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Dr. David Hilber

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support during this time of sorrow. The love you have shown our family has given us much comfort and touched us deeply. We are so grateful for your heartfelt expressions of sympathy which will always be remembered. With Gratitude, and a Happy New Year.

Thank You The family of Sharon Pederson would like to thank you for your kind words, cards, flowers, prayers and THE PEDERSON FAMILY



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OBITUARIES

Maxine Spicer

Age: 75 From: Bloomfield, MO, formerly of Wadena, MN

Passed Away: Wed., Dec. 4 No Service Information Funeral Home: Karvonen Funeral

Online condolences may be sent to www.karvonenfuneralhome.com

Lisa L. Aune

Wadena MN

Age: 57 From: Wadena, MN Passed Away: Thurs., Dec. 5 Where: At her home Visitation: Sat., Dec. 14, 10-11am at Wadena Alliance Church,

Memorial Service: Sat., Dec. 14, 11am

Location: Wadena Alliance Church, Wadena, MN Funeral Home: Karvonen Funeral

Online condolences may be sent to

www.karvonenfuneralhome.com

Donald "Don" Jessen Age: 84 From: Sartell, MN, formerly of

Wadena, MN Passed Away: Fri., Dec. 6 Visitation: Sat., Dec. 14, 12-1pm at St. John Lutheran Church, Wadena, MN

Memorial Service: Sat., Dec. 14,

Location: St. John Lutheran Church, Wadena, MN Funeral Home: Karvonen Funeral

Home Online condolences may be sent to

Bruce P. Uselman

Age: 77 From: Fergus Falls, MN, formerly of Wadena, MN

Passed Away: Sat., Dec. 7 Where: Lake Region Hospital,

Fergus Falls, MN Visitation: Fri., Dec. 13, 10-11am at St. Ann's Catholic Church,

Wadena, MN Memorial Mass: Fri., Dec. 13,

Location: St. Ann's Catholic Church, Wadena, MN Burial to follow at Calvary Catholic Cemetery, Wadena, MN

Funeral Home: Karvonen Funeral

Online condolences may be sent to www.karvonenfuneralhome.

Viola M. "Vi" Salo

Age: 89 From: Perham, MN, formerly of New York Mills, MN Passed Away: Sun., Dec. 8 Visitaion: Fri., Dec. 13, 4-7pm at Apostolic Lutheran Church, New York Mills. MN. and one hour

prior to the service Prayer Service: Fri., Dec. 13, 6pm at Apostolic Lutheran Church. New York Mills, MN

Funeral Service: Sat., Dec. 14, 1pm

Location: Apostolic Lutheran Church, New York Mills, MN Burial to follow at Woodland Cemetery, New York Mills, MN Funeral Home: Karvonen Funeral

Online condolences may be sent to www.karvonenfuneralhome.

Timothy "Tim" Wohlert

Age: 72 From: Wadena, MN Passed Away: Mon., Dec. 9 Visitation: Thurs., Dec. 19, 4-7pm at Karvonen Funeral Home, Wadena, MN, and one hour prior to the service

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Prayer Service: Thurs., Dec. 19, 6pm at Karvonen Funeral Home, Wadena, MN

Sharing Time: Thurs., Dec. 19, 6pm at Karvonen Funeral Home, Wadena, MN

Memorial Service: Fri., Dec. 20, 11am

Location: Immanuel Lutheran Church Wadena MN

Funeral Home: Karvonen Funeral Home

Online condolences may be sent to www.karvonenfuneralhome.

Ronald G. Beckman

Age: 75 From: Wadena, MN Passed Away: Wed., Dec. 11 Services Pending Funeral Home: Karvonen Funeral

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High Bowling Scores for the week

Robert Kupfer Ben Dischinger 248 Jason Drouillard 246 696 Sam Aschnewitz 247 671 Jim Winter

Alcatraz Prison closed in what year? 1958 1963 1968

Elvis Presley had has first number one hit in 1956. What other event happened that year? Rocky Marino retires

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Computer Science Intern Location: Fergus Falls, MN

Description

Otter Tail Power Company is currently seeking a qualified student applicant to fill a Computer Science Intern position from January 2, 2025 to March 31, 2025.

