

25th National Mushroom Festival this weekend

CHARLEVOIX COUNTY PRESS

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25 cents

Harvey resignation accepted by Boyne board

Boyne City school board accepted Russ Harvey's resignation from coaching varsity boys' and girls' basketball. The board voted to add a letter of appreciation.

Harvey was the object of complaint by a group of parents at the April school board meeting, a month ago. They said Harvey had not provided the discipline and direction the team needed in order to succeed.

Harvey's resignation was made in a letter to athletics director John McGeorge. In it he blamed "constant

parental/player coaching, bad attitudes, and parental interference" in the boys' season, although the girls' season seemed to run off in better fashion.

The girls' record was 8-13, while the boys' was 6-15.

Superintendent Rich Kelly said the board hopes to have a new coach by May 14 or 21.

Monday, May 14 is also the date of the Truth in Taxation public hearing. Although the millage was not increased, property tax revenue for

school support did go up with the increase of property value. Increased tax revenue requires a public hearing, according to Truth in Taxation enacted about two years ago. On May 21, the board will vote on the tax.

Kelly explained that the Headlee Amendment also affected the millage, causing a slight roll-back from the voted millage request. Total millage was 21.3 plus the county allocation of 9.1, or 30.4 mills. Headlee limitation rolls it back to 30.2358 mills total. The decrease amounts to \$17,026.

Kelly expressed a concern to the board with regard to next year's community education program. Because East Jordan has proposed to run its own, instead of sharing with Boyne City, funding may change for Boyne City.

Both East Jordan and Boyne City received funding from their membership in the Straits Area Consortium. Starting in 1981, the consortium paid 50 percent of the community ed. director Shelly Martin's salary and 50 percent of her secretary's salary, plus half the fringe benefits and teacher salaries.

With the success of the combined

programs, the consortium upped the percentage until in 1983-84, it paid 90 percent of Martin's salary and 100 percent of the secretary's salary.

Since East Jordan increased its number of student hours to 42, as compared to the 26 student hours tallied in Boyne City this year, East Jordan asked for its own program.

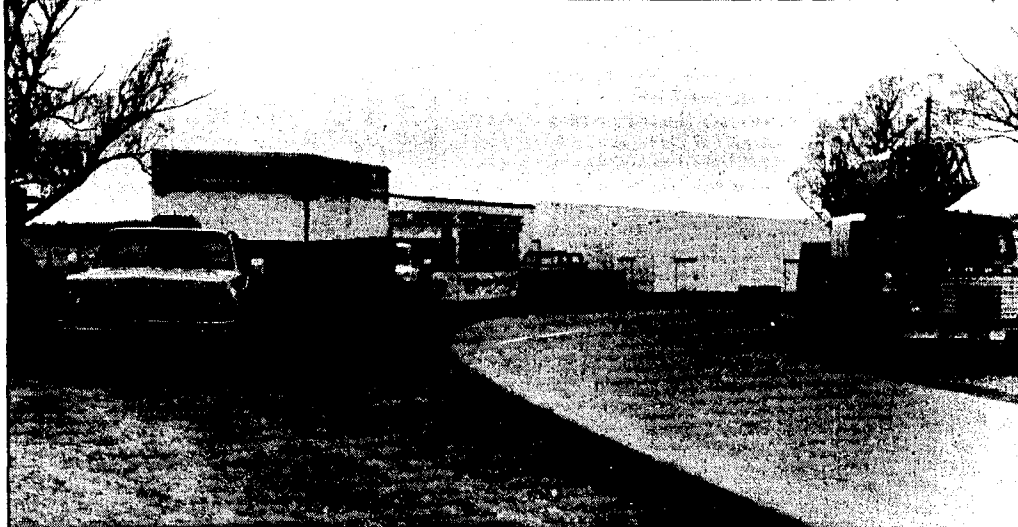
This leaves Boyne City with the choice of dropping out and letting the consortium run its program with director and secretary on part time, or the school could amend its budget from \$2000 to about \$10,000 to run its share of the program. The second choice would involve raising the stu-

dent hours to 36 in order to make it pay the consortium to operate its share.

The board will review the options for a decision.

Acting on a purchase offer for the building trades house on 609 Alice Street, the board approved accepting \$39,600 for the house, which is being financed through the Farm Home Agency for purchaser Luschione M. Jenkins. Century 21 negotiated the sale for a 7 percent fee.

The board then met for a closed session on negotiation strategy with Northern Michigan Education Association and Boyne City-Michigan Education Support Personnel Association.



Waiting for the boss to tell them where to start setting up their rides and booths are the workers from the Leisure-time Amusement Company. The rides have grown to become one of the mainstays of the Mushroom Festival.

South Arm, East Jordan haggle over proposed user fees

When is South Arm a part of East Jordan is the question the two municipalities are trying to determine, especially with regard to recreation and landfill facilities.

With the city's recent proposal to charge non-residents double the amount residents pay for use of the transfer station at the landfill, township residents have offered alternative proposals. At a meeting with the city parks and recreation committee, Joel Evans and Peggy Midener, representing South Arm, proposed earlier in April to set up a contract with the city instead of having the doubled user fees.

Then, at the April 19 meeting Midener made another suggestion, that of operating on a contribution basis plus the same user fees that East Jordan residents pay.

The South Arm people are particularly interested in recreational facilities and want to budget contributions from the township to the city for Elm Pointe and the Tourist Park.

Evans said, according to minutes of the meeting, "I want to see the town go. I am excited about the waterfront. I am pushing everything for the city. The township board has pretty much agreed that we should budget some money because we are part of it, but we do not know how much."

Committee members objected to accepting funds that were earmarked. Pat Sweet said that the city has to control how money is spent. It is difficult to do that, she said, when you have strings attached. In the past, gifts have been given by very dedicated people, but then special privileges have been asked.

Midener said she was concerned

that the city's imposition of user fees would drive visitors to seek recreation offerings elsewhere.

With South Arm budget approved for the coming year, it is possible the user fees for residents and non-residents will not take effect until at least next year. The committee, however, expressed favor for a landfill-recreation contract with the township.

With South Arm SEV at about \$18,000,000, one million over the city SEV, it was suggested that the township contract for half of the total landfill-recreation expenses, figured by township SEV. User fees do not cover the expense of operation of the landfill or of city recreation.

The township representatives also discussed the need for coordinating the township and city recreation plans, including bike and ski trails.

Task Force to choose Boyne?

Charlevoix County Business and Industry Task Force, Inc., meeting Thursday morning in Boyne City, will review the proposal for choosing

Boyne City for its office headquarters.

Pending decision on an adequate proposal, the Task Force is looking at

a possible location at The Harborage. Developers Rick and Dave Smith would give office space overlooking the lake, free of charge, for the summer.

The office would then move to permanent quarters in Boyne Airport Terminal, according to the proposal.

Randy Frykberg, Boyne City manager and member of the Task Force, said the board will be receiving applications for the position of Task Force director. Operations are slated to begin in June.

"The whole idea," said Frykberg, "is to give assistance to any business or industry in the county."



Throwing a hatchet was just one of the many things that the entrants had to do at the rendezvous held last weekend at the East Jordan Sportsman's Club. Other events included the firing of long rifles and the costuming of the entrants.



Starting on a long trek were these entrants in the first Boyne City Liveness Walk-a-thon. The group walked themselves to blisters as they earned money based on the number of miles that they walked for their sponsors.

Boyne commissioners concerned over uses

With the issue of charter fishing from Boyne City docks coming up again, the city commission is concerned about its responsibility regarding use of public facilities.

Brian Said, who operated a charter boat from the city marina last year, is circulating advertising to the same effect for the coming summer.

Commissioners said at their Tuesday noon meeting that because the dockage in question was built with federal funds, the State Waterways Division has the final say on the use of the facility.

The commission is waiting to hear from Said.

New businesses, in general, need to be registered in some way, commissioners have said in the past. Tuesday, the commission agreed a

listing at city hall would be an appropriate solution.

Street painting will take place sometime before Decoration Day. The commission approved the only bid received for \$2,134.08 to paint fresh traffic control lines on the streets. The contractor is the same as last year's, Ken Mackey and Sons of Acme.

The cost is higher because the size of the job is larger, Frykberg said, adding that one change would be made. They will change the angle at South Lake Street.

The repainting job is at the request to the city by the merchants. The city will repaint curbstones, but does not have the equipment to do the extensive footage of lines in city streets.

Council committee querying EJ super

What appears to be a minor controversy over city procedures in East Jordan is due to be settled at a department of public works committee meeting on Wednesday night. The question was opened when city council last week queried city superintendent Mike Dionne on not having all city vehicle maintenance done by the DPW mechanic. Two vehicles had work done by city service stations.

When it devolved that the problem hinged on one of the city employees, the council asked the committee to meet on the matter. No further explanations were given.

Sue Wodzinski, city clerk since last September, gave the council formal notice of her resignation, scheduled for July sometime. Wodzinski will be marrying and moving away, but she

wants to help train her replacement.

The council approved advertising for a new clerk with a cut-off date of June 15. Salary will be left open for discussion.

Work on the 40 boat slips, planned for the Tourist Park will be bid out. Dionne said the city might try to supply materials if the cost of the job is too high.

Dionne also reported city fireworks were on order for a July 7 celebration of the Fourth.

Present insurance for the city is due to expire July 1. Dionne will advertise for bidders.

The council approved Cal Loomis as new ambulance driver, and accepted Courtney Stone's low bid of \$150 a month to operate the city transfer station.

EJ firemen to wash streets Sunday morning

East Jordan streets will be washed down by the volunteer firemen on Sunday morning, May 13. "It's a tradition that the city buy our breakfast,"

Chief Dick Barnett said in reminder to city council members. Council approved the wash job and the breakfast.



Work on the new Glen's Market that is coming to Boyne City is progressing on schedule, according to the contractors who have started the work on May first. The store is expecting to have all the work completed in time for the Fourth of July celebration. The contractors have had to install trenches in the floor of the old Country Star building to accommodate the new refrigeration piping in the supermarket.



WENDY SUE MATHERS

Engaged

Mr. and Mrs. Bob Mathers of Boyne City announce the engagement and coming marriage of their daughter, Wendy Sue, to David W. Reidel, also of Boyne City. David is the son of Mrs. Jean Reidel of Boyne City and the late Robert Reidel.

The couple have set September 15, 1984 for their wedding, to be performed at the Christ Lutheran Church in Boyne City.

Wendy is employed at Bob Mathers Ford and David works for C. H. Smith Construction.

Charlevoix County Press

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with Bea Smith

COOKING THOSE DELICIOUS MORELS

First you have to find them—they are out there; if you only find a few at first just keep looking and you will be glad you did. How good they taste just fried in butter, always serve them good and hot.

If you find more than you can eat right away just stew them in very little water, salt and pepper and freeze them for a later day. This is the way Margie Behling does; she likes to serve these frozen morels with pot roast of beef.

ROAST BEEF WITH MORELS

Brown the meat then put the frozen morels on top and season with salt and pepper. Cover and roast until tender. Then scrape the mushrooms off into the pan and make gravy with the pan drippings.

FRIED MUSHROOMS

Margie soaks hers in salt water, drains them well and dips them separately in beaten egg then in cracker crumbs then sautes them in butter. She says that it takes a little time to do them this way but they're worth it.

MORELS WITH STEAK

Just fry them with chopped onion, add steak sauce, heat thoroughly and pour over your best grilled steak—you can't miss.

This next recipe is Anne Jenkin's variation of an old recipe from a Watkins cookbook published in the early forties. Ann fixes this when she does not have enough of those delicious morels to feed a crowd.

CHOW MEIN

2 cups chicken, veal or pork cut in 1" cubes
3 cups of celery
1 cup chopped onions
1 can bean sprouts
4 tablespoons Soy Sauce
Salt
Pepper
Onion seasoning

As many morels as you have handy
Fry meat slowly in a little butter until well browned. Add celery, onions and 1/2 cup hot water and cook until tender. Add sprouts and cook several minutes. Add sauce, thicken mixture with a little flour. Remove to hot platter.

Cooking

Serve with chow mein noodles or hot steamed rice.

Ann stews the mushrooms and adds to the chow mein, a good addition.

While waiting for those morels to pop up I made the following with regular mushrooms from the supermarket. They were very good though I am sure that they would taste even better made with our sweet morels.

MUSHROOMS WITH SOUR CREAM
1/4 cup butter or margarine
2 tablespoons minced onions
1 lb. fresh mushrooms
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 cup sour cream
4 slices of toast

Saute the onions and mushrooms in the butter until tender and light brown. Season with salt, pepper and just before serving add the sour cream. Heat but do not boil.

Serve on toast. Serves four.
From an old cookbook, "mushrooms can be cooked in the same manner as recipes for oysters, either stewed, fried, broiled or as a soup." Happy hunting and eating.

Big Al announces
MOTHER'S DAY at
The Bootlegger's Cafe & Speakeasy
Mothers dine for 1/2 price
Complete dinners from menu
Sunday, May 13
Noon till 8 p.m.

Free Prime Rib Dinner on YOUR Birthday	Try the newest Wet Burrito in Town Lunch...\$3.25 Dinner...\$3.95
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OPEN 7 DAYS A WEEK
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Fun & Sun is coming May 23rd. More circulation more stories. Call 582-6761 for advertising information.

New arrival

A son, Daniel Lee, was born April 27, 1984 to Rick and Kathie Boyer of Fullerton, Cal. He weighed eight pounds and was 20 inches in length.

Rick Boyer was a 1980 graduate of Boyne City High School, and is employed by Rockwell International.

Paternal grandparents are Bill and Maxine Aften of Boyne City. Maternal grandparents are Mr. and Mrs. Oscar Avila of Battle Creek.

In service

Airman Debra A. Malak, daughter of Rachel A. and Stanley Malak of East Jordan, has been assigned to Chanute Air Force Base, Ill., after completing Air Force basic training.

During the six weeks at Lackland Air Force Base, Texas, the airman studied the Air Force mission, organization and customs and received special training in human relations.

In addition, airmen who complete basic training earn credits toward an associate degree in applied science through the Community College of the Air Force.

The airman will now receive specialized instruction in the aircraft maintenance field.

She is a 1978 graduate of Central Lake High School, MI.

Neighbors

The Senior Center Bingo winners for the week were regulars, Grace Maves, Flossie Ploughman, Pearl Howard; specials, Minnie Skop, Virginia Nelson, and Dan Ell; cover-all winner was Larry Mitchell; caller was Edwin Dodds.

Weekend guests of Mr. and Mrs. Ralph Gillett were her parents Carl and Pat Smith, and her sister Linda and Jean LaValley and daughter Cathy, of Lapeer.

Renae Mathers, daughter of Mr. and Mrs. John Mathers, is in the hospital in Ann Arbor.

Friday, Industrial Arts and Building Trades students from Boyne City High School went to the regional showing of the Industrial Arts Fair at the Grand Traverse Resort in Acme. Chuck Robinson and Galen Robinson both placed first for their projects and Jim Habasco placed second for his.

Guests of Larry and Connie Lingle were her aunt and uncle, Mr. and Mrs. Morris Montague of Marshall.

The Senior Center will holding a Homemade Cookie and Coffee Sale this Saturday and Sunday in the park pavilion. They have been baking for a month to prepare for the sale.

Weekend guests of Evelyn Gould were her sister, Cal and Valora Pershing of Otsego.

Bee Howard visited with her brother, Ed and Gladys Spaniak of Elmira.

Mrs. Allis McClain is in the Little Traverse Hospital, room 173.

The Lioness Club of Boyne City held a "Journey for Sight" walk-a-thon to raise money for the leader dog school. The Sheriff's Association of Michigan, the Lionesses, and the Leader Dog School will be holding a 1000 mile run in southern Michigan May 16-22, where local deputies will be running to raise money for the school. The Lionesses of Boyne City will be turning in their proceeds at the northern point of the run, Standish.

The Lioness Annual Pancake Breakfast, their fifth, will be held Saturday, May 12, from 7:00 to 11:00, at the Boyne City American Legion.

The public is invited to attend.

Mr. and Mrs. Fay Limron have returned from vacationing in Zapata, Texas. While in Texas, they toured in Mexico. On their return trip to Michigan, they visited with their daughters, Mr. and Mrs. Rich (Betty Jean) Austin of Durand, and Mr. and Mrs. Greg (Diane) Lutz of Flint.

The Presbyterian Church of Bay Shore will be holding their Mother-Daughter Tea on May 14 at 7:00 p.m. in the church.

The Boyne City Girl Scout Court of Awards will be held Thursday, May 17th at 7:30 p.m. in the elementary school cafeteria.

John and Audrey Braun and Rick and Rita Simons traveled to Feal Beach, California, to visit John and Audrey's son, Gary and his wife Nicki. While in California they visited the San Diego Zoo, Disney Land, and Knott's Berry Farm. They also saw a taping of The Price is Right show, to be aired later in May. They also visited with Audrey's brother, Larry Bradley of Klendale, Cal.

Gary and Nicki Braun held the baptism of their daughter, Ashley, born March 11, 1984, while his parents were visiting.

E. J. Chatterings

WITH MILLIE WALDEN 536-2381

Mrs. Lorna Holland of East Jordan arrived back home Tuesday, May 1 after spending the winter in El Paso, Texas with her son, Richard Roberts and family. On the way home she stopped to visit her daughter, Gloria Aho and family of Bailey, Colo., then went on to visit her son Edward Holland and family of Westland, MI.

Mr. and Mrs. Albert Walden had their grandchildren, Jim, Bob and Cathryn Thomas of Harbor Springs for the weekend.

Mr. Richard Sutherland of East Jordan went to Pontiac last week for the funeral of his father, Bert D. Sutherland. He was interred at the Lakeview Cemetery in Clarkston.

barrett's of boyne inc.

Mothers' Day Special

Robinson's craftsmanship is found in this Rocker. Polyurethane foam-filled cushions and curved back add to the comfort of this beautiful Rocker. Priced at only **\$88.00**

Come see our entire selection of other fine rockers.

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Give our best to Mom. . . .

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STATIONERY Lasercraft Paper Products Black walnut carved boxes \$10 to \$100	BOOKS Paper back BOOK COVERS \$2 to \$4	WATCHES Citizens Ladies WATCHES 25% off

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Dine With Mom
Overlooking Little Traverse Bay

The POINTER ROOM
— Featuring —
The Complete Regular Menu Plus:

- **Roast Fresh Duck** with Raspberry Sauce
Children 7-11 ... 8.50 Adults ... 10.95
- **Prime Ribs of Beef** with Yorkshire Pudding
Children 7-11 ... 8.50 Adults ... 10.95
- **New York Strip Steak and Crab or Shrimp Combination**
Children 7-11 ... 7.50 Adults ... 12.00

The CHART ROOM
— Featuring —

- **Steamed or Fried Shrimp**
Children 7-11 ... 5.95 Adults ... 8.95
- **Prime Ribs of Beef**
Children 7-11 ... 5.50 Adults ... 8.50
- **Baked Chicken Dinner**
Children 7-11 ... 4.50 Adults ... 7.50

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A Glass of Wine For Mom
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Take MOM, To Stafford's Holiday Brunch This Mother's Day

SERVING FROM 10 a.m.-3 p.m.

