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Subject: Lincoln High Newsletter - 7/8/04
Date: Thursday, July 8, 2004 6:29:31 PM

Lincoln High Newsletter

Memories of then! News of now!

E-mail address changes:

Harland "Harley" Flick (64) - flickweb@bellsouth.net

Ray Hamel (64) - r.hamel@insightbb.com

The new Woodside school was named by Sally Plummer - [I think!!!!](#)

Anita (Godin) Borski (65) jamesdborski@prodigy.net

Editor's note:

Went to the Wis Rapids fireworks on the river on the 4th and it was absolutely stupendous!

25 minutes of non-stop action with 3 to 5 air-bursts in the sky at all times!

I thought the "finale" had occurred three times before it actually did!

Absolutely the best fireworks display I've ever attended or seen on TV!

Kudos to those that sponsored it!

Editor's restaurant review!



The Hide-a-Way Supper Club just off Co. Hwy. Z south of Nekoosa.

A few miles south of the "Devil's Elbow".

The Editor and Judy went there last Friday night. What a great place to enjoy a great meal!

Judy had the standard "Friday Night Fish Fry" - \$9.95 while the Editor had the "special" of the night, "Crab stuffed Flounder" - \$13.95. Both of the fish dishes were "cooked to perfection" and tasted great!

Salads were very fresh and consisted of ice-berg lettuce, a little romaine, tomato & cucumber slices. Dressings - bleu cheese and french were both good altho the "bleu" could have used a little more cheese! Picky, picky!

Judy's fish fry consisted of four portions (about 2 oz each) of batter-fried cod. The batter was reminiscent of "donuts" but was "very light" and not offensive. In fact, it tasted quite good! Came with an excellent tartar sauce!

My "Crab-stuffed Flounder" was great as well! Came with a rather demure "white-sauce" that covered everything. There was a significant amount of crab in the stuffing! Had "O'brien" potatoes also. Prepared from fresh potatoes, onions, and peppers!
Great!

Both entrees came with "California Blend" steamed veggies - cauliflower, broccoli & carrots. Wonderful texture! Not over-cooked or under-cooked!

Ambience is great, our server was "good" altho she looked a little "pre-occupied" or "off somewhere else", at times! Will not speculate as to why!

Food approached gourmet quality. Editor rates it the best he's had in the Rapids area, thus far!

Editor's note: Sent this "review" to a classmate of mine (Fort Atkinson Class of 58), Nancy Wendorf - lanawend@merr.com (now living in Arkdale) for her opinion and she heartily endorses the Hide-a-way! She says the "Rock Lobster" special for \$19.95 on Saturday nights is also great! If you have a yen for German food, she says be sure to get to the "**Lure Bar**" on Thursday nights (early - as in 4:30 -5:00 PM) for pork roast, Bavarian sauerkraut, and dumplings! **Editor and Judy will be sure to check out those two options!**

However! To those "64 & 65 grads" down there in Dane County!

Home of Madison! 25 square miles surrounded by Reality!

If you get a chance to visit Cambridge, WI in the next month or so!

The Restaurant in the old "Cambridge Mill" is now re-opened!

It is called Serendipity!

Here's what they have on the menu!

Prices will range from around \$6 to \$18 per item.

Pretty fancy fare by a famous Chef! [See below for reviews of Chef Robert Hughes!](#)

Appetizers

Warm goat cheese dressed baby spinach and basil with pine-nut white balsamic glaze.
Cold buttermilk and prawn soup with diced celery, chives and cornichons.
Warm duck wrapped in prosciutto with rosemary oil and olives.
Chilled raw tuna "tartare" with egg, onion, capers and brioche crouton.
Chopped fennel and roast chicken salad with dill vinaigrette.
Sweet onion and champagne soup.
Cured salmon gravlox and cucumber roll with oregano-caper cream cheese.

Entrees

Fennel roast chicken with caramelized onion sauce, lentils and spinach.
Roast lamb sirloin bordelaise with sauteed swiss chard and peas.
Lobster souffle with chive and sorrel oil.
Seared ahi (tuna) with butternut squash puree and caper tarragon dressed arugula.
Salmon baked in phyllo with thyme butter, seasoned vegetables, and walnut creme fraiche.
Grilled beef tenderloin with roasted mushrooms and cognac demi-glace sauce.
Sweet pea filled saffron ravioli with carrot and lemon garlic sauce.
Grilled beef sirloin and garlic mashed potato.

Cream cheese filled French toast with caramelized walnuts, apples, and maple syrup.
Lemon-cream crepes with fresh berries.

Roasted peppers, eggplant and tomatoes with basil dressing.
Savory rosemary and lamb eclairs with Gorgonzola cream sauce.
Crab and grilled shrimp "Benedict" with chive hollandaise sauce.
Goat cheese, basil and spinach omelette.
Grilled tuna quiche-salad nicoise.
Fresh berry - Vanilla bean pancakes, maple syrup and sausage.
Warm smoked albacore tuna sandwich en brioche.
Salmon and tomato penne pasta in light lemon cream sauce.

Desserts

Mocha chocolate souffle
Lemon tart with fresh berries.
Tart apple pie with puff pastry.
Lavender creme brulee.

The Chef at Serendipity is Robert Hughes.

He was formerly at the Sunporch and Restaurant Magnus in Madison.

Chef Hughes is originally from Santa Barbara, California where he started his culinary training at the knee of his grandfather who was a butcher. His formal training was at the San Francisco Culinary Academy.

Hughes apprenticed in restaurants with chefs who planned menus based on their own gardens. His rich background in both vegetarian and meat cooking transposes well to the Madison (Dane County) scene where the focus is on fresh ingredients with a seasonal, midwest theme.

For a review of his culinary expertise, see: <http://www.restaurantmagnus.com/reviews.html>

Kent & Judy,

I was surprised to see the picture from our dinner party in the newsletter once again.

We should send in an "after" picture because since that picture was taken last summer George Mathews has lost 50 lbs. and Jim Vallin has lost 30 lbs. - both on a low-carb diet. They don't look like the guys in that picture anymore!!

Lyn Vallin lyn_jim@wctc.net

Editor's note: Lyn! Get Jim and George to the "mini-reunion" at our place on the 17th and we'll take an "after" pic!

Terry Stake (65) twots@wctc.net writes:

Big News from Green Bay:

The Packers are reportedly looking to acquire Randy Moss from the Vikings.

Now that they have a Couch and a Davenport, they need a Lazy Boy!

Editor's note:

The "Editor and Judy" will be hosting an open house/mini-reunion on **Saturday, July 17th**, for the **Class of 65** at their home at **4131 Weslan** in Wis Rapids!

When: From 11:00 AM to around 7:00PM??

Where: 2.1 miles east of 8th Street on Griffith (County Z) and turn right (south) on Weslan. Park on the front lawn or the "island" with all the mailboxes!

Beer, brats, burgers, tater salad & beans will be provided by the Editor and Judy! Beer, Pepsi, Diet Pepsi, and Mountain Dew provided. If you want to drink something else, bring it!

If you'd like to bring an appetizer, salad, chips, dip, dessert thingy, whatever, it would be appreciated.

Send a note to Judy at jvasby@wctc.net if you plan to attend!!!!!!

Judy's note: Cary Winegarden can talk about next summer's reunion if he wants to, but the rest of us are just going to talk! Don't worry about getting roped into being in charge of a committee if you show up. Just come and have fun. **Please RSVP if you plan to attend!**
