

The Citizen-Journal

Vol. 125 No. 9

Boyer City, Michigan

Serving Boyer City, East Jordan and surrounding areas

Wednesday, April 23, 2003

At A GLANCE

'Arts on the Go' auction will benefit Concord Boyer programs

Concord Academy Boyer will host its annual Arts on the Go auction on Friday, April 25, from 6-9 p.m. at the school.

Silent and live auctions will be run by local auctioneer Sam Kosc, and will feature items from student artists as well as the following: a two-night stay on Mackinac Island; a stay at the Iriquois Hotel; a stay at the Beaver Island Lodge; certificates for dinner and golf; homemade egg rolls; and more.

Proceeds will benefit the many arts presentations and activities at Concord Academy Boyer.

Tickets for the auction are \$5 and include light refreshments as well as music and dance performances by students. Tickets are available at Boyer Country Books in downtown Boyer City; at the door; or by calling the school at 582-0194.

To get a preview of auction items, check out the display window at Boyer Country Books.

Boyer Area Chamber to host Business After Hours

The Boyer Area Chamber of Commerce and sponsors Bluegreen Resorts and Edward Jones Investments will host a Business After Hours at Lester's BBQ in Boyer City on Thursday, April 24.

The evening will begin at 5:30 p.m. Admission is \$5 for Boyer Area Chamber members and \$8 for non-members. There will be a cash bar and hors d'oeuvres provided.

For more information call the chamber at 582-6222.

Boyer Falls School water samples come back clear

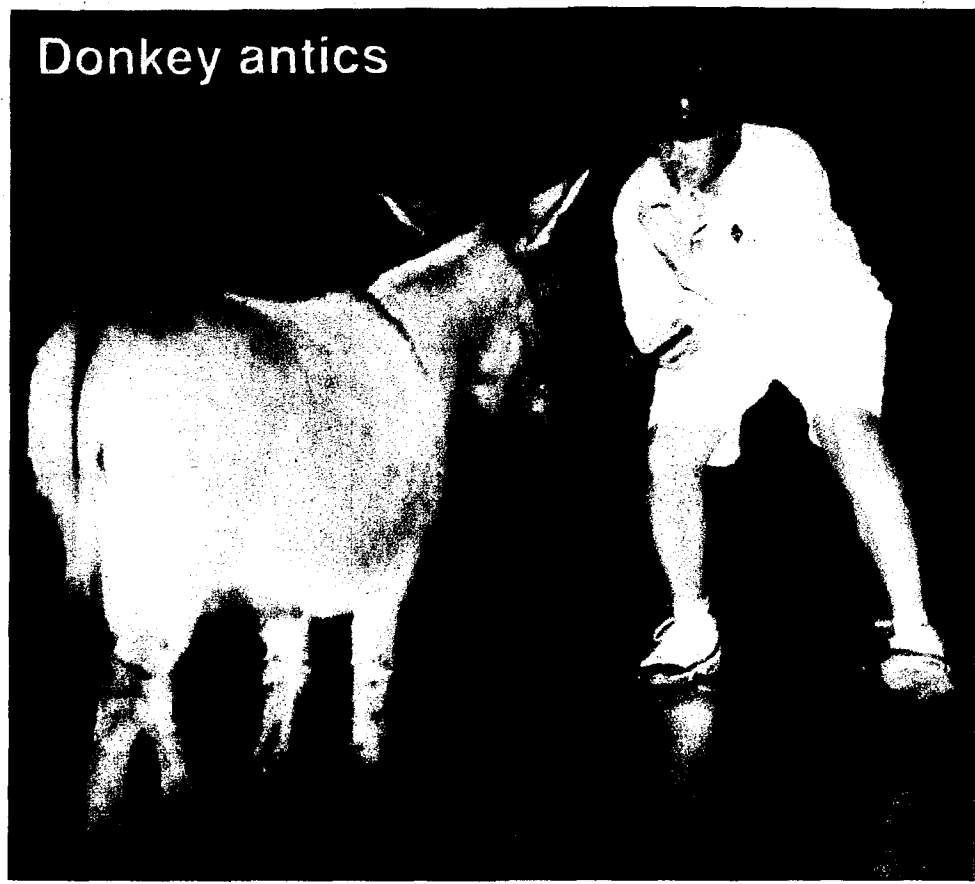
Though Boyer Falls Public School students and staff have been restricted to bottled water since late last week, clear water samples Tuesday morning meant a return to normal water use was in sight.

According to school superintendent Mark Parsons, the restriction to bottled water was made after the regular quarterly water sample came back showing some bacteria in the system. After retesting came back with the same results, the decision was made to restrict usage.

Over the weekend, workers flushed and chlorinated the system; by Tuesday morning, samples had come back clear of any contaminants.

As of press time, the school expected to receive okay from the state health department to resume normal water usage at any time.

Donkey antics



Teams from the Boyer City Fire Department, the Melrose Township Fire Department, LexaMar Corp., and the Boyer City School District converged on Boyer City Middle School last week to take part in the Celebrity Donkey Basketball event, a fund-raiser for the Boyer Area Chamber of Commerce. Though the Boyer City Fire Department team eventually came out victorious, all teams put on a good show, thanks to the antics of their donkey friends.

Above, a member of the Melrose Township Fire Department team takes matters into his own hands, coaxing his reluctant donkey with a carrot treat. At intermission, area kids, like Madison Fitzpatrick, right, got in on the act, taking advantage of free donkey rides. For more photos, see page 3.

photos by Angela Shultz



Seeking input

Town meeting gives forum for local residents on Boyer Falls school cuts

Facing the tough task of balancing a budget in the face of state-level budget cuts, Boyer Falls School decided to go to the grassroots for input, calling a town meeting last week to discuss their options.

"It was a discussion evening, an information evening," said school superintendent Mark Parsons. "We wanted to present some of the possibilities we have considered, gather information and suggestions from the community about those ideas, and [have citizens] presenting their ideas."

With about 50 local residents in attendance, school officials outlined issues impacting the budget for the

upcoming 2003-04 fiscal year, including proposed cuts in education funding at the state level. Current budget projections indicate, Parsons said, a \$60,000 decrease in fund equity.

“
We wanted . . . to gather information and suggestions
-- superintendent
Mark Parsons

"If no cuts are made, next year we will have about a \$160,000 shortfall," he noted.

Cuts, then, will most likely be made: just where those cuts will happen, however, is still a matter of discussion.

"We discussed a whole continuum of things," Parsons said, including sports, staff reduction, and the subcontracting of things like

see TOWN MEETING on pg. 12

Citizens' group voicing opinions on riparian issues

An informal coalition of citizens concerned about riparian rights in Boyer City has begun meeting, and though they don't yet have a name or a formal organization, member Lesley Pritchard is hoping that in the long run the group can have a big impact on the issues currently facing the City.

"We're in this for the long haul," Pritchard said, "until we're satisfied we can do nothing further to affect the outcome."

For now, she said, they believe there's plenty they can do to accomplish just that. The group formed in recent weeks, as a handful of citizens including Pritchard and local residents Shirley Howie and Vasco Zucchiati found themselves running into one another at City Hall, seeking the same types of information regarding the riparian issues. After talking,

it became clear that their missions were similar, and so it made sense to find a way to pool their resources. Working as a group, Pritchard said, "is a much more effective way to work."

The group is focusing on the two-fold riparian issue currently facing the City, that of the validity of the riparian study completed by surveyor Sherm Chamberlain for the City, as well as the dispute over the ownership of the portion of Water Street between Lake Street and the water's edge. Essentially, according to Pritchard, the group's position maintains that the riparian study is not valid, and the ownership of the disputed triangle of land at the end of Water Street is rightfully the property.

see CITIZENS on pg. 9

Boats, bikes, blades on tap for weekend

Though spring's been slow in coming, warmer temperatures may arrive just in time for the second annual Boats, Bikes and Blades Festival. Slated for April 24-27 in Boyer City and East Jordan, the event will feature activities for families and spring sports enthusiasts alike.

Running all four days this year will be a carnival/midway, including a giant inflatable playground, a 30-foot rock climbing wall, and a bungee jump, set up in Veteran's Park in Boyer City.

On Saturday, bike riders of all ages are invited to participate in a festival highlight, the Boyer City to East Jordan Ride-In, originating at the Boyer City Chamber of Commerce.

Bike riders will assemble at 11:15 a.m., and depart at 11:30 a.m. Riders can join the tour at any point along the route, which will follow Advance Road.

Individuals, families and groups are welcome, including kids and tri-cycles.

Upon the riders' arrival in Sportsman's Park in East Jordan at approximately 1 p.m. there will be a Blessing of the Bikes.

Also planned in East Jordan are a biking safety seminar, a bean pot, kiddie motorcycle rides, vendors and

products, prizes, and more.

The event is coordinated by the Northern Michigan Motor Sports Club, and hosted by John McClorey of Bikefix in Boyer City.

On Saturday's schedule in Boyer City are a bike registration and ID sticker program conducted in Veteran's Park by the Boyer City Police Department, from 10 a.m.-1 p.m.; all-day boat activities, including kayak demos and trial rides and pontoon boat rides; boards and blades vendors and activities in Veteran's Park; boating safety information, and environmental, ecology and outdoors information exhibits.

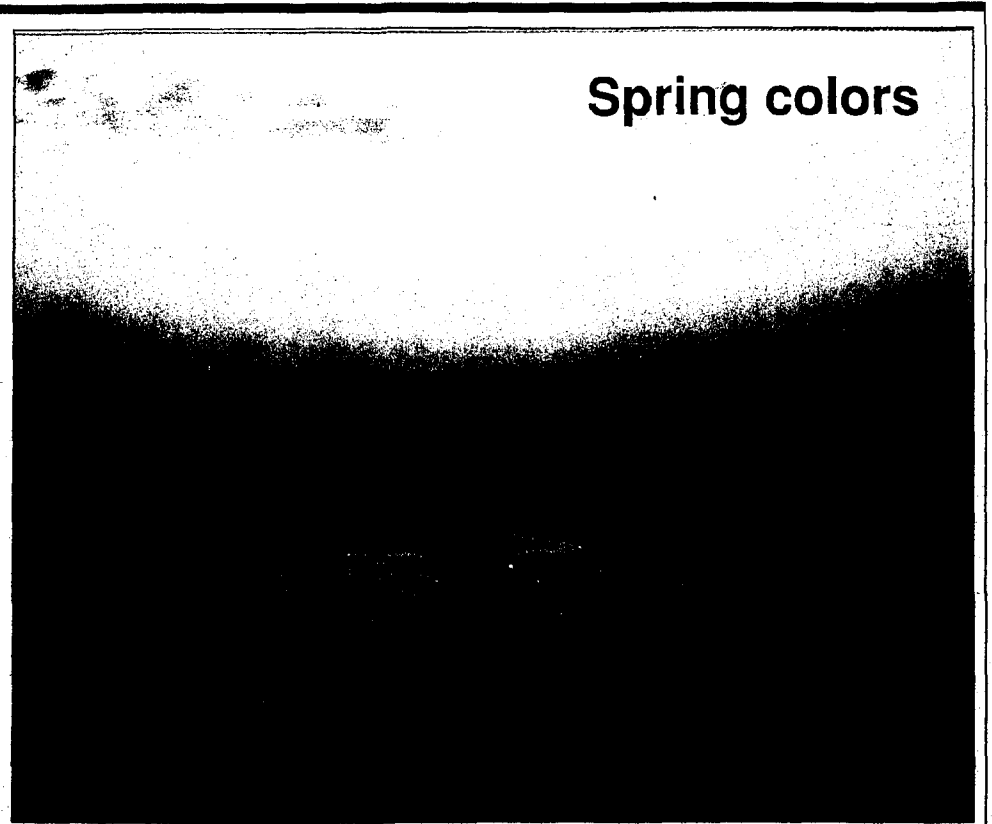
Especially for the kids, a children's fishing contest and lessons will run from 10 a.m.-2 p.m. at the Veteran's Park dock; the event is free for kids with prizes for everyone participating.

A Kids' Nature Based Scavenger Hunt and 4-H petting zoo will also run all day in Boyer City.

Throughout the event, area businesses will also be taking part in a Springtime Open House, with shopping and dining specials.

For more information, call the Boyer Area Chamber of Commerce at 582-6222 or the East Jordan Area Chamber of Commerce at 536-7351.

Spring colors



Though the road to springlike weather has been a bumpy one thus far, Mother Nature has pulled a few colorful scenes out of her bag, including this glowing sunset over the still partially-frozen Lake Charlevoix last week. With sunny skies and more seasonable temperatures expected over the next week or so, perhaps area residents will be treated to another favorite springtime hue -- green.

photo by Vic Ruggles

'Logger Latchkey' seeking more kids

■ Boyne Falls School offering after-school childcare option

Trying to fill a niche in after-school childcare, the Logger Latchkey program is licensed and running, with space for more kids to take advantage of the program offerings.

Though months of planning indicate that the need is there, so far numbers haven't been quite what the school had hoped for. "Right now we have 10 kids," said school principal and Logger Latchkey director Bill Aten of the program which can serve up to 50 kids. "We'd like to have a few more, but we understand it's not the ideal time of year [to start childcare]."

Initially, the school had hoped to have the program open early in the school year, having submitted their license application at the end of September of 2002. Unfortunately, the licensing procedure took longer than expected due, for the most part, to bad timing. "We seemed to hit it at the exact same time as the state was restructuring many of the government agencies," Aten said.

The license came through in mid-March, with the program opening shortly thereafter. Licensed as a child care facility, the program provides care for students ages kindergarten to fifth grade from immediately after school until 6 p.m., including a snack and built-in homework time. Students participating are also given

some time to "unwind" as well as to participate in structured games and activities.

The base cost is \$7 for one child for the full three hours.

The undertaking, Aten said, is the result of interest shown a couple years back by parents at a regular school board meeting. Directed to pursue the possibility of providing after-school

daycare, school officials surveyed parents in the elementary school that year and again the following year to gauge interest and "see what kind of base we had." The interest turned out to be significant enough to organize a program and pursue licensing.

Though Aten is technically the program director and must be on the premises at all times that the care program is running, Logger Latchkey is technically being run by school to work coordinator RuthAnn Wilson who, Aten said,

has previous experience running a daycare, and parent volunteer Kelly Matelski. "As the numbers increase, we'll get more people licensed," Aten noted.

While the school provides the facility, the program is not part of the school budget and is funded solely through monies generated through tuition. "It needs to be a program that sustains itself," Aten said.

For more information, call Aten at 549-2211.

FAST FACTS

What: Logger Latchkey, an after-school childcare program providing snacks, homework help, and activities to kids ages kindergarten through fifth grade

When: school dismissal to 6 p.m.

Where: at Boyne Falls School

Contact: Bill Aten, 549-2211

Doll workshop on tap at JRAC

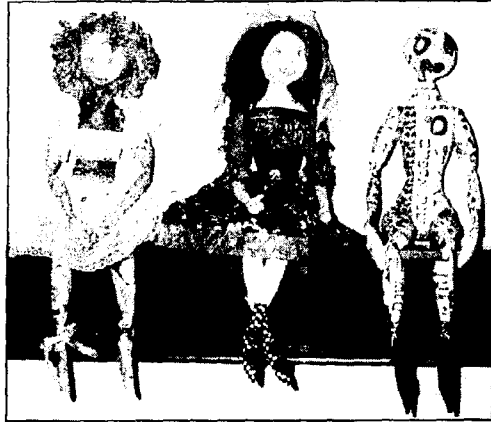
Master dollmaker Kathy Briggs will conduct a doll workshop in four sessions at the Jordan River Art Center in East Jordan.

Scheduled at the request of art patrons who viewed Briggs' work at the art center's recent "Fiber with a Twist" show, and the subsequent Trunk Show of Briggs' work, the workshop will begin Thursday, May 8 and continue on May 15, 22, and 29, from 1-3 p.m. each day.

Briggs brings a lifetime of dollmaking experience to the workshops.

Working primarily in textiles, Briggs began exhibiting her dolls in 1999 and has won awards and shown her work throughout the United States.

A pre-payment of \$50 is required when registering. Participants will be sent a list of supplies needed; a sewing machine is required. Patterns will be provided; the use of some



Kathy Briggs' whimsical dolls have been featured in shows around the country.

tools and supplies will be furnished. Class size is limited.

To register, or for more information, call Jane Diller at 582-6399.

OBITUARIES

Alice Viola (Avery) Jewell

Alice Viola (Avery) Jewell, 96, of Chelsea Retirement Community (CRC) died Sunday, April 13, 2003 quietly with her family at CRC.

A funeral followed the Saturday visitation at the CRC Chapel led by The Rev. Keith Davis of Indiana, who also will lead the committal service at the Union Cemetery, Erie, Mich.

Alice was born June 14, 1906 in Erie, the daughter of Frank Leslie and Mary Adeline (Holser) Avery.

She moved to CRC in 1985 with her husband, Marvin R. Jewell, Sr. from Owosso where they had been active members of the Trinity United Methodist Church.

Alice married Marvin R. Jewell in Erie on May 21, 1931 and he preceded her in death on Dec. 24, 1991.

They had served pastorates in Horton Bay, Ann Arbor, Gladwin, Reed City, Brown City, Owosso and Blissfield before retiring to their home in Owosso.



Alice Viola (Avery) Jewell

Alice was always active in church ministries beginning as a teenager in her Sunday School in Erie.

She loved sacred music and communicating with her family and numerous friends across Michigan.

Her failing eyesight finally limited her to accompany her singing with her autoharp.

In her last four months she frequently expressed her eagerness to join her Savior in her eternal home. She was the last survivor of the four Avery sisters.

Survivors include two sons, Marvin R. Jewell Jr. of East Jordan and Douglas F. Jewell of Bloomington, Ind.; six grandchildren; nine great-grandchildren; and several nieces and nephews.

Memorial contributions may be made to the Alice Jewell Memorial Music Fund, Horton Bay United Methodist Church, 4961 Boyne City-Charlevoix Rd., Boyne City, MI 49712.

Sgt. Todd James Robbins

Sgt. Todd James Robbins made the ultimate sacrifice for the world, his country, and family on April 3, 2003 while serving for the United States Army in Operation Iraqi Freedom. He was a dedicated soldier stationed at Fort Sill Oklahoma serving in the 3rd Battalion, 13th Field Artillery, Charlie Battery, Red Dragons. Sgt. Robbins was a reconnaissance sergeant in the Multiple Launch Rocket System. He also served for the United States Navy for 4 years and was a veteran of Operation Desert Storm. He was born Feb. 16, 1970 in Flint, Mich. and grew up in Hart, Mich.

Proud family members surviving are his beloved wife, Laura (Frank) Robbins of Lawton, Okla. and her family; parents, Charles and Donna Frank; brother, David Frank of Scottville; 13 year old son,

Cruz Robbins of Hart; parents, Dale and Anne (Anzell) Robbins of Pentwater; five sisters, Renee (Mason) Stratton of Three Rivers; Tisha and Bob Alexander of Rolla, Mo.; Debbie Mitter of Shelby, Michelle and Steve Krantz of Hale, and Karen Riggs of Walhalla; three brothers, Mike and (Linda Salazar) Robbins of Hart, Dale and Robin Robbins of Mears, and Kevin and Tammy Robbins of Ludington; two grandmothers, Rita Robbins of

Hart and Helen Anzell of Boyne City. He also had a very special uncle Robert Anzell, numerous nieces, nephews and cousins, aunts, uncles, his military family, and his very close Army Unit that was such a special part of his life. He is preceded in death by both of his grandfathers, Ernest Robbins of Hart, and Robert Anzell of Boyne City; cousins, Sabrina Anzell, Erika Baumchen and Corrie Robbins.

Funeral services were held April 16, at St. Gre-

gory Catholic Church in Hart. The Rev. Fr. Schneider and the Army officiated. Interment followed in the Hart Cemetery. A college fund has been set up for his son, Cruz Robbins at the West Shore Bank.

Todd will forever be missed by all who knew him. He will always be loved by those who loved him. His memory will forever remain in our thoughts and hearts, and we will always be proud of our "Hero."

Phone solicitation scam in Boyne

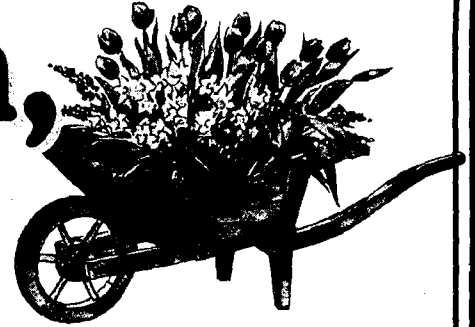
The Charlevoix County Sheriff's Department is warning Boyne City residents of a phone scam perpetrated on local residents.

According to Sheriff George T. Lasater, several citizens have received calls from telephone solicitors claiming to be seek-

ing donations for the American Legion Auxiliary. The Boyne City American Legion Auxiliary advises that their organization does not use telephone solicitations.

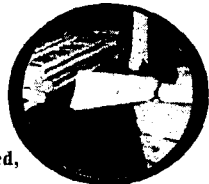
Citizens receiving this call should deny the request for contributions.

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Hospice offering classes to those coping with grief

Hospice of Northwest Michigan is offering a series of five weekly sessions for those coping with a loss of any kind, from death to divorce to the loss of a job.

To be held from 6:30-8 p.m. on consecutive Thursdays, May 1-29, the Grief Support program is designed to help individuals cope with grief, and learn the five tasks of grief work. Sessions will be facilitated by spiritual advisor the Rev. Carl Litchfield; bereavement coordinator Margaret Lasater; and social worker Jean Bedell.

The program is open to anyone who has suffered a loss or who is helping a loved one deal with a loss; there is no charge to attend. Sessions will be held at St.

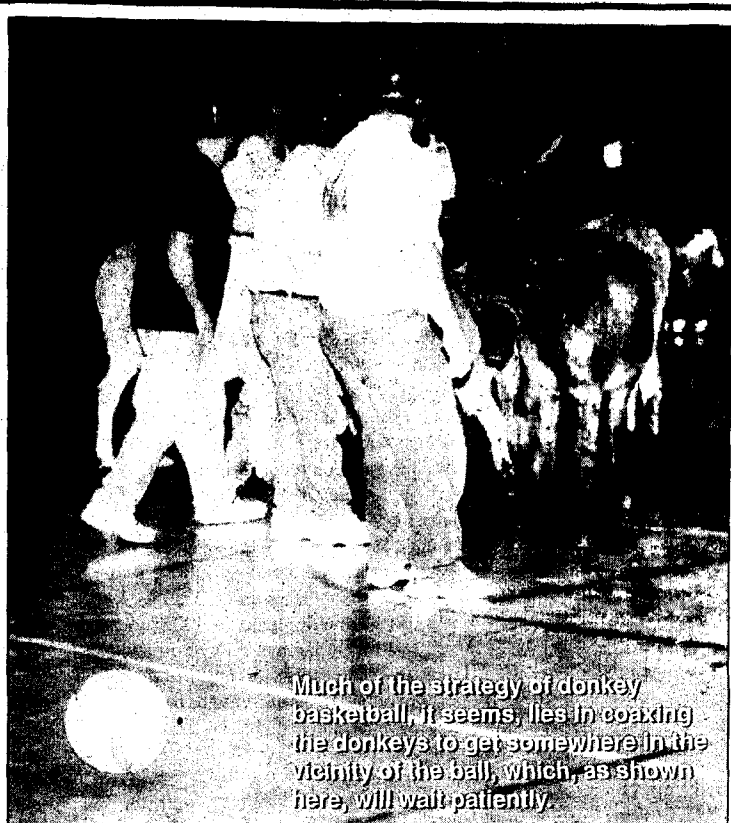
Joseph Catholic Church, 207 Nichols St., East Jordan.

For more information, or to pre-register, call the hospice office at 536-2842.

Thank You

A heartfelt thank you to everyone for the cards, flowers, visits, hugs and love given to my family and myself, following the loss of our son, cousin, nephew and grandson, Sgt. Todd Robbins, in the Iraqi conflict.

God Bless You All,
Helen Anzell and family



Much of the strategy of donkey basketball, it seems, lies in coaxing the donkeys to get somewhere in the vicinity of the ball, which, as shown here, will wait patiently.



Fund-raising fun

Four teams went head to head in donkey basketball last week, a fund-raiser for the Boyne Area Chamber of Commerce. Just staying on the donkey while in possession of the ball was cause enough for celebration for most players (above).



Clearly, members of the Boyne City Fire Department team, the Flame Retarders, had their work cut out for them as they attempted to stay astride of their diminutive steeds.



The event's host, Boyne Area Chamber director Scott MacKenzie, did double duty assuring that the Boyne City Middle School gym floors stayed clean of, well, donkey doo.

photos by
Angela Shultis

Program to help seniors with spring clean-up

The Charlevoix County Sheriff's Office and the Charlevoix County Commission on Aging have joined forces to provide a sprig clean-up program to the senior citizens of Charlevoix County.

Charlevoix County Sheriff George T. Lasater will be assigning county jail prisoners, supervised by a sheriff's officer, to assist senior citizens with raking and general yard clean-up.

Any senior citizen interested in the program can contact Commission on Aging director Sue Bergmann at 237-0103.

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Volunteers needed for hospice care

Hospice of Northwest Michigan (formerly the Charlevoix County Hospice, Inc.) in partnership with Northwest Michigan Community Health Agency, is looking for individuals who would like to join its family of hospice volunteers.

The hospice, which serves Antrim, Charlevoix and Emmet counties, will be conducting a volunteer training program starting on Monday, May 5. The sessions will run for four weeks, meeting Mondays and Wednesdays from 6-8 p.m. at the Greensky Hill United Methodist Church, Susan Hall, Old US 31 South, Charlevoix.

The first session will be a hospice orientation and discussion of the role of the volunteer. Each class will deal with a different aspect of training, including grief and bereavement; death and dying; communications skills; understanding the family; spiritual care of the family; care and comfort measures; ethical issues; and personal stress.

Hospice volunteers provide a variety of services, including respite care to the terminally ill and their families as well as patient care, office assistance, and fund-raising.

For more information call the hospice at 536-2842.

Caller ID now available in Boyne

At long last, the call management feature Caller ID is now available to SBC Michigan customers in Boyne City and Elk Rapids.

"We have been working with SBC Michigan to give our residents more options when managing their calls, and I am delighted to say that help has arrived," said Boyne City Mayor Eleanor Stackus.

Caller ID allows someone receiving an incoming call to see the name and phone number of the calling party before answering the phone.

The Caller ID unit may also record the time and date of each call and saves the information.

"For many people, the telephone serves as a personal assistant," said Steve Balbierz, SBC Michigan director of external affairs.

"We have been working closely with city and state officials who have helped us make that assistant more productive by bringing Caller ID to Boyne City and



Boyne City mayor Eleanor Stackus, city manager Mike Cain, and Boyne Area Chamber director Scott MacKenzie joined SBC representative Steve Balbierz and Congressman Jason Allen to announce the advent of Caller ID last week.

Elk Rapids. To each of them, we say thank you."

For more information, consumers may visit www.sbc.com or call 1-800-244-4444.

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OPINION

LETTERS

Low immunization rates impact the community

TO THE EDITOR:

As parents, we want basic things for our children. We want them to grow up knowing they are loved. We want to provide them with opportunities in life to reach their fullest potential. And we want them to be healthy and happy. There are many things parents want to give their children. But good health is perhaps the greatest gift. Vaccination is one of the most important ways a parent can protect their child's health.

Vaccines are one of history's most successful and cost-effective public health tools for preventing serious disease and death. Diseases that were once common place, such as polio, measles, mumps, whooping cough, diphtheria, and rubella, are now only distant memories for most Americans. Today, there are few reminders of the suffering, disabilities, and premature deaths caused by diseases that are now preventable with vaccines.

Immunization coverage among children in the U.S. is the highest ever recorded for most vaccines. High immunization coverage translates into record or near record low levels of vaccine-preventable diseases.

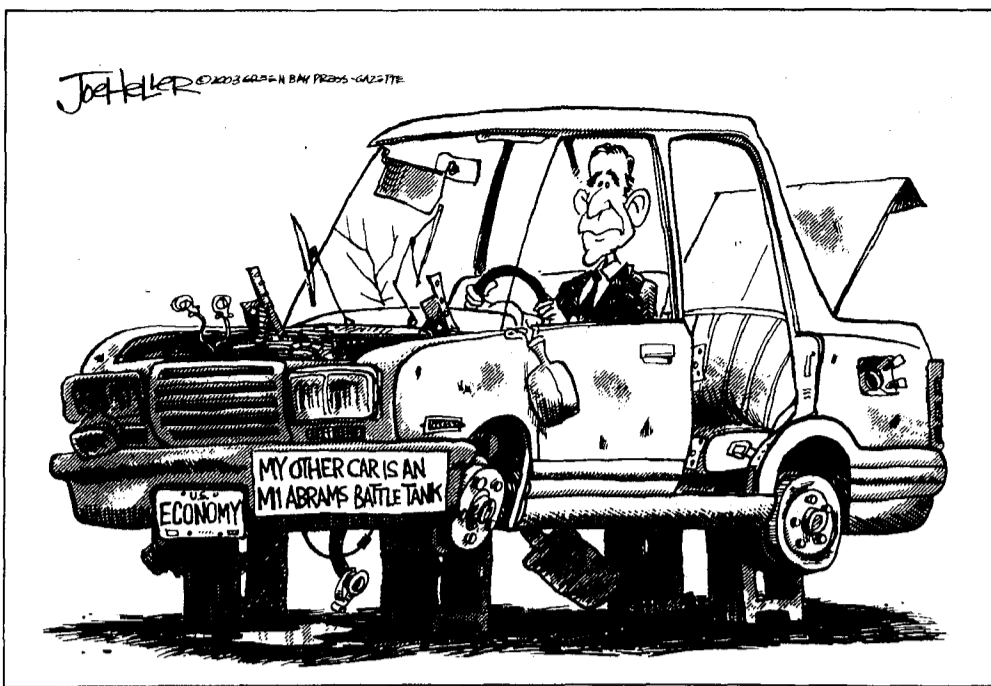
Our success also means that many parents don't understand the importance of childhood immunization and what diseases can be prevented. Most of today's parents have never seen these diseases and the suffering they can cause so they are less concerned about the need for immunizations. However, these diseases are not diseases of the past. They are still with us and circulating in many parts of our state and the world.

Despite gains in childhood immunization coverage, more than 20 percent of our nation's two-year-olds are still missing one or more of the recommended "shots." Low immunization rates is an issue that impacts the entire community. A decision to vaccinate a child is a decision to protect that individual child, but it also protects the community by reducing the spread of disease to those who have not been vaccinated.

Parents and health care workers must work together to ensure that all children are immunized. Health care providers need to talk with parents about the importance of immunizations and never miss an opportunity to provide immunizations. Parents need to keep a record of each immunization visit. Even if they think their child is up to date, parents should ask their health care provider about immunizations at every visit.

Northwest Michigan Community Health Agency (the local health department) has a mission to promote healthy individuals and healthy communities by ensuring that children have access to safe and effective vaccines. Parents should contact their child's physician or the health department if they have any questions about their child's immunizations.

Patricia Fralick, RN, MBA
Director of Family Health Services



LETTERS

Riparian issue is an ongoing problem in Boyne City

TO THE EDITOR:

Contrary to your front page article last week entitled "On to Plan B," the riparian issue in Boyne City IS NOT a moot point. It is imperative that you and your readers understand this matter fully. "Plan B" is actually just another drawing submitted by Floyd and Todd Wright on behalf of the developers, Greg Krueger and Joseph Thomas which still DOES NOT solve the two main problems the majority of people in Boyne City have with this project.

The first problem is that the developers are claiming TO OWN a valuable half-acre of land at the end of Water Street which belongs to the City. When they purchased the former restaurant property last year, they quietly filed a Quit Claim Deed provided to them by the previous owners of the property. (A Quit Claim simply states that the previous owners give up any interest or right of ownership they may have had in the property. In this case, the previous owners had none.)

Apparently then, using documents which included different property descriptions than the original Warranty Deed, they obtained title insurance for this now "disputed parcel." This indicates to me that they are attempting to obtain possession of this land by devious means.

The fact is, the previous owners had NO right of ownership to surrender to the current owners - it is now and always has been City property and they are trying to usurp it. The fact is, this "disputed parcel" is actually the road end of Water Street which extends to the water's edge and no one has therefore ever owned it or paid taxes on it. It could, likewise, not be bought or sold by anyone, least of all the owners of the adjacent commercial property.

In fact, in 1987, the City and the owners of the One

Water Street property recorded a binding legal document with the Charlevoix Register of Deeds called an "Affidavit Acknowledging Permissive Use" which allowed the former owners to landscape and use the now "disputed parcel."

This document explicitly stated that the previous owners did not then and would not ever assert any claim to it. Both parties clearly acknowledged that the City retained all rights of ownership.

The second problem, which is significantly tied to the first problem of ownership, involves the riparian rights along the lakeshore. At the same time that these greedy developers claim to own land that is not theirs, they have made application to the State for permits to build a 750 foot commercial marina/private yacht club upon it.

The riparian boundary is determined by adjacent owners of the properties in question and becomes binding only when a description of that riparian line is surveyed and agreed upon and recorded with the County Register of Deeds.

The riparian boundary establishes each property owners right to use and enjoy, among other things, the shoreline along the water's edge of their property and the bottomland to the center of the lake. It becomes the guideline which the State will use when they make their decision whether or not to approve the marina permit.

The riparian boundary now proposed by the current developers of the marina is based on the "disputed parcel" is therefore totally unacceptable and the State (DEQ and DNR) have already expressed written opinions which question the validity of the method the surveyor used to determine it. The City should never have been asked to seriously consider this riparian line and they certainly should never agree to it.

If the developers want a marina, they need to step back and prepare a reasonable plan which places it on their own land and within their own riparian boundaries. In spite of what a few individuals with perspectives of personal gain or profit may suggest, the purported seasonal

MANY THANKS

Many played a part in success of egg hunt

I would like to personally thank all of the following businesses for making the Downtown Easter Egg Hunt a big success:

Arlie's IGA/EJ Market; BC Pizza; Burnette Foods; Busy Bridge Antiques; Charlevoix State Bank; City of East Jordan; The Computer Center; East Jordan Chamber of Commerce; East Jordan Rotary Club; EJ Shoppe; Insurance Shop; Jordan Valley Accounting; Lumber Jack Restaurant; Main Street Hair Cottage; Mortgage North; Northern Exposure Photography; Subway; Sunnyside Up Tanning; True Value Hardware; Two Dog Deli.

As Mr. Rabbit prepared 1,100 eggs with goodies we had 197 happy hunters ranging in age from 1-12 years old. He also visited with many of them as they finished their hunting. He promises to be back next year with more eggs, events, and possible lunch! Thanks again for your support.

Amy Sherman,
Coordinator, Just Mom's Inc.

benefits of this proposal do not now and never will offset our year-round enjoyment of this lakeshore.

As it is, this controversial issue continues to divide our community, largely, in my opinion, because the good people of our community who favor this simply do not understand the matters currently being addressed. This may appear to be a complicated matter, but it really is not. The City has provided access to historical documents and records, which the public has a right to review. They have also, at least partially, complied with my request for additional information under the Freedom of Information Act. This information is all available for review at the Boyne City Hall during normal business hours and the staff is helpful and willing to support the public's inquiry.

Krueger and Thomas are attempting to strong arm our community. They even had the audacity to ask the City to go along with this. "Plan B" is no better than any of the other dozen or so plans the developers have drawn up thus far. "Plan B" would still surrender our riparian rights forever and completely preclude any future plans the City may have for its own marina on this precious piece of land. (The City would never, for example, be able to redevelop the old "city dock" which was built in this location in the late 1800s and which existed until a few decades ago.)

Over 900 Boyne City citizens have signed a petition opposing the surrender or infringement of the riparian rights which will be affected by this proposal. We are insulted by the scope of this plan and offended by the tactics used. It is not that complicated. It is written in black and white in hundreds of documents.

In summary, the people of Boyne City must continue to be vigilant. As we all know, once the waterfront is developed, there is no going back.

We have a responsibility to the future generations of our community. The record of our actions must be one we take pride in. The documents we leave behind will tell the real story.

Lesley Pritchard



Easter tradition

The Easter Bunny stopped in to visit with eager kids last weekend at the East Jordan Lions Club's Easter Egg Hunt. Held at the East Jordan Middle School, the free event hosted kids up to fifth grade with games, candy and door prizes.

Eveline Twp recall efforts push on

TO THE EDITOR:

Should the Eveline Township recall efforts push on? YES! Why? Because Township Supervisor Dan Skrzeczkoski and Clerk Don Hayden do not have the best interests of the citizens in mind. In Dan's case, many of these are the same citizens who campaigned for and helped elect him to the position he currently holds.

They don't seem to like conflict. That's a bad thing not to like if you get involved with politics. When 250 township residents signed letters of concern about wind turbine generators and began attending township meetings, it was as though we were throwing a monkey wrench into their operation. What has happened since is that Skrzeczkoski has cut off all communications with dissenting residents.

When he didn't get his way with the wind turbine generators, he went to a property owner that had requested them and suggested that he have his property rezoned to R-4, high density housing. Why? Because of conflict. This would provide a way to get back at those who were

in opposition to his policies. I now feel that he is no longer a suitable choice for Township Supervisor.

Township Clerk Don Hayden is also not a good choice any longer. He, too, has problems with conflict. He does not provide minutes or agendas to citizens who have requested them.... even in writing.

He has admitted to writing the minutes at meetings the way he thinks they should be done, leaving out parts he feels are not necessary and subtly editorializing others. This may have been okay 50 years ago, but things are not that easy anymore. At one meeting, he told a citizen to "sit down and shut up." This is America. The right to stand and speak at a public meeting is a right that Americans have fought and died for over hundreds of years.

The reasons I have given in this letter are why the voters of Eveline Township should vote YES on May 5 to recall Supervisor Dan Skrzeczkoski and Clerk Don Hayden.

Remember, anybody can be replaced. Let's make sure they are!

John Fratrack

The Citizen Journal

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NEIGHBORS

By NANCY NORTHUP

CENTRAL MICHIGAN University students displayed their intellectual skills at the Association of Information Technology Professional National Student Conference March 27-29 at Purdue University. The CMU students chapter of AITP earned the Best Chapter In The Region award. Team member, David Miller, son of Bill and Brenda Miller of Boyne City, earned fourth place and honorable mention for the systems analysis and design competition.

ANNE AND DAN NEMES of Highland were seen back in town readying their Glenwood Beach home for the summer.

SHARING EASTER Sunday dinner together were Caroline McCleary and son Patrick of Petoskey, along with Shawn and Natalie McCleary with children, Alexis and Isaiah; Ray and Terri Barnes; and Erika McCleary and daughter, Riley, all of Wyoming, Mich.

CONGRATULATIONS GO out to Ruth Shaver, who celebrated her 91st birthday on Thursday, April 17. Sharing her special day, with a lovely decorated cake and ice cream were Lucille (Esther) Moore, Gen Varnum, Marie Everest, Debbie Ferris, and Rosemary and Gene Wangeman, her daughter and son-

in-law, who are here from Northville, for the Easter holiday.

ROBERT AND GLADYS Tison have returned to their Niangua, Missouri home after visiting Robert's mother, Phyllis Tison, and family in the area the last week. Gladys also made a trip to Buckley to visit her family.

THE VFWAUXILIARY is looking forward to a good crowd to stop in for their infamous Swiss Steak Dinner, serving from 5-7 p.m. on Saturday, April 26.

DOLORES FLOWIEJKO of Boyne Ridge spent the Easter holiday in Detroit with her grandchildren.

FLO KOMINSKI returned to Boyne last Friday after a week's trip to Las Vegas with her daughter and son-in-law, Rosie and Kessler of Bowling Green, Ohio. The Kesslers made the trip home with her and on Easter Sunday, they were joined by Rosie's daughter, Kathy and family of Ewart, Flo's son, Rodney and Ann Waldron and boys of Gaylord, and also Jacob and Todd Athey of Wolverine shared a family dinner.

FRANK AND ANN SHALER returned to their Boyne City home Thursday night, after having spent four months in Florida. En route, they visited Ann's sister Molly and family, in

North Carolina. In Florida, they traveled around, spending time in the Ocala, Frostproof, Naples, Zephyrhills, Kissimmee, and Leesburg areas, riding bikes, walking, and swimming. They also enjoyed seven country and western concerts in Silver Springs. Back home, they enjoyed Easter dinner with their family.

THE SECOND floor community room of Deer Meadows was the scene of the Betty Kelt's family Easter Dinner on Sunday. There were 30 attending, including the two new babies in the family, for a fun and really nice time.

MERLE AND MARY CARSON of Boyne City enjoyed a day at home with daughters, Linda and John Chew, Brandon and Kaylee and Connie and Todd Urman and Jenna. The weather turned out nicer than expected.

MARYTOWNE of Boyne City spent the Easter holiday in Lowell, with her son Albert and Bobbie Towne.

BARB KERR of East Jordan is recuperating following her angioplasty surgery at Northern Michigan Hospital this past week.

(To submit an item for Nancy's column, call her at 582-9174 or e-mail her at neighbors @gtlakes.com)

STUDENT OF THE WEEK

East Jordan



Lesley Lundy

NAME: Lesley Lundy
PARENTS: Richard and Denise Lundy
GRADE: Sophomore
SCHOOL ACTIVITIES: Student council, sophomore class secretary, National Honor Society, choir, and band
HOBBIES AND INTERESTS: "I like to listen to music and play with my dogs."
FUTURE PLANS: "I would like to be a Pediatric Nurse."
FAVORITE CLASSES: English, U.S. history, band, and choir
NOMINATING COMMENTS: "Lesley is one of the most hard working students I know," said Alice McPherson. "She sticks with an assignment until she gets it right."
 "I have Lesley in MST Chemistry and she always strives to do her best," said Sharon Moeke. "She makes the effort if she is having trouble to come and get help. She is a very hardworking student."
 "When given a project or assignment Lesley works consistently and without complaint until she completes it," said Rob Essenberg.

Boyne City



Crystal Pung/Welch

NAME: Crystal Pung/Welch
PARENTS: Ruth and Tim Welch
GRADE: Senior
SCHOOL ACTIVITIES: Drama, football trainer, Cheerleading, Cheer team
HOBBIES AND INTERESTS: "On my own time I like to hang out with my friends, bike, roller blade, and design and make clothes."
FUTURE PLANS OR GOALS: "Next year I plan on going into the Navy to serve my wonderful country then I would like to become a fashion designer."
NOMINATING COMMENTS: "Crystal's assistance in the Student Services office is much appreciated," said Jill Towne/Patton. "She is dependable and always completes tasks with a smile. Thank you, Crystal."



Michael Stewart

NAME: Michael C. Stewart
PARENTS: Chuck and Bonnie Stewart
GRADE: Senior
SCHOOL ACTIVITIES: Varsity Football
HOBBIES AND INTERESTS: Writing Games and cards
FUTURE PLANS OR GOALS: "I want to write TV shows and movies for Hollywood."
NOMINATING COMMENTS: "I cannot thank Mike enough for the work he does in the Student Services office," said Jill Towne/Patton. "Any tasks we assign are completed in a timely manner and with great detail. It is a pleasure working with you, Mike."

Boyne Falls



Patrick Hood

NAME: Patrick Hood
PARENTS: Michael and Cynthia Hood
GRADE: Seventh
FAVORITE CLASS: Science
HOBBIES AND INTERESTS: Karate
FAVORITE PROFESSIONAL TEAM: Green Bay Packers
FAVORITE COLOR: Green
FAVORITE FOOD: Pizza
FAVORITE MOVIE: Matrix
FAVORITE TV SHOW: Sponge Bob
TEACHER'S COMMENTS: "Patrick has worked very hard this year to improve himself academically," said Mrs. Gregory. "He is always willing to help and goes out of his way to be considerate of others. He is an asset to the seventh grade class."

COMMUNITY CALENDAR

LIVING WITH GRIEF
 Wednesday, April 30
 The program Living With Grief: Coping With Public Tragedy will be held from 1-4:30 p.m. at Charlevoix Area Hospital in Classroom B - lower level. The live-satellite televised broadcast will examine factors that define a public tragedy and offer insight and advice to organizations and professionals as they support their communities and help those coping with loss. The event is sponsored locally by: Charlevoix Area Hospital, Hospice of Northwest Michigan, and NW Michigan Community Health Agency. For more information call Linda Parsons, BSW, 547-8569.

FINANCIAL PEACE ORIENTATION
 May 4 and 11
 Orientation for a Financial Peace University seminar scheduled for June 8 will be held for those interested in attending. There is no cost or obligation. Orientations will be conducted by local pastor Russ Hager. The seminar, based on the teaching of nationally syndicated radio talk show host Dave Ramsey, aims to educate participants on gaining control of their finances. For more information, call Hager at 582-5009.

NMGA ANNUAL DINNER
 Wednesday, May 7
 The Northern Michigan Master Gardener Association will hold its annual dinner at 6:30 p.m. at the Terrace Inn at Bay View. The speaker will be Chef Mike Everts of Blackbird Garden Dream Kitchen, who will also provide dinner. The evening will feature local foods from woods and gardens. Seating is limited; reservations must be returned by April 30. For information, call Noreen Stephanson, (231) 529-6755.

SPRING CRAFT SHOW
 Saturday, May 10
 The Boyne City Middle School PTO will hold a spring craft show at the middle school gym from 10 a.m.-4 p.m. Booths are still available to rent for local crafters. For more information, call 582-0269 or 582-3694.

EJ FOOD PANTRY
 Monday & Thursday
 The East Jordan Food Pantry is located at 601 Bridge St., in the basement of the Health Center. Pickup or donation hours are Monday and Thursday from 9 a.m.-12 noon.

BOYNE FOOD PANTRY
 First & third Mondays
 Food pick-up hours are on the first Monday of the month from 10 a.m.-noon and third Monday from 5-7 p.m., or on Tuesday if a holiday falls on Monday.

BOYNE VALLEY LIONS CLUB MEETINGS
 Wednesdays

The Boyne Valley Lions Club holds weekly meetings every Wednesday from 12 noon until 1 p.m. at the Boyne District Library Community Room. Any interested person is invited to attend.

GRANDVUE AUXILIARY
 Second Thursday
 The Grandvue Auxiliary meets the second Thursday of each month. For more information, call 582-6278.

KIWANIS OF BOYNE
 Thursdays
 Interested persons are invited to join the Kiwanis of Boyne for coffee, camaraderie, and community service every Thursday morning at 7 a.m. at Robert's Restaurant in Boyne City.

VETERAN ASSISTANCE
 Thursdays
 A Service Officer will be at the American Legion Post #228 of Boyne City every Thursday from 4-6 p.m. Any veteran seeking assistance may visit the Post or call 582-7811 at that time.

AL-ANON
 Thursday nights
 Al-Anon meetings are held at 6:30 p.m. at St. Matthew's Church, 1303

CLUB NEWS

THE BOYNE CITY FRIENDSHIP CLUB will have its regular potluck luncheon on April 28, at 12 noon at the Boyne City Hall Senior Center. Anyone over 50 years of age is welcome to come.

COLLEGE NEWS

JENNIFER SHALER of Boyne City served as the student chairman of the Northwood University Style Show 2003. With a theme of "Glamour in the City" the show will be held on April 25 for the general public at the school in Midland. The 23-year-old senior is majoring in fashion marketing and management. Shaler is the daughter of Kevin Shaler, and Shelly



Jennifer Shaler and Michael Breimer, all of Boyne City.

Boyne Ave., Boyne City.

AA MEETINGS
 Weekly
 The Boyne Valley Group of AA meets in the basement of St. Matthew's, 1303 Boyne Ave., Boyne City: Sunday 1 p.m.; Monday 12 noon, 8 p.m.; Tuesday 12 noon; Wednesday 12 noon (Big Book Study); Thursday 12 noon, 6:30 p.m. (Big Book/Step Study), 8 p.m.; Friday 12 noon, 8 p.m.

An important message to parents of children who will turn five years old on or before 12/01/03

Boyne City Elementary School welcomes you and your child to become a part of our exciting and challenging learning community.

Our emphasis on high academic standards, our commitment to success and our dedication to providing a quality education for all students reflects our mission that all students will achieve at their maximum potential. Here are just some of the programs we offer:

- Teachers who are always willing to provide a warm, caring atmosphere for children
- A Fine Arts program second to none
- Individualized instruction
- Two networked computer labs and multiple networked computers in every classroom
- Responsible Thinking Classroom
- On-site daycare center for school age children
- Option of attending extended day program, so your child can attend school all day.
- NCA accredited
- Credentialed for every student and intervention plans for any student in need of support.

Boyne City Elementary School Kindergarten Round-Up

Wed., April 30, Thur., May 1 & Fri., May 2



If your child will be five years old on or before 12/01/03, please register to attend one of our Kindergarten Round Up Sessions:

Wednesday, April 30 9:00 to 11:00 a.m. 1:00 to 3:00 p.m.	Thursday, May 1 9:00 to 11:00 a.m. 1:00 to 3:00 p.m.	Friday, May 2 9:00 to 11:00 p.m.
--	--	-------------------------------------

Hearing and vision screening will be available at Round Up in cooperation with Northwest Michigan Community Health Agency

To register for Kindergarten Round Up, please call Mrs. Pat May at 439-8300

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The art of paper

Raven Hill Discovery Center provided area students with an opportunity to learn more about the art and science of paper and bookmaking with workshops last week attended by several local schools, including Boyne Falls and East Jordan middle schools. Area print and bookbinding expert Chad Pastotnik gave hands-on lessons in bookmaking, above. At right, Boyne Falls students Josh Elzinga and Hunter Brisson try their hand at a variety of forms of papermaking, under the instruction of artist Julie Risak.



BUSINESS BRIEFS

'Deer Creek Junk' will feature primitives and 'shabby chic' items

East Jordan's Deer Creek Junk will open its doors on April 24, 25 and 26 for the first of four, three-day sales events to be held in 2003. Owner and local resident Karen Brennan is focusing on creating unique home and garden decor made from discarded and salvaged items. There will be a blend of "Trash to Treasure" items, primitives and selected retail products to complement today's shabby chic, country cottage and flea market decorating styles, ranging from Garden benches constructed from old beds, chandeliers made from wire fencing, and a pot rack created from an old coffee table.

There will also be a selection of architectural salvage pieces for the do-it-yourself type.

According to Brennan, the business concept stems from a lifelong love of

antiques and neat old junk too good to throw away. A career change and emptying the barns from her childhood family farm provided the desire and some raw materials. Inspiration came after discovering and visiting a business outside Minneapolis where two women conduct five sales events per year featuring flea market treasures and their flare for decorating.

"The sales event concept is what really made it work for me," Brennan said. "It allows me the daily flexibility I need for my family and the ability to enjoy the search and rescue missions for junk waiting to be loved again."

Deer Creek Junk is located at 06550 M-32, East Jordan. Hours for the first sale will be Thursday, April 24, 9 a.m.-6 p.m., Friday, April 25, 9 a.m.-5 p.m., and Saturday, April 26, 9 a.m.-5 p.m.



Local resident Karen Brennan is the owner of East Jordan's new Deer Creek Junk

Boyer City business to host bridal show at Boyne Mountain

Hosted by Boyne City business Accents by Pamelanie's, the first ever Great Lakes Bridal Show will be held Saturday, April 26, from 10 a.m.-4 p.m. at the Boyne Mountain Civic Center in Boyne Falls.

Organizers are hoping the event will fill a niche in northwest Michigan. According to Pamelanie's manager Melanie Gibbons, the decision to create a show in the Boyne area came after finding that, as florists, the only shows they could find in northern Michigan were in Cadillac and Traverse City.

"There was not a local show up here, there's not been one for almost six years," Gibbons said. "So we got our heads together, and planned this thing within a four-week period."

Calling it a "really big undertaking," she added that planning has gone very well, with more than 16 vendors on board, and two fashion shows scheduled featuring bridal shops from Sault Ste. Marie and Gaylord.

Local vendors scheduled to take part with booths include Accents by Pamelanie's; Studio One Hair Design, Boyne City; Alan McCutcheon Photography, Boyne City; Sunny

Side Up Tanning, East Jordan; and Chris Kempton/Arbonne, East Jordan. A variety of other vendors from hotels to printers to music services in Petoskey, Charlevoix, Gaylord, Clare, Alanson, and Bay Harbor will also take part.

The cost of admission is \$3 per person. Door prizes will be drawn every hour throughout the event. A bouquet toss will take place at 4 p.m.

Vendors are still welcome to take part in the event. To reserve a spot, or for more information on the event, call Gibbons or Pam Hartwick at 582-0972.

Event co-sponsors include The Peak, Big Country, WTCM and The Zone.

Seven officers of the Northern Michigan Chapter of the National Kitchen and Bath Association recently traveled to Chicago for regional officers training.

Attending were: Robin Hissong Berry CKD/CAPS - Boyne City, Sara Busby CKD-Elk Rapids, Becky Clarke CKD - Traverse City, Cheri Ford CKD/CBD - Charlevoix, Mary Bickely - Hillman, Susan Jacobs CKD/CBD - Gaylord, and Theresa Olson CKD-Gaylord.

The three-day training joined officers of chapters from six different states.

Local resident attends officers training for National Kitchen and Bath Association

The Northern Michigan Chapter hosts six meetings a year to offer continuing education opportunities for members and others in the industry.

The National Kitchen and Bath Association is celebrating its 40th Anniversary this year with the local Chapter celebrating its seventh year of participation.

For more information, call Cheri Ford CKD/CBD, Indesign, 547-0650, president of the Northern Michigan Chapter of the National Kitchen and Bath Association.

Work of EJ grad to be featured at art center

The work of an East Jordan High School graduate will soon be on display at the Jordan River Art Center. The BFA Photography Graduation Exhibit by Damon Bluhm will open on Sunday, April 26, and run through Sunday, May 11.

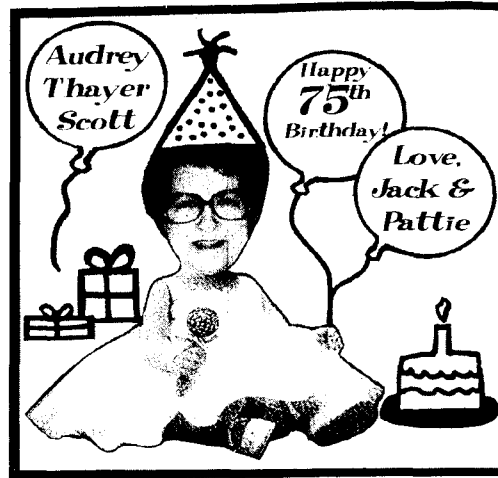
Titled "Relics of an Urban Wilderness," the exhibit features 20 large photographs which serve as an artistic documentary, an investigation of structures and machines that have served their purpose and are now left to decay. All images were made at the Allied Paper Mill in Kalamazoo, abandoned since 1997.

A student at Western Michigan University, Bluhm said that "this past semester it has been my ritual to spend many days exploring every nook and cranny. I was interested in preserving a record of these buildings, machines, and the industrial wasteland that they occupy, but was equally obliged to make images that reveal their intrinsic beauty."

Images in the exhibit were made with two different, outdated cameras. Black and white images were created using a "pin-hole" camera; because there is only a tiny hole in place of a glass or plastic lens, everything appears in focus no matter how near or distant. Pinhole images in this exhibit required exposure times ranging from seven minutes to over an hour. Color images were made using an inexpensive toy camera called a "Holga;" light leaks and vignetting are characteristics, and adjustments were made making it capable of long exposures.

Bluhm, the son of Ken and Franny Bluhm, will be present at the opening from 1-4 p.m. April 26 to discuss his work. Refreshments will be served by the Board of Directors.

The Jordan River Art Center is located at 301 Main St., East Jordan.



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INFORMATION SESSIONS

Petoskey
Wednesday, April 30, 2003
4:00 to 5:30 p.m. & 6:30 to 8:00 p.m.
NMC Main Classroom Building, Room 70

Gaylord
Wednesday, May 7, 2003
4:00 to 5:30 p.m. & 6:30 to 8:00 p.m.
Gaylord University Center, Room U-109

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Book lovers

A number of students at Boyne Falls School have the distinction of being the first members of the Little Loggers Love Literature 2003 Club. These children have read, or have been read to at home with their parents, for a total of 2003 minutes since the incentive program started in October of 2002. Front row, from left: Kevin Lange, Joey Canfield, Garret Fogo, Ross Gibbs, Zach Glezman, Tyler Kuhlman and Tyler Bearss. Middle Row: Allen Bielias, Marley Denise, Emily Matelski, Jennelle Roberts, Kathryn Miller, Sarah Benedetti, and Haley Towne. Back Row: Jeremy Kujawa, Willie Canfield, Keenan Goodwin, Raegan Pedigo, Lydia Reynolds, Jade Matelski, Emily Penetecost, Edwina Croitoru, and Mallory Karazewski. (Not pictured is Damien Dempsey)

NEWS BRIEFS

Wagbo to host peace workshop

Wagbo Peace Center is sponsoring a workshop by the Michigan Peace Team (MPT) on Saturday, May 3, from 9 a.m.-5 p.m.

MPT workshops aim to teach about nonviolence and empowered peacemaking through exercises and role-plays facilitated by trainers. Each participant will be provided with a training manual.

Those planning to attend the workshop must register by phone by Thursday, April 24. The cost is \$25 per participant or \$40 per couple; payment is required before the date of the class. Financial hardship scholarships are available.

Refreshments will be

provided, but participants must provide their own sack lunch.

For more information or to register, call Wagbo Peace Center at 536-0333.

Golf outing to benefit Challenge Mountain

Golf season is fast approaching and the Everett Kircher Memorial Fundraiser for Challenge Mountain will provide an opportunity for duffers to get warmed up for the season and help a good cause at the same time.

The event will be held on Saturday, May 3, with a tee-off time of 10 a.m. Winners of the outing will receive a four person golf round at

Bay Harbor. Golfers will have the chance to win other prizes as well, including a boat from Sunburst Marine in Boyne City for a hole-in-one.

Registration fees and hole sponsorships are tax deductible. One hundred percent of proceeds from the event benefit programming at Challenge Mountain.

Tickets are \$60 per person. For more information, call Challenge Mountain at 535-2141.

Boyne City School Boosters 300 Club Drawing

and the \$100 winner is...

Doug & Julie Giem

April 19, 2003

Thank you for your support.
-All proceeds benefit the Booster project-

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582-3212
April 11 - 17

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Sat. 2:15 & 4:15
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APRIL 25 - May 1

You can e-mail us at citizen@voyager.net

BOYNE CITY POLICE REPORT

The following information has been provided by the Boyne City Police Department.

Monday, April 14: Malicious destruction of property to vehicle; assisted child injured while rollerblading; officer handled recovery of vehicle plate on sold vehicle; unlock on North East Street; report of malicious destruction of property to vehicles parked at Mathers Ford; unlock of vehicle at Post Office; no trespassing notice served; assisted Charlevoix County Sheriff's Department on Boyne Avenue.

Tuesday, April 15: Non-sufficient funds complaint turned in by Boyne Country Provisions; located small child riding bike in roadway and turn over to the parent; unlock of vehi-

cle on Boyne Avenue; damaged headstones reported from Maple Lawn Cemetery; parking complaint on South Lake Street; minor property damage accident in Carter's parking lot; called to middle school outdoor basketball court on possible fireworks and kids smoking; minor in possession of tobacco on South Lake Street.

Wednesday, April 16: 911 check on State Street; minor in possession of alcohol at high school; assisted with Boyne City Ambulance on call to Parkview Apartments; unlock at S&K Foods, Litzenger's Apartments, North Lake Street area and at the high school; domestic dispute on Wenonah Street; assisted Charlevoix County Sheriff's Department on warrant arrest on Line Street; and assist at

Boyne City Lanes. **Thursday, April 17:** Non-sufficient funds checks complaint turned over from Pearl Vision; complaint of more headstones damaged at Maple Lawn Cemetery; larceny report from Harris Street; Larceny of bike from Water Street-South Park Street area; minor in possession of tobacco on South Lake Street; criminal sexual conduct complaint is under investigation.

Friday, April 18: Larceny complaint from Pleasant Avenue; property damage accident at North Park Street and Vogel Street; illegal dumping of trash in the downtown area; assisted Charlevoix County Sheriff's Department on car deer accident on M-75 North.

Saturday, April 19: Curfew violation on South Lake Street; family dispute

on Silver Street; unlock on Vogel Street; domestic dispute with one transported to Charlevoix County Sheriff's Department; small kid in roadway of

Pleasant Avenue; shoplifting reported from Glen's; two minor in possession of alcohol.

Sunday, April 20: Disorderly conduct on North

East Street; larceny of donation box from McDonald's; unlock on West Lincoln Street; welfare check at Litzenger's.

Josephine Street; assist citizen on Main Street; private property accident on South M-66.

Tuesday, April 15: Car/deer accident on Sunset Street; possession of tobacco on Elm Street; assist fire department on Nicholls Street; fingerprints for employment on Main Street; fail to yield-cite-on Esterly Street; violation of posted speed-cite-Water Street; seatbelt violation -cite on Water Street.

Wednesday, April 16: Careless driving-warning on Jordan Street.

Thursday, April 10: Threats on Nicholls Street; suspicious situation on Mill Street; hit and run accident on Dr. Dickens Drive.

Friday, April 11: Dog running at large on Maple Street; assist citizen on Lake Street; assist citizen on Mill Street.

Saturday, April 12: Suspicious situation on Third Street; dog running at large on Fourth Street; vehicle

inspection on Second Street; civil dispute on Manning Drive; two vehicle accident on Second Street; delinquent minors on Main Street; animal complaint on Mill Street.

Sunday, April 13: Domestic assault - arrest - Manning Drive.

Monday, April 14: Operating under the influence of liquor arrest on Maple Street; junk ordinance violation on Coopers Street; assist citizen on Water Street; breaking and entering on Prospect Street; attempt paper service on

Josephine Street; assist citizen on Main Street; private property accident on South M-66.

Tuesday, April 15: Car/deer accident on Sunset Street; possession of tobacco on Elm Street; assist fire department on Nicholls Street; fingerprints for employment on Main Street; fail to yield-cite-on Esterly Street; violation of posted speed-cite-Water Street; seatbelt violation -cite on Water Street.

Wednesday, April 16: Careless driving-warning on Jordan Street.

EAST JORDAN POLICE REPORT

The following information has been provided by the East Jordan Police Department.

Thursday, April 10: Threats on Nicholls Street; suspicious situation on Mill Street; hit and run accident on Dr. Dickens Drive.

Friday, April 11: Dog running at large on Maple Street; assist citizen on Lake Street; assist citizen on Mill Street.

Saturday, April 12: Suspicious situation on Third Street; dog running at large on Fourth Street; vehicle

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Knit hats and headbands were the best most players could do to help protect themselves against the elements at last week's cold and rainy East Jordan-Roscommon soccer match-up. photos by Vic Ruggles

Tough start for EJ soccer team

By PHIL TROMBLEY
Sports writer

East Jordan's soccer team hit the field last week with a lot of excitement and more than a little nervousness. Unfortunately, East Jordan dropped its first three matches.

A lack of offense hurt the squad as it lost to Harbor Springs 9-0 on Monday, Charlevoix 4-1 on Wednesday and Roscommon 4-1 on Thursday.

"The ladies played well considering the number of first-time players on the team," said coach Pete Elliott.

"It was good to learn about the flow of a soccer match and experience the movement of an opposing team."

In the opening game, Ali Manker of Harbor Springs scored three goals and added a pair of assists to lead the Lady Rams to the shut out win at home.

Red Devil goalkeeper Cayla Tinney had a good game settling into her role, according to her coach, making 21 saves and intercepting five passes in front of the net.

Veterans Julie Shultz and Carolyn Elliott played well anchoring the defense, while first-time players Margaux Rowley, Sierra Roberts and Kelsey Poineau played strong games.

East Jordan got on the scoreboard against Roscommon when Josephine Cook made a nifty play putting in a rebound off the goalkeeper to give the Red Devils an early 1-0 lead.

Roscommon then scored three straight times for a 3-1 half time lead, and held back numerous charges by East Jordan to preserve the win. Tinney made 18 saves in the contest and Brooke Hawley had a strong effort helping to press the Red Devil attack.

Charlevoix handed the team its third loss of the week with two first half goals and two more after the intermission for the 4-1 win in cold



EJ's Sierra Roberts and Brooke Hawley are on the move as a Roscommon player takes a trip down the field.

weather and freezing rain. Shultz and Elliott led the team again with some tough defense stopping many attacks and Roberts played well at midfield to turn the play around and press the offense the other way.

"The game was played hard in tough conditions," Elliott said, "and the ladies did well stepping up and playing with heart."

Next up for East Jordan is a home match against Suttons Bay on Thursday, followed by a trip to Elk Rapids. Both games begin at 5 p.m.

Ramblers' bats boom in season opening games

By PHIL TROMBLEY
Sports writer

Boyer City put together a pair of high-scoring outings at the plate and a nearly flawless performance in the field last Saturday to win both games and the championship at the Hillman tournament.

Boyer City began the day with a 15-0 three-inning romp over Burt Lake NMC and then closed out with an impressive 9-5 victory against Oscoda to earn the title.

Defensively, Boyer City committed just two errors during the two games to back up the team's healthy hitting attack.

On the mound, Drew Mittig and Rob Noeske combined to hold Burt Lake to just a single hit in the opening game.

Mittig struck out two batters in two innings to get credit for the win and Noeske fanned three in an inning of relief.

Beau Detcher singled and doubled, with two RBIs, and Scott McDowell added a double and a pair of RBIs to lead the hitters.

In the championship game, Oscoda

surged to a 4-0 first-inning advantage over Boyer City before the Ramblers were able to settle down and work back into the game.

A run in the second and four runs in the fourth put the Ramblers in the lead and they closed it out with two runs in each of the final two innings.

Noeske and Jeff Prested had the key hits in the rally that brought in the go-ahead runs.

Justin Houck was the starter for Boyer City and went the first three innings until Noeske came in to pitch two innings of relief and get the win. Detcher took over for the last inning to close out the victory.

Coach Beano Archey was pleased to see his squad finally get outside and get the early season victories, but he was cautiously eyeing the upcoming schedule.

"We have some things to work on before we get into conference play," the coach said.

The Ramblers have a busy schedule this week as they host Harbor Springs on Thursday, host the Boyer Invitational on Saturday, then travel to St. Francis on Monday and Ellsworth on Tuesday.

Mother Nature cuts track meet short

By PHIL TROMBLEY
Sports writer

Lightning halted the competition at the Lake Michigan Conference quad meet held at East Jordan last Tuesday after completion of 11 events with Charlevoix ahead in the boys meet and Boyer City leading the girls.

The Boyer City ladies were ahead with 53 points, Charlevoix was second with 41, followed by Harbor Springs with 41 and East Jordan with 30.

On the boys side Charlevoix had 64.5 points, followed by Harbor Springs with 58, Boyer City with 20 and East Jordan with 18.

Winners for the Boyer City girls were Erika Braukis (discus, 100'-6"), Kayla Eaton (100 hurdles, 19.56) and the 400 relay team (54.69).

East Jordan's Courtney Hammond was a double winner in the 100 and the 400 with times of 13.19 and 1:03.94.

Amanda McMichael cleared 5' 0" to win the high jump for the Red Devils.

Other Rambler results for the girls include second place finishers Kim Foster (high jump, 4'-10" and long jump, 13'-4"), Sarah Hall (100, 13.30) and Hannah Decker (400, 1:06.93). Third place finishes went to Kathleen Adkison (long jump, 13'-1"), Katie Martin (100, 13.50) and Carly Steiber (1600, 1:10.17), while

Malorie Lehto (discus, 69' 8") and Decker (high jump, 4'-4").

Placing fourth for East Jordan were Sienna Richards (long jump, 12' - 11") and Chelsey Poindexter (400, 1:10.17), while fifth place spots went to Krystal Birgy (long jump, 12' 9") and Tiffannie Bearden (1600, 6:36.25).

The Harbor Springs girls scored wins in the shot put, 1600 and 800 relay, while Charlevoix won the long jump and the 3200 relay to round out the meet's results.

In the boys competition John Kurtz led the Boyer City team with a win in the pole vault clearing 10' and Carl Mariner placed third with a vault of 8'-6".

East Jordan's Josh Sheridan captured a win in the 100 with a time of 11.7 seconds.

Randall Sutton grabbed a pair of third place finishes for the Ramblers (long jump, 18'-2" and 100, 12.05), while Brenton Rozycki (shot put, 41' 6") and Joe Robert (long jump, 15' 4") placed fourth.

Kyle Daneff had a third place (200, 18.65) and a fifth place (high jump, 5' 4") for East Jordan and Patrick Teske had a fifth (hurdles, 19.07).

In the other events Charlevoix claimed four winners in the long jump, 110 hurdles, 1600 run and 400 relay and Harbor Springs grabbed the shot put, discus and high jump along with the 800 and 3200 relays.

East Jordan struggles in loss to Cheboygan

By PHIL TROMBLEY
Sports writer

East Jordan's softball team struggled at the plate last week as Cheboygan handed the team a pair of losses in its first outing of the season.

Cheboygan limited the Red Devils to six hits and three runs to earn a 7-3 win in the opener.

Cheboygan scored four runs in the first inning and capped the game with three more runs in the sixth. They

played well defensively while halting the East Jordan comeback effort.

"Everyone could tell that it was our first time outside," said coach Meg Kitson of her team's performance. "We have a lot of work to do, but I was happy that the kids tried hard from start to finish."

Offensively Lisa Talboys, Jill Derenzy, Amy Schroeder, Laura Walter, Kandra Carson and Jessica Crick all got a hit in the game.

Amanda Brodin struck out five,

gave up five hits and just three walks while taking the loss for East Jordan.

In the second game Cheboygan jumped out to an early 4-0 lead after two innings and then added three in the fifth and six in the sixth to run away with a 13-2 victory.

Brodin took the loss for East Jordan. She had five strikeouts and four walks.

Derenzy led the offense for East Jordan with a double and a single, while Talboys (one single, 1 RBI),

Kenny (one single) and Brodin (one single, 1 RBI) got the other hits.

Some defensive lapses by the squad hampered its effort and was cause for some concern for their coach.

"We need to make sure that we don't throw the ball around unnecessarily," Kitson said. "We need to take the sure outs."

East Jordan will travel to Charlevoix on Thursday and Harbor Springs on Monday. Both games begin at 4:30 p.m.

Lady Loggers open season with loss to Posen

By PHIL TROMBLEY
Sports writer

The Boyer Falls softball season got off to a rocky start on Tuesday when Posen downed the Loggers 9-2 in the

first game of a scheduled non-conference double header.

The second game ended in a 6-6 tie when it was called after three innings due to weather.

Posen jumped in front of Boyer

Falls early with two runs in the top of the first inning and quickly followed with three more in the second and two more in the third.

Boyer Falls tallied its first run in the opening frame and scored its only other run in the bottom of the sixth.

"It was a typical first game for us," said coach Boyer Falls coach Al Gasco. "We got to see what we have to work on and where we have to improve."

Rachel Lewin (three hits, one triple) and Amanda Raphael (three hits, one double) led the offense for

Boyer Falls and Katie Grubaugh added a hit and four stolen bases during the contest.

Freshman Annie Pernicano was on the mound for the entire game and absorbed the loss despite a good pitching performance.

"I thought Annie did well considering that it was her first time out for us," Gasco said.

The Loggers will host East Jordan Thursday and Harbor Light on Monday before opening their conference schedule next Tuesday at Mackinaw City. All games begin at 4:30 p.m.

Ye Nyne organizing leagues

Ye Nyne Old Hollis is organizing leagues for the upcoming season.

Five leagues are offered - three men and two women. All leagues have openings.

For more information, call 582-7609.

Three games, three narrow losses for BC soccer team

By PHIL TROMBLEY
Sports writer

It was a rough first week of competition for the Boyer City soccer squad as it dropped the first three matches of the year by some close margins.

Megan Keiser got the team's only goal in the season opener last Monday when Traverse City St. Francis defeated the Lady Ramblers by a 3-1 score. Kyle Bardon got the assist on the Keiser score.

On Thursday, Forest Area gained a 2-0 shut out win when Lizzy Shy scored twice in the first half of the game to lead the Lady Warriors to victory.

In their third game, of the year Burt Lake NMC scored half way through overtime to deal the Lady Ramblers a heartbreaking 2-1 loss.

Keiser got her second goal of the year to open the scoring, but Burt Lake countered with a tying goal eight minutes later. The teams played a scoreless second half before Burt Lake got the winner in the extra session.

On Saturday Boyer City plays at Cheboygan and Monday it hosts Traverse City East.

Michigan split-state status proposed by USDA for bovine TB classification

Michigan's application for split-state status to classify zones infected with bovine Tuberculosis is open for public comment after the status was proposed by the U.S. Department of Agriculture earlier this month.

The proposal will allow Michigan to consider the northeastern region of the state separately when determining bovine TB status to make testing requirements easier on the rest of the state.

Bovine TB is a bacterial disease that historically affects cattle, but has also been discovered in Michigan's white-tailed deer population.

The disease primarily affects animals' respiratory systems and spreads via airways during close contact, and through ingestion of feed contaminated by infected animals.

Last year, the Michigan Department of Agriculture established three TB eradication zones: The Infected Zone, the Surveillance Zone and the Disease-Free Zone. The Infected Zone includes Alcona, Alpena, Montmorency and Presque Isle counties.

The Surveillance Zone

includes Crawford, Cheboygan, Iosco, Ogemaw, Oscoda and Otsego counties. Antrim County falls into the Disease-Free Zone.

If the proposed split-state status passes, Michigan will be allowed to consider Alcona, Alpena, Cheboygan, Crawford,

Emmet, Montmorency, Oscoda, Otsego, and Presque Isle counties and portions of Iosco and Ogemaw counties separately from the rest of the state.

The new status will prevent the rest of the state from being required to do additional testing for bo-

vine TB that the infected region has to do.

To obtain a copy of the proposed rule, visit www.gpo.gov, or call the MDA at (517)373-1077. The rule is open for public comment until June 6.

For more information on bovine TB, visit www.bovinetb.com.

Citizens group

continued from page one

On Saturday, April 19, the group held its first meeting open to the public, manning the community room at the Boyne District Library for a three-hour window during which interested parties could stop in and find out more about the topics at hand, as well as what the group is all about.

"We're very pleased with the number [of citizens] that did take the time [to attend]," Pritchard said. "It was very encouraging."


At the same time, she noted, she's hoping that the

group will find a way to formalize its organization in order to make it a more effective tool.

"We're going to continue to take advantage of every opportunity to go on the record and share our views as a result of all the research we've done," Pritchard said.


Several members of the group, according to Pritchard, were planning to attend the regular meeting of the Boyne City Commission scheduled to take place on Tuesday, April 22, where riparian issues were on the agenda.

Anyone interested in learning more about the coalition can call Pritchard at 582-4686.



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MORTGAGE SALE - Default has been made in the conditions of a mortgage made by Harry A. Burkart, Jr. and Charlotte L. Burkart, husband and wife (original mortgagors) to Morgan Stanley Dean Witter Credit Corporation, /k/a Novus Financial Corporation, Mortgagee, dated June 24, 1999, and recorded on June 30, 1999 in Liber 366 on Page 840 in Charlevoix County Records, Mich., on which mortgage there is claimed to be due at the date hereof the sum of ONE HUNDRED THIRTY-TWO THOUSAND TWO HUNDRED FIFTY-NINE AND 76/100 dollars (\$132,259.76), including interest at 7.750% per annum.

Under the power of sale contained in said mortgage and the statute in such case made and provided, notice is hereby given that said mortgage will be foreclosed by a sale of the mortgaged premises, or some part of them, at public venue, at the Main lobby of the Charlevoix County Court-house in Charlevoix, Mich. at 11 a.m., on May 9, 2003.

Said premises are situated in CITY OF BOYNE CITY, Charlevoix County, Mich., and are described as:

Lot 48, Beardslay's Second Addition to the Village, now City of Boyne City, according to the recorded Plat thereof.

The redemption period shall be 6 month(s) from the date of such sale, unless determined abandoned in accordance with MCLA 600.3241a, in which case the redemption period shall be 30 days from the date of such sale.

Dated: April 9, 2003
For information, please call: Team M (248)593-1306
Trott & Trott, P.C.
Attorneys and Counselors
30400 Telegraph Road, Suite 200
Bingham Farms, MI 48025
File # 200316025
Team M

THIS FIRM IS A DEBT COLLECTOR ATTEMPTING TO COLLECT A DEBT. ANY INFORMATION WE OBTAIN WILL BE USED FOR THAT PURPOSE. PLEASE CONTACT OUR OFFICE AT THE NUMBER BELOW IF YOU ARE IN ACTIVE MILITARY DUTY.

MORTGAGE SALE - Default has been made in the conditions of a mortgage made by James H. Goebel, married and Carolyn J. Goebel, married (original mortgagors) to Citizens Bank successor by merger and/or name change to Charlevoix County State Bank, Mortgagee, dated May 7, 1993, and recorded on May 17, 1993 in Liber 254 on Page 223 in Charlevoix County Records, Mich., on which mortgage there is claimed to be due at the date hereof the sum of FORTY THOUSAND TWO HUNDRED EIGHT AND 04/100 dollars (\$40,208.04), including interest at 5.250% per annum. Said Mortgage modified by Notice of Increase dated May 7, 1993 and recorded May 22, 1996 in Liber 300 Page 609, Charlevoix County Records.

Under the power of sale contained in said mortgage and the statute in such case made and provided, notice is hereby given that said mortgage will be foreclosed by a sale of the mortgaged premises, or some part of them, at public venue, at the Main lobby of the Charlevoix County Court-house in Charlevoix, Mich. at 11 a.m., on May 2, 2003.

Said premises are situated in TOWNSHIP OF SOUTH ARM, Charlevoix County, Mich., and are described as:

Part of the East 1/2 of the Northeast 1/4 of Section 32, Town 32 North, Range 7 West, commencing at the Northeast corner of said East 1/2 of Northeast 1/4 of Section 32; thence West 13 Rods (214.50 Feet); thence South 13 Rods (214.50 Feet); thence East 13 Rods (214.50 Feet); thence North 13 Rods (214.50 Feet) to the point of beginning.

The redemption period shall be 6 month(s) from the date of such sale, unless determined abandoned in accordance with MCLA 600.3241a, in which case the redemption period shall be 30 days from the date of such sale.

Dated: April 2, 2003
For information, please call: Team J (248)593-1311
Trott & Trott, P.C.
Attorneys and Counselors
30400 Telegraph Road, Suite 200
Bingham Farms, MI 48025
File # 200316224
Team J

ELECTION NOTICE

NOTICE OF SPECIAL RECALL ELECTION TO THE ELECTORS OF EVELINE TOWNSHIP OF CHARLEVOIX COUNTY, MICH. TO BE HELD MAY 5, 2003

To the qualified electors of Eveline Township notice is hereby given that a Special Recall Election will be held on Monday, May 5, 2003, for the purpose of recalling the township supervisor and township clerk.

The Polls of said election will be open at 7 o'clock a.m. and will remain open until 8 o'clock p.m. of said day of election.

Jane E. Brannon, County Clerk

SERVICE BRIEFS

Marine Corps Cpl. **BRYAN M. PERREAULT**, recently was promoted to his current rank while serving with 3rd Battalion, 6th Marines, 2nd Marine Division, Camp Lejeune, N.C. Perreault is a 2000 graduate of East Jordan High School, and joined the Marine Corps in July 2000. He is the son of John C. Perreault of Boyne City.

Marine Corps Lance Cpl. **SHAUN M. JOHNSON**, son of Janine K. Johnson and Larry M. Johnson of Boyne City, recently landed on the shore of Kuwait in support of Operation Iraqi Freedom while assigned to the 24th Marine Expeditionary Unit (MEU), based in Camp Lejeune, N.C.

Johnson is one of more than 4,000 Atlantic Fleet Sailors and Marines who deployed aboard the ships of the USS Nassau Amphibious Ready Group.

Johnson is a 1999 graduate of Boyne City High School and joined the Marine Corps in October 1999. For more information on the deployment visit the 24th MEU website at www.24meu.usmc.mil.

Marine Corps Lance Cpl. **SEAN D. KU**, son of Pamela J. Ulvund of Boyne City and Charles D. Ku of Petoskey, was recently called to active duty in support of the global war on terrorism while assigned to Company "B", 1st Battalion,

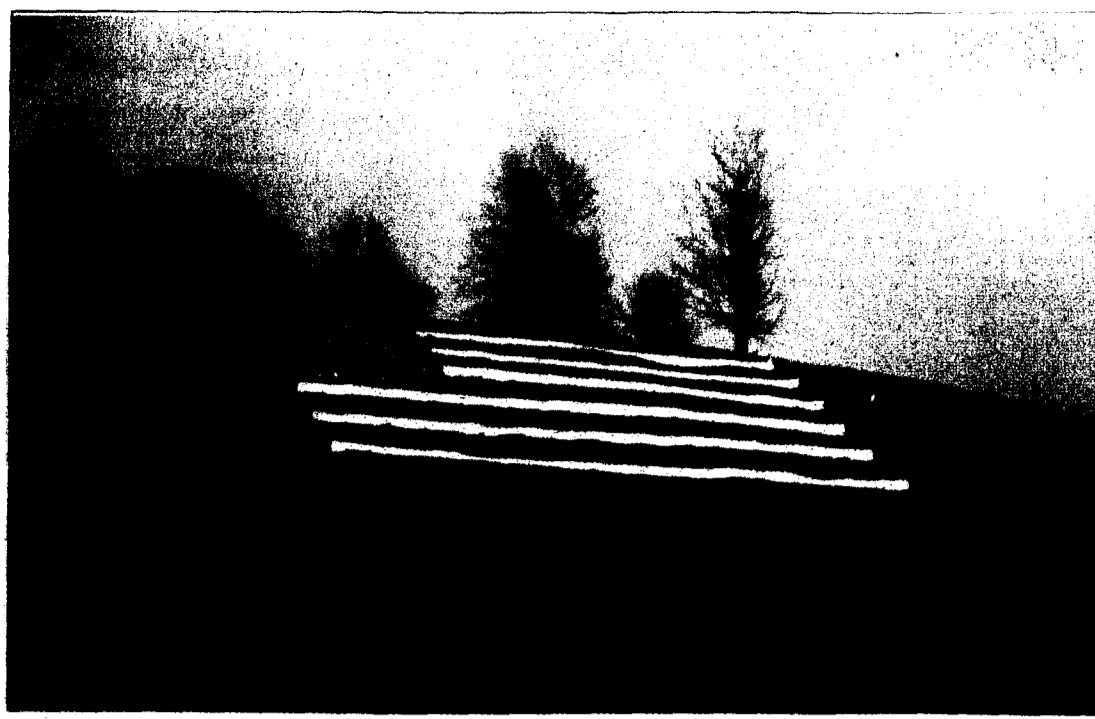
24th Marines, 4th Marine Division, based in Saginaw, Mich.

Ku is a 1999 graduate of Boyne City High School. For more information visit the Marine forces Reserve website at www.mfr.usmc.mil.

Marine Corps Reserve Lance Cpl. **JOSHUA A. LUCK**, son of Laurie F. and William R. Luck of East Jordan, was recently called to active duty in support of the global war on terrorism while assigned to Company "B", 1st Battalion, 24th Marines, 4th Marine Division, based in Saginaw, Mich.

Luck is a 1998 graduate of East Jordan High School and joined the Marine Corps Reserve in June 1998.

For more information visit the Marine forces Reserve website at www.mfr.usmc.mil.



True colors

The Boyer family in Boyne City went above and beyond the call of duty to show their patriotism, constructing this huge flag on a hillside at their home on Boyne City-Charlevoix Road. Though recent winds assured that the family would be spending plenty of time making repairs to the mammoth flag, it was a gesture that was appreciated by many passers-by.

photo by Vic Ruggles

Town meeting

continued from page one

custodial services. Athletics that could be cut include volleyball and football.

The strongest community reaction, Parsons said, came with the suggestion of subcontracting services. Those in attendance gave a very strong indication, Parsons said, "that the community is very concerned about the idea of subcontracting and probably would not be in favor of that."

At the same time, local residents in attendance

expressed an understanding that the district has "a significant financial challenge."

"It's going to be important for us to make some significant financial cuts to make sure that we can weather this dip in the state economy and revenues to the state for the next couple of years," Parsons added.

Complicating matters for school officials is the fact that while the state legislature currently has a budget proposed by Gov. Jennifer Granholm to consider, state budget

numbers will likely not be finalized until September. In the meantime, state law requires school districts to have a budget for the upcoming fiscal year finalized by June 30.

While, Parsons said, it appears that the per student foundation grant from the state will remain at \$6,700, and that at-risk student funding will be stable, the projected state budget is based on some increased revenue from a couple of areas, such as pull-tab lottery games, that may not pan out. In addition, because state

funding is based on the per-student foundation grant, Boyne Falls along with other districts must budget based on projected rather than actual student numbers. Though no decisions were made at the town meeting, Parsons said that, prior to the end of April, "we do have to make decisions." A regular meeting of the Boyne Falls School Board was scheduled for Monday night, and Parsons said that a special board meeting may be scheduled to further discuss the issue.

IN SERVICE

Marine Corps Lance Cpl. Shaun M. Johnson, Boyne City Address: Lcpl Johnson, Shaun M. BLT 2/2 DETC (LAR PLT) Unit 76115 FPO AE 09502-6115 Parents are Janine and Larry Johnson; brother, Ryan; and girlfriend, Carleen Pearsall.

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Spring Recipe Cookbook



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Sponsored by Up North Publications, Inc.

APPETIZERS

QUESADILLA APPETIZERS

- 8 oz cream cheese softened
- 1/2 c. sour cream
- 1/4 c. green chiles
- 1/2 c. diced green onion
- 1 pk. taco mix
- 2 cans white chicken
- 8 oz. package taco shredded cheese
- 8 6"-8" soft tortilla shells

In medium bowl, combine cream cheese and sour cream. Mix in the green chilies, onion, chicken and cheese. Spread 1/4 c. of mixture on the end of each shell. Roll tightly. Wrap each shell in plastic wrap. Chill 1 hr. Cut into bite-size pieces and serve cold with salsa sauce. Quesadilla appetizers can be made ahead of time and frozen.

Martha Hug, Eastport

ZUCCHINI APPETIZER

- 3 c. shredded unpared zucchini (drain well)
- 1 1/4 c. Bisquick mix
- 1/2 c. finely chipped onion
- 1/2 c. grated parmesan cheese
- 2 T. parsley
- 1/2 t. salt
- 1/2 t. seasoned salt
- dash pepper
- 1/2 t. oregano
- 1 clove garlic
- 1/2 c. vegetable oil
- 4 eggs slightly beaten

Heat oven to 350. Spray cooking spray onto oblong pan (16x11x1). Mix all ingredients, spread in pan. Bake until golden brown, cut into pieces (about 2x1). Makes about 4 dozen appetizers.

Paula Brousseau, Bellaire

STUFFED MUSHROOMS BUTLER

- 16 med. fresh mushrooms
- 1/4 c. finely chopped green bell pepper
- 1/4 c. margarine
- 1/4 c. finely chopped green onion
- 1 c. fresh whole wheat bread crumbs
- 1/8 t. oregano leaves, crumbled
- 1/2 t. garlic salt

Clean mushrooms with a damp paper towel. Remove and chop stems fine. Put butter, chopped mushrooms, pepper and onions in medium-size bowl, cover with wax paper. Microwave on high 1-2 min., stirring once half-way through cooking time, until vegetables are crisp, tender. Stir in bread crumbs and seasonings. Spoon into mushroom caps, mounding slightly. Arrange stuffed caps in a circle on serving plate. Microwave uncovered on high 2-3 min. Rotating plate in half turn once, until mushrooms are crisp-tender. Let stand 1 min. Serve warm. NOTE: A small amount of liquid may collect on plate; blot with paper towel if desired.

Lauren Swietlicki, Central Lake

TACO SALAD DIP

- 2 boxes (8 oz) each of Cream Cheese
- 1 lb hamburger meat
- 1 package (1.25 oz.) taco seasoning
- 3/4 cup water
- 1 Cup Shredded Lettuce
- 1 Cup Diced Tomatoes
- 1 Bag (12 oz.) Shredded Cheddar Cheese
- 1 Bag Fritos

Cook hamburger until brown. Drain. Add taco seasoning mix and water, cook until mixed. Spread Cream Cheese in the bottom of a serving dish, layer with taco meat, cheese, lettuce and tomatoes. Serve with Fritos.

Lindsey Southwell, Mancelona

CREAM CHEESE CRACKER DIP

- 1 Box (8 oz) Cream Cheese
- 1 Bag (12 oz) finely shredded cheddar Cheese
- 1 tsp garlic powder
- 1 Bunch (approx. 6-8) green onions, diced
- 10 Slices of ham lunch meat

1 Box Ritz crackers

Let cream cheese sit out for approximately 1/2 hour before making. Place cream cheese in a large bowl. Pour in cheese and add garlic powder. Add diced green onions. Cut ham into bite size pieces and add to bowl. Mix together and form into cheese ball. Serve with crackers. Place any leftovers in the refrigerator and cover.

Lindsey Southwell, Mancelona

SHRIMP & CHEESE ENGLISH MUFFINS

- 15 oz Jar Old English cheese spread
- 14 1/2 oz can tiny, whole shrimp, drained
- 1 stick butter or margarine
- 1/4 tsp. garlic powder
- 1/2 tsp. Lawry salt
- 6 or 8 English muffins

Melt cheese and butter together, add garlic powder and salt, stir in shrimp. Split English muffins, spread mixture on each half, bake at 325 degrees for 10 minutes, or until brown. Cut

into quarters and serve.

*LaCorda Smith
Elk Rapids*

STUFFED MUSHROOMS BUTLER

- 16 medium fresh mushrooms
- 1/4 cup finely chopped green bell pepper
- 1 cut fresh whole-wheat bread crumbs
- 1/8 t. Dried oregano leaves, crumbled
- 1/4 cup margarine
- 1/4 cup finely chopped green onions
- 1/2 t garlic salt

Clean mushrooms with a damp paper towel. Remove and chop stems fine. Put butter, chopped mushrooms, pepper and onions in medium-size bowl, cover with waxed paper. Microwave on high 1 1/2 to 2 minutes. - stirring once half-way through cooking time - until vegetables are crisp-tender. Stir in bread crumbs and seasonings. Spoon into mushroom caps mounding slightly. Arrange stuffed caps in a circle on serving plate. Microwave uncovered on high 2 to 3 minutes. Rotating plate in

half turn once until mushrooms are crisp-tender. Let stand 1 minute. Serve warm. NOTE: A small amount of liquid may collect on plate, blot with paper towel is desired.

Lauren Swietlicki, Central Lake

COCKTAIL MEATBALLS

- 2 lbs. Ground beef
- 1 cup bread crumbs
- 1 pkg. Lipton Onion soup mix
- 3 eggs Mix all together and shape into ping pong ball size balls. Put in a heavy pot.

Mix together:

- 1 cup drained sauerkraut
 - 1 can whole berry cranberry sauce
 - 1 bottle Heinz chile sauce
 - 1 bottle water (rinse out chile sauce bottle)
 - 1/2 to 3/4 cup brown sugar
- Pour over the meat balls and bake at 350 degrees for two hours. Stir occasionally. Freezes well. One batch makes approximately 52 meatballs.

Dorothy Gould, Bellaire

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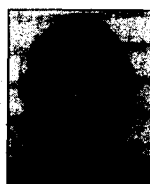
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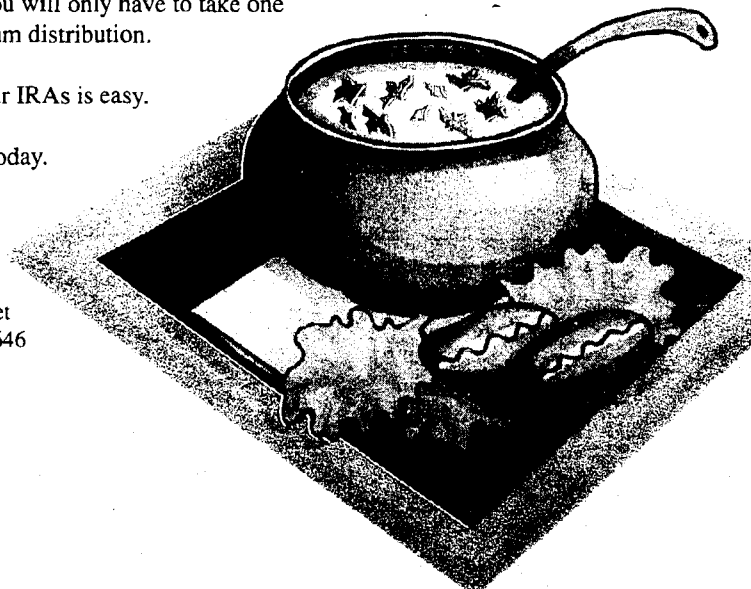
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BREADS

BEER BREAD

3 c. self-rising flour
12 oz. bottle beer
2 T. sugar
1/2 c. butter, melted.

In large bowl, mix flour and sugar. Add beer, 1/3 at a time, mixing well. Turn batter into a well-greased loaf pan, filling in to the corners and sides. Drizzle butter over top. Bake at 350 for 50 min. Remove from pan and cool. NOTE: Slices better if made the day before. Makes 1 loaf.

Lauren Swietlicki

BANANA MUFFINS

1 c. Miracle Whip/mayonnaise
2 c. flour
1 c. sugar

APPETIZERS

TEXAS BUFFALO CHIPS

1 pound butter or oleo
2 cups packed brown sugar
2 cups white sugar
4 eggs
4 cups all purpose flour
2 tsp baking powder
2 tsp baking soda
2 cups crushed corn flakes
1-12 oz pkg chocolate chips
2 cups chopped walnuts or pecans
2 cups quick oats, uncooked

Melt butter or oleo, cool to lukewarm. Add sugars and mix well. Add remaining ingredients in order given, stirring after each addition. Use a tablespoon to place on an ungreased cookie sheet. Six to a regular baking sheet. This recipe is made for the large cookies or small if you prefer. (Use a smaller spoon for smaller cookies)

Bake at 350 degrees for 13 to 15 minutes. Yield will be 4 or 5 dozen large cookies. Sunflower seeds can be used in place of nuts. (Make very good Halloween treats). This recipe came from a book printed in Texas.

Betty J. White, Kalkaska

CREAMY DREAMY VEGGIE PIZZA

2 tubes of crescent rolls
2 8 oz. packages cream cheese (softened)
1/4 cup mayonnaise
1 tsp. dill
Assorted veggies (cherry tomatoes, red onion, green pepper, black olives, and broccoli)
You can also add shredded cheese

Unroll crescents onto cookie sheet to form a crust. Bake as directed. When crust is cool combine cream cheese, mayo and dill spread on crust and add your choice of toppings. Chill for about one hour then cut and serve.

Peggy Szilagyi, Central Lake

2 t. baking soda
3 ripe bananas, mashed

Mix all together. Bake at 350 for 21 min. Can add nuts or chocolate chips. Makes 18-20 muffins. Very moist.

Evelyn Sudman, Central Lake

HEALTH BREAD

2 cups warm water in a large bowl. Add 2 pkgs dry yeast and let dissolve. Add: 1/3 cup molasses, 1/3 cup brown sugar and 1/3 cup of honey. Stir well and add 1 cup cottage cheese, 3 tsp wheat germ, 1 egg, 1/2 cup raisins, 4 tsp oil, 1 1/2 cups quick oats and 1/2 cup soy flour.

Add enough wheat flour as long as it can be stirred with a wooden spoon. When it starts to thicken, start adding white all purpose flour until the dough can be handled. Mix on a floured board until it will no longer accept the white flour. Put in a greased bowl, grease the top and cover with a cloth or wax paper. Place in a warm place until it doubles. Punch down and turn and

raise once or twice. Measure into bread pans which have been greased, about 1/2 full. Knead on floured board again into oblong pieces. Roll from wide side into loaves, kneading as you go. Beat the ends down with the side of your hand while tucking under.

Put into the bread pans and let rise until double. Bake in a 375 degree oven for about 20 minutes. Change around in the oven and bake another 20 or 25 minutes. The bread is done when it is brown and sound hollow when it is thumped on the bottom. Butter tops and sides with a stick of oleo. It slices best when allowed to cool. (My children never could wait.

Betty J. White, Kalkaska

CHERRY NUT BREAD

1 pkg. cream cheese (3 oz.) softened
2 Tbsp. sugar
1 egg yolk
1 Tbsp. flour
Beat cream cheese, sugar, flour and egg yolk in small bowl. Reserve.
2 cups flour

1/2 cup white sugar
1/2 cup brown sugar
1 Tbsp. grated orange
1/4 cup vegetable shortening
1/2 cup chopped walnuts
1 egg slightly beaten
2 cups pitted tart cherries
1 1/2 tsp. Baking powder
1/2 tsp. salt
1/2 cup orange juice

Mix 2 cups flour, 1/2 cup white sugar and brown sugar, orange peel, baking powder and salt in large bowl. Cut in shortening until mixture resembles coarse crumbs. Stir in orange juice and 1 egg until flour is moistened; fold in cherries and nuts.

Spoon 2/3 of the cherry batter into greased loaf pan. Pour reserved cream cheese mixture over batter. Top with remaining cherry batter. Bake 1 1/2 hours. When toothpick is clean, cool in pan 10 minutes. Remove after.

Mary Gore, Traverse City

SALADS

STRAWBERRY/CHERRY SPINACH SALAD

1 pkg. baby spinach
1 pint strawberries, sliced
1/2 c. dried cherries
1/2 c. shelled pistachios
1/2 cup crumbled bleu cheese
1 sliced pear (optional)
DRESSING
1/2 c. sugar
1 T. poppy seeds
1 1/2 t. minced onion
1/4 t. worcestershire sauce
1/2 t. paprika
3/4 c. oil
1/4 c. vinegar (apple cider or balsamic)

combine salad ingredients, starting with spinach then layering on the strawberries, pear, bleu cheese, cherries and pistachios. Place dressing ingredients in a blender and blend well. Refrigerate dressing before serving over salad. (in a pinch, Ken's Steakhouse Raspberry Pecan dressing is a good substitute for homemade.)

CORNED BEEF SALAD

1 small (3 oz) lemon jello
1 3/4 c. boiling water
1 can corned beef, broken in small pieces
3 hard cooked eggs, chopped
1 c. diced celery
2 T minced onion
2 T green pepper
1 c. mayonnaise

Dissolve jello in boiling water. Set aside to

cool slightly. Place the rest of the ingredients in a 13x9 pan. (except mayonnaise). Combine mayonnaise with cooled jello and pour over ingredients in pan. Refrigerate for 3-4 hours.

Jean Alexander, East Jordan and Richmond, Ind.

YUPPIE SALAD

3 pkg. Ramen noodles broken into small pieces
1 med. cabbage-chopped or bag of prepared coleslaw mix
1/2 c slivered almonds-toasted
1 T sesame seeds
5 green onions chopped
1/2 c. corn oil
2 flavor packs from noodles
2 T rice vinegar
1 T sugar

Mix all ingredients together except almonds. Make ahead of time to help flavors blend together well, even the night before. Sprinkle almonds on salad before serving. (add 1 1/2 c. cooked chicken to make a delicious main course lunch salad).

Jean Alexander, East Jordan and Richmond, Ind.

BROCCOLI CAULIFLOWER SALAD

Toss Together:
2 heads broccoli
1/2 head cauliflower
(note: soak broccoli & cauliflower in salt water & cut flowerettes into small pieces)

3 strips crispy cooked bacon crumbled up (bacon bits can be used)
1/4 cup red onion chopped fine
1/4 cup raisins
1 cup fine shredded cheddar cheese
(Opt. - fresh mushrooms, sliced small)

Whip together:
1 cup light miracle whip
1/4 cup sugar
6 Tbsp. red wine vinegar

Mix the marinade with the vegetables and refrigerate several hours or overnight before serving. (Note: This salad is definitely better the second day)

Michele Jewell, Alba

VEGETABLE SALAD

1 can French style green beans
1 can baby peas
1 can peg style white corn
1 can garbanzo beans
1 small jar pimentos
1 cup chopped sweet or red onion
1 cup chopped green pepper
Bring to a boil: 1 tbs water
1 cup sugar
1/2 cup oil
1 tsp salt
1/2 tsp pepper
Pour over veggies and marinate overnight before serving. Stir occasionally.

Dorothy Gould, Bellaire



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MAIN DISHES

LESLIE'S CHICKEN AND NOODLES

4 T. olive oil
 1 clove garlic, chopped
 1 small onion chopped
 1 c. mushrooms sliced (optional)
 1 pkg. (3-4 halves) boneless chicken breasts cut up into bite-size pieces
 1 1/2 c. cooking sherry
 1 1/2 c. whipping cream
 2 beef bouillon cubes
 16 oz. bag of penne or bow tie noodles, 1/2 to 3/4 bag parmesan cheese

Heat oil in skillet, saute onion and garlic until tender. Add chicken to brown. When chicken is browned, pour in cooking sherry and bring to simmer. Add bouillon and stir to dissolve. Finally, pour in whipping cream and simmer over low heat while cooking pasta. Cook noodles according to package until firm to the bite. Drain, transfer noodles to a serving dish and pour chicken mixture over all. Sauce will be thin but will thicken when mixed with noodles. Serve with fresh grated parmesan cheese.

Valerie Hickey, Farmington Hills

MOCK STUFFED CABBAGE

1 1/2 ground beef
 1/2 C. rice, uncooked
 1 small onion, diced
 1/2 head of cabbage thinly sliced
 2 cans tomato soup
 3/4 c. water
 garlic to taste

Brown meat along with the onion and rice. Add garlic to taste. Place mixture in a greased 9x13 baking dish. Add sliced cabbage on top of meat. Mix soup and water. Add soup to the mixture making sure some of it is in between

the meat and the cabbage. Add remaining soup on top. Bake covered 1 hr., 15 min. Bake uncovered additional 15 min.

Martha Hug, Eastport

HONEY GLAZED CHICKEN KABOBS

4 chicken breast halves
 1 large yellow squash
 1 large zucchini
 2 med. red bell peppers
 4 oz. med. mushrooms

Honey Mustard Glaze
 3/4 c. honey
 1/2 c. prepared spicy mustard
 2 T. soy sauce
 1 T. cider vinegar
 2 T. corn starch

Bring honey, mustard, soy sauce and vinegar to boil. Gradually add 1/4 c. water to corn starch and add to honey mixture. Boil until thick. Arrange chicken cubed, along with vegetables on skewers. Brush each kabob with glaze. Grill 8-10 min. turning often. Continue to brush with glaze. Grill 5 more min.

Martha Hug, Eastport

FRANKFURTER BAKE

1 package hot dogs, sliced
 8 oz. medium noodles
 1 1/4 cups parmesan cheese
 1 cup milk
 1/4 cup butter or margarine
 2 Tbsp. flour
 1/2 tsp. salt
 1/4 cup brown sugar, packed
 1/4 cup mayonnaise
 2 Tbsp. prepared mustard

Cook noodles according to package directions. Drain. Return to pot. Stir in butter, milk, cheese, flour, and salt until well mixed. Pour into greased 12" x 8" baking dish. Combine sliced franks with remaining ingredients; spoon evenly over noodles. Bake 25 minutes in preheated 375 degree oven.

Pat Thier, Central Lake

EASY PARTY CHICKEN

4 chicken breasts
 1 can mushroom soup
 1 can cream chicken soup
 3/4 c. sour cream
 4-6 slices swiss cheese
 1 small onion
 fresh mushrooms

Grease 9x13 baking dish. Place cubed chicken pieces on bottom of dish. In separate pan, saute mushroom and onion, add chicken. Top with slices of swiss cheese. Mix soups and sour cream and pour over chicken mixture. Bake in 350 oven for 1 hr. Remove from oven and add cooked noodles to mixture before serving.

Martha Hug, Eastport

FRENCH MEAT PIE

2 T cooking oil
 1 large onion
 1 lb. ground beef
 1 lb ground pork
 1 c. mashed potatoes (boxed can be used)
 2 t. ground allspice
 1 t. salt
 1/4 t. pepper
 pastry for double crust pie (9 in.)
 1 egg beaten, optional

In skillet, heat oil and saute onion until tender. Remove and set aside. Brown beef and pork

together. Drain, combine onion, meat, potatoes and seasonings. Line pie pan with pastry. Fill with meat mixture. To with crust. Seal and flute edges. Make slits in top of crust. Brush with egg if desired. Bake at 375 for 30-35 minutes or until golden brown. 6-8 servings.

*Jean Alexander
 East Jordan and Richmond IN*

SPAGHETTI PIE

6 oz spaghetti
 2 T butter
 1/3 c. grated parmesan cheese
 2 well beaten eggs
 1 c. cottage cheese
 1 lb. ground beef
 1/2 c. chopped onion
 8 oz can (1 cup) tomatoes, cut up
 6 oz can tomato paste
 1 t. sugar
 1 t. oregano crushed
 1/2 t. garlic salt
 1/2 c. shredded mozzarella cheese

Cook spaghetti according to package, drain. Should be about 3 cups. Stir butter into hot spaghetti then stir in cheese and eggs. Form thin mixture into a crust in a buttered 10" pie pan. Spread cottage cheese over bottom of crust. In skillet cook beef, onions until onions are tender and beef is brown. Stir in undrained tomatoes, tomato paste, sugar, oregano and garlic salt. Heat well, turn mixture into spaghetti crust. Bake uncovered at 350 for 20 min. Sprinkle cheese on and bake until done.

Paula Brousseau

EASY ROAST CHICKEN DINNER

1 oven bag, large size (14x20)
 1 lb. baby red potatoes

Continued on next page



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Tuesday, April 29
7 p.m.

at the **Elk Rapids High School Gym**
 Doors open at 5 p.m.
 Call 231-264-9711
 for last minute ticket availability.

MAIN DISHES

- 1 med. onion cut in eighths
- 1 t. paprika
- 1 T. flour
- 1 t. garlic
- 1 pkg. baby carrots (8 oz)
- 2 stalks celery (sliced)
- 4 to 5 lb. chicken (whole)
- 1 T. oil (optional)

Preheat oven to 350. Shake flour 1/2 of garlic salt in roasting bag. Place in 13x9x2 baking pan. Place vegetables in roasting bag. Turn to coat and push vegetables to sides of bag. Brush chicken with oil. Sprinkle and rub chicken with remaining garlic salt and paprika. Place chicken in center of vegetables in bag. Close bag with tie, cut six 1 1/2 in. slits in top. Bake until chicken is tender. 1 1/4 to 1 1/2 hrs.

Evelyn Sudman, Central Lake

SUNSHINE CASSEROLE

- 2 c. finely shredded carrots
- 1 1/2 c. diced American cheese
- 1 T. oleo, melted
- 2 c. cooked rice
- 1 can cream-style corn
- 1/2 t. salt
- 2 eggs, beaten
- 1/4 c. milk
- 1/4 t. pepper

Combine all ingredients in a 2 qt. baking dish. Bake uncovered at 350 for 35-45 min. or until set. Serves 10

Evelyn Sudman, Central Lake

MANICOTTI

- 3/4 lb. ground beef
- 1/2 chopped green pepper
- 16 oz. spaghetti sauce
- 1/4 c. parmesan cheese
- 1/2 t. dried minced garlic

- 1/2 t. salt
- 1/2 c. mayonnaise
- 1 box manicotti noodles
- 8 oz. shredded mozzarella cheese
- 1 1/2 c. cottage cheese
- 1 c. chopped frozen spinach
- 1/2 t. oregano

Brown meat, garlic, green pepper. Drain fat. Blend in cottage cheese, 4 oz. mozzarella cheese, salt and mayonnaise. Boil noodles according to directions. Put 1 c. spaghetti sauce in bottom of a 9x13 baking pan. Stuff noodles with meat mixture and place in a single layer on top of sauce in pan. Sprinkle any remaining meat mixture on top of noodles. Pour remaining spaghetti sauce over stuffed noodles. Sprinkle with oregano, parmesan cheese and remaining mozzarella cheese. Cover with foil and bake at 325 for 30 min. Remove foil and bake 10 more min.

Evelyn Sudman, Central Lake

SWEDISH CABBAGE ROLLS

Cook 8 large leaves of cabbage in boiling water for 25 min. or until tender.

- Mix
- 2 (8oz cans) tomato sauce
- 1/4 c. packed brown sugar
- 1/4 c. vinegar
- 1 T worcestershire sauce

- 2 t. salt
- 2 t. chili powder
- 1 t. dry mustard

- Combine
- 1 egg
- 1 lb ground beef
- 3/4 c. cooked rice
- 2/3 c. evaporated milk (undiluted)
- 1/4 c. finely chopped onion
- 1 t. salt
- 1/4 t. pepper

- 2 t. worcestershire sauce

Make rolls by stuffing with meat mixture. Place in a 2 qt. baking dish and put sauce over all. Sprinkle a 1/4 c. Parmesan cheese on top. Bake at 350 for 1 1/2 hrs.

Evelyn Sudman, Central Lake

EASY BAKED MACARONI AND CHEESE

- 2 Tablespoons corn starch
- 1 Teaspoon salt
- 1/2 Teaspoon dry mustard (optional)
- 1/4 Teaspoon pepper
- 2 1/2 Cups milk
- 2 Tablespoons butter or margarine
- 2 Cups (8 Oz) shredded American or Cheddar cheese, divided
- 1 8 oz Package Pasta (elbows or penne), cooked and drained

Combine first 4 ingredients, stir in milk. Add butter, stirring constantly, bring to boil over medium-high heat and boil for 1 minute. Remove from heat, stir in 1 3/4 cup cheese until melted. Add pasta. Pour into greased 2 quart casserole. Sprinkle with reserved cheese. Bake uncovered at 375 degrees for 25 minutes or until lightly browned. Makes 4 to 6 servings.

LaCorda Smith, Elk Rapids

SALMON QUICHE

- Serves 6-8
- 350 degrees
- 50 minutes
- Mix together: 3 eggs
- 1 small can salmon (303 size) drained, save liquid
- 2 tablespoons Bisquick Mix
- 1 tablespoon chopped onion
- 3 slices bacon crumbs
- Lawrys seasoning salt (to taste)

- Old Bay seasoning (to taste)
- 1 cup cheddar cheese shredded

One 9" pie crust for a single pie. Note-put a little egg white on bottom of crust to keep pie from getting soggy. Pour mixture into pie crust. Sprinkle top with little paprika. Bake 350 degrees 50 minutes until knife comes out clean.

Make a medium white sauce using the reserved salmon juice & milk. Season with a dash of Lawrys & Old Bay Seasoning. Drizzle white sauce on each serving.

Jeanette Verellen, Central Lake

TEX-MEX CASSEROLE

- 1 lb. ground beef
- 1 envelope taco mix
- 1 can chopped green chiles
- 1 can whole kernel corn (drained)
- 1 can black beans (drained)
- 1 cup thick and chunky salsa
- 2 cups crushed tortilla chips
- 1 1/2 cups shredded cheddar or Mexican mix cheese

Brown ground beef in a large skillet. Add taco mix and blend thoroughly. Add chiles, corn, black beans and salsa and mix until evenly distributed into meat mixture. Cook until heated thoroughly (about 5 minutes) and place into a 2 - 2 1/2 qt. casserole. Top with crushed tortilla chips and cheese. Place in microwave and heat until cheese is melted.

Diane M. Stevens, Mancelona

FRANK'S SHRIMP CREOLE

- 1 pound medium cooked shrimp, thawed.
- 1/2 cup red onion, diced finely
- 1 cup thinly sliced green & red bell pepper, cut into 1" lengths
- 1 28 ounce can tomatoes or two large, diced

Continued on next page

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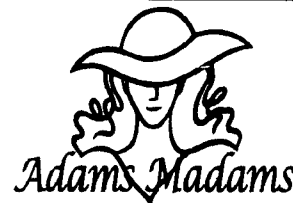
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MAIN DISHES

2 teaspoons instant Chicken bouillon
1 teaspoon sugar
2 1/2 tablespoons cajun creole seasoning (I use the Spice Hunter brand)
2 tablespoons comstarch
1/4 cup cold water
2 cups hot cooked rice (Use your favorite rice)

This makes 3 to 4 servings.

1. Thaw frozen shrimp, and drain on paper toweling. 2. Cook rice per instructions. 3. In a large saucepan combine the onion, bell pepper and 1/4 cup water. Bring to boiling, reduce heat. Cover and simmer for 3 to 4 minutes or until vegetables are crisp-tender. Do not drain. 4. Stir in undrained tomatoes, bouillon, sugar and Cajun seasoning. Simmer uncovered, for 8 minutes. 5. Add shrimp after 4 minutes of cooking in step 4. 6. Combine comstarch and cold water, stir into pan. Cook and stir over medium heat till thickened and bubbly. Cook and stir for 2 minutes more. 7. Serve shrimp mixture over rice.

Frank E. Blake, Jr., Elk Rapids

SHRIMP AND ASPARAGUS

1 1/2 pound medium cooked shrimp thawed
1 pound fresh asparagus, cut into 1-inch pieces
1 medium green bell pepper cut into thin strips and about 1" long
1 medium red bell pepper cut into thin strips and about 1" long
2 cloves garlic, minced
4 tablespoons lite soy sauce
2 tablespoons lemon juice
1 teaspoon finely shredded lemon peel or dried.
2 teaspoons corn starch
2 tablespoons cold water
2 cups hot cooked rice

This makes 4 servings. 1. Thaw frozen shrimp, and drain on paper toweling. 2. Cook your favorite rice per instructions. 3. Cook asparagus in salted water, in covered saucepan, until tender. 4. In a wok sprayed with Pam, combine the bell peppers and garlic, cook till tender; add shrimp and cook until shrimp are hot. 5. Meanwhile, in a small bowl combine the soy sauce, lemon juice and shredded lemon. Shake corn starch and cold water in a small jar until dissolved and add to the small bowl. 6. Add drained cooked asparagus to the shrimp and bell peppers. Add contents of small bowl, cook in wok until sauce is thick and bubbly. Stir as needed. 7. Serve shrimp mixture over cooked rice.

Frank E. Blake, Jr., Elk Rapids

BAKED SPAGHETTI WITH ARTICHOKE AND PEAS

Servings: 8
7 tablespoons unsalted butter

3 tablespoons flour
2 1/2 cups milk, heated
3/4 cup parmesan cheese, freshly grated
salt and freshly ground pepper
3 large garlic clove, minced
29 oz. pkg frozen artichoke heart, thawed, patted dry and quartered
1 10 oz. pkg frozen petite peas, thawed
1 1/2 pounds fresh plum tomato, peeled, seeded and cut into eighths
1/3 cup fresh parsley, chopped
1 pound spaghetti
3/4 cup Italian fontina cheese, shredded
crushed red pepper, optional

Make the bechamel sauce. In a heavy medium saucepan, melt 4 tablespoons of the butter over moderate heat. off the heat, whisk in the flour. Return to the heat and cook, stirring, without coloring, for 2 minutes. Remove from the heat and gradually whisk in the hot milk, beating well to avoid lumps. Return to the heat and bring to a boil. Reduce the heat to moderately low and simmer gently for 10 minutes, stirring often. Stir in 1/4 cup of the parmesan and season with salt and pepper. Remove from the heat, cover and keep warm.

In a large nonreactive skillet, cook the garlic in the remaining 3 tablespoons butter over moderately high heat, stirring, until golden, about 1 minute. Add the artichoke hearts and cook until lightly colored, about 5 minutes. Add the peas and cook for 3 minutes. Stir in the tomatoes and parsley and cook until the tomatoes are tender but not broken down, about 6 minutes. Season with salt, black pepper and crushed red pepper, if desired.

Preheat oven to 350. Cook the pasta in a large amount of boiling water until barely al dente, about 5 minutes. Drain. Spread 1/3 of the bechamel in the bottom of a buttered shallow 3-quart baking dish. Spread half the pasta in the dish and cover with half the vegetable mixture. Spread another third of the bechamel on top and sprinkle with half the fontina and half the remaining parmesan. Repeat with the remaining ingredients, ending with the Parmesan cheese. Bake the pasta, covered for 20 to 25 minutes, until piping hot.

Mrs. Robert Wonacott, Williamsburg

CRUSTY CORN PUDDING WITH CHEESE SAUCE

Servings: 6
4 slices bacon
4 tablespoons butter
4 large eggs
1 cup milk
1 cup flour
2 tablespoons green onion, chopped
1 cup corn
Light cheese sauce
2 tablespoons butter
1 cup milk
2 tablespoons flour

1/2 cup sour cream
1/2 cup swiss cheese, grated
dash tabasco sauce
salt and pepper
1/2 teaspoon dry mustard
Corn Pudding: In 9-inch heavy oven proof skillet, cook bacon until crisp. Remove from pan. Pour off fat but do not wipe skillet. Add butter and place skillet in 425 degree oven. In blender, combine eggs, milk, dry mustard, flour, blend until smooth, 1 to 2 minutes. Add onion and corn, and blend 2 seconds. Pour immediately into melted butter in skillet. Bake at 425 for 20 minutes or until puffed and crackly on top.

Serve hot, cut in wedges with cheese sauce. Light Cheese Sauce: In medium saucepan, melt butter. Stir in flour and cook, stirring, about 3 minutes. Whisk in milk and cook, stirring constantly until sauce is thick and smooth. Simmer 3 minutes. Stir in sour cream and cheese, cook, stirring constantly until cheese is melted. Season with tabasco, salt and pepper. If sauce is too thick, thin with a little milk.

Mrs. Robert Wonacott, Williamsburg

ITALIAN ROUND STEAK

1 (thin cut) round steak-pounded thinner with a meat mallet-cut in serving portions
1/2 cup flour
1 teaspoon salt
1/4 teaspoon black pepper
1/2 cup Italian style bread crumbs
1/2 cup Parmesan Cheese
1 egg, beaten
1 teaspoon garlic powder or two cloves of fresh garlic, crushed

On a sheet of wax paper, combine flour, salt and black pepper. On another sheet of wax paper combine Italian bread crumbs and Parmesan cheese. In a shallow bowl combine egg and garlic powder or fresh garlic. After pounding meat to make thin cutlets, dip each side in flour mixture, then in egg mixture and finally in bread crumbs. Fry in small amount of oil about 5 minutes on each side or until golden.

Delicious quick meal. Serve with a tossed lettuce salad and garlic sticks.

GARLIC STICKS

Hot dog buns, cut in 1/4's lengthwise
margarine, melted
garlic powder, to taste
Melt Margarine in shallow bowl, stir in garlic powder. Dip cut sides of hot do buns in garlic mixture. Bake in 375 oven for 15 minutes or until golden.

Kathy Williams, Mancelona

CARRIAGE HOUSE CHICKEN CREPES

Ingredients:
4 chicken breasts, sauteed and sliced into strips

1/2 medium onion, diced
1/4 cup fresh basil, chopped (or 2 teaspoons dried)
4 cups Ricotta cheese
1/2 Jar Carriage House Jam or Jelly (Pepper Jelly, Cherry Marmalade or Cabernet Sauvignon Jelly)
(6) 4" Crepes

Preheat oven to 350 degrees. Mix first 5 ingredients. Spoon into crepes and roll crepes. Brush with melted butter. Sprinkle with salt and pepper. Bake for 10 - 15 minutes.

The Carriage House, Bellaire

LEMON BASIL PASTA

1/2 lb. (8 oz.) Linguine
1 T. Fresh lemon juice
3/4 t. Garlic salt
1/4 cup grated parmesan cheese
2 T. Margarine, melted
1 1/2 t. Basil leaves
1/4 t. Black pepper
Cook pasta according to package directions, omitting salt in cooking water. Drain and return pasta to pan. In a small bowl, combine margarine, lemon juice, basil, garlic salt and pepper. Toss with cooked pasta. Sprinkle cheese over pasta and serve immediately.

Makes 4 servings
Tips
A pinch of salt will cause cream to whip easily and rapidly
Sprinkle a little flour in your grease before frying eggs and it will keep them from popping. If butter is rubbed around the top of the pan when making fudge, it will not boil over.

Lauren Swietlicki, Central Lake

STROMBOLI

Bread dough:
8 cups flour
2 pkgs. Dry yeast
2 cups warm water (110 degrees)
3/4 cup cooking oil
1/2 cup sugar
1 tsp salt
3 eggs
In large mixer combine 4 cups flour and yeast. Combine warm water, oil, sugar and salt. Add eggs, beat at low speed for 1/2 minute. Beat on high for 3 minutes. By hand stir in 4 cups flour to make soft dough. Knead on floured surface until smooth and elastic. Place in greased bowl, cover, let rise in warm place until double (approximately one hour) Punch down, divide into three portions. Cover, let rest 5 minutes. Roll each portion into a 1/4" rectangle.

Spread with 1/3 mixture:
4 tbsp butter or margarine melted
2 tbsp prepared horseradish mustard
2 tbsp poppy seed
2 tbsp finely chopped onion

Continued on next page

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Then layer as follows:

1. Hard salami sliced wafer thin
2. Swiss, mozzarella or provolone cheese
3. Boiled ham thinly sliced
4. A mild yellow cheese

Roll tightly lengthwise, place with seam side down.

Bake 325 degrees for 25 minutes

Norma Schannals, Central Lake

CHICKEN CASSEROLE

- 2 or 3 cooked chicken breasts: cut in pieces
- 1 box Stove Top stuffing mix
- 1 can cream of chicken soup
- 1 can of broth from cooking the chicken
- 1 stick oleo: melted

Combine the dry stuffing mix and the oleo, put half of the mixture into a 2 quart dish, top with the cut up chicken, and rest of the stuffing mixture. Mix the soup and the broth together and pour over the top.

Bake at 350 degrees for 45 minutes.

Dorothy Gould, Bellaire

HAMBURGER STEW

Layer potatoes, carrots, celery, onions and fresh (frozen) peas in a crock pot. Brown some hamburger, drain and add to the pot along with a can of tomato soup. Cook for about 4 hours on high or eight hours on low. Stir soon after it starts to simmer and now and then while it is cooking. This can also be simmered on the stove top but it may need a little water added. This dish is very good served over cooked cabbage. (This I made quite often when raising my family while I was working as it was ready when they arrived home from school.)

Betty J. White, Kalkaska

IMPOSSIBLE PIE

- 1/2 cup Bisquick
- 1/2 cup sugar (can be reduced to 1/4 cup)
- 4 eggs

- 2 cups milk (powdered can be used)
- 1 cup coconut
- 1 tsp vanilla

The recipe calls for 3 tablespoons of butter but it can be omitted. Mix everything in the blender or with a beater in a medium bowl. Pour into a buttered 9 inch pie pan and bake 25-30 minutes at 400 degrees until set. Cool. (This is an old recipe that makes a quick dessert.)

Betty J. White, Kalkaska

BAKED PORK LOIN POLISH STYLE

- 6 to 8 servings
- 1 tsp salt
- 1 tsp black pepper
- 3/4 top ground marjoram
- 1-4 lb pork loin roast
- all purpose flour
- 3 tbsp olive oil
- 1 medium onion-chopped
- 3 large tart apples peeled and chopped
- 1 cup water

Combine salt, pepper and marjoram in small bowl. Rub roast with mixture. Let stand 15 minutes. Sprinkle roast with flour until evenly coated. Preheat oven to 325 degrees. Heat oil in large skillet, add roast. Cook over medium heat until browned on all sides. Place roast in deep baking dish, add onions to cooking juices. Sauté until tender. Remove from heat. Stir apples into onions, spoon mixture over roast. Add water to baking dish. Bake covered 3 to 3 1/2 hours. Baste every 20 minutes adding water as needed to keep 1 cup of juices at all times. When done slice and serve with apple/onion mixture.

Wanda C. Smyt, Kewadin

CHICKEN ROULADES WITH VEGETABLES

- Ingredients:
- 8 chicken breasts skinned and boned
- 1 tsp each of garlic powder and black pepper

- 1 1/2 cups of bread crumbs
- 1/4 cup grated parmesan cheese
- 3 egg white whisked
- Filling:
- 3 tbsp low cholesterol margarine
- 1/4 cup light chicken broth
- 1 1/2 cups finely chopped celery
- 2 cups finely chopped fresh mushrooms
- 1/2 cup finely chopped onion
- 1 tsp each of poultry seasoning and ground sage

- Other Ingredients:
- 1/4 cup low cholesterol margarine
- 1/2 cup light chicken broth
- 1/4 cup white wine
- 1 bay leaf
- 2 cups steamed cooked baby carrots
- 2 cups steamed cooked broccoli florets
- Parsley for garnish

Instructions:
Flatten the chicken breasts to about 1/4 inch thickness. Dip in the egg whites then into the bread crumbs on one side. Lay crumb side down on a baking sheet. Place wax paper between the layers. Place in the refrigerator while making the filling.

For the filling:

Sauté the celery, onion and mushrooms with the spice and the chicken broth and wine until liquid is absorbed. Lay out the breasts and place equal amounts of the filling on each one. Roll them up fairly tight. Secure them with twine tied around each end. Sauté the breast turning on all sides in the margarine until all are golden brown. When all are browned add more broth and simmer 20 minutes covered. Next place them in a 10x15 glass baking dish, remove the twine at this time. Add the precooked vegetables in a nice arrangement around the roulades. Heat through in a 350 degree oven for 10 minutes. Add the garnish just before serving.

This dish serves eight.

Pamela K. Lein, Elk Rapids

TORTILLA CASSEROLE

- 1 1/2 lbs. ground lean beef or turkey
- 2 Tbsp. salad oil
- 1 onion, chopped
- 1 green celery, chopped
- 1 stalk pepper, chopped
- 1 cup uncooked minute rice
- 1 can red kidney beans, drained
- 1 cup sliced olives, black or green
- 1 28 oz. can tomatoes
- 1 cup water
- 2 tsp. salt
- 2 to 3 Tbsp. chili powder
- 1/4 tsp. pepper
- 1 Tbsp. worcestershire sauce
- 1 cup grated cheddar cheese
- 1 cup crumbled nacho chips

Brown ground meat in skillet. Transfer to large casserole dish that has been sprayed. In same skillet, heat oil and saute onion, celery, pepper and raw rice for a few minutes. Add to casserole. Pour beans, olives, tomatoes, water, salt, chili powder, pepper and worcestershire sauce over meat and vegetables. Mix well. Top with nacho chips and cheese. Cover and bake in a 375 degree oven for 60 minutes.

Beverly Ellsworth, Bellaire

ORIENTAL BURGERS

- 1 medium onion
- 1 lb. ground lean beef or turkey
- 1 lb. can bean sprouts, drained
- 1 (5 oz.) can water chestnuts, drained
- 1/3 cup soy sauce
- 1/3 cup water
- 1 Tbsp. dark molasses
- 2 Tbsp. cornstarch
- 2 Tbsp. water

Brown meat, mix in everything else except cornstarch and 2 Tbsp. water. Cook about 5 minutes then add thickening. Cook about 1

Continued on page 10



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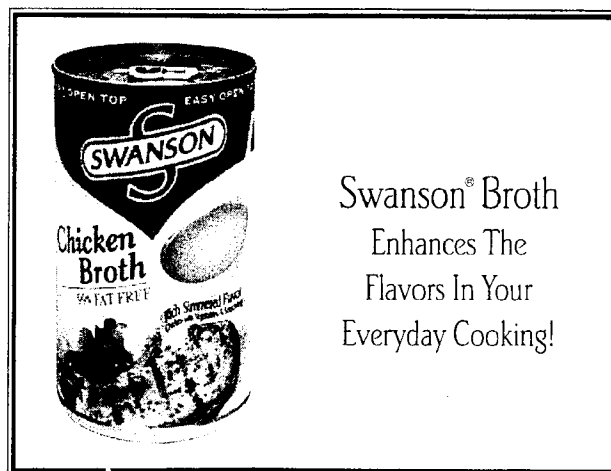
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Home Economist

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MAIN DISHES

minute or simmer as long as you want.
 Option: add (stems and pieces) mushrooms
 Serve on a hamburger roll or over a bed of rice.

Beverly Ellsworth, Bellaire

SAUSAGE AND EGG BREAKFAST DISH

1 lb. bulk sausage - brown and drain
 6 eggs
 1 cup cheddar cheese
 1 tsp. salt
 2 cups milk
 1 tsp. dry mustard
 6 slices white bread, cubed

Grease 9x13 glass dish, put in cubed bread. Layer sausage over bread, then sprinkle cheese. Beat eggs, add milk, salt and mustard, pour over casserole. Refrigerate over night. Put in cold oven, turn to 350 degrees, bake 45 minutes.

Evelyn Bare, Petoskey

LAYERED TOSTADA BAKE

1 lb. ground beef
 1/2 chopped onions
 1 envelope taco seasoning mix
 1 can (8 oz.) tomato sauce
 1 can (4 oz.) whole green chilies
 drain and chopped
 1/2 cup sliced ripe olives
 1 can (16 oz.) refried beans
 1 cup Bisquick baking mix
 1/2 cup yellow cornmeal
 1/4 cup milk
 1 egg beaten in separate bowl
 2 Tbsp. vegetable oil
 1 cup sour cream
 1 egg
 2 cups (8 oz.) cheddar cheese

Brown ground beef and onion in large skillet, drain. Stir in seasonings mix, tomato sauce, beans, chilies, and olives. Mix well Bisquick, cornmeal, milk, 1 egg, and oil, until moistened beat for 30 seconds spread in 12x7 1/2x2 baking dish, spoon beef mixture over dough, mix together sour cheese, beaten egg, and cheddar cheese spread over top of beef. Bake 30 minutes, let stand 10 minutes.

Serves 6-8 people.

Kathy Palmer, Rapid City

ZUCCHINI HAMBURGER PIE

1 lb. ground beef
 2 large zucchini squash sliced
 2 tomatoes, sliced
 1/2 cup bread crumbs (dry)
 1/4 cup parmesan cheese
 1/2 cup green pepper chopped
 1 small onion chopped
 1 tsp. salt
 1/2 tsp. garlic salt
 1/2 tsp. pepper
 1 tsp. oregano
 2 pastry crusts

Line a 9 inch pie plate with 1 pastry crust. Brown ground beef, onion, green pepper and dry seasonings. Add bread crumbs, mixed with cheese. Place layer of zucchini slices in pastry crust. Add layer of meat mixture. Repeat each layer once more. Put tomato slices on top. Put top crust on bake 1 hour at 350 degrees.

Kathy Palmer, Rapid City

GOLDEN SOUFFLED SQUASH BAKE

2 lbs. yellow crooked-neck squash (8 cups sliced)
 2 eggs, separated
 1 cup cottage cheese

2 Tbsp. flour
 1 1/2 tsp. salt
 1 cup (4 oz.) shredded sharp cheddar cheese
 6 slices bacon, cooked and crumbled

In covered saucepan, cook squash in small amount of water until tender, about 5 minutes. In medium bowl, combine egg yolks, cottage cheese, flour and salt. Beat egg whites until stiff but not dry, fold into cottage cheese mixture.

In greased 11x7 pan, layer half of squash mixture, 1/2 egg mixture and cheddar cheese and crumbled bacon. Repeat. Bake at 350 degrees for 20-25 minutes.

Serves 6-8.

Mary Gore, Traverse City

CHICKEN DINNER IN A POT

1 Tbsp. oil
 3/4 lbs. chicken breast (cut into pieces)
 1 (14 oz.) can chicken broth
 3 3/4 cups egg noodles uncooked
 1 (16 oz.) package of frozen vegetables (California blend)
 1/4 tsp. pepper
 3/4 cup milk
 1 can cream of chicken soup
 3/4 cup parmesan cheese

Cook chicken in oil until fully cooked. Add broth, vegetables, and noodles. Cover and simmer stirring every two minutes until noodles are done. Add remaining ingredients and heat through.

Treasa Smith, Kalkaska

DESSERTS

BUNCH OF GRAPES

12 oz. bunch of seedless grapes, red white or both
 6 oz. cream cheese
 4 oz. Bleu cheese
 1/2 c. each of shelled pecans, pistachios and walnuts

Heat oven to 350. Place nuts on foil covered cookie sheet, keeping each type separate. Roast, stirring once or twice for 8-10 min.

In food processor, keeping the three types of nuts separate, chop finely, but not to a powder. Place each 1/2 c. of nuts in separate bowls.

Bring the cream cheese to room temperature and combine with the bleu cheese until smooth. Wash and dry grapes. Take one grape, roll in cheese mixture, then in one type of chopped

nuts so that when you are finished you have three different groups of nut covered grapes. Pecan, pistachio and walnut.

For a nice presentation, and if you have access to grape leaves, serve the grapes on a bed of grape leaves.

This may sound a bit complicated, but it really isn't once you get going and is always a big hit at get-togethers. I'm not sure if it's the novelty or the taste of the grape, cheese, nut combination but everyone seems to love it.

Valerie Hickey, Farmington Hills

CRESCENT CHEESE SQUARES

2 pkg. crescent rolls (8 in pkg.)
 3 8 oz. pkg. Philadelphia Cream Cheese
 1 c. sugar

Continued on next page

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DESSERTS

1 egg
1 t. vanilla

Stretch 1 pkg. of crescent rolls into a 9x13 pan. Mix all ingredients together (let cream cheese soften first). Pour mixture on top of crescent rolls. Stretch remaining pkg. of rolls over top of mixture. Seal edges together. Bake at 350 for 25-30 min. Top with powdered sugar.

Shari Killion, Terre Haute, IN

LEMON PIE

9" baked pie shell
1 c. sugar
3 T cornstarch
1 T grated lemon peel
1/4 c. butter
1/4 c. lemon juice
1 c. milk
3 egg yolks slightly beaten
1 c. dairy sour cream
whip cream

In sauce pan, combine sugar, cornstarch, lemon peel, butter, lemon juice, milk and egg yolks. Cook over medium heat stirring constantly till thick. Cover and cool. Fold in sour cream and pour into baked shell. Chill at least 2 hrs. before serving. Top with whip cream.

Edith Crider

RICE PUDDING WITH DRIED CHERRIES

3/4 c. med. or long grain white rice (not converted or instant)
1 1/2 c. water
3 1/2 c. milk
3/4 c. sugar
2 T. vanilla extract
1/2 c. dried cherries (more or less to taste)

Rinse rice three times to remove excess starch. Bring water and rice to a boil over low heat. When mixture thickens, add milk and bring back to a boil stirring constantly. Simmer over low heat, continue stirring until mixture starts to thicken again and rice is tender. Simmer for five more min. Remove pan from heat. Add vanilla extract and dried cherries, stirring well. Pour into small dishes and sprinkle with cinnamon if desired.

Valerie Hickey, Farmington Hills

GROWN-UP BROWNIES

1 box brownie mix (or your favorite scratch recipe)

1/2 c. chocolate chips (optional)
1/4 c. Kahlua liquor (or Chambord if you prefer raspberry flavor)
powdered sugar
cinnamon

Bake brownies according to directions, adding chocolate chips if desired. While brownies are still warm, poke holes with fork all over the top, then drizzle with Kahlua. Sprinkle with powdered sugar then cinnamon. Very yummy, but not for the kiddies!

Valerie Hickey, Farmington Hills

STRAWBERRY COCONUT RICE DELIGHT

3 c. cooked Riceland rice
1/2 c. chopped nuts
1 pkg. 8 oz. cream cheese at room temperature
1 can (21 oz.) strawberry pie filling
2 c. confectioners sugar
1 carton (13 oz) Cool Whip
1 pkg. (6 oz) coconut instant pudding
3 c. milk
1 c. coconut flakes, toasted

After rice has cooked, remove from heat and add chopped nuts and 1/3 of the cream cheese, stirring with fork until blended. Spread in 9x13 in. pan. Refrigerate until chilled, spread strawberry pie filling over top. Chill. Blend remainder of cream cheese with the sugar until smooth, blend with 1/2 of the whipped topping and spread over strawberries and rice. Refrigerate. Mix 6 oz. instant pudding with milk and beat until thick. Spread over the last layer. Refrigerate for 45 min. Spread remaining of whipped topping over pudding and sprinkle over coconut. Serves 12-14.

Paula Brousseau, Bellaire

PEANUT BUTTER PIE

1 extra large graham cracker pie shell or deep dish cooked pie shell
8 oz. pkg. cream cheese (room temp)
2 c. powdered sugar
1/2 c. extra crunchy peanut butter
16 oz. Cool Whip

Beat cream cheese. Add sugar and beat until smooth. (electric mixer works best). Add peanut butter. Mix well, scrape sides of bowl, fold in whipped topping, spoon into cooked or graham cracker crust.

Paula Brousseau, Bellaire

POLAR BEARS

1 12 oz. package white vanilla chips
2 Tablespoons peanut butter
1 cup rice crispies
1 cup cocktail peanuts
1 cup miniature marshmallows

Melt vanilla chips, stir in peanut butter, rice crispies and nuts. Add marshmallows, stir quickly so they do not melt. Drop by tablespoon on wax paper. Let stand until cooled.

LaCorda Smith, Elk Rapids

BLUEBERRY BREAD PUDDING

2 Tablespoons softened butter
3/4 cup sugar
3 eggs
2 Tsp. vanilla
3 1/2 cups milk
8 cups bread cubes - from hoagie buns or sour dough bread
1 3/4 cups fresh blueberries
2 Tablespoons granulated sugar
1/2 tsp ground cinnamon

In bowl beat butter and 3/4 cup sugar with an electric mixer on medium to high until well combined. Add eggs and vanilla, beat 2-3 minutes until fluffy. Slowly stir in milk. Place bread cubes in a large bowl. Pour milk mixture over bread. Let stand for 5 minutes. Stir the blueberries into bread mixture, transfer to an ungreased 3 quart baking dish.

Combine the 2 Tablespoons sugar and cinnamon sprinkle evenly over bread mixture. Drizzle 1/3 cup of Golden Dessert Sauce over Bread mixture. Bake 350 degrees for 35 minutes or until knife comes out clean. Serve warm with remaining Golden Sauce

GOLDEN DESSERT SAUCE

Make first set aside
Combine 3 Tablespoons butter & 1/2 cup sugar

Cooks and stir over low heat until butter is melted. Stir in 1 cup whipping cream and 3 tablespoons brandy. Bring to a boil, reduce heat, boil gently uncovered 5 to 10 minutes or until mixture is slightly thickened. Chill sauce if not using within 2 hours. Reheat to serve. Makes about 1 1/4 cups

Jeanette Verellen, Central Lake

CORN PUDDING

3 quart casserole dish
1 can cream style corn - do not drain

1 can regular corn - do not drain (can size 303)
1 box Jiffy Corn Bread Mix
1 cup sour cream
2 eggs
1/3 cup granulated sugar
1/2 cup vegetable oil

Beat eggs just to blend. Add sugar and oil. Stir well. Add remaining ingredients. Bake 305 degrees for 55 minutes. Turn off oven and let pudding set in oven for 5 minutes more.

Jeanette Verellen, Central Lake

SOUR CREAM COFFEE CAKE

3/4 cup margarine (1 1/2 sticks)
1 1/2 cups sugar
3 eggs
1 1/2 teaspoon vanilla
3 cups flour
1 1/2 teaspoon baking soda
1 1/2 teaspoon baking powder
1/4 teaspoon salt
1 pint sour cream (2 cups)
Filling
1/2 cup brown sugar
1 cup chopped walnuts
1 1/2 teaspoon cinnamon

Combine filling ingredients. Set side while preparing cake. Cream margarine and sugar. When fluffy add eggs and vanilla. Combine dry ingredients. Add dry ingredients alternately with sour cream. Grease and flour a

10" tube pan. Alternate batter and filling; starting and ending with batter. Bake at 350 for one hour. After removing from oven let cake cool for about ten minutes before inverting onto serving plate. When still slightly warm cover top with glaze, allowing some to drizzle down sides.

Glaze
1 1/2 cups powdered sugar
milk
Add just enough milk to powdered sugar to make a thin frosting that will slightly run down sides of cake. Garnish with pecan halves and maraschino cherry halves.

Kathy Williams, Mancelona

RAISIN SPICE DROP COOKIES

3 cups flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon

Continued on next page

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DESSERTS

- 1/2 tsp. cloves
- 1 cup shortening
- 1 1/2 cup brown sugar (packed)
- 3 eggs
- 1 tsp. vanilla
- 1 cup raisins
- 1 cup chopped nuts (optional)

Sift together the flour, soda, salt, cinnamon and cloves. Set aside. Beat together the shortening, brown sugar, eggs and vanilla until light and fluffy. Combine the 2 mixtures. Mix in the raisins (and nuts). Refrigerate for 30 minutes. Preheat oven to 350 degrees. Drop by spoonful onto cookie sheets. Bake for 10 to 12 minutes.

Mix together and spread glaze on cooled cookies:

- 3 cups powder sugar
- 1/4 cup milk
- 1 tsp. vanilla

Michele Jewell, Alba

CARRIAGE HOUSE BREAKFAST DESSERT

- 1 loaf Italian bread (long and narrow)
- 1/4 cup powdered sugar
- (4) 8 oz. packages cream cheese, softened
- 2 jars Carriage House Jam (Cherry Bourbon Butter, Strawberry Butter or Peach Hazelnut Jam)

6 eggs
2 Tablespoons cinnamon
4 cups corn flakes, crushed
Directions:
Slice loaf of bread lengthwise twice, so that you have 3 long slices. Mix powdered sugar and cream cheese and spread on the bottom slice of bread. Place the middle slice of bread on top of the cream cheese mixture, spread jam on top of the middle slice of bread. Place the top slice of bread on top of the jam. Place a tooth pick into the top of the loaf every 1 1/2 inches. Whisk eggs and cinnamon together, roll the loaf in the mixture, then roll the loaf into the crushed corn flakes until evenly coated. Cut the loaf into 3" slices and grill on all sides. Remove toothpicks and garnish with powdered sugar, maple syrup or fresh fruit.

The Carriage House, Bellaire

CARRIAGE HOUSE COUNTRY STYLE MUFFINS

- 8 cups flour
- 2 cups sugar
- 1 1/2 Tablespoons baking powder
- 1 tsp salt
- 1 cup butter, melted
- 3 eggs
- 3 cups milk
- 1 Jar Carriage House Jam

Preheat oven to 350 degrees. Sift all dry ingredients together and make a small pool in the center for the wet ingredients. Whisk milk, eggs and melted butter together, pour wet ingredients into dry ingredients and stir slowly just until mixed. Scoop into prepared muffin tins or muffin tins lined with paper liners. Add 1/2 teaspoon of jam to the center of each muffin cup and lightly swirl. Bake for 20 minutes.

The Carriage House, Bellaire

APPLE PUDDING

- 4 large apples (peeled and sliced)
- 1 cup sugar
- 1 tbsp butter
- 1/2 cup sweet milk
- 1 1/4 cup flour
- 1 tsp baking powder
- 1 tsp vanilla

Lay apple pieces in buttered 8x8 baking pan. Sprinkle with 1/4 cup sugar. Cream butter and remaining sugar - add other ingredients. Pour batter over apples and bake 350 degrees about one hour.

BUTTERSCOTCH PIE

- Step 1:
- 1/8 cup white sugar
- 1 1/2 cups water
- 1 cup Brown sugar

- 1/2 tsp salt
- Step 2:
- 2 eggs separated
- 3/4 cup water
- 2 heaping tbsp cornstarch
- Step 3:
- 1 tbsp butter
- 1 tsp vanilla

In heavy saucepan brown white sugar to a rich caramel color. Add water, when water starts to boil add brown sugar and salt. Beat egg yolks, add water and cornstarch. Pour part of hot sugar water mixture slowly into egg mixture. Pour back into heavy sauce pan with remaining water. Cook over medium heat until thick and bubbly. Add butter and vanilla. Pour into prepared pie crust - Cool. Cover with meringue, brown slightly.

Norma Schannals, Central Lake

PEANUT BUTTER COOKIES

- 1 cup peanut butter
- 1 cup sugar
- 1 egg
- 1 tsp soda
- Mix all together and bake on a greased sheet at 350 degrees for 10 minutes.

Dorothy Gould, Bellaire

GREAT GRANDMA LOREE'S NEVER FAIL CAKE (100 YEARS OLD)

- 4 eggs
- 2 cups sugar
- 1/2 tsp salt
- 3 cups flour
- 1 cup butter
- 1 cup milk
- 4 tsp baking powder
- Beat eggs until foamy. Cream sugar and butter (real), until the mixture forms balls. Add milk, eggs and flour which has been mixed with the baking powder and salt. Beat well. Put in greased and floured cake pan, large size. Bake at 350 degrees for about 40 to 45 minutes. For layers, bake for 25 to 30 minutes.

Note: With a beater, this makes a very light cake which needs a large cake pan. When a recipe doesn't call for sifted flour, it should be spooned into the measuring cup, for a more accurate measure. This is a very good cake that does not require frosting. If one is used, it should be very light. (This recipe was passed down to my grandma, then to my mother and then on to me.)

Betty J. White, Kalkaska

ALL AMERICAN COOKIES

- 1 cup shortening soft
- 1 cup packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1/4 cup milk
- 1 tsp vanilla
- 1 1/2 cups sifted flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp table salt
- 3 cups Quick Oats
- Variations:
- 1/3 cup chocolate chips
- 1/3 cup chopped pecans
- 1/2 cup shredded or flaked coconut

Directions:
Cream the shortening and sugars together, add the eggs, milk and vanilla. Beat until well blended. Sift together the flour, baking powder, baking soda and salt, add to the creamed mixture and mix well. Stir in the oats. Add the variation of which you want any or all three. Drop batter by teaspoonful onto a cookie sheet.

Bake at 350 degrees for 11 to 13 minutes or just golden around edges. Do not over bake.

Pamela K. Lein, Elk Rapids

DUTCH TOPPED APPLE-RASPBERRY PIE

- One 10" pie crust
- 1 1/2 cups all purpose flour
- 1/2 cup lard or 3/4 cup Crisco
- 1/2 tsp salt and cold water

- Filling:
- 2 cups frozen raspberries
- 1/4 cup sugar
- 1/8 cup flour
- 1 tbsp flour
- 1 tsp lemon juice
- 3-4 medium Macintosh apples
- 1/3 cup brown sugar
- Topping:
- 1/2 cup melted oleo
- 1/4 cup flour
- 1/4 cup ground graham crackers
- 1/4 cup brown sugar
- 1/2 cup Quick Oats
- 1/4 cup ground walnuts
- 1 tsp cinnamon

Instructions:

Pie dough - blend all but the water with a pastry cutter until it looks like meal. Add water to form the dough into a ball. Roll out dough and place in a 10" pie plate.

Peel and slice the apples then toss in the flour brown sugar mixture. Next take raspberries from freezer and toss with the flour sugar mixture, place into the pie crust then sprinkle with the lemon juice. Place the apple mixture over the top of the raspberries. Last place the topping evenly over the apples.

Topping: Place all dry ingredients into a medium size bowl. Add melted oleo, mix by hand until crumbly. This is placed evenly over the apples. Bake 425 degrees for 10 minutes then turn down oven to 350 degrees for another 20-30 minutes or apples are fork tender.

Pamela K. Lein, Elk Rapids

CARROT CAKE

- 2 1/4 cups white sugar
- 1 1/2 cups vegetable oil
- 4 eggs
- 2 tsp vanilla
- 2 1/2 cups all purpose flour
- 3 tsp cinnamon
- 2 tsp baking soda
- 1 tsp salt
- 2 1/2 cups shredded carrots
- 1 cup blended canned peaches
- For cake: Preheat oven to 350 degrees. Generally grease and flour 9x13 pan, set aside. Combine sugar, oil, eggs and vanilla in a large bowl mixing together well. Next add the flour, cinnamon, soda and salt. Mix well. Last add the carrots and peaches just to incorporate. Pour into prepared pan. Bake until it bounces in center of cake or toothpick comes out clean. Approximately 55 minutes. Let cool in pan for at least 10 minutes, then loosen around sides before trying to remove cake from pan.

Frosting:
8 ounces cream cheese
1/2 cup melted butter
1/4 cup milk
2 tsp vanilla
1/4 tsp salt
4-5 cups powder sugar
Place the cream cheese and butter in bowl to mix, then add the rest of the ingredients. If this seems a little thin you may add more powder sugar, but if it is stiff, add a little more milk.

Pamela K. Lein, Elk Rapids

FROSTY YOGURT PIE

- Cookie crust or graham cracker crust
- 3/4 cup skim milk
- 1 1/2 cups raspberry yogurt
- 14 oz. instant vanilla pudding
- 18 oz. frozen whipped topping
- 1 1/4 cups fresh or thawed raspberries

Mix together mild and yogurt. Beat one minute pudding and milk. Carefully fold in whipped topping and 1 cup raspberries. Put into crust. Garnish with raspberries, freeze. Place in refrigerator 1 1/2 hours before serving.

Beverly Ellsworth, Bellaire

PEANUT BUTTER PIE

- Crumble 1/2 cup peanut butter with 1 cup

confectioner sugar. Place most of it in a baked pie shell. Prepare 1 box instant chocolate pudding and put over crumbled mixture. Cover top with cool whip then sprinkle reserved crumbled mixture over top. Refrigerate.

Evelyn Bare, Petoskey

PUMPKIN CAKE

- 2 cups flour
- 2 tsp. baking soda
- 2 tsp. cinnamon
- 1/2 tsp. salt
- 4 large eggs
- 2 cups sugar
- 1 cup salad oil
- 2 cups pumpkin

Combine first 4 ingredients in bowl and mix. Add eggs and sugar mix, add oil and pumpkin mix all together well. Pour in 9x13 pan, bake at 350 degrees, 35-40 minutes.

Kathy Palmer, Rapid City

HOT CHERRY CADACENE

- 1 pkg. (10 oz.) frozen puff pastry shells
- 1 can (21 oz.) cherry pie filling
- 3/4 cup dried cherries
- 1/4 tsp. almond extract
- 1/2 tsp. orange zest
- 1/2 cup toasted slivered almonds
- Vanilla ice cream
- Fresh mint

Bake pastry shells according to package directions. In saucepan, combine pie filling, dried cherries, almond extract and orange zest. Heat, stirring occasionally. Scoop ice cream into cooled shells. Top with cherry mixture. Garnish with almonds and fresh mint leaves.

Makes 6 servings.

Mary Gore, Traverse City

100 COOKIES

- 1 cup oleo (softened)
- 1 cup cooking oil
- 1 egg
- 1 tsp. vanilla
- 1 cup white sugar
- 1 cup brown sugar
- 2 1/2 cup flour
- 1 tsp. baking soda
- 1 cup coconut
- 1 tsp. cream of tartar
- 1 cup of oatmeal (quick)
- 1 cup rice crispy cereal
- 1/2 cup nuts

Mix all ingredients. Drop by spoonful on cookie sheet. Bake 350 degrees for 10 minutes.

Lorraine Finney, Muskegon

PINEAPPLE SOUR CREAM PIE

- 3/4 cup of sugar
- 1/4 tsp. all purpose flour
- 1/2 tsp. salt
- 1 No. 2 can (2 1/2 cups) crushed pineapple undrained
- 1 cup dairy sour cream
- 1 Tbsp. lemon juice
- 2 slightly beaten egg yolks
- 1 baked 9 inch pastry shell
- 2 egg whites
- 1/2 tsp. vanilla
- 1/4 tsp. cream of tartar
- 1/4 cup sugar

In medium saucepan combine 3/4 cup sugar, flour and salt. Stir in undrained pineapple sour cream and lemon juice. Cook and stir until mixture comes to a boil and thickens. Cook two minutes. Stir small amount of hot mixture into egg yolks return to hot mixture stirring constantly. Cook and stir two minutes. Cool to room temperature. Spoon into baked pie shell.

Beat egg whites with vanilla and cream of tartar to soft peaks. Gradually add sugar beating until stiff and glossy. Spread atop pie sealing to edges. Bake at 350 degrees for 12-15 minutes.

Peggy Szilagyi, Central Lake

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SIDE DISHES

LEMON BASIL PASTA

- 1/2 lb. linguine
- 1 T fresh lemon juice
- 3/4 t. garlic salt
- 1/4 c grated parmesan cheese
- 2 T margarine, melted
- 1 1/2 t. basil leaves
- 1/4 t. black pepper

Cook pasta according to package directions, omitting salt in cooking water. Drain and return pasta to pan. In a small bowl, combine margarine, lemon juice, basil, garlic salt and pepper, toss with cooked pasta. Sprinkle cheese over pasta and serve immediately. Makes 4 servings.

*Lauren Swietlicki
Central Lake*

FLUFFY SOUR CREAM POTATOES

- 6 med. potatoes cooked
- 8 oz sour cream
- 2 T onion salt or salt to taste

Mash potatoes, add sour cream, onion or salt and a small amount of butter. Butter baking dish and put in potatoes. Sprinkle top with parmesan cheese. Bake 1 hr. 350 uncovered. Can be fixed the day before, covered and refrigerated. Great for Thanksgiving or Christmas.

*Jean Alexander, East Jordan
and Richmond, Ind.*

LEMON BASIL PASTA

- 1/2 lb. (8oz) linguine
- 1 T. fresh lemon juice
- 3/4 t. garlic salt
- 1/4 c grated parmesan cheese
- 2 T. margarine, melted
- 1 1/2 t. basil leaves
- 1/4 t. black pepper

Cook pasta according to package directions, omitting salt in cooking water. Drain and return pasta to pan. In small bowl, combine margarine, lemon juice, basil, garlic salt and pepper. Toss with cooked pasta. Sprinkle cheese over pasta and serve immediately. Makes 4 servings.

Lauren Swietlicki, Central Lake

TACO MIX

- 13 1/3 tablespoons minced onion
- 6 2/3 tablespoons salt
- 6 2/3 tablespoons chili powder
- 3 1/3 tablespoons cornstarch
- 3 1/3 tablespoons crushed red pepper*
- 5 teaspoons garlic powder
- 5 teaspoons oregano
- 3 1/3 tablespoons cumin

Mix all together in a small bowl making sure to blend thoroughly. Store in a container with a tight fitting lid. Use 3-4 tablespoons of mixture

to a pound of ground beef. Add 1 cup of water and simmer for about 10 minutes or until liquid is absorbed. This recipe makes enough for at least 20 pounds of meat.

*May be omitted if a less spicy mixture is desired.

Diane M. Stevens, Mancelona

BAKED BEANS

- 3-1 pound cans pork & beans (if they are soupy, pour off a little)
- 1/3 pound bacon (cup up in little pieces)
- 1 large onion (finely chopped)
- 1 pound ground beef (1 use 1/2 pound of ground beef and 1/2 pound ground venison or leftover steak)
- 1/2 cup molasses
- 1/2 cup ketchup
- 1/2 tsp. dry mustard
- 1/2 tsp. garlic salt (or plain salt)
- 1/2 tsp. Worcestershire sauce

Brown the bacon and onion. Add the ground meat and cook. Pour off the grease. Add the other ingredients. Mix well. Bake at 350 degrees for about an hour.

Michele Jewell, Alba

SMOKED SAUSAGE AND BEAN CASSEROLE

- 1 medium onion chopped
- 1 red or green bell pepper, sliced
- 1 clove garlic, minced
- 1/4 cup oil
- 1 tsp dried thyme
- 1/4 cup flour
- 1 - 15 oz. can diced tomatoes with liquid
- 1 - 15 oz. can red or pinto beans, drained
- 2 - 15 oz. cans navy beans, drained
- 1 lb. Smoked sausage, sliced

Saute together onion, garlic, and bell pepper in oil. Stir in the flour, thyme and tomatoes. Add the beans and sausage. Heat through and serve hot.

Dorothy Gould, Bellaire

SWISS BEANS

- 2 cans French style green beans, well drained
- 2 Tbsp. butter
- 2 Tbsp. flour
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. sugar
- 1/2 tsp. onion
- 1 cup dairy sour cream
- 1/4 lb. grated swiss cheese
- 1/2 cup crushed corn flakes
- 2 Tbsp. melted butter

Melt butter stir in seasonings add sour cream, cook and stir on medium heat until thick. Fold in beans and swiss cheese. Spoon into casserole top with corn flake crumbs drizzle with

melted butter. Bake 20-25 minutes at 350 degrees.

Peggy Szilagyi, Central Lake

SCALLOPED CABBAGE

- 4 Tbsp. butter
- 4 Tbsp. all purpose flour
- 1/2 tsp. salt
- 1/2 tsp. dry mustard
- 2 cups milk
- 1 cup grated sharp cheddar cheese

- 6-7 cups shredded cabbage
- 1/2 cup buttered bread crumbs

Melt butter, add seasonings. Stir in milk, cook and stir add cheese and blend. Cook cabbage approximately seven minutes drain; add to sauce, mix well. Spoon into casserole dish top with buttered crumbs. Bake 350 degrees for 20-25 minutes until bubbly.

Peggy Szilagyi, Central Lake

SOUPS

BROCCOLI CHEESE SOUP

- 1 large head broccoli chopped into 1/2" pieces
- 1/2 cup chopped onion
- 1 qt. chicken broth (chicken soup base or bouillon is ok)
- 1 qt. milk (2% or whole)
- 4 Tablespoons cornstarch mixed with 4 tablespoons water
- 1/2 grated parmesan cheese
- 2 cups shredded cheddar cheese (medium or sharp)

Simmer broccoli and onion in chicken broth until tender (5-20 minutes). Add milk and bring to a boiling point. Add cornstarch and simmer until thickened. Remove soup from heat and stir in parmesan and cheddar cheese. Mix until thoroughly blended. Serve soup with a topping of shredded cheddar cheese.

Deane M. Stevens, Mancelona

CALIFORNIA FISH SOUP

- Servings: 12
- 1 large onion, thinly sliced
- 1 stalk celery, thinly sliced
- 1 red bell pepper, chopped
- 2 cloves garlic, minced
- 1/2 teaspoon dried red pepper, crushed
- 1/4 teaspoon dried thyme
- 1/4 teaspoon dried sage
- 1/4 teaspoon dried basil
- 3 tablespoons olive oil
- 1 14-oz. cans chicken broth
- 1 28-oz. can stewed tomatoes, chopped
- 1/2 cup tomato paste
- 1 cup dry white wine
- 1 7-oz. package cheese-filled tortellini
- 1 1/2 pounds firm fish (halibut, cod, etc.), cut into 1 1/2 inch strips
- 8 ounces small shrimp, peeled
- 1/2 cup fresh parsley, chopped
- salt and pepper, to taste
- parmesan cheese, to taste

Saute onion, celery, bell pepper, garlic, red pepper, thyme, sage and basil in olive oil in large 4-quart kettle until onion is tender. Add tomato

paste, undrained tomatoes, chicken broth and wine. Simmer for 30 minutes, stirring occasionally. Cook tortellini, using package directions, drain and set aside.

Bring soup mixture to a boil. Add fish and shrimp. Cook for 3 to 5 minutes or until fish begins to flake. Add tortellini, parsley, salt and pepper. Simmer for 1 to 2 minutes longer.

Ladle into soup bowls, top with cheese.

Submitted by:

Mrs. Robert Wonacott, Williamsburg

WHITE CHILI

- 2 cans chicken broth
- 2 c. cooked chicken, cubed tiny or shredded
- 16 oz. Chi Chi's mild salsa or other brand
- 1/2 T cumin (this gives it the great flavor, be sure to use it)
- 48 oz. jar of Great Northern white beans
- 1 c. shredded colby/monterey cheese
- green onions choppe

Combine all ingredients except cheese and onions. Simmer 1 1/2 hours. A few minutes before serving, stir in cheese. Dish out chili and sprinkle a little cheese and onion on top. (Reduce calories and fat by using owl fat broth and cheese if preferred).

*Jean Alexander, East Jordan and
Richmond, Ind.*

BROCCOLI OR CAULIFLOWER SOUP

- 1/2 cup vegetable liquid
- 2 chicken bouillon cubes
- 1 cup milk
- 1 Tbsp. cornstarch (heaping)
- 2 cups cooked vegetable (chopped coarsely)
- 1/2 tsp. onion salt
- 2-3 Tbsp. cheese whiz

Heat vegetable liquid with bullion cubes. Add cornstarch dissolved in a little milk. Add remaining milk, stirring till blended and thickened. Add vegetables, onion salt and cheese whiz. Heat and may add more milk to make desired thickness.

Evelyn Bare, Petoskey

DESSERTS

EARTH QUAKE CAKE

- 1 cup coconut (shredded)
- 1 cup walnuts
- 1 prepared as directed German chocolate cake
- 1 8 oz. softened cream cheese
- 3 cups powdered sugar
- 1 stick of softened butter

In a 9x13 greased pan sprinkle coconut and walnuts on the bottom of pan. Pour prepared cake mix over top of the nut mixture. Then in separate bowl, with mixer mix together softened butter, cream cheese and powdered sugar. Plop this mixture over the cake mix. Bake at 350 degrees for 45-60 minutes.

*Cake will puff up and crack on top. Poke with toothpick for doneness.

Treasa Smith

AIN'T YOUR MOMMA'S PUDDIN'

- 4-5 bananas - sliced into 1/4 inch pieces

- 1 3.5 oz. box sugar-free instant banana cream pudding
- 2 cups milk (regular or skim)
- 1 8 oz. pkg. light cream cheese - softened
- 1 14 oz. can low-fat sweetened condensed milk
- 1 12 oz. carton light cool whip
- 1 pkg. Pepperidge Farms chessman cookies (regular or pecan)

In a large bowl, beat together dry pudding mix and milk according to package directions. Set aside. Peel and slice bananas into a 9x13 dish. Set aside. In a small bowl, beat softened cream cheese and condensed milk until smooth. Fold into prepared pudding mix. Gently fold in Cool Whip. Spread mixture over bananas. Cover and refrigerate 3-4 hours or overnight. Just before serving, arrange 24 shortbread cookies over top. Makes 24 servings.

Margo Llewellyn, Rapid City

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Spring into summer with delicious Crisco dishes

Spring and summer schedules are packed with outdoor picnics, backyard parties and simple meals on the grill.

Nothing is better than a quick, convenient meal that uses the freshest seasonal fruits and ingredients. Crisco has developed two easy to prepare recipes that will have everyone asking for seconds.

Fire up the grill for "Grilled Fish With Pineapple Salsa." This versatile recipe is a family favorite as the sweet-and-hot pineapple salsa works well with a variety of fish. Try it with salmon, flounder or halibut. Be sure to brush the fish with Crisco Oil to prevent them from sticking to the grill.

Serve with potatoes or a salad on the side and you have a meal in a snap, but leave room for dessert! Summer suppers should end with "Strawberry Shortcake". Savor the combination of sweet biscuits topped with luscious strawberries and a dollop of whipped cream.

For additional menu planning ideas that offer light and simple recipes, visit www.crisco.com.

GRILLED FISH WITH PINEAPPLE SALSA

1 can (20 oz.) pineapple tidbits packed in pineapple juice, drained or 1-1/2 cups chopped fresh pineapple

1/4 cup chopped pimento, drained
1/4 cup finely chopped red onion or scallion
1 small jalapeño pepper, seeds and ribs removed and finely chopped
1/4 cup CRISCO Oil, divided

3 tablespoons rice wine vinegar
2 tablespoons dark brown sugar
3/4 teaspoon salt, divided
1/2 teaspoon freshly ground black pepper, divided

1-1/2 pounds firm-fleshed fish fillets, such as salmon, flounder or halibut
Combine pineapple, pimento, red onion, jalapeño, 2 tablespoons oil, vinegar, brown sugar, 1/4 teaspoon salt and 1/4 teaspoon pepper in glass or stainless steel mixing bowl. Stir well. Refrigerate 30 minutes tightly covered. Prepare grill or heat broiler. Rinse fish. Pat dry. Brush fish with remaining oil. Sprinkle with remaining salt and pepper. Grill or broil fish 3 minutes. Turn gently with spatula. Grill 3 minutes or until fish flakes easily with fork. (Fish requires 10 minutes total grilling or broiling time per inch of thickness.) Remove from grill. Top with salsa. Serve immediately.

Note: The salsa can be made up to 1 day in advance and refrigerated, tightly covered. Boneless skinless chicken breasts, turkey cutlets or thin boneless pork chops can be substituted for fish.

Prep Time: 15 minutes
Total Time: 50 minutes
Serves: 4

STRAWBERRY SHORTCAKE

Shortcakes:
2-1/4 cups all-purpose flour
2 tablespoons granulated sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup CRISCO All-Vegetable Shortening or 1/2 CRISCO Stick
1 egg, beaten
3/4 cup milk
Filling:
1 quart strawberries, hulled and sliced

Granulated sugar to taste
1 cup whipping cream, whipped stiff
Combine flour, sugar, baking powder and salt in medium bowl. Cut in shortening using pastry blender (or two knives) until flour is blended to form pea-size chunks. Make well in center. Combine egg and milk. Pour into well. Stir with fork 25-30 strokes. Turn dough onto lightly floured surface. Roll dough 1/2-inch thick. Cut with floured 4-inch cutter. Place 2 inches apart on ungreased baking sheet. Bake

at 425° for 11-13 minutes or until lightly browned. Cool on wire rack. Cut open lengthwise with bread knife.

For filling, combine strawberries and sugar. Spoon over bottom halves of shortcake. Top with whipped cream and shortcake top.

Note: The shortcakes are best if made within a few hours of serving.

Prep Time: 25 minutes
Total Time: 35 minutes
Serves: 6

Taste Of Home readers help Wearever design new cookware

Wearever, the nation's oldest and most trusted cookware company, took a unique approach to designing its latest line of pots and pans.

New Taste of Home Cookware by Wearever incorporates the suggestions of some of America's most avid home cooks - the readers of "Taste of Home" magazine.

"We asked 'Taste of Home' readers and they told us what features were most important to them," said Ryan Williams, director of marketing for Wearever. Above all, the company learned that "Taste of Home" readers valued even heating, durability and easy clean-up in cookware. Cool, comfortable handles were a must. And the vast majority expressed a preference for glass covers.

Readers responded by mail and through an online survey to questions about cook-

ware surfaces, shapes, handles and covers. Taste of Home professional home economists also contributed valuable feedback during the process of designing the cookware.

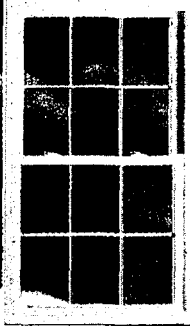
Taste of Home Cookware satisfies the needs most commonly expressed by Taste of Home readers. The cookware features extra-thick aluminum bottoms for even heat conduction and an easy-to-clean non-stick interior that's hearty enough to stand up to metal utensils.

The pans' tough enamel exterior resists chipping to stay new-looking longer. Taste of Home Cookware features stay-cool soft-grip handles that accommodate both left-handed and right-handed cooks in cushioned comfort.


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