Ten Mile Lake Association

Newsletter

Summer 2014

Dedicated to the Preservation and Improvement of Ten Mile Lake and Its Environment

ANNUAL MEETING SATURDAY, AUGUST 2, 2014

Coffee and Social Time: 9:30 a.m.

Meeting: 10:00 to 11:30 a.m.

At Union Congregational Church, Hackensack

PETER JACOBSEN OF DNR WILL SPEAK AT ANNUAL MEETING

By Ivar Siqveland, Vice President, TMLA

COME JOIN FELLOW TEN MILERS for a morning of fellowship, updates of your Association's past year's activities, regular TMLA business, and an interesting and informative speech presented by Peter "Pete" Jacobson of MNDNR.

PETE IS THE SUPERVISOR of the Habitat Group within the MNDNR Fisheries Research Unit. He earned his Bachelor's Degree from the University of Minnesota and his Master's Degree from Michigan State University. His research interests are the effects of water quality and climate change on coldwater fish in Minnesota lakes. Pete has been involved with the SLICE (Sustaining Lakes in a Changing Environment) Program. Ten Mile Lake has been one of the 24 Sentinel Lakes studied, making Pete a specialist in our lake's quality. **THE TITLE OF HIS PRESENTATION** is "Sentinel Lake Sampling and Cisco Conservation in Ten Mile Lake."

AT THE MEETING HALL, members will find displays with handouts and information presented by several of the Association's committees, including Fisheries, Environment & Ecology, History, Lake Safety, and Conservation.

PLAN TO ARRIVE AT THE MEETING BY 9:30 so you will have time to get coffee, visit with all your TMLA neighbors, and view the committee exhibits. The meeting will begin promptly at 10:00 a.m. with TMLA updates, reports, and regular association business. Mr. Jacobson's speech will follow. The meeting will adjourn by 11:30 a.m.

We hope to see you there!

Ten Mile Lake Association Officers						
Lee Sand, President	675-5582					
Ivar Siqveland, Vice President	Cell: 218-341-3970					
Teresa Conway, Treasurer						
Ann Owen, Secretary						
Resident Directors						
Tom Cox	675-6844					
Teri Gapinsky						
Al Griggs						
Don Hoppe						
Bob Iverson						
Sarah Swanstrom						
Summer Resident Directors						
Karin Arsan						
Bill Brandt						
Shelley Knuths	675-6340					
Marty McCleery						
Bob Moe						
Bob Rydell	675-6395					
Membership Coordinator						
Newsletter Editor						
Sarah Cox	675-6844					
Web Master	"O					
Geoff Cox	geoff@geoff-cox.com					
Committees						
Adopt-A-Highway – Karin Arsan, Denny & Paula Abbott, Mary Ackerman & Jim						
Reents, Phoebe Alden, Jim & Susan Brandt, Larry Clemens, John Coughlin, Elaine Crabb, Teri Gapinski, Cary & Janet George, Kathy Gogela, John &						
I olly Hallberg Bob & Nancy Horn Mike and Sandy Kenn						

- Elaine Crabb, Teri Gapinski, Cary & Janet George, Kathy Gogela, John & Lolly Hallberg, Bob & Nancy Horn, Mike and Sandy Kennedy, Paul & Carolyn Krech, Ross & Lynn McCown, Emily Minor, Kurt & Ann Owens, Harry & Judy Seward, Kay White, Bob & Carol Williams.
- Advisory Jay Cline, Jack Adams, Tom Cox, Bob Crom, Al Griggs, Al Hoover, Jim Miller, Stan Skaug, Don Willis
- AIS <u>Bob Iversen</u>, Bruce Carlson, Jean Carlson, Jay Cline, Warren Gerber, Pat Golden, Marty McCleery, Bob Rydell, Ivar Siqveland, Dick Staunton
- Conservation Jim Miller, Gary Anderson, Andy Biebl, Bruce Carlson, Mimi Garbisch Carlson, Tom Cox, Al Griggs, Shelly Knuths, Jim McGill, Tom Moore, Lee Sand, Diane Westmore

Directory – Phoebe Alden

- Environment & Ecology Bruce Carlson, Gail Becher, Al Griggs, John Hallberg, Don Hoppe, Bob Iversen, Marty McCleery, Jim Miller, Tom Moore, Bob Rydell, Dick Sampel, Otto Schneider, Judy Seward, Muriel Towler, Forrest Watson, Dick Zejdlik
- Fisheries <u>Bob Horn</u>, Pat Carey, Bruce Carlson, Teri Gapinski, Warren Gerber, Al Griggs, Rod Owre
- Healthy Lakes <u>Marty McCleery</u>, Tom Cox, Bob Horn, Tom Moore, Bob Rydell, Andy Seward, Sarah Swanstrom,
- History <u>Sue Eikenberry</u>, Karin Arsan, Tom Cox, Kathy Edelbrock, Alden Gjevre, Deb Hamilton, Cathy Iversen, Kim Moe, Sue Seyala, Murry Towler, Larry Urbanski, Mary Ann Varela
- Lake Ambassadors Mary Ackerman, Sue Eikenberry
- Lake Safety <u>Rick Hughs & Mark Sand</u>, Lynn Abraham, Bill Brandt, John McManus, Bob Moe, Dorothy Owre
- Loons <u>Kim Moe</u>, Dave Byers, Bob Crom, Bob Horn, Lynn Martin, Bob Moe, Murry Towler
- Nominating Bob Rydell, Bill Brandt, Teri Gapinski
- **Treasurer's –** <u>Teresa Conway</u>, Jim Hickman, Ivar Siqveland, Sarah Swanstrom **Water Level –** <u>Tom Cox</u>, Jay Cline, Dan Eikenberry, Marty McCleery

TEN MILE MEMORIES

by Sue Seyala

[This story and recipe is from Jack Adam's scrapbook at Ten Mile Lake, and was submitted by Kathy Iversen.]

TEN MILE LAKE ICE CREAM

1937

The summer of 1936 we built the little store on the north end of Ten Mile Lake, opening it on the 4th of July. The only refrigeration we had was ice, so couldn't have ice cream that everyone was asking for. Summer of 1937 [we] came up with the idea of making our own, so [we] purchased a three gallon freezer. As you know homemade ice cream doesn't stay frozen very long, so many of our neighbors would bring their dishes to the store and dash home with it. The young people would buy pop and sit around our dining room table and make their own sodas. If we ran out, [we] would make another batch. If it didn't all get sold we would eat it and consequently we all gained weight, plus eating up the profits.

ICE CREAM

10 eggs well beaten 5 cups of sugar 5 Tablespoons vanilla 3 quarts milk 2 quarts cream

Recipe from Sylvia Haase 202 Moorhead St. Ida Grove, Iowa

Ω Ω Ω

Note: If you have a humorous or nostalgic story like this one, or an idea for such a story, please contact **Sue Seyala** at <u>s.seyala@gmail.com</u> or call at 675-6862. Your idea could be a recipe, or a joke, or a memory. You can describe it for her and she will write it up for you. What could be easier than that? by Lee Sand, TMLA President

OUR FIRST BOARD MEETING of the year was held on May 17th, and it may go on record as one of the longest meetings.

WE WELCOMED GUESTS Mark Glende, Vice President of the Birch Lake Assoc. and Heather Baird of the Mn DNR. Jim McGill, Rebecca Brandt-Fontaine, Sandy Krueger, and Justin Krueger, all TMLA members, also attended the meeting to help facilitate some of our discussions. I'll be attending a Birch Lake Association board meeting later this summer as part of an ideasharing initiative between some area lakes.

MUCH OF OUR MEETING was focused on a discussion about a proposed shoreline restoration project for Angel Island. Over the past few years, there has been significant erosion along approximately 1500 feet of shoreline on the southern side of the island. The Brandt family, as owners of the property, worked with the DNR and Cass County to develop an innovative shoreline restoration plan that goes well beyond traditional rip-rap. The TMLA has been assisting the Brandt family with DNR grant applications to help defray some of the expense of the project. We will be able to provide more information about the project later this summer after the plan is finalized and the timeline established.

AS PART OF OUR LAKE MANAGEMENT PLAN, each of our committees has identified their major priorities for the year, steps to achieving those priorities, and what help they might need. This information will be put onto our website soon. One of the major priorities we have as officers is to increase the involvement of our general membership. The committees are working on projects that range from Bio-mapping the entire lake to archiving historical TMLA documents to potentially automating our website to be able to receive dues payments and donations. Please take a look at what opportunities exist that could use your help or expertise. And I know that the Aquatic Invasive Species prevention committee can always use extra hands!

