



## Oktoberfest Makes A Return

By **Brianne McLennan**

Crisp air, colorful leaves, and the smell of autumn in the breeze make fall the perfect time to come together as a community. In Dallas, Oktoberfest is more than just a celebration — it’s a chance to enjoy the season, support local causes, and spend time with family and friends. This year’s festival, held on Saturday, Oct. 4, promises a full day of fun, food, and entertainment for all ages.

The event will run from 7 am to 5 pm throughout the village. Proceeds from park

events will help fund new playground equipment for the community park.

The day begins with a pancake breakfast from 7 to 11 am at the Fire Hall. Donations will go to the Dallas–Sioux Creek Joint Fire Department, and it is a great way to start your day while supporting this amazing team. Meanwhile, the 15th annual Kubb Tournament will take place in the park from 9 am to 5 pm, with a demonstration scheduled from 11:30 to 11:45 am. More information can be found at [www.tyrstrekubb.com](http://www.tyrstrekubb.com).

For bargain hunters and treasure seekers, the Lutheran Church thrift sale will begin at 8 am. This popular sale gives visitors a chance to browse a variety of gently used items,

from clothing to household goods, all at affordable prices. It’s a great way to shop local while supporting the church and community.

Runners can participate in the Pine Crest 5K Herbstlauf Run/Walk at 8 a.m. at Pine Crest Golf Course. Registration costs \$15 and could have been completed ahead of time, but you can still register on race day. Those looking for entertainment will enjoy a K-9 demonstration at noon, presented by Barron County, as well as live polka music from The Squires Band from Noon to 4 pm at the park pavilion. The band is known for playing a wide range of music, from polkas to classic

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(Above) A great way to kick off any day is a pancake breakfast!

(Left) The weiner dog race is an easy way to get a smile on your face.

*Photos submitted by DM Mick*

## Big News for Ridgeland

# The Walldogs Are Coming to Town!

By **Betty Glaser**

The Ridgeland Community Improvement Group and the Ridgeland Area Library are thrilled to announce that Ridgeland has been selected for a mural by the Walldogs — a world-renowned team of mural artists!

Thanks to close collaboration with the Dunn County Historical Society and the Ridgeland Area Library Historical Park, Ridgeland has been officially selected to have a mural during the 2026 Walldog event being held in Menomonie! Only one city per year is chosen to host this event — it’s a rare and incredible honor to have Ridgeland’s story told

through the hands of world-class artists.

The Walldogs are a group of over 200 highly skilled mural artists, sign painters, and illustrators from around the world. Founded in the 1990s, they carry on the tradition of early 20th-century painters who once hand-painted advertisements on barns and buildings. These artists were called “walldogs” because of their tireless dedication — often painting while hanging off walls in all kinds of weather. Today’s Walldogs bring communities to life through stunning



Artist Alicia Rheal, created this mini mural to showcase a glimpse of what Walldogs muralists will bring to Menomonie in 2026. *Photo submitted by Lon Christopherson.*

hand-painted murals that celebrate local history, culture, and identity.

When the Walldogs arrive, it’s more than just a mural

— it’s a community-wide celebration! Here’s what to expect:

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rock, and is sponsored by Swant Graber Motors.

Families and pet lovers can check out the dog costume contest at the park ball field, with check-in at 12:30 pm and the contest beginning at 1 p.m. A wiener dog race will follow, with registration at 1:45 pm and the race at 2 pm. Winners in both events will receive prizes. Both events are great for kids, and will sure to bring a smile to your face as well!

Cahoon’s Garage Car Show will take place from 10 am to 5 pm at the corner of 2nd Avenue and Anderson Street. Registration begins at 9 am, and the event is free to enter. Trophies will be awarded for cars, trucks, tractors, boats, and bikes, with judging for winners starting at 1:45 p.m.

Throughout the day, arts and crafts vendors will be open



Barron County will have a demonstration at Noon.

in the park from 10 am to 4 pm, with a raffle drawing at 3 p.m. This is a great time to see locally made crafts and products, while enjoying the company of friends and family. Also at 3 pm, the Fire Department Raffle will take place at the park pavilion.

Plenty of food will be available, with a concession stand in the main park pavilion serving brats, hot dogs, walking tacos, snacks, and pretzels from 10 am to 5 pm. Food trucks from Shank n’ Shig, Consuming Fire



The stein hoist will begin at 2:30 pm on October 4.  
Photos submitted by DM Mick

Pizza, and Wilder Waffles will be set up as well. A Lutheran Church thrift sale begins at 8 a.m., along with a library book sale for those looking to shop or browse.

To cap off the day, Jen’s Choppin Block Stein Hoist will begin at 2:30 pm at the park. The entry fee is \$15, and all proceeds will support the

park’s playground fundraiser.

If you’re short on time and cannot enjoy all the activities, stop down for some great food, a beverage, or partake in one of the events. With activities for all ages and interests, Dallas Oktoberfest promises to be a fun-filled day that brings the community together for a good cause.

...“Walldogs” cont'd. from front

**Multiple Murals in Just 4 Days:**  
Around 15–20 murals will be painted, and Ridgeland is getting one!

**Hands-On Community Involvement:**  
Local volunteers will help with everything from painting to artist support. It’s fun, family-friendly, and a great way to be part of history.

**Festival Atmosphere:**  
Enjoy live music, food, and activities — part mural festival, part homecoming celebration!

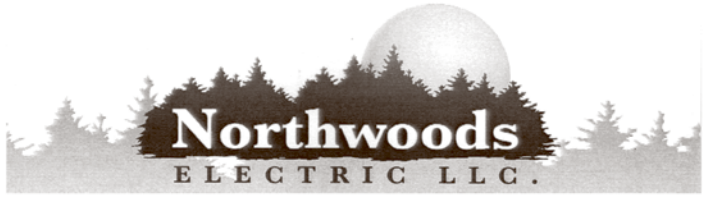
**A Lasting Legacy:**  
These murals become permanent landmarks and points of pride that spark tourism, preserve history, and beautify downtown spaces.

week in Menomonie!  
**Installed tentative date of June 30th** – unveiling during the Farmers Market

This is a true community effort, and we’ll be looking for volunteers to help make it happen! From painting assistance to hospitality and event support, there will be plenty of opportunities to join in. Stay tuned for upcoming announcements on how you can be part of Ridgeland’s mural legacy. We are also

seeking donations for this project at Security Bank.

This is a once-in-a-generation moment to celebrate who we are as a community. Let’s come together to showcase Ridgeland’s spirit, stories, and traditions — for our neighbors today and generations to come. For more information on the Walldogs, please visit: [thewalldogs.org](http://thewalldogs.org).



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of Barron and Rusk Counties

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The Hay River Review is published monthly by the Hay River Publishing Cooperative. The Review reports community news and promotes the exchange of ideas in order to enhance the quality of life and to encourage community participation.  
The Review is always looking for stories of community interest. If you have a story idea, tip, or article, please email Danny McLennan at editor.hayriverreview@gmail.com. Letters, articles, and photos can also be submitted online at HayRiver-Review.com, or by mail to: HRR, N12638 County Rd Q Downing, WI 54734. Articles may be edited and are published at the discretion of the REVIEW.  
The Review welcomes readers' viewpoints. Letters must be signed and include a telephone number for verification purposes. Unsigned letters will not be printed. The REVIEW reserves the right to edit letters or delete parts of letters with defamatory or unsuitable content. Letters are published at the discretion of the Review.  
Opinions expressed by the editor, correspondents, columnists, and contributors do not necessarily reflect those of the Hay River Publishing Co-op.  
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A Plea for Your Support

Keep the Hay River Review Alive

By Betty Glaser

This October marks the final month of our subscription drive, and we need your support to keep the *Hay River Review* going strong.

As a small community newspaper, we rely on subscriptions and local support to continue sharing local stories, events, and voices — delivered straight to your rural mailbox. Without your subscription, we can't continue home delivery.

Even if you don't need the paper delivered to your home, you can still pick up a free copy at drop-off locations around the village or read the full edition online. But if the *Hay River Review* matters to you, now is the time to act.

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We're working hard to keep the Hay River Review affordable for everyone — without raising ad or subscription prices. That's why, beginning this fall, we're changing how home delivery works:

- **If you want to keep receiving the paper by mail, you'll need to subscribe for just \$25/year.**
- **Free copies** will still be available at local businesses and newsstands.

Printing and mailing are our biggest expenses, and this new approach allows us to cut costs without cutting coverage. You may ask the question, “Why Subscribe?” When you subscribe, you're doing more than getting the paper in your mailbox —You're keeping local news alive.