Featuring:

- Roast Turkey
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- Home Baked Pastries
- Fresh Fruit AND MUCH MORE!

ADULTS ... 10.95
CHILDREN 7-11 ... 5.50
CHILDREN 3-6 ... 3.00
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Stafford's Bay View Inn

U.S. 131 N. Bay View
Overlooking Little Traverse Bay
347-2771

Marshall Sayles

I was out in the garage counting the sprouts on our potatoes when an idea struck me. Why not write a column of one or two line sentences that are not connected? Since I'm quick with a trick I quipped.

Have you noticed how national TV and magazine advertising has been changed to attract the attention of older people? For years nearly every pitch has been directed toward young folks. Finally I've lived long enough to see age become fashionable.

When I was a young shaver, living was the most interesting thing in the world to me. Today it is the most important.

Memo to the Chamber of Commerce: How in the blue eyed world are you going to play down the fact that one of Boyne City's worst winter snow storms occurred during the sweet blossoming merry month of May?

When I was in school, boys did not wear hair that hung down in back like a pump handle.

Back in the year One, whenever a man went "wrong" my dad had a habit of saying that whiskey and wild women finally got to the poor fellow. I never believed it. I never believed there were any wild women in Boyne City. If historians know otherwise, I would appreciate their coming forward. I know they won't because a forward historian is just as bad as a wild woman any day in the week. Besides that... (oh, oh... Something tells me to shut up or someone is

liable to come up here and play Yankee Doodle on my head with a couple of soup spoons.)

So far this spring we have not discovered a single mushroom on our back forty. In years past we found lots of single mushrooms. One time we found some that were married and had kids all over the side of the hill. This year, however, they seemed to have petered out entirely. Imagine mushrooms playing a dirty trick like that?

When I was a young man, the only time I lost my taste for beer was when it came my turn to pay.

There was a time when I used to get all slicked up on a Saturday night, whistling, and anticipating something exciting. Now that I'm old, it don't do me no good to anticipate nothing.

Young folks today don't seem to realize that there was a time when every small town had two or three bullies. Tough kids could spit nails and scare you half to death merely by looking at you. I recall the day when one of them took a poke at me because he had the mistaken idea that I was laughing at his ignorance. I swung back at him. My fist somehow bloodied his nose. I was sorry I had hurt him so badly. I didn't really want to do him in; I merely wanted to make him wish that back in 1924 when he had come down with the Pip, Doctor Conkle had arrived too late.

End of fingering our potato sprouts and thinking of stuff.

Cancer clinics scheduled

Northern Michigan Planned Parenthood will hold a series of Cancer Screening Clinics for women at its Petoskey clinic the week of May 14.

Several clinic sessions will be set aside exclusively for women who need only an annual pelvic and breast exam. Contraceptive and other services will not be provided during these clinic sessions.

"The purpose of the Cancer Screening Clinics is to make women aware of the importance of having regular exams for the detection of cervical and breast cancer," said Alice Clayton, Nurse Practitioner and Planned Parenthood clinician. "We are especially interested in reaching women who have put off having a gynecological exam because they can't afford the cost involved. During this week, we are offering the exam for a reduced fee that will hopefully make it affordable to all who need it."

"Women age 40 and older should have a pelvic and breast exam every year. There is some debate about how often younger women



Senior citizens from the East Jordan Senior Center recently visited the State Capitol where they met with legislators and watched the session. Shown here with the seniors are Senator Mitch Irwin [Sault Ste. Marie] and Senator Connie Binfield [Traverse City].

should have these exams. Most physicians, however, feel it is important for all women to have a pelvic exam on an annual basis. The purpose of the pelvic

exam is not only to do a Pap smear to test for cervical cancer, but to check for other abnormal conditions in the uterus and ovaries."

Homemakers at conference

Several Charlevoix County Extension Homemakers attended a

Michigan District Conference on May 3rd in Gaylord to receive the 1984-85 program material from the state organization, Michigan Association of Extension Homemakers.

Leading the conference was President Frances Michalek, Perry; Vice President Claudie Brown, Eaton Rapids; and Advisor Joan Witter, MSU East

Lansing. Attending from this area were Chairman Dee Hoadley, Cooperative Extension Service Home Economist Janet Rathke, Melody Ritt, June Miller and Louise Hart. All homemakers interested in joining the local organization can contact the Extension Office at 319B North Lake St., Boyne City.

Jottings

Well, the luck of the morel hunter was definitely not with me as I went out hunting over the weekend.

I went on the south facing slopes, the north facing slopes, in the gullies, on the hills, and every place else that the people who have found plenty of them told me where they might be found.

But the only thing I found was a pop bottle.

Now, if I had gone out in the field with such hunters as Tony Williams, or Dana Shaler, I might have found some.

In fact, I would be willing to make a large bet that if those guys took a walk through the same ground as I had trod, they probably would come back with a bushel basket full.

My expertise at finding mushrooms is about as good as finding full page advertisers. Slim and none.

I guess I am just going to have to go out this weekend and follow along with those past champions. They seem to miss a few of the mighty

morsels as they are trying to see how many they can pick in a given time period.

But, if I do find some, you can place a large bet on who is going to enjoy eating them the most. It is almost like eating stolen apples or watermelon.

Those things that you have to work for, (with some element of risk) makes the eating more enjoyable.

Of course, I am not condoning the stealing of marketable produce from some of the farmers around here, or am I condoning the stealing of morsels off someone's private property.

I think the risk factor of just finding them is enough to savor the enjoyment.

One of the adages that seems to go

around this town is that when the carnival arrives, it is going to rain.

Now you and I know that just because the carnival comes to town, that doesn't mean that it has to rain.

Of course the rain doesn't hurt the growth of the mushrooms, but, if it weren't for the mushrooms, there would be no reason to have the folks from Leisuretime coming in to town, right?

Anyway, for the time being, I am predicting that the rain and other stuff that Mother Nature throws our way during this time of year, will be all gone by the weekend.

And we will all be out in the woods gathering up the tons of morsels, riding all the rides, and having a good time.

Unlimited Potential prepares for next season

The Unlimited Potential program in East Jordan is unique as far as they know, said Nancy Carey, one of the members of the U.P. advisory board.

According to the board's written statement, the purpose is to challenge creative thinking abilities and to enrich the school experience of East Jordan children. Thus, U.P. is not concerned with any particular academic level of student accomplishment, but is open to all.

The U.P. group met last week to organize and to begin to set up long and short term projects. At present the board is made up of parents: Gene Mickey, Sherry Leach, Anne Johnston, Kate Kretschmann, Barbara Malpass, Gerry Barber, Franny Bluhm, Carol Spaulding, and Pam Allen, who is school reading coordinator.

"We're in the process of evaluating the program," said Allen, "developing a list of

priorities—whether we want year-long projects, continued involvement in the Olympics of the Mind, speakers, grant money..."

The group has always worked closely with the school. Some of their programs have blended into the school programs, some have been separate events. This is the third year for the group.

The spring, the board decided, they would "survey staff views" to get input from teachers and administrators. The group has sponsored two teacher in-service training sessions, has sent parents to conferences, and has cooperated with projects like College for Kids, now coming up with its second summer of classes.

Soon to come out will be a school literary magazine, the culminating effort of the year-long creative writing project, sponsored by U.P.

In previous years U.P. helped children explore photography and simple machines.

Interested parents should call Allen at the elementary school.

This spring, the board decided, they would "survey staff views" to get input from teachers and administrators. The group has sponsored two teacher in-service training sessions, has sent parents to conferences, and has cooperated with projects like College for Kids, now coming up with its second summer of classes.

Have Mother's Day Dinner at Betty's Sunday, May 13th

- Try our delicious Salad Bar
- Choose from a selection of entrees
- All Mothers \$1⁰⁰ off

Childrens' Menu available

Betty's Restaurant

"Where Friendliness & Flavor Meet"

U.S. 131, Boyne Falls 549-2680

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P.O. Box A, 106 Groveland, Boyne City

BOYNE CITY SENIOR CENTER ACTIVITIES SCHEDULE

May 10-12 noon, Dinner, 12:45 Bingo
 May 11 10-12 Crafts, 10-2 S.I.D.S. Noon, Dinner, Mother's Day party
 May 12 Mushroom Festival cookie/coffee sale, Pavilion, Veterans park. Volunteers & cookies needed.
 May 14 11:30 exercises, Noon Dinner, 12:30, Adult Ed. Science
 May 15 Senior Power Day, Noon Dinner, 1:30 Kitchen Band, Litz. Place
 May 16 Senior Power Day, Noon Dinner, Film, 2 p.m. Bowling
 May 17 Noon Dinner, 12:45 Bingo
 May 18 10-12 Crafts, Noon Dinner, Fruit tray drawing
 Special Notice: The phone number of the Home Chore Service has been changed to 582-7301, ask for Kathy.

JOHN BEST AGENCY, INC.
 Div. Guyot-Hicks-Anderson and Assoc.

(516) 547-4062 Charlevoix Port-Air Plaza
 (616) 536-3304 East Jordan 124 Main St.
 (616) 582-6061 Boyne City 336 N. Lake

AFTER THE STORM...

a note of thanks to our customers.

This week's sudden windstorm whipped through Michigan with the force of a hurricane. Devastating 80 mph winds.

Consumers Power Company crews scrambled to repair millions of dollars worth of equipment and downed electric lines which left more than a third of a million customers without power. It has been a trying time for both our customers and our crews. And we appreciate your patience and understanding.

Company crewmen are especially grateful for your cooperation. Workers have been repairing lines around the clock and frankly, the widespread damages were more than our workers could handle. Additional crews had to be imported from Ohio to aid in the restoration.

Without your kind understanding, our work would have been much more difficult. We regret the inconvenience that any outage causes and will continue to work — as we have for nearly a century — to build a better, more reliable electric system. Building that system requires that the company have in place well-trained workers and well-planned procedures to deal with emergency situations. But it also requires the company to plan today for the needs of our customers into the '90s and the next century.

Maybe that's something you take for granted — but we don't really mind. In fact, we take pride in it. Because a good, reliable electric system *should* be taken for granted.

Michigan, you've got a powerful future.

Consumers Power

LSSC inducts 2 from Boyne City top scholars

Lake Superior State College top scholars will be inducted into Alpha Chi, national honor society, Thursday, May 3 at 5:00 p.m. in the

college's Cisler Center. Students from our area who will be inducted into Alpha Chi include: Kerry C. Kruzel, son of Mrs. Sandra A. Kruzel of Boyne-Charlevoix Rd., Boyne City. He is a junior majoring in mechanical engineering and a 1981 graduate

of Boyne City high school where he lettered in football, basketball and tennis. At Lake Superior State he is active in intramural football, basketball and softball. Paul E. Varnum, son of Mr. and Mrs. Harvey C. Varnum of 519 State Street, Boyne City.

Tuesday Top O' Michigan announced that a one-time refund will be made to all member/consumers of Top O' Michigan Rural Electric Company who received electric service

during the period from January 1, 1983 to March 31, 1984. This refund is the result of lower than anticipated wholesale power cost. The refund will be based on the amount of electricity each member/consumer purchased

during the period January 1, 1983 to March 31, 1984, and it will be shown as a credit on the bills issued on May 15, 1984 for both monthly and annual accounts. Annual accounts billed in August and October will receive their refund

as a credit on their bill at that time. Refund notices will be sent by mail to all former member/consumers who received service during this period. To receive their refund check, they must return the notice in accordance

with the instructions provided. Board President, John Tanner, stated "While we cannot project with certainty what future wholesale power costs will do, we are pleased to be able to make this refund."

PUBLIC NOTICE

City of Boyne City

PUBLIC HEARING REGARDING

LOT SPLIT

Pursuant to rules and regulations as set by the City Commission, concerning Lot Splits, the City of Boyne City has scheduled a Public Hearing of the City Commission on Tuesday, May 15, 1984, at 11:30 a.m. in the Office of the City Manager, 319 N. Lake Street, to consider a Petition from Mr. Terry Toomey to split part of Lots 6, 7, and 8, Black B, Plat of South Boyne.

All interested persons are invited to attend the Public Hearing.

CITY OF BOYNE CITY
Thomas Garlock
City Clerk
Apr. 25, May 2, 9

NOTICE

Evangeline Township Planning Board Public Hearing

Thursday, May 24, 1984
7:30 p.m. at the Township Hall
There will be a request to rezone approximately one acre from Ag. 1 to Com. 1. Property Code #1505-021-005-00.

EVA 120-0
SW 1/4 of NE 1/4 Sec 21 T33N R6W A40 except Com at Cen 1/4 post Sec 21 N2 RD E 50 Rod N 18 RD E 28 Rd N to 1/8 Li E 2 Rd S on E 1/8 Li to 1/4 Li W 80 Rds to Beg.

There will also be a request to rezone approximately three acres from Ag. 1 to Com. 1. Property Code 1505-025-001-10.

SP 1177 A1
N 1/4 of NE 1/4 Sec 25 T33N R6W Ex. com at NE Cor Sec 25 Th S i Deg 23'33" W al E Li Sd Sec 834.35 ft. for POB Th Cont S 1 Deg 23'33" W Al Sd W Sec Li 289 .72 ft to Pt on NWLY Li Hwy M-75 Th S 44 Deg 20'20" W Al sd Hwy Li 50.59 ft. th N 53 Deg 46'34" W 119.58 ft Th N 1 Deg 15'01" W 62.5 ft Th N 34 Deg 16'02" W 61.6 Ft th N 4 Deg 47' 28" E 64.86 Ft Th N 65 Deg 22'55" E 186.13 Ft to POB Part of NE 1/4 of NE 1/4 Sec 25-33-6.

Terry Belford
Secretary
May 2, 16

NOTICE

Boyne City

ADVERTISEMENT FOR BIDS

Sealed bids are now being received for a new 1984 16 HP Diesel Lawn Tractor. Specifications and terms may be picked up at the Office of the City Clerk, City Hall, 319 N. Lake Street, Boyne City, MI 49712.

Bids will be opened on Thursday, May 17, 1984 at 2:00 o'clock p.m.

The City of Boyne City reserves the right to reject any or all bids and to waive any irregularities.

Thomas Garlock
City Clerk
Phone: 616-582-6597
May 9

NOTICE

Boyne City

ADVERTISEMENT FOR BIDS

Sealed bids are now being received for a new 1984, 18, 500# minimum, 80 HP Four Wheel Drive Wheel Loader. Specifications and terms may be picked up at the Office of the City Clerk, City Hall, 319 N. Lake Street, Boyne City, MI 49712.

Bids will be opened on Thursday, May 31, 1984 at 2:00 o'clock p.m.

The City of Boyne City reserves the right to reject any or all bids and to waive any irregularities.

Thomas Garlock
City Clerk
Phone: 616-582-6597
May 9, 16

NOTICE

Boyne City

ADVERTISEMENT FOR BIDS

Sealed bids are now being received for the following City owned equipment:

- 1953 Reo 6x6 Army Truck, as is.
- 1972 C-60 5-ton Chevrolet Dump Truck, as is.
- Farmall Super A Tractor, as is.

May be seen at City Street Garage during regular working hours, 7:00 a.m. to 3:30 p.m. Contact City Mechanic for inspection of equipment.

Bids will be opened on Thursday, May 31, 1984 at 2:00 p.m. in the Office of the City Manager.

The City of Boyne City reserves the right to reject any or all bids and to waive any irregularities.

Thomas Garlock
City Clerk
Phone: 616-582-6597
May 9, 16

Top O' Michigan announces 1 time refunds

CELEBRATING NATIONAL HOSPITAL WEEK



Charlevoix Area Hospital

Cares about your good health

CLIP & SAVE

EMERGENCY FIRST-AID

In all medical emergencies remain calm, but act promptly. For serious injuries or suspected poisoning call your physician or the Emergency Department at Charlevoix Area Hospital, 547-4024.

SHOCK

It is very important to treat the severely injured for shock, whether symptoms appear or not.

Shock is characterized by pale, cold skin, a rapid but weak pulse, nausea or severe thirst. In later stages, the victim becomes unresponsive and pupils are dilated.

Give necessary first aid to eliminate the causes of shock such as excessive bleeding or stoppage of breathing. Have victim lie back and cover with a light blanket. Check to ensure open airway and, if patient is vomiting, tilt head to side. For victims of head injuries, keep head higher than rest of body. Other shock victims benefit from having feet raised from 8 to 12 inches above the head.

Call for ambulance immediately.

ASPHYXIATION

If the victim's asphyxiation is due to inhalation of natural gas, carbon monoxide, etc., move victim immediately to fresh air and begin CPR life support (see below). Send for medical help. CAUTION: If victim is involved in a fall, be cautious of a possible head injury - seek professional help.

BITES

Animal Bites: Wash wound well with soap and running water. Stop bleeding by direct pressure and cover with clean bandage. Call Humane Society or neighbor to restrain animal, and find out if the animal has had rabies shots in the past year. Seek medical attention immediately.

BLEEDING

FIRST AID:

1. Head and neck: Continuous, direct pressure over wound for five minutes or longer.
2. Nose: Pinch nose for 5 minutes. Place ice or cool compress on nose, forehead and neck.
3. Elsewhere: Direct pressure as above. Large Wound: Cover with clean cloth, wrap with ace bandage, elevate. Tourniquet only as last resort and just tight enough to stop hemorrhage. Loosen periodically.

BURNS

TYPES

- 1st degree: Just red and painful (sunburn)
- 2nd degree: Blisters (burn from hot water)
- 3rd degree: Charred, hair comes out (no pain because nerve endings have been destroyed)

SERIOUS BURNS:

- Require hospitalization when:
1. 2nd degree over 30% of body, 3rd over 10% of body (Danger of shock and infection)
 2. 2nd degree burns of face, hand, feet, genital. (Danger of loss of function due to scarring)
 3. Associated fractures, soft tissue injuries
 4. Electrical burns
 5. Respiratory tract injuries, smoke inhalation
 6. Alcoholic, Diabetic, Neurologic Disorders (Danger of not healing properly or not being able to distinguish pain)

FIRST AID:

1. Cleanse gently, cold water compress. First aid spray or cream if first degree burn. (In all other cases, go to emergency room)
2. DO NOT: Apply butter or grease. DO: Soak in cold water, but do not use ice.
3. Eyes: Irrigate profusely with water
4. Tetanus injection necessary if booster is not up-to-date

Place this poster in prominent location, near a phone, and review often with your family.

