Graduation Edition

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The Galactic Gazette

Volume 20 Issue 5
May 2020

"Does the tide get twice as high when you have two moons?"

Weather: "Far Out" man. "All of the news you really need. Probably more" "Noli credere omnia legis"

Down She Comes

By Mark Minnick

With all of the attention lately on not getting sick, staying home and businesses losing money, I almost forgot about the scheduled demolition of the Cosmos school gymnasium. I said almost, as I did not forget, but I had a good number of readers remind me that the local edifice was coming down.

As I went up and parked in strategic positions on the old athletic field, I lamented that I had try and shoot into the sun, which usually results in poor, dark pictures. As it turned out, the sky became overcast and gloomy, a gray April day quite fitting for final demolition of a Cosmos landmark. "At least the pictures will turn out better" I told myself. As I reviewed the results, I was pleased to have been there at the right times.

But, the thought of better pictures provided little solace for the feelings that go with the loss of the old gym. I'm not going to whine and bitch, as it happened, regardless. Progress doesn't always reveal itself in ways that we want to acknowledge. Surely, other things are more important right now, like good health and a strong economy, to name a couple.

I tried to chronicle the demolition in sequence as best I could with a collage of photos on the next page. The time line from beginning to end goes; Top left to right, then down to the next row, left to right again, etc. I decided to minimally caption the photos, so the reader can look and comprehend the event with their own thoughts, not mine.



The Final Stand





Cosmos School Gymnasium













“Snipping” off the last I-Beam….



Give it a big pull…..



….and the roof is finally on the ground.







With the demolished building on the ground, the materials are sorted properly, then hauled away for recycling.

Black Dirt, Big Tractor and Social Distancing



Pic and articled by Mark Minnick

The weather was finally getting spring like, and I'm not referring to rain and snow 'like'. I mean the nice warm stuff 'like'. The sky was overcast but the temps were pushing into the 50's. The clouds were thinning and rolling steadily east, with little patches of blue sky and sunshine poking through in the west. 'Like'.

I had been out and about this day, tending to some necessary business, at the proper social distance of course. While driving this afternoon, I noticed lots of activity in the fields. After our wimpy winter, the farmers were finally out in force, working the ground. The planters followed, getting those first kernels of corn socked in, ready to sprout when the temp and moisture is just right.

As I cruised north on Hwy. 4 back to Cosmos, I gazed to the east, over into Brookfield Township. It seemed black as far as the eye could see, with shimmering waves of heat slowly rising off of the bare fields, grayed off and ready for business.

In the endless monotone of black, my eye caught the bright green and yellow of a John Deere. A tractor and planter slowly headed west, in my direction. I pulled into a field approach and parked next to the field the farmer was working in. This looked like neat stuff and I wanted to watch for a little while.

I got out, leaned on the truck hood and waited for the equipment to get close enough for a good pic with the iPhone. The driver smiled and waved as he came to the end of the field, turning and heading off in the other direction.

I waved back and snapped a couple of pics. I felt kinda like a train "foamer" waving at the engineer, only now at the operator of the big tractor. I didn't even have a little kid with for an excuse. Oh well, at least the guy waved back at me. Probably thought I was a little goofy though.

Am I a goofy "Ag Foamer"- maybe? Hey, at least I'm not bothering you, while keeping the proper social distance from a tractor. And no, I didn't catch how many rows the planter was. So there.



L - R; Sally Jaster and Pam Peterson

Shout Out to the Lunch Ladies!

Photos and commentary by LeAnn Melberg

The ACGC Food Service Staff is serving roughly 800 meals a day (400 lunch and 400 breakfast). Total amount of meals served as of Friday, April 18th is 15,160! This is all due in part of Coronavirus and a grant from the USDA. The community greatly appreciates this wonderful group!

***Front row L-R;* Ivy Whitcomb, Kari Wrobel, Michelle Passa, Caitlin Wheeler**

***Back Row L-R;* Pam Peterson, Lana Scwab, Jolene Nelson, George Hoepner, Jeff Peterson, Mike Peterson**



Included are the bus company drivers since they have been a huge help to us!

Easter Parade Canceled; Avian Justice Warrior Upset



By GORDY the GUINEA

I heard there was going to be an Easter Parade in town, so I got out one of my favorite bonnets, a pair of heels and got ready to strut around. I also spent time getting my feathers fluffed, preened and groomed. I spent a lot of time on my make-up, even adding some sparkles. I thought I looked spectacular and ready for the big event.

When I showed up downtown "In my Easter Bonnet, with all the frills upon it" I was upset that there wasn't any parade. I waited for two hours and all that showed up was a scruffy cat. And it snowed.

Somebody said there was going to be a parade. Now my feelings are hurt and my confidence is shot. I should have brought with one of my protest signs. I need therapy.

First spring break, now this. It's not fair. When are people going to get woke? This is just really cray cray.



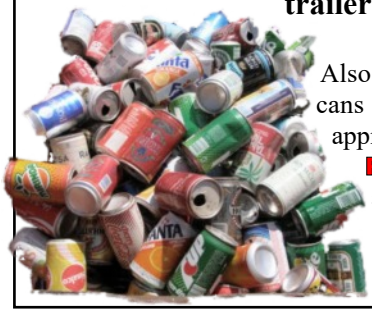
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-Attention-

Due to the Covid 19 virus, the can recycling trailer will not be available till further notice.



Also, so many have dropped off cans in the bags. It would be appropriate & great if you would **PLEASE EMPTY YOUR BAGS and don't just drop them off!**

The Cosmos Community Club appreciates your cooperation.

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City of Cosmos

-Contact Information-

Office Hours: Mon-Tue-Thu 9 AM-4 PM
-Staff can meet before or after Office Hours
by Appointment if needed-
Phone: 320-877-7345
City Website: cosmos-mn.com
Email: cosmoscity@mchsi.com
Sheriff Non-Emergency Number: 320-693-5400
Sheriff Office Hours in Cosmos:
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-NOTICE-

Due to Covid 19 concerns, the City of Cosmos **will not** be holding the normal "Spring Clean Up Day" in May. Contingent on the State of MN Department of Health's approval later on, the city is planning for a clean up day on August 8th.

Thank you

-If You Need-

- Errands run
- Grocery shopping or pickup
- Pet sitting

-Call Shirley-

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Cosmos

Take-Out and Off Sale Hrs. 11:00 AM-7:00PM

STAY HOME MN

It's just fine to get out of the house to get some beer and take out meals, So....let us help you with both!

-Take-Out Menu-

Appetizers

Regular or Spicy Cheese Curds-7
Ham & Cheeze Balls-7
Mozzarella Sticks-6
Shrimp in Shotgun Sauce-9.50
Brew House Combo-12
(Onion rings, Mozzarella sticks, Shrimp, Mushrooms, Chicken strips, Cream Cheese Jalapeno Poppers & Fries)
Veggie Combo-12
(Cauliflower, Broccoli, Mushrooms, Onion rings, Mozzarella sticks, Fries & Cheddar Cheese Balls)

Fries or Tots-5
Onion Rings-6
Deep Fried Gizzards-5
Snake Bites(steak)-9

Pretzel w/Beer Cheese Dip-6
Wing Ditty's(5pc)-7
Mini Tacos(12pc)-7
Quesadilla,(Beef, Chicken or Cheese)-7

Dinners

*all come with Garlic Toast & choice of Fries or Tots.
Onion Rings, $1 more.

Fantail Shrimp-9
Chicken Strips-9
Wing Ditty's-8.50
Chicken Alfredo(no potato)-9
Broiled Shrimp(8pc)-12.50

Burgers

*Add Fries or Tots; $1.50 Onion Rings; $2.50

Hamburger-5.25
Cheeseburger-5.75
California Burger-7
Mushroom & Swiss-7
Bacon Cheeseburger-7.50
Frisk-O Burger-8
Jail Break Burger-8
Patty Wagon(melt)-7.50
German Burger(w/Sauerkraut & Swiss)-7

Sandwiches

*Add Fries or Tots; $1.50 Onion Rings; $2.50

Grilled Cheese-4
Grilled Ham & Cheese-5
Grilled Chicken-7
Chicken Strip Melt-7.50
Fish-7.50
Prime Rib Melt-8.50
Philly Cheese Steak-10

Kids Meals

*All come with fries except Quesadilla

Mac & Cheese-4.50
Hamburger-5.50
Grilled Cheese-5.50
Chicken Strips-6
Mini Corn Dogs-5.50
Cheese Quesadilla-4.50

Don't forget our

Broasted Chicken To Go!

**After 5:00 PM*

8 pc. *W/4 Kings Hawaiian Buns* **$14.00**
12 pc *W/6 Kings Hawaiian Buns* **$19.00**
16 pc. *W/8 Kings Hawaiian Buns* **$25.00**





Don't forget our Off Sale!

Beer-Liquor-Wine-Wine Coolers

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Closed Sundays

"Thank you for 3 years of wonderful business! What a fun community!"

"Turn That Crap Down!"



Musical musings, recollections and discoveries worth writing & talking about.

Got the Stay at Home Blues?

How 'bout some....

ABBA



Image courtesy abbasite.com

By Mark Minnick

All cooped up, just like the chickens. Bu..Buuck! *(Some go to Neptune, but that's another story.)* I've listened to a bunch of music during this time of viruses and toilet paper shortages. By gosh, it helps-mental soothing I'll call it. Takes away the urge to hoard maybe.

Anyway, during this time of 'staying at home' I've been sampling many different genres and artists. Even going so far as to text other stay-at-home workers to find out what they are jammin' to as they do the day's work. I got various answers back, some serious and others funny or goofy. At least we're all keeping out sense of humor while listening to some great tunage. Rock on, right?

I was lucky enough to catch The Spacelords new album "Spaceflowers" that was released in mid February. I didn't catch it till the beginning of April but hey, I'm old and miss stuff. The release was another great album, with heavy guitar riffs, measured distortion and awesome reverb-the usual stuff from my favorite krautrockers.

Some days though, I'm just not into heavy rock tunage, whether it's these guys, Led Zeppelin, AC/DC, Lemmy or whatever. I need some mellower stuff, like Enya, Olivia Newton John or Still Corners.

Hey, how 'bout some Abba, me thinks! The mega-group from the 70's and 80's. Their music surely helps uplift the mood a little bit. Familiar tunes with good ol' sing-a-long type melodies and lyrics.

By the way, they are Swedes, ya know. Uff da Freda, I wonder if they're related to anybody around here....then. They sure look like a bunch of really nice kids too.

The group produced many albums over their career, but I think the "Abba Gold" greatest hits album exemplifies their music the best, with the familiar and original mixes.

According to abbasite.com, "ABBA Gold was first released on September 21, 1992. With more than 31 million sales worldwide, ABBA Gold has emerged as the group's all-time greatest success."

Buy it, borrow it or stream it but, give the album a listen. You just can't go wrong with these guys, always upbeat stuff.

Next thing you know, you'll be pushing a cart around in the grocery store with your mask on, belting out "Waterloo" in the produce section. Or "Dancing Queen" in dairy maybe?



Image courtesy abbasite.com

-Stay Home Minnesota-

Easter Dinner

By Mark Minnick

On Easter morning, I woke up wondering how this year's celebration was going to go with no church services or family gatherings. I knew folks would still celebrate, just differently. Then there is the fancy Easter Dinner. No friends or no family to feed, just the people in the household. So, what was everyone having?

To find out, I quickly sent out a group text to 19 people, asking everyone to take a picture of the food, a selfie of the people present and a quick menu with some comments if they wished. Here's what I got back, take a look.





Joyce Karrigan
Cosmos, MN
Super healthy & svelte Joyce
and grandson Griff enjoyed a salad.





Mike and Mary Schjenken
Alexandria, MN
Home smoked turkey breast, mashed potatoes, stuffing and sweet potato.

We did the Facetime thing with both of our grandchildren's families after dinner. We listened to some good Easter music in the morning with our coffee.



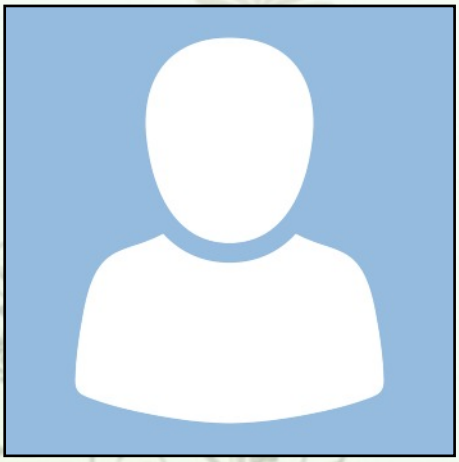
Tyler Minnick and Brittany Leeson
Oakdale, MN
Crockpot beef roast, mashed taters w/ gravy, and a Caesar salad.

These two enjoyed a Sunday evening Easter meal, after getting some light yard work done during the day.

Adopted 4 legged companion 'Tuck' was outside, tearing around in the yard all afternoon. When he came in, he woofed down a special Easter bowl of dog food and hit the hay, all 'Tuckered' out.







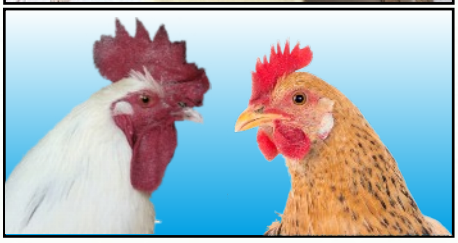
Harry Weseloh
Litchfield, MN

Egg salad sandwich on Artisan roll
Potato Soup

-Stay Home Minnesota-

Easter Dinner





Local Chicken & the Old Hen
City of Triton, on Neptune
Fresh sweet corn and nightcrawlers

We spent an Easter vacation on Neptune, hitting the casinos, seeing the sights and just having a good time. The hotel we stayed at employs a world class chef that sourced some food he knew we really liked. I don't know how he gets nightcrawlers that are so fresh! That's why chickens like to stay in a five star place.





Curt & Sandy Meyer
Cosmos, MN
Small ham, mashed potatoes, a vegetable but no dessert
Just the 2 of us this year.



Just in case you forgot, we had some nice fresh snow for Easter. At least this year you weren't going to slide off the road and put 'er in the rhubarb going to gramma's house.

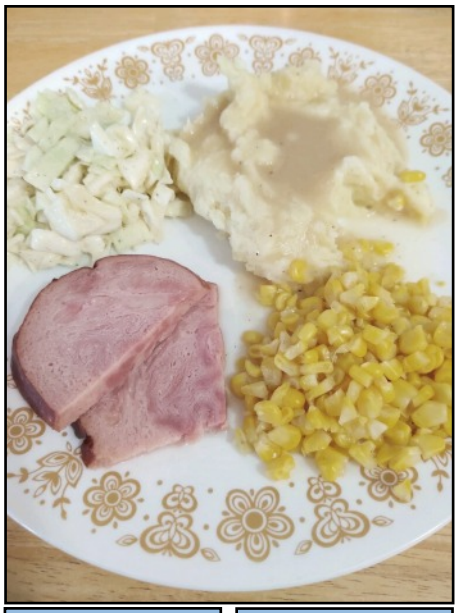
Gloria & Kenny Anderson
Cosmos, MN
Ham dinner with potatoes, gravy, corn and coleslaw

What an unusual Easter it has been for everyone. We spent the day at home alone, as well as our families.

We started the day listening to our Pastor Mindy along with other Litchfield pastor's providing an Easter service on the radio. We then watched our son-in-law and granddaughters participate in their church service on Facebook. Thankful for the opportunity to enjoy these services.

During the afternoon I visited with our family on the phone. We all enjoyed the day despite the distancing.

Hoping this is something to remember but not to experience again.











Deb & Mark Minnick
Cosmos, MN
Ham, mashed potatoes & gravy, buttered corn and veggie sticks and a Guinness

We had been staying at home like good Minnesotans pretty much since the St. Philip's Fish Fry in Litchfield. Cooking every meal at home resulted in kind of a 'rotation' of meat choices for us. "Are all of the leftovers gone and what should we have for the next meal?" was a common question, resulting in an extended conversation and eventual decision.

As it turned out, it was ham's turn for 'Meat of the day' duties when Easter Sunday rolled around. Funny coincidence I guess. An "American Gothic" Easter meal, for sure. She didn't forget the low calorie and ever present carrot and celery sticks either.

The kitties had scrumptious canned cat food, which they love every day-holiday or not. All is good and bellies are full.

Everyone wants to see how this turns out!

SCIENCE, TECH AND JUST PLAIN COOL STUFF

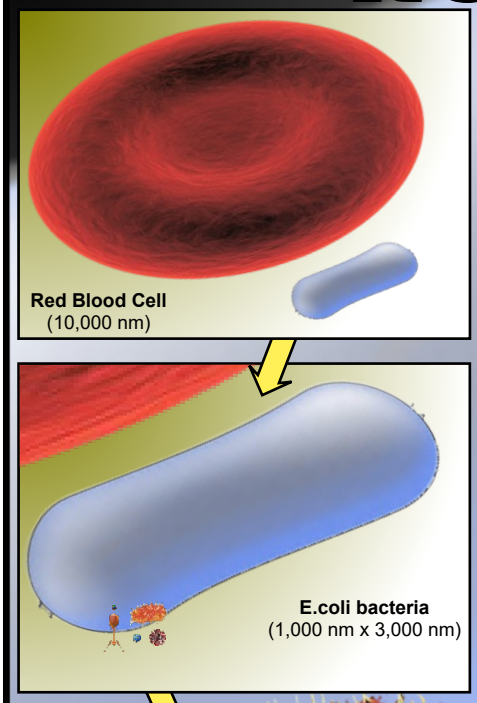
FANTASTIC VOYAGE 2020

"Searching for that Coronavirus"



Science Fiction Movie or not….

It's a Matter of Scale



By Mark Minnick

I've written about the solar system and the outer space before, talking about the vast size and distances involved and how hard it is to comprehend. From the Sun, it takes over eight minutes for the photons of sunlight to reach the earth and five & half hours to reach Pluto.

Now, we're going to go the other way, into inner space, which is probably just as hard to comprehend. Time isn't so much of a factor here as just the sheer 'smallness' of things. When it comes to what we call germs-bacteria and viruses, we are talking about measurements in 'Nanometers". A nanometer is one *billionth* of a meter. *One billionth.* That's tough to figure. Like math in your head after 5:00 pm or using a spaceship to traverse the solar system.

So, instead of using the Gazette's Time Machine, we'll use of our recently acquired shrinking submarine "Little Toad". Now we can motor around in the human bloodstream, looking for germs. It's similar to the sub "Proteus" used in the sixties movie, ***Fantastic Voyage***, only more economical. *Ahem…cheap.* Amazing what you can find on Craigslist.

It was advertised as having low inches, some rust and a decent prop. We took it on a test drive for a couple of millimeters and decided to take it. Besides, you don't get much for $317 nowadays.

As part of the faithful crew, Eunice can be the lovely medical assistant, a poor man's Rachel Welch, swimming around in the bloodstream, looking for those bad germs. Bad germs…bad, bad germs….

Anyway, here's a few analogies that will hopefully help you comprehend the size's we will be exploring. *(The abbreviation for nanometer is nm.)*

*An atom of gold is .33 nm in diameter.
*Your fingernail grows about 1 nm in a day.
*An inch converts to 25,400,000 nm in length.
*A human hair is anywhere from 40,000 to 100,000 nm in diameter.
*A sheet of the paper that this newsletter is printed on is a little over 100,000 nm thick.

Here's a final one that uses the size of the earth for comparison.

*The diameter of an average marble is .75 inch. The diameter of the Earth is 7,926 miles. So….If the marble was shrunk down to the diameter of ***one nanometer***, the earth shrunk down to the same scale would have a diameter of only ***thirty nine inches***.

(That's a small world Eunice!)

FWIW; The movie *Fantastic Voyage* was actually a pretty decent flick and was well received by audiences and critics. When 20th Century Fox started work on the film, they announced it would be "The most expensive science-fiction film ever made", which it was at six million dollars.

The movie garnered two Oscar wins and three more nominations. Even though the special effects are not what we are used to in 2020, they still hold up quite well today. Add an interesting story line and good actors and you've got a great action movie. Netflix here we come!

So, grab a grape Nehi & some popcorn and give it a look. Just watch out for those yucky white blood cells….



Graphic courtesy of the Galactic Gazette. Some images are created in-house, others are Public Domain.

Note; Colors of germs do not represent actual natural pigmentation. The colors were selected arbitrarily, to help define objects and show contrast from others.

The ACGC
Falcon Flyover
Events, Activities & Happenings in the Atwater/Cosmos/Grove City School District

ACGC's 2019-2020 Future Farmers of America

Forward by LeAnn Melberg

Savannah Stafford is the President of the ACGC FFA and has a bright future ahead of her. She will be attending Southwest Minnesota State University this Fall double majoring in Elementary Education and Teaching English as a Second Language.

She has been selected as team captain of the Compart Family Farms Digital Media Team and describes below what that is all about.



By Savanna Stafford

The Compart Family Farms Digital Media Team consists of 12 FFA AND 4-H members from across MN. Members were selected through an application process. We will be working at MN FFA State Convention, MN State Fair during 4-H and FFA encampments. Two members specialize in the areas of,

•Broadcasting
•Photography
•Videography
•Social Media
•Graphic Design.

For each one of these areas, there is an experienced volunteer to mentor us and help us learn those new skills! Members will utilize their creativity to enhance the content posted on MN FFA, MN 4-H, and MN Livestock Breeders Social Media Accounts and Websites. The goal is obtain a variety of digital media skills, that in today's day in age can be an asset in a variety of careers.

Each member receives a $1000 scholarship for their time and effort to this team.

Putting their skills to work, their is also a Community Outreach Project That members will be completing. A member can pick one business, preferably agriculture related, and interview about how they benefit the community they're in. However, during these troubling times, members are allowed to choose any business of their choice to shine a light on with their digital media skills. So many have been an asset and aid to our communities. If any business would like a promo video made or social media promotion, these members are who you want to contact!

Our sponsors are;
•High School Activities Hub
•MN 4-H Purple Ribbon Auction
•MN 4-H
•MN FFA Foundation
•MN Livestock Breeders Association
•MN State Fair
•University of Minnesota, College of Food, Agricultural, and Natural Resources, School of Agricultural Education, Communication and Marketing.
•Compart Family Farms
Would not be possible without them!

Myself am serving as a team captain of the Compart Family Farms Digital Media Team. I had the opportunity to do digital media work last year at the MN State Fair. The connections I had made from that experience, lead me to this position. I was a voice in the selection process of the team, and building the foundation and vision for this program, and will be a leader to the 10 other members part of this team!

ACGC Class of 2019-20 Future Farmers of America

ACGC Falcon Flyover



Photo by LeAnn Melberg

Meet Madeline Schultz, FFA Instructor, ACGC



Photo by LeAnn Melberg

By Madeline Schultz

ACGC FFA and AG Instructor

I grew up on a small hobby farm in Faribault, MN where my dad, Jeff, mom, Kathryn and two brothers Hank and Cal and I raise show type Crossbred and Red Angus Cattle. We also buy and show market goats throughout the summer at local, state and national shows.

My interest in Agriculture started at a young age through joining 4-H. I had the opportunity to show poultry, swine, and sheep. When I was in 7th grade, my family and I shifted our focus into beef cattle and goats. When I was in 8th grade I joined Medford's FFA program, because Faribault didn't have a program.

I took summer classes and developed my Beef Cattle and Market Goat SAE. In addition to my SAE experience I also was a member of the General Livestock Judging team for both Rice County 4-H and Medford FFA. I graduated from Faribault High School in 2014 and then went to South Dakota State University where I graduated in Fall of 2017 with a major in Agricultural Education.

ACGC has 33 FFA members with 20 FFA members earning a trip to State Convention, there are 4 teams competing this year: Forestry, Ag Sales, Crops and Poultry. We still have one more region contests where the General Livestock and Dairy Livestock team will have an opportunity to qualify.

ACGC's FFA chapter is apart of Region V in Region V there are 26 FFA chapters. In addition to the four teams competing at State there will be six FFA members, Taylor Fester, Wilson Gratz, Ethan Melberg, Eric Melberg, Daniel Williamson and Darrin Williamson, who will be recognized on stage for winning their respective Proficiency area.

Darrin Williamson will also be recognized for placing second with his Agriscience Fair Project. Proficiency Applications and Agriscience Fair is apart of the students Supervised Agricultural Experience (SAE).

SAEs are they ways students stay involved in Agriculture outside of their school day, whether is is working on their home farm, owning livestock or land, repairing a tractor or communicating to the public through education and social media.

Two members are currently representing Region V as Stars in their respective areas, Ethan Melberg Star in Agribusiness and Darrin Williamson Star in Agriscience. Members Hattie Kragenbring, Ethan Melberg, Savannah Stafford and Darrin Williamson will also be receiving their State Degree.

In addition to their SAE program students are also learning in the classroom. I offer a variety of classes that rotate throughout the even and odd years. Classes offered are Food Science for chemistry credit, Food Product Development and Marketing, Companion Animals, Horticulture, Wildlife and Natural Resources, Ag Business, Intro to Ag, Livestock Production, Crop Production, Landscaping, Ag Technology, and 8th Grade Exploratory. Next year we will be offering a new course exploratory course for 7th grade.

Over the past year the chapter has grown with both the support of the alumni chapter, but also the members. I have been able to watch these wonderful young women and men grow and work through their visions of what they want to see the FFA chapter. These students drive their success, I am here to support them and assist them in reaching their full potential, through my expertise and the expertise of community members and alumni members.

If you would like to get involved in the Alumni Chapter you can contact any of the board members, President: Donnel Williamson, Vice President: Greg Jans, Secretary: Andrew Pearson, Treasurer: Allan Barak, Vice Treasurer: Tony Anderson or Director: Dr. Larry Slinden. You can do an individual membership of $25 a year or sponsorship above the membership.

Thank you for your support!

The ACGC
Falcon Flyover
Events, Activities & Happenings in the Atwater/Cosmos/Grove City School District

ACGC Future Farmers of America

Congratulations to the Following Members for Placing at State!

Pics and commentary by LeAnn Melberg

Taylor Fester: 1st Dairy Entrepreneurship

Wilson Gratz: 1st Grain Production Placement

Eric Melberg: 1st Specialty Crop Production Placement

Ethan Melberg: 1st Ag Services

Kari Schultz: Gold Diversified Crop Production Placement

Karla Schultz: Gold Ag Mechanics Repair and Maintenance

Daniel Williamson: 1st Diversified Livestock Production, 2nd Diversified Crop Production, 2nd Goat Production

Darrin Williamson: 1st Ag Mechanics Design and Fabrication, 2nd Agriscience Research Integrated Systems, 3rd Turf Grass Management

*We are so proud of you and your hard work you put into your SAEs! 1st place winners will receive $200 and their SAE Proficiency Applications will be moving on to the National Committee to look over. The top 4 that place at Nationals will be recognized at the National FFA Convention.

Each year FFA Students vie for the association's top awards: Star Farmer, Star in Agribusiness, Star in Production Placement and Star in Agriscience. These awards honor students who have developed outstanding agricultural skills through their SAE and earned the FFA State Degree.

With 26 schools in Region 5 the competition is really tough. It doesn't happen that often that 1 school has 2 Star Award Winners. Ethan Melberg is the Region 5 Star in Agribusiness and Darrin Williamson is the Region 5 Star in Agriscience. This is a huge accomplishment. After interviewing with a State Star Panel, Darrin William has been selected as one of the 4 finalists in Agriscience. Ethan did not move on. Good Luck Darrin!



L-R; Darrin Williamson, Region V Star in Agriscience and Ethan Melberg, Region V Star in Agribusiness



L-R; Hattie Kragenbring, Ethan Melberg and Savannah Stafford have all earned their FFA State Degrees. They are suppose to be presented with their degrees at the MN State FFA Convention that was suppose to take place April 19th-21st. The MN FFA Convention is postponed at the moment.

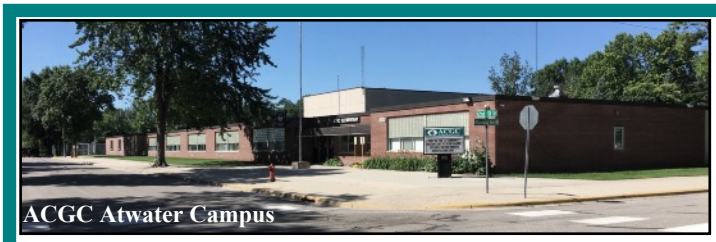


Hey! Hey! Hey! - Whozit!

