

FRESHWATER REPORTER

Serving Manistee and Mason County Communities

Vol. II No. 6

© 2020 Freshwater Planet, LLC

June 10-23, 2020 **FREE**

The beauty of community therapy

STORY BY NIKKI SCHNEIDER.
PHOTOS BY MARK VIDEAN.

ONEKAMA – At our shop, Patina, Karen and I find inspiration in nature. And we love the challenge of creating beauty out of found objects.

Last year, we transformed the WEEDspace next to the Yellow Dog Cafe into a beautiful garden. The lovely ladies of the Onekama Garden Club donated plants. And, since we are all about repurposing, we hacked together a fence from found materials and set out some quirky garden art. BEAUTIFUL!

But ... what could we do with the unsightly side of our building?

Again, with limited funds, we reached out to our community via our Facebook page. At the start of the pandemic, we left old materials outside our building and suggested people pick out a piece they liked, take it home and put their imagination to work on it, for some art therapy. Unwanted cupboard doors, a metal farm disc, driftwood and broken thingamajigs were transformed into works of art.

I am so grateful to be part of such a creative, talented and giving community.



We recently added a few more pieces to our wall, but we still have lots of space available. Contact us via our Facebook page @PatinaDesigns or call/text us at 312-909-0115.

From 11 a.m. to 3 p.m., Sat., June 20, we will host a small Pop Up Market. Three or four artists will spread out in our garden, front porch and parking lot along M-22. Interested artists may message us with a photo and brief description of their work. Call or text Nikki at the above number.

Patina specializes in the “Found, Flawed and Fabulous,” and is located at 4850 Main



Street. The home décor, vintage and patio/garden store and gallery is currently open 11 a.m. to 3 p.m., Friday through Sunday.

Nikki Schneider is co-owner of Patina and divides her time between Chicago, Bear Lake and Onekama.

Cookie kindness

BY PAT STINSON. PHOTOS COURTESY OF THE BAKERS.



Wendy Bedolla, owner of Mama B's Bakery.

Two women – one in Manistee, the other in Arcadia – are baking cookies to give away. As cookie fiends, we wanted to know why.

Wendy Bedolla, Mama B's Bakery

Wendy Bedolla recently moved to Manistee from Ann Arbor. Bedolla bakes and sells her decorated cookies from her home. Her business, Mama B's Bakery, is one of Michigan's many cottage food industries.

In April, she drove her mother-in-law to Traverse City for surgery. Her mother-in-law told people at Munson Medical Center that Bedolla baked cookies.

Since that time, Bedolla has sent at least eight batches of cookies to the hospital's nurses, adding a touch of sweetness to their days. The cookies are delivered by her husband, who works construction at Munson.

Bedolla said cookie castoffs and extras are sent with her husband for his construction group. Some of the group might bite into a cookie decorated with flowers or a nurse's blue scrubs, but they are always appreciated.

She recently baked cookies for three graduating seniors. Other June orders include cookies for a wedding shower and cookies decorated as watermelons for a one-year-old's birthday celebration. She is accepting phone orders for July and August: 734-255-8907. The bakery is on Facebook @mamabbakeshop.

For now, she bakes cookies exclusively

continued on page 4

Andrulis Cheese: Family handcrafts a fountain of flavors



(L to R) Shannon Andrulis Thomas, president of Andrulis Michigan Farm Cheese Dairy, son Nico Thomas and husband Dan Thomas stand behind their teardrop-shaped cheeses inside their cheesemaking facility in Fountain. Courtesy photo.

BY KEVIN HOWELL

Savory garlic and onion, feta, chive and dill. The sweetness of cheesecakes, cherry and strawberry. These are just some of the Andrulis Cheese flavors artisanally made inside the family-owned Michigan Farm Cheese Dairy facility near Fountain, in Mason County.

Generations of Andrulis family members have handcrafted their genuine, Baltic-style farmer's cheese at the same location since 1940. Shannon Andrulis Thomas is the third generation of the family to continue the Old-World cheesemaking tradition here in the U.S. She, her husband Dan and son Nico currently run the operation.

Originally from the Baltic region of Northern Europe, Thomas' great-grandparents immigrated to the U.S.

“My great-grandparents came over from Lithuania, and my grandparents were actually born in Illinois,” Thomas explained, during a recent tour of the facility.

Thomas said a number of Lithuanians living in the U.S. were offered property in Michigan, her grandparents among them, and the couple landed on East Millerton Road.

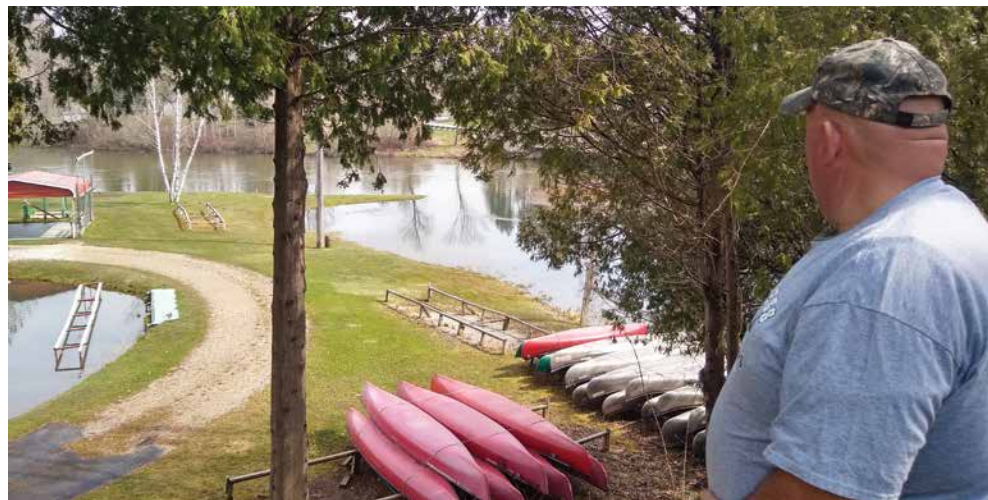
continued on page 8

WHAT'S INSIDE

Padding & Rental services.....	2
Space Launch	3
Second Thought Column.....	4
Farmers Markets.....	5
Inspired Local Artists.....	6
Millionaires of Manistee.....	7
Reasons to be Cheerful.....	7
Contest	8

It's not too early or too late

Paddle the Manistee, Pine or Pere Marquette



Roger Zak, owner of Wilderness Canoe Trips, looks over his fleet and launch site on the Manistee River in Mesick. Photo by Stewart McFerran.