If you would like additional copies of this poster, call or write Charlevoix Area Hospital, Lake Shore Drive, Charlevoix, MI 49720 - 547-4024



Charlevoix Area Hospital

LAKE SHORE DRIVE CHARLEVOIX, MICHIGAN 49720 547-4024

CARDIAC/ RESPIRATORY ARREST

CALL FOR HELP

Symptoms:

1. No spontaneous breathing (chest does not rise and fall as it usually does during breathing).
2. No heart beat or pulse (best felt at the angle of jaw or over left chest).

FIRST AID:

1. Airway
 - a. Place victim flat on back on hard surface.
 - b. If the victim is unconscious, established an airway by: Lifting up the chin and pushing forehead back (Illustration A).
 - c. Clearing the mouth if necessary
 - d. Observe for breathing; look, listen and feel.
2. If victim is not breathing, begin artificial breathing:
 - a. Tilt head.
 - b. Pinch the nostrils.
 - c. Make airtight seal mouth-to-mouth.
 - d. Four quick-breaths.
 - e. Check carotid pulse (Illustration B).
3. If pulse is absent, begin artificial circulation:

Depress sternum 1 1/2 to 2 inches (Illustration C). One rescuer: 15 compressions at a rate of 80 per minute, with two quick breaths every time 15 compressions are completed.

Two rescuers, five compressions at a rate of 60 per minute, with one breath every five compressions. DO NOT INTERRUPT THE RHYTHM OF COMPRESSIONS WHEN THE SECOND PERSON IS GIVING BREATH.

Continue until advanced life support is available.

This is a life and death situation and medical help should have been summoned. But the technique described above may keep the victim alive

CHOKING

FIRST AID:

1. Tilt head back, pull jaw up (Be careful of possible neck injury)
2. Sweep mouth clean with fingers. Have victim bend over then strike him briskly on the back
3. An infant may be held upside down and struck gently on the back
4. The abdominal thrust maneuver: A person may be grasped from behind with your arms below his ribs. Sudden brisk compression may dislodge the object, relieving the obstruction. An unconscious person may be placed on the floor on his back and similar results obtained by sudden vigorous compression upon the abdominal area
5. Call for help immediately!

EMERGENCY NUMBERS

Emergency Department
Charlevoix Area Hospital - 547-4024

Ambulance _____
Fire _____
Police _____
Doctor _____

DRUG OVERDOSE/ POISONING

Information suggesting drug overdose or poisoning can frequently be obtained from friends, family or police. Always consider:

- a. Suicide notes, empty bottles, recent emotional problems
- b. Odor on breath or clothes.
- c. Industrial or chemical exposure.

FIRST AID:

1. (See airway, breathing, circulation under cardiac arrest).
2. CALL FOR HELP
3. Removal of poison

a. Swallowed (Ingested)
If victim is awake and drug or poison was taken in past few hours, give Ipecac Syrup to empty the stomach (1 oz. for adults, 1/2 oz. for child). Never induce vomiting if victim is unconscious. DO NOT induce vomiting for:

- Corrosive (acid, alkali, or oxidizer such as bleach or lye)
 - Kerosene (or other petroleum product)
 - Convulsant (e.g. strychnine)
- a. Inhaled: Remove victim to fresh air
 - b. Skin or Eyes: Irrigate profusely with water.
 4. Antidotes: Very few specific antidotes are available. However, you may give the victim milk or water at home to help remove the poison before you reach the hospital. Never give either to a sleepy victim.
 5. Get victim to a physician or hospital.
 6. Bring container of suspected poison to physician or hospital.

FRACTURES

First thought should be to immobilize injured area to avoid further damage and pain. The maxim is: "Splint them where they lie."

FIRST AID:

Open fractures: Cover with moist, clean dressing. Call emergency help immediately and immobilize patient. If victim's safety is threatened (and only if a threat exists), move the victim as follows:

LIFE THREATENING INJURIES:

- a. Neck or Back
An accident victim complaining of neck pain, pain shooting down arms or legs, or inability to move arms or legs should NOT BE MOVED until neck is stabilized. This can be done by placing sandbags or shoes filled with dirt on either side of head. Victim should be gently rolled "like a log" onto a flat surface such as board or door and transferred to safety. The same procedure should be used with suspected back injury. Importance of this technique cannot be overemphasized since injury to spinal cord can cause permanent paralysis.
- b. Hip, pelvis, or thigh
Injury to large blood vessels may produce shock. Damage to bladder and kidneys may also occur.

LESS THAN LIFE THREATENING INJURIES:

- a. Shoulder, arm:
Support with sling, pillow or splint made of cardboard or wood. Do not attempt to straighten or bend to conform to splint.
- b. Lower Leg: Splint as above.

SEIZURES

SYMPTOMS:

Seizures and convulsions are characterized by shaking movements of arms or legs, eyes rolled up, drooling, loss of urine, etc.

A convulsion is generally followed by a period of confusion and inactivity, but another convulsion may immediately follow.

FIRST AID:

1. Single Seizure: No real emergency. Loosen victim's collar and protect from self injury. Maintain airway. Sponge child with lukewarm water if he had a high temperature. See a doctor.
2. "Status Epilepticus": Repeated fits or seizures without regaining consciousness require specific treatment at hospital. Maintain an airway and call an ambulance.

Hospital Week celebrated by area hospitals

The smiling faces of a record 470 area first graders is the crowning glory of National Hospital Week at Northern Michigan Hospitals. The annual Children-Come-And-See event sponsored each year by the NMH Auxiliary was filled to overflowing this year with children from Boyne City, Petoskey, Pellston, Boyne Falls, Harbor Springs, Alan-

son and Vanderbilt. The auxiliary sponsorship was particularly appropriate this year since National Hospital Week and National Volunteer Week are both May 6-12. The 1984 program also marked the ten year anniversary of the program. In 1974 first graders from just the Petoskey public and St. Francis schools were introduced to a pro-

gram designed to "acquaint young children with their hospitals". This year's National Hospital Week theme "We're the Caring Kind" pays tribute to the special people who daily work to provide quality health care. "Whether we're talking about employees, volunteers, visitors or trustees, they are all very caring people, in-

involved with taking care of their fellow man," said Jim Rauey, President of Northern Michigan Hospitals. "They are people who care about one another and about their community. It's this commitment to caring that we celebrate this week." That same commitment is what brings about the cooperative efforts of the hospital

and auxiliary in Children-Come-And-See. The program introduces the youngsters to the hospital commitment where they receive first-hand looks at Radiology (X-ray), Emergency, and Pediatrics, among other areas. A mock surgery is presented involving the youths as patient, parents, and doctor, and a specially designed hospital color-

ing book is handed out for classroom education afterwards. National Hospital Week and National Volunteer Week will also be celebrated at Northern Michigan Hospitals with posters, special hospital week information for patients, and carnations personally presented to each volunteer as a special thank you.



Marilyn Clearn, RN, Northern Michigan Hospitals' pediatric nurse, checks out Children-Come-And-See "patient" Joey Bonebarke as part of NMH Hospital Week festivities. Joey is a student in Miss Ronnfeldt's first grade class in Boyne City.

Blood pressure month is May, get yours checked

What do uncontrolled high blood pressure, overweight, smoking, and a high cholesterol diet have in common? They all increase your odds for getting heart disease. How much? The answer is different for each person, depending on family history, and on how many of these "health risks" you have. Your doctor can tell you how big a chance you may be taking with your health by not controlling the risks that can be modified or eliminated.

If you have high blood pressure, you should control it to have a longer, healthier life. Uncontrolled high blood pressure can lead to heart or kidney disease and stroke. One way to get your blood pressure "numbers" to come down and to keep them down is to follow the advice of health professionals interested in helping you. Your doctor is the only one who can diagnose your high blood pressure. But other health professionals can help in a variety of ways. Along with medication, you may be asked to lose weight, or cut back on salt or smoking. Doing these things will help your medication work better

and shorten the time for you to reach your blood pressure goal. There are a number of health professionals trained to assist you, including nurses, pharmacists, nutritionists, and health educators.

Doctors have found that high blood pressure runs in families. There is a chance of more than one member of a family having hypertension. So if family members learn early on to watch weight, cut back on salt, get more exercise, and how to deal with high blood pressure, they will benefit. They will be helped as they help you treat your high blood pressure. Give your family members things to do in order to help. Your doctor or nurse can tell you how to have someone take blood pressure readings and record progress on a chart. A family member might be asked to remind you about daily medication. Family members also can help with pill refills, with doctor visits, and with getting help from other health workers like educators, nutritionists or dietitians. Friends can help, too. Changes your doctor asked you to make—such as to reduce your weight, use

less salt, exercise more, or smoke less—affect activities often done among friends. A friend can be very helpful. Tell someone you need help following your doctor's advice.

Because high blood pressure control requires a lifetime commitment from patients, they often need support and consideration from family members. The benefits, however, are great: the tragedy of premature death and disability from uncontrolled hypertension is avoidable. Studies show that responsibility for ensuring good adherence need not be shouldered by you alone but is best managed when there is participation by the patient and all members of the health care team.

Anyone that has questions about high blood pressure should contact their physician, or any office of District Health Dept. #3 at Antrim County (616)533-8607, Charlevoix (616) 547-6523, East Jordan (616)536-7371, Otsego (517)732-1794 and Emmet at 347-6014.

Remember the men who can't forget. Wear a Buddy Poppy on Memorial Day.

Witnesses complete semi-annual meeting

Jehovah's Witnesses have just completed their semi-annual Christian assembly at the Holt Michigan Assembly Hall on April 28 and 29. Over 100 delegates from the East Jordan congregation of Jehovah's Witnesses enjoyed the fine spiritual instruction.

Demonstrations, discussions, experiences and lectures were part of the spiritual program.

One of the highlights of the two-day seminar was the public address by Mr. W. J. Benner from the world head-

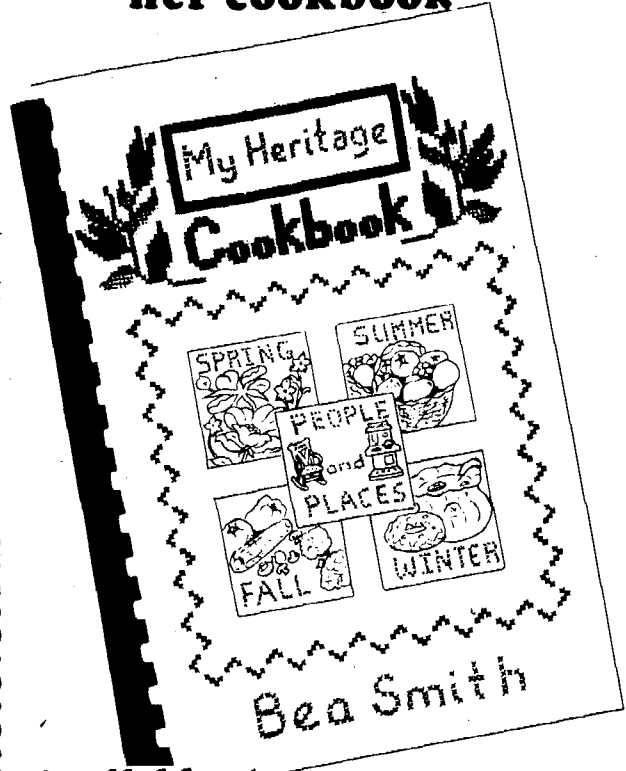
quarters of Jehovah's Witnesses in Brooklyn, New York. About 1500 delegates heard the talk on the subject, "Why Submit to God's Rulership now?" Mr. Benner pointed to the sad state of human rulership, the wisdom of submitting to Jehovah's rulership and the subsequent blessings for submitting to His rulership. Another highlight was the public baptism of 23 newly dedicated Witnesses of Jehovah God.

Attends WCTU meeting

Dianna Lynn Brown of Boyne Falls, a member of the Michigan WCTU, was among those from fifteen states who attended the 39th annual National Woman's Christian Temperance Union Leader-

ship Training School, which was held at the organization's national headquarters in Evanston, Illinois, from Tuesday, April 24, and continued through Wednesday, May 2.

Boyne City's own **Bea Smith** has published her cookbook



Available at:

The Charlevoix County Press
108 Groveland

Huff's Pharmacy
Downtown

\$8.95

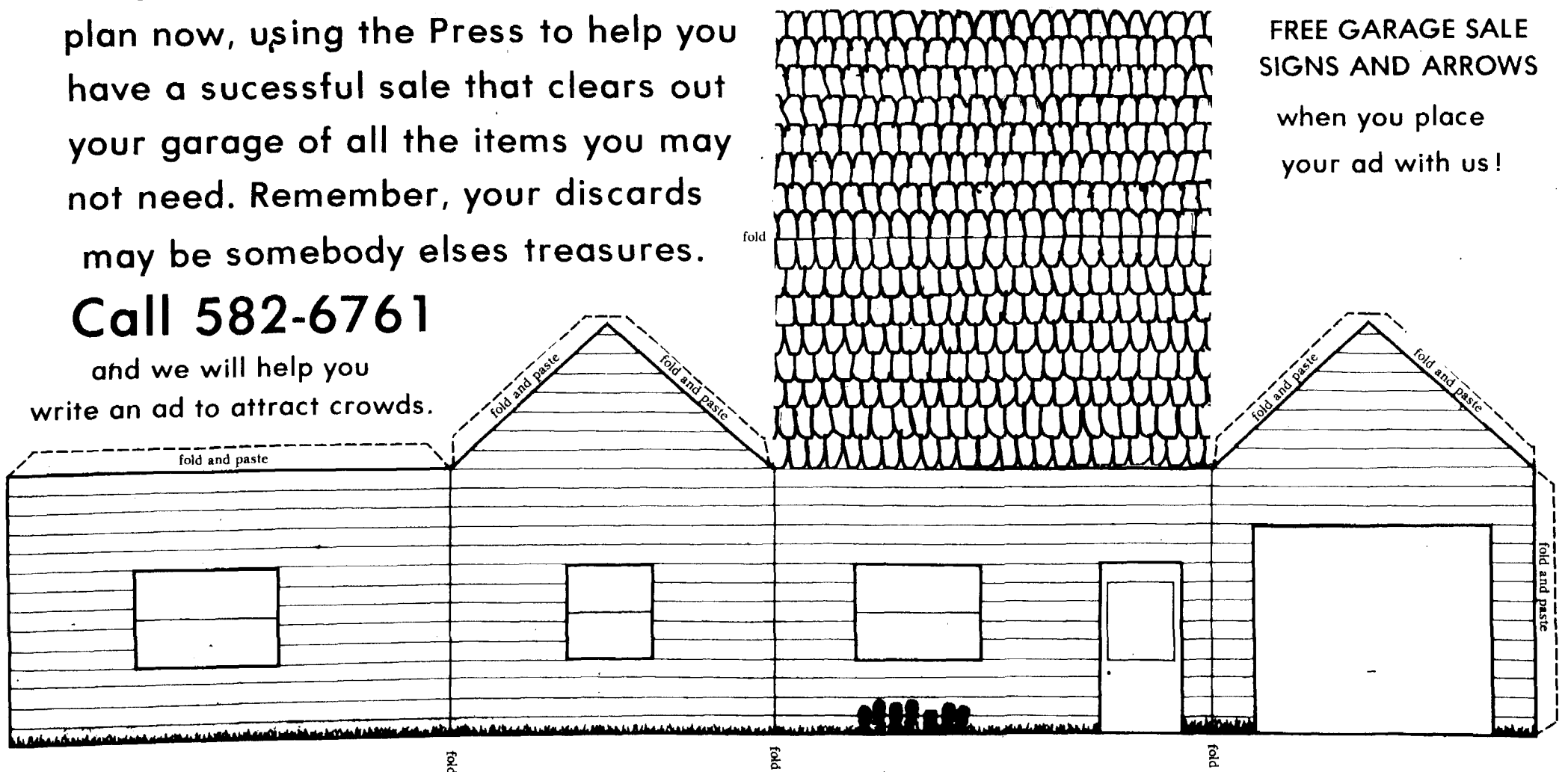
Cut out and build this garage. . . .

Here is a garage you can build, so you, I need another excuse for not having a garage sale.

The garage sale season is just around the corner, plan now, using the Press to help you have a successful sale that clears out your garage of all the items you may not need. Remember, your discards may be somebody else's treasures.

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Achievement Day at Charlevoix High School

Charlevoix County 4-H Youth Programs will hold its annual Spring Achievement Day May 12, 1984 in Charlevoix at Charlevoix High School. Spring Achievement allows 4-H members to display and be interviewed about the projects they have done since fall of 1983, the beginning of the current project year, according to Leah Green, 4-H county staff.

Evaluation of the projects consisting of five minute interviews with each child for each project will begin at 9:30 a.m. At 1:00 p.m. following the lunch break, during which first, second and third place ribbons will be placed on the displays, the public

is invited to view the projects and the results. The public may also wish to stay along with families and relatives for the 2:00 Style Revue and program. Last event of the day is the awarding of ten \$15.00 and five \$5.00 Trip Awards given by the Charlevoix County 4-H Council. Trip Awards are used to defray the cost of attending some 4-H event or workshop in the coming year. Gold ribbons will also be given to projects deserving special mention.

Trip Awards are used for Exploration Days at MSU, Kettunen Center project workshops, 4-H Capitol Experience, Charlevoix county 4-H camping, Washington

Focus and special interest events held throughout the state and region. Money for these awards is generated through fund raising efforts of the 4-H Council. Providing broader opportunities for youngsters through these and other scholarships is a major concern of the 4-H Council.

Charlevoix County has about 25 4-H clubs which use the volunteer services of more than 50 adult leaders. Currently 4-H members number about 350 to 400 county young people between the ages of 5 and 19. In Charlevoix county 4-H includes children who want to belong as soon as they are interested in belonging and ready to learn about subjects

presently being taught. In addition, Charlevoix 4-H annually has another 800 short term or single contacts with county youth in special projects, programs and

events. For Achievement Day 4-H calls on 10-15 people from the county to serve as evaluators for the expected 300 projects.

Boating courses offered by sheriff's dept.