A couple of our readers took the time to identify last month's Whatzit building, the Old Cosmos Grade School Building. That famous structure was also featured in previous Gazettes, referring to it's demise caused by a massive fire when the building was later re-purposed as a plastics factory. KewPies are certainly in order for these folks;

THE WHATZIT IN YOUR APRIL 2020 ISSUE OF THE GALACTIC GAZETTE IS THE OLD SCHOOL BUILDING. IT STOOD FACING EAST AT THE VERY END OF WEST GEMINI. IT WAS IN THE TRAILER PARK. IT IS THE POLI-LITE BUILDING THAT YOU HAD IN YOUR MARCH ISSUE. *Jeane Hesser*

The Whatzit was the old Cosmos School building. Tom Renneke





ACGC Distance Learning

Getting to know what our teachers are thinking during this time.

Questions asked by LeAnn Melberg

Brad Nelson, ACGC Science Teacher

What are you enjoying the most about Distance Learning?



I have found many new online resources of information for my classes. I have also found new ways to present information in my classes. I will be taking these new resources back to my classroom to utilize in the future.

What is the most challenging?

The most challenging piece is not being able to see and communicate directly with my students. So much learning occurs in the classroom through discussion and many times does not have direct correlation to the topic of the day in the classroom. We learn a lot about how to be a responsible and kind citizen in the classroom along with our subject matter through discussions.

I hope we all get back to normal as soon as we safely can!

Terry Singsank, ACGC Social Studies Teacher

What are you enjoying the most about Distance Learning?



I feel like I have more time to work with individual students. While we were in class, I spent most of my time lecturing. Now I prerecord my lectures that the students can watch when they want which frees up time during the day to answer questions. I feel like both me and my students are using time effectively.

What is the most challenging?

Reaching the students that are struggling with the class or topic. Students really need to be self-motivated to get the most out of Distance Learning because they have a lot more free time or unstructured time. Students that were struggling in class before Distance Learning, are really have a hard time now. This is the group I worry the most about.

On a side note, I don't have any classroom management issues. I haven't had to send anybody to the office since Distance Learning started.

Kelley Heimermann, ACGC Math Teacher

What is weird is that my favorite part of distance learning is the same as my favorite part of regular teaching! It's when I get to see my students and talk to them during my google meets meetings!

The most challenging piece is not being able to directly help someone or motivate a student to learn or participate because they aren't directly in front of me! I'm struggling not being able to connect with all my students in the same daily way as before!

I would just add that...Even though we aren't doing things the "normal" way and that the year is ending differently, it doesn't mean that you have made less of an impact on your teachers and community! We are still here and still care about you! I wish all the seniors all the best as they move on to a new path and a new journey and my door is always open for a visit! It is hard now to miss out on so much, but we have grown in so many other ways! We will come out stronger and more resilient, more adaptable and patient! Until I see all of you again!

With love, Heim

Paige Danielson, ACGC 5th Grade Reading Teacher

What are you enjoying the most about Distance Learning?



One thing I look forward to each school day is reading the 'daily check in' responses. I ask the students different questions each day such as, "What do you like on your pizza?" or "Do you know how to play piano?" At the end of each daily check in I have a simple response question where students can tell me anything they want. I love reading these as I feel it keeps me connected to my students. There have been some great responses like: We ran out of gas. I trapped a beaver. My cat had kittens. I fell out of a tree. I am so bored. Can you please call me so I can say hi? My mom let me paint my room. Another thing I have enjoyed is the one on one phone calls with students. If a student is having an issue with an assignment, I call them and we walk through it together. I have enjoyed that time with those students.

I would rather be at school with my students instead of distance learning/teaching, however I can say I have been quite impressed with the overall response to the situation by everyone involved. It is not perfect, but it is getting the job done, and I firmly believe everyone has tried to do what is best for their students for their particular grade/subject/class. Distance learning has been a learning experience for all involved.

What is the most challenging?

The most challenging aspect has been trying to figure out what is best for families. I hope that I have been transparent enough for my parents that they know I am willing to work with them and to adjust plans and lessons based upon their family needs or circumstances. In fifth grade, I have twenty families without devices or internet service. Based upon that information, I have to create lessons that can be completed via computer and via paper / pencil that have the same objectives.

The other thing I found challenging was creating weekly plans that weren't too overwhelming or time consuming for students. Once I completed my weekly agenda, I would do each assignment as a fifth grader to see how long it would take me to complete. If it was too long, I shortened it.

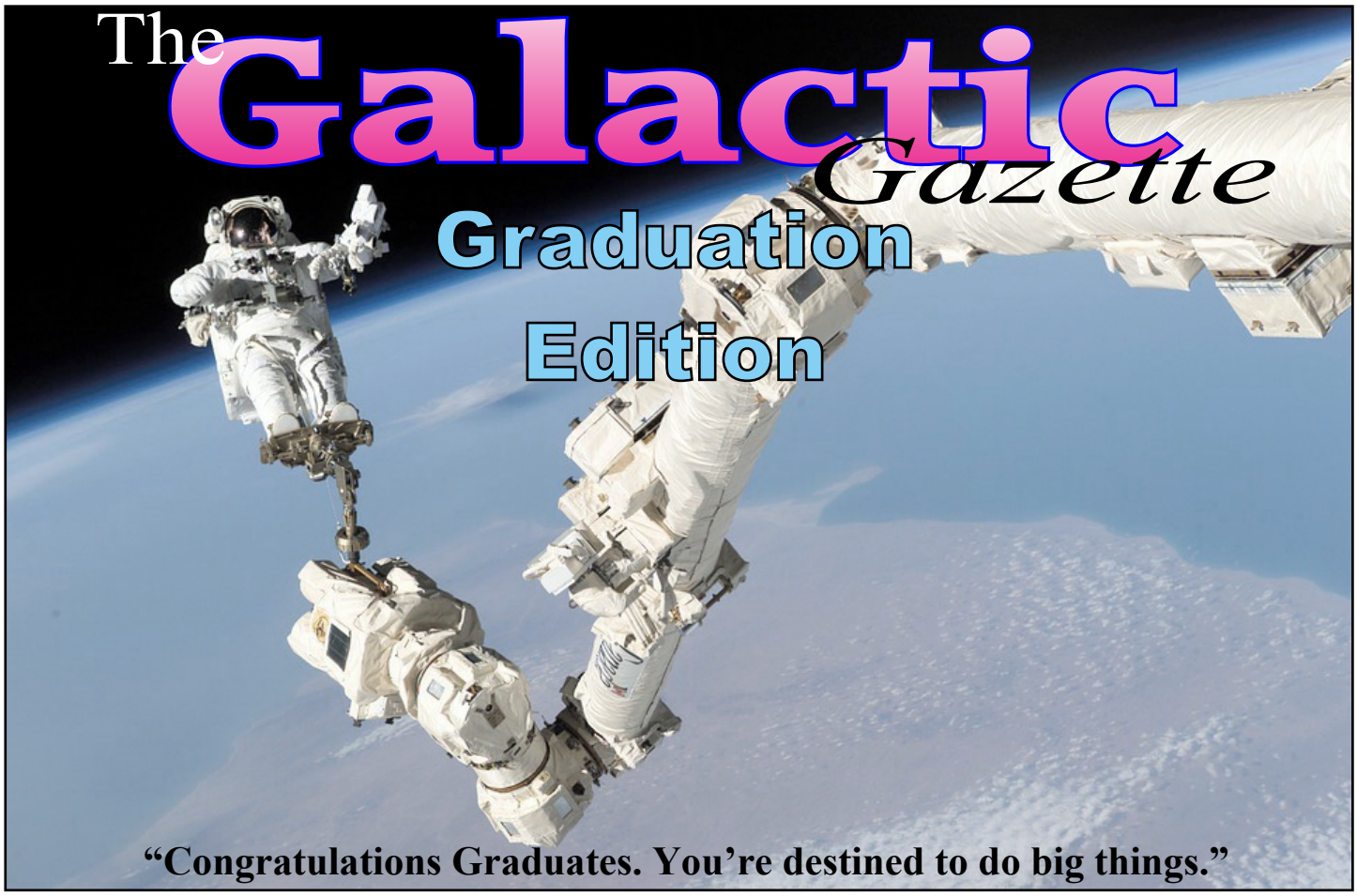
Also One thing I do want to point out is the effort the parents have put forth. I know it was such an adjustment for them. I appreciate the time they have taken to help their child navigate the process. Parents will email with questions or ask for guidance. I love that. I would rather a parent email me every day, then to be stressed trying to figure it out themselves.

There are certain students that have loved the independence of distance learning and have shown initiative to do more than is required. I have an 'extended learning', a 'check it out', and an 'audible/picture book a day' tab in google classroom for those students that want a bit more challenge. That has been fun to see who has prospered in this area of learning.

Go Falcons!

The Galactic Gazette

Graduation Edition



“Congratulations Graduates. You’re destined to do big things.”



Cael Michael Blom

Parents: Jeff & Leslie Blom

ACGC Class of 2020

Open House Graduation Celebration Pending



Taren Anderson

daughter of Andrea Anderson

Graduation Open House

Saturday June 6th 2019

12:00-3:00 PM

Hutchinson Event Center

1005 MN-15, Hutchinson, MN 55350



Rachel Wilner

daughter of Eric & Kris Wilner

2020 ACGC High School Graduate
Graduation Party Details Pending



Jeana Denton

Graduation Party 7/24/20
4 - 7 PM
Ford Garage in Atwater
just North of the City Office



Mia Juliann Eisenbacher

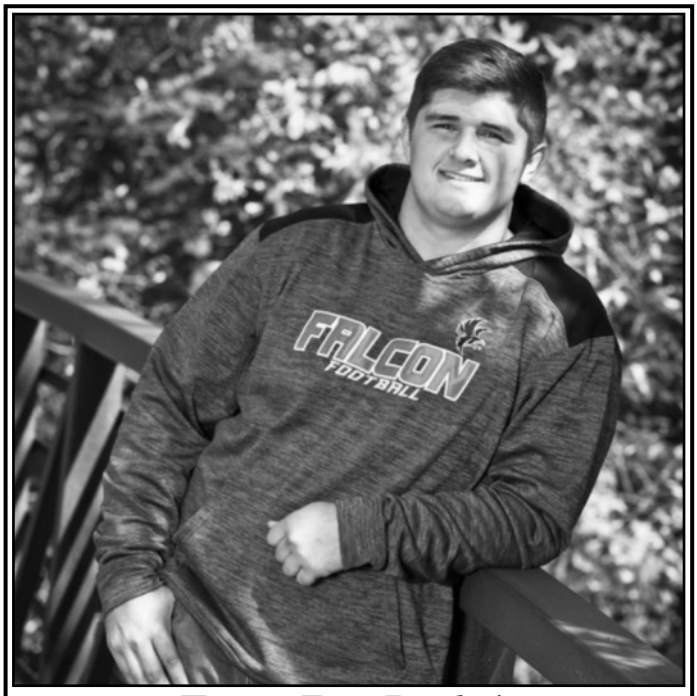
Graduating from ACGC High School
Open House Celebration has been
postponed until later this summer.



Zack Hinther

ACGC Graduating Class of 2020
Celebration party postponed
Date unknown at this time

From The Galactic Gazette



Tanner Evan Berghuis
Future plans: Attend University of Wisconsin River Falls
Major: Elementary Education
Minor: Coaching
Play football for UWRF
Graduation Open House - Saturday, July 18th 4:00pm - 7:00pm
Strong Garage 105 4th St. N. Atwater, MN 56209



Ethan Hunter Melberg
Class of 2020
Graduation Open House
Date still Pending

Congratulations!
ACGC 2020 Seniors





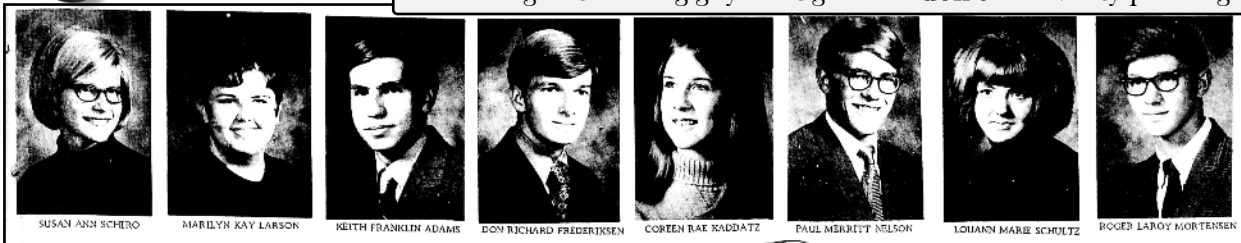
Photos by Josh Wallestad
High School Math Teacher, ACGC Schools

The Galactic Gazette

May 1971

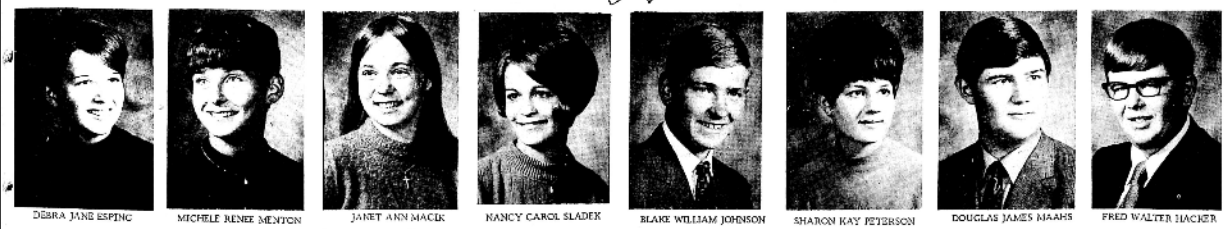
TIME WARP

It's Graduation at the Cosmos High School, 1971. Eunice can't get over all of the good looking guys and gals that **don't** have body piercings or ink.



SUSAN ANN SCHIRO | MARILYN KAY LARSON | KEITH FRANKLIN ADAMS | DON RICHARD FREDERIKSEN | COREEN RAE KADDATZ | PAUL MERRITT NELSON | LOUANN MARIE SCHULTZ | ROGER LeROY MORTENSEN

Congratulations, Grads — THE FUTURE IS YOURS!



DEBRA JANE ESPING | MICHELE RENEE MENTON | JANET ANN MACIK | NANCY CAROL SLADEK | BLAKE WILLIAM JOHNSON | SHARON KAY PETERSON | DOUGLAS JAMES MAAHS | FRED WALTER HACKER

SENIOR CLASS OF COSMOS HIGH SCHOOL

Your graduation marks not an ending but the commencement of life for which you have been preparing. We congratulate you on the success of your preparations and wish you all good luck in the life ahead.

WELL DONE GRADUATES

WE WISH YOU GREAT SUCCESS!

As you enter a new world . . . of college, business, or marriage . . . we extend our heartfelt good wishes that you will enter a world of great happiness and tremendous success.

Success to Our Grads

Here's to You CLASS of '71

You're off to a great start!



KEITH DAVID SCHMALZ



GARY MITCHEL KAPING





Hackbarth Implement
Lietzau Lumber & Hardware
Raske Building Systems
Town-N-Country Car Wash
Cosmos Farmers Elevator
Cosmos Insurance Agency
Johnson Hardware Co.
Turner's Radio & TV
Delores' Beauty Shop
Home Oil Bulk
Home Oil Service
Larson & Peterson
Paul's Barber Shop
Libby's Beauty Salon
Hesser Hardware
Gamble Store
Lang's Union 76
The Cosmos News

Menton's Texaco, Corvuso
First State Bank of Cosmos
Cosmos Community Nursing Home
Lake State Telephone Co.
Minnick's 66
K-F Garage
Cosmos Grocery
Lietzau Taxidermy
Cosmos Red-E-Mix
Hillside Greenhouse
Corvuso Creamery
Cosmos Farm Service
Cosmos Bakery
Cosmos Transfer
john's Motor Shop
Sportsman's Inn
Dvorak Machine Shop
Royal Cafe



AARON DWIGHT LIETZAU



TIM CRAIG BECKSTRAND



NANCY KAY PETERSEN



JACK DEAN JOHNSON



DUANE EDWARD HOPP



DENNIS ANDREW JOHNSON



BETH ANN HIGGIN



KIM VERNON SWIGART



BONNIE JEAN ULRICH



VICKI LEE THOMAS



LYNN L. MADSEN



DAVID ALLEN MARTIN



PATRICIA ANN SCHLUETER



BETTY ANN ZRUST



DAVID BRUCE FETT



LYLE DAVID GILBERTS

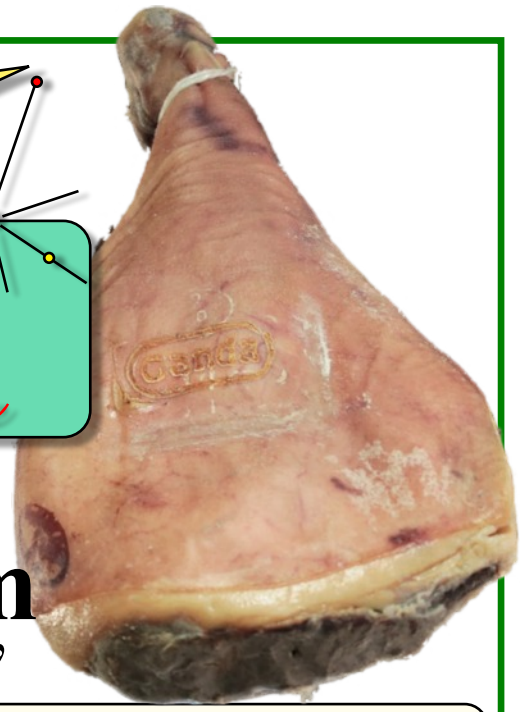


KENNETH DALE SCHMALZ

-The Galactic Gazette Presents-

Tales from the COSMIC Tavern & Lounge





The ever popular

Easter Ham

How did that happen?

By Mark Minnick

We are in the thick of the "Stay Home MN" order from Governor Wahl, going outside only to walk the dog, get groceries or drive around town waving at folks with the windows rolled up. We're being good Minnesotans, you betcha.

Some of us do miss going down to the local tavern though. We long for the conversations, stories, opinions and laughs with the local folk, all live and in person. Throw in a couple of beers and burger….great times.

In this new 'stay away from other people' environment of virtual learning, virtual church services and virtual business meetings, I thought I'd head over to the Gazette's own Cosmic Tavern & Lounge, a virtual watering hole. By gosh, there were more patrons in there than I thought there would be. Some were watching the Twins, some were playing cribbage and others were sharing a pizza. I guess it's to be expected as it's the only place open. (Some folks figure stuff out.)

Anyway, I grabbed a stool and proceeded to get caught up with the game, as the bartender brought me a cold Hamm's. Just down from me, three guys were in a friendly discussion, not paying too much attention to the Twins. As I listened, I got the gist of their conversation.

Why is ham so popular at Easter? They noticed I was listening and asked me too. I hesitantly replied "Cause it's 'fancy' or special, higher priced than other meats?" I really didn't know. Somebody brought up the "Christian meat" theory. With Jesus being a Jew, the Christians were basically poking the Jews with a stick by eating pork in celebration of him rising from the dead. Sounded kinda far fetched, like an old wives tale, we thought as we munched on some pretzels.

