

You Said It

“Its like, oh, my great-grandma invented those.”

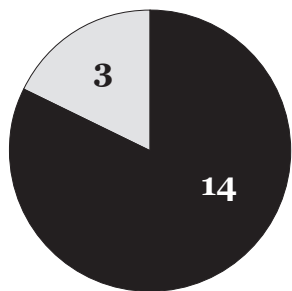
~ Amanda Hansen
Favorite holiday cookie / Page 8

Rumor Has It
Ancient Persian engineers made their own freezers that kept ice cold, even during desert summers. By 400 BCE, they had perfected the yakhchal.

Hit the Polls
Did you make a New Year’s resolution?
Yes =
No =

Go to the *Courier Sentinel* Facebook page to find this week’s poll and vote!

Last Week’s
Do you enjoy bundling up for cold weather?



Yes = 3 | No = 14

The mission of the *Courier Sentinel*, as a local, hometown newspaper, is to support our democracy, by publishing editorials and letters to the editor, that stimulate thought and discussion, but, because of the ongoing divisiveness following the recent U.S. presidential election, we have decided to put in place a moratorium on editorials and letters that will further inflame partisan rancor, and ill-will within our community of readers. We need a period of quiet, so we can begin to listen to one another. The newspaper will continue to run editorials, but as commentary on our local news coverage. We welcome letters from our readers that also focus on local issues, things that we cover in these pages.

Kris O’Leary,
general manager

– Editorial –

Use the right tool for the job

Members of the *Courier Sentinel* editorial board include publisher Carol O’Leary, general manager Kris O’Leary and *Star News* editor Brian Wilson.

Rather than sinking tax dollars in buying a welder, the Village of Cadott should look to current best practices, when deciding for solutions to water lateral freeze-ups, to avoid potential property damage and liability claims.

The January 1963 *Popular Science* magazine, included a diagram and description of what was considered, at the time, to be a best practice for the disposal of used engine oil – dumping it into a post hole filled with fine gravel and covering it with soil.

At the time, and for many years before and after, simply dumping used motor oil on the ground was perfectly acceptable and a common way of disposing of it. In some places, it was even spread for dust control. It was just the way things were done and not much thought was given to potential

negative impacts.

Times change, and as people became more aware of the negative impact on groundwater resources, and the risk to human and animal health, the best practices for disposal of used motor oil changed with them.

The Village of Cadott has a problem with water laterals freezing up. This issue is far from unique to this community. Frozen laterals are a common issue in Wisconsin, and other northern locales, when temperatures drop in the wintertime. Water lines freezing up are especially common in areas where the pipes are shallow and water flow is comparatively low.

A common preventative measure for freeze-ups, is to keep the water in the pipes moving, by running cold water at least several times a day.

For public works departments, dealing with frozen laterals historically involved using a portable welder to put current through the metal pipe to quickly thaw the frozen section. Older welding manuals even included instructions on how to do

this.

While there is no doubt using a welder to thaw pipes gets the job done, it carries with it significant risks of fire and damage to electrical equipment, because of how home systems are grounded. Home and business electrical equipment is increasingly sensitive, and costly to repair or replace.

This is why professional welders, who work with their equipment every day, are hesitant to use it to thaw other people’s pipes, without harmless protections. Given the costs associated with insurance claims and potential lawsuits, municipal government should follow the lead of private business in this regard.

A quick internet search shows multiple commercially available products designed to thaw frozen pipes that do not include use of a portable welder. With the village needing to invest in a tool to get the pipes thawed, taxpayer resources are better spent in getting the right tool for the job and keeping up with modern best practices.

– Random Writings: Column by Rebecca Lindquist –

Cheese? Yes, please

Anyone who knows me, knows my predilection for cheese, which I absolutely adore. According to ancient legend, the first cheese was made accidentally, by an Arabian merchant, who had put his supply of milk into a pouch, made from a sheep’s stomach, as he set out on a day’s journey across the desert.



