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Fast Facts about • Roughly 3,500 users and 7,000 sessions per month An average of 650
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FROM THE FRONT PAGES

Stories you may have missed in last week's BHG newspapers

Saving the best for last

Stevie Malanowski from Elyia, Ohio, was bit by the travel bug while attending college at the University of Ohio at Dayton and Cleveland-Marshall College of Law.

Her family didn't travel often while she was young, but she started taking weekend road trips with friends that sparked her love for travel.

"In the summer of 2001, during summer break from school, my best friend and I took a five-and-a-half week road trip out west," she said. "We camped, toured and visited friends. I realized how much there really was to see and do in the United States. Truly a once in a lifetime adventure.

McLean County Independent

Central McLean tames seventh ranked Beulah

The Central McLean (CM) Cougars girls basketball team continues to meddle in opponent's game plans.

The Cougars took on the seventh state ranked Beulah Miners in Wilton on Saturday and buried the Miners hopes for an undefeated season. The Cougars defeated Beulah 50-42 with defense and free-throws and a couple of timely treys by a freshman.

The game was fast, furious and physical from the beginning. The teams combined for a game total of 41 fouls and shot 65 free-throws. The Cougars were 16-for-31 and Beulah shot 18-for-24 from the string. In the and it was the Course of Ashter 8-34 from the stripe. In the end, it was the Cougars' Ashtyn Smith hitting 7-of-11 free-throws in the last 1:51 to seal the win.

Central McLean News-Journal

Wilton grapples with ice and lights

A recent string of mild temperatures – prior to last weekend's snowfall – sparked some doubt among Wilton city commissioners on whether to allow children to play on Wilton Pond's relatively mild surface.

Law Enforcement Commissioner Jim Schacher broached potential pond issues at the Dec. 1 meeting, noting that local water levels are deeper compared to last year while also citing apprehension about superficial ice levels not reaching four inches

Mayor LeeAnn Domonoske-Kellar echoed her colleague's consternation, stating: "There's been reports of kids being out by the pond. In fact, "Doc" (Dennis Dockter of Public Works) told me ... he ran some kids off of there. There's a 'thin ice' sign, but they're kids and that's the other concern. That ice is not very thick. A kid goes through there and we're going to have a heck of a time getting him out.

The Leader-News

CALENDAR

Saturday, December 18

Community Cupboard of Underwood will be open from 10 a.m. - 12 a.m.

Friday, December 24

Turtle Lake's United Methodist Church welcomes the community to their candlelight Christmas Eve Service, starting at 7 p.m.

The Community Clothing Share Exchange will be open each Thursday from noon to 6 p.m. at 221 Main St., Turtle Lake.

There is a food pantry located outside the Mercer Baptist Church open 24 hours a day. Access to anyone. Library Hours:

Washburn Public Library - Monday-Thursday 10 a.m. to 6 p.m., Saturday 10 a.m. to 1 p.m.

Underwood Public Library - Monday, Wednesday and Friday -10 a.m. to 3 p.m. -Tuesday and Thursday 1 p.m. to 6 p.m.

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Turtle Lake Public Library - Monday and Thursday, 10 a.m. to 5 p.m.; Tuesday, 10 a.m. to 6 p.m.

If you have a calendar submission please send to leadernews@westriv.com and label "Calendar Event" in the subject line. Thanks!

MEALS ON WHEELS

Dec. 20: Pork loin, baked potato, California blend vegetable, fruit cocktail, pudding.

Dec. 21: Philly cheese steak sandwich, sweet potato nuggets, vegetable salad, tropical fruit.

Dec. 22: Fish, seasoned rice, garden mixed vegetable, fruit cup.

Dec. 23: Cheeseburger deluxe on a bun, lettuce, tomato, onion, tater rounds, corn, fruit cocktail.

Dec. 24: Closed

By Joe Zeleznik, Forester NDSU Extension

Last weekend, we finally got enough snow to cover the ground. Temperatures have dropped so the snow likely will stay until spring. That means it's time to start having evening fires in the fireplace!

I look forward to this season every year. A fire is just plain cozy. The physical warmth of the fire combined with dancing flames is entertainment for the eyes. I love the smell of wood smoke, too. Fortunately, we have a good chimney and the only way I can smell the smoke is by going outside.