Well, the Cosmic Tavern has great WiFi, *(save those minutes)* so I pulled out the phone and got on the googles. Here's the best explanation I found, *(below)* courtesy of todayifoundout.com.

We all agreed that it sounded plausible and ordered another beer. The Twins went ahead in the 5th by the way, Sano parked one….

Why Do We Eat Ham at Easter?

Courtesy of **todayifoundout.com**

Under Jewish dietary laws (called kashrut), eating pork in any form is strictly forbidden. Jesus Christ was Jewish. So why, on the anniversary of his resurrection, do people traditionally serve ham? You'll often read it's because ham is supposedly a "Christian" meat, able to be consumed by Christians but not certain other prominent religious groups. However, the real reason is simply because it's in season.

While modern food storage techniques and supermarkets with efficient and worldwide supply chains shield us from this fact somewhat, like fruits and vegetables, different meats also have seasons, and these depend on a variety of factors including what the animals were eating and when, where they were in their growth cycle, and the availability (or lack) of refrigeration.

With pigs and cows, before refrigeration, it simply made sense to slaughter them in the fall. Since it takes a fair amount of time to butcher a beast as large as a hog or steer, the cold temperatures helped keep the meat from going bad before it could be properly prepared.

Another consideration was taste. Shortly before slaughter in the fall, hogs would be fed things like apples and acorns that would greatly improve the flavor of the meat they would ultimately provide. As one specialty pork producer noted: *The tradition of acorn-fed pork goes back millennia . . . . The oak nut was a diet staple because the pigs roamed and rooted about for acorns in the forests of Italy and Spain. An acorn diet is today best known as what makes the prized and pricey Jamón Ibérico of Spain so succulent.*

Butchered in the fall, most hams were prepared and allowed to properly cure over the winter to further develop their flavor. This was a particularly important food source this time of year in some parts of the world where the rest of the stored meat would have already been eaten, with little other meat of any real quality available. This was the case in North America where the other traditional spring meat, lamb, was (and still is) less in vogue, which is also why eating ham on Easter in North America is much more popular than other regions where Easter is celebrated.

Conversely, in Europe, lamb is commonly served at Easter, and the tradition actually traces its origins to Jewish Passover feasts. This is also certainly fitting for Easter, with Jesus as the "lamb of God." Born shortly before the holiday, young lamb may be slaughtered within 6 to 8 weeks, and thus offer a fresh, as opposed to cured, option for Easter protein when historically other such protein sources were scarce at this time of year.

Nature and the Great Outdoors

Hey, it's nice outside!



Minnesota Fishing Opener May 9th Still A Go

Get close to a fish, not a person.

By Mark Minnick

As of April 16th, the Minnesota Fishing Opener is still on. The Governor's Opening Fishing Event and all of the hoopla that goes with it has been canceled this year though, because of Covid 19 concerns.

It does appear so far, that fishing and boating will be acceptable activities for outdoor enthusiasts to participate in.

It seems that Governor Walz is well aware that time spent on a river or lake is good for the Minnesota populace. Common sense says that it is easy to distance ones self from other folks, whether at the boat landing or on the lake.

Now with the impending warm weather, responsible folks want to get outside and be able to do something enjoyable without the Coronavirus passing to or coming from someone else.

Virus or not, be familiar with the current rules and regulations, available in the 2020 DNR fishing regulations booklet-paper or online. Get the boat fired up and the tackle straightened out, it's time to chase some fish. Just don't get too close to other folks to tell them how great the fishing was.



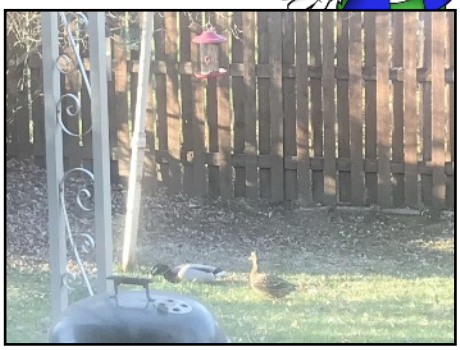
MN DNR, C. Iverson



MN DNR, C. Iverson

If It Walks Like a Duck...







Photos by Tyler Minnick

By Mark Minnick With skyscrapers close by and the nearest water about ten blocks away, mallard ducks aren't your first thought when you glance out at the backyard bird feeder in the city. But this hen and drake kept showing up daily in Tyler Minnick's Oakdale yard this April. They were cleaning up the seed on the ground that the piggy little sparrows and chickadees always spill. Quit mowing the grass and maybe the pair will nest there, eh?

Nature and the Great Outdoors

Hey, it's nice outside!

Spring Turkey Hunt Runs April 15th-May 31st

Minnesota Department of Natural Resources News Release
April 14, 2020

When turkey hunting season opens April 15, hunters who want to bag a tom turkey are encouraged to stay close to home. "We understand that hunting close to home might require hunters to make some adjustments," said Leslie McInenly, wildlife populations program manager with the Minnesota Department of Natural Resources. "This will be a little easier because this year's turkey licenses have more built-in flexibility."

Recent regulation changes mean hunters will no longer be restricted to a single permit area. So if hunters had bought a license with plans to travel to their usual hunting location, they can still use the same license to hunt close to home, even in a different permit area than usual.

Another change that adds flexibility allows a hunter to purchase a license for any of the turkey hunting time periods without applying early. Applications were required in January, though, for firearms hunters age 18 and older who wanted to hunt in the Mille Lacs, Carlos Avery or Whitewater wildlife management areas (WMA).

Gov. Walz's Stay at Home Order (Executive Order 20-33) allows people to be outdoors, engaging in activities such as walking, running, and fishing and hunting. Minnesotans can continue to enjoy parks and other public recreation lands. The DNR urges outdoor enthusiasts to stay close to home; not congregate when outdoors; and follow social distancing guidelines from the Minnesota Department of Health .

"If you're planning to hunt at a WMA or other public land, make sure to practice social distancing. If you see a crowded parking lot or expect an area will be crowded, find another close-to-home location to hunt," McInenly said.
One way to search for public hunting land is using the DNR Recreation Compass.

License and season details

Hunters can purchase a license on the DNR website or by telephone by calling 888-665-4236. People can also purchase licenses in person at license agents that remain open, such as convenience stores.

The DNR encourages people to purchase licenses online or by phone if possible. Because turkey hunters need the physical tag, they should plan for 7-10 days to allow their license to arrive in the mail, unless they purchase it in person.



MN Fish Hatcheries Will Be Quiet This Year

2020 Egg Take Operations Suspended/Canceled Due to COVID-19 Social Distancing Protocols

Minnesota Department of Natural Resources News Release
April 14, 2020

The Minnesota Department of Natural Resources will cancel its 2020 egg take operations for walleye, northern pike, muskellunge and steelhead because the work cannot be done safely under COVID-19 social distancing guidelines.

Collecting eggs and sperm from spawning fish in the wild is a labor intensive effort that requires teams of 6-8 people working in close proximity. After a careful examination of whether the egg take process could be re-engineered, the DNR determined that is was not possible to safely handle fish during the egg take and practice appropriate social distancing to protect staff from COVID-19.



The DNR collects eggs each spring to hatch, raise and then release either as fry or fingerlings to stock Minnesota waters that have low or no natural reproduction of these fish species. While this stocking is important to maintain fish populations and angling opportunities over time, missing one year will not cause long-term harm to the fish population of any waterbody.

"Fish populations naturally are made up of fish hatched in different years, so a missing or weak year class is not uncommon," said Brad Parsons, fisheries section manager for the DNR. "In fact, in lakes with natural reproduction, a strong year class often follows a weak year class, so not stocking for one year might actually benefit the following year's stocked fry."

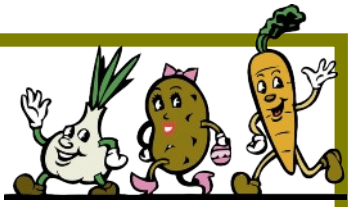
Canceling egg take activities means walleye eggs and fry will not be available for the DNR's cooperative fish management programs with the U.S. Fish and Wildlife Service, Leech Lake Band of Ojibwe and White Earth Nation. In addition, the DNR will not be able to fulfill requests from private sector hatcheries to purchase eggs and fry in 2020.

Since hatchery rearing ponds will not be in use, the DNR will lower the water levels in many of these ponds to improve long-term productivity and future fish-rearing capacity. Other hatchery repairs, such as dike and pond improvements, also can be done when water levels drop.

Because this winter was relatively mild in southern Minnesota, there should be good numbers of walleye in natural rearing ponds that were not harvested last fall. Those fish will help replace some fingerlings for the 2020 season.

Minnesota joins some other Midwest states including South Dakota, Michigan and Indiana in suspending egg take operations. In addition, the USFWS canceled all planned lake sturgeon production for 2020.

Chef it up!



"Food and spices….together. What a concept!"

Pork and Beans



By Mark Minnick

As a young lad, I was tasked with opening up a can of Van Camp's "Pork & Beans" to complement the bologna sandwiches mom had planned for noon lunch. Even at this tender age, I was chagrined by the wild exaggerations thrust upon us by major advertisers of that era. As I dumped the contents of the can into a bowl, there was nary a bit of the advertised "Pork". Just a sugar cube sized lump of pasty, white, porcine fat that the FDA has defined as "Pork". 'Snouts' and 'ears' must be "Pork" then too I thought. I wonder what they use them for?

Anyway, what's a kid to do? Like walking your bike across the intersection, waiting your turn on the slide or helping with home chores, that's life. Those pork & beans weren't that bad either, as long as you came to the realization that "Pork & Beans" really meant 'beans' in a mild and soupy tomato sauce. Yum. You just didn't question such things or your elders.



