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On the Cover

Reporter Sarah Weihert talked to Dale Staude at his home on Apple Blossom Acres.

Dale and his wife, Donna, produce locally grown crops on their farm. Although apples may be the most notable crop, they also grow nuts, pumpkins, asparagus and other vegetables.

You can read about the Staudes on pages 28-30.

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Family & Friends

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Dodge County Independent News
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Family & Friends

From the Editor

This has been quite an autumn season – we’ve been blessed with so many beautiful, sunny days, and the colors of the trees and leaves have been nothing short of incredible. This transition season, from the hot summer days to the cold and snow of winter, underscores why we like it here in Wisconsin.

This winter edition of Family & Friends magazine captures these two seasons well with features and vibrant photos on a variety of topics, all of which you’ll want to read. As usual, the stories have a local flair to them and that makes the reading even more enjoyable.

We’re featuring the incredible work of a local quilter, a theater group that does wonderful projects despite being a bit under the radar for most local residents, an area farmer who brings great items to the public, including pumpkins, apples and much more. With Christmas only weeks away, a feature on an extraordinary train layout will delight the child in all of us.

Our talented staff is also offering a couple articles and photos with a sports theme – one of which is about a soccer player who has garnered national and international attention and one which features the collegiate coaching success of an area man.

And, one more topic – a family that has gone into the business of locally made, custom coffins. You bring the design or concept and they will manufacture it.

This magazine was delivered to your door along with the Daily Times. We know you’ll want to share this edition with others so stop by our office in downtown Watertown and pick up a few more copies to share with friends and relatives wherever they may be.

Enjoy the remainder of this year and use a bit of your relaxation time reading these timely stories and viewing the excellent photography, both brought to you by our Daily Times news staff with advertising messages from our advertising department. It will be time well spent.

Tom Schultz, Editor

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Environmentally friendly to the very end

BY GLORIA HAFEMEISTER

Family & Friends

BE AVER DAM – When Jonas Zahn’s grandfather died just before Christmas in 2004, he and other family members gathered in his grandparents’ farmhouse to talk about funeral plans. While family members had trouble agreeing on what Grandpa would want, Jonas came up with the idea of building a casket for his grandpa.

He pointed out that Grandpa was a big John Wayne and Clint Eastwood fan and he always wanted to be a cowboy.

“I remembered the coffin from the movie ‘Unforgiven’ that was known as the toe-pincher. I offered to build one like it for Grandpa,” he recalls.

His grandma agreed it would be what her husband wanted and family members offered to help.

Together family members made a Transylvanian coffin design. The process brought the family closer together and provided an outlet for their grieving.

The whole thing, however, got Jonas thinking about modern caskets. He thought about how environmentally unfriendly modern caskets are, how most of them are made in China and other countries, and about the cost.

“It just didn’t make sense to me to bury Grandma or Grandpa in a steel box that probably cost more than they ever spent in their lifetime on a bedroom set,” he says.

Making that first casket sparked his interest in the natural burial movement and he started making some prototypes of caskets that were aesthetically pleasing but also practical.

He began making environmentally friendly caskets in the carriage house behind their home. As interest grew and he began selling quite a few of them through funeral homes around the state, he began storing them in his huge home.

His wife, Julie, said, “We had caskets all over our house. Our children were little and they had caskets all around them.”

The couple joked, “We never let them take a nap in any of them though.”

As their business grew they eventually bought a former funeral home in Beaver Dam, and they now have a showroom and plenty of space for assembling, painting and completing caskets for the business that has grown considerably.



This artwork explaining the philosophy behind the business hangs on the wall at Northwoods Casket Company.

GLORIA HAFEMEISTER/Family & Friends

Julie, a photographer by profession, does all of the company’s catalogs that are sent out to funeral homes all around the country.

Jonas Zahn’s college degree is in civil and environmental engineering, and he has worked with high-tech startup companies for more than 20 years. He continues his IT work and guides the casket business with help from his wife, his dad, Jim Zahn, and numerous other talented crafters.

He hires 10 or 12 individual crafters to build the basic caskets according to his specifications and using only Wisconsin wood. The roughed in casket then comes into the company shop for painting and completion.

The company’s location in the former funeral home is ideal because they make use of the climate controlled

former cremation room in the basement for painting. It has adequate ventilation and is sealed off so there is no dust in the air to land on the drying paint.

A seamstress on staff designs and sews the cotton liners and the accessories that make each casket unique. She chooses patterns to suit a variety of interests including farming, nautical, hunting and more. Zahn’s favorite is the IH design for his favorite International Harvester brand equipment that he used on his parents’ and grandparents’ farms.

While the basic caskets are in stock, when they get an order they can customize it to the desires of the customer.

Northwoods Casket Company has been in business for nearly 12 years, but in the last year or so business has really taken off.

Jonas feels there are a few reasons for that.

One reason is the increased interest in preplanning funerals.

"The first and most important step is to plan ahead," he says. "For an event that is 100 percent guaranteed to happen to each one of us, there is good reason to make a few basic choices and plan our own funerals. Our wishes can only be known if we talk about them with family and friends and write them down."

He stresses, "When people sit down and really think about what they want for their own funeral they are more sensible about their choices and they don't make decisions based on emotion," he says. "Traditionally a casket was a simple pine box built by the local furniture store. What we think about in a casket now didn't really exist 75-100 years ago."

Another reason for his spurt in growth is the increased interest in sustainability and environmentally friendly products.

They offer a variety of styles and colors, all made from Wisconsin wood and other materials. Finishes and paint are all natural including real milk paint and natural tung oil.

One recent casket they did that had special meaning to the family was for Julie's grandma Esther Caughlin. It was a plain wood unpainted casket that they then allowed all of her grandchildren to paint by dipping their hands into a variety of colors of paint and stenciling the entire casket with their handprints.

"When we do any of our caskets, before we send them out the door we personally inspect them. We don't let anything go unless it is something that we'd be willing to use for our own loved one," Jonas says.

"That's what sets us apart from the mass produced casket companies."

Jonas and Julie are proud of the fact that about 10 Wisconsin people get a paycheck for their contribution to the construction of each casket. Each one of those crafters takes a personal interest in making it special.

Mass produced caskets are made from a variety of materials, most which are not biodegradable, according to Zahn.

Of the caskets sold for burial, at least 85 percent of them are stamped steel. Solid wood and particle board coffins with hardwood veneers comprise 10 to 15 percent of the sales. Those from Northwoods Casket are solid wood.

Continued
on page 8



This is a casket that had special meaning to the family and was for Julie's grandma Esther Caughlin. It was a plain wood unpainted casket that all of her grandchildren helped paint by dipping their hands into a variety of colors and stenciling the entire casket with their handprints.

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“We’re a tree planting business that happens to build caskets.”

Jonas Zahn



Jonas Zahn also makes some special furniture items in addition to caskets. He is sitting with his wife, Julie, on a bench made of recycled rail car lumber and has some special, distinct markings.

GLORIA HAFEMEISTER/Family & Friends

Continued from page 7

Jonas said, “I’m doing this to prove that we can build a sustainable business: one that isn’t focused on profits but focused on creating good work for good people here in Wisconsin and doing something right by the environment. We found we can do that and still make money.”

From its meager beginnings, Northwoods now offers 30 different products that are actively represented in one-third of Wisconsin’s 600 funeral homes as well as in funeral homes elsewhere in the country.

Individuals may request a Northwoods casket through any funeral home in the state and receive it with same- or next-day shipping.

The caskets come in a variety of price ranges from \$500 to \$5,000. They also make a variety of styles of wooden urns for those choosing cremation.

One more thing sets Northwoods Casket Company apart from any other: In following through on his goal to be environmentally sustainable, Jonas said for every casket sold he will plant 100 trees to offset the carbon footprint caused by transportation. Partnering with Wisconsin’s urban forestry program, his company has planted well over 30,000 trees around the state.

“We’re a tree planting business that happens to build caskets,” he said.

“We need to make a profit in this business in order to survive but making money is not our goal. Our goal is to plant 10 million trees for the next generation and the generation after that. We’re financing that goal with profits from our business.”



Jonas Zahn, left, talks with 4-H'ers on a tour of the casket company.

GLORIA HAFEMEISTER/Family & Friends



Jim Zahn, Jonas' dad, talks with a tour of 4-H'ers who wanted to learn more about the business. Jim puts finishing touches on caskets, paints and makes deliveries.

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 H D H K D J L G G R A G O I T M I C O T
 T E S P L G J U B I L E E T F E V R T N
 B O O B O R E D N A X E L A F I I F C I
 E H T O G V R X Y R E N L T U D E C L W
 L S N T A D U X O V I N A I D D E S K D
 L U I E N F A L C P I I T A X L W U T L
 I L C F O E Y N S O N J H E L T P G D A
 V B M Y J A W I D R R S U I R X B E B B
 U L F L T J R T L E H T N F C P L I A A
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 A R L E T T O G E B N A P I N V E V S N
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 A C A M L E B L A A E U I F B G S K Y O
 M G R E D W X P A M S C G P H N T I B E
 O Y W E W A F B G F B S L J P P A N V M
 R K P T A C E Y M A C C E U C I R G G A
 A U P E A R M A I N K L O T D J N A T C

Find the words hidden vertically, horizontally & diagonally throughout the puzzle.

WORDS

ACEY MAC
 ADANAC
 AKANE
 AKERO
 ALEXANDER
 ARLET
 AROMA
 BALDWIN
 BARDSEY
 BELMAC
 CAMEO
 CELLINI
 CHIEFTAIN
 CORTLAND
 CRISPIN
 DANDEE
 DELBLUSH
 DELICIOUS
 DULCET
 ELSTAR
 ENTERPRISE
 FALSTAFF
 FIESTA
 FORTUNE
 FUJI
 JONAGOLD
 JUBILEE
 MACOUN
 MCINTOSH
 NEWTOWN PIPPIN
 NOVASPY
 PEARMAIN
 ROUVILLE
 TAYLOR
 TIOGA
 VIKING



**Answers on
Page 46**

THANKSGIVING WORD SEARCH

O O C E P O T A T O E S C G D S M P E B
 M M M T K W D M N I K P M U P C P L P I
 W D O W I A G A D W H Y E S O W R L I I
 N T A V Y L B Y D D M W N R P G D T C B
 V E S M I R G L I P C M N L M N C C E K
 K I T A G R A V Y A U W K E D I O V R T
 C A S S E R O L E T C W R F G V N L F S
 L R T D A N E M U O B T Q T A I V U E Q
 T T Y R V B K A P M M A S O T G E F A F
 E H H E A C D I H R W S T V H S R K S O
 V D U T L D A I K K U T U E E K S N T O
 I S A R A T I I N B F Y F R R N A A S T
 T U N E S S A T F N K W F S I A T H N B
 A O Y R R D C E I M E B I R N H I T E A
 N I S G O B A A K O H R N L G T O Y V L
 R C D N F C N Y L S N Y G F F W N T O L
 R I O I G H A R A R H S N N I K P A N D
 H L W N B O O U O V E G E T A B L E S Q
 F E G I U D Q P M C D E S S E R T N Y D
 P D A D D S E N O B H S I W P E L E A F

Find the words hidden vertically, horizontally & diagonally throughout the puzzle.

WORDS

ACORN
 AUTUMN
 BAKE
 BASTE
 CASSEROLE
 CONVERSATION
 CORNBREAD
 CORNUCOPIA
 DELICIOUS
 DESSERT
 DINING
 DINNER
 EAT
 FEAST
 FOOTBALL
 GATHERING
 GRAVY
 LEAF
 LEFTOVERS
 NAPKIN
 NATIVE
 OVEN
 PILGRIMS
 POTATOES
 PUMPKIN
 RECIPE
 SQUASH
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 TASTY
 THANKFUL
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How much do you know about Thanksgiving?

It is once again time to talk turkey, stuffing and all of the trimmings. Thanksgiving is celebrated in both Canada and the United States with similar parades and fanfare. Thanksgiving is a time to be thankful for the blessings in one's life and enjoy the company of family and friends during a special meal.

Although people celebrate Thanksgiving each and every year, they may not be aware of some of its interesting history. Test your knowledge of gobblers and general trivia with this quiz.

