

FRESHWATER REPORTER

A fresh approach to storytelling in Manistee and Mason counties...and a bit beyond.

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FREE

'Dropping in' on a Snurfer

By STEWART A. MCFERRAN

Snowboarding has become a worldwide phenomenon. The big air tricks of mega stars, such as Shaun White in the Olympic Half Pipe, rival the traditional Nordic pursuit of skiing. You may be surprised to know it all began in the dunes of Western Michigan, where my friends and I pursued the sport of snurfing, a.k.a. snow surfing.

The tricks we did on our Snurfer boards were tame, even quaint, by the standard of today's snowboard tricks. I could only dream of a "backside 45" when "dropping in" off a wintry West Michigan dune. And, yet, the essence of the sport was there, and our passion for snurfing rivaled or exceeded the passion of today's snowboarders.

My friend Reed Minty, son of Edgar and poet Judith, made a 16-millimeter film entitled, "Make Mine Snurf". The film may have been lost since it was shot in 1978. It recorded the passion of the Snurfer boys of North Muskegon High School.

The Snurfer was invented by a man with ties to the Brunswick Corporation. Brunswick produced bowling equipment and flooring at its headquarters in Muskegon, Mich. Sherman Poppen created the Snurfer, a shorter and wider version of a ski, and talked his kids into trying his invention on the "Sugar Bowl" at the Muskegon State Park. Friends of friends

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Above: Snurfer inventor Sherman "Sherm" Poppen (R) with the 1969 snurfing champions and their Snurfer boards. From left: Rick Tebeau, Tom Metzdorf, James T., and winner Ted Slater. There are two types of Snurfers. The wooden ones had a metal skeg (similar to a boat's keel fin) at the rear, to facilitate turns on hard-packed snow or ice. Photo courtesy of Tracy Tebeau Kirksey. Right: Old magazine advertisement for Snurfers. Photo by S.A. McFerran.



THAT'S THE SPIRIT



By CHELSEA WHITE

2020: 86'd

By CHELSEA WHITE

If you've ever worked in the service industry, odds are you've heard or used the term "86". It's a phrase almost as old as the profession itself, meaning that the supply of an item is exhausted. (Merriam-Webster supplies this definition). For example: "86 spaghetti!" This is usually acknowledged by a resounding "Heard!" from anyone within range of the announcement.

There's a lot of conjecture about the origin of this phrase, but much like the origin of the term "cocktail," nobody knows for sure from whence it came. My favorite theory is this: during the infamous years of Prohibition there was a speakeasy called Chumley's, located at 86 Bedford Street in the West Village



of Lower Manhattan. Legend has it that before raids during this era, police would call the speakeasy and tell the bartender to "86" their customers, meaning that they were to exit through the door opening to the Bedford Street address, while police would enter from Pamela Street to give patrons a solid chance of escape. (Prohibition was clearly only successful at damaging the alcohol production side of the industry.)

The past year, there's been a lot of 86ing. Not in the kitchens that were, before March, teeming with life and energy, but throughout the world and our industry. Life as we knew it? 86'd. Waking up every day confident that we knew what to expect from our days? 86'd. Gatherings, school, spontaneous vacations, meeting up with friends and coworkers for an end-of-the-day cocktail: 86'd. Throughout it all we have, every one of us, bided our time, adjusted, baked bread and hoped. We gave the pandemic a resounding "Heard!" and we waited.

February 24 is apparently National Bartender's Day and, with any luck, we'll be wrapping up our first month back "behind the pine" since November. We're seeing a lot of hope these days: cases going down, vaccines slowly rolling out.

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Wintertime at Kaleva Tavern

Story and photos by STEWART A. MCFERRAN

When the Kaleva Tavern opened in the 1930s, patrons leaving the bar could walk across the street to the train station, board a passenger train and ride home. The train station is still there, and Kaleva is still at the center of a transportation hub.



Andy and LeAnne Robak inside the kitchen of Kaleva Tavern.

The headquarters of the Benzie Manistee Snowbirds, a snowmobilers' club, is a couple of snowball throws from the "K.T." and the club parks its trail-grooming machines at the trailhead in Kaleva. Andy Robak, owner of Kaleva Tavern, has a big parking lot across the street where his patrons unload their snow machines.

The Snowbirds have two volunteer groomers. They both start early, after a snowfall. One heads south and the other goes north to groom the trails. Snowmobilers starting from Kaleva have a smooth ride on freshly groomed trails and have a choice of direction.

There is no charge for parking at the Kaleva Tavern, and there is ordinarily a big buffet for those who decide to step inside. (The buffet is on hold until at least Feb. 1, due to MDHHS orders.)

"Saturdays, we run a snowmobiler buffet," Robak began. "We set up a big buffet at the other end of the bar ... It's got everything on it: ham, turkey, roast beef, sloppy joes, soup, chile, salads — just a lot of food.

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Community Events Calendar

Some events may change or be canceled due to weather, schedules and COVID-19. Always call ahead. Email your March calendar events or press releases by February 17 to: editor@freshwater-reporter.com
Or snail mail them to: Freshwater Reporter, P.O. Box 188, Manistee, MI, 49660.

February

- 5- Duets Art Exhibit**
- 26** Free, Performance Hall Gallery, Ludington Area Center for the Arts, 107 S. Harrison St., Ludington. Micro-collaborative exhibit of works done by teams of two.
- 5- Stay Safe Face Mask Project & Exhibit**
- 27** Free, Fridays and Saturdays, 12-3pm, Hardy Hall, Ramsdell Regional Center for the Arts, 101 Maple St., Manistee. Registration required to see the exhibit. Over 400 masks, decorated by area artists. In conjunction with the Mich. Legacy Art Park.
Go to ramsdelltheatre.org

Thru **Furniture, Fiber, Photography, 18 Sculpture Art Exhibit**
Free, Elizabeth Lane Oliver Center for the Arts, 132 Coast Guard Rd., Frankfort

March

- Thru **Guild Member Salon Show**
- 6** Free, Invitational show/sale of art works created by 69 members of Crooked Tree Arts Center's Artists' Guild, Show is virtual and can be seen at crookedtree.org
- 6** **Monster Pike Tournament**
hosted by Pere Marquette Expeditions, Ludington. 7am-5pm. Must be registered before 7am and in line for measuring by 5pm. Suttons Landing. \$10 entry. Fish any lake. Longest fish wins. Weight decides a tie. DNR rules apply.
More information at pmexpeditions.com
- 6** **Guided Snowshoe Walks**
2-3:30pm, 6-7:30pm, Free, Ludington State Park Beach, 8800 M-116, Ludington. Meet at the warming hut. Bring cross-country skis or snowshoes to ski or walk a groomed trail through forested sand dunes. The park has some snowshoes to borrow, no skis. Bring headlamp/flashlight for 6pm hike.
To register, go to Signupgenious.com
- 11** **Edgar Struble Presents: The Kenny Rogers Band with special guests Rudy Gatlin and Linda Davis**
Stream a concert that was recorded on a soundstage in Nashville in late August 2020. West Shore Community College Performing Arts Living Room Series.
Go to Westshore.edu for more information.

