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The wet and dreary weather did not keep a classic car parade in memory of Neil Bursheim from happening. The line of 25 plus cars made their way to Poplar Meadows to Main Street past Neil's business and around town on Saturday, May 9th.



Neil Bursheim's restored Plymouth, driven by his son, Bob, passed by Neil's Quality Meats & More, which was Neil's business for over 40 years in McIntosh. Neil and his wife, Carol ran this store and raised their children in the town while also being very active in community happenings and volunteered often.



Sharing a love of cars with Neil, a good friend of the Bursheim family, Orrie Flermoen of Winger, came to participate in the parade to honor his friend Neil on Saturday, May 9th in McIntosh.



Ambrose and Leah Anderson, members of the Highway 2 Cruisers Club came out in the gloomy and wet weather to honor Neil in the parade along Main Street in McIntosh.

Polk County household hazardous waste collection

Polk County Environmental Services is once again holding its Annual Household Hazardous Waste Collection events. The first collection event will be held at the Fertile Fairgrounds on Friday, May 29th from 3-6pm. The second collection will be at the East Shore Beach Area of Maple Lake off County Highway 10 on Saturday, May 30th from 9am-12noon.

This year to alleviate any COVID-19 spread we ask participants to stay in their vehicles and simply pop their trunk or allow staff to open tailgates/lift-gates to remove the HHW items.

This will ensure that public health and safety is followed during the COVID-19 pandemic. Household hazardous products, if not properly used,

stored, and disposed of, can pollute the air and water.

These collection events, along with year-round collection facilities in Crookston and Fosston, give Polk County residents the opportunity to take part in protecting the environment.

Household hazardous wastes accepted at this event include: cleaning solvents, paints, stains, strippers, automotive products (carburetor cleaners, brake, steering or transmission fluid, etc.), aerosols, adhesives, pool chemicals, photographic chemicals and hobby chemicals.

Products that are NOT accepted include: business and agricultural wastes, compressed gas, explosives, radioactive materials, tires, fluorescent bulbs, used oil or bagged

household garbage.

Polk County's collection events are part of the Northwest Minnesota Household Hazardous Waste Program in cooperation with Polk County Environmental Services, the Maple Lake Improvement District and the city of Fertile. Polk County Environmental Services accepts household hazardous wastes from Polk County residents year-round.

The ongoing collections for Polk County residents are located at the Polk County Transfer Station and Fosston Incinerator which accepts HHW (Monday-Friday 8am- 5 pm). For more information on household hazardous waste or how to package and transport items, please contact Polk County Environmental Services at 1-800-482-6804.

McIntosh Memorial Day Service

The McIntosh Memorial Day Service will be held online this year because of the Covid-19 pandemic. The Memorial Day program will be on Garden Valley Channel 30 at 11:00 a.m. on Monday, May 25, 2020. It will also be on Facebook under McIntosh Friends of Veterans and also on YouTube.

Veteran Ben Ramse will give the Invocation and read the list of the deceased Veterans while they are being shown during the program. Polk County Veterans Service Officer Kurt Ellefson will be the speaker.

There are several other people from McIntosh that will be involved in the making of the program.

To make the Roll Call complete, the Committee is still looking for pictures of the deceased Veterans even after the



Memorial Day program.

These pictures should be sent to Janice Aanenson (drjaanenson@gmail.com) or may be dropped off at the First National Bank in McIntosh. It is intended that pictures of the Veterans in their uniforms are

preferred but other ones will be accepted as well.

It is hoped that everyone in each community will fly the American Flag on this special day to honor the Veterans that sacrificed their lives while in the service.

Parade to honor the WEM Class of 2020

Due to the COVID-19 pandemic, Win-E-Mac Seniors will not be having a traditional graduation ceremony this year.

In an effort to make the graduating class have a memorable experience we are asking for the Win-E-Mac community members to show your support for the 2020 senior graduating class.

We are planning to hold a drive through parade in Erskine on Main Street on Saturday, May 23rd from 2:30 pm - 3:30 pm.

The senior class will be on each side of the street in keeping with social distance guidelines.

We need community members to come to town on this day at 2:30 pm to drive through Main Street in Erskine to honk your horns, give shout outs, give a card, or just wave and



say hello.

All are welcome, deputies and first responders with their vehicles, to drive through the

area to show your support to these seniors.

Hope to see you there to support the class of 2020!



Hardworking and dedicated owners of Oof-da Tacos, Donna and Greg Parenteau.



Oof-da Tacos

Is your head getting dizzy from going back and forth between McIntosh and Fosston? Let's stir the pot. The business this time has a storefront that changes weekly. Sometimes even daily. Ever heard of a "Pop-up Shop"? It is a term heard often now, for businesses that bring their products and stores to you! And this business has been around for nearly forty years... long before the term "Pop-up Shop" was trending.

