

Ladysmith Driftbusters

www.ladysmithdriftbusters.com

Ron Young President
Dave Lemke Vice President
Coleen Koditek Treasurer
Richard Berger Secretary

Driftings

Landowner Hot Line
715.532.5939

October,, 2008

Next Monthly Meeting November 13 at Club 8 (7:30)

Memberships Due: Memberships are due at this time! Please use the renewal form attached to this mailing, or download from the website. Great response with a 61.2% renewal already. Dues remain the same.

Business Member News: We are pleased to announce that **Country Kitchen** has decided to join us this year. Also, **EastMart** has renewed this year. Thank them for supporting us by saying "Hi" when you stop in to frequent them.

New member alert: We also welcome new members Jason and Cari Lemeiux of Rosemount, Minnesota to the club. They ride frequently up here with the Bergers and love our trails. You'll know them by the 4-stroke Yamahas they ride. When you see them remind them the Trail permits need to be on the sled, not in their pockets (they made a "contribution" to the County last year...).

Young Rider certification: Snowmobile safety classes begin November 17 at Cornell High School and last for 3 days. For more information, contact Dan Miller ay 715.239.6728. They also begin December 8 in Barron at the Barron Snow Bears shed (411 Mill St.). Call Lisa Hallam for info: 715.537.9235.

Out of State permits: Out of state permits are going up to \$35 this year. Remember you need to have them displayed on the sled, not just in possession.

All Seasons Sports Center News: They are having an "Arctic Blast" Open House October 24 & 25. All parts, accessories, ArcticWear clothing, and oil is 10% off . Includes special orders and in-stock (except special order oil) items. Buy a 2009 sled and receive a free cover. Stop in and see the new Crossfire 800R & 1000R.

Recipe of the month: Chocolate Almond Coconut Balls-- 32oz powdered sugar, 1 can sweetened condensed milk, 1 stick butter, 1 tsp almond extract, 14oz bag of coconut, 1.5 cup of chopped almonds, 12oz chocolate chips, 1/2 bar of paraffin wax.

Mix sugar and butter together. Add milk and extract to the mix. Add coconut and almonds to the mix. Form into small balls on a cookie sheet and chill. Mix chocolate chips with wax in a double-boiler. Take a skewer and dip balls in chocolate mixture and put on parchment paper. Serve when cool.

Free advertising?: If any of our business members have "specials" or anything they would like mentioned in this newsletter, drop me a line and I would be happy to mention it here, or do an e-mailing. Likewise, if any members have anything for sale, favorite charity events, etc. I would be happy to give it a mention. Reach me at bergerr@usjet.net.