



Moon Lake Riparian Association Newsletter

#147

moonlake.org

Spring 2025

From the President

Steve Sunderland

Greetings!

It's the beginning of summer on our beloved Moon Lake. Most definitely one of the best times of the year. The leaves have made their appearance, animals are out and about, loons are making their calls and smoke from Canada has returned.

Ok, we could easily do without that last one, although the smoke does provide us with spectacular sunsets. I suppose there is some good in everything.

You'll find in this newsletter updates on area activities, our loon family, MLRA and other interesting information, including a wonderful family recipe we know you'll enjoy.

The MLRA Board wishes all of you a happy and peaceful summer here on Moon Lake!

Steve



-Mark Your Calendars-

The MLRA Annual Meeting and Social

Saturday, August 9, 2025

At the Land O' Lakes VFW
4pm Meeting with Social to follow

Bring a dish to pass. Cash Bar.

This is a great (and only) time of the year to get caught up on area news in-person from your MLRA Board as it relates to our Moon Lake properties. See you there!

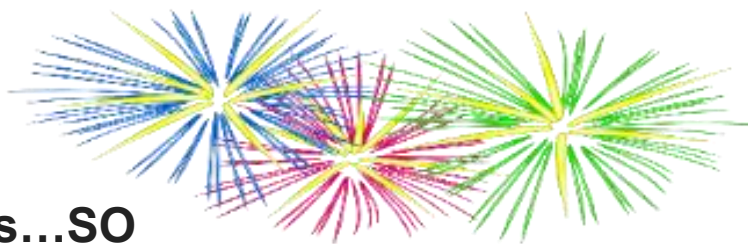
It's Time

2025 Moon Lake Riparian Association Dues \$25

check made out to MLRA, or cash to
Treasurer Eric Zorr or
in-person at the Annual Meeting

Eric Zorr
PO Box 664
Land O' Lakes, WI 54540

Additional donations are welcome and go directly into our Moon Lake Invasive Species Mitigation fund. Thank you!



4th of July Activities...SO many this year!

Land O' Lakes:

- Fireworks at the Airport, July 3rd. Gates open at 5pm
- Parade downtown at noon, July 4th.
- Party in the Park 1-4pm at Memorial Park with food, music, waterslides.

Check out all the details at landolakeswi.com

Watersmeet:

**JOIN US FOR
WATERSMEET'S
FOURTH
OF JULY
CELEBRATION**

SATURDAY, JULY 5

12:30PM KID PARADE
LINE UP @ LVD PLAZA AT 12:15PM
(EVERY KID IN PARADE GETS \$10!)

1:00PM PARADE
LINE UP @ LVD PLAZA AT 12:45PM

FLOAT PRIZES
1ST PLACE: \$300
2ND PLACE: \$200
3RD PLACE: \$100

**LIVE MUSIC
PICNIC
KIDS GAMES**
AT PAVILION IMMEDIATELY
FOLLOWING PARADE

Annual 4th of July Moon Lake Boat Parade

Thursday July 4th at 7:00pm

Rain or shine! Everyone is welcome to join in the celebration by decorating your boat and/or dock/pier, or just join in as you are! See you on the lake.

Please support our local Farmers Markets!

Land O' Lakes:

Thursdays 8am-1pm In lot behind the Gateway BP

Watersmeet:

Sundays 10am-2pm at the LVD Plaza parking lot (Nordine's) on the corner of Hwy 2 and 45

Plan on attending the annual Land O' Lakes Library Annual Book Sale and Silent Auction! Hundreds of books and up to 100 items for auction such as area business gift certificates and merchandise, along with themed gift baskets and hand-crafted art. At the Library on:

Saturday July 26, 2025 9am-2pm (auction closes at 1pm)

Moon Lake Water Quality Report

Thanks to Steve LaPalio for his continued monitoring. Read all the details in the Michigan Cooperative Lakes Monitoring Program:

[CLMP-Moon-Gogebic](#)



2025 Moon Lake Ice-Out Date

Sunday, April 27th is the official ice out date for 2025. Thanks to Frank Kuchevar for reporting.