The Marine Safety Division of the Charlevoix County Sheriff's Department is going to offer a boating safety course "Michigan Pleasure Boating" at the time and place noted below. The course covers such topics as marine laws, navigation rules, rules of the road, safe boat handling, boating terminology, aids to navigation, first aid, equipment requirements, and boating safety. Students aged 12 to 16 will be awarded a "Boating Safety Certificate" upon successful completion of the course that will allow them to legally operate a motor boat with a 6 H.P. motor or larger without adult supervision. There is no charge for the course and anyone is welcome

to attend, including adults. Some boat insurance companies offer reduced rates to skippers who have completed a course in boating safety.

Courses will be offered at: Charlevoix Area; Saturday, May 12 and Sat., May 19, 1984 from 9:30 to noon at the Charlevoix-Emmet Intermediate Service Center, Mercer Blvd., Charlevoix. Boyne City area: Monday, May 14 and Monday, May 21, 1984 from 3:30 to 6:00 p.m. at the Boyne City Middle School cafeteria. East Jordan area: Tuesday, May 22 and Friday, May 25, 1984 from 7:00 to 9:30 p.m. at the East Jordan High School in room 10.

Boyne avenges loss to Petoskey

BY JERRY FROATS

Boyne City avenged an earlier season loss May 3rd at the Newberry Invitational when they out-pointed Petoskey finishing in third place. Petoskey took a fourth in the event which drew 12 schools to participate.

In the field events, Nich Redman tied for first in the high jump at six foot even, while Kimmo Kuheana placed

third in the shot put with an attempt measuring 42 feet, eight inches. Reinhardt took fourth with his 10 ft. pole vault.

Bringing home a first place finish for Boyne was Parsons in the two-mile run, clocking 10 min. 24 sec. while teammate Hulett placed second in the same event. His time was close at 10 minutes 27 sec. The

Rambler relay team placed second in the 880 yd. event in one min. 41 seconds.

A third place finish went to Mark Williams in the 120 yd. high hurdles with a time of 18.06 seconds. Mentel placed third in the 100 yd. dash. His time was 11.25 seconds. One mile runner Hulett was third

with a time of 4 min. 38.04 seconds. The relay team also took third in the 440 yd. event with a time of 49.39 seconds. Williams ran the 330 yd. low hurdles in 43.88 seconds for a fourth place finish, while Hulett ran 2 min. 10 sec. to a fifth place finish in the 880 yd. run.

'Annie' search on for area

The "Annie search" is on, announced David Pritchard, producer of the Petoskey Summer Theatre, today. Auditions for the big musical "Annie" will be held Saturday, May 19 at the McCune Community Arts Center Stokes Theatre, located at 461 E. Mitchell St. in Petoskey, beginning at 1 p.m.

Young ladies interested in trying out should be between the ages of 10 and 14. In addition to Annie, the principal role, consideration will also be given to those young people trying out for the six orphans in the cast. For the orphans, both boys and girls are needed and again they should be between the ages of 10 and 14.

All those auditioning should be prepared to sing the title song from

entitled "Tomorrow".

"We would be overjoyed to be able to fill the title role for this magnificent play with someone local," said producer David Pritchard. "It is a most demanding role and will require a very dedicated young professional with a big voice", concluded Pritchard.

"Annie" will be the fourth and closing presentation of the Petoskey Summer Theatre schedule and will run from August 14 through September 2, 1984.

The Petoskey Summer Theatre will open July 3 with the "Fantasticks" followed by "On Golden Pond" and "They're Playing Our Song." Season tickets are on sale now by mail. Write Box 491, Petoskey, MI 49770, or for more information call 616-775-0833.

Loggers lose double header

BY JERRY FROATS

The Boyne Falls Loggers had their hopes of victory shattered in the later innings of their double header last Thursday, as Ellsworth won both games, 12-7 and 5-4.

The teams were tied at six runs each in the sixth inning when a Lancer batter smashed a two-run homer and the Loggers fell behind. They were unable to recover as they committed nine errors in the first

game. Kelly Harmon of Boyne Falls hit a two-run homer, and Brian Bennett went two-for-three, driving in two R.B.I.'s.

In the following game, the Loggers were leading 3-1 in the fifth inning when Ellsworth scored four runs. Boyne Falls came back to tie the score at four all, but four errors hurt the team, and the Lancers scored again to win the close one.

What's Happening

ALCOHOLICS ANONYMOUS

The Boyne City Library group of Alcoholics Anonymous meets weekly on Mon., Wed. and Fri. at 8 p.m. in the basement of the library. Anyone with a drinking problem is welcome. For more information call Edna at 582-2637 or Howard at 582-7988.

ROAST BEEF DINNER

There will be an all-you-can-eat roast beef dinner on Saturday, May 12 from 5-7 p.m. at the First United Methodist Church in East Jordan.

CONG. DAVIS' REP.

Congressman Davis' District Rep. Bill Huber will be in your area in the near future. Anyone wishing to meet with him is invited to do so without an appointment. He will be available to discuss any problems you may be having with federal or state government. He will be in Charlevoix County on Monday, May 14 at the East Jordan City Hall council chambers from 10 to 11:30 a.m., and on the same day at the East Jordan Senior center from 11:30 to 1:00 p.m.

BOARD MEETING

The next regular meeting of the Northern Michigan Community Mental Health Services Board will be held on Thursday, May 17, 1984 at 8:00 p.m. in the Administrative Offices located at 8746 Moeller Dr. Harbor Springs, MI. The public is invited to attend.

COFFEE HOUSE

Something live, something gospel every Sat. night at the Open Door Coffee House next to City Hall in East Jordan, 7 to 10:30 p.m. This Sat. teen night-Lazar's Band.

BAPTIST CHURCH

Mr. Orlando J. Buria, Director of Promotions at the Faithway Baptist College, will be speaking at the First Baptist Church, 875 State St., Boyne City, on Sunday, May 13 at 6 p.m. A musical ensemble will be included in the program.

Faithway is an independent college operation as a ministry of the Faithway Baptist Church in Ypsilanti. Pastor DuBois E. Nixon invites the public to attend this service.

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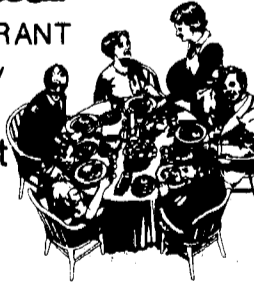
R.A. Campbell Agency, Inc.

locations in Boyne City and East Jordan
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Country Star RESTAURANT

of Gaylord & Boyne City

Mother's Day Buffet Schedule
May 13th



Breakfast Buffet served 8 am-12 noon
Scrambled eggs, Pancakes, French toast, Bacon, Sausage links, Biscuits & gravy,

Plus our Fresh Fruit Bar
\$3⁷⁵ adults
\$2⁵⁰ 12 & under

Dinner Buffet served 12 noon-9 p.m.

Deep fried Shrimp Baked Ham
Roast Beef au Jus Deep fried Chicken
Plus our famous Homemade Soup & Salad Bar

\$6⁵⁰ for adults 30* a year,
5 & under, free ages 6-16 yrs.



Boyne City
616-582-2781

Gaylord
617-732-1788

Bon Appetit
A Guide to Dining in Northwest Michigan

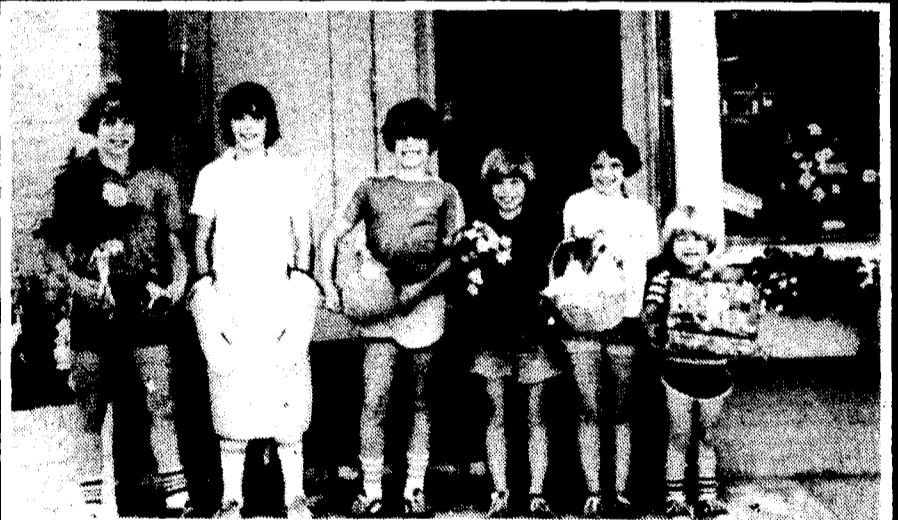
The Perry Davis Hotel Petoskey.
Petoskey's Landmark Hotel overlooking Little Traverse Bay. Dinners served Friday and Saturday 6-9 p.m., Sunday 4-8 p.m., Lunches Mon.-Sat. 11:30-2:00 p.m. Chef's specialties daily.
-Fri. night Planked Whitefish with a free glass of wine \$9.95.
-Sat. night, Prime Rib \$10.95.
-Sunday night-Family style chicken dinner, all you can eat \$6.95.
347-2516

THE TORREY INN
Try our famous Pizza Buffet... All you can eat for only \$4.95. Every Friday and Saturday night. Pizza nightly from 5 p.m., 7 days a week. Downtown Wolverine. 517-525-8156.

Stafford's Pier Harbor Springs
Lunch & Dinner overlooking the Bay in the elegant Pointer Room or the casual Chart Room. Monday-Saturday, 11:30 am-11 pm. Sunday noon - 10 pm. 1-526-6201.

Villa Italiano Ristorante
The flavor of Italy, captured and flowing freely in the natural setting of wicker baskets, red checker tablecloths and imported Italian wines. OPEN DAILY-11 a.m., Serving Lunch & Dinner Featuring Spaghetti Bar Fri. & Sat. nights U.S. 131 South-Petoskey

Stafford's Bay View Inn Petoskey
Serving the north's most imaginative Sunday brunch. 10 am-2 pm. Adults \$9.50, children 7-11 \$4.50, under 6 \$2.50. Serving breakfast 8am-10 am, lunch noon-2 pm, dinner 5-9. 347-2771



Much more than flowers at the
Rainy Day Lady
Mother's Day, May 13 Downtown Boyne City
582-6796

For a Special Mom

A MOTHER'S DAY BUFFET

Sunday, May 13th, Noon 'til 8 p.m.

- Entrees:
- Roast Prime Rib of Beef
 - Roast Leg of Lamb / mint jelly
 - Roast Duck with raspberry glaze
 - Roast Pork Loin with apple-walnut dressing
 - Baked Chicken Florentine
 - Broiled Fresh Lake Trout
 - Shrimp & Crab Dijon
 - Complete Appetizer selection, Salad Bar,

freshly baked Breads, Dessert
Adults \$11.95 Children under 10 \$6.95 Children under 4 \$2.95
Carnations will be given to Mothers
Holiday Inn
US 131 South, Petoskey 347-6041

SERVICE DIRECTORY

3 in. BUSINESS CARD
ONLY \$6 PER WEEK

Building Services

S & R SEALS & ROBERTS CONSTRUCTION COMPANY
Complete Building and Remodeling
Boyer City 582-6535

B & B ROOFING COMPANY
Steel Roof Decks
Waterproofing
Bonded Built-up Roofs
Insulated Roof Decks
Insured Workmen
5578 U.S. 131 Petoskey 347-8823
Camp Dagget Rd. Boyer City 582-9392

BAYKO Concrete Service
POURED WALL CONTRACTOR
BASEMENTS - RETAINING WALLS
FOOTINGS - FLATWORK
Free Estimates
582-6114
1101 Leroy, Boyer City - 582-6114

MAXWELL K. HOUCK
Houch Construction
PHONE: 616/582-2776
BOX 1753 WILSON RD. BOYER CITY, MI 49712
LICENSED CONTRACTOR

GENERAL CONTRACTING
JIM Daniels Carpentry, INC.
PROFESSIONAL CARPENTRY
COMPLETE OR PARTIAL
BUILDING & REMODELING
LICENSED BUILDER (616) 582-2702
BOYER CITY, MI 49712

• PAINTING
• WALL PAPERING
• REMODELING
DIPZINSKI DECORATING SERVICE
• DAN • RICHARD
CALL 347-4664
347-8306

Garbage Service
582-2267
ALL-TRASH
We Pick Up Anything Residential
Commercial-Contract
Day-Week-Month-Job
Radio Dispatched
P.O. Box 199
Boyer City

Boyneland Refuse & Garbage Service
Serving Boyer City, Boyer Falls, Horton Bay, Advance and adjoining townships. We pick up EVERYTHING
33 years in business
Radio Dispatched
211 S. Lake 582-6692

S & R SEALS & ROBERTS CONSTRUCTION COMPANY
STEEL
Angles-Plates
Channels-Beams
Bars
Boyer City 582-6535

General Services
RECEPTIONS, BANQUETS, FAMILY REUNIONS AND ANNIVERSARIES - Affordable facilities. Catered or not catered, with dance floor. Boyer Valley Lodge, Wallon Lake, 535-2475.
PIANO TUNING- Gordon Wheeler, 42 years experience. 12 years factory experience. Phone 548-5592.
VACUUM CLEANERS complete sales and service, new, used, reconditioned. \$10 and up. Sewing machines, new, used and serviced. The Sweep Shop, 347-1320.

FOR RENT
In Boyer City. Good traffic location suitable for retail or service orientated needs.
Write to Box A, Boyer City, Mi. 49712 for more information

IMMEDIATE OPENINGS
Press carriers needed for several routes in Boyer City. All carriers earn wages plus 50% of their collections
Apply in person at The Charlevoix County Press, 108 Groveland, Boyer City.
Carriers should be between the ages of 10 years old to 70, and in good health.

Call The Press today at 582-6761 to get your Service Business card or Classified in this column.

Classified ads

Call 582-6761 to place your ad

110 Child Care & Babysitting

ATTENTION PARENTS
I will babysit anywhere in Boyer City. I am a fourteen-year-old girl with very good references. I charge low wages or whatever you choose. I also do light house cleaning. For more information please call 582-6761, 9-5.

135 Special Notices

NOTICE
As of April 30, 1984 Ed's Sanitation is no longer in business.
By owner

ROAST BEEF DINNER

ALL THE BEEF YOU CAN EAT
Saturday, May 12 5-7 p.m.
First Sunday Methodist Church of East Jordan
Adults \$4.00
9-14 \$2.00
under nine free
135-10-1

220 Business & Office Equipment

SAVING 840 photostatic copier. Good working condition. Uses inexpensive Savin paper. Appropriate for home or office use. Reasonably priced. May be seen at the Charlevoix County Press, 108 Groveland, Boyer City. 582-6761.

225 Building Materials

USED aluminum printing plates, 35x22 inches, available at the Charlevoix County Press. 25 cents each or 5/51. Call 582-6761.

250 Furniture

FULL SIZE MATTRESS springs, frame; white headboard, white desk and chair, 5 hexagon hanging bookcases and miscellaneous. May be seen at the Charlevoix County Press building, 108 Groveland, Boyer City, 582-6761.

255 Garage & Rummage Sale

HUGE SALE
Fri., May 11 and Sat., May 12, 9-5 GE washer and dryer, weight bench barbell set, rowing machine. Dressers, beds, misc. furniture, lawn mower, books, clothing, household items and much misc. 517 Groveland. First house off N. Park St., Boyer City.

255-10-1

The Buddy Poppies, which will be offered to you on the streets soon, are sold by volunteers. All proceeds will go to the relief and welfare of the needy veteran, his widow and orphans.

255 Garage & Rummage Sale

HUGE YARD SALE
Check out these goodies. 440 Rupp Nitro II, snow, water, and X-C skis and boots, fishing equipment, canoe paddles, over 100 rock and roll cassettes, tons of good winter and summer clothing, and more. Saturday, May 12, 10 a.m. to 2 p.m. Rain moves it to Sunday. Take Marion Center to Phelps Rd., then east one mile to corner of Phelps and Lake 26 Roads.

275 Miscellaneous for Sale

FOR SALE - 12" Black and White RCA television. New. \$60.00. En closed car luggage carrier, \$45.00. 582-2377.

TWIN SIZE BED with Beauty Rest mattress, box springs and frame - excellent, \$75.00.

Sheets and blankets available. Graybar electric sewing machine, old but works fine, \$35. Zenith radio-phonograph combination, nice cabinet, \$25. Ceramic pitcher and bowl \$20. 582-9337.

DON'T MAKE A LIST!

You may not know what you want until you see what we have. Clothing, furniture, household, miscellaneous. Women's Resource Center, GOLDMINE RESALE SHOP 1002 Emmet St., Petoskey. Mon-Fri 9:30 to 5:30, Sat. 10-5. 347-3970. Donated merchandise is tax deductible.

295 Wanted

MORELS - AMERICAN Spoon Foods, 411 East Lake St., Petoskey now buying fresh black and white morels. Stop by or call 347-9030.

300 Business Opportunities

Log Home Sales Continue At Record Pace
DEALER WANTED

A leading National Log Home Manufacturer is expanding into this area. Yearly Log Homes is now taking applications for immediate assignment of a PROTECTED TERRITORY to qualified individuals.

— FEATURING —

- 8" solid, uniform treated logs
 - Flat or round interior walls
 - Hand-hewn exterior look
 - Custom commercial and contemporary buildings available
 - Two day free training school
 - Factory assembled and erected on your lot if desired
 - Investment 100% secured by model home
 - PROFITS OF \$5000.00 on kit sales alone
- Call Mr. Boyd COLLECT for an application (704) 932-0137. Yearly Log Homes, P.O. Box 1046, Mooresville, N.C. 28115.

300-10-1

300 Business Opportunities

SATELLITE ANTENNA dealerships available. No experience required. Dealer cost for complete unit as low as \$599. Retail \$1395. CALL DAY OR NIGHT 303-574-9888.

317 Cottages and Chalets

LAKE CHARLEVOIX - Two bedroom cottage, 100 ft. frontage, \$65,000. Terms. Boyer Country Realty, 582-2242.

330 Houses for sale

HOME FOR SALE - Boyer City. Two bedroom, attached garage, nice area, L/C available. Boyer Country Realty, 582-2242.

340 Mobile Homes for sale

12 x 60 BUDDY Mobile Home. Set up in Boyer City Park. Price open to negotiation or best acceptable offer. 582-9337.

360 Real Estate Services

BY OWNERS - For Sale - Houses, house trailers, mobile homes, land bought—sold—traded—rented—financed. East Jordan Auto Parts, Inc.

411 Cottages and Chalets

SCENIC, CONTEMPORARY home on Lake Charlevoix in Boyer City, for rent by day or week, summer or winter. Fully equipped, 614-868-1935. 412-2-1f

LAKE CHARLEVOIX cottages for rent - winter & summer.

