

Loan office opens doors with ribbon cutting

With a snip of the scissors, a whole row of dollar bills was cut signifying the grand opening of the new First State Savings Bank of Charlevoix's loan office here in Boyne City. City Manager Randy Frykberg did the honor while board member Frank Ochs and bank president Lew Hollow hold the ribbon. Looking on is the manager of the office, Elaine Martin and businesspeople from the community.



Charlevoix County Press

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30 Cents

BC buys 'mole' for Water Dept.

Boyne City Commissioners, at their noon Tuesday meeting, approved buying a ground bullet machine for the water department so the workers can drill a hole under a road instead of having to dig it up.

The underground drilling device was one of the items in the budget for this year, acting City Manager Tom Garlock told the commissioners. He said a question was raised about taking the cost of the machine from infrastructure funds, but the city figured that since it was budgeted, they would use the in-

frastructure funds to pay for more sidewalk construction.

The commissioners then approved a resolution that will add sidewalk from Brockway Street down to Main Street when the State Highway Department rebuilds Boyne Avenue next year.

The new sidewalk will cost \$20,000 and will use funds from the infrastructure balance.

The sidewalk, when it is completed on the east side of the street, will allow children to walk downtown from both the elementary and high schools.

EJ mayor resigns for lakefront house

East Jordan will have a new mayor after council members last Tuesday heard Pat Sweet say she was resigning as mayor of the community after two and a half years as the mayor and 11 years on the council.

She and her husband recently purchased a home on the South Arm that is outside of the city limits. She said they had always wanted a home on the lake and

when the home came on the market, they bought it.

Mayor Pro-Tem Jim Yettaw will serve as the mayor of the city and a new council member will have to be named to fill his position.

Sweet saw many improvements to the city during her term and said she was proud to have been part of the changes and growth of the community.

Mushroom pickin's mostly caps

"It was a real challenge this year," said former champion Dana Shaler a few moments after completing the finals of the 28th National Mushroom Hunting Championships that were held in Boyne City over the Mothers' Day weekend.

Shaler was competing in the Grand Championship division which is made up of former

national champions who still wish to compete in the contest.

That division, which is the only one that combines the total mushroom take for both days, was won by Stan Boris of Charlevoix with 263 mushrooms. The win was Boris' third in a row. Second place was taken by Shaler, from Boyne City, who had 146, 145 of which was picked

during the Saturday timed session. Third place was taken by Glenn Truitt also from Boyne City with a total count of 51.

The contest for the hunters was a little different this year as instead of going to the Chandler Township area for hunting both days, the Lions Club leaders took the finalists to the Jordan Valley Forest for the Sunday session.

One hundred and nineteen hunters registered for the contest, a little more than last year, and took 55 cars in a caravan out to the picking site Saturday.

With the weather so dry, most of the hunters said they were finding the mushrooms, up high on the ridges where the dew was

See Morels/Page 7



Showing off their trophies and checks they won for finding mushrooms are the winners, placers and showmen who won their prizes in the 28th Annual National Mushroom Hunting Championships that were held over the weekend. 119 mushroomers entered the con-

test this year and collectively found 2576 mushrooms within the two 90 minute picking periods. Most of the mushrooms found were called "caps" as the morels were hard to find because of the dry weather.

News Briefs

Erratum: In the article last week, a mistake was made concerning the issue of transportation of Boyne school students if the millage issue fails. If it does go down in defeat, there will be no transportation of students of any kind as the board tries to reduce costs as much as possible to keep the schools open.

Boyne City Nursery School children will be displaying their works of art Thursday evening at the school which is next to the middle school. The presentation of works will start at 7 p.m. and everybody is invited to see what the children have created.

Transportation week will be held the week of May 16 to 20 with plenty of activities planned for each day during the week. A poster contest for students up to the 8th grade will be part of the events along with Adult Foster Home Day, Commuter Day, Senior Citizen Day, and two Get Acquainted Days.

Themes for the East Jordan Freedom Festival have been announced. The youth parade theme is "Around the World and Back," to be held July 3 at 5 p.m. and the Grand Parade to be held the day before July 2 at 4 p.m. The theme for the Grand Parade will be "A Freedom Fanfare." For more info, just call the E.J. Chamber office at 536-3142.

Next Tuesday, May 17, the B.C. Chamber will be holding a Business After Hours event at the Walloon Lake Inn. Sponsor of this event will be Carter's Food Center. The get-together will start at 5 p.m. and continue to 7 p.m.



When the siren sounds, if you are a candidate looking for a win, you run off into the woods to find a spot where no one had picked. Some contestants run for about 10 minutes before they start looking for mushrooms.



Lion Todd Sorenson gives the hunters some last minute instructions before sending them off into the woods. Included were the boundaries of the hunting area, and where the private land was located.

BC finalizes proposals, sets hearing

Boyne City School Board members held what could be called a "first in a long time" Monday night when they held a normal school board meeting.

When the meeting ended at 9 p.m., the board had approved paying the bills, accepted resignations and readjusted custodians.

They also approved the final wording for the ballot issues the voters will be asked to approve

in the June election.

The board accepted the resignation of Marilyn Beebe, the secretary to the high school principal, as she is moving to Traverse City. Her last day was May 8th.

The board also approved the continuing of a leave of absence for Arlene Collins, the secretary to the community education department. She will have a leave extended until September,

1988.

The board then received a letter of resignation from the head custodian who asked to be reassigned as a regular custodian. Verlin Thompson was named in her place effective May 16th.

The board also approved the setting of a Truth In Taxation Hearing for May 18, at 5 p.m. The hearing will decide whether the board will have approval to tax

the full amount or will have to roll back the amount of millage collected in order to comply with the Headlee Amendment.

With the wording of the proposed ballot, the school ended a struggle of trying to decide what the voters will approve as far as operational monies. Those are the taxes used to run the school system during the year.

See School Board/Page 5

Obituaries

CARLO PASQUALONE

Carlo Pasqualone, 52, of South Arm Township, East Jordan, died May 3, 1988, at Little Traverse Division, Northern Michigan Hospitals.

Funeral was Saturday, May 7, at the Assumption Catholic Church in Geneva, Ohio. The Rev. Robert E. Hill officiated and burial will be in Evergreen Cemetery, Ashtabula County, Ohio.

Mr. Pasqualone was born Feb. 26, 1936, in Geneva, Ohio, the son of Chester and Santine (Pasolaqua) Pasqualone.

He married the former Janet Kortman on Dec. 28, 1955, in East Liverpool, Ohio. In 1959, he graduated from Ohio Northern University in Ada, Ohio.

Mr. Pasqualone was a former resident of Toledo and Ravenna, Ohio, moving to the East Jordan area in 1986.

He enjoyed fishing, golfing and hunting.

Survivors include: his wife; his parents, Chester and Santine Pasqualone of Geneva, Ohio; one son, Timothy Pasqualone of Ravenna, Ohio; three daughters, Mrs. Kim (Beth) Hysell of Ravenna, Ohio, Mrs. Sheila Hallmark of Clay, Ala., and Mrs. Barry (Nancy) Nickerson of Millbury, Ohio; five grandchildren; one brother, John Pasqualone of Geneva, Ohio.

He was preceded in death by a son, Michael, in 1976.

Local arrangements were handled by the Paullin Funeral Home, East Jordan. There was no service or visitation at the funeral home.

The body has been taken to the Behm's-Belding-Webster Funeral Home in Geneva, Ohio.

ROBERT WHALE

Robert Whale, age 90, former resident of Boyne City, died April 27, 1988 in Englewood, Florida. A memorial service was held at the Englewood United Methodist Church.

Mr. Whale was born September 26, 1897 in Cleveland, Ohio. He moved to Florida 17 years ago from Boyne City. He was a retired

building contractor for residential homes.

Mr. Whale, a navy veteran of World War I, is survived by three sons, Robert R. of Venice, Florida; Raymond K. of Helena, Montana; and John T. of Fenton, Michigan; 10 grandchildren and two great-grandchildren.

CATHERINE S. BOYLES

Catherine S. Boyles, 78, of Boyne City, died May 5, 1988, at her Boyne City residence.

The former Catherine S. Stough was born June 5, 1909, in Rushville, Ind., the daughter of Clarke Parker Stough and Alicia Hogsett Stough. She attended school in Rushville and in 1927 graduated from high school in Erie, Pa. She then attended Miami University in Oxford, Ohio and received a nursing degree from St. Luke's School of Nursing in Chicago, Ill.

She was employed with Alice Home Hospital in Lake Forest, Ill.

In 1939, she married Walter Johnson in Lake Forest. In 1943, the couple moved to Los Angeles, Calif., where she was employed with the Brentwood Veterans Hospital in Santa Monica for 16 years.

IVAN L. BILLINGTON

Ivan L. Billington, 86, died May 7, 1988 at McLaren Hospital, Flint. Funeral for Mr. Billington was held Tuesday, May 10, at the Stackus Funeral Home, Boyne City. The Rev. Milton Walls Jr. of the First Presbyterian Church of Boyne City officiated and burial was in Maple Lawn Cemetery, Boyne City.

Mr. Billington was born Nov. 24, 1901 in Boyne City, the son of Clayton and Minnie Billington. He graduated from Boyne City High School in 1919, and was active in Boyne City sports teams.

On June 28, 1928, he married the former Florence Livingston in Boyne City. The couple moved to Flint in 1928 where Mr. Billington worked at the General Motors Chevrolet Manufacturing

Division, retiring in 1966. The couple maintained a summer home in Boyne City.

Mr. Billington was a member of the First Presbyterian Church of Flint; The U.A.W. Retirees Union Local No. 659, Flint; the F. and A.M. Lodge No. 23, Flint; and a member of the Genesee Commandry No. 15 Knights Templar, Flint.

Survivors include his wife; one daughter, Mrs. Francis "Bud" (Geraldine) O'Brien of Grand Blanc; one granddaughter and her husband, Susan and Robert Wynalek of Kennesaw, Ga.; one grandson and his wife, Douglas and Donna O'Brien of Grand Blanc; one great-granddaughter, Stephanie Wynalek in Flint.



Students and P.T.O. members stand in front of the new sign at the East Jordan Elementary building. The P.T.O. recently completed the project for the sign and is now planning the landscaping to enhance it.

EJ Elementary School PTO project completed

BY ELOUISE ROSSLER

The East Jordan PTO has recently completed some major projects undertaken earlier in the school year. A sign designating the elementary school has been placed on the elementary wing of the K-8 building. Plans to do some landscaping beneath the sign and in the entrance area of the elementary school are being worked on presently.

An all school art fair was the April meeting of the PTO. Mrs. Pat Tinney, elementary art teacher, filled the cafeteria and nearby halls and windows with the many fine art works of her students. A vast variety of media was employed by the wide range of ages and abilities of the students kindergarten through eighth grade. The art fair was appreciated by a large number of parents and students, running

almost an hour beyond the original closing time.

Cork strips have been placed in the elementary halls which were purchased by the PTO. These strips allow teachers to hang children's work and projects for other classes and parents to see in an orderly manner and without the use of tape, which doesn't hold long on the cement block walls.

The May meeting of the East Jordan PTO will be a writing experience for all ages of students. "Spring into spring" will be the theme and many types of "spring" related activities to encourage creative writing will be set up for the students. Everyone is invited to come and enjoy "springing" and see children develop books in one hour's time. May 16 is the magic "spring" date!

Boyne Valley Garden Club participants in convention

The Boyne Valley Garden Club will be well represented at Mackinac Island for the 57th annual convention of the Federated Garden Clubs of Michigan, Inc.

Those members staying at the Grand Hotel for the three day assembly on May 17, 18 and 19 are: Lois Pollack, club president; Jackie Arman, first vice-president; Nan Kritcher, Geri Burgess, Winifred Shields, Anna Dietz, Helen Baumgarten and Bessie Hamm. A few members

plan to attend a one day session.

Several interesting workshops and programs have been planned including a crafts workshop, an artistic design program and a groundwater protection workshop. Other convention offerings include a horticulture workshop and a walking tour of the grounds surrounding the Grand Hotel. A full and interesting three days is being anticipated by the participants.

with Nancy Northup

Neighbors

Mrs. Pat Conkle spent the Mother's Day weekend in Alpena with her daughter, Mary, and husband Paul Bray.

Helen Rothenburger entered Northern Michigan Hospitals on Friday as a medical patient.

On Tuesday night, the Mother and Daughter Banquet was very well attended at the Presbyterian Church, with 111 ladies turning out. They enjoyed the dinner and program of a piano duet, given by Band Director Rebecca Palmitter and Dava Lee Matt. The group also enjoyed a raffle. The oldest mother attending was Mrs. Ione Ploughman and the youngest was Mrs. Bridgette Burns.

Mr. and Mrs. Wally (Merna) Gillespie of Flint arrived on Wednesday, visiting the Dort Gillespies and other relatives and so Merna could be here on Friday to be with her sister, Wanda Thompson, who underwent surgery (which was very successful) at Northern Michigan Hospitals.

Mr. and Mrs. Ervin (Cecelia) Long of Grandville were here over the weekend visiting her sister, Clara Rolls, and his parents, the Emmory Longs.

Norma Lindsay is home from Northern Michigan Hospitals, where she was a patient, due to falling last week and breaking her ankle.

Debbie, Heidi, Briane, and Adrea Korthase were among the 80 ladies attending the Mother and Daughter Banquet at the Christ Lutheran Church on Friday night, especially enjoyable, as the men of the congregation did the cooking, serving, and cleaning up.

Helen Larson entered Northern Michigan Hospitals this past week as a medical patient.

Ann Jenkins returned over the weekend after having spent the past few months travelling and enjoying many rewarding visits with many relatives she had not seen in a long time. Since the 19th of December, she has visited relatives in Washington, being joined there by her son, Gary Wade, of Sacramento, CA, and buddy Dennis Howard of Boyne City. Ann and her son left there for Penticton B.C., Canada, where they were joined up with for the holidays by her daughter, Julie Belle and Wayne Nadon and family, and his parents, the Frank Nadons. Enroute to CA, she visited relatives in Portland, Oregon, arriving in Yreka and Oak Run, CA to spend another

month or so with her daughter Julie and family. In the remaining time, she visited other relatives, got in a visit with former Boyne residents, the Leroy Eckers, saw many beautiful and interesting sites of the state.

Enroute home, she spent about a month in Traverse City with her daughter June and Jim Morey and family, and arrived home in time to take in the Mother and Daughter Banquet held in Vandorbilt, with Jim's mother, Mrs. Jack Morey.

On Sunday, the AACA (Antique Auto Club) of the Boyne region enjoyed their first outing, by joining the Traverse City auto club at a Mother's Day dinner at the Holiday Inn in Traverse City.

Marguerite Scope of Madison Hgts. was here over the weekend visiting her sister, Leta Erber and other relatives.

Scores for this past week's senior bowlers were: Harold Sattler 462, Cliff Bradshaw 448, Bob Rumpfelt 447, Pros Blanckaert 434, Barney Barnhart 412, Gladys Sattler 382, Eunice Bradshaw 371, Jean Marcham 362, Ardyth Dorgan 321, Goldie 310, Kenneth Dyer 307, Mildred Sheldon 303, Beverly Dyer 290, Pearl Frieden 280.

Thursday's bingo winners at the mealsite were: 1st regular-Rose Reinhardt, 2nd-Albert Towne, and 3rd/split-Jessie Padgett/Doris Rydell. 1st special/split-Mary Towne/Virginia Blossie and 2nd-Jessie Padgett. The cover all went to Albert Towne and all games were called by Lyle Ross.

A belated Happy Birthday to Gen Varnum, who celebrated her special day on Sunday!

Dick and Edna May attended the graduation of their granddaughter, Lori Northup, at Saginaw Valley State University, on May 7th. Lori, daughter of Nels and Linda Northup, received a Bachelor of Science degree from the College of Science, Engineering, and Technology in Data Processing.

Mr. and Mrs. Gregg Smith, Jr. and daughters Markelle and Joelle of Bellaire honored their mothers and grandmothers with a Mother's Day dinner at Hilton Shanty Creek. Present were: Gregg's parents, Mr. and Mrs. Gregg Smith of Boyne City; Dee's parents, Mr. and Mrs. Norman Lawton of Farmington Hills and friend Atena from Greece; their son and wife, Mr. and Mrs. Brad Lawton and daughter Julie of Detroit.

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Kleinschrods welcome son, their first

Born to Kelly (Kurt) and Leah Kleinschrod at Northern Michigan Hospitals on May 5th, their first child, a son, Kurt Kelly, who weighed in at 7 pounds and 13 ounces and measured 19 inches in length. Grandparents are Wayne and Sally Kleinschrod of Boyne City, Jim Shepherd, also of Boyne City, and Nancy Shepherd of Boyne Falls.