1. Despite competing historical claims, the story most people associate with the first American Thanksgiving took place in a colony in this modern-day state?
 - a. Pennsylvania
 - b. New Jersey
 - c. Massachusetts
 - d. Delaware
2. Thanksgiving Day is celebrated on which day of the week in Canada?
 - a. Monday
 - b. Tuesday
 - c. Wednesday
 - d. Thursday
3. Pilgrims from Europe associated with Thanksgiving are purported to have sailed across the Atlantic to reach North America on which ship?
 - a. Daisy
 - b. Mayflower
 - c. Santa Maria
 - d. Roseflower

Continued on Page 49

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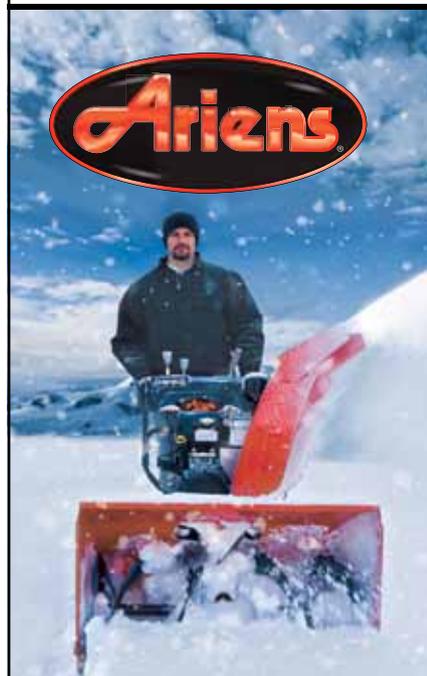
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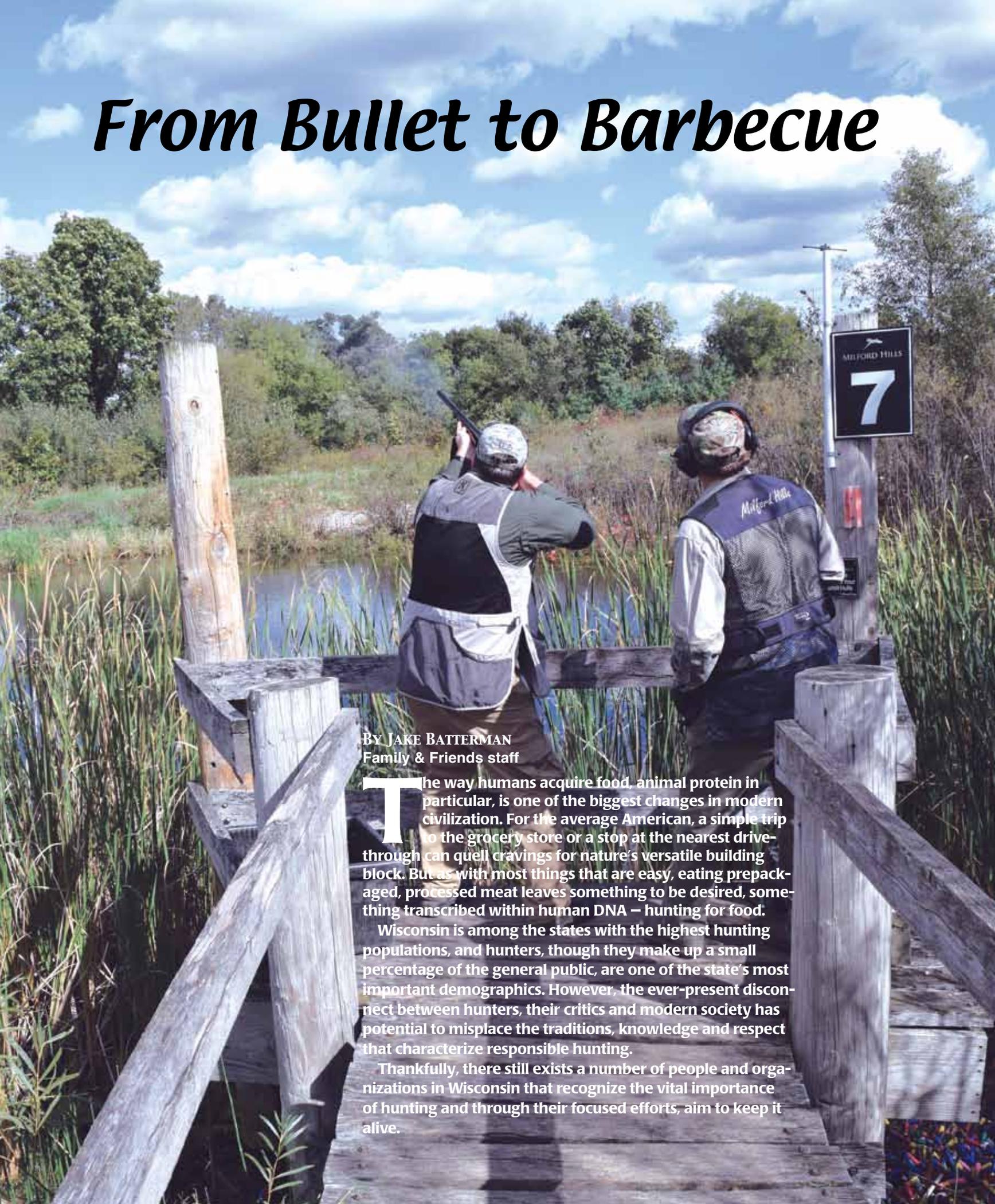
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From Bullet to Barbecue

A photograph of two hunters on a wooden bridge over a pond. The hunter on the left is wearing a grey and black vest and a camouflage hat, holding a rifle. The hunter on the right is wearing a blue and black vest with "Milford Hills" written on it and a camouflage hat. A sign on the right side of the bridge reads "MILFORD HILLS 7". The background shows a lush green landscape with trees and a blue sky with white clouds.

BY JAKE BATTERMAN
Family & Friends staff

The way humans acquire food, animal protein in particular, is one of the biggest changes in modern civilization. For the average American, a simple trip to the grocery store or a stop at the nearest drive-through can quell cravings for nature's versatile building block. But as with most things that are easy, eating prepackaged, processed meat leaves something to be desired, something transcribed within human DNA – hunting for food.

Wisconsin is among the states with the highest hunting populations, and hunters, though they make up a small percentage of the general public, are one of the state's most important demographics. However, the ever-present disconnect between hunters, their critics and modern society has potential to misplace the traditions, knowledge and respect that characterize responsible hunting.

Thankfully, there still exists a number of people and organizations in Wisconsin that recognize the vital importance of hunting and through their focused efforts, aim to keep it alive.

Watertown sportsman and volunteer hunter safety instructor Scott Kirchoff is one of these people. With his class titled Hunt for Food, Kirchoff is helping revitalize hunting in the state by instilling his near encyclopedic knowledge of natural resources into the minds of his students.

The class, now in its third year, is unlike any other in the state. It offers a comprehensive look into the history, strategy and importance of hunting while providing students with numerous hunting opportunities. Kirchoff volunteers extensive amounts of his time to hold weekly classes and organize hunts for several different species of wild game.

Kirchoff's Hunt for Food classes are informal and fun. His passionate conversations with students are highly instructional yet grant a colloquial familiarity that is far from pretentious.

The class is held at Milford Hills Hunt Club, a sprawling game farm south of Watertown with accommodations for all things hunting. Kirchoff's close relation-

ship with the club allows him to utilize Milford's classroom space, rifle range, bird fields and various sporting clay stations for his classes.

Kirchoff said his enthusiasm for teaching the class derives from his passion for hunting which his family introduced to him at a young age.

"Almost everyone in my family was a hunter," Kirchoff said. "It was always a way for us to come together and made for a strong family bond. To be able to bring home our own meat, prepare it and know where it came from just gives you a lot of satisfaction."

With his Hunt for Food class, Kirchoff aims to give both young and full-grown adults everything they need to become capable hunters. While some of his hunter safety classes are geared toward school-age children, Hunt for Food is aimed at an older audience. Ultimately, Kirchoff hopes his students will pass what they learned onto their own families, helping to stoke the hunting population in Wisconsin and beyond.

Continued
on page 14

Student Melanie Ziolecki holds her first mourning dove after downing it in a sunflower field west of Watertown.

JAKE BATTERMAN/Family & Friends



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“A lot of us go in the woods and never pull the trigger but still consider it a successful hunt because it was quiet and peaceful. Sometimes it’s nice to get lost in the outdoors and recharge the batteries.”

Scott Kirchoff



Hunting instructor Scott Kirchoff shows his students how to properly shoot and sight in a rifle during one of his Hunt for Food classes at Milford Hills Hunt Club.

JAKE BATTERMAN/Family & Friends

Continued
from page 13

Hunt for Food student and gastroenterologist Dr. Nimish Vakil said because he’s lived in big cities his whole life, he never had the opportunity to learn why and how to hunt. When his son Nick started showing interest in hunting, he decided they would enroll in the class together.

“Even though I didn’t know how to teach Nick all these things, we could still participate in hunting together,” Vakil said. “It does actually start the tradition. My son will be able to keep doing this and be able to pass it on to his children. You have to be able to start somewhere.”

The class emphasizes all different aspects of hunting from acquiring the right gear to preparing wild game and everywhere in between.

“All you really need is the basics,” Kirchoff said. “You need to know where wildlife lives and a few things about its habits and habitat. You can learn how to find game, be at the right place at the right time and take a safe, ethical shot.”

Hunts with students are usually led by Kirchoff along with a few other mentors who also donate their time and assistance to the cause. The class allows students a chance to experience Wisconsin’s large spectrum of wild game and includes hunts for duck, pheasant, deer, turkey and more.

The first hunt sought mourning doves, and a half dozen eager hunters headed out with Kirchoff and the other mentors before the sun rose on opening day. Setting out from a dark, narrow road west of Watertown, the hunters moved down a dewy grass path, Kirchoff’s headlamp bobbing a path for his black Lab Remi to investigate.

The headlamp, strapped over his camouflage baseball cap, would be one of many pieces of equipment he explains along the way. As an instructor and avid hunter himself, Kirchoff has access to a large cache of hunting

gear available for student use.

Kirchoff advocates the use of simple methods and equipment for beginning hunters. While different hunts require different clothing, firearms and tools, he encourages students to find what works for them and fits their budget.

“It’s easy to get bombarded walking into a sporting goods store with all these different camo patterns and scents and fancy guns,” he said.

The path widens a half mile in and makes way to a rolling sunflower field tucked into two perpendicular shelterbelts that section off the property. Navigating their way over the knobby stalks in the cut rows, Kirchoff directs groups of hunters and their mentors to three locations in the field, each separated by 50 yards of withering sunflower heads that droop in the mild September air.

Kirchoff and the mentors then show the students how to place decoys to attract the mourning doves into shooting range. The groups place plastic doves in close patterns on the bare rows of soil in addition to elevated locations where they are fixed to stands and fastened to sunflowers.

The hunters move into position within the exterior wall of the overburdened stalks and sitting on chairs and 5-gallon buckets, wait for an orange blaze to split the horizon.

With first light comes the first dove. At dawn they must be identified by their silhouette and flight pattern, which differs from the mallards, cranes and sparrows that also fly overhead. Kirchoff singles out a few as they fly out of range.

Wind and weather patterns are crucial to any hunt. Kirchoff points out that doves and other birds typically land into the wind like airplanes so their wings can manipulate the flow of air.

A few misses echo across the field before a softball-sized bird falls among the flowers.

"Huh," bellows Kirchoff as he sends Remi to retrieve the limp dove. Group after group, the doves flutter in at intervals ranging from a few to several minutes. A wave of excitement washes over the hunters as each downs their first bird, confidence increasing with each effective shot.

Kirchoff believes every hunt is successful if you enjoy yourself. The grins of the first-time hunters agree today and they march back with full hands.

He shows them how to clean the doves by first removing their feathers, pulling back the skin, then carefully cutting along the side of the breastplate and carving out each breast.

In the small rural parking lot by the field's entrance, Kirchoff wastes no time making good on the name of the class. He pulls out a portable propane grill and begins to prepare some of the meat, searing each breast until medium rare.

Eating wild game is one of the most rewarding parts of the hunting experience, with far-reaching benefits for both individuals and society. Meat harvested directly from nature is fresher, leaner and additive-free. It also avoids negative environmental consequences brought on by factory farming.

"When you shoot an animal out in the field, you know what happened from its time of death 'til it's cut up and put in the freezer," Kirchoff said. "You know it was eating natural, wild food and it wasn't treated poorly at some slaughterhouse. There's a lot of pride that you can take into completing that circle."

Nearly every class, Kirchoff brings in a different type of wild game for his students to try. He explains the intricacies of preparing wild game, which often requires patience and preparation to perfect. With the opportunity to sample things like slow-cooker goose meatballs and bell-pepper duck poppers on the grill, Kirchoff's students get a taste for the possibilities that await them in a future of hunting.

"(Wild game) is something you can't buy in the store," Kirchoff added. "There's nowhere else you can really get it."

Richard Moulding, one of Kirchoff's students, said the food he's tried in the class is some of the best he's ever eaten.

"The food's been fantastic," Moulding said. "It really opens up your eyes to all the different things you can make with simple game. If you do it right, it can taste like something out of a five-star restaurant."

While Kirchoff understands the appeal of quality hide or a large set of antlers, his class doesn't emphasize aspects of trophy hunting.

"It's different than what you see in some of these hunting shows on TV where they're hoopin' and hollerin' and pounding their chest like a bunch of idiots," he said. "There's a lot of hunters out there who do it for the wrong reasons. They're out to prove something to their buddies or maybe even themselves."

Hunters who perpetuate negative stereotypes make up a small minority of the hunting community and often do it a disservice through misrepresentation. This can present difficulties to those who take care to protect hunting's reputation as a necessary and highly ethical practice.

"We don't need every person in Wisconsin to be a hunter," Kirchoff said. "We need them to be sympathetic about why hunting is important to the state. When it comes time to vote, there are anti-hunting groups and anti-gun lobbies that are trying to take away not only our hunting privileges but Second Amendment rights as well."



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While hunting may not be for everyone, it is a vital tool for controlling local animal populations, especially deer. Between 2009 and 2014, deer accounted for over 107,000 car accidents in Wisconsin alone, resulting in about 10 human fatalities per year.

"We have created a situation where there's so much food for deer and they're so adaptable that their population explodes when we don't control it," Kirchoff said. "Other than humans, deer really don't have natural predators for the most part, so it's up to hunters to keep their population in check."

Kirchoff lets his students experience hunting at their own pace and doesn't pressure them into taking a shot. He said there's been several instances where students weren't comfortable taking an animal's life, and he's perfectly OK with that.

"A lot of us go in the woods and never pull the trigger but still consider it a successful hunt because it was quiet and peaceful," Kirchoff said. "Sometimes it's nice to just get lost in the outdoors and recharge the batteries."

Kirchoff often passes up shots himself if he feels they are unsafe or unethical and his class puts large emphasis on safety. Named the Department of Natural Resources Instructor of the Year in 2013, Kirchoff

preaches the importance of safe hunting practices, especially when it comes to handling firearms. He'll be the first to point out a disengaged safety or a wayward gun barrel.

Students that embrace hunting and its values usually learn a lot about personal awareness and responsibility in the process, Kirchoff said.

"You constantly have the chance to do right and wrong," he said. "You can follow the rules and you can break them. There's usually no one watching you. It's an integrity thing."

Kirchoff said these qualities are even more vital on private land because of the time and money landowners put into their property as well as the trust they lend when hunters use their land.

He said by maintaining respectful, mutually beneficial relationships with landowners, people can do their part to foster hunting's reputation. Kirchoff added it's never a bad idea to offer a landowner a portion of the hunt's harvest to show appreciation.

Aside from its ecological benefits, hunting also injects billions of dollars into state and national economies. The average Wisconsin hunter spends roughly \$2,800 on hunting related purchases every year, buying things like vehicles,

firearms, ammunition, clothing and licenses. When combined, the state's 886,000 hunters spend about \$2.6 billion annually and support about 34,000 jobs.