Have you been to a local fair or carnival? If so, you have likely witnessed the phenomenon of the Oof-da Taco line. It can be a sight to behold. And if you are hungry—your rumbling stomach may plummet to your toes when you see it. One of the main reasons you may be there is to enjoy an Oof-da Taco, or a nacho supreme or an elephant ear with whipped cream and strawberries or... hmmm. Let's leave the menu for later. We can't have you throwing down the paper and driving off to find them without finishing the column.

So, here you are—standing in line, your mouth is watering. The air is laden with an appetizing aroma and... the mosquitoes are starting to bite.

This is the reality of Minnesota. But look at it this way. Now you have the chance to catch up with the other veteran Oof-da Taco patrons. Praise in all circumstances, right? In fact, it might be the only time of year you see some of them. And if you happen to be a newbie, then welcome to the neighborhood. And mind you don't dilly-dally at the order window. While you're standing here in line, you will be forgiven your lack of conversation so that you can peruse the menu and make your choices promptly—thank you very much—and then move over.

Of course, fairs and carnivals are not the only venues from where the distinctive food trailer will beckon to you. Trimmed with red accents, and a black and white checkerboard—just seeing the parked big billboard on wheels can immediately change your plans for lunch or supper, right? You know who you are and what I'm talking about.

So where did the Oof-da Taco come from anyway? Norway? Sweden? Nope, it started out as a no-name family favorite in the Donnie and Sharon Ramberg kitchen. After tasting a unique soft-shell taco elsewhere, Sharon experimented with different versions of it at home. She came up with a winner. They began sharing their culinary creation with not only family, but friends as well. It was not long before people were asking to come

to supper and inquiring about the recipe. It might have never gone any further than the Ramberg kitchen but you and I both know something happened.

In 1982, Mentor was preparing for a town celebration. The planning committee was looking for food options. Since they were on the committee and they were short of solutions, Donnie turned to Sharon and said, "Why don't we make those tacos?" She was taken aback with the thought of making them "to order" and without her kitchen to boot. And she was fully aware of her husband's culinary prowess—which extended to peanut butter and jelly sandwiches or cornflakes. She responded by asking him who was going to do all the work. He offered to fry the bread. And that was that. He resurrected an old stove. They set up in a clearing by the grocery store. When the celebration was over, they had enough profit to take the honeymoon they never had. They stayed in Colorado until the money ran out.

When Donnie and Sharon returned from their vacation, they had an inquiry from Anoka, MN about selling their tasty tacos there. More inquiries followed. Being prayerful people, they gave their business opportunity to the Lord. They asked Him to run it for them and then stepped out in faith. They hoped to make enough for

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Exploring the regional impact of COVID-19 on MN workers

The COVID-19 pandemic has had an unprecedented impact on employment in Minnesota, both in terms of scope and of speed. Over six weeks, beginning on March 16 through April 25, a total of 556,897 workers across Minnesota applied for Unemployment Insurance (UI). In comparison, during the height of the Great Recession, we saw about 454,000 total UI applicants during all of 2009.

To help track UI applications by day, occupation, education level, gender, race and ethnicity, region and more, DEED developed the Daily and Weekly Unemployment Insurance Statistics dashboard. This tool, first posted in early April, provides a useful source of the most current information available for community leaders, economic development organizations, media and others.

While the number of weekly UI applicants is still very large in comparison to normal, the numbers of new applications week over week have been decreasing since April 4.

Minnesota workers affected by COVID-19 were among the

first in the country to be assisted through emergency benefits aimed at helping them through this difficult and uncertain time.

These emergency benefits include a temporary additional \$600 weekly payment to supplement their regular UI weekly compensation, as well as up to a 13-week extension of benefits for those who are eligible. In addition, now some self-employed individuals are also eligible for assistance through Pandemic Unemployment Assistance.

NW MN

Through April 25, about 46,000 applications for Unemployment Insurance (UI) had been filed by residents of Northwest Minnesota. If that sounds like a lot, that's because it is a lot. For perspective, in the entire year of 2019, the region saw a total of just 22,820 UI claims. In 2009, during the peak of the Great Recession, the region suffered 49,841 UI claims for the year.

Since Northwest Minnesota had about 296,000 people in the labor force in March of 2020, that means about 15% of workers in the region had

filed a claim from the middle of March to the end of April. After an initial surge where over 10% of workers had already filed a claim by April 7, Northwest has actually seen the slowest increase in claims among the six planning regions in the state since then. The spread of separations has definitely slowed in Northwest.

