



Briggs Lake Chain Association

Remembering the past Improving the future, promoting the care, improvement, and general welfare
of the
Briggs Lake Chain (Julia, Briggs, Rush, and Big Elk) and the adjoining and connecting watersheds

JUNE 2023 LAKE REPORT

THE PRESIDENT'S REPORT

Brad Kipp email: bradkipp1@gmail.com cell: 612 810 6738

Greetings and Happy National Flag Day on Wednesday June 14th.

Yea ... Summer is here. Everything is green, the days are warmer, the boats are in the water and the fish are biting. Life is good at the lake.

A reminder ...

The BLCA Healthy Lakes committee has organized our first [Youth Paddle Event](#). It is planned for [Saturday morning June 3rd from 9:00 - 11:00](#). The purpose is educating kids around the lake to have fun and on the water and be safety conscious. See more details later in the Newsletter.

In June and August we have our annual general membership meetings. The June meeting is Friday the 9th in the Palmer Pavilion in Palmer Park. [Our guest speaker is Cole Petroski](#), Recreational Enforcement Sherburne County Sheriff's Office.

The [BLCA board will meet from 5:30 - 6:15](#)

[From 6:15 to 6:45 or so we plan to serve hotdogs, cookies and drinks.](#)

[The social 1/2 hour](#) is time to meet and greet your neighbors and a chance to visit with Cole. The [general membership meeting will start around 6:45](#). The short agenda includes a recap of 2023 financials year to date. We will have committee reports on membership, communications, Healthy Lakes and more.

[Around 7:00 Cole will give a presentation](#) and save some time for questions and answers.

The meeting will conclude around 7:30 with a drawing for some door prizes.

Even if you are not a member of the BLCA we invite you to join us. There are a lot of new people on the lakes. This is a nice opportunity to meet and greet a neighbor. And...if you want to join the BLCA at the meeting, there will be membership forms available.

The July fireworks and boat parades will be Saturday July 1st. The fireworks start at dusk, around 9:30. Mark Baker and his team have volunteered to get the fireworks barge ready for the event.

The boat parades on Big Elk and the upper 3 lakes start at noon.

BIG ELK BOAT PARADE

Gary Anderson, our long time Big Elk parade organizer, once again has volunteered to take the lead for the parade on Big Elk. Around 11:45 parade participants should meet on the east side of the lake by the public landing to get a registration form and number. The boats will be going past the docks starting at noon or shortly thereafter.

UPPER THREE LAKES

The parade participants for Briggs, Rush & Julia should meet at the channel from Briggs into Rush around starting at 11:45 to get a registration form and number.

Every year people ask when will the boats be going past our docks? An estimated timeline for the parade is: 12:00 the parade starts on Rush going clockwise from the channel. The estimated time to circle the lake and enter Briggs is 30 minutes. Around 12:30 the parade will start going around Briggs clockwise from the channel and entering Julia via the shortcut from Briggs. The trip around Briggs should take around 45 minutes. The floats will start their clockwise trip around Julia around 1:15. The parade going clockwise around Julia should take about 30 minutes. The parade ends in Briggs at Speedboat Bay around 2:00.

We need some volunteers to be the lead boat or pontoon for the parade around Rush, Briggs & Julia. We also need a smaller boat or a couple of jet skis to take up the rear. The rear boat will try to keep everyone on pace and help any stragglers that need assistance.

I will have the registration forms, boat numbers, tape, pens and a map of the route for the lead boat. Please call, text or email me if you want to volunteer.

The prizes for both parades are 1st place \$100, 2nd place \$75 and 3rd place \$50.

The parades are to be a fun, family friendly, good times on the lake event. PLEASE, All float themes must be in good taste and show no political or controversial agendas.

Happy summer and Happy Father's Day to all the Dads, Grandpas and Great Grandpas. Actually, aren't all Grandpa's great?

Thanks ... Brad

- Our local water collectors will be trained in using new equipment for the new samples. Dan is loaning us a Van Dorn collector for the summer.
- Samples will be collected over the summer, data will be analyzed in the fall, and a full report is expected next winter. Dan is hopeful that at least one of our lakes will be suitable for an alum treatment.

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Do you have a French drain on or near your property????

Healthy Lakes is trying to identify the location of all storm drains around the lakes so that we can recruit volunteers to make sure they remain clear of debris and can function as intended. These drains were installed many years ago to prevent flooding, erosion, and excess run-off to our lakes.