We are already preparing for the general membership annual meeting on August 2nd. Vice President **Ivar Siqveland** has invited **Pete Jacobson**, from MNDNR Fisheries, to be our keynote speaker. There will updated maps of the lake available and many of the committees are already discussing the information that will be available at their tables.

I hope everyone has a safe and enjoyable summer at the lake!

A NOTICE FROM THE HISTORY COMMITTEE

DID YOUR HISTORY AT TML START WITH A STAY AT A WOOCK'S CABIN?

The History Committee is seeking the names of anyone who purchased a Ten Mile Lake home after spending time in a Woock's cabin. Al and Sally Woock owned and operated "Woock's Store and Cottages" on the south shore of Ten Mile for many years. If you are one of the families who rented there, and now have a place of your own, please share your story with us and spread the word if you know of others who might miss this newsletter. Contact Kathy Edelbrock at 675-5273 if you have any questions or mail your story to Kathy at 4039 Rockrose Trail NW, Hackensack, MN 56452.

THE CATCH-AND-RELEASE ETHIC

by Bruce Carlson, Chair, E & E Committee

TYPICALLY ARTICLES ABOUT catch-andrelease (C & R) fishing are found in outdoors publications, but in reality C & R is just as appropriately an ecological topic. The essence of C & R is to release most or all of the fish that are caught by sport fishing. The normal stimulus for this practice is almost entirely fisherman-oriented. If a large number of fish are released, they will continue to grow, and there will be more opportunities for catching bigger fish in the future. Fisheries managers also often promote this practice, not only for this same reason, but from a scientific perspective, to restore a good population balance for a given species of fish.

IN REALITY, IF C & R IS APPLIED to the top predators in a lake, the effects carry through to most other species inhabiting the lake. For the past six years I have been running a study on pike growth on a nearby lake in which C & R has been an established practice for a number of years. What I'll write below will reflect both my personal experience in this study and what is known in the scientific literature. Northern pike make a good example because the effects of excessive harvesting (catch) and release are so pronounced.

NORTHERN PIKE ARE VERY GREEDY and aggressive fish. As a result, they are relatively easy to catch. In most Minnesota lakes, the largest fish were caught decades ago, and continuing catches of middle-size to any remaining large fish have reduced the populations to large numbers of small pike, often referred to as hammer handles. Studies on a number of smaller lakes have shown that light to moderate fishing pressure can remove almost all pike over 24" long within a summer or two, if all fish were kept. Since a lake can support only a given number of pounds of pike (or any other species of fish) per acre, the absence of large pike results in greatly increased numbers of small pike, which make up the poundage. One reason for this is that a favorite food of large pike is small pike, which then survive. The small pike, of course, can't eat the one-to two-pound suckers and ciscoes or whitefish that are the favorite foods of large pike. Therefore, they tend to eat immature specimens of other game fish, such as walleyes and bass, in addition to perch and panfish. This can result in

imbalances of other fish populations. In fact, one of the theories for the poor walleye fishing in Lake Mille Lacs is that smaller pike are eating the smaller walleyes (But the mess in Mille Lacs is probably due to multiple causes, including effects of zebra mussels).

AT A PRACTICAL FISHING-ORIENTED LEVEL, it has been clearly shown that after a few years of C & R angling the average size of fish caught is clearly increased. An excellent example is the smallmouth bass in the C & R stretch of the Mississippi River south of St. Cloud. Before C & R, it was rare to catch a smallmouth over 12-13". Now it is common to catch bass up to 20". On the lake I'm studying, before C & R was adopted, only about one pike over 30" was caught per season. Now we average one over 30" every 9 hours of fishing.

C & R DOES NOT HAVE to be absolute. The essence of slot limits is the C & R of fish in a size range that should be preserved in order to build up good populations of larger fish. Ten Mile panfish would be good example of this. At present, our sunfish tend to be pretty small, with 6-7" a common length. A major reason for this is because mainly the larger sunfish are kept. This represents much the same dynamic as the pike example given above. On the same lake where I'm conducting the pike study, the few fishermen on the lake have adopted a policy of not keeping any sunfish over 9". As a result, over 10 years, the sunfish population has undergone a dramatic size rebalancing. While netting pike on this lake, we also get lots of sunfish over 9" and even over 10".

ONE OF THE CONTROVERSIAL ASPECTS of C & R fishing is post-release mortality. In recent years I have read many newspaper articles that point out large numbers of dead walleyes floating on Mille Lacs, presumably as a result of post-release mortality. This can certainly happen, especially if the anglers are inexperienced and have difficulty in removing hooks, especially treble hooks, if they are deeply embedded in the gills. One option is the use of barbless hooks. Interestingly, these hooks have an almost negligible effect on the efficiency of landing a fish. If my information is correct, in Manitoba the

use of barbless hooks is mandatory in many if not all lakes. It is certainly easier to remove a barbless hook from a fish (and also your finger, if one gets imbedded there), and overall it would largely improve survival of released fish. With experienced anglers, though, it doesn't make much difference. In my pike growth project, where I have caught ~3,000 pike by sport fishing over the past 5 years, I can recall only one case in which a pike died immediately upon release.

How Does This All Relate to Ten Mile? If we focus initially on fishing, I would make the following recommendations:

- For northern pike, there is already a DNRimposed slot limit of 24-36", in which all fish caught must be released. From my perspective, this is good because this is the size range that is most vulnerable to sport angling. This, following the more restrictive 10-year policy of the early 2000's, does seem to be having a positive effect. I have certainly noticed a larger average size of pike caught than was the case 15 years ago. This summer I am going to try a recipe for pickling small pike. If that works in my hands, I'll let you know, because if I can do it, anyone could.
- For sunfish, I would strongly recommend that any fish over 8" be released. It might take a long time to restore a balanced

population of sunfish, but in the long run, it would be worth it. All it takes is a lot of discipline from the anglers.

- A similar practice for crappies would be good (perhaps releasing any fish over 11").
- Overall, the walleye population is in pretty good shape. Releasing all walleyes over 21" would make a lot of sense unless you catch a trophy that you want to mount.
- Although not many folks catch whitefish, I would recommend keeping only those that you would want to eat. These fish grow so slowly (over 1/3 of our whitefish are over 30 years old) that it would be relatively easy to really mess up the population of this species.
- Very few anglers keep bass, either largemouth or smallmouth, and if we all keep up this practice we should continue to have excellent bass fishing in our lake.

EVEN THOUGH IMPROVEMENTS in the various fish populations are not greatly evident to many lake residents, good angling practices will improve the overall health of the lake. Our long-time goal is not only to maintain the existing quality of the lake, but to restore it as much as possible to its original condition. We have already made much progress on the quality of the water. Now we should also focus on the critters that live in our lake.

SOME NOTES FROM THE SAFETY COMMITTEE

By Mark Sand and Rick Hughes, Co-Chairs

The water level on the lake is very high right now, which creates several concerns. First, the high water has caused some problems with docks and boat lifts. The high water makes even minimal wave activity cause damage to docks and lift items off docks and into the lake. A temporary "lost and found" of items that have washed off docks has been set up on the shore near the channel entry into Kenfield Bay.

Many property owners are also seeing increased erosion along their shorelines. There is a fair amount of debris in the water as a result of this erosion. When boating, please watch out for debris like branches or even entire trees that may be in the lake.

Also, please be mindful to help prevent further erosion by following no-wake rules in channels and some bays. <u>The Sheriff has recommended that</u> <u>boats in all lakes stay 300 feet from shore unless</u> <u>traveling very slowly.</u>

Finally, if you do ever happen to see a damaged or misplaced buoy, please call **Rick Hughes** at **218-675-6268** or **Mark Sand** at **218-675-5582**.

MONARCH WATCH

by Jean Carlson

Turns out butterflies are NOT free: Monarch butterflies are diminishing at an alarming rate. And we Ten Milers are in a position to do something about it, simply because of where we live in relation to the butterfly's normal summer breeding ground.

<u>Monarch Watch</u> is an organization conceived of and developed by **Dr. Chip Taylor**, Professor of Entomology at the University of Kansas, the country's premier entomology department. The multifaceted and highly informative website <u>www.monarchwatch.org</u> contains more information than we all might be able to digest, but in a nutshell, it leaves no doubt that Monarchs are in peril. I include the map below to stress the fact that we at Ten Mile are at the upper edge of the Monarch's Summer breeding ground area. Monarch's food of choice is milkweed, and the milkweed supply is also rapidly diminishing, due to many "modern" farming practices in the U.S. and Mexico. Monarch Watch is now trying to counteract this trend by selling species of milkweed plugs which are appropriate for one's ecoregion. In our case, that region is 212/222. If you are interested in supporting the Monarch butterfly by providing milkweed as food, please check out this website for ways to obtain milkweed plants.