Interestingly, Northwest is home to five of the 10 counties with the lowest share of UI claims as a percent of the total labor force; but also five of the top 10. With just 5.6% of the labor force filing a claim, Clay County has the lowest percentage of UI applications, followed by Wilkin County in second. Traverse, Kittson, and Stevens ranked fifth, sixth, and seventh overall.

On the other end of the spectrum, almost 30% of the labor force in Mahnom County has filed a UI application, which was the second highest in the state, behind only Cook County in Northeast Minnesota. At 23.7%, Cass County ranked third highest, followed by Roseau in fifth, Crow Wing in sixth, and Douglas County in seventh.

MN residents could get coverage through MNSure

Minnesotans who have lost their health insurance due to COVID-19 can get coverage through MNSure.

If your income has decreased due to the coronavirus pandemic and you have lost the health insurance you had through your work, you might qualify for coverage through MNSure. MNSure has a new special enrollment period option that allows Minnesotans

to enroll in private coverage.

You may qualify if:

- Your household income recently decreased,
- You are newly eligible for an advanced payment tax credit because of your income change, and
- You had minimum essential coverage outside of MNSure at least one day in the last 60 days..

"If you were enrolled in a

health insurance plan outside of MNSure and your income has decreased, you may be eligible to enroll in a plan through MNSure and qualify for tax credits to help cover the cost of your health insurance," said MNSure CEO Nate Clark.

"Don't delay if you're in that situation. Give us a call, or visit MNSure.org today to see if you qualify for this enrollment opportunity."

Essentia Health offers advance care planning classes online

Advance care planning is a process that helps you think and talk about your choices for health care in the future. It's important for every adult to have an advance directive, also known as a living will or healthcare directive.

The COVID-19 pandemic has brought advance care planning to the forefront of people's minds. While COVID-19 can affect people of any age, it's especially dangerous for those with underlying medical conditions and those over the age of 65.

By having these conversations proactively, you can make sure that your preferences are understood if you become unable to make medical decisions for yourself due to an accident, injury or sudden illness like COVID-19.

Essentia Health is offering free, online classes via Zoom to learn more about advance care planning. Upcoming classes will be held:

- May 19 at 10:00 a.m.
- June 3 at 11:00 a.m.
- June 16 at 11:00 a.m.

This class will discuss ad-

vance care planning and encourage you to think about:

Who would you want to be your health care agent, the person to speak for you?

What is important for you to live well?

What fears or worries do you have about your illness?

How do you want to be cared for if you become seriously ill?

"Being proactive in making medical decisions allows the patient's medical team to understand and prepare for the patient's wishes and preferences," said Dr. Joe Bianco, a family practice physician at Essentia Health. "Entering into these conversations with our patients helps us to honor their choices."

At Essentia, instead of in-person visits, we are offering online classes for those interested in learning more about advance care planning and completing an advance directive. The classes are open to anyone and will provide a thought-provoking presentation to help you make your wishes known as well as:

- Learn vocabulary

Reflect on your values

Explore goals for treatment

Take steps toward completing a healthcare directive

Register online at EssentiaHealth.com for upcoming classes, which are free and will be conducted via Zoom, a video conferencing platform. You also can access health care directives and additional resources for your state of residence.

For more information on health care directives, or to better understand the complications of COVID-19 with an underlying medical condition, please contact your primary care provider's office to schedule a virtual video visit. You can do so at EssentiaHealth.org or by calling your clinic.

Thank You!

Thank you so much to those who setup and participated in the drive parade past our house on my last day of work. We really appreciate the thoughtfulness and time taken. Thank you all for the kind words, well wishes and cards. We have been blessed to live and work in a great community. Feel free to stop and say hi if you're in the area.

Thank you very much
Mark and Karen M9C

MN Senate passes legislation to allow businesses to safely resume operations

On Monday, May 11, 2020, the Minnesota Senate passed legislation that would allow many small businesses to safely resume operations.

The bill, Senate File 4511, provides a framework for businesses to return to the workplace and safely resume operations if they follow the Centers for Disease Control (CDC) and Minnesota Department of Health (MDH) guidelines. The legislation would take effect the day following enactment and passed in the chamber with a bipartisan vote of 39-28.

"In conversations that I've had with hospitals, mayor's, and businesses across Northwestern Minnesota what I've consistently heard is that our communities are ready to open," Senator Mark Johnson (R-East Grand Forks).

"Our region has the proper procedures, equipment, and common-sense policies in play to take on the challenge of protecting our health and rebooting our economy, yet we're still told to shelter.

"As our neighbors to the east and west reopen and our big-box chains continue to operate, many of Minnesota's small businesses have been shuttered.

"We need to end this strategy immediately, and move to alternative rules that safely and quickly getting our economy running again."

