



NORTH COUNTRY

CHRISTMAS

Your Guide To The Perfect
Holiday Season
• 2019 •



A Publication of The Timberjay

Celebrating 30 Years



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Want to help your community? Then shop locally-owned this holiday season...

In his classic book, "13 Ways to Kill Your Community," author and MBA Doug Griffiths says that number five should be an obvious one to most of us— "Don't Shop Locally."

Of course, Griffith is arguing exactly the opposite, recognizing that when we shop locally we're benefitting our community in more ways than one. As Griffith notes, shopping locally will keep dollars in your community. Indeed, every dollar spent within a community reaches seven other hands before it leaves town, which keeps the local economy advancing. Each dollar spent outside the community is gone forever.

These are economic realities it pays to keep in mind with the holiday shopping season now upon us.

These days, many of us do much of our "out-of-town" shopping over the Internet. Big retailers like Amazon do provide an almost endless variety of goods, which can make shopping convenient. Yet ask yourself how much these big online retailers contribute to your community. Do they build new stores that provide construction jobs for your neighbors? Do they maintain facilities that pay property taxes in your community? Do they hire local residents, providing wages that circulate in your town? Do they contribute to your hometown sports teams or other local fundraising efforts?

If the answer to these questions is no, then why would you send your dollars to

a company that doesn't return the favor?

That's one reason we write about this issue each year in North Country Christmas. The spending decisions we all make are important, which is why this message bears repeating, especially during the holiday season when we tend to open our wallets more than at any other time of year.

We know many of you will likely spend at least a few of your holiday dollars online, or at a big box retailer somewhere in our region this season, but we should also make a commitment to spend as many of our holiday dollars at local and locally-owned establishments as possible. Taking advantage of Small Business Saturday, set this year for Nov. 30, is one way we can do our part to maintain the health of our communities.

We all should put this event on our holiday calendar and think about the importance of how we spend our money throughout the holidays, and the rest of the year as well. Main Streets struggle as retail dollars that used to be spent in locally-owned shops, restaurants, and other businesses are increasingly ending up in the pockets of huge chain or online retailers. While big box retailers do at least provide a few jobs locally, they don't provide the same community impact as retailers with local ownership. What's more, numerous studies have shown that these big chain retailers often displace as many jobs as they cre-

ate. They also bring with them new demands on community infrastructure and a variety of other public services, that local property owners must pay for.

Big chain retailers don't spend much in the local economy. When they build a new store, they don't employ local architects or planners, since each store is essentially a clone of all the others. They use national suppliers for the building materials they use in construction and for the products they eventually sell. They don't use the local ad agency, or the insurance broker on Main Street. They don't use a local accountant and they rarely advertise in local newspapers.

Locally-owned businesses do all of these things, and because they do, the money you spend with a local merchant works its way throughout the area economy, creating a "multiplier effect" that benefits all of us.

When we shop online or at big chain retailers, we also contribute to the loss of local identity. The big box stores and big chain restaurants all look and feel the same wherever you travel. It's local businesses that provide our communities with their unique flavor.

All of which makes our point. Our locally-owned small businesses contribute to the character and the economic vitality and diversity of our communities and our local economy. They absolutely deserve our support.

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Holiday Happenings

COOK- Thursday, Nov. 28 - 35th Annual Community Thanksgiving Dinner, 11:30 a.m.- 1:30 p.m. at St. Mary's Catholic Church Social Hall.

ORR- Thursday, Nov. 28 - Community Thanksgiving Dinner, 1-3 p.m. at the Orr Community Center.

TOWER- Thursday, Nov. 28 - Community Thanksgiving Meal, 1 p.m. at St. James Presbyterian. Take-outs available at 1:30 p.m. Please call for reservations, 753-6005.

ELY- Thursday, Nov. 28 - Festival of Trees sponsored by Northwoods Partners. Lighting Ceremony, 5 p.m. at Grand Ely Lodge. Refreshments, entertainment, and Christmas boutique. Tree displays and silent auction run through Sunday, Dec. 8.



ELY- Thursday, Nov. 28 - Join your neighbors for Thanksgiving Evening Shopping in Downtown Ely, 6-9 p.m. Christmas cheer, goodies, special deals.

ELY- Thursday, Nov. 28 - Open House at Historic State Theater, 5-8 p.m. Popcorn, cider, and caramels to be enjoyed. Tours will be given by board members, just look for Santa hats to find the tour guides.

ELY- Saturday, Nov. 30 - Small Town Christmas - shop local all day. Lighted Holiday Parade, 5 p.m. Caroling, Santa, refreshments and City of Ely Tree Lighting to follow at Whiteside Park.

TOWER- Monday, Dec. 2 - Senior Holiday Bingo, 11:45-3 p.m. at Tower Civic Center. \$10 includes lunch.

VIRGINIA- Thursday, Dec. 5 - Virginia Junior High Winter Choir Concert, Goodman Auditorium, 7 p.m.

COOK- Friday, Dec. 6 - Virgie Hegg Hospice Partners Lights of Love Tree Lighting, 5 p.m. at Cook Library and Gazebo. Goodies and caroling to follow.

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Holiday Happenings



ORR- Saturday, Dec. 7 - Orr Snow City Christmas Festival and Craft Show, 11 a.m.-3 p.m. Parade at 1 p.m.

ORR- Saturday, Dec. 7 - Virgie Hegg Hospice Partners Lights of Love Tree Lighting, 6 p.m. at Orr Center. Refreshments and caroling to follow.

BIWABIK- Saturday, Dec. 7 - Annual Weihnachtsfest Winter Lighting Festival. Kinderfest, Candy Haus, crafts, lunch, horse-drawn carriage rides, live music. Gather at the gazebo to sing carols and watch as the entire park is set aglow with sparkling white lights, followed by fireworks, 6 p.m.

COOK- Friday, Dec. 7 - Holiday Bazaar at Cook Hospital, 8 a.m.-1 p.m. sponsored by Cook Area Health Care Auxiliary, Cook Nursing Home, and Adult Day Services. Crafts, bake sale, lunch, shopping, raffles. Thrift Shop open.

EMBARRASS- Friday & Saturday, Dec. 6-7, Christmas at the Nelimark Homestead, 10 a.m.-4 p.m. both days. Handcrafted and ethnic gifts, bakery, coffee and homemade goodies.

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Holiday Happenings

EMBARRASS- Saturday, Dec. 7 - Holiday Boutique and Pancake Breakfast at Timber Hall, 8-11 a.m.

TOWER- Sunday, Dec. 8 - Virgie Hegg Hospice Partners Lights of Love Tree Lighting, 4 p.m. at the Tower Civic Center. Refreshments, caroling, and children's activities to follow.

TOWER- Saturday, Dec. 7 - Holiday Craft Show at the Tower Civic Center from 9 a.m.- 3 p.m.

ELY- Sunday, Dec. 8 - Ely Area Christmas Choir Cantata, Washington Auditorium, 2 p.m.

VIRGINIA- Sunday, Dec. 8 - Virginia Senior High Winter Choir Concert, 7 p.m. in Goodman Auditorium.



ELY- Thursday, Dec. 12 - Memorial High School Winter Choir Concert, Washington Auditorium, 7 p.m.