Loon Report

Steve Sunderland



It has already been an active loon season.

Our loon pair arrived back on the lake April 24th, three days before total ice out. It's remarkable they return every year just as enough water opens for them to land and take off.

After fishing around the lake for about a month they began utilizing the nest in the west bay and by early June there were two eggs (clutch) present. But, due to a heavy infestation of black flies, I believe the eggs were abandoned on May 29th.

After this occurred, the loon camera was installed.

Then on June 9th, a new clutch of two eggs was laid and now the four-week incubation period begins (Loons can lay a new clutch as early as 8 days after losing first clutch). If all goes well,

we should see one or two chicks sometime just after July 4th.

Let's all keep our fingers crossed that we have a beautiful family of loons swimming around Moon Lake this summer!

Newly laid egg (photo from the web cam):



If you haven't already been watching, be sure to keep this link handy and check often for activity! [link to our webcam](#). (don't download or sign up for anything, the camera will turn on after a couple seconds.)

Thanks to Bob Turnquist for his persistence in getting the camera to work.



Fox kits are out and about!

FAMILY MEMORIES....

"The Sunday Sauce"

By Steve LaPalio



When My mom turned 100, my siblings and I gave her a family cookbook to give to all the grand-kids and great grand-kids.

When I was growing up, early Sunday morning around 7am my parents would start the Sunday Sauce, dinner was around 1pm. You never knew who would show up; aunts, uncles, cousins, neighbors would start showing up around 10am there was meat, cheese, and bread out (antipasti) and homemade red wine. When it was time to eat 1st came the salad, then the pasta and meat, then the main course, some type of roast with potatoes and carrots. I thought this is what everyone did, and when my wife came over for her first dinner, she did not understand that pasta was not the main course! So, my brother, dad and I helped her finish the meal.

Some notes to the following Sunday Sauce recipes:

- Simmer the sauce for 4 hours, make sure there is bread near the pot for tasting.
- Pork neck bones were the only meat available during the depression; country style ribs are a good substitute. This is also when the peeled hard-boiled eggs started getting used.

Basic Red Sauce (Pomodoro)

2 tbs evo (extra virgin olive oil)
1 tsp chopped/minced garlic (or more)
1 28 oz can crushed tomatoes (or whole tomatoes crushed by hand)
Salt and pepper to taste
1/4 red wine (optional)
Basil

In a large sauce pan, heat oil over medium heat and saute' garlic, and if using dry herbs add these. Pour in tomatoes and bring to a gentle boil, adding salt and pepper. Reduce heat and simmer for about 15 minutes or until the oil is totally incorporated into the sauce. Add wine and continue to cook about 5 minutes or until desired consistency is achieved (if using fresh basil add now)

This recipe can be double and frozen for later use

SUNDAY SAUCE (IL SUGO)

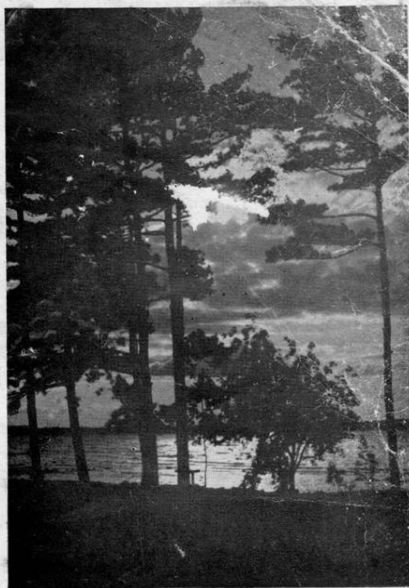
In a large pot, heat olive oil, add chopped onions and saute. Add 1 large can of crushed tomatoes and 2 large cans of tomato sauce (or tomato puree). Add salt and pepper, dry basil and oregano and bring to boil. Lower heat and simmer for at least an hour. Add chopped or smashed garlic and red wine and continue to simmer.