The legislation would allow businesses that are "closed to ingress, egress, use, and occupancy by members of the public" due to recent executive orders to resume operations if the business abides by workplace safety recommendations and guidance from the Minnesota Department of Health (MDH) and the Centers for Disease Control (CDC). The bill would take effect the day following its enactment.

The legislation awaits a hearing in the Minnesota House of Representatives.

On Monday, the Senate also voted to approve extending the state's COVID fund, which was set to expire on May 11. The Senate bill allows money in the COVID fund to be used until December 31, 2020.

The fund's current balance is \$36.9 million as of Monday, May 11th.

BACK in BUSINESS!

Just as cute as you ever were!
Happy 55th Birthday to Robin Goodwin -Andres M9C

MAC TO FLUSH WATERLINES

The City of McIntosh will be flushing waterlines and hydrants each Thursday throughout the summer. Residents are encouraged to watch for rusty or dirty water on these days. Fill washing machines to check water before adding clothes.

M9-23C

Community Birthday and Anniversary Calendar

Wed. May 20: Linda Sylstad, Marvin Wikstrand, Arlene Eggers, Tyus Mahlen, Clara Eileen Bruggerman

Thurs. May 21: Robin (Goodwin) Andres

Fri. May 22: Nick Burslie, Gary Schommer, Darlene Dierkes

Sat. May 23: Gwen Rue, Kris Faldet, *Mike & Angela Lindseth, *Tom & Laura Perkerwicz

Sun. May 24: Joyce Sultvedt

Tues. May 26: Rainee Haaven, DeeDee Narum, Chad Smeby, Angela Linden

WEM Preschool

Enroll students for their 2020 - 2021. Win-E-Mac offers students two full days each week and every other Friday.

To learn more or to register your child for preschool, please call or email Heather at: 218-689-0605; hearl@s-win-e-mac.k12.mn.us.

Or call the Win-E-Mac school office at: 218-563-2900 or 218-687-2236. (preschool screening to be announced at a later date)

***to be eligible for preschool in the classroom at Win-E-Mac, students must be four years old by September 1, 2020.*

LSS Meals Menu

687-2262

Tues., May 26th- Liver and onions OR Chicken Fried Beef Steak ; CALL WITH CHOICE, 687-2262 - Boiled Potatoes - Carrots - Wheat Rolls - Tapioca Pudding - Milk

Wed. May 27th - Porcupine Meatballs - Scalloped Potatoes - Green Beans - Watermelon - Bread - Brownies - Milk

CHURCH DIRECTORY

ST. MARY'S CHURCH
Fosston
Fr. John Suvakeen, Pastor
No Mass at St. Mary's Church, Fosston until further notice.

MCINTOSH AFLC
McIntosh Trinity / Mount Carmel:
Pastor Karl Anderson
Services from Mt Carmel and Trinity Free Lutheran Churches will be on the Garden Valley TV Win-E-Mac channel 10am Sundays and repeated at 7pm Sunday and 6pm Wednesday.

GOSEN LUTHERAN CHURCH
Independent
Gary Johnson, Pastor
www.gosen-church.com
Face Book: Gosen Church
Sun. May 24: 9:30 a.m.
No Sunday School and Adult Bible Study; Worship Service on Facebook: gosenchurch and gosenchurch.com
Tues. May 26: 10:00 a.m. Sunday worship service telecast on GVTV--30; 1:30 p.m. No Bible Study at The Pioneer Memorial Care Center
Wed., May 27: 6:30 p.m. No Bible Study at Sharon Ramberg's

OURS SAVIOR'S LUTHERAN CHURCH (ELCA)
McIntosh
Supply Pastor Gordon Syverson
There will be no Worship Services or Lenten Services for the next 4 weeks: March 29, April 5th and 12th. The issue will be reassessed after that time.

Calvary Lutheran Church, Winger, Immanuel Lutheran Church, Bejou, and Our Saviors Lutheran Church, McIntosh will run church services on Channel 30 on Garden Valley Channel 30. They will also be available on YouTube on channel One in Spirit Calvary. Our Saviors service will be available by 8:30 am each Sunday until further notice.

Memorial Day A Time Of Remembrance

Memorial Day was first observed in 1868 for the purpose of decorating the graves of those who died in the Civil War. Since our nation began in 1776, over a million soldiers have given their lives for our country.

We now observe Memorial Day the last Monday in May. This Memorial Day we remember the brave men and women who fought and died so we may live in freedom.

260 Cleveland Ave. SW
PO Box 129
McIntosh, MN 56556
www.fnbmcintosh.com

Phone
(218) 563-2865



The recent passing of a long time McIntosh Community member, business owner and Fire Department member, Neil Burshiem spurred a parade in down Main Street in McIntosh to remember Neil and his commitment to the community. Here the McIntosh Fire Department honors his memory as they pass down Main Street past his business.