Community building is important to HRR, which is why we're working on having a presence at more local events. We had fun seeing many friendly faces at this year's Ridgeland parade. Photo submitted by Jessica Fischer

**Hay River**  
REVIEW

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**Hay River**  
REVIEW

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To be listed in time for launch (November 1st) sign up by Oct. 15th— after that listings will be added weekly.

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**PUBLISHING DATES**

Issue	Ad Due	Copy Due	Distribution
November	Oct. 24th	Oct. 23rd	October 31st
December	Nov. 21st	Nov. 20th	November 28th
January	Dec. 19th	Dec. 19th	January 2nd

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This community paper has been in operation since 1987, largely due to the support of advertisers and subscribers!

**Thank you!**

Support us with a subscription, or deliver local news and history to family and friends outside of the Prairie Farm- Ridgeland area for just \$25/yr (WI) and \$30/yr (out-of-state). Email your name and address to Office.HayRiverReview@gmail.com. Please include “HRR Subscribe” in the subject line. OR SUBSCRIBE ONLINE at HayRiver-Review.com

# First Confirmed West Nile Virus Infection in Dunn County

Submitted By Kathryn T. Gallagher

*Dunn County Health Department urges everyone to protect themselves against mosquito bites*

**Menomonie, WI, September 18, 2025** – The Dunn County Health Department reminds residents to protect themselves from mosquito bites and potential disease. The first human West Nile virus (WNV) infection has been confirmed in a healthy blood donor from Dunn County whose blood screened positive for WNV. The presence of a blood donor with WNV confirms that there are mosquitoes infected with WNV in the area that can spread the virus to other people and animals. WNV activity has also previously been detected in people who have become ill from WNV, and in mosquitoes and animals in other parts of the state this year.

Most people (80%) who are infected with WNV do not get sick, so occasionally healthy blood donors may unknowingly donate blood while infected with WNV. To prevent spread of WNV through blood transfusions, all donated blood in the U.S. is tested for the virus. Any blood product that tests positive is removed from the blood supply.

WNV is spread to people, birds, and other animals through the bite of an infected mosquito. Mosquitoes acquire WNV by feeding on infected birds. The virus is not spread directly from person to person, animal to animal, or animal to person. Those who become ill with WNV usually experience mild symptoms such as fever, headache, muscle ache, rash, and fatigue. However, some people (less than 1%) who become infected with the virus get seriously ill with symptoms that include

high fever, muscle weakness, stiff neck, disorientation, mental confusion, tremors, confusion, paralysis, and coma. Older adults and those with compromised immune systems are at greater risk of developing severe illness that can be fatal. It is important that people contact a health care provider if they suspect they have WNV illness.

Health officials in Wisconsin have monitored the spread of WNV since 2001. An average of 18 cases of WNV illness are reported among Wisconsin residents each year. WNV cases in humans have been reported from June through October; however, most people with WNV report becoming ill in August and September. The best way to avoid illnesses spread by mosquitoes is to reduce exposure to mosquitoes and eliminate mosquito breeding sites. Mosquito activity and the risk of WNV will continue through the rest of the

summer until there is a hard frost (temperatures below 28 degrees Fahrenheit for at least four straight hours). Wisconsin Department of Health Services (DHS) offers these tips to protect yourself and your family against mosquito bites:

- Avoid Mosquito Bites:
- Apply an insect repellent with DEET, picaridin, oil of lemon eucalyptus, or IR3535 to exposed skin and clothing.
  - Prior to heading outdoors, treat clothing with permethrin; do not apply permethrin directly to skin.
  - Consider rescheduling outdoor activities that occur during evening or early morning hours, when mosquitoes that spread WNV are most active.
  - Wear long-sleeves, long pants, and socks when outdoors to help keep mosquitoes away from your skin.

**Mosquito-Proof Your Home:**

- Prevent mosquitoes from breeding around your home by removing stagnant water from items around your property.

- Empty standing water that has collected in tin cans, plastic containers, flower pots, discarded tires, roof gutters, and downspouts.
- Turn over wheelbarrows, kiddie pools, buckets, and small boats such as canoes and kayaks when not in use.
- Change the water in bird baths and pet dishes at least every three days.
- Clean and chlorinate swimming pools, outdoor saunas, and hot tubs; drain water from pool covers.
- Make sure window and door screens are intact and tightly-fitted to prevent mosquitoes from getting into your home.
- Trim or mow tall grass, weeds, and vines since mosquitoes use these areas to rest during hot daylight hours.

If you have questions about West Nile Virus, call the DCHD at 715-232-2388 or visit the Wisconsin

DHS webpages on WNV at <https://www.dhs.wisconsin.gov/mosquito/wnv.htm>, <https://www.dhs.wisconsin.gov/mosquito/wnv-data.htm> and <https://www.dhs.wisconsin.gov/mosquito/bite-prevention.htm>



By Barbara Petersen

## What’s New at the Library--Shelving for Audio Books

If you come into the Library, you will notice a tall book shelf, right inside the door. We have added some extra shelves to the unit to give us more space. Then we started putting in audio-books. We have over 200 adult books as well as some for our Young Adult and Children’s collections.

When we get finished, the whole bookcase will be full of audio-books. If you are new to using them, many people will play them while driving or doing chores at home. We have audio books in various genres of fiction for you to “hear.” Stop in and check our new collection—right inside the door.

We extend a special thank you for this amazing donation we received from the G. E. Bleskacek Family Memorial Library and also the Friends of the Library in Bloomer.

## The Book Report Dallas Public Library

### Oktoberfest Book Sale

We are getting our Oktoberfest Book Sale set up in the hallway of the Library. A lot of these are books people have donated that we cannot use, either because we already have the book or because it isn’t something our community will read.

Last month, I wrote about receiving a box of DVDs covering multiple seasons of television programs. The DVDs are from the horror or science fiction genres.

We asked people to stop in to look them over and then give their opinions on whether we should add them to our collection. However, no one made any suggestions.

Therefore, we are putting these DVDs on the book sale. So, if you want some scary DVDs for the Halloween season or just for any day, stop in and make a purchase.

Our sale will begin at about 8 am Saturday, October 4, and last until we run out of customers.

### School Supplies

Thank you to all who brought in school supplies for our local children. Several bags were taken to Ridgeland for use with the Dallas-Ridgeland students, and what could not be used here was taken to Barron Middle School. Thank you again for your generosity.

### Puzzle Table

We have set up a table in the hallway of the Village Hall with a puzzle waiting for people to gather and work on creating the picture. If you are waiting for someone or for a meeting to begin, you can work on the puzzle. Or you might even just stop in if you are someone who likes to do puzzles.

### Changing Meeting Date

We have decided to change our meeting date to the second Thursday of each month. We have been running into conflicts with our current date of the last Tuesday of the month.

Quite often, decisions need to be made earlier in the month about upcoming activities

before our meeting at the end of the month. An earlier date will help in this situation. Also, Barbara, who writes this article, finds it difficult to discuss Library activities when the meeting comes after her article is due. Hopefully, this will remedy that problem.

We are hoping this date change will cause less conflict for our board members. We will re-evaluate after a few months.

### Craft Fair Possibility

At our September meeting, we discussed the idea of holding a craft fair. We are planning for some day in November.

Before we go ahead, we need to know if there is any interest. There would be limited stations available, so people

would need to sign up in advance.

If you are interested in this, please call the Library-- 715-837-1186--and leave a message.

### Stay Connected

Library hours  
Tuesday and Thursday- 2 to 6 pm  
Saturday- 9 am to noon.

Like us on Facebook! Dallas Library - WI.

Email: [dplibrary2018@gmail.com](mailto:dplibrary2018@gmail.com).

Mailing address: Dallas Public Library, P.O. Box 84, Dallas, WI 54733.

Physical address: 100 Dallas Street W., Dallas, WI.

Phone: 715-837-1186 (Shared with village- feel free to leave a message)

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# State Dairy Contest Junior Champion is from Dunn County

By Ann E. Lee

The Dunn County 4-H Dairy Judging Junior team and two Seniors qualified to go to the State Dairy Judging Contest that took place in Madison, Wisconsin, on August 17th. In his last year participating as a Junior, Tyler Quilling of Menomonie, Wisconsin, won first place in the Junior division out of 42 participants with an overall score of 557 points out of 580. According to Nancy Wickenhauser, this marks the first time in program history that a Dunn County participant has earned first place for either the junior or senior division. In addition to winning first place as an individual, Tyler was the top Junior for the Brown Swiss and Holstein breeds while also placing 3rd for Type Analysis Questions (TAQs).