Brad and Ruth Thom have volunteered to find and make a map of their locations. Please contact them if you have any information.

rathom@frontier.com

In the past few years the Sherburne SWCD has hosted a spring and fall AIS meeting to share updates on AIS programs, feature informative speakers, and hold discussions about important AIS topics. Unfortunately, a guest speaker was unable to be lined up for a spring meeting this year. Additionally, the quick snow melt and flood conditions spurred a rapid spring field season so planning and meeting preparation time became limited. So in lieu of a spring AIS meeting this year a written update is being provided to share information about this upcoming summer's AIS activities.

Please see the attached two-page update regarding AIS programs for 2023. I look forward to hosting an AIS summary meeting in the fall/winter where we will recap the summer's activities as well as discuss development of the next edition of the Sherburne County AIS Prevention Plan, which expires in 2024.

Sherburne County AIS 2023 Spring Update

AIS Grant Program in March, the SWCD Board approved 15 grant projects totaling \$21,042.75. These grant dollars leverage an additional \$55,976.38 in AIS efforts. The projects include:

- Five AIS management planning projects such as lake vegetation surveys or AIS mapping / detection surveys)

- Six AIS control projects for curly-leaf pondweed, Eurasian water milfoil and purple loosestrife
- Four AIS Volunteer / Education projects for public access watercraft, education projects and MN AIS Research Center Scholarships. Early Detection Monitoring Several long-standing programs will continue in 2023 to keep watchful eyes out for potential new introductions of AIS. Additionally, a new initiative is being planned:
 - Existing – Over 60 volunteers are equipped with zebra mussel settling plates on Sherburne County lakes. These plates are deployed each year in early summer and monitored occasionally for signs of zebra mussels. The hard surface provides an ideal substrate for mussels to latch on to, and the ease of lifting these lightweight plates in and out of the water makes for an efficient means of monitoring.
 - Existing – Dock and water equipment cleaning educational materials will be distributed by SWCD media channels as well as the Sherburne County Coalition of Lake Associations near Labor Day Weekend. By examining docks, float platforms, or other water equipment, one can easily inspect for potential zebra mussel infestations.
 - Existing – Starry Trek 2023. Save the date for August 19th! Starry Trek is a fun play on the popular TV series but with a focus on a notorious invader, Starry Stonewort. This citizen science led event empowers volunteers to become knowledgeable on native and nonnative aquatic life as well as AIS inspection methods. Through the 15+ volunteers that annually participate we are able to effectively able to monitor the major lake and stream access points in Sherburne County for signs of AIS.
 - New in 2023 – Spiny Water Flea Surveillance. A newly developed protocol by the Minnesota AIS Research Center provides an effective and efficient way to gain a better picture of the distribution of this invader state-wide. Interested in helping and have a few hours to spare on your favorite waterbody? Sherburne SWCD has the equipment necessary to assist you. Sign up at the MAISRC website here, monitoring is anticipated for mid to late summer. Education Educational initiatives will continue in 2023 in several ways. Roughly 46 children enjoyed an interactive and fun AIS-themed presentation from CLIMB Theater through a Youth Water Festival held on April 24th at the Sherburne History Center. A purple loosestrife management workshop was held on May 23rd for roughly 30 attendees who learned biological control techniques. Promotional AIS items such as identification cards, can koozies, etc. have been provided for two lake association meetings and a Becker Bass Team meeting. Social media outreach and education will continue throughout the summer on the SWCD's Facebook page and MN Traditions channels. AIS Population Monitoring Numerous Lake associations, districts, and several cities are assisting with monitoring of curly-leaf pondweed, Eurasian watermilfoil and purple loosestrife on and along county lakes. Additionally, SWCD staff and volunteers are keeping watchful eye on a number of other species:
 - Golden clams – detected in both Briggs and Big Lake, an overwintering population was documented initially however following a long and harsh 2021-2022 winter all clams were found deceased. With a relatively short 2022-2023 winter and fewer extremely cold days (but lots of snow!), surveillance will continue to determine if survivors exist.
 - Phragmites – the tall giant reed is known to exist in several areas near Princeton, SWCD staff are working with the University of Minnesota and landowners to eradicate an early detected population and monitor surrounding areas.
 - Common carp – A grant proposal to pursue carp management on Eagle Lake was unsuccessful. The Lake Fremont Improvement Association is pursuing carp surveying work to determine the extent of the carp population in Lake Fremont. Watercraft Inspections The Sherburne SWCD will again contract with Water Guards LLC for Level 1 watercraft inspection services in 2023. 610 hours of inspections have been allocated towards 11 public access locations. Additionally, the Briggs Chain Lake Association and Three

