. Cook the turkey for 1 hour.
5. For best results, serve the turkey with: bakine, mashbtadoz, and stlak.

1. Preheat the oven to 12:30 degrees Fahrenheit.
2. Stuff the turkey with gres and hot sas.
3. Cook the turkey for 3 hours.
4. For best results, serve the turkey with: mash prtadow.

1. Preheat the oven to 10 degrees Fahrenheit.
2. Stuff the turkey with gravey, chicken, and potato.
3. Dress the turkey with dressing.
4. Cook the turkey for 1 hour.
5. For best results, serve the turkey with: hawaiian bread, corn, and strawberry.

1. Preheat the oven to 100 degrees Fahrenheit.
2. Stuff the turkey with candey, gum, and baoz.

3. Dress the turkey with oyenz.
4. Cook the turkey for 10000 hours.
5. For best results, serve the turkey with: BBQs and 10000 fazincadey.

1. Preheat the oven to 15 degrees Fahrenheit.
2. Stuff the turkey with met, budr, and bens.
3. Dress the turkey with budr.
4. Cook the turkey for 2 hours.
5. For best results, serve the turkey with: masht ptdao, bens, and budr.

1. Preheat the oven to 34 degrees Fahrenheit.
2. Stuff the turkey with batr and mete.
3. Dress the turkey with uyul.
4. Cook the turkey for 13 hours.
5. For best results, serve the turkey with: ice creme, dricks, and soop.

1. Preheat the oven to 141 degrees Fahrenheit.
2. Stuff the turkey with rice, cheese, and gravey.
3. Dress the turkey with gravey.
4. Cook the turkey for 3 hours.
5. For best results, serve the turkey with: salt, pumpkin pie, and mash patoes.

1. Preheat the oven to 50 degrees Fahrenheit.
2. Stuff the turkey with ledes and mashpttos.
3. Dress the turkey with spisis.
4. Cook the turkey for 30 hours.
5. For best results, serve the turkey with: streg beens, mach ptato, and gren beens.

1. Preheat the oven to 150 degrees Fahrenheit.
2. Stuff the turkey with met and steffing.
3. Dress the turkey with lettis.
4. Cook the turkey for 3 hours.
5. For best results, serve the turkey with: mash ptatos, green bens, and driks.

1. Preheat the oven to 144 degrees Fahrenheit.
2. Stuff the turkey with stuffin and gravi.
3. Dress the turkey with grave.

4. Cook the turkey for 12 hours.
5. For best results, serve the turkey with: stuvin, jeleu, and masptatoe.

1. Preheat the oven to 101 degrees Fahrenheit.
2. Stuff the turkey with cikin, gawe, and butr.
3. Dress the turkey with gawe.
4. Cook the turkey for 1 hours.
5. For best results, serve the turkey with: frot, veges, and bsrts.

1. Preheat the oven to 100 degrees Fahrenheit.
2. Cook the turkey for 20 hours.
5. For best results, serve the turkey with: pat and mash p.

1. Preheat the oven to 40 degrees Fahrenheit.
2. Stuff the turkey with leemine green lomine.
3. Dress the turkey with salt and thespese.
4. Cook the turkey for 24 hours.
5. For best results, serve the turkey with: plate, fork, and neth.

1. Preheat the oven to 52 degrees Fahrenheit.
2. Stuff the turkey with gravy, chicken, and patatos.
3. Dress the turkey with gravy.
4. Cook the turkey for 2 hours.
5. For best results, serve the turkey with: jello, corn, and strwbary pie.



This is how I will cook a turkey First, I will Put the turkey in the oven Then set it to 120 dugrees for 15 min and wate Then take it out and put seasonings Next you stuff it with stuffing Now you Now how to cook a turkey.

Oscar

First you ned a turkey Next, you ned to put the turkey then you ned a oven Now yo ned a pot After that yo ned wuif oven Now you ned rnut Then you ned a Now you

Nolan

This is how I will cook a turkey. First I will get a turkey next. I will need a pan. After that I will need sezings. Now I will put it in the oven and cook it at 17 degrees for 19 minutes. Finally, I will take it out. Then, I will eat the turkey. Now I grab a nakin and I wit my fas.

Amber

First git the turkey next git the oven Next pout the turkey in the oven Next git the knife finnule yous the knife to cut up the turkey.

Logan

Hi I am goin gto tech you how to cook a turkey. First get a raw turkey. next get a big pan. then put the turkey in the big pan. put the pan down. next get seasing. then put some seasing on the turkey. next put the turkey in the oven at 357 dthergres. cook for 6 hors. srve it to ur family on a plate.

Lanie

First get a turkey then get a jar of jam. Next hete up the ovin Now get sum salt and butter After that, get a Pate then Get a nighf Next Get a napkin and now set a timer After that, Get a pan and peper Finally, Get a famaly to eat it now you no how to cook a turkey

Salina

This is how I will cook a turkey. Fist, I will get a turkey. Now, I will get stufing After that I will get seazeing. Now put the turkey in the pan and stuf it and seazen it whith salt and pepper and butter. Then, I will put it in the oven and cook it at 305 degrees for 6 hours. After that, I will take it out. I

will get a plat and Next Put the turkey on the plate cut it grab a knife and fork. Now you can clen up yore mese and eat it.