U.S. Department of Agriculture, National Agricultural Statistics Service

Just for your information, Chip Taylor is a St. Paul native who graduated from St. Paul Central High School (where he captained the hockey team) and the University of Minnesota. For many years, he was the nation's authority on killer bees, until he became severely allergic to them. Thus the switch to butterflies. A very good guy.

THE HISTORY PAGE

SANDY BEACH

By Karin Arsan, History Committee

Sandy Beach, a much beloved area of Ten Mile Lake, was for a long time undeveloped and enjoyed by many. Now that Sandy Beach is changing, I look back with happy memories to those times when it was uninhabited and left in its lovely and wild state although privately owned.

During the Civil War, President Lincoln signed the Homestead Act of 1862. This gave up to 160 acres of land free to a head of household who settled on it and farmed it. The original home-steader of Sandy Beach was **Robert Thomas** who claimed all of lots 1,2,3,and 4 of Section 1 in township 140N of Range 31W of the 5th principal meridian, which was a total of 122 acres. Robert applied for this claim to the Land Office in Duluth Nov 25, 1910, and it was filed Feb 13, 1911. With the certificate they gave him he then applied to the General Land Office and received a 'patent' for this land on April 27, 1911, which was filed May 19, 1911.

A land patent is an exclusive land grant made by a sovereign entity with respect to a particular tract of land. To make such a grant 'patent', a sovereign (proprietary landowner) must document the land grant, securely sign and seal the document (patent), and openly publish the documents for the public to see. Robert's patent was signed by President Taft.

Lot 1 was on Long Bay near the beginning of the Boy River and on the west side of the bay. Lot 2 was to the west of that with no lakeshore. Lots 3 and 4 were on the main body of 10 Mile Lake and were what became known as Sandy Beach. Although Robert received his patent in 1911, he had been living on this land since 1902 according to his daughter, Hattie.

Robert had moved his family from Brainerd to Lothrop in 1898 to work as a top loader in the logging business. This was a highly skilled job stacking large timber in place on the RR cars. The top loader stood on top of the already loaded logs to direct the operation. It was the highest paid logging job after the cook and horsemen. At this time the train rails only went to Lothrop where there was a roundhouse and a small town. It was at what is today the junction of Highway 371 and County 50. There were very few buildings but there were 7 or 8 saloons and 2 hotels including the Hotel Lothrop owned and run by **Fred D. Long**. Later he was a state senator and I would guess he gave his name to Long's Bay.

The town of Lothrop only existed from 1896 to 1901. "By 1901 the large timber was gone. People took down their houses to ship them by rail to a new location," according to **Hattie Thomas**. The town vanished.

Robert had married Johanna (Hannah) Severina

Carlson, who was born in Sweden March 29,1869. When the logging was finished in this area, the Thomas family moved from Lothrop to their homestead on 10 Mile Lake. Robert and Hanna were the parents of **Albert Thomas** who had been born in Brainerd May 2, 1895. Many of us knew Albert as he lived on 10 Mile until near his death at age 90. He had several brothers and sisters including Hattie who was 3 years older than Albert and also lived in this area all her life. But it was Albert who stayed on the homestead and farmed it. He married **Lydia Edna Morehouse** Oct 13, 1939, and they had one child, **Charles Thomas**, born about 1941, who still owns the family place all except for Sandy Beach.

For more information on the Thomas family please see our book, TEN MILE LAKE HISTORY: TWO HUNDRED YEARS pages 370-2.

All of this homestead was passed to **Helmar Sundby** on May 19, 1911, from Robert and his wife and the same day passed to Hannah from Helmar with a quit claim. I have no idea why. But by these transactions the land ended up in Hannah's name only and when Robert died March 30, 1933 of exposure and heart failure, the land was already hers.

Lot 4 was sold by Hannah Thomas to **Charles W. and Henriette V. Loufek** May 29, 1937, (filed June 9, 1937). In addition to a copy of the deed for this land, I have a letter from Charles W Loufek, Jr to my father dated Sept. 1, 1999, stating that, "The south half of the beach on East Bay has been the 'Loufek Beach' for 62years, since my parents bought the property in 1937". He also complained about trespassers...as well he might!

From 1937 until into the 21st century, lot 4 was owned by Charles W. Loufek and his wife or their children; they also owned lot 5 which is to the south-west of Sandy Beach. They built a cabin on lot 5, out at the point, but never built on lot 4, Sandy Beach.

Hannah sold the rest of the homestead to Albert Thomas, her son, on Dec. 9, 1937, and filed Dec 7, 1938. He sold it to his sister, Hattie Thomas Dec 9, 1937, but it was not filed until Aug 9, 1940. The filing date is the most important and we have to wonder why there is such a long period between the sale and the filing in this case. And Albert sold lot 3 to **George B. Leonard** on July 3, 1939, filed the same day. Much later, Nov 4, 1952, there is a quit claim deed from Hattie Thomas to George B Leonard filed Nov 5, 1952, to clarify things.

George Leonard also owned lots 8 and 9 in Shingobee Township just to the north of lot 3, which is in Hiram

Page 8

Township. Part of this land is where I live now and Mr. Leonard owned on up much of the east shore of 10 Mile.

George Leonard was the original founder of the currently largest Minnesota law firm, Leonard, Street, and Deinert. His grand-daughter, **Sandra Starr**, wrote to me Jan 16, 2012 about her grandfather, "Ironically, he was an ardent Socialist and heavily into liberal causes, one of the early people involved in starting up the ACLU and the Farmer grange movement. He made his money inadvertently by helping Scandinavians secure their land rights and the word spread that he was the go-to guy and the rest is history."

On Oct. 15, 1952, (filed Oct 22, 1952) George B. Leonard and his wife Elizabeth V. Leonard sold lot 3 to the owners of Camp Hillaway, **Catherine Cram** and **Helen Dalton** (AKA Kay and Dalty). It must have been at this time that they realized they needed the quit claim from Hattie!

The beach was used by the girls of Camp Hillaway as a place to camp out and was left undeveloped with no buildings. For more on Hillaway please see our history book pages 171-



Lots 1, 2, 3 and 4 of Section 1 in Township 140N of Range 31W: Ten Mile's Sandy Beach Property

175.

Aug 25, 1977, Catherine Cram and Helen Dalton sold lot 3 to **Robert J. Crabb and Catherine Crabb** (husband and wife) along with all the main body of the camp on the south shore of Ten Mile Lake. Aug 26, 1977, Robert J. and

Catherine Crabb incorporated the whole camp under the name Hillaway Corp. The whole camp was platted and Lot 3 became known as Hillaway East. At this point 5 partners (in addition to Bob and Catherine and their sons) were sold parts of the camp and also a share in the property held in common. Two partners bought in Hillaway East. My parents, **Stuart H. and Virginia Lane** bought Lot 1, Block 1...the northern part (Virginia passed away Nov. 28, 2012 and the land now belongs to her husband only) and **Clifford and Margaret Anderson** bought Outlot B. ...the southern part. On the death of Clifford and Margaret their land passed to their children, **Margaret (Meg) and Mark Anderson** in 2006. Between the Lane and the Anderson properties there are several hundred feet owned in common by the Hillaway partners who now number 12.

Lot 4 (and lot 5 which is to the south of the beach) remained with the Loufek family until they were sold to John Zacher and his partners on March 1, 2003. Zacher bought out his partners and put the land in a company called Shorequest, LLC. Unfortunately, John was killed when his helicopter crashed into Ten Mile near his cabin Nov. 24, 2011, Thanksgiving evening. Since then Shorequest has been run by Jason Zacher. A great deal of lot 4 (about 700 feet) has been sold and the rest was foreclosed Sept. 11, 2013, and bought by Bank Forward. The bank still owns the southernmost part of the beach, which is about 150 feet and the rocky shoreline to the west of it. The northern 500 feet of lot 4 was bought by Paul and Suzanne Larkin June 4, 2012. They previously had a cabin on the northwest shore of 10 Mile for many years and knew about Sandy Beach. It is their intent to help keep the shore low density, which will be very good for the lake. Next to Larkins, another 200 feet has been privately purchased.

Sandy Beach has always been privately owned ever since Robert Thomas included it in his homestead in 1911, but it is now mostly developed by its owners and only the far southern end held by Bank Forward is still undeveloped and for sale. Thus times have changed for our beloved Sandy Beach.