Boyer City - One bedroom cottage overlooking Lake Charlevoix. Phone 582-7354 after 4 p.m.

BOYER CITY - One bedroom furnished cottage overlooking Lake Charlevoix.

Phone 582-7354 after 4 p.m.

500 Help Wanted

POSITION OPEN
City Clerk of East Jordan. Population 2150. Salary negotiable, currently \$15,000. Appointed by 7 member council, non-partisan. Desire municipal experience or related. Resume to include education, experience, and salary requirements. Mark envelope: Clerk Position. Sent to Superintendent, 201 Main Street, East Jordan, MI 49727, on or before June 15, 1984.
J.M. Dionne
Superintendent
500-10-1

In service

Pvt. Mark G. Dole, son of Gerald W. and Linda L. Dole of Boyer City, has completed basic training at Fort Knox, Ky.
Mark is a 1983 graduate of Boyer City High School.

What's for Lunch at School?

Boyer Falls	Boyer City	East Jordan
Monday - Pizza or burritos, corn, fruit cup Tuesday - barbecue or hamburgers or ham and cheese, French fries, pickles, pears Wednesday - Chili or zamboni or soup and salad bar, crackers, peas & carrots, applesauce Thursday - spaghetti or tuna sandwiches or soup and salad bar, green beans, peas Friday - Potato salad & baked beans and hot dogs, cole slaw, fruit delight	Monday - Corn dogs, mashed potatoes, cabbage salad, applesauce Tuesday - Pork & noodle casserole, peas or carrot sticks, Jello with fruit Wednesday - Stuffed turkey sandwich, candied sweet potatoes, salad, pineapple Thursday - Chicken nuggets, French fries or sweet potatoes, fruit salad Friday - Fish sticks with tartar sauce, lettuce, peaches	MON - Tacos with shredded cheese & lettuce, green beans, macaroni & tomatoes, milk, dessert. TUES - Hot dogs in buns, French fries, buttered peas, milk, dessert. WED - Vegetable beef stew, salad, bread, milk, dessert. THURS - Fish wedge, mashed potatoes, sauerkraut, bread, carrot sticks, milk, dessert. FRI - Hot turkey sandwiches, buttered corn, milk, dessert.

505 Help Wanted Part-Time

ORDINANCE Enforcer, Township of Wilson. Send inquiries to P.O. Box 447, Boyer City.

APPLICATIONS are now being accepted for correspondents to the Charlevoix County Press in East Jordan and Boyer Falls.

Looking for sports reporters, neighborhood news columnists and others. Send applications to: Charlevoix County Press, P.O. Box A., Boyer City.

600 Automobiles for sale

1973 LOTUS EUROPA Rapidly appreciating sports car classic. Twin-cam engine, 4 speed, 34,000 miles. Call 582-6761 for more information.

FOR SALE 1973 Maverick. Needs minor repairs. Standard shift. 536-3261

660 Boats, Motors & Trailers

19' O-DAY SAILBOAT Mariner 2 plus 2, \$4500. 582-6334 or 313-623-7200.

704 Appliance Service

WE'LL FIX IT! Brooks's Appliance Service. 582-6217.

753 Legal Services

ATTORNEY SERVICES available. House calls, evening and weekend appointments by pre-arrangement. Wm. P. Battiste Jr. Call 582-6811.

762 Painting & Decorating

SPANIAK & SONS PAINTING
Residential or commercial, barns, mobile homes. We can paint it with brush, roller or sprayer. 582-7218. Wait for recorder, we'll call back.

CLARK PAINTING AND WALLPAPERING

Taking summer work orders now. Interior-exterior. Call 536-7540 before 8 a.m. or after 5 p.m.

6762-10-f

Charlevoix County Commission Minutes

SYNOPSIS
April 25, 1984

The following is a synopsis of proceedings of the Charlevoix County Board of Commissioners at a meeting held April 25, 1984. Commissioner Sutliff was excused, all other members were in attendance.

Charlevoix County Commission Minutes

The Board took under advisement the report on County Transit operations submitted by the Director, Art Saworski. They also heard a report by Crooked Tree Arts Council Director, Sean Ley, and endorsed the Council's grant application to the National Endowment for the Arts.
In other actions, the Board adopted resolu-

NOTICE OF MORTGAGE SALE

Property address: 1084 A-1 Addis Rd., Boyer City, MI 49712

Default having been made and said default having continued for two months or more in the conditions of a certain Mortgage made by John R. Wilson and Carolyn M. Wilson, husband and wife, of P.O. Box 1084 A-1 Addis Rd., Boyer City, MI to FAMILY FEDERAL SAVINGS AND LOAN ASSOCIATION, a Corporation organized and existing under the laws of the United States of America, dated the 12th day of September, 1979, and recorded in the Office of the Register of Deeds for the County of Charlevoix and State of Michigan, on the 19th day of September, 1979, in Liber 156 of Records, Page 613-156, on which Mortgage there is claimed to be due the sum of FIFTY SEVEN THOUSAND SEVEN HUNDRED NINETY NINE AND 41/100 Dollars and the further sum of SEVENTY FIVE AND NO/100 (\$75.00) Dollars as attorney's fees, making the whole amount claimed to be due at the date of this notice, to-wit: the sum of FIFTY SEVEN THOUSAND EIGHT HUNDRED SEVENTY FOUR AND 41/100 (\$57,874.61) Dollars, to which amount will be added at the time of sale all taxes and insurance that may be paid by the said Mortgagee as well as interest accruing between the date of this notice and the time of said sale and no proceedings at law having been instituted to recover the debt now remaining unpaid by said Mortgagee, or any part thereof, whereby the power to sell contained in said Mortgage has become operative.

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STATE OF MICHIGAN PROBATE COURT COUNTY OF CHARLEVOIX

File No. 82-17109-CH
RICHARD C. KUHS & ANITA L. KUHS, husband and wife, Plaintiffs,

vs.
WHELTON J. MCNICOL & MARY ANN MCNICOL, husband and wife, jointly and severally; MICHIGAN EMPLOYMENT SECURITY COMMISSION; DON B. SIMPSON, Defendants.

EDWIN G. GREGORY
Attorney for Plaintiffs

THOMAS W. ANDERSON (P-26349)
Attorney for Defendants / McNicol

GEORGE BLATT (P10879) MESC
Attorney for Defendant / MESC

GREGORY G. JUSTIS (P27148)
Attorney for Defendant / Simpson

NOTICE OF SALE OF REAL ESTATE BY FORECLOSURE

PUBLIC NOTICE IS HEREBY GIVEN that pursuant to a Judgment of Foreclosure and Order of Sale, entered by the Circuit Court for the County of Charlevoix, State of Michigan, on the 12th day of January, 1984, in favor of the Plaintiffs, RICHARD C. KUHS & ANITA L. KUHS, husband and wife, against Defendants, WHELTON J. MCNICOL & MARY ANN MCNICOL, husband and wife, MICHIGAN EMPLOYMENT SECURITY COMMISSION, and DON B. SIMPSON, I shall offer for sale to the highest bidder at public auction, to be held on the First Floor, Main Lobby, of the Charlevoix County Building, in the City of Charlevoix, County of Charlevoix, State of Michigan, on the 7th day of June, 1984, at 10:00 A.M., the following described parcel of real property:

STATE OF MICHIGAN PROBATE COURT COUNTY OF CHARLEVOIX

File No. 8422
Estate of ORNE FRALEY, Deceased.

TAKE NOTICE: On May 23, 1984 at 4:00 p.m. in the probate courtroom, Charlevoix, Michigan, before Hon. John T. Murphy, Judge of Probate, a hearing will be held on the petition of Donna Huzek for the administration of the Last Will & Testament of Orne Fraley to probate, for the commencement of probate proceedings and for the granting of administration to Donna Huzek, Personal Representative named in said Last Will & Testament.

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NOTICE

BOYER VALLEY TOWNSHIP

Boyer Valley Township will hold meetings of the Planning Commission on the following dates:

February 16, 1984
April 19, 1984
July 19, 1984
September 16, 1984

Regular meeting of Boyer Valley Township Board shall be held the second Monday of each month at Boyer Valley Hall.

April 9, 1984
May 14, 1984
June 11, 1984
July 9, 1984
August 13, 1984
September 10, 1984

October 8, 1984
November 12, 1984
December 10, 1984
January 14, 1985
February 11, 1985
March 11, 1985
Louise McGee
Township Clerk

LAWN & GARDEN EQUIPMENT

COMPLETE SALES & SERVICE

• AUTO REPAIR • ARC & ACETYLENE WELDING
• TREES • BATTERIES
• POWER MOWER SERVICE & REPAIR
• COMPLETE LINE OF TORO EQUIPMENT

Have you done without a Toro long enough?

STARK'S TOTAL SERVICE

M75 (Boyer Ave) Boyer City 582-6812

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Attorney for Defendant / MESC

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Attorney for Defendant / Simpson

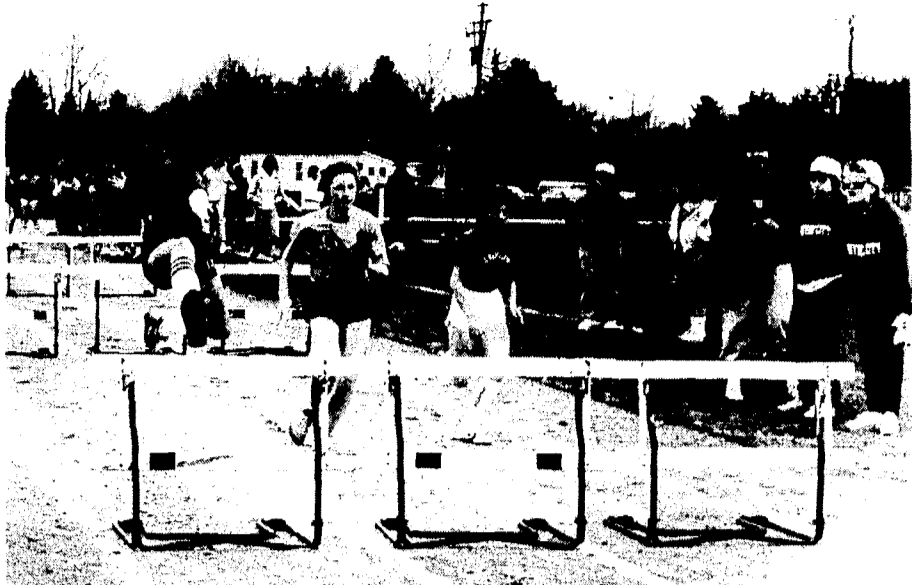
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Showing winning form at last week's Middle School track meet that was held on the Boyne City track was Marci Center. She took first place in the event that drew four girls teams to the meet.

Boyne boys take 2nd, girls' 5th at Sault

BY JERRY FROATS

The boys came away with second place, while the girls took a fifth in the Sault Ste. Marie Invationals held last Saturday, competing against 11 other teams. Charlevoix's boys took first place while Petoskey placed third.

In the boys' events, the Ramblers won three first place finishes. They were Reinhart on the pole vault at 12 ft., Hulett running two miles in 10 min. 3 sec., and the 440 yd. relay team consisting of Mentel, Musser, Gabos, and Reinhart. Their time was 47.97 seconds. The same team took a second in the 880 yd. relay.

Third place finishers for Boyne were, Wil-

liams in both the 120 yd. high hurdles and 330 yd. low hurdles, Mentel in the 100 yd. dash, Hulett in the one mile run, and Kuheana in the shot put.

Parsons earned two fourth place positions in the 880 yd. and two mile runs. Moody also took a fourth in the shot put.

The one mile relay team came in fifth, running Reinhart, Mentel, Musser, and Redman. Other fifth place finishes came from Schovey-330 yd. hurdles, Moody-discus, and Redman tied the Detour high jumper.

Schovey and Napont earned one point each for their sixth place finishes in the 120 yd. hur-

dles and the shot put. The girls' relay teams won both the 440 yd. and the 880 yd. relays. Gretchen Bohne ran

two miles to come in sixth.

The Rambler girls totaled 38½ points.

Boys bring home 2nds at T.C. JV relay

BY JERRY FROATS

The Rambler relayers brought home two seconds and a third place finish from the Traverse City J.V. Relays, held this past Monday. In this meet, all Class A schools must run their J.V. teams. Boyne wound it up in sixth place out of twelve schools.

The first event that Boyne took a second in, was the four mile relay.

The finishers were Hulett, Parsons, Bohne and Leach.

Boyne also took a second in the middle distance relay. The team consisted of Leach, Redman, Williams, and Hulett.

Boyne runners took a third in the distance medley which is made up of a one-quarter mile runner, a one-half mile runner, a three-quarter miler, and the final leg of the race is one mile. Running for the Ramblers were Leach, Redman, Parsons, and Hulett. Boyne did not place in any of the other events.

Middle school opens track season

BY JERRY FROATS

Boyne City's Middle School opened their track season at home Thursday, with the boys competing against Gaylord, while the girls took on both Gaylord and Grayling. There were approximately 70 young athletes in attendance and they were all very excited.

To begin the field events for Boyne, Angela Reich broke the local shot put record with her throw of 29 ft. even. Carmen Dole took third with her 25 ft. 10 in. shop put. In the boys' division, Bill Wicher took a second place for Boyne with his 35 ft. 10 in. attempt. The boys did not place in the long jump while Tami McPherson leaped 12 ft. 2½ in. for a fourth in the girls' event. Pole vaulter, Mike DeSchryver took first for the Ramblers as he tied the middle school record of 9 ft. 6 in. Watchers expect him to break this record, as he has the potential this year.

High jumper, Marci Center cleared 4 ft. 2 in. for first place, while the boys did not place in their division. Center took first place in the girls' 60 yd. high hurdles, as Micki Bennett took fourth. Jim Stackus was edged out of first place by .02. His second place time was 12.12 seconds.

The boys' 880 yd. relay team took a strong first place finish. The relayers were, David Munson, Troy Heierman, Wicker, and DeSchryver. The girls ran Ashleigh Norris, Peggy East Jordan

City Council Minutes

PROCEEDINGS OF EAST JORDAN CITY COUNCIL

East Jordan City Council met in regular session, Tuesday, May 1, 1984, 7:30 p.m., Mayor Merwin presiding and all members present, with the exception of Sweet. Minutes were approved, transfers were made, and authorization was given to pay \$36,823.54 in bills as presented.

The landfill contract was awarded to Mr. Courtney Stone. Bids to be put out for City insurance policies were referred to the Ways & Means Committee for study.

Construction of docks at the Tourist Park was discussed with the decision to solicit for bids. A new driver for the Ambulance Department was approved.

Sue Wodzinski, City Clerk, presented a letter advising she will be moving from the area in July. D.P.W. Superintendent Dionne was directed to post the position.

The handling of a personnel matter was referred to the D.P.W. Committee for investigation.

May 13th was approved as a date for the Fire Department to wash the City streets.

Meeting adjourned at 9:25 p.m.

A copy of the official minutes of the above meeting are posted at City Hall for perusal during normal working hours.

Sue Wodzinski
City Clerk

GRADUATION

- Announcements
 - Invitations
 - Name Cards
 - Thank-you cards
 - Gifts
 - Open House
- Invitations
BOYNE VALLEY
PRINTING CO.
Downtown Boyne City

Johnecheck, Patty Tinsley, and Reich to second place in their 880 yd. relay.

In the 880 yd. run, Julie McCullough took third for the girls in 4 min. 24 sec. as Jon Greetus also placed third in 2 min. 57 sec. for the boys.

Travis Hartman ran one mile in 6 min. 3 sec. to place second for the boys, while Stacy McGeorge ran 8 min. 6 sec. to place third in the girls' one-mile event.

The 100 yd. dash found Wicker in third place for the boys. He ran 12.92 sec. McPherson ran fourth in the girls' division. Her time was 14.06 sec.

First place went to DeSchryver in the 440 yd race for the boys. Lori Knight took second for the girls. Their times were 1 min. flat, and 1 min. 14 sec.

In the 100 yd. low hurdles, Amy Weeks took a second for the

girls in 17.07 seconds. Heierman ran 14.67 seconds and took first place for the boys.

Boyne did not show in the 75 yd. event and Gaylord swept both divisions.

McPherson ran second in the 220 yd. dash with a time of 32.86 seconds while Tinsley took fourth in the same event with a time of 33.28 seconds. Munson earned third place in the boys' division, his time was 32.5 seconds.

The boys' team scored 39 points and were defeated by Gaylord's 94 points. The girls were also beaten by Gaylord 37 to 96½. Grayling girls scored 18½ points.

It was cool and breeze that day and more depth in blank events would have helped considerably, but everyone ran or jumped well as there were many parents there to watch the meet.

PUBLIC HEARING

City of Boyne City

ZONING BOARD OF APPEALS MEETING

CONSIDERATION OF GRANTING OF ZONING VARIANCES

Pursuant to rules and regulations as set by the Boyne City Zoning Ordinance concerning zoning variances, the Boyne City Zoning Board of Appeals has scheduled a Public Hearing for Monday, May 21, 1984, at 7:00 p.m. in the Commission Chambers of City Hall, 319 North Lake Street, to consider the following variances:

1. A variance located in R-1 Zoned District, to allow him to construct a new home having a rear yard setback of 15 feet, rather than the required 30 feet. The affected area is located on West Division Street - Lots 14 and 15 of E.S. Johnson's Addition to Boyne.

2. A variance request from Joe Blossom, 240 East Morgan Street, located in R-2 Zoned District, to allow him to construct a new garage having a rear yard setback of 3 feet, rather than the required 25 feet.

All interested persons are invited to attend the Public Hearing. Additional information is available at City Hall during regular business hours by calling 582-6597.

Thomas Garlock
City Clerk
May 2, 9, 16

LAST DAY OF REGISTRATION SCHOOL ELECTION

NOTICE OF LAST DAY OF REGISTRATION OF THE ELECTORS OF EAST JORDAN PUBLIC SCHOOLS CHARLEVOIX AND ANTRIM COUNTIES, MICHIGAN

TO THE ELECTORS OF THE SCHOOL DISTRICT:

Please Take Notice that the Annual School Election of the School District will be held on Monday, June 11, 1984.

THE LAST DAY ON WHICH PERSONS MAY REGISTER WITH THE APPROPRIATE CITY OR TOWNSHIP CLERKS, IN ORDER TO BE ELIGIBLE TO VOTE AT THE ANNUAL SCHOOL ELECTION CALLED TO BE HELD ON MONDAY, JUNE 11, 1984, IS MONDAY, MAY 14, 1984. PERSONS REGISTERING AFTER 5:00 O'CLOCK, P.M., ON MONDAY, MAY 14, 1984, ARE NOT ELIGIBLE TO VOTE AT THE ANNUAL SCHOOL ELECTION.

Persons planning to register with the respective city or township clerks must ascertain the days and hours on which the clerks' offices are open for registration.

This Notice is given by order of the Board of Education.

Edwin Drenth
Secretary, Board of Education

LAST DAY OF REGISTRATION SCHOOL ELECTION

NOTICE OF LAST DAY OF REGISTRATION OF THE ELECTORS OF BOYNE CITY PUBLIC SCHOOLS CHARLEVOIX AND ANTRIM COUNTIES, MICHIGAN

TO THE ELECTORS OF THE SCHOOL DISTRICT:

Please Take Notice that the Annual School Election of the School District will be held on Monday, June 11, 1984.

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Eleanor L. West
Secretary, Board of Education

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CONGRATULATIONS!

The Boyne Valley Knights of Columbus, Council 6314, recently purchased the building previously known as PJ's Round-Up, on M-75 in Boyne City. The new home of the K of C's will be used also for accommodations for private parties, weddings and bingo.

Council 6314 was established 14 years ago, and now has a membership of 115.

Pictured from left to right are, the Board of Directors; Mr. Ed Matelski, Mr. Ralph Rodgers, Mr. Peter Scope, Mr. Al Dzwik-Grand Knight, and Mr. Mark D. Kowalske, Broker, CENTURY 21 Kowalske and Associates. Not pictured are directors, Mr. Dale Lillis and Mr. Ed Matelski Jr.

For information regarding reservations, call Mr. Ed Matelski at 549-2780.



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A special section of the
CHARLEVOIX COUNTY PRESS

May 9, 1984

Section 2

**Welcome to the
National Mushroom Festival**



May 12-13

Morchella esculenta is prime target for mushroom gourmets



Who says that the morels don't come out in the cold. Terry Manning and Pam Mrttik of Dearborn Heights, found these and many other large, black morels when they were out hunting for three hours within the Boyne City limits on a southern slope in a birch grove last Friday. The largest was six inches while some of the others were in the four inch range.

May is Morel Month in Michigan, according to a Marketing Series Bulletin distributed by the Michigan State University Extension Office in Mio. MSU District Extension Consumer Marketing Information has compiled a detailed bulletin which includes clear illustrations of the structure of a safe morel and of one which is unsafe for eating.

Morels, both the "true" and "false" variety, resemble other mushrooms to the naked eye because only the fruit of the plant is visible above the ground. The bulletin reveals that ample moisture is necessary for morels to continue growing. Many local residents have their own beliefs of where to find morels and their favorite places are carefully guarded from intruders by evasive answers to where they found such great morels.

True morels fruit most heavily in May in this area, rarely do they produce in late April or early June. False

morels fruit soon after the snow melts in mid-May and all summer long.

A true morel has a hollow, cone-shaped head connected at the base to the hollow neck. There is no break between the head and neck. The basic shape is similar to a miniature Christmas tree with a heavy trunk at the base. Also, a pitted surface on the head is characteristic of a true morel. They generally grow two to six inches high, are creamy tan or shades of brown or black, with a pitted head and hollow interior.

There are approximately seven species of true morels and they are graded excellent, choice, and good for eating.

In the Extension bulletin we are told when to look for the various species: "Mid to late May when apple trees are in blossom and oak leaves are as big as squirrels' ears;" "early May, before aspen leaves are out and bracken fern, still curled like a fiddlehead,

is just emerging; when first asparagus spears are up; when hepatica, arbutus and white violets are in bloom;" "as soon as snow begins to melt; collected in quantity on opening day of trout season in the U.P."

According to records, places to find good morels are "in aspen stands; in apple orchards along roadsides or power lines; under spruce trees; in low, moist forests of white ash, elm, and red maple; in rich, moist stream valley under ash and elm; in rich garden soil; in orchards, and re-

cently found fruiting along roots of elms destroyed by Dutch elm disease. Another species is often found near the edge of puddles or melting snowbanks; in mixed conifer and hardwood stands.

Those species questionable for eating are found along the edges of swamps, in areas wet from spring drainage, and under cottonwood and balsam poplar. A

species that is definitely unsafe for eating is found under aspen and on wasteland where scattered pines remain. **poisonous morels** are found on very moist and rotted wood—conifer or hardwood, and under protective tree cover. It is easy to mistake the "gyromitra infula" poisonous mushroom for a morel fruiting out of season.

Before collecting morels, it is absolutely essential that you be positively certain of the mushroom you are hunting. Learn all you can about it. Past history as a food item is really the only way to tell a poisonous from an edible mushroom.

Guidelines for safe collecting are outlined in the Extension bulletin. Morels are bountiful in Michigan and collecting them can be a most gratifying and productive hobby when it is done in a safe manner. If you have questions about morels or other mushrooms, contact the MSU Extension office in Boyne City.

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Pro hunter Dana Shaler gives hints on finding morels

The Charlevoix County Press asked one of the professional mushroom hunters in the area to tell us how and where he finds mushrooms, and in the quantity that he requires to fill his orders.

Last year, he sent several hundred pounds of fresh morel mushrooms down to the Capitol Hilton in Washington, D.C. for a morel mushroom festival they were having. He also sends out mushrooms to other restaurants throughout the nation.

What follows are some of his ideas concerning the sport of morel mushroom madness.

BY DANA SHALER

With mushroom time again, I was asked to share some of my knowledge about the finding of that elusive mushroom, the morel.

But first, I think I should answer the question, what makes me an expert?

Well, I have lived in Boyne City all of my life, 35 years so far, and have picked mushrooms

since I learned to walk. I have competed in the mushroom festival since I was a teenager, and am always finishing in the top ten. I have placed first several times over the years in the competition which is based on the number of mushrooms you can pick within a ninety minute period at some location the officials chose.

While I admit that I am probably not the best of the mushroom pickers, I will say that I am among a large number of them from the Boyne City area who do well.

Tony Williams, last year's champion, and the winner for the last three years is awfully hard to beat. Some of the other people around here can also outpick me.

But having been a past champion has brought me a certain notoriety and has brought job opportunities, like a guide service and the selling of mushrooms commercially.

There also were many articles in newspapers

and magazines where my name has been used which added to my notoriety.

Probably the first question interviewers always ask, is how am I able to find such large quantities.

The answer is simple. The first thing you have to know is what the morel or morchella esculenta looks like. It is the most sought after mushroom we have here in the north country.

There are plenty of books and leaflets that will show you what one looks like, but even with that knowledge you can go out into the woods and have little or no success.

After all, a morel is not the biggest mushroom out in the forest. To find what you picture in your mind or on paper, is not easy once you get into the woods.

One reason is that the woods in the spring have lots and lots of interesting things to look at besides mushrooms. Sometimes, the new growth and the wildflowers make pleasant distractions.

A beginner in the woods needs some guidance. Now that doesn't mean that he or she needs a professional guide. Just someone who can show them a mushroom in its natural habitat.

Once you have found that first mushroom, wait, don't pick it! Take some time to look at what has been found. Look at it from many different angles. Walk away from it, turn around and try to find it again and again. See how it looks from close up and from far away.

See how the mushroom has an ability to camouflage itself and how the light plays on its texture.

Now, look at the ground. Is it hard, soft, wet, or dry? Are the trees all the same hardwood or softwood, or are they mixed? Are the trees large or small?

What kind of terrain are you in? In a valley, on a hillside, or in the ridges: Are the valley or ridges on the north or the south, east or west?

Are you on a hill, and

which side, north or south?

Now you can pick your prize.

The knowledge that you just gained by looking around will help you to find many more.

The mushroom grows in many different sizes, in many different types of woods. With one exception, and that is in swamps. You will find very few there, if any.

The type of woods is very important. Where they grow one year, the next year you may wonder if they ever grew in that location.

I have found that the type of woods where there is a large quantity of mushrooms is where I will find other large quantities in similar stands.

When is the best time for find them? Again, another difficult question to answer, because weather is the big factor. I have picked morels from April through June.

The best time is usually from the middle of May to the end for the black morel, and the white will be coming on

after the blacks are almost gone.

The growing season lasts about two weeks for each.

Now if you find enough that you don't want to eat fresh, storing them is simple. Mushrooms keep pretty well in a cool, dark, damp area. The best thing I have found for a container is to use a plain grocery sack. A damp paper towel on top will help keep the moisture in. They will keep a week easily and maybe longer depending on how fresh they were when they were picked.

Never pick, store or transport morels in a container that repels water, like plastic pails, or glass or metal. Mushrooms lose some of the moisture after being picked. Remember that they are mostly water.

If they are allowed to lie in their own juice, they will deteriorate very fast.

Long term storage is also simple. You just dry them in the sun. One easy way is to use

an old window screen. One that you will not want to use again because the drying of the morel will stain the screen. Just set the screen up off the ground so that air can circulate around them. I have found that by cutting the mushroom in half, they dry faster.

Be sure to bring them inside under cover at night in case it rains or there is a heavy dew. Normally, it takes a couple of days for them to dry completely.

Once they are dried you can store them in most anything. Glass jars are nice because you can use them for display purposes, but tins work well, also.

When you are ready to use them, just soak them in water until they are about the original size, squeeze out the excess water and cook.

One of the questions usually asked at this time is why are dried morels so expensive. Well, one pound of fresh mushrooms will dry and shrink down to

Continued on Page 8

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American Spoon Food owner tells what he wants in morels

BY JUSTIN RASHID

Like most people in Northern Michigan I began gathering morels and other wild foods as a child. I remember vividly the moment I first discovered one. The (reputedly ugly) morel mushroom is, in my opinion, one of the most beautiful forms in nature. It was a large, perfect, black morel, and I was delighted. I gasped, dropped to my knees gazing at it for several minutes before finally, carefully breaking the stalk. All the way home I cradled its delicate shape in my cupped hand.

I've picked a great many bushels of mush-

rooms since that day, and buying and harvesting morels has become a business for me which involves handling thousands of pounds of mushrooms each year. But the experience still evokes in me the same sense of enchantment, of surprised delight with the perfection of nature.

The way people handle food in general, and wild foods in particular, can reveal certain things about their understanding of nature, the earth. Morels are a rare and treasured delicacy and most people handle them with great care, keeping them clean, fresh and un-

broken, and picking and transporting them in paper bags, or in rigid ventilated containers. But there are always those who through ignorance or carelessness, pull up mushrooms, dirt and all, and throw them into plastic garbage bags, transforming one of the world's greatest delicacies into a decaying and inedible mess. It's an upsetting situation for a cook, picker or purchaser to realize that something very valuable has been rendered worthless. Here are some simple and oft-repeated guidelines to keep this from happening:

1. PICK ONLY FRESH, HEALTHY SPECIMENS.

Let the over-mature, moldy, dirty or creature-occupied mushrooms remain undisturbed where they can throw their spores and do some good perhaps in another year. Remember that each mushroom cap is a launching pad for millions of spores. One should never pick an area clean of mushrooms.

2. PICK BY CUTTING STEM ABOVE GROUND LEVEL WITH A KNIFE OR BREAKING WITH FINGERS.

Never pull up a mushroom by the roots. That's like uprooting the tree to pick its apples. If you do carry an open knife, be sure it doesn't have a sharp point. You might trip in the woods and impale yourself and end it all, then the mushrooms could be eating you.

3. KEEP DIRT, TWIGS AND INEDIBLE OR POISONOUS VARIETIES SUCH AS 'CAPS' (Verpa Bohemica) or "BEEF-STEAKS" (Gyromitra Es-culenta) OUT OF YOUR BAG.

Only true black and

white morels are considered edible and sale-able to restaurants.

4. PICK INTO CONTAINERS THAT BREATHE!

Plastic rots mushrooms in hours. Wood, wicker, paper or cloth containers are naturally ventilated and they also scatter spores as you walk. Similarly, never leave mushrooms in a hot car or closed trunk.

5. KEEP MORELS AS COOL AS POSSIBLE WITHOUT FREEZING.

6. NEVER RINSE. SOAK OR WASH MORELS WITH WATER.

Simply blow off or shake each mushroom as it is picked. The great chefs of the world consider it a sacrilege to wash mushrooms.

7. LEAVE MORELS WHOLE.

This is the way they keep best and are most valuable.

8. DON'T PICK SOON AFTER OR DURING HEAVY RAIN.

Water soaked mushrooms will not dry, cook or keep as well.

9. DURING THE FINAL WARM - HUMID DAYS OF MAY, WATCH FOR MUSHROOMS WHICH

CAN BE INFESTED WITH LICE OR FERMENTED (SOURED) ON THE STALK.

10. IF YOU ARE A NOVICE HUNTER

Go to your local Co-operative Extension Office and purchase the .75 pamphlet called **May is Morel Month in Michigan** read it carefully, and you'll be ready to begin.

11. IF PRESERVING MUSHROOMS FOR YOUR OWN OFF-SEASON USE

Best methods are drying, or freezing in strong plastic bags after frying in butter (leave in liquid). Most of the morels purchased by my company, American Spoon Foods, come to us directly from the field. People walk in our front door at 411 East Lake Street in Petoskey with grocery bags, bushel baskets, onion sacks, tomato baskets, and all these good inexpensive containers. There's always lots of mushroom gossip and heated discussions about the season while the baskets are being weighed and people are getting paid. And then we are up all night drying morels and pack-

ing them for shipment. No matter how fast we work or how many we dry, we never have enough to last beyond Christmas.

Morel season, though intensely exciting, is all too brief. Many people would love to continue harvesting wild foods throughout the year, but are not aware of the many safe edibles available to them. Here are some tips about wild edibles which American Spoon has been harvesting and selling to restaurants for several years. These can be gathered with far less competition from other hunters.

The first of these becomes available while the poisonous water iris

popping up. I'm referring to the young shoots of the common cattail which thrives in its swampy, submerged, yet sunny, habitat. This mildly flavored vegetable is harvested when the green spear-like shoot is from 8 to 20 inches in height and is picked steadily and firmly until it pops out of the joint socket. The bottom four or five inches are white and bear a close resemblance to the domestic leek sold in grocery store produce departments. Or, to evoke a more common vegetable, they look almost exactly like giant green onions. The only dangerous look-a-like is the poisonous water iris

Continued on Page 5

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2. PICK BY CUTTING STEM ABOVE GROUND LEVEL WITH A KNIFE OR BREAKING WITH FINGERS.
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Wild foods abound in our area

Continued from Page 4

which sometimes shares the cattails' soggy habitat. The iris is distinguished by its flat, sharp blade-like shape which extends all the way to its

base, and its distribution which is more clustered than the well-spaced cattail. Water iris is emetic, which means it causes violent vomiting. So watch out for it. Also, your nose will be able to distinguish the mild cucumber-like odor of the cattail from the bitter odor of iris.

It is the starchy core of the bottom four or five inches that will be used for food. Peeled to this tender white center which is then steamed and served with butter and lemon, nice marinated or used raw in salads, they are a nourishing addition to your spring meals. It is the bottom four inches which are shipped, unpeeled, to restaurants. Always wear high rubber boots or waders to gather cattails, and be careful not to get in over your head.

Just as the first June rains and warm nights begin, and while cattail shoots are still being harvested, another delectable mushroom quietly appears. Often its fruiting follows closely upon the final days of the morel season. I'm referring to a very different kind of fungus which grows directly from wood...the white oyster mushroom.

The Latin name is Pleurotus Ostreatus. These grow like shelves of oyster shells from the trunks of dead or dying poplar trees (also known as aspen). Usually the golden-orange to pale-green barked poplars that have lost their upper half to winter winds will support the growth of oysters the following June.

Oysters are edible and saleable when harvested within a day or two of the rainy nights that trigger their growth. They are then pure white to off-white, and can be from the size of your thumbnail to the size of a dinner plate. I once found one the size of a bathroom

sink and weighing over ten pounds. But the best average - one-to-five inches across. When fresh, they feel moist and tender to the touch, rather than leathery. They also give off a revealing anise odor which turns into a destasteful, sour odor as they become old and inedible.

The only thing about oyster mushrooms that some people find difficult to accept is the bugs. As species of small black beetle can be found eating great tunnels in the flesh of these mushrooms almost as soon as they grow. Simply shake off these critters, unless they've been nested so

long they haven't left much. If this is the case, just shrug it off and move on to the next clump of oysters which you will surely find. Don't let them upset you. Beetles have to live too, and they probably spread billions of spores in the process. Here's one important trick I use to harvest oysters. They often erupt far up the tree trunk, a yard or two above your reach even if you jump. In these cases I look around for the perfectly sized fallen branch and then break off the clump of mushrooms by pushing up under it with a good, solid thrust. As it falls, I reach out and catch the

softball-sized cluster with my free hand, or just pick it up off the ground if I miss. This is much safer than trying to shinny up the brittle trunks of these trees, which can very easily end up on top of you.

Many people know about and use the pungent green tops of wild leeks during May and June for soups and salads—but I am surprised how few take advantage of the succulent and nutritious wild watercress which flourishes where cold, shallow streams are exposed to sufficient sunlight. This spicy sandwich and salad green is the

Continued on Page 10

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Caution mandates you know

Since antiquity, some mushrooms have been regarded as poisonous. But in truth, few are deadly, and poisoners of old usually added arsenic or other poisons to accomplish their ends. Like most plants, most mushrooms are neither poisonous nor particularly good to eat.

All that is known about whether mushrooms are poisonous to humans is based on cases of humans eating them. It is likely that sometimes the label of poisonous was unjustifiably applied when somebody got sick after a meal including mushrooms, but when the sickness was really due to some other cause.

This still happens today. If a new species of mushroom is found, we will not know whether it is safe to eat until it is tried. It is not even possible to apply chemical tests for a definitive answer, because chemical tests can only be made (usually by well-equipped labs and highly trained chemists) for known toxins. New species could contain an unknown compound toxic to humans for which no test has been devised. In fact, for many mushrooms even now known to be poisonous, there is no chemical test since the toxic compounds themselves are still unidentified.

For many mushrooms, there are no adequate records of their having been eaten previously or, if they were eaten, what happened. Therefore in mushroom books you will sometimes find the designation "edibility unknown." The only way to find out about the edibility in these cases is to try the mushrooms, a procedure I cannot recommend, especially when there are so many known choice edible ones.

Some mushrooms are definitely known to be poisonous. In most cases the poisonous label is justly earned. In a few cases, the mushroom may actually be edible to most people, but has gotten a poisonous label as a result of food sensitivity. Food sensitivity is a gastrointestinal reaction to something in a mushroom that does not bother most people. In many cases we have no firm idea of what the agents might be or what causes the individual reaction.

