



# THE MARKETING MESSENGER

The Official Newsletter of  
Stephenson Marketing Cooperative



## SWEET TREATS FROM HAYS CREEK

Early spring in the Upper Peninsula means time for making pure maple syrup. This delicious sweet treat is enjoyed all year long, however in order to enjoy this wonderful treat syrup makers work extra hard in the late winter and early spring. Here in Menominee County, we are fortunate to have Hays Creek Maple Syrup made by Doug and Michelle Beaudou of Daggett. Hays Creek Maple Syrup was established in 2019 and has grown to be a local favorite.

When asked about the process of making the maple syrup, Michelle shared "When the temperature warms up to above freezing during the day, and goes just below freezing at night, we tap the trees. We collect the sap daily and once we get enough, we start cooking." She also shared that they produce about 50 - 60 gallons of syrup each year.

It is all hands on deck for the Beaudou Family, "We all work together. Even the kids get out and help tap trees and collect the sap. We all hang out in the cook shack while it's cooking. Doug's family is still involved as his parents help with cooking and his brother taps trees and collects sap for us." Doug made syrup with his family when he was young and wants to continue to pass the tradition on to their children.

Saturday morning pancake parties need Hays Creek Maple Syrup. Stop at our Stephenson C-store to purchase a bottle. Be sure to give their Facebook page a like as well.



## MAPLE SYRUP FACTS



It takes about 35 to 40 gallons of sap to make one gallon of syrup.



It takes roughly 40 years before a tree is big enough to tap.



Maple syrup is packed with essential nutrients and antioxidants.



**CELEBRATE NATIONAL  
AGRICULTURE DAY  
MARCH 23!**



## REPELLS ALL FROM BONIDE

One thing gardeners say is a major struggle during the spring and summer growing season is to keep wildlife such as deer, rabbits, and other small animals from making a feast of your flowers and vegetables. At the Stephenson Marketing Cooperative hardware / feed mills we sell a product from Bonide called Repels-All. Repels-All is a ready to use spray that deters animals away from your plants by giving them a mild nasal passage irritation. The product is pet safe and children safe, However it is still suggested to keep out of the reach of children. If you have questions about the Repels-All product visit our hardware store or send us an email using [info@smccoop.com](mailto:info@smccoop.com), we are happy to answer any questions that you may have.



## WHITE CHICKEN CHILI

**FROM THE KITCHEN OF: DENISE WILSON**

**SERVINGS: 10**

**PREP TIME: 1/2 HOUR**

**COOK/ BAKE TIME: 3 1/2-4 HOURS**

### **INGREDIENTS:**

**2 LBS OF BONELESS CHICKEN BREAST**

**3 CANS OF GREAT NORTHERN BEANS, DRAIN THE EXCESS LIQUID AND PURÉE TWO CANS AND THEN PUT THE THIRD CAN IN HOLE**

**FAMILY SIZE BAG OF FROZEN SUPER**

**SWEET WHOLE KERNEL CORN**

**32 OZ OF CHICKEN BROTH**

**1 TBSP. OF CILANTRO YOU CAN EITHER PURÉE FRESH WITH THE BEANS OR YOU CAN USE DRY**

**1 TBSP. OF MINCED GARLIC**

**TWO PKGS OF MCCORMICKS WHITE CHICKEN CHILI SEASONING**

**1/2 CUP SOUR CREAM**

**1/2 CUP TACO CHEESE**

### **DIRECTIONS:**

1. IN THE CROCKPOT LAYER FROZEN CORN, CHICKEN, PURÉE BEANS, BEANS, CILANTRO, GARLIC, BROTH AND SPICE PACKETS, USE ONLY 1 IF YOU WANT LESS SPICY, SALT AND PEPPER TO TASTE
2. TURN CROCKPOT TO HIGH AND FORGET ABOUT IT FOR AT LEAST 3 TO 3 1/2 HOURS, PULL OUT YOUR CHICKEN BREAST AND SHRED IT AND ADD BACK IN
3. MIX IN SOUR CREAM AND CHEESE COOK FOR ANOTHER 20 TO 30 MINUTES AND SERVE WITH EXTRA SOUR CREAM CHEESE AND CHIPS IF DESIRED

**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)**

### **BUSSINESS OFFICE:**

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

### **WEB**

[smccoop.com](http://smccoop.com)  
[info@smccoop.com](mailto:info@smccoop.com)

### **FACEBOOK**

[facebook.com/smccoop.com](https://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

### **SERVICE GARAGE**

906-753-2207  
Located at the  
Stephenson Mill  
Online booking available