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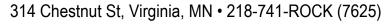


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COMMENTARY

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

very year, we make the case on this page for our readers to shop locally. That's always an important message, but never as important as it is this year. Since the outbreak of the COVID-19 pandemic nearly two years ago now, many of our local retailers have struggled with the fallout.

As we head into the holidays this year, our local retailers face tremendous uncertainty. Will shoppers turn out to their local brick and mortar establishments or stay home and shop online? The decisions we all make on how and where to spend our holiday dollars will determine the futures of many of our community-minded local businesspeople. With that in mind, we urge everyone to make their purchases with the interests of their community in mind.

We certainly understand the urge to shop online during a time of pandemic. Yet, keep in mind that the vast majority of our locally-owned and operated retailers have excellent websites which shoppers can peruse and use to make purchases at their leisure. Many of the items they carry are unique, unlike the mass market items you find on the giant online retail sites. Before you purchase from one of the big online retailers, ask yourself how much these mega-buck 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?

For those who still enjoy shopping in-store, our local retailers are ideal locations to stay safe during the current pandemic. You're far less likely to face large crowds of people in smaller shops. That not only means the owner or employees will have time to actually assist you, but that your chance of infection from the latest COVID variant is much reduced.

We've always made a point to stress special events, like Small Business Saturday, set this year for Nov. 27. While it's good to focus on our small, locally-owned businesses on a special day, we'd like to encourage everyone to make a commitment to an entire holiday season fo-

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cused on small business.

How we spend our money matters. 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 create. 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. Let's make a point of that this holiday season!





Special area events this holiday season

While things are not quite back to normal, still plenty of fun ahead

Details for many of our area's traditional holiday events were not finalized by our press time, so please check the Timberjay for the most up-to-date information.

ELY- Thursday, Nov. 25 - Festival of Trees sponsored by Northwoods Partners. Bidding for trees and wreaths opens at 5 p.m. at Grand Ely Lodge. Holiday Boutique, tree displays, Chairs for Care, and silent auction run through noon on Sunday, Dec. 5.

ELY- Thursday, Nov. 25 - Join your neighbors for Thanksgiving Evening Shopping in Downtown Ely, 6-9 p.m. Christmas cheer, goodies, special deals.

ELY- Saturday, Nov. 27 - 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.

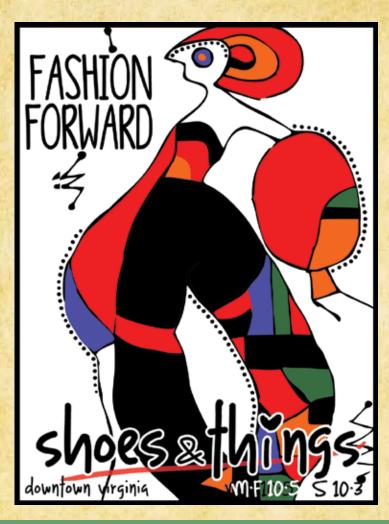
ELY- Sunday, Nov. 28 - Historic State Theater, 1:30 p.m., "Follies" by National Theater Live. The award-winning musical performed in London and recorded for cinema. Tickets \$15, available at elystatetheater.org

ORR- Saturday, Dec. 4 - Virgie Hegg Hospice Partners Lights of Love Tree Lighting, 6 p.m. at Carefree Living. Refreshments and caroling to follow.

TOWER- Saturday, Dec. 4- Christmas Craft Show, 9 a.m. - 3 p.m. at the Tower Civic Center.

ORR- Saturday, Dec. 4 - Orr Snow City Christmas Festival and Craft Show, 7 a.m.-3 p.m. at the Orr Community Center. Breakfast, lunch, Santa and parade.

EMBARRASS- Saturday, Dec. 4 - Holiday Boutique and Pancake Breakfast at Timber Hall, 8-11 a.m.

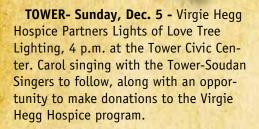


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COOK- Thursday, Dec. 9 - North Woods School Junior/Senior High Band and Choir Winter Concert, time TBA.

COOK- Friday, Dec. 10 - North Woods School Elementary Winter Concert, 1 p.m.

EMBARRASS- Thursday, Friday & Saturday, Dec. 9-11 - Woodland Christmas at the Nelimark Homestead, 10 a.m.-3 p.m. all three days. Handcrafted and ethnic gifts, baked goods, coffee and conversation.





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BABBITT- Saturday, Dec. 11 - Hay ride with Santa and Mrs. Claus, 4-7 p.m., Babbitt Municipal Building. Caroling, hot dogs, cocoa, cookies, looking at lights. Free event.

ELY- Saturday, Dec. 11 - Ely Folk School Holiday Party, 476 W Shagawa Rd, 2-5 p.m. Free outdoor community gathering - dog sled rides, bonfire, Ojibwe snow snakes (game) demonstrations and more. Skis and snowshoes available courtesy of Piragis Northwoods Company. Glögg, hot cocoa and snacks provided. More info at lucy@elyfolkschool.org or 218-235-0138.