- 13- Free Fishing Weekend in Michigan**
DNR-sanctioned. Free. All fishing licenses and state park passport fees are waived. Fishing regulations apply.
- 13- Big Ice Fishing Contest**
- 14** hosted by Osborns Sport Shop, Bear Lake. Entry fee for adults (\$10 ea.) and children (\$5 ea.)
Go to osbornsportshop.com for details
- 13- Gettin' Jiggy Fishing Tournament**
- 14** hosted by Pere Marquette Expeditions, Ludington. Longest fish in each category: Bluegill, Crappie and Perch. Weight is the tie-breaker. Fish any lake. DNR rules apply. Suttons Landing. 7am-6pm, \$10 entry. Must be registered before 7am and in line for measuring by 6pm.
More info at: pmexpeditions.com
- 13- Virtual Dinner Theatre**
- 14** hosted by Ludington Area Center for the Arts. Two virtual performances of a one-act comedy, "10 Ways to Survive Life in a Quarantine," starring 21 actors. Sat. the 13th: 7:30-8:30pm; Sun. the 14th: 2-3pm. Tickets \$20 per device.
Go to LACA.org for more information and to sign up.
- 13** **Guided Snowshoe Walks**
2-3:30pm, 6-7:30pm, Free, Ludington State Park Beach, 8800 M-116, Ludington. Meet at the warming hut. Bring cross-country skis or snowshoes to ski or walk a groomed trail through forested sand dunes. The park has some snowshoes to borrow, no skis. Bring headlamp/flashlight for 6pm hike.
To register, go to Signupgenious.com
- 14** **Airsoft Biathlon**
Crystal Mountain Resort, 12500 Crystal Mountain Dr., Thompsonville. Start times 1-3pm, \$20 per person includes cross-country ski equipment rental and airsoft equipment. Must be 8 years or older. Reservations 888-968-7686 ext.4000
- 26- Art Exhibit "Walking Through: Steve Cattin, Stewart Allison McFerran, Nick Walsh"**
Sculptures and 2-D works by three local artists. Elizabeth Lane Oliver Center for the Arts, 132 Coast Guard Rd., Frankfort. Free admission.

Food Pantries

Please contact Food Pantries for eligibility requirements and updated schedules, as hours and procedures may have changed due to COVID-19.

Baldwin	Luther
Bread of Life Pantry 870 Beech Street, Baldwin, (231) 898-4466 Wednesdays 11am-3pm CSFP & TEFAP FiveCAP Office, 2476 W. 44th St., Baldwin Commodity Supplemental Food Program for income-eligible seniors, 60 and over. First Wednesday of month 9am-4pm Feb. 10, April 14, June 9, Aug 11, Oct 13, Dec 8 Emergency Food Assistance Program for income-eligible families. First Thursday of month 9am-4pm March 4, June 3, Sept 2, Dec 2 Emergency Food Pantry to provide up to 30 days of food to families and individuals on an emergency needs basis. Contact your FiveCAP County Office for assistance.	Fellowship Baptist Church 308 Elm Street, Luther, (231) 797-5281 Third Wednesday 10am-noon Manistee CCM / Matthew 25:35 Food Pantry 249 6th Street, Manistee, (231) 398-0296 Second Friday of month 10am-noon CSFP & TEFAP FiveCAP Office, 265 First St., Manistee Commodity Supplemental Food Program for income-eligible seniors, 60 and over. Wednesdays 9am-4pm Feb. 10, April 14, June 9, Aug 11, Oct 13, Dec 8 Emergency Food Assistance Program for income-eligible families. Thursdays 9am-4pm March 4, June 3, Sept 2, Dec 2 Emergency Food Pantry to provide up to 30 days of food to families and individuals on an emergency needs basis. Contact your FiveCAP County Office for assistance.
Bear Lake	Manistee
Bear Lake United Methodist Church 7861 Main Street, Bear Lake, (231) 864-3680 First Thursday of month 9-11am Third Thursday of month 5-7pm Benzonia Benzie Area Christian Neighbors (BACN) 2804 Benzie Hwy, Benzonia, (231) 882-9544 Available to families twice a month. You can request your bag(s) by calling Monday through Thursday from 10am-1:30pm for pick up that same day by 2pm. Contact BACN for eligibility requirements. Benzie Friends Resource 1034 Michigan Ave., Benzonia As needed Beulah Benzie Co. Baby Pantry 785 Benzie Hwy, Beulah, (231) 882-4059 First & Third Saturdays 10am-3pm Brethren Lakeview Church of the Brethren 14094 Coates Hwy, Brethren, (231) 233-0316 Last Wednesday of month 9-11am Copemish Marilla Food Pantry /Irons Seventh Day Adventist Church 11029 Marilla Road, Copemish, (231) 889-3619 Second Thursday of month 11am-noon Custer Caritas Food Pantry at St Mary's Catholic Church 85 Madison, Custer, (231) 301-0626 Mondays & Wednesdays noon-2pm Fountain Mobile Pantry Sherman Township Hall 3854 Main Street, Fountain Saturday February 6 11am Irons Irons Seventh-Day Adventist Community Service Center 11802 Bass Lake Road, Irons, (231) 266-2180 Second Monday of the month 11am-3pm Kaleva Bethany Lutheran Church 14575 Wouski Ave, Kaleva, (231) 510-0856 First Friday of the month 10am-12pm Ludington Cornerstone Baptist Church Food Pantry One visit every 60 days. 121 Nelson Road, Ludington Fridays 11am-1pm Lake Shore Food Club 920 E Tinkham Ave, Ludington, (231) 480-4334 Mon Tues Wed Thurs Fri 11am-5pm Saturday 9am-noon Salvation Army - Ludington 114 E Melendy, Ludington, (231) 843-3711 Mon Tues Wed Thurs Fri 12:30-2:30pm	Emergency Food Assistance Program for income-eligible families. Thursdays 9am-4pm March 4, June 3, Sept 2, Dec 2 Emergency Food Pantry to provide up to 30 days of food to families and individuals on an emergency needs basis. Contact your FiveCAP County Office for assistance. ECHO Manna Pantry 160 Memorial Drive, Manistee Monday & Friday 10am-2pm Wednesday 1-5pm Manistee Friendship Society 1475 US 31 North, Manistee, (231) 398-0434 Mon Tues Wed Thurs Fri 9:30am-3pm Manistee Senior Center 260 St. Mary's Pkwy, Manistee Third Friday of month 9-11am Recipients must be residents of Manistee County and at least 60 years old. Salvation Army 471 Water Street, Manistee, (231) 723-6243 Mon Tues Wed Thurs Fri 10am-4pm (preferably by appointment) St. Joseph Catholic Church 254 Sixth Street, Manistee Second Friday of month 10am-12pm Oneskama St. Joseph Comm. Food Pantry - Oneskama/USCCB 8380 Fifth Street, Oneskama, (231) 864-2509 Fourth Friday of month 10-11:30am Scottville CrossRoads Church 1463 US-10, Scottville, (231) 757-2857 First Tuesday of month 10am Arrive by 9am. Food Truck arrives about 10am. CSFP & TEFAP FiveCAP's Johnson Rd. Warehouse, Scottville Commodity Supplemental Food Program for income-eligible seniors, 60 and over. Wednesdays 9am-4pm Feb. 10, April 14, June 9, Aug 11, Oct 13, Dec 8 Emergency Food Assistance Program for income-eligible families. Thursdays 9am-4pm March 4, June 3, Sept 2, Dec 2 Emergency Food Pantry to provide up to 30 days of food to families and individuals on an emergency needs basis. Contact your FiveCAP County Office for assistance.
White Cloud	
SFP & TEFAP FiveCAP Office, 434 N. Evergreen, White Cloud Commodity Supplemental Food Program for income-eligible seniors, 60 and over. Wednesdays 9am-4pm Feb. 10, April 14, June 9, Aug 11, Oct 13, Dec 8 Emergency Food Assistance Program for income-eligible families. Thursdays 9am-4pm March 4, June 3, Sept 2, Dec 2 Emergency Food Pantry to provide up to 30 days of food to families and individuals on an emergency needs basis. Contact your FiveCAP County Office for assistance.	

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Results of the Manistee 2020 Christmas Bird Count

By BRIAN ALLEN

This is the 34th year that I have been the compiler of the Manistee Christmas Bird Count, (CBC). The CBC is one of the oldest scientific bird surveys that attempt to determine the populations of our local winter birds and any trends for their decrease or increase.

