

National Teach Ag Day Celebration At Rothsay



Cindy Blair and some elementary kids trying rabbit tacos.

the ingredients in that food came from and how agriculture is all around us. The seniors presented about blueberry waffles, strawberry banana yogurt smoothies, and rabbit tacos. "It was fun to watch the little kids learn about new foods," says Senior Jenna Fabre.

FFA members brought in animals to visit with elementary students about Small Animal agriculture by sharing a variety of their animals with the students.

The Ag Shop had a petting zoo area with dogs, a cat, mice, rabbits, a fish, a gecko, chinchillas, goats, Holstein dairy calf, and a frog. "This day is a great day to share the variety of agricultural knowledge with our elementary students," said advisor Rita Olsen.

By: Jordyn Martinez

Thursday, September 19 Rothsay Agricultural students and FFA members hosted a variety of activities in celebration of the 10th annual National Teach Ag Day. National Teach Ag Day is designed to encourage others to teach school-based agriculture and recognize the important role that agriculture teachers play in our schools and communities.

"Agricultural Education helps students through the development of life skills, problem solving and leadership, become entrepreneurs and agriculturalists who will help shape the future of agriculture across the globe," says Senior Hannah Fisher.

The Rothsay senior careers class prepared Food demonstrations for the elementary classes. Their food presentations explained where all



Noah and Jayna make waffles for the elementary kids.

Student Council Starts School Year Out Strong



Front left to right - Katie Reber, Madison Tillman, Tanner Heier, Chris Carrillo, Noah Fiedler; back - Abigail Honer, Chase Balken, Madi Tollerud, Mathew Danielson.

By: Abigail Honer

The student council 2019-2020 year has started off strong.

President Hannah Fisher and Vice President Jazyman Peterson are running the group this year.

The advisor for student council is music teacher Karen Phillips, she quotes that, "We have had a busy start to the year. We have already helped with and planned various events like helping with back to school night and selling root beer floats, planning homecoming, and

many other things. Even with this busy beginning I am expecting a very great year."

The first activity to kick off the year is our homecoming week in which student council plans and conducts the activities.

Student council has been given a lot of fresh ideas thanks to the new and excited faces in their group like Siri Klossner, she states, "I'm really excited to see how the student council works and how they do things. I've really enjoyed planning

homecoming and I liked getting to help set it up."

But student council isn't only responsible for the homecoming dance they also help with things like tutoring and sponsoring the student of the month. Overall it looks like everyone is ready for the new year.

"I'm excited to see what this year is going to bring. We have lots of fun and new ideas planned to help our student body make this our best year yet," said Student Council President Hannah Fisher.

RHS Graduating Class Of 2032



By: Gavin Larson

The kindergarten class this year received t-shirts saying the Class of 2032 this year from Farmers State Bank. All the student got together and modeled them. The students were excited to get them we asked a few of them what they thought. "I like it!" says the student David Sullivan. "They are good, I like them!" says another student Livvy Oien-

Wander. The support Farmers State Bank shows for not only our class, but our school, is truly incredible. We are so fortunate to have such an amazing business in our community!" said Mrs. Heidecker, kindergarten teacher.

Students are, left to right, standing - Sam Heidecker, Calvin Lewis, Lucas Fuder, Percephone Cadmus, Harper Loftness, Kirbee Fuhs, Student, Jacksen Forer,

Eli Schleeter, Temprance Sletten, Kaden Dreschel, Beckett Meyer, Briggs Brandt, Karah Geranen, Dalton Faulkner; sitting - Student, Cameron Majerus, Abigail Watterud, Coral Berneking, David Sullivan, Jordyn Grunewald, Easton Mansfield, Reid Lewis, Christian Ziegler, Oliver Sjolje, Olivea Tumberg, Livvy Oien Wander, Zayden Jackson and Berkley Pickner.

Breast Cancer Awareness Month Please Donate

During Breast Cancer Awareness Month this October, the American Red Cross urges eligible donors to give blood or platelets to provide hope and healing to patients fighting cancer.

Breast cancer is the second most common cancer in women, and more than 268,000 women are expected to be diagnosed with breast cancer this year.

In August 2016, Myel Bowers-Smith went to the doctor for what she thought was a breast infection for a mosquito bite after a vacation in Cancun. Instead, she received the devastating diagnosis - she had stage 4 inflammatory breast cancer, a very rare and aggressive breast carcinoma. Bowers-Smith, a U.S. Army veteran, committed to fighting for her life. Her aggressive care plan included five different chemotherapy treatments and steroids.

Like many patients with cancer, Bower-Smith needed multiple blood product transfusions. Cancer patients undergoing surgery and chemotherapy may require red blood cell or platelet transfusions. In fact, more than half of all platelets collected by the Red Cross are used by patients with cancer.

After months of grueling treatments, in August 2017, Bowers-Smith celebrated the news that her cancer was in remission. Today, she enjoys sharing her story and encouraging others to be a blessing by donating blood or platelets. "Eligible donors, you have something good - which is your blood. A pint of blood can help save lives."

Donors of all blood types, especially platelet donors and those with type O blood, are needed to ensure a stable supply for cancer patients and others this fall. Appointments can be made by downloading the free Red Cross Blood Donor App, visiting RedCrossBlood.org, calling 1-800-RED CROSS 1 800 733-2767 or enabling the Blood Donor Skill on any Alexa Echo device.

As a thank-you, those who come to give blood or platelets during the month of October will automatically be entered for a chance to win one of five \$500 gift cards redeemable at hundreds of merchants, courtesy of Tango Card. Terms apply; see rcblood.org/game.

Upcoming blood donation opportunities October 16-31:

Battle Lake

- October 21, 2019: 9:00 a.m. - 2:00 p.m., Battle Lake Public School, 402 Summit Street W.

- October 24, 2019: 12:30 p.m. - 6:30 p.m., First Lutheran Church, 505 W. Holdt.

Fergus Falls

- October 17, 2019: 1:00-7:00 p.m., Good Shepherd Church LBC, 515 Western Avenue.

- October 22, 2019: 11:00 a.m. -4:00 p.m., VFW Post 612, 420 E. Washington Avenue.

Parkers Prairie

- October 2, /2019: 12:00-6:00 p.m., St. William's Living Center, 212 W. Soo Street.

Underwood

- October 23, 2019: 2:00-7:00 p.m., Underwood High School, 100 Southern Avenue E.

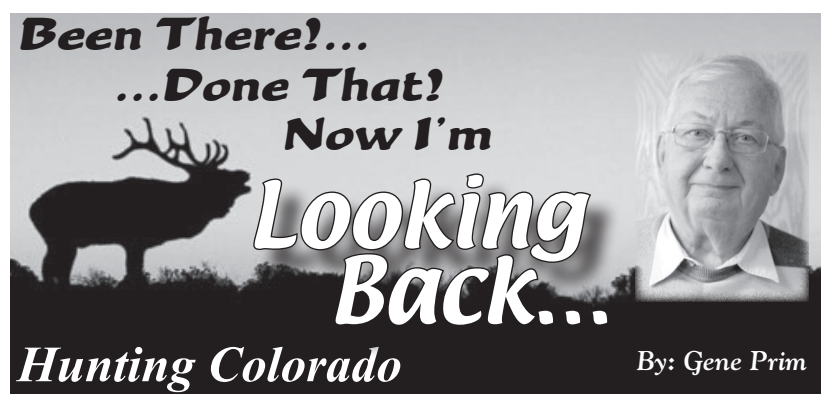
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By: Gene Prim

Remembering The 2017 Elk Season...

The 2017 Colorado elk season had been a series of fumbles as life got in my way in early fall. Instead of hunting Colorado sometime around Thanksgiving, I had to move my schedule ahead to make the trip in October. The hunting companions I was going to hunt with later in the season, Larry and Jonathon Wolf from Wisconsin, were still scheduled for late in the season. The hunter who was going with me cancelled so I had made the trip alone. It's a long drive but I've done it before and chewed up the thousand miles in one sitting.

Outfitter Russ Behrman had been suffering from a dislocated shoulder from patting himself on the back. He had gotten me to shoot on the first day of the hunt and I had punched my ticket on a great bull. From now on I was a tourist for as long as I chose to remain out there.

The next item up for business was a trip from the ranch into Maybell, Colorado to have the elk transformed from hide, hooves and horns to edible meat. The usual meat processing method for me was to take the skinned carcass home and have it processed locally. That way I could let the quarters hang as long as I wanted, usually 10 days to two weeks. Just like beef, the grass eaters seem to tender up the longer you can hang them.