I thank **Renee Geving**, director of the Cass County Historical Society and Museum, and **Paul Klinger** for their help with the research for this article.

HOOVER MEMORIAL SERVICE

The Hoover family would like to invite TMLA members to a memorial service for **Al Hoover**, who died last winter at the new Hoover residence in Illinois. The service will be held on August 8, 2014, at 10:30 a.m., at the Union Congregational Church in Hackensack.

Page 9

THE LOON JOURNAL

By Kim Abraham Moe, Loon Committee

Last year's loon survey (2013) for Cass County Lakes is very interesting: Many lakes produced no chicks; eight lakes had only one chick hatch; nine lakes had two chicks; three lakes produced four chicks. Pleasant Lake hatched six loon chicks; TML had eight chicks; and Washburn Lake hatched 16 loon chicks.

This year's count of loon chicks that we are aware of to date is:

- 1 on Flower Pot Bay
- 2 on Long's Bay Point
- 2 south of Angel Island
- 2 from the small pond behind Boone Point Road
- Total 7 chicks hatched successfully!

Ten Mile has done well! Numerous factors may affect these numbers and might include

- Availability of natural nesting sites and native vegetation along the shoreline
- Clear clean water for ease of feeding
- Respect and awareness of the loons by homeowners, boaters, and fishermen (always keep your distance – view them from a distance of at least 200 feet)
- Available floating nests for loon safety from predators and avoiding flooding out of nests

- Ethical fishing never ccasting or fishing near loon nests or swimming loons and fishing ONLY with non-toxic (lead free) jigs and sinkers. (Note: loons will die within two to three weeks after ingesting a lead sinker or lure!)
- Abundant food supply fish, minnows, leeches, crayfish, etc.
- Proper disposal of trash, garbage, and fish line
- Responsible boating by power boats, canoes and kayaks, to avoid the loons
- Good communication to notice, point out, and respect loon nesting sites and vulnerable loon families. – It is illegal to harass the loons!

We all emjoy the beauty and sounds of the loons and we can all be their advocates. The more eyes watching out for loons, the better!

NOTICE: Please report any ill or dead loons you may come upon, and any abandoned loon eggs. MNDNR is collecting unhatched loon eggs and dead loons for a contamination study and testing. Call Kim or Bob Moe at 218-547-3975 so we can assist in collecting the specimen and getting it delivered to a local DNR office.

JAMES W. SCHWARTZ ENVIRONMENTAL PROTECTION FUND UPDATE

Our sincere thanks to all who have so generously donated to the JWS EPF fund since the beginning of the campaign at last year's Annual Meeting. As Jim Miller reported at the June 21st TMLA Board Meeting, our campaign results to date are:

Cash gifts received:	\$91,960
Pledges:	6,050
Total:	\$98,010



The total is 56% of the goal of \$175,000 with two years remaining in the campaign. We're deeply grateful for this outstanding progress. All gifts, of whatever size, are welcome and needed. To help replenish the Schwartz Fund and ensure our Association's ability to respond to opportunities to protect our environment, please send gifts to the Ten Mile Lake Association, PO Box 412, Hackensack, MN 56452.

The *James W. Schwartz Environmental Protection Fund* Committee: Gary Anderson, Chair; Bruce Carlson, Tom Cox, Shelly Knuths, Jim Miller and Diane Westmore.

ARE YOU SAFE?

by Marty McCleery, Chair, Healthy Lakes Committee

ARE YOU SAFE FROM PRODUCTS that get washed down the drain, where they can enter our waterways and are then transported widely throughout the environment?

TEN MILER'S GET THEIR water supplies from local water supply wells, shallow & deep, drilled on their property, and not from surface waters such as lakes or streams. Their wastewater is disposed of via septic systems on the property. Properly functioning well and wastewater systems protect Ten Mile Lake residents and Ten Mile Lake from getting these products washed into them. However, this may not be true for you when you are away from your lake property.

THE PROBLEM: The known occurrence of pharmaceuticals in the built and natural water environment, including in drinking water supplies, continues to raise concerns over inadvertent exposures and associated potential health risks in humans and aquatic organisms. The number and concentrations of new and existing pharmaceuticals in the water environment are destined to increase further in the future as a result of increased consumption of pharmaceuticals by a growing and aging population and of ongoing measures to decrease per-capita water consumption.

ONE SOLUTION IS TO BAN THEM: Minnesota is poised to become the first state in the nation to ban the sale of soaps and cleaning products that contain the antibacterial compound triclosan. <u>A new law</u>, signed by Gov. Mark Dayton (D) in mid-May 2014, will prohibit retailers in the state from selling soaps and cleaners with triclosan as of Jan. 1, 2017. The procurement policy allows state agencies to purchase only soaps and detergents that are free of triclosan. However, it does allow purchase of soaps containing the chemical for use in health care settings.

GENERALLY THE LAW STATES: No person shall offer for sale in Minnesota any personal care products, cosmetics, or cleaning products containing triclosan, triclocarban, or similar antibacterial compounds. Exceptions. This section does not prohibit the sale of products that are used solely in medical facilities.

TRICLOSAN AND TRICLOCARBAN are antibacterial chemicals commonly added to consumer products. In laboratory studies, they have been shown to disrupt hormones and can encourage the growth of drug-resistant bacteria or "superbugs."

ANIMAL STUDIES HAVE SHOWN both of these chemicals can interfere with hormones critical for normal development and function of the brain and reproductive system. Triclosan has been associated with lower levels of thyroid hormone and testosterone, which could result in altered behavior, learning disabilities, or infertility. Triclocarban has been shown to artificially amplify the effects of sex hormones such as estrogen and testosterone, which could promote the growth of breast and prostate cancer.

ENVIRONMENTAL CONCERNS

Most OF THESE PRODUCTS GET washed down the drain, where they enter our waterways and are then transported widely throughout the environment. Triclosan is one of the most frequently detected chemicals in streams across the U.S. and both triclosan and triclocarban are found in high concentrations in sediments and sewage sludge where they can persist for decades.

IN THE ENVIRONMENT, ANTIBACTERIALS pose a potential risk to wildlife. Traces of triclosan compounds could disrupt aquatic ecosystems and have been found in earthworms from agricultural fields and Atlantic dolphins. In the lab, triclosan has been shown to interfere with development of tadpoles into frogs, a process that is dependent on thyroid hormone.

EXPOSURE

THESE ANTIBACTERIALS ARE USED in a number of household and personal-care products, including cosmetics, liquid hand soap, deodorant bar soap, sponges, toothpaste and cutting boards, as well as shoes, towels and clothes. They often appear on the product's list of ingredients.

STAY SAFE

- Avoid anything labeled "antibacterial" or "antimicrobial" which contains triclosan or triclocarban, such as soaps, gels, cleansers, toothpaste, cosmetics, and other personal care products.
- Avoid other "antibacterial" or "antimicrobial" items such as cutting boards, towels, yoga mats, shoes, clothing, and bedding.
- Use regular soap and hot water to clean effectively. Use alcohol-based hand sanitizers when you don't have access to running water.

*Source of information: Natural Resource Defense Council & US Food and Drug Administration.

PROPOSED ROUTE FOR SANDPIPER PIPELINE THREATENS MINNESOTA'S PRISTINE ENVIRONMENT AND LOCAL CULTURE!

by Jim McGill, Member, Conservation Committee

Enbridge, a Canadian Oil Company, is proposing to build an oil pipeline, called the Sandpiper, from the Dakota oil fields to Superior, WI. The proposed route for this pipeline traverses Minnesota from Clearbrook to Park Rapids, and then east through Cass County to Backus/Pine River, through Aitkin, and on to Superior, WI. The Conservation Committee and the Friends of the Headwaters **OPPOSE THE PROPOSED ROUTE** and have identified Northern Minnesota risks to include serious threat to

- Clearest and cleanest lakes
- Ground water aquifers
- Wild rice lakes
- Wetlands
- Soils most sensitive to spills
- Diversity of vegetation
- Sensitive ecological zones
- Lake Superior Basin
- High value recreational and residential waters
- Businesses
- Tourism

Moreover, the proposed route threatens both reservation and ceded Indian lands, and particularly the ricing community.

Other routes are available! The Leech Lake Area Watershed Foundation has gone on record encouraging the (PUC) Public Utilities Commission to consider alternative routes and transportation methods.

