

From: [Kent Vasby](#)
To: [Darlene & John \(Zuege\) Estlund](#); [Dave Ferk](#); [Ron & Elray \(Moberg\) Feutz](#); [Gary Flaminio](#); [Jill \(Fletcher\) Studinski](#); [Michael Foley](#); [Fred Foster](#); [Roger Fritz](#); [Richard Frost](#); [Kathleen \(Gash\) Clark](#); [Mary \(Giese\) Matthews](#); [Anita Godin](#); [Karen \(Goetzke\) Winegarden](#); [Chris Gorski](#); [Capt. Roger Gray](#); [Ron Grunden](#); [Ron Guernsey](#); [Gene Hafermann](#); [Candy \(Hagen\) Koch](#); [Kathryn \(Hahn\) McKinney](#); [Bob Hall](#); [Judy \(Hanneman\) Vasby](#); [Steve Harding](#); [Paul Harshner](#); [Cheryl Hasenohrl](#); [Terry Hebble](#); [Christine \(Hervi\) Newman](#); [Sandee \(Herzberg\) Boyles](#); [Charles Hetze](#); [Evelyn \(Hill\) Shrednik](#); [chuck](#); [Paul Holberg](#); [Thomas Hornig](#); [John & Julie \(Cwiklo\) Huisheere](#); [Linda \(Jackson\) Leder](#); [Judy \(Jezwinski\) Monarski](#); [Jerry Johnson](#); [Mary \(Johnson\) McKeel](#); [Shirley \(Joling\) Engelsman](#); [Ron Karnatz](#); [Shirlee Kath](#); [Gary Kegler](#); [Judy \(Kirchhoefer\) Lagerbloom](#); [Sue \(Klevene\) Atwood](#); [Joan \(Koch\) Fisher](#); [Ursula \(Kochanowski\) Nogic](#); [Jill \(Kohnen\) Morman](#); [Patricia \(Koop\) Gregory](#); [Doug Kopelke](#); [Howard Korslin](#)
Subject: LHS Newsletter - 1/22/04
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Lincoln High Newsletter

Email address change:

Merry (Aschenbrenner) Trudeau - merry.merry@netzero.net

Pat Barton sends this link in anticipation of the Class of 64's 40th reunion!

<http://www.wtv-zone.com/pbarikmo/50.html>

I am a regular Friday night fish fryer (if that's correct). I recommend the Ridges where the price is for two people and it's all you can eat. The other is Danny K's.

P.S. -Both of these places and a number of others offer fish-fries and a discount on the WFHR shopping show heard on Saturdays from 8-10 and Wednesdays from 10 to 11. **1320 on your AM dial!**

Terry Stake - twots@wctc.net

Looking for info on the "jibbers" we wore in high school. Anyone ever made one or have a pattern for one? A jibber is a knitted hat for girls that fits just over the ears and then over your head and ties under the chin with pom poms. Many of us had several in different colors. They were made from angora yarn. I think the person who made them sold them on the corner of the hill where someone sold carmel apples in the fall. It might be spelled with a "g". I have not found it on the net but my sister and sister in law remember them well so I am not imagining them.

Wendy (Davis) Weiss - wweiss@pitnet.net



Editor remembers the style of hat and found this. Not the "fuzzy angora" I remember, however. Couldn't find a pattern for them. However, this might be close - <http://www.beehivewool.com/page/bee/PROD/womhat/patt577>

Editor's note and restaurant re-review: Well, we went back to the **Rapids Roadhouse** for fish last Friday to see if our first impression was valid. I had the two piece deep-fried fish (\$7.95) and Judy had the Mahi-Mahi in dill & mustard sauce (\$13.95). Both were excellent!

As I stated last week, the fish was cooked to perfection! **Ed note: The ability of a chef to cook fish "to perfection" consistently requires a great deal of skill! Something that should be considered when choosing a place to dine!** The deep-fried cod had a very light and mildly flavored beer batter that was more like a tempura coating. The batter was an eighth of an inch thick at most and covered some very good sized portions of cod. Judy's Mahi-Mahi was great and the dill and mustard sauce

provided a perfect complement to the fish. We both took enough food home for another meal.

I figured out why the clam chowder has more than the average amount of sand in it! There are 5 times more clams in it than any other chowder I've had! More clams, more sand! One could really make a meal of just the clam chowder. Still the best I've had in the last five years.

We avoided the house dressing at the salad bar this time around and settled for French. It was fine. There was coleslaw on the salad bar and it had a distinctive dressing that was quite good.

We will definitely be going back! Outstanding food, outstanding service. **Can't understand why so few choose it for Friday night? Is there something the Editor doesn't know as he is a relative newcomer to the Rapids?**

The next day, Judy and I hit the newly opened **Hong Kong Buffet** on 8th St. for lunch! Good Chinese and can recommend it! **\$4.95 for the lunch buffet!** And "all you can eat!" Don't know how they make a profit! **Editor likes "hot & sour" soup and the Hong Kong has an interesting variety! There's a "green tea" hint to the soup which was surprising! Not like any other "hot & sour" that I've had. Enjoyed it, but can't rate it as the best that I've had. The "best" is to be found at Moy's in Elkhorn, WI.**

Linda (Meier) Tavener adnillee@charter.net writes:

Kent,

I do remember Church's Drug Store just as it was shown in the picture.