In a fry pan cook up sausage, neck bones and meatballs. And then add the meats to the sauce. For additional flavor or just stretching the sauce to feed more people add hard boiled, peeled eggs.

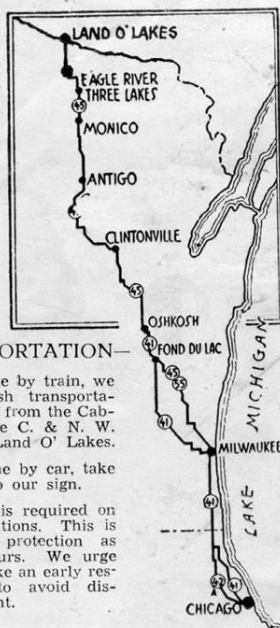
Make sure you have plenty of sauce for tasting prior to the meal.

McMahon's

HOUSEKEEPING CABINS



LAND O' LAKES . WISCONSIN



TRANSPORTATION—

If you come by train, we will furnish transportation to and from the Cabins and the C. & N. W. depot, at Land O' Lakes.

If you come by car, take U. S. 45 to our sign.

A deposit is required on all reservations. This is for your protection as well as ours. We urge you to make an early reservation to avoid disappointment.

FOR FURTHER INFORMATION WRITE

E. McMAHON
BOX 10, LAND O' LAKES, WIS.

WINTER ADDRESS: E. McMahon, 636 Dickens Avenue, Chicago, Ill., Phone Lincoln 5077

What a great Moon Lake Historical Find!

Thanks to Mike Reiels for passing on this piece of Moon Lake History; the McMahon's cabins were located on South Moon Lake Rd from the 1940's through the 50's



FOR THE REST OF YOUR LIFE . . . CHOOSE

McMahon's Housekeeping Cabins

We also have Overnight cabins at reasonable rates.

THE LAKE—

Moon lake is a beautiful body of water. We have an excellent beach, sandy, gradually sloping, with no sudden drop offs. The lake is known for its fine bass fishing, and there are plenty of pan fish for the children. Other lakes nearby offer pike and muskie fishing and famous trout streams always reward the efforts of trout fishermen.

THE ELEVATION—

We are almost 2,000 feet above sea level, offering the reinvigoration and stimulation of all high-altitude countries. The days are warm and sunny, the nights cool enough to sleep under blankets all summer. The thin, dry air is particularly beneficial to asthma, hayfever and sinus sufferers.

THE ACTIVITIES—

Besides hiking down old trails, riding on horseback through the woods, fishing, swimming and resting, many of our guests enjoy visiting the famous Gateway Inn, where there is a fine cocktail lounge, bowling alleys and pool, a soda fountain and a very fine restaurant, all within walking distance of the cabins.

Located on the shores of beautiful Moon lake, one-half mile from the Wisconsin-Michigan line and one-half mile from the village of Land O' Lakes, McMahon's Housekeeping Cabins are the perfect setting for any vacation. Here you can rest and relax and restore wearied nerves, yet you are near enough to the center of things to make more sophisticated pleasures easily accessible.

THE CABINS—

Our cabins are situated in a beautiful stand of pine and white birch, offering plenty of shade and comfortable resting places. A breeze from the lake keeps them cool and pleasant all summer. The cabins are equipped with gas, just like in your city homes, for cooking. There are heating stoves for the occasional cool evening or morning. All cabins also have electric lights. They are attractively furnished, and completely equipped with plenty of bed linen, towels, blankets, cooking utensils and dishes.

You will find our cabins cool, clean, airy and comfortable. The use of a boat and ice are included in the rental.

Open
During
Hunting
Season



Have a great summer!
Respectfully Submitted,

Steve and Carleen Sunderland