BY STEWART A. MCFERRAN AND PAT STINSON

Three major rivers in Manistee and Mason counties are designated as National Wild and Scenic Rivers. The designation provides the most rigorous protection under the Wild and Scenic Rivers Act of 1968 for U.S. rivers with "outstanding natural, cultural and recreational values."

Along with Michigan's AuSable River, the 180-mile-long Manistee River is considered one of the two best trout-fishing rivers east of the Rocky Mountains. The river's wild and scenic designation applies to a 26-mile portion from the DNR boat launch below Tippy Dam to the M-55 bridge east of US-31.

Roger Zak, of Wilderness Canoe Trips on the Manistee River, has the canoes, kayaks, rafts and launch site ready for enthusiastic paddlers. He can load and transport the boats and equipment from his Mesick location. He also offers overnight trips and rentals.

During the state's COVID-19 shutdown, a DNR guy told Zak to hang in there. The wait is over and the livery is open, but his business felt the effects of the closure, of course, along with other area liveries.

Tom Skiver, of Chippewa Landing on the Manistee River, also said his commercial canoe rental operations were closed due to COVID-19. The business recently reopened.

Both liveries report that the river is safe to paddle, after recent spring flooding subsided. Those of us who own a pirogue – watercraft that is paddled or rowed, read "Expert Pirogue" in our May 21 issue – can

launch and paddle at any time, of course. We must arrange our own shuttle, however. It is not too early or late.

The spring-fed Pine River is said to be one of Michigan's finest rivers, with 53.6 miles of crystal-clear water, great paddling and plenty of wildlife. In the past, it was known as South Branch Manistee River, though it flows mostly through Lake County, as well as Oceola and Wexford, before emptying into Tippy Dam Pond in Manistee. It flows swiftly through the Manistee National Forest and has Class I and II rapids to challenge paddlers.

The Horina family has been renting canoes on the Pine River since 1965. James Horina said they have a special use permit to rent 86 pirogues a day on the lower Pine River.

A permit to paddle the Pine is required from Memorial Day through Labor Day and can be obtained from the U.S. Forest Service for \$2, plus a processing fee. Watercraft permits for the Pine and Pere Marquette Rivers are now available to purchase online at www.Recreation.gov or call 1-877-444-6777.

A blue-ribbon fishery, the Pere Marquette River is named for Father Marquette, who undoubtedly paddled a birch pirogue. At 63.9 miles, it is said to be the longest free-flowing (undammed) river in Michigan's Lower Peninsula. Like the Pine, a permit must be obtained from the U.S. Forest Service to paddle the river. The Pere Marquette loop is a two-hour trip.

Pere Marquette Expeditions, in Ludington, reports that its usual loop on the river is flooded at present, due to high water levels, but customers renting canoes and kayaks can paddle other sections of the river.

At Henry's Landing Campground and Canoe Rental, of Scottville, Tess reports that the river is higher than normal, but not dangerously so, and the livery is now open seven days a week through the season.

Stewart A. McFerran currently teaches boating safety at Grand Traverse Bay YMCA. He has guided pirogue trips in the Boundary Waters (Minnesota), Algonquin Provincial Park (Ontario, Canada), and on numerous rivers around the area: Boardman, Manistee, Platte and Crystal.

Launch from a livery

List compiled by Stewart McFerran and Pat Stinson

Be sure to call ahead. Some liveries are open weekends only until late June. This list of canoe and kayak rental services is not meant to be exhaustive. Have fun!

Manistee River Rentals

Chippewa Landing

Canoes, kayaks, tubes, rafts
10420 Chippewa Landing Trail,
Manton
(231) 313-0832

Manistee (Paddlesport) Adventures

Canoes, kayaks, rafts, SUP
231 Parkdale Ave. (US-31), Manistee
(231) 233-3265

Smithville Landing

Canoes, kayaks, rafts
13177 Old M-66 SE, Fife Lake
(231) 839-4579

Wilderness Canoe Trips

Canoes, kayaks, rafts, overnight trips
6052 Riverview Rd, Mesick
(231) 885-1485

Pine River Rentals

Bosman's Pine River Canoe Rental

Canoes, kayaks
8027 Grandview Hwy, Irons
(231) 862-3661

Horina's Canoe & Kayak Rental

9889 M-37, Wellston
(231) 862-3470

Pine River Paddlesport Center

Canoes, kayaks, campground
9590 M-37, Wellston
(231) 862-3471

Shomler Canoes & Kayaks LLC

11390 M-37, Irons
(231) 862-3475

Sportsman's Port

Canoes, campground
10487 M-55, Wellston
(231) 862-3571

Pere Marquette River Rentals

Baldwin Canoe Rental

Canoes, kayaks, rafts, tubes
9117 M-37, Baldwin
(231) 745-4669

Henry's Landing Campground & Canoe Rental

Canoes, kayaks, tubes, SUP
701 S. Scottville Rd., Scottville
(231) 757-0101

Pere Marquette Expeditions

Canoes, kayaks
1649 S. Pere Marquette Hwy,
Ludington
(231) 845-7285

River Run Canoe Livery

Canoes, kayaks, tubes
600 S. Main St., Scottville
(231) 757-2266



An enormous, inflatable pink flamingo floated last year on the Pere Marquette River, beside Henry's Landing Campground and Canoe Rental in Scottville. Photo by Pat Stinson.

Manistee Adventures to offer rentals at beaches

BY PAT STINSON

MANISTEE – This summer, Manistee Adventures will offer some of its adventure rental services at mobile locations on Manistee beaches.

Owner Dan Reynolds said canoes, kayaks, stand up paddleboards, electric scooters and bicycles will be available to rent at First Street and Fifth Avenue beaches, as well as at the US-31 location in Parkdale.

Reynolds said Manistee Adventures received city council approval in early June to place mobile trailers in "key spots" at those locations to help people get in the water.

The outfitter also offers equipment rentals

for mountain biking and backpacking, including everything from sleeping bags to tents and food packets.