World-wide, firewood is the most commonly harvested 'non-timber forest product', or NTFP. In North Dakota, I would guess that we harvest more firewood than timber from

DAKOTA GARDENER our forests and shelterbelts. The timber business in North Dakota is pretty small. Most of the sawmills are small operations and many of the owners mill that lumber on a

part-time basis. But there's a lot of firewood.

In the last 25 to 30 years, outdoor wood-burning furnaces have become much more common. They're a great way to heat a home, if you have a good supply of fuel available. In this case good means, "a lot and relatively cheap". On my drive home, there are two or three locations where I can smell the wood smoke as I pass by each day. That aroma puts a smile on my face.

There are a huge number of items covered under the broader heading of non-timber forest products.

second after firewood. Most of us have picked juneberries, chokecherries or any number of different fruits from the forest or along a windbreak. Sometimes, we're just having a snack, but other times we're making jams, jellies or other treats.

Non-timber Forest Products

My friend Steve has made some outstanding wine from Nanking cherries, harvested from a local windbreak. Some people have even incorporated NTFPs into their business, even in North Dakota. For a listing of North Dakota-based businesses, check out the Pride of Dakota list at https:// www.prideofdakota.nd.gov/ foodandbeverage/.

I have to admit though, that I still haven't developed a taste for buffaloberries.

Making a living solely from Wild-harvested foods are specialty forest products can

be tough. Some years have great production while other years a late spring frost may kill the flowers and therefore knock back the amount of fruit produced.

Seasonality is a big issue. Those food-based products are ready for harvest at only specific times of the year. Maple syrup is produced in a two-tofour-week window in the early spring, before bud break. In boxelders and in sugar maple trees, the sap flows only when daytime temperatures are above freezing and nights are below freezing. Long-term storage isn't realistic for maple sap, so it's processed into syrup right away. And for the other 11 months of the year, all of the equipment sits idle and syrup is stored.

Another issue with seasonality is that it can be driven by the market. Christmas trees, obviously, are harvested only in November and December. Harvesting evergreen boughs, for use by florists and others, extends beyond the Christmas-tree season, starting in October and ending in January. Beyond that time frame, the demand simply isn't there.

Even the demand for firewood is somewhat seasonal, at least here in the U.S. But that season can last quite a while. I'm looking forward to those cold nights and the warmth of our evening fires.

It's too bad that we can't grow chestnuts here in North Dakota. Then I could roast them on the open fire.

Take This 5-Question Holiday Food Safety Quiz

By Julie Garden-Robinson, Food and Nutrition Specialist NDSU Extension Service

Many years ago, I wrote "Easy-Bake Oven" on my Christmas wish list.

I had been perusing the toy section of the thick holiday mail-order catalog that delighted the kids of my generation. We had no online shopping back then.

The delighted girl on the front of the toy box was looking at a cake coming out of the oven. She was beckoning me to join other young bakers.

I really needed that little oven.

As I recall, my practical mom thought that toy ovens, toy sewing machines and other miniature household devices were kind of silly.

'I'll teach you how to use the real oven," she said.

Obviously, I did not get to enjoy the tiny cakes baked by a light bulb. Current versions have a different heating element.

My friend had an Easy-Bake oven. The cake was kind of dry, I thought.

That's how I soothed myself, anyway.

I learned how to bake in our full-size oven under my mother's watchful eye. We baked at least 25 kinds of cookies and other treats during the holidavs.

Most of us have traditional cookies we enjoy, such as Norwegian sandbakkels or German pfeffernusse. At this time of the year, you might be retrieving recipes for nostalgic heritage cookies on yellowed cards written by a relative.

Be sure to try this holiday food safety quiz with updated advice.

For food safety reasons, what is the first thing to do before beginning to bake your holiday treats?

Which two ingredients in many cookie recipes could lead to potential food safety issues if you taste the dough without baking? Why?

Why can companies sell food such as cookie dough ice cream or tubes of cookie dough that can be eaten without baking?

Should children be encouraged to play with homemade flour-based dough used to make ornaments?

To what internal temperature should quick breads, scones and other

PRAIRIE FARE

holiday cakes reach during baking?

Here are the brief answers to the questions.

Be sure to wash your hands thoroughly with soap and water as one of the first things to do. Wash utensils and surfaces that come into contact with raw doughs and batters.

Raw eggs and flour are two ingredients linked with foodborne illness outbreaks. In some cases, hospitalizations result. Eggs could be contaminated with salmonella bacteria. Each year, about 30 people die as a result of eating undercooked contaminated eggs

Flour could contain E. coli, including the dangerous shigatoxin producing E. coli O157:H7. Flour is a "raw food" milled from grain that is processed without heating. Heating usually is the "kill step" for bacteria. Enjoy eggs and flour, but be sure they are in cooked or baked foods.

Edible cookie dough is made using treated flour and pasteurized eggs. If you buy ready-made dough, be sure to read the baking instructions on the package. Some have warnings about not eating without baking, and some doughs are edible right out of the package. Manufacturers do not want you to get sick.

Food safety experts say "no." Kids like to taste things. Do not let children play with or eat flour-containing dough that is used for crafts. See https:// www.foodsafety.gov/blog/ say-no-raw-dough for more information.

The Home Baking Institute recommends baking most cakes to an internal temperature of 200 to 209 degrees F and testing with both a toothpick and a food thermometer. Retrieve cheesecakes from the oven when they reach 150 degrees F. The temperature will continue to rise and your cheesecake will retain its quality.

See the Home Baking Association website at https:// www.homebaking.org/bakingfood-safety/ to learn about food safety and baking. Internal temperature recommendations are available for a variety of baking goods.

Instead of a recipe, this week I have some gift mix recipes I invite you to explore. Each publication describes how to layer a jar with the ingredients. along with the recipe card to

attach to your gift.

Visit www.ag.ndsu.edu/food and click on "Food Preparation" then "Quick Mixes." Be sure to click on "Download PDF" for a printable version.

On the website, you will find "Mix It Up" that includes a delicious and festive "Cranberry-Oatmeal Cookie Mix." My students at the time made the recipe repeatedly to perfect it. It was fine the first time, but they liked the cookies. This publication also includes Chili Mix, Cornbread Mix and Friendship Soup.

"Beverage Mixes in a Jar" includes Double Chocolate Peppermint Candy Hot Cocoa Mix, Spiced Tea Mix and Mint Candy Coffee Mix.

"Give the Gift of Joy with a Quick Bread Mix" includes Herb Quick Bread, Snickerdoodle Muffins, Cherry-Chocolate Scones and Peanut Butter Bread.

(Julie Garden-Robinson. Ph.D., R.D., L.R.D., is a North Dakota State University Extension food and nutrition specialist and professor in the Department of Health, Nutrition and Exercise Sciences. Follow her on Twitter @jgardenrobinson)

DAKOTA EDGE OUTDOORS

While water levels are down about two feet after a dry spring and summer across southeastern North Dakota's prairie lakes country, the opportunities to find fast ice fishing for perch and walleyes are up.

Record rains from the fall of 2019 have helped keep waters fishable and expanded the number of lakes stocked with popular winter species according to North Dakota Game & Fish Department (NDG&F) Southeast Fisheries District Supervisor B.J. Kratz.

'Surprisingly, most district lakes are down 20 to 24 inches on the average and just because of the surplus of moisture we had a couple of years back in the late summer and the fall. The maximum elevation for a lot of those lakes were at record highs, so we're capitalizing on the bank of yesteryear so to speak, to keep us in the game for this year," Kratz states. "It's a unique year, basically we've set a couple records: we've got 131 waters now that have fishable populations and that equates to about 56,000 acres of

opportunity out there." The Big Four

The region features four prominent water bodies for ice anglers to key in on for a shot at good numbers and excellent sized fish, and with some shifting population dynamics, things have changed over the past few years on Lake Ashtabula, Spiritwood Lake, Jamestown Reservoir and Pipestem Reservoir.

Kratz suggests that anglers will find a good mix of walleyes on Lake Ashtabula this winter, and a chance at some hefty pike due to the size of the reservoir located north of Valley City.

Additionally, crappies and perch provide steady panfish options in the waters behind Baldhill Dam, and with a little searching along the channel edges and the surrounding flats and structure, action can be fast.

'Ashtabula is always a fun lake for people, I enjoy it a lot just because of the diversity of fish species that are present there. We don't have a lot of lakes in the southeast district that have so many different fish species, and not only that, but

good opportunities or maybe even the best to catch larger fish. Ashtabula certainly holds its fair share of crappies and walleyes to some very large pike in there," Kratz details.