Charlotte

This is how I will cook a turkey. First, I will get a turkey. Next, I will get a napkin and I will use it to dry it off. Then, I will seeson. for the flavor. Now, I will put it in the oven and cook it at 110 degrees for 12 minutes. After, I iwll take it out. Finally, I will get a plat and a nief and silverwer so I caN eat my turkey. Now I caN claeN up my mess.

Ainsley

This is how I will cook a turkey. First, I will get a turkey. Then, I iwll butter it. Next, I will season it. Now I will put it in the oven and cook it at 20 degrees for 25 minutes. Then, I will take it out. Finally, I will put it on a plate. Now you know how to make a turkey.

Patience

This is how I will cook a turkey. First, I will get a turkey. Then I will cut it. Next, I will shave it. Finally, I will put it in the oven and cook it at 100 degrees for one hour. Now, I will take it out. Next, I will cut it open and put stuffing in it. Now, you can eat it.

Jaden

This is how I will cook a turkey. First, I will get a turkey. Then, I will butter a turkey. Now, I will cut it. Next, I will put it in the oven and cook ti at 10000000 degrees for 3 hours. Now, I will take it out. Next, I will put seasonings. Now Finally I wil et it.

Zack

This is how I will cook a turkey. First, I will get a turkey. Then, I will Butter The turkey and put space. Next, I will put the turkey in a pot ten put the timer at 5 minutes. Then, I will put it in the oven and cook it at 350 degrees for 15 minutes. Now, I will take it out. Finally, I will put the turkey on a plate an now enjoy. Now you know how to cook a turkey.

Gage

SEE HOW TO COOK A TURKEY, PAGE 9

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Area second graders tell us how to cook a turkey

This is how I will cook a turkey. Then, I will get a turkey. Now, I will get a knife. Then, I will butter it. I will put it in the oven and cook it at 70 degrees for 20 minutes. Now, I will take it out. Then, I will eat it. Now I will get a napkin. Now I know how to make a turkey.

Korey

This is how I will cook a turkey. First, I will get a turkey. then, I will get a napkin Next get a fork and a knife. then, I will put butter on the turkey. After, I will put it in the oven and cook it at 15 degrees for 5 minutes. Finally, I will take it out. then, I will cut it. Now you no how to mak a turkey.

Nik

This is how I will cook a turkey. First, I will get a turkey. Then, I will put it in the pan and butter it. Now, I will set the timer. Next, I will put it in the oven and cook it at 17 degrees for 17 minutes. Finally, I will take it out. Then, I will eat it and put in on the plate so I can eat. Now you can make one for next Thanksgiving.

Ruby

This is how I will cook a turkey. First, I will get a turkey. Then, I will put stuffing in to it. After that, I will put budre. Then, I will put it in the oven and cook it at 500 degrees for 15 minutes. Next, I will take it out Sessnings. Then I will cute. it. Now you ete it.

Jarrett



Buy a Turkey. Cook it for on houre, cut it up. cool it off for one minit and then enjoy.

Joshua B.

This is how I would cook a turkey. First I would get my turkey at the store. When I come home, I would cook the turkey. Next, I would seAsoN it. Then I would sLicing. I would cook it in the oven for 10 minutes. When it is done, I would make utter stuff. I would

also have ics cream. Mickey M.

This is how I would cook a turkey. First I would get my turkey at the store. When I come home, I would clean the turkey. Next, I would put string through its legs. Then I would put it in the oven. I would cook it in the oven for 300 minutes. When it is done, I would stuff it. I would also have mash potatoes.

Myles C.

First i would go to the store then i would get the turkey then My Mom would yell at me becaz I am not old enough, but then I would go to south dakota.

Brecken C.

First buy it second take off the plastek next i will put it in the oven then tak it out of the oven till it coll finally eat

Ayker J.

First I would go to the sotre and get a 20 poundr turket. and i would unwrap the turkey. next i would cut the turkey and then i would put sttuthing in th turkey. and i would pot spices on the turkey. and pot it in the oeven for 6 owsr. and finlley wen it is don you can eat it with a nife and with a fork too the end.

Adelle M.

1st step: Buy a 27 pound turkey from a food store, bring it to yours or someone's house, then put it in your fridge for about a day, the day you want to eat the turkey rub on sauce.

2nd step: Stuff your turkey and then season it with salt and pepper, preheat the oven to 374 degrees f. And wait for about 20 minutes.

3rd step: Put the turkey in the oven and press bake, then wait for about 3 hours.

4th step: Get your utensils and plates, take the turkey out of the oven.

5th step: Get your food like rolls and mashed potatoes and for dessert I will have pumpkin pie.