When asked how he prepared for the competition, Tyler said, “I prepared myself for competing for the 4-H dairy judging season by judging cattle when I wasn’t exhibiting at the 2025 District 1 Holstein show. When I was not exhibiting, I was in the bleachers judging the cattle before the judge made his final decision, and my placings were similar to the

judge’s placings.” Tyler also prepared by going to different farms with his coaches, Jim and Dan Powers, and judged different dairy breeds. Tyler has also participated in the Hoard’s Dairyman cow judging contest for the past three years. In this year’s contest, Tyler placed 8th in the junior division out of 4,241 entries.

According to Tyler, he has learned a number of lessons from the 4-H State judging contest. He learned to always go with his gut instinct and to take the full amount of time allowed and not rush his placings. He also gained confidence and improved his public speaking skills.

Reflecting on the event, Tyler said, “For me personally, the most positive aspect of the 4-H State Dairy Judging contest was achieving first place in my final year competing as a Junior and my team doing so well.”

As a team, the Juniors placed 2nd for their combined overall score in the Brown Swiss breed and placed 5th for their combined overall score in the Holstein breed. The Junior team included Marlies Lange, Mackenzie McClelland, Cole Quilling and Tyler Quilling.



(Left to right) Coach Jim Powers, Anya Lange, Mackenzie McClelland, Tyler Quilling, Cole Quilling, Marlies Lange, Aubrey McClelland, and Coach Ben Powers.  
Photos submitted by Ann E. Lee

Joining the Junior team at State were two individuals from the Senior team who qualified, Kylee Schlough (placed 10th out of 44 participants) and Chloe Sparrgrove. Also at the State competition were Leads People, Anya Lange and Aubrey McClelland. They were judged on showmanship as they lead cattle. From this, they gained invaluable experience at the State level.

Also traveling with the participants to State were the Dunn County 4-H Dairy Judging coaches, Jim Powers and Ben Powers. Their leadership and guidance have made a world of difference for the Dunn County 4-H youth in the Dairy Judging Program.



Tyler Quilling at the state event.



## St. Paul's Lutheran Church

Harvest Fest October 19th 10:30 a.m.  
Ridgeland Community Center  
Sunday School at 9 am  
**Regular Worship at 8am**  
Phone in for service  
**(534) 444-4150**

4 11th St., Ridgeland  
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## FIRST BAPTIST CHURCH

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Morning Service: 11:00am  
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## All Aboard with the Ridgeland Library Review

# Read, Paint, Draw

By Donnette Mickelson

We are thrilled to share that the library has been awarded a \$5000 grant by WILS ( Wisconsin Library Services) with the Ideas to Action Grant. Ridgeland is one of only nine Wisconsin libraries to receive this grant, which we feel quite accomplished considering the other awardees range from school, public, and academic libraries across the state, as well as the opportunities this will bring to our community.

Over the next year, this grant will support a variety of programs and resources to bring topics such as painting barn quilts with a community art show, offer programs

and resources relating to agriculture, history of barns and quilting, rural lifestyle, and small business. There will be a barn quilt trail map used to promote tourism in our area and celebrate the creativity and community spirit within our community.

There will be an informational meeting on Tuesday, October 7, at 6:00 pm at the Ridgeland Library. Everyone is invited to attend to find out more about the grant and painting barn quilts. As you can imagine, this is huge for Ridgeland, and we will also need community input and volunteers to make this project a success. We look forward to seeing you there!

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# Kurschner’s Super Premium Ice Cream Named Grand Champion

Submitted by  
Alan Kurschner

The Wisconsin Dairy Products Association (WDPA) is proud to announce that the 2025 Ice Cream Grand Champion winner of the World Dairy Expo Championship Dairy Product Contest is Kurschner’s Super Premium Ice Cream, located in Chetek, Wisconsin.

Kurschner’s earned first place in the Open Class Ice Cream category with Peanut Butter Chocolate, then advanced to the Grand Champion Round, where it topped all other ice cream categories and frozen dessert classes, including Sherbet, Frozen Yogurt, and Gelato. Kurschner’s also claimed first place in the Regular Vanilla Ice Cream Class. Their Lemon Poppy

Seed earned second place in the Open Class Ice Cream, and their Pistachio secured fourth place in the Open Class Ice Cream with Nuts. Alan Kurschner, Owner of Kurschner’s Super Premium Ice Cream, says, “We’ve been open just one year, so receiving this recognition so early in our journey is an incredible honor. From day one, we set out to make ‘Wisconsin Ice Cream at Its Best.’ We have never used artificial dyes, and we use natural ingredients and clean dairy. We are proud to craft small-batch, artisanal ice cream in our shop in the northern Wisconsin tourist town of Chetek.

“The ice cream entries this year were outstanding, with remarkable flavor, texture,



and creativity. Serving as lead judge has been a privilege, and it’s especially rewarding to see how this contest—supported by UW-Madison’s Food Science program—continues to inspire and educate processors in advancing product excellence,” said Scott Rankin, professor and chair at the University of Wisconsin’s Food Science Department and Lead Ice Cream Judge for the contest. Now in its 22nd year, the contest was held over three days, with cheese and butter judged on day one, Grade A products on day two,



Kurschner’s earned first place in the Open Class Ice Cream category with a true local favorite, Peanut Butter Chocolate. *Photos from Kurschner’s Facebook Page*

and frozen desserts, including ice cream, on the final day. The competition continues to serve as a premier platform for all dairy processors to showcase product excellence and craftsmanship. “Our contest is an amazing showcase of what makes the dairy industry so exceptional. The talent, dedication, and passion that goes into making the very best products are

evident in every entry. Kurschner’s Super Premium Ice Cream has so much to be proud of, and we couldn’t be more excited to celebrate their wins,” said Amy Winters, Executive Director of WDPA.

Alan Kurschner was recognized at the Awards Reception on September 29, 2025, at the World Dairy Expo in Madison, Wisconsin.

# Highest Rank Awarded to Local Barron Student

By Cherry Eraquam

Braiden Eraquam from Dallas Boy Scout Troop 102 was awarded the highest rank in scouting on August 23, 2025. The award of Eagle Scout was presented to him from his Scoutmaster, Sam Olson at his Court of Honor ceremony. He completed his Board of Review on 4/18/25.

Braiden is the son of Jason and Cherry Eraquam, and a brother to Mikayla and Jayden, who is also an Eagle Scout. Troop 102 has been chartered by the Dallas-Sioux Creek Fire Department for the last 10 years, serving youth in the Dallas, Ridgeland, and Prairie Farm communities

To earn the rank of Eagle Scout, a scout must earn at least 21 merit badges, 14 of which are required. Braiden has earned 44 merit badges, thus earning him a silver, gold, and 2 bronze eagle palms. Braiden is also a member of The Order of the Arrow. The scout must also demonstrate leadership and community service by organizing and carrying out an approved Eagle project. For his project, Braiden refurbished the Smokey Bear Fire Danger Sign at the Dallas Sioux Creek Fire hall and designed a flag collection box for retired US Flags so they



Braiden Eraquam earns the highest rank in scouting due to his demonstrations of leadership and community service. *Photos submitted by Cherry Eraquam*



Eagle Scout project completed by Braiden Eraquam

can be properly disposed of, and has collected over 75 flags. Braiden is a junior at Barron High School and,

along with being on the high honor roll, he is active in Soccer, Football, wrestling, Track, Band, and FCCLA.

### Faith United Methodist Church

**159 10th St., Prairie Farm**

Oct. 5- Holy Communion  
Oct. 8- Potato/Buttermilk Supper  
@Ridgeland Community Center  
Oct. 31- Happy Halloween  
Nov. 1 - All Saint's Day

**You are warmly invited to come and worship!**  
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Regular Sunday  
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# Ridgeland’s Wild Neighbors

By Donnette Mickelson

Did you know that we live in a perfect bear habitat? Bears need four things to survive and thrive: food, water, shelter, and space. Our rural paradise is one that bears are finding a place in which they thrive, and their population is growing. It is estimated that the concentration of bears in Northern Wisconsin is one bear for every four square miles. As the bear population increases, it is more likely that humans will come into contact with bears who consider this area their home territory. This also opens more opportunities to help control the population through hunting.

Black bears have been native to Wisconsin for thousands of years, thriving in the state’s dense forests and wetlands. Historically, their range extended throughout much of Wisconsin, but by

the early 1900s, habitat loss and unregulated hunting had significantly reduced their numbers and range, largely confining them to the northern part of the state.

In the mid-20th century, as conservation awareness grew, efforts were made to protect and manage black bear populations. The Wisconsin Department of Natural Resources (DNR) began implementing regulated hunting seasons, establishing quotas and requiring permits. These measures helped stabilize and eventually increase the bear population.

By the 1980s and 1990s, black bears began expanding their range southward, aided by improved forest management and reduced human pressure. Today, black bears can be found across much of northern and central Wisconsin, with occasional

sightings in the southern counties.