While Jamestown Reservoir did not fill to its standard pool level and forage opportunities may have been limited by the lack of inflow this openwater season, Kratz advises that this likely will not impact the water's solid population of crappies which can dine on items as small as plankton.

The walleye fishing may be a bit more difficult, but the species does remain in good numbers and likely will be on the hungry side for ice anglers pursuing them. Spiritwood Lake's waters still

allow for some good darkhouse spearing opportunities for pike, though there may be some gaps in year classes for those pursuing the fish with a fork. Pipestem Reservoir remains in a rebuilding state, as crappie populations took a hit following a winterkill four years ago, but Kratz suggests targeting an amazing pike population and a respectable set of perch year classes coming up in the reservoir located north of Jamestown.

'With Pipestem, the crappie population there probably won't be much, we're still in a recovery mode," he warns. "But the perch population there is better than it's ever been...and

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Dr. Grassick PRAIRIE DOC

Dakota Datebook written by Merry Helm

December 24, 2021 — James Grassick started his career as a physician in Buxton in 1885. Among his many interests were Indian lore and archaeology – you might remember that he once owned the Highgate mastodon that now resides in the ND Heritage Center in Bismarck. He also enjoyed writing, and each year, he put together handsome booklets for his friends for Christmas. In one of these, he wrote of a special Christmas Eve he experienced back in the horse and buggy days. It was after nightfall when the good doctor was called to attend a woman in labor in a remote

settler's home.

"The wind was blowing briskly, the air crisp, the sledding heavy and the snow falling thickly," he wrote. "It was time for anyone that was out to seek shelter, for everything indicated an approaching storm, and that, for a benighted traveler on a trackless and treeless prairie, was enough to make the bravest think of home, wife and kiddies. But our good Doctor," he wrote, "was used to such conditions, they were in the line of his calling. He had faced storms before...

Dr. Grassick soon found the trip tough going. "It was now quite dark," he wrote, "the stars were hid, and all sense of direction was gone except

what could be learned from the wind. The prairie trail was obliterated...²

Grassick thought he finally spotted a light in the distance, but his eyes were playing tricks on him.

"The snow, charged with icy particles came down more thickly," he wrote, "the biting wind increased in velocity, the cold became more intense and our traveler was beginning to feel its effects in lessened willpower and benumbed sensibilities...'

When Grassick felt himself giving up, he let up on the reins, and his horses instinctively moved toward safety. Finally, they stopped in the shelter of a haystack,

Black Hand DAKOTA DATEBOOK

Dakota Datebook written by Merry Helm

December 21, 2021 — On December 8, 1913, a Fargo Forum story read, "The secrets of the terrible (Camorrista) clan, the black hand of Italy whose power is feared in every corner of the globe, may be bared at Bismarck ... when Francesco Coccimigilio faces trial for the murder of Antoine Rigori."

Actually, the reporter had his Italian groups mixed up. The Camorristas were from Naples and the Black Hand was part of the Mafia down in Sicily; the two groups were competitors. The Mafia segment got its name for drawings of threatening black hands they added to extortion letters.

Our Italians in Bismarck didn't belong to either group, and the victim was not Antoine Rigori; it was Felice Yannazzo. It took many days for the press to drop its sensational speculation of vendettas, secret letters and assassination, and instead report the actual facts of the murder trial, which ended on this date in 1913.

The victim, the accused, and at least six other Italians were part of a Northern Pacific railroad crew working southeast of Bismarck that year. The Italians all came from the same town, Sambiase. Yannazzo joined the crew in July and appears to have been

The crew was living in a railroad camp at Apple Creek Station, and their living quarters consisted of two adjoining boxcars outfitted with bunk beds. It was in one of these that Yannazzo met his death during the night of September 10th.

That day, the crew's timekeeper, Percy Cardieux, and four of the Italians took a hand-railcar into Bismarck to pick up groceries and supplies. They also brought back two 10-gallon kegs of whiskey, and that night every man drank his share.

During the party, Yannazzo pulled out his guitar, and the Italians sang some of their native folk songs. The men had to work the next morning, and some decided to go to bed, but Yannazzo was having a good time and kept playing. Through an interpreter, witness Tony Delucci said Yannazzo was a bully who kept several knives on him, plus a dagger and two revolvers by his pillow. When Yannazzo continued partying, Coccimigilio yelled at his cousin to go to sleep, and the two got into an argument.