Honor the Earth, an organization whose mission is "to create awareness and support for Native environmental issues and to develop needed financial and political resources for the survival of sustainable Native communities", and, Friends of the Headwaters are encouraging individuals to learn more about their proposed alternative routes which would divert the pipeline closer to the Twin Cities and further removed from the Northern Minnesota's lakes region. The PUC is scheduled to take action on the proposed alternative routes on July 24, 2014. The Minnesota Pollution Control Agency, in comments to the PUC, has expressed concern that the Northern Minnesota lakes region has reached its capacity of oil pipelines. Consequently, federal agencies such as the US Corps of Engineers and the EPA may become more actively involved.

The Friends of the Headwaters point out that eventually these pipelines <u>will</u> leak or break. Enbridge's spill history in Minnesota proves this is true. Access to leaks and spills and cleanup efforts are much easier when the pipeline does not pass through remote areas and wetlands. The proposed alternate routes provide greater access to mitigate damages in the event of a spill or a leak.

What can you do?

- Support alternative routes or alternative transport methods.
- Support a moratorium on pipelines in Northern Minnesota until companies demonstrate health and safety remedies regarding abandoned or proposed to be abandoned pipelines.
- Support a moratorium until Enbridge demonstrates aggressive cleanup of their previous spill in Kalamazoo, MI.
- Keep yourself informed; for more information visit www.friendsof theheadwaters.org and www.honorearth.org or contact Frank Bibeau at 218-547-2970.
- Consider signing the petition for the moratorium on oil pipelines in Northern Minnesota's lake country, i.e.: north of I-94. Petition forms should be available after July 7 on the websites honorearth.org, leechlakewatershed.org, and friendsoftheheadwaters.org.

By Bob Iverson, Chair, AIS Committee

THE BOATING AND FISHING SEASON is in full swing, and with that so is the AIS prevention work on Ten Mile. Even with the late ice-out date, we got our motion-activated video camera (I-LIDS) installed and working for the May fishing opener, and our dedicated volunteer inspector/educators started working the weekends shortly after thatⁱ. As I mentioned in the spring newsletter, we were able to take advantage of a new program offered by Cass County to cost-share DNR-trained paid inspectors (who have the authority to deny access to watercraft with AIS) every Saturday during the summer. With that day covered, we've started covering from 3 to 7pm on Friday afternoons, as well as Sundays, with our volunteers.

ALTHOUGH HAVING HELP from paid inspectors is great, the really big news for Minnesota AIS prevention is the actions taken recently by the state legislature and the Lessard–Sams Outdoor Heritage Council (LSOHC). The legislature passed a bill (signed by Governor Dayton) that provides approximately \$5M to Minnesota counties for AIS prevention this year, and \$10M annually thereafter. For 2014, Cass County's share (based on the number of boat accesses and trailer parking spaces) is \$265,466! This is wonderful news, and the Cass County AIS Implementation Team and the Association of Cass County Lakes are working on a plan to use the funds effectively. In addition, LSOHC has recommended, and the legislature approved, providing an additional \$4.4M for innovative AIS prevention pilot programs. This is another opportunity for Cass County to submit a grant application for funding. As both of these activities

develop, I'll keep everyone posted on the progress.

WHILE THIS STATE FUNDING is great news (finally!), I want to express my sincere thanks to those of you who have contributed to the TMLA AIS prevention fund. That money has helped Ten Mile get a head start on keeping our lake beautiful, funding the purchase, support and upgrades to I-LIDS and other educational activities. Ten Mile is recognized around the state as a leader in AIS prevention.

ON A LESS POSITIVE NOTE, the one "AIS" on our lake -- Chinese Mystery Snails -- are out in force, especially in Long Bay and the Boone Point area. If you live in those areas, you've probably seen them floating at the surface or washed up on the beach, and they get smelly when they die. Unfortunately, there's not much we can do except dispose of the dead ones, unless you want to try the recipe for Fettuccini with Chinese Mystery Snails presented on the next page.

IN EARLY MAY, I HAD the opportunity to attend the biannual State of Water Conference at Cragun's Resort. There I heard a presentation by **Prof. Sorenson** with the University of MN AIS Research Center. The good news: he firmly believes that safe, biological prevention /control methods *will* be developed for species such as zebra mussels and Eurasian Water Milfoil, based on the success in controlling the lamprey eel in the Great Lakes. The bad news: it will likely take many years to find and prove such control methods. In the meantime, public awareness, inspection and decontamination are crucial.

ⁱ Because of changes to the AIS regulations and training, all of our volunteers have had to retake the DNR training this spring. Thanks to all for being patient on this. For those who still need training, I'll let you know as soon as additional sessions are scheduled.

RECIPE: MYSTERYSNAIL FETTUCCINE

The Invasivore.org Website (Motto: Eat Invasive Species) offers the following description of Chinese Mystery Snails and a recipe for cooking them.

Chinese mysterysnails (*Cipangopaludina chinensis*) are prosobranch snails, meaning they have an <u>operculum</u> or "trap door" on their shell that seals up when threatened. The adult mysterysnails that you will want to collect for eating will be approximately the size of a golf ball, and they tend to be dark brown in color but can also appear olive green. The key distinguishing feature of Chinese mysterysnails that you may be able to distinguish in the field is the presence of three parallel rows of fine hairs that run along the center of the shell whorl, although these hairs seem to weather off over time so they can be easy to miss.



In this photo of an adult Chinese mysterysnail, the three rows of tiny hairs (indicated by arrows) are visible on the front of the shell, but have worn away around the top of the shell. (Photo courtesy of commons.wikimedia.org.)

In invaded lakes, large adult mysterysnails can often be most easily collected on large rocks in the near-shore zone of the lake. Essentially, this means you should be able to wade into knee-deep water with a bucket and pluck a bounty of snails off the rocks.

Preparing Snails for Cooking

When you have returned to the kitchen with your snails (still alive), rinse any debris off their shells with cool running water. Typically, when preparing other more traditional land snails such as <u>Helix</u> species, snails need rearing for 1-2 weeks on a diet of greens and corn meal to clear grit out of the gut and fatten

them up. In our experience, we have found that more impatient invasivores can keep collected snails in a bucket of clean water for 24-48 hours without food to effectively purge their tiny guts. Chinese mysterysnails are incredibly hearty and should be easy to keep alive in a bucket for a few days. Keep in mind, though, that **snails are heavily regulated by the USDA**, so be responsible with your catch — don't let them escape or intentionally release them.

In their native range, Chinese mysterysnails have been implicated as vectors for human intestinal flukes. However, to our knowledge, this has not been observed in North America. Nevertheless, it is essential that the next step is followed completely, and that snails are cooked thoroughly before consumption! Bring a pot of water to a rolling boil, add snails, and continue to boil for 15 minutes. Next, drain the snails and allow them to cool so that you can handle them. Use a knife to pry the trap door of the shell open and, with a tight grasp on the trap door, pull the snail out of its shell. Separate the foot of the snail (the dark meaty part that sticks out of the shell when the snail is crawling around - what you can see in the myserysnail picture at left - from the trap door and the rest of the snail guts. The foot is edible; dispose of the rest of the snail.

Recipe: Mysterysnail Fettuccine

Ingredients:

- 50 snails, prepared as previously described
- 4 tablespoons butter
- 2 cloves garlic, minced
- 1 package (10 oz) fettuccine noodles

Directions:

- 1. Cook noodles in a large pot of boiling water according to package directions
- While pasta boils, melt butter in a pan over medium heat then add snails and minced garlic. Stir often for 15 minutes (Remember: snails MUST be cooked thoroughly before human consumption!)
- 3. Drain pasta and toss with snail-butter-garlic sauce.

Editor's note: If you try this recipe, please let us know how you liked it!

FISHING CHATTER

By Bob Horn, Chair, Fisheries Committee

Fishing opener was not delayed this year due to late ice-out. However, the water temps. were far below normal which led to a slow bite. June temperatures have improved and so has the fish catch.

The annual TMLA meeting this year will feature guest speaker **Pete Jacobson** from the Minnesota DNR. He has been one of the lead biologists studying the changes that are happenning on the lakes in Minnesota. Ten Mile Lake was one of the lakes chosen in this study because it is deep, clear and has a healthy Cisco population. I think you will find his presentation very informative.

The Walker DNR fisheries have released the latest findings for the netting that was completed last August on TML. These will be posted on the website. You should find the results interesting and positive — Ten Mile has a good variety of fish with good populations.

Below is the "Standard Lake Fishing Report from MNDNR.

