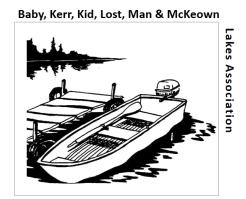
THE LAKE LINK Volume 33, Issue 1 Spring 2023



PRESIDENT'S MESSAGE - RANDY TURNACLIFF

Welcome to the 2023 edition of the Spring Newsletter! The board and I look forward to another year of working on behalf of all our members to protect our watershed and sustain our beautiful environment. I also hope this newsletter finds you and your families well and I hope you're looking forward to spring and summer as much as our family. The board has gone through some additions and subtractions as acting board members have changed, but be assured we continue to work on your behalf with the programs implemented over the last decade or so.

Attention: As you can see from our current open board and committee member vacancies, we're in great need of additional people to help out and become part of the lake association. The time spent is well worth the effort and we only have one in-person meeting a year. If you're interested please contact me or another board member regarding the opportunities and needs we have.

On to business - We're into our second full year as a full-fledged 501(c)3 so remember this at tax time as your donations to the lake association should be tax deductible (refer to your local tax codes for details). We're continuing to take action to reduce our risk of AIS within our lakes by educating our members and running our I-Lids monitoring station at the Baby Lake public boat landing. We are also renewing effort in our fisheries group with a new Board Member (Welcome Douglas Dyar as our New Fisheries Team Lead). I'm excited to see where that leads. We also will continue to take water samplings every other year (2023 is our testing year) to ensure our watershed's health stays intact. I'd like to thank all our board members who graciously support the Our6Lakes organization and the activities we undertake on everyone's behalf.

I hope you all enjoy your summer and continue to make wonderful memories as you play at the lake, relax by a bonfire or go for a hike. The beautiful, clear water of our lakes and boundless nature await you!

Annual Meeting – Saturday, July 29th
Registration 8:00 a.m., Meeting 9:00 a.m.
Union Congregational Church in Hackensack
Coffee and refreshments provided.

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Questions?

If you have any questions or concerns about your lake, please contact your lake representative listed within this newsletter.

Association News



New Fisheries Team Lead

Hello, association members! I'm Doug Dyar and I am pleased to have been appointed by Randy Turnacliff to fill this vacant Board position.

My wife Patty and I have been spending summers on McKeown since we built our cabin in 2015. We've been vacationing in the area for decades, and, now that we're both retired, we can spend as much time as possible in God's Country. Patty recently finished a career with John Deere in finance, and myself in civil engineering for the state of Iowa and the cities of Ankeny and West Des Moines. We have two grown children and one granddaughter.

I look forward to working with the Board, meeting more of the owners in the Association, and learning the duties of the Fisheries Team Leader. I would love to have input from owners on each lake and pledge to work to align our projects with our mission statement. Please contact me with your ideas or concerns at 515.829.0381 or csx4068@gmail.com.

Meeting Minutes from the Lake Association Financial Audit

Thursday, March 23rd, 2023, 7:00 PM

Present: Randy Turnacliff, Laura Palmer-Turnacliff, Gary Rueter, Mike Schmitt & Karla Lutterman

Agenda:

2022 Budget Final Revenue/Expenses - reviewed

2022 Bank Statements - reviewed

2022 Final Check Register – reviewed

2022 Final Membership Report - reviewed

2022-23 Carryover Revenue – reviewed

Audit Results:

Yes – passed – 100%, Nay – no passed- 0%

Thank you to everyone that attended the ad hoc meeting! A copy of the final 2022 Budget was distributed to the full board for review at the Lake Association Board Meeting on April 18, 2023.

Help! Volunteers Needed! The lake association desperately

The lake association desperately needs your help in order to stay productive and relevant in managing

our six lakes. We're looking for anyone with any interest in helping as a Board Member, Lake Representative, AIS Team Lead/ Members or Vice-President. All of our meetings except for the Annual Meeting in July are held via Zoom/virtually so you can participate from anywhere with a phone/ laptop. If you're interested and have some time during the year/ summer, please reach out to the current lake association president (see page 7) by phone or email and ask about volunteering to help.

2023 Board of Directors Meetings, 7:00 PM - open to all members

Due to COVID-19 restrictions and concerns, please check the Our6lakes.org website often for meeting changes and notifications. We will most likely continue to host these in the Zoom virtual platform. Members of the public are welcome to attend. Please submit your name through the "Contact Us" page to ask questions or request a meeting link and login instructions. Thank you.

April 18, 2023 Board Meeting Virtual (Zoom)

June 13, 2023 Board Meeting Virtual (Zoom)

July 11, 2023 Prep for Annual Virtual (Zoom)

July 29, 2023 Annual Meeting—9AM Union Congregational Church, Hackensack

August 22, 2023 Board Meeting Virtual (Zoom)

Agenda items due to the president one week prior to board meetings or bring to meeting.

Neighborhood News



Special DNR Presentation for Kids

Our lake association will be sponsoring a talk by a DNR officer on responsible fishing for kids on **Saturday**, **June 10 at 10am**, thanks to a grant from The One Stop in Longville. Please plan on bringing your

youngsters to hear about respectful fishing in our lakes. Games, a coloring contest, and a chance to win a fishing pole included. More details later on the lakes website and Facebook page.



We all can help stop the spread of aquatic invasive species. Take these steps <u>every time</u> you leave a lake or river - whether or not it's infested.

- Clean all aquatic plants, zebra mussels, and other invasive species from boats, trailers, and waterrelated equipment. Spray with high pressure water.
- Run motor or personal watercraft for a few seconds to discharge water before leaving the water access.
- Rinse watercraft with very hot water. Hot water temperatures will kill zebra mussels and some other AIS according to the MN DNR: 120°F for at least 2 minutes; or 140°F for at least 10 seconds.
- Drain water from your boat, ballast tanks, motor, live well and bait container. Remove drain plugs and keep drain plugs out while transporting equipment.
- Dry your watercraft for <u>at least 5 days before</u> relaunching in another lake

Ladies of the Lake

Join the ladies at the west end of Baby Lake on the second Tuesday of the month at 9:30am for coffee/tea and treats. The hostess location rotates each month. The group meets all year. Joni Kumpula is the



contact person for more information 218-682-2026. Hope to see you there this summer.

4th of July Boat Parades

Baby Lake—Partridge Point @ 11:00 am

Man Lake —Location @ 3:00pm

McKeown Lake—Culvert @ 11:00 am

Kid and Lost Lake—Interlachen Resort @ 11:00 am

Feel free to decorate your vessel but it's not required. This is always a fun event and we love seeing it grow!



- Dispose of unwanted bait in the trash. To keep live bait, drain the water and refill the bait container with bottled or tap water.
- **Transport fish on ice** be prepared, bring a cooler.

If your watercraft has been in one of these infested bodies of water recently, please do not launch your watercraft in one of our six lakes without taking the proper precautions.

Thank you!

(Source: www.dnr.state.mn.us/invasives/preventspread_watercraft.html)

Wildwood & Syrup



Wildwood Beach Resort

by Melanie Deegan

In 1939, The Buxton family purchased land on the south shores of Man Lake that would eventually come to be known as Wildwood

Beach Resort. They built a home, lodge, and 5 cabins – 3 of which were repurposed WWII Air Force Quonset buildings! During the 80's a duplex unit was added, making a total of 7 cabins.

The buildings were all reconstructed in the early 2000s. The remodel included the usual upgrades to finishes, fixtures, and furniture, but also included adding amenities like AC and lakeside decks. Tom & Sherry Johnson, who owned the resort for 24 years, poured their hearts into the resort and

found great joy in offering a comfortable and affordable lake country getaway for their guests. After Sherry's unexpected death in 2014, the resort was sold to Patrick & Melanie Deegan (Tom & Sherry's daughter).

With an 80+ year history, the Deegans say that one of the best things about owning and operating the resort is hearing from guests who have lifelong memories of their time spent in the Northwoods. Some tell stories of vacationing at the resort as a kid. (50-60 years ago!) Some tell of their "first experiences" like catching their first fish, seeing the Northern Lights for the first time, seeing a bald eagle or bear in the wild. And some tell of the lifelong memories they've made with their families.

Running a resort is not easy, but it's these stories that keep the Deegan's passionate about providing a comfortable, peaceful and relaxing place where people can recharge and reconnect — with WILDWOOD BEACH nature and with each other.

Syruping

by Mike Gulbrandson

After winter loses its grip I look forward to the spring pastime of tapping trees for making maple syrup. Usually mid-March the sap begins to run. This year has been extraordinarily difficult. When I thought about what I wanted to do when I retired, I had nursed a long time desire to make maple syrup. I had the property at Baby Lake with Maple trees. Over time I identified about 350 suitable trees in the area. These are trees 10" in diameter or more. Over the past 8 years some trees not quite large enough grew to the required girth to come up with the 350. Of those trees I use about 150 trees each year. More than that gets to be more than a retired man can service.