Mushrooms also can cause upset if you overindulge, or if you eat rotten or spoiled mushrooms and wind up with plain old-fashioned food poisoning. Some people can get quite upset after eating mushrooms just out of fear alone because of lingering doubts about the safety of what has been eaten.

Contrary to popular opinion, there is not just one type of mushroom poisoning which acts promptly. The truth of the matter is that there are many different kinds, most of which do not produce immediate symptoms. There are seven generally recognized groups of known mushroom toxins, and in each group one or more related substances cause the poisoning. In addition, there is an eighth grouping of mushrooms containing diverse, but as yet mostly unidentified, toxins. Kit Scates, in her chart "Diagnosis and Treatment of Mushroom Poisoning on Basis of Symptoms and Treatment," calls this Class H, and offers the Green Spored Lepiota, Chlorophyllum molybdites, and the Lead Poisoner, Entoloma sinuatum/lividum, as examples.

With most mushrooms, the onset of symptoms comes within two hours of the meal. These mushrooms with more or less immediate onset of symptoms can cause an unpleasant poisoning, often similar to a mild or bad case of the flu, but recovery is normally complete and fairly rapid, with symptoms rarely lasting more than a day. However, three groups of mushrooms have toxins that are slow to manifest themselves and these are the ones that can cause death, especially if the unfortunate soul has eaten a lot of them. (Gluttony never pays.)

Most fatal mushroom poisonings, perhaps 90 percent of them, are the result of eating one particular mushroom, Amanita phalloides. It is one of several Amanita species which contain amanitins, deadly bicyclopeptides that cause a characteristic four-stage poisoning. The first stage is a latent period of 10 to 14 hours, typically, with the victim having no hint that he has been poisoned. The second stage consists of about a day of sharp abdominal pains, nausea, vomiting and watery diarrhea. It is believed that this stage is due to toxins known as phallotoxins, ring molecules made up of seven amino acid units. The third stage is another trick: For about a day, the

victim thinks he has recovered. In the fourth stage, the truth manifests itself and previous misery returns along with liver and kidney failure. Coma and convulsions may follow, and death occurs in about one of five cases.

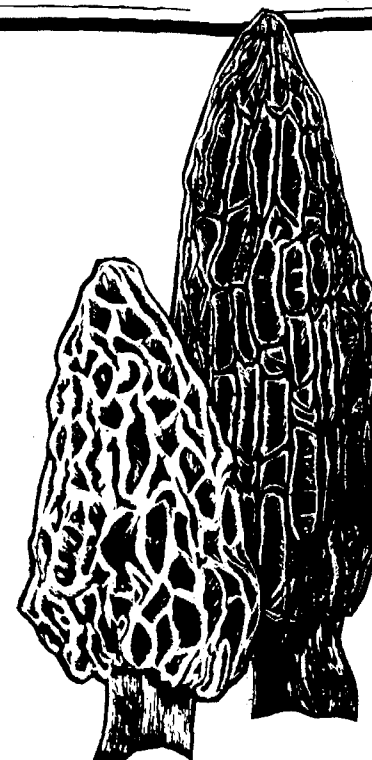
The fourth stage appears to be due to the action of the deadly amatoxins, ring molecules made up of eight amino acid units. The main toxin, alpha-amanitin, acts by inhibiting one of two mammalian nuclear RNA polymerases responsible for transcribing DNA into messenger RNA, and results in the reduction of

protein synthesis at the ribosomes. This inhibition of a fundamental life process is consistent with the three to four day period before liver and kidney failure occurs.

Attempts have been made to develop amanitin and phalloidin antibodies for treatment of Amanita poisoning, but it was found that when amanitin was linked to albumin and injected into rabbits to produce the antibody, the rabbits died. So far no antidote has been discovered but medical treatment can

Continued on Page 7

Welcome to the of the National



what toxins

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Besides good supportive care, massive doses of penicillin (up to one million units per kilogram of body weight per day, breathing oxygen-enriched air and intravenous use (20 mg/kg/day) of the drug silibinin (obtained from the milk thistle) seem to improve chances of survival. Thioctic acid often has been tried as an antidote, but its use has more often been associated with unsuccessful therapies than with successful ones.

Silver Anniversary Mushroom

Schedule of Events for the 25th Annual Mushroom Hunting Championship

FRIDAY: Carnival opens at noon

SATURDAY: 7-9 a.m. Registration for
Mushroom Hunt
(Veterans Park)

7-11 a.m. Boyne Valley
Lioness Breakfast at the
American Legion Hall

9-10:30 a.m. National
Mushroom Hunt - Pro &
Amateur Divisions

10-4 p.m. Boyne Valley
Lioness Flea Market
(Veterans Park)

10:30 a.m. Judging for
Sunday's Finalists
(based on accumulated
total of morels)

12 noon Carnival opens

3:00 p.m. Mushroom Seminar
Restaurant

5:30 p.m. Swiss Steak & Mush
F.O.E. Lodge \$4.50 adults

9 p.m. Boyne Valley Lions 'V'
Vegas style Party, cash prizes

SUNDAY 9 a.m. Finalists of National
Mushroom Hunt Compete

10-4 p.m. Boyne Valley Lioness

12 noon Carnival opens

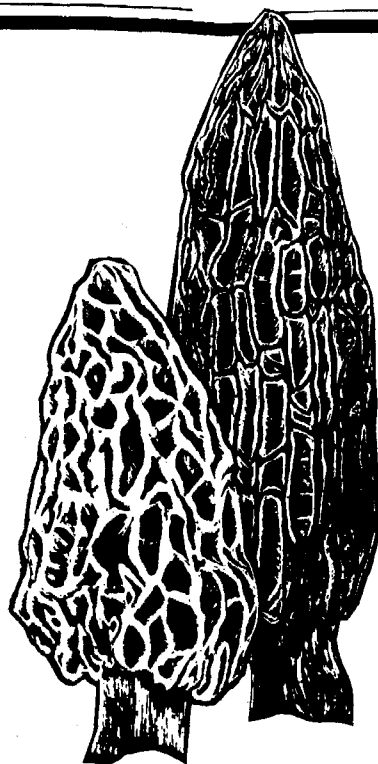


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Continued on Page 7



what toxins are in mushrooms

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According to Swiss researcher G.L. Florsheim and colleagues who analyzed 205 European poisonings from 1971 to 1980, other treatments that have more often been associated with failure than with success include use of the sulfa drug sulfamethazole, treatment of hemorrhaging, plasma expanders, hemodialysis and exchange transfusion to try to remove the toxins from circulation, and buffering to counter metabolic acidosis. Other workers found that while dialysis was effective in treatment of drug cases, it

often failed in Amanita mushroom poisonings where the patients were suffering similar damage to the liver, kidneys and other organs.

So why would anyone eat Amanita phalloides in the first place (or one of the other deadly Amanitas like A. ocreata, A. virosa or A. verna)? The simple truth is that these mushrooms are large and meaty and look inviting. They also taste delicious, we are told. They do not blacken a silver spoon and they grow right in with other edible mushrooms. Sometimes you see where the animals have been nibbling on them to boot. What better signs could you ask for? Besides, who wants to look things up in an old mushroom book — life's too short.

One thing you may have discovered is that authors of mushroom books tend to be very conservative when indicating edibility.

Even for an expert, mushroom poisoning is a poor way to try to do away with someone. The victim is likely to survive, and the poisoning is so distinctive that the poisoner is likely to be apprehended.

The Roman emperor Claudius' wife attempted to do away with him with poisonous mushrooms, but ran into difficulty. The story worked out by poet-scholar Robert Graves and R. Gordon Wasson, banker turned ethnomycologist, is as follows:

Agrippina served Claudius his last meal at 2:30 p.m. on Oct 12, 54 A.D. The meal probably included his favorite edible mushroom, Amanita caesarea, spiked with the juice of A. phalloides. Grave surmises that Claudius, "having drunk a great deal of wine, threw up the meal, a misadventure that alarmed Agrippina and (her accomplice, the orator) Seneca because they already had made arrangements with the Praetorian Guard for the accession of Nero (Agrippina's son).

"Agrippina therefore called in Xenophon, the imperial physician, and forced him to cooperate. He administered a second poison—by enema, it is said—a poison calculated to produce the same symptoms of acute abdominal pains and diarrhea as an A. phalloides would have done if accidentally introduced in the dish of edible A. caesarea."

The poison was believed to be a massive dose of colocyth, or wild gourd. Seneca later published a savagely funny satire on Claudius' death and deification, called "Apocolocyntosis," which can be translated either as meaning "turning into a gourd" or "carried off by colocyth poisoning." Years later when one of emperor Nero's guests at a banquet quoted the proverb "Mushrooms are the food of the gods," Nero replied, "Yet, they caused my late stepfather's deification."

In eastern North America and in Europe there have also been fatalities from people eating Gyromitra esculenta, commonly known as the beefsteak morel. It contains monomethylhydrazine and its derivatives bound in the tissues as an insoluble matrix. When the mushroom is eaten raw or not thoroughly cooked, the monomethylhydrazine (a chemical currently being used as a liquid rocket fuel) is released (hydrolyzed) when the mushroom is digested.

It can cause intercellular damage, especially to liver cells, red blood cells and kidneys. The symptoms do not show up for 6 to 12 hours after eating the mushroom, or 2 to 8 hours after inhaling the vapors of the cooking mushrooms. About 15 percent of those who get sick do not recover, and death occurs in five to seven days.

The amount of toxin in the mushrooms can vary greatly from one collection to another. Fortunately, west of the Rockies the toxin levels are usually low and in the west only people who make the mistake of eating the mushroom raw have wound up poisoned.

Thorough cooking usually removes the toxins because, as the mushrooms are boiled in water, the monomethylhydrazine is released, dissolves in the water and is vaporized. (It boils at 87.5 degrees C.) Unfortunately, this makes breathing the vapors of cooking G. esculenta potentially hazardous. I cook only western G. esculenta, and do it out of doors and do not spend time with my nose over the saucepan enjoying the delightful aroma. And the aroma is indeed delightful.

Cooks have died from breathing vapors of G.

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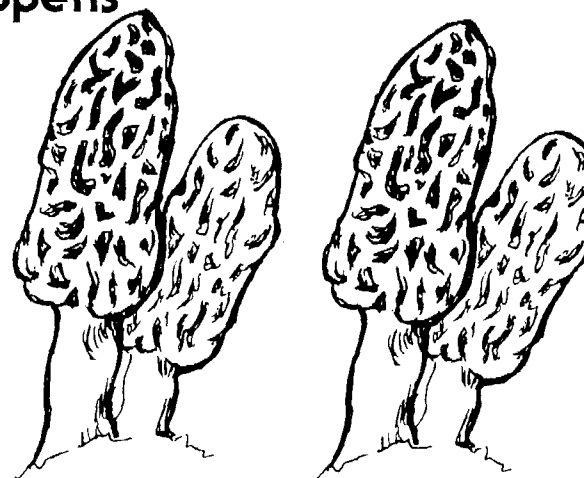
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Knowing mushrooms is knowing toxins

esculenta, while others who stood near the cooks and breathed some vapor but not as much, did not even become ill. Indeed, people have eaten the mushrooms several times and not become ill but then been suddenly taken ill and died after a particularly large meal of them, or after eating them for several days in a row. People have even died after boiling the mushrooms and discarding the water. And some have died because they used the water from the boiled mushrooms to prepare soup, and some have had pets die from drinking the discarded water.

Research on monkeys conducted by the U.S. Air Force indicated that low doses of the toxin produced no observable ill effects. A larger dose led to fatalities, and there was only a narrow limit between no effect and a lethal dose of monomethylhydrazine. Those of you who eat *G. esculenta* may be walking closer to the edge than you ever realized, and thousands of people world-wide eat the mushroom every year.

Monomethylhydrazine appears to act as a vitamin B6 antagonist. Since vitamin B6 is important in many enzymatic processes, the toxicity probably arises from the disruption of several biochemical steps. Blood glucose decreases markedly and methemoglobin can be detected in the blood. Glucose administered along with vitamin B6 is part of the supportive treatment which seems effective in preventing death.

In addition to the overt toxicity of gyromitrin and related compounds, these materials have been shown to cause tumors in the lungs and forestomach etc. in mice. There is no record of the compounds causing cancer in humans, but the findings are enough to cause some researchers to suggest that humans should no longer consume *G. esculenta*. Most other Gyromitras have long been considered poisonous. The exceptions are the Snow Bank Mushrooms, *G. gigas* and *G. fastigiata*, which are both considered edible and choice. Both should be boiled before consumption and the water discarded as a precaution against the possible presence of gyromitrin. And once again gluttony is ill advised.

Virtually all large fleshy ascomycetes (and that includes Morels) are poisonous raw. All of the "edible" ones should be thoroughly cooked before consumption. It is a good idea to boil them and discard the water before cooking them in any further manner desired.

It turns out that nearly all edible mushrooms contain hydrazines which, when administered in massive amounts to lab animals, cause cancer and/or mutations. This includes *Agaricus brunneus*, the common mushroom of commerce that is so popular raw in salads. The hydrazines largely disappear when mushrooms are dried, the hydrazines are extracted by boiling water, and they probably are destroyed in other cooking processes so it is only mushrooms eaten raw that may potentially cause a problem. Needless to say, the commercial mushroom growers are alarmed by the reports of potential problems with raw store-bought mushrooms.

It may be that these particular hydrazines are destroyed in the human stomach and so pose no threat. It is fair to point out that millions of people eat those particular mushrooms raw, with no evidence of actual danger. My own personal recommendation is to cook all mushrooms before consumption.

An additional practical reason for cooking mushrooms is that they are high in protein but the protein is bound in tissues that must be broken down by cooking before the protein can be utilized. In addition, protein uptake from raw mushrooms is blocked by an enzyme in the mushrooms. The enzyme is destroyed by thorough cooking. Mushrooms also are high in minerals and in some vitamins and when cooked are nutritionally significant. Raw, they are largely undigestible.

Using a test devised by Bruce Ames, researchers recently observed mutagens (agents capable of causing mutations) in four species of *Lactarius* and in *Boletus edulis* and *Lentinus edodes*. Other researchers have reported that *Lentinus edodes* contains compounds that protect against some tumors. Whether there is a net risk or a net benefit from eating *L. edodes* is a matter for speculation, but the taste sure is good.

Other researchers have found antiviral activity in *Boletus edulis*, so you can eat the King Bolete in order to guard against viral infections and hope the cancer risks will be unrealized. By the way, if you want to avoid all foods that have been shown to contain potential carcinogens, you should stop eating meat, fish, poultry, fruits and vegetables. It's a jungle out there and nearly every plant produces its own toxins to kill off plants that might grow in its territory, fungi that might invade and decompose it, insects that might eat it and animals out for a free lunch. If you think that these "natural" insecticides and herbicides are good for you, think again. And cooking meats and baking breads produce carcinogens as the result of the heating.

You can avoid the most risky situations (you do not have to use lots of black pepper or eat peanut butter or cook your meat until it is charred or eat burnt toast or raw mushrooms) but you cannot avoid them all.

Some mushroom books list all members of the genus *Cortinarius* as edible. While no poisonings have been reported in this country, two species (*C. gentilis* and *C. rainierensis*) contain the substance orellanine which is the toxin found in *C. orellanus*, a European species that has caused fatalities. The symptoms do not show up for from 36 hours to 14 days after the mushroom is eaten. The biggest problem with such delayed onset cases is to think of mushroom poisoning as a possibility. So if you have been eating small brownish mushrooms (a bad idea in any case) or any *Cortinarius* species and a week or so later experience a burning thirst, excessive urination and muscular pain coupled with general flu symptoms, get thee to a doctor pronto. Orellanine damages the kidneys, and you suddenly may need a new one. Better yet, steer clear of all *Cortinarius* species—none of them are that great to eat anyway, and they are notoriously difficult to identify. There are probably 1,000 of them in North America and I wouldn't recognize *C. gentilis* if I tripped over it.

Those of you who like alcohol with every meal and also like mushrooms can be in for a real surprise if you eat *Coprinus atramentarius* (and possibly *C. micaceus*, *C. fuscenscens*, *C. insignis* and *Clitocybe clavipes*). Up to five days after eating mushrooms and immediately or up to one hour after drinking alcohol, susceptible individuals suddenly feel very full and get a flushed face, rapid pulse, metallic taste and tingling sensations. It doesn't last long, but can be alarming. The symptoms are like those of Antabuse-alcohol interactions. (Antabuse is the drug given to alcoholics to keep them off the bottle.) The active ingredient in the mushrooms was discovered almost simultaneously in Sweden and at Washington State University, and is called coprine.

Upon digestion, coprine breaks down into a compound which interferes with alcohol metabolism. Research on coprine as an Antabuse replacement revealed that at moderate doses coprine causes sterility in male beagles. A plate full of *Coprinus atramentarius* every day for a week might do the same for a human or might cause other damage, so it is best not to eat it.

Alcohol consumed with a meal of mushrooms also may cause a flu-like reaction in some people. This has been reported for *Black Morels*, *Boletus luridus*, and *Boletus chrysenteron*. (Black Morels are reported to cause many problems in the Pacific Northwest, and certainly there are poisonous raw.) However, students on my class field trips always are eating cooked morels and drinking alcohol and I haven't seen an adverse reaction yet.

In my experience the number one poisonous mushroom in the Pacific Northwest is *Amanita Pantherina* with *A. muscaria* taking a close second. Nearly every call that I get from the hospital (usually at about 2 a.m.) concerns one of these two mushrooms. They contain the same two toxins, ibotenic acid and muscimol, but are very variable in the amount of toxin contained, though poisoning by *A. pantherina* is considerably more severe than poisoning by *A. muscaria*.

There is a thin line between the amount of mushroom that causes no noticeable effect and the amount that causes dizziness, nausea and deep sleep. The effects usually appear about one hour after a meal and continue for three to four hours with

some residual effects for up to 10 hours. Muscle spasms and a tired feeling ensue, with stomach upset and vomiting common. Some people become more relaxed and some become more tense. Hallucinations are rare, but a feeling of being able to move outside of your body and to be free of gravity are common.

Most people who eat *A. muscaria* and *A. pantherina* do so inadvertently. Small children will pick and eat them because they are so pretty, resembling as they do the mushrooms commonly illustrated in children's story books and on kitchenware. Adults eat them because they "look good to eat" and they taste delicious. Actually, it's possible that you could eat them safely if you boiled them in water and then threw away the water because the toxins are water soluble. Among Russians, they are popular peeled and boiled, and then sometimes canned.