The results of that sojourn produced the first cheese. (And quite possibly, the first unrecorded case of salmonella food poisoning.)

I have always said I never met a cheese I didn’t like. I now wear the cone of shame for those hastily uttered words and must now recant them. The offending usurper is bleu cheese. I detest it.

I have tried it, so I’m not just saying that because I know it’s made using mold cultures, or because of the disgusting six-month-old sweaty gym sock stench emanating from it. Even with those two strikes against it, I wanted to give it a fair shake and sample a healthy slice. (My tongue is still embittered by that ill-conceived lapse of judgment.) I simply don’t care for the taste.

Fortunately, it is estimated there are over 1,800 different types of cheeses to choose from to tempt the palate. I had no idea there are that many varieties. I must now relinquish my claim as a cheese

aficionado. My taste buds are obviously uncultured swine.

My knowledge extends only as far as the more common every day mundane cheeses: colby, (Dad loved young colby, when freshly made, it “squeaks” when eaten), cheddar in varying stages of aging, provolone (delicious when eaten with an apple or pear), mozzarella, Swiss, parmesan, munster, havarti and pepper jack, just to name a few of my most often purchased dairy products.

I don’t want to overlook and neglect the delectable cheese spreads, either. A couple of my favorite spreads are sharp cheddar and Swiss, with chopped almonds. These items are available for purchase year round, but I usually only buy them for holidays, as I’m aware of my lack of self-control and would gobble them down posthaste.

When we celebrate a birthday or holiday work party, we always request that friend and co-worker, Joy bring her famous cheese ball. The first time we sampled it was for our Halloween party and she had shaped it as a pumpkin.

Since that first mouth-watering taste, we were hooked. I learned the hard way, to my dismay, no matter how delicious it is, it should definitely not be eaten plain by the tablespoonful. I loved it so much, I felt it wasn’t necessary to consume it with crackers. I would just eat it by itself, which was an unwise decision on my part.

I suffered with a horrendous stomach ache the rest of the day and most of the night. It put me off eating the cheese ball delicacy for quite some time, but I’m happy to report, I’m once again able to enjoy its creamy deliciousness, albeit in moderation, and eaten with crackers or celery.

I have a new cheese obsession, Babybel, introduced to me about a year ago, by my daughter, Hannah. At first, I was drawn to them, just because they’re a mini-version and so darn cute. Then I had my first taste and fell hopelessly in love.

Babybel brand is a French version of the semi-hard Dutch Edam cheese. The mini-Babybel was introduced in 1977. How have I not ever noticed these tasty little gems? One of the traits I admire most, is the convenient travel size. They’re the perfect on-the-go snack item.

The only drawback, as far as I’m concerned, is the packaging. These adorable little delights are encased in a red wax rind, then sealed with cellophane bearing the Babybel logo. I appreciate the company’s dedication and effort to present consumers with a product that promotes freshness; however, they are a challenge to unwrap.

I usually grab two for a snack and take them into the living room. Picture, if you will, I’m cozily ensconced in my lift chair and start the removal process of the outer layer. I’m attempting to unwrap it with one hand and the cellophane has been heat-sealed. A crowbar may, or may not, be successful prying it loose.

It’s inevitable that either one, or both, of these little darlings will shoot out of my hand at an alarming velocity, gaining momentum as it rolls across the living room floor, coming to a shuddering halt under the couch. Is it even worth it, if there isn’t a major struggle involved while trying to unwrap it?

I bring mini-Bels to work with me and more than one co-worker has had to crawl way under my desk to retrieve one. (Did I mention they’re round?) Thanks, girls! I highly recommend mini Babybel cheeses if you haven’t ever tried them.

They offer several flavors to cater to all tastes. My favorite is original flavor, but there are light, Swiss, sharp cheddar, organic, mozzarella and white cheddar to choose from, as well.

Wear roller skates to catch the errant strays, because the flavor is worth all the effort.