But that luxury had gone out the window due to new rules and regulations imposed on hunters by the Minnesota Department of Natural Resources. The DNR had decreed that in order to stop the spread of chronic wasting disease, they were no longer going to let carcasses with spinal vertebrae or heads with brains enter the state. Forget about the fact that chronic wasting disease is already here and is widely known to be caused by deer and elk blowing snot on each other when there is a large assembly of the critters in one location, such as a captive deer or elk herd.

The DNR position has been devastating for wild game processors and taxidermists. You can still bring back the carcasses but you have to cut along the spine to do it. It's just easier to have the meat processed out there rather than to drag it home and have to start from scratch again. I did cheat a little on the skull. I brought back the entire skull with antlers attached. Until the critter is ready for taxidermy, I have a rough European mount.

To the best of my knowledge, I did it Minnesota legal. We first removed the hide by caping out the head and shoulders for a hair mount. The kid who was doing the skinning of the animals, had dealt with this regulation before. For a few dollars, perhaps quite a few, depending upon your perspective, he would pressure wash the skull, blowing all of the brains out of that cavity. Sign me up for that one too.

With no tag left after shooting the first day bull, I was relegated to the position of unarmed tourist. I got to see a couple of elk killed and participated in loading and hauling a few more. There was always the BS session somewhere on the ranch when we all got back together.

Due to the time that it takes to get an elk reduced down from head, hide, horns and meat, a couple of days are involved to get the meat packaged and sharp frozen. I could have stayed a day or two longer to enjoy Nancy's cooking and to irritate Behrman but by day four of my five days I enjoyed Nancy's breakfast and was on the road home with a stop in Maybell for meat. It took a few minutes to transfer the frozen packages into the coolers that I had brought along.

I had brought three of the huge Igloo coolers that are the type of big coolers that you see on fishing boats around the deep water ports. I had been a bit optimistic about the need for all of those coolers. The bull fit nicely into two of the big coolers with some room to spare. The antlers on the bull had been very nice, close to the best I have ever shot. But the edible meat set no records.

The bull I took was likely a herd bull. At the very least he was big enough to steal a cow or two from some of the really big boys. But it had come at a cost. There wasn't a lick of fat on the bull and you could feel his ribs through the hide. He was really run down from the rut. It tasted fine but the bull was thin and tough.

As to recovered meat, well it also helps if the animal is not shot through one of the hindquarters. Surprisingly, this was one of the better eating bulls that I have taken. The butter fried backstraps were excellent. I can never quite get the beef-elk ratio just right in the burger and the big bull proved to be just a little too lean. It tasted excellent but it was difficult to get the patties to stay together on a grill. They were great fried. The round steaks and roasts . . . well, let's just say that they don't have a meat tenderizer in Maybell. You will chew for awhile on the rounds but they eventually succumb to slow cooker magic in the pot.

With the meat pickup requiring that I wait until the processing plant opened in the morning, followed by the loading, I got a late start on the road home. I pushed it pretty hard but dark was catching up with me at Belle Fource, South Dakota. I called it a night at Belfield, North Dakota which put me right next to I-94 and about 350 miles away from home which I would handle the next morning.

There's a big restaurant and motel complex in Belfield. The rooms are clean and neat and not overpriced like many of the motels in North Dakota's oil patch. I had eaten at the restaurant on a number of occasions going to or coming back from a hunting trip. The food had been excellent. They must have changed cooks since the meal I got that evening was memorable from the standpoint of you don't want to ever have to experience it again.

The drive home gave me an opportunity to think about the hunt. Recalling past trips to Colorado, hunting in October some years and close to Thanksgiving other years, it dawned on me that most of the good bulls I have taken have come in October. We see a lot more elk in late November but the quality is not always there. Plus they have been harassed for three months on the November hunts making them even more wary with the big bulls becoming either nocturnal or running in bachelor herds. Something to think about between then and the next season.



This one's for you! Every morning after the hunt is over, the rifles are put away and there is a coffee or milk break. Enjoying the late morning's refreshments are Paul Gowdy, Outfitter Russ Behrman, yours truly and Mark, "Auggie" Langer.