"We offer equipment for any level of experience," he said. "Outfitting can be expensive (to buy); we can tell you what there is to do, how to do it and where to go. We have so many places to travel," he said, adding that he has hiked many of the area's trails.

"Next year we hope to do guided trips," he said.

Manistee Adventures is located at 231 West Parkdale Avenue. The outfitter can be reached at (231) 233-3265 and online at info@Manisteadventures.com

Like Our Paper?



Do you enjoy our stories?

Please donate today!

We are not a charitable organization, and there is no tax advantage to your contribution, but we appreciate your support of our FREE paper.

Please send to Freshwater Planet, LLC
PO Box 188, Manistee, MI 49660

THANK YOU!

“Let’s light this candle”

BY BROOKE EDWARDS

Astronaut Doug Hurley spoke these historic words shortly before liftoff, paraphrasing Alan Shepard, the first U.S. astronaut to travel to space.

On Wednesday, May 27, the world watched and waited for NASA astronauts Bob Behnken and Hurley to be launched to the International Space Station (ISS) onboard a SpaceX Crew Dragon capsule atop the Falcon 9 rocket. This historic collaboration between NASA and SpaceX was to be the first crewed launch from American soil in nine years, in a project known as Launch America. The rocket, at Kennedy Space Center, would ascend from launch pad 39A, the same pad used by the Apollo missions and the Space Shuttle program.

NASA monitors the weather along the complete flight path of each launch. Storms with turbulent winds and lightning pose threats to the safety of the mission. With only 17 minutes remaining in the countdown, officials decided weather conditions were too risky. The launch was scrubbed for the day, and the astronauts and ground crew began the process of canceling the mission. About ten minutes later, conditions were “green” for a launch, but it was too late. The rocket needed to launch within a certain window of time to be able to reach the ISS. It all comes down to being in the right place, at the right time. In physics-speak, this is known as orbital mechanics.

The next launch attempt was 3:22 p.m., EDT, Sat., May 30 – another day with the possibility of stormy weather. People eager to see American astronauts launch from the U.S. once again watched as Behnken and Hurley suited up on May 30 and met with NASA Administrator Jim Bridenstine. He seemed confident that this would be launch day, evidenced by his smiling and taking a selfie with the astronauts. Once



Falcon 9 lifts off, carrying the first Crew Dragon capsule, named “Endeavour,” to the ISS. Photo courtesy of NASA.

ready, the crew walked out the same doors as all previous NASA astronauts bound for space from KSC. They met outside briefly with their wives (both of whom are also astronauts) and sons, keeping social distance in their spacesuits.

After an emotional goodbye, Behnken and Hurley got into a waiting Tesla vehicle. Elon Musk, CEO of both Tesla and SpaceX, had overseen the design of the Falcon 9, the Crew Dragon, the car, and the sleek, new flight suits the astronauts were wearing. Impressively, the SpaceX suits plug into the Crew Dragon seats, allowing cool air to circulate and keep the astronauts comfortable. Within minutes they were off to the launch site, the pair waving through the car windows

at spectators. As it rolled past, the Tesla’s license plate “ISSBND” (ISS Bound) could be seen.

Arriving at the launch pad, Behnken and Hurley ascended to the Crew Dragon, in position on the Falcon 9 rocket. Hours went by as the two got situated inside and performed numerous pre-launch protocols. A sequined, blue-and-pink, stuffed dinosaur named “Tremor,” chosen by the astronauts’ sons, was placed in an empty seat to act as a zero g-force indicator. Weather conditions were 50-50 as the hatch was closed. The world was kept in suspense, its inhabitants wondering if this would be the day Americans flew again into space from the U.S.

Forty-five minutes before launch the weather was “green,” or “go” for launch. The Falcon 9 fueling operations began. Everyone waited in anticipation, eyes fixed on the site, some watching in person, others viewing via livestream. Many took to social media to express their excitement.

Onlookers held their breath, watching the clouds, as the countdown to liftoff continued. Falcon 9 Merlin engines roared and at T-minus zero the rocket and its Crew Dragon passengers launched into the sky. People everywhere were ecstatic. America was once again headed to space!

About 12 minutes into the flight, Crew Dragon separated and headed into

orbit, while the reusable, first stage of Falcon 9 returned to Earth. It landed perfectly on SpaceX’s drone ship, “Of Course I Still Love You.” Cameras inside the Crew Dragon capsule captured the stuffed dinosaur floating in zero-g, which indicated American astronauts were safely in space. This historic moment took place onboard an American-made capsule headed to the International Space Station, some 250 miles above Earth.

In a speech following the day’s events, NASA administrator Bridenstine exclaimed, “Go NASA. Go SpaceX. Go America!”

This is only the beginning of NASA’s ambitious plans for human space exploration. Once Behnken and Hurley return to Earth in the newly named Crew Dragon “Endeavour,” another crew will fly to the ISS. It is only a matter of time before humans return to the moon. American spaceflight looks alive and well once again!

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



The crew’s zero g-force indicator, a plush dinosaur toy, floats around the cabin just after reaching space. Photo from NASA Live Stream.

Freshwater Reporter
WANTS YOU
to advertise here.
Call 231-835-0867

send someone some **Michigan** love!

PHOTO NOTECARDS - WOODS, WATER & WILDLIFE
WWW.HOMEGROWN MICHIGAN.COM



SPACIOUS HOME ON 10 ACRES. Private, wooded setting near Crystal Mountain. 2008-built 6BR, 4BA w/ 3-car garage. Could be a B&B, foster care home or family compound. Two complete living levels. **\$275,000** 1872593

Stapleton Realty

Christine Stapleton
Cell/Text 231-499-2698



www.cd Stapleton.com



Second Thought

The Call I Never Answered (a sequel)



BY DAVE LEIN

Back in 2003, I wrote a column about my dad retiring as a Lutheran minister after nearly 40 years, 25 of those in spent in Kaleva. I wrote another column in 2014 when he reached the 50-year milestone. I am writing again because this month he reached the 56-year mark. After guest preaching throughout the region during retirement, Dad was called back to full, active duty seven years ago and currently serves as pastor at the Evangelical Lutheran Church of East Jordan. Obviously, retirement didn't take. Below is an updated version of that original column.

what it means to dedicate your life to God's service. We see TV shows, movies and news items about religious leaders – but they never quite cover the whole story. And I'm not about to attempt that here.

Perhaps one of the cable networks could add a new reality show to its lineup this fall, "Under the Cloth, Modern Ministers ..." But then no one would want to enter the ministry, especially if the show was actually "real."

No. Real service to God is best defined by Dietrich Bonhoeffer in his book, "The Cost of Discipleship." In those writings, Bonhoeffer, a teacher and minister, essentially wrote that the "cost" of discipleship is death.

While that's a scary thought and dramatic conclusion, it is something to think about.

Bonhoeffer's convictions were centered upon the idea of sacrifice and a willingness to give up your life for your beliefs – and through serving others. And he did just that, while ministering to fellow prisoners at a German concentration camp in 1945. Bonhoeffer was hanged by the Nazis in April of that year, just prior to the end of World War II.

So, what does that have to do with my dad (and mom, since she has stood by his side for 60 years)? Well, they never faced persecution from the Nazis, but six decades of sacrifice and commitment have taken a toll.

From the early days of seminary internships in the projects of Chicago, to

the prison visits, and the countless trips to hospitals and nursing homes, holding the hands of those about to die, and comforting families who had lost a child – the list goes on and on, because it never ends.

No matter where we lived, or how active the church was, there was always a need to be met. Always. Some were sudden, others ongoing. Rich, poor, healthy or weak – everybody needed help or someone to talk to.

Several times, the opportunity arose for my dad to move to a larger congregation with all of the latest bells, whistles, chimes, scurrying deacons and healthy building funds. But he and mom always declined, believing their calling was for the underserved and truly needy.

During the twice-yearly Synod meetings, where pastors gather to meet with the bishop and church leaders, I know he and Mom grinned at the banter: "We're on Facebook and Twitter!" "Our congregation just passed 1,000 members!" "We just built our third annex, and it's paid for!"

Sometimes I know Dad would wonder if these "ministers" had lost their mission. But he never said it out loud. No, he and Mom just kept at it in the trenches, often lonely in that isolated world that only they were privy to. A place where experience and understanding can't be imitated, only appreciated. I've often wondered if the first Marines were actually pastors who missed

the initial call.

So no, Dad and Mom haven't died from their sacrifice or commitment, but the life they have lived is now a part of everyone else's that they've touched. And today, they are tired, shuffling a bit to the next level.

I was hoping they would enjoy retirement, and a much-needed break. But that's all it was – a short break – because what they've done, and will continue to do, is not really a job. It's a part of their lives that will never end.

It takes a gift. A gift that I've tried to emulate but could never fully replicate. Maybe it really is a legacy, existing on a deeper level.

Sure, I might have fit the role of a good pastor, but that's not what it's really all about. They knew that from the beginning, and it didn't make a difference. I knew that, too. It just took some time to understand the question and accept the answer.

The answer is simple; not all of us are that strong. It will always take something more to answer the call.

Happy 56th, Dad (and Mom). I can't thank you enough for the gift of your lives, which you've given to me and so many others.

Dave Lein, a former newspaper editor and public relations manager, grew up in Kaleva and currently lives in Elk Rapids with his wife, Pam. The couple has two grown children.

Growing up, people would always ask me if I was going into the ministry. I was always tempted to say "Heck no," but my better self would just smile and say, "I'm not sure."

I never could figure out why people would ask my older brother and me that question. It never came up for our friend down the street whose father repaired lawn mowers, nor did it arise for the truck driver, electrician or plumber's sons.

I guess people figured that the ministry was a uniquely honorable profession – a legacy if you will – like the generations of doctors, lawyers and teachers of years past. A gift that runs in the family.

I never had that gift.

Oh, for the most part I could have handled the general duties – which seem to qualify many for the profession today – but the gift, well, that's a different story.

As I went through high school and entered college, the question still came up. But by then I gave a different answer: "I've seen what my parents have gone through and can't see myself making that commitment." An honest answer, but still not the truth.

The truth is that most people don't realize

Cookies

continued from page 1



Cookies shaped and decorated like blue scrubs are given to nurses.

– but the future holds the promise of cupcakes. She said she is perfecting her recipes for "boozy" cupcakes made with Irish cream, champagne or vodka. She was approached to make cupcakes for a wedding but explained she is not ready for this step ... yet. She is in talks to use the commercial kitchen of a local church, in a reciprocal arrangement that will benefit both.

"I always loved baking, since I was a kid," she said – even when her mother put powdered coffee creamer in the flour container and Bedolla baked with it.

"It was a big puddle," she said, of the

finished product.

A former coworker who makes and sells decorated cookies was Bedolla's inspiration.

"Her cookies are just so special..." Bedolla said, adding that she began making them herself.

"I realized I really, really liked it and just had such fun doing it."

She came by the name for her business, Mama B's Bakery, naturally.

"My kids and all their friends called me Mama B, and my mom was Mama B."

Dozens of batches later, Mama Bedolla still enjoys baking and decorating them.

"It's been great," she said.

Taryn Woell, Camp Arcadia

Taryn Woell is the chef at Camp Arcadia and a fourth generation Arcadian. Both sets of grandparents own cottages in Arcadia. Her parents met at the camp as youngsters and, years later, ended up marrying there.

While the camp has been closed for the season, Woell has been busy baking cookies. When asked why she started a cookie giveaway, Woell began at the beginning.

"My grandpa is basically the Cookie Monster," she said. "I was bringing (my grandparents) a sweet treat once a week."

Earlier this spring, she tested a new recipe in her home kitchen, one that was supposed to yield 24 cookies. It made 80.

"So, I had all of these leftover cookies," she said, adding that she knows some people have a sweet tooth.

She bagged up the cookies, placed them on a table with hand sanitizer, and put

the table in an alley behind her apartment building. She made a sign, "Cookie Drive Thru," and posted a message about where to find free cookies on Arcadia's Facebook page. Less than 30 minutes later, all the cookies vanished.

"I didn't think anything of it," she said, adding that "people were blowing up Facebook" with thank-you messages and compliments.

Woell said she likes baking and trying out new cookie recipes for camp. The second week of her free cookie giveaway, she put out additional cookies. They disappeared "super fast." The fourth week she added even more cookies. Gone!

It's no wonder. Weeks before this paper went to press, she had baked double chocolate chip cookies, Oreo cheesecake cookies and double chocolate salted cookies. There is no way to know which flavors are preferred, as all the bags promptly find homes. Each of the 20 bags she gives away contains 6 cookies. Weather or holidays might delay the cookie drop, but bags are usually set out on Sundays.

"With everything going on right now, it brings a smile to their faces," Woell said.

And, as Cookie Monster says, "COOKIE! Om-nom-nom-nom."

Top right. Taryn Woell, Camp Arcadia's chef, bakes cookies for the community.

Bottom right. A Facebook post alerts Arcadians that free cookies are ready.



Happy Memorial Day!! There is a new recipe today for cookies! Help yourself, they are in the usual spot! 😊





Greens rule this time of year. Photo courtesy of the Manistee Farmers Market.



Michigan's beet season runs May through October.

Farmers Markets a welcome sight

BY PAT STINSON

Farmers markets in Ludington and Manistee show indications of the new normal – with one entry/exit point, places for hand sanitizing, more space between vendors and no craft booths.



Asparagus stalks the farmers market in May and June. Photo courtesy of Ludington Area Farmers Market.

Both the Ludington Area Farmers Market and the Manistee Farmers Market are following new Michigan Farmers Market Association (MIFMA) COVID-19 safety recommendations and guidelines. Those guidelines follow the governor's executive orders, clarified by the Michigan Department of Agriculture and Rural Development.

It is all about shopping safely during the pandemic.

Shoppers are asked to come prepared with a list and to have payment ready – bring credit cards (some vendors use online payment options) or carry enough cash, including small bills, for exact change. Food assistance programs will be honored at each market.

Wearing masks is encouraged but not required, and hand sanitizing is expected prior to entry.

Though open-air markets traditionally are places to socialize, patrons are asked to forgo the usual meet-ups with

acquaintances, friends and neighbors while inside the marketplace and to maintain physical, "social," distance of six feet, as recommended by the Centers for Disease Control.

Fresh produce from growers and handcrafted food and beverage items from producers will be the focus of sales in both markets.

Touchless shopping is the new market protocol. Vendors will bag items and hand them to customers.

Ludington

The Ludington Area Farmers Market hours are 3-7 p.m., Fridays. Heather Tykoski, Community Development Director, said that, due to the orders in place, only food items will be sold.

"Downtown is still closed," Tykoski explained on May 28. "It's not legal or pertinent to operate with anything other than food."

She added that there will be no resellers – those selling items they did not grow or produce.

"We try to keep it as homegrown and homemade as possible," she said.

Tykoski noted that the market, at North James Street Plaza, may be accessed this season from the north and not via James Street. Fencing will be in place to ensure patrons are funneled to one entry/exit, where they will find a hand-sanitizing station and a Market Booth for information and food tokens for Bridge card holders, the only "hands on" aspect of the market, according to Tykoski. The market will accept Bridge cards, Project Fresh, EBT, Pandemic EBT (P-EBT), and Double Up Food Bucks.

Coordinators will "eyeball" the number of people in the market at one time.

"I really think people will be good about waiting," she said.

Ludington's market season began with 11 vendors – spaced one booth-width apart, instead of side by side. Products for sale include wine, cheese, baked goods and produce. Among the offerings are lettuce,

asparagus, radishes, rhubarb, spinach, eggs, maple syrup, honey and dog treats.

She added that no wine sampling is allowed at this time, as recommended by the state's farmers market association, due to the potential risk posed by touching and disposing of sampling cups.

Tykoski noted that the square's public restrooms will be open.

Patrons are encouraged to visit the Ludington market's Facebook page, where lists of each week's offerings will be posted in advance, in cooperation with participating vendors. Tykoski said organizers expect people will spend less time going from booth to booth that way.

"On the forefront, we try to provide as much information as possible," she said. "We have done this every year, but it's even more important this year."

The Facebook page also contains reminders about masks and social distancing.

"Our biggest thing is just to be kind," she said. "Give people the grace to make a mistake; (none of us) has lived through a pandemic before."

Find them on Facebook @ Ludingtonfarmersmarket

Manistee

Fans of the Manistee Farmers Market should note its new Saturday hours: 9 a.m. to noon.

Market Manager Sue Oseland said hours were changed to provide extra time that may be needed for set up and take down while adhering to new COVID-19 guidelines from the Michigan Farmers Market Association.

"Since March, they've been a big resource for all the state's markets," Oseland said.

Led by the Manistee Community Kitchen board of directors, the Manistee Farmers market operates with input from the state association and the blessing of the city of Manistee. Oseland said she and MCK Co-chair and Director Brian Garcia attended all state association webinars, which included

information about best practices and what other markets in the state are doing in response to the pandemic.

As a result, Manistee's market has two rented handwashing stations. A MIFMA formula, based on square footage, will dictate how many customers can be in the open-air market at one time – around 50 to start, Oseland said. Barricades will eliminate casual access to the market, such as between parked vehicles, and either end of the parking lot will be blocked off.

There will be signage for a designated entrance/exit near the Market Manager booth, and those with mobility issues will have "ready access."

To help organizers limit the number of people inside the market, each customer will receive a sanitized, laminated, market pass the size of a business card as they enter. Customers drop their cards in a bucket as they exit.

Vendors' booths will be spaced three feet apart and foot traffic will be one way.

"We are more full speed ahead," she said, adding that 16 vendors are scheduled for the first week.

Oseland said all vendors will be wearing masks and the organizers "highly suggest" customers do, too.

"We are encouraging customers to wear masks to keep it a safe and healthy environment for all."

Each vendor will bag items for customers, and organizers "highly recommend" to vendors that produce is already bagged.

"We're going to be the farmers market supermarket," she said, referring to the convenience.

Vendors will have two containers: one for incoming cash or tokens and another for making change. Prices are "round dollars" and tax will be incorporated into the purchase price. Food assistance will be accepted – Bridge cards, Project Fresh, WIC, Senior Project, Double Up Food Bucks, EBT, etc.

Another change for this year, according to Oseland: "Anything that a market has had in the past that warranted and encouraged gathering is not allowed."

Nonprofit and craft booths, demonstrations, food trucks and music performances all met the chopping block.

The upside: a farmers market still sells fresh food.

Farmers and other vendors will offer produce, food products, dog biscuits and soaps. In June, customers can purchase asparagus, rhubarb and "lots of greens," such as bok choy, lettuces and green onions. Tortilla chips, salsa and tamales will still be available for sale; however, they cannot be eaten on the premises.

Oseland said the market is "transitioning to a producer-only market," with currently 80% of products grown or produced by the vendor.

"This is a fun, little market, a great thing for Manistee," she said, "and we help as best we can to make it a good experience for people."

Find them online: <https://manisteeKitchen.org/farmers-market> and on Facebook @ Manistee-Farmers- Market-a-program-of-Manistee-Community-Kitchen

Isolation inspires local artists

BY PAT STINSON

When the pandemic hit, Judy Jashinsky was working in her Pines of Arcadia studio, in Arcadia, where she had been since late January to work on her “Big Painting,” a project she had planned for more than a year. However, the project wasn’t coming together for her, and she said she knew she needed to move onto something else.

“I recalled that many of my favorite Artists had lived through the 1918 Pandemic and did Art about it,” she wrote on her Facebook page. “So I decided to do likewise.”

A self-described news junkie, she said she has been “even more concentrated on current events.”

She brought her experience as a painter of history – “All my work is based on a reevaluation of history through the perspective of a contemporary woman,” she said – to bear in her recent series of work she calls “Nurses and Doctors.”

“While watching the news, I became fascinated by the eyes of the first responders,” she explained. “They were similar (to) the eyes I had been drawing of Vietnam veterans that are part of my current historical project (encompassing) 1968-74. I was seeing the same eyes of PTSD victims. This was my motivation. I had the perfect blue background for these portraits of American heroes....”

Jashinsky said she found three sheets of lightweight, blue paper she had rejected for other projects, because it “rippled” when she applied an acrylic layer of paint to both sides, part of a method she uses to create a Fresco effect with marble dust.

“When I rediscovered them in my flat file, (while avoiding work on my big painting), it was serendipity that the color reminded me of the blue that dominates the emergency rooms full of nurses and doctors wearing those colors, as they bravely risk their lives to save Covid patients.”

The portraits are drawn using pastels and Prisma Color pencils on the treated paper.

“The slightly ripple paper once rejected seemed perfect as a background,” she

explained. “I will continue to use the same treated paper for the entire series. As of now there is no end in sight.”

In addition to adding more portraits of nurses, she will include some “famous” people in her series, such as Dr. Fauci, an infectious disease specialist and head of the NIAID, and Dr. Rick Bright, the doctor who rejected the hydroxychloroquine Covid-19 treatment and was fired from his position as director of the Biomedical Advanced Research and Development Authority, Dept. of Health and Human Services.

Jashinsky’s work can be seen on Facebook @PinesofArcadia.

While quarantined, artist Marie Marfia wrote on her website that she was “bored out of her mind.” Marfia, who creates pastel portraits and landscapes from her studio gallery in Ludington, is also the creator of skeleton art she calls “skellies,” skeletons depicted as “beings” busy with the activities of the living.

Ordinarily, Marfia uses pastels in her work but decided to practice using acrylics in a series of six-inch by six-inch paintings she calls “20 Paintings in 20 Days.”

Asked how she kept her sense of humor while painting in isolation, she responded:

“I mean, skeletons are just inherently funny to me, so this has been a crack up from the start ...

“I’ve been enjoying the work, partly because it’s something to focus on besides the pandemic, even though it’s about how I’m coping during the pandemic. I guess that’s a surprise all by itself. You’d think a series about this horrible time would make things worse, right? But I just end up meditating on the painting while I’m doing



Artist Judy Jashinsky hard at work in her studio. Photos by Pat Stinson.



it. And that’s so much better than listening to the news.”

She said she thought about what she did during the day while in quarantine and sketched those activities first before painting them – substituting a skeleton for herself. Sketches were posted on her Facebook page and sent in emails to her customer list, to generate interest in the finished paintings. She posted photos of paintings each day as they were completed.

Though she said the new medium would take longer for her to get used to, she added that the painting’s smaller size meant she could create them “fairly quickly” and inexpensively (\$25 each, including shipping). She donates half of the proceeds from “20 in 20” sales to her local food bank.

The colors in her paintings are limited, which has the effect of emphasizing the action in them.

“I’m using black, white and burnt umber;

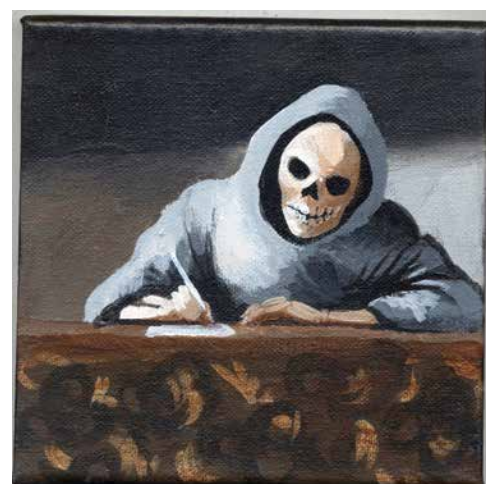
I have a couple of reasons for this,” she said. “A limited palette can be freeing, because you can skip worrying about color and just concentrate on value.

“I felt like black and white would be boring and a little stark. With the burnt umber, I can have a little more variety and it’s an overall warmer look, very classic.”

She added that the paintings are more easily displayed in a group this way, too, which has encouraged people to buy more than one.

Marfia recently finished the project. Several of her paintings are still available for sale and can be viewed on her Facebook page @MarieMarfiaArt.

Artist Marie Marfia created isolation-inspired pieces. Courtesy photo.



MARIE MARFIA FINE ART

AND THE

BōNafide Gallery

Working artist's studio and gallery featuring local landscapes, portraits and skeleton art.

307 S. James Street, Suites 106 & 107, Ludington
Hours by Appointment

MarieMarfia.com • 904-566-4473

Millionaires of Manistee

Thomas Jefferson Ramsdell: Esteemed attorney and community investor

This is the fifth and final installment in our "Millionaires" series.