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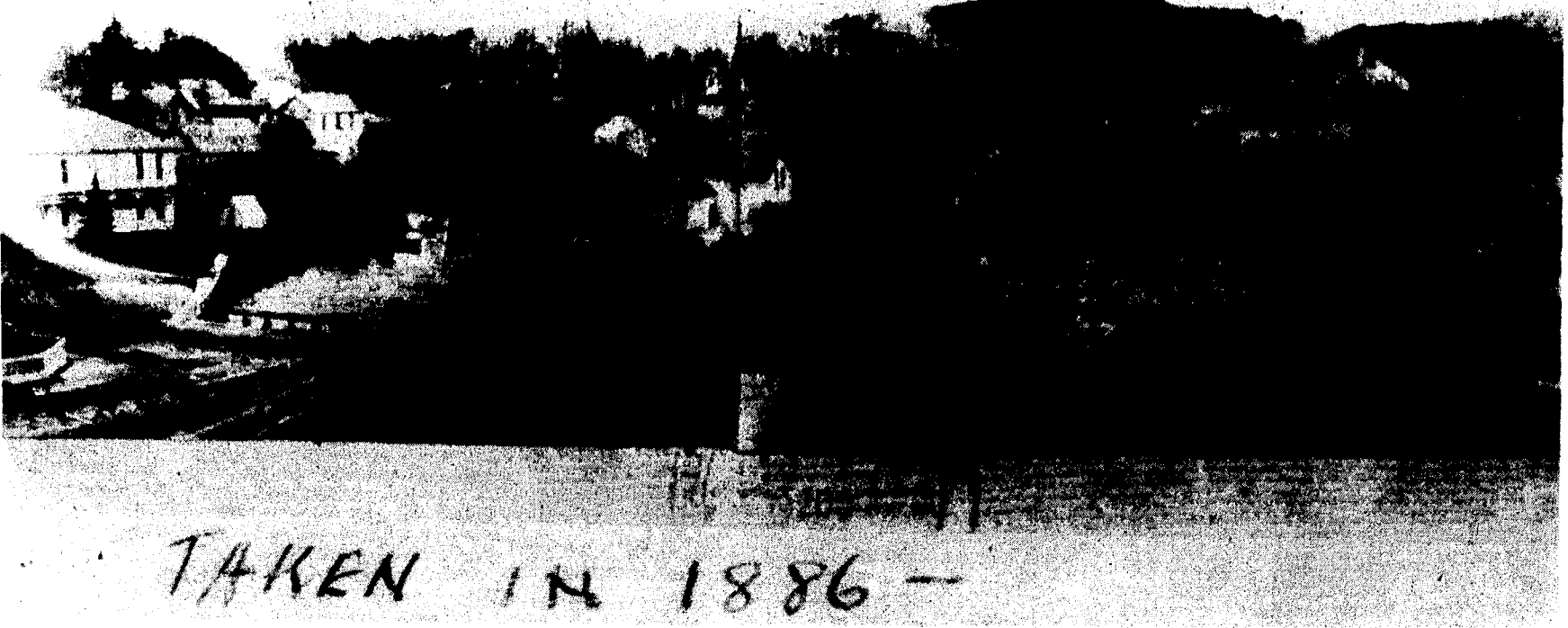
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Remembrances



TAKEN IN 1886 -

Long before the Boyne River was moved, long before the lumber mills shut down, and long before the roads were paved, this was what Boyne City looked like along North Lake Street. Compared to today, Northwestern State Bank would be just off the picture to the left, the new Eagles clubhouse is right over the river, and other buildings that lined the street all the way down the corner of Water Street either burned down or were torn down years ago. The lumber stacked right to

the river's edge was part of the White Lumber Company's drying yard, which extended out to the lake edge. From there, piers were used to fill the boats that took the lumber to many ports around the Great Lakes. Boyne City was one of the last of the lumbering towns in Michigan and held over five mills to work the lumber brought in by river and rail from points east. If you have any old pictures of Boyne City, bring them to our office so we can copy them for this feature.

Jottings

BY JIM SILBAR

It sure was a tough weekend, I did not find a mushroom at all. Oh sure, I could lie and say I saw a couple of tons of caps, morels and beefsteaks as I crunched my way on a short walk around the woods while waiting for the hunters to be called back.

But I can't. I will admit that I can't see a morel until it is about three inches in front of my nose, but that is because I don't have a "nose" for moreling.

I think that some of those people who can find almost everything in the woods have such a "nose."

They must, if only because of the amount of mushrooms they can find in the 90 minutes of hunting.

Actually, they do it in less than the 90 minutes, because a certain amount of time is needed to run out into the brush, and more time is needed to run back to the starting place.

I could never enter the contest because after running out, and running and looking around the hills, my legs would refuse to operate at anything greater than a walk to get back to the start.

And along the way, I would probably get lost three or four times during the allotted time because I would be looking at the forest floor instead of looking at the terrain.

Along with that, I would get so far away from the start, I couldn't hear the siren telling me when to head back.

So, I will just sit on the sidelines, look with envy at those who bring in a bunch of morels, and slyly ask if the person wants to sell them.

In fact, I think I will try to buy as many morels as I can afford from anybody. You see, I know this guy in New York who has this fancy restaurant who said he was willing to buy some when I could get them.

But, that brings up a whole list of additional problems that I don't have time for or need.

I mean, to buy and sell you need a license. I would have to get that. And you need a certain amount of quantity. Plus you need to know how to ship them when they are fresh and learn how to keep them fresh.

Someone once told me it was a little like those guys on the coast who ship out live lobsters. Sometimes they arrive alive, and sometimes they are out a bunch of money, including shipping costs, when they don't.

And, I am sure there are a few other things that would detract from the normal means of business that I would run into which would make it even harder to keep ahead of the game.

So, I will just go out to the hunting grounds with the Lions Club, tell a few tall tales about how many mushrooms I found in the woods during a short walk, and wait for the real hunters to arrive so I can ask them if they want to sell some of their finds.

And then, I will be able to go home and be a hero to the family as they all love the taste of wild mushrooms...just like I do.

Nursing care facilities celebrating National Nursing Home Week

Grandvue Medical Care Facility will be one of northern Michigan nursing homes celebrating National Nursing Home Week, May 8-14. A myriad of activities is planned at Emmet County Medical Care Facility in Harbor Springs, Meadowbrook in Antrim County, Bortz Health

My wife read my horoscope and advised me to write something about the mushroom festival. The stars were just right for such an article and if I refused I would be taken to task over near Thumb Lake, there to wither.

Not wanting to wither any more than I already have, I searched my files to find a mushroom piece written for Gregg Smith eleven years ago this month. Horoscopes were not a hot item in those days. Ronald Reagan was still fussing with California politics. His sooth saying stuff was hidden in his back pocket where Nancy could get at it in a hurry.

To please my wife and that daily newspaper stargazer whose predictions scare me, I shall now drop some tid bits about Boyne City's mushroom festival (Written for Gregg Smith and now published again because I am eleven years lazier.)

Saturday was a nice warm day. Great clutches of people gathered at the park in anticipation of rushing off into the woods to pick the most mushrooms and perhaps receive a prize. As they returned I hung around to see how many the pickers had picked.

Everyone who had a mouth seemed to be talking, and I feel it my duty to pass along some of

the more significant expressions pouring forth. One man pretended not to notice.

Here, then, are some of the things I heard. First, however, I'd like to say that I may make a few mistakes in reporting exactly what I heard. After all, none of us are human.

Where are your mushrooms? Did you ever try picking mushrooms with the mosquitoes holding a mass meeting?

I'm going to plant some of these in my back yard and see if

they'll grow.

You can't do that. There's a Boyne City law against raising anything but taxes.

See that young couple over there? They came out of the woods covered with burrs and leaves and without a single mushroom. Wait until the Surgeon General hears about this!

After this the barbershoppers are holding their annual Bush League contest. That's really something. Don't miss it if you can.

Some mushrooms are poison.

If you eat them you are liable to die. I don't go for that sort of thing myself.

Hey! That fellow over there just told me that mushrooms aren't any good in those years without months.

See that sharp looking chick over there? They tell me she's looking for a husband. I'd marry her myself, but I've already got a wife. There's always something.

(Dear reader: Perhaps you should read this column over. I have a feeling you missed something.)

Marshall Sayles

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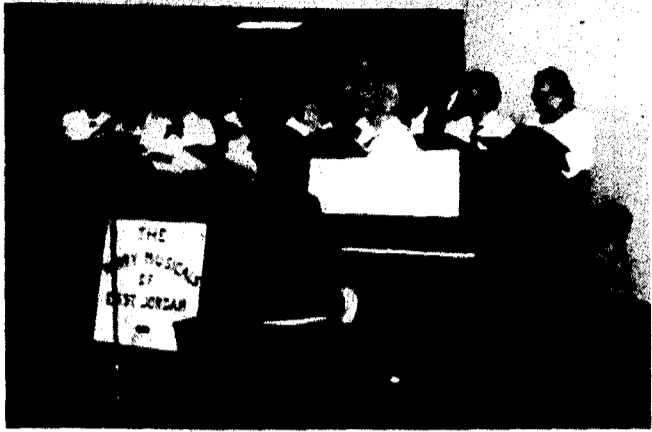
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Letters

Letters to the editor, hand written or typed, are a welcome and important part of this paper. They should be under 750 words in length and signed by the writer, although he or she, for special reasons, may request that the name not be printed. The paper reserves the right to edit material.

The Publisher

East Jordan's Merry Musicals — together for six fun years



Members of the East Jordan Merry Musical Choir tune up in preparation for a concert at one of the many locations the senior citizens singers visit during a year.

BY ELOUISE ROSSLER
For nearly six years the Merry Musicals have been entertaining audiences of all sizes and all ages. The Merry Musicals are senior citizens ranging from mid-fifties to eighty plus who love to sing. They recently performed for East Jordan's second graders with a theme of "Where Are You From?" Selections included their theme song "A Cute Little Town Called East Jordan" written by Lois Donaldson a member of the choir. Since some choir members are native to other regional areas they were honored by the lyrics and tune "Northern Michigan" written by Fran Tollas of Charlevoix. Other home areas saluted were "Chicago," a solo by Milt Veverk, "Pennsylvania Polka," "A Foggy Day," for a member from London, "This Land is Your Land" and "Fifty Nifty States of America" for all the youngsters.

The Merry Musicals, dressed in their bright red, long skirts,

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blue suits with white shirts and blouses and red ties originated under East Jordan Community Education teacher Sherry Black. They are currently directed by Margaret Thomson, who retired as vocal teacher from the East Jordan Public Schools. Thomson is the junior member of the group and is "kept in line" by her former first grade teacher (who may remember Margaret and remind her of past escapades!) Mrs. Ann Johnson was the group's original accompanist; Ms. Thomson now accompanies as well as directs.

Since some members go south in the winter, the group varies from 18 to 27 members. The number present does not dampen any enthusiasm nor does it change the wide variety of music forms used. Presently the group is developing music using part harmony. They have performed crazy songs for Crazy Days, religious music for Community Good Friday services and churches, patriotic songs for Fourth of July celebrations and varieties of songs for schools groups, Grandvue Medical Facility patients, graduations, service clubs, and the Annual Fiddlers Jamboree.

The Merry Musicals joined the Petoskey Senior Citizens singing group in the performance of "Scuse Me, Sesquicentennial". The group has used kazooes and whistling teapots to tickle their audiences' funnybones at times.

Backstage the group is lively with humor and anecdotes from personal experiences and as Merry Musical performers. Both onstage and offstage they are obviously having a good time. Their music reflects their positive attitudes and their zest for living each day in a worthwhile manner.

with Bea Smith

Cooking

We cannot all go on a Caribbean cruise, however we can sample the real taste of the islands in our everyday cooking. Most of those exotic islands have a French, African, Spanish or Indian history and their foods reflect those backgrounds.

My niece, Maxine, has lived in Costa Rica over ten years, raising a family of beautiful and healthy children. Her main staples are rice, beans and lots of fresh fruit. So I imagine that all of the Caribbean Islands as well as the Central American countries rely on beans, rice and fruit as well as all kinds of fish and sea foods. All of this makes for the perfect diet. Nutritionists tell us that rice and beans provide the goodness of complex carbohydrates; nutrients important to our diet. In fact the experts tell us that these complex carbohydrates should make up at least 50% of our daily calories. Creole style recipes are on a hot trend from coast to coast and recently I have been experimenting with Cajun spices in tomato, rice-type dishes as well as on fish, hamburgers and sauces. Even creamed dried beef is delicious lightly seasoned with Cajun spice. Go by your taste buds, make it as hot as you like.

Here is a nourishing, tasty, one-dish meal which could become a top-of-the-list request from your family. Just serve a crisp salad and corn bread or muffins with this

RED BEANS AND RICE (Creole style)

1 cup dry red beans
4 cups water
1 pound hot Italian sausage, cut into 1/2 inch slices
Or use country style smoked sausage
1/2 cup chopped onions
1 clove garlic, minced
1 teaspoon salt
1/2 teaspoon marjoram
1 bay leaf
1 can (28 oz.) peeled tomatoes
1 cup uncooked rice
1/2 cup coarsely chopped celery
1 medium green pepper, coarsely chopped

Wash beans, soak in water overnight. (Or bring beans and hot water to a boil for 2 minutes. Remove from heat, cover, and let stand 1 hour.)

Brown sausage in large saucepan or Dutch oven. Pour off all but 1 tablespoon fat.

Add onions and garlic to pan and cook until tender. Add beans and soaking liquid, salt, marjoram and bay leaf. Cover and simmer 1 to 1 1/2 hours, or until beans are almost tender.

Drain and chop tomatoes, reserving liquid.

Add tomatoes, reserved liquid, and rice to beans. Bring to a boil. Cover and simmer 10 minutes, stirring once or twice. Add celery and green pepper; cover and simmer an additional 15 minutes,

stirring once or twice, until rice is tender. Remove bay leaf.

Makes 10 servings. Tastes even better the next day reheated in microwave.

This next recipe is a real tasty salad to serve with your favorite fried or baked fish.

KIDNEY BEAN SALAD - Cuba

1 lb. canned red kidney beans, drained
1 white onion, fine chopped (medium size)
1 clove garlic, pressed
1 tablespoon olive oil
1 tablespoon red wine vinegar
1/4 teaspoon dry mustard
1/4 teaspoon salt
1/8 teaspoon curry powder

Mix all ingredients in glass bowl. Cover tightly with plastic wrap. Marinate at room temperature at least 12 hours.

Here is a delicious dessert made with fresh fruit—from Jamaica

BANANA WHIP WITH ORANGE CREAM

To serve 6
6 bananas
3 tablespoons sugar
1/4 cup almonds, coarsely chopped
1/4 cup orange juice
1/8 teaspoon cinnamon
3 tablespoons light rum or flavoring
1/4 cup shredded coconut
3 egg whites
Salt

ORANGE SAUCE OR TOPPING

3 egg yolks
3 tablespoons sugar
1 cup orange juice
Mash bananas; add sugar, almonds, juice, cinnamon, rum and coconut. Mix well.

In separate bowl, beat egg whites with a pinch of salt until stiff. Fold into banana mixture.

Chill at least 2 hours.

Orange topping: Beat yolks with sugar, pour eggs in a saucepan add orange juice, whisking constantly, while cooking until foamy.

Chill and pour over banana mixture at serving time.

Send us your wedding pic and stop by to pick up wedding information forms.

Ware-withal

BY GAIL WARE

As a student of the newspapers in order to keep up with our times and ties, I'm steeped in the deeds and misdeeds, mostly the latter, of men both great and small, mostly the former. I recognize the fact, absurd as it seems, that bad and sad news is considered more worthy of reporting than good news. Still, occasionally I feel overwhelmed and need to get away from it all. So I take refuge in the Reader's Digest. Some horrid news hangs out there too. But I turn to the articles on people from all walks of life who've handled their dark hours with courage, humor and optimism. Now, lo and behold, it's come to pass that some adult movies feature characters with these same qualities. I'm delighted, so is Alan Alda but not Janet Maslin.

Normally a reluctant moviegoer, for various reasons I've seen two films of this kind in the past three months. Both were "war" movies although not all of the funny, optimistic and courageous movies are. But if most reviewers are on the mark, all leave the patrons with the feeling I had when the theater lights came on again, that I'd been in good company.

"Good Morning, Vietnam" is based on the true story of an airman who was assigned as a disc jockey to the Armed Forces Radio Service station in Saigon in 1965. He didn't follow government approved practices in style, choice of music nor what he said on the air. So he didn't last long on the job. But for the time that he did, he raised the morale of the draftees who heard him and the tempers of his superiors, especially with a news segment. He reported the news from the front lines off the teletype instead of off the sweetened script prepared for him that hid the

grimmer realities of the already unpopular Vietnam War.

"Biloxie Blues" involves new recruits thrown together in boot camp in steamy Biloxie, Mississippi, during World War II. An account of their day-to-day training, relationship with one another and their unfathomable sergeant and a memorable leave form the flimsy story line. But strengthened by the background music of the era, it's enough to recall for those who knew the early 40s the high we felt in that "just" war. To everyone, the movie speaks of friendship, friction and free spirits.

Humor fuels both films, the ultimate weapon in adversity.

These two movies are included in the group of films that The New York Times critic, Janet Maslin, labels "wimpy". She characterizes the wimp ethic as "the celebration of the very saps of good deeds and good intentions."

I was cheered to find that Alan Alda deftly voiced objection to Maslin's statements in a letter to the Editor. Maslin placed his new film, "A New Life", in the wimpy movie category, faulting it for its "boundless optimism". He counters that his film portrays "cautious optimism" which he says "probably reflects my feeling that with effort and a sense of humor, life may be possible even in an age of snipers like Janet Maslin."

I appreciate Alda's fine letter. In fact I might even see his film and others on Maslin's hit list. But even if I don't, I'll enjoy knowing that lovely, wimpy movies are playing and sharing their courage, humor and optimism.

In any case, I'll go on reading Reader's Digest which for 87 years has been proudly celebrating wimpiness.

CMU announces prospective May graduates from Charlevoix County

Students from this area were among the 2,684 prospective May graduates at Central Michigan University. CMU President Arthur Ellis is scheduled to deliver the commencement address at ceremonies May 7. Graduates from Charlevoix County include: Arlene Kay Westhoven of Ellsworth; Michael L. Milks of Boyne City; Michael J. Ellis of Boyne Falls; Michael Forster, Kathryn M. D. Martin, Michael All Richards, Wendy A. Zednick and Theresa Roberts and Robert L. Zednick all of Bryan Sherman all of Charlevoix; Molly L. East Jordan.

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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 13, 1988.

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 13, 1988, IS MONDAY, MAY 16, 1988. PERSONS REGISTERING AFTER 5 O'CLOCK IN THE EVENING ON MONDAY, MAY 16, 1988, 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.

may 4
may 11
Billie R. Reinhardt
Secretary, Board of Education

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 13, 1988.