Enjoy!
Rilyn Mowers

How to cook a turkey first buy one. Second, get a plate, put the turkey on it. Third, put

the turkey in the ovin. wen it's done, get ovin gloves, take it owt put it on the plate eat it.

Desi C.

This is how I would cook a turkey. First I would get my turkey at Walmart. When I come home, I would cut off the feather of the turkey. Next, I would butter it. Then I would put it in the oven. I would cook it in the oven for 48 minutes. When it is done, I would cut it. I would also have mashed potatoes, and gravy and sweet potatoes.

Liam D.

I will get the turkey first. The I will put it in the frij. Next I will season the turkey with sugar. Then I will put it in the oven for 50 minutes. When it is done, eat it. We will have ice cream for dessert.

Garrison S.

This is how I would cook a turkey. First I would get my turkey at A store. When I come home, I would take the plastic off the turkey. Next, I would cook. Then I would cut it. I would cook it in the oven for 10 mintues. When it is done, I would etit. I would also have SetBtaDos.

Henry H.

This is how I would cook a turkey. First I would get my turkey at a store. When I come home I would stuff the turkey. Next I would season it. Then I would butter. I would cook it in the oven for 200 minutes. When it done I would eat. I would also have mashed potoes+garlic.

Paitynn K.

I will get the turkey. First then I will buy it the stor Next I will season the turkey with salt and pepper Than I will put it in the oven for 10 minutes when it is done you cut the

RaeAnne K.

first I will get the turkey at stor Next, I will bring the turkey to paitynn the i will season it I will put it in the oven then I will make mashed potatoes to eat with the turkey finally we will feast

Annabelle. J.

This is how I would cook a turkey. First I would get my

turkey at a store. When I come home, I would take the turkey. Next, I would take the plastike. Then I would season it. Then I would cook it in the oven for 30 minutes. When it is done, I would eat it. I would also have stuffing.

Onni W.

First i will kill it. Then I will put it in the oven. I will put it in the oven four 10 minutes. and then i'll let it warm up. and then i will eat it. with mashed potatoes.

Landon H.

This is how I would cook a turkey. First I would get my turkey at a store. When I come home, I would stuff the turkey. Next, I would season it. Then I would butter it. I would cook it in the oven for 70 minutes. When it is done, I would eat it. I would also have mashed potatoes gravy.

Janessa

How to cook a turkey first buy it. And then you stuff it. and you make mash ptatos and you make gravy. and makines and cheese and dip for the chips. We eat and eat icecream.

Connor B.

First Buy a turkeY. Then clean the turkeY. Then get the plastic off. Season the turkey. Stuff it. Put it in the oven for 20 minutes. then when it is Done cut it then eat it. And deasurt will Be Ice cream.

Kylli H.

How my mom cooks the turkey. First my mom buys a turkey. Second, my mom takes The turkey home. Last my mom cooks the turkey and the stuffing and then we eat the food.

Logan K.

First, Buy the turkey. Then I will Clean the turkey. Then I will take the plastic off. Then I will stuff the turkey. Then I will put the turkey in the oven. Then i will take the turkey out of the oven Then I will eat the turkey.

Mia J.

I will get the turkey first. Then I will clean it. Next I will season the turkey with pepper.

Then I will put it in the oven for 10 minutes. When it is done, I will take of a leg and eat that. We will have ice cream cake for dessert.

Easton S.

How to cook a Turkey First I wood go to the store and I will bye a turkey. Then I wood git in my car and leave. Then when I get home I will heet up the uven and i will serve it up up up up No no no! It is the wrong emperature! Can you heer me? No! don't step on meeeeee! I am glad that bug is gone. Ok, Boooooom boooooom! Oh that is bad! Ok you! Is that a deemen bug? Sssssso that happened, what am I am gonna do? I know, I should sneek into my nabors house. Ok. How to cook a turkey. 5 minits later, where is my paper on it it is in my hand. i shood think more. Ok the bug is back! Get out !!!!!!!!!!!!!!!!!!!!!

Osten G.



I went to hunt for the turkey. I got it with a hatchet My brother. has a hatet so I used that. I will cook it in the oven for five minutes. Then I will put it on a plastic plate and put it on the table.

Clara

I went to the store and bought a turkey. I will take it home and cook it on the stofe for 5 hours. I will put it on the table and eat it. And that's the whole story.