It was difficult for (Mr. Delucci) to explain," a news story read, "in his native language...to the jury just how the murder occurred, and using States Attorney Berndt as a subject, he illustrated how Yannazzo had first attacked Coccimigilio and threw him to the floor of the car, and struck

him several times while he was on top of Coccimigilio with his fists.

Delucci also said Yannazzo threatened to kill Coccimigilio, who threw him off and stabbed him, killing him. What appeared to be a case of selfdefense turned out to be a bit more complicated. Doctors stated Yannazzo's body had thirteen deep stab wounds "about his trunk and head, any one of which might have caused his death."

In the end, the jury found Coccimigilio guilty of second degree murder. The 25-year-old appealed to Judge Nuessle for clemency, saying he had never been in trouble before and that he had served honorably in the Italian army. He was in America to support his wife and baby daughter back in Italy; they had no other relatives or means of support. The judge gave Coccimigilio 16 years and told him he might get out earlier for good behavior.

"Dakota Datebook" is a radio series from Prairie Public in partnership with the State Historical Society of North Dakota and with funding from the North Dakota Humanities Council. See all the Dakota Datebooks at prairiepublic. org. subscribe to the "Dakota Datebook" podcast, or buy the Dakota Datebook book at shopprairiepublic.org.



CRANBERRY ORANGE SHORTBREAD COOKIES By The View from Great Island

Ingredients

1 cup unsalted butter (2 sticks) at room temperature 1/2 cup granulated sugar

zest of one orange or tangerine (just the orange part, not the bitter white pith)

1 heaping cup fresh cranberries

2 cups all purpose flour

1 tsp pure vanilla extract

Directions

Finely chop the cranberries and set aside.

Cream the butter, sugar, and zest together until well combined. I do this in my food procesor.

Add the flour and extract, and pulse about 10 times, then run the machine briefly, just until the dough comes together into a lump or lumps.

Add the cranberries and pulse just until they are distributed, but don't process too much. Turn the dough out onto a lightly floured board and bring together with your hands. Work it just until it is no longer crumbly. Form the dough into a 10-12 inch log. The longer your log the smaller your cookies will be. Wrap the log in plastic, using the plastic to smooth out the dough and help form your log. Twist the ends tight to seal.

Chill the dough for at least 3 hours, or overnight. I like to wrap up my log in a folded towel ~ this helps keep it round as it chills.

Preheat the oven to 350F Line a cookie sheet with parchment paper. Slice the dough into 1/3 inch slices and place on the cookie sheet, two inches apart. Bake for 10-12 minutes, or slightly longer if you like your cookies crisper. They will be pale on top and just turning golden on the bottom. Note: if your cookies are smaller or thinner than mine, they may take less time to cook.

Let them cool for a couple of minutes on the baking sheets and then tranfer them to a cooling rack. Be careful, the cookies are soft and delicate when hot and will firm up as they cool.

••••• **BEST SUGAR COOKIES**

Ingredients

1 Cup granulated white sugar

1 teaspoon vanilla extract

By In Katrina's Kitchen

1 Cup unsalted butter

Coccimignio s cousin.

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the pike population is crazy good," he suggests for anglers considering alternative targets on the reservoir.

A Solid Spread Spread out across the district are dozens of prairie lakes and sloughs providing great perch and, more recently, phenomenal walleve fishing for ice anglers. Many of those waters receive little or no pressure during the openwater season, due to their lack of boat access, but are more accessible to ice anglers who can walk or drive on in the winter.

Kratz reports from spring and summer surveys that there

are more lakes in the district with excellent populations of walleyes than ever before.

We had 28 lakes this year in the district that exceeded 10 fish per net-night, which is kind of an index for a good walleye fishery. Some of those lakes where the catch rates were good they're all over the place but Mud and Pearl Lakes north of Medina were good, Foot Lake just south of Medina was exceptional as well. North of Jamestown we had Hoggarth Dam and as far down south as Lidgerwood country we had Reiland Lake and Four Corners over by Hankinson,"

Additionally, perch options remain strong in the southeast with a number of secret and not-so-secret spots available to anglers looking to catch a few hefty football-sized fish. Kratz recommends North Hobart for strong catch rates and good average size, and North Eckelson sports a robust population with bigger fish available. The Brooks Complex south of Cleveland also boasts good perch fishing on a bigger water which allows anglers to spread out and find fish.