BUSINESS & PROFESSIONAL GUIDE

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McINTOSH Times

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"Serving the Win-E-Mac area"

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The County Line
By Warren Strandell
Polk County Commissioner, Dist. 2

Have you ever watched the Blue Bloods TV program?
I have, more than a few times, especially now with the pandemic and the stay-at-home directives that lure you into watching all the re-runs of all the shows that you have seen many times before.
As the Blue Bloods program goes, one of the scenes scans hundreds, maybe a thousand multiple story buildings for as far as the camera can see. With that scene on the screen I find myself wondering who occupies those buildings? Are they just a workplace? Or do people live there? Maybe some of both.
As I wonder, questions crop up in my mind about how the street layout was determined. Then, there are the questions about the electric power, the storm and sanitary sewer systems, and about the water service needed to serve the area. Also about where the people who work and/or live there get their groceries and about where the garbage ends up. And about schools for the kids, where do the kids play? How about the services and protections provided by the police and fire departments?
All of it comes together somehow.
The same could be said about this country's fight to contain the COVID-19 problem. Many people are working

in many different ways. Somehow, it all comes together.
Key people include, of course, those wonderful nurses and doctors who are the heroes on the frontline. And there are so many others, who have important and specific roles in the fight beginning with those who perform the COVID-19 tests in the field. Others work the checkouts in the grocery stores while their cohorts try to keep shelves as full as possible.
There are also all of those who have some other role in trying to keep us safe like the church ladies and others who have taken on the role of sewing the masks that we wear.
As I consider the roles of Polk County employees — those in public health, law enforcement, emergency management, dispatchers, and in other areas involved with services and safety — and of so many others in local and state government, I see people coming to the front in many ways. They respond and do what needs to be done regardless of the personal risks. That's always been the American way.
Each of us has a part in the effort to control and finally end the spread of this disease that has crippled normal life and put a big dent in our economy. But as many have said, we will win this fight and come out stronger at the end because of it.

However, with all of the restrictions in place, my patience is being tested. A major upturn is needed to eliminate any need to watch another Blue Bloods, or the many game shows, the ongoing news programs, the Chicago PDs, Chicago Fires, and, worst of all, those old sitcoms where every line is followed by a burst of canned laughter... that coming without having anything at all to do with being funny.
Those of us who are mostly on the sideline need to pledge our support in every way possible and to get out of the way for those who are at the front as we wait for a vaccine to be developed.
And we need to do all that we can to keep our American heroes at the front from running out of gas. There are so many of them. God bless them all.
Thoughts for the day:
The positive thinker sees the invisible, feels the intangible and achieves the impossible. — Winston Churchill
Of the four wars in my lifetime, none came about because the U.S. was too strong. — Ronald Reagan
Disclaimer: Thoughts expressed in this column are those of the author and are not necessarily a reflection of the opinions of the other members of the Polk County Board of Commissioners.



7 ways to save on food

Food is a necessity and an expense that simply cannot be avoided. A 2012 Gallup poll found that Americans reported spending \$151 on food per week. Around one in 10 said they spent \$300 or more per week, and those with higher incomes tend to spend more on weekly food bills than people who earn less.
Compounding high food bills is the fact that people tend to waste food. According to the American Chemistry Council, roughly 80 billion pounds of food are thrown out every year in the United States. Britons throw away around seven million tons of food and drink per year, says BBC Good Food.
Saving money on food may seem challenging, but it doesn't have to be. With some smart strategies, individuals can reduce their food budgets and still have enough to eat.
1. Store food properly. Pay attention to the correct ways to store food, including promptly refrigerating or freezing items to prevent spoiling.
2. Do your own work. Pre-packaged, presliced, or pre-portioned foods take longer for manufacturers to prepare, and those costs are passed on to consumers. Separating foods oneself and putting them into

canned beans. Beans offer filling fiber and protein for relatively little cost. They also can be added to meat or vegetable recipes to bulk up dishes.
6. Plan ahead. Planning ahead can save big bucks. Peruse sales before leaving the house and spend time visiting a few different stores to save more money. Make use of store coupon apps to preload savings that can be used at checkout.
7. Explore frugal recipes. Skipping meat or other expensive items once in awhile can help reduce food bills. Save expensive items for treats, which can make you appreciate them that much more. The same concept can be used for dining out.
It is relatively easy to save money on the cost of food when consumers make a commitment to being more frugal.