As I prepare this story, it is April 7. Deep snow lingers, but starting to melt. To try and get a start, two weeks ago I used my snowblower to try and clear some access trails. Because of obstacles hidden in the snow, I resorted to digging some trails by hand. In all previous years, Maple trees are budding by April 30th, which is the signal that the season is over. That means for 2023, the average 6 weeks has been cut to 3 weeks, perhaps less. I was able to reach 60 trees, but with no sap yet brought to the boiler. Some bags just flap empty in the wind, others have collected sap measured in cups and pints. To add to the cold snowy spring, I have battled thirsty squirrels. In the

past a bag or two would be nipped by a squirrel to get a drink, which caused the loss of the entire contents. Already I have lost 20 bags. I theorize that without a good melt and plenty of water the squirrels take advantage of the few drips that I collect from the trees. Given I have 1/3 the normal trees in service, I am forecasting perhaps 5 gallons of finished syrup, over my normal of 45 gallons.

While the season has been challenging, the hobby remains enjoyable. I experience the issues farmers face on a much larger scale such as the weather, predators, and results. There is always next year.



Sunset Bay Resort

Sunset Bay Resort

by Sarah Hacker

Sunset Bay Camp was started in 1936 by Austor and Gladys Soderberg who owned and ran it until summer of 1970. In 1936, they built their first rental unit Cabin #1 which is still there today. In 1937, they built 5 more cabins. The resort did not get electricity until 1952, so guests used kerosene lamps, three burner gas plates for cooking, and ice boxes. Some of the first guests were from a coal mining area of southern Illinois. Austor cut blocks of ice from the lake each winter packed them in sawdust and parceled it out several times a week to each cabin. Going to Hackensack for groceries was much harder in those days. Cass County Road 5 was black topped

in the early 1950s. When spring made the back gravel roads impassible, people walked to County Road 5 where their vehicles were parked and the bus picked kids up for school. The Soderbergs sold the resort in the summer of 1970.

By that time, the resort consisted of 10 cabins and one small trailer. The next owners were Leroy and Jean Osterloh who operated the resort for just a year and a half. In 1971, John and Lou Ravenhorst and Pete and Gail Deboer from Iowa purchased the resort. At that time the resort cabins were painted white with green trim and boats were beached in front of each cabin. They added 3 more cabins and bathrooms without showers. Guests would shower in the 2 community shower areas on the resort. Showers were added as were many other updates. The cabins were painted a redwood color. A playground and gameroom were added on the grounds. Many families began to stay at Sunset Bay Resort for their family vacations. People came from many states and cabins rented for around \$140/week. Pete and Gail Deboer sold the resort in 1998.

Arne and Penny Regier from Mountain Lake, MN purchased the resort in 1998. They moved in with their 5 children and changed the name to Sunset Bay Resort. They continued to make updates and added new docks so boats could be docked instead of beached. In 2009, a large fire destroyed the game room shop building which was rebuilt 4 years later. Sunset Bay began implementing plans to preserve shoreline



Top: Arne & Penny Regier Below: Jamin, Sarah, Libby, Gideon, AuriAnna, & Abigail Hacker

and planted many trees throughout the property. The resort has promoted Catch and Release to its guests to help keep Baby Lake a healthy fishery. In 2020, Sunset Bay Resort became a Monarch Waystation providing food and safety in its shoreline for Monarchs. We have tagged and released many butterflies and tracked them as they winter in South America and Mexico. The loon platforms at Sunset Bay are a highlight that many guests look forward to and plan their vacation around the hatching of the baby loons. A nesting platform was added on the north end of the resort 5 years ago with chicks at both nests the last 3 years.

In 2021, Jamin and Sarah Hacker from Canyon, Texas began to assume management of Sunset Bay Resort. Sarah is Arne and Penny's oldest child. Her husband Jamin and their 4 kids now

live at the home on the north end of the resort purchasing it from the Kientz family. They have come with fresh ideas and new energy. Cabins are now being painted a navy color, metal roofs are going on the cabins, newer docks are replacing older run down docks. Social media plays a huge part in communication with guests and strengthening the business. Arne and Penny still reside at and help with operating the resort, but in a much less capacity.

At this time, some families are now in their 3rd or 4th generation of coming to Sunset Bay Resort for their family vacations. Weddings, life celebrations, and deaths have all been a part of the resort's memories. Guests have come from as far away as Germany and the Virgin islands. All different types of people from opera singers, museum curators, doctors, farmers, and teachers. Many wonderful friendships have been made and Sunset Bay Resort is a solid part of many families lives throughout the US.