STATUS OF THE FISHERY Population Assessment Dated 08/19/2012

Ten Mile Lake (DOW# 11-413; Lake Class 22) is a 5,080-acre lake located near Hackensack, MN. There is a DNR-owned public access on the southwest shore off of Cass County Road 6. Ten Mile Lake has 24.83 miles of shoreline and a maximum depth of 208 feet. The lake is primarily managed for Northern Pike and Walleye and secondarily for Bluegill, Black Crappie, Largemouth Bass, Lake Whitefish, Tullibee (Cisco), and Yellow Perch. The lake was initially surveyed in 1948 and 29 fish sampling surveys or investigations have occurred since then, as well as five summer creel surveys. This population assessment was conducted to collect fisheries data to complement the Sentinel Lakes Program.

The Northern Pike gill net catch rate was 10.33 per lift. This catch rate was above both the long-range management goal for Ten Mile Lake (6 to 9 per lift) and the third quartile for Class 22 lakes. The mean length and weight were 20.03 inches and 1.65 pounds, and lengths ranged from 12.9 to 32.2 inches. Respectively, the PSD and RSD-P values of 31 and 5 were below the long-range management goals of 65 and 10. The mean relative weight (Wr) for all Northern Pike was 80. From 1997 to 2008, a 20 inch maximum length limit was in effect for Northern Pike. In 2008 the 20 inch maximum special regulation was changed to a 24-36 inch protected slot limit, and this regulation has not been in place long enough to draw sound conclusions regarding its impact on size structure.

The Walleye gill net catch rate was 9.07 per lift, which was above the historical mean catch rate (7.64 per lift). This catch rate met the long-range management goal for Ten Mile Lake (5 to 8) and was above the third quartile for Lake Class 22 lakes. The mean length and weight were 17.62 inches and 1.89 pounds, and lengths ranged from 10.6 to 29.7 inches. A PSD of 75 and RSD-P of 19 were consistent with past surveys. The mean relative weight for all Walleye was 82. Growth was similar to past surveys and above the mean for Class 22 lakes. To measure the effect of stocking on Walleye abundance, relative year-class strength was estimated using mean gill net catch per unit effort. Recruitment indices were calculated for each year class for which age data were available. Stocking types have been variable, consisting entirely of fingerling or older fish. Overall, stocked year classes are stronger than non-stocked year classes and the current stocking strategy should be continued.

The Bluegill trap net catch rate was 16.13 per lift. This catch rate met the long-range management goal for Ten Mile Lake (15 to 30 per lift), and was within the interquartile range for Class 22 lakes. The mean length and weight were 5.70 inches and 0.13 pounds, and lengths ranged from 3.2 to 8.6 inches. A PSD value of 51 and RSD-P of 2 were below the management goals of 60 and 5 for Ten Mile Lake. The mean relative weight for all Bluegill was 88. Bluegill growth was slower compared to the Lake Class 22 mean.

The Black Crappie trap net catch rate was 0.80 per lift. This is consistent with catch rates from 2003-2011. Mean length and weight was 8.80 inches and 0.42 pounds, and lengths ranged from 4.1 to 12.5 inches. The PSD and RSD-P values of 80 and 20 were consistent with past surveys. Growth was slower compared to previous surveys, but still above the mean for Lake Class 22. The low numbers of fish sampled during standard assessments have indicated that a directed spring survey is needed to adequately assess the Black Crappie population

The Lake Whitefish catch rate was 2.00 fish per lift, which exceeded the third quartile for Lake Class 22 lakes. Mean length was 17.9 inches and lengths ranged from 11.0 to 20.9 inches.

No Tullibee (Cisco) were sampled during the summer assessment. Vertical gill nets set during September yielded a catch rate of 274.67 fish per lift.

The Yellow Perch gill net catch rate was 5.13 fish per lift, which was below the management goal for Ten Mile Lake (15 to 25 fish per lift) and the first quartile for Class 22 lakes. The mean length and weight were 7.38

TMLA Newsletter, Summer, 2014

inches and 0.17 pounds, and lengths ranged from 5.7 to 10.1 inches. The PSD and RSD-P values of 34 and 3 were similar to previous surveys. Relative weight (condition) was 78. Growth was slower compared to 2008-2010, and below the Lake Class 22 mean.

The Largemouth Bass gill net catch rate was 3.33 per lift, the second highest catch rate for Ten Mile Lake. Mean length and weight were 10.29 inches and 0.71 pounds, and lengths ranged from 5.5 to 19.1 inches. The PSD and RSD-P values of 34 and 6 were similar to previous assessments. Relative weight (condition) was 100. Growth was similar to past surveys, and slightly above the mean for Class 22 lakes.

Smallmouth Bass are not a primary or secondary managed species, but have established a population in Ten Mile Lake since 2003. The Smallmouth Bass catch rate was 0.73 fish per lift, similar to the 2010 catch rate and within the interquartile range for Lake Class 22. Mean length was 13.91 inches and fish ranged from 5.5 to 17.1 inches long. Smallmouth Bass have not shown large increases in abundance since their introduction in this gear, but more directed sampling is recommended to adequately describe their abundance.

Other fish species sampled in Ten Mile Lake include: Brown Bullhead, Bowfin (Dogfish), Hybrid Sunfish, Longear Sunfish, Pumpkinseed Sunfish, Rock Bass, White Sucker, and Yellow Bullhead.



I'm struck by how our water levels have peaked on or about June 26th in each of the past three years, 2012 – 2014. Just as striking is how the peak level has *increased* in each of these years. Our water level on June 26th of this year was the highest it has been since the record was set in June of 2001. This year's June 26th reading, 1380.14', was 0.08', just barely under an inch, lower than the highest on record, 1380.22' on June 14, 2001. If trends repeat, the water level will drop through the rest of the summer, wetlands and yards will return to normal, basements and crawl spaces will dry out, and boats will more easily slip in and out of their hoists. What next June will bring, only time will tell.

NEW ARTHUR'S RESTAURANT PLANNED FOR TEN MILE

By Tom Cox

It has been six years since a group of Ten Milers (Ten Mile Enterprises LLC [TME]) purchased the site of the former *Arthur's* Restaurant to prevent it from becoming a trailer park. Now, TME is again envisioning a new restaurant adjacent to MN Highway 371. Pending the County Planning Commission's approval of a Conditional Use Permit at its hearing on July 21st and acquisition of sufficient financing this summer, plans call for ground-breaking this fall and a Grand Opening on Memorial Day next spring.



The Arthur's site has a long history of commercial enterprise that began in the 1870s with the lumber industry's establishment of the Ten Mile Lake Train Station. In 1940 the thenexisting building was converted into a bar/dance

The New Arthur's Logo

hall and general store – the Ten Mile Lake Store. In 1958 it was sold and became Bromleys' Ten Mile Lake Inn. After the property changed hands a number of times the restaurant opened for business as *Arthur's* in 1995. In 2003 the management changed hands again and in 2006 the restaurant closed. The unused buildings were in increasing need of repair and the owners chose to demolish them in December 2006.



East View: The Entry Porte Cochere

Now TME proposes a new *Arthur's* to be an attractive and comfortable north woods restaurant with a total seating capacity of 214 including:

• An all-season dining room with indoor table seating for 42 and a bar seating 9;

• A seasonal screened dining porch with seating for 113 including a bar seating 9;

- An open deck with table seating for 50.
- An open kitchen with a wood fired pizza oven.

• A partially finished lower level for staff offices and storage.

Site plans call for a refurbished parking lot and a new dock that will provide up to twelve slips for restaurant

patrons traveling by boat. A new storm water control plan includes a rain garden at the property's north end. TME plans to refurbish and enhance the existing wastewater treatment system with two pretreatment units and a refurbished and enhanced system of treatment cells across 371 from the restaurant site.

To bring its plans to fruition, TME is forming a new



West (Lakeside) View with Deck in Foreground

group of investors, Ten Mile Associates LLP (TMA LLP). TME's business plan calls for a small Limited Liability Corporation (LLC) to manage Ten Mile Associates LLP. The managing LLC members are **Bruce Carlson**, **Manager; Tom Cox, Secretary Treasurer; Bruce Edwards, Jim Graves and Stan Kramer**.

Ten Mile Associates LLP will lease the property from its current owners (TME) and build and own the restaurant building. In turn, Graves Hospitality of Minneapolis will lease the building from Ten Mile Associates, hire staff and operate the restaurant. Graves Hospitality has reached a preliminary agreement with **Jeff Hanson**, once the executive chef of the former *Arthur's* and now owner and executive chef of *The Boulders* Restaurant north of Walker, to become parttime General Manager of the new *Arthur's*.

Jeff writes: "I am excited to be a part of this project. I'm sure it will be a success because of the people behind it and keeping the name '*Arthurs*'. I can't tell you how many times Nancy and I have had customers tell us how much they've missed *Arthurs*."