- 1. Work with End User Support team to develop a plan to upgrade remaining Windows 10 notebooks and workstations to Windows 11.
- 2. Work with end users to coordinate times when their notebook or workstation can be upgraded.
- 3. Perform the upgrade to Windows 11 either through manual remote or physical access to the notebook or workstation.
- 4. Ensure Bitlocker is enabled once the upgrade to Windows 11 is complete.
- 5. Ensure each notebook or workstation is functioning properly after the upgrade is complete.
- 6. Comply with company policies, procedures and external compliance requirements in performing job accountabilities.
- 7. Perform other duties as may be assigned to address company business needs.

The position requires excellent customer service, organizational and written communication skills to work with end users and provide them with excellent service. Furthermore, the successful candidate will need strong oral communication skills and the ability to work together with people within the company.

Looking for students in the computer science curriculum with excellent customer service, oral and written communication skills. The applicant must be proficient in the use of the Microsoft Windows for notebooks and workstations. Applicant must also have a strong understanding of the Microsoft Office environment and the ability to troubleshoot issues in the moment. Some travel may be required.

To apply, visit our employment page at www.otpco.com and submit your application and resume. We will accept applications until December 27, 2024.

All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability or protected veteran status.

THE MATH W

By Kristi Lausch, for the Humane Society of Otter Tail County



In a minute, I'm going to ask you to please put on your "math hat", but first, I want to share the passion behind this article. About a month ago, the Humane Society of Otter Tail County was contacted by law enforcement to assist with the removal of 11 small dogs from a rural county residence, where they were being used for breeding. The animals were living in deplorable conditions, severely matted with feces and in physically challenged conditions. Not only were pets in crisis, humans were as well. The HSOTC Facebook page

shows photos of the "intake", and also documents their journey on the road to recovery. At the time of this intake, the total number of animals in the care of the HSOTC was over 90. The HSOTC is grateful for friends who graciously stepped up to help cover vet care and grooming of these precious pups. And we are ever so thankful for the many loyal supporters who have helped make ends meet for us for over 40 years, including folks like Keith Schmidt who is

matching every donation in December up to \$5,000! With inflation in recent years, our annual operating expenses have swelled to over \$380,000 and somehow, the HSOTC is proud to remain a financially solid, independent non-profit entity.

With that being said, it is cases like these that drive the passion to break ground on a badly needed shelter expansion. I recently had a conversation with a retired deputy sheriff who said to me "that expansion was needed 20 years ago". This testament spoke volumes to what those working the front lines of rescue see on a daily basis. The shelter expansion is not a

'WISH OR A WANT" but a "NEED". In 2.5 years, our grassroots team has raised \$1.7 million of our \$2 million dollar goal but we truly don't know where to turn next or how to motivate everyone to WALK WITH US across that finish line. This is where I am asking you to DO THE MATH WITH ME and consider how you could help get this done?

\$10/month x 2 years = \$240. x 1,000 people = \$240,000 $20/month \times 2 \text{ years} = 480 \times 500 \text{ people} = 240,000$

 $50/month \times 2 \text{ years} = 1,200 \times 200 \text{ people} = 240,000$

You get the idea. Getting to the finish line of this shelter expansion will truly take A LOT OF PEOPLE, doing a little. We are presently working on modifications to the original floorplan and crunching numbers to make the best use of every dollar we are given. Those working hard to get this done can promise we are, and will continue to be, good stewards of every donation. If you would like to learn more about who we are, what we do and the plans for the future, OR set up a monthly payment schedule, please visit our website at www.humanesocietyotc.org/build. Together, we can make Otter Tail County proud for generations to come.



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December 15, 2024



Each week we will be featuring recipes provided by our readers.

TO SUBMIT A RECIPE YOU CAN **EMAIL THEM TO**

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Zeason's EATINGS



- 1 cup butter, unsalted, cold & cubed
- 3 oz Cream Cheese, softened
- 1 cup sugar
- 1 egg yolk
- 2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 1/4 teaspoon salt
- holiday sprinkles, colored sugar
- 1. Preheat oven to 350.
- 2. In a bowl, cream together butter and cream cheese. Add sugar, beat to incorporate. Add egg yolk and beat until light and fluffy. Add vanilla and
- 3. In a seperate bowl combine flour and salt. Add flour gradually to the butter mixture and beat until incorporated.
- 4. Place the dough (you'll need to work in batches) in the cookie press with the desired disk. Press dough out onto clean ungreased cookie sheet. (Do not cover the baking sheet with parchment, wax paper or aluminum foil.) Sprinkle cookies with holiday sprinkles.
- 5. Bake for 13-15 minutes minutes until golden brown on the edges, rotating the sheets once halfway through. Be careful not to burn them.
- 6. Remove from the oven and let cookies cool for 5-7 minutes, then transfer to a cooling rack or platter.

