



THE MARKETING MESSENGER

The Official Newsletter of
Stephenson Marketing Cooperative



4TH ANNUAL SUCCESSFUL SPORTSMANS NIGHT



Big Buck Winners

1. Gene Erickson
2. Cole Tebo
3. Mark Anderson

Women's Big Buck

1. Jenni Grabowski

2. Karlee Kuntze

Youth Big Buck

1. Reese Sallgren
2. Brady Sallgren
3. Gracee Kuntze
4. Hunter Kordish

Senior Hunter Award

Lloyd Rivard

Judge's Choice Award

Jon Pesola

Heavy Buck Award

Lane Semrau

Heavy Doe Award

Jacob Thoney

The 4th annual Successful Hunters Night was held at Belgiumtown Bar & Restaurant on November 18th. There were 36 deer registered this year. Out of those the 36 that were registered 35 were bucks. Due to covid -19 the event looked a bit different this year. The registration period was extended into the afternoon to give hunters a space to remain socially distant. Over all the event organizers were happy with the turn out of the 2020 event. Stephenson Marketing Cooperative is a sponsor of this event along with several other local companies, event goers were able to take home awesome prizes. We are looking forward to next year's event.

**STEPHENSON MARKETING COOPERATIVE
WANTS TO WISH ALL OF OUR
CUSTOMERS A HAPPY HOLIDAY SEASON!**





The above photo is an example of a propane tank that is surrounded by snow that is not properly cleared away.

WINTER PROPANE SAFETY

With winter fast approaching, the Stephenson Marketing Cooperative Propane department takes pride in making sure our customers are staying safe all year long. If you have any questions or need to have your propane tank filled please call our propane department at 800-252-8604.

Here are a few winter safety tips and reminders:

- Make sure any snow and debris is removed from the tank at all times.
- Make sure that there is always a clear path to the tank.
- Allow your appliances to vent properly. If it is safe to do so, clear snow and ice away from outdoor vents, chimneys, and flues to prevent blocking any ventilation.



PERFECT APPLE PIE

FROM THE KITCHEN OF: MELLISSA REVALL

SERVINGS: 8

PREP TIME:

COOK/ BAKE TIME: 40-45 MIN.

INGREDIENTS:

FILLING -

6 CUPS THINLY SLICED, PEELED APPLES

3/4 CUP SUGAR

2 TBSP ALL PURPOSE FLOUR

3/4 TSP GROUND CINNIMON

1/4 TSP SALT

1/8 TSP GROUND NUTMEG

1 TBSP LEMON JUICE

2 PILSBURY REFRIDGERATED PIE CRUST

DIRECTIONS:

1. HEAT OVEN TO 425*. PLACE 1 PIE CRUST IN UNGREASED 9 INCH PIE PLATE. PRESS FIRMLY AGAINST SIDE AND BOTTOM.
2. IN LARGE BOWL, GENTLY MIX FILLING INGREDIENTS; SPOON INTO CRUST LINED PIE - PLATE. TOP WITH SECOND CRUST. WRAP EXCESS TOP CRUST UNDER BOTTOM CRUST EDGE PRESSING EDGES TOGETHER TO SEAL. CUT SLITS OR SHAPES IN SEVERAL PLACES IN TOP CRUST.
3. BAKE 40 TO 45 MINUTES OR UNTIL APPLES ARE TENDER AND CRUST IS GOLDEN BROWN . COVER EDGE OF CRUST WITH 2- TO - 3 INCH WIDE STRIPS OF FOIL AFTER FIRST 15- 20 MINUTES OF BAKING TO PREVENT EXCESSIVE BROWNING . COOL ON COOKING RACK AT LEAST 2 HOURS BEFORE SERVINGS.

TO HAVE YOUR FAVORITE RECIPE FEATURED IN A FUTURE COPY OF THE SMC NEWSLETTER EMAIL THE RECIPE TO INFO@SMCCOOP.COM

BUSSINESS OFFICE:

W410 South Dr.
P.O. Box 399
Stephenson, MI 49887

WEB

smccoop.com
info@smccoop.com

FACEBOOK

facebook.com/smccoop.com

AURORA MILL

715-589-3200
M-F 8:30am -5pm
Sat. 8:30am - 12pm

STEPHENSON MILL

906-753-2207
M-F 8am-4:30pm
Sat. 8am-12pm

STEPHENSON C-STORE

906-753-4455
M-Sat 5am- 10pm
Sun 6am-9pm

POWERS C-STORE

906-497-5596
M-Sat 5am-10pm
Sun 6am-9pm

PROPANE DEPT.

715-528-4444
5799 Incomm drive
P.O. Box 139
Florence, WI 54121