The new *Arthur's* venture counts on the support of the Ten Mile Community. Ten Milers may call Tom Cox at 218-507-0394 for more information. And all are welcome to attend the Planning Commission hearing at the County's Land Office Building in Backus at 9:00 AM on Monday, July 21st. Those who wish to comment to the County on the project's desirability may write Paul Fairbanks at the County Courthouse, PO Box 3000, Walker, MN 56484, or E-mail Paul at paul.fairbanks@co.cass.mn.us.

Treasurer's Report: Ten Mile Lake Association

Teresa Conway 5/14/14

May 1, 2013 - April 30, 2014

INCOME	2013 Budget			2013 Actual	Final Budget 2014		
DUES (615) (612)	\$	21,525	\$	20,710	\$	21,525	
JWSEPF CONTIBUTIONS	\$	1,500	\$	93,638	\$	1,500	
MEMORIALS	\$	5,000	\$	4,085	\$	5,000	
GRANTS	\$	3,000	\$	-	\$	3,000	
AIS	\$	5,000	\$	7,155	\$	5,000	
HACK'SK RESCUE	\$	300	\$	695	\$	500	
OTHER	\$	150	\$	1,937	\$	150	
BOOK SALES			\$	920			
INTEREST	\$	1,400	\$	1,221	\$	1,400	
TOTAL INCOME	\$	37,875	\$	130,361	\$	38,075	
EXPENSES							
COMMITTEES	•	450			¢	150	
ADOPT A H'WY	\$	150	•	4 000	\$ \$	5,970	
AIS	\$	11,280	\$	4,363	э \$	5,970	
CONSERVATION	\$	500	\$	537	э \$	8,630	
E&E	\$	8,630	\$	8,113	Φ	0,030	
FISHERIES			¢	116			
HEALTHY LAKES	•	100	\$ \$	66	\$	100	
HISTORY	\$	100	Φ	00	\$	50	
LOON	\$	3,500	\$	1.640	\$	1,800	
SAFETY WATER LEVEL	Φ	3,500	Φ	1,040	Ψ	1,000	
SUB TOTAL	\$	24,160	\$	14,835	\$	17,200	
SOB TOTAL	Ψ	24,100	Ψ	14,000	•	11,200	8
ADMINISTRATION	\$	300	\$	316	\$	300	
ANNUAL MEETING	\$	150	\$	324	\$	200	
DIRECTORY	\$	4,000	\$	2,920			
ATT & TAX			\$	529	\$	500	
HACK'SK RESCUE	\$	1,000	\$	1,050	\$	1,000	
INSURANCE	\$	2,800	\$	1,905	\$	2,000	
MEMBERSHIP SEC'Y	\$	3,000	\$	1,881	\$	3,000	
MEMBERSHIPS	\$	600	\$		\$	600	
NEWSLETTER	\$	4,000	\$	4,487	\$	4,500	
SEPTIC REBATES	\$	3,000	\$	(1)	\$	3,000	
REAL ESTATE TAXES	\$	4,070	\$	4,297	\$	4,300	
OTHER	\$	500	\$	3,356	\$	500	
SUB TOTAL	\$	23,420	\$	21,065	\$	19,900	
TOTAL EXPENSE	\$	47,580	\$	35,900	\$	37,100	
Income vs Expense (Net)	\$	(9,705)	\$	94,461	\$	975	

	Ye	ar End F	un	d Balanc	es			
		2009		2010		2011	2012	2013
General	\$	60.861	\$	53,564	\$	50,510	\$ 50,102	45,408
JWSEPF			\$	172,352			\$ 9,518	93,638
Garbisch							\$ 90,000	113,375
		321,327		329,653			\$ 149,620	252,421

REMEMBERING OUR TEN MILE LAKE FRIENDS

Clifford Dale Gunnare

Clifford Dale Gunnare, 71, of Sun City West, Ariz., passed away Thursday, May 8, 2014. Funeral services were held May 12 at Emmanuel Lutheran Church in Beresford, S.D.

Cliff was born in Hawarden, Iowa, April 15, 1943, to Bert and Erna Gunnare. He graduated from Alcester High School in 1961 and attended Nettleton Business College in Sioux Falls, S.D. He married Gloria Merriman Feb. 29, 1964. He worked for J.C. Penney Company for five years before moving to Beresford and joining the Merriman Drilling Company. In 1981 he started his own consulting business, C&G Consulting.



Cliff served as executive secretary of the North and South Dakota Well Drilling Association. He was active in church. Toastmasters, golf board, and teaching Sunday school. He was a member of the Elks' Club. He and his wife enjoyed Friday nights there with dinner and dancing with their friends.

Clifford Dean Gunnare

In 1988, Cliff and Gloria moved to Scottsdale. On Dec. 17, 1989, he had his first heart transplant. On January 18, 1995, he had a second heart transplant. He published a book entitled "Journey to Third Heart" to help others facing life challenges and those waiting for transplants. Despite his health problems, Cliff always had a positive attitude, which got him through many challenges.

Cliff enjoyed spending summers at their cabin on Ten Mile Lake. He enjoyed fishing with grandchildren and friends and cleaning thousands of fish for fish frys. He also enjoyed golfing, woodworking, remodeling, and playing card games with family and friends.

He is survived by his wife, Gloria, of 50 years; and their three children, Mike (Caren; Nick and Jessica) of Highlands Ranch, Colo., Chris (Denise; Chrystina, Caitlyn, Dylan) of Urbandale, Iowa, and Rob (Tracee; Makayla, Brooklyn, Kaden, Kennedy) of Shakopee, Minn.; brothers Wesley (Elayne), Ronald (Kathie) and James (Mary); and many in-laws, nieces, nephews, family and friends, too numerous to list but not forgotten. He was preceded in death by his parents and brother-inlaw, Geoffrey Merriman.

(Information from the Walker Pilot-Independent, May 14, 2014.)



Maurine Hintz

Maurine Hintz, age 95, passed away peacefully on May 15th, 2014 surrounded by her loving family. Maurine was preceded in death by her devoted husband Lee Hintz and dear siblings, sister Vivian Stephens and brother Donald Nordlund. She is survived by her children, daughter Jan Simpson (Don Simpson), son Lee Hintz, one granddaughter, three grandsons, and one great-granddaughter. Her family was her most beloved treasure.

Growing up, Maurine was raised and confirmed in the Augustana Lutheran Church. After her marriage, she joined the Presbyterian Church and has been a Presbyterian for the rest of her life. Maurine moved to Maryville from Minneapolis, Minnesota to live close to her daughter in 2001. Since moving to Tennessee she has been a member of New Providence Presbyterian Church in Maryville.

She was born in Stromsburg, Nebraska on April 10th, 1919. Her parents were Edith and Elmer C. Nordlund. All four of her grandparents came as pioneers from Sweden to Nebraska. She was a summa cum laude graduate of Midland Lutheran College in Fremont, Nebraska. She taught high school vocal music from 1941-44.

Maurine and her



Maurine Hintz

husband Lee married in 1944. They had twelve homes in eight different states as Lee advanced in his 38-year career with the JC Penney Company. Throughout those years Maurine provided a stable and supportive environment for their family.

Maurine's parents built the Nordlund cottage on the North Shore of Ten Mile Lake in 1947. She spent her

TMLA Newsletter, Summer, 2014

summer vacations there with her loved ones every year since. The cottage and lake continued to be an extremely important part of her life and in the lives of her family. She will be sorely missed this summer. Her family will gather at the lake in July to celebrate her life.

At all stages of her life Maurine has been an avid supporter of symphony and choral groups and has sung in choirs wherever she has lived. She has provided the gift of music to her Shannondale community in Maryville by her special talent as a pianist/accompanist. She played during chapel services both in the retirement building and in the assisted living unit. Most days she serenaded the residents in her building playing the grand piano in the communal living room area. She loved to travel, visiting 12 different countries in her lifetime including Saudi Arabia and Egypt in her 70's.

Maurine has been a committed member of P.E.O. International Sisterhood, a philanthropic educational organization supporting women. She has been an active member for nearly 50 years in Montana, Minnesota and Tennessee chapters.

A memorial service was held at New Providence Presbyterian Church in Maryville on May 24th. Maurine will be buried with her husband Lee at a private family service at Lakewood Cemetery in Minneapolis, Minnesota at a later date.

(Information provided by Maurine's daughter Jan Simpson.)

