

FRESHWATER REPORTER



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Wee Bee Jammin': Still buzzing after 11 years

By Pat Stinson

BEAR LAKE – This fall, Wee Bee Jammin' will celebrate 11 years at its Norconk Road and US-31 location.

Sarah and Mike Iseringhausen are part of the Wee Bee Jammin' family. Sarah, a beekeeper, wife and mother, greets retail customers, answers the phone, helps pour and label the jam, and extracts the honey they sell in their store. Mike, her husband, is a draught technician by day, designing, installing and maintaining tap systems. By night, he makes jam.

When asked how making jam compares to brewing beer, he replies: "Super similar, aside from fermentation."

And, instead of the aroma of malt and hops, the kitchen is filled with the sweet, concentrated smell of cooking fruit – destined to become artisanal jam.

As a family-run business, Wee Bee Jammin' relies on many relatives for its success. Sarah's dad helps in the kitchen. Her sister supplies soap and essential oils sold in the store. Her sister's husband created their logo, designed their website and designs all the labels for their jars. Her brother helps with distribution. Her uncle produces the labels. Her niece, Olivia, 10, helps with bagging and other chores behind the counter. A friend of Sarah's has stepped in occasionally, and two other helpers assist with the storefront and labeling.

As Mike puts it, "By the time the jam gets from the kitchen to the store, a lot of hands have 'touched' it."

Sarah's mother, Simone Scarpace, is the



Above. Mike lines up empty jars for Sarah to fill with jam. Bottom right. Mike stirs a hot batch of Toe Jam. Photos by Mark Videan.

genius behind Wee Bee Jammin', according to Mike. She founded the business, develops the recipes and makes all the major decisions, including sourcing the Michigan products they sell in the store. Sarah calls her "Queen Bee."

As her daughter tells it, Scarpace is a former Detroit-area homemaker who would come north on vacation with



her family to pick wild blueberries and blackberries in Irons and Manistee County, and find wild thimbleberries in the Upper Peninsula. They would also visit u-pick farms for strawberries and cherries. With their pickings, Sarah's mother made jam. Lots of it. So much jam she gave it away. When the last of her children had graduated

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Artist brings guitar landscapes, music to Ramsdell

From staff reports

MANISTEE – Even after a million touring miles and 4,500 performances, recording artist and composer Bruce Hecksel finds time for one of his other passions: painting. In *The Landscape of Guitar*, an exhibition of his work at the Ramsdell Regional Center for the Arts, Hecksel shares his talent as an acrylic artist, incorporating guitar shapes into his landscapes.

His brightly painted, thickly textured works resemble stained glass, and their glossy lacquer finishes glitter under gallery lights. They are the embodiment of his early study as a teen with abstracted compositions and blacklines, and his use of color and symbolism as a college and graduate student studying theology, music and symbolism.

Hecksel uses techniques such as "stippling, palette knife and brush loading" to create a style he calls "Pop Art meets Abstract Impressionism/Expressionism."

Every element in his artwork is guitar themed.

In his artist's statement, he explained: "By symbolizing the landscape and the world as guitar shapes, I am illuminating the music, the positive vibrations within everything. From this perspective I consider the vibrational nature of reality and the power of positive perception to see the world in a deeper way."

Hecksel and his musical partner Julie Patchouli will also present an animated concert experience inside the Ramsdell at 7 p.m., October 25, the final day of the exhibition. *The Landscape of Guitar* multi-media show uses projected images of Hecksel's paintings set to the duo's "nuevo-flamenco," world-music instrumental guitar sounds and vocal harmonies.

Both musicians are recognized for their talents. One of Hecksel's 24 albums, "Of Seas & Stars," received "Best Instrumental Album of the Year" in 2017.

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Happy alpacas charm visitors

By Pat Stinson

In a busy world, G&D Alpacas is an island of tranquility. Tucked along Maple Road, near County Line Road, (bordering Mason County), the farm is hidden from view. Follow the farm's gravel drive past thickets and pine forest until the landscape opens, first to a fish pond, then to a pasture of peaceful, grazing alpacas.

MANISTEE – Hang around long enough and the smiling face of Greg or Deb Erdman will appear, too.

The Erdmans live on 17 acres that were less open and grassy before their idea of owning alpacas took hold. The pair said they were first introduced to these delightful creatures on a visit to Crystal Lake Alpacas in Frankfort. It was National Alpaca Farm Day and owners Chris and Dave Nelson had invited the public to meet their alpacas and visit their store, where spinners demonstrated how they turn alpaca fiber ("fleece") into exceptionally-soft yarn that knitters covet. The animals' fluffy coats, long eyelashes and gentle natures won over the Erdmans.

"It's all their fault," Deb said, smiling, referring to the Nelsons. "They are great mentors."

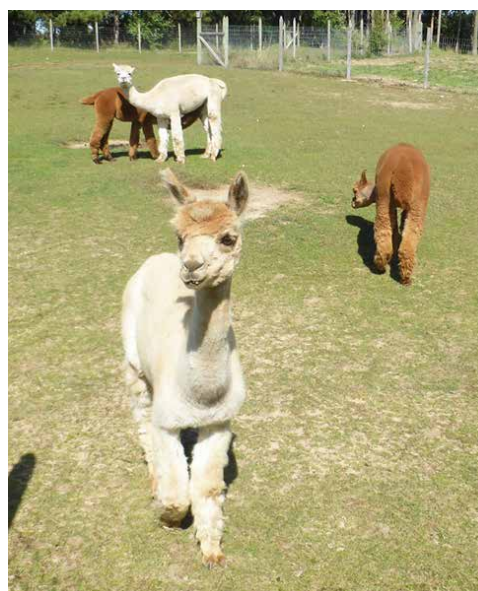
Greg knew something of farm life, Deb continued, as he was raised on a fruit farm and told stories of playing in the orchards.

The Erdmans opened their barn doors to the public in summer 2018, shortly after Greg retired from his job at Snyder's Shoes in Manistee. G&D Alpacas is Greg's ongoing project and the lifestyle change offers new benefits.

"Now he's thrilled," Deb said, of his daily routine. "I think he's taking more enjoyment from each new idea and being his own boss. He enjoys life a whole lot better."

Greg added, "There are always moments of tribulation."

In times of stress, such as during annual shearing, the animals might exhibit spitting behavior, but Greg said his hired shearers are so skilled they make short work of the task.



"Quick as they're shearing, I'm grabbing the fleece," he explained, adding that only 1% of the fleece on his animals is guard hair, (hollow, stiff hair), a desirable trait in animals known for their luxurious coats, with fleece softer than cashmere.

Family members take turns naming the alpacas. Adelaide, "Addie," is the self-appointed leader of the females and her followers include Clarice, Savannah and Annie. Titus is the newest male, joining his

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Spot the space station: no telescope required

By Brooke Edwards

When you hear about the International Space Station (ISS), you may think of something far away that you cannot see. That could not be further from the truth. Many people are unaware that we can see the ISS as it orbits overhead. When conditions are just right, we can get a glimpse of the passing space station from here on Earth.

While excess ground light in urban areas makes the ISS, and all night-sky objects, more difficult to spot, many areas in northwest Michigan are dark enough to see the orbiting laboratory.

WHAT IT IS

Construction began above Earth on the space station in 1998. Over the years more modules have been added, leading to the 357-foot-long station we see today, which is three feet less than the length of a football field. The ISS owes its brightness to sunlight reflecting off an acre of solar panels, its source of power.

The International Space Station is, as the name suggests, an international science effort. Assisting the US in this effort are Russia, Canada, Japan and 11 European countries. The space station is constantly

occupied by astronauts from some of these countries, as it has been since 2000.

In addition to studying the effects of microgravity on the human body in space, experiments on board the ISS have provided many results that help humanity on the ground. The most notable are advances in water purification technologies, Earth observation and artificial intelligence. New understandings of human health – especially the heart, skeletal and immune systems – are also gained from research conducted in space. Space medicine already helps people here on Earth and will continue to do so in the future.

HOW TO SEE IT

On a clear night, when conditions are right, you can see this amazing human accomplishment pass over your location. Its



This picture of the International Space Station was photographed from space shuttle Atlantis as they each performed their relative separation on July 19, 2011. NASA courtesy photo.

orbit is more than 200 miles above Earth, and it will appear in the sky as a bright and fast-moving object for a minute or more. Because of the curvature of the earth and sunlight reflecting off the station, it will seem to just vanish in the sky. There are only small windows of viewing opportunities, but it is well worth the effort to catch a glimpse. Some sightings are in the evening,

while others happen in early morning. Visit spotthestation.nasa.gov to find out when the ISS will pass over your area. Take the time in the fall to spot the space station, before the cloudy skies of winter obscure the view.

Brooke Edwards is a NASA Solar System Ambassador. She lives in Manistee County.

MANISTEE-MASON CALENDAR OF EVENTS

Sept 27 **Deadline: Hay Ride & Potluck**

Deadline to RSVP for Hay Ride & Potluck for persons with special needs, on Oct. 1, Circle Rocking S Children's Farm, 5487 N. Tuttle Road, Free Soil. Call 231-462-3732 or email circlerockingsfarm@att.net.

Sept 27 **Deadline: Paint the Town Pink**

Deadline to buy a pink bow to decorate downtown Manistee for Paint the Town Pink Oct. 3, including storefronts decorated in pink and a walk for awareness. Bows honor loved ones with breast cancer. www.munsonhealthcare.org

Sept 27 **Octoberfest Downtown Ludington**

5-9 p.m. Pub crawl games, 12+ participating downtown bars. Tickets \$5. downtownludington.org

Sept 28 **Scrap Tire Disposal for Manistee Co., in Onekama**

10 a.m.-2 p.m. For Manistee County Households, Manistee County Fairgrounds, Onekama. Enter at Jones Road. \$2 per tire (cash only). Limit 10 tires per vehicle. Standard passenger or light truck tires only. No tires from businesses or commercial farms. Contact Sarah Archer, Recycling Coordinator, 734-476-2186.

Sept 28 **National Alpaca Farm Days Manistee**

10 a.m.-4 p.m. Visit with some of the area's gentlest creatures at G&D Alpacas, 4796 Maple Road, Manistee, during National Alpaca Farm Days. Free admission.

Sept 28 **Octoberfest Downtown Ludington**

12-6 p.m. Presented by Bell's Brewery and Ludington Bay Brewery. Free chili walk, 12-2 p.m. Music, craft beer, wine and cider, 2-6 p.m. Pub crawl games (\$5), 5-9 p.m. James Street Plaza, 112 N. James St., Ludington. Ticket prices vary. downtownludington.org

Sept 28 **National Ghost Hunting Day, Manistee**

5-9:30 p.m. SS City of Milwaukee, 99 Arthur St., Manistee. Preserving historical properties and exploring cultural diversity through ghost hunting events worldwide. Local event includes cookout. \$50

Sept 28 **20th Annual Sportsmen's Club Banquet, Kaleva**

5 p.m. VFW Post, 13300 Nine Mile Road, Kaleva. \$30 adults/\$10 under 14. Hosted by Big Bear Sportsman's Club. bigbearsportsmansclub.com

Sept 29 **Gun Show Kaleva**

9 a.m.-3 p.m. VFW Post, 13300 Nine Mile Road, Kaleva. Hosted by Big Bear Sportsman's Club. Find guns, knives and related items. bigbearsportsmansclub.com

Sept 29 **National Alpaca Farm Days Manistee**

10 a.m.-4 p.m. Visit with some of the area's gentlest creatures at G&D Alpacas, 4796 Maple Road, Manistee, during National Alpaca Farm Days. Free admission.

Oct 1 **Hay Ride & Potluck Free Soil**

3:30 p.m. Hay Ride & Potluck for persons with special needs, Halloween Costume Contest, Circle Rocking S Children's Farm, 5487 N. Tuttle Road, Free Soil. Must register by 9/27. Bring treats, a dish to pass, your beverage and table service. Call 231-462-3732 or visit www.circlerockingsfarm.org

Oct 3 **Paint the Town Pink Downtown Manistee**

4 p.m. 12th Annual Paint the Town Pink. Walk in downtown Manistee to raise awareness of breast cancer, honor those with the illness and raise funds for local women's health services at Manistee Hospital. Buy a \$20 bow to decorate downtown by 9/27 or make a donation. munsonhealthcare.org

Oct 3 **The Magic of Bill Blagg LIVE!**

7:30 p.m. Bill Blagg, Ramsdell Theater, Manistee. Tickets \$18-\$32, mynorthtickets.org. More information at www.billblagg.com

Oct 4 **Ghost Ship Manistee**

7:30-10:30 p.m. Ghosts, zombies and other creepy things inhabit the SS City of Milwaukee every Friday and Saturday night in October. Tickets: \$10. Online admin. fee: \$1.50. 99 Arthur St., Manistee. manisteeghostship.com

Oct 5 **Pines of Arcadia Fiber Optics**

7 p.m. "Fiber Optics" exhibition artists Susan Wild Barnard and Sherry Erskine share video clips and other highlights from their trips to Southeast Asia and Uganda. Reception immediately following. Pines of Arcadia, 15027 Lake Bluff Drive (Bischoff Road), Arcadia.

Oct 5 **Ghost Ship Manistee**

7:30-10:30 p.m. Manistee's Ghost Ship. Ghosts, zombies and other creepy things inhabit the SS City of Milwaukee every Friday and Saturday night in October. Lines form earlier later in the month. Tickets: \$10, plus \$1.50 admin. fee online. 99 Arthur St., Manistee. manisteeghostship.com

Oct 6-12 **Mental Illness Awareness Week**

For events and information: National Alliance on Mental Illness, www.nami.org

Oct 10 **World Mental Health Day**

Preventing Suicide. Every 40 seconds someone loses his or her life to suicide. Take 40 seconds of action: let those around you know they are not alone, raise awareness of suicide as a global health problem, improve knowledge of what can be done to prevent suicide, help reduce the stigma surrounding suicide. www.who.int

Oct 11 **Ghost Ship Manistee**

7:30-10:30 p.m. Ghosts, zombies and other creepy things inhabit the SS City of Milwaukee every Friday and Saturday night in October. Lines form earlier later in the month. Tickets: \$10, plus \$1.50 admin. fee online. 99 Arthur St., manisteeghostship.com

Oct 12 **NAMI Walks Grand Rapids**

8:30 a.m. Regional walk to raise awareness about mental illness, fight stigma and discrimination, and raise funds. Davenport University, 6191 Kraft Ave SE. For details or to sign up: namiwalks.org/grandrapids

Oct 12 **Concealed Pistol License (CPL) class, Kaleva**

8 a.m.-5 p.m. Offered by Big Bear Sportsman's Club, 8927 Puustinen Road, Kaleva. Lunch provided. Men and women welcome. Members: \$100, Non Members: \$125, discount to veterans. Bring a pistol (or one will be provided), 50-100 rounds ammo, ear/eye protection. More information or sign up at: bigbearsportsmansclub.com

Oct 12 **Ghost Ship Manistee**

7:30-10:30 p.m. Ghosts, zombies and other creepy things inhabit the SS City of Milwaukee every Friday and Saturday night in October. Lines form earlier later in the month. Tickets: \$10, plus \$1.50 admin. fee online. 99 Arthur St. manisteeghostship.com

Oct 12 **MSU BeBop Spartans Ludington**

7:30 p.m. Peterson Aud., Ludington High School, 508 N. Washington Ave. Improv, bebop, swing, blues and soul for all ages. General admission: \$15. WSCC and ASM Tech students: Free. Presented by West Shore Comm. College. Tickets at mynorth.com

Oct 13 **Ladies & Lead Kaleva**

2-5 p.m. An afternoon of safe pistol handling. Basic range safety and gun handling. Bring a pistol (or use one provided), ear/eye protection and 50 rounds ammo. Hosted by Big Bear Sportsman's Club, 8927 Puustinen Road. \$20. Pre-registration required. Call Dave 231-499-3471 or Jim 231-889-0067. Bigbearsportsmansclub.com



Portage Lake channel's colorful past

By Stewart McFerran

Before high water and low water, the bank of Portage Lake was stable for many years. It was shady, with huge hemlocks, white pines and cedars overhanging the water. Before fire and development, impenetrable thickets lined the shores teeming with fish and fur.

Breezes, cooled by patches of snow, rippled the lake's surface until June. On the northeast side, a winding creek emerged as the forest gave way to dunes and, finally, Lake Michigan. All the spring water from Portage Lake and her uplands were contained in that fast-flowing creek. The shifting sand of the dunes, currents and waves mixed with the flow of Portage Creek, always.

On Sunday, May 7, 1871, the neighbors of Portage Lake gathered in the morning. The night before, they threw a big party and dance on Portage Point. The farmers had completed a narrow ditch that ran from Portage Lake to Lake Michigan, and they were celebrating. The ditch was dry, and they did not know what would happen when the water started to flow. The next day, an ox moved a log that held the water of Portage Lake back. They were shocked at what happened next. On that Sunday morning, Portage Lake changed forever.

The flow grew and grew. Soon the power and weight of the water became apparent. An entire forest was swept out into the big lake. Many witnessed a forest of trees floating miles out in Lake Michigan. Some worried that Portage Lake would drain away completely. It did not, but hundreds of fish were left flopping about on the wide, new shore. Just what this event would mean for the farmers around Portage Lake and the mill on Portage Creek would soon become clear and is still talked about today.

The winding creek was left dry and Porter's Mill left without power. Farmers all around Portage Lake gained acres of land to plant crops on. The tug Williams made the first entrance into Portage Lake. She was hailed by the waving of hats and handkerchiefs, loud hurrahs and the firing of guns.

THE CONTENTIOUS BACKSTORY

The development at Portage Point began with a survey of the dunes between Portage Lake and Lake Michigan, thirty-four years earlier, in 1837. At that time, the level of Portage Lake was as much as ten feet higher than Lake Michigan. Joseph Stronach built a dam and mill at Portage Creek in 1845. A settlement near the mill had a post office and was named Portage, although there were other towns in Michigan called Portage.

A Mr. James Francis Hannah, (cousin of Perry Hannah, founder of Traverse City), purchased the Mill at Portage Park in 1857. He would pay farmers for the flooding of their lands when the gates of the dam closed, to build a "head" of water to power the sawing of logs. The water in Portage Lake would rise as much as six feet and logs

could be floated up to the mill. Farmers all around Portage Lake objected to the high-water levels that flooded their "improved land."

The mill was sold to Porter Bates in 1866. General Grant, Speed, Sea Gem and Dall were schooners that stopped at the Portage Pier. Bates and Company controlled the pier which was at the mouth of "Portage Creek." Access to the vessels that sailed along the coast of Lake Michigan was key to trade. Bates charged a heavy toll to anyone wanting to ship lumber, farm produce or tanbark (bark from trees used to tan leather, usually oak or hemlock), to the wider market.

Amos Pierce, who owned 60 acres on the south end of Portage Lake, would not take payment for the flooding of his land. In March, 1867 Pierce told Bates: "a lot of us would come down and tear his dam down and he said if we did he would shoot us." (Chaney, Story of Portage)

EFFECT OF THE NEW CHANNEL

Pierce and other rogue farmers were jailed for digging a new channel from Portage Lake to Lake Michigan. While Pierce was in jail, others took over. When they were put in jail and Pierce was released, he carried on digging the channel. What they dug was narrow and was held back by one log - the log that was pulled away by one ox on that Sunday in May, 1871.

The rogue farmers opened a channel from Portage Lake to Lake Michigan about a mile south of Porter Mill. The water of Portage Lake rushed into Lake Michigan, creating a channel 300 feet wide and 18 feet deep. That is the Portage Lake channel we see today.

Porter Mill was left high and dry as Portage Lake fell to the level of Lake Michigan. The dam was no longer able to control the waters of Portage Lake. With no falling water, the mechanism of the mill could not operate.

The original settlement at Portage Creek



The mouth of the Portage Lake channel as it appears today. Photo by Stewart A. McFerran.

was largely abandoned and the word "Onekama" was adopted for the new town at the other end of Portage Lake. The post office was moved to the northeast section of the lake. Thick cedar groves covered the area that would become the main street of Onekama, land that had once been flooded and then exposed on that day in 1871.

The Portage Point Assembly was originally incorporated in 1902 under State Legislation that encouraged the building of hotels and clubhouses. The Assembly was also charged with "preventing and probation of vice and immorality".

Construction on Portage Point Inn began in 1902. The Inn project was possible due to the lower water level and still stands to this day on a shoulder of Portage Lake left exposed by the farmers. The inn and the "casino" were the centers of activity for cottagers for many years. Vacationers traveled on the Puritan which passed through the channel once a week and stopped at the dock in front of the inn. Fond memories abound.

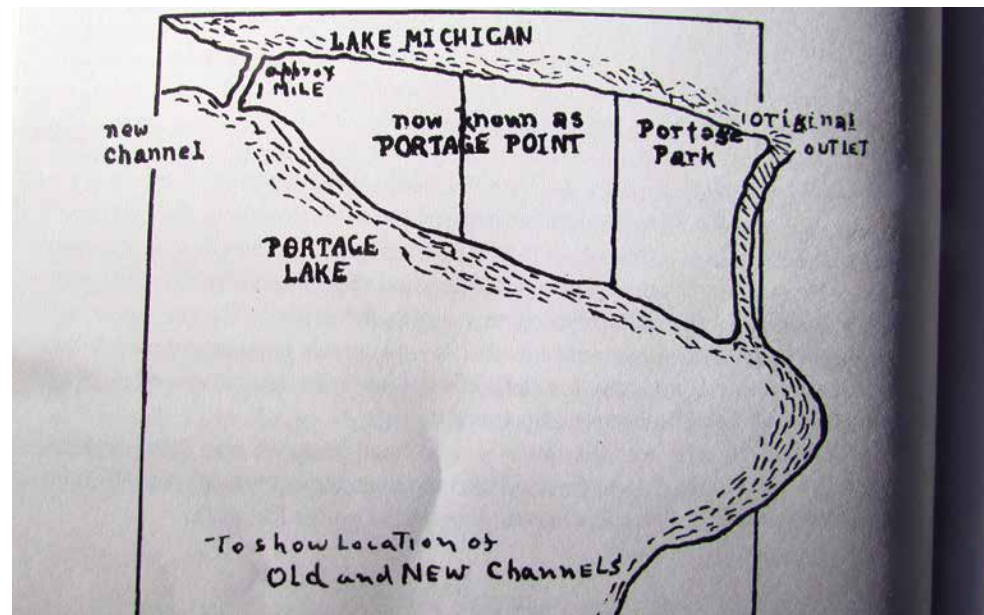
The Portage Lake channel again experienced change when steel reinforcements were put in place along the channel walls. But the waters from the upland springs still meet the waters of Lake Michigan there, always.

(An unedited, unabridged version of this article, "Portage Lake: A Hotbed for Land Use Controversy, 1866-2016," first appeared in the Sept. 1, 2016, Grand Traverse Journal.)

Stewart A. McFerran is a former deck hand with Lang fisheries in Leland, Michigan. He holds a degree in Environmental Studies from Antioch College and is a member of the Great Lakes Fisheries Heritage Trail and a recent graduate of the MSU Lakes and Streams Leadership Institute. He resides on his sailboat in Arcadia in summer and lives on the Platte River in winter.



Above. The Sunset house is at the end of Lakeside Ave on Portage Point, where the original Portage Creek flowed into Lake Michigan. Photo by Stewart A. McFerran.



Right. Map from "Story of Portage," showing the location of the old and new channels to Lake Michigan.

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Wee Bee Jammin'

continued from page 1

from high school, Scarpace asked what she should do next. Her children replied, "Sell your jam."

She began with a cottage license, selling jars of jam at farmers' markets. The jam's popularity soon forced her to upgrade to a commercial kitchen. (Cottage licenses limit sales). After carrying her fruit and jars back and forth from her home, now in Manistee, to an incubator kitchen in Hart, she made another decision.

"I think we need to find our own place," she told the kids.

The building she chose northeast of Bear Lake has been a feed store, restaurant and private residence. Barnwood and a wide front porch impart an Old West feel to the "uniquerie boutique" the family has created.

"It's lived a lot of different lives," Mike says of the building, adding that the vent hood and kettle are relics of its past.



Above. Sarah uses a hot hive knife to cap (remove) beeswax from both sides of the hive trays which are then placed in a honey extractor. Extracted trays are given back to the bees. Top right. Mike caps the filled jars and flips them upside down to sanitize the lid and labels the jar bottoms with the best by date. Photos by Mark Videan.



JAMMIN' IN THE KITCHEN

Honoring the family's tradition of berry picking, Mike makes the low-sugar jams using mostly Michigan fresh fruit. The family still picks wild blueberries, blackberries and thimbleberries, in season, and also obtains fruit from Smeltzer Orchard in Frankfort. They source their strawberries from Leelanau because, as Mike says, "They're phenomenal: beautiful, a little smaller and a deeper red."

Each batch of jam uses 120 pounds of fruit, 100 pounds of Michigan sugar and sometimes 6 pounds of citrus-based pectin and spices. The time it takes to make a batch of jam can vary, but Sarah says it's around 5 hours total to cook, cool and pour the mixture into jars, followed by labeling. Mike says he usually gets the tunes jamming as he fills jars, which arrive by the pallet every other week.

"They are all hand poured and hand labeled," Sarah says, looking at the rows of full jars perfectly lined up on the kitchen's table. "A lot of love went into these batches."

How many batches Mike makes vary by season. In summer he says he cooks two batches a week, (300 jars per batch), and in winter his cooking schedule increases to four batches a week.

His favorite jam to cook is blackberry, because "Grandma made it," but he likes cooking autumn olives for their novelty and says Saskatoon berries are fun to cook because "they smell like marinara sauce."

WHAT'S IN A NAME IS IN THE JAR

Scarpace names all her jams, currently there are 20, and her inspiration comes from many sources.

Toe Jam is the store's number one seller and uses lots of cherries for a deep, red color, as well as strawberries, peaches and apples. It's chunkier than their other jams and its origins are humble. The flavor was first created using fruit left over from other batches. Sarah's niece Olivia, now 10, said the peaches looked like toes – and the name stuck.

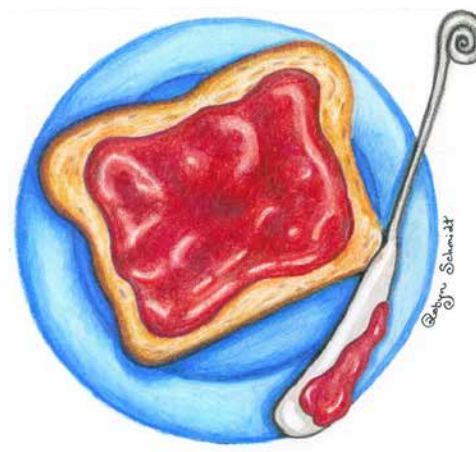
Their number two bestseller is Cherry Bomb followed by Razzle Dazzle, made with raspberries. A fruit butter called Apples, Peaches, Pumpkin Pie is another customer favorite. Anniversary Jam, preserves created in honor of the store's tenth anniversary, uses strawberries and champagne.

"The champagne content is usually 2%; ours is 20%," Mike says. "It's a lot of fun to make."

As the holidays approach, sales of their Christmas Cranberry jam – a blend of cranberries, apples and spices – start to buzz.

Mike says their "hot" jams make great ingredients in other foods. Cherry Cherry Bang Bang has been added to barbeque sauce. Peppy Peach spread on a chicken breast caramelizes when grilled. He says their Red Hot Habanero is, in his opinion, best served with cream cheese.

Some of the businesses that purchase their products have other uses for them, too. Starving Artist Brewing, of Ludington, has used their rhubarb juice in its fermentation.



Ludington Bay Brewery orders Toe Jam for its Adult PB&J. They once sold a boo-boo batch, (it didn't set up), of strawberry jam to Moomers, in Traverse City, and Iron Fish Distillery, of Thompsonville, includes their fruit products in its cocktails. Guests of the resort at Arcadia Bluffs Golf Club receive a jar of jam with a custom label, and patrons of the Flint Crepe Co. devour crepes with their jam tucked inside.

Distribution is all over Michigan and, in some cases, beyond. In downtown Manistee, the jams are found in Glenwood Market and Goody's. In Mason County, Wolf's Den and Ludington Bay Brewery carry their brand. They self-distribute their jam to places they like to visit, such as Marquette, where Sarah attended NMU, with a couple of stops on Mackinac Island.

"It's a lot of fun," Mike says. Mail orders are available and corporate orders are also shipped.

UNIQUERIE BOUTIQUE

The store has built a following. Sarah says she recently greeted a returning customer who told her when she first tasted the strawberry jam two years ago, it reminded her of her grandmother's recipe. The customer grew up on a farm where everything was made fresh: homemade bread, soups, jams – everything. The woman's first taste brought back so many memories, a tear fell down her cheek. She came back last month to purchase a case of Strawberry Fields.

Two women from Cleveland have visited the store every year. Sarah says people on vacation, and some with second homes, make it a point to stop in. Customers receive a punch card and for every 12 punches, they receive a free jar.

"I love it when people come in and say, 'I've been meaning to stop in for years.'"

We they do, they find not only jam, honey products, soaps, lotions and essential oils, but all kinds of Michigan made products: candles, pottery, jewelry, vintage items and artisanal food. A woodstove in the corner and baby grand piano in the center of the room (customers are invited to play it) add to the charm. The store is "wee" friendly, too, with a bee toy basket for the little ones.

Customers may sample the jams and honey, using biodegradable spoons, and sip free coffee and another free brew when they need to refresh after shopping.

Wee Bee Jammin' is located at 8925 Norconk Rd. Fall hours are 11 a.m. to 5 p.m. on Friday and noon to 4 p.m. on Saturday and Sunday, (except holidays) through the weekend before Christmas. It is also open by appointment by calling (231) 510-9500. For more information or to place an order, visit weebiejammin.com and follow them on Facebook.

Wee Bee diggin' the honey

From staff reports

Wee Bee Jammin's Sarah Iseringhausen raises bees and uses honey from her hives that is unpasteurized and lightly filtered to make three versions sold in the Bear Lake store and online.

Flower Power is a wildflower honey produced mainly from the flowers of star thistle, along with autumn olive and clover that grow within three miles of her 40 hives. It is sold on its own and featured in the store's **Strawberry Shimmer**, a jam made with honey and strawberries that produces a shine. She makes two other products in jars: **Creamed Honey** and **Cinnamon Cream Honey**.

Sarah says she began extracting the honey this year. She removes the trays from the hive, then uses a hot hive knife to uncap wax from each tray. (She likes

to chew the wax, which has a mild honey flavor). After the wax is removed, she puts the trays into a mechanical extractor that uses centrifugal force to spin the honey off the trays. She then collects the honey from the extractor and returns the trays to the bees.

The store also sells intact pieces of honeycomb (part wax, part honey) that were not extracted.

An "old-timer" in Free Soil is Sarah's mentor and taught her how to keep bees, as well as how to make the honey and creamed honeys the store sells. The **Cinnamon Honey Cream** is sold out as we go to press, so keep watching the website and Facebook page for updates and a clever bee trick by Sarah. weebiejammin.com

Landscape of Guitar

continued from page 1



Courtesy photo.

Patchouli headlines folk festivals and appears regularly on public radio. Together, as Patchouli and Terra Guitarra, they have been at the top of the music charts as an international guitar duo.

Concert tickets are \$18-\$32 and available

in advance at the box office or online at mynorthtickets.com. For more about the exhibit, visit RamsdellTheatre.org/art-exhibits. Artist and performance details can be found at terragitarr.com. Both events are located at 101 Maple St.

Autumn olives: Can't beat 'em? Eat 'em

By Pat Stinson

Once you know what they look like, you see them everywhere – along roadsides, driveways, fences and the forest's edge. The branches of Elaeagnus umbellata, a shrub more commonly known as autumn olive, droop over each other and create an umbrella of shade. Beginning in September, that umbrella is heavy with small, olive-shaped, red berries which attract birds and wild food foragers.

With pointy, elongated, gray-green leaves revealing silvery undersides, tenacious fruit and a squat-like stature (standing at most about 20 feet tall and 30 feet wide), autumn olive bushes are easily spotted from September through early winter. Good thing, too. They're number 5 on the Top 20 Invasive Plants identified by the Northwest Michigan Invasive Species Network (ISN).

Originally from Asia, the plants were introduced here in the 1800s as ornamentals. Soil Conservation offices sold them as windbreaks and as sources of food for wildlife before discovering their invasive nature. The bushes love sunshine, readily adapt to our sandy soil and their roots fix nitrogen. In doing so, however, they push out native plants. The sweet-and-sour fruit attracts many birds, which scatter the seeds, but does not attract the native insects birds need to feed their young. Nor do native insects keep the foreign plant species in check.

Some states have "outlawed" the sale of autumn olive plants. Seeds and plants are readily available on eBay, Amazon.com and through online nurseries.

As part of its research, the US Dept. of Agriculture propagated plants for cultivation, to create a new crop of autumn "berries."

So, some states recognize autumn olives' invasiveness, even as a federal government agency attempts to grow more in order to harness the plants' redeeming qualities. The USDA's research showed that the autumn olive fruit contains, by volume, 17 times the lycopene of a tomato. Lycopene is a carotene with antioxidant properties which may have health benefits, including possible inhibitory effects against some cancers. The fruit is also said to contain Vitamins C and E.

Reportedly attracted in part to the "outlaw" aspect of autumn olive berries, Timothy Young, then-owner of Food for Thought (FFT), and Paul Siers, a Mount

Pleasant landowner who harvests the berries on 17 acres of his property, teamed up to produce a fruit product called Fair Trade Wild Autumn Berry Preserves. The ISN recognized FFT as a partner and described the product as "making lemonade from lemons." Siers supplies frozen pulp to Food for Thought, which sells the preserves online and locally at Oryana and Oleson's on Long Lake Road.

Christina Ryan-Stoltz loves the taste of autumn olive fruit and receives a case of Autumn Berry Preserves as a gift each fall from her mother, who works at Food For Thought. Ryan-Stoltz's son Isaac introduced her to the berries after his friend, Avery, shared some with him. Ryan-Stoltz conducted her own research online before tasting fruit from a shrub in their back yard, one her son insisted was an autumn olive.

"I googled autumn olives and discovered they are an invasive species and that they are out of control," Ryan-Stoltz wrote in an email, "but then I discovered, too, that they are nutrient dense! They pack quite a punch ... I was intrigued, after first reading so much about their invasiveness. So then, we went to pick them, finally convinced they were, indeed, edible."

Ryan-Stoltz eats them raw, soft seeds and all, by hand or in salads and also makes fruit leather, jelly and chutney.

"Did you know they taste different if the bush is in shade or sun?" she continued. "I read that as well as proved it for myself."

She remembers the first time she ate the fruit.

"I discovered this taste that literally made me tingle," she mused. At first I was a little afraid something was wrong, but I realized it was pure pleasure, and I couldn't get enough! There seemed to be a familiar, nostalgic taste, like maybe from my childhood that I couldn't quite name, but was, literally, at the tip of my tongue."

She explained that the more of them she ate, the more she was convinced that it was



Autumn olive bushes line this residential street in Manistee. Photo by Pat Stinson.



Autumn Olive Community Workshop

By Emily Cook

MANISTEE – Due to high demand, an additional autumn olive workshop will be held 5 p.m., Monday, Sept. 30, at Orchard Beach State Park, 2064 Lakeshore Road, Manistee. (The first workshop took place on August 21.) The free workshop is hosted by the Invasive Species Network (ISN) of Northwest Michigan.

Autumn olive is a troublesome invasive species that can quickly take over a landscape and crowd out native plants and animals. With thousands of seeds and an extensive root system, management can seem overwhelming – especially once plants grow to be quite large.

Fortunately, with some effort and the right knowledge, autumn olive can be controlled with chemicals or by using mechanical methods. Options are available to landowners struggling with the plant. Presenters will review how to identify autumn olive at various stages of growth and provide hands-on removal demonstrations. There will also be information available regarding landowner assistance programs if the outbreak is too large to personally handle. Contact ISN Outreach Specialist, Emily Cook, for information at ecook@gtcd.org or call (231) 941-0960, ext. 20.

Reprinted by permission of ISN. An unedited version of this announcement appears online at habitatmatters.org

no coincidence that autumn olives were both "invasive" and "nutritional powerhouses."

"It was as if they were trying desperately to get our attention, like, 'Hellooooo! I'm here! I'm a possible deterrent to heart disease and cancers of the prostate, cervix, and gastrointestinal tract! And I'm right in your back yard! I'm free! I'm abundant! Are you listening?'"

She made batches of jelly to give as gifts, but family and friends ate them too quickly. She said she couldn't keep up with the demand, as she found the fruit difficult to harvest and time consuming to gather.

Their location in poorer soils and open fields makes them great growing companions for wild grapes and Virginia creeper – two other sun-loving, fruit-bearing plants. Two caveats when foraging: it's possible to mistake Virginia creeper berries for wild grapes, and it's easy to crush a few grapes while picking the firmer autumn olives. Some people strip the branches of the bush with their hands. Others, such as Siers, hit the branches with a tool to loosen the fruit. In the process, you may scare up some hungry birds and mosquitoes lurking in the shade.

It's all part of the autumn olive experience. Relax, pick a handful and savor the tangy sweetness of summer's end.

Sources: Michigan State University Extension, Northwest Michigan ISN, Food for Thought, US Dept. of Agriculture, FruitsofAutumn.com, HabitatMatters.org, psa-rising.com, wellsphere.com, Cornell University.

(Editor's note: This article originally appeared in Glen Arbor Sun, Sept. 19, 2013. Reprinted by permission.)

Huron-Manistee National Forests waive fees for National Public Lands Day



REGION – The USDA Forest Service will waive fees at most day-use recreation sites in the Huron-Manistee National Forests on Saturday, September 28, in celebration of National Public Lands Day.

Hikers, paddlers, and other outdoor enthusiasts will have free access to some of the forests' most popular recreation sites, including the Nurnberg Trailhead at Nordhouse Dunes Wilderness Area in Mason County and High Bridge access site

and other accesses on the Manistee Wild and Scenic River.

The National Public Lands Day fee waiver does not apply to camping fees, day-use fees at the 14 sites in the Manistee National Forest that are managed by concessionaire American Land and Leisure; or special fees, such as Pine and Pere Marquette River watercraft permits.

The Forest Service will offer one additional fee-free opportunity in 2019 on Veterans Day weekend, Nov. 9-11. Fee waivers are made possible by the Federal Lands Recreation Enhancement Act. Other federal land management agencies, including the National Park Service and the U.S. Fish and Wildlife Service, determine their own fee waiver schedules.

For more information about fee waivers please contact the Huron-Manistee National Forest district office for Cadillac/Manistee Ranger Station: (231) 723-2211

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Acclaimed magic show comes to The Ramsdell

From staff reports

Birds and playing cards will be conspicuously absent when illusionist Big Blagg performs his jaw-dropping feats during The Magic of Bill Blagg at the Ramsdell Regional Center for the Arts, 7:30 p.m., October 3.

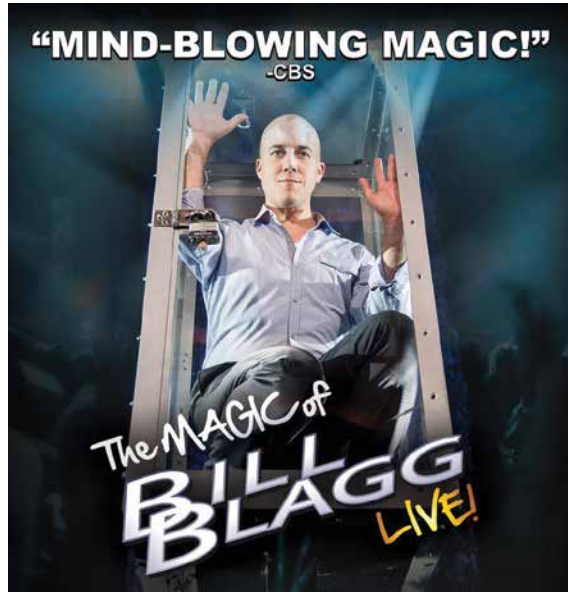
MANISTEE – Blagg's action-packed show features floating and vanishing audience members, teleporting, and reducing his six-foot, six-inch frame to a height of 5 inches. His captivating, grand-scale illusions – such as running his body through industrial blades – have led to appearances on NBC, CBS and FOX, and his quick wit and unrehearsed delivery endear him to audiences of all ages, with critics such as the Chicago Tribune calling him, "Absolutely incredible!"

The illusionist designs his own props and works with metal fabricators and others, who construct them to Blagg's specifications.

The story of his Midwest roots is one you may not hear from the magician and storyteller on stage. After receiving a magic set from his grandparents at age 5, he began performing small magic shows for fellow elementary-school classmates in his hometown of Zion, Illinois. At 18 he was the youngest person to win the prestigious magic competition in Colon, Michigan, known as the Magic Capital of the World. (For more about Colon, visit michiganradio.org/post/how-tiny-michigan-town-became-magic-capital-world.)

By winning, he joined the ranks of his idols – which include Las Vegas's own master magician Lance Burton.

His show in Manistee includes haze and flashing lights, (no strobe lights),



Courtesy photo.

and is appropriate for those ages 5 and older. (The show is not recommended for infants or children in laps.) The first set lasts 55 minutes, followed by a 15-minute intermission and concluding with a 35-minute second set.

Audience members are invited to meet Blagg and take selfies with him beginning at 9:30 p.m. in Hardy Hall, where he will also sell his magic kits.

Tickets are \$20-\$35. Groups of six or more receive \$1 off each ticket. To purchase tickets, visit www.RamsdellTheatre.org or call 231-398-9770. The Ramsdell is located at 101 Maple. For more about Blagg, visit billblagg.com and follow him on Facebook and Instagram.



Photo courtesy of David Edelstein.

Manistee residents invited to scrap old tires

(The following announcement is from Manistee County Recycles.)

ONEKAMA – Manistee County will be holding its final scrap tire drop-off event of the year on September 28. The event will be held rain or shine, 10 a.m. to 2 p.m., at the Manistee County Fairgrounds, 7587 1st St.

Funding for the 2019 scrap tire events was made possible by a Michigan Department of Environment, Great Lakes and Energy Scrap Tire Cleanup Grant.

Manistee County residents will be allowed to dispose of 10 tires per vehicle, per visit, with a \$2 fee per tire. The fee per tire must be paid in cash at the time of drop-off. Residency in the county is necessary and proof will be required by showing a valid Michigan Driver's License, state ID or recent utility/tax bill.

Only clean and off-the-rim passenger and light duty truck tires will be accepted. Due to the type of grant Manistee County was awarded, tires from businesses and commercial farms will not be accepted.

To ease traffic and to keep M-22 clear, residents are asked to enter on Jones Road south of the fairgrounds. Follow special event signs to the drop-off point. Traffic will only be accepted into the event when coming from Jones Road. Please use caution and be respectful as this is a residential area.

Tires will be accepted only during event hours; no early or late drop-offs will be accepted. Leaving tires before or after event hours constitutes illegal dumping, which is a punishable offense. If you are unable to make it to the event, check with local tire vendors for alternative disposal

sources. Manistee Tire and Family Tire Service of Manistee accept car and truck tires, for a fee. Additionally, when purchasing new tires, pay the disposal fee at the tire retailer instead of bringing old tires home.

Vehicle owners are asked to take advantage of these sources to properly dispose of tires throughout the year, and to rid taxpayers of having to support the removal of scrap tires through government-funded grant opportunities such as this.

OLD TIRES POSE RISKS, HELP MANUFACTURERS

The proper disposal of scrap tires is very important for public safety and the environment. When stored outdoors tires become rain catchers, making them ideal breeding grounds for mosquitos. Stockpiled tires become a fire safety hazard. Additionally, removing these hazards from your property preserves the natural beauty of Manistee County.

Tires collected at the event will be handled by a licensed Michigan scrap tire processor and may be used to manufacture new products, including landscaping mulch, playground surfacing, various mats, drainfield aggregate and equestrian footing, or may be used as tire-derived fuel.

Volunteers are needed to help staff the event. Teams, clubs and organizations are encouraged to volunteer. For more information on volunteering, please contact Manistee County Recycles at 855.2Go.Zero (855.246.9376) or email kaela@iriswastediversion.com.

Call 231-835-0867 to advertise.

Happy alpacas

continued from page 1

"dad" Dublin, Sundance, Izzo, young Bo (the snuggler), and Conan, the handsome tan-and-white boy with the white eyelashes, mask, white socks and dark shoes.

Izzo and Bo are named for university coaches, but, tracing an imaginary boundary in the air with her finger, Deb remarked, "We draw the line at Ohio."

One of their customers returned to the farm with an autographed photo of their alpaca Izzo, signed by MSU Coach Tom Izzo. It is proudly displayed in Deb's Boutique, the couple's farm store.

Deb, who teaches first grade at Jefferson Elementary School in Manistee, mows the lawn that abuts the fenced pastures ("a great stress-reliever") and runs the boutique. Yarn from their animals is sent to a mill in East Jordan, where it is spun and returned in skeins to sell in the store. They stock many other alpaca items, including insoles, knitted boot toppers, (Gary is excited about this new item), slippers, socks, shawls, vests, dog coats, felted animals, coasters and tote bags. There are alpaca coloring books for kids and Andina t-shirts for adults. Gary, channeling his retail past, brightens as he describes the tee's wicking action, great for



backpackers and bicyclists. Deb explained that 80% of the boutique's products are made of alpaca, some sourced from Peru, and 20% are Michigan-made artisan items, ranging from soap to metal works. They hope to expand the shop's footprint and include more local items, such as honey.

The store and farm obviously bring the Erdmans joy. There is no charge to visit the farm, and they gladly answer questions

and allow visitors to use the farm as a place of respite, either for a lunch hour or an afternoon, during regular store hours. Deb invited her first-grade students to picnic at the farm the last two school years, and Greg's former co-workers stop by to check on his progress. (He is currently at work clearing new pastures.)

Word of the farm has spread. Visitors from more than a dozen countries have



Photos by Mark Videan.

signed the guestbook, and one family from the Ukraine found the farm after a beachgoer recommended they visit. In addition to the alpacas, the Erdmans raise bluebell chickens, (they lay blue eggs), sell u-pick bouquets from a large perennial garden, and offer kids a chance to build small structures from sticks and shells along a lighted "fairy" trail, under the pines.

Greg said bringing visitors into the barn, where they can feed or observe the alpacas, is the main attraction.

"For people, it's the biggest thrill," he said. "It's not a petting farm; it's a working farm."

Visit G&D Alpacas during National Alpaca Farm Days, September 28-29. Hours are 10 a.m. to 4 p.m., Thursday through Sunday, until October 31. The farm will close in November and re-open during Manistee's Victorian Sleighbell festivities, in December. For updates, the farm's Facebook page: [gdalpacafarm](https://www.facebook.com/gdalpacafarm)

Sportsman's club to host multiple fall events

From staff reports

The Big Bear Sportsman's Club will hold its 20th annual banquet on September 28. The dinner kicks off a series of public events the club will host in late September and mid October.

KALEVA – Doors for the banquet open 5:30 p.m., Saturday, at the VFW Post, 13300 Nine Mile Road. In addition to the 7 p.m. dinner buffet, there will be raffles, games, a 50/50 drawing and door prizes.

"Every youth that comes will get something," said Jim Kovalesky, the club's treasurer.

Tickets are \$30 for adults, \$10 for youth under 14, and can be purchased at the door or online at bigbearsportsmansclub.com.

GUN SHOW

The following day, Sunday, Sept. 29, the club will host a Gun Show at the VFW Post from 9 a.m. to 3 p.m. Approximately 45 vendors participate and this year the vendors' tables are sold out, according to Kovalesky. Entry fee is \$3 and 250-400 people are expected to attend.

"We have a lot of sporting goods' stores bring ammo and a few guns, and there are older, collectible guns," he explained.

Attendees can also expect to see rifles, pistols, muzzle loaders and hunting and collectible knives. He added that some vendors have brought fishing equipment in the past.

CPL CLASS

The club will offer a Concealed Pistol License class, 8 a.m. to 5 p.m., Friday, Oct. 12, on the club's grounds at 8927 Puustinen Road. All men and women, whether they are new to firearms or not, are invited to sign up. Lunch is provided and participants are asked to bring a firearm if they own one, 50-100 rounds of ammunition and eye and ear protection. Safety glasses and foam earplugs are suitable. Firearms will be provided to those without them.

The club's flyer states: "We welcome all who are interested. If you are new to firearms, please don't be discouraged. We

are here to make you feel comfortable and confident and provide you with the best instruction possible."

Kovalesky said five persons, including a couple of range safety officers, (one from the Manistee Muzzle Loaders Club), are qualified to teach the class, which meets or exceeds the State of Michigan requirements for a CPL permit.

The class will cover six topics. First is an Introduction to Defensive Shooting and Strategies to Avoid and Survive Violent Encounters and their Aftermath. Second is Basic Defensive Handgun and Range Safety and Procedures. Third is Firearms and the Law: Possession, Transportation, Ethics, Justification of Lethal Force and Interaction with Law Enforcement. Fourth is Strategies for Home Defense and Violent Encounters in the Home. Fifth is Selecting the Right Firearm and Ammunition for Personal Use. Sixth is about the certificate of completion that is required to apply for a CPL permit, with instruction on how and where to apply for the permit.

Class fee is \$100 for members, \$125 for others, with discounts to veterans and their significant others. A non-refundable deposit of \$25 is required at the time of enrollment. If a person is unable to attend a class, the deposit will be applied to another class date.

LADIES & LEAD

On Saturday, Oct. 13, the club will host its annual "Ladies & Lead" event, 2-5 p.m., on the club's grounds. It is an afternoon of safe pistol handling, with education and instructors to guide students and help them select the right pistol and ammunition.

Students should bring pistols, if they have them, 50 rounds of ammunition and ear and eye protection. A firearm will be provided during class for anyone needing one.

Kovalesky said women ages 18 to 65 or 70 have participated, and some have taken the class more than once. Class size is limited to 20 students. There are no men in class and no husbands around, he added.

"We get quite a few repeats," he said. "They come back to shoot some more."

One hour of classroom instruction is followed by two hours on the shooting range. Each shooting line consists of 6-8 women, with a coach at each person's shoulder in the line.

One former student wanted to thank her instructor. Kovalesky said he was at Trak's Bar & Grill in Brethren one night with his wife when one of his Ladies & Lead students walked in with her husband. The couple left before the Kovaleskys but returned a little while later. His former student gave Kovalesky something as her husband said, "She bought you a beer."

He was touched by the thoughtful gesture, which affirms that the class is appreciated by community members.

Women interested in enrolling in Ladies & Lead can sign up online or call Dave at (231) 499-3471 or Jim at (231) 889-0067.

DNR DEER CHECKS AND MEMBERSHIP

The club also offers the only DNR-approved deer check station in Manistee County. Kovalesky said those running the station are trained by the DNR and checks are held at the clubhouse on Puustinen Road. Remaining deer-check dates for this season are: Oct. 21; Nov. 3, 10, 15-17, 23-24 and 29-30; Dec. 8 and 15; and Jan. 1. Check the club's website for more information or call Kyle at (269) 986-6211.

Big Bear Sportsman's Club has 160-180 members and is located on 80 acres east of the village.

The nonprofit club is open to members and their guests and offers four ranges: one for pistol and rifle; two for shotgun, one for trap and skeet and one for 5-stand shooting; and another for 30-station archery. Dues are \$60.

For more about range fees and membership, visit bigbearsportsmansclub.com and follow them on Facebook.

Scottville Optimists to hold annual Sportsman's Banquet



From staff reports

SCOTTVILLE – Food, prizes and drawings are highlights of the 5th annual Sportsman's Banquet, to be held 6 p.m., Saturday, Oct. 19, at the Optimist Club Hall, 105 Green St., located behind West Shore Bank on State Street (US-10).

The banquet is family friendly and is the club's largest fundraiser of the year, according to Diane Watts, the event's co-chair.

Tickets are \$30 per adult, \$15 per youth 17 and under, and free for children 6 and under.

Adult ticketholders may enter a door prize drawing, and there will be special prizes for youth.

Kaz's Catering, of Scottville, will prepare the chicken, ham, salad, mashed potatoes, vegetable, biscuits and dessert.

For the second year, one of the raffle prizes is a deer blind constructed by students from the West Shore Educational Service District's Construction Trades Technology class, using materials donated by Carter Lumber, of Ludington.

Tickets will be sold separately for drawings. In the Big Board drawing, raffles will take place approximately eight times and the winner from each drawing can choose an item from the

continued on page 8

Wind, warm water test anglers

By Greg Gielczyk

Strong winds the last few weeks have interfered with the fishing, according to the Department of Natural Resources, challenging hardy anglers on inland lakes and rivers.



A fly fisherman tries his luck on the Manistee River, somewhere between Tippy and Hodenpyl dams. Photo by Diana Six.

REGION – The weekly DNR reports for early September were not encouraging, but cooling temperatures ordinarily signal an influx of salmon into area rivers and prospects could be picking up, according to at least one bait-shop employee.

From the final week of August through

the first week of September, boating traffic increased noticeably on Manistee Lake as anglers began trying to land big fish.

Fishing in Lake Michigan has been spotty, according to Bud Fitzgerald, of Manistee's Tangled Tackle Co. He said they haven't seen a lot of 3-year-olds.

