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Closing Down the Summer Place

Battling water and mice

By Beau Vallance

Current Contributor

When the Grand Hotel on Mackinac Island closes for the winter, its miles of water lines and sewer pipes are drained and the power is turned off. After a season of thousands of meals per day, hundreds of special events, and countless front-porch chats, its elegant 332,500 square feet become, as I read somewhere, “a hunk of lumber,” dormant and silent for the winter. Only winter sunlight enters the hundreds of uninhabited rooms until May.

We Summer People do the same for our Benzie County cottages, about 0.003 percent the size of the Grand Hotel. These old “real cottages” (and some actual houses) require a precise ritual to prevent frozen pipes and mouse destruction.

We follow scripted annual rituals involving Rid-Ex, anti-freeze, moth balls, dryer sheets, plastic sheeting, padlocks, overturned bowls, closed curtains, outdoor things stacked up indoors, faucets and valves left open. The ritual may be solo, a family project, or enriched by the involvement of actual plumbers.

I checked with several Summer People about how they close at summer’s end. Here are some details:

Water is the chief dreaded challenge—mistakes made now guarantee disaster later, as we all can attest. Any error can lead to crisis; I once left the toilet intake valve closed and months later found a burst pipe, another chance for Lane Plumbing’s big truck to come and save the day. (Read my story on heroes in Big Trucks that published in *The Betsie Current* in 2015 here: bit.ly/1EyFD4t.)

In uninsulated, unheated cottages, everything involved with water is drained. The pump is turned off; the pressure tank is drained into a bucket; the valves and faucets are opened; the toilet is flushed with Rid-Ex (with intake valve closed) and then the bowl and tank are fully emptied—I use an old soup ladle. Additionally, our water heater does not fit a hose, so I also drain that by hand, bucket by bucket.

Pink anti-freeze is poured into everything where water goes—lots of it, because better safe than sorry. Our 900-square-foot, one-bathroom place consumes a total of two gallons, with four cups each poured into the toilet tank, the toilet bowl, the shower drain, the bathroom sink, the kitchen sink, and the washing machine that rolls up to the kitchen sink.

Several families call a plumber to do this terrifying water work—much less stressful, huge relief. Nye works with several cottages that I contacted for this article, also Moore Mechanical and Lane, maybe others.

As far as other family cottages go, Lucy and Pete’s Frankfort place has two wells, and Pete designed a special tool for turning one of the valves off—a board with two nails at the end. On Crystal Lake, the Welender family’s detailed instructions (dozens share the cottage) include: “Do NOT change the open ballcock between the cottage and the supply line from the pump.”

Mice are the other common challenge,

tackled with various desperate preventive techniques. When winter sets in, as my sister says in her poem that is framed on the cottage wall, “Life continues to murmur within/The place welcomes all who need shelter and hope/As small four-legged creatures find courage to cope.”

On Crystal Lake, Willie and Cynthia pile all of the mattresses into the one slightly improved room in their very old cottage,

shutters on the windows. For decades, our family cottage sported heavy shutters that had been made by my grandfather; after they warped, fell apart, and went off to the township’s Dump Day, we decided just to close the curtains, to discourage both bird crashes and burglars. Lately, we close curtains only enough to prevent furniture from fading, so that burglars can see in and confirm that there is nothing worth stealing.

Lucy and Pete close curtains but leave one lamp on, on a timer. (Though the water is drained, the power stays on at their place for the dehumidifier and a fan to battle mold—another water problem.)

Other Details: In shared cottages, each group’s personal items—cottage clothes, toiletries, canned foods—get boxed and stored. Dry staples are sealed in mouse-proof containers and shelved until next summer, while trash and perish-

able food goes home or, as one family’s written instructions dictate, “Leave edibles for raccoons,” presumably outdoors. Refrigerators that have participated in countless summer meals and picnics are emptied, dark, and propped open with brooms to prevent mold. Batteries are removed from flashlights. Flammables can be burned in the fireplace, if early enough that the ashes are cold at closing. In one cottage, older windows are “locked with large nails in the glides, others with wing nuts,” and someone has to “go into crawl space via the west bedroom closet floor, slide the vents closed.”