Social Security's online services are READY for business

During this time when our physical offices are closed to the public, you may wonder, "How can I get help from Social Security without visiting an office?" You can find the answer at www.ssa.gov/onlineservices, which links you to some of our most popular online services. You can apply for retirement and disability benefits, appeal a decision, and do much more.
Our newest my Social Security feature, Advance Designation, enables you to identify up to three people, in priority order, who you would like to serve as your potential representative payee in the event you ever need help managing your benefits.
We have updated our Frequently Asked Questions at faq.ssa.gov/en-us/Topic/article/KA-10039 to answer questions you may have about Advance Designation.
You can also apply for Medicare online in less than 10 minutes with no forms to sign and often no required documentation. We'll process your application and contact you if we need more information.
Visit www.ssa.gov/benefits/medicare to apply for Medi-

care and find other important information. If you're eligible for Medicare at age 65, your initial enrollment period begins three months before your 65th birthday and ends three months after that birthday.
We've organized our Online Services webpage into four popular categories for easy navigation:
Review Your Information. You can access your secure, personal information and earnings history to make sure everything is correct. You can even print statements with ease.
Apply for Benefits. You can apply for retirement, disability, and Medicare benefits without having to visit a field office.
Manage Your Account. You can change your direct deposit information and your address online.
Find Help and Answers. We've answered your most frequently asked questions, and provided links to publications and other informational websites.
Let your family and friends know they can do much of their business with us online at www.ssa.gov.

Have a Story to Share?
If you have a story or photos you want to share, please send to: mintoshtimes@gmail.com

Local Pulse...
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another vacation. God had bigger plans. Not long after, the tacos were at the Fosston Fair, followed by the Fertile Fair. Soon those tacos were at many fairs and events, served from a homemade trailer that Donnie built, whose carpentry was infinitely better than his cooking.
Donnie and Sharon's enterprise was a business endeavor in man's eyes, but they knew it was a ministry opportunity as well. Civic-minded, they committed to giving a percentage of their sales to the events which hosted them—that was unusual for that time. But it fostered goodwill: paving the way for many more opportunities. After three years, they bought a professional food trailer. It also became apparent their tacos needed a name. After praying about that, Sharon saw the name in her mind's eye just as we can see it now on the Oof-da Taco stands. Eventually, they trademarked the name and franchised the business.
How do Oof-da Taco franchise owners begin their day? Well, with advertising of course. Big and bold. As you travel to your destination for set-up, your massive marketing campaign rolls along behind you, making the mouths of fellow drivers' water in anticipation. Then, an hour or so before you officially open, you will prep your ingredients: conveniently housed in the trailer. As you chop onions or tomatoes you will have a panoramic view from inside the food trailer. And wonderfully, every day has the potential to offer you a different adventure than the day before. The bustling city street of yesterday might—today—be a parking lot sprinkled with vehicles and friendly waves from people going back and forth. The bright carnival lights and lively crowds of last night might be replaced with people quietly moving about their business of setting up for the day. Greetings or tidbits of news will be exchanged. But one aspect will stand out no matter where you are: connection.
This connection is found in an underlying current of goodwill that reveals itself in so many ways. We—here in Minnesota—call it: "Minnesota nice." And it is the real deal. We witness it in the way people rally around families in need or "pay it forward" in unsung ways. Sporting events might divide us as we cheer for different teams. Preferences my separate us as we shop at this store or that store but—if you happen to see a guy with a Green Bay hat in the Oof-da Taco line.... well, at least he has some common sense. Maybe you can agree to disagree. It is a fact our common ground is never in 100% agreement with anybody. Circumstances



Oof-da Taco's set up for business in Fosston.

and experiences shape us in so many ways. But that underlying current of goodwill? That is called: "community." And "community" is why Greg and Donna Parenteau moved to the Thirteen Towns area in 1995, settling in Erskine, MN.
Greg's two-year degree in restaurant management from the University of Minnesota, Crookston enabled him to start out working for well-known chain restaurants: Kentucky Fried Chicken and Red Lobster. Along the way, he called New York and California home. But as he advanced in his profession—home—where he grew up—started appealing to him and his wife more and more. They wanted their growing family to be raised in a tight-knit community. Now we know Oof-da Tacos began as a literal Mom and Pop operation. Donnie and Sharon sold a franchise to their good friend, Mark Parenteau, Greg's dad. Then Greg and Donna bought him out, confident it was a perfect fit for their family. Since then, they have raised four sons: Corey, Austin, Hunter and Jay. All of whom graduated from Win-E-Mac and had the opportunity to work in the Oof-da Taco stand from an early age.
Greg and Donna own one of only three franchises of Oof-da Tacos, serving Minnesota and North Dakota. This year, the Erskine, MN based business is celebrating 25 years. Their territory differs from franchise owners Ben Murphy of Red Lake Falls, MN and Ryan Berger of Alexandria, MN. The Parenteau Oof-da Taco operation can be found in Minnesota parking lots or at community events. Anywhere from as far north as Warroad, as far south as Owatonna, as far west as Ada and as far east as Brainerd—and many locations in between.
Often in business, the key to success is undercutting your competition's price point or having a better gimmick. One