STORY BY P. G. MISTY SHEEHAN. PHOTOS COURTESY OF MARK FEDDER AND THE MANISTEE COUNTY HISTORICAL MUSEUM.

In Ramsdell's lifetime, Manistee grew from a frontier village in the 1830s to an important West Michigan coastal city. Early biographies place Thomas Jefferson (T.J.) Ramsdell in Lansing, where he began his law career. Later, he traveled across an "Indian trail" of marked trees to Manistee – with a load of law books in the back of his wagon. At the time of his death, in 1917, Manistee was flourishing.

Ramsdell graduated from the National Law School in Poughkeepsie, New York, and was admitted to the bar in Lansing, Michigan. He served as clerk of the Supreme Court of Michigan in 1859 before making his way to Manistee. Here, he set up his law practice in a "shanty" by the Canfield Mill.

He was influential in the formation of Manistee's early government. He drew up contracts and built a large and lucrative practice in the city. In 1860 he was elected to the legislature, which led to his marriage in 1861 to Miss Nettie L Stanton, a schoolteacher. According to one account, they had eight children, five boys and three girls. Another claims they had nine children.

In 1867, his law firm, Ramsdell and Benedict, was formed.

Ramsdell was an early investor in the city. His next major interest lay in the

establishment of a row of brick buildings at River and Oak streets. He became "father" and president of the First National Bank, housed in a building which, by its very construction, demonstrated faith in the city's future.

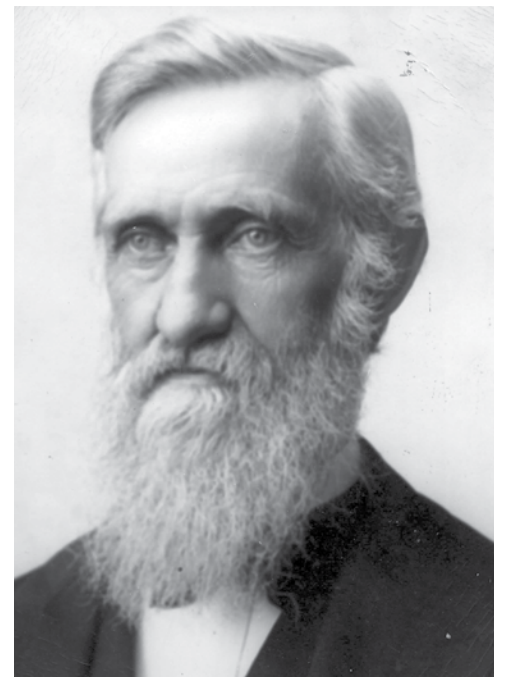
Known for his community spirit, Ramsdell forged many "firsts" for Manistee. He helped build the first bridge and brought about the first newspaper, and his construction company built the first hardware store and first school – the original Union School building (1867), later known as Central School and Woodrow Wilson School.

One of his contemporaries was quoted as saying, "His devotion to his family and uniform courtesy to all are distinguishing traits of his character." Another said he was "large of soul, refined, and considerate towards the young lawyers."

His opulent, three-story Manistee home, built in 1875-76 on Cedar Street, was named The Lindens. A steam boiler heated the immense interior. The first floor held a parlor, library, family bedroom, conservatory and dining room. The second floor consisted of a large sitting room and nine bedrooms. In the center of the third floor was a ballroom, with a stage for an orchestra. Finally, one could climb into



Above. The Lindens, the name given to T.J. Ramsdell family's magnificent home, was tragically lost in a fire in 1929. Right. Thomas Jefferson Ramsdell (1833-1917) was one of Manistee's early movers and shakers.



the tower to see the harbor, river, mills and forest. Besides The Lindens, he built a cottage, named Windermere, for his family in Onekama.

Unfortunately, his magnificent home burned down in 1929, leaving his name to be found only on the Ramsdell Theatre. And what a structure it is! Ramsdell invested \$250,000 in the building, constructed "so the best travelling companies of the country could be obtained." With the Ramsdell Theatre in Manistee, and new opera houses in Traverse City and Cadillac, touring companies could be assured of a string of audiences for their productions.

The formal opening of the theatre in the fall of 1903 was presided over by Mr. and Mrs. T. J. Ramsdell. The first performance of "A Chinese Honeymoon," by a New York stock company, was a smashing success. In 1924 the Rotarians purchased the building and began showing movies regularly. In 1949 the Civic Betterment Commission restored the building to its current condition. The theatre is proud to have had a young James

Earl Jones on its stage, before he launched his professional acting career and became a Broadway star in the late 1950s.

At least five people can be counted as the "millionaires of Manistee." All five arrived in Manistee when it was a lumbering town, made use of the virgin forest, and sent lumber – via the city's excellent freshwater port – to Chicago. The five were John Cantrell, Charles Rietz, the Wheeler brothers, A.O. and Edward, and Thomas Jefferson Ramsdell. They came here with modest means but made good decisions, worked hard, and had the foresight to realize what Manistee needed to grow and develop as a community.

P.G. Misty Sheehan is a retired professor of humanities and the former executive director of the Benzie Area Historical Society and Museum.

The Ramsdell

Regional Center for the Arts

Bringing great cultural experiences to Manistee since 1903

ramsdeltheatre.org

Crescent Rose Photography

101 Maple St, Manistee • (231) 398-9269 Box Office

Need a pick-me-up?

BY PAT STINSON

Surely you've heard of Talking Heads, the art-rock band (1975-1990s) with the lead singer and songwriter that put the quirk in quirky? The guy with the staring eyes and stiff hop?

That's none other than David Byrne, also an artist, author and filmmaker, and now an aggregator of good news or, to be more precise, hopeful news. His new endeavor, Reasons to be Cheerful, consists entirely of a collection of reports about people and businesses working toward and finding solutions to their challenges. It is a self-described nonprofit editorial project "that is a tonic for tumultuous times."

Byrne found himself depressed each morning after reading the news. Using his curiosity as a springboard, he launched a cross-platform news outlet to uplift and inspire others with cheerful solutions to "the world's most pressing problems" that are "smart, proven and replicable."

Among the topics covered are climate, civic engagement, economics, energy, health, culture, science, technology and transportation.

To sign up for his newsletter, go to reasonstobecheerful.world and follow them on Facebook @RTBcheerful, Instagram and Twitter.

