

Would you like your contact information in the Lake Lucerne Directory?

If so, please fill out the form below and return it by mail to  
Lake Lucerne Advancement Association, P.O. Box 517, Crandon, WI 54520, email the information to  
Shickman2983@gmail.com or just turn it in at Fun Days on August 5th

NAME(S): \_\_\_\_\_

LAKE ADDRESS (FIRE # & ROAD): \_\_\_\_\_

MAILING ADDRESS: \_\_\_\_\_

PHONE(S): \_\_\_\_\_

E-MAIL: \_\_\_\_\_

Are You Current on Your Dues?

Check the address label on this newsletter. The top line shows the  
year you are paid up to. 9999 indicates you are a Lifetime Member.  
If it is blank, you are not currently a member.

2016  
JOHN DOE  
123 FIRST STREET  
ANYWHERE, USA 01234

Why Not Join? Become a member today!

MEMBERSHIP APPLICATION OR ANNUAL DUES

Include this info  
in the directory

YES ☐ NO ☐ NAME(S): \_\_\_\_\_

☐ ☐ LAKE ADDRESS (FIRE # & ROAD): \_\_\_\_\_

☐ ☐ MAILING ADDRESS: \_\_\_\_\_

IF NEW TO LAKE - FORMER OWNERS: \_\_\_\_\_  
(For record keeping purpose)

☐ ☐ PHONE(S): \_\_\_\_\_

☐ ☐ E-MAIL (optional): \_\_\_\_\_

Check all that apply: ☐ NEW ☐ RENEWAL

☐ 2017 - \$20 ☐ 2018 - \$20 ☐ 2019 - \$20 ☐ 2020 - \$20 ☐ Lifetime - \$225 + Embroidered Cap

Make checks payable to:  
Lake Lucerne Advancement Association

Mail to: Lake Lucerne Advancement Association  
P.O. Box 517  
Crandon, WI 54520

SUMMER 2017  
VOL. 2

Lake Lucerne is a uniquely special lake  
and the Association desires to maintain  
and improve its quality.

Lake Lucerne  
Advancement Association  
Newsletter  
SUMMER 2017

2017 CALENDAR  
OF EVENTS

ACTIVITIES AT CLUBHOUSE UNLESS OTHERWISE NOTED

JUNE

June 17 - Membership Meeting - 3 - 5 p.m.  
& Meet Your Neighbor - 5 - 10:30 p.m.

JULY

July 15 - Fun Days Organizational Meeting - 9 a.m.

AUGUST

Aug.4 - Fun Day Set Up - 9 a.m.  
Aug. 5 - FUN DAY - 10 a.m.  
Aug. 6 - Fun Day Clean Up - 9 a.m.  
Aug. 19 FCAL Fall Forum - 9 a.m.

SEPTEMBER

Sept. 2 - LLAA Annual Meeting - 9 a.m.  
Sept. 5 - LLAA Golf Outing - 1:30 p.m. -  
Nicolet Country Club  
Cocktails & Dinner - 6:00 p.m.

LAKE LUCERNE  
BOARD

PRESIDENT

Larry Sommer

VICE-PRESIDENT

LexAnn Hitchcock

SECRETARY

Diane Braunreiter

TREASURER

Rick Hermus

BOARD MEMBERS

Marc Blazich

Wayne Daul

Sally Hickman

Jack Kloss

AFFILIATES

Monica Stamper,  
Newsletter Editor, Pioneer Express

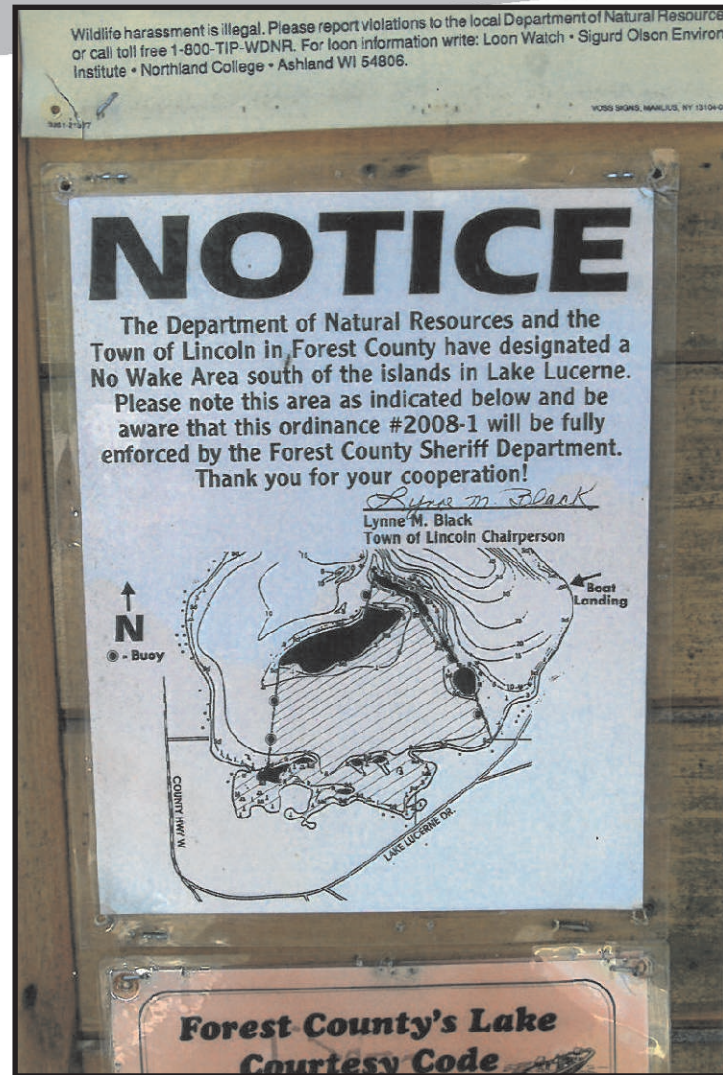
Michelle Gobert,  
Web Master

Josh Moore,  
Coordinator of Volunteers

Andy Wienser,  
Camera Site Manager

Electronic access to our newsletter is available on our website at  
[www.lakelucernewi.com](http://www.lakelucernewi.com)





Please check all info placed on the DNR kiosk at the boat landing.

## More Myths...

### MYTH #3 - BIOLOGICAL CONTROLS ARE DANGEROUS AND THE SOLUTION MAY BECOME WORSE THAN THE INITIAL PROBLEM

Not as true today. While it is true that early experiments with biological controls turned out to be serious mistakes - introducing the mongoose to the Caribbean Islands to control the rat populations is a key example - in recent decades, federal regulations on biocontrols have become very strict. These regulations require extensive testing of any organism to be introduced to ensure that it doesn't impact our native plant communities, forests or crops. The key is that the organism used for biocontrol must be specific to the target species, otherwise it is not authorized for use.



### MYTH #4 - BY THE TIME YOU NOTICE THE SPREAD OF AN EXOTIC SPECIES, IT IS TOO LATE TO CONTROL IT.

True, in some cases. Some organisms, particularly those living in the water, after are not detectable until their populations are quite high. But it is still possible to control the spread of an invading species if correctly done. Eradicating may be possible only if an effective control effort is begun when a population is still small and the site is monitored for recolonization for many years.

## PRESIDENT'S LETTER

What a great Independence Day holiday celebration we had on Lake Lucerne! Many new water sports equipment was evident on the lake. Thanks to everyone that was courteous and respectful when out on the water. Many more paddle boards and kayaks enjoyed the quiet and still areas south of the islands. The no-wake ordinance was well respected except for a few ski boats and a red jet ski. Please check the kiosk at the boat landing for important information from Forest County, the D.N.R., Town of Lincoln and our lake association. If you witness wrong doings or unsafe conditions taking place on our lake, call the Forest County Sherriff office at (715) 478-3331. Our recreation officer, Sam Wirthingier, will investigate.

Please note the picture on this page of the newly constructed Col. Jack Leithen memorial. Thanks to the family for the generous donation that made this memorial possible. The new flag pole is 25ft high and has internal lanyards. The flag is raised and lowered with a crank. The planter is eight feet in diameter and weighs over 2,200 lbs. Thanks to the following volunteers that helped with the construction and placing of the sod. Tom Austin, Mike Baeb, Diane and Tom Braunreiter, Rick and Cheryl Hermus, LexAnn and Mike Hitchcock, Sally and Bill Hickman, Jack Kloss, and Gary Vanderloop. And a big thank you to Pete Tomasi who supplied his tractor with front end loader and posthole digger, plus his large garden cultivation to prepare soil for the sod. Also, thank you Tim Turriff for bringing over your long ladder and removing the branches above the memorial. The Leithen family did the planting and a memorial service was held on July 1 at the site.

