



# 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!**





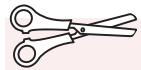
The above photo is an example of a propane tank that is surrounded by snow that is not properly cleared away.

## 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 REVAL**

**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 CINNAMON**

**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](mailto:INFO@SMCCOOP.COM)**

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Sat. 8:30am - 12pm

### STEPHENSON MILL

906-753-2207  
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Sat. 8am-12pm

### STEPHENSON C-STORE

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

### POWERS C-STORE

906-497-5596  
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### PROPANE DEPT.

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