Micah

SEE HOW TO COOK A TURKEY, PAGE 10

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Happy Thanksgiving
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Area second graders tell us how to cook a turkey

I went to the store. I bought a turkey. Then I'll put it in the oven for 8 hours. Then I'll gobble it up!
Emma

1. I will hunt a turkey.
 2. with a bow and arrow
 3. I will take him home.
 4. I will cook it for 2 hours.
 5. Then have I'll the feast.
- Evan

I will go to walmart and get a turkey. And I will bring it home and cook it for 6 hours.
Carson

I buy a turkey from the store. And then I cook it in the oven for 1 hour then I will put it on a plastic bowl for Thanksgiving. Then I will make pie and salad and mashed potatoes and gravy. Then we'll eat on Thanksgiving.
Logan

First Go hunt for the trkey. 2ed, I put it in the ovne and wine it comes owt and then I let it cool down and then I frost it and then I put googlyeyes!
Quinn

I went to the store and got a turkey. I got it in the oven I cooked it for 5 minutes. Then I took it out of the oven. I will put it on a nice big plate on the

table. Then I set plated drinks, and forks and spoons. That will be a great dinner!
Paige

First I will go to the store and I will get a apron and a turkey and driv home. Then I will get it owt of the Package. then I will clen it up then I will put it in the oven. I will talk to the famely then I will check on it. then I will get rest of my food redy then I will not eat just yet then I will play then when it cools I will eat.
Jenna

Frist I get to the store and buy one roasted turkey and put it on the table and I'd make pumpkin pie.
Brook

I will go hunting for a turkey. I will shoot it and then I will take it home. I will cook it in the oven. for an hour and a half. And then I will put seasoning on it. And put it bak in the ove for 30 minutes. And then my family will eat it with me.
Mariah B.



I have a real turkey named Thanksgiving. I will decorate her with duct tape. She will be our guest.
Esmae

I went hunting then I got home. And then I put the turkey in the oven and then I have guests occming over at 5. I put the turkey in the oven for 1 hour. And then I'm going to make some cotton candy. And then the guests are here. And it's time to eat. The end.
Ava

1. I go hunting for a turkey.
 2. I will use a cross bow.
 3. And then I will go 4. home and Take all the 5. feathers off of it I will 6. put it in the oven for 1 7. hour. I'm going to put 8. chestnuts on the 9. turkey. And then put 10. it on a Plate. I will put 11. it on the table Then I 12. will invite Som People over. Then I will look in the freezer for a lot of food. And then Put them on the table. And then PeoPle come over and I say "you can have a seat." And then we'll eat.
- Paityn

First you shot a turkey. Then you pull the fers. Next you cook the turkey. Last I do set it is at 450. Finally I cook it for 1 air.
Daytona

Fist I get my turkey from walmrt. Then I put butter on my trukey. Next I put it on my oven of for an hour at nine degeres. Last I take it out of the oven. After it cooks down I eat it.
Damon K.

First i shute the turkey. Then i Pluk the futhers out. Next i put the turkey in the ovin fore 1 sucit. Last i put the stufeng in the turkey. Finally i eat it.
Wilhelm

First I am going to get it at Kwik Thip. Then I am going to cook it in the oven at 30 de-grees. Next I am going to put it in for five minits. last I check it. Finally I eat it.
Laralyn

First you hunt it then u scin it next u siut it last u kook it finally u et it.
Unknown

First I Biye the turkey. Then I waite skin it. Next I stuf the turkey. Last I Bake the turkey for 200 owsr at 500 degrees. Finally I eat the turkey.
Leah

First you find a wild turkey. Then you stem the turkey. Next you put seasunig on the turkey. Last you put the turkey in the uven for a cupl of minits. Final-

ly you et the turkey.
Rayloin

First I buy a turkey. The I put it in the instant pot for 5 minutes. Next i put seseseing on it last i eat it.
Hailey

First you go to the woods and shoot the turkey. Then you sult the turkey. Next you trn th uven on 20 dugreys. Last you poot it in the pot. Finally you poot it on the ufin for 30 minits.
Wyatt

I buy my turkey at the store. then I stuf it. Next I mix mashd spuds. Last I put it in th oven for 2 minits at 20 degres. Finally I ete it.
Annabelle



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HAPPY Thanksgiving

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Happy Thanksgiving!

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Happy Thanksgiving

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In the Spirit of THANKSGIVING

Happy Thanksgiving from the staff at the Evergreen Shopper and Moose Lake Star-Gazette!

STATE OF MINNESOTA COUNTY OF CARLTON

DISTRICT COURT
SIXTH JUDICIAL DISTRICT
Court File No. 09-JV-20-60
SUMMONS

IN RE THE CHILDREN OF:
Sarah Larae Diver,
Leroy NMN Jones, Jr., and
Myron Anthony Slidesoff,
TO Sarah Larae Diver d.o.b. 9/25/1980
and Leroy NMN Jones, Jr., 10/28/1974:
A Permanency Petition-Termination
of Parental Rights Petition was filed with
the Court on September 9, 2021, alleging
Termination of Parental Rights. The Court
has set January 11, 2022 at 9:15 a.m. as the
date and time of the Adm/Deny Hearing, at
the Courthouse in Carlton, Minnesota,
as the place, for a hearing to be held in the
Above-entitled matter.

YOU ARE HEREBY SUMMONED AND
REQUIRED to appear before this Court on that
date at said hearing.

PLEASE TAKE NOTICE: That the
hearing will be held for the purpose of
determining whether to parental rights
should be terminated in accordance with
Minnesota Law.

Failure to appear may result in a finding
of contempt of the Court's order to appear
or the issuance of a warrant for the arrest of
that person summoned or both.

Failure to appear may also result in the
Court conducting the hearing in your ab-
sence and the hearing may result in an order
granting the relief requested in the petition,
including an order to terminate your parental
rights to the child(ren) to another adult.

If the Court finds that grounds exist for
the petition, the Court could determine that
the child(ren) is/are in need of protection
or services and then order any services or
other conditions deemed necessary to cor-
rect the conditions that lead to the child(ren)
protection finding.

These serves and conditions could
include but are not limited to foster care,
transfer of custody or termination of par-
ental rights.

In connection with these proceedings,
you have the following rights: 1) To be
represented by a lawyer at all stages of the
proceedings, if you cannot afford a lawyer,
you are entitled to have a lawyer appointed
for you at county expense. 2) To introduce
evidence at the hearing. 3) To cross examine
witnesses testifying against the child(ren). 4)
To inspect any report filed with the Court, and
if it admitted in evidence, to cross examine
the preparer of such report. 5) To obtain a
transcript of the proceedings, if you request
that they be recorded. 6) To appeal decisions
of the juvenile court. 7) To have subpoenas
issued by the court on your behalf requesting
the attendance and testimony of witnesses.

The child(ren) has/have the same rights
in connection with the proceedings that you
do except that a lawyer will automatically be
appointed by the court in represent the
child(ren), without regard to whether the
child(ren) and parents can afford to retain a
lawyer.

If you desire to retain a lawyer, you
should do immediately, so you will be ready
at the hearing. If you desire to be represent-
ed by a lawyer, but cannot afford the cost,
you must immediately notify the court that
you want an appointed lawyer.

Dated: Nov. 15, 2021
/s/ Janine Morrison
Janine Morrison
Deputy Court Administrator

(Published in the Moose Lake
Star-Gazette on November 18,
25, December 2, 2021)

NOTICE OF MORTGAGE FORECLOSURE SALE THE RIGHT TO VERIFI- CATION OF THE DEBT AND IDENTITY OF THE ORIGINAL CREDITOR WITHIN THE TIME PROVIDED BY LAW IS NOT AFFECTED BY THIS ACTION.

NOTICE IS HEREBY GIV-
EN, that default has occurred in
the conditions of the following
described mortgage:

DATE OF MORTGAGE: April

11, 2008

ORIGINAL PRINCIPAL
AMOUNT OF MORTGAGE:
\$100,980.00

MORTGAGOR(S): Adrienne
L Strickland, a married woman
and Adam R Strickland, her
husband

MORTGAGEE: North Shore
Bank of Commerce

LENDER OR BROKER AND
MORTGAGE ORIGINATOR
STATED ON THE MORTGAGE:
North Shore Bank of Commerce
SERVICER: Carrington
Mortgage Services, LLC
DATE AND PLACE OF FIL-
ING: Filed April 18, 2008, Carlton
County Recorder, as Document
Number A000416789

ASSIGNMENTS OF MORT-
GAGE: Assigned to: Mortgage
Electronic Registration Systems,
Inc.; thereafter assigned to J.P.
Morgan Mortgage Acquisition
Corp.

LEGAL DESCRIPTION OF
PROPERTY:

Lot Twenty-One (21), Block
Two (2), of Nelson's Subdivision
of Outlots 35, 36 and 40 in the
Village, Now City of Cloquet

PROPERTY ADDRESS: 23
9th Street, Cloquet, MN 55720

PROPERTY IDENTIFICA-
TION NUMBER: 06-275-0580

COUNTY IN WHICH PROP-
ERTY IS LOCATED: Carlton

THE AMOUNT CLAIMED TO
BE DUE ON THE MORTGAGE
ON THE DATE OF THE NOTICE:
\$91,858.65

That all pre-foreclosure re-
quirements have been complied
with; that no action or proceeding
has been instituted at law or
otherwise to recover the debt
secured by said mortgage, or any
part thereof;

PURSUANT, to the power of
sale contained in said mortgage,
the above described property
will be sold by the Sheriff of said
county as follows:

DATE AND TIME OF SALE:
January 11, 2022, 10:00AM

PLACE OF SALE: Sheriff's
Main Office, Second Floor Law
Enforcement Center, 317 Walnut
Ave, Carlton, MN 55718

to pay the debt secured by
said mortgage and taxes, if any,
on said premises and the costs
and disbursements, including
attorneys fees allowed by law,
subject to redemption within 6
months from the date of said sale
by the mortgagor(s) the personal
representatives or assigns.

TIME AND DATE TO VA-
CATE PROPERTY: If the real
estate is an owner-occupied,
single-family dwelling, unless
otherwise provided by law,
the date on or before which
the mortgagor(s) must vacate
the property, if the mortgage
is not reinstated under sec-
tion 580.30 or the property is

not redeemed under section
580.23, is 11:59 p.m. on July 11,
2022, or the next business day if
July 11, 2022 falls on a Saturday,
Sunday or legal holiday.