The old 28ft flag pole and flag donated by the Hameister family some time ago will be part of the auction on August 5th.

Jack Kloss stripped the paint on our LLAA sign and re-stained the sign with the help of Tom Braunreiter, Mike Hitchcock and Rick Hermus. Diane Braunreiter will repaint the letters. Thank you! Diane also designed and painted the LLAA mission statement on the club house wall (note picture included). Bill Hickman and Lex Ann Hitchcock provided a helping hand. It looks great!

Included in this newsletter are your tickets for our annual fund raiser. As in the past the #1 prize is \$1,000. But you can't win if you don't turn in your ticket stubs. I hope to see many of you at our Fun Day and Auction on Saturday Aug 5th. Have a fun filled and safe summer.

*Larry Sommer*

### IN APPRECIATION

Submitted by Mary Meier

The family of my brother, Col. Jack Liethen, extends their deep felt appreciation to the LLAA, for its provision of the flag pole memorial in his honor.



The new Col. Jack Leithen Memorial completed in July on the LLAA lawn.



## MEETING MINUTES

Lake Lucerne Advancement Association Spring Membership Meeting  
Saturday, June 17, 2017, 3:00 p.m. Submitted by Sally Hickman

**The meeting was called to order** by Larry Sommer, followed by the Pledge of Allegiance.

**The Board Members were introduced:** LexAnn Hitchcock, Marc Blazich, Wayne Daul, Sally Hickman and Jack Kloss. Diane Braunreiter and Rick Hermus were absent.

**Approval of Agenda** -Wayne Daul moved to accept the agenda. Sara Austin seconded the motion. All were in favor to accept it as printed.

**Approval of Annual Meeting Minutes of September 3, 2016** - Clay Schaefer moved to accept minutes. Jim Hammond seconded. Motion carried.

**Approval of May 20, 2017 Board Meeting Minutes** – Tim Turriff moved to accept minutes. Sharon Halsted seconded. Motion carried.

**Treasurer's Report** – Larry read the report. Carol Tomasi moved to accept report. Denny Midvedt seconded. Motion carried.

**Program** - Greg Matske of DNR and Mike Preul of Sokaogon Chippewa Community canceled their presentation due to Father's Day weekend. Both are very helpful with monitoring Lucerne fish population. Wayne Daul gave the update on Fish stocking of walleye, trout and cisco. There was much discussion on the Bass situation, how to increase the Walleye population and the condition of the old fish cribs. Carroll Halsted moved that Lake Association will not sponsor a Bass tag contest. Jim Hammond second. Motion carried. The Board will investigate the requirements for adding new fish cribs and provide an update at the next meeting.

### Committee Reports

**Fun Days** – LexAnn Hitchcock. Set up for Fun Days is Friday August 4th. Fun Days is August 5th. Sally Hickman is taking Sara Austin job as Kitchen Manager. Wayne is ordering meat for the paddle wheel. There are lots of really nice items that will be in the raffles. Also, LexAnn has Lake Lucerne window stickers for sale for \$2

**Golf Outing** – Tom Braunreiter is organizing the golf outing and will have more information in the July Newsletter. The date is Tuesday, September 5th 1:30pm

**Summer Newsletter** – Send interesting articles, recipes and lake news to Sally Hickman by July 24th.

**Old Business** - Josh Moore is the boat landing Clean Boats Clean Waters coordinator. If you would like to volunteer for a few hours on Friday, Saturday or Sunday (from Memorial weekend until Labor Day weekend), give Josh a call. Mole Lake gave \$3000 to the Association to help cover this expense.

### New Business

**The Liethen Memorial.** The Lake Association received a generous contribution from the Liethen family. The Liethen Memorial will have a new flag pole, surrounded by a stone planter. The area is big enough to add benches for other donations. The Liethen family will have a dedication ceremony on July 1st.