ELY- Sunday, Dec. 12 - Historic State Theater, 1:30 p.m., "The Nutcracker" by Bolshoi Ballet. A holiday tradition performed by Russia's famous Bolshoi Ballet and recorded for cinemas. Tickets \$15, available at elystatetheater.org.



TOWER- Thursday, Dec. 16 - Tower-Soudan Elementary School Winter Music Concert, 1 p.m.

ELY- Thursday, Dec. 16. Ely High School Winter Band Concert at Ely High School at 7 p.m. in the gym.

EMBARRASS- Saturday, Dec. 18 -Ice Candle Lighting at the Embarrass Cemetery. Holiday Gathering follows at Embarrass Town Hall, 4-6 p.m.







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Minnesota Extension Service offers strategies for keeping holiday spending within limits

ven in the best of times, holidays can become a season of too much debt. With COVID-19 still affecting many household budgets, the need for planning is more important than ever.

"Developing a spending target--and sticking with it--is one of the best ways to avoid the stress of being broke after the holidays," said Lori Hendrickson, University of Minnesota Extension family resilience educator. "Another important thing to remember is that if you use credit for ease of shopping, make sure you have the money to pay the bill when it arrives." Extension recommends eight key strategies for keeping holiday spending at a rate a household can afford:

Make a budget of how much you want to spend and who you want to spend on. Have family conversations about limiting the number of gifts or limiting their cost.

Use cash as much as possible. Limit the use of credit cards since they make it very easy to spend more than planned. Some stores

have brought back layaway plans. Layaway helps you get the gift when you see the sale and then spread out the payments over a certain period. You must pay in full before you can pick up the item.

Watch for sales and coupons for gifts and holiday decorations and food items. Many free shopping apps can assist in getting the latest deals. Check your phone's app store for Flipp and Retail-MeNot to help you find deals

at the stores you shop. Challenge stores to price match when you can.

Buy items early when you see them on sale if your spending plan allows. Or take advantage of year-end sales for gift purchases that can wait until after the holiday. This may be particularly helpful for saving money on big ticket items.

Homemade gifts are a great way to personalize a gift without breaking your budget.

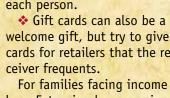
Give a gift to an entire family or group instead of each individual. This option may save money as well as time searching out gifts for each person.

Gift cards can also be a cards for retailers that the re-

For families facing income loss, Extension has more information on coping at z.umn. edu/famincomeloss.



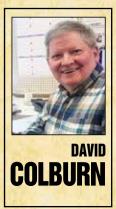






Snow City Christmas coming on Saturday, Dec. 4 in Orr

Where there's Christmas, there's magic to be found, never more so than in the hearts of those who celebrate it. In the city of Orr, a little bit of that magic is at work this year to keep a treasured seasonal cele-



ured seasonal cel bration alive.

Orr Snow City Christmas is coming on Saturday, Dec. 4, the same as it has for years, but with the event's past sponsor, the Orr Area Chamber of Commerce, looking to disband, there was a point earlier this year when people were wondering

if the event had finally run its course. But it's tradition, it's about Christmas, and it's about community, and so it was never really in danger at all.

It was at the Orr 3rd of July Fun Day celebration that Ruth Huismann learned that the Chamber might be disbanding and that Snow City Christmas was uncertain, and that just wouldn't do.

"I've helped organize it for a few years, the crafting part," Huismann said. "I decided I didn't want it to end. It's been going on since the early 1960s. So, I went to city hall that next Monday and said I wanted to rent the Legion (community center)."

Making sure Snow City Christmas happens is a bit of a tradition, in itself, with the Huismanns. Back in 2006, Ruth's daughter, Amanda, was one of four Orr High School students, including Robert Astleford, Alex Bruns and Caroline Bisbee, who sold more than 1,500 raffle tickets to fund the event, according to an article in *the Timberjay* archives. "If it wasn't for those kids who raised the money, the whole Christmas celebration wouldn't have happened," Gina Mankus said at the time.

Now Ruth has stepped up, but she's certainly not alone. She's been working with Shannon Woodward and the Orr Lions Club to pull the event together.

"We've got a lot of interest," Huismann said. "The Lions Club is organizing the parade and taking care of Santa Claus."

The Orr Community Center, formerly the American Legion, will be the focal point for the day's activities, which will kick off at 7 a.m. with an all-you-caneat pancake breakfast served by Calvary Lutheran Church.

"The church actually started this event, it was their bazaar," Huismann said.

Breakfast will be served from 7 to 10 a.m., and then lunch will be available from 11 a.m. to 3 p.m.

The Snow City arts and crafts fair officially kicks off at 9 a.m., also in the community center. Huismann said some vendors will set up Friday night, and others will arrive to set up after breakfast. The show will run until 3 p.m.

The much-anticipated parade will be at 1 p.m., starting at the former Wally's Auto Service lot and winding its way behind downtown businesses to end up at the community center. That jolly old elf Santa Claus will bring up the rear of the parade and will then welcome kids and their Christmas wishes in a heated tent outside the community center.

"We're also hoping to have a little bit of crafting for the kids," Huismann said.

The event has had many different facets over the years, from luminarias lining the Bog Walk to a Clark Griswold lighting contest to festival princesses and more, but there's one constant through the years that's never changed – a chance for people of the community to come together for a festive kickoff to the holidays.