"THE TIME ALLOWED
BY LAW FOR REDEMPTION
BY THE MORTGAGOR, THE
MORTGAGOR'S PERSONAL
REPRESENTATIVES OR AS-
SIGNS, MAY BE REDUCED TO
FIVE WEEKS IF A JUDICIAL
ORDER IS ENTERED UNDER
MINNESOTA STATUTES SEC-
TION 582.032 DETERMINING,
AMONG OTHER THINGS, THAT
THE MORTGAGED PREMISES
ARE IMPROVED WITH A
RESIDENTIAL DWELLING OF
LESS THAN FIVE UNITS, ARE NOT
PROPERTY USED FOR AG-
RICULTURAL PRODUCTION,
AND ARE ABANDONED.

Dated: November 11, 2021
J.P. Morgan Mortgage Acqui-
sition Corp.

Assignee of Mortgagee
LOGS LEGAL GROUP LLP
BY

Melissa L. B. Porter - 0337778
Gary J. Evers - 0134764
Joseph M. Rossman -
0397070

Attorneys for Mortgagee
LOGS Legal Group LLP
12550 West Frontage Road,
Suite 200
Burnsville, MN 55337

(952) 831-4060

THIS IS A COMMUNICA-
TION FROM A DEBT COLLEC-
TOR
(Published in the Moose Lake
Star-Gazette on November
18, 25, December 2, 9, 16, 23,
2021)

NOTICE OF MORTGAGE FORECLOSURE SALE THE RIGHT TO VERIFI- CATION OF THE DEBT AND IDENTITY OF THE ORIGINAL CREDITOR WITHIN THE TIME PROVIDED BY LAW IS NOT AFFECTED BY THIS ACTION.

NOTICE IS HEREBY GIVEN,
that default has occurred in con-
ditions of the following described
mortgage:

DATE OF MORTGAGE:
May 14, 2015

MORTGAGOR: Philip B.
Erickson, single man.

MORTGAGEE: Consumer
Loan Services, LLC.

DATE AND PLACE OF RE-
CORDING: Recorded
May 20, 2015 Carlton Coun-
ty Recorder, Document No.
A000462582.

ASSIGNMENTS OF MORT-
GAGE: Assigned to: JPMorgan
Chase Bank, N.A. Dated May 18,
2015 Recorded June 16, 2015,
as Document No. A000463037.
And thereafter assigned to:
Carrington Mortgage Services,
LLC. Dated December 19, 2016
Recorded January 4, 2017, as
Document No. A000472368.
And thereafter assigned to: J.P.
Morgan Mortgage Acquisition
Corp. Dated October 27, 2021
Recorded October 29, 2021, as

Document No. A000502654.

TRANSACTION AGENT:
NONE

TRANSACTION AGENT'S
MORTGAGE IDENTIFICATION
NUMBER ON MORTGAGE:
NONE

LENDER OR BROKER AND
MORTGAGE ORIGINATOR
STATED ON MORTGAGE: Con-
sumer Loan Services, LLC
RESIDENTIAL MORTGAGE
SERVICER: Carrington Mort-
gage Services LLC

MORTGAGED PROPERTY
ADDRESS: 412 21st St, Clo-
quet, MN 55720

TAX PARCEL I.D. #: 06-
160-1400

LEGAL DESCRIPTION OF
PROPERTY:

South 100 feet of the North
200 feet of the West 39 feet of
Lot 9, and the South 100 feet of
the North 200 feet of the East 15
feet of Lot 10, Block 5, Huseby's
Addition to Cloquet, Carlton
County, Minnesota

COUNTY IN WHICH PROP-
ERTY IS LOCATED: Carlton

ORIGINAL PRINCIPAL
AMOUNT OF MORTGAGE:
\$68,340.00

AMOUNT DUE AND
CLAIMED TO BE DUE AS OF
DATE OF NOTICE, INCLUDING
TAXES, IF ANY, PAID BY MORT-
GAGEE: \$62,988.11

That prior to the commence-
ment of this mortgage foreclosure
proceeding Mortgagee/Assignee
of Mortgagee complied with all
notice requirements as required
by statute; That no action or
proceeding has been instituted
at law or otherwise to recover the
debt secured by said mortgage,
or any part thereof;

PURSUANT to the power of
sale contained in said mortgage,
the above described property
will be sold by the Sheriff of said
county as follows:

DATE AND TIME OF SALE:
January 4, 2022 at 10:00 AM

PLACE OF SALE: Sheriff's
Office, Law Enforcement Center,
2nd Floor, Carlton, MN 55718-
0530

to pay the debt then secured
by said Mortgage, and taxes, if
any, on said premises, and the
costs and disbursements, includ-
ing attorneys' fees allowed by law
subject to redemption within six
(6) months from the date of said
sale by the mortgagor(s), their
personal representatives or as-
signs unless reduced to Five (5)
weeks under MN Stat. §580.07.