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 13, 1988, IS MONDAY, MAY 16, 1988. PERSONS REGISTERING AFTER 5 O'CLOCK IN THE EVENING ON MONDAY, MAY 16, 1988, 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.

may 4
may 11
Edwin Drenth
Secretary, Board of Education



Three of the four students who graduated with the highest scholastic averages in their class were recognized at Michigan State University's winter term commencement ceremonies. The students included (from left): Michael D. Nantz of Sebawaing, who had the highest grade point average; Charles D. Robinson of Boyne City, who had the second-highest average; and Sharon C. Sheehy of St. Clair Shores, who had the third-highest average.

Robinson graduates with highest honors from MSU

Charles D. Robinson of Boyne City was honored for having the second highest scholastic average in his graduating class at Michigan State University.

Robinson, a horticulture major, received an award from the MSU Board of Trustees at the winter term commencement ceremonies. His final grade point average, on a 4.0 scale, was

3.9525.

The Board of Trustees' awards are presented at each commencement to four graduates having the highest scholastic averages at the close of their last term of study at MSU.

Robinson is the son of Gordon W. Robinson of Boyne City. He graduated from Boyne City High School in 1984.

Bridge group wants to donate money

Each year the Boyne City Charity Bridge Group collects money from its members specifically to use for donations

to worthy non-profit organizations.

Kindly contact Bea Nowakowski (582-6049), Pat Robinson (582-6882), or Von Seamon (Work 582-6597 and Home 582-2625) if your organization would like to participate.

School board

Con't from Page 1

A previous operational request was turned down by voters. That request included a renewal of monies as well as some additional monies to allow the school to maintain the present educational programs.

The Annual Luncheon at which time tournament winners will be announced and the charity projects for the year chosen has been scheduled for Saturday, June 4, 1988, at One Water Street Restaurant.

Big Rock Point Invitational Turkey Shoot May 14 at Charlevoix Rod and Gun Club

Sharpshooting law officers and nuclear plant security personnel will take careful aim on Saturday, May 14, at the Charlevoix Rod & Gun Club as they compete for the top prize in "The Big Rock Point Invitational Turkey Shoot". Reporters are invited to observe the shooting competition involving top guns from seven agencies and the Big Rock Point nuclear plant on a demanding marksmanship course.

Competing will be the Charlevoix Police Department, Charlevoix County Sheriff's

Department, Boyne City Police Department, East Jordan Police Department, the Petoskey post of the Michigan State Police, the U.S. Coast Guard Lifeboat Station in Charlevoix, Conservation Officers from the Michigan Department of Natural Resources, and Burns International security officers from Big Rock Point.

The event is co-sponsored by the Charlevoix Police Department and Big Rock Point with additional support from the U.S.

Coast Guard and the DNR.

Each agency will field a three-member team equipped with standard sidearms. Each team member will be required to fire 62 rounds on a standard competition course specified by the Michigan Law Enforcement Officers Training Council. Range officers from the U.S. Coast Guard and the DNR will supervise the shooting.

Practice firing will begin at 1:00 p.m.; the competition will start at 2:00 p.m.

NOTICE MEETING OF SOUTH ARM ZONING BOARD OF APPEALS

The South Arm Zoning Board of Appeals will meet Friday, May 20 at 7:30 p.m. at the Township Hall to consider a request for a variance on property located at 02865 Lake Street, M-66 South, Tax Parcel Number 15-014-015-055-00. Any interested parties are invited to attend this public meeting.

Helen Cherry
Township Clerk

Foresters publishes voluntary management guide

The Michigan Society of American Foresters (MSAF), in cooperation with The Wildlife Society of Michigan, have published a new booklet that will be of interest to anyone concerned with the proper management of Michigan's forest resources. The document, entitled "Voluntary Forest Management Guidelines", offers a professional approach to managing private forestlands for the economic, biologic and aesthetic well-being of this state.

These voluntary guidelines are a set of helpful recommendations describing harvesting and regeneration methods, forest protection, managing wildlife habitat, maintaining recreation and visual resource values, and constructing and maintaining forest roads. If applied responsibly, these guidelines will help ensure the sustained

productivity of Michigan's private forests for various uses such as wildlife, recreation, water and wood products.

The guidelines, as written, are not intended to dictate the purposes for which landowners manage forest land nor are they a substitute for professional on-the-ground help.

The MSAF strongly encourages the use of these guidelines in managing private forest lands in Michigan. The Society urges landowners, forest and wildlife managers, forest in-

dustries and timber harvesting contractors to follow these recommendations. The MSAF believes that the voluntary application of these guidelines will preclude the need for more restrictive regulations or legislation in the future.

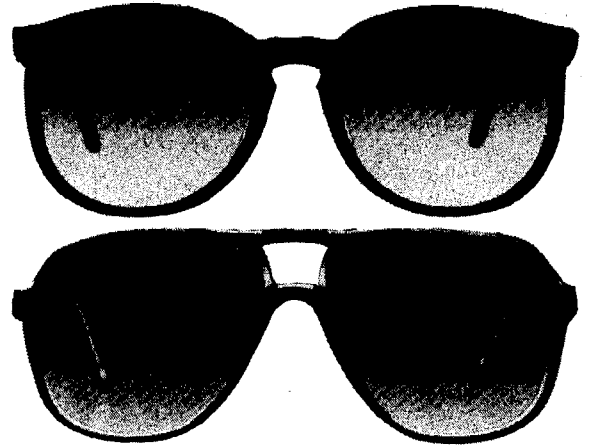
A copy of "Voluntary Forest Management Guidelines" publication is available free of charge from the Michigan Society of American Foresters, c/o P.O. Box 507, Roscommon, MI 48653.

Thames River reviving

Britain's majestic Thames River once provided salmon for royal banquets. But by the 1950's, pollution had made it an almost lifeless sewer. Now, according to International Wildlife magazine, the tide is turning again.

Thanks to an astonishing rescue operation, the river is healthy. Fish and waterfowl, not seen for years, are returning. Some say the Thames is the world's cleanest metropolitan river.

FREE FRAMES!



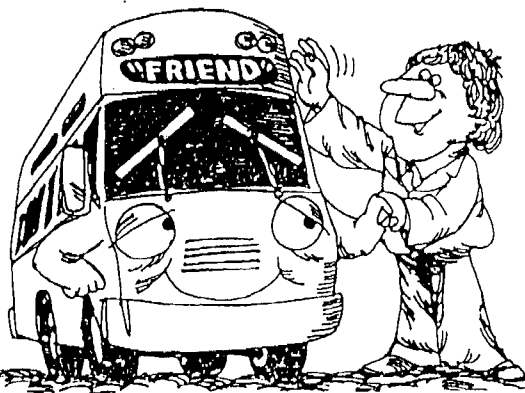
Right now, when you purchase one complete pair of prescription eyeglasses, you can get a second pair of frames—free! Here's how the offer works: Pick your first pair of frames from our full collection and pay regular retail price. Then, choose your second pair of frames from our special selection—and pay only for the lenses.

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Boyne baseball gets first wins of season from Onaway, 10-2, 3-1

BY SCOTT KNIPE
Saturday, the Boyne City baseball team took its first wins of the season against Onaway. The first game Boyne took with relative ease behind the secure pitching of Shane Baxter, 10-2. The second game was more of a challenge as Onaway settled down, but Jim Abney's pitching held them scoring only one run to Boyne's three.

Coach Bob Wollenberg seems a bit disappointed, as any man would, after losing the first six games of the season, but Wollenberg is quick to point out that all of those games were against class B schools, twice the size of Boyne.

Indeed, many of those games were nail biters, while others were blowouts. But the majority were of the first type and this is to Boyne's credit, proving themselves worthy competitors of most any school around. Boyne's record against class C schools is 2-0, their record against class B 0-

6. With the hardest portion of the season behind them, the Ramblers can look forward to many more victories, and some of the people to watch are Aaron Richards with a .579 batting average, Mark Harris with a .478 average, and Jim Bush with .462 average. Also of special interest is Mike Miller batting .400, and

EJ girls drop double head to Harbor, Pellston

The East Jordan girls' softball team had a rough go of it last week as they dropped doubleheaders to Harbor Springs and Pellston.

EJ fell victim to the mercy rule in the opening contest at Harbor Springs as they were defeated 13-3 after five innings.

After possessing a four run lead in the nightcap, the Devils faltered in the late innings and suffered a 16-9 loss.

leading the Ramblers in homeruns this season. Wollenberg also points out his strong pitching staff, comprised of the two seniors Shane Baxter and Mike Miller, and the youngsters of the squad Jim Abney and Christopher Downing, both sophomores.

Jeanie Healey suffered the loss in the first game as Jill Burt absorbed the nightcap defeat. Collecting hits over the doubleheader were: Kris Burt with three and Healey, Jill Burt, Buffy Kooyer, Sara Chase, and Dawn Noirod had one hit each.

At Pellston the lady Devils were triumphed by respective scores of 14-11 and 11-10. In the second game EJ led 10-6 after six innings but the Hornets pushed five runs across the plate in the seventh and final inning for the victory.

Once again Healey suffered the first loss and Burt the second.

Getting hits were: Kris Burt, Jill Burt and Kooyer with three as Nikki Burr, Healey, and Brenda Drenth each collected one.

As Monday's scheduled contest against Mancelona was rained out, the Devils will resume action on Thursday at Gaylord St. Mary's.

Mike Deshryver breaks school record in 200 meter dash

BY SCOTT KNIPE

Last week was a far travelling one for Boyne City as Tuesday they ventured to Sault Ste. Marie, and Saturday to St. Ignace.

Red Devils sweep Harbor, Pellston

The East Jordan varsity baseball squad raised its record to 8-2 overall, 7-1 in the Ski-Valley Conference last week with doubleheader sweeps of Harbor Springs and Pellston.

In the opener at Harbor Springs the Devils posted an easy 13-0 victory.

Matt Bishop collected the pitching win as he tossed a three hitter with 13 strikeouts and only two walks. John Cupps suffered the loss for Harbor.

The Devils pounded Ram pitchers for 11 hits. Dennis Skrocki, Mark Moore, Matt Bishop, and Dan Pepin collected two apiece as Ted Sherman contributed a single and Curtis Weidler and Rick Clark added back to back home runs in the fourth inning.

The nightcap saw EJ jump out to a 3-0 lead after the first inning. They added another in the top of the third but Harbor put four runners across the plate in the bottom half of the inning to tie things up at four apiece. The Devils scored four times in the fifth and stopped a final inning rally by the Rams to claim an 8-7 triumph.

Pepin was credited with the win as he allowed five hits and five walks while striking out three. Bishop made a relief appearance in the final inning as he struck out three and gave up one hit.

In the Soo Boyne pulled off a strong second with enormous team companionship, not the least of which were the placings of Mike Deshryver and Pat Balgenorth (including Balgenorth's first place finish in the high jump with his personal best of 5' 10").

The girls enjoyed only two first places, those of Nancy McCullough in the 300 meter low hurdles, and Mindy Stadt in the high jump at 4' 8", but a great majority of second, third, and fourth places secured Boyne at second place.

The major highlight of Saturday's expedition was Mike Deshryver and his record breaking 200 meter dash that established a new record in place of the long-standing old record.

Bishop led the EJ offensive attack with three hits, including two home runs, while Skrocki, Moore, and Pepin all chipped in two hits.

At Pellston things remained scoreless in the first game until the Devils took a 2-0 lead in the third inning. The Hornets scored once in the fourth but EJ added three more in the fifth, two in the sixth, and one in the seventh as they rolled to an 8-1 win.

Bishop went the distance for East Jordan allowing three hits and three walks while striking out 14. Offensively Skrocki led the way with three hits as Bishop

and Pepin both added two and Weidler chipped in one.

In the second contest the Devils trailed 1-0 after the first inning but broke things open with a six run fourth inning and then went on to a 9-4 victory.

Pepin got the win going the distance giving up five hits and striking out 15.

Pepin was also the offensive leader with two hits as Skrocki, Bishop, Lyle Walter, Steve Shepard, and Bill Mathers contributed one each.

The Devils trail conference leader Gaylord St. Mary's by one game. The two squads will clash on Thursday, May 12.



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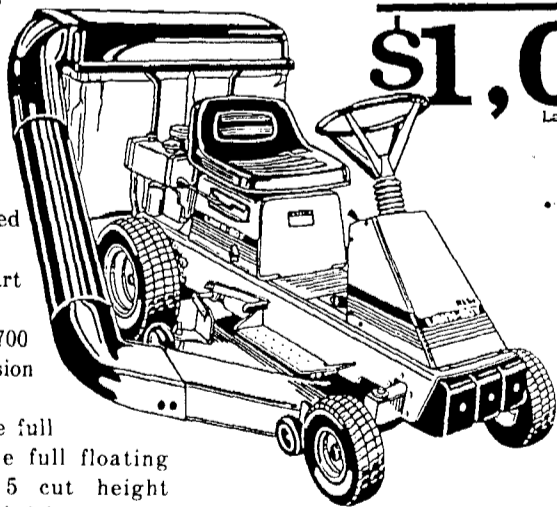
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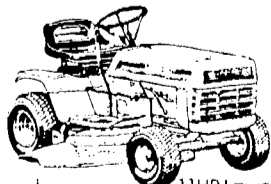
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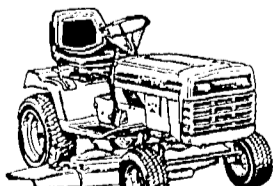
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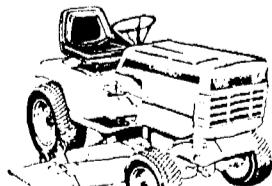
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NOTICE OF PUBLIC HEARING
CITY OF BOYNE CITY


Notice is hereby given that a series of Public Hearings will be held on the following dates regarding proposed boat slips on the south side of Peninsula Beach.

1. Parks and Recreation Board, May 12, 1988 - 7:30 p.m. in the Office of the City Manager, 319 N. Lake Street.
2. Planning Advisory Board, May 16, 1988 - 5:00 in the Commission Chambers, 319 N. Lake Street.
3. City Commission, May 17, 1988 - 12 Noon in the Office of the City Manager, 319 N. Lake Street.

The public is invited to attend either of the 3 meetings to participate in the discussion of this proposed project.

Thomas Garlock
City Clerk
may 11

THE LAW AND YOU



by
Robert Hoffman

Proper documentation by means of a properly prepared will will help insure that your final wishes are carried out. For assistance in the preparation of such vital and far reaching documents, we urge you to seek the professional assistance and guidance available when you visit an experienced attorney of your choice. Your peace of mind and the security of your heirs will be better protected in this fashion. Knowledgeable-Experienced-Concerned. **ROBERT HOFFMAN**, 103 Belvedere, Charlevoix.

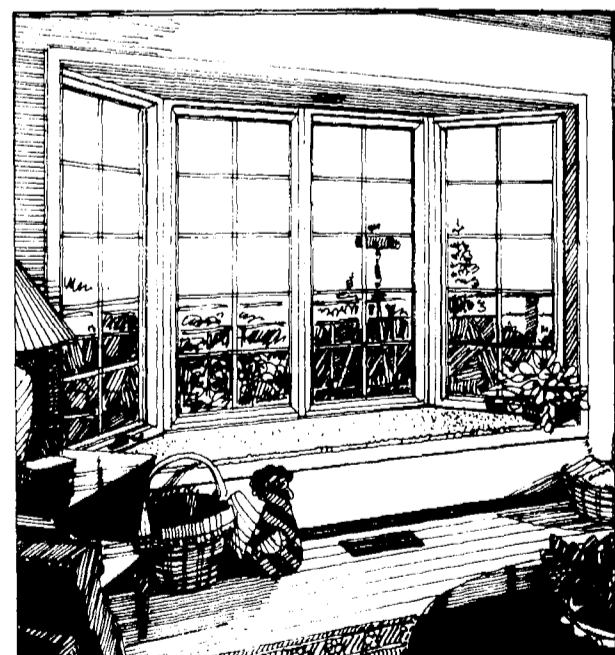
PROBATE PROS and CONS

Due to its time-consuming procedures and expense, probate is often thought of as something to be avoided. However, probate does have its advantages. For one, this court proceeding assures estate beneficiaries that the will is valid. It protects them against fraudulent claims. It sees to it that an executor or administrator is properly appointed, and that all the decedent's property is accounted for. The probate process addresses the payment of inheritance taxes and validates the claims of creditors. In short, the probate process protects the integrity of the will and the rights of heirs. It also provides a forum for any challenges. Avoiding or embracing probate is an individual decision that is best made after consulting with an attorney.

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What's Happening

FLEA MARKET

The Hudson Township Auxiliary will sponsor a Flea Market and Yard Sale on Sat. & Sun., May 14 and 15 at the Hudson Twp. Hall on Reynolds Road off Camp Ten Road.

You bring your items for sale, set the prices and collect the cash. The auxiliary collects a lot rent fee, depending on size. For more information call 616-549-2818 or 549-2582.

BENEFIT GARAGE SALE

Bac-Pac, Boyne Area Communities-Parents for Alternative Choices garage sale at the Boyne City Middle School, Saturday, May 14th, 9 a.m. to 4 p.m. Proceeds to help fund the "All Night Party" for our graduating seniors.

If you have any items you would like to donate, please call 582-6831, Mrs. Greta Mackler, for pick-up.

BIKE-A-THON

The Ellsworth Lioness Club will sponsor a St. Jude's Bike-a-thon on Saturday, May 14, from 10 a.m. to noon, on Circle Drive in Ellsworth. A lunch will be provided.

DAVIS' REP

Congressman Davis' District Representative, Bill Huber will be visiting your area in the near future. Anyone wishing to meet with Mr. Huber is invited to do so without an appointment. Mr. Huber will be available to discuss any problem you may be having with state or federal government. He will be in Charlevoix County on Wednesday, May 18 at the Boyne City Hall Auditorium from 11:30 to 1:00. For further information call 906-635-5261 on Thursday or Friday, or call toll free 1-800-682-8982.

GENEALOGY SOCIETY

The Ace Genealogy Society will meet on Thursday, May 19, at 7 p.m. in the Boyne City Library. An audio tape will be played concerning genealogy research.

GOSPEL MEETINGS

There will be Gospel Meetings held at the East Jordan City Hall each Friday in May at 7:30 p.m.. Everyone is welcome.

DEAF/BLIND

Braille materials, readers for visually impaired individuals, and interpreters for the hearing impaired will be provided upon request. If you are in need of one of these services, please notify Northern Michigan Substance Abuse Services, 1723 West M-32, Suite A, Gaylord, MI. (517) 732-1791.

GRANDVUE AUX

Thursday, May 12, the Auxiliary of Grandvue Medical Care Facility will hold a regular monthly meeting at 2 p.m. Members and guests welcome.

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School Lunch Menus

BOYNE CITY	BOYNE FALLS	EAST JORDAN
Monday: ham patties, hash browns, mixed vegetables, fruit cup choice	Monday: hamburgers, tater tots, cole slaw, dessert, pizza	Monday: hamburgers or ham & cheese or BBQ on buns, french fries, pickles, fruit cup
Tuesday: hot dogs, chicken patties, parsley potatoes, banana	Tuesday: pizza, salad bar	Tuesday: mashed potatoes, turkey gravy or chamosetti, cinnamon bread, broccoli with cheese, pears
Wednesday: hamburger, grilled cheese sandwiches, soup (tomato), pears	Wednesday: chili, assorted sandwiches, fruit, dessert, tuna mac salad	Wednesday: croissants or lasagna or nacho bar, cole slaw, peaches
Thursday: hot dog, tacos, buttered corn, applesauce	Thursday: hammy sammy, mixed vegetables, fruit, dessert, hamburger	Thursday: baked chicken or toastie dogs, taco bar, corn, pineapple
Friday: doubleburgers, chop suey on rice or chow mein noodles, fortune cookies, pineapple	Friday: breaded chicken sandwich, later tots, carrots, dessert, pizza	Friday: pizza or chalupas or cooks choice, green beans, applesauce, cookies



Officials from the Lions Club counted up the winning mushrooms right on the spot Sunday as the contestants came back from final hunting period. These mushrooms belonged to the winner in the Grand Champion category, Stan Boris of Charlevoix.

Morels

Continued from Page 1

able to provide enough moisture for the fungi.

Most of the mushrooms found in the 90 minute qualifying hunt Saturday were "caps" or verpa bohemica. The false morel was out in abundance as compared to the morels. Many hunters in the contest found morels, but not in the same quantity as the "caps".

The total amount of mushrooms taken during the contest was 2576, slightly down from last year, but considering the weather has been dry for the past three years at the time of the hunt, was considered a good take by members of the Lions Club who run the event.

Among the hunters who scored well was Roger Thurov, of Scottville, Michigan, who in the Sunday finals, outpicked all other finalists, including the Grand Champion winner. He picked 113 mushrooms in the final 90 minute picking period.

Thurov took the first place for the non-resident men with his 113, followed by last year's winner Paul Whipple of Nunica, Michigan with 26. Third place was taken by Darren Huntoon of Elsie with 24.

Winning the Non-resident Women division was Jill Huntoon, also of Elsie, who found 20. Second place was taken by Mildred Borries of Tuscola, Illinois with 13 while third place went to Brenda Lindsay, a resident of Grand Rapids and a former Boyne Cityite, with 5.

In the Resident Women's class, Diane Peterson of Good Hart found 14 which was good enough to win over second place finisher Gerry Boris of Charlevoix who could only find eight. Third place went to Becky Holmes of Traverse City who had a count of six.

In the Resident Men's division, Aaron Boris of Charlevoix took the win with 82 mushrooms picked during the Sunday session. Second place found a tie between Aaron's brother John and Marshall Holmes of Traverse City, both with eight.

The picking Sunday was considerably less than the amount the hunters found on Saturday, indicating the hunters were more familiar with the Chandler area than the Jordan Valley. Officials instigated the change because of that in order to give all competitors a chance during the finals.

Truitt said he came across a bear during the Saturday hunt, the only unusual incident of the day. The bear probably saw what he was doing and ran away as Truitt took time out from looking for mushrooms and watched. Truitt said the event made his weekend memorable.

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Sky of Hemingway's youth takes on new look

Ernest Hemingway wouldn't recognize the "Birds" filling the air over Walloon Lake and Petoskey in northern Michigan next June 17-19 weekend. The sky of Hemingway's early youth takes on this new look during the annual Little Traverse Bay Historic Festival. For the past nine years at Festival

time, Hot Air balloons have filled the region's sky. This year many Warbirds, Classic and Military aircraft will contribute to the festivities. An "Air Expo & Fly-In" at the Harbor Springs airport, situated on the Bay, is receiving wide attention. Saturday and Sunday a Fly-In Breakfast, everyone

invited.

Flyers are encouraged to bring family and friends on this trip. In addition to activities which accent the historic nature of this beautiful area of Hemingway's first writings, noteworthy events include the World's Longest Tug-of-War across the Bay, Arts & Crafts Show,

Big Top Dance, "Taste of the North" for bite size gourmet dining, Fun and Games on the Waterfront and Petting Zoo for kids, Kayak Race, and much more for all ages. For further information contact the Petoskey Regional Chamber of Commerce, P.O. Box 2001, Petoskey, MI 49770

Local writers speak at Creative Writing class in EJ

BY ELOUISE ROSSLER

Roni Fish Pettinger, Boyne City, and Kathy Mendoza, Cross Village were speakers recently in East Jordan to a Creative Writing class sponsored by East Jordan Community Education. Both writers have self-published their works and Kathy now pursues a career as a free lance writer.

Roni is a Boyne City native who started writing when a child. She has written poetry since she was fourteen and published her first book while still in high school. Roni has done her own calligraphy and illustrations in her books. After graduating from high school, Roni traveled extensively in the United States and the Bahamas. She held various types of jobs including sales, dental assistant, waitressing and bartending.

Roni feels her observations of people and situations contributes to her writing. She writes less frequently presently as her baby daughter and husband take much of her time. However, she does plan to continue to write and publish in the future.

Kathy Mendoza shared her latest idea regarding publishing called "recycling." As a freelance writer, Kathy tries to write articles that will be saleable to more than one market, which increases her publishing, decreases her constant research.

Kathy was born in Cross Village, Michigan, but left there at fifteen and lived elsewhere in Michigan and Wisconsin before returning nineteen years later to make it her home.

Kathy is from a family of thirteen and has six children and ten grandchildren of her own. She has worked in the postal service, owned her own business, been a teacher's aide, a choir director and a country western singer.

Kathy is a co-founder of the Writers of the North group which meets monthly to encourage writers and aspiring writers.

Kathy's most recent publication is "Violets and Cornstalks" a small collection of her poetry pertaining to women.

Both writers encouraged the group in the audience to continue to write for either personal pleasure or profit or a combination of the two.

Sulak, Kerner selected for Nat'l. Honor Society at CMU

Brenda Sulak of East Jordan and Charles Kerner, Jr. of Charlevoix, were recently initiated into the national honor society of Phi Kappa Phi at Central Michigan University.

Phi Kappa Phi recognizes superior scholars from all academic disciplines. Admission to the society is by invitation only.

Sulak, a CMU senior, is studying elementary education, and Kerner, also a senior, is studying teaching.

Sulak is the daughter of Sandra Sulak of East Jordan and is a graduate of East Jordan High School.

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Special collectors edition

May Morel Madness

In honor of the National Mushroom Hunting Championships

Boyne City May 12-14, 1989



A special section of the

CHARLEVOIX COUNTY PRESS

May 10, 1989

Commercial firms now selling wild foods

As chefs compete more and more to provide the most appealing and unusual dishes for their customers, specialty food items like the morel mushroom find a ready audience to those who want the best.

Among the companies serving those needs is a four-year-old company, American Mushroom and a local company, American Spoon Foods of Petoskey. Both deal with sending out fine foods to restaurants on a specialty basis.

American Mushroom has also worked their way into selling restaurants such items as edible flowers, along with exotic wild mushrooms, leeks and other specialty vegetables.

They have been serving the Detroit area, parts of Indiana, Illinois and Ohio for the

last four years using direct shipping with their own trucks and express delivery systems. The fast shipping method ensures the customers of receiving fresh, high quality foods at the restaurants throughout the four states.

Among the mushrooms they buy

and sell are morels in the spring and sweet chandeliers in the fall. In between they concentrate on fresh wild herbs and spices.

In order to gather the wild foods, the firm has engaged quite a few wild mushroom and food gatherers throughout the United States.

As this season of morel hunting starts, they said they will be buying morels for \$15.00 to \$18.00 dollars per pound. They start buying morels from the western states about the beginning of April.

As the season continues, the prices they are paying come

down to the \$5 to \$10 dollar area depending on the size and quantity of the current season. Prices will come down lower still in June.

All of the prices are for mushrooms delivered to their Rochester Michigan offices.

In the future, the

firm is planning on opening up a location in the Chicago area, so they are planning on even larger sales. The firm has doubled their sales every year since they started in business.

Like all specialty firms, they are constantly looking for new and different items they can buy to carry

for the chefs that may want to feature them on a menu.

Some of the wild leeks, or fiddlehead ferns, or even cattail roots are used by fine chefs throughout the world. Owner Anthony Khatri said his goal is to become the best specialty food supplier in the business.

Piping plovers, kirtland warblers, and bald eagles to receive protection

Piping plovers, Kirtland's warblers, and bald eagles will receive protection during their nesting periods on state-owned lands in Michigan.

Between May 1 and August 15, portions of state-owned lands of Lake Superior State Forest, Luce County; Mackinaw State Forest, Emmet County; Beaver Island Wildlife Research

Area, Charlevoix County; and High Island, Charlevoix County will be closed to entry to protect piping plover nesting areas along Great Lakes shorelines.

Between May 1 and August 15, with an exception of one area that will be closed between May 1 and September 10, portions of state-owned lands of Mackinaw State

Forest in Crawford, Oscoda, Ogemaw, Roscommon, Clare, Kalkaska and Montmorency counties will be closed to entry during the Kirtland's warbler nesting season.

Between January 15 and July 31, portions of state-owned lands of Mackinaw State Forest in Alpena and Otsego counties and AuSable State Forest in Crawford and

Roscommon counties will be closed to entry to aid three pairs of nesting bald eagles.

Closure of these lands will provide the best possible opportunity for these birds' production and survival. The areas will be posted, and it will be unlawful to enter without a written permit from the Department of Natural Resources (DNR).



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Going hunting takes planning, says author

Excerpt from the newest book on morels and moreling by Nancy Smith Weber. She is a former national mushroom hunting champion. This chapter of her new book *A Morel Hunter's Companion* is reprinted with her permission.

...rise long before dawn every morning, dress for a wet outing fall this without lights, and noiselessly, and then place yourself at your rear door (open just a chink to watch the mycophagist's, as it happens, your neighbor's garage. At "Liz-zie's" first yawns and stretches you make ready; as she pokes her nose out of the garage-door you prepare to leap; when she starts you give one mighty spring, hop on the fender and shout at the non-plussed driver that henceforth, come what may, you, too,

propose to partake of...that food of the gods, the heavenly morel...Caught thus, unawares, the wily fellow will doubtless, albeit grudgingly, greet you as a comrade-in-folly and welcome you on his foray, not, however, before extracting from you a solemn vow that the location of his morel patch in the old Simmons' apple orchard must not be divulged, not even under threat of the medieval thumb-screw.

L.C.C. Krieger (1975) Krieger's approach to morel hunting may work once if you happen to have the right sort of neighbor, but there are more reliable ways to go about gathering these prized mushrooms. Morel hunting may seem like a simple matter of grabbing a bag and a knife, then heading into the

nearest woods to gather the booty. Sometimes this method works, but all too often it does not. Success at morel hunting is a combination of many things: knowing how to tell one kind of mushroom from another, learning what time of year and habitats provide the best return on the time and effort of the hunter, knowing how to avoid the hazards of the woods, using suitable equipment, employing the right technique, observing proper etiquette, and having good "morel weather". Good morel weather is the most elusive of all the aforementioned requirements. Morel hunters, like fishermen, usually blame the weather if they are unsuccessful and often take the credit themselves when they fill their bags

and baskets. Morel hunters have some control over the other factors, which makes the hunt more challenging and success more rewarding. The first step in becoming a morel hunter is to learn about the quarry. You have to know what morels look like before you can go out into the woods and gather them efficiently. Publications such as this and those listed in Appendix 1, along with classes in edible wild plants, mushrooms, or natural history, provide ways of learning about mushrooms. Instruction mixed with fun and fellowship can be found in Michigan's three mushroom clubs: the Michigan Mushroom Hunters' Club in southeastern Lower Michigan; the



Larry Lonik, one of the state's mushroom experts, shows off a morel to a group of hunters he was leading on a tour of the woods last weekend.

Continued on Page 5



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A sun-dappled, spotted fawn lies motionless to avoid detection.



A well camouflage hen "pat" sets tight on her clutch of eggs.

Other things you might find in the woods

BY REG SHARKEY

Come May, beginning around the middle of the month, there is a strange epizootic that runs rampant among homo sapiens, especially those native to our northern forest lands.

Carrying paper bags, and various other containers, they scour the woodlands, heads bowed in a repentive attitude, staring glassy-eyed at the leafy sward as if in a hypnotic trance.

Who are these possessed creatures?

They are the mushroom hunters; the pursuers of the delectable fungi called morels, both black and white, segregated only by eruptive time.

'Tis the nice time of the year to break the shackles of winter.

But in the pursuit of this mysterious fungi there are

bonuses to be had, even if one goes home empty-handed.

There are the woodland flowers, bursting forth in a spring-time frenzy: Trilliums, Dutchman's breeches, trout lilies, lily of the valleys, arbutus, windflowers, Jack-in-the-pulpit, and a host of other new growths.

Then, too, wildlife is ever present to liven a mushrooming jaunt.

There are the stripped woodland racers. Bright-eyed and bushy-tailed little Eastern chipmunk skitters about in an energetic frenzy.

If one is observant enough there might be a well-camouflaged hen

grouse (alias partridge) brooding a clutch of eggs, hunkered down to avoid detection. And if one is errant of foot,

coming too close, a nerve-racking explosion will shake up the human intruder as the hen leaves around a dozen creamy-white eggs exposed.

Perhaps you might even hear a late drumming grouse cockbird beating out a rolling tattoo from a moss-covered log.

And from the whispering lilt of warblers to the raucous call of crows, or the peening of a red-shouldered hawk overhead, the woods are full of sounds of spring.

Once again our graceful whitetail deer are free-ranging.

Does are dropping their delicate dappled fawns. One may come upon them curled into immobility with only a flick of an eyelid indicating a living creature. Look, but leave them alone. The

Continued on Page 6

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Continued from Page 3

Fun Country U.S.A. Mushroom Club in Lewiston; and the West Michigan Mycological Society in Ludington. They conduct field trips (often called forays by mushroom hunters) during mushroom season and offer a good way to become acquainted with mushrooms and other mushroom hunters.

In the process of

learning the names and how to recognize the various kinds of mushrooms you will encounter in the seasons) and where (the habitats) each kind of mushroom fruits. Keep your ears open when morel hunters talk. They may be willing to tell you (or inadvertently reveal) when and where they were suc-

cessful, but don't expect precise directions. Besides, if they give you precise directions, you can bet that the morels have already been cleared out of that area. The wily hunter learns to look for types of habitats, not specific places, and keeps the "good ones" a secret.

The search for suitable habitats can

start any time. Some types of forest yield more morels than others. By locating suitable forests and hunting in them, you can improve your chances of success. Look up the distribution of the types of trees and forests that have produced good crops of morels. Then refer to a current state highway map that in-

cludes parks, recreation areas, state and national forests, and other large tracts of public land and locate areas where you expect to find the right kind of woods. When you are ready for more detailed maps, consult county maps such as those found in the *Mapbook of Michigan Counties*, available from *Michigan*

Natural Resources Magazine, Box 30034, Lansing, MI 48909. These maps clearly indicate all state and federally owned lands and show many old roads and trails as well as major highways. Maps of state and national forests, parks and recreation areas, and plat books may also be useful in refining your planning. Plat books indicate ownership of each parcel of land

and are useful when you need to find out who owns a particular piece of land. Mushroom hunters, like others who enjoy the outdoors, need to know when they are on public and when on private land. Whether "no trespassing" signs are posted or not, anyone hunting on private land should have written permission from the

Continued on Page 8

Planning the hunt

Lewiston also has mushroom

festival

Lewiston's Morel Mushroom Festival is Saturday, May 13, 1989 from 10 a.m. to 4 p.m. Registration is at 10 a.m. Activities include a cooking demonstration throughout the day at the Lewiston school and a contest for largest and most morels at the chamber building.

An added attraction to this year's festival is an Arts & Crafts Spring Fair. Craftsmen from all over Michigan will be exhibiting their

goods at the Lewiston school from 10 a.m. to 4 p.m. the day of the festival.

Cookbooks, souvenir pins and area maps will also be available at the chamber office. Come prepared with baskets, a paring knife and a compass for a safe and rewarding day of exploring!

For further information please contact the Lewiston Area Chamber of Commerce, P.O. Box 656, Lewiston, MI 49756 or phone (517) 786-2293.



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No need to fear this hog-nosed snake, but he could put on quite a show for you if he's alarmed.

Other finds

Continued from Page 4

doe with milk swollen udders knows where she left her offspring. Fawnnapping is a heartless act as well as being unlawful.

There are also startling surprises in them thar woods that give temporary fright to those allergic to reptilian critters. But there is entertainment in some of their antics. Our Eastern hog-nosed snake is an expert bluffer. When approached it will assume a striking attitude, expanding its rib cage back of the head looking for all the world like the venomous Indian cobra. It will hiss and make false strikes, never quite making contact with an extended hand or foot. Then when it thinks that the jig is up it will flop over on its back, mouth open, tongue lolling, feigning death. Go away, getting out of sight, the bluffer will open its eyes. If the coast is clear it will flop back on its belly and slither away. Repeat performances are available.