Wisconsin has a bear hunting season in September and October, with different regulations depending on the method of hunting. Local Ridgeland resident Daniel Wirth had an incredible first year of hunting, bagging a huge 557-pound black bear. Daniel’s family uses the bait method of hunting, where tasty treats are put out in the woods or fields in a quiet area in the hope of luring a bear in. Black bears can pick up scents 18-20 miles away, which is over 2000% better than a human’s sense of smell.

Tracking and locating a bear is similar to hunting other animals, except that there are additional safety features to follow. Staying alert to your surroundings and recognizing bear signs are important while in their territory. Fun fact: Did you know a bear’s



Daniel Wirth proudly displays a large black bear harvested during the 2025 season. Photo submitted by Donnette Mickelson

bite can break a bowling ball? Bear baiting can take place from April 15 to the end of bear season in October. Also, according to the Wisconsin Department of Natural Resources (DNR), you can not place more than 10 gallons of bait per site, including liquid scent. All bear hunters are encouraged to avoid the use of chocolate in bait.

Chocolate is toxic and can be lethal to bears and other wildlife, especially younger bear cubs. Daniel’s simple recommendation to stay safe around bears is “don’t get too close.” If you are out for a walk, be aware of your surroundings and make noise to avoid startling a bear accidentally.



## IRON SKILLET

By DM MICK

Venison steak, when prepared in a cast-iron pan, offers a flavorful and rustic take on wild game cooking. Known for its lean profile and rich, earthy taste, venison benefits from the high, even heat

*The Iron Skillet is a collection of recipes handed down through the years. Cast iron adds a rustic touch to meals and is always an excellent choice for home-crafted dishes.*

## Venison Steak

of cast iron, which helps develop a deep sear while preserving the meat’s natural juices. To prepare, the steak is typically seasoned simply with salt, pepper, and perhaps a hint of garlic or rosemary, allowing the meat’s robust flavor to shine through.

Cooking begins by preheating the pan until it’s nearly smoking, then searing the steak for two to three minutes per side, depending on thickness. Because venison is

lean, it’s best served medium-rare to avoid toughness. After resting briefly, the steak is often sliced thin and served with pan drippings or a compound butter. The result is a tender, flavorful dish that highlights the heritage of wild game in a modern, approachable way.

### Ingredients:

- 2 pounds venison loin, about 2 inches thick
- salt
- black pepper
- 1 Tablespoon canola oil
- 2 Tablespoons butter
- 3 garlic cloves
- 1 sprig of fresh thyme

Feel free to be creative and add some of your favorite flavors. This season, our family has been using pure maple syrup to add a hint of sweetness to our venison.

### Instructions

- Place the steak on a cutting board and tenderize it using a meat tenderizer.
- Pat the meat dry with paper towels and then let the steak sit on a plate at room temperature for about 30 minutes. This will help it cook more evenly.
- Pat the meat dry again with paper towels if necessary, and then season both sides of the steak generously with salt and pepper.
- Meanwhile, preheat the oven to 450 degrees F and place a large cast iron skillet in the oven for about 5 minutes until it’s smoking hot. Turn on a stovetop burner to medium-high heat.
- Using an oven mitt, carefully remove the hot cast-iron skillet from the oven and place it on the hot stovetop burner. Add the oil to the skillet, carefully coat the pan, and then add the venison steak.

- Let steak sizzle for about 2 minutes, then use tongs to flip it over and cook about 2 more minutes. Press down gently to ensure even contact between steak and pan. When the steak has developed a dark brown crust on both sides, add the butter, garlic, and thyme to the skillet and immediately transfer the skillet to the oven.
- After 2-3 minutes, use an instant-read thermometer to insert into the side of steak to check the internal temperature. For medium-rare meat, 125 to 130 degrees is best. Keep checking the steak every minute or so, until you reach the proper temperature.
- Once you’ve reached a perfect medium-rare temperature, remove the steak and transfer it to a cutting board and tent lightly with foil. Let rest 5 to 10 minutes. The steak will continue cooking after being removed from the heat.
- Serve in 6-ounce pieces, or you can thinly slice with a sharp knife. Make sure to slice across the grain of the meat.

- Serve immediately with your favorite sides such as French Fries, mashed potatoes, scalloped potatoes, sauteed mushrooms, or asparagus.



**United Lutheran Church**

Prairie Farm, WI

**9:00 a.m. Sunday Worship**

Communion October 5th, 19th, and 26th

Confirmation Sunday October 26th

Harvest Supper Wed. Nov. 5th, 4:30-7:30 p.m.

Pastor Sara Feld

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**Prairie Farm • Friday Fish Fry 5-9pm**



# School District of Prairie Farm

## October 2025

Corey Berghammer, Superintendent • John Casey Fossum, Principal

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*Paid for by the Prairie Farm School District.  
It is the policy of the School District of Prairie Farm that no person  
may be discriminated against in any program or activity as required  
by s.116.13 Wis. Stats.*

### Principal’s Report

The 2025-2026 school year is well under way and students and staff are off to a great start. Students and staff are settling into the daily routine and we have enjoyed having students back in the building. Homecoming will take place the week of October 6th-11th with the Homecoming game being played on Friday night.

Open house was held on August 27th and saw a great turnout of students and families. It was great to see the energy that students brought back when they entered. Thanks to all the parents for their efforts in attending this event. Picture day was also held during open house and went extremely well. If you missed the opportunity to have a picture taken or are interested in scheduling a retake, Cahill studios will be returning in October to complete the retake process.

The Leadership Council held a great orientation evening for incoming 6th grade students and families. The event was well attended and was a great introduction to the middle school. Students met with different groups of upper classmen to learn the tricks and trades of each grade level while parents met with various staff members to discuss information and practices of the district. A special thanks to all members of the Leadership Council for organizing this event!

Parent teacher conferences are just around the corner taking place on October 2nd from 2:00 – 8:30. The elementary has assigned conference times while the middle/high school is by drop in. We look forward to talking about your child’s successes with you.

If you have any questions or concerns, please feel free to stop by the district office, or contact me at fossum@prairiefarm.k12.wi.us or 715-455-1861.

Sincerely,  
Casey Fossum  
Pre K-12 Principal  
School District of Prairie Farm  
715-455-1861 ext. 258

SCHOOL DISTRICT OF PRAIRIE FARM  
BOARD OF EDUCATION REGULAR MEETING  
September 15th, 2025—6:00 p.m.—IMC  
MINUTES

Members present: Nelson, Hansen, Bates, Cadman(phone), Miller, Richards, Roemhild

Members absent:

A) Call to order (subject to Section 19.83 Wisconsin Statutes) by President Roemhild at 6:00 p.m.

**Mission Statement: The Prairie Farm School District in partnership with family and community provides educational experiences which foster academic excellence, lifelong learning and citizenship.**

B) Pledge of Allegiance

C) Adopt Agenda  
Motion by Nelson to adopt the agenda as printed, seconded by Miller. Motion carried.

D) Minutes of August 18th, 2025 Regular Board Meeting  
Motion by Nelson to approve the minutes of August 18th, 2025 Regular Board Meeting, seconded by Hansen. Motion carried.

E) Reports  
1) Principal’s Good News Report-Mr. Fossum  
2) Student Board Members  
Spencer Roemhild and Sophie Bergmann  
3) Athletic Director’s Report-Mrs. Seeger  
4) PFC Athletic Co-op

F) Business  
1) Public comment residents/parents  
2) Title I School Wide Plan  
3) Preliminary student enrollment numbers for 2025-2026  
4) Policies  
a) 5113-Open Enrollment Program  
b) 5330-Administration of Medication/Emergency Care  
c) 5512-Use of Tobacco and Nicotine by Students

### From the Superintendent

It has been a great beginning to the 2025-26 school year here at the Prairie Farm School District. Having the building filled with students and staff is always a great feeling. The first few weeks of school have gone very smooth and there is a very positive feeling around the building. This is a tribute to the amazing staff we are blessed with. We are also blessed with students that come eager to learn and grow each day.

I want to welcome the new families and students that have chosen the Prairie Farm School District. We are excited to have you a part of our school and community. We hope that the first few months have been a great experience.

I also want to welcome our new staff. We are very fortunate to have had them join our team here at Prairie Farm. We are excited about the staff we have and thankful for all that they do each day. We are looking forward to a great 2025-26 school year.

The start the 2025-26 school year has brought about a small change in transportation. The Prairie Farm School District decreased from four routes to three routes. We are thankful to our families for their patience as we work through this change. As our drivers learn these new routes and student routines become established, our pick up and drop off times will be more consistent. All students riding the bus at any time have a set of expectations to help ensure the safety for all students, drivers, and other drivers on the road. I would like to extend a big thank you to all of our Prairie Farm School District bus drivers for their dedication to our district. We appreciate all that you do each day!