TIME AND DATE TO VA-
CATE PROPERTY: If the real
estate is an owner-occupied,
single-family dwelling, unless
otherwise provided by law, the
date on or before which the
mortgagor(s) must vacate the
property if the mortgage is not
reinstated under section 580.30
or the property is not redeemed
under section 580.23 is 11:59
p.m. on July 5, 2022, unless that
date falls on a weekend or legal
holiday, in which case it is the

next weekday, and unless the
redemption period is reduced to
5 weeks under MN Stat. Secs.
580.07 or 582.032.

MORTGAGOR(S) RE-
LEASED FROM FINANCIAL
OBLIGATION ON MORTGAGE:-
None

"THE TIME ALLOWED
BY LAW FOR REDEMPTION
BY THE MORTGAGOR, THE
MORTGAGOR'S PERSONAL
REPRESENTATIVES OR AS-
SIGNS, MAY BE REDUCED TO
FIVE WEEKS IF A JUDICIAL
ORDER IS ENTERED UNDER
MINNESOTA STATUTES, SEC-
TION 582.032, DETERMINING,
AMONG OTHER THINGS, THAT
THE MORTGAGED PREMISES
ARE IMPROVED WITH A RESI-
DENTIAL DWELLING OF LESS
THAN FIVE UNITS, ARE NOT
PROPERTY USED IN AGRICUL-
TURAL PRODUCTION, AND
ARE ABANDONED."

Dated: November 1, 2021
J.P. Morgan Mortgage Acqui-
sition Corp.

Mortgagee/Assignee of Mort-
gagee

LIEBO, WEINGARDEN, DO-
BIE & BARBEE, P.L.L.P.

Attorneys for Mortgagee/
Assignee of Mortgagee

4500 Park Glen Road #300
Minneapolis, MN 55416
(952) 925-6888

85 - 21-004273 FC

THIS IS A COMMUNICA-
TION FROM A DEBT COL-
LECTOR.

(Published in the Moose Lake
Star-Gazette on November
11, 18, 25, December 2, 9, 16,
2021)

NOTICE OF TRUTH IN TAXATION PUBLIC HEARING ON 2022 PROPOSED BUDGET PROPERTY TAX LEVY BY THE MOOSE LAKE FIRE PROTECTION DISTRICT

NOTICE IS HEREBY GIVEN
that the District Board of the
Moose Lake Fire Protection Dis-
trict will conduct a public hearing
on December 14, 2021, at 6:00
p.m. or as soon thereafter as
the matter can be considered for
the 2022 proposed budget and
property tax levy.

The meeting will be held at
the Moose Lake Fire Station,
600 Highway 73, Moose Lake,
MN 55767. This meeting is open
to district residents off he City of
Moose Lake and Moose Lake
Township. Masks are recom-
mended, but not required.

Individuals unable to attend
the public hearing as set forth
above may make written com-
ments by writing to: Fire District
Board, 600 Highway 73, Moose
Lake, Mn 55767, or via email to:
MooseLakeAreaFireDistrict@
hotmail.com. Written comments
must be received prior to the
public hearing.

BY ORDER OF THE FIRE
DISTRICT BOARD

Osten Berg, Executive Di-
rector

November 15, 2021
(Published in the Moose Lake
Star-Gazette on November 18,
25, December 2, 9, 2021)

Resolution # 06-08-01 Moose Lake Township, Car- lton County, Minnesota A RESOLUTION REGARD- ING CULVERT PLACEMENT ON NEW PROPERTIES

This resolution specifies that
for culvert placement on new
properties, the property owner
will be responsible for purchasing
the culvert and shall bear the
expense of having it installed.
Once the culvert is in place,
the township will maintain the
ditches around the culvert and
replace culverts as needed for
normal wear and tear. If dam-
age is caused to the culvert by
heavy equipment or construction
initiated by the property owner,
that owner shall be responsible

for replacing the culvert. This
resolution shall also apply to all
currently existing culverts.

Amendment # 07-21-21
This amendment stipulates
that culvert placement on new
properties have a minimum
length of 20 feet and minimum
width of 12 inches.

This motion for the amend-
ment of resolution 06-08-01 was
duly seconded by Supervisor Al-
drin, after full discussion thereof
and upon vote being taken there-
on, the following voted in favor of
the above resolution: Moffett, Lat-
tu, Aldrin with none voting against
the same. WHEREUPON said
amendment of the resolution
was declared duly passed and
adopted.

Robert Moffett Jr.,
Chair
Attest: Donna Kirk, Clerk
(Published in the Moose Lake
Star-Gazette on November 18,
25, 2021)

STATE OF MINNESOTA COUNTY OF CARLTON

DISTRICT COURT PROBATE DIVISION SIXTH JUDICIAL DISTRICT Court File No. 09-PR-21-

1993

NOTICE AND ORDER OF
HEARING ON PETITION FOR
FORMAL ADJUDICA-
TION OF TESTACY, DE-
TERMINATION OF HEIRS AND
APPOINTMENT OF PERSONAL
REPRESENTATIVE IN UNSU-
PERVISED ADMINISTRATION
AND NOTICE TO CREDITORS