Hopeful Signs



Andrulis Cheese

continued from page 1



A basket full of flavored cheeses is displayed in the showcase of the Andrulis Michigan Farm Cheese Dairy near Fountain. Photo by Kevin Howell.

“What I’ve been told, my grandpa and grandma were offered land – this area resembles a lot of Lithuania – and this is where it started, right next door (to the present cheesemaking facility),” Thomas said.

At the heart of the new business was her grandmother’s cheese recipe, and production was small, at first.

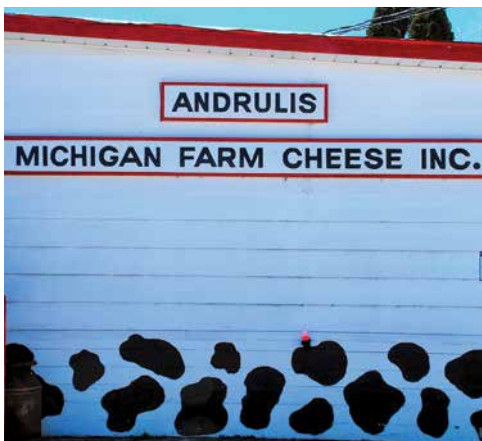
“It started from the kitchen sink, then to the basement, then to the garage,” she recounted. “There was enough business that they started to build the factory.”

The reason for increasing sales, Thomas explained, was in part due to their Lithuanian heritage.

“Lithuanians are very devout Catholics, and everything is about food with Lithuanians,” she explained, adding that nuns and priests would travel from Illinois to Michigan’s Lithuanian community to partake.

“Everything was about partying and food.”

Thanks to that early patronage, word spread. The facility grew as the business



A sign on East Millerton Road in Mason County marks the location of the Andrulis cheese factory. Photo by Kevin Howell.

did, taking shape in sections. The family eventually added coolers, a break room, a packaging room and an office to the main production area.

“Back in their day, they (Thomas’ grandparents) worked seven days a week,” she said.

Farmer’s cheese is fresh, not aged, so the cheeses are made based on orders that come in via phone calls, the internet, distributors and outlets.

The ingredients are also fresh.

Larsen’s, a local dairy farmer and milk hauler, brings them approximately 26,000 pounds of milk at a time, which yields about 2,900 pounds of cheese. Thomas tests the milk before it goes into silos, then Nico pasteurizes the milk onsite.

From there the milk goes into vats, where culture and rennet, a complex of enzymes, are added to speed coagulation in the cheesemaking process.

Excess moisture is drained off, salt is added, then the cheese is put into cheesecloth bags and pressed – using weighted buckets, of a sort – and left in a cooler overnight.

The cheese is inspected before it is packaged.

In the process of pressing and packaging, the cheese takes on a distinguishing characteristic.

“The tear drop shape is significant and specific to our product,” Thomas explained.

From the time the milk comes in until the cheese is ready to go out, it’s about a three-day process, simplified here to highlight the important steps.

Once the cheese is vacuum sealed in plastic wrap, it has a shelf life of around seven months. After the package is opened, Thomas said the cheese should be eaten in a few weeks, though it can also be frozen.

But shelf life may not be pertinent,



Shannon Andrulis Thomas folds clean cheesecloth bags used in the Andrulis cheesemaking process. Photo by Kevin Howell.

unless you’re stocking up for the future, because the cheeses I sampled were tasty and would likely disappear quickly.

To boost sales, new flavors of cheese are being added.

“We do have more coming on,” Thomas said.

“We came out with a strawberry cheesecake cheese, cherry cheesecake, and my husband is making white cheddar cheese curds.”

The cheese curds are “hot” summer sellers, and from the sample of Everything But Bagel curds I tasted, it’s easy to see why – they’re delicious!

I found the sample of Cherry Cheesecake cheese to be full of cherries and smooth in texture – just right for spreading on a cracker.

In all, there are 11 flavors of cheese and 7 flavors of cheese curds.

Andrulis Cheese products are distributed on the East Coast and in the Midwest, but they can be found locally at a number of places, including Orchard Market near Free Soil, Shop and Save and Meijer in Ludington, West Shore Market in Scottville, the Fountain Market in Fountain, Meijer in Manistee, and Port City Smokehouse in Frankfort.

They can also be purchased at the Andrulis Cheese factory shop at 4295 E. Millerton Road near Fountain. The facility is open Monday and Tuesday from 8 a.m. to 1 p.m. and though it is open during the same hours Wednesday through Friday, it is best to call ahead on those days: (231) 462-3301.

More information about Andrulis Cheese products can be found at: www.andrulischeese.com, and on Facebook.

The website includes videos of the cheesemaking process.

Kevin Howell is a transplanted freelance writer from Indiana currently residing in Mason County. He loves the Michigan woods, lakes, people, and especially Michigan craft beers - not necessarily in that order! Kevin can be contacted at kevin@ytc.com.



Visit us for all of your
Hardware & Building Projects!
(231) 889-3456
4847 Main Street, Onekama

AROUND THE COUNTIES

CONTEST

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 a business nearest the location.



GOOD LUCK!

FRESHWATER REPORTER

Serving Manistee and Mason County Communities

P.O. Box 188, Manistee, MI 49660 231-835-0867 editor@freshwater-reporter.com

Publisher/Editor: Pat Stinson Co-conspirator: Mark Videan

Graphic design/layout: Amy Hansen Delivery: Pam Dohner Adams

Contributors: Brooke Edwards, Kevin Howell, Dave Lein, Stewart A. McFerran, Nikki Schneider, P.G. Misty Sheehan.

Freshwater Reporter is published 16 times per year by Freshwater Planet LLC of Manistee. Free copies are distributed throughout Manistee and Mason counties. Advertising inquiries are welcome, as are suggestions, articles, poems and photos. ©2020, Freshwater Reporter, all rights reserved. Look for our website soon at www.freshwater-reporter.com. [Like us on Facebook.](#)

WEST SHORE MARKET

Meat Cheese Groceries
Cream Cup Dairy Milk Products
Bakery Bulk Foods Cutlery
Hours: Mon-Fri 9-6, Saturday 9-5
231-757-9130
707 W. US Hwy 10, Scottville