Anglers looking for prairie water pike options should check out Flood Lake by Kulm and Grass Lake near Lidgerwood for consistent action for northerns from two to five pounds this winter.

- 1/2 teaspoon almond extract 1 egg 2 teaspoons baking powder 1/2 teaspoon salt
- 3 cups all purpose flour

Directions

PREHEAT oven to 350° F.

In the bowl of your mixer, CREAM butter and sugar until smooth, at least 3 minutes. BEAT in extracts and egg.

In a separate bowl, COMBINE baking powder and salt with flour and add a little at a time to the wet ingredients.

The dough should be pulling away from the sides of the mixer. If the dough still looks too dry or stiff for your mixer, turn out the dough onto a countertop surface, flour surface as needed. Wet your hands and finish off kneading the dough by hand. Do not chill the dough. Divide into workable batches (2-3 chunks), roll out onto a floured surface, and cut. You want these cookies to be on the thicker side (closer to 1/4 inch rather than 1/8). Bake at 350 for 6-8 minutes. Let cool on the cookie sheet until firm enough to transfer to a cooling rack.





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Loren Torkelson, POW

Dakota Datebook written by Merry Helm

December 20, 2021 — First Lieutenant Loren Harvey Torkelson was from Crosby and was a month shy of his 26th birthday when his plane was shot down over North Vietnam. He was in his second tour of duty as an Air Force F4 Phantom pilot with the 389th Tactical Fighter Squadron when it happened. It wasn't until this day in 1990 that his missing co-pilot finally came home from the war.

Torkelson departed Da Nang Airbase on a strike mission over North Vietnam on April 29, 1967. First Lt. George J. Pollin, from New Jersey, was his co-pilot; they were escorting F105 bombers that were to strike the Hanoi Bridge. Their flight path took them near a MIG fighter base and some SAM missile sites. They were fired on by both and took a hit in the rear of the plane as they were nearing the Red River in Ha Tay Province. Evewitnesses said the plane rolled over, crashed, and exploded. The crew of the lead aircraft saw one partially opened parachute. Torkelson ejected and was captured by the North Vietnamese and imprisoned in the infamous "Hanoi Hilton." That same year – on the 4th of July – an East German film company conducted interviews with imprisoned pilots for an anti-American propaganda film titled "Pilots in Pajamas." Among the pilots interviewed was Torkelson, who told the interviewer that he had flown 120 missions and had been downed by a Vietnamese pilot flying a Soviet MIG17.

Torkelson also said he was a protestant, had a bachelor's degree from the University of North Dakota, and was 26. He had gotten married on the 4th of January that year and left for Vietnam nine or ten days after the wedding.

The interviewer enticed Torkelson to talk by telling him, "Ifyoulook in this camera, that he hadn't seen Pollin's parachute and thought he had probably gone down with the plane. Shortly before their takeoff, Pollin had phoned his brother back home and told he was volunteering for a combat mission because the scheduled co-pilot was sick. He told his brother that this would just bring him that much closer to going home.

On December 20, 1990, the U.S. announced that Vietnam had furnished some remains that were positively identified as Torkelson's co-pilot. It was unclear whether Pollin died







will see these pictures, we'll take care of that."

Torkelson took the opportunity. "I'd just like to say that I'm all right now," he said, "very well taken care of, and I hope that you don't worry too much about me. I think that when the war is over the Vietnamese people will release me and I hope that you're doing fine and that you'll help to comfort my mother and father and don't worry too much. I'll be home in the near future."

Meanwhile, it was thought that if either man had survived the crash, it was Pollin. Copilots ejected before the pilots in F4s, and Pollin's ejection seat was seen near the site of the crash.

It took Torkelson six years to make it back home; he was released in March 1973. But, Pollin was still missing. In his debriefing, Torkelson said during or after the crash, but now, after 23 years, he was finally home.

Loren Torkelson finished out the war a highly decorated officer, receiving two Silver Stars, three flying crosses, 16 Air Medals, the Legion of Merit, the Bronze Star for Valor, the Meritorious Service Medal, and the Air Force Commendation Medal. When he got home, he went back to UND to earn a law degree. He passed away in 1995 in Lexington, KY. He was 54.