In Re: Karen Lee Swan-
son-Haugdahl

a/k/a Karen Lee Haugdahl
a/k/a Karen Haugdahl
Decedent

TO ALL INTERESTED PER-
SONS AND CREDITORS:

It is Ordered and Notice is
hereby given that on the 23rd
day of December, 2021 at 8:30
o'clock a.m., a hearing will be
held in the above-named Court
at Carlton County Court House,
Carlton, Minnesota, for the For-
mal Adjudication of Intestacy,
Determination of Heirs, and for
the appointment of Heidi
LouAnn Artisensi, whose ad-
dress is 1053 E Pattison St,
Ely, MN 55731, as personal
representative of the estate of
the above-named decedent in
unsupervised administration, and
that any objections thereto must
be filed with the Court. That, if
proper, and no objections are
filed, a personal representative
will be appointed to administer
the estate, to collect all assets,
pay all legal debts, claims, taxes,
and expenses, and sell real and
personal property, and do all nec-
essary acts for the estate. If you
have an objection to this case,
please contact Court Adminis-
tration at (218) 221-7560 option
#8 for further instructions as
these hearings are currently held
remotely due to the pandemic.

Notice is further given that
ALL CREDITORS having claims
against said estate are required
to present the same to said
personal representative or to
the Clerk of the Court within four
months after the date of this no-
tice or said claims will be barred.

Dated: November 15
/s/ Rebekka Stumme
Rebekka Stumme
Judge
Amy Turnquist
Court Administrator
Chelsea Opdahl
Deputy
Rae R. Bentz
Reg. #218376
DEFENBAUGH LAW OF-
FICE

107 E. Camp Street
Ely, Minnesota 55731
(218) 365-4977
(Published in the Moose Lake
Star-Gazette on November 25,
December 2, 2021)

HIRING?



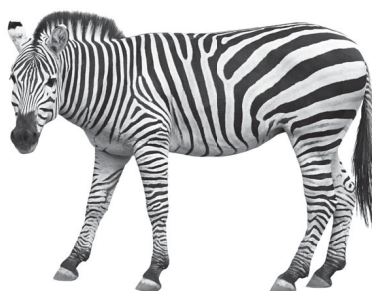
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ADMISSION \$5.00
218-348-1825

GUN SHOW
 NOV. 26TH & 27TH, 2021
 Hours: Friday 4 p.m. - 8 p.m.
 Saturday: 9 a.m. - 5 p.m.
NATIONAL GUARD ARMORY
 801 Hwy. 33 S, Cloquet, MN

- Bring in your old coins. Clayton the Coin Guy will be here!
- We will be featuring new and used firearms, reloading supplies, ammo and many other related items, so, bring the whole family.

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 Visit our website for secret code for \$1.00 discount on admission: www.ACExposgunshows.com
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For information, call Ken about the show or becoming a vendor for the show
Ken: 218-290-0274
SPACE IS AVAILABLE

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Lady Rebels defeat Royals in second game of season

ALICIA MILLER

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Last Tuesday, November 16 the Moose Lake Area Hockey Association Lady Rebels defended their undefeated title with a 3-1 win at the second game of their hockey season. The girls played the Hopkins Park Royals, and although they put up a good fight, they were no match for the Rebels.

The first period of the game was filled with tension, as both teams fought strong against the other's defense. The girls raced back and forth on the ice, yet as the clock ticked on and neither team was able to score any goals, all of the girls seemed to grow tired. Nonetheless, they pushed hard until the end of the period.

The second period of the game was when the action started to take place. The girls were merely one minute and fifty-six seconds into the second period when Sophomore Defense Jorja Juszczak scored a goal, assisted by Sophomore Forward Megan Hattenberg-

er. This seemed to light a fire in the players, giving them more energy and motivation, causing them to really up their game. With only about five minutes remaining in the second period, both teams were fighting hard. Suddenly there was a mass of players surrounding the goal, scrambling to take control of the puck, when finally, a second goal was scored by Freshman Forward Mackenzie Hoffman, assisted by Senior Forward Julia Juszczak. The rink was filled with cheers as the game continued to grow in intensity from there, and the number of shots on goal by the Rebels tripled by the end of the second quarter.

In the final period of the game, the Royals seemed to be losing their energy, but the Rebels were still going strong. It only amped the girls up more when three minutes and eight seconds into the third period, Freshman Defense Sandra Ribich scored a third goal for the Rebels, assisted by Senior Defense Raechel Painovich



JANNA BODE | MOOSE LAKE STAR-GAZETTE

Sophomore Jorja Juszczak (number 7) and the Lady Rebels defeated the Hopkins Park Royals 3-1.

and Freshman Defense Hallie Klavu. With about five and a half minutes remaining in the game, the Royals managed to score a goal, bringing the

score to 3-1. Even still, it simply wasn't enough to take home the win, and the Lady Rebels once again made all of Moose Lake proud.

You can see the Lady Rebels next taking on the Rock Ridge Wolverines on Tuesday, November 30 at the Moose Lake Riverside Arena.

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