Outdoor Stuff: Everything that had so recently shaped our Summer Life disappears indoors. Boats go into actual boathouses. Deck furniture overwhelms the living room. Clotheslines, beach toys, life jackets, tools, grills, hammocks, hoses, mailboxes (“leave screws inside”), cottage-name signs, ladders—all go inside somewhere, unless ladders are propped against a shed, in which case, “wheelbarrow upside down on top of ladders.”

Special Challenges: Even with checklists, memory fails. I forgot the Rid-Ex this year. On Crystal Lake, Jeff and Flora have to remember to uncouple a pipe-coupling under the house, preventing a winter-rupture phenomenon that a previous owner could not rationally explain. And though we get better at all of this with time, we do get older—after 50 years, Willie and Cynthia are transitioning the job to the next generation.

The last item on the Welender closing sheet, in boldface: “Then, take one last look around the cottage to see that all is well.”

“We wave goodbye for another season and look forward to the next year,” say Willie and Cynthia.

“Lock back door, heave a sigh, say goodbye” says the closing sheet on another cottage.



When closing the cottage for the winter months, pink anti-freeze is poured into everything where water goes—lots of it, because better safe than sorry. Photo by Beau Vallance.

hoping that mice prefer to explore the original, older rooms. They turn dishes over and seal the open-air dish cupboard with newspaper. The Welender instructions include covering dishes with taped-down plastic and three very specific places to spread D-Con. Their bedding is piled on mattresses and covered with plastic sheets, tucked under on four sides. Lucy and Pete leave mouse-poison trays in the basement, but they have yet to find a visible dead mouse. (However, an odoriferous one somewhere, once, was never found; the smell faded.) Ellie and Roger, who summer in a 1969 Airstream camper on a family property on a hill overlooking Crystal Lake and Lake Michigan, have to be careful of mice, too—their trick is to leave dryer sheets on top of bedding and counters, which they have found to be more effective (and less smelly) than mothballs.

At our cottage, back in the woods near Crystal Lake, our own main concession to the mouse problem—besides inverting dishes and closing cupboard doors—is to tape newspaper tightly over the toilet bowl, since the sight of four drowned mice in anti-freeze one spring was just too awful. Elsewhere in the cottage, we have tried mothballs, but the scent was too much, even for us. Now we just assume that the four-leggeds will move in, and we expect to find at least one sweater each year sacrificed as nesting material.

One spring, we returned to find tiny mouse faces peering out from a cozy nest in our kitchen cupboard—they had shredded the newspapers which were lining the shelves and had established a family. As my husband says, “Hey, it’s a cabin in the woods.”

We top the chimney with a board, weighed down with stones, to prevent larger critters from even thinking about it—one panicked raccoon can shred everything (so we hear; have not witnessed yet).

Curtains: Closed? Left open? At least one family that I interviewed installs wood

Beaker

Continued from page 1

coins, in addition to featuring prominently in indigenous mythology.

The partnered breeding pairs stay together long enough for the female to lay a “clutch” of eggs, anywhere from five to 15 very large, dark green eggs. The male incubates the clutch for about eight weeks, until the chicks hatch. The male then typically continues as primary caregiver, while the female takes off to mate again with other males, producing an additional clutch or two of eggs during the season.

So, why raise an Australian bird—or, rather, 150 of them—in the backwoods of Benzie County? Emus are a rich source of healthy meats, healing oils, and other unique products which the Pettits have been able to market.

“The great thing about the emu is that it is a totally useable bird,” Pettit says. “We process our own livestock, and nothing is wasted.”

A Valuable Bird

The Pettits sell their emu meat products at the both Frankfort and Elberta farmers’ markets, as well as to the Coho restaurant in downtown Frankfort. And because their herd—yes, a flock of these birds is called a “herd”—has grown so successfully, they may be able to supply additional product to restaurants in the coming years.

The red meat of the emu is a very lean, high-protein, low-cholesterol meat which can be used in place of beef in most recipes. It is best eaten rare or medium rare, because of its low-fat content.

Emus are also the source of a highly regarded oil, which is used to address a wide range of skin and tissue conditions, including inