

## WALL LAKE NEWS



### Story Time at Wall Lake Library

On Monday, March 9 "There Was An Old Lady Who Swallowed A Rainbow" was read and everyone had a lot of fun guessing what she might be making in that belly of hers. Then they made some fruit loop rainbows that they could gobble up themselves.



### Goat Yoga in Wall Lake

Goat yoga was held on Saturday, March 7 at 8:30 a.m. at the Wall Lake Recreation Center. Regular yoga was also available for members and non members. There was a great turnout for this session. Wall Lake General Store and Oasis were both on hand for tasty drinks. photos submitted



### One Year Anniversary

On Friday, March 6, Mary Lindner celebrated one year of service at Twilight Acres. She was recognized by the staff.

### Fraud Prevention Seminar

Speaker Stacie Walter, Fraud Prevention Manager at Bank Midwest will be presenting a Seminar about Fraud Prevention. She will show you how to spot and stop Phishing Emails.

The Seminar will be held at the Wall Lake Community Center on Tuesday, March 24 at 6 p.m.

The Seminar is hosted by the City of Wall Lake, Corn Belt Telephone and Bank Midwest.

## LEGAL NOTICES

### CITY OF WALL LAKE NOTICE OF PUBLIC HEARING ON THE AMENDMENT TO THE ZONING ORDINANCES

The Wall Lake Planning and Zoning committee will hold a Public Hearing, on the proposed amendment of the Zoning Ordinances, at City Hall, 108 Boyer Street, Wall Lake, Iowa at 12:00 p.m., on Wednesday March 18, 2026.

Oral comments will be heard at the time of the hearing, or written comments may be addressed to the City of Wall Lake, PO Box 37, Wall Lake, Iowa 51466, prior to the hearing.

Questions regarding the rezoning may be addressed by calling Chris Rodman, City Clerk at 712-664-2216.

Chris Rodman  
City Clerk

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### 2025 Honorary Master Pork Producer

Speed Herrig was recognized as a 2025 Honorary Master Pork Producer during the 2026 Iowa Pork Congress.

Speed Herrig of Wall Lake, Iowa, has spent a lifetime turning good food and good humor into powerful promotion for pork producers. Raised on the century farm where he still lives and works, Speed's story began with chores and hand pitching hog manure, lessons that built his work ethic and his lifelong respect for the families who raise pigs. Today, that same farm is home to his automotive repair shop and close to the headquarters of Cookies Food Products, a barbecue brand that has helped put Iowa pork on plates across the country.

Speed grew up learning the value of work and resourcefulness. After high school, he worked construction, then walked into a recruiter's office intending to join the Marines and came out as a Navy aircraft mechanic instead. When his service ended, he came home and opened an automotive repair shop on the farm while raising his three kids alongside his late wife, Judy.

What began in 50-gallon kettles at three in the morning has grown into a 120,000- square-foot facility cooking in 500-gallon kettles, producing everything from single-serve packets to 300-gallon totes, often destined for flavoring pork. From the beginning, Speed tied Cookies Food Products directly to the pork industry. He worked with county pork producer groups at grilling and promotions, partnered with the National Pork Board and Tama County Pork at World Pork Expo, and spent years on media tours talking about pork's versatility and how to cook it right. The Cookies Food Products Rib Wagon and smokers have rolled to grocery stores, county events, and race-tracks from Mitchell, South Dakota, to Kansas City, Charlotte, Daytona, and Iowa Speedway. Speed has cooked well over 100,000 racks of ribs and more than 100,000 pounds of pulled pork, always with pork front and center.

Speed shows consumers how to enjoy pork at the proper temperature and in many forms, from stuffed loins and stir-fry to ribs and pulled pork. He champions boneless loins as one of the best protein buys in the meat case and shares recipes, tips, and Cookies Food Products flavor enhancer with anyone who asks. He loves nothing more than seeing someone's face light up when they taste juicy, properly cooked pork after years of overcooking it.

Speed's impact stretches far beyond the grill. He has built Cookies Food Products into a long-standing rural employer, with many team members staying 20 to 40 years. Both Speed and Cookies Food Products have long been committed to giving back. Through the Iowa Barbecue Society, he helped secure a proclamation naming October as Senior Barbecue Month, then backed it up by taking pulled pork to local nursing homes and senior meal sites so older neighbors could enjoy a special pork meal.

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100

Easterseals Iowa is celebrating 100 years in 2026  
Save the Date for our celebration on  
**Saturday, June 6, 2026**

Scan the QR code or visit [eastersealsia100years.com](http://eastersealsia100years.com) to sign up for updates on events throughout the year.

Support Easterseals and make an Iowa impact together.