Kirchoff said many organizations and businesses recognize hunting's vital impact. "The class is made possible largely through a state grant along with donations from groups like Whitetails Unlimited, a conservation organization with over 100,000 members. Kirchoff also partners with businesses like Cabela's, Savage Arms and Vortex Optics for discounts on equipment he uses in class and loans out to students.

Kirchoff said he plans on continuing his Hunt for Food class for many years to come and hopes others like it will take hold in Wisconsin and around the country.

Employing strategies similar to those in the R3 program from the Wisconsin DNR, Kirchoff hopes to recruit, retain and reactivate hunters in the state with his class.

"I hope that I can branch out and train more mentors so we can have more of these types of classes available," Kirchoff said. "I think it's a win-win for everyone."

A phrase on Kirchoff's business card sums up his class nicely: "Instructing new adult hunters, from bullet to barbecue."

It's easy to forget the deep connection humans have with the natural world. Advances in agriculture and food processing technology may have made life easier but consequentially have frayed man's relationship with both nature and his own physiology. When treated with respect, hunting is one of the purest ways to reconnect with nature and become part of its harsh, beautiful cycle.



From left, Nick Vakil and his father Dr. Nimish Vakil clean two mallards they shot during an early October hunt near Watertown.

JAKE BATTERMAN/
Family & Friends

Previous page:
Scott Kirchoff grills mourning dove breasts wrapped in bacon for students in his Hunt for Food classes at Milford Hills Hunt Club.

JAKE BATTERMAN/
Family & Friends



Grill Your Game

Grill masters are always looking to push the envelope and expand their grilling horizons. Ambitious grill masters hoping to surprise their guests should consider the following recipe for "Grilled Herb-Rubbed Game Birds" from Peggy Knickerbocker's "Simple Soirees" (Stewart, Tabori & Chang).

GRILLED HERB-RUBBED GAME BIRDS

- 6 game hens, squab or poussins, cut in half
- 1 teaspoon salt

For the marinade

- 3 cloves garlic, minced
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup chopped fresh thyme or rosemary leaves
- 3 tablespoons extra-virgin olive oil
- Pinch of crushed red pepper flakes, optional
- Herb sprigs, for garnish

Pat the birds dry and season them generously with salt. In a small bowl, stir together the garlic, salt, pepper, thyme, olive oil and red pepper flakes.

Do not rinse the salt from the birds but make sure they are very dry; pat with paper towels. The secret to crispness is very dry skin.

Stuff a little of the marinade under the skin of the birds and rub the rest on the outside. Cover, refrigerate and marinate the birds for 30 minutes or overnight. Save any remaining marinade.

Prepare a charcoal fire or preheat a gas grill to medium.

When the coals are medium-hot, place the birds on the grill, skin-side down. Cook for about 15 minutes, until they are brown and crisp. Turn and continue to cook for another 15-20 minutes, brushing with a little of the remaining marinade. To check for doneness, make an incision at the point where the thigh meets the body of the bird, if the juices run clear and there is no visible redness, take them off the grill. Smaller birds will take a little less time, about 15 minutes on the skin side and only about 10 minutes once flipped.

Transfer the birds to a warm platter and scatter a few sprigs of herbs over the tops.



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Tangible Signs



Susan
Schultz
has made
quilting her
business

BY STEVE SHARP
Family & Friends staff

Fresh from reclaiming her many quilts from the prestigious Quilt Fest at Ben Franklin Crafts in Oconomowoc, where she was the featured artist, Family & Friends caught up with expert Watertown quilter Susan Schultz to ask her to share her story of quilting, as well as provide a tour of her home which is decorated with her extensive work – just as the chill of winter approached.

Schultz is another of Watertown's hidden treasures, a quietly confident artist who works as many as 25 hours a week quilting for herself and others in her retirement from We Energies after almost four decades.

A visit to Schultz's north side home is a jaw-dropping experience. Her intricate and stunningly colorful work adorns most of its walls.

Persons who have never been exposed to top-tier quilting are missing out on a treat. There are very few other art forms that incorporate so much color, texture, dimension and infinite shapes while resulting in a thoroughly functional item.

During a recent visit, Schultz gave Family & Friends a crash course in quilting, taking a writer/photographer into her world to discuss quilting history and her family's long relationship with the art form. All this culminated with Schultz firing up her basement studio-housed long arm quilting machine for a demonstration.

Schultz was raised on a dairy farm in the town of Watertown and attended Watertown schools. She was also a 4-H member for many years.

"It was during those years that my mother, a 4-H leader, taught me to sew," Schultz said. "Sewing has been a vital part of my life for as long as I can remember."

Her interest in garment sewing turned to quilt piecing in the late 1970s when she was given an unfinished quilt top which had been pieced by her great-grandmother, Sophia Hilker, in the 1890s.

"I have many precious heirlooms and antiques from my Hilker ancestors, but the sawtooth star quilt top, pieced in the house I grew up in, is surely one of my favorites," she said.

Schultz's first quilting class was at Royce Fabrics, which was on the corner of Main and Fourth streets in downtown Watertown. From there, she said, her interest and skills increased through MATC classes with Klaudeen Hansen, attending quilt shows within a 50-mile radius and watching Nancy Zieman on Wisconsin Public Television's "Sewing With Nancy."

"Besides my mother, I have learned more about sewing and quilting from Nancy Zieman than anyone else in my life," Schultz said. "Another huge factor in increasing my quilt piecing skills was the availability of new tools on the market, particularly the rotary cutter, self-healing mats and rulers. Through the years, those tools have been perfected and grown exponentially, and as any good quilter knows, we need one of nearly everything."

Continued on page 20



Previous page: Susan Schultz of Watertown is shown at the foot of the staircase leading to her basement quilting studio. Most walls of Schultz's home are tastefully adorned with quilts.

Above right: In addition to quilting for her own enjoyment and satisfaction, Susan Schultz also operates a quilting business, offering her long arm machine services to people who need projects completed. Here she displays a few of her customers' items in her living room.

Following page: Susan Schultz explained how "paper-piecing" can be an aid in the art of quilting. The work shown above was created using that technique. "Paper-piecing helps with precision," she said.

STEVE SHARP/Family & Friends

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Schultz said the first class she attended included learning to hand quilt.

"I have quilted a few special pieces by hand, but I often say I can't live long enough to quilt that way," she said. "I enjoy it, but I'm way too slow at it. My first quilts were tied, then I tried using my domestic sewing machine, but it is very difficult to manage anything of any size. It was in the late 1980s that I discovered long arm quilting. My 1980s quilt tops were sent to a machine quilter in the hills of Missouri – the closest long arm quilting business we knew of. I was so happy when long armers started their businesses closer to my home in Watertown."

According to the quilting website Connecting Threads, the machine used by the long arm quilter is "a large, free motion sewing machine used to quilt the three layers together on a quilt. It generally has a throat measurement of 24 inches or longer and can be computerized. It allows the long arm quilter to stitch 24-inch or greater sections at a time."

"I was preparing to retire in 2006 from a 38-year career with We Energies when I came upon an article in Quilter's Newsletter Magazine about women who had started long arm quilting businesses," she said. "I thought, 'I can do that,' and so I did. I have been blessed to meet many great people and have made wonderful friends through quilt groups and my part-time business, Aunt Susie's Machine Quilting."

Schultz went on to further explain long arm quilting.

"A long arm quilting machine differs from a regular sewing machine in several ways," she said. "A domestic sewing machine, as we call them, sits on a table and you feed the fabric through the machine. A long arm quilting machine has an 8-, 10-, 12- or 14-foot table and it's the machine that moves as it stitches in all directions. The backing fabric, batting, and pieced quilt top are layered and attached to rollers. The quilting machine is guided by hand or by computer to stitch the three layers together. I often tell people to think of the stitching pattern on their bedspread, that's what we do. There are thousands of patterns to enhance the pieced fabric pattern and colors."

Schultz said she prefers to buy her fabrics from local quilt shops and always in person.

"True colors are much too important for me to consider any online buying," she said.

Schultz's quilts are used in a variety of ways and she utilizes multiple techniques.

"My quilting projects have included wall-hangings, table runners, pillow tops, baby quilts, lap quilts and full-sized bed quilts," she said. "Techniques used include a wide variety – hand applique, machine applique, fabric origami, paper piecing and many different combinations of squares, rectangles and triangles.

Quilters often laugh about how we cut material apart to sew it back together, to cut it apart, to sew it back together again."

Schultz said she rarely does original designing but did invent one piece, of which she is very proud.

"It is colored spools of variegated thread on a white background," she said. "It was accepted in the juried quilt show at the 2015 Quilt Expo in Madison and I considered that a great honor."

She said her most recent honor was being the featured quilter at the Ben Franklin Crafts 2016 Quilt Fest.

"Fifty-four of my wall hangings and bed quilts hung on display at the store for three weeks," she said. "It was great fun dragging my friends and family to see them, and to tell the stories about each one. I even managed to get my crop-farming brother and brother-in-law to see them on a sunny day."

Schultz said it was 2012 when she became utterly consumed by quilting.

"In 2012, my husband, Larry, became very ill and was in and out of the hospital and nursing home rehabilitation for 2½ years," she said. "When I wasn't with him, I sewed. It gave me the opportunity to keep my hands busy, create something pretty and not worry about what was going on, or what the future might bring. Piecing and quilting continue to be my therapy and sustain me. And my husband, Larry, is at home and much better."

Schultz said she has tried many piecing techniques but always comes back to more traditional patterns.

"I enjoy making easy patterns that look complicated," she said. "I don't aspire to become a regionally or nationally known quilter. I just want to do what I love and share the results with people I love."





This piece titled "Spools" was accepted at the prestigious Nancy's Notions of Madison Quilt Expo 2015. The quilt is one of Susan Schultz's design.

STEVE SHARP/Family & Friends

When asked why she likes quilting so much, Schultz said it is a pleasure to create something with her hands and make new friends through classes, quilt guilds and as customers.

"It's a thrill to see the look on a grateful recipient's face when handed a quilt gift," she said. It's me giving from my hands to your heart and I have made wonderful, lifelong friends through my hobby and business."

When they are completed, Schultz's quilts serve many purposes.

"Through these past 35-plus years, my quilts of all sizes have been presented as wedding, baby, graduation, friendship, fundraising, passage quilts and get-well gifts, as well as Quilts of Valor," she said. "I don't have a barn, but I painted a 'barn quilt' which hangs over our garage doors. I have made a wide variety of quilting patterns and colors but am really drawn to red, white and blue quilts. I have enjoyed making several Quilts of Valor and also am a volunteer long-armer for the Quilts of Valor Foundation."

"The mission of the Quilts of Valor Foundation is to cover service members and veterans touched by war with comforting and healing Quilts of Valor," the group's website stated.

She said her family is very supportive of her quilting, "... although my husband just rolls his eyes when I bring home yet one more sewing machine, tool or bag of fabric," she said.

She said the time it takes to make a quilt can be quite a time investment.

"Depending upon the intricacy of the pattern," she said, "the time to piece a bed-sized quilt top can vary from 20 hours to hundreds. A fairly straightforward machine quilting pattern can take an additional six to eight hours. If you're hand-stitching the binding, like I do – good TV time – that's an additional four to five hours. A very basic total is more than 30 hours."

Continued
on page 22

"We're as close as we could get to the new Towne Centre!"

It was Marquardt Village's planned community center for residents and their guests that first piqued the interest of Kay and Aden Ward. As Moravian ministers, most important to them, of course, was Marquardt's Moravian faith base. Second to that was the opportunity to choose an apartment home just steps from the new Towne Centre, with so many new amenities and possibilities to be involved in activities, events and programs.

"Even though we've always lived a busy social life, we never lived 'in community' before, and it's a wonderful experience," Kay says. Kay and Aden invite you to discover Marquardt Village and its Towne Centre for yourself. Call (920) 206-4663 for information or to schedule a tour.



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"Fabric is my thing," Susan Schultz said as she demonstrated her long arm quilting machine for Family & Friends in her basement quilting studio.

STEVE SHARP/Family & Friends

Continued
from page 21

Addressing the costs involved with quilting, Schultz said one basic necessity is a good sewing machine.

"It needn't be expensive, and many of us have more than one," she said. "I choose not to admit just how many I own, but my collection includes two treadle machines, a Singer featherweight made the year I was born, my first sewing machine and the list goes on. As with most everything, the cost of 100 percent cotton material continues to rise. Consequently, the fabric alone for a queen size quilt can cost anywhere from \$120 to \$220. Then one must include the \$120-plus cost for batting and machine quilting. Some quilters may not want their husbands to read this part, but now you can understand why one of my customers had the quilt she made for her grandson's wedding professionally appraised. She wanted him to realize that he shouldn't cover his motorcycle with his \$1,500-plus quilt. You can easily see that a quilt is no small gift."

There is one quilter to whom Schultz looks for inspiration these days.

Jenny Doan of Missouri Star Quilt Company in Hamilton, Missouri, has come on the scene in just the past couple of years, specializing in quick, easy patterns with accompanying YouTube videos," she said. "She's delightful and makes everything sound easy and fun."

Also inspiring to Schultz in her quilting are her attendance at quilt shows, quilt guild programs and presenters, quilting magazines and quilting programs on Wisconsin Public Television.

When asked about the conditions required for quilting, Schultz said good lighting and tools, of course, help.

"But for those of us with carpal tunnel issues, hand sewing can sometimes be uncomfortable," she said.

In all her years of quilting, Schultz said she's only gotten stuck on one quilt piece and didn't know how to proceed.

"There was one very small piece that found its way to Twice Is Nice in Jefferson, in case someone else wanted to try their hand at it and it just wasn't worth the grief," Schultz said. "If I have

another problem piece, I will go to my friend Chris Lynn Kirsch, a nationally known quilt teacher, author and blogger who also lives in the Watertown area."

Schultz said she cannot imagine her life without sewing and quilting.

"I've always enjoyed making things and quilts give me the opportunity to try color combinations and pleasing patterns to make pretty results," she said.

Of the quilts she has worked on, "Great-Grandma Sophia's Sawtooth Star" truly stands out and is among the first things a person sees when entering the Schultz home. It is thought to contain fabric from the Civil War era.