"I think it keeps the connection with your neighbors," Huismann said. "People don't visit like they used to visit, so it's a good time to get together and give community support. It's a good start to the Christmas season."

Follow the Orr Snow City Christmas event page on Facebook to stay up to date on all the information regarding the festival.

The festivities conclude with the Lights of Love ceremony, which will be held this year at Carefree Living Center in Orr, The assisted-living facility is located behind the Bay View Apartments in Orr.



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Gift wrapping tips and tricks

Much of the focus of each holiday season is on gift-giving, but all those gifts will eventually need to be wrapped. Stacks of presents just waiting to be covered with paper and ribbon can overwhelm gift givers, prompting them to put off wrapping gifts until the last minute. Hesitant wrappers with a pile of gifts to wrap can use these tricks to make the process go smoothly.

Find inspiration

Instead of looking at wrapping as yet another chore, try to envision how the recipient will feel peeling open the paper and finding the gift inside. Wrapping can be the prelude to the gift itself, and intensify the anticipation. The wrapping paper or style also may draw on aspects of the gift itself. For example, a knit scarf can be placed in a crocheted stocking.

Handle oddly-shaped items

Wrapping rectangular boxes can be a snap, but what about something that's round or full of angles? Think about placing oddly-shaped items inside another item to make the shape more uniform. Shoe boxes, coffee cans and even paper towel rolls can hold items. Then place the wrapping on these containers.

Cover prices

To enable easy exchanges or returns, do not cut off the price tags of gifts. Instead, place a festive sticker over the dollar amount, but leave the scan bar visible. This way the gift recipient can return the gift with ease if necessary.

Keep supplies at the ready Devote a bin or bins to wrapping sup-



plies and tools. Having scissors, paper, tape, ribbon, and more in a designated spot will cut down on having to hunt and peck when it comes time to wrap. Martha Stewart suggests getting a rotary cutter to cut long straight or decorative edges on wrapping paper. Rotary cutters may be easier to use than scissors, especially when paired with a ruler.

Wrap on a firm surface

Devote a table or counter to wrapping gifts. This will keep the paper taut and neat and make it easier to cut and position. You risk tearing the paper or puncturing it when working on carpeting or bedding.

Color- or pattern-code gifts

It's easy to visualize who gets what gift when each recipient has his or her own special wrapping paper. This is also a handy idea when wrapping gifts from Santa, as it will differentiate the Santa gifts from the ones being given by Mom and Dad.

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Take time to bake for the holidays

Preparing homemade cakes is an endeavor that families can enjoy together. Baking is a popular holiday tradition in many families, and few cake styles are as recognizable as the Bundt cake.

The Bundt[®] pan was created in 1950 by H. David Dahliquist, the founder of the Minneapolis-based Nordic Ware kitchen products manufacturer. The shape was inspired by a traditional European cake known as kugelhopf. The design creates a hole in the center of the cake, which enables a heavy, dense cake to be baked without risk of the center being underdone.

Many cakes lend themselves well to the Bundt form, and that includes this "Orange Spice Cake With Berries" from "Classic Stars Desserts" (Chronicle Books) by Emily Luchetti.

Orange Spice Cake With Berries

Serves 10

Cake

Butter for the pan

- 3 tablespoons fine dried bread crumbs
- 3 cups all-purpose flour
- 1/2 teaspoon ground white pepper
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon ground cardamom
- 3/4 teaspoon baking soda
- 3/4 teaspoon baking powder
- 3/4 teaspoon kosher salt
- 1 cup milk
- 2 tablespoons freshly squeezed lemon juice
- Grated zest of 2 oranges 3/4 teaspoon peeled and grated fresh
- ginger

- 8 ounces unsalted butter, at room temperature
- 1-1/2 cups granulated sugar
- 3 large eggs

Glaze

- 1/2 cup granulated sugar
- 1/4 cup freshly squeezed orange juice
- 1-1/2 teaspoons freshly squeezed lemon juice
- 1 pint raspberries (about 2 cups)
- 1 pint blueberries (about 2 cups)

Preheat the oven to 350 F. Butter a 10inch Bundt pan and dust with the bread crumbs, tapping out the excess.

Sift together the flour, white pepper, cinnamon, cardamom, baking soda, and baking powder onto a piece of parchment paper or into a bowl. Add the salt and set aside. In a small bowl or measuring cup, stir together the milk, lemon juice,

orange zest, and ginger and set aside.

Combine the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment and beat on medium-high speed until light and fluffy, about 3 minutes. Add the eggs one at a time, mixing well after each addition. Reduce the speed to low and add the dry ingredients in three additions, alternating with the milk mixture in two additions, beginning and ending with the dry ingredients and mixing well after each addition. Spread the batter into the prepared pan.

Bake the cake until a skewer inserted into the center comes out clean, about 40 minutes. Let cool for 15 minutes. Invert a platter on top of the pan and then invert the plate and pan together. Lift off the pan.

To make the glaze: In a small saucepan, combine the sugar, orange juice, and lemon juice over low heat, stirring to dissolve the sugar. Brush the glaze on the cake. It will seem like a lot of glaze, but the cake will absorb it. Let the cake cool to room temperature. Slice the cake and serve with raspberries, blueberries and cream, if desired.

