

*Freedom is
Not Free!*

Mahtowa Area Times

Published as Often as the Spirit Moves the Staff

Submit Information at TJ's Country Corner, Box 948, Mahtowa, MN 55707

"The Hub of Carlton County"

PANCAKE BREAKFAST

The Beehive Community Club will host its annual all-you-care-to-eat Pancake Breakfast on Sunday, April 1st (guaranteed NOT to be an April Fool's joke!), 8:00 am to 1:00 pm. The Clubhouse is located 6 miles west of Mahtowa on CR 4.

EASTER EGG HUNT

Mahtowa Covenant Church will host its annual Easter Egg Hunt at the church on Saturday, March 31 beginning at 10:00 am for all kids up to age 16. Included in the event are games, prizes, crafts, snacks and more. For more information call Michelle, 485-8332.

EGG ROLL

A raw egg roll down the Munger Trail in front of TJ's will be held Sat., April 7th at 12 noon. Contestants must roll an egg with a spoon over a marked path to the finish line without breaking the egg. The first entrant crossing the line in each age category will receive \$25.00 cash. The age groups are: 1) thru kindergarten, 2) thru 4 grade, 3) thru 7th grade, 4) 8th grade and up.

TIDBITS

Cliff Swanson is recuperating after total shoulder replacement surgery on March 13 . . . Ken Solomon is home after having hip replacement . . . Holly Pieti and Bogdan Anderson exchanged wedding vows on March 6 . . . Todd Carroll and Dawn Pieti announce the birth of a boy, Austin Walter, on March 15, weighing 7 pounds, 11 ounces. Don and Lee Pieti are the maternal grandparents.

ELECTED TO DAIRY COUNCIL

Minnesota Agriculture Commissioner Gene Hugoson announced the results of the Minnesota Dairy Promotion Council election held in January. The elections are a good path for producers to be active in promoting their commodities. Kay Henninger of Mahtowa was elected to Region 2 of the 2007 Minnesota Dairy Research and Promotion Council Board. The newly elected dairy board members will serve two-year terms. A percentage of dairy sale proceeds are remitted to the Dairy Council, which uses those funds to pay for promotion, communication and research activities aimed at increasing producer profitability.

Kaye was also elected as secretary of the Minnesota Division of the Midwest Dairy Assn.

The annual **Mahtowa Area Rummage Sales** are slated for Saturday, May 12, beginning at 8:00 pm. To be placed on sale map, leave info at TJ's. Cost is \$5.00 for advertising and location map.

A THOUGHT

History books are full of stories of gifted persons whose talents were overlooked by a procession of people until someone believed in them. Albert Einstein was four years old before he could speak and seven before he could read. Isaac Newton did poorly in grade school. A newspaper editor fired Walt Disney because he had "no good ideas." Werner von Braun failed ninth-grade algebra. Haydn gave up on making a musician of Beethoven, who seemed a slow and plodding man with no apparent talent. There is a lesson in such stories: Different people develop at different rates, and the best motivators are always on the lookout for hidden capacities.

POTHOLE

After a hardy rainstorm filled all the potholes in the streets and alleys, a young mother watched her two little boys playing in the puddle through her kitchen window. The older of the two, a five-year-old lad, grabbed his sibling by the back of his head and shoved his face into the water hole. As the boy recovered and stood laughing and dripping, the mother runs to the yard in a panic. "Why on earth did you do that to your little brother?" she says. "We were just playing church, mommy," he said. "And I was just baptizing him . . . in the name of the Father, the Son and in . . . the hole-he-goes."

"Life is a gamble," a Mother Cabbage told her offspring, Brussels Sprout. "You have to weather storms and drought. You have to fend off animals, bugs, mold, and rot. But if you hang in there, you'll grow." "I'll try," said the little Sprout. "But how long does this take. When should I stop growing?" "As with any other gamble," said Mother Cabbage. "Quit when you're a head."

Wild Fern Soap Products: \$1.00 Off

Salmon Spread

Yield: About 2 cups.