of the unique aspects of their business that Greg and Donna appreciate, is the camaraderie within their vendor community. Because you see "community" is where you make it. They enjoy the (often) nomadic nature of their enterprise and other vendors have become like family. They also look forward to the annual "regulars" who frequent their business. Regulars are regulars, if you see them once a week or once a year... or five times in the week you are there! They relish the diversity and flexibility of the locations their type of business provides.
Acquiring product has been a challenge early on this year. For instance, suppliers have restricted purchases of carry-out containers and plasticware because the whole country is using more of those products. Food supply companies are taking a hit; both supplies and deliveries have plummeted. Beef processing has been reduced by 20-30% nationwide. Coordinating product for the Oof-da Tacos and getting it in enough time to meet their scheduled dates has been a juggling act.
Greg and Donna have made adjustments in their service as well. Electing to provide de-

sired condiments from inside the food trailer. It takes more time but that, along with wearing masks, has reassured customers of their commitment to our current food service climate. They have been thankful for customers who practice social distancing while waiting in line. And equally appreciative for those who choose to wait in their cars so not too many people are gathered outside their stand at once.
In the "Pop-up Shop" vendor business, when valuable spots are secured, Greg and Donna work hard to maintain a mutually beneficial relationship with their temporary landlord. It is pivotal for success. Locations with an electrical hook-up are a necessity but a location that offers diverse dining opportunities is also ideal. Variety does better together. People like convenience, they like choices. That is why, after over 30 years of applying—beginning with Donnie and Mark and continuing with Greg—Greg and Donna were ecstatic when they got the call from the Minnesota State Fair four years ago!
While you might think working out of a trailer is not an ideal Northern Minnesota business, keep in mind, Greg



Oof-da Tacos travels around the midwest each summer selling their famous tacos and other goodies. The Parenteau's still make time to serve their local patrons, like when they set up at McIntosh Senior Living each summer.



Left and above: Win-E-Mac 6th graders had a special visitor at their Zoom meeting Thursday morning! Senator Mark Johnson joined the meeting to visit with the kids and talk about what he does as a Senator! The 6th graders were supposed to meet with Senator Johnson in person at the Capitol on their class trip, but since the trip was canceled because of the Coronavirus pandemic, it was nice that the kids got to visit with him! Thank you Senator Mark Johnson for sharing some time with us during your busy day!



Above: 50 years ago...1970: A once-in-a-lifetime thrill came to novice fisherman Terry Haaven Saturday when he landed this 23 pound silver muskie. The catch was made in Lake Andrusia. It measured 19 inches in girth, 42 inches in length. The catch was particularly prized, because in the fight, Terry's reel was a 20 lb. test line and a 19 cent daredevil for lure. Terry says his thought when the muskie hit was that he caught a snag. On the trip were Phillip Jore, Gordon Asseng, Jim Benson and John Berg. The young men were at Camp, painting cabins over the week end as part of a Luther League group which combined a little pleasure with their labors. Terry is the son of Mrs. Alice Haaven of McIntosh.

Below: 20 years ago...2000: (L-R) Teresa and Clay Syverson are the new owners of the main street grocery store in McIntosh. Dick Holen, who has owned Holen Foods since 1987, passes the keys and congratulations to the new owners who will take over management of "Spud's Market" on May 1st. Congratulations!



(Right top) 40 years ago...1980: Strom Drug of McIntosh went home with 3rd place trophies from the National Bowling League in Oklee. Holding their trophies are: Art Ferguson, Gerald Borud, Piney Edwards, Roy Schleicher, and Ron Strom.

(Right bottom) 30 years ago...1990: Five little hula girls kept the evening lively at the Winger Hall. Swinging grass skirts were Danielle Maxfield, Lacey Davis, LeAnn Johnson, Haley Omang and Maykin Davis.



Eligibility Worker Position

Polk County Social Services - Eligibility Worker Position

Ability to: organize, make decisions, remain objective, accurately and rapidly process detailed information, express ideas clearly, comprehend and follow written and verbal instructions. Computer skills, relating to people, and writing skills are essential. Starting wage for this position is \$19.13 per hour. Must be eligible through Minnesota Merit System and successfully complete the Eligibility Worker test. To take the Eligibility Worker test go online at <http://agency.governmentjobs.com/mnmeritsystem/default.cfm> (Click on exams open for application).