So, hesitate not. Go out, especially come Mother's Day when Boyne City plays host to the annual morel

hunter's frenzy when the champion pluckers will be crowned as kings and queens. Join in the fun.

Even if you don't score, and the

mushroom bag rattles forlornly, you'll still go home with memories of the beauty of springtime: wildflowers, wildlife and the serenity of our northland.

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Planning a hunt

Continued from Page 5

owner to be there. The other side of the story is that sometimes state and federal lands have been posted by one group of morel hunters with signs saying "private" and "no trespassing" in an effort to keep others out of favorite areas. Plat books provide one way to find out which parcels are really private and which are public. The Cooperative Extension Service, the Michigan Farm Bureau, and each county clerk's office may sell plat books. While most public land in Michigan is open to mushroom hunting, some park systems prohibit or discourage it; so check local regulations before taking to the woods.

Morel festivals such as those held in Boyne City, Grayling, Harrison, Mesick, and Lewiston offer another way to learn about places to find morels. Lists and

maps of suggested hunting grounds may be available at these festivals; sometimes there are organized hunts as well. For personal attention consider hiring a mushroom guide who is familiar with the area and can take you to good hunting grounds. Ask around in the towns of northern lower Michigan for the names of local guides.

Take some time before morel season to spend a few minutes learning about the hazards that might be encountered in the woods in late spring. We are fortunate to have only one kind of poisonous snake in Michigan, the massasauga rattlesnake. It is very seldom reported to cause trouble for morel hunters. Blackflies and mosquitoes can be a problem, although more of an annoyance than anything else. The hazard that probably causes the most

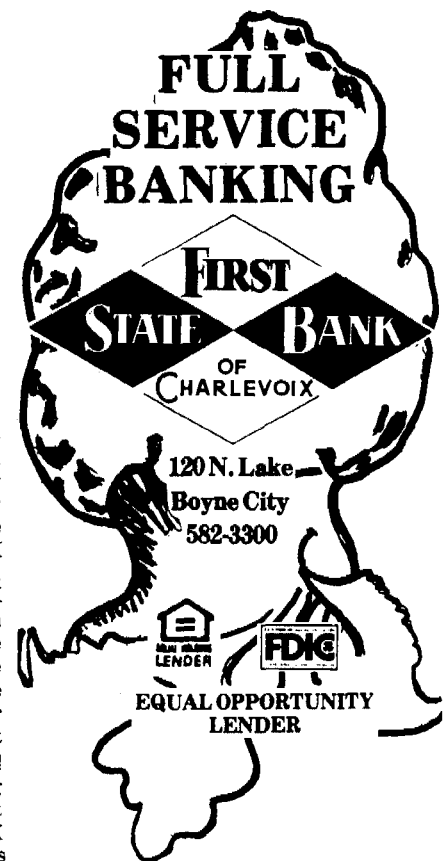
trouble for morel hunters is poison ivy. This plant can take many forms including a groundcover, a vine that can reach well up into tall trees, or a thicket on old fences and fence posts. Throughout the year the oils in the plant can cause trouble, not just when the characteristic leaves with their three leaflets are present. Several mushroom hunters report that some creams used by mechanics to help keep their hands clean can provide some protection against poison ivy, but the best defense is avoiding it in the first place. One final precaution deserves mention: do not plan to quench your thirst with untested water, whatever the source. Even in clear cool streams the water may contain unseen but potentially harmful microorganisms. Appropriate clothing can provide some defense against

blistered feet, mosquito bites, poison ivy, and sunburn. The dress for mushroom hunting is much the same as for many other spring activities: jeans or long pants, a long-sleeved shirt, hiking boots worn with two pairs of socks, and a hat with a bill or brim. A rain jacket, other jacket, or sweat shirt may be needed. In cool weather a pair of gloves or mittens and a warm hat are very welcome. The basic outfit can be "accessorized" with a day pack to carry maps, spare jacket, insect repellent, sun screen, a snack, first aid kit, emergency rations, and something to drink.

Detailed maps of the areas in which you plan to collect and a magnetic compass (and the knowledge of how to use it) can be vitally important when it comes time to find your way out of the woods. Before going into the woods

check your directions with the maps and compass, especially when collecting in an unfamiliar area. If you are the forgetful type, write down the direction taken into the woods. Presumably, you can find your way out by going in the opposite direction. I once had to test this piece of advice when collecting in an area bounded by a lake on the north, a river on the west, and roads on the south and east. The forest was crisscrossed with old logging roads. Ten or fifteen minutes after starting back to the car to return home I found my tracks in an old road and realized I was going around in circles. I used the compass to locate south, the side of the woods where the car was parked, then kept checking it as I walked to be sure I kept going that direction. In about ten minutes I came out of the woods in sight of the car. Af-

Continued on Page 9



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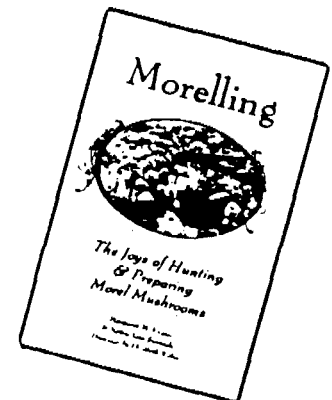
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—Don Coombs, editor, *Mushroom, The Journal*

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Planning a hunt

Continued from Page 8

ter that day, I started carrying a whistle as well. The sound of a whistle often carries better than a voice and most people can blow a whistle longer and louder than they can yell. When you are hunting with a group, whistle signals can be devised for "help, where are you?" and "jackpot". Plus, if you get separated from the group the sound of the whistle may lead them to you.

The most important piece of equipment is a container for carrying the harvest. The individuality and ingenuity of morel hunters reaches its peak in the selection of containers. While hats, shirts, and jackets can be pressed into service when one finds an unexpected bonanza

other types of carriers are much more convenient. Large grocery bags are perhaps the most common container. Plastic buckets, collapsible baskets, shopping bags, and even cardboard cartons are also used. We were told of groups who go into the woods with buckets strung on long poles carried either as a yoke or between two people. Mesh bags, such as those used for grapefruit and onions, trail from the hand, belt, or back pocket of many collectors. If ordinary grapefruit, potato, or onion bags don't suit you there are custom models. In his catalogue of "morelabilia," Malfred Ferndock (1984) lists two types of bags: The 'Minnesota' bag, made of heavy plastic and the 'Michigan' bag,

which is a mesh bag. Mesh bags have the advantage of letting moisture escape so the morels do not sweat and spoil, problems especially likely to develop in warm weather. Some people use mesh bags in the belief that the bags allow spores to escape and "seed" the area the hunter passes through but Ferndock reports that "For the past several years I have had small boys, carrying morel-laden 'Michigan' bags, running back and forth over a quarter-acre test plot; to date the results have been negative, but I plan to keep trying." The chief disadvantage of using any bag is that the specimens may become crushed or broken when stuffed into it.

We carry open baskets made of woven wood. These baskets vary in capacity from about a peck to nearly a bushel. Small baskets are for pessimists, large ones for optimists. Baskets that are rigid and closely woven protect the specimens to some extent from injury and dirt. Some hunters just put their

mushrooms into the basket without sorting species, others set up paper bags in their basket and separate the species as they collect. We wrap most of the mushrooms we gather in waxed paper, one kind of mushroom to a package. In this way different kinds are kept separate and the specimens are further protected from dirt and damage. We carry a roll of waxed paper in the basket, or tear off squares and rectangles of paper before leaving home and carry them in a pocket or the side of the basket. When we find mushrooms we want, we pick them and place them in a suitable piece of waxed paper. We roll the paper around the specimens, somewhat as if rolling a giant cigarette, and twist the ends to keep the package closed. Only one kind of mushroom from one patch normally goes into each package unless we are collecting edibles and then each species gets

its own package.

Morels are mostly water. When fresh morels are wrapped or packaged in airtight or nearly airtight containers the morels release moisture especially if they get warm. The result is a warm moist environment where bacteria and other organisms that cause food to spoil flourish. Waxed paper packages can be made so they are not tightly sealed and, consequently, allow the moisture given off by the mushroom to escape. The paper also has some rigidity and cushions the specimens from bruising and breakage. Finally, paper is easy to handle and does not stick to itself. Plastic bags and wraps, in contrast, hold in moisture, offer little protection from bruising, and the wraps, at least, will stick to all the other pieces of wrap in the basket. Mushrooms left in plastic bags or wraps for more than

an hour or so, even on cool days, usually are much less appetizing than those wrapped in waxed paper. For prolonged storage or in warm weather plastic is just plain unsuitable. I have no proof, but expect that the bacterial count rises much faster on morels stored in sealed plastic bags than in waxed paper "twists."

Second only to the container in importance is a collecting knife, which can be used for detaching mushrooms from their substrate and trimming away dirt. A short-bladed hunting knife carried in a sheath on the belt is easy to reach and does not get lost in the basket. Some hunters prefer to tether the knife to the basket with a string.

The final piece of equipment used by many morel hunters is a long stick, used to flick leaves aside to see what is under them. Some sticks are nothing more than fallen branches picked

up in the forest and discarded at the end of the hunt, some are cut-down ski poles with a wrist thong for easy carrying, and some come with all the amenities. Rakes are occasionally used to uncover morels and anything else under the leaves. This practice should be discouraged. Michigan's forests are rich in wild flowers; raking, particularly with heavy rakes, damages the emerging shoots of these plants and, if done with a heavy hand, may injure the roots and stems as well. Furthermore, young morels, too small to be worth collecting at the time, may be torn from their micelia before they can develop, thus shortening the morel season.

The conduct of the hunt itself is reminiscent of a scavenger hunt with nature providing the clues but not guaranteeing any prizes.

Continued on Page 17

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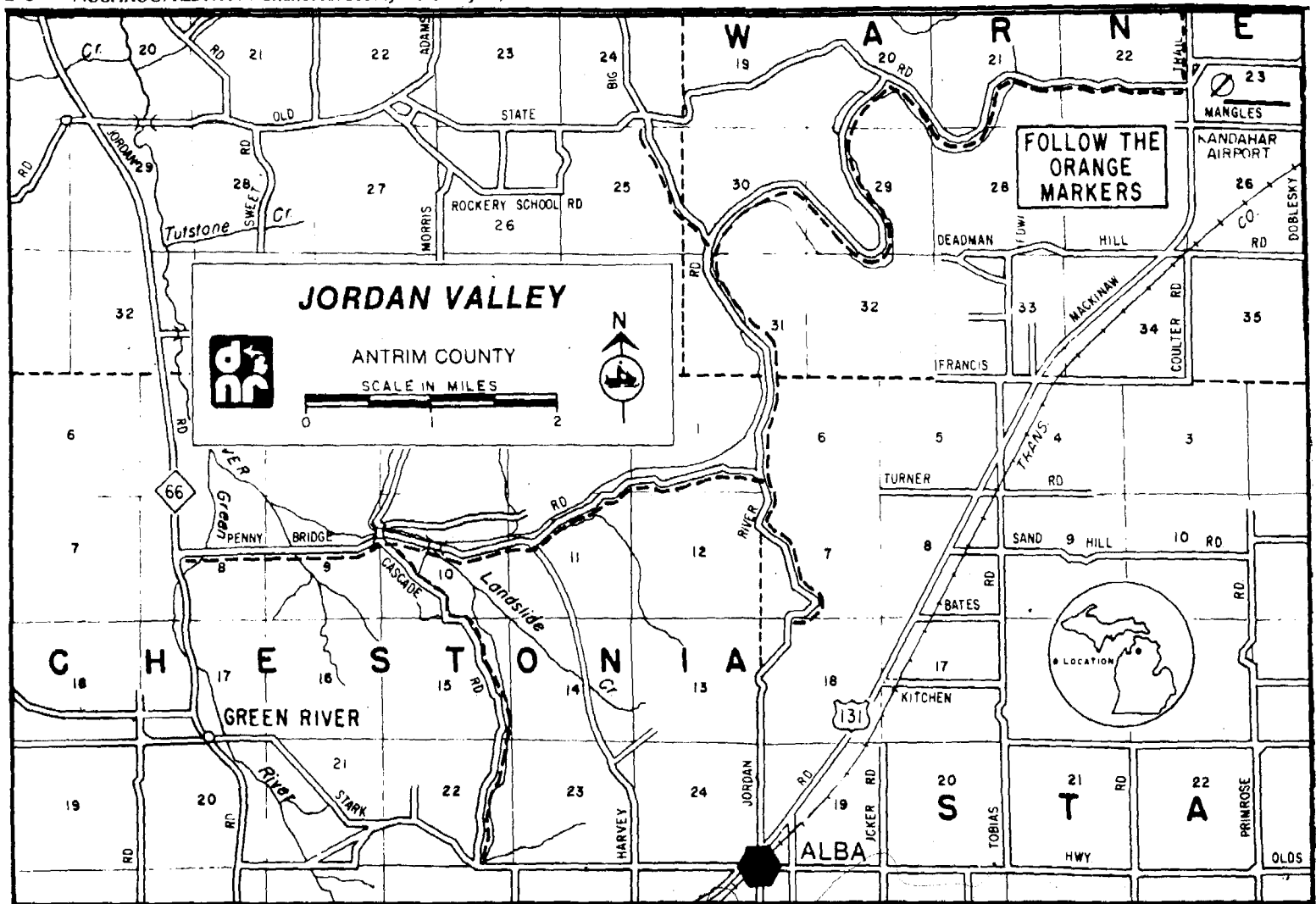
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Morels have many names throughout the nation

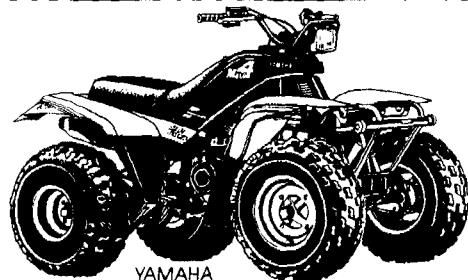
Around these parts of Michigan they're known as morels, but in other parts of the nation where they also grow, they have been called

sponge mushrooms, pine cones, haystacks, elm, orchard, snake head and several colors.

Like whites, blacks, yellows and the varying shades in bet-

ween. In the Virginia area, they are known as merles.

But no matter what they are called by the common local name, they are delicious.



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In the kitchen: Preserving morels

Excerpts from the newest morel book *A Morel Hunter's Companion* by Nancy Smith Weber available from TwoPeninsula Press, Box 30034, Lansing, MI 48909.

Excerpts from the newest morel book *A Morel Hunter's Companion* by Nancy Smith Weber available from TwoPeninsula Press, Box 30034, Lansing, MI 48909.

Morels retain their wonderful flavor

beautifully in drying. Rehydrate the mushrooms in water or broth, then use as you would fresh. Order this item early, as demand always exceeds supply for this springtime delight.

American Spoon Foods (1984)
Morels can be preserved in a variety of ways, but drying is by far the easiest and most popular. Other common methods of preserving them are

freezing and canning; storing in oil and pickling are much less popular. The hardest part of the process is finding enough morels to satisfy one's desire for fresh morels and still have enough to preserve. Whatever the method, good results depend on three things: 1) using fresh, prime specimens, 2) processing them rapidly in a way that will preserve flavor and texture and prevent spoilage, and 3) storing them in a way that will maintain quality and safety.

DRYING

Of all the methods, drying is probably the most popular. The object is to dry the morels to the point that they are crisp (like a fresh potato chip) in a time short enough that the mushrooms do not spoil and at a temperature that does not cook them. A steady source of warm dry air is all that is needed. The temperature at which morels are dried may affect their flavor. In a study on the use of morel mycelium as a food flavoring material (Litchfield, 1967) a drying temperature of 43° C (110° F) enhanced the flavor while at 48° C (120° F) or above, the flavor deteriorated.

Presumably the flavor of the mycelium and the fruiting bodies are produced by the same or similar compounds and similar results could be expected with specimens.

Whenever possible set up the drying system so that the spores and vapors given off by the mushrooms are vented outdoors or are kept away from people. Many people develop asthma, eczema, hay fever, or other problems when they are around drying mushrooms. The spore rain from drying morels can be spectacular. We once coated part of a small utility room with a layer of pale yellow dust composed of spores given off by mature morels as they dried.

We do not wash mushrooms before drying them because the more water they take up, the longer the time needed to dry them out. If the specimens were clean when picked and kept that way, there will be little dirt and grit to worry about. We brush off superficial dirt, slice the specimens or leave them whole, then spread them out on the screens of the dryer. Some dirt may fall off during drying and the remainder usually falls off when the mushrooms are soaked prior to cooking.

The most elaborate dryer we have seen is a commercial meat

smoker that was cleaned of smoke residues and then used for morels. Both the temperature and humidity could be controlled and monitored. Morels dried in a few hours and were almost indistinguishable from fresh ones in ap-

pearance. On a smaller scale, home food dehydrators can work well, either commercial ones or home-made such as the one we use which can be torn down to fit into a large suitcase. Our dryer consists of four posts with supports for

a set of screens, a two-burner electric hot plate, and a piece of canvas treated with flame retardant. We close the canvas when the dryer is loaded and get a chimney effect as the warm air rises. Heat lamps and

Continued on Page 13

Alexander H. Smith and Nancy Smith Weber

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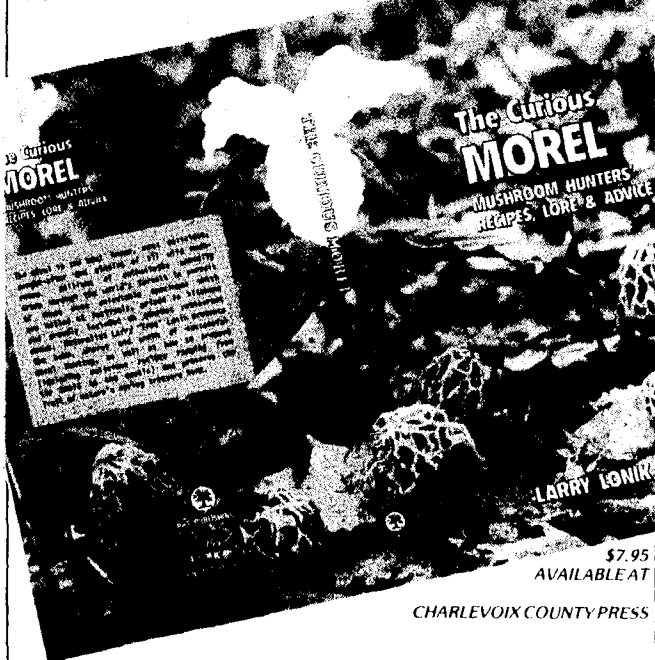
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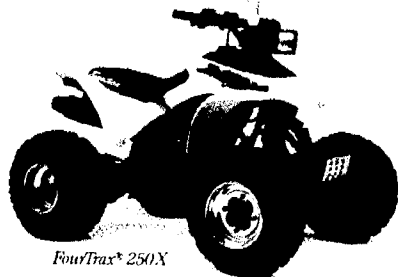
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Showing off their trophies and checks they won for finding mushrooms are the winners, placers and showers who won their prizes in the 28th Annual National Mushroom Hunting Championships that were held over the weekend. 119 mushroomers entered the con-

test this year and collectively found 2576 mushrooms within the two 90 minute picking periods. Most of the mushrooms found were called "caps" as the morels were hard to find because of the dry weather.

SCHEDULE OF EVENTS

National Mushroom Hunting Championship 1989

FRIDAY, MAY 12th

Carnival at Veterans Memorial Park (On Lake Charlevoix) all weekend.

SATURDAY, MAY 13th

National Mushroom Hunting Championship — Resident and Non-Resident alike vie to qualify for finals on Sunday.

Parade of Hunters through downtown Boyne City and on to the picking site.

"Friends of the Library" will be holding a used book sale under the tent, behind the Boyne City Chamber of Commerce from 10 a.m. to 2 p.m.

Stafford's One Water Street will provide FREE horse drawn hay rides, a tent with many interesting items and have several "fun" type competitions.

"Gab Fest" at the Wolverine Dilworth Inn from 3 p.m. to 5 p.m. sponsored by the Charlevoix County Press. Come meet other hunters and talk about this and *other hunts*.

Boyne Valley Lions Club will be sponsoring a "Vegas Night" at the K. of C. Hall on south M-75, from 8 p.m. to 1 a.m.

SUNDAY, MAY 14th

National Mushroom Hunting Championship finalists meet and compete for cash prizes.

Awards Ceremonies (approximately 2:00 p.m.)

Sponsored by the Boyne Valley Lions Club and the Boyne City Chamber of Commerce.

For additional information contact the Boyne City Chamber of Commerce, 28 S. Lake St., Boyne City, MI 49712, (616) 582-6222.

Preserving morels

Continued from Page 11

heating fans with a slow fan can also be used. Beware of fans, though; dried morels are very light and a strong flow of air can blow them around. Drying mushrooms in a standard oven can be tricky. The combination of low but steady heat and good air circulation may not be easy to achieve using an oven. Some people we have talked

with report success using a gas oven with the pilot light as the source of heat. Electric ovens, on our experience, have less air circulation and thus it is harder for moisture to escape. It is harder to get a low temperature that will dry rather than cook the morels in an electric oven as well.

Away from the comforts and conveniences

of home, drying mushrooms becomes more of a challenge. A tour of campgrounds in the spring shows that morel hunters have imagination and ingenuity when it comes to saving their harvest. A common practice is to thread the morels, whole or sliced in half, onto heavy thread or fishing line. This can be done easily by threading a

large needle with the line and pushing the needle through the stalk of the morel much as one might string popcorn or cranberries at Christmas time. Make sure you keep the morels from touching one another. Air needs to circulate freely around them to ensure they dry rapidly rather than rot. The filled strings can be hung from

trees, poles or racks outdoors, or from convenient places in a tent or camper. Keep the drying morels out of the rain and dew by taking them into the tent or camper at night or covering them in some manner. Some people use screens that they set up in the sun and cover with mushrooms. This system can work well in a dry climate, but Michigan in morel season is often cloudy and humid and mushrooms may not dry satisfactorily.

A well-dried morel should look "good", be crisp and easily broken and should not have any fuzzy or felt-like growths on it. Morels that meet this criteria were most likely in good condition when harvested, processed

soon after picking, dried within no more than 8 to 24 hours, packaged only when completely dry, and kept dry thereafter. A fuzzy or felted appearance to dried mushrooms is a sign that molds grew or are growing on them. Molds can get a start when morels are dried quite slowly, stored before they were dry, or become damp after drying. Hard, shriveled morels most likely were dried slowly and may have strong flavors and a high population of bacteria and molds in them. Compare the specimens to see how different drying conditions are reflected in the appearance of the product. In some parts of the world morels are dried directly over

wood or dung fires which give the morels a distinct smoky or exotic flavor. We can sort our stock of dried morels into imported and domestic morels merely by the smell.

Once the specimens are completely dry they need to be stored so that they stay dry and free of insects. In one report in which samples of dried Morchella esculenta from warehouses of traders in three parts of India were checked for insect infestation (Srinath and Gill, 1975), the larvae and, in some cases, the adults of four kinds of beetles and one kind of moth were found in the mushrooms. They reported that 65 percent of the samples

Continued on Page 19

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1989

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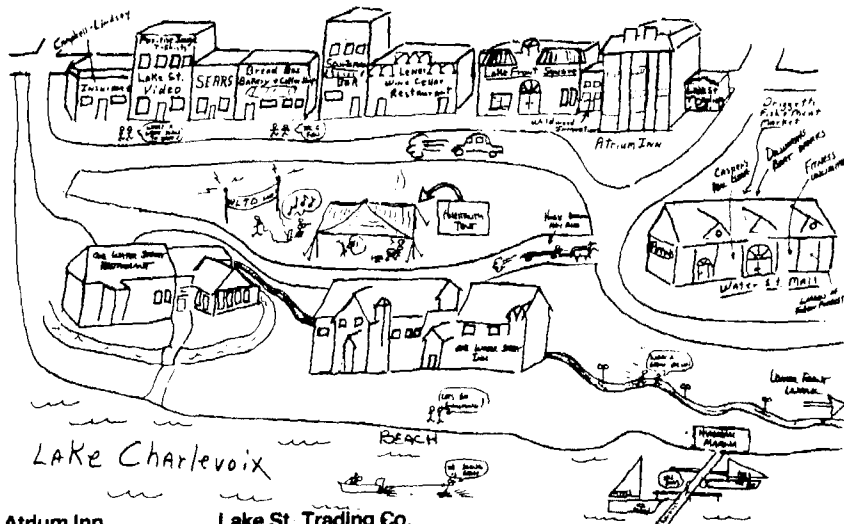
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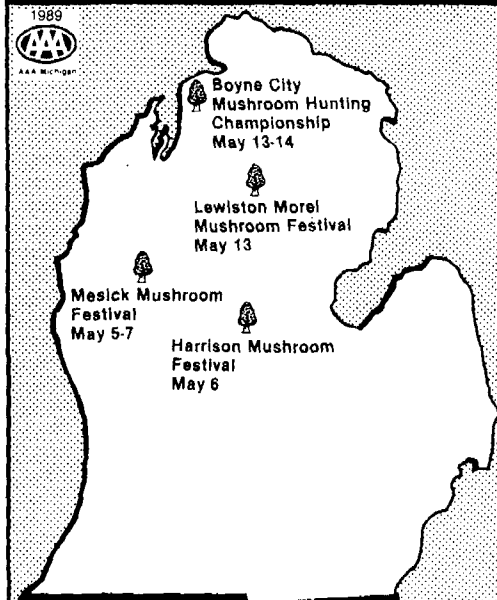
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BUSINESS

ON MAP

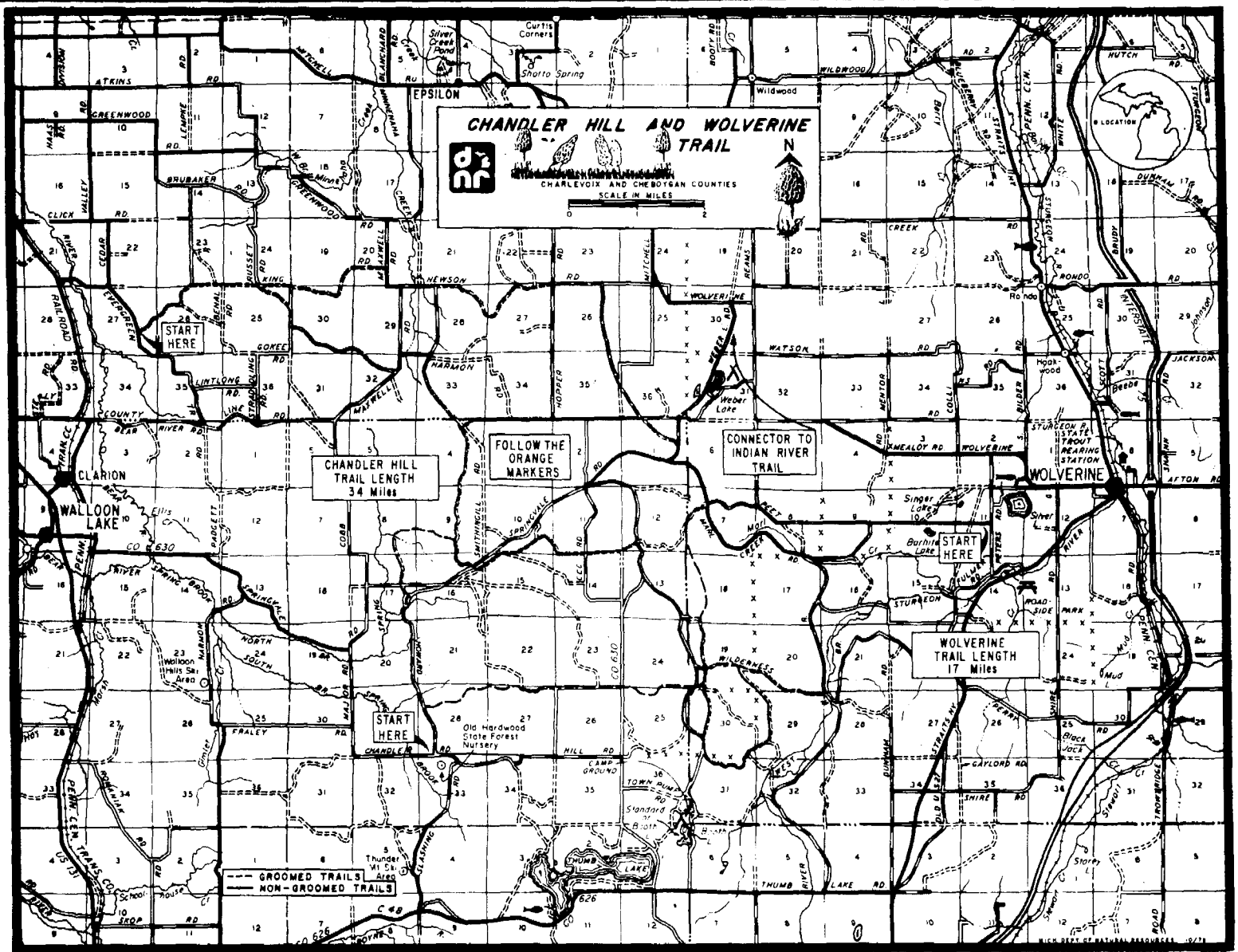
-Drawing at 4 p.m.
-Need not be present to win

MAY MOREL MANIA



HUNTING TIPS

- Go with a guide.** Novices should hunt with an expert because many false morels may be poisonous.
- Get down to ground level.** Morels are difficult to spot and are often covered by leaves, underbrush and other debris.
- Pick unblemished morels.** Place them in net bags or a basket because plastic bags cause morels to spoil quickly.
- Look in the woods.** Morels are often found near hardwood trees, old orchards and stumps.
- Cook before eating.** Raw morels are often indigestible.
- Cut morels at the base.** Never pull morels out of the ground.



Mushroom Map — Don't get lost!

Peninsulas provide pleasant, plentiful camping

Michigan shoreline bicycle tour

If you seek a pleasant campground, look about you.

That is not Michigan's motto but it sums up the state's abundance of campgrounds, AAA Michigan reports.

Michigan has more than 90,000 private and public campsites which equals:

- 28 sites per mile of Great Lakes shoreline
- nine sites per inland lake
- 1.6 sites per square mile of inland area.

Of course, all these are not spread out evenly, but travelers

have a wide range of options as they contemplate summer vacation destinations.

AAA Michigan found that of 263 private parks with more than 50 sites each, the average cost of an overnight stay with electricity is \$11, up \$1 from last year.

State fees for sites with electricity remained unchanged, \$8 or \$9 a night depending on the park.

State park business expanded 4 percent in 1988, topping 5.4 million campers. Most campgrounds listed in

AAA Michigan's Private Campground Guide reported an average 14 percent increase from 1987 to 1988.

Hot, dry weather last summer split private park operators into two different camps.

Some said the heat brought them business as city dwellers fled to lakes, streams and rivers for relief. Others complained the prolonged drought kept campers home.

To lure visitors, some private parks offer swimming pools,

miniature golf courses, hunting and fishing guides, tennis courts and bike or canoe rentals.

State park offerings tend to be more rustic with attractions such as logging history lessons at Hartwick Pines near Grayling; boat rides to a restored lighthouse at Fort Wilkins near Copper Harbor; and panoramic views of passing Great Lakes freighters at Algonac.

With 80 percent of camping occurring between Memorial Day and Labor Day,

reservations are recommended.

Most private parks accept telephone reservations.

State park reservations should be made by calling the park. Upper Peninsula parks accept one-night reservations while those in the Lower Peninsula require a minimum of two nights.



The Shoreline Bicycle Tour, sponsored by the League of Michigan Bicyclists, is scheduled for July 29 through August 5.

This tour begins in New Buffalo and ends seven days later with a parade in Traverse City. In all, 350-plus miles of the most spectacular Michigan scenery, along quiet, moderately traveled roads, will be enjoyed by 500 riders. All camping gear and luggage will be transported by truck, allowing riders to travel light each day and enjoy the lovely towns and beaches.

Breakfast and dinner, served by local service groups, will be provided at the overnight stops. For further information and application, please contact the League of Michigan Bicyclists, P.O. Box 16201, Lansing, MI 48901 or phone Dick Klecka, 616-780-3298. Ride calendar is as follows: July 29-August 5, 1989: Shoreline Bicycle Tour. Seven-day, 350-plus mile tour along Lake Michigan coast. Limited to 500 riders. Applications must be in by June 30.

An expert tells his story

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.

What follows is some of his ideas concerning the sport of morel mushroom hunting.

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, 40 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 choose.

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, a winner for several 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 morehella exculenta 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 around 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 the 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 grown 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 finding 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 of 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 it. 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 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.



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Answers on how to preserve morels

The morel mushrooms you collect this spring can be savored all year long if you know how to preserve them.

Penny Ross, Michigan State University Cooperative Extension Service foods and nutrition specialist, suggests you either freeze or can your mushrooms according to the following directions.

Freezing: Clean mushrooms thoroughly. Several soakings in water may be necessary. Split caps lengthwise to check for spoilage or insects and to double-check your identification of the mushroom as a morel. If the cap is attached only at the top rather than all the way to the base, throw the mushroom away — it is not a morel!

Cook mushrooms until covered by their own juices and almost

done. Cool in air or set the pan in cold water. Pack into containers, leaving 1/2 inch head space. Seal and freeze.

Canning: Clean mushrooms. Several soaking in water may be necessary. Split caps lengthwise to check for spoilage or insects. Cut into one inch chunks.

Steam mushrooms for four minutes or heat in a covered saucepan for 15 minutes. Pack hot mushrooms to within 1/2 inch of tops of jars.

Add boiling-hot cooking liquid or hot water to cover mushrooms, leaving 1/2 inch head space. (You may add 1/16 teaspoon ascorbic acid to half-pint jars or 1/8 teaspoon to pints to prevent darkening.) Adjust jar lids. Process in a pressure cooker at 10 pounds pressure for 30 minutes for half-pints and pints.

Private property owners starting to get riled about morelers

"I'm not a hunter, have never been, and don't intend on going out in the woods at all at my age," he said. "In fact, I kinda wish that all those folks who come around here for those stupid mushrooms would all fall in a mud puddle, or worse."

While not all of the folks that live up here are the same way, there are a lot of people who would wish ill feelings on some of the mushroom hunters.

The ones that they are talking about, are those who have no respect for private property rights.

Mushroomers are a special breed of people. Some of them think that they can walk all over someone elses property to look for the little morsel. They may think that all property here in the north is fair game for mushrooming, but,

many of the land owners are taking to posting their property for two seasons, the mushroom and the deer hunting seasons.

Reasons vary as to why many of the private property is closed to mushrooming such as the owner wants the property to hunt on himself, to those who don't want trespassers tramping on their wild flowers.

According to some of the people who have posted their property, they just don't want to be bothered with hunters.

We should all respect those concerns of the private property owner.

Known mushroom areas like the Chandler Hill areas have many parcels of private lands interspersed with the state land.

Hunters wishing to hunt on those grounds should follow the direc-

tions of the deer hunting segment and perhaps, ask permission to hunt morels on the land owners land.

If the hunters would do that, then mushrooming could become as popular a pastime as the deer hunting season is in the fall of the year.

Remember, not every piece of property is state land, and not every piece of property is open for mushrooming. If you just have to go and hunt on someone's private ground, go up to the nearest house and find out if it is permissible.

Some of the owners have been heard of threatening mushroomers with shotguns because they failed to heed the warnings that were posted on private properties.

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**WELCOME
MUSHROOM HUNTERS**

Cont'd from Page 19

Unless you are collecting in a group, leave word with a trusted friend or family member about where you plan to go and when you plan to return. If something goes wrong, the search party will have an easier time finding you if they have that information. It is wise to collect in pairs or groups so that if someone is injured, there will be someone else who can go for help. The best mushroom hunters leave no evidence of their passing in the form of empty bottles, cans, candy wrappers, or cigarette filters. Such items, like Hansel and Gretel's trail of crumbs, can be used to locate your private spots. Be careful of fire in the woods, particularly in spring when the dried grasses, ferns, and leaves are easily ignited.

The skill of spotting morels in the woods takes time to develop and is made more dif-

ficult by the fact that morels are masters at camouflage. Their colors blend with those of dead bracken fronds, tangles of faded grass, leaves of many types, and twigs. The texture of a fresh morel or orchel is another matter. Watching for differences in texture is often an effective way to spot morels. Many hunters walk along the base of a slope and look uphill so the morels appear in silhouette or are back-lit. The oblique light of morning and late afternoon highlights morels that project above the leaf litter, making them easier to spot than they are in the flat light of midday. Some hunters go through the woods stooped in a "morel squat" in order to see morels in silhouette or spot leaves pushed up by them. Energetic hunters charge through the woods until they spot a morel, screech to a halt, quickly pick

the morels they find in that area, then dash off to the next patch. Less vigorous hunters may do quite well by sitting down when they spot a morel and charefully surveying their surroundings, then harvesting the morels they have spotted. Many hunters have stopped for rest or a snack and looked around only to discover they were in the middle of a patch of morels.

Once morels have been found, the next step is to pick them. Believe it or not there is some debate on how best to actually pick mushrooms. Pickers of wild mushrooms are generally advised to include the base of specimens they gather, particularly when they harvest gilled mushrooms, because some diagnostic features may be present at or around the base. In the case of morels, no significant characters are lost when the specimens are cut or

pinched off just above the base of the stalk. Leaving the very base behind is a good way to help keep morels clean. If entire specimens are needed for decoration or some other purpose, then carefully pry them up with a stick or knife so as to include the entire base. One disadvantage to cutting morels is that the "stumps" and trimmings can be a sign to other hunters that an area was rich in morels. More than one mushroomer has thought he found a new kind of cup fungus only to learn that it was a morel stump. Some hunters cover the morel stumps with leaves in an attempt to hide their success whether to spare later hunters the anguish of knowing they missed a treasure or as an attempt to keep their "spot" secret is anybody's guess.

If you are hunting

close to home, no special techniques may be needed to handle and transport your morels, just keep them cool and well ventilated. If you take weekend hunts or want to ship morels, exercise some care in handling them so they will reach their destination in good shape. Morels can be packed loosely into ice chests or spread out in shallow trays or boxes to ensure good air circulation and minimal crushing. One way of shipping is to take a small foam cooler and tape a frozen ice pack or ice substitute, such as you might use on a picnic, to the inside of the lid. Then pack the morels gently but firmly into the chest using paper towels or other absorbent packing material as needed, seal and send. Because morels give off moisture as time passes, absorbent packing materials are best. Some package delivery companies provide service fast enough to allow fresh young morels to arrive in good condition at distant destinations.

All the advice in

the world is no substitute for experience. Read the guidebooks and listen to what other morel hunters say, then develop your own lists of equipment and techniques.

We cannot guarantee you will find more morels by following our suggestions but if you are a novice moreller they will give you a place to start.



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Looking for leeks

BY
**HELEN PRESCOTT
LEITHAUSER**

Ah, spring — when patches of snow still speckle the forest floor and the rich scent of moist earth rises with every step — it's a wonderful time to go looking for leeks.

Wild onions are one of the season's first greens to appear. Known to Europeans as ramps, leeks or wild garlic, these flavorful greens flourish in our area's hardwood forests. Earlier than our state's famed morels, leeks are also much easier to find. No need to understand precise weather conditions, uncover secret locations or call on Lady Luck. Leeks can be easily spotted by any novice who enjoys roaming the woods.

The hardy herbs are delicious cooked in soups, chopped in salads, or added to meat dishes.

According to Edward Voss, author of Michigan Flora, the allium tricoccum grows in almost every county in Michigan. They cover forest floors east of the Mississippi as far south as Georgia and as far north as Maine. Here in northern Michigan, leeks favor the rich moist soil of hardwood forests and are most often found in the spring-flood areas around maple, beech and hemlock stands.

In late April or early May, the young tops first appear, the tender young tops first appear. Several broad flat leaves with parallel veins rise directly from a barely visible white bulb. For the entire month of May, the leeks' shiny leaves will blanket Michigan forest floors.

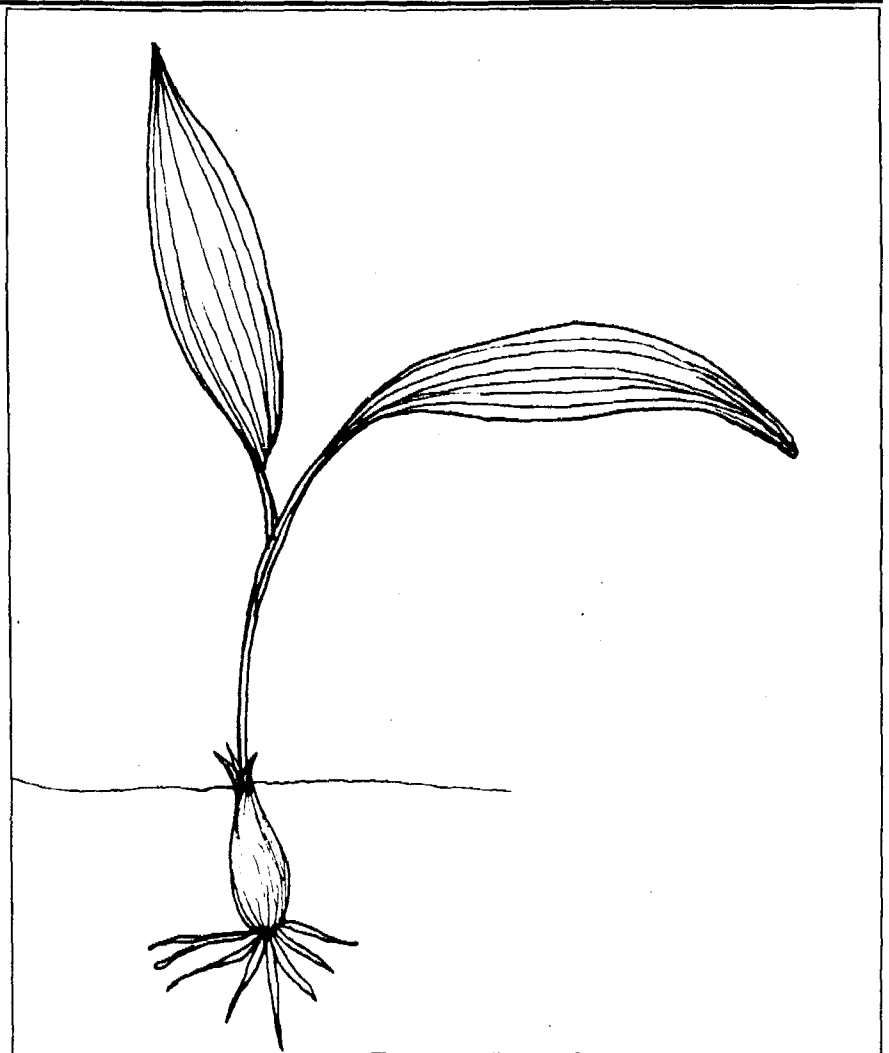
It is during these first few weeks that the leaves are mildest. As the season progresses, the leaves unfurl and


thicken, becoming very strong in flavor and odor. By late June and early July, the dark leaves wilt, leaving only a delicate cluster of white flowers. Like the bulbs and leaves, the blossoms also smell strongly of onion. During this time and well into the fall, when only an umbrella of dried seed remains, the flavorful white bulbs may be harvested.

To find this savory native plant, just take a leisurely drive in the countryside. Watch for a dense glossy covering of green in the woods around streams or marsh edges. Then, a quick step off the highway will tell you if you've found your prey.

The six-inch high, bright green leaves give off an unmistakable onion odor. When you pull up the root, its oblong white bulb and small thread-like fibers

Continued on Page 20



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Continued from Page 13

were infested, and that henceforth mushrooms destined for export would be fumigated to kill such pests. At least three of these pests are known to occur in the United States and could be expected to attack dried mushrooms if given the chance. Fine powder in the bottom of the container, tiny holes in the specimens, evidence that the nutrient-rich hymenial layer has been cleaned off, and the pressure of minute webs are indications that insects have been at work. We use jars with tight lids or heavy plastic bags that can be sealed tightly to keep out intruders. We keep those packaged in plastic in a freezer. This method keeps insects out and does not permit contaminants to start growing. Many people prefer to store their mushrooms at room temperature, but they have to be more alert to signs of insect damage. Even in a jar with a tight lid, unless special efforts are made, the seal is not likely to be air tight and there will be some exchange of air between the jar and the atmosphere. At room

temperature the flavor of the mushrooms may intensify as the specimens take up and release water in response to changes in humidity. Some people like the resulting changes in flavor, others regard them as a sign of deterioration. For morels eaten within a year, there may not be much difference in the results produced by the two methods.

The first step in using dried morels is to soak them until they are soft. We usually cover the morels with hot water and let them soak until they are limp. We then carefully squeeze or blot them to remove excess moisture. Bouillon, stock, or milk also may be used. By the time the mushrooms are soft, the soaking liquid usually contains a few grains of sand or other debris. The debris can be removed by straining the juice through a moist piece of paper toweling held in a strainer, through a coffee filter, or several layers of cheese cloth. The strained, flavor-laden liquid can then be used in soups, gravies, casseroles, or sauces, with or without

the morels, and is a good way to enhance the flavor of a dish. Crisp, well-dried morels usually become soft and pliable in less than a quarter of an hour while hard ones may take up to an hour and a half before they soften appreciably.

Most people dry whole morels or merely slice them in two lengthwise. But also consider slicing them cross ways through the head to form rings which can be used in many ways. The stems can be dried, powdered in a blender or food processor, and mixed with dried herbs to form a seasoning powder that can be used as a thickening or seasoning in some dishes or as a coating for meats or vegetables before they are cooked.

FREEZING

Freezing can be an easy and good way to preserve morels especially if you can get the morels home and processed while they are in good shape. Begin by cleaning, debugging, and washing the morels because it would be inconvenient at best to do so later. We have

experimented with both raw and cooked morels. In the first variation whole or sliced morels, dipped in seasoned flour or not, are laid out on trays in a single layer, frozen, packaged, and labeled. I use a cookie sheet lined with waxed paper and make sure the morels are free of excess water before laying them out to dry. In the second method, cleaned morels are packed in freezer containers and water is added to cover the morels, leaving about 3/4 inch of head room. By jiggling the container or gently stirring the morels most of the air pockets can be removed. Crumpled waxed paper can be added to force the morels down into the water, otherwise they tend to float.

In the third variation, the morels are cooked then frozen. There are several possible approaches to this method as well. The morels can be lightly sauteed in a bit of butter or oil to the

point where they release their juice, then packed into containers with the juice and frozen. They can be cooked to the point that the juice is mostly gone, packaged with minimal moisture, and frozen; or the juice can be drained off and frozen separately from the morels. The juice can later be used in such things as stocks, soups, and gravies; and the morels frozen in packages or individually. Instead of cooking the morels with fat or oil, they may be steamed or blanched like other vegetables as suggested by Ivanovich (1980). She recommends blanching morels in boiling water that contains a half teaspoon salt and a half teaspoon lemon juice per quart of water. The morels are added to the boiling water, brought to a boil, removed, drained, chilled, packaged, and frozen. This method has the disadvantage that the water-soluble compounds that con-

tribute to the overall flavor are lost.

CANNING

Of the major ways of preserving morels, canning seems to be the least popular. I hesitate to recommend canning for several reasons. The most important one has to do with the safety of home-canned mushrooms. Mushrooms, including morels, are low in acid and such foods must be canned at high pressures and temperatures in order to prevent the growth of bacteria that cause botulism, a serious type of food poisoning. Be sure the pressure canner is working well and all the lids and jars are in good shape before using this method of preservation. A less important objection has to do with the flavor of canned mushrooms. At the temperatures used in canning, the compounds responsible for giving morels their flavor will be altered or destroyed (Maga, 1981) to a greater extent than they are by

careful drying. I have yet to taste a canned mushroom of any kind that is as flavorful as well-dried and rehydrated specimens of the same species. Finally, canned morels take up more shelf space than dried ones, an important factor in small homes.

OTHER METHODS

Through the years, several methods have been tried for preserving mushrooms with varying degrees of success. Salting, in which the mushrooms are layered with coarse salt and preserved in brine, is recommended by some authors for firm, fleshy species (Lowenfield, undated). I doubt if it would be a good method for morels. Pickling is a popular method of preserving some fleshy mushrooms, but I have not heard of morels being pickled, and suspect the texture of pickled morels might not be very appetizing. Another method, more likely of historical

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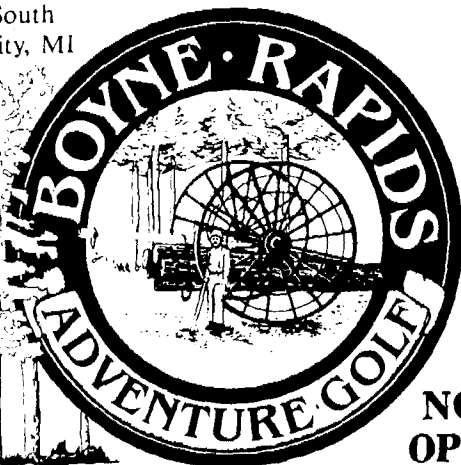
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Continued from Page 18

look like miniature store leeks, but have a much stronger odor and flavor. Although a few lookalikes exist, no other woodland plants have the characteristic onion scent that makes leeks so easy to recognize.

To harvest the young greens for salads, sandwiches and vegetable dishes, choose the thinner paler specimens. Their flavor will be more delicate. Pluck the leaves off just above ground level and pop them into a plastic bag. With the addition of a little moisture, leek tops will store well in the refrigerator for up to four days.

The bulbs which the Menomini, Ojibwa and Potawatomi Indians used to flavor meats and soups, are best collected using a trowel and large metal spoon. Much smaller than cultivated leeks or onions, the wild onion roots are slippery and quite tenacious,

making them hard to pull out by hand. When digging bulbs or whole plants, take only one member of each cluster to insure that next year's crop will be equally plentiful. Wrapped in plastic and refrigerated, the bulbs will stay fresh for a week or longer. Bulbs may also be dried and stored in a cool dark place and will retain their flavor for up to six months.

Many prefer fresh leeks whose distinctive flavor serves as a yearly reminder of spring's fleeting pleasures. Some favorite recipes are:

LEEK SOUP

4-8 whole leeks (Quantity depends on your gastronomic fortitude, as well as the time of year, so adjust all recipes accordingly.)
 3 Tbsp. butter
 6 c. vegetable stock
 1/4 tsp. black pepper
 1 Tbsp. soy sauce
 1 Tbsp. cooking sherry
 4 slices toasted whole

wheat bread, cut into one-inch squares
 1 c. grated parmesan cheese

Chop leeks into 1/4 inch slices and saute in butter. Add vegetable stock, pepper and soy sauce and simmer 20 minutes. Stir in sherry and ladle soup into individual bowls. Sprinkle with bread squares and cheese. Broil or micro-wave until cheese is bubbly and serve.

CREAMED TURNIPS AND LEEKS

4 medium turnips (potatoes are also good here)
 2 Tbsp. butter
 2-4 whole leeks
 1/2 tsp. salt
 1/4 tsp. ground pepper
 1/3 c. heavy cream (plain yogurt is a low calorie substitute)

Cook turnips in boiling water until tender, approximately 20 minutes and drain. While turnips are cooking, chop leeks finely and set aside dark green leaf portion for garnish. Saute bulbs and pale green stem pieces in butter until soft. Whip cream until peaks form (or use yogurt as is). Mash or blend together steaming turnips, sauteed leeks and spices. Quickly stir in cream, top with

remaining leek greens and serve.

FRIED LEEKS AND MUSHROOMS

4 whole leeks, coarsely chopped
 3 tsp. soy sauce
 1/2 c. thinly sliced almonds or bread crumbs to garnish

Melt butter in large saucepan. Add coarsely chopped leeks and saute 10 minutes. Stir in mushrooms, pepper and soy sauce and continue frying until mushrooms are glistening. Sprinkle with almonds or bread crumbs and serve.

These are just a few ideas. The mild young leaves are delicious in salads, sandwiches, egg dishes or steamed with butter. The stronger flavored bulbs are tasty cooked with meat, boiled in soups or stir-fried with vegetables. Once you discover how easy leeks are to find and prepare, you'll be experimenting with Rampson Beef Roast, Leek Quiche and Cock-a-Leekie Stew.

Happy hunting and good eating.



Leeks



When the siren sounds, if you are a candidate looking for a win, you run off into the woods to find a spot where no one had picked. Some contestants run for about 10 minutes before they start looking for mushrooms.



Lion Todd Sorenson gives the hunters some last minute instructions before sending them off into the woods. Included were the boundaries of the hunting area, and where the private land was located.

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Fiddleheads: nature's other asparagus

BY
BARBARA FRAIN

As you roam across the leaf laden hills surrounding this beautiful area, carrying your onion sack, eagerly hunting our famous morel mushrooms, keep a sharp eye peeled for another edible that goes well with the fresh air, sunshine, exercise, ramps (leeks), and those elusive morels.

That delicious item is known the world over as the "fiddlehead".

The tasty coils of certain ferns are probably the best

green you'll ever eat. Like their wild garden co-herts, morels and leeks, the fiddlehead is FREE for the picking.