Cabin Cooking

Buster Bars with Caramel Sauce

by Sue Ready

Cook's Notes: A Dairy Queen-inspired frozen treat that has proven timeless over decades. Use a 13 x 9 glass pan. There are several steps to this recipe but well worth your time. It's a frozen dessert that keeps well in the freezer covered in foil-perfect for a summer evening treat. It's salty and sweet chocolaty, frozen goodness. And thankfully, because it is rich, a 9×13 pan goes a long way! Perfect for parties, group events and life at the lake. It's deliciously good!

Ingredients:

1 package of regular Oreo cookies

4 tablespoons butter, melted

1/2 gallon French vanilla ice cream

1 can (10 oz) Spanish peanuts about 3 cups

1 can (12 oz.) evaporated milk

1 stick of butter, cut in fourths

3 cups powdered sugar

1 (6 oz.) package of chocolate chips

1 teaspoon vanilla

Optional 2 tablespoons Kahlua

Prepared caramel ice cream topping sauce

Directions:

Let 1/2 gallon ice cream sit out to soften while making crumbs. Use a Cuisinart or blender to make cookie crumbs. Break cookies before placing in Cuisinart. Do only one row of cookies at a time to ensure fine crumbs. Place crumbs in a large bowl and stir in melted 4 tablespoons of butter. Pat crumbs into a lightly greased 13 x 9 pan. Place pan in the



freezer one hour to firm up. Spread softened ice cream over crumbs. Press Spanish peanuts into ice cream. Return to the freezer while making chocolate sauce.

Sauce:

In a saucepan add evaporated milk, chocolate chips, 1 stick of butter, and powdered sugar. On medium heat stir and bring to a boil using a whisk for blending. Turn heat down to low. Simmer for 8 minutes stirring constantly. Remove pan from the stove and pour into a large bowl. Add 1 tablespoon vanilla and 2 tablespoons Kahlua, if using, to the chocolate mixture. Cool to thicken for about 45-60 minutes. Remove pan from freezer and pour cooled chocolate sauce evenly over ice-cream/peanut mixture. Return to freezer for 1-2 hours before covering with foil. To serve, cut each piece into a square, drizzle with caramel sauce and sprinkle with cookie crumbs.



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www.pawsandclawsrr.org



Who Ya Gonna Call?

2023 Board Members & Lake Representatives

Lake Representative Board Members

BABY LAKE Rob Chapman

Lake: 218-682-3461 Home: 651-463-4720 rjgbcha@aol.com

Greg Olund

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KERR LAKE

Open Position (as of 9/2020)

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LOST LAKE

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MCKEOWN LAKE

Laura Turnacliff

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Vice President - OPEN

Laura Palmer-Turnacliff - Past President

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Our6lakestreasurer@outlook.com

Membership Chair

Joni Kumpula

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our6lakesmembership@outlook.com

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Lake Association

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Hackensack, MN 56452

Standing Committees

AIS Team Leader

Open Position (as of 9/2021)

Mike Gulbrandson - Historian

218-682-2760

gulbrandm@aol.com

Fisheries Team Lead

Doug Dyar

515-829-0381

csx4068@gmail.com

Stan Kumpula - Lakes Mgmt.

Plan Leader

218-682-2026

skumpula@tds.net

Mike Schmitt - Water Quality Team Lead, Co-Webmaster

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mschmitt00@gmail.com

Charley Ready - Co-Webmaster

218-682-2562

ready_c@hotmail.com

Sue Ready - Newsletter

suready@yahoo.com

Our 6 Lakes Mission Statement

- To preserve and improve water quality, fish habitat, and the well-being of wildlife in our lakes and the watershed of which our lakes are a part.
- To encourage and participate in activities intended to prevent the emergence of aquatic invasive species in our lakes and the watershed and, if such emergence occurs, to control the growth and expansion of such species.
- To educate our members and other members of the public on proper conservation practices relating to the above purposes.

The Lake Link Submittal Policy —

Stories, articles and comments submitted by members are strongly encouraged and welcomed. They may be printed in the newsletter depending on available space and the appropriateness of the subject matter and content. The submitted material may be edited to fit the available space and will be attributed to the person submitting the material. The editor makes the final decision as to whether or not the submitted material will be published in the newsletter. No politically oriented content will be published. Opinions or positions contained in submitted articles do not reflect the association's policies or points of view.

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