"I started hand quilting it but soon realized I couldn't live long enough to finish it, so I machine quilted it this year," she said. "One of the stitching designs used was designed by my graphic artist niece, Laureen Reu-Liu, which is an intertwining of the five generations of initials, including the original piecer, and the descendants who were the caretakers in between — H-D-M-S-R. Another favorite is my 'Gala Treasure.' I purchased 12 raw-edged unfinished Dresden Plate blocks, maker unknown, at a quilter's 'rummage sale' for \$2. Those blocks were pieced from authentic 1930s fabrics. They were expertly cut and pieced and were all identical. It took lots of labor to finish, but the end result is a very pretty quilt."

Schultz said quilters tend to be very hard on themselves. "We're much too quick to point out our flaws and shortcomings. There are many tools to help us achieve better precision, but in the end, if it comes together and lays flat, all is well," she said.

Family & Friends asked Schultz if she would call quilting a hobby, a craft, a pastime or an art.

"According to the basic definition of art, what I do qualifies," she said, "although I don't typically create what the quilt world titles 'art quilts.' I work with color, texture, shapes and harmony to create traditional, contemporary and modern quilts. Piecing and quilting gifts and pieces for myself seems much more than a hobby, craft or pastime, it's what I do. Most quilters are way too humble to consider themselves artists. I guess we need to realize that we don't have to put a frame around our art and hang it in a gallery, or paint a ceiling, to be considered an artist."

She said her long arm quilting business is just that, a business.

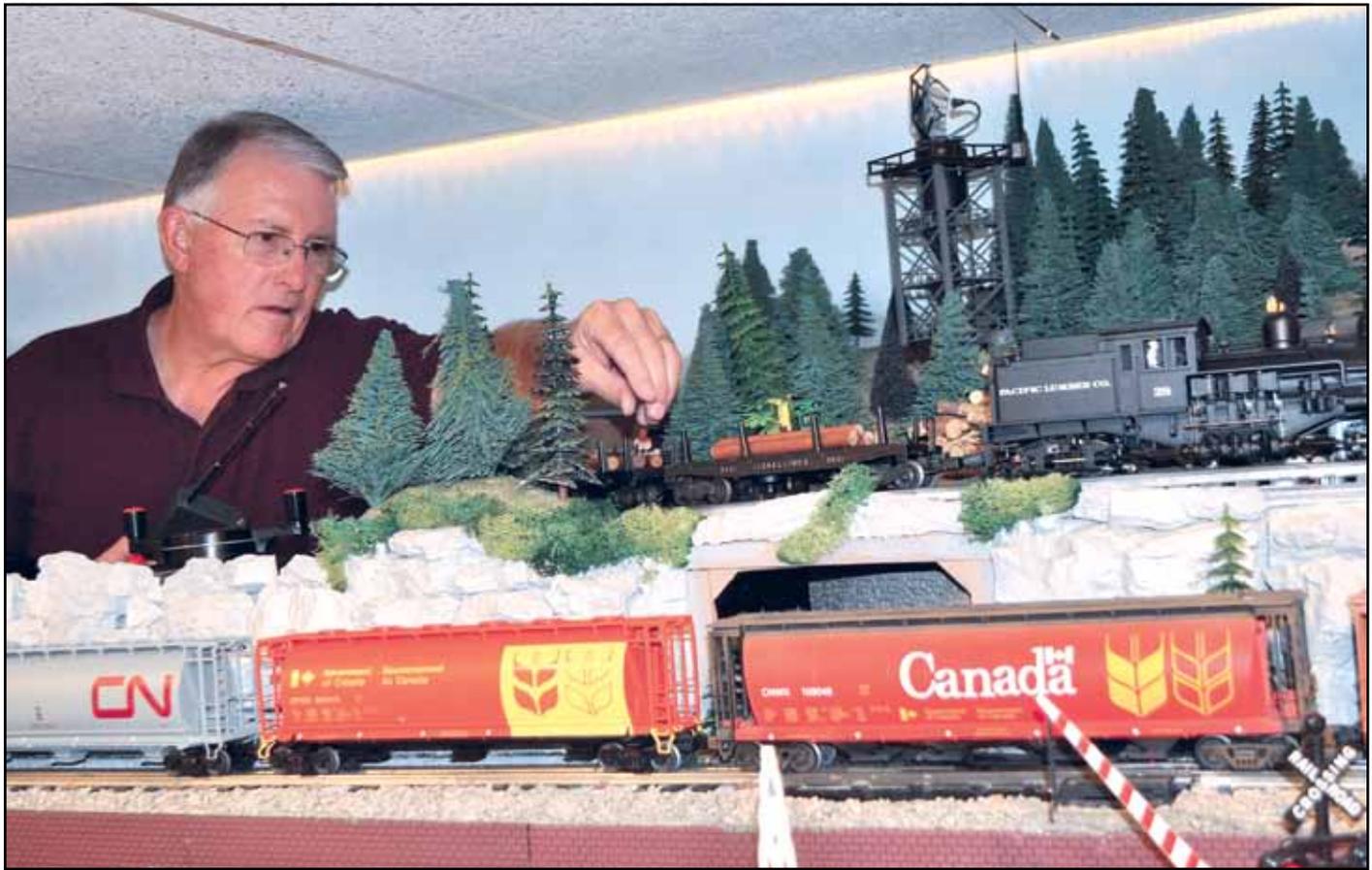
"I truly enjoy the machine quilting part of the business," she said, "including the fact that I never know what beautiful quilt top will come in the door next, but also to see the maker's response when they see their finished quilt. A quilt top comes to life after it's quilted."

Quilts perform many functions. They are objects of art, objects of comfort and love, and practical items, in the sense they keep people warm.

"I hope when the recipients wrap themselves in one of my quilts, they will feel a hug from me, not just to keep them warm, but to feel the love," Schultz said. "We can say the words, but quilts are tangible signs."



Trains make tracks in Watertown man's basement



Bob Zwieg of Watertown adjusts a piece of timber near the logging camp on his permanent layout. The permanent layout is one of a small city which bears the name of Rock Valley on its water tower. The miniature city is complete with mountainous terrain for logging, flat land for an airport, a ski hill and a power plant. The walls that surround the city are painted like a summer sky with plumes of smoke coming from the Valley Power plant where railcars dump their coal.

ED ZAGORSKI/Family & Friends

BY ED ZAGORSKI
Family & Friends staff

Bob Zwieg's wife, Diane, always knows where he is.

He spends most of his time during the winter months in the Watertown couple's finished basement working on his model train layout or running engines pulling cars of tiny livestock or wooden logs on a maze of tracks through mountains or on trestle bridges.

Years ago, as a young boy, Zwieg wished for a model train set.

"I was 8 when I got my first train set," he said. "I was in heaven."

The hobby, he said, has just grown through the years.

Zwieg said that first Lionel train he received was the beginning of his love for model trains. He said the pas-

sion for them continued into his 20s when his friends began losing interest in their model trains. That's when he started buying the train engines and railcars from them.

"I am a collector and an operator," he said holding one of his remote controls for one of the engines winding past him. "I like to run them rather than see them on a shelf collecting dust."

Although he had to put his hobby aside when he was in the U.S. Army, he didn't lose his love for it.

In the years following his honorable discharge, he married Diane, bought a home and returned to his train hobby by setting up tracks for himself and their three children.

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A graduate of the Milwaukee School of Engineering, he accepted a position at Allen-Bradley in Milwaukee. He later took his engineering talents to Brandt Inc. in Watertown and stayed at the company for 35 years before retiring with 16 patents.

Zwieg said he enjoys working with his hands to build things which complements his toy train hobby.

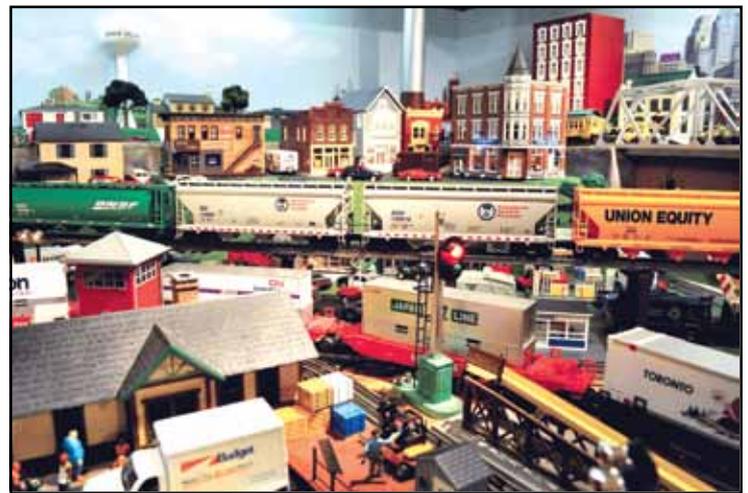
In the family room of their home, he created a 15-foot-wide Halloween city complete with multiple trains and a trolley car running through it. He has numerous buildings and scenes on the layout.

The engine and its cars pass through dark and spooky hideaways and houses where miniature zombies, goblins, witches and skeletons call home. The ghastly scene is brought to life by the traditional sounds

of a haunted landscape such as creaks, cackles and the occasional moans and screams from a graveyard. Zwieg said he expands his Halloween display each year with different buildings and accessories he finds in antique malls, garage sales and specialty stores.

train room are lined with various accessories and packaged trains. There are various collector vehicles and train cars just waiting to be taken out of the package and used, but Zwieg has them safely stored in glass cabinets. Shelves in a larger room display trains and engines of all different types and sizes, toys and miniatures, several in original packaging. Storage bins in another room hold still more rail pieces and accessories. Many of the items he purchased new. Some of them he made for his permanent layout, which encompasses another entire room.

The permanent layout is one of a small city which bears the name of Rock Valley on its water tower. The miniature city is complete with mountainous terrain for logging, flat land for an airport, a ski hill and a power plant. The walls that surround the city are painted like



of a haunted landscape such as creaks, cackles and the occasional moans and screams from a graveyard.

Zwieg said he expands his Halloween display each year with different buildings and accessories he finds in antique malls, garage sales and specialty stores.

"There are a lot of pieces to it," he said. "It turns out to be a good excuse to run the trains and becomes sort of an art form because I can move buildings or the tracks around and do just about anything with it."

He admitted he's never thought about the amount of footage he uses for the track but tries to make it easy for the trains to run on the layout.

"For some engines you may need a wider radius turn so you have to move pieces around to create enough clearance," he said. "It's a big, challenging puzzle which I enjoy working on every season."

He said the Halloween layout comes down in mid-November and then he starts to put together a much larger Christmas village layout under a live 13-foot Christmas tree in the living room.

But downstairs, Zwieg's collection of small train engines and railcars is a sight to see. The walls in his

a summer sky with plumes of smoke coming from the Valley Power plant where railcars dump their coal.

"This is one part of my life I can control – sometimes," he said. "You may get an engine or a railcar that comes off the track or something doesn't work right, but it is fun to find the problem and fix it."

He installed lights in the buildings to give them real appeal and even built rotating electric wind turbines with motors from a dentist's tooth-cleaning device after seeing the towering turbines off of Interstate 41 near Lomira. At times he takes apart old electronic devices and keeps selected parts for something he may create for his small city.

"Sound effects add realism," he said, like the sounds of the crickets when the lights of the city are turned down to mimic evening. Zwieg's layout even has the sounds of a pounding rainfall and flooded stream.

He recorded the sound of him cutting wood for when an engine takes logs from the wooded area to a sawmill where they are turned into planks.

Zwieg said he's not a model railroader in the purest sense.



Watertown's Bob Zwieg uses a remote control to keep his model train safely on its track as it rolls on a permanent layout in his home. The layout is one of a small city which bears the name of Rock Valley on its water tower. The miniature city is complete with mountainous terrain for logging, flat land for an airport, a ski hill and a power plant. The walls that surround the city are painted like a summer sky with plumes of smoke coming from the Valley Power plant where railcars dump their coal.

ED ZAGORSKI/Family & Friends

"A model railroader builds scale models that are absolutely perfect replicas of what we see running on the tracks," he said. "With toy trains there are many different options and designs anyone can put together. These are toy trains put in a realistic setting and the layouts can be anything you think of creating. It's a great hobby for kids and people of all ages. You learn about physics, electricity and woodworking, and you have fun doing it, too."



Previous page, at left: Bob Zwieg was just a young man when he received his first Lionel train. Zwieg, who is currently 69 years old, has a permanent layout of a fictional city, Rock Valley, in his basement, complete with miniature people, a power plant, an air strip, a ski hill and a logging camp and numerous buildings.

Previous page, at right: A model of a Canadian Pacific train passes by a conductor's office. The train is one part of many on Bob Zwieg's permanent layout of a city he calls Rock Valley.

ED ZAGORSKI/Family & Friends

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ACRES OF APPLES

BY SARAH WEIHERT
Family & Friends staff

A quick trip through the countryside north of Watertown on County Highway M will bring you to the home of Dale and Donna Staude or, as they call it, Apple Blossom Acres. The home is surrounded by rows of apple trees, asparagus and honeybees.

Driving up to the property in late September, I passed two cranes and a pack of turkeys along the side of the road. The winds were blowing a constant breeze and it started to feel like fall with a rainy mist in the air.

After pulling into the driveway and moving my car to make way for the tractor carrying a full load of pumpkins, I began a conversation with Donna Staude, who was washing off the freshly picked gourds. She warned me she doesn't like having her picture taken but also mentioned she used to take freelance photos for the Watertown Daily Times a number of years ago when her daughter, Sarah, was involved in 4-H. Donna retired last year; she worked for 35 years at Nestle Purina in Jefferson. Now she spends her days helping Dale run their hobby farm and, yes, washing pumpkins.

After chatting with Donna, Candler Chaney, a home-schooled student who helps Dale out on the farm in exchange for learning about beekeeping, gave me a ride to the pumpkin patch on a trailer connected to a riding lawn mower, where Dale was busy cutting pumpkin vines.

Dale, who's originally from Johnson Creek, says his moneymakers are asparagus, apples and honey.