ж ж ж

Orrin Wendell Johnson

Orrin Wendell Johnson, 93, of Harlingen, Texas died on May 16, 2014. Orrin was born in Minneapolis Nov. 7, 1920, the son of Elmer G. Johnson and Lydia Carlson Johnson. They and their neighbors moved from Lake Beltaine to Ten Mile's Batcheller Bay in the mid 1930s. It was the era of kerosene lamps, scrub boards for washing, a wooden fishing boat and an outhouse Orrin and his brother built which still stands today!

Orrin's family moved to Texas in 1933 but continued to spend every summer at the lake. He and his older brother Drexel loved fishing, camping and canoeing. Orrin attended the University of Texas at Austin and graduated cum laude.

Orrin joined the Marine Corps when World War II broke out. He served with the Third Marines at Guam, Guadalcanal, Bouganville, and Iwo Jima and was decorated with the Purple Heart. A captain when the war finished, he became a major in the Marine Corps reserves before leaving the service.

After the war, he went to the University of Texas for Law School where he was elected Student Body President of the Law School. He practiced law in Harlingen his entire life, founding the law firm of Johnson and Davis and receiving many awards during his long career. He served as Chairman of the Fellows and as a Trustee of the Texas Bar Foundation. He also was honored as a Fellow of the American Bar Foundation. He was elected President of the Texas State Bar in 1982.

He was a great believer in public service, and founded the Good Government League, a body designed to monitor and eliminate corruption in county government. Because of his work, Common Cause honored him as one of six recipients across the nation for their Public Service Award. He also served his fellow man constantly in other quiet ways with financial contributions, expertise, energy and time.



In 1950 he met beautiful Patsy Coons, to whom he was married for 63 years. They married in 1951 and four children soon followed. He delighted in his children and later in his grandchildren and his greatgrandchildren. His children and grandchildren were blessed to spend their summers at Ten

Orrin Wendell Johnson

Mile, fishing with the man they all eventually called their "FarFar". He patiently instructed each child and grandchild on how to bait a hook, take a fish off the line, and how to clean it. He regaled them all with wonderful stories of Ten Mile long ago. There were fun sing-songs (sometimes in Swedish), pancake breakfasts, Finnish baths and fish frys with all the longtime neighbors. He had a great concern for the ecology of this lake that he loved and for the care of the trees that surrounded him. He was happiest with a fishing pole in his hands, surrounded by people he loved.

He was at Ten Mile every summer except during World War II. He spent last summer at Ten Mile and was looking forward to being at the lake this year when God called him away. He is survived by his wife, Patsy, his children, Forrest Johnson, Wendell and Alice Johnson, Carol and Ed Proctor and Michael and LauraUrbis; by eight grandchildren and two great-grand-children.

(Information was provided by Orrin's daughter Carol Proctor.)



Raymond Stephen Raetz

(Editor's note: While a brief obituary for Ray Raetz was provided in the Spring Newsletter, this more complete version did not become available until after the Newsletter went to the printer.)

Raymond Stephen Raetz died on November 22, 2013, at the age of 87. Ray was born April 8, 1926 to Bartholomew and Christine (Illigen) Raetz in Hastings, MN. He served in the U.S. Air Force 6th Bomb Group, 24th Squadron as a central fire gunner on a B-29 air crew stationed on Tinian Island during the time of WWII from 1943 to 1946. Ray married Joan M. Rougier on June 23, 1951 in Osseo, Minnesota. He conducted his studies at St. John's University where he attained his undergraduate degree and the University of Minnesota where he achieved a master's degree in Business Administration. Ray worked as an accountant, controller and treasurer for General Mills, Control Data, and Holes Webway before his retirement. He was a member of the U.S. Air Force 6th Bomb Group, the Ten Mile Lake Association, and Sacred Heart Catholic Church in Hackensack.

Ray loved spending time outdoors, especially at his home on Ten Mile Lake. Ray and Joan joined the "Ten Mile Lake Family" about 33 years ago when they purchased their land on Crescent Beach. Ray was active in the Ten Mile Lake Association, testing and preserving the



Raymond Stephen Raetz

water quality of the lake. He also was one of the association's "Dam Raiders" trying to rid the Boy River of its beaver dam so as to lower the then extraordinarily high water level of the lake. Ray faithfully participated in the Men's Coffee on Tuesday mornings during the summer.

He was known as quite the handyman as was shown through his woodworking. He was also known as somewhat of a rock hound where he would search for and polish precious stones found in the hills and mountains of Arizona. What Ray loved most in life though was the time he got to spend with his family and at his home on Ten Mile Lake.

Ray is survived by his wife Joan Raetz, Hackensack; his children Paul (Lucy) Raetz, St. Cloud; Mary (Randy) Mattheisen, St. Cloud; Stephen (NancyJo) Raetz, Sartell; five grandchildren and one great-granddaughter. He was preceded in death by his parents Christine and Bartholomew Raetz, and his sister Mary Catherine Dess.

(Information provided by Ray's daughter, Mary Matteisenn.)



(Editor's note: the obituary for Jane Brandt in the Spring Newsletter included several errors caused by editorial rearrangement. At the family's request, here is a revised obituary for Jane.)

Jane McNair Brandt

Jane McNair Brandt of Edina MN passed away peacefully on February 3, 2014 in her home surrounded by her loving family. She was 95 years old. Jane was born in St.Paul, MN where she attended Central High School and the University of Minnesota. Her married years were spent in Kansas City KA before returning to St. Paul in 1976.

One summer at Ten Mile Lake when Jane and her girlfriends were renting Miss Padget's cabin on Fernhurst Beach, she met her future husband L. Chris Brandt. They built a cabin on the island in 1951 where six children played with their Brandt cousins on Janie's beach summer after summer.

Jane continued to have 75 wonderful summers at TML, the last on in 2013 just before she died. Jane was preceded in death by her parents Harvey and Gale McNair, brother Harvey Jr. (Helga), former husband Lyman Christian Brandt, and his parents George and Gertrude Brandt. She is survived by children Gale Brandt Hallberg (John) of Arvada, CO; Mary Layton of Walker, MN; J. Chris Brandt (Rita) of St. Paul, MN; Jan Brandt of Richfield,MN; Marit Brandt Piper of Sun City, AZ; Carrie Brandt Wikman of Edina, MN, and five beloved grandchildren.

(Information provided by Gale (Lolly) Brandt Hallberg.)



This Newsletter is a Publication Of the Ten Mile Lake Association, Inc. P.O. Box 412 Hackensack, MN 56452

Editor: Sarah J. Cox 5688 Fernhurst Drive, N.W. Hackensack, MN 56452 <u>sjcoxreston@aol.com</u> Webmaster: Geoff Cox geoff@geoff-cox.com TMLA Website: <u>http://www.tenmilelake.org</u>

Membership Secretary: Phoebe Alden 5168 Park Point Road Hackensack, MN 56452 phoebealden@arvig.net

To subscribe to this Newsletter, or to enquire about membership in the Ten Mile Lake Association, please contact the Membership Secretary. Membership dues are \$35.00 per year.

TMLA NEWSLETTER, SUMMER, 2014 TABLE OF CONTENTS

- Page 1Peter Jacobsen of DNR Will Speak at Annual
Meeting (Ivar Siqveland)
- Page 2 List of Officers, Directors, Committee Chairs Ten Mile Memories (Sue Seyala)
- Page 3
 From the President's Corner (Lee Sand)

 A Notice From the History Committee
- Page 4 The Catch-and-Release Ethic (Bruce Carlson)
- Page 5Some Notes From the Safety Committee (Mark
Sand and Rick Hughes)
- Page 6 Monarch Watch (Jean Carlson)
- Page 7The History Page: Sandy Beach (Karin Arsan)
- Page 8 Hoover Memorial Service
- Page 9 James W. Schwartz Environmental Fund Update
- Page 10 Are You Safe? (Marty McCleery)

- Page 11 Proposed Route for Sandpiper Pipeline Threatens MN's Pristine Environment and Local Culture (Jim McGill)
- Page 12 Aquatic Invasive Species Prevention News (Bob Iverson)
- Page 13 Recipe: Chinese Mysterysnail Fettuccine
- Page 14 Fishing Chatter (Bob Horn) (Abraham Moe)
- Page 15 Water Levels Peak on June 16 (Tom Cox)
- Page 16 New Arthur's Restaurant Planned for Ten Mile (Tom Cox)
- Page 17 Treasurer's Report (Teresa Conway)
- Page 18Remembering Our Ten Mile Lake Friends:
Clifford Dale Gunnare, Maurine Hintz, Orrin
Wendell Johnson, Raymond Stephen Raetz,
Jane McNair Brandt