As I grew up in the 70's I noticed other advertising trends that were to be 'believed'. Home computers and games are just kid's toys. Everyone will wear bell bottoms, forever. Disco is the last word in music. All to be applauded, believed and embraced.

Now look at us. A lot of things have certainly changed. Last I looked inside a can of Van Camp's Pork & Beans though, it was the same. Should I smile or cry? Maybe just chuckle.

Here's a recipe I came up with where there is roughly 50/50 pork and beans, the way it should be, darn it. I wasn't rocket science either. I still like Van Camp's though for a quick lunch addition. Nostalgia I guess. *"Hold the pickles, hold the lettuce, special orders don't upset us…."*

Pork and Beans

Comfort food for challenging times.

(By the way, we went heavy on the pork.)

- 1-1 ½ lbs. Pork, seasoned, cooked & cut into 1" chunks
- 2 cups of dry beans, soaked in salted water (as per instructions on bag) & rinsed
- 4-5 cups of water, for cooking beans
- 4-5 teaspoons chicken bouillon
- 1 onion, chopped
- ¼ tsp. salt for chopped onions
- 2-3 tbs. olive oil
- ½ cup dark molasses
- ¼ to ½ cup sugar (to taste)
- 1 tsp. all purpose salt free seasoning
- ½ tsp. course ground black pepper
- 1/8 tsp. cayenne pepper

Grab a cooking pot large enough to easily hold the beans. Over medium heat, add the olive oil, onions and salt. Saute till onions are just starting to brown, then remove onions from pot and set aside. Add the 4-5 cups of water and the soaked beans, making sure water covers them. Bring to a boil, then reduce to a simmer. Add the bouillon, molasses and sugar, simmer for 30 mins. Sample the broth for desired 'tastiness' add more bouillon if desired. Add the pork, onions, all purpose seasoning, black and cayenne pepper. Continue to simmer until beans are to desired tenderness, testing about every 15 minutes. It may take 45 minutes to 1½ hours do get done, depending on the type of bean. Be sure and monitor the liquid consistency of the mixture too, adding water as you deem necessary. Serves 4-6 people.

***Notes**: the recipe above is a close approximation of the batch of pork & beans that I served at the March 12th pot luck. This recipe is my own concoction, grafted from others. So, I am including explanations of what and why, plus variations I intend on trying in the future.*

1. I used by new favorite 'white' bean, Mayo Coba's for this batch. They are large, white, mildly flavored and creamy smooth in texture. More expensive than good old great northern's but I don't care. Use whatever bean you like or try different beans each time. Just monitor the cooking time as you go, as I find that different beans get done at different times. I think I'll try black beans the next time. Or maybe reds…

2. I wanted to make a batch that weren't tomatoey' like Van Camps or really sweet like Bushes. Something in between. As I was cooking these up and taste testing along the way, I thought they were pretty darned good before I even added the sugar, kind of like bean soup. I added it anyway, but the point is to take the flavor profile whichever way you want it to. I ended up only using a ¼ cup of sugar but I may change my mind the next time and add more-or less. Maybe a little more molasses too-or less-who knows. To make them more 'tomatoey' you could add 3-4 ounces of tomato paste. Lots of variations, you be the decider.

3. Don't fear the spices used in with the beans, especially the cayenne. You folks that sampled 'em at the potluck didn't even know! Ha! They are necessary for this tasty dish.

4. A couple of days previous to making the beans, I dry-brined some pork shoulder 'steaks' in Cajun seasoning overnight. The next day I hot smoked 'em on the grill. I used three of these finished beauties (see picture) cut into chunks to use with the beans. (About 1 to 1 ½ pounds.) It worked great, adding a nice smokey flavor to the beans.

5. Leftover cooked pork (chops or roast) could be diced up as another option. You be the judge and use what you want to.

6. You could certainly use fresh pork shoulder, loin or chops all diced up. Pre-seasoning the pork is mandatory, I think. I've used common ol' seasoned salt, Montreal seasoning, Famous Dave's and generic roast chicken seasoning, all with great success. Sprinkle it on the raw meat, mix and let it sit a couple of hours or overnight before browning in oil. Remove the done meat from pan, then cook up the onions in the remaining brown bits and continue with the other ingredients.

Remember, this recipe flies in the face of the commercial tradition. So don't save or scrimp on the pork. It's 50/50: PORK & BEANS!



Chef it up!

"Food and spices….together. What a concept!"



Squash

By Grace Kamrath

Just in case you like I have a few containers of squash in the freezer, this might be a great way to use it. Every fall I go crazy putting vegetables in the freezer and then forget them or just keep pushing them around. But now with the "stay at home" and three meals a day, there is lots of time to try new recipes. This one happened to be in my moms' recipe box. But doesn't the topping sound really good?

SQUASH CASSEROLE

- 1/3 c.butter
- 3/4 c. (or less) sugar
- 1 can evaporated milk (5 oz.)
- 1 T. vanilla
- 2 eggs
- 2 c. mashed cooked butternut squash

Cream butter and sugar. Beat in eggs, milk and vanilla. Stir in squash. Mixture will be thin. Pour into greased 11 x 7 . Bake uncovered at 350 for 35 minutes.

Topping

- 1/2 c. rice crispy cereal
- 1/4 c. brown sugar
- 1/4 c. chopped pecans
- 2 T. butter (melted)

Combine topping ingredients and sprinkle over casserole. Bake 5 to 10 minutes more.

RECIPE EXCHANGE

I didn't have potatoes so I substituted rice.
I didn't have paprika so I used another spice.
I didn't have tomato paste so I used tomato sauce not half a can, but the whole can,
I didn't believe in waste.
A friend of mine gave me this recipe,
she said you couldn't beat it.
I think there's something wrong with her
I couldn't even eat!





The Galactic Gazette

Poet's Corner



Pandemic Poem of the Week

Pic & poem by ACGC Science Teacher Bonnie Jans

My hands are raw from washing
I've run out of mask-making supplies
If you're starting to feel antsy
I can certainly empathize.

I'm thankful that I'm working
And I have lots to do at my place
But I'm starting to miss people
And seeing them face-to-face.

I'm on the computer A LOT
My butt gets kinda sore
My eyes can feel the strain
With this distance learning chore.

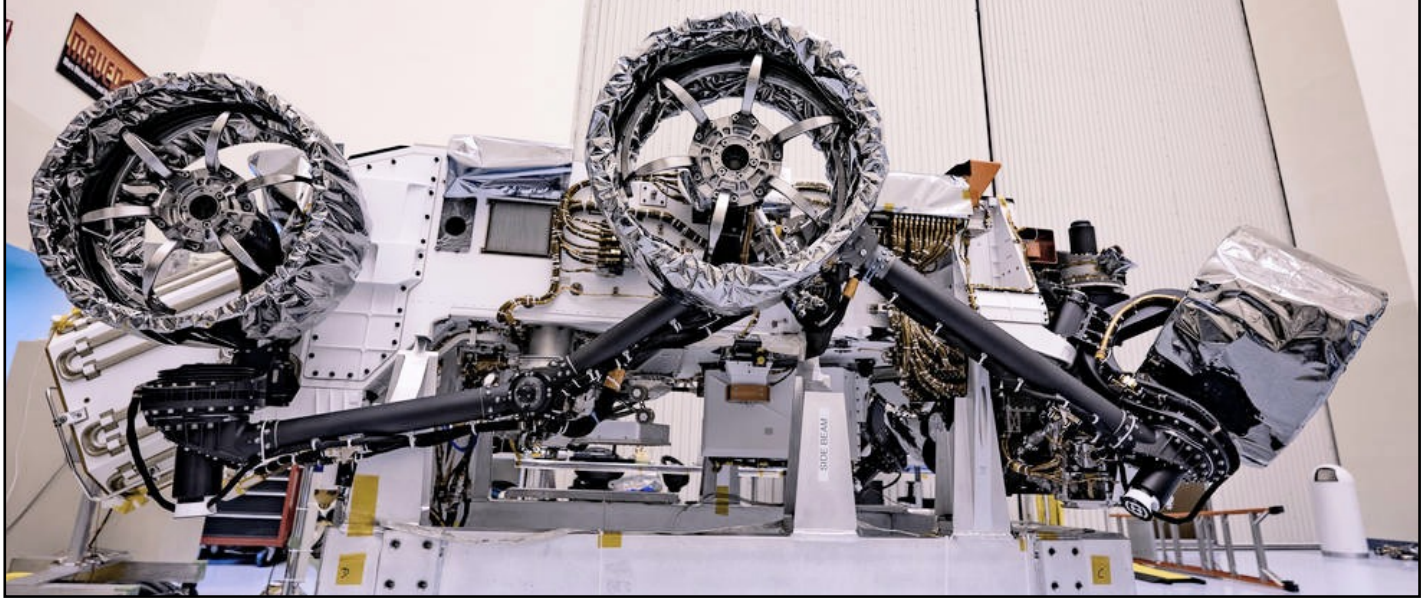
Now that I've time for breakfast
I make an omelette, open faced
The spinach, avocado and feta
Provide its characteristic taste!

I stopped at church today
It felt good to be inside
While Zoom church has been fine
Church is better occupied.

My binoc walks continue
Sage is with, wherever I go
If I didn't have my dog
I'd probably hate this status quo!

May we have greater appreciation
For all the things we miss
And we each will become better
On the other side of this!