Slow Cooked Prime Rib

- 5 pounds beef prime rib (if larger, double the spices/seasonings)
- 2 teaspoons freshly ground black pepper
- 2 teaspoons fresh rosemary
- 1 teaspoon fresh thyme
- 8 cloves garlic, minced
- 1/4 cup olive oil
- 1. Bring meat to room temperature. Remove the prime rib from the refrigerator 1 hour before cooking. Season it on all sides with salt and cover it loosely with plastic wrap as it comes to
- 2. Adjust the oven rack. When you are ready to cook the prime rib, lower your oven rack so the meat will cook in the center of the oven. Preheat the oven to 500 degrees.
- 3. Combine seasonings. Mix together 1 1/2 teaspoons salt, pepper, rosemary, thyme, garlic and
- 4. Prepare the roast. Pat the roast with paper towels. Spoon seasonings over it, rubbing it onto all sides. Place bone-in roast with the bones down, inside a roasting pan.
- 5. Bake the prime rib at 500 degrees for 15 minutes, then reduce the oven temperature to 325 and continue baking until desired level of doneness. Use a meat thermometer to check the temperature of the meat. Rare 120 degrees (about 10-12 minutes per pound). Medium rare 130 degrees (about 13-14 minutes per pound). Medium 140 degrees (about 14-15 minutes per pound). Medium Well 150 degrees. The meat will continue to cook out of the oven so remove it from the oven 5-10 degrees before it reaches your desired doneness
- 6. Rest. Remove it from the oven and tent it with foil. Allow it to rest for 30 minutes before carving.
- 7. Carve prime rib by slicing against the grain into about 1/2 inch thick slices.









Christmas Cookies Embody The Joy Of Christmas Linz Shortbread Cookies **Holiday Cooking**

The holiday season simply wouldn't be the same without food. The joyful spirit of the season lends itself to sharing a bite if not a full meal with family and friends. Perhaps that explains why so many people embrace the joy of baking each holiday season. Some bake to honor and continue family traditions, while others spend hours crafting cookies to put a smile on the face of loved ones each holiday season.

Whatever it is that inspires individuals to break out the measuring cups, flour and whisk, cookie fans undoubtedly appreciate that spark of confectionary creativity. This holiday season, those with an urge to bake some cookies can try this recipe for "Christmas Linz Shortbread Cookies with Red Jam" from Lines+Angles.



With Red Jam

Makes 24 cookies

- cups all-purpose flour
- 3/4 cup almond flour
- teaspoon kosher salt
- teaspoon ground cinnamon cup unsalted butter, softened
- 3/4 cup sugar
- egg yolks
- teaspoon vanilla extract
- tablespoon lemon zest
- cup raspberry jam
- cup powdered sugar
- 1. In a large bowl, whisk the flour, almond flour, salt, and cinnamon together. In a separate bowl, beat the butter and sugar until fluffy. Add in the egg yolks, vanilla extract and lemon zest and continue to beat until well incorporated.
- 2. Gradually add the dry ingredients to the wet ingredients and continue to beat until just combined to

form a dough. Divide the dough in half; pat each half into an hour.

- 3. Remove the dough from the refrigerator, and let it soften for about 5 minutes, until soft enough to roll. On a lightly floured surface, roll one disc of dough out to about 1/4" thickness. Using a 3" cookie cutter, cut out cookies. Cut out a top for each cookie using a smaller cookie cutter to cut out the center. Transfer the cookies to a parchment-lined baking sheet. Gather the scrap dough, roll, and repeat.
- 4. Place the first batch of cut cookies in the refrigerator for 30 minutes to chill. Preheat the oven to 350 F and repeat the process with the second batch of dough.
- 5. Bake the chilled cookies for about 12 minutes or until just starting to turn golden around the edges. Let the cookies cool for a few minutes until transferring them to a wire rack to cool completely.
- 6. Once cooled, spread the bottom half of each cookie with some raspberry preserves, leaving a thin border around each cookie. Dust the tops of each cookie with powdered sugar and place on its corresponding bottom half. Use a spoon or piping bag to fill the cut-out center with a little more of the preserves.

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