EMBARRASS- Saturday, Dec. 14 - Ice Candle Lighting at the Embarrass Cemetery. Holiday Gathering follows at Embarrass Town Hall, 4-6 p.m.



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Holiday Happenings

ELY- Saturday, Dec. 14 - Mrs. Claus Holiday Party for kids, 1 - 3 p.m. at Amici's Event Center. Activities tables. Santa will visit, too! No charge.

EVELETH- Saturday, Dec. 14 - Tuba Christmas Concert with Mesabi Community Band, Eveleth City Auditorium, 1 p.m.

TOWER- Sunday, Dec. 15- Tower-Soudan Area Singers Holiday Concert at T-S Elementary School Gymnasium, 2 p.m. Coffee an' to follow. Free will donation.

COOK- Wednesday, Dec. 18 - North Woods Junior/Senior High Band and Choir Winter Concert, 7 p.m.

ELY- Wednesday, Dec. 18- Ely Elementary School Winter Concert in Washington Auditorium, 1:15 p.m.

ELY- Thursday, Dec. 19 - Memorial High School Winter Band Concert, Washington Auditorium, 7 p.m.

TOWER- Thursday, Dec. 19 - Tower-Soudan Elementary School Holiday Concert, 1 p.m.



COOK- Friday, Dec. 20 - North Woods School Elementary Winter Concert, 1:30 p.m.

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Holiday memories...



From the Coffee Ladies of Soudan

If you stop at the historic Soudan Store on Thursday mornings between 9 and 10:30 a.m....give or take a few minutes... you can enjoy a cup of coffee with the Soudan Coffee Ladies, learn a bit of local history, and gain insights into lives richly lived. They meet loyally each week, taking time off only for holidays, illness, or earth-shattering events.

They started meeting years ago when the Tower High School pool was permanently closed and they couldn't get together for water aerobics class any longer. They needed to get together somewhere and Joyce Aron-



**SCARLET
STONE**

son, wife of John Aronson of Pike Bay in Tower, decided the coffee guys at the Soudan Store could spare one day a week to the ladies, so she was largely responsible for "kicking the men out" on Thursdays. Joyce, being a determined sort, claimed the round oak table and chairs in the back of the store for the local ladies to sip and chat. Any men who stroll in on Thursdays take a seat at the front coffee counter with the round swivel

stools that have been a fixture for decades.

There is a big oak display case near the round coffee table that's filled with interesting collectibles. An antique brass

Above: The Soudan Coffee Ladies enjoy their social time together on Thursdays at the historic Soudan Store. (Clockwise from far left) Bette Dolinar, Doris Mosher, Helen Zollar, and Adrienne DeVries.

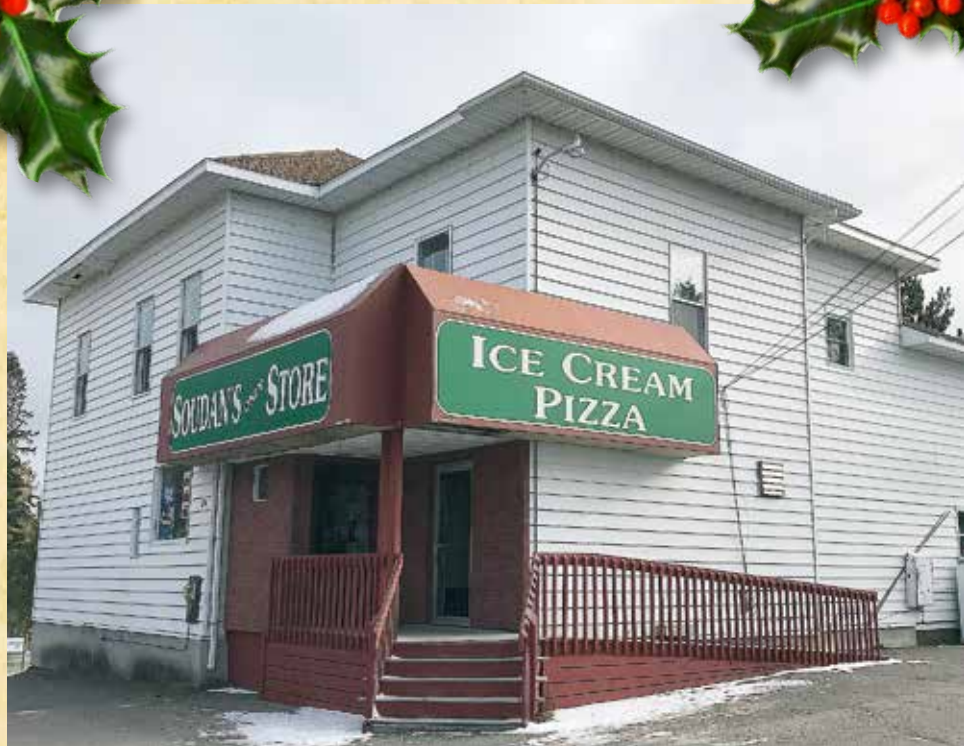
Facing page: The historic Soudan Store.

lamp with a fringed burgundy shade and a slight quirky tilt stands nearby as if eavesdropping on conversations. The wood floors and old-fashioned doorways add to the charm of this shared space. Since the beginning, most of the original group of ten or so have moved away, are living in nursing homes, or have passed away. The ladies who remain say

it's been a highlight of their week. It costs \$1 for a ceramic coffee cup you pick up from the front cashier when you arrive and refills are free.

On a sunny and mild October morning, I joined the Soudan Coffee Ladies at their cozy table with the warm yellow walls surrounding us. As I sat down I noticed they were all tossing a quarter into the middle of the table. Seeing the puzzled look on my face, one of the ladies said to me, "We aren't gambling... this is a tip from each of us to the cashier who takes good care of us." I happily put my quarter down too, then with a bit of light prompting the ladies took turns sharing their memories of Christmas and other past stories about their traditions.

Bette (Vaida) Dolinar was born in Soudan 85 years ago. She lives in her house on Superior Street. It's the same house she and her husband remodeled years ago and it's the house where they raised their two children. Bette delivered one of her babies at the old Soudan Hospital, now the Vermilion Park Inn. Dr. Moller lived in residence on the main floor. Bette recalls him coming upstairs to check on her progress. "He'd say 'Not ready yet,' pat my stomach and go back down the long, wide staircase to play his piano some more," said Bette. I asked Bette about her Christmas memories and she said, "Back in those days people were so poor but nobody talked much about it because we were all in the same boat. It was rare to get



more than one Christmas gift." One Christmas morning she and her sister woke up to find a lovely table and chair play-set with all the dishes set out upon it. A great memory. She also fondly remembers the silver strands of tinsel they put on their Christmas tree and she still uses the same kind of tinsel on her tree every year.

Adrienne DeVries says she first traveled up to Soudan on her honeymoon. Years later, after raising a family in Illinois and years spent in Florida, she and her husband returned to northern Minnesota. They have always felt at home here in Soudan, a town her niece claims

to be "a little bit of Mayberry." Adrienne grew up Lutheran and remembers the fun kids' Christmas programs every year. Bette Dolinar added, "I was always jealous of the Lutherans because we Catholics never had programs." Another lady commented that Christmas programs at her church had been discontinued when kids started fighting over who got what part. Adrienne, like several other of the coffee ladies, said she has a treasured collection of old family ornaments she still uses every Christmas.