In the early morning before the count, I lie awake thinking about whether it will be a good day or not. Will we have sufficient coverage of our area and cooperative weather? There are a lot of variables that make it difficult to consistently get a good count, but over the years this averages out and we get an indication if there are more Bald Eagles or fewer Ruffed Grouse, more Lake Michigan ducks or fewer Robins wintering, and the like.

High winds can make it extremely difficult to do a CBC, and I can hear the wind roaring through the pines and shuddering the house. I usually survey the owls before dawn but, knowing they wouldn't be responding to my calls, I stay under the warm covers for a bit longer than usual. I sleep in until about 5:30, get up, put on about five layers of clothes and head out the door. Despite walking for two miles in the forest and along the road, I hear no owls — not even the easy-to-call-up Barred Owls. This will be a tough day.

At daybreak I start to cover my area, #7, which is part of the circle of coverage extending 7.5 miles from the center at Fisk Road and U.S. Highway 31, north of Manistee. I'm going to meet Patsy, a retiree from Arizona, who recently moved to Manistee. I wonder if her thin Arizona blood will freeze too soon for a CBC in Michigan. But there she is, getting out of her car and joining me at Fifth Avenue pier to help me check for ducks and gulls in the harbor. I notice she has adequate Arctic apparel, and we shout greetings over the gale-force wind. No walking on the pier today! High water and huge waves roll over the cement wall as if it were just a speed bump. We count a few Mergansers and Herring Gulls but not much else, so we head to Lake Bluff Audubon Center where I will bird some more and meet Scott Fraley, a Manistee News Advocate reporter.

The trees at Lake Bluff make a bit of shelter from the wind and we hear a Carolina Wren, which I know has been there. This is the first "good" or unusual bird of the day. Our eyes tear in the wind as we look out over the lake and struggle to count the Long-tailed Ducks which are often found here in the thousands. Today only 100 or so are out, bobbing and diving in the oceanic waves. But there is something different, darker ducks in a small group of eight. Black Scoters! A good find. These ducks usually winter on the Atlantic Ocean, so finding them on the Great Lakes is always a treat. I try to help Patsy see them, as she hasn't previously, but the wind and waves make it too difficult. I promise to try to spot some for her again another time, as we retreat from the lake to meet Scott.

Just then I get a call from Shelley, another field observer. She's found a Snowy Owl on Dontz Road just north of the Casino. We finish checking the Lake Bluff area and the three of us drive to find the owl. Stopping on the road, we see other good birds that Shelley had spotted: Horned Larks. A flock of more than 40 land alongside the road. This is the largest flock I've ever seen on a count! I check each of them in case there are any Lapland Longspurs or Snow Buntings hiding with them, but all are larks.

Checking over the field, I find the Snowy Owl where Shelley said it would be —



Rufus-sided towhee. Photo by Linda Scribner



Long-tailed duck Photo by Ray Miller, Pixabay

hunkered down in the field and glaring at us with its piercing, yellow eyes. Scott has never seen one before and I'm happy to see he is excited about it, rather than muttering about the cold wind. We get some good photos which he can publish with his story. By then it's lunch time, and Patsy and Scott have to go. I'm looking forward to warming up with lunch at home.

In normal years, the counters meet at a place near the center of the count circle in Onekama to go over the exciting findings of the morning. This year, with pandemic raging, we have to break tradition and stay on our own. I get a few calls from the other observers who picked up some good birds like Northern Shrike, Pine Siskins, Great Horned Owl and Rough-legged Hawks. At the end of the day, it will add up to a good number of species after all.

CBC afternoons are always more difficult. We're usually cold and tired from the long day, and the birds are not as active. Ordinarily, I do some difficult treks in the woods or swamps to find the more reclusive species. I used to wade into the cattail marshes along M-55 but am thankful for the other observers covering the area this year. Now I hike behind the house into the cedar swamp, trying for kinglets and Winter Wrens. There's a creek back there I call "New Year's Creek," as it is often so mucky you can only get to it when the ground is frozen solid at New Year's. The creek is always open and flowing from

its relatively warm springs. The Winter Wren likes to forage along the sheltered banks and toppled cedars there, but other than the roaring wind there is no sound of wrens or kinglets this day. I spend the rest of the afternoon hiking along the Manistee River, in the state game area, and don't see much else until just before dusk when I spot a Robin fleeing a Cooper's Hawk near Switalski Road.

Back home, it's getting dark. My wife Maripat gives me a cheery greeting and makes a hearty dinner for me. This year, due to COVID-19, the doorbell will not ring and the other observers will not stop by for a potluck, as usual. I miss the company. The CBC dinner is one of the highlights of the birder's year, as we would all share stories of the day and look forward to new, exotic destination adventures and trips up north to the U.P. Nothing beats sitting around the table with good friends, with a warm bowl of homemade chili and a cup of hot chocolate after a long, cold day in the field. Instead, I just collect the phone calls, texts and emails to compile the results. As I clean up the dishes and organize the papers and emails, I silently hope the following year will be as it used to be.

Bird Count Overview

The wind did affect this year's Christmas Bird Count. Our totals can be in the 70s for species on good years and once we even had 81 species, the second highest total



Snowy Owl. Photo by Susan Hintz

for all the CBCs in Michigan. This was outstanding as most of the high species counts are in the south of the state, where it is milder and there are more birders participating in the counts. This year we had 65 species, which is good for the windy day but just average for our usual totals. Compared to other counts in Northwest Michigan we are usually the highest; this year we only just topped Traverse City, Benzie, Leelanau and Mason Counties with our total, as they were all in the lower 60s.

It's hard to judge if any species is in decline based on our one day in the field, especially when it's impacted by the strong winds we had, but there are some numbers that deserve comment. This year we had a total of only three American Tree Sparrows. These are small Arctic birds that arrive in our area in late October and stay until April. They live in brushy habitats and are most often seen here near bird feeders and in wetlands. Our usual total for this bird is in the 30s or 40s and it's hard to know why there is such a decline. More of these birds arrived a little after our count, and the mild winter may have been the cause of that.

Manistee is acclaimed for its internationally designated "Important Bird Area" or IBA. The Manistee IBA is the section of Lake Michigan from Orchard Beach State Park to the Bar Lake Outlet, where usually thousands of Long-tailed Ducks spend their winters. Over the years, we have counted up to 10,000 Long-tailed Ducks and the average is usually 2,000-6,000. This year we counted only 186, despite serious efforts viewing in the challenging conditions. A few days later, with calm waves and better viewing, I counted 1,500 in the same area. One complication with our duck counting is that in the last several years the state of Michigan has initiated a late-season duck hunt on the same weekend as our bird count. After a couple years of trying to count as hunters either kept the ducks in motion or perhaps caused them to avoid the area, we decided to move our count day to mid-week. It's difficult to tell if the Long-tailed Ducks and other ducks are possibly moving out of the area due to pressure from hunting, are harder to count from their increasing movements, or are declining in numbers from an actual population change. We appreciate our hunters as they, too, have an interest in maintaining and conserving the population of ducks in the area. It's too bad the late season has conflicted with our CBC, and we hope it can be held on different dates in the future.

Hopefully, next year's CBC will be held after the pandemic is just a bad memory, and we will again enjoy the traditional chili and hot chocolate potluck. We look forward to more people joining us to count birds in the field or at their home feeders. This year, I thank the 14 other birders who braved the gale-force winds and the 15 who kept track of the birds at their feeders. In the past, we've had people count by boat, ski and kayak too. I invite all that are interested to contact me or the Manistee Audubon Club for this and future events.

Dr. Brian Allen is an optometrist and a long-time birder and bird researcher based in Manistee County. Reach him at manisteebirder@gmail.com.

Long-awaited milestones in space

By BROOKE EDWARDS



The James Webb Space Telescope, with fully deployed sunshield, in the assembly room. The sunshield will be folded up for launch. NASA photo.

During this coldest season of the year, with the sun and stars hidden behind clouds for what seems like weeks, it is a great time to investigate all the spectacular events coming soon in the world of space exploration. 2021 promises to be a memorable year.

Current exploration extended

The year began with an announcement that NASA will be extending both the Mars InSight and Juno missions. InSight (Interior Exploration using Seismic Investigations, Geodesy and Heat Transport) has been conducting studies beneath the surface of the Red Planet since 2018. The lander

gives us insight into temperature and seismic activity (Marsquakes) and records meteorite impacts. All these factors will help us better understand the conditions of Mars and how the planet and the early solar system may have formed. The InSight project will now continue until the end of next year, welcome news for Mars enthusiasts.

Juno, the mission flying by Jupiter, will now be extended until 2025. For four more years, or until Juno stops transmitting data, it will continue to look at Jupiter, its rings and moons Europa, Ganymede, and Io. This will save costs on future missions and

help us understand more about our solar system.

Progress on SLS

SLS (Space Launch System) is the transportation system that will ferry Artemis mission astronauts to the moon and beyond. A Green Run Test of the launch core stage was run on Jan. 16 at Stennis Space Center. During the test, the four engines were to produce 1.6 million pounds of thrust in just 8 minutes! With that power, the vehicle will be able to escape the pull of Earth's gravity and head into space. Unfortunately, even though the engines did fire, they shut off early, after one minute, a reminder that rocket science is difficult! This test came a month after NASA announced the first group of Artemis astronauts who will be training for missions to the moon.

Perseverance to land on Mars

Launched from Earth months earlier, the Perseverance rover will finally land on Mars Feb. 18. Discoveries from the rover will not only tell us more about Mars, itself, but also the conditions and resources future human explorers will find. A microphone on the rover is expected to record sounds on the surface, too. For more information about the mission, go to: mars.nasa.gov/mars2020/.

Crewed launches from the Space Coast

After the return of the SpaceX Crew-1 mission from the International Space Station (ISS), the Crew 2 mission is expected

to launch in early spring. While working on SLS, NASA will continue to contract with SpaceX to transport astronauts to and from the ISS. Our space agency is also working with Boeing toward the goal of flying a crewed test flight on its reusable space capsule Starliner by this summer. Like SpaceX's Crew Dragon, Starliner will also provide transportation to and from the ISS.

Launch of the James Webb Space Telescope

In October, the complement to the Hubble Space Telescope, the James Webb Space Telescope, will finally launch from South America. This orbiting observatory will collect infrared light to observe distant stars and galaxies. As the most powerful telescope ever built, Webb will peer deeper into the universe, providing a better understanding of how the universe and our galaxy were formed billions of years ago. The James Webb Telescope project is an international collaboration including NASA, the European Space Agency, the Canadian Space Agency and the Space Telescope Science Institute.

While this year promises to be a thrilling one for space exploration, just imagine what discoveries will be made in the years ahead.

Brooke Edwards is a NASA/JPL Solar System Ambassador. She lives in Manistee and has traveled around the area giving presentations and hosting seasonal Star Parties on the beach. Follow her group on Facebook @ManisteeStarParty

Snurfing

continued from page 1

joined in and rode the deep powder on Snurfer boards all the way to the bottom, in a style and stance that would later become snowboarding. After obtaining a patent, Poppen licensed Brunswick to make the Snurfers.

This all happened in the late sixties and seventies when, after a long afternoon of snurfing, I recall my "bell bottoms," frozen and encrusted with snow, ringing out as they brushed together during a trick performed from the edge of a steep dune. Lake Michigan loomed large as the lake-effect powder snow piled up to cushion my falls off the Snurfer.

I stood on my Snurfer with my left foot forward. My boots gripped the board, and my left hand held the rope that came from the bow of the Snurfer. In this way, I stayed on the board as I "dropped in" from the edge of the dunes. Some rode in an opposite stance, with the right foot forward and the right hand holding the rope, in the stance known as "goofy" in today's snowboard parlance.

Snurfers had no metal edges and could not carve turns on hard-packed snow of ski resorts. The six-inch-wide boards were best suited for the deep powder snow that blanketed our beloved Lake Michigan dunes.

In fact, I recall getting kicked out of ski resorts for attempting to snurf down hills served by ski lifts. The stated reason was that the board was not attached to the body. If the rider let go of the rope, the board could come loose and careen down the hill, possibly injuring someone at the bottom. The ski resorts were only for skiers in those days.

The essence of the sport of snurfing was found in the deep woods and dunes that we climbed with our boards in tow. It took place far from the crowds at the ski lifts, the snowmakers and bright lights. Instead, there were crowds of friends on the open faces of the Muskegon State Park dunes, family station wagons dropping



As a youth, Stewart McFerran climbed and snurfed the Lake Michigan dunes in Muskegon. Courtesy photo.

off all the kids.

While the rope is gone and sharp metal edges have been added — along with bindings that secure the rider's boots to the board — snowboarding owes its origins to Poppen. (The Muskegon inventor died at 89 in 2019.)

The National Snow Surfing (snurfing) Competition was held at Muskegon State Park. Kelly Slater won in 1968; John Asmussen competed in 1979. I attended the latter championship at the dunes behind the "Block House" and observed that the powder snow had become packed and the narrow run through the trees was lined with people. I also observed the beginning of the commercialization of the sport.

At the '79 championship, a guy from Vermont showed up at the Muskegon State Park with a modified Snurfer. It had a binding that secured the rider's boots to the board. I recall him arguing with the race officials. He claimed that he should be allowed to compete, even though he had made modifications to his Snurfer.

Jake Burton Carpenter would be disqualified from competing with this new type of Snurfer. He returned to Vermont to found Burton Snowboards.

John Asmussen recalled practicing for



Snurfing gave way to snowboarding. Photo courtesy of Caberfae Peaks, Cadillac

the race in Muskegon with Carpenter.

"I placed 2nd in the National Championships in 1977 & 1979," he said. "I snurfed with Jake Burton Carpenter when he came to Muskegon, about a week before the championship, to practice behind the Blockhouse where the championship was held. The snow on the run was so chopped up, very few people made two of the three runs from top to bottom without falling."

According to Asmussen, Carpenter couldn't compete with others but was allowed to race in a special category made "just for him."

"...he won his category as the only contestant, though his time was significantly slower than the three winning times (on the Snurfer hill)."

To all you Gen Xers and millennials who enjoy snowboarding: you have the baby boomer snurfers who "dropped in" off the edge of Lake Michigan sand dunes to thank for the invention of snowboarding.

I would just like to say, "You're welcome."

Stewart A. McFerran shares stories from the northern communities of Manistee County, with a special emphasis on history and the environment.

Snowboard Rental and Lessons at Crystal and Caberfae

Compiled by Stewart A. McFerran

Crystal Mountain, Thompsonville

Burton snowboards can be rented here. Crystal's Snow Sports School offers snowboarding lessons at the terrain park on the Mountain. The Burton boards have "twin tips." The bindings on the boards can be switched for those who ride goofy. Advanced riders can be seen performing "Double McTwist" (a.k.a. "Tomahawk") and "frontside double corks." Call (877) 326-8030

Caberfae Peaks, Cadillac

Rent Head and Rossignol snowboards here. A terrain park replaced the half pipe and is available for those who want to perfect their snowboard tricks, such as a "sky hook frontside 1440" or a "cab double cork 1020." Lessons are available. Call (231) 862-3000.

Just how popular is snowboarding, anyway?

"So, we did 1,677 snowboard lessons last year, compared to 5,651 ski lessons," said "Sammie" of Crystal's Snow Sports School. "Snowboarding is growing over time; we've seen an increase in snowboarders, but we still see more skiers here."

Snowboarders are still challenging the status quo and breaking the rules in ways our proto Snurfer minds could never imagine.

Forgetting someone this Valentine's Day?

By CHRISTINA RYAN-STOLTZ

Yesterday, in a hurry to get my laundry put away, I started folding a camisole inside out, as I have countless times, knowing whenever I wear it next, I would simply turn it right-side out before putting it on. No biggie except that, in this moment, the thought occurred to me to gift my future self with it ready to wear. A smile arose from this sweet gesture of kindness toward myself and toward the woman I have become who no longer takes shortcuts, even when no one would notice, even when it's only for me.

Not too long ago I was brushing my teeth and looking at myself in the mirror and noticed the lines around my eyes and quite a lot of gray hair growing in around my temples. My instinct? I sang out loud to my reflection, "You are so darn cute" and "little old lady whoooooo," without a hint of shame or need to fix it, run from it.

In the mornings, I used to look at my phone first thing, and depending on what or who — I saw, and my feelings around it/ them, it would set the tone for my morning. I decided I didn't want to give that away so easily, so instead I started getting up, boiling water in my tea pot and sipping hot lemon water as I sat cross-legged on the floor, looking at a candle burning, and thinking about peace, my breath, my intentions for the day.

With each of these actions, and countless other daily, weekly, monthly gestures, I am setting a deep intention to show up for myself in a loving way. I took the long and winding road, the scenic route to get here, to be sure. I spent many years unloving myself, unconscious of my actions, and inconsiderate of my own needs. In all my rushing around, it wasn't a priority to me at all, despite the gnawing feeling that comes from unkindness toward oneself.

Do you know that feeling? You might be more likely to notice it in others than in yourself when someone shares their inner dialogue as they explain their thoughts or feelings to you. It can be super subtle, but you just get that visceral sense that there is a harm being done to (and BY) this person

you love. They speak or behave toward themselves in a way they would never treat another human being: name calling or self-deprecating humor. It might look like skipping meals, not getting enough sleep or time in nature, overcommitting or relationships that drain rather than reciprocate or replenish. Can you relate to any of those?

Though the world might try to tell you that self-love and self-care come in a box or a bottle or a spa, I find it to be much more simple and holy and enduring than anything you can purchase. It's about entering into a committed relationship with yourself. It's about changing the way the voice in your head speaks to you. It's about the way you treat yourself and hold yourself accountable for meeting your needs and taking responsibility for your wholeness. Like any strong relationship, this can take time and practice.

Rather than overwhelming yourself with a to-do list or a list of resolutions, I encourage you to simply consider how you want to feel, and then set about taking the actions that will help you get closer to that feeling, every day. And let's not forget the accountability aspect of these choices and changes. For me, that looks like not making excuses. I will walk at least 10,000 steps each day. I will read one hour each day. I will eat at least two meals every day. And then be compassionate with yourself if you don't meet your intentions. I will try again tomorrow. I let today get away from me and that feels _____ and that is not how I want to feel, so tomorrow I

Self-Love Languages

Physical Touch Things that make your body feel good and focus on your physical wellbeing.	Acts of Service Doing things for yourself that make life easier for you.	Receiving Gifts Buying gifts for yourself & spending money on things that bring joy.
Massages Soft blankets Body movement Spa days Skin care Long showers	Therapy Cleaning Delegating Organizing Scheduling Planners	Going out Vacations Craft supplies Makeup Clothes Investing in yourself
Quality Time Spending time alone, hobbies, and doing things you love.	Words of Affirmation Giving yourself pep talks and encouraging words.	
Meditation Reading Relaxing Going out alone Time spent on your hobbies and doing things you love	Positive self-talk Daily affirmations Journaling Self-improvement	

Blessing Manifesting

will _____ so that I can feel _____. But beating up or shaming yourself? Not an option. Practice, not perfection. LOVE, not fear.

Far from being selfish, when you love yourself, a deeper well of love for people, places and ideas gets activated. Over time you may notice that the way you love others has levelled up. This is a common side effect of self-love. It's contagious. You'll have clarity around the time and energy you have to offer. You'll want everyone you know to feel as good as you do. You will recognize the others who love themselves. You'll see the impact you're all making in your lives, your families, your communities. You recognize the impact this could have on humanity. On the planet. You'll wonder how on earth it all got so distorted and how it could ever change.

But you'll remember how it used to be for you and then you'll understand that it's all connected to the simple and profound choice you've made to love yourself, and to wake up every day and choose it again and again, and then go out into the world and show love. Do love. Be love.

When I get to the end of my life, and I ask one final:
 "What have I done?"
 Let my answer be,
 "I have done love."
 —Jennifer Pastiloff, author of "On Being Human"

Christina Ryan-Stoltz is an artist, herbalist, resilience coach, founder of SHESkool.com and ordained minister. She lives near the lakeshore and spends most of her time dreaming.

Fall into Spring

Harry M. Berg and Rose,
July 1977.

Story and photo by GORDON BERG

Love is often described in spring-like terms: budding, blossoming, blissful. These expressions of renewal are often associated with young people, who may be feeling these emotions for the first time.

Sadly, at the other end of the age spectrum, we often hear older love referred to in ways that do a disservice to the quality of that love — like an old glove or a twilight love or a December love. Old, tired, worn out. Geesh!

Does it have to be this way? When a person hits 60 do their amorous feelings ride off into the sunset like an old cowboy with a tired old mare? Maybe. Sometimes. Heck, even Paul McCartney as a teenager pondered this question when he wondered lyrically, "Will you still need me, will you still feed me, when I'm sixty-four?"

Sir Paul is 78 now (way past 64) and will be celebrating a 10th anniversary with his "new bride" this year. You could say he answered his own childhood question with a resounding YES!

Research supports the notion that seniors can find romance later in life. According to The University of Michigan's Poll on Healthy Aging (2018), nearly three in four (72%) of those 65-80 reported having a current romantic partner (married, partnered or in a relationship). Seventy-two percent!

Consider this. "Lucy" is an old friend of mine from high school. Twice divorced. Single. She shared her life with her beloved

dog, Harmony. When she turned 60, she was determined to be true to the vital senior woman she knew herself to be rather than to sideline herself simply because of her age. She shocked her friends when she announced to them that she was going to start dating again. Some of her dates had promise. Others were disappointments. Like one guy she really hit it off with on their first date. As they were saying goodnight and she was wondering whether she might see him again, she got her answer, "Wow, Lucy. I really like you. Call me again after your dog dies." Ouch.

But Lucy persisted and nine years later reconnected with another classmate of ours, and they are now richly sharing their lives together, grateful to be pandemic partners.

And then there was my grandfather. Grandpa grew up in Manistee. He married his best friend's kid sister. Their love lifted up the other just a little bit higher every day. They even survived a terrifying hurricane together down in Miami in 1926 with their two boys. Later in life, Grandpa stood by my grandma's side as she developed dementia. Theirs was a true-blue marriage for over 60 years until the day she died.

A few years after her death, my wife and I (both in our twenties in the 1970s) would sometimes drive Grandpa from Detroit to Manistee to visit his relatives and his buddies. We had fun listening to their colorful stories, always punctuated



with laughter.

One weekend, after the three of us checked into our rooms at Hotel Chippewa, Grandpa mentioned that he wanted us to meet someone new — "Rose," another former girlfriend from high school.

Rose was charming, witty and plain-old cute. Her eyes sparkled with youth. She greeted us with warm hugs and treated us to homemade goodies and homespun humor. She even took us for a ride in her pride and joy: a two-tone, powder-blue-and-white, 1950s-era Ford Fairlane Skyliner. It was a great afternoon that ended with a bite to eat at the Captain's Corner (currently Diner 31).

After we said our goodbyes, my wife and I drove Grandpa back to the Chippewa, agreed on a time to meet in the hotel restaurant for breakfast and wished each other a goodnight.

The next morning, Grandpa was a no-show. We figured he slept in, so when we finished eating, we went upstairs and knocked on his door. No response. We began to panic. The manager checked his

room. Grandpa was gone! And it appeared his bed had not been slept in!

Anxiety was creeping in as we drove over to Rose's house. We rushed up the front porch and knocked on the door. Rose greeted us with a cheery "Good Morning!" and welcomed us inside. There was Grandpa, having a hearty breakfast Rose had cooked up especially for him. Whew!

Neither then, nor in the remainder of Grandpa's life, did either of us ask what happened that evening. Nobody offered to tell. But, to this day, some 45 years later, that moment still makes us smile and say, "Yeah. You rock, Grandpa!"

Love, like the universe, is ever expanding. That is the natural order of things. It does not shrink-in upon itself. So, in February when we celebrate the gift of love, I hope you find joy. If you're alone, I hope you find joy in someone new. If you've been in a relationship with someone you've been with forever, I hope you seek new ways of seeing that person with fresh eyes and an open heart.

For those of you in the autumn of your lives, always stay curious, seek wonder and, this time around, allow yourselves to fall into spring.

Gordon Berg is a descendent of Manistee's Bergs, Swansons and Martinsons. His debut book "Harry and the Hurricane" is about his father's life as a young boy and how he survived The Great Miami Hurricane of 1926. Ask for it in your local bookstore or go online to www.HarryandtheHurricane.com

Why a U.S. Secretary of Food cabinet position makes \$ense

Story and photo by CHRISTINE BLACKLEDGE

Chef José Andrés is founder of the nonprofit World Central Kitchen, an organization that distributes food in areas affected by natural disasters. In an op-ed piece published recently in the New York Times, Andrés called for a U.S. Secretary of Food, a cabinet position that focuses specifically on food itself and the systems around distributing and accessing it.



Currently, there are as many as 15 federal agencies and more than 3,000 state and local agencies that regulate food by the time it reaches you. Almost everything we eat is looked at by two national government agencies. The U.S. Department of Agriculture works to support the American agriculture economy and “provide a safe, sufficient, and nutritious food supply to the American people.” The Food and Drug Administration, a division of the U.S. Department of Health and Human Services, “regulates drugs, dietary supplements, and ensures that the foods people eat in the U.S. are safe, wholesome, sanitary, and properly labeled.” A third agency, the US Environmental Protection Agency, ensures the safety of drinking water and regulates the use of pesticides and any pesticide residual on food.

On Jan. 4, 2011, the FDA Food Safety

Modernization Act was signed into law and was the biggest change to the nation’s food safety system since the Federal Food, Drug and Cosmetics Act of 1938. It was in response to concerns over foodborne diseases that had caused deaths of people and animals. In the past 10 years, the focus has been on reducing the risk of contamination by those who grow, produce, pack, hold, import and transport our food. Food production is constantly evolving, as are the pathogens that can cause contamination. We have seen that this year with the concerns of COVID-19 and the production of food. Everyone recognizes that keeping domestic and imported food safe is good for public health, and it’s good for business. And yet, more than 40% of rejected food is rejected because of improper labeling, and not because of testing positive for any contamination.

The USDA Reorganization Act of 1994 created the position of Under Secretary for Food Safety and this job has been vacant 50% of the time. This is a subcabinet position which coordinates U.S. delegations to the Codex Alimentarius Commission for international food safety policy and is charged with oversight of the Food Safety and Inspection of our nation’s supply of meat, poultry, and processed egg products. Congress established the position to give food safety some clout or gravitas against all the sales, marketing and trade functionaries with which the USDA is so heavy.

There are confusing divisions between the USDA and the FDA. The USDA regulates and inspects chicken, beef, pork, catfish, apples, open faced meat sandwiches, and pepperoni pizzas. The FDA regulates and inspects eggs, milk, venison, wild game, tuna, applesauce, closed meat sandwiches, and cheese pizzas. A frozen pepperoni pizza, because it contains meat, will be inspected at the slaughterhouse, the meat processing plant and at the pizza factory by the USDA. But a frozen cheese pizza only needs FDA approval for the nutritional label.

USDA and the EPA set a goal in 2015 to cut U.S. food waste 50% by 2030. The agencies could not agree on a baseline of food loss and waste but estimated 30%-40% of the food supply was lost at the retail-to-consumer levels. Although they stated that loss could happen at every stage of the food supply, the focus was on food available for consumption after it left the farm gate.

According to a statement on the USDA website, the U.S. Food Loss and Waste 2030 Champions consist of 30-plus businesses and organizations that made a commitment to “reduce food waste and loss in their own operations in the United States by 50% by the year 2030.” Think grocery stores, restaurants, food service, food manufacturers, hospitality and entertainment. This is an important mission, however, none of the businesses and organizations involved so far include farmers. Nothing was included in the mission statement regarding the crops

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Mary Whitmore and teeny taters.

The Real Skinny on Potatoes

Story and photo by MILTON F. WHITMORE

We’re familiar with potatoes. Baked, mashed, fried, scalloped or otherwise prepared — we know what we’re getting. One question regarding these in-ground tubers: do we eat them with their skin or without?

Nutritionally speaking, the skin of the typical tater contains a good portion of iron and about half the fiber found in the spud. Potatoes also contain valuable phyto (plant produced) chemicals which aid the in metabolic process, among others. Caution must be given in this area of tater tech, and that involves poisons. Certain phytochemicals are toxic. For example, the tuberous cassava plant grown in tropical areas of South America contains a substance that was used to tip hunting arrows for taking game animals.

Lately, we’ve been seeing a new breed of spud called “baby potatoes” or creamers or fingerlings. These tubers have been genetically altered to grow to a certain size — usually an inch or two around, at most. The Little Potato Company is one such producer. Look for tiny taters sold in bulk in farmers markets or food co-ops or bagged in larger chain stores such as Meijer. I’d suggest leaving the skins on. Baby potatoes can be as small as marbles. Peeling them wouldn’t leave much to eat.

One note about french-fried potatoes: leave the skins on. Yes, I know. Fast-food joints always used peeled fries. Don’t! I have a theory about leaving the skins on french fries. Not only are the fries more nutritious, as I’ve mentioned, keep in mind that they are cooked in hot oil. Some of that oil is absorbed into the flesh of the spud. The peels might provide a barrier that would prevent at least some of the oil from soaking into the flesh. This might be called the Law of Potato Skin Oil Absorption Prevention.

Milton F. Whitmore writes from the Arcadia area ... with his tongue often in his cheek.

Kaleva Tavern

continued from page 1

“You can go through it in just minutes.”

Robak, who has owned the tavern with his wife LeAnne for 25 years, said their establishment is known for its Friday night fish fry.

“When I bought the bar, it was big; it’s still big,” he explained, adding that customers have another favorite menu item.

“I sell just a ton of pizzas,” he said.

With take-out the norm these days, pizza boxes are flying out the front door of the Kaleva Tavern. Still, Andy has had to close the buffet and cut staff.

“I think they’re the ones that have taken it hardest, because I have to cut back to stay alive,” he said. “In the peak of the winter and the peak of the summer, I probably have about 14 ...

“But it’s pretty much a regular staff of eight or nine that work here year ‘round,” he continued, adding, “I’m down to about four; it’s really bad.”

Still, Andy says his customers support him with take-out orders and he is grateful. The kitchen can be run with a small crew. Andy doles out hours to his remaining employees. He said that when he opens the tavern fully and loads the buffet table with



Old railroad depot and Engine #3 at the site of the former “Manistee Crossing.”

food again, his biggest fear is that he will not be able to get the staff back.

“We open at 11 for lunch and we close at 8 everyday – except for Fridays and Saturday, we close at nine.”

A small outdoor patio is located on the side of the building.

If you stop at the Kaleva Tavern for a pizza and have some extra time, walk across the street and take a look at the train station. It’s a beauty! Engine number three

still sits on a short section of tracks in front of the station.

Kaleva Tavern is located at 9249 North Walta Street, just north of Wuoski Avenue. For more information, call the tavern at (231) 362-3161.

Stewart A. McFerran shares stories from the northern communities of Manistee County, with a special emphasis on history and the environment.



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Nikki Schneider's niece, Paige, age 6, enjoys hot chocolate from her great-grandma's teacup.



Botanical prints are some of the decorative items sought by Millennials.

IN with the OLD, OUT with the NEW

Story and photos by NIKKI SCHNEIDER

The trend in fashion and home décor this year is "Grand Millennial," similar to "granny chic." I have never heard of this and certainly could care less about trends, just as long as yoga pants are always around, but as an owner of an upscale vintage resale shop, this caught my attention.

Since opening our store in May 2019, we have heard customers ask, "What can we do with grandma's fine china, afghans or needlepoint?" They sadly report, "Our kids don't want it."

Well, now, maybe they will!

Millennials (defined as those aged 24-39) have spent the last decade focused on design trends that are much more minimalist, mid-century or modern. Yet, it seems they are becoming disenchanted with the generic, impersonal look and feel of this style. They are looking to create warmth and interest and connect more closely to their space. Their mom's, grandma's or great aunt's belongings come with a story and nostalgia that is unique. Those items were likely made in the USA and are of better quality than what you find today. Not to mention the value and inherent sustainability of buying second hand or finding items for free in the attic or basement of the family home. Wicker, botanical prints, china. The trend is all about mixing it up!

I love that the "youngins," as I like to call them, have discovered a love for our shop. I quietly watch them and eavesdrop on their remarks. I want to learn what fascinates them, so I can have them on my junkin radar.

Devon Edmonton, 22, wandered into

our shop last year.

"Shopping at Patina (and similar stores), makes me feel like I have a one-of-a-kind piece with a story behind it, rather than buying a manufactured product that hundreds of others will have," she explained.

The number-one concern of our more mature customers is, "Will it match, will it go with ...?"

We say, "If you love it, if it inspires you" then you will find a place for it.

The Grand Millennials seem to have broken free of the "matchy-matchy" and could care less about these things.

So, as we continue to spend more time in our homes, why not see what treasures you have hiding in your attic ... Bring them out into a new light, a new year. While visiting an older relative, offer to bring up a box from the basement. Go through it with them. They will enjoy the walk down memory lane and will be delighted to gift you things.

My 6-year-old niece Paige and I have hot cocoa parties using elegant, old teacups that belonged to my grandma. As we long for connection during the pandemic, perhaps we can find new ways to hold each other close, redecorate our homes. It might be as simple as a cup of tea in grandma's elegant china cup.

Nikki Schneider is co-owner of Patina, a shop in Onekama she and her business partner Karen Kolb fill with repurposed decorative and household items. Nikki enjoys thinking of ways to bring her community together.

2020: 86'd

continued from page 1

While life is far from our pre-pandemic normals, there may actually be a light at the end of this tunnel. 2020 has appropriately given us similar challenges to the early 1920s, and one can only hope that the rest of this decade roars like the last one of its name did.

I always joke that we bartenders are like cockroaches: you just can't get rid of us. Whether it be Prohibition, economic downfall, or pandemic, we're there, slinging drinks, pouring beers, learning our regulars' names and listening to their life stories. We've learned to smile with our eyes, so you can still know that we're happy to see you behind our masks. We've rolled with packing your food to go, and sadly relinquished it through your open car windows in the cold, when all we really want is to be able to give you that full, precious experience that we all miss. I know I, for one, would love to have something to say to folks I haven't seen in awhile other than, "How's your apocalypse going?" Especially since we didn't even get zombies in this unmitigated disaster-of-a-year, and I'll forever feel betrayed by that.

I'm going to leave you today with a historical cocktail, created by one of the first prominent women in bartending, Ada Coleman, or "Coley." Coley was the first, and to this day only, female head bartender at the famous Savoy Hotel of London. Her most famous cocktail was the Hanky Panky, created for a comic actor named Charles Hawtrey. These days, a little hanky-panky sounds like the height of excitement, so I felt it was apropos.

Hanky Panky

This is such a simple yet delicious cocktail that's essentially a spin on a "wet" martini, with equal parts gin and sweet vermouth, finished with a few dashes of the perfectly balanced bitterness of Fernet-Branca and an orange twist.

You'll need:

- **1 ½ ounces of gin** I'd stick to a London style that's heavy on that juniper flavor. Think Iron Fish Distillery or the slightly lighter Mammoth Gin. If you want to go a little further apart, Valentine Distilling from Ferndale (with roots in northern Michigan) is always an appropriate choice.
- **1 ½ ounces of sweet vermouth** This is where we stray from a traditional martini and that dry vermouth we typically turn to. Doulin Rouge is a classic and affordable option; trust me when I say that you want to spend your money on a quality gin here and the Doulin Rouge will balance out that splurge.
- **2 dashes Fernet-Branca** Not only is this a fantastic tool for balancing the sweetness of this specific cocktail, having it on hand to sip on after a big meal will do wonders for an overworked stomach. It may be an acquired taste, but that taste is absolutely worth acquiring.

Combine these ingredients in a glass, add ice, stir in a circular motion until the glass feels nice and cold in your hands and then strain your cocktail into a chilled glass. This drink is served "up," so discard the ice once you've strained it and don't add more. Finish your cocktail with an orange twist. The best way to do this is to use a peeler on the outside of the orange. Just be careful to not cut deeply into the rind. Gently twist the peel over the glass with the outer skin facing toward your cocktail. All those oils will coat the glass and the drink, and create a light, aromatic citrus effect that will perfect your cocktail. Cheers!

Chelsea grew up working in her parents' former restaurant on Beaver Island. She's been behind the bar on and off since she was 20 and is passionate about all things alcohol. When she's not "behind the pine" or on the beach, you can find her navigating homeschooling with her daughters, dabbling in writing or experimenting with new cocktails at home.



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Secretary

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that are destroyed onsite by farmers for lack of markets or falling prices. This summer and fall we saw — among other crops — swine, eggs, milk, and potatoes destroyed and wasted by producers before they ever left the farm gate. The USDA recognizes this part of the food waste stream, there's even a link to suggestions to reduce it on the agency's website, but waste on the farm is not part of the 2030 goal.

Data from multiple studies suggest that three-quarters of Earth's food supply draws on just 12 plants and 5 livestock species. The top six crops — sugar, corn, rice, wheat, potatoes and soybeans — are subsidized by the government and utilized in junk food or for purposes other than food. The disappearance of agrobiodiversity will affect food security, the availability of access to healthy diets and sustainability. The U.S. food supply is shaped by politics, international trade agreements, industry lobbying and agribusiness.

Many have asked if a single national food authority could be the answer. I would answer yes, but the U.S. is not committed to reorganizing and implementing such an endeavor at this time. Even the Government Accountability Office labeled the patchwork of federal food oversight as a "high risk issue, noting that it caused inconsistent oversight, ineffective coordination, and inefficient use of resources." There is no single entity responsible for a comprehensive national policy for feeding all of America equitably. Our country is plagued by what Chef Andrés calls food deserts and lack of secure access to healthy diets for all people.

Andrés has offered suggestions for fixing many of our food issues, from subsidizing small farmers in selling healthier foods to local markets to improving the health of vulnerable families by expanding the food supplies in corner stores and in classrooms. What he is requesting is the leadership provided by a Secretary of Food that has the support and ear of our incoming administration. I think he has the answer to rebuilding our communities, putting people back to work and fighting hunger in our nation. Let's hope for a better-fed world in 2021!