He has two acres of asparagus. "We started about 12 or 13 years ago with our asparagus. We used to sell about 30 or 40 pounds a year. This year we sold about 1,780 pounds."

The farm has about 12-15 varieties of apples, but Dale says he has never counted.

"We planted all the trees about 28 years ago. Since we moved out here we've made a lot of improvements. I've always wanted a store out here but that's not going to happen, we are getting too old for that," Dale joked.

Dale also showed me his hickory trees.

"What some people in town probably don't know is we sell hickory nuts. On a good year we sell probably 100 quarts and on a bad year, like this year, we sell nothing. This is a poor year."

"This is my park," he said gesturing to a large patch of mowed grass and large trees on his property. "When we first moved out here this was all brush. I worked for years with my tractor scraping it and planting grass."





Dale Staude stands next to the recognizable sign at his home on County Highway M, where he grows apples, asparagus, vegetables and more.
SARAH WEIHERT/Family & Friends

“The nicest thing is to come out here and sit and watch the bees. I’ve got hives out here and by the house.”

He also has hives in Lake Mills and some over by Hubbleton.

Dale showed me the hives on an inactive day so we got a glimpse of the bees doing their work.

“It’s hard to believe but in the winter when it’s 20 below zero, I wrap these in just a thin layer of Styrofoam around the outside, it will stay 90 degrees in the hive,” he said.

Staude said he sold 2,500 pounds of honey this year.

I asked about the difference between a honeybee and a ground bee, the kind that can be pesky at outdoor parties.

“A honeybee is much shorter, the little ground bees are smaller, compared to a hornet they are much shorter and fatter.”

Bumblebees are also not honeybees. “They eat nectar and hibernate all winter. Honeybees stay active all winter and eat their supply of honey they’ve got.”

“Ground bees are aggressive, where a honeybee is not. Bees are docile compared to hornets so they try to stay away. This time of the year the hornets go into the hive and rob honey from the bees,” he said.

What Dale is really known for around town is his

apples. He has many varieties and loyal shoppers of his farm stand always make sure to try a slice before buying the latest variety.

The apples range from crisp to soft, tart to sweet.

“We probably had the best apple crop we’ve ever had in years,” he said.

While picking apples from his trees, Dale said, “When they don’t want to come off you know they aren’t ripe yet. When you get that click you know they are ready.”

“We moved out here 28 years ago and I planted the apple trees almost right away, so I’ve been selling at farmers markets now for 17 years.”

Dale’s knowledge of agricultural topics comes from a degree as an agriculture education teacher. He taught for five years, went back into roofing which is how he paid his way through college and took over a roofing business in Watertown. He roofed for 35 years.

“I taught for a couple of years at Lakeside teaching a few classes. I really enjoyed teaching, but I enjoy this more. I do this for 12 or 14 hours a day so I don’t have to work eight hours for somebody else,” he said.

While running the roofing business, Dale pursued his passion for farming, even setting up his in-laws to sell for him at the Watertown Farmers Market.

Continued
on page 30

Dale brings fresh food to area nursing homes, setting up a stand at Marquardt Village and Heritage Homes.

"It gives them access to food they sometimes don't have and I have people who just come to the stand to talk, which is OK too," he said.

Dale also discussed the importance of having local farmers at the Watertown Farmers Market and others in the area.

"There aren't many farmers out there anymore. What vendors are doing at the farmers market is going up to the Amish auction buying up the vegetables and bringing it back to Watertown to sell it."

"There are only a few of us who are actually farmers. All the rest of the vendors are not farmers. They just go up there, buy the vegetables on a trailer and bring it down here and put it in a warehouse and sell it every week until it's gone or until they can go to another auction and get some more. It's really sad because it is going to put a lot of farmers like me out of business," he said. "It defeats the purpose of a local farmers market."

Dale said the organizers of the local farmers markets don't have the time to verify that the farmers are growing what they say they do. He said he and other vendors have made local organizers aware of the problem.

"When people come up to my stand they know I'm local," he said. "People know what I have and they know where it comes from."

Next year the Staudes plan to slow down a bit. They will be cutting back on the vegetables they sell, Dale said.

"We will have asparagus, apples and honey. It's too much work."

Dale says he and his wife would like to travel. Their daughter, Sarah, lives in Wyoming and is the former 4-H agent in Jefferson County. She is now in charge of the 4-H volunteer program for the state of Wyoming.

"We are going to start traveling now that my wife is retired."

Later that week, I saw the Staudes again at the Garden Tales Farmer's Market at the Watertown Public Library.

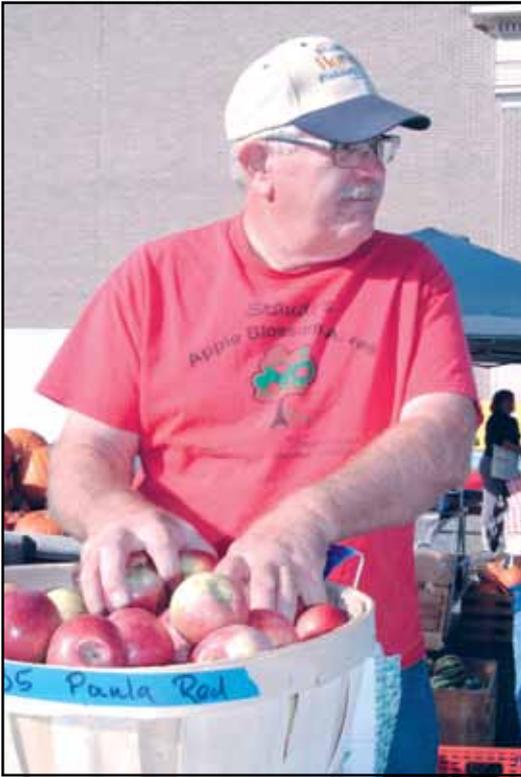
I took a few

photos of the pair selling their goods and observed a few regular customers buying apples before I decided to buy a pumpkin for my front steps. Donna joked about the excellent wash job the pumpkins received the day before the market and I picked one I thought would look good on my stoop.

The final farmers market of the season in Watertown was held last week.



Above: Freshly picked and washed pumpkins were ready to be sold by the Staudes at their farmers market stand in late September.



At left: Dale Staude sells apples and vegetables at the Garden Tales Farmer's Market at the Watertown library on Sept. 29.

Below: Dale Staude manages several hives on his property and at other homes in the area so he can sell honey. He also teaches about beekeeping to interested students and adults.

SARAH WEIHERT/
Family & Friends



Got Apples? They're Great in Pie

Certain activities are unique to autumn, and apple-picking certainly falls into that category. And while fresh apples are a delight on their own, few apple aficionados can resist the temptation to make apple pie. Consider the following recipe for "French Apple Pie" from Mollie Cox Bryan's "Mrs. Rowe's Little Book of Southern Pies" (Ten Speed Press).

FRENCH APPLE PIE

1 recipe Plain Pie Pastry (see below)

Raisin filling

- $\frac{2}{3}$ cup raisins
- 6 tablespoons water
- $\frac{1}{2}$ teaspoon lemon juice
- $\frac{1}{4}$ cup light corn syrup
- $1\frac{1}{2}$ teaspoons all-purpose flour
- $1\frac{1}{2}$ teaspoons sugar
- 2 apples (preferably tart ones)
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- $1\frac{1}{2}$ teaspoons cornstarch

Icing

- 1 cup confectioners' sugar
- 2 tablespoons water
- 1 tablespoon butter, softened

To make the raisin filling, combine the raisins, water and lemon juice in a heavy saucepan over medium heat. Bring to a boil, then lower the heat to medium-low and cook, stirring occasionally until the raisins are plump, about 15 minutes.

Separately, combine the corn syrup, flour and sugar and mix well, then add

to the raisins and continue cooking, stirring occasionally, until thick and syrupy, about 10 minutes. Remove from the heat and cool until the mixture is just warm, about 10-15 minutes.

Preheat the oven to 400 F. Line a 9-inch pie plate with 1 rolled-out crust.

Peel the apples, cut them into thin wedges and put them in a large bowl. Separately, combine the sugars, cinnamon, nutmeg and cornstarch, then add to the apples and gently stir until evenly mixed.

Spread the apple mixture in the crust in an even layer, then spread the raisin filling evenly over the apples. Brush the rim of the crust with water, cover with the second rolled-out crust, seal and flute or crimp the edges, and cut a steam vent in the center.

Bake for 40-50 minutes, until golden brown. Cool on a wire rack for 1-2 hours, until completely cool.

To make the icing, combine the sugar and water and mix well. Add the butter and mix until smooth. Brush over the top of the cooled pie before serving.

Plain Pie Pastry Makes two 9-inch pie crusts

- 2 cups all-purpose flour
- 1 teaspoon salt
- $\frac{2}{3}$ cup vegetable shortening
- 5-7 tablespoons cold milk

Sift the flour and salt into a bowl. Cut in the shortening with a pastry blender until it is the size of small peas. Sprinkle 1 tablespoon of the milk over part of the flour mixture. Gently toss with a fork and push to the side of the bowl. Sprinkle another tablespoon of milk over another dry part, toss with a fork and push to the side of the bowl. Repeat with the remaining milk until all of the flour mixture is moistened.

Press the dough together to form 2 equal balls, then flatten into disks. Roll out the crusts right away, or wrap the dough tightly, smoothing out any little wrinkles or air pockets and refrigerate for up to 2 weeks. On a lightly floured surface, roll out each ball to a thickness of $\frac{1}{8}$ inch. Use a light touch and handle the dough as little as possible.

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Behind the Red Door

Performers get
their inspiration
from church
kitchen

BY JENNI MICKELSON
Family & Friends staff

A good show for a good cause. That's the mission of St. Dymphna's — I mean, the Red Door Theatre Troupe of St. Paul's Episcopal Church in Watertown.

However, the two might easily get confused.

"It fits us perfectly," said the Rev. Elizabeth Tester, pastor of St. Paul's, of the fictional St. Dymphna, the church at the center of a trilogy of plays written by St. Paul's member Alice Mirk for Red Door, a volunteer theatrical group out of St. Paul's.

"She (St. Dymphna) is the patron saint of families, insanity and runaways," commented Mirk, "and it seemed to fit."

Mirk's church comedy trilogy began a couple of years ago, with "The Bizarre Ladies of St. Dymphna's" premiering in Red Door's performance space, St. Paul's Guildhall, in November 2014. One has to know a bit about St. Paul's background and congregation to understand the double meaning in the title.

"I hang out with a group of women and we do all of the kitchen stuff for St. Paul's," Mirk said. "It's the pickles, the relishes, the butters for the bazaar — all the stuff that we make for sale in the fall and the spring."

"So many funny things happened as we were doing all of this kitchen stuff that the material was so rich. We couldn't ignore it."

For example, said Mirk, "One time – and this found its way into the first play – one time we were making butter and we lost the top of the spatula. We never did find it. Nobody ever returned a piece of butter with a big piece of plastic in it, but we never found that piece of spatula."

The success of the first St. Dymphna's play led to a second, "The Bizarre Ladies of St. Dymphna's and the Live Nativity," in October 2015, in which the same ladies hilariously try to put on a live nativity with limited resources. The third and final installment, "The Bizarre Ladies of St. Dymphna's and the Last Best Supper," was performed not long ago, in late October.

The latter's plot centered around the St. Dymphna kitchen needing renovations. It's not a surprise that St. Paul's own kitchen had only been remodeled in July.

To add to the hilarity and the plays' close ties with St. Paul's, women from Mirk's kitchen group were cast as the characters they inspired.

"When we started this, it really just kind of started out as a, 'What if we did this?'" said Tester, "and it just sprung out of her (Mirk's) head. And that was it."

However, Red Door was not wholly about putting on a fun show, although it seems the cast and crew do just that when they are preparing and performing. In line with a fundamental goal of St. Paul's and other churches in Watertown, Red Door was and is about investing in the local community's social outreach programs, such as St. Paul's in-house Mary's

Room and ESL classes and the multichurch Shared Community Mission Group.

"We wanted to have most of what we made go to charity because St. Paul's is all about outreach," said Mirk, who had a career in social work.

The shows that are performed by Red Door are original, as the royalties for performing a copyrighted show would be expensive and take dollars away from St. Paul's charitable efforts. Mirk commented that the troupe generally makes its own costumes and props.

That is not necessarily a point against Red Door, attests Mirk and Tester. "People seem to like it," said Mirk.

"Alice has this wonderful talent of taking the rich(ness) of day in and day out living and partnering it with a spirituality," said Tester, who has been with Red Door since the beginning and even has a role in the "St. Dymphna" trilogy. "While our plays are sometimes sacrilegious and profane, they are very funny, but they are also about real life and who we are as Christians and life and what we wrestle with."

Both Mirk's and Tester's talents and love for the stage have been tested by time and life's interventions, long before Red Door had opened its doors for the first time.

Mirk grew up across the pond in Coventry, England. Her mother had been an English hall performer. "I grew up in an English house where under the stairs there was a trunk, and in that trunk was a boatload of costumes to dress up in for any little girl. It was a dream."

Continued
on page 34

Previous page: From left, Jean Schueler, Ellen Klaus and Juliet Slavens rehearse a scene in "The Bizarre Ladies of St. Dymphna's and the Last Best Supper," which was performed Oct. 21-23. According to Alice Mirk, the "St. Dymphna" characters were inspired by a group of women at St. Paul's who work in the church kitchen and prepare foods for the church's bazaar. "They (the 'Bizarre Ladies') are the focus of these shows," added the Rev. Elizabeth Tester, "and it's the combination of all their personality types together that is so funny."

Following page: The Rev. Elizabeth Tester, left, and Alice Mirk of the Red Door Theatre Troupe at St. Paul's Episcopal Church in Watertown pose with "the bishop" on the stage where Mirk's "The Bizarre Ladies of St. Dymphna's" plays have been brought to life over the last couple of years.

JENNI MICKELSON/Family & Friends

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Mirk went on to study at London's Royal Academy of Music and Dramatic Art in the 1960s. Her performing experiences included taking the stage as a "spear carrier," or extra, at the Royal Shakespeare Theatre in Stratford-upon-Avon. "It was a great experience," said Mirk, "because I got to be on stage with people like Richard Burton and Peter O'Toole."

Despite the awesome nature of the opportunities that lay at Mirk's feet, however, she noticed something that did not seem right. "During this period I was always a devout Anglican," reflected Mirk, "and one of the things that happens is that it (theater) pulls you away from that. You end up traveling a lot, you end up becoming very centered upon yourself, and so I didn't like who I was becoming."

Mirk found herself moving with her husband, who was in the Air Force, to Prairie du Chien. There she practiced social work, for which she had gotten a degree after she felt compelled to leave the theater world.

Mirk would also come to work for the state of Wisconsin. Among the experiences she had at that time was working on the team that developed Family Care and the Aging and Disability Resource Centers.

"I fought very hard for the rights of people with disabilities and elders," said Mirk on her social work

experience. In regard to the state team she was on, "We worked very hard to make that happen in a very consumer-centered way, so that people had choices of where they lived."

Mirk's interest in theater did not wane, however, in addition to her social work, she wrote plays for a rendezvous in Prairie du Chien and also started the Plugtown Speakeasy Players, named after one small town of many in the southwest Wisconsin area.

In 2007, Mirk would move again, this time to Watertown with her second husband, Walter, to take care of her mother-in-law, who had Alzheimer's. In 2011, after her mother-in-law passed away, Mirk became a part of St. Paul's where she would bring her social work skills into play in founding Mary's Room, which offers supplies for children up to 2 years old to parents and families in need, and helping with many other social outreach opportunities in the community.

Tester's story, though of a different place and generation, followed a somewhat similar story line. She was the daughter of an Episcopal priest mother, who also participated in theater. "We just grew up doing theater, that's just what we did," Tester reflected on her early family life. "But we were also very rooted in the Episcopal church. My whole childhood was made up of either church or theater, or music."



She went to college, with the goal of pursuing theater. However, as with Mirk, something did not seem right. "The doors just didn't open for me," said Tester. She continued, "I think we expect them to (open) if we're pursuing something that we're supposed to be doing."

So Tester followed another path: she majored in philosophy and religion – and minored in theater – at Appalachian State University in Boone, North Carolina, worked as a youth director, and then studied at Virginia Theological Seminary in Alexandria, Virginia, to become a priest. She married and found herself in Watertown when her husband, Oscar, was called to St. Paul's.

"He (Oscar) is from Colombia, South America, so when we got married we started the immigration process," explained Tester. "One of the requirements of immigration now is that if you are working, you have to spend a period of being unemployed, and so Oscar had to resign as the priest at St. Paul's."

"When he resigned, because of course I was in my own transition to the priesthood, they (St. Paul's) called me as the interim. He wound up volunteering at another church that fell in love with him and offered him full-time employment. I fit very well with St. Paul's; they offered me full-time employment."

Mirk and Tester, who were both now in Watertown and at St. Paul's, kept

their respective theater sparks burning by working with the Watertown Players. Their first show with the Players, "Wicked Watertown" in 2013, "was the beginning of our working relationship in terms of theater," said Tester.

From their theater time together with the Players, Mirk and Tester branched off into considering how their joint interest could fuse with their church. "We're always brainstorming of how to raise funds because we are a small congregation. We just are," said Tester.

"Literally, our biggest expense is outreach, with everything that we participate in," added Mirk.

With the support of Tester and others both in and outside of St. Paul's congregation, Mirk started writing, and "St. Dymphna" was born.

In addition to the "St. Dymphna" trilogy, other original works performed by the Red Door Theatre Troupe thus far include "Easter Reflections," a blend of readings and music; the "Olde Tyme English Music Hall Show," a variety show that featured singing, dancing and comedy acts; and "Brunch with Santa," which features a show for children and a meal. Last year's show was a pantomime of "Rumpelstiltskin," this year, it will be Mirk's adaptation of "The Velveteen Rabbit," a children's story by Margery Williams Bianco.

Although they jokingly and bluntly admit the comedic characters in the “St. Dymphna” shows are mirror images of themselves and other members of St. Paul’s, Mirk and Tester also convey the message that for their church, Red Door’s shows are not centered on themselves.

“We are poor,” said Tester, referring to St. Paul’s. “We’re a small, tiny little church, and we’re poor. But it was like, of course all our proceeds are going to go back out because there’s a lot of need in Watertown. That’s what we do.”

Among the outlets that benefit from Red Door’s proceeds, in addition to Mary’s Room and the ESL program at St. Paul’s, is the Shared Community Mission Group, a collection of local churches that started in 2012 and collaborate on social programs to help the community.

These outreach programs include Weekend Food to Go and Grow, which provides food to kindergarten students in the Watertown Unified School District, Good Shepherd and Watertown Catholic Schools and their families on the weekend, and Save Our Students, or SOS, which collects school supplies for students in need. Mirk shared that the Go and Grow program is expanding the age group it serves at Lincoln Elementary School this year.

Other participating churches in this effort are Ebenezer Moravian Church, Watertown Moravian Church, Christ United Methodist Church, First Congregational United Church of Christ, Good Shepherd Lutheran Church, Immanuel Evangelical Lutheran Church, River City Church, St. Bernard Catholic Church and St. Henry Catholic Church.

“In a climate politically, spiritually, economically today that is so divisive in a lot of ways, the Shared Mission Group is a great example of a whole bunch of churches coming together with a common goal,” said Tester. “It doesn’t matter that we worship in different ways, that we have different theological beliefs; the bottom line is they all come together for a common goal and they make it work, and they make it work well.”

“There really is a level of coordination with giving in Watertown that I’ve never seen anywhere else,” commented Mirk, adding later in regards to the Shared Mission Group, “and that’s a whole other article.”

The Red Door Theatre Troupe hopes to contribute more to that giving in the near future, with its

upcoming “Velveteen Rabbit” show and “Voices from the Wilderness,” a new project of Mirk’s and a variation on “Easter Reflections” that would consist of short programs of readings and music that would be performed during the Sundays in Lent and then be combined together for a presentation during Holy Week.

“God is always giving us opportunities and we quickly take him up on it,” Mirk reflected with a smile.

“Before it passes us by,” added Tester.

A message driven home by the Red Door Theatre Troupe, St. Paul’s, the Shared Mission Group – all right here in Watertown – is that their doors, red or not, are open.

Tester remembered, “Alice came to me one day (when Tester first came to St. Paul’s) and said, ‘Look, here’s what you should know: I came from social work, I worked a lot of red tape for many, many years, and red tape keeps people from getting the resources they need.’”

The St. Dymphna ladies agree. “I think the theme (of the “St. Dymphna” plays) is faith and hope, because that’s what brings you through. And so it’s faith, hope and community that always carry the day – in spite of the women being a little theologically shaky.”



Sherry Fraser rehearses a scene from “The Bizarre Ladies of St. Dymphna’s and the Last Best Supper.” Fraser is a new member at St. Paul’s. JENNI MICKELSON/Family & Friends

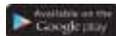


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Ushering in an Era

A TITAN'S
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ARE IN
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CREEK

By KEVIN WILSON
Family & Friends staff

University of Wisconsin-Oshkosh's football team lost a hard-fought game against UW-Whitewater 17-14 at Perkins Stadium on Oct. 8. It's become an annual heavyweight fight in the Wisconsin Intercollegiate Athletic Conference, one which the Titans have lost more than they have won.

"Vintage," one young UW-Oshkosh alumnus said in disappointment.

"No," a much older alum countered. "Vintage, we would have lost 50-3."

Longtime Titan fans remember the lean years, so the benefit of having that perspective has them savoring the era ushered in by UW-Oshkosh head coach Pat Cerroni over the past decade.

UW-Oshkosh's 121-year history features 10 seasons of seven-plus wins, and five of those campaigns were under Cerroni, the school's 23rd head coach.

Entering the 2016 campaign, Cerroni had guided the Titans to a 64-32 record (.667 winning percentage), including marks of 13-1 in 2012 and 11-2 in 2015. The Titans were 7-1 to start this season. As this story went to press, they looked like a good bet to earn an at-large bid for the playoffs.

Cerroni was named both the American Football Coaches Association Region 5 and WIAC Coach of the Year in 2012 and 2015. He was also selected as the 2012 West Region Coach of the Year by D3football.com.

He has coached 36 players to 45 all-WIAC first team laurels, 25 players to 28 all-region citations and 13 players to 16 all-America selections. Titan quarterback Nate Wara was named the NCAA Division III Offensive Player of the Year in 2012 by D3football.com, and punter Nate Ray was chosen to the NCAA Division II-III, NAIA Little America second team in 2014 by The Associated Press.

It's the kind of achievement Cerroni never could have imagined for himself when he graduated from Johnson Creek High School in 1984.

Cerroni was an offensive guard and inside linebacker for the Bluejays under coach Les Gray, who described Cerroni as a hard working, smart, tough football player who always put the team ahead of himself.

He fondly remembers his coaches. Don Liebmann was the line coach under Gary Guerin when he was a freshman. Don Jarvis was an assistant under Guerin, who was the girls basketball coach when Johnson Creek won state. Jim Braunschweig was the varsity defensive coordinator.

"Those were some good people," Cerroni said. "I was there from 10th through 12th grade and made some good friends. I didn't really know much about life. You just grow up in that town. I had the courage to go into the military because I didn't know what I wanted to do. I never had a plan to go to college. I didn't particularly enjoy education, but I became a teacher. Does that make any sense at all? You don't know how the road of life leads you to where you are."

Even though Cerroni has coached elite athletes, he wasn't one growing up.

"I wasn't a good player or anything," Cerroni said. "I wasn't a good athlete. I tell these kids. They always ask, 'Coach, were you any good?' and I say flat out, 'No.' There are coaches who say, 'I wouldn't ask players to do something I haven't done.' That's a bunch of crap. I ask my players to do a lot of things I can't do."

A veteran of the U.S. Air Force (1984-88), Cerroni earned his bachelor's degree from Carroll College in 1992 and his master's from UW-Oshkosh in 2004. He was a member of Carroll Col-

lege's 1988 football team that shared the College Conference of Illinois and Wisconsin title.

"I'm glad I did it," Cerroni said of his Air Force experience. "It made me a man. I had the courage to do it when a lot of people didn't. Being in higher education now, I am a true minority. Not many around the university have done military service. It benefited me, learning how to work, not complaining or questioning authority. That's been a big part of this whole thing. Every place I've been, I've had a lot of fun. I've never gotten fired yet. That's important. (It means I) did my job. I never left a place unhappy. I tried to do the best I could. I was loyal and committed to where I was. I worked hard. I got to do the little things."

Cerroni learned his craft by working with some of the best football coaches in the state. His first opportunity came in 1989 when he served as a scout for Waukesha South under Hall of Fame coach Jeff Trickey, who guided that team to the Division 1 state championship game. Trickey has run highly renowned quarterback camps throughout the state and region for nearly 30 years.

It was the perfect fit for Cerroni, who had recently married his wife, Tammy. Their daughter, Kali, was a newborn.

"I was married, 22 years old and played one year," Cerroni said. "Coach told me to 'go take care of your family.' I was very fortunate to scout for Trickey."

Next for Cerroni came stints at Arrowhead in 1990 and 1991 and Waukesha Catholic Memorial from 1993-96 under legendary coaches Tom Taraska and Bill Young, respectively. Cerroni called them his mentors. Under their tutelage, he "really learned to coach football."

Continued
on page 38

Previous page: University of Wisconsin-Oshkosh head football coach Pat Cerroni addresses his team after a victory over 14th-ranked Platteville in 2012. Cerroni, a Johnson Creek native, was named both the American Football Coaches Association Region 5 and WIAC Coach of the Year in 2012 and 2015.

Photo courtesy of UW-Oshkosh



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"In 1992, I went to Catholic Memorial," Cerroni said. "Bill Young made me the freshman head coach. I was not happy. It was one of those situations where it's not where you see yourself. You're a young coach, not very bright. You think you deserve better than what you got. It ended up being the best thing. My team went 6-1. It was the first time I got a taste of being a head coach and that was it."

Cerroni was promoted to the varsity defensive coordinator over the next four years. During his four seasons at Waukesha Catholic Memorial High School, he helped the Crusaders to Wisconsin Independent Schools Athletic Association Division 1 state titles in 1993 and 1996.

"(Young) is obviously one of the best coaches in the state by far," Cerroni said. "We won two state titles and lost a third in the four years I was defensive coordinator."

During that time, Cerroni also served as varsity boys basketball coach at Catholic Memorial for three seasons.

"I had a football mentality coaching basketball," Cerroni said. "That didn't fly with a lot of people. Being young and stupid, I didn't know any better. It hasn't helped me, either. I have a reputation for being a volatile person. I'm not, obviously, or I wouldn't be where I am today. But it's what people think."

Cerroni called March 6, 1997, a turning point in his life.

"We beat Marquette in (the basketball) playoffs at WISAA, my son, Kyle, was born and I got the call to be the Menomonee Falls head football coach in one day," Cerroni said.

"I was very fortunate. (Athletic Director) Andy Hessler probably had 80 applicants. Menomonee Falls is a great football community, I followed (Hall of Fame coach) Jim Jeskewitz. They asked me what I wanted to do.

"He was blunt. He said they wanted to win a state championship. They didn't have a teaching job, but they moved people so I could come in there. They sold the farm so I could get into the school. It was the first time I understood what football meant to a community and how important it was."

Cerroni taught history during his time at Menomonee Falls.

"The first couple years were rough," Cerroni said. "I never really brought football into the classroom. I tried to excel at being a teacher. You get a lot of stereotypes being a head coach. I have tried all my life to break those stereotypes. I've been fortunate. The football aspect has never been hard. Everything else is hard. Football, you can learn every day. I was fortunate to just get it, to understand."

In 1997, he guided the Indians to a 7-4 record and an upset victory of defending state champion Hartland Arrowhead High School in the first round of the WIAA Division 1 playoffs. It was easily the highlight of his three seasons with the program.



"They told me we would go 3-6 and we ended up 7-4," Cerroni said. "It was cool. We lost to Middleton on a last second field goal (in Level 2), but it was a great experience. We had a couple tough years after that because we were building the program. Our varsity reserve team was 6-1, our sophomores were undefeated and our freshman A and B teams were doing very well. I think I left the program in good shape. They went to the state title game in 2005. I'm not going to take full credit, but we brought good people in."

Cerroni had 13 paid assistants at Menomonee Falls. It's the kind of luxury only seen at schools with the resources and commitment to do so.

"I could hire and fire each one of them," Cerroni said.

"In the 1990s, you don't think about a school moving a teacher out of a building, and they give you authority to hire and fire. That's the type of community it was. It prepared for me this next step.

"I don't think I did a very good job, but having the power to hire and fire, that was weird. I'd go into a meeting and the AD is telling me to fire these three guys. That was a strange experience, but now it's normal. Back then, it was not. It was just different. I had to learn how to handle authority and power.

That's something I didn't have a lot of experience with. What I did have was a reputation of building programs. That basketball program at Catholic Memorial, they had a tremendous amount of success."

In 2000, Cerroni joined the UW-Oshkosh football program as its defensive coordinator, a role he would serve in for seven seasons.

"I was interviewed by (Athletic Director) Phil Meier," Cerroni said. "I was probably his 50th choice. Being married and having kids, taking this step, it was a \$5,000 pay cut. But my wife told me, 'You

need to do this and get this out of your head.' I would have been miserable if I didn't take this shot."

Cerroni's first season as head coach came with an interim tag. "I learned the logistics of coaching," Cerroni said. "That's a stigma. Kids think they need a scholarship. I think we put a pretty good product on the field. I gained experience going through the interim phase. You are around for six months coaching kids. Then, they post the job and you have to interview. How do you handle that? I didn't ask players to go in on my behalf. I had to talk to coaches. High school coaches are the ones who help you. I talked to alumni and asked, 'Do you want me to be the head coach?' They did. That was a huge factor in me getting the job. I was grateful they believed in me.

"It was my third time being a head coach, the first time being a college head coach. You take the program and try to build it day by day and work hard. I think people know I work hard, so that's nice."

His first team in 2007 went 7-3. In 2010, Cerroni led the Titans to their first win over UW-La Crosse since 1972 with a 28-17 victory.

In 2011, UW-Oshkosh went 7-3 and finished second in the WIAC standings. One of those losses was a 20-17 defeat to top-ranked and eventual national champion UW-Whitewater.

In 2012, the Titans made their first national tournament appearance. UW-Oshkosh also captured the WIAC championship that year for its first league title since 1976, including a 28-13 win over fifth-ranked UW-Whitewater and a 34-13 win over 14th-ranked UW-Platteville. A program record seven Titans were named to the D3football.com All-America Team.

In 2013, Cerroni coached UW-Oshkosh to wins in its first six games. The Titans peaked at eighth in the national rankings before finishing the season 11th. UW-Oshkosh's only defeats were by scores of 17-14 to fifth-ranked and eventual NCAA Division III champion UW-Whitewater and 17-16 to 10th-ranked UW-Platteville. The Titans finished third in the WIAC standings with a 5-2 record.

In 2014, Cerroni led UW-Oshkosh to a second-place finish in the WIAC with a 6-1 record. The Titans' sole league loss was at top-ranked and eventual national champion UW-Whitewater.

UW-Oshkosh allowed just six fourth-quarter points during the 2015 campaign while becoming the first team in WIAC history to score 60 or more points three times in a season as quarterback Brett Kasper was named the WIAC Offensive Player of the Year.

The Titans set a school record for points in a game with their 86-0 triumph over Finlandia University (Michigan) en route to scoring a program-record 550 points on the season. Defensively, UW-Oshkosh produced four shutouts in the same season for the first time since 1933.

They beat UW-Whitewater 10-7, only to lose a rematch to the Warhawks in the NCAA Division III quarterfinals 31-29.

"It's culture," Cerroni said. "We changed the entire culture. That's what we did. We changed the culture of the university, the way it perceived our program. Leadership, you teach it and focus on it. If you have a great plan, you get people around you who are loyal and share the same vision. With that, you'll do great things. Mark Angeletti and Craig Stenbroten have

Previous page: Johnson Creek native Pat Cerroni served as the defensive coordinator at University of Wisconsin-Oshkosh for seven seasons before taking over as head coach in 2007. Since then, he has guided the Titans to several winning seasons including a conference championship season in 2012, the school's first since 1976.

Photo courtesy of UW-Oshkosh

been assistants with me the whole time. We got the players, we got everything squared up. Now, you've got to find great players, great people to change this thing."

Cerroni takes great pride in his ability to coach coaches and to take good high school players and turn them into great college players. He had the pleasure of welcoming his old Arrowhead coach Tom Taraska on his staff a couple years back.

"Tom Taraska was there, and I had everybody together and said, 'I want all the all-state athletes to stand up,'" Cerroni said. "One kid stood up. We had to prove to him we didn't have all-state kids, we just had kids, and those kids worked their tails off. We play a lot of older guys."

During the recruiting process, Cerroni brings in players he feels are worth the investment. He's not the seller in this market. He's the buyer.

"When we're recruiting, we're not other people," Cerroni said. "We are who we are. Honestly, part of it has helped us big time. You ain't gonna sell everybody on this. When you tell a kid he's going to sit out a year before he's going to play ... they watch ESPN. They think freshmen play all the time. That isn't reality, in the real world.

"We have 107 guys. Seven are true freshmen. We have 52 guys on campus working out not even on our team who are gray-shirted. As soon as this season ends, we lose 25 guys (to graduation) and then we add 50 guys. Next spring, we have 120 guys. Then, we go out and recruit another 60 to do it all over again."

Sorting out which players will make it through four or five years is crucial to the program's success.

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"Everybody thinks they are going to play college football," Cerroni said. "We can't afford to make mistakes. We can't give a kid an opportunity that's going to quit in a year. We need to know the kid is fully committed before we start wasting our time. That's how this works. You've got to commit to us before we commit to you. A lot of parents say, 'His high school coach wasn't very good.' I tell them, 'You are in college. It doesn't matter if you like me or not, but do I like your kids?' You don't have to like me. I am not going anywhere. Do I like your kid? Because I will cut him if I don't. That's a huge reality."

The Titans have been playing high stakes football against the likes of UW-Whitewater and UW-Platteville on an annual basis.

Cerroni showed what a cool customer he is during the recent game against the Warhawks, when both teams were ranked in the top five nationally and undefeated coming in and playing in front of a Division III record 17,535 fans.

He smiled. He spoke calmly to players in the huddle during timeouts and joked and celebrated with them after big plays. He caught an incomplete pass out of bounds and drew cheers from Titan fans. All this comes from a guy who has called the defenses each Saturday since becoming the head coach.

"If you came to a practice, you'd understand," Cerroni said. "As coaches, we put kids under so much stress in practice. On game day, you can't do it. The college game is so much longer than a high school game. If you get 10 possessions in high school, that's probably going to be it. In college, it's 15. You have to check your emotions at the door. Practice has to be at a level where the games are easy. In a game like that, fortunately, I have been in a lot of those now. Our staff has been in a lot of those games.

"For me, that's a fun experience. You try to sell that to your team. That's what you want to be in, big games. We have a lot of talented people. It's awesome. On game day, I don't say much."

One week after playing each other, UW-Oshkosh and UW-Whitewater each faced tough tests. The Titans needed to grind out a 13-3 win over UW-Stevens Point. The Warhawks fought off UW-La Crosse 32-22.

"I knew we'd have a mental (letdown)," Cerroni said. "When you expend that much energy, you are done for the next week. You've got to survive. I am probably the happiest I've

been all year. I was pretty nervous for that game. We didn't play well at all, but our defense played outstanding."

With the victory over UW-Stevens Point, Cerroni won his 69th game to become the winningest coach in the 122 years of the program. He surpassed Russ Meyer's total of 68 wins (68-63-2 record) in 14 seasons with UW-Oshkosh from 1963-76.

"I guess there is (some gratification)," Cerroni said. "It just means I'm old. I'm 51. Now, you are starting to think of the end. That's the reality of it. I am happy for the people that

work for me, who have sacrificed a lot. A lot of guys are here who don't care who gets the credit. It is nice, but it doesn't mean much. Right now, we have such high expectations. We are now in a situation where every game is a playoff game. This has been unreal. The competitiveness in this conference is the best I've seen in a while."

When Cerroni took over at UW-Oshkosh, the Warhawks had begun making their historic run of playing Mount Union for the Division III national championship year after year. Lance Leipold had just

taken the reins from legendary coach Bob Berezowitz and had UW-Whitewater rolling.

"When I took over when Whitewater was making their run, I told Lance Leipold in 2007, 'I don't want to be you. I just want to be No. 2,'" Cerroni said.

"I don't think he understood. He looked at me like I was weird. But you are never going to have what they had. I have coaches who are 20, 21, 22 years old. They (Whitewater) have grown men that are coaches. When we've beaten them twice, you don't know the gratification that is, when you come across the field with a bunch of 20-year-olds (for the postgame handshake).

"We have three paid coaches who made \$5,000 and \$2,000 apiece. You are never going to have what they have. Why act like you are trying to be them? I never wanted to be them. We run a different defense. We run a different offense. We wanted to be us. We never aspired to be anything else."

Cerroni and his UW-Oshkosh football team have performed several community services projects over the past seven years, including events associated with the Oshkosh Boys & Girls Club, Oshkosh YMCA, Habitat for Humanity, Old Glory Honor Flight and Feeding America. In 2015, Cerroni received the Excellence In Leadership Award for his work with Be The Match®, a National Marrow Donor Program.



University of Wisconsin-Oshkosh football coach Pat Cerroni and his staff go through postgame handshakes with UW-Whitewater's staff after their game at Perkins Stadium in Whitewater on Oct. 8.

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BY DAVE RADCLIFFE
Family & Friends staff

Wira Wama is the best player on the pitch almost every time he suits up for the Maranatha Baptist University men's soccer team.

That's no knock on Wama's teammates or his opponents. But you wouldn't know it by his demeanor, the way he carries himself off the field or even based on his style of play. Someone of Wama's stature and experience level could play Division 2 National Christian College Athletic Association soccer and try to run circles around his opponent a la Cristiano Ronaldo or Lionel Messi, leaving everyone else watching on helplessly from afar.

But that wouldn't be Wama's modus operandi. Besides, he'd be the first to tell you that isn't the best way to go about playing the beautiful game. Soccer is a sport that requires a deft touch, great vision and constant movement both when it comes to passing and placement on the field. For Wama to try and do everything by himself wouldn't be the best way to find success individually, and more importantly, when it comes to the team.

There are a few reasons for Wama's maturity. For one, he just turned 27 – not exactly your typical age for an undergrad. There's also the six-plus years of experience playing club soccer. And oh, by the way, Wama has five caps playing for the Papua New Guinea national men's soccer team, which has realistically given itself a chance to qualify for the 2018 FIFA World Cup.

It should come as no surprise that Wama's journey from a small nation in the Oceania region of the world to Watertown isn't exactly a run-of-the-mill tale. But it never would have been made possible without something everyone is familiar with these days – Google.

"From what he tells me, he and his sponsor sat down at a computer and Googled 'Christian college, men's soccer,'" Maranatha men's soccer coach Jeff Pill said.

Of course, Maranatha was one of several options that popped up for Wira and his sponsor. So they did their research and ultimately, Wama settled on the tiny Baptist university in south central Wisconsin.

One of the biggest reasons Wama chose Maranatha was because of Pill and his experiences within the sport of soccer.

"The sponsor saw me and the sponsor is a Baptist," Wama said. "Then I got saved in 2010 ... baptized as a Baptist. They saw my life and they said, 'Oh, we need to get him back to school. We need to find somewhere.' They said, 'You helped us in soccer, now we need you to go back to school.' I thought we were going to find a school back home, but then they said we need to find a Baptist college in the U.S.A. where you can go and study there. So we went out and (Pill), he had reputation, credentials, he's a former U.S. women's coach, so we applied and they accepted, and I came."

Pill's experience in soccer since playing collegiately at Gordon College in Massachusetts dates all the way back to 1982 when he took his first job at Eaglebrook School in Massachusetts. From there, he moved on to The Derryfield School in Manchester, New Hampshire, and near the end of his tenure in 1993, Pill became involved with the U.S. Soccer national teams at various levels before becoming a scout for U.S. Soccer in 1996, a position he has held ever since.



Wira Wama, shown during Maranatha's final home match of the regular season, ranks sixth all time in goals (31) and points (74) for the Sabercats.

DAVE RADCLIFFE/Family & Friends



Wira Wama helped Maranatha to a 3-1 victory over Providence-Manitoba on Oct. 17. As a sophomore, Wama scored the game-winning goal to lift Maranatha to the NCCAA Division II national championship title.

DAVE RADCLIFFE/Family & Friends

New Guinea native suits up for Maranatha

"Wira saw my involvement with U.S. Soccer, and since he had aspirations of making (the Papua New Guinea) national team as well as getting a Christian education, he thought that Maranatha would allow him to accomplish both goals," Pill said. "It turns out that it worked out for him. Really, it is a testament to his diligence and hard work. I have always been impressed with his attitude. He has clear visions of what he wants to accomplish and has done what it takes to see the project through."

Pill also works on the U.S. Soccer coaching education staff and took the job at Maranatha as the men's soccer coach in 2008. In his first year, coach Pill led the men's team to its first NCCAA Midwest Regional championship since 1990 and a fifth-place finish in the national tournament. In 2014, Pill led the team to its first ever NCCAA national championship title.

It didn't hurt to have Wama on his side. In his second season playing for the Sabercats, Wama helped lift them to the Division II title when he scored the game-winning goal early in the second half against Ohio Christian University, retrieving a loose ball in front of the goal and putting it in the right corner of the net.

"He's very entertaining to watch," Pill said. "At any minute, he can create a goal. But I've also been impressed with how much he's improved since he's been here. He's really worked on his defending since he's been here. He's really worked on his defending quite a bit and his understanding of his role function within the team structure, so that's been fun. But he's just real joyful in his approach to life and approach to the game, so I think that's the thing that I've appreciated the most, is how much fun it is to be around him."

Maranatha has been unable to replicate the lightning it caught in a bottle since Wama's sophomore season, but the Papua New Guinea native's impact has still been felt. Despite missing four games due to an ankle injury, Wama led the Sabercats with 11 goals and five assists in 13 games during his senior season. He also scored a dozen goals in each of his first two seasons in a Maranatha uniform and entered this postseason ranked sixth all time in points and goals in school history.

While he was still nursing that ankle injury in his final home game on Oct. 17, Wama's style was on full display. Playing up front as a midfielder, his skill is evident with the ball at his feet, whether he decides to pick out a streaking teammate or make a defender miss, but he doesn't take unnecessary risks. Wama also moves well off the ball and isn't always looking to score but clearly has the ability based on his team-leading goal total.

"I think that someone with his pedigree could have come in and just said, 'Look, I'm so much better than you guys and you should just pass me the ball and be quiet,'" Pill said. "But that's never been his approach. At times, he's maybe been too unselfish. He's engaging his team, the whole team, so it's just been really fun."

Pill made it clear Wama's impact isn't only on the field.

"He brings a lot of joy," Pill said. "He welcomes guys in, so I think that's the thing that I'll remember him the most for is just his approach, how he's been able to engage the other guys on the team. He invites many along for the process and welcomes them openly so that we all get to share his joy."

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Wama came to Maranatha with two goals – to get a Christian education and to make the national team for his home country. Soon, Wama will be able to check off the first objective when he obtains his degree in digital marketing media. The other has already been accomplished, although considering the recent success the Kapuls have found on the pitch, Wama may want to set his goals even higher.

A nation of just over 7 million people, Papua New Guinea is one of the most culturally diverse countries in the world as 852 different languages are spoken. That can make for some interesting conversations on the pitch.

“We have one common language we call Pisin or Tok Pisin, that’s the common language of Papua New Guinea,” Wama said. “But we have 800 different languages. So it’s like, I speak my own, my teammates speak their own. Me and my captain (David Muta), we came from the same place, so sometimes we speak in our own language if we want to



Jeff Pill has coached the Maranatha Baptist University men’s soccer team since 2008 and has also been involved with the United States women’s national soccer team in various capacities dating back to 1993.

Photo courtesy of MBU

have different communication. Or if there’s two players from the same place, they can speak their own language and we won’t know.”

Papua New Guinea was granted the opportunity to host the 2016 OFC Nations Cup, a tournament that determined who would move on to the next round of World Cup qualifying in the region as well as the OFC’s representative in the 2017 Confederations Cup in Russia, a tune-up for the World Cup. The Kapuls led the OFC in goals scored in the Nations Cup, which doubled as the second round of OFC FIFA World Cup qualifying, and didn’t lose a single game in regulation.

After Wama made the starting 11 and helped Papua New Guinea draw its first two matches against New Caledonia and Tahiti, the Kapuls, ranked 159th in the world, scored 10 goals in their next two matches combined, advancing to the final where they fell 4-2 in penalty kicks to New Zealand.

“We never made it to any playoffs to qualify in the Oceania World Cup qualifier, and now we made to the third

stage,” Wama said. “Third stage is where they pick the top six teams out of this last stage. So we play home and away and the winner plays the first place team of the other group to make it to the World Cup. But New Zealand beat us so they made it the Confederations Cup. We almost made it.”

Needless to say, there’s a slight difference between playing Providence University College on a Tuesday afternoon in Watertown and in front of a capacity crowd at Sir John Guise Stadium in PNG.

“At first you feel like, you’re in the dressing room and the other team on the other side, they are ready to play and then you hear people coming in, you feel a little bit nervous,” Wama said. “You get out there and you see a lot of people and you want to try to give your best. You’re nervous at the same time, so it causes you to play your best.”

Wama has five caps with the national team and is still waiting on his first goal. But there figures to be several more opportunities in the coming months. On March 20, 2017, Papua New Guinea will begin the third state of World Cup qualifying when it takes on Tahiti. The Kapuls will play both Tahiti and Solomon Islands in a home-and-away series to determine the winner of Group B, which will then go on to play the winner of Group A in a two-legged final for the right to play in the 2018 World Cup in Russia.

Aside from his time playing for the national team, Wama has also been a member of PRK Hekari United, a club team in PNG, since 2010. That has created some unique travel scenarios considering his past three-plus years at an American university.

“Normally, (club play) starts February or March and then ends around July,” Wama said. “Sometimes it starts in November, goes into break during Christmas and then I come back and play. When I was here, I didn’t go back, but I stayed and played with the Madison 56ers during the summer because I wanted to go back and just help my team, because right after the season, the Oceania World Cup qualifier, that’s what I did last spring and I went back home.”

Wama completed secondary school at Hoskins Secondary School in West New Britain in 2008, then went to a technological institute, studying electronics in 2009 and 2010 while beginning his time with PRK Hekari in the City Pharmacy National Soccer League. The travel became too much of a burden for Wama, with destinations in the Pacific region such as Australia, New Zealand and Fiji cutting into his time at school.

“It could be tough because we leave on Thursday and then come back Monday or Tuesday, and I try to keep up with school,” Wama said. “I quit school in 2010, my second year at the institute, and I just played soccer.”

From 2011-13, soccer was Wama’s only obligation before he and his sponsor discovered Maranatha, and the rest is history.

“They basically sent me an email introducing me to Wira and arranged to apply for admission,” Pill said. “He was accepted because he had a great attitude and a history of diligence and hard work. We knew that he could handle the transition to our culture as well. Then he was accepted and showed up for preseason.”



PRK Hekari's Wira Wama celebrates his goal during an OFC Champions League group stage match against AS Lossi on April 9. Wama has played for PRK Hekari, a club team in Papua New Guinea, since 2010.

Photo courtesy of the OFC

There's leaving home to go away for college, and then there's what Wama did, traveling across the entire Pacific Ocean and then some to attend Maranatha.

"It's really tough (being away from family)," Wama said. "I have my family back home and they really miss me. The first time I came here it was really tough, thinking about them and all the change. And now there's a lot of good people here that are open to me. I've built relationships here and started to learn that this place is like my home. I've started to settle down. Coach, his family, they're amazing and so kind and make me feel like I'm at home. Also, my friends here, I really enjoy my time here."

After studying electronics back in PNG, Wama originally tried to major in humanities applied science with a mathematics concentration at MBU but eventually settled for digital media marketing so the combination of soccer and school wouldn't overwhelm the senior. Like most college students, he just hopes to obtain his degree and see where life takes him from there, and of course, Wama wants to stay involved in soccer.

"I think my experience ... I've learned from coming to the U.S.A. to college, the culture change," Wama said. "I've learned to adapt to college life here and attending school and playing at the same time, it's really tough because everything (needs to be on time). But I really appreciate the people here. Coach and his family, they are more like my family. They bring me in, they've offered to help me in any way, not only in futbol ... or soccer ... but also in my studies and things that I need to get done."

Whether or not Wama returns to Papua New Guinea or decides to call the U.S. home for the foreseeable future remains to be seen. But it's clear that Wama has adapted well to America during his three-plus years going to school in Watertown, even if popular fast food chains like McDonald's or Culver's don't exactly tickle his fancy.

"I guess I just came here and tried to adapt to America," Wama said. "Back home, we like rice. We eat rice and fish a lot, so sometimes it's really tough to adjust to different food. But I still try to find ways to find rice and make rice and fish."

A full-time move to the U.S. would also prevent Wama from participating in one of his favorite hobbies from back home — hunting cassowary, a flightless bird native to Papua New Guinea and the surrounding area. The cassowary is one of the most dangerous animals in captivity, known for its powerful kicks that can be fatal for humans.

"Sometimes we go out and hunt pigs or cassowary," Wama said. "Cassowary are like those big birds, where it's sometimes hard to kill them. It's for fun. But we use dogs, so it's like, the dog will chase them and then make them stand and we just follow where the dog is barking. So we go right at them and spear them. We don't use guns."

Who knew that someone as mild-mannered as Wama would take part in such an act? Then again, that killer instinct has been on full display during his time hunting the back of the net for Maranatha, a small school that welcomed a soccer prodigy from a small nation it won't soon forget.



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More than just a jack-o'-lantern

The food of India is as beloved as it is versatile. Weekend warriors who enjoy experimenting in the kitchen often like doing so with Indian cuisine, which is known for its bold flavors. Such is the case with the following recipe for "Pumpkin With Cashews," from Monisha Bharadwaj's "India's Vegetarian Cooking," (Kyle Books).

PUMPKIN WITH CASHEWS

Serves 4

- 5 ounces freshly grated coconut, dried
- 8 cashews
- 1 tablespoon poppy seeds
- 2 tablespoons sunflower oil
- $\frac{1}{2}$ teaspoon black mustard seeds
- 2 dried red chiles, broken in half and seeds shaken out
- 6 curry leaves

- $\frac{1}{2}$ teaspoon turmeric
- 11 ounces pumpkin, peeled, chopped into $\frac{1}{2}$ -inch cubes
- 3 tablespoons soft brown sugar
- Salt, to taste
- $\frac{2}{3}$ cup milk

1. Put the coconut, cashews, poppy seeds and $\frac{1}{4}$ cup of water in a blender and grind to a paste. Add water as necessary to make a fine paste. Set aside.

2. Heat the oil in a heavy pan and add the mustard seeds. When they pop, add the chiles and the curry leaves. Sprinkle in the turmeric and pour in the coconut paste at once. Stir to blend.

3. Add the pumpkin and a couple of tablespoons of water.

4. Add the sugar and salt. Pour in the milk and bring to a boil. Reduce the heat and simmer until the pumpkin is just tender but still holds its shape, about 10-12 minutes. Serve hot with rice.

Pumpkins are readily available in fall, when people carve jack-o'-lanterns out of pumpkins for Halloween or serve up pumpkin pie after a hearty Thanksgiving dinner. But people who are unsatisfied with plain old pumpkin pie can add something new to their repertoire this fall by cooking up the following recipe for "Pumpkin Cheesecake with Gingersnap Crust," courtesy of Lori Longbotham's "Luscious Creamy Desserts" (Chronicle Books).

PUMPKIN CHEESECAKE WITH GINGERSNAP CRUST

Serves 8 to 10

Crust

- $1\frac{1}{2}$ cups gingersnap cookie crumbs
- $\frac{1}{2}$ cup finely chopped hazelnuts
- 6 tablespoons unsalted butter, melted
- $\frac{1}{3}$ cup sugar

Filling

- $1\frac{1}{2}$ pounds cream cheese, at room temperature
- $\frac{1}{2}$ cup packed light brown sugar
- $\frac{1}{4}$ cup granulated sugar
- 2 large eggs
- 2 large egg yolks
- $1\frac{1}{2}$ tablespoons all-purpose flour
- 2 teaspoons pumpkin pie spice
- 1 cup solid-pack pumpkin purée (not pumpkin pie mix)
- $\frac{1}{2}$ cup crème fraîche, homemade (see below) or store-bought, or sour cream
- 2 teaspoons pure vanilla extract

1. Preheat the oven to 350 F. Lightly butter an 8- or 8 $\frac{1}{2}$ -inch springform pan.

2. To make the crust: Stir together all of the ingredients in a medium bowl until the crumbs are moistened. Press the mixture over the bottom and up the sides of the pan. Bake the crust for 10 minutes. Let cool completely on a wire rack. Increase the oven temperature to 425 F.

3. To make the filling: With an electric mixer on medium speed, beat the cream cheese, brown sugar and granulated sugar in a large deep bowl until light and fluffy. Beat in the eggs and then the egg yolks one at a time, beating well after each addition. Add the flour and pumpkin pie spice and beat on low speed until just combined. Add the pumpkin purée, crème fraîche and vanilla, and beat until just combined. Pour the filling into the shell.

4. Place the cheesecake on a baking sheet and bake for 15 minutes. Reduce the oven temperature to 250 F and continue baking for 1 hour.

5. Turn the oven off and let the cheesecake cool in the oven for 2 $\frac{1}{2}$ hours. Then transfer to a wire rack and let cool to room temperature. Refrigerate, tightly covered, for at least 10 hours, until thoroughly chilled and set, or for up to 2 days.

6. To serve, run a knife around the side of the cheesecake and remove the side of the pan. Serve slightly chilled or at room temperature, cut into thin wedges with a sharp knife dipped into hot water and wiped dry after each cut.

CRÈME FRAÎCHE

Makes about $\frac{1}{2}$ cup

- $\frac{1}{2}$ cup heavy whipping cream
- $\frac{1}{2}$ cup crème fraîche or sour cream with live cultures

Pour the cream into a glass jar with a tight-fitting lid and spoon in the crème fraîche. Let sit on the counter, with the lid slightly ajar, until the mixture thickens, from 4 to 24 hours, depending on the weather. Refrigerate, tightly covered, until ready to use.

Continued from Page 11

4. Which tribe of Native Americans taught Pilgrims how to cultivate the land, contributing to the first Thanksgiving?

- a. Algonquin
- b. Lenape
- c. Shoshone
- d. Wampanoag

5. Fossil evidence shows that turkeys roamed the Americas how long ago?

- a. 10 million years ago
- b. 15 million years ago
- c. 20 million years ago
- d. 25 million years ago

6. Three different deboned types of poultry go into this Thanksgiving meal alternative?

- a. Orange duck
- b. Turducken
- c. Turkey chow mein
- d. Chixturck

7. In what year did Congress make Thanksgiving an official national holiday in the United States?

- a. 1932
- b. 1939
- c. 1941
- d. 1946

8. Twenty percent of the overall consumption of this type of fruit is done on Thanksgiving.

- a. Apples
- b. Cranberries
- c. Cherries
- d. Grapes

9. The first Canadian Thanksgiving was a welcome-home celebration for Sir Martin Frobisher when he returned to which area of the country?

- a. Alberta
- b. Manitoba
- c. British Columbia
- d. Newfoundland

10. Canadians sometimes call the Thanksgiving holiday in the United States by this name to distinguish it from their own Thanksgiving celebration.

- a. Yanksgiving
- b. Amerigiving
- c. Turmerica
- d. USthanks

Answers: 1. c 2. a 3. b 4. d 5. a 6. b 7. c 8. b 9. d 10. a

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