"Dakota Datebook" is a radio series from Prairie Public in partnership with the State Historical Society of North Dakota and with funding from the North Dakota Humanities Council. See all the Dakota Datebooks at prairiepublic. org, subscribe to the "Dakota Datebook" podcast, or buy the Dakota Datebook book at shopprairiepublic.org.

OUR OUTDOORS In the Thick of It

a flushing rooster that often resulted. Even now, when my dog is hard on those same trails of frozen tracks, and when his tail gets going while his nose vacuums up the fresher ones imprinted in the powder of the small openings, I'm right there behind him, content to be in the thick of it, sweating it out with my thumb on the safety.

When the crash and crackle give way to a slight stillness and only the tick-tick-ticking of his tail, I know something's about to happen. Like the clock on a time bomb, it is often only a few seconds before the beige canopy blows up in a blur of wings and explosion of fluff as a rooster takes to the sky, forced from his hiding spot in the slough.

Sure it's work, but it's well worth it. I've never shied away from the challenges the outdoors brings. From hauling stands for deer hunting on my back from one draw to the next in the heat of summer, to stomping up a sweat in the chill of early winter, the equity earned in the process of putting in the time and effort is dividends paid in close encounters and memorable shots. I often consider such adventures my second workout of the day and let the minute and calorie rings roll on my wristwatch accordingly.

By the end of a day with a few thrashings through the thick stuff, I've often amassed more on both than what came from my morning run. But it isn't all just brute force in those frozen backwaters either. There's a science to stomping.

Just like pheasants relate to the edges between their home fields, grasses and those thicker areas, there are edges within those larger expanses of cattail flats where the birds seek thermal cover.

Trails form through usage by deer, coyotes, birds and other critters, and some get used more than others. Those superhighways under the cover of matted reeds that have hardened tracks which have thawed and refrozen and have newer markings in fresher snow around them are the ones my dog and I follow, seeking the makers of those latter marks.

Additionally, the cattails often open into areas of snowcovered frozen surface, where birds can land and take off, sun themselves or simply find a spot to look and listen. There, the marks of tails and wings suggest a recent landing and a starting point for a new chase. With some experience, the ebb and flow of the thickness of a given slough provides clues as to how pheasants move through it in late season, and the advantage they may have had of hopping over the wetter areas that would flood hunting boots and soak field pants has waned for those willing to hit the thick stuff and provide pursuit this time of year.

Picking out those side trails, areas of easier movement, or those denser stands which provide cover from the pheasant's predators above, gives clues that pay off, walkafter-walk, stomp-after-stomp, season-after-season. Perhaps the best part of the thick stuff is that there's an even greater chance to have it all to yourself this time of year. Something about that extra work required of smashing through it keeps the tennis-shoed hunters of early season away, and the challenges of winter's chill take care of some of even our most devout upland brethren.

Further, there's a likelihood that because of its nature and a walkability that only comes with cold weather, it's virgin territory for the season and may only have been hit a few times and likely only by last month's deer hunters on the trail of a swamp — loving buck.

In the end, getting into the thick of it is what defines December pheasant hunting. The challenge is there, but so are the birds and the energy expended in the toughest territory of the uplands and the adventure of rousting them from their deepest hiding places is one of the most unforgettable ... in our outdoors.

Garrison Community Chest Fund Drive

Thanks to the generosity of the Garrison area residents and merchants, the Community Chest has been able to support local area and state charities through an earnest city and rural fund drive while keeping the number of charitable drives in the community at a minimum.

We would appreciate your consideration for a generous contribution in order to meet these needs.

Below is a list of the charities supported this year. Please indicate which charities your contribution is to support and drop off or mail to: Garrison State Bank & Trust (P.O. Box 339, Garrison, ND 58540).

Make your check payable to "Garrison Community Chest," and return by December 31, 2021. We thank you for your past support and request your generous support with the 2021 Fund Drive.

Total Donation

KEBU KEBU January January

BY NICK SIMONSON DAKOTA EDGE OUTDOORS

Give me an expanse of cattails in December with a little snow on the ground and a lot of pheasants scattered throughout it, and that's about the best gift the outdoors can provide. Even in those years where I did not yet have a dog, I can recall serving as my own flushing machine, stomping over the three-toed tracks of pheasants weaving through a frozen slough.

My buddies were often content to hug the edges, but I enjoyed the sweat-inducing high-kneed tromp through the crackling reeds and, more importantly, the excitement of

Please complete and return with check made payable to: Garrison Community Chest

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