Please reach out with any questions or concerns about the Prairie Farm School District.

Corey Berghammer  
cberghammer@prairiefarm.k12.wi.us  
Superintendent  
715-455-4219

- d) 6231-Budget Implementation
- e) 6235-Fund Balance
- f) 7410-Maintenance
- g) 7430-Safety Standards
- h) 5611-Due Process Rights-Rescind
- i) 710-Student Complaints-Rescind
  - Motion by Richards to approve the policies as presented, seconded by Bates. Motion carried.
- 5) Update to the Employee Handbook for 2025-2026
  - Motion by Bates to approve the updates to the Employee Handbook for 2025-2026, seconded by Hansen. Motion carried.
- 6) Capital Improvement Plan
  - Motion by Hansen to approve the Capital Improvement Plan as presented, seconded by Miller. Motion carried.
- 7) Donation from Hay River Transition Initiative for \$500
  - Motion by Richards to approve the donation as presented, seconded by Bates. Motion carried.
- 8) Payroll check deposit in the amount of \$200,022.44
  - Motion by Bates to approve the payroll check deposit, seconded by Nelson. Motion carried. Roemhild abstained.
- 9) Financial report: AP in the amount of \$118,477.79, direct withdrawals in the amount of \$86,248.18 and PCard withdrawals in the amount of \$37,999.74
  - Motion by Nelson to approve the financial report as presented, seconded by Hansen. Motion carried.
- 10) Committee and other reports, information or comments
  - a) schedule a business operations committee meeting
  - b) other information
    - Mr. Berghammer reported that the school board convention will be held January 21st and 22nd, 2026.
- 11) Future meetings, Monday, October 20th, 2025, Annual Meeting at 5:30 p.m., immediately followed by the Regular Board Meeting for October.
- 12) Motion and roll call to go into closed session pursuant to Section 19.85 (1)(c) of the Wisconsin Statutes, to consider the employment, promotion, compensation or performance evaluation data of support staff, supervisors and teaching staff employees under which the Board has jurisdiction.
  - Motion by Miller to go into closed session at 6:47 p.m., seconded by Hansen. Motion carried.
  - Roll call: Bates yes, Richards yes, Nelson yes, Hansen yes, Miller yes, Roemhild yes

- 13) Roll call and return to open session  
Motion by Hansen to return to open session, seconded by Nelson. Motion carried.  
Roll call: Bates yes, Richards yes, Miller yes, Hansen yes, Nelson yes, Roemhild yes
- 14) Resignations  
a) Brenda Kruger, paraprofessional, effective September 18, 2025  
Motion by Richards to approve the resignations as presented, seconded by Bates. Motion carried.
- 15) Contracts  
a) Krystal Brown, Photography Club Co-Advisor for 2025-2026 school year  
b) Anna Baker, Photography Club Co-Advisor for the 2025-2026 school year  
Motion by Hansen to approve the contracts as presented, seconded by Miller. Motion carried.
- 16) Possible action from items in closed session  
No action taken.
- G) Adjournment  
Motion by Miller to adjourn at 7:37 p.m., seconded by Hansen. Motion carried.

## Meaningful Work

Panthers learned memoir writing and ended the unit by creating a six word memoir that showed an important part in their lives! After they chose their words, they turned them into a poster. On the final day, they did a gallery walk to read them all and to see the ones to which they connected.



## Cooperation & Problem-solving

The 8th grade Panthers learned to work as a team to place their set of cups in different formations of increasing difficulty, using only a runner band and strings. Lots of laughter (and frustration ) ensued.



### What’s Happening

October 6-11	Homecoming Week
October 27	Teacher Inservice-NO SCHOOL
November 3	End of 1st Quarter (MS/HS)
Updated information concerning the upcoming PFC MS Boys basketball season:	
10-28-25, 5:00 PM	w/Frederic at Prairie Farm
10-30-25, 5:00 PM	w/Shell Lake at Shell Lake
11-3-25, 5:00 PM	w/Clear Lake at Clear Lake
11-4-25, 5:00 PM	w/Luck at Clayton
11-6-25, 5:00 PM	w/Turtle Lake at Turtle Lake
11-11-25, 5:00 PM	w/Siren at Siren
11-13-25, 5:00 PM	w/Webster at Prairie Farm
11-18-25, 4:30 PM	w/Grantsburg at Grantsburg
11-20-25, 5:00 PM	w/Frederic at Frederic
12-2-25, 5:00 PM	w/Shell Lake at Clayton
12-4-25, 5:00 PM	w/Luck at Luck
12-5-25, 5:00 PM	w/Clear Lake at Clayton
12-9-25, 5:00 PM	w/Turtle Lake at Prairie Farm
12-11-25, 5:00 PM	w/Siren at Clayton
12-16-25, 5:00 PM	w/Webster at Webster
12-18-25, 5:00 PM	w/Grantsburg at Prairie Farm

### HOMECOMING

<p>Prairie Farm Homecoming will occur on Friday, October 10th. We would like to invite our community members to the following events happening during the school day on Friday, October 10th:</p> <ul style="list-style-type: none"><li>• High school class skits from 11:45-12:06 PM in the large gym</li><li>• High school or middle school class volleyball tournaments from 12:50-2:10 PM.</li><li>• Prairie Farm Pep Fest from 2:15-2:45 PM in the large gym.</li><li>• Homecoming Parade through the main street of Prairie Farm starting at 3:00 PM.</li></ul> <p>Friday night we are looking to honor all of our alumni during the Homecoming Game against the Luck Cardinals. We would like to welcome back all of our alumni football players and coaches. If you are an alumni player/past coach and plan on attending the game, please let us know by emailing your name and graduation year to one of the following:</p> <ul style="list-style-type: none"><li>• lchristenson@prairiefarm.k12.wi.us</li><li>• aseeger@prairiefarm.k12.wi.us</li></ul> <p>We plan on inviting all of our alumni football players and alumni coaches out on the field during halftime to celebrate our past and present football players.</p> <p>We would also like to invite back our former Pep Band members and any community members to play some pep band music before the start of the game. If you are interested in joining in on the fun, we ask that you please meet in the band room by 5:30 PM before the game to receive your music and run through a couple of pieces. The school has a few instruments that they could lend out if you are in need, but we cannot guarantee everyone an instrument, so please plan on providing your own. If you know you will be participating, please email lchristenson@prairiefarm.k12.wi.us with what instrument you play.</p> <p>We look forward to all of you joining us to celebrate our alumni this year.</p>
--

For the most up to date sporting events, please visit [www.prairiefarm.k12.wi.us](http://www.prairiefarm.k12.wi.us)

### Emergency Closing Information

The District will utilize our automated calling system to alert families of school cancellations and delays. If you are not receiving the automated calls, emails, or text messages, please contact the school office. We will be also notifying the radio and television outlets.



# FIELD & WOODLAND WANDERINGS

By Martha Wright

When I open the door of the garage, I can hear buzzing behind the wall. I figure it is a bees’ nest, but I am fetching something for a project and I do not stop to investigate. It is not until later when I look up at the back wall of the building that I realize what is happening. Wasps have found an opening between the boards and have built a partial paper nest on the wall, around the hole, like a front porch.

They are using the space inside the wall for their hive, living rent-free, and I want them evicted before someone gets stung. There is nothing I can think of, short of tearing off the siding, to tell how large a nest they have constructed, or where it is inside the wall. It could even be in the attic where they could build an entire city. I decide to do some research on wasps because I do not want to give up this building to them.

The first thing I learn from the book Bees, Wasps, and Ants by Eric Grissell, is that my interchangeable use of the terms “bee” and “wasp” to cover any stinging insect is incorrect. Bees, wasps, and ants are all part of the scientific order Hymenoptera, but from there, the classification divides into family, then genus, then species. The short explanation is that wasps are wasps and hornets are wasps, but neither of them are bees.

Grissell says that the three most common wasps in this part of Wisconsin are paper wasps, bald-faced hornets, and yellow jackets. I have not seen the inhabitants of the garage up close, but based on the descriptions given, I think they are paper wasps or bald-faced hornets, since both of those build paper nests. Paper wasps have the open combs that we usually find under the eaves of buildings, while hornets enclose their nest completely.