SCIENCE, TECH AND JUST PLAIN COOL STUFF



Wheels are installed on NASA's Mars Perseverance rover inside Kennedy Space Center's Payload Hazardous Servicing Facility on March 30, 2020. Wrapped in a protective anti-static foil that will be removed before launch, the wheel is 20.7 inches (52.6 centimeters) in diameter. Perseverance will liftoff aboard a United Launch Alliance Atlas V 541 rocket from Cape Canaveral Air Force Station in July 2020.
Credits: NASA/JPL-Caltech

Mars Rover Gets New Skins & Some Very Cool Rims

By Mark Minnick

Fanatical and die hard owners of Pickups, SUV's or ATV's have one thing in common. The addition of custom tires and wheels to their favorite wheeled vehicle is a much anticipated and loved event. Better than Christmas, their spouses birthday or less than $2 a gallon gas. Nothing better than adding fresh traction and that fine, shiny new look, spinning around for everyone to see. Serious bling baby!

The new Mars rover 'Perseverance' just received a major bling treatment too, as the NASA technicians fitted the new 'tires' and rims to the rover at the end of March. The so called tires are actually flight grade aluminum and the rim spokes are titanium. Very lightweight but high priced alloys indeed, but weight savings is all important when trying to blast free of the Earth's gravity. These rims and treads have been redesigned and upgraded after experiences with Curiosity's wheels. Read the interesting articles and captions I have included from NASA's website for more complete information. The rover Perseverance should be looking fine for the scheduled July liftoff and big trip to Mars. Booya!

Story and images courtesy of nasa.gov

Final assembly and testing of NASA's Perseverance rover continues at Kennedy Space Center in Florida as the July launch window approaches. In some of the last steps required prior to stacking the spacecraft components in the configuration they'll be in atop the Atlas V rocket, the rover's wheels and parachute have been installed.

Perseverance received its six flight wheels on March 30, 2020. While the rover took a test drive last December, it was on "flight spares" that wouldn't be making the trip to Mars. Designed for the kind of off-roading Perseverance will perform on the Red Planet, the wheels are re-engineered versions of the ones NASA's Curiosity has been using on its traverses of Mount Sharp.

Machined out of a block of flight-grade aluminum and equipped with titanium spokes, each wheel is slightly larger in diameter and narrower than Curiosity's, with skins that are almost a millimeter thicker. They also feature new treads, or grousers: In place of Curiosity's 24 chevron-pattern treads are 48 gently curved ones.

Extensive testing in the Mars Yard at NASA's Jet Propulsion Laboratory, which built the rover and manages operations, has shown these treads better withstand the pressure from sharp rocks and grip just as well or better than Curiosity's when driving on sand.



Illustrated here, the aluminum wheels of NASA's Curiosity (left) and Perseverance rovers. Slightly larger in diameter and narrower, 20.7 inches (52.6 centimeters) versus 20 inches (50.8 centimeters), Perseverance's wheels have twice as many treads, and are gently curved instead of chevron-patterned. ***Credits: NASA/JPL-Caltech***



By Rick Nordin

Greetings! Happy May Day!

The lawns and flowers are growing, gardens have started to be tilled and the planting of crops should be in full swing by the time you read this. Congratulations to all the students who are graduating from the area high schools and colleges this month! A big thank you to the teaching staffs, students and parents/helpers who plowing through to finish the 2019/2020 school year.

May is the month of Mother's Day, Graduations, Minnesota fishing opener and the major summer kickoff of Memorial Day weekend. Enjoy each day as we never know how it will end. And remember to give thanks each day for all the blessings we take so much for granted. Have a great May.

TIDBITS

A fun story/riddle: An engineer, a psychologist, and a theologian were hunting in the wilderness of northern Canada. Suddenly, the temperature dropped and a furious snowstorm was upon them. They came across an isolated cabin, far removed from any town. The hunters had heard that the locals in the area were quite hospitable, so they knocked on the door to ask permission to rest. No one answered their knocks, but they discovered the cabin was unlocked and they entered.

It was a simple place ... 2 rooms with a minimum of furniture and household equipment. Nothing was unusual about the cabin except the stove. It was large, pot-bellied, and made of cast-iron. What was strange about it was its location ... it was suspended in midair by wires attached to the ceiling beams. "Fascinating," said the psychologist. "It is obvious that this lonely trapper, isolated from humanity, has elevated this stove so that he can curl up under it and vicariously experience a return to the womb." "Nonsense!" replied the engineer. "The man is practicing the laws of thermodynamics. By elevating his stove, he has discovered a way to distribute heat more evenly throughout the cabin." "With all due respect," interrupted the theologian, "I'm sure that hanging his stove from the ceiling has religious meaning. Fire LIFTED UP has been a religious symbol for centuries."

The three debated the point for several hours without resolving the issue. When the trapper finally returned, they immediately asked him why he had hung his heavy pot-bellied stove from the ceiling. His answer was succinct. "Had plenty of wire, not much stove pipe."

Germs Ain't Gonna Stop the Easter Bunny



The Big Guy shows 'em how to practice proper social distancing and still get scrumptious treats!

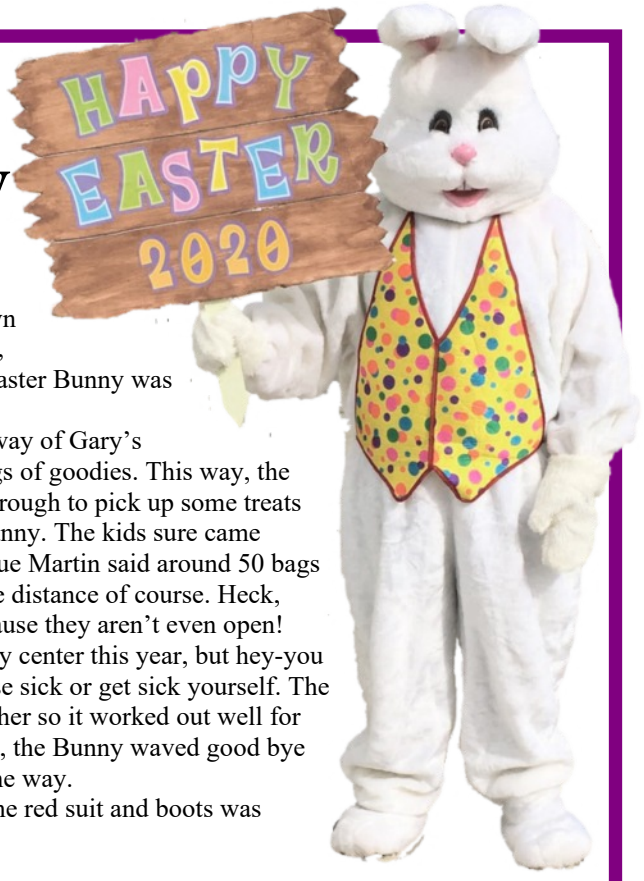
By Mark Minnick

The coronavirus might slow down businesses, professional sports teams, churches and governments, but the Easter Bunny was not phased a bit.

He decided to stand in the driveway of Gary's Repair in Cosmos to hand out his bags of goodies. This way, the kids could have an adult drive 'em through to pick up some treats and still get to wave at the famous bunny. The kids sure came through, as the head Bunny helper, Sue Martin said around 50 bags of treats were handed out, from a safe distance of course. Heck, this was better than Disney World, cause they aren't even open!

No games and fun stuff at the city center this year, but hey-you wouldn't want to make somebody else sick or get sick yourself. The Big Bunny didn't want to get sick either so it worked out well for everyone. When everything was over, the Bunny waved good bye as he headed for home, hopping all the way.

I wonder if the jolly old guy in the red suit and boots was watching and taking notes?



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*A non-profit monthly publication, mailed to the local residents free every month
*Out of town subscriptions, 12 months for $25.00
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Please remember the men and women serving in the United States Armed Forces and our veterans, both alive and deceased. America owes them an immense debt of gratitude along with an every day simple "Thank you".

Help Wanted

-City of Cosmos-

Ball Field Concession Stand Worker

The City of Cosmos is accepting applications for a seasonal position in the Parks and Rec. Department. The position will be assigned to the Ball Field Concession Stand. This position will work Mondays, Tuesdays, and Fridays with the occasional weekend tournament.

Minimum qualifications:

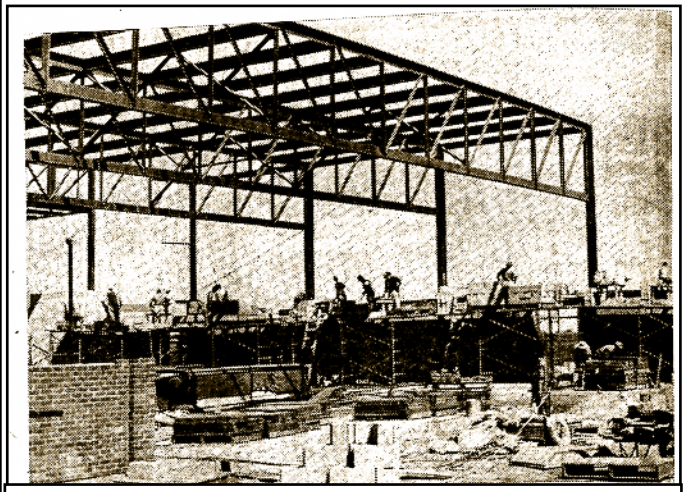
- Must be 18 years of age or older
- Reliable and friendly
- Able to handle money and make correct change

Duties:

- Sale of concession products
- Stocking of products
- Cleaning of concession equipment and facility

Pick up a job application at;
Cosmos City Office or request by email
cosmoscity@mchsi.com
Position open until filled.





Up She Goes!

Sometime in 1956, construction workers were assembling this big building in the area. Steel, concrete, red brick and manpower combined to create a major and important edifice in the community. Whatzit, Wherezit?

Whozit?



Memorial Day

May 25th 2020

Remembering those who made the ultimate sacrifice.

Cosmos Legion Family

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