

KLID Seeks Board Nominations

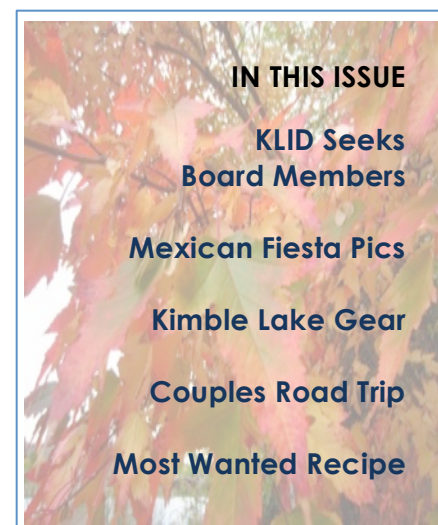
The Kimble Lake Improvement District (KLID) is seeking nominations for one or two Kimble Lake property owners to serve on its board of directors. Elections will be held at the next annual meeting on June 4, 2016.

KLID is a political subdivision of the State of Minnesota formed in partnership with Crow Wing County. Its mission is to serve as steward of our lake community, and to protect, preserve and improve the overall quality of Kimble Lake by effectively managing aquatic invasive species.

The board of directors provides oversight to KLID. It is composed of nine members, each serving staggered three-year terms. This means that every year we elect three new members to our board.

Being a board member does not take a significant amount of time. The board meets once each spring and fall, and holds an annual meeting of members usually during Memorial Day weekend. While the decisions may not be momentous, they are critical to our lake community.

Please contact **Tom Hansen** at tomhansen@comcast.net if you would like more information or want to place your name for nomination to serve on the KLID Board.



OUR MISSION:

The Kimble Lake Homeowners Association is organized to encourage wise use and preservation of Kimble Lake to maintain the ecological balance that must exist between the lake and adjacent shore land. The association will work to keep this lake and its surrounding watershed in good condition. Further, the association will consider, recommend and endeavor, through responsible means, to bring about appropriate action by agencies of government and private individuals to realize effective management and preservation of the valuable resources of Kimble Lake and its adjacent shore land.

2013-14 Board of Directors

Bob Maas , President	480-388-5260
Susan Sisola , Vice President	218-543-4200
Dick Maas , Secretary	218-543-4589
Colleen Whaley , Treasurer	218-543-6117
Karen Olsen	651-307-4270
Barb Rowe	612-747-8517
Ken Kaufenberg	651-463-3080

Committee Chairs

Communications:	Kate Larsen (newsletter)	952.567.0340
Fish:	Denny Loechler	763.315.6768
Social:	Sharon Giebenhain	612.812.6849
Water Quality:	Steve Erickson	218.543.4854
	Arlen Johnson	763.227.9531

a publication of the kimble lake homeowners association



Annual Mexican Fiesta

MUCHAS GRACIAS to **Ric and Barb Rowe**, as well as **Larry and Maxine Knutson**, for hosting another fun fiesta. As always, Kimble Lake friends and families had a muy fantastico afternoon. Thanks for hosting a great event!



Guests enjoyed Mexican cuisine and drinks at the Rowe residence.

Show Your Kimble Pride!

You can wear it, wrap up in it, or set a drink on it. It's the must-have Kimble Lake gear!

Maxine Knutson will be taking orders for in June at the annual meeting, as well as on July 6 and Aug. 20.

You can also go to bigskyfrogs.com* and click on the Kimble Lake tab. You'll find clothing, blankets, can cozies, ceramic coasters and more. The phone number is 406-371-5091.

*This site was created by Dick and JoAnn Maas's son!



Sunny Road Trip

Some Kimble Lake couples recently enjoyed a roofless road trip, traveling from the Kimble/Ossie area to the Bemidji area in their convertibles. The color-coordinated couples – each in their red or white convertible -- meandered through Itasca State Park before staying overnight in Bemidji.

The group included **Jim and Jeanne Schultz, Dick and JoAnn Maas, Marsh and Martha Pechauer, and Dave and Connie Johnson.**

They had a great time, encouraging people to hit the road and explore Minnesota.



From left to right: Jim and Jeanne Schultz, Dick and JoAnn Maas, Marsh and Martha Pechauer, and Dave and Connie Johnson.

Almond Danish Swirls

From the kitchen of: Patti Erickson

Beat until creamy:

- 6 oz. cream cheese, room temperature
- 1 tsp. almond extract
- ½ cup powdered sugar

Stir in ¼ cup chopped almonds. From tube of Crescent rolls, seal two triangles to make four rectangles. Spread cream cheese mixture on rectangles. Roll up and refrigerate for 30 minutes. Slice each roll into 4 pieces for 16 total. Whip egg white with a little water. Dip top of roll in egg wash and then into another ¼ cup chopped almonds. Stand on end on ungreased cookie sheet. Bake 20 minutes @ 350 degrees.

While still warm, drizzle with glaze of:

- ¼ cup powdered sugar
- 2 tsp. milk
- ¼ tsp. almond extract

The Recipe You Want

When **Steve and Patti Erickson** served these almond Danish swirls recently, their guests loved them.

Thank you, Steve and Patti, for a delightful morning – and for sharing this recipe!