*Martha Wright lives in the Hay River area where she spends as much time in the woods as possible. She enjoys long nature walks, looking for new plants to identify, and foraging for wild edibles. Her favorite wild edible is red clover blossoms made into fritters.*

## Danger Bees

I learn from Grissell that only honeybees sting once and then die. A honeybee’s stinger is barbed so that it cannot pull it out of its victim and must tear it off, sometimes with part of its abdomen attached. I knew wasps could sting more than once, because, years ago, one of my children stepped on a wasp’s nest in the ground. The wasp that got under his shirt inflicted multiple wounds before we managed to separate the wasp from the child.

Yellow jackets build nests in the ground, and Grissell says they are “uncommonly aggressive, and possessed of gang-like intensity,” so I am sure they were the culprits in the attack. They like sugary food, which identifies them as the “pests” at picnics. They drink nectar from flowers, and they are the villains who hollow out apples on the tree. The year we had a ground nest under our apple trees, many of the apples got eaten before we could pick them.

Finally, I find the part in Bees, Wasps, and Ants, where the author addresses how to remove a wasps’ nest. When he was asked about it at an insect fair booth, he attempted to explain the benefits of these aggressive creatures, which eat other

insects, but a bystander recommended that the best option was to “pour gasoline on it and light it on fire.” With wry humor, Grissell says that this has become his favorite advice to people who want to know how to control household termites.

A few years ago, bald-faced hornets, which are black with white markings and white faces, built a perfect egg-shaped nest under the roof of the goat shed, by the woods. They were dive-bombing anyone who entered the shed. Wasp and hornet spray was not an option as we have a family member who gets extremely ill from exposure to such, so two of us went out in the dark, dressed in several layers of clothing, and managed to remove it, without the use of spray or gasoline, and without getting stung.

One summer there were unidentified wasps crawling in and out behind the soffit by the kitchen. We mostly ignored it since we do not spend much time in that spot. I noticed the following spring that they were not there anymore. Now I learn from my research that these insects do not come back to the same nest. In the winter, only a new queen survives by hibernating outside the nest.



Remains of a bald-faced hornets’ nest that blew down in a storm. Photos submitted by Martha Wright

In the spring, this new queen will lay unfertilized eggs, which become male workers who build a new nest. She mates with one of them and her fertilized eggs hatch into female workers who care for their younger sisters for the rest of the summer. The queen rules by bullying her subjects into submission, to keep them from laying their own eggs. In the fall, she dies with her workers, and a new queen

hibernates through the winter to begin again. To remove or not to remove, that is the question for the nest in the wall of the garage. After reading that they will not come back, the answer for me is to leave them alone. I will seal up all holes in the wall after they have died this winter, and hopefully, we will be done with our uninvited tenants.

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The Church on the Hill • Pastor Mark Woeltge

Fellowship - 9:30 am  
Worship - 10:30 am

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# HOMESTEAD HACKS

By Sam Dodge

And we freeze. And we dry.  
And we cure. And we brew.

I'm not sure why we call it "canning", since we use jars, but I guess calling them "jarring jars" would sound a bit screwy.

It's the home stretch of the summer marathon here at the Wiseacres Asylum. We're still pulling weeds. We're still watering most of the raised beds and inside the hoop houses, as they tend to dry out faster than the ground-level gardens. We're still picking bugs off this and that, cursing the squirrels, birds, groundhogs, deer, et cetera that come and colonize our food patches as though they have a right to steal all our hard work and decimate the plants. But the bulk of our labor right now is in the harvest.

The summer apples are mostly either juice, sauce, or already consumed. The mid-season windfalls are getting sauced or run through the cider press, with the occasional prime specimens either slipping into cold storage or between pie crusts. There are still a few late

*I'm a mostly self-educated putterer/maker/doer who has a hard time stopping his brain from thinking, his body from moving, and his hands from twisting and fixing bits of this and that into semi-useable gewgaws. Sometimes I get actual ideas, and sometimes I even make actual, useful things.*

## Yes, We Can!

strawberries and raspberries ripening at the interstices, perfectly positioned for a little grab-and-go snack as we scurry from one plot to another.

The potatoes are all dug. Some are already tucked away in the coolest, darkest place we can make for them. The grapes are all picked and steam-juiced, processed, and in Mason jars on the basement shelves. Last year's leftover grape juice has been mixed with fresh-pressed apple juice, fortified, and had yeast pitched to it for next year's wine. The sweet corn has all sweetened; the last few tasty ears are still in their husks, awaiting one more pot of boiling water. The rest has been boiled and stripped from the cob, then bagged and frozen.

The pole beans, which are dual-purpose (green or dried black), are still blooming and kicking out a whole lot of tender yumminess, while the pods we left to finish are slowly drying down to a harvest gold. When the pods are crispy, we'll pull them all in and shuck 'em for making chili, re-frying, and all the fun things you do with dried beans. The tender young beans go into nearly every

meal this time of year, and we parboil/freeze bag after bag of them for winter consumption. We're both also fond of canned green beans, so we fire up the pressure canner and put a bunch of them in pint jars, too. The cucumbers and zucchini... well, many of you who are or have been gardeners know what those prolific plants are doing to us right now. Pickle jars are overflowing.

We'll wait until the last minute to dig the sweet potatoes and pick the squash. The late apples are still hanging, while the early pears have come ripe and gone into jars. The late ones are harvested and being held in cold storage. They need some time cold to ripen properly, and with these long, warm summers we've been having, they go brown at the core if left to ripen on the tree.

There are enough windfall apples to glean that I can press out a couple of gallons of cider every day. Sometimes

"Can" cont'd. on page 14...

(Top to Bottom)  
Yes, we jar!  
A Veggie Smorgasbord.  
Heard it through the grapevine.  
Freshly picked beans!  
Photos submitted by Sam Dodge





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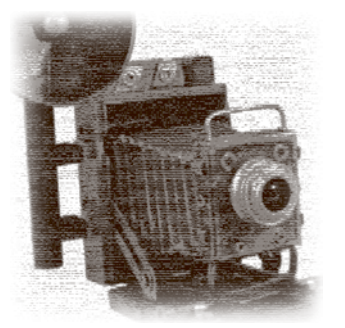


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# PHOTOS FROM OUR PAST

By Lon Christopherson

In the early days of Ridgeland, cash money was often hard to come by for those in Ridgeland’s farming community. Families back then generally had more children than families do today, further adding to the strain on their income. Because of this, farmers were willing to try different cash crops to supplement their incomes. One such crop was cucumbers, which for many years would provide needed income for both the farmers who grew them and the factory workers who processed them. Harvesting the cucumbers was labor-intensive, with all the work done by hand, so having a

If you have an interesting photo from our community’s past that you’d you like to share, email it to me at [lonchristopherson1@gmail.com](mailto:lonchristopherson1@gmail.com) or stop by the Ridgeland Library Thursdays, 3-5.

## Local Pickle Factory of The Past

large family helped when it came to the picking. A pickle factory was built in Ridgeland near the railroad tracks behind what is now the Sportsmen’s Bar and Grill. Other pickle factories could be found in nearby communities, such as Prairie Farm, Wheeler, Baxterville, and Boyceville, just to name a few.

At harvest time, the cucumbers would be brought into town in burlap sacks and dumped into a sorter, which separated them into #1s and #2s, which were the smaller and the more valuable per pound, and the jumbo and crooks, which were larger and less valuable. The Dunn County News reported that on August 11, 1913, the Ridgeland pickle factory took in over 20,000 pounds of cucumbers on that day, which kept the workers on

the job until midnight to take care of them all. The cukes brought in were washed and then thrown into large open vats of salt brine, where they were temporarily stored. The vats would be covered at night to keep out any critters. Recently, I talked to Milo “Don” Aicher, who is now in his nineties. He graduated from Barron High School in 1948 and now lives in Washington state. He recalled how during the mid-1940s, he and a friend of his who lived near Ridgeland had walked into town one day. As they walked along the train tracks, they saw the huge vats of pickles beside the factory. His friend bet him he could walk all the way around the top of the vat on its wide rim, but about halfway around his balance failed him, and into the brine he went! He was drenched and gave off quite a smell on the walk home.



At the Pickle Factory in 1923. Alice Thompson Crandall, Mildred Grover Ellefson, Simon Wegan, and Christ Wegan.



Lyle Lawrence, Floyd Martin, and Lawrence Loback at the Ridgeland Pickle Factory. Note the gunny sacks full of cucumbers on the wagon. Photos submitted by Lon Christopherson

When pickle season came to an end, a dip net was used to remove the pickles from the brine, and then they were shipped off on the railroad to be canned. The pickle factory was run by Christ Wegan

for many years, and later by Ted Jacobson. Some of the early factory employees were Tillie and Mary Knutson, Beth Shipley Hanson, Arden Wegan, and Art Crandall. The Ridgeland pickle factory closed in the early 1950s.