Lakes Improvement District have contributed funds for 300 extra hours on Briggs Chain Lakes while the City of Big Lake will contract Water Guards LLC separately for added hours. Level 1 Inspectors are trained and certified by the Minnesota DNR to conduct inspections of watercraft for AIS, educate lake visitors on the importance of cleaning watercraft and trailers, and collect important data on watercraft movement that feeds statewide databases and AIS research on strategic placement and of inspection resources. Watercraft Enforcement Funding has been allocated to the Sherburne County Sherriff's Department Water Patrol for outreach me on AIS. In past years, Water Patrol staff have averaged nearly 60 hours and engaged nearly 700 people on AIS laws on our county lakes, a similar outcome is anticipated for 2023

IT'S RHUBARB TIME SO HERE ARE TWO RECIPES TO TRY



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Rhubarb Scones

2 c. flour

½ c. white sugar

1 tbsp baking powder

½ tsp kosher salt

½ tsp ground cinnamon

1/8 tsp ground nutmeg

½ c cold unsalted butter, cut into ½ inch cubes

1 c frozen chopped rhubarb

1 c heavy whipping cream

1 tsp vanilla extract

1 ½ tsp grated orange zest, divided

1 tbsp heavy whipping cream

2 tbsp turbinado sugar

½ c powdered sugar

1 tbsp fresh orange juice

1 pinch kosher salt

Step 1

Preheat the oven to 400 degrees. Line a baking sheet with parchment.

Step 2

Whisk together flour, white sugar, baking powder, salt, cinnamon, and nutmeg in a large bowl.

Cut butter into flour mixture with a pastry blender until crumbly and the mixture resembles small peas. Freeze for 10 minutes.

Step 3

Fold frozen rhubarb into the flour mixture. Whisk together 1 c heavy cream, vanilla, and 1 tsp of the orange zest in a glass measuring cup. Make a well in the center of the flour mixture and pour cream mixture into well. Stir just until dry ingredients are moistened. Do not overwork the dough.

Step 4

Turn the dough out onto a lightly floured surface. Gently press dough into an 8 inch round circle.

Step 5

Cut the round into 8 wedges with a sharp knife. Place the scones 2 inches apart on the prepared baking sheet.

Step 6

Brush scones with remaining 2 tbsp heavy cream and sprinkle with turbinado sugar.

Step 7

Bake in the preheated oven until golden brown (about 15 to 20 minutes). Cool on a wire rack for 10 minutes.

Step 8

Whisk together powdered sugar, remaining ½ tsp orange zest, 1 tbsp orange juice and a pinch of kosher salt. Add up to ½ tbsp more orange juice a ½ tsp at a time, if needed, to reach desired consistency. Drizzle glaze over warm scones and serve.

Strawberry Rhubarb Drop Biscuits

Fruit mixture:

1 ¼ c cubed rhubarb

1 ¼ c cubed strawberries

2 tbsp white sugar

Dough

2 c all-purpose flour

2 ½ tsp baking powder

½ tsp baking soda

½ tsp fine salt

½ c frozen unsalted butter

½ c sugar

2 tbsp reserved fruit syrup

¾ c cold buttermilk

Egg Wash

1 large egg

2 tsp water

Lemon Icing drizzle (optional)

1/3 c packed powdered sugar

1 tsp finely grated lemon zest

2 tsp lemon juice (and more as needed)

DIRECTIONS

Cut rhubarb in half lengthwise and slice into ¼ inch pieces

Place in bowl . Add strawberries and 2 tbsp sugar.

Toss to combine. Cover and let fruit marinate in the refrigerator for 1 to 2 hours

Combine flour, baking powder, baking soda and salt.

Drain fruit over a bowl and reserve the juice that passes through

Grate frozen butter into the flour mixture, while stirring with a fork several times to coat the butter pieces. Add ¼ c of sugar and the drained fruit, until everything is coated with flour.

Add 2 tbsp of the reserved fruit juices and pour in the buttermilk. Mix with a fork until the dry ingredients are incorporated into the dough. If the mixture is too dry add a little more buttermilk. If the mixture is too wet, add a little more butter.

Preheat oven to 450 degrees. Line a baking sheet with parchment.

Spoon equal portions of dough onto baking sheet.

Whisk together the egg and water and brush each biscuit with it. Sprinkle with sugar.

Bake 25 minutes until golden. Remove from oven and let cool completely.

Mix powdered sugar, lemon zest, and lemon juice together and drizzle over cooled biscuits.

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Memberships are still coming in

If you have not sent yours in please do so as soon as possible. If you did not get a form, please let me know. You can contact me at debjs52@yahoo.com

IF you have a new mailing address, please let me know that also. We need to keep our database up to date.