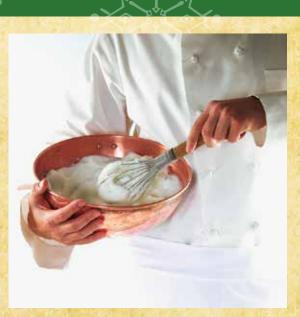
Note: Experiment with other berries for the holiday season, such as sugar-dusted cranberries.

Offer kisses in the form of a scrumptious dessert

The Hershey's chocolate company may have originated the chocolate teardrops that would go on to be called "kisses," but this recipe for "Chocolate Meringue Kisses," courtesy of the King Arthur Baking Company, is inspired by the well-known version. Made from airy meringue, these kisses are light and delicious, but also intensely chocolately.

Chocolate Meringue Kisses

- Yields about 3 dozen meringues 2 large egg whites
- 1/4 teaspoon cream of tartar Pinch of salt



1/2 cup Baker's Special Sugar
1/4 cup unsweetened cocoa,
Dutch-process or natural, sifted
2 cups Valrhona Dark Chocolate or

other good-quality dark chocolate, tempered (see below), for dipping



1. Preheat the oven to 350 F. Line a baking sheet with parchment paper.

2. In a large bowl, combine the egg whites, cream of tartar and salt. Whip until soft peaks form.

3. Gradually add the sugar, whipping until the mixture is stiff and glossy.

4. Gently fold the sifted cocoa powder into the meringue until evenly incorporated.

5. Fit a piping bag with a 1/2-inch or larger round tip and spoon the meringue into the bag.

6. Position the tip and bag directly over the prepared pan, and pipe the meringues onto the parchment, leaving 1 inch of space between the meringues.

7. Place the meringues into the preheated oven, then turn the oven off.

8. Let the meringues sit in the oven (keep the door closed) overnight, or until the oven is completely cool.

9. Remove the meringues from the oven.

10. To temper the chocolate, place 1-1/2 cups of chocolate in a temperer or in a double boiler and melt until completely smooth.

11. Remove the melted chocolate from the heat and gradually stir in the remaining 1/2 cup chocolate.

12. Keep stirring until the chocolate is fully melted and warm to the touch; it should be between 86 F and 88 F.

13. To ensure that the chocolate is in temper, you can dip the tip of a knife into the bowl, and let it sit for 3 to 5 minutes. The chocolate should harden and become shiny.

14. Dip half of each meringue into the chocolate, allowing the excess chocolate to drip, and return them to the parchment-lined baking sheet to set.

Tip: If you don't have access to piping bags and tips, you can drop the meringues by large teaspoonfuls onto the prepared pan.

A new family favorite for holiday dessert trays

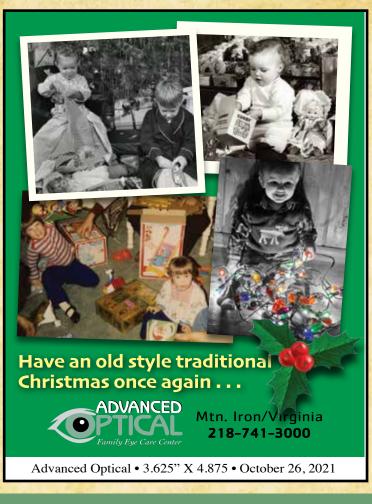
The holiday season is a time when families across the globe look forward to the traditions they've passed down from generation to generation. Holiday baking is one such tradition in many families.

From cookies and pies to brittles and fudge, there's no shortage of sweet treats come the holiday season. But who's recipe collection couldn't benefit from another delicious addition? That's just what can be found in "Toffee Cheesecake Bars" from "Taste of Home Healthy Cooking Cookbook" (RDA Enthusiast Brands) by the Taste of Home/ Reader's Digest Kitchens.

Toffee Cheesecake Bars

Makes 2-1/2 dozen

- 1 cup all-purpose flour
- 3/4 cup confectioners' sugar
- 1/3 cup baking cocoa





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- 1/2 cup cold butter
- 1 8-ounce package reduced-fat cream cheese
- 1 14-ounce can sweetened condensed milk
- 2 eggs, lightly beaten
- 1 teaspoon vanilla extract
- 1-1/4 cups milk chocolate English toffee bits, divided



1. In a small bowl, combine the flour, confectioners' sugar, cocoa and baking soda. Cut in butter until mixture resembles coarse crumbs. Press

in the bottom of an ungreased 13-inch x 9-inch baking dish. Bake at 350 F for 12 to 15 minutes or until set.

2. In a large bowl, beat cream cheese until fluffy. Add the milk, eggs and vanilla; beat until smooth. Stir in 3/4 cup toffee bits. Pour over crust. Bake 18 to 22 minutes longer or until center is almost set.

3. Cool on a wire rack for 15 minutes. Sprinkle with remaining toffee bits; cool completely. Cover and refrigerate for 8 hours overnight.