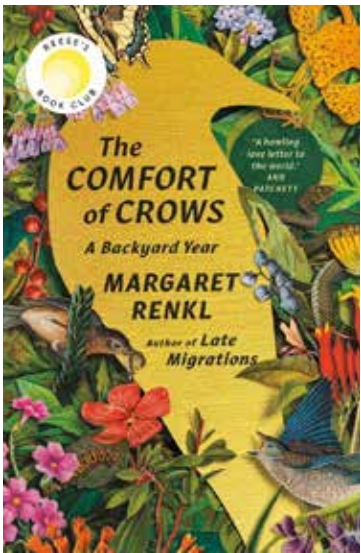
# MICKELSON’S BOOK BINGE

By Donnette Mickelson

As the days grow shorter and we find ourselves retreating to the warmth of home after a long day, this book will be the perfect read. As the summer birds migrate to their warmer climates and the landscape transitions to the beauty of fall, it is the type of book that forces one to slow down. It

invites the reader to pause, find a cozy spot, observe the rhythm of nature, and read a true comfort book in “The Comfort of Crows”.

This is the perfect book for nature lovers, as the author covers in fifty-two chapters the activities of nature in her own backyard over the course of one year. As Renkl progresses through the year, she also ties the flow of nature into the natural flow of our lives. It is both comforting and delightful to read.



By Margaret Renkl

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# WOODS & WATER

By DM MICK

By 11 a.m., it was already 92 degrees — hardly ideal conditions for trout fishing anywhere. But that’s what my wife and I faced on a late July trip through the Driftless Area, casting for the region’s iconic brown trout.

With daytime temperatures soaring, we were limited to fishing only during the first and last hours of light. The rest of each day was surrendered to the heat as we sought shade away from the winding waters that flow beneath towering rock faces and through tall prairie grass.

Late on the second day, a storm rolled in, pushing us

*The Woods & Water column features our area’s incredible natural resources and tells stories from the outdoors. We will also provide information from the Wisconsin Department of Natural Resources, such as events, season dates, and other important information.*

## Looking For A Cool Down

back to our campground, just outside of Viroqua. Within two hours, more than four inches of rain fell. Rivers surged, water clarity vanished, and any remaining hope of trout success washed away.

A few weeks later, we packed up the gear and headed North — across the border into Ontario — to spend a week chasing walleye with family. It was a welcome shift, relaxing afternoons, a full stringer each day, and kids catching bigger fish than they’d seen all summer. Like many Canadian lakes, the one we fished wasn’t stingy, and we reached our limits daily under mostly perfect weather.

Still, the missed trout opportunity stuck with me. So, I loaded up my fly rods

and bruised ego and drove south to the Rush River, where I met up with an old friend for a few days of dry fly fishing. Late summer offers some of the best terrestrial action, and we found rising browns sipping size 14–16 hoppers, with a few midges working their way into the mix.

August often brings challenges for fly anglers, with limited hatches, warmer temperatures and unpredictable weather — and this year was no exception.

Throughout the trip, we saw no sign of trico hatches during the typically productive morning hours, leaving us uncertain about which patterns to use. While caddis patterns produced occasional success late afternoon, most of the action came during midmorning and early afternoon.

Cloudy skies and rainfall prompted a switch to streamer fishing, with a focus on deep pools and undercut banks. Despite covering a lot of ground, aggressive fish remained elusive. Although this is a very productive method, we tend to stick to what we love, dry flies.

As surface activity picked up throughout the day, we returned to casting small hopper patterns to rising trout — a strategy that proved more consistent.

Even with the tough fishing, we found time to relax by the fire in the evenings, enjoying fried Canadian walleye brought back from a recent trip north of the border, and laughed at the days mishaps. This is a trip I always look forward to with my good buddy, and like this year, tend to do well putting fish on a fly.

Afterward, even as the early signs of hunting season began to creep in, I found time for a trip to Lake Michigan with family. We spent two days trolling deep water for king salmon, fortunate to be met with calm skies and fair winds both mornings.

By the end of the trip, we’d boated 23 kings — the largest stretching 37 inches. Most



My step-son has been more and more eager to learn how to process deer.



My father-in-law and wife’s uncle with some fantastic King Salmon.



Late summer brown trout found with a midge nymph.



Fresh Canadian Walleye is a hard supper to beat!

were pressure-canned for the pantry, others filleted for the grill, and a few went into the smoker, a treat that never lasts long in our household.

As summer rolled into September, I swapped the fly rods for my bow. The opening day of bow season brought hot, stagnant weather

that slowed deer movement considerably. Still, I was able to tag a mature doe early in the season.

Later in the month, cooler mornings and afternoons sparked more deer activity. On one of those afternoons,

“Cool” cont’d. on page 16...

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Oct. 3, 10, 17, 24, 31st

AA Meeting- 6 to 7 pm at the Fire Hall in Clayton. For more info, call Dave C. at 715-948-4235

Oct. 5

Dallas Library Book Sale at Oktoberfest

Oct. 6

Ridgeland Senior Citizens 500 Card Party- 12:30 pm at the Ridgeland Community Center with potluck lunch

Oct. 6

Prairie Farm Ladies Civic Club meeting- 6 pm at the P.F. Community Center

Oct.7

Read Paint Quilt Community Grant Information- 6 pm at Ridgeland Area Library

Oct. 8

Faith United Methodist Church Potato/Buttermilk Supper @ Ridgeland Community Center

Oct. 11

Explore with 4-H: Circuits, Fiber Optics, and Robots for ages 7-12- 9 to 10:30 am Ridgeland Area Library

Oct. 15

Prairie Farm FFA Blood Drive- Noon to 6 pm at the Prairie Farm High School

Oct. 15

Prairie Farm Sportsman’s Club monthly meeting- 6 pm at Buckhorn Bar

Oct. 20

Ridgeland Senior Citizens 500 Card Party- 12:30 pm at the Ridgeland Community Center with potluck lunch

Oct. 23

Ridgeland Civic Club meeting- 6 pm at Ridgeland Library

Oct. 28

Ridgeland Cookbook Club- 6 pm at Ridgeland Community Center

Oct. 30

Ridgeland Historical Meeting- 5:30 pm at the Ridgeland Library

Nov. 3

Prairie Farm Ladies Civic Club meeting- 6:00 pm at the P.F. Community Center

Put your event on the Community Bulletin Board by contacting Alicia Krusey at [akrusey@dairystatebank.com](mailto:akrusey@dairystatebank.com) or 715-234-9181 ext. 144.

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RIDGELAND, WI

Coming to the Hay River Review Website

Local Business Directory

By Jess Fischer  
HRR Layout & Design

In the ever-changing landscape of information exchange it can be hard to find exactly what you’re looking for. It used to be flipping through the yellow pages would find you the nearest store or service, but that was long ago.

For a short time there was a local business directory on the Hay River Transition Initiative (HRTI) website, but it was hard for the volunteer team (George Adams and myself) to maintain.

For a few years I helped HRR publish a holiday shopping guide in our December

edition, and it took a lot of concentrated effort during a busy time of year.

Our local email grouplist (HRTI’s TellAll) is a place where folks often ask about goods or services nearby, but unless you keep good notes, it’s hard to use as a listing.

Now that Hay River Review has an online presence, with staff to maintain it, it seems we have a great spot to host a local business directory!

A listing in the directory costs just \$20/yr., which helps fund building and maintaining it.

We’ll point folks to the directory through social media, TellAll, events, and in our monthly papers.



Launch will be Nov. 1st (Oct 15th deadline to be listed for launch). With the holidays coming, now’s a great time to get your business on the list!

Visit [hayriver-review.com/directory](http://hayriver-review.com/directory)

...“Can” cont’d. from page 11

I’ll mix a few of the uglier pairs in there to add a fun floral pear kick to the apple cider. I pull one of each late apple variety from the trees every few days, cut it in half to see whether the seeds have gone dark. Once they’ve achieved a tone similar to medium roast coffee beans, they’re fully ripe, and you’ll find a cold place to keep ‘em. Apples store best at

about 29 degrees Fahrenheit, and shouldn’t be stored with any other produce since they offgas ethylene, which tends to make most other cold storage produce think it’s springtime and start converting starches to sugars, getting ready to break down and feed their seeds.

We grow tomatoes of indeterminate varieties, so they keep vining out,flowering and producing fruit until they

get frosted out. We’re still putting tomatoes in jars, too.

It’ll be a relief almost exactly as much as it will be a melancholy moment when all the harvest is done. Each thing that comes ripe through the spring, summer and fall is a visceral, tasty milestone and memory every single year. We love the process, the journey, and the destination!