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|--|---|
| 1 14-oz. can pink salmon,
Drained, bones removed,
Squeezed dry | ¼ c. real mayonnaise, not
salad dressing |
| ¼ c. onion, diced fine | ½ c. sweet pickle relish |
| ¼ c. celery, diced fine | 1½ T. lemon juice |
| ½ c. bell pepper, diced fine | 1 t. dried thyme leaves |
| Salt and pepper to taste | ½ t. whole dried basil leaves |

Combine all ingredients and chill. **Note:** This is very good on wheat toast or English muffins. Tuna can be substituted for salmon. **TJ's - Mahtowa**

Salmon Patties

Yield: 4 patties

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|--|----------------------------------|
| 1 14-oz. can red sockeye
salmon, drained, skin and
bones removed | 1 t. lemon pepper |
| 1 egg | ¼ c. plus ½ c. cracker
crumbs |
| 2 to 3 T. chopped onion | Vegetable oil |
| | Lemon wedges |

Place canned salmon, egg, chopped onion, lemon pepper and ¼ c. cracker crumbs in a bowl; blend well. Shape into four patties about ¾-inch thick, and roll in about ½ c. additional crumbs to coat all sides. Fry on medium heat in ¼-inch oil for about 5 minutes on each side, or until golden brown. Serve with lemon wedges. **Note:** Makes a great meal with macaroni and cheese and a vegetable. These also are good on a bun with tartar sauce. **TJ**

Zwieback Rolls

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|-----------------------------------|--------------------|
| 5 to 6 c. all-purpose flour | 1¼ c. milk |
| ¼ c. sugar | ½ c. vegetable oil |
| 1 pkg. (1/4 oz.) active dry yeast | ¼ c. water |
| 2 t. salt | |

In a mixing bowl, combine 2 c. flour, sugar, yeast and salt. In a saucepan, heat the milk, oil and water to 120 - 130 degrees. Add to dry ingredients; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down and divide into fourths. Divide three of the portions into eight pieces each; shape into balls and place on greased baking sheets. Divide the fourth portion of dough into 24 small balls. Make an indentation in the top of each larger ball; press one small ball atop each larger ball. Cover and let rise in a warm place until doubled, about 45 minutes. Bake at 375 degrees for 20-25 minutes or until golden brown. **TJ's - Mahtowa**

Maryland Crab Cakes

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| 1 egg | ¼ tsp. pepper |
| ¼ c. milk | 1 lb. cooked crabmeat or 3 6-oz.
cans crabmeat, drained, flakes
and cartilage removed |
| 3 tbsp. mayonnaise | ½ c. dry bread crumbs |
| 1 tbsp. all-purpose flour | 2 tbsp. butter or margarine |
| 1 tbsp. Worcestershire sauce | |
| 1 tsp. prepared mustard | |
| 1 tsp. salt | |

In a large bowl, whisk together the first eight ingredients. Fold in crab. Place the bread crumbs in a shallow dish. Drop 1/3 cup crab mixture into crumbs; shape into a ¾-in. thick patty. Carefully turn to coat. Repeat with remaining crab mixture. In a skillet, cook patties in butter for 3 minutes on each side or until golden brown. Yield: 6. **TJ's - Mahtowa**

John Morrell
Skinless, Defatted
Old Fashioned
Bone-in

**"The
Good
One!"**

Whole
or Half

Hams Whole or Half

1.69
lb.



20-POUNDER
5 lbs. Lean Ground Beef
5 lbs. Bread & Butter Beef Roasts
5 lbs. Cut-up Fryers
5 lbs. Assorted Pork Chops
20 lbs. / \$56

Country Style

Ribs
1.59
lb.

Red Spuds Easter Flowers
& Cards

5-lb. Bag **99c**

BEEF PACK
12 lbs. Lean Ground Beef
6 lbs. Bread & Butter Beef Roasts
5 lbs. Sirloin Steak
2 lbs. Ribeye Steak
5 lbs. Minute Steaks
30 lbs. / \$119

SUPER BUNDLE
6 lbs. Lean Ground Beef
3 lbs. Sirloin Steak
6 lbs. Bread & Butter Beef Roasts
5 lbs. Mixed Pork Chops
5 lbs. Cut-up Fryers
25 lbs. / \$75

12 MEAL PACK
5 lbs. Lean Ground Beef
3 lbs. Sirloin Steak
6 lbs. Cut-up Fryers
3 lbs. Bread & Butter Beef Roasts
2 lbs. Center Cut Pork Chops
2 lbs. Country Style Pork Ribs
1 lb. Beef Stew Meat
22 lbs. / \$65

Cass Clay AA Grade 1-lb. Solid

Chunk Butter
2/3³⁹

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