"A few have shown up, but nothing in numbers," he added. "A lot of the guys think that there's still a lot of fish that will be out deep ... 4-year-olds that haven't come in yet."

"In the river, the fish are moving quick. They don't really stay too long in Manistee Lake at all. They're moving through, hitting upriver. I know they're getting fish at the (Tippy) dam and pretty much all the way west."

Fitzgerald said that he talked to a couple of guys who were fishing Tippy Dam, and they were using a white fly. In the lower stretches, anglers were using dark streamers or egg sucking leeches.

Those fishing in Manistee Lake were using two-ounce or ounce-and-a-half jigs, two-ounce Lunas or P-lines. Reds and oranges have been the predominant colors.

"We haven't had (many) meat rigs yet," Fitzgerald said. "We're still selling flies and plugs; that's kind of unusual."

Chinook, coho and steelhead were being caught in deeper water, according to the DNR. When the winds were calmer and the fishermen could get out, they were finding the fish in 200-500 feet of water, 80-100 feet down.

Anglers saw some success trolling or jigging in Manistee Lake, when the weather cooperated. However, strong and gusty winds were making it difficult.

"We had that cold weather and a lot of

rain, and I think we had a big push of fish," Fitzgerald said. "I think we'll definitely have more fish coming. There's nothing at the weir yet, (as of September 12).

"A couple of buddies of mine were at the weir, and they said they might have seen one fish. So, they're still thinking there's going to be some cold water bringing more fish."

Portage Lake, in Onekama, has been yielding Chinook with fishermen trolling with spoons 75-80 feet down in 150-170 feet of water, according to DNR reports.

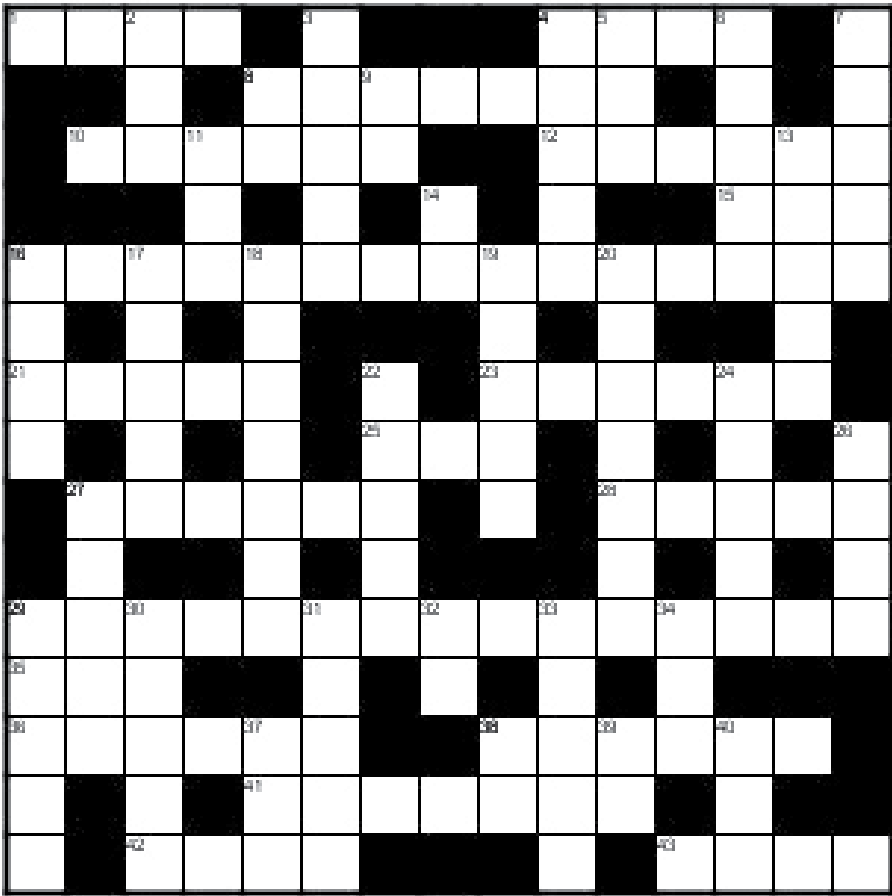
Perch measuring up to 12 inches also have been caught in Onekama, with wigglers and red worms the best enticements.

The DNR reported Lake Michigan fishing was exceptionally challenging in Ludington, where warmer water has kept the big fish at deeper levels. Again, the best fishing was reported using spoons and meat rigs in 80- to 100-foot depths in 200-400 feet of water.

Pere Marquette Lake was continuing to yield good numbers of Chinook, reported the DNR, with fishermen using spoons or J-plugs.

For the latest DNR fishing update (9/19), visit www.michigan.gov/dnr and click on Weekly Fishing Report.

Greg Gielczyk covers high school sports in Manistee for the Ludington Daily News and writes a weekly sports column for the TV 9&10 website, MISportsNow.



Manistee County Mysteries

by Mark Videan

ACROSS

- 1. May be preserved with #43 Across
- 4. "As you sow, so shall you ____."
- 8. An airport; or darker
- 10. Remove wood from a forest, perhaps?
- 12. Unisex garment of Malaysia
- 15. Pertaining to ships, sailors (abbr.)
- 16. Floating "city" within a city
- 21. Regarding the hipbones
- 23. Small, filled dumpling
- 25. April 15 org.
- 27. Only person to serve as US vice president and president, without being elected
- 28. Works at #25 Across
- 29. Darth Vader spoke here
- 35. Going public, for short
- 36. Salesperson
- 38. First licensed US woman aviator
- 41. One who keeps a daily journal
- 42. You, old style
- 43. Manistee resource

DOWN

- 2. Locks locale
- 3. Lake ____ Bird Sanctuary
- 4. Plant again
- 5. Bygone age

- 6. Inferior, cheap wine
- 7. Madonna song or local theatre
- 8. Derek of "10" fame
- 9. In, on, or near
- 11. Secure with a line
- 13. Moles (British spelling)
- 14. $\sqrt{(-1) 2^3} \sum$ ____
- 16. Sailor's circle?
- 17. Ottawa group.
- 18. ____ Beach State Park
- 19. "A Momentary ____ of Reason"
- 20. Farmer's area of concern
- 22. Lake Michigan is not
- 24. Lake Michigan is
- 26. Victorian Port City, for short
- 27. Item crushed to make #6 Down
- 29. Manistee's ____ walk
- 30. Painter of water lilies
- 31. Creepy
- 32. ____ and behold
- 33. Kaleva bottle ____
- 34. Intention
- 37. Poem intended to be sung
- 38. Chinese life energy (var.)
- 39. Stephen King novel
- 40. It may be feathered

Scottville Optimists

continued from page 7

Big Board of firearms. An Over-50 Bucket drawing includes many donations – a rifle and crossbow, things related to hunting and fishing, and fun items that will appeal to all.

Sponsorships for the event start at \$50. Since its founding in 1953, the Optimist Club's mission has been to provide hope and positive vision to children and the

community. The club offers programs that allow youth to develop their full potential, by giving themselves in service to others to become tomorrow's community leaders.

For more information and tickets, call Joe Knowles at (231) 690-7374 or Mark Watts at (231) 462-3623. The club is online at scottvilleoptimistclub.com and on Facebook.



Students in West Shore ESD's Construction Trades Technology class built a deer blind in 2018 to raffle at the banquet. Courtesy photo.

AROUND THE COUNTIES

Each issue, we will feature a photo of something fun or unusual in Manistee or Mason county. Can you guess where it is?

First person to email the correct answer to editor@freshwater-reporter.com will receive a \$10 gift certificate to the location, or to the business closest to it. GOOD LUCK!



NEXT ISSUE

Look for stories about:

- Ludington's Jam Farm and Amber Elk Ranch
- Scottville's Gourmet Mushrooms
- Manistee's prolific basketmaker
- and fishing tales from Manistee County rivers

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