Helen Zollar, originally from Duluth, moved to Soudan fifty-nine years ago. While visiting friends and enjoying a

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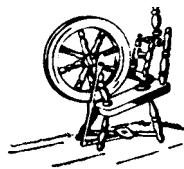
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good time at the "Daisy Bay", a former bar on old Highway 77, she met her future husband. They married and raised three children in town. As a girl, she recalled going to church every Christmas Eve. She said, "We got to open one of our presents when we got home." Bette exclaimed, "That's all we GOT was one! We were so poor." Helen remembered all the tins of cookies people used to bake and share with family and friends, many made lefse too, and so many kinds of homemade candy. All the coffee ladies agreed people don't make all those treats like they used to and don't go visiting to other homes too much either. They all nodded in agreement.

Doris Mosher moved to Soudan from Goodridge, Minn., sixty-one years ago where she and her husband raised four children. Doris continues with much tradition when decorating her tree. She still puts the same straw angel on top because it was from her first year of marriage. She enjoys adding a variety of other ornaments collected over the



Left:
An oak display case that served as the candy counter in the former Oliver Club is filled with memorabilia from days gone by.

years. Soon after she moved here she recalls eating potica for the first time and not liking it real well. Over the years she has "grown to like it more," she says. The coffee ladies agree the old Slovenians used to make their potica drier. "It wasn't as rich. They didn't have the money to load it up like they do now," Bette explained. We all laughed when she said that.

The coffee ladies remember that back in the 1950's and 60's, the Oliver Mine in Soudan would deliver candy and fruit bags to all the houses in Tower and Soudan. The men from the mine were dressed in Santa suits. By the end of the night, many Santas were "schnockered" from drinking all the warming shots of brandy at the houses on their routes.

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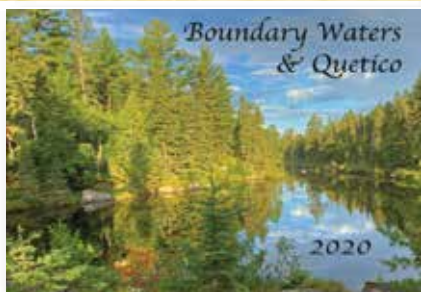
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The Oliver Mine provided pencils, paper, books and essentials to schools back then, the ladies recalled. "We had really good schools on the Iron Range back then," said Bette. Other fun times were Fall Homecoming in Tower when people made really nice floats for the parade, enjoyed bonfires, and did a snake dance through the bars on the main street of Tower. Bette said, "There was only hard liquor served at the Tower Municipal "Muni" Liquor Store then. Other bars served mostly beer....unless they did it in secret." At one time, Tower was very raucous and had over two dozen taverns. In Soudan, which was a "dry town" under ordinance from the Oliver Mining Company, folks lived a calmer existence. The coffee ladies also have fond memories of buying penny

candy at the Soudan Store to satisfy a sweet tooth and of events that took place at the Catholic Men's Club up on Fourth Avenue. Folks enjoyed parties, receptions and similar functions there. It closed forty-eight years ago or so and the building no longer stands.

Like the shiny silver threads of tinsel on a treasured Christmas tree, the Soudan Coffee Ladies add a twinkling glimpse into warmhearted memories of Christmas and events of a bygone era. Their stories will always remind us of the value of family, friends and traditions. I have been accepted into the group and am invited back for coffee. That's an early Christmas gift for sure!

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Have a *Vera* Merry Christmas

*Thoughts and recipes
from Lake Vermilion's
most colorful columnist*

Editor's Note: The following are the thoughts (sometimes appropriate, sometimes not) of Miss Vera Milion, a popular columnist in the Tower edition of the Timberjay newspaper. Vera, who lives on Lake Vermilion, writes each week about her exploits as well as those of fellow characters Moose and Hilda. We can't always vouch for the veracity of Vera's stories, but they never cease to entertain. We suspect the following recipes are real, but with Vera, you never know for sure...

Dear Hearts,

"Christmas is coming; the geese are getting fat,
Please to put a penny in an old man's hat;
If you haven't got a penny a ha'penny will do;
If you haven't got a ha'penny, God bless you."

Ah...CHRISTMAS! My favorite part is doing this essay for the *Timberjay*. There were no reported ill effects or lawsuits from last year's little 'Love lettre

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d'amour el cookies,' or 'Rakkaus kirje d'amour,' as our Finnish friends declare regarding Christmas cookies.

I was asked to do a Christmas cookie article again this year, so here we go!!!

Most of you out there have a rat's nest of recipes - torn from magazines in your dentist's office, or scrawled on the back of a prescription blank you never got filled, or recipe cards with non-requested recipes foisted on you from some Christmas cookie exchange.

This recipe for New Orleans Brandy Milk Punch just serves two, or one if you have been wrapping presents and forgot to put the name tags on and you have to start ALL over again, or you forgot the cinnamon red hots for the reindeers' eyes and you are faced with trays and trays of blind Santa's helpers.

NEW ORLEANS BRANDY MILK PUNCH

Ingredients:

2 oz whole milk (even with the brandy it's not the same with skim milk...)

2 oz heavy cream

1 to 2 oz brandy
1 tsp powdered sugar
1/2 tsp vanilla extract
Ice cubes
Freshly grated nutmeg

Directions:

In a cocktail shaker, add the milk, cream, brandy, powdered sugar, and vanilla extract. Add about 3-5 ice cubes and shake well to combine. Strain into a glass, with ice if desired. Sprinkle with a pinch of freshly grated nutmeg and serve immediately.

Someone gave me a copy of the Brennan's Cookbook. So-o-o-o, I am just serving up recipes that are good, unique, and if you tell the guests, "This IS a wonderful Christmas recipe and it has come down through generations and generations"...they will believe you...no one ever lies at Christmas because Santa is all ears.



SOUPE À LA OIGNON GRATINEE À LA BRENNAN'S (ONION SOUP GRATINEED WITH CHEESE)

"It's got a Frenchie name... I thought you were Finn?" "On my father's side, and ACTUALLY this is Lapp! We are far removed from the Finns....EAT!!!"

Preheat oven to 325 degrees.

Ingredients:

2 oz. unsalted butter, more for the baking sheet

4 medium-large yellow onions, thinly sliced (about 8 cups)

Kosher salt and freshly ground black pepper

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- 1 tsp granulated sugar
- 2 quarts low-salt beef broth
- 1/2 cup dry red wine
- 2 cups grated Gruyère cheese
- 1 small baguette

Directions:

Melt butter or margarine in a 4-quart saucepan. Stir in sugar. Cook onions over medium heat for 10-20 minutes, or until golden brown.

Add wine and beef broth; heat to boiling. Reduce heat to low. Cover and simmer for 10 minutes. Salt and pepper to taste.

Cut four 1-inch thick slices of bread from the loaf. Toast the bread slices at 325 degrees until just browned, about 10 minutes. Reserve the remaining bread to serve with the soup.

Bring the soup to a boil and pour into a tureen or soup pots. Float the rounds of toast on top of the soup and spread the grated cheese over them.

Place soup bowls on a cookie sheet for easier handling.

Bake for 20 minutes in the oven, then set for a minute or two under a pre-

heated broiler to brown the top lightly. Serve immediately.

Also on the Brennan's menu are these BREAKFAST COCKTAILS, which might be useful when unannounced relatives arrive with sleeping bags.

MR. FUNK'S OF NEW ORLEANS MORNING EYE OPENER

- 1 bottle champagne *
- 2 and 1/2 cups cranberry juice cocktail
- 1/2 cup peach schnapps
- Pour in a punch bowl, add some ice.

* I really don't think you need to use that bottle of Moët & Chandon Champagne you have been saving and I have no IDEA who was Mr. Funk!!

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Freshly ground nutmeg, for garnish
Brennan's, 417 Royal Street, The Big Easy....Hmmm....I seem to remember the Tower-Soudan Community Education Department once would sponsor field trips. Who cares how bumpy the bus ride is, or how long, if you end up in front of Brennan's, 417 Royal Street, New Orleans, Louisiana!



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BREAD PUDDING WITH PRALINE SAUCE

Ingredients:

- 1/4 cup butter, melted
- 2 cups half-and-half
- 2 cups milk
- 1 pound loaf soft French bread, torn into small pieces
- 3 eggs, lightly beaten
- 3 cups white sugar
- 4 tsps vanilla extract
- 1 and 1/2 tsps ground cinnamon
- 1/4 cup raisins, or more to taste (optional)
- 1/2 pound unsalted butter
- 1 cup heavy cream
- 1 cup brown sugar
- 1/2 cup chopped toasted pecans

Directions:

Preheat oven to 325 degrees. Coat a 13x9 inch baking dish with 1/4 cup melted butter.

Pour half-and-half and milk over bread in a large mixing bowl; let soak for 10 minutes before gently stirring. Stir eggs into the bread mixture until incorporated. Add sugar, vanilla extract, cinnamon, and raisins respectively, stirring

each addition into the mixture before adding the next. Spoon bread mixture into prepared baking dish.

Bake in the preheated oven until the mixture is firm and pudding-like, about 50 minutes.

Stir 1/2 pound unsalted butter, heavy cream, and brown sugar together in a heavy saucepan; bring to a boil. Reduce heat to low, stir pecans into the cream mixture, and simmer until the sugar is dissolved and the sauce thickens, about 5 minutes; pour over bread pudding to serve.



BANANAS FOSTER MILKSHAKE

Developed at Brennan's Restaurant for a favored customer, Mr. Foster, fresh bananas sautéed in butter and brown sugar, gently spiced with cinnamon, doused with rum, flamed dramatically, and served with vanilla ice cream is a classic dessert from New Orleans. Since ice cream is part of the program already, I figured it was just one blender away from a shake.

Since the bananas end up in a puree it doesn't matter if they are a little overripe when you start. Steer clear of green-tinted under-ripe bananas, though, because they won't be quite as sweet as they should be. If you'd like, reserve a slice or two of the cooked banana to garnish the shakes, and a dollop of whipped cream couldn't hurt, either.

Ingredients:

- 1 and 1/2 tablespoons unsalted butter
- 1 large banana, sliced
- 3 tablespoons light brown sugar
- 1/4 cup dark rum
- Pinch of ground cinnamon
- 1/2 cup cold whole or low-fat milk

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8 medium scoops French Vanilla ice cream, softened until just melted at edges

Directions:

Melt the butter in a medium nonstick skillet over medium heat and heat until it stops foaming. Add the bananas and brown sugar, stir to melt the sugar and coat the bananas. Cook, stirring occasionally, until the bananas are soft and saucy, about 3 minutes on each side. Sprinkle with cinnamon.

Pour banana liqueur and 3 tablespoons rum over the bananas, shake the pan to distribute the liquid and tip slightly against the stove flame to ignite. You can also do this with a match (be sure to have an extinguisher handy, just in case). Baste bananas with the flaming sauce using a large spoon until flames die out.

Off the heat, add the cinnamon, stir to combine, and allow the mixture to cool to room temperature, about 20 minutes.

For the shake:

Place the bananas, sauce, milk, and 1 tablespoon rum in a blender. Blend to mix thoroughly, about 30 seconds. Add the ice cream and pulse several times to begin breaking it up.

With the blender motor off, use a flexible spatula to mash the mixture down onto the blender blades. Continue pulsing, stopping, and mashing until the mixture is well blended, thick, and moves easily in the blender jar, roughly 30 to 90 seconds. Pour into a chilled glass or glasses and serve at once.

I suppose if it is a bit too thick, one could add a couple of extra tablespoons of the rum.

To make a **PINEAPPLE FOSTER MILK-SHAKE**, substitute 2 cups fresh pineapple chunks, well drained, for the banana and increase the cooking time to 5 minutes (the pineapple will look dry and very, very lightly browned).

Good-Bye Big Easy...Hello Lake Vermilion...

These two recipes come from a local woman who wishes to remain anonymous. So, what can a curious cook do but try a couple? The recipes are written using not a fountain pen, but one of those old-fashioned, dip-it-in-the

ink-bottle pens. Also, the directions are few and far between, so GOOD LUCK!

MOTHER'S SURPRISE

Put a No. 2 can of crushed pineapple in a bowl.

Add:

1 cup "coffee cream" (half-and-half?)

1/2 pound marshmallows (cut)

1/4 tsp salt

Stir all the above together and put in the icebox to chill. Combine 1 pkg Jell-O with 2 cups of boiling water and chill to jelly consistency, then beat until fluffy-like consistency. Put one layer on top...and put back in the icebox to chill thoroughly.

NUTS AND BOLTS À LA GEORGE AND 'STUFF' PETERSON

This is a SECRET recipe given to me by a former English teacher from Hibbing High School. This was, according to her, the piece de resistance of every English Department Christmas Party!

SAUCE:

1/2 pound butter (The Petersons always felt MORE butter was BETTER!)

1 and 1/2 tablespoons Worcestershire Sauce

3/4 teaspoon celery salt

3/4 teaspoon onion salt

1/2 teaspoon garlic powder

DRY:

2 cups Cheerios

2 cups Wheat Chex

2 cups of Rice Chex

1 cup peanuts, salted

1 cup pretzel sticks

In a large roaster, melt the butter and add all the sauce ingredients. In a LARGE bowl, mix the dry ingredients. Pour the sauce evenly over the dry ingredients. Bake for one hour at 250 degrees, stirring every 15 minutes.

I REALLY must start putting the names of the people I got these recipes from! I am (as many of you are) to that point of time when I can't remember why I walked into this room and who IS that stranger in the mirror?

In the cookie of life, friends are the chocolate chips. Salmon Rushdie, British-Indian novelist

Think what a better world it would be if we all, the whole world, had cookies and milk about three o'clock every afternoon and then lay down on our blankets for a nap. Barbara Jordan, American politician and civil rights leader

Sometimes me think, "What is Friend?" Then me say, "Friend is someone to share the last cookie with." The Cookie Monster

Life is short. Eat cookies for breakfast. Anonymous

Everyone is kneaded out of the same dough but not baked in the same oven. Yiddish Proverb



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The train that never came for Christmas

Few toys are more associated with the Christmas season than the model train set, at least for those of us who grew up in the 1950s and 60s. Ralphie (“you’ll shoot your eye out, kid”) from the movie “The Christmas Story” may have asked Santa for a BB gun, but for most boys his age, a model train set was much more likely to top the wish list.

I know it did for me.

David, my best friend growing up, had a Lionel train set that we used to play with on occasion. He didn’t have a permanent set-up, which meant we’d



MARSHALL HELMBERGER

have to take it out and set it up on the floor of his basement each time in order to play with it. We always seemed to have trouble getting it to run on the track, most likely because we didn’t assemble the track properly, which meant we didn’t have a good electric circuit which was necessary to run the train.

Playing with the train at David’s was usually more frustrating than fun. And even when we did succeed in making it go around the track, it was hard to maintain our interest for more than a few rounds.

That all changed when I was about nine or ten and was invited on a cloudy fall day to a neighbor’s house to see a real train village in operation. The father of the family, it turns out, had turned a corner of their basement into a huge train diorama, complete with mountains, forests, a frontier town, mine shafts,

and so much more. The track had multiple levels, winding through the hills, passing through tunnels, stopping at various points to take on freight or water. It had multiple routes, which he could change with the flick of a switch.

I was amazed and thrilled and knew right then that I just had to have a train set of my own for Christmas.

In the days leading up to the big holiday, my attention was increasingly focused on the slowly growing pile of presents that would appear underneath our Christmas tree. My mother, who did most of the Christmas shopping, would presumably come home with gifts while we were at school, wrap them right away and put them under the tree.

As soon as they appeared, of course, we were all over them, inspecting each one with our name on it in hopes of determining what magical, fun thing we



would reveal on Christmas Eve, when we traditionally opened the presents under the tree. When our curiosity could no

longer be contained, we started to take subtle steps to provide more clues to the contents of the packages. As Christmas approached, we would carefully pick and tear at the wrapping paper, usually at a corner, hoping to reveal a few letters or other hints from the underlying box. By the time Christmas arrived, the more alluring of the presents appeared to be under assault by mice, with corners that ended up ripped and shredded. In our case, of course, it was little fingers at work, not the nibbling teeth of some invading rodent.

The one box that never appeared that Christmas, was one of the size and weight necessary to contain a model train set, and when it came time to open presents, I was disappointed to realize that my request had not been granted.

I persisted anyway, and by the time the following Christmas rolled around, the train set was back at the top of my wish list. Surely, I figured, this would be the year. But Christmas came and went once again with no train set.

It went on like this for a few more years, with each Christmas bringing a selection of gifts, but ultimately no train set. Was it too expensive? I never knew, for sure. My parents, in my memory, never offered an explanation.

Then, one year, something unexpected



happened. My sister, who was five years younger than me, asked for a train set for Christmas. To me, it came out of the blue. I had never known her to express interest in trains before and I expected that her request would meet the same fate as my own.

Yet on Christmas Eve, when we gathered in the family room around our tree to open presents, there was a big one with my sister's name it. As she tore the wrapping paper off, revealing the train set underneath, my eyes nearly popped out of my head! How could this be?

Once my shock wore off, I realized that, in the end, this wasn't the worst thing in the world. After all, there was now a train set in the house, even if it was a miniature version of the big HO scale trains I had always wanted. A couple days after Christmas, with the train set still sitting in its box unopened, I offered my sister help in setting it up in the basement on an old

unused ping pong table in a backroom. She expressed some interest and for a few days we spent time together trying different layouts and imagining how we could create our own permanent diorama. Soon, however, my sister lost interest. I played with the set off and on for a few more months, but by then I was well into my teens and had developed

other interests, like girls and hanging out with my teenage friends somewhere other than around the house. They would have laughed had I suggested we play with a train set in the basement.

So, the train set never really lived up to its potential. The timing was just off. I never built the diorama that I had imagined so many times over the years. At some point, I suspect my mother tossed all the pieces in a box and sent it all on its way somewhere else at a garage sale or just gave it away. Clutter didn't stick around long in our house.

These days, I don't have the time or the inclination to play with model trains. But whenever the Christmas season rolls around, I still remember how my youthful imagination had been fueled by a neighbor's passion for the hobby, and how Christmas, despite our fondest expectations as children, doesn't always deliver our heart's desire.



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Deck the halls... DIY

When it comes to holiday decorating, folks in the North Country have a natural advantage. The abundance of balsam fir in our region is one reason that the gathering of Christmas greenery has long been a cottage industry here.

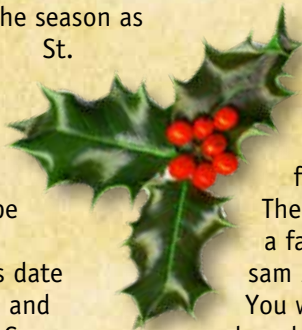
Most of those balsam boughs end up as wreaths, which have long adorned homes this time of year. In fact, the wreath has been almost as iconic a symbol of the season as the Christmas tree or St. Nick himself. Wreaths have also been worn around the head or neck in ceremonial events around the globe for centuries. It is believed the first wreaths date back to ancient Greece and Rome. Members of the Greco-Roman society were known to hand-make ring-shaped items using fresh tree leaves, small fruits, flowers, and twigs. Oftentimes these headdresses symbolized a person's social status. Others suggest wreaths evolved to become a Christian symbol of immortality.


While many of us purchase wreaths this time of year, making

your own can be a fun project for people of any age, but particularly for kids, many of whom have time off from school this time of year. Gathering a few balsam boughs from the woods (make sure you have permission) and using them to create a wreath for your own home or as a gift to friends, is a great way to get young people involved in a hands-on activity.

Making a wreath is surprisingly easy. Perhaps the simplest method is to either purchase or make a ring of fairly heavy wire that's anywhere from 12-16 inches across. Then, using finer wire, wrap a fairly tight layer of balsam boughs around the ring. You want the initial layers of boughs to be tight enough so the rest of the boughs can be woven in, building up the wreath as you go. As you build up the wreath, you'll want to use progressively smaller boughs, so any heavier

Above right: Shaping the wire.
Right: Adding the first layer of boughs.





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Left: The wreath with all the boughs in place. Be sure that you keep the balsam boughs pointing in the same direction.

Right: The finished wreath, complete with bow, white pine cones and a sprig or two of white pine needles. Use your imagination to dress it up even more.



branches are no longer visible (see accompanying photos). Once the wreath is full enough for your tastes, you're close to finished.

All you need then is to add the ap-

propriate related décor, such as the traditional red ribbon, pine cones (white pine cones seen to work best among our local pines because they're the largest), red berries, or anything else that adds

color and a little delight to your creation. You can also add a little variety to your greenery with a sprig or two of white cedar, or white pine boughs.

You're likely to find that making

No




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Balsam bough garland is easy to make and can be used just about anywhere for holiday decor.

wreaths is so easy and fun that you'll not only want to make one for your own home, you'll want to make others for gifts. And there are few gifts more appropriate for the season.

And if you end up with leftover boughs, don't let them go to waste. Utilizing the same kind of wire and method you used with your wreath, these same materials can be used to create decorative garland to lay over the fireplace mantel, or around windows or railings. When it comes to garland, let your imagination run wild.

It's the time of year to deck the halls, but here in the North Country, our abundant evergreens can take the place of those boughs of holly.

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The season for song

*For local choirs, music creates
a bond not easily broken*

Christmas, perhaps more than anything, is a season of music, and that's a tradition that brings members of two local choirs together each year around the holidays.

The Tower-Soudan Area Singers (TSAS) and the Ely Area Christmas Choir Cantata (EACCC) have been performing Christmas concerts for their communities for years, and it's a commitment that forges friendships, evokes memories,

and spreads joy to those who perform as well as to the hundreds of community members who attend their concerts each year.

Each week, leading up to their concerts, the members of these groups assemble to plan and rehearse their performances. It's a significant time commitment, but to those involved, nothing could possibly make more sense.

One reason is the music itself, which has the ability to unite people from all walks of life. Christmas music, in particular, is steeped in nostalgia for many. Peppy songs like "Rudolph the Red-Nosed Reindeer" and "Frosty the Snow-

Above and left: Members of the Tower-Soudan Area Singers performing last December.





Memories of the Early Days

A fascinating look back at the early history
of the Lake Vermilion area

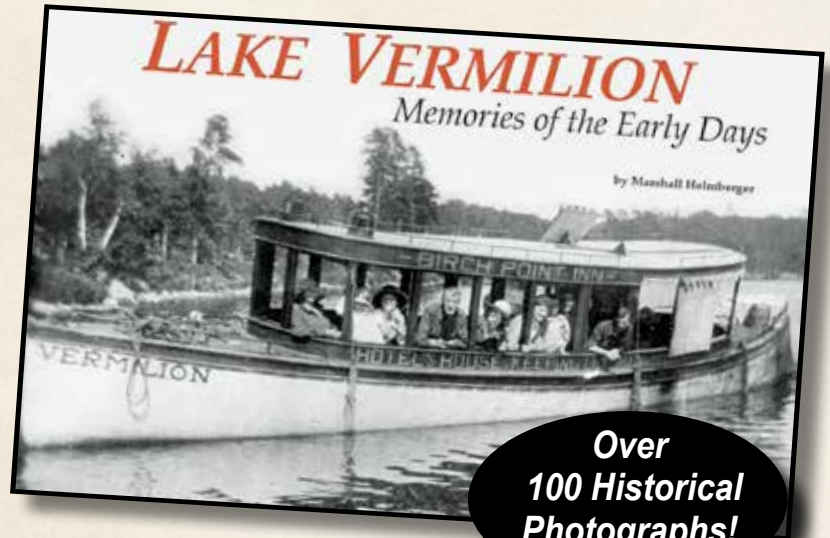
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Tower-Soudan Area Singers director Rolf Anderson conducts musicians while singers perform on stage.

man” propel people back to the innocent and gleeful holidays of their childhoods. Melancholic songs like “Have Yourself a Merry Little Christmas” and “I’ll Be Home

for Christmas” leave wistful smiles on faces of those thinking of loved ones they’ve lost or who may not be able to share in their holiday celebrations. In-

deed, there is nothing quite like music to remind people of days gone by.

Music is also often associated with faith, and for Director of the EACCC Patti Stoddard this is when music makes its greatest impact. The choir shared in this belief, saying music is the “easiest way to praise” and a way to stay “young at heart.” One member even went so far as to say she cries “on and off” because she feels the music so much.

For one member of the TSAS, Ellie Larmouth, this is especially true.

“I love it,” she said. “I enjoyed band and choir in high school, and this is like getting to do it all over again.”

Another member of the TSAS, Sandy Anderson, mentioned how rewarding the experience has been for her, saying she is “blessed to be a part of it.”

This sentiment is shared by many of the members of both groups, who attribute their continued involvement to the sense of community within the group.



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Above: Ely Choir Director Patti Stoddard directs a rehearsal. Left: Ely singers get ready for their upcoming concert.

A large portion of those involved have been singing together since the respective choirs' inception, and for them, the holiday season simply wouldn't be the same without it. In reference to the rehearsals and the concert, one such member said, "This is our Christmas." TSAS member Muriel Scott also talked about how important the group is to her husband and her.

"My husband and I have been singing in this group since the beginning," said Muriel. "It's become part of our Christmas tradition."

Another TSAS member, Penny Jackson, even mentioned that the group has made moving to this area easier. She's been singing with them for the past three years and has loved every minute of it, saying it makes her feel "more at home."

Members of the EACC echoed these thoughts, noting that being able to share the joy of the season with each other and their audience is another benefit of being in the choir. One member mentioned that the ability to reach so many people through music and faith added to that sense of community. Another pointed out that there is a certain type of thrill in singing with a large

group.

For a majority of the members of the Tower-Soudan Area Singers, however, the biggest reason to keep coming back is the man behind the music, conductor Rolf Anderson. Rolf has served as the conductor for the group since its establishment. Prior to that, the group was known by a different name and was run by Craig LiaBraaten and John Templeton, though only two of the current members were around for those days.

Art Dale, a longtime member of the group, sang the highest of praises for Rolf, saying, "We are just a bunch of poor folks who have an incredible director with a gift for turning the 'I' into a 'we' and an ability to make us love the 'we.' We lose ourselves in this bunch."

Wayne Dahl, who is in his third year of singing with the group, said that without Rolf, he wouldn't have realized he liked singing so much. He knew Rolf as the choir director at Emmanuel Lutheran, so when he was asked to join the Tower-Soudan Area Singers, he gladly said yes. As he put it, "When Rolf asked, I answered."

Indeed, it would seem that without Rolf, the group would likely not exist.

When asked why people come back year after year, one member flat-out said it was because of their tireless leader.

"It's the music, too, of course" he said, "but without Rolf there wouldn't be any."

The theme for this year's Tower-Soudan Area Singers concert is "Classic Christmas." It will feature songs that many will recognize, such as White Christmas, Jolly Old St. Nicholas, and the Hallelujah Chorus. The concert will be held on Sunday, Dec. 15 at 2 p.m. in the Tower Elementary gymnasium. Freewill donations to help with the cost of decorations, music, and advertising are encouraged and appreciated. Seasonal goodies will be served immediately following the concert.

The Ely Area Christmas Choir Cantata's concert will bear the theme "Night of the Father's Love." It will be held on Sunday, Dec. 8 at 2 p.m. in the Washington Elementary auditorium. "The Shepherd's Song," "Fall on Your Knees," and "Coming of the Lord" will be some of the featured songs. All are encouraged to come enjoy the joyous music

Serving up a healthier holiday season

For most of us, the holidays don't center around gift-gifting... it's really about the food. We tend to consume a lot of it between Thanksgiving and New Years, usually more than we should. But that doesn't mean we can't mix some healthier options in with our Christmas cookies, eggnog, and sugar plums.

That's why we've turned once again to our friends at Natural Harvest Food Co-op in Virginia for some great recipes to help us all eat a little healthier this holiday season.



Paleo Sweet Potato Casserole

Total Time: 1 hour 20 minutes; 20 minutes active

Servings: 6-8

Brighten up your meal with this sweet potato side, accented with tart cranberries.

Ingredients

- 3 large sweet potatoes (3 pounds)
- 1 1/2 cups fresh or frozen cranberries
- 1 15 ounce can coconut milk, full fat
- 1 tablespoon maple syrup (optional)
- 1 teaspoon cinnamon
- 1/4 teaspoon allspice
- 1/4 teaspoon nutmeg
- 1/2 teaspoon salt
- 1/2 cup whole almonds, coarsely chopped
- 2 tablespoons shredded coconut
- 1 teaspoon coconut oil

Preparation

Heat the oven to 400°F. Place the whole sweet potatoes on a sheet pan and bake until tender, about 30 minutes, then let cool. Strip off the skins

and cut potatoes crosswise, into thick slices, placing them in a 9x13 pan. Sprinkle the cranberries over the sweet potatoes. In a medium bowl, stir the coconut milk, maple syrup (if using), cinnamon, allspice, nutmeg and salt, then pour over the sweet potatoes.

In a medium bowl, stir the almonds, coconut and coconut oil, then sprinkle over the sweet potatoes. Bake for 25 minutes at 400°F, until bubbling and golden brown. Serve warm.

Serving Suggestion

This not-quite traditional side dish is a natural accompaniment for roast turkey, pork or chicken, or savory meat alternatives like braised tempeh. It also holds up well on a buffet table and is easy to bring along to a holiday pot-luck.

Nutritional Information

250 calories, 14 g. fat, 0 mg. cholesterol, 220 mg. sodium, 27 g. carbohydrate, 6 g. fiber, 4 g. protein.



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This activity is made possible by the voters of Minnesota through grants from the Minnesota State Arts Board, and the Arrowhead Regional Arts Council, thanks to a legislative appropriation from the arts and cultural heritage fund. This activity is made possible in part by the Donald G. Gardner Humanities Trust and the Ely Chamber of Commerce.







Holiday Cheddar Cheese Ball

Total Time: 15 minutes

Servings: 2 large balls (20 servings)

This festive holiday cheese spread is quick and simple to make and great for entertaining.

Ingredients

- 1 pound cream cheese, softened
- 1 cup cheddar cheese, grated
- 1/4 cup Asiago cheese, grated

2 tablespoons red bell pepper, diced
 2 tablespoons fresh chives, chopped
 2 tablespoons fresh parsley, chopped
 2 teaspoons garlic, minced
 Salt and freshly ground black pepper

Preparation

In a food processor, blend cream cheese until slightly fluffy. Add cheddar, Asiago, and garlic, and pulse until lightly blended.

Scoop cheese mixture into a small bowl and add the bell pepper, chives, parsley, and salt and pepper. Mix well.

Refrigerate mixture until cold, then form into balls.

Roll in extra chives, parsley, or diced bell pepper and allow to come to room temperature before serving.

Nutritional Information

Calories: 105, Fat: 10 g, Cholesterol: 32 mg, Sodium: 124 mg, Carbohydrate: 1 g, Dietary Fiber: 0 g, Protein: 3 g.



Traditional Latkes

Total Time: 30 minutes

Servings: 6

Fry up some delicious, crispy potato pancakes and enjoy them with sour cream and applesauce or nontraditional toppings.

Ingredients

2 pounds Yukon Gold potatoes
 1 medium onion
 2 large eggs, beaten
 1/4 cup flour or matzo meal
 1/2 teaspoon white pepper
 1 teaspoon salt
 2 medium scallions, minced
 1 cup vegetable oil, for frying
 Sour cream or Greek yogurt

Applesauce

Preparation

Use the coarse shredding disk of a food processor or a hand grater to grate the potatoes, then the onion. Place grated veggies in colander to drain, and press to remove liquid. Then place grated veggies in a line in the center of a clean smooth-surfaced kitchen towel. Roll the towel tightly around potatoes and onion, twist and squeeze over the sink to remove as much liquid as possible.

In a large bowl, place egg, flour or matzo, pepper, salt and scallions and stir to mix well. Add potatoes and onions and stir thoroughly.

You can use two 12-inch skillets to fry all the latkes at once, or use one pan for two batches. If you plan to cook all at once, place a cooling rack on a paper towel-lined baking sheet. Or, if frying in batches, heat the oven to 200°F and place cooling rack on top of a baking tray in the oven to keep the latkes warm until serving.

Pour oil a quarter-inch deep in the pan or pans and turn heat to medium-high. When the oil shimmers, drop in a potato shred. If it bubbles up immediately, the oil is hot enough. Use

a quarter-cup measure to scoop potato batter, packing it in with your fingers, then place each scoop gently in the oil. Flatten with the bottom of the cup to about a half-inch thick. Repeat, leaving space between patties in the pan.

Cook each latke for about 3 minutes per side, reducing heat to medium if they begin browning too quickly. When they are browned and crisp, transfer to the prepared rack on the baking sheet. Continue until all batter is cooked.

Serve with sour cream and applesauce.

Serving Suggestion

While the traditional way to serve latkes is with sour cream and applesauce, hot from the pan, if you want to stray from tradition, these crispy potato cakes are very versatile. Top heated leftover latkes with cooked greens and a fried egg with a dash of hot sauce, or a slice of fresh tomato and some lox.

Nutritional Information

360 calories, 18 g. fat, 70 mg. cholesterol, 430 mg. sodium, 42 g. carbohydrate, 5 g. fiber, 7 g. protein



Maple Chipotle Spiced Nuts

Total Time: 20 minutes

Servings: 6

Sweet, savory and spicy, this nut mix

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is a perfect appetizer accompaniment, snack or holiday gift!

Ingredients

1 pound unsalted mixed nuts, preferably raw: almonds, walnut and pecan halves, peanuts

1/4 cup maple syrup

2 teaspoons chipotle powder

1 teaspoon salt

1 teaspoon ground black pepper

Preparation

Preheat oven to 325 degrees F. In a small bowl, combine the maple syrup, chipotle powder, salt, and pepper. Add the nuts to the mixture and toss well to coat. Spread the coated nuts in a single layer on a parchment-lined baking sheet and bake for 5 to 7 minutes; then stir and roast another 5 to 7 minutes. Remove to a heat-proof bowl and allow to cool. Break up any nuts that are stuck together.

Serving Suggestion

Serve with fruit and cheese, sparkling cider, or cocktails. Make an extra-large batch and package in small jars you decorate for a homemade holiday gift.

Nutritional Information

Calories: 457, Fat: 40 g, Cholesterol: 0 mg, Sodium: 484 mg, Carbohydrate: 20 g, Dietary Fiber: 5 g, Protein: 14 g.



Wasabi Deviled Eggs

Total Time: 40 minutes; 20 minutes active

Servings: 6

Wasabi is not the exotic ingredient it once was, now that Americans eat sushi almost as much as spaghetti or pizza. Wasabi is a kind of Japanese horseradish, and the wasabi served in most sushi bars and restaurants is actually horseradish. It's something many have grown to love, and it gives these fun deviled

eggs a nice kick.

Ingredients

6 large eggs

1/4 cup mayonnaise

1 teaspoon prepared wasabi paste

1/2 teaspoon salt

1 tablespoon pickled ginger slices, minced

1/4 cup sliced water chestnuts, minced

1/4 cup sliced scallions

1/2 teaspoon smoked paprika or regular paprika

Preparation

Put eggs in a medium saucepan and cover with cold water. Put over high heat and bring to a full, rolling boil. Cover and take off the heat, and let stand for 15 minutes. Drain, then rinse with cold water and chill. Placing the eggs on their sides to chill will help center the yolks.

Peel the eggs and cut each in half lengthwise. Scoop out the yolks into a medium bowl. Mash the yolks thoroughly, then stir in the mayonnaise, wasabi and salt. Add the ginger and water chestnuts and mix well. Transfer the mixture to a quart-sized plastic bag, then cut the corner to make a half-inch hole. Squeeze the bag to fill each egg half with a generous mound of filling. Garnish each with scallions and a sprinkle of smoked paprika. Chill until time to serve.

Nutritional Information

128 Calories, 9 g. fat, 213 mg. cholesterol, 382 mg. sodium, 5 g. carbohydrate, 0 g. fiber, 7 g. protein



Blue Cheese Stuffed Mushrooms

Total Time: 55 minutes; 30 minutes active

Servings: 6-8

Looking for a dish for a party or a crowd-pleasing appetizer? These stuffed mushrooms are packed with crunchy almonds and tangy blue cheese for an irresistible bite.

Ingredients

1 pound white mushrooms

1 tablespoon olive oil

1/2 medium onion, finely chopped

1 cup whole almonds

1 slice whole wheat bread

4 ounces crumbled blue cheese

1/2 teaspoon salt

1/2 teaspoon freshly ground black pepper

Preparation

Preheat oven to 375°F. Wash the mushrooms, carefully snap out the stems and set them on a cutting board. Place the mushroom caps on a clean kitchen towel, gill side down, to drain. Mince the mushroom stems. Pour the olive oil into a large sauté pan over medium-high heat, and add the minced mushroom stems and onion, stirring frequently. Reduce the heat to medium and cook until the pan is nearly dry, about 5 minutes. Let cool.

Spread almonds on a sheet pan and toast in the oven for about 8 minutes. Let cool, then chop coarsely. In a food processor, grind the bread to crumbs.

In a large bowl, combine the sautéed mushroom stems, chopped almonds, bread crumbs, blue cheese and salt and pepper. Stir to combine. Lightly oil a large sheet pan or a casserole that you can use for serving. Use your fingers to stuff each mushroom cap with a rounded mound of filling. Place on the prepared pan.

Bake the mushrooms for 25 minutes, until the tops are browned and they are heated through. Serve warm.

Tips & Notes

For convenience, stuff the mushrooms a day or two ahead, wrap tightly and store in the refrigerator until it's party time!

Nutritional Information

280 calories, 21 g. fat, 15 mg. cholesterol, 450 mg. sodium, 12 g. carbohydrate, 4 g. fiber, 13 g. protein

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DETAILS 2 BED/4 BATH 2,036 SF
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Birch Lake Year Round Living

ELY, MN Easy 1 level lake living - Scandinavian style home w/sandy shoreline, private gradual lot, beautiful sunset views, access to the BWCA! Vaulted great rm w/firepl & lakefront sun porch. Birch kitchen w/farm sink & island. Main flr King BR, bath & laundry. Downstairs 2 BRs, 2nd kitch, fam rm w/firepl. Dock. 2 car gar. w/bonus above & in flr heat. Wood burning sauna cabin at waters edge.

OFFERED AT \$449,500
DETAILS 3 BED/2 BATH 2,080 SF
 1 ACRE 150 FT SHORELINE
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Country Living At Its Finest

MT. IRON, MN A Master Builder's private riverside estate! Ideal location between Virginia & Hibbing. River, 2 ponds, country views & abundant wildlife! Built 2003, attached garage w/high ceilings & in flr heat, 48x36 det. garage w/in-flr heat. 60x36 det. garage w/36x20 heated workshop. 2 story great rm w/firepl, Hickory/granite kitchen open to dining rm & patio. Wine cellar. Addl acreage available.

OFFERED AT \$889,500

DETAILS 3 BED/3 BATH 5,240 SF

32 ACRES 3,858 FT SHORELINE

ON THE WEB JANISCHREALTY.COM MLS#136540



Vermilion Retreat On A Point

COOK, MN Log retreat at waters edge, prime Frazer Bay! Level lot w/sandy swimming area, mesmerizing island studded E. & S. views from 2 docks. Walking distance to Mom & Pop store (ice, bait, gas) & full marina close by. Half-log sided cabin grandfathered in on point offers sounds of water lapping shore, loon calls & lake breezes. Stainless kitchen open to livingrm. Storage shed.

OFFERED AT \$349,500

DETAILS 2 BED/1 BATH 616 SF

1.17 ACRES 224 FT SHORELINE

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Armstrong Lake Beauty

ELY, MN Like new 1 level yr-round half-log sided lake home in Eagles Nest area between Ely & Tower, close to State Parks. Gradual lot w/swimming shoreline, sunrise to sunset water views w/opp. shoreline pristine forest. Vaulted great rm, fireplace stove & window walls lakeside, deck. Basswood paneling throughout. Lakeside BR. Storage bldg. Dock. Swim raft.

OFFERED AT \$325,000

DETAILS 2 BED/1 BATH 900 SF

2.5 ACRES 432 FT SHORELINE

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Iron Ore Bar - Tower Landmark

TOWER, MN No major upgrades required to reopen & lots of room to build your own condos. Solid updated building, prime location visible from the bridge in Tower w/those going to Ely & the BWCA passing by every day. Steps away from only downtown docking on Vermilion. Solid concrete bldg w/living quarters, hwy & river frontage. Updated electrical, newer rubber roof. Incredible potential!

OFFERED AT \$138,500

DETAILS BAR - APARTMENT - EXPANSION SPACE

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TOWER, MN Secluded Vermilion estate w/sand shoreline, island studded views of Daisy Bay & Big Bay. S.-facing shoreline, close to town, golf, dining. 3 car gar w/apt above. 2nd gar w/rec rm above. 2 stall boathouse w/ rails. 3 docks.

OFFERED AT	\$998,500	
DETAILS	4 BD/3 BTH	3,708 SF
	250 ft shoreline	1.4 acres



ELY, MINNESOTA Well maintained and cash flowing resort at the convergence of White Iron and Farm Lake. Small and large group cabins, motel suites, RV sites, campsites, bar, dining area, kitchen, marina, boat gas sales.

OFFERED AT	\$2,625,000	
DETAILS	12 cabins & 42 campsites	
	3,040 ft shoreline	60 acres



TOWER, MN Vermilion private island retreat. Like new yrnd log home + mainland access lot w/garage, dock & room for cabin. Swimming shoreline, gradual lot. Vaulted great rm, granite kitchen, lakefront deck & screen porch. 3 docks.

OFFERED AT	\$598,500	
DETAILS	3 BD/3 BTH	1,748 SF
	200 ft shoreline	1 acre



ELY, MN Furnished private peninsula lake home on level lot near end of dead end road - Eagles Nest chain! Ideal location between Ely & Tower, 2 stall garage, wood burning sauna, 2 docks. Vaulted LR, lakefront deck.

OFFERED AT	\$485,000	
DETAILS	3 BD/2 BTH	1,140 SF
	390 ft shoreline	1.5 acres

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Sold Oct.

Long Lake - \$428,500

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Sold Sept.

Vermilion - \$785,000



Sold Aug.

Vermilion - \$1,475,000