I have not eaten at Wild Horse, but have a sister and brother-in-law that live in Kellner that grab a sandwich there often. They will not go for Friday night fish fry's for your mentioned reasons. They swear during the week is great. Especially ribs and steak sandwiches.

We were at the Road House before Christmas. The food was good, I had scallops and shrimp. Ron had a tenderloin, but they tried to charge him for a prime rib, which was much more expensive. Found it VERY pricey. Most of meals were priced, with the exception of the Friday night fish, in the mid-twenties or higher. Can get much better food for less money at The Branding Iron. We also thought the salad bar was skimpy. You're right about the dressings!

We just tried the pizza and chicken basket at Kimmer's on 73, and could not find fault with anything, including the service.

I thought Sil's pizza was the best in town, but he has some competition there. I liked it even better. The crust was totally edible. Even the pulled pork and beef BBQ's looked soooo good. Messy, but good. What's a good BBQ if not messy. Loved the way they put a whole roll of paper toweling on the table to wipe the face and hands off! :-) Living so very close, we will definitely go back. I thought the pine decor was fabulous. So clean and fresh looking!

We were going to go to Pasquale's tonight for a pork tenderloin sandwich and kind of celebrate my birthday, but the weather changed our minds. They do have some good Italian dishes there. A person just has to know which ones and then you have to put up with John (**who's John?**). If you can ignore him, that's half the battle.

Saturday, we are headed for the Tokyo Steak House in St. Point. It's not too big, but any one that loves Hibachi cooking and good Chinese/Cantonese and even sushi, should really try this new place. It's quite out of the ordinary for this area. Bon Appetit!

Attention - Middle School teachers: The Editor has a cousin, Kirsten Flechtner, that is a 6th grade English teacher in Holstebro, Denmark. Her students would like to

correspond with 12/13 year old students in the States. If you and/or your students would like to participate, please let me know. Send me an e-mail with the name of the school you teach at. Send to kvasby@wctc.net and I'll forward to her.

Kent, You may be interested that I have been appointed by the Wisconsin Supreme Court to be on the Lawyer's Investigation Comm. to investigate lawyers who screw up. This is to make recommendations to the Supreme Court for lawyer disbarment and sanctions. I am also on the Professionalism Comm. of the State Bar.

Check press release <http://www.wicourts.gov/media/press/distcmte-multi.htm>

Jim Natwick - jtrout99@charter.net

Bill Hartley toyguy5538@aol.com writes:

The postcard of the old Mead Witter building made me think of some old pictures I recently scanned in that have some Rapids memories for me - some of my old cars. There's background scenery that others may recognize, too.



57 Chev in my parent's carport at 1731 Chestnut

P. S. - I got this from **Kathy (Willems) Gotter ('64)**. Thought it answers the newsletter question about nursing homes in the Rapids very logically: <http://www.cookmn.com/V-Holiday%20Inn.htm>

Bill

Paul Miller plm@sentex.net sends:

As you may be aware, Canada has a new Prime Minister. The Liberal Party in power elected Paul Martin as leader because former Prime Minister Jean Chretien, after serving two terms, decided to retire. There will be a federal election next year some time, but meanwhile Paul Martin reigns as Prime Minister.

In the fall we elected a new government in the province of Ontario. People seemed to want change, so the Liberal Party gained a majority of seats over the Conservative Party. Consequently, the Liberals are in power in Ontario and since Dalton McGuinty is head of the Ontario Liberal Party, he is the Premier of Ontario. We also had elections in our municipalities in Ontario in the fall and in Guelph we elected a new Mayor and several new city councilors. That brings you up to date on some Canadian politics.

It was good to hear that Ursula's son has returned home. I hope that some resolution can be found soon in Iraq so that the rest of the troops can be brought home as well

Cheers, Paul Miller

Five Soup Recipes from Milwaukee's best soup chefs. - <http://www.jsonline.com/onwisconsin/dining/jan04/201261.asp>

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Veterans Benefit Act of 2003 affects some surviving spouses

A recently passed law may provide income for thousands of unknowing surviving spouses of military retirees and other veterans.

Public Law 108-183, the Veterans Benefit Act of 2003 signed into law by President Bush on Dec. 16, allows survivors of members **who died of service-connected causes** to retain Dependency and Indemnity Compensation (DIC) **if they remarry after attaining age 57**. Previously, surviving spouses lost this entitlement if they remarried at any age. The only provision to regain the benefit was if the latter marriage ended in death or divorce.

Also, those who have already remarried **(and were age 57 or older when they did so)** have until Dec. 16, 2004 to apply for reinstatement of their DIC benefits. The current entitlement is \$967 a month.

The application form is VA form 21-686c which is available on the web at:

<http://www.vba.va.gov/pubs/forms/21-686c.pdf>.

So far, **this law has received little publicity** and some Air Force Retiree News Service subscribers may be eligible for this benefit. **In addition, readers who know of individuals who may be eligible should inform them of this new law.** Those eligible should apply as soon as possible as there was no mention that payments are retroactive.