One family I know of used the juice in the canning jar for spaghetti sauce. The parents ate the spaghetti, not waiting for their son who was due later. About 15 minutes after eating, the world began to assume strange proportions for the couple. The ensuing ruckus in the house attracted the attention of neighbors who, with great difficulty, managed to cart the parents off to the hospital.

The neighbors were unable to get a coherent account of what had happened from the parents, and so were in no position to warn the son who came home, found the house a wreck, but had dinner anyway and wound up in the hospital as well. By the next day all had recovered and, as is usual with this toxin, had very little memory of what had happened.

The mushrooms Alice ate in Alice in Wonderland were *Amanita muscaria* — one bite makes you too big, another too small, and a third just right. Some people try the mushroom for its mind-altering effects but few wish to repeat the experience. *A. muscaria* can alter your sense of the size of things and your sense of time. Walking through a forest, a twig across your path may look like a huge log that you must jump high to clear.

The mushroom also can cause a violent reaction. One story tells of a young mushroom hunter who thought someone was trying to throw him off a cliff while he clawed violently to save himself. Actually he was in his car, which he ripped to shreds on the inside.

A. muscaria gets its common name, Fly Agaric, from the fact that in the middle ages, it was used as an insecticide. Crushed in a saucer of milk, it attracts flies who partake and fall in the concoction and die.

In the early 1960s researchers in Switzerland, England and Japan independently worked with the mushrooms to identify the toxins and specify how they operate. Research with animals and with humans indicated that the toxins act on the central nervous system and behave as false neurotransmitters, apparently mimicking the action of the neurotransmitter GABA (gamma-aminobutyric acid). The toxin threshold is about 6 mg of muscimol and five to ten times that much ibotenic acid, and that amount is potentially available in a single *A. muscaria* or *A. pantherina*.

Other poisonous mushrooms have effects that manifest themselves within two hours of the meal and cause flu-like symptoms. Some contain muscarine, which reveals itself via profuse sweating, uncontrolled salivation, and blurred vision with constricted pupils. The victim will think he is going blind but should be fine the next day. Mushrooms which contain muscarine include many *Inocybes* and a number of *Clitocybes*. Various other mushrooms are suspected of containing muscarine, including *Hebeloma crustuliniforme*, *Mycena pura*, *Omphalotus olearius*, *Russula emetica*, some *Boletes* and some *Amanitas*. Only *Inocybe patouillardii* has been reported to have caused a human fatality, but it is wise to see a doctor if muscarine poisoning is suspected.

Muscarine was the first mushroom toxin ever isolated. In 1869 it was extracted from one ton of *Amanita muscaria* where it was thought to be concentrated in the cap. A group of researchers spent an entire night peeling the mushrooms to collect the cap culicles, and many became ill along toward morning. The muscarine they isolated later was thought to be active toxin of *A. muscaria*. (Actually it is only a

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weigh about an ounce. A full bushel will dry down to about just over a pound. So you need a lot of them to get any weight at all.

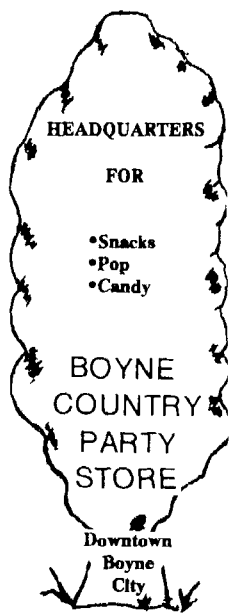
Shipping is also pretty simple. You can ship them almost anywhere, to a friend or a relative. Air freight, while it is expensive, is a very fast and effective way to any major city or state.

A year or so ago, about four hours after I left the airport, a chef called me from New York City to tell me that he received the morels and he remarked on how fresh they were.

The best container to use is a cardboard box, not more than four inches deep. A box too deep will crush the ones on the bottom and they will overheat without air.

So when you are out looking for morels, and you see someone else looking through the woods, it may be me. I plan on getting in the contest again this year, so look for someone running around like mad trying to keep up with the youngsters.

I hope to see you in the woods harvesting God's wonderful supply of free food.



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Toxins are in all mushrooms

trace toxin in *A. muscaria*; some *Inocybes* contain 100 times as much.)

Indeed, it was long thought that muscarine was the toxic component of all poisonous mushrooms, which led to the belief that there was one common treatment for mushroom poisoning. The treatment, a successful one for muscarine poisoning, involves the administration of atropine. Unfortunately, atropine itself is a toxin and if the patient is not suffering from muscarinic poisoning, it can make matters worse. If the patient has consumed *A. muscaria* or *A. pantherina*, atropine often makes the situation much worse.

Muscarine works on the peripheral nervous system by binding to the receptor neurons in place of acetylcholine, the natural neurotransmitter. Muscarine turns the receptor on and stays there, keeping the receptor firing for an extended period. (Acetylcholine fires the neuron briefly and then is destroyed.) Atropine works by binding and turning the receptor off and keeping it off for a long time. So the medical procedure is to use just enough of the toxin atropine to counteract the muscarine which is causing excessive firing. Meanwhile, the poisoning victim is too far out of it to care much and is usually convinced that death is imminent — or at least is wishing that it is.

There are numerous mushrooms which cause gastrointestinal distress. Much work remains to be done in order to determine the toxins involved. In many cases, the toxicity of the mushroom seems to vary from one region to the next. For example, *Paxillus involutus* is eaten raw and cooked in the Pacific Northwest, but is too sour to eat in the Northeast and has caused fatalities in Europe and Japan. There it produces cramps, sweating, weakness and loss of consciousness. Symptoms can be coupled with hemolytic anemia with evidence of fatty degeneration of the liver, kidneys, heart and skeletal muscle.

Agaricus species are popular as edibles and yet many cause gastrointestinal distress in at least some people. Many of the species which stain yellow when a drop of 10 percent KOH (Drano solution) is placed on the flesh can cause upset. These species often

have an unpleasant creosote smell when fresh or when being cooked.

The ones to look out for include *Agaricus meleagris*, *A. californicus*, *A. xanthodermus*, *A. hondensis* and *A. silvicola* plus others. I have even suffered distress from *Agaricus augustus*, the Prince.

I got a midnight call a few years back from a woman worried that she was going to die from mushroom poisoning. Her friends had served *A. meleagris*, which they eat all the time without ill effects, yet she had become ill with marked flu-like symptoms. The friends thought that they were eating a gray variant of meadow mushrooms! The woman recovered completely in a few hours.)

A handy rule is that all true puffballs are edible (but not all are good to eat). Here, as usual, a little knowledge is a dangerous thing. I tell my students that you first cut "puffballs" from top to bottom through the center and look for a developing cap and stem of an *Amanita* button or a developing *Stinkhorn*. (If you find either, obviously you aren't dealing with a puffball.) Second, the interior must look and feel like a marshmallow — must be pure white and soft.

Well, a friend of a student of mine collected a bunch of Earth Balls (*Scleroderma areolatum*) and cut them open and found that they were pure white inside but forgot to check to see if they also were soft like a marshmallow. (They actually were quite hard.) She followed the rule of eating only a small amount the first time and saved some uncooked mushrooms so that a mycologist could identify them for the hospital personnel. She ate half of one Earth Ball and an hour and a half later became violently ill and passed out twice.

Fortunately her vomiting removed the toxins and she quickly recovered. It turns out that several *Scleroderma* species cause distress, yet some are still thought to be false truffles and eaten, and warnings in many mushroom books about *Sclerodermas* are still brief or nonexistent.

Other U.S. mushrooms that cause stomach distress due to unknown causes probably number somewhere around 50. The only solid advice is to be positive in your identifications and to seek counsel from your friendly area mycologist.

If by now you are thinking that fooling around with mushrooms can't be any fun, you may not have tried *Psilocybes*. If you want to know what they are, ask any school children who spend their time on the playground hunched over, peering at the grass instead of playing ball. People who want to experiment would have to know how to positively identify *Psilocybe semilanceata* (Liberty Caps) or one of the many other hallucinogenic *Psilocybes* (*Psilocybe stuntzii*, *P. cyanescens*, *P. baeocystis*, *P. cubensis* etc.), and they would have to gather some without getting shot for trespassing or arrested for possession of illicit drugs.

The active ingredients are psilocybin and psilocin. The mushrooms most often induce a mood of hilarity and a feeling of general well-being, coupled at higher doses with hallucinations. They are best consumed in a relaxed, unhurried setting. Consumed when worries abound and when a person is under pressure, they can magnify the pressure and worries and produce a real nightmare. The effects last about six hours.

It is possible that these mushrooms could prove fatal for small children, so care definitely is advised. For adults, the only effects seem to be on the person's mental state; no physical harm has been reported.

The amount of psilocybin and psilocin in the mushrooms varies greatly from one collection of mushrooms to another, even within the same species. Often one collection will be 10 times as potent as another. In addition, the individual response to the mushrooms is variable, so it is difficult to tell how much will produce a given effect. Apparently one of the most popular *Psilocybes*, the Liberty Cap, also has the most consistent effects, and my information indicates that experimenters usually try about 20 of them. My information also indicates that five to seven *P. cyanescens* have a pronounced effect on most people, and that *P. cubensis*, an easily cultiva-

ted species from the South, produces dramatic effects with one to three mushrooms.

We came to know about hallucinogenic mushrooms through the work of R. G. Wasson. He learned that 16th century writers describing the Indian culture of Mexico had told how certain mushrooms played a part in their religion. Archeologists had uncovered many foot-high pre-Columbian stone artifacts resembling mushrooms and used as religious symbols prior to 500 B.C.

In 1955 in remote Huautla de Jimenez, Wasson and a friend experienced the mushrooms and in 1957 reported to the world via *Life* magazine that "for the first time the word ecstasy took on real meaning. For the first time, it did not mean someone else's state of mind." In nine visits to the Sierra Mazateca, Wasson and a mycologist, Roger Heim, found 14 species of sacred mushrooms, most belonging to the genus *Psilocybe*. Unfortunately, seekers of magic mushrooms descended on the area and completely destroyed the cultural fabric of the villagers' lives.

Now it is known that hallucinogenic mushrooms are abundant in the Pacific Northwest, *Psilocybe cubensis* is plentiful in the Southeast, and *Panaeolus subbalteatus* and five hallucinogenic *Gymnopus* species are to be found in the Northeast. *Psilocybin* and sometimes *psilocin* have been found in one species of *Pluteus*, and at least two species of *Panaeolus* (especially in Hawaii and other tropical areas). There also seems to be great interest in the home cultivation of *Psilocybe cubensis*.

So there are mushrooms out there which are poisonous and others which are hallucinogenic. There can be other problems too: People who grow and work with cultivated mushrooms for a living can have difficulties. Workers in the U.S., Europe and Japan have come down with mushroom workers' lung from inhaling spores by the tens of billions. Indeed, common mushroom spores may cause asthma attacks and hay fever. I know of one commercial mushroom company which reportedly quit growing *Pleurotus ostreatus* because the spores of that spe-

Fruits are 'go with's' almost every diet

The fruit of Michigan's orchards and fields—apples, pears, peaches, cherries, prune plums, blueberries, cantaloupe, strawberries, grapes—has been found in lunch boxes for years. These fruits also make great low calorie and sodium, high fiber and flavor snacks. No cholesterol here, either. Michigan's production of all these fruits puts the state in the top six of the nation.



Goodies

Continued from Page 12


ies, sodium and fat, one cup of popped corn provides only about 50 calories. Michigan ranks eighth in the nation in production of popcorn.

To go with that popcorn, try chilled Michigan apple juice or one of the soft drinks processed in Michigan—Vernor's, Faygo or Squirt.

If you are watching calories, fresh vegetable relishes donate very few calories, but give good doses of vitamins, minerals and fiber. Michigan cucumbers, carrots, cauliflower, celery, cherry tomatoes, green onions, green pepper and mushrooms supply Vitamins A and C and some iron and fiber, along with very little sodium and no cholesterol. When kept clean and cold, these vegetable relishes keep their color, texture and nutrition. Eat them alone or with a low calorie salad dressing or plain yogurt as a dip. Michigan ranks in the top nine states producing all these vegetables and sixth in the production of dairy products.

Continued on Page 11

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Raschid outlines other wild foods

Continued from Page 5

best source of B-complex vitamins in the plant world. I've chewed a single handful while hik-

ing and felt an immediate rush of energy and flush in my cheeks from the thiamin and niacin it contains. So concentrated is this food that a botanical acquaintance tells me it is best eaten in moderation. You've had horseradish for your sandwiches all winter, so try watercress this spring and summer instead and see how much better you feel. Remember to gather in clear streams where no farm animals drink (a

sheep fluke can be carried on watercress). To harvest, break off tender leafy tops above the water surface. Do not uproot the whole plant. A large Ziploc bag full will take care of a small family for several days. Be sure to rinse well and pick off any bad leaves before serving. Once you

develop a taste for this wild cress, you'll be spoiled for life. Not too many people in the lower peninsula harvest wild blueberries for our preserving kitchen. They are far more abundant in the U.P. But when it comes to blackberries, our area is blessed. At American

Spoon Foods we have been purchasing fresh, wild blackberries from local pickers for four seasons. And every year the harvest increases. 1983 delivered a bumper crop of several thousand pounds. Over one hundred deliveries of from 5 to 200 lbs. at a time arrived at our door in cartons, buckets and boxes. The container is not as important as the skill of the picker, their location and their perseverance in wading through thorny brambles.

gaging in wild food foraging for food or income, but it is also about the experience of the forest, the season, and enjoying the wilderness as the original source of our sustenance. The best hunters and gatherers move through the wilderness as we should all move through our lives, in a state of exhilaration, reverence and appreciation.

Which brings up this final point. People en-

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Mushroom magazine features Michigan moreling

The Spring 1984 issue of Mushroom Magazine is off the press, and it's something of a collec-

tor's item: It includes articles on how to collect mushroom books, how to collect mush-

room postcards, and even how to collect plain — and fancy — mushrooms.

An introduction to using scientific keys is featured, along with samples of different kinds of mushroom keys and a complete key to Helvellaceae provided by the Key Council of the Pacific Northwest.

In a section reprinted from David Arora's book, Mushrooms Demystified, the author discusses why the mushroom in your hand may not fit the detailed description in a key. It may be the key's fault, it may be your fault, or it may be the mushrooms's fault, Arora says, and he explains why.

This 48-page issue is the third to come out. Subscriptions to the quarterly publication are \$12 a year from Mushroom Magazine, Box 3156, University Station, Moscow ID 83843. Satisfaction is guaranteed. Subscriptions must start with the next issue to come out, but back issues are available at \$3 each, postpaid.

Also included in the

latest issue is a spore print format which can be reproduced on copy machines by subscribers and used to organize their mushroom sightings. Organizations may request quantities of the format sheets from the magazine for free distribution at meetings, forays or shows. The back of each sheet supplied separately from the magazine contains a basic listing of mycological information sources.

Will they repeat?



Irene Mackie, resident women; Rebecca Kost, non-resident women, from Lancaster, Ohio; Paul Whipple, non resident men, from Nunica, Michigan, and Tony Williams, resident men, Boyne City, are the current champions having won

their trophies in last year's contest. The big question is whether or not they are going to repeat? Williams and Whipple have won the championships for the last five years in their categories.

Continued from Page 9

Toxins

cies were especially devastating to some of their workers — and to the owners. Workers canning Boletus edulis and Agaricus brunnescens also have suffered allergic reactions, including inflamed and runny noses, and labored and wheezing breath.

The arsenal of mushroom-human interactions seems endless. We always seem to have to pay some price for the delights of nature: If mushrooms aren't poisonous, they may get you via allergies!

No one in his right mind goes out into field and forest randomly sampling plants and eating all that taste good. Why people would randomly sample mushrooms without first finding out what they are is a mystery to me, but some people do. If you can tell apples from oranges, you can learn to identify most good edible mushrooms and enjoy gastronomic delights instead of a gastric pump at the hospital. Good luck, and happy hunting.

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Half million people expected to hunt morels

"Best 'guesstimates' are that at least a half million people head into Michigan woods and fields, mostly in May, to gather morels," stated James Drury, Auto Club Travel Operations manager. "People come from miles around to enjoy the various mushroom festivals and to

look for prize morels themselves."

While mushroom festivals are the order of the day at such celebrated locations as the National Mushroom Hunting Championship in Boyne City from May 12-13 and the Mesick Mushroom Festival from May 6-13, mush-

room hunters have found great success in many sections of the state.

"The northern Lower Peninsula and the Upper Peninsula are favorite hunting spots for morels," Drury said. "But just as many morels can be found in southern Michigan if conditions are right, including soil, tempera-

ture and moisture."

Veteran mushroom hunters say the best places to search include gently rolling land covered by hardwood trees, including dead elm, with a lake or river nearby. The south slopes of hills, down in valleys and around old elm stumps also are good spots.

When searching for

morels, hunters should wear sturdy, comfortable hiking shoes and carry a basket or paper bag to hold the morels. Scissors or a sharp knife can be used to cut the morels just above the ground.

In general, morels appear from late April to mid-June, spreading northward across the state. Black morels us-

ually appear first and are followed by white. For safest picking, first-timers should go hunting with an experienced hunter, or visit one of five state mushroom festivals for a guide or assistance.

In addition to the Boyne City and Mesick festivals, there are the Sixth Annual Mushroom Festival in Harrison

May 5, the Morel Mushroom Festival in Lewiston May 12 and the Mushroom Mania in Grayling May 5-6 and May 12-13.

"Most of the festivals provide guides to help people find morel areas and many of the local chambers of commerce are happy to provide up-to-date information," Drury added.

Michigan has other goodies, too

The abundance of Michigan's agricultural bounty is evident in most of the meals we prepare and serve. Between meals, too, snacks from Michigan's farms and fields provide endless variety in color, flavor and texture. And with today's health emphasis on eating light,

with higher fiber, lower caloric, higher vitamin, lower sodium, higher mineral foods, Michigan munchies are right in step.

An all-round favorite with all ages is Michigan popcorn. Now recognized as being high in fiber and low in calor-

Continued on Page 9

Have your mushroom questions answered by an expert.



to be held at the Depot Restaurant 3:00 p.m. Saturday May 12th. Nancy Smith Weber, noted author of many books on mushrooms, teacher, instructor at University of Michigan will be happy to answer your questions.

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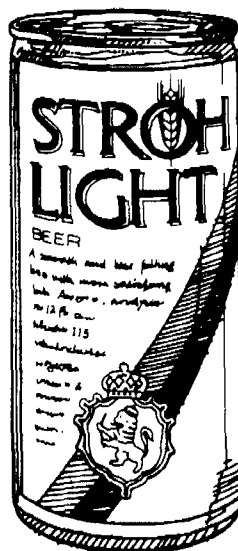


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