If interested, please submit a letter of interest and resume to Polk County Social Services, 612 N Broadway, Room 302, Crookston, MN 56716, attention LeAnn Holte. Please contact LeAnn Holte at 218-399-8522 with question. Deadline to apply is June 2, 2020. You must complete the exam within (3) three days of the closing date, or by no later than midnight, June 5, 2020. Polk County is an Equal Opportunity Employer. MB-10C

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GENERAL NOTICE TO CONTROL OR ERADICATE NOXIOUS WEEDS POLK COUNTY, MN

Notice is hereby given this 14 day of May 2020, pursuant to Minnesota Statutes, Section 18.83, Subdivision 1 (2009) that all persons in Polk County, Minnesota, shall control or eradicate all noxious weeds on land they occupy or are required to maintain. Control or eradication may be accomplished by any lawful method, but the method(s) applied may need to be repeated in order to prevent the spread of viable noxious weed seeds and other propagating parts to other lands. Failure to comply with the general notice may mean that an individual notice, *Minnesota Statutes, Section 18.83, Subdivision 2 (2009)*, will be issued. An individual notice may be appealed within two working days of receipt to the appeal committee in the county where the land is located. **Failure to comply with an individual notice will result in the inspector having jurisdiction to either hire a third party to complete the work or seek a misdemeanor charge against the person(s) who failed to comply. If it becomes necessary for the inspector to hire a third party, the costs incurred will be placed as a tax upon the land and collected as other real estate taxes are collected.**

The supervisors of each town board and the mayor of each city shall act as local weed inspectors. They shall examine all lands, including highways, roads, alleys, and public grounds within their respective municipalities and see that the control or eradication of noxious weeds has been carried out.

A list of the plants that are designated as noxious can be obtained from the Polk County Ag and Drainage web page at www.co.polk.mn.us/agdrainage or by contacting the County Agricultural Inspector, Jody Beauchamp at 218-470-8263.

M9C

Pestle & Vessel

by Alison Opdahl

Bitter

Recently, my house has been full of strife. You know, the kind that arises when people have differing opinions about the same thing.

Managing my response when my daughter exercises her free will and chooses to do so disrespectfully, has been a real struggle for me. As a parent, I do not desire to break her will but shape it. All very easy to say but oh, so much harder to do in the heat of the moment!

Recently, I had the chance to experience Passover in a new way. As we read the account of the Exodus we also tasted food to help our senses better comprehend the account. I tried Charoset for the first time and yes, even tasted a goodly amount of horseradish at the proper time in the account. As a homeschool Momma I filed away this method of learning not just with ears but other senses as well as a useful tool to keep in mind—not realizing I would employ it in less than a week.

I am not proud to admit I have been losing my temper

with Dinah's disrespectful words. While I certainly don't appreciate being spoken to in that fashion, what troubles me more is the destructive way it impacts her heart and soul. As the one with the 'adult' brain I knew it was time for me to level up and cease my ineffective method of discipline while still expecting different results.

So as I was washing dishes this morning, I had a revelation. This is kind of a thing with me: doing the dishes and having a revelation.

I wonder what it is about that task which creates an opportunity for the Ruach to speak into my heart? Anyway, my thought was, what if I could find a way for Dinah to experience the "bitter" of her words in a way that didn't involve more arguing? Immediately I thought of the bottle of horseradish doomed to languish in my fridge for months before I would finally remember to throw it out. Ah ha! And then I knew I needed a verse, something to sow into my daughter's heart so the Ruach could do the work there.

I found a lot of verses about the tongue and our words but the one I chose caught my eye, because Dinah has been pestering me every morning for her spoonful of honey. Proverbs 16:24 says, "Pleasant words are honeycomb—sweet to the soul and healing to the bones." When she chose a disrespectful response later that morning; I told her I was going to try something new. I fed her a teaspoon of horseradish and had her recite the verse with me seven times. We discussed the difference between the taste of "sweet" and "bitter" and you know what? That day was the most pleasant day of communicating in recent memory and it is getting better each day. I am not naive enough to think this whole experience is just about correcting my daughter's disrespectful manner.

Because I was held accountable by Ruach. My parenting choice was failing. My intent was honorable, my follow-through was sub-par. If I am to instruct in the way of righteousness, I must be willing to walk the road of righteousness

and realize that I will be required to step out of my comfort zone.

What is sweet to your soul and healing to your bones? Find some of that today!



Candidate Filing Options:

1. Email elections@co.polk.mn.us or call 218-289-1239 to schedule an appointment for in person filing or information regarding electronic filing.
2. Complete Affidavit of Candidacy, place in drop box with filing fee at the Government Center. <https://www.sos.state.mn.us/media/1027/affidavit-of-candidacy.pdf> Completed affidavit/fees must be received, physically by 5:00 p.m. on June 2, 2020.

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