**New Lake Directory.** Rose Masticola volunteered to help create a Lake Lucerne Directory. The next newsletter will have an insert requesting individual approval, along with contact information.

With no further business, Bill Hickman moved we adjourn. Carol Halsted seconded the motion. The meeting was adjourned at 4:19 p.m.

Meet Your Neighbor followed the meeting.

Thank you to Jack Kloss and Mike Baeb for grilling the chicken, the kitchen staff, and all who brought a dish to pass.

## FUN DAY FUN DAY FUN DAY—August 5th

Submitted by LexAnn Hitchcock

Fun Day is just three weeks away! Mark your calendar for a day of fun, food and socializing. Set up is slated for the 4th at 9am. Many hands are needed to help set up tents, organize the auction, kitchen and paddlewheel. We need VOLUNTEERS to help with set up, running Fun Day and clean up. Needed also are strong people to help bring out big auction items. Please call Jack Kloss at 715-478-3425 or LexAnn at 715-478-2233. Sign up for a shift of an hour or two and still enjoy the activities. Hope to see all of you there for a great day on Lake Lucerne!! Sell those raffle tickets! Due to a rental of the building on Sunday, we will be cleaning up on Saturday after our event. Please help us by staying or coming back to volunteer. Still needed:

Volunteers to sell apparel 12:00-3:00, volunteers for kid's games, floaters to give someone a short break.

Set up: Friday Aug. 4th at 9 a.m.

Fun Day: Saturday Aug. 5th at 10 a.m.

Clean Up: Saturday around 4:30 p.m.

## AVOID ELECTRICAL SHOCK

Submitted by Rose Masticola

“Every day, about 10 people in the U.S. die from accidental drowning, according to the Centers for Disease Control and Prevention. But electric shock drownings are difficult to track. It's known as a “silent killer.” Even a low level of electric current in the water can be extremely hazardous or fatal to a swimmer -- especially in freshwater, where experts say the voltage will “take a shortcut” through the human body.” (Source: <http://www.cbsnews.com/news/parents-warn-about-electric-shock-drowning-after-15-year-old-girls-tragic-death>)

If you have an electrical system connected to the dock

- (1) Inspect the wiring each year
- (2) Install a ground fault outlet
- (3) Purchase and use the alarm/device that monitors electrical currents on docks and surrounding water.

Boats can create a problem as well. For more information:

<http://www.boatus.com/seaworthy/magazine/2013/july/electric-shock-drowning-explained.asp>

## 36TH ANNUAL GOLF OUTING

Submitted by Tom Braunreiter

The L.L.A.A. golf outing is scheduled to be held on Tuesday September 5, 2017. Tee off time is 1:30pm. I am working on moving the after golf activities and dinner back to the lake at Waters Edge. If I am unable to do that, the dinner will be most likely held at the Nicolet Country Club.

If you are interested in participating or have any thoughts or opinions, feel free to email me at [brownie1254@att.net](mailto:brownie1254@att.net).

A follow-up article will appear in the August newsletter with all of the information concerning the L.L.A.A golf outing.

## Don't Throw Them Back.....They Are Great To Eat!!!! PROPER CARE FOR EXCELLENT EATING FISH

Submitted by Richard Watermolen

### PRESERVING QUALITY TASTING FISH BEGINS UPON CATCHING THEM.

1. It is important to remove the blood from the fish. This increases taste and longevity of freezer time. If your live-well and water temperature conditions keep your catch alive then when heading in cut 1 gill.

No live well then take a cooler along with ice then cut one gill.

2. With bass, you MUST fillet the skin off. Bass, especially small mouth, pick up a very strong odor from the vegetation in a lake. This lake the largemouth Bass may be cooked with skin on but many lakes remove this skin.

3. After cleaning them, rinse the fish very thoroughly. If you do not consume them that day, you must freeze them. The problem with any food in the frozen state over 2 months the taste starts to deteriorate due to freezer burn and oxygen left in the bag. Some people freeze the fish in total water and that eliminates freezer burn and air. The fish will become crushed under pressure. The solution is to use a food-saver machine. This eliminates the oxygen and freezer burn. After packing your fish in the bag, put paper toweling between the fish and the opening that will be sealed. This will prevent moisture from becoming a sealing problem. I will not waste my fish because after 2 months without a food-saver, your fish quality will be compromised. With a food-saver your fish will taste awesome 6-8 months later. Other foods can be good tasting up to 1 year or longer.