The name is derived from the tightly wrapped, springlike coil of wild ferns. The fiddleheads are gathered and eaten from the Canary Islands, to China, New Zealand, Bay of Biscay, to Japan and Puget Sound. The Cinnamon is referred to as the true fiddlehead by Maine

residents, where it is gathered, canned and sold.

It has been said, according to Irish legend, that St. Patrick put a curse on ferns and that is why they don't have flowers, yet they are an emblem of fertility and associated with snakes, thereby becoming a healing plant also.

In today's modern times herbalists recommend Harts Tongue Fern mainly as a diuretic, and expectorant and for ailments of liver and spleen.

Scientific probing can neither confirm nor deny these effects.

The male fern is one of the most potent remedies for tapeworm ever recorded according to the U.S. Pharmacopeia as late as 1965. A tea obtained from the root and when drank, after three days of fat-free diet, paralyzes the worm causing it to lose its grip and be expelled from the body. The tea contains oleoresin, which is the property of the tea that has the effectiveness on the

worms.

The little twelve inch Polypody Fern has been used for medicine since antiquity. The properties of this fern have been varified by today's standards of medicine. A thousand times sweeter than sugar, the rhizome (roots) have a licorice taste.

The fern has a mild laxative effect, is a purgative, and is used as a remedy for coughs and chest complaints. The dried root, powdered and used as a tea, will expell tapeworms also.

Fiddleheads are usually picked from Bracken, Interrupted, Ostrich, Cinnamon and other single fronded (leafed) ferns. The Ostrich seems to be the best known here, and is marked by a distinctive groove in the stalk.

The spiral shape of the coiled fiddlehead is one of nature's most artistic forms. The same outward expanding, spiral curve can be found in conch shells, sunflowers and pinecones.

Commonly called the crosiers at the coiled stage of their growth, as a reference to the staff of a bishop, they are also called fiddleheads because of the similarity to the head of a violin and the fiddle.

They have graced the tables of our pioneers, were eaten raw by pre-historic families, steamed in bark baskets or wet leaves and roasted by native Americans, and are still gathered by those who demand the clear, vibrant taste of un-fertilized, un-chemicalized food.

The fiddlehead is an extremely aggressive plant in its growth, creating tremendous upward pressure. For a tender, living vegetable, they have been known to push up and grow through an asphalt roadway. As the warm days of early April coax the young fiddleheads to emerge,

the coil grows and unfolds rapidly. Nourished by the damp earth or the standing water of their woody gardens, the fiddleheads will grow past their prime for picking in only half a day. Often growing as much as three inches.

The deep growing roots systems are a curiosity unto themselves. A deep, black web, they anchor the fronds as much as two feet deep and can branch out over eighty square feet from a single plant. Because of the huge branching root system, a plant never dies of old age.

The Osmunda Rigalis, a large Ostrich variety, also provides a modern commodity in the orchid industry. The black wirey root growth is used in the potting of orchids.

Early pioneers used the matted, dead, above ground roots for a springy, off the ground bed, with the tall fronds above providing a solid green roof that kept dew away and provided a hidden sleeping place. The leaves were also tied and used as a thatching for summer shelters.

The native Americans roasted the roots, then beat them upon a flat rock to remove the outer covering, eating only the starchy inside core. Over indulgence of the root does cause constipation, so moderation is advised.

The fiddlehead being the leaf part of the fern is full of food value, tasting somewhat like almonds. The root of the fiddlehead has a large amount of starch stored within it, which allows for continual growth so over picking, except the Ostrich, and harming the plant is almost impossible.

Likewise, because of this high starch content, anyone who finds themselves lost for an extended period of time in the woods, can

keep from starving by eating the roots.

The Snohonish Indians cleaned and ate the fiddlehead raw as a cure for bronchial troubles. It has been noted that the root of a fern growing in sandy soil has a better flavor than the ones whose home is swamp land.

Picked at the two to six inch height, cleaned and placed in a plastic bag in your refrigerator, they will stay crunchy and edible for up to a week.

Now that you have found the fiddlehead, what do you do with it?

All the varieties of fiddleheads are cleaned the same way...wash and discard the downey fuzz that grows on the coil. The fuzzy wool substance of the Cinnamon Fern is used by the ruby-throated hummingbird to line its nest.

In washing, remove all the wool and brown scales, and recut the stem ends. Drop into boiling salted water until the fiddleheads turn a bright green. The preparation is simply done and you can never over cook this delightful treat. It will turn brown if over done.

A lady from Cross Village steams or quick boils her fiddleheads and serves them with her own version of a hollandaise sauce, lemon and vinegar, or simply serves them with butter.

You can steam this green by tying a few into a bundle, stand them upright and steam for about twenty minutes or until crunchy tender, or simply steam loose in your steamer.

You can also serve fiddleheads anyway you would serve asparagus. Try it. Serve them cut up, cold in a fresh salad, steamed, boiled, in a creamed soup or perhaps the new stir-fried way. However you eat them, you are sure to enjoy this wild food direct from Mother

Continued on Page 23

To keep up with the mushrooms... and to keep up with what is going on in mushrooming Boyne City, you need a subscription to the Charlevoix County Press.



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Summer arts festival draws top entertainers to Interlochen

Itzhak Perlman, The Oak Ridge Boys, and The Boston Pops Esplanade Orchestra with John Williams conducting highlight the 1989 Summer Arts Festival, June 25 through August 21, at Interlochen Center for the Arts.

One of the Midwest's top attractions, the festival runs concurrent with the world-famous National Music Camp and features more than 400 events by National Music Camp students, faculty, staff, and guest artists.

The line-up of summer entertainment includes: The George Gruntz Concert Jazz Band, June 28; U.S. Army Band and The Herald Trumpets, July 1; Gillian Weir, July 5; The Canadian Brass, July 7; The Oak Ridge Boys, July 13; Itzhak Perlman with the World Youth Symphony Orchestra, July 16; Famous People Players, July 18, 19;

Philip Glass and The Philip Glass Ensemble, July 20; Van Cliburn Benefit Concert, July 22; Nathaniel Rosen & Friends, July 21, 23, 25, 26; The Billy Taylor Trio, July 25; The Boston Pops Esplanade Orchestra with John Williams conducting, July 29; Feld Ballet, Aug. 1, 2; Karl Haas, Aug. 4; Emmylou Harris and The Hot Band, Aug. 10; Free Flight, Aug. 15; Eugene Iostomin, Aug. 16.

Added to this musical extravaganza are student theatre productions of Gilbert & Sullivan's "HMS Pinafore", Aug. 4, 5; Meredith Wilson's "Music Man", Aug. 11, 13, 15, 17; and Shakespeare's "As You Like It", Aug. 12, 13, 16.

Two student dance concerts are planned Aug. 18, 19 along with a number of visual arts exhibits, film series, and lectures.

Tickets for any of

the Interlochen Arts Festival concerts will be available in late April. Orders may be directed to the Interlochen Concert Office at Interlochen Center for the Arts, M-137, Interlochen, MI 49643 or call (616) 276-9221, ex. 440. They will be mailed to purchasers in late June. There are no refunds or exchanges on ticket orders.

Established in 1972, the Interlochen Arts Festival attracts more than 300,000 visitors each summer to the National Music Camp which in itself enrolls some 2,100 students and employs 1,000 faculty and staff.

In its rich history, the festival has been host to appearances by Bob Hope, Van Cliburn, The Saint Louis Symphony Orchestra, Reba McEntire, Stan Kenton, The Canadian Brass, Crystal Gayle, and Sara Vaughn, among others.

The National Music Camp together with the Interlochen Arts Academy and WIAA-FM are all components of Interlochen Center for

the Arts, a non-profit organization committed to excellence in the arts.

Interlochen was founded in 1927 by Joseph E. Maddy

(1891-1966), the Kansas-born music educator who looked to Michigan's north woods as a permanent home for young artists.

The 1200-acre cam-

pus is located 16 miles southwest of Traverse City by air just minutes from Detroit, Grand Rapids, and Chicago.

Schuss Mountain club host for world famous Pinehurst Golf School

For the third year, the Pinehurst Golf Advantage School will make its summer home at Shanty Creek-Schuss Mountain Resort. Pinehurst and Shanty-Schuss are both part of Club Resorts, Inc.

The 23 year old Golf Advantage School is supervised by former P.G.A. President Donald E. Padgett, and is conducted on the full-service practice tee at the Schuss Mountain Golf Club by instructors from world famous Pinehurst Golf and Country Club.

Golf Advantage School students will learn new insights into

the game of golf from both a physical and mental point of view. Utilizing the most advanced teaching techniques and relying on their own in-depth understanding of the game, the instructional staff works with students on an individual basis covering every aspect of the game. Every Golf Advantage School student receives a video analysis of their swing and an individual instructional workbook to refer to after their golf schooling has been completed.

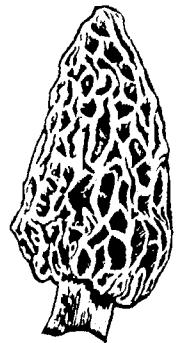
Students get the best of both golf

worlds at the Golf Advantage School. After five hours a day of instruction on the practice tee, students then get to practice their new found skills and knowledge on any of the three championship courses at Shanty-Schuss.

There are weeklong and weekend Golf Advantage Schools offered at Shanty-Schuss. Weekend schools begin June 8 and week long schools begin June 4. The last weekend session will be offered June 29 and the last week long school is scheduled to begin July 2.

Package rates for

the school include instruction/lodging and are available for single or double occupancy.



Cont'd from Page 19

than practical interest, is the practice of storing mushrooms in oil. Lowenfield gives directions for cooking mushrooms in good olive oil or unsalted, clarified butter until all the water is lost, then storing them in sealed containers with the mushrooms immersed in the oil or fat. Given the cost of olive oil and butter, as well as the paucity of storage space in modern homes, neither of these methods is likely to be popular.

COMPARISON OF METHODS

We set out to compare some of the ways of preserving morels that have been discussed so we could give an honest reply when asked which method we preferred. We used the common morel, *Morchella esculenta*, for the tests. After first cleaning and splitting the morels,

they were divided into piles. Each pile was prepared in a different way: 1) frozen raw, not dusted with flour, 2) frozen raw, dusted with flour, 3) frozen after lightly sauteeing, 4) frozen raw in a water-filled container so they were in a block of ice, 5) dried on our dryer and stored in the freezer after drying, and, 6) cooked and stored in olive oil.

About six months after morel season we started evaluating the products. The first evening we compared morels frozen raw with and without a dusting of flour. Neither kind was thawed prior to cooking. The unfloored morels were cooked in sweet butter until lightly browned, removed from the pan, then the floured ones were cooked. More butter was added as necessary to keep the morels from sticking.

Both batches had a pleasant aroma when cooking. Both were somewhat tougher than fresh morels (particularly the stalks), and the flavor of both was morel-like. We preferred the unfloored morels because the flour did not seem to cook evenly and left a doughy taste. In both cases old morels had a bitter to almost unpleasant taste.

The next evening we compared some of the sauteed and frozen morels with dried morels that had been kept in the freezer. I heated the frozen morels in a pan with a bit of butter and soaked the dried ones, then sauteed them in butter. The frozen morels were closer to fresh ones in taste but were somewhat tougher and old specimens tended to have a bitter taste. The dried morels were

nically flavored, slightly chewy, and inclined to dry out when cooked in this manner. They might be used to best advantage in moist dishes such as scrambled eggs, sauces, gravies, and soups.

The morels frozen raw in a block of ice were tried a few nights later. When I removed the block of ice from its container I started thinking of how to make centerpieces using frozen morels. Less amusing was the task of getting the morels out of the ice. We let the ice block sit at room temperature for a few hours. At dinner time there was still a lot of ice so I held the block under cool, running water until some of the morels came free and the block softened enough that I could pry it apart. Meanwhile the butter was sizzling in the skillet. After

removing some of the ice the morels were popped into the skillet, ice and all. The splatters and steam were enough to make a cloud over the stove and I clamped a lid on the steaming mass as fast as possible. Soon the remaining ice melted, and I removed the lid in order to let the water evaporate. As before, I cooked the morels until they were lightly browned. The aroma was lovely but the texture was not. Perhaps more than any other batch these morels were chewy and tough. The flavor was adequate but "watery" in spite of lengthy cooking.

For the final method, we cooked morels in olive oil until no more water was visible. The morels were stored in the oil in the refrigerator. When I took some out, drained them of oil,

and then warmed them in a frying pan, we found the results tasted more of oil than mushroom. The morels were crisp as you might expect. We were quite unenthusiastic about this method.

Our individual ratings were slightly different. We agreed in not liking the morels stored in oil. Perhaps more creative cooks could make them tasty, but given the cost of good oil and the problem of storage we do not plan further experiments with this method. Of the other methods, Jim placed fresh morels first, then dried, cooked and frozen, iced, and at the end of his list, the frozen raw morels. I rated fresh ones first, then cooked and frozen, dried, and iced, with frozen raw morels last. For an all-around satisfactory method of preserving morels,

proper drying seems to be the best. It is easy to do, the dried specimens take up minimal space and can be kept either at room temperature or in the freezer, and the product is tasty and easy to handle. It is probably the only way worth considering for preserving lots of morels in a short time. For small quantities and for special occasions, morels that have been cooked and frozen provide superior taste. Several restaurant chefs have told us they prefer to cook then freeze morels for later use. Drying serves as a back-up method once their freezers are full. Always remember that any method is better when young rather than old specimens are used.



Preserving morels

Fiddleheads

Continued from Page 21

Nature, and you just may become a convert to eating from the vast garden that grows all around us.

RAMPS AND FIDDLEHEAD SOUP

1 qt. ramps (leeks) washed and trimmed
1 qt. fiddleheads washed
1 large onion
2 Tablespoons butter
3 large potatoes
6 qts. water
2 Tablespoons bouillon or chicken base
1/2 cup dry vermouth
1/2 pint sour cream
salt & pepper to taste

Serves 12

Chop ramps and potatoes and saute in butter. Add diced

onion. When onions are translucent, add water and base. Simmer for one hour or until vegetables have softened and nearly dissolved. Add vermouth and sour cream. Season with salt and pepper. Add fiddleheads and simmer for one hour until vegetables have softened and nearly dissolved. Add vermouth and sour cream. Season with salt and pepper. Add fiddleheads and simmer for twenty minutes.

BOILED OSTRICH FERN

2 qts. fiddleheads, washed, recut and fuzz removed

Bring to a boil...

1 qt. water
1 teaspoon salt
Add fiddleheads and boil until almost tender, 8-12 minutes. Serve with butter or oleo, melted or with lemon slices or a little vinegar

FIDDLEHEAD SOUP

Wash, recut ends and remove brown fuzz from...
1 qt. fiddleheads
Bring to a boil...
2 1/2 qts. chicken broth
Add the fiddleheads and boil 10 minutes.

Beat in a bowl until frothy...

4 eggs
Add...
1/2 cup lemon juice
Mix in 1 cup hot

chicken broth and mix well.

Put all ingredients in the saucepan and simmer gently 5 minutes. Top with 1/2 cup chopped wild chives or green onions.

FIDDLEHEADS WITH HOLLANDAISE SAUCE

Wash and recut stem ends and remove brown fuzz...
2 qts. fiddleheads

Bring to boil...

1 qt. of water
1 teaspoon salt
Add fiddleheads and boil until almost tender. Drain and set aside...keeping warm
In a blender, mix for 1/2 minute...
3 egg yolks
2 Tablespoons lemon juice
1/4 teaspoon salt
1/4 teaspoon pepper
Add slowly...
1 stick oleo, melted
Place fiddleheads in a warmed serving dish and pour the sauce

over.

MARINATED FIDDLEHEADS

Wash, recut and remove the brown fuzz from...
2 qts. of fiddleheads
Bring to a boil...
3 Tablespoons vinegar
3 cups water
1 clove of garlic, minced
1/2 cup olive oil or salad oil
1 tablespoon chopped parsley
1 teaspoon salt

pinch of thyme

2 stalks celery finely chopped
1/4 teaspoon freshly ground pepper

Add the fiddleheads and cook until almost tender...about 10 minutes. Cool in the liquid. Serve chilled in a small amount of the liquid.

Morelling book now in its second printing

Last year, at exactly this time, a new book on morel mushrooms, written by two women from Decatur, Illinois, was published by Fithian Press in Santa Barbara, California. The publisher had no idea how successful a mushroom book could be, and the book sold out before the end of the year. So the book went back to press, and is now back in supply in time for this year's morel-hunting season.

Morelling: The Joys of Hunting and Preparing Morel Mushrooms is a celebration of a pastime shared by thousands of nature-lovers and gourmets. Though not a field

identification guide, it give the reader good-natured and wise advice on how best to find the elusive morels, and how to have a fine time doing it. The book is full of anecdotes and illustrations, and it does with a number of tips and recipes for the ultimate mushrooming pleasure: savoring the unique flavor of the morel in all its glory.

Margaret M. Evans and Nettie Lou Samuels have been hunting morel mushrooms together for almost twenty years, often accompanied by their husbands, and usually accompanied by their Labrador retrievers. Marge Evans and her

family own and operate a Christmas tree farm in Decatur, and are part owners of 180 acres of timberland (and more-land) near Herrick. She wrote the first half of the book — on the joys of the hunt. Nettie Lou Samuels, a native of Louisiana, has studied cooking with Italian and French chefs, and is responsible for the recipes in the second half of the book. Both authors are entertaining raconteurs, particularly when it comes to their favorite subject — morels.

Morel mushrooms grow in most areas of the United States and Canada, as well as in Europe and in Asia. Every spring people

all over the world take to the woods in pursuit of the delicious, if hard-to-find, morel, which is considered the best-tasting of all wild mushrooms. Morel enthusiasts, like birdwatchers, are passionate, sometimes even competitive, but always good-spirited about their sport, which takes them far across the countryside and brings them back to a kitchen of tasty delights.



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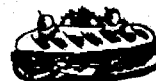
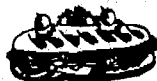
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