TOWNSHIP & VILLAGE MEETINGS

Contact Town Clerks for details

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Village of Dallas	Lynn Anderson 715-837-1186 <a href="mailto:vdallas@chibardun.net">vdallas@chibardun.net</a>
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# LESS IS PLENTY

By Darlene Ramos

“Scam” comes to mind when thinking back to the first time I opened a can of “deviled ham.”

Even “Spam” looked good, compared. With Spam, you could scrape off the congealed and give the product a semblance of what was advertised. I only opened a can of each once, and that was because the commercials got to me. I might open another can of Spam yet, and that will be because of the commercials, too!

Like they got to my mom, in her time. Especially with her I have to wonder: What is it about commercials that are so effective, that make a mother with eight children think she can dare try to feed them all with one measly can of something and mostly because she wants to try it herself?

*Darlene Ramos is a retired cafe-owner and decades-long resident of the Hay River township. Born and raised in California she eventually migrated to Wisconsin for life in a “little (farm) house in a big woods”, with her family, wherefrom many articles and columns were written for local publications.*

## Live and Never Learn

A slimy smear of something on bread is what I remember about the deviled ham that my mom served us. Years later, I would open my own can in my own home, thinking it must have been her trying to stretch it too far that produced only an unpleasant fragment of memory. After all, the can in the grocery aisle was definitely glamorous, encased as it was in “giftwrap” paper. Aside from the alluring commercials, who wouldn’t be impressed?

Thank goodness canned tuna wasn’t so “exclusive” that it prevented Mom from going wild and opening up more than one for the bunch of us. With a modest amount of mayo, chopped pickle, and celery, her simple recipe is still my favorite.

All this reminds me of the time one lonely can in our cupboard was repeatedly shoved to the back. Mom bought it on a whim but always found something better to make a meal from. Then, our dad was laid off and for weeks the groceries on

that shelf dwindled.

She finally opened that can with a heavy sigh. It looked every bit as fearsome as she’d come to imagine. Greasy and congealed “mystery meat” stuff. Well, there was nothing to do but boil some macaroni and coat it all in a skillet with what was in the can. Like a miracle, it created a wonderful meal, spicy and tasty and it filled us all up. You just never know when two loaves and five fish will come along!

This all reminds me of a previous time money got tight and Mom decided she should try a part-time job. I was not in school yet, just five years old with a little sister and two older in school. Mom heard of a neighbor who might “take us,” and so she left us off one morning, giving this woman a loaf of bread and a dozen eggs to feed us with.

I missed Mom and the comfort of home immediately. The woman strapped my little sister (Judy) into a highchair and went into a different room where she watched television and proceeded with her day as if we weren’t there.



Mom’s solution for anything gone wrong was homemade lemon meringue pie. *Photo by Darlene Ramos*

Judy soon became restless and fussy- I was timid. I didn’t know how to remove her from the chair and was afraid the woman wouldn’t like it. So poor Judy cried and cried all morning, and I sat and fretted all morning.

By noontime, I was starving, but silent. The woman came into the kitchen to prepare her lunch and motioned to me with a single statement, “If you’re hungry, fry yourself an egg.”

I was hungry enough to try! I was five, but I’d witnessed my mom enough and somehow managed it. I fumbled with a knob and a pan on this woman’s kitchen stove, and then Judy and I had a meal of eggs and bread.

When mom asked how our day went, I wanted to break into tears, but I instead mumbled something halfway

reassuring. Her radar was sensing negatively, anyway. She took us again the next morning, and within minutes, I knew things would be the same as the day before.

Except it wasn’t. This time, my mom returned shortly and stood quietly peering in through the screen door. She saw us unattended, Judy sobbing in the high chair, the woman nowhere to be seen. Mom swooped inside like a mother hen toward her chicks; the woman rushed into the room with no way to explain herself.

Until her kids were grown, Mom didn’t work again. It was a different era, and it was one of those things. She toughed out the harder times and always found a way to care for us herself.

Sometimes she experimented with things like a can of deviled ham or the hope that she could somehow add to the coffers of our daily expenses. Sometimes things didn’t work out, but most of the time our dad stayed busy, so there were usually lots of good ingredients in the cupboard. That “skim coat” of deviled ham really offered up a good message, though! There was actually the image of a red devil on that fancy wrapping, a reminder not to let anything steal her spirit.

But life AND commercials do have a way of stealing at least pieces of our judgment. When it’s our turn to “look at life from both sides now,” we can see that the decades involve a lot of living and sometimes never learning!

Like, for instance, those “Spam” commercials are getting to me, again!! If YOU happen to love Spam and can work a little magic with it, tell me how and shoot me an email at yorba73@yahoo.com

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# First Annual Burger Battle Is Here!

By DM MICK

It's the ultimate small-town showdown, and your taste buds get to decide the winner. Gosnell's Packer Inn in Prairie Farm and Sportsman's Bar & Grill in Ridgeland are going head-to-head in a sizzling competition to determine who serves the best burger in the area. Both these great establishments have proven their place in our community, and it is time we show them support, helping your favorite burger joint hold this year's title!

Sportsman's Bar & Grill, located in the heart of Ridgeland, is known for its welcoming atmosphere, great service, and classic comfort food. Their burgers are a local favorite — thick, juicy, and made just the way you like them. Whether you're a regular or a first-time visitor, the friendly staff and lively small-town vibe make it

a must-stop destination, especially during the Burger Battle. This is also the local hot spot for swapping deer stories and coming together, as old friends do.

Over in Prairie Farm, Gosnell's Packer Inn has built a strong reputation for hearty meals, cold drinks, and a burger menu that keeps customers coming back for more. Known for their flavorful, locally sourced beer and creative toppings, the Packer Inn brings both tradition and flair to the grill. It's a favorite gathering spot for locals — the kind of place where everyone feels like family and the food speaks for itself.

The Burger Battle, hosted by the Hay River Review, runs from October 1 through October 26. During this time, each restaurant will be grilling up its best burgers, and the winner will be crowned based

on one simple rule — who sells the most burgers. This is a fun event created to simply have fun while supporting our fantastic local establishments that so many people consider a staple in our community.

"This is all about celebrating great food, friendly competition, and supporting our local businesses," said organizers from the Hay River Review. "And of course, it's a fun excuse to eat more burgers!"

Locals and visitors alike are encouraged to visit both restaurants, try their burgers, and help their favorite bar come out on top. Customers can also support the event by taking photos of their burgers, posting on social media, and tagging both the restaurant and the Hay River Review. The more people share, the more attention the battle gets — and that could help sway burger fans from all over.

Both Gosnell's Packer Inn and Sportsman's Bar & Grill are known for their loyal customer bases and



The 1st annual Burger Battle is underway, and we need your help to decide this year's winner!

top-notch food, but only one can take home the title. The winning tavern will receive a custom-made wood plaque and be featured in a special article in next month's issue of the Hay River Review.

"This is about more than just burgers," one local said. "It's about pride in our towns and the great food spots we love. To be honest, it is a hard decision to pick just one!"

Whether you're team Prairie Farm or team Ridgeland,

now is the time to grab your friends, order a burger, and be part of this community contest. Your vote — and your appetite — could help crown the winner. This is the first of many contests we would like to organize, and the more establishments that participate in the future, the better! And remember, it's all in good fun — this is a friendly competition meant to bring people together and shine a light on two great local businesses.

## Fall Fun on the Street



Welcome to Prairie Farm from your Prairie Farm Ladies Civic Club.  
Photos submitted by Cindy Miller

### ...“Cool” cont’d. from page 13

I tagged another doe — this time with my 9-year-old stepson by my side. It was a meaningful trip, as he's just beginning to learn the ropes: safety, tracking, field dressing, and processing. Watching him embrace the process has been one of the most rewarding parts of my season so far.

Come the first weekend in October, it'll be his turn to carry a tag into the woods. The anticipation has been building for weeks. He's dedicated to putting food on the table, and I couldn't be prouder.

I'll still squeeze in a few fly-fishing outings this fall,

but once autumn arrives in earnest, my focus turns toward the woods and fields. Filling the freezer with wild game — deer, ducks, geese, turkeys, pheasants, and more — is something we take pride in as a family. It's more than tradition; it's a way of life that fosters independence and a deep connection to the land.

While I'll keep an eye out for a worthy buck, much of my fall will be spent upland hunting with my German shorthaired pointer, Finn. And though the heat may still linger, make no mistake, hunting season in Wisconsin is in full swing.

I hope you find time to get outside this season — especially with family and friends.

## October Birthdays

Ellis A 12th  
LouAnn H 11th  
Alvin H 12th  
Ruby H 14th  
John K 23rd  
Walter K 2nd  
Darlene K 19th  
Betty W 2nd

James M 6th

## Staff Birthdays

Mia D 1st  
Nikki W 21st  
Tori W 22nd

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