Christine Blackledge was a northern Michigan dairy farmer. She obtained master's degrees in International Business Administration, Public Health and Food Safety, along with certificates in Hazard Analysis, Critical Control Points (HACCP) and International Food Laws and Regulations. For the past 10 years she has worked with USAID projects helping small farmers and processors to produce safe food for consumption and export.

FREEFORM CROSSWORD PUZZLE

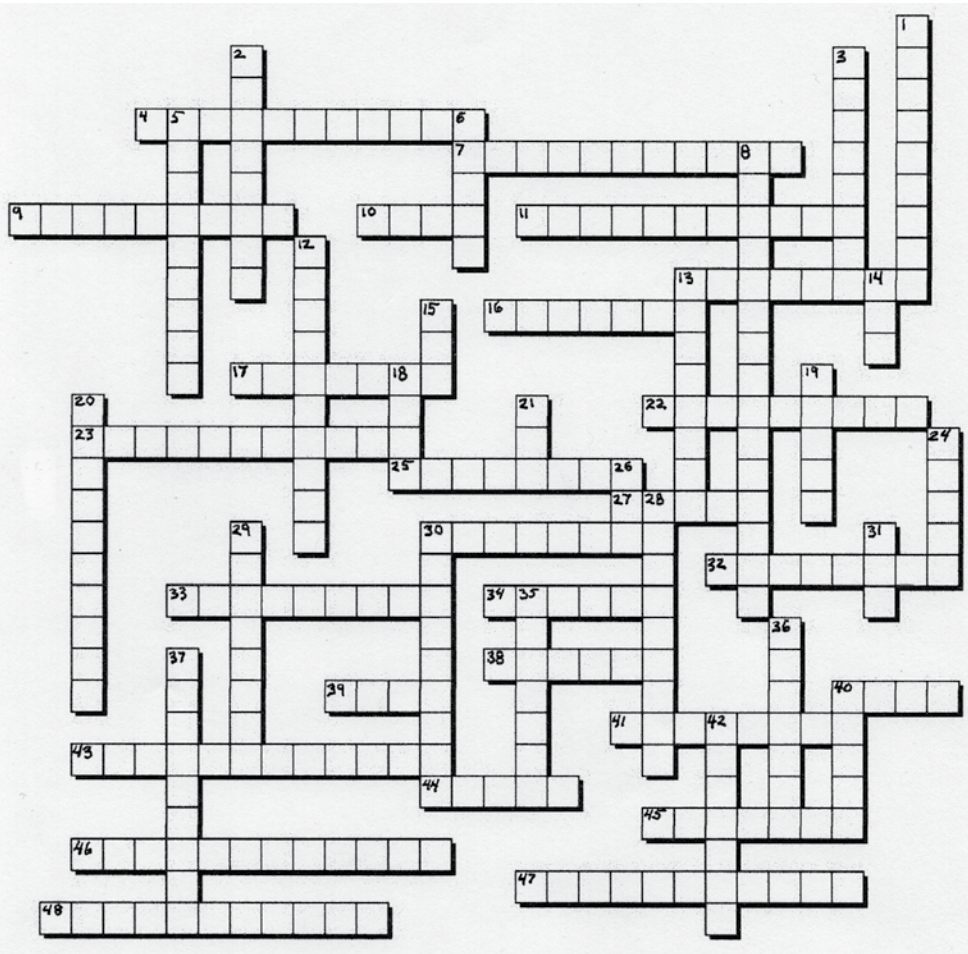
By MARK VIDEAN

ACROSS

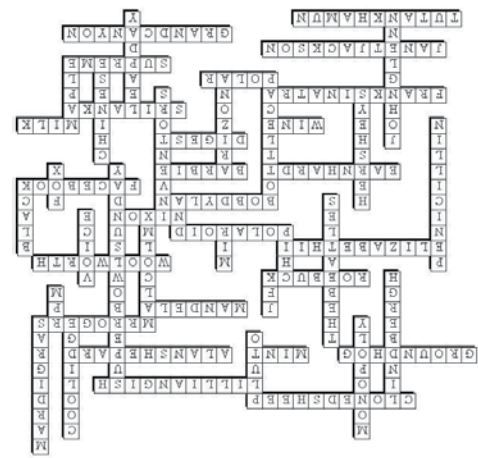
- 4 On 2-22-1997, Scottish scientists announced the creation of Dolly, a _____
- 7 On 2-27-1993, after a 75-year career, this "first lady of American cinema" passed away
- 9 Bill Murray can tell you that February 2 is _____ Day
- 10 February 19 is National Chocolate _____ Day
- 11 On 2-6-1971, he hit the first golf ball on the Moon
- 13 On 2-19-1968, his neighborhood debuted
- 16 On 2-11-1990, he was released after serving 27 years in prison, and was elected President of his country 4 years later
- 17 On 2-2-1925, Sears, _____ opened it's first store
- 22 On 2-22-1879, the first _____ 5 Cents Store opened
- 23 On 2-8-1952, she became Queen
- 25 On 2-21-1947, Edwin Land first demonstrated this new camera
- 27 On 2-24-1972, President _____ made a historic visit to the Great Wall of China
- 30 On 2-10-1964, he released The Times They Are A Changing
- 32 On 2-4-2004, Mark Zuckerberg founded _____
- 33 On 2-18-2001, he lost his life in a tragic crash during the Daytona 500
- 34 On 2-12-1959, the first _____ dolls went on sale
- 38 On 2-5-1922, Readers _____ was first published
- 39 February 18 is National Drink _____ Day
- 40 February 11 is Don't Cry Over Spilled _____ Day
- 41 On 2-4-1948, Ceylon, now _____, gained independence from British rule
- 43 On 2-6-1943, on the radio show "Your Hit Parade", he made his broadcast singing debut
- 44 February 27 is International _____ Bear Day
- 45 On 2-1-1790, the United States _____ Court met for the first time
- 46 On 2-1-2004, she had a "wardrobe malfunction" on national TV
- 47 On 2-26-1919, Congress established _____ National Park, the fifteenth in the nation
- 48 On 2-16-1923, his burial chamber was opened for the first time in millenia

DOWN

- 1 Celebrated on February 16 this year, it is always 47 days before Easter



- 2 On 2-6-1935, real estate game _____ went on sale for the first time
- 3 On 2-12-1924, he gave the first presidential radio address
- 5 On 2-4-1902, transatlantic flyer _____ was born
- 6 On 2-18-1930, former planet _____ was discovered by Clyde Tombaugh
- 8 This year, number LV will be on February 7
- 12 On 2-7-1964, they arrived on their first visit to the US
- 13 On 2-21-1965, this controversial human rights leader was assassinated
- 14 On 2-2-1949, the first 45 _____ vinyl record was released
- 15 On 2-7-1962, he ordered an import embargo on Cuba
- 18 February 24 is National Tortilla _____ Day
- 19 On 2-24-1942, _____ of America went on the air for the first time
- 20 On 2-14-1929, Sir Alexander Fleming discovered it
- 21 On 2-20-1986, the USSR launched the world's largest space station, _____
- 24 February is, among other things, _____ History Month
- 26 On 2-28-1954, the double helix structure of _____ was discovered
- 28 February 11 is National _____ Day, in honor of Thomas Edison's birthday
- 29 On 2-9-1894, _____ Chocolate was founded in Pennsylvania
- 30 On 2-2-1892, the _____ was patented by William Painter in Baltimore
- 31 On 2-18-2005, _____ hunting with dogs became illegal in England and Wales
- 35 On 2-14-1912, it became the 48th state of the union
- 36 In this Year of the Ox, _____ New Year is on February 12
- 37 On 2-20-1962, he was the first American to orbit the Earth
- 40 On 2-15-1965, Canada adopted the _____ leaf for its national flag
- 42 Always on February 29, the next one will be in 2024



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