Real Hot Chocolate Serves 1 to 2

Serves 1 to 2

Nothing beats sipping a hot, soothing beverage after a day of choosing the perfect Christmas tree or lobbing snowballs in the backyard. Teas, hot toddies, coffees, and mulled ciders certainly can fit the bill, but a mug of rich hot chocolate is a holiday season staple.

Chocolate lovers should have a reliable hot chocolate recipe to lean on when the moment is right. This recipe for "Real Hot Chocolate" from "Chocolate" (Parragon) by the editors of Love Food is sure to please.

1-1/2 ounces semisweet chocolate, broken into pieces

1-1/4 cups milk Chocolate curls to decorate

Place the chocolate in a large, heatproof pitcher. Place the milk in a heavy-bottom saucepan and bring to



a boil. Pour about one-quarter of the milk onto the chocolate and leave until the chocolate has softened.

Whisk the milk and chocolate mixture until smooth. Return the remaining milk to the heat and return to a boil, then pour onto the chocolate, whisking constantly.

Pour into warmed mugs or cups and top with the chocolate curls. Serve immediately.







Classic and one-of-a-kind



Pike River Products to open new shop on Tower's Main Street

f you are looking to give a gift that will last a lifetime, waxed canvas bags should be on your shopping list. Waxed canvas looks and feels like

a classic. It is sturdy but not stiff. It is water-resistant but not sticky. It has a reputation of lasting forever if properly cared for. And paired with leather straps and bottoms, along with brass-colored buckles, it is the epitome of Northwoods style.

"Waxed canvas is water repellent and lasts a very long time," said Terry Sunsdahl, a retired electrician who has found a new career designing and sewing





canvas bags.

"The colors change over time and take on new characteristics," he said.

In 2008, Terry and his wife Dianna moved to California to help care for Dianna's aging parents.

"We started camping in the mountains with our grandkids," he said, "and I decided to sew some large canvas bags to store our equipment in."

Terry didn't have much experience with sewing. One time he did sew new upholstery for a pontoon boat, but all his skills have been self-taught with plenty of trial and error.

The camping bags morphed into tool bags and then smaller bags for his family and friends.

The couple moved back to Tower several years ago, and

Terry continued sewing, adding new designs, new embellishments, and experimenting with canvas colors.

His bags range from smaller crossbody type purses to larger totes and backpacks. All have contrasting leather accents and reinforced leather bottoms, and are embellished with tooled leather labels, fringes, brass-colored hardware, and his distinctive Pike River logo.

"The leather comes with a lot of variation in the color," he said, "when you

order brown, it might be a light tan or a dark brown." Terry then goes about matching the leather to his inventory of waxed canvas, which he gets in both traditional browns and greens, as well as reds and blues.

Last summer he set up booths at farmers markets in Tower, Ely, and Virginia, and discovered that customers appreciated his craftsmanship, along with the individual style of the bags. This summer he was out selling his bags again.

"It's been fun selling the bags," he said. "I never saw myself as a people person, but realized I really enjoy meeting people when selling my bags."

Area residents will have a regular opportunity to browse







Far left: Terry Sunsdahl in his studio, currently in the basement in his home in Soudan. He will be moving his equipment to the new building in Tower.

Below left: A customer shopping for a bag at the Tower Farmers Market last summer.

Above: Some of his leather-working tools, a tote and shoulder bag set, and an example of the detail work on a finished bag.

and buy from his new Pike River Products store,

which will be opening this winter in the former Jeanne's Card Shop building on Tower's Main Street. And until the shop formally opens, his inventory is on display and for sale in the building, which the couple is currently renovating, whenever they are at the building.

The interior of the space formerly occupied by Tower Auto has new flooring, paint and windows. For now, this space will see some use as an art gallery. A group of artists from the area will be hosting displays of their work in the building in November and December.

The couple is also doing major renovations to the building itself, including a new roof and new heating/cooling system. And a new awning is being designed to spruce up





the building's front. Dianna, who also works part-time as the Breitung Township Clerk, will be opening a crafts and clothing shop in part of the building, and a local heating contractor plans to rent space for an office and small showroom.

"Our goal is to be open three days a week in the winter, and six days a week in the summer," Terry said. The building renovation is taking more time than they initially expected, mostly due to contractor and equipment delays, so the opening date of the shop is a bit up in the air.

Terry will be moving his industrial sewing equipment and supplies from his home's basement to a spot in the new building soon. He hopes to get plenty of bags ready for the busy tourist season next summer.

Terry said one big surprise for him is seeing his bags out in the community. On several occasions recently he has seen folks out and about with one of his bags.

"It's pretty gratifying to see that they love it and are using it," he said.

He hopes to expand his offerings to more backpack designs and gun cases.

He has also made plenty of new friends with his customers who bought a bag last year, and have stopped in to visit this summer.

Waxed canvas evolved from oilcloth, which was created hundreds of years ago when sailors coated their sails with linseed oil, which kept the sails from absorbing rain, making them easier to use. Sailors used scraps of the sails as rainwear (hence the term oilcloths). At some point, they started treating the sail material with paraffin wax instead of linseed oil, which made the sails lighter and more flexible, but just as effective. Soon the fabric was being used for all sorts of outdoor equipment like backpacks and tents. Waxed canvas is



well known in the Northland for its used in portage packs by the Voyageurs and still is a preferred piece of gear for canoe paddlers.