This is my way of cooking fish (other than salmon and walleye on the grill is very good). I use Fry-Daddy cookers - size depends on the quantity of fish I will be cooking. The small fryer is good for 3-4 people. DO NOT OVERFILL THE FRYER.

The key is fry fast and start when temperature reaches 350 degrees. When they are light to medium golden brown, which is about 3-4 minutes. Remove fish and put the fish in a bowl covering them with paper toweling, you can put them in the oven at a low temp and serve them all at one time. I use tongs. This does make it a cleaner procedure when coating your fish and putting them in the oil.

### WET INGREDIENTS - SKIN OFF - BASS

Prepare your cooking area

1. I use either McCormick 'Fish 'n Chips or Shore Lunch beer batter products.
  2. Use water or beer and mix ingredients till you have a thick pancake batter consistency add salt and pepper. I know many of us love beer but I prefer to drink my beer cold.
  3. Rinse filleted fish very thoroughly and put in bowl.
  4. You can now start your fryer, or use a regular deep frying pan.
  5. Coat your fish and put on large plate.
  6. When oil is at 350 degrees, put fish in oil. Do not overload fryer. Remove when nice and brown.
- Now enjoy your beer.

### DRY INGREDIENTS - SKIN ON -- Like Bluegills, Perch

Prepare your cooking area

1. Put your dry ingredients on a large plate or plastic bag.
2. Rinse your fish very thoroughly. Put them on paper toweling or towels to absorb the moisture and to warm them up. This helps the cooking process.
3. I use Butter milk in a bowl to dip the fish in. This helps the ingredients stick to the skin and adds flavor, or use eggs. Add salt and pepper.
4. Put the fish on paper toweling or towels to absorb moisture. This will help the cooking process. It removes the water and warms up the fish slightly.
5. You can now start your fryer or use a regular deep frying pan.
6. Coat your fish and put on large plate.
7. When oil is at 350 degrees put fish in oil. Do not overload fryer. Remove when nice and brown.

## LARGEMOUTH BASS RECIPES – Submitted by Julie Zimpel

Largemouth bass are a blast to catch, in part because of their meaty muscular bodies. This same feature also makes them great for eating. Their meat is firm and their bones are easy to remove. Their taste is mild, but still flavorful. I hope you enjoy these recipes.

### Recipe #1 - Garlic Lemon Largemouth Bass

4 bass fillets

4 Tablespoons lemon juice

2 cloves garlic, minced

1 Tablespoon butter melted

1 tsp dried parsley

Pepper to taste

Preheat oven to 375 degrees. Coat a baking dish with non-stick spray. Place the bass fillets in baking dish. Pour lemon juice and butter over fillets, sprinkle with garlic and parsley. Pepper as desired. Place in oven and bake for about 30 minutes or until white and tender enough to pull apart with a fork.

### Recipe #2 - Breaded Ranch Largemouth Bass

4 bass fillets

3/4 cup Italian seasoned bread crumbs

1 pkg dry ranch dressing mix 1oz size

3 tablespoons vegetable oil

2 tsp. butter

Place bread crumbs in a bowl. In a separate pie pan, or a dish similar in size, mix the ranch dressing mix and vegetable oil forming a paste. Coat the bass fillets with the paste. Then, dredge the fillets in the bread crumbs. Melt the butter in a skillet on medium heat. Place the fillets in the skillet and cook on each side for five minutes or until golden brown and tender enough to pull apart with a fork.

### Recipe #3 - Grilled Largemouth Bass

4 bass fillets

1/4 tsp garlic powder

1/4 tsp. paprika

1/4 tsp onion powder

2 tsp dried parsley

Lemon pepper to taste

Sea salt to taste

3 Tablespoons butter

2 cloves of garlic, chopped

1-1/2 Tablespoons olive oil

Preheat grill on high heat. In a bowl mix together all spices and seasonings above. Sprinkle this mixture over the bass fillets. Melt butter and combine with garlic and parsley. Place largemouth bass fillets on lightly oiled grill grates. Cook for 7 minutes on each side while brushing with butter mixture. Grill until tender enough to pull apart with a fork. Drizzle with olive oil before serving.