Pike River Products can be reached at 218-750-3769 or tsunsdahl@yahoo. com. The shop on Main Street will be open limited hours this holiday season.





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Appetizers for New Year's entertaining

New Year's Eve and New Year's Day celebrations stand to look a little different this year. Even though guest lists may be smaller and parties much more intimate, hosts can increase the "wow factor" in other ways — namely with the food.

Though New Orleans is well known for its French and Creole heritage, Sicilian immigrants who settled in the region in the early 20th century brought with them their cuisine as well. Muffaletta bread is a doughy sesame seed bread that residents ended up pairing with various

meats and cheeses. Central Grocery Co. owner Salvatore Lupo decided to turn the bread and food combination into a sandwich and dubbed it the Muffaletta Sandwich. It's made on rounds of soft, fluffy sesame bread, and covered with salami, ham, mortadella, provolone, and olive salad. Every bite is full of flavor — and it has become a New Orleans specialty. This recipe for "Muffaletta Bites" from "Southern Appetizers" (Chronicle Books) by Denise Gee emulates the flavors in bite-sized morsels and can enhance New Year's Eve festivities.



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Muffaletta Bites

Serves 6 to 8, three or four tartlets each

- 1 16-ounce jar Italian olive salad, drained
- 1/2 cup shredded smoked provolone cheese
- 1/4 cup finely chopped salami
- 1/4 cup finely chopped ham
- 2 12-ounce cans refrigerated flaky biscuit dough Fresh Italian flat-leaf parsley for garnish

In a medium bowl, stir together the olive salad with the cheese, salami and ham. Cover and refrigerate for about 1 hour. Preheat the oven to 350 F. Lightly coat two 12-well miniature muffin pans with cooking spray, if necessary.

On a lightly floured surface, place the biscuit dough in two even rows and, using a rolling pin or clean finger, gently flatten/pat into a 1/2-inch-thick rectangle. Firmly press the perforation to seal. Cut each rectangle into 24 squares (each about 2 inches wide).

Place one square of dough in each of the prepared muffin wells. Firmly press the dough extended over the edges of each well; shape the edges with your fingers or use a fork to crimp it as desired. (The dough will rise at times; just press it back down until you can add filling). At this point, you can cover the muffin pan and refrigerate up to 1 hour.

Spoon a heaping 1 tablespoon of the filling into each well. Bake until golden brown, 10 to 12 minutes. Let cool for 5 minutes.

Remove the tartlets from the pan and garnish each with a parsley leaf. Serve warm or at room temperature.



Classic holiday films families can enjoy together

The holiday season is steeped in tradition. Few traditions may elicit more collective belly laughs than holiday movie night, a tradition in millions of households across the globe. Families can consider these classic holiday films as they plan family movie night this holiday season.

* "Miracle on 34th Street" (1947): This classic is centered around a man named "Kris Kringle" (Edmund Gwenn) who claims to be the real Santa Claus after a successful stint as a department store Santa in midtown Manhattan. A trial to determine if Mr. Kringle is telling the truth soon follows. This version of the tale has earned a 96 percent rating on the popular film review aggregator Rotten Tomatoes.

* "A Christmas Story" (1983): Though it airs all day long on Christmas on the cable television network TBS, families can get a head-start on that marathon and watch the film uninterrupted whenever they choose. Families can laugh together as 9-year-old Ralphie (Peter Billingsley) hopes to unwrap his official Red Ryder BB gun on Christmas morning. The film, which boasts an 89 percent on Rotten Tomatoes, includes a memorable performance by Darren McGavin, who plays Ralphie's father.

"Babes In Toyland" (1934): Also known as "March of the Wooden Sol-



diers," this nearly century-old classic stars the legendary comedy duo Laurel and Hardy as two helpful tenants living in Mother Peep's shoe in Toyland.

"How the Grinch Stole Christmas" (1967): An animated version of the Dr. Seuss classic, this film has entertained scores of children since it was first released more than 50 years ago.

"Holiday Inn" (1942): Hollywood legends Bing Crosby and Fred Astaire star in this classic that is perhaps most remembered for introducing the Irving Berlin class "White Christmas" to the masses. The film boasts a 100 percent rating on Rotten Tomatoes and has something for fans of song, dance and romance.

* "Arthur Christmas" (2011): Not all Christmas films date back to the 20th century. This animated tale tells the story of Arthur (voiced by James McAvoy), Santa's youngest son who is thrust into the Christmas Eve business of delivering presents when his father fails to deliver a present to one child out of the hundreds of millions of kids on his list.



Tips to ensure holiday road trips are safe and stress-free

fter a 2020 holiday season in which the pandemic forced the postponement or cancellation of festivities, families are planning to get together once again in 2021. Many people will head home for the holidays this year, and the vast majority will take to the highway to do so.

The U.S. Bureau of Transportation Statistics says the Thanksgiving and Christmas/New Year's holiday periods are among the

busiest for long-distance travel. The highways will be busy with motorists criss-crossing the country to visit loved ones. Holiday travel may require covering a long distance in a limited amount of time. Finding ways to be efficient in regard to time management can reduce stress and improve safety.

Travel at night

If you can safely manage it, you may experience considerably less traffic in the evening hours than during other times of day. In addition, if kids are in tow, they may sleep much of the way, helping to reduce the number of times they ask, "Are we there yet?" Share driving responsibilities with another person so that each driver can take a break to prevent drowsy driving.



Get a vehicle maintenance check

No one wants to get stranded on the side of the road with a car filled with gifts and treats. It's well worth the investment to have a mechanic give a vehicle a checkup prior to leaving. Get an oil change even if it's a little early to do so. Look at tire tread wear and ensure that you have the right tires for the road conditions where you'll be headed.

Plan your route

People often rely on mobile phone or dashboard GPS systems to get where they need to go. However, it helps to have a general idea of the route so that if service drops out you can still find your way. Scout out rest stops or acceptable restaurants online prior to leaving so you have a plan for making stops in safe areas.

Stock the car

While presents may be taking up valuable real estate, pack a cooler with snacks and beverages to help reduce how many times you need to get off the highway. Also, games or other forms of entertainment can keep children occupied on long trips.

Slow down in inclement weather

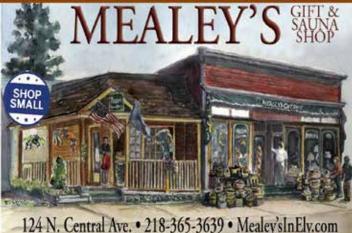
The holiday meal can be reheated if you're late, so don't feel compelled to speed or drive erratically when the weather is stormy. It's not worth the risk of getting into an accident that can cause serious injuries. Travelers United, a nonprofit organization that represents all travelers, also warns that quick storms that pop up after a long dry spell can immediately make road surfaces extremely slippery. Use caution.

Planning and preparation are essential to getting home safely this holiday season.



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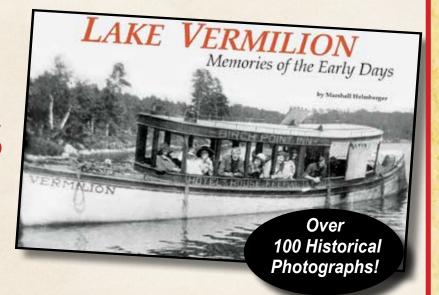


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Great (and easy) homemade food gifts

Gifts from the heart are among the most coveted and appreciated come the holiday season. Hobbyists from all walks of life can turn their passions into handmade gifts, but few gifts may be as welcomed as those that can be eaten.

Cooking and baking ramps up during the holiday season. People can turn extra time in the kitchen into opportunities to create festive treats that are ideal for gifting. But which items are the best of the best? Even though tastes are singular, these items will appeal to most foodies and others on your gift list.

• Jams and preserves: Fruit jams and preserves are versatile foods. They are as at home on toast and biscuits as they are as fillings in cookies and tarts. Jams and preserves can be made with relatively few ingredients and work well with seasonal fruits. Refrigerator jams and jellies do not need to be processed in a hot water bath, but need to be stored in the refrigerator. If you have canning supplies on hand, processing in a hot water canner will create a long-lasting gift.

Cinnamon rolls: Warm, sticky

and full of aromatic spice, cinnamon rolls are the perfect comfort foods. These rolls do not typically have a long shelf life, so be sure to present them promptly before they get stale.

• Pancakes (or cookies) in a jar: If you have a fantastic recipe that you can't resist sharing, try turning it into a gift. Measure and package the ingredients into mason jars, tie with ribbons and include directions for preparation and cooking.

• Mini bundt cakes: Fruit cakes may be a holiday standard, but bundt cakes make for great and traditional offerings as well. Miniature bundts filled with chocolate chips, dried fruits or even those soaked in a favorite boozy-butter glaze can be moist and delicious.

• Chocolate barks or fudges: Seasonal flavors can come to life in chocolate treats. White chocolate filled with peppermint pieces, or dark chocolate and cherry chunks are two tasty pairings. Break apart portions of the bark or cut the fudge with cookie cutters and gift inside cello bags tied with ribbons or in cardboard candy boxes.

Cocktail syrups: Create spicy or sweet syrups that are tai-







lor-made for enhancing cocktails. Anyone on your gift list can then become a master mixologist.

• Shortbread cookie ornaments: Circular shortbread cookies can be decorated with royal icing to look like Christmas ornaments. They can be eaten or even placed on trees to complete holiday decor.

• Festive cookie pops: Cookie pops can be made by mixing homemade or prepurchased crumbled cake with frosting or softened cream cheese and formed into balls. Insert a lollipop stick and dip the balls into melted chocolate or candy melts. Sprinkles, nonpareils or luster dust can be used to enhance the covered pops.

Food gifts are perfect for the holiday season. Handmade treats from the heart show loved ones how just much you care.



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The Magic of Christmas

There's no snow on the ground yet in northeastern Minnesota, although some have seen brief appearances that haven't lingered. Time is running short for getting our Christmas preparations in order. For us northerners, a white blanket of snow sets the stage for holiday magic, but for many, it's hard to admit once we find out Santa doesn't exist, a pretty big chunk of the Christmas magic leaves the air...or does it? We all have the key in our hearts to release our inner elves, embrace that magical feeling and pass it on.

A friend of mine once had a chimney sweep business



STONF

and told me a heartwarming Christmas story. During the weeks prior to Christmas, he would show up at his customer's houses wearing a top hat and tails and would hide an unseen prop to help carry on the belief that chimney sweeps entering the home bring good luck, happiness, and prosperity. He set the mood by playing Christmas music while he cleaned. On one particular weekend, my friend remembers going to someone's home to clean their chimney and upon arriving he encountered a crabby young boy.

He started setting up his tools near the fireplace, putting down a tarp, vacuum and the long-bristled cleaning brush. As he worked, the grumpy boy sat behind him on the sofa having continued crabby exchanges with his frustrated mother. The sweep noticed the boy watching him through the reflection of the glass doors and he asked the boy if he believed in Santa Claus? The boy responded with a firm, "No, he's too fat to fit down the chimney."

Mind you this was a metal fireplace that only had an eight-inch round chimney going from the main floor through the roof. The sweep went back to his work, then eased out a piece of red felt he kept in his coin pocket, eluding the gaze of the boy. He quickly rubbed it inside

> 10 9

the chimney to dirty it a bit, then he turned around and with a surprised look asked the boy, "What is this?"

The boy's face went blank, he jumped off the couch and rushed over to see what the sweep had in his hand. He looked at the piece of red felt dusted with soot that had come out of the chimney.

"Why it's a piece of Santa's red suit," said the sweep. With a look of amazement, and a new sparkle in his eyes, the boy grabbed the piece of Santa's suit from the sweep's hand, ran down the hallway while calling to his mother all the way, "Mommy look what he found in the chimney!"

His relieved mother got caught up in the moment and together they ran to the phone to call the boy's grandma and share the news. The magic continued with a photograph being taken of the boy, the red felt and the sweep. Minutes later, while the boy's mother was writing out a check to pay the sweep for his services, she said, "Thank you, he has been so crabby all morning."

Walking to the door, she gave my friend, the chimney sweep, a kiss on the cheek and said, "Merry Christmas."

There are plenty of ways to keep bringing out the magic of Christmas. Here are several great ideas:

Enlist older kids in spreading the magic to younger family members and friends. So maybe now they know the truth about Santa, but instead of letting the spirit of Santa disappear, celebrate that they are now members of that secret club of those in-the-know. Show them how you created reindeer footprints on the driveway or made sleigh bells ring from the roof, so they can join in with creating the illusion. One thing they're sure to enjoy is nibbling on the cookies left out for Santa on Christmas Eve. Helping create the magic for younger kids will fill them with the true holiday spirit.

Transform the wonder of Santa into a spiritual perspective. Share the Biblical story of Christmas. Your older kids' advanced understanding means you can talk more with them about your spiritual or religious beliefs. While your faith may have always been part of your holiday events, as your child gets older you





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✤ Focus on gifts for good. Families can focus their energies on faithful endeavors and the spirit of giving that's synonymous with the season. Do good deeds for others, embrace peace and love, and share special time with others. As a family, volunteer to serve or deliver meals to those in need, make care packages for the military, or donate gifts to a toy drive like Tower's Operation Santa to allow your child to provide for another child who would otherwise not have his wish list granted.

Create a new tradition. Whether it's going out into the woods together to find the perfect Christmas tree for your home, choosing a theme and decorating new ornaments each year as a family, or simply planning an annual holiday-movie-night marathon with hot chocolate and cookies, having a tradition to look forward to and enjoy as a family unit is key to making this time of year extra special. Note that you also don't have to abandon all Santa-related traditions just because they don't believe in the guy anymore. Sure, maybe they will change and grow, but maintaining traditions from when your kids were little will remind them of the holiday memories they have and create a continuous theme through-

out their childhood experience of the holidays—one they'll likely do with their own kids someday.

✤ Foster anticipation. Much like how looking forward to something is often more enjoyable than the thing itself, the prospect of the surprises Santa will bring is a huge part of the appeal of the jolly guy. Wondering if he'll think you're naughty or nice is a kind of joyful state of worry! Brainstorm ways you can develop a similar feeling in your older kids.

Enjoy the season yourself. The holidays can be hectic and stressful with too many things to do and too little time. But getting into the spirit yourself will make your kids—of all ages—excited, too.

Other quick suggestions might be: Follow the Santa tracker online or on your local evening news channel, attend a caroling event, start buying an ornament each year to signify a fond memory from that past year, share Christmas memories with kids or light a candle for loved ones who your kids never knew. Take some time to reflect on holiday memories and what this time of year means to you. Christmas magic is contagious, so if you feel it, they will too! Find more ideas at the Parents.com website.





Top row: Picture 1, missing North Pole Middle row: Picture 6, all mail is green Bottom row: Picture 8, missing belt





















Three of these nine pictures are different. Can you find the differences?









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DETAILS	1 BED/1 BATI
	2.4 ACRES
ON THE WEB	ΙΔΝΙSCHREA

L BED/1 BATH 618 SF 2.4 ACRES 300 FT SHORELINE JANISCHREALTY.COM MLS#141916

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DETAILS	4 BD/5 BTH 437 ft shoreline	6,118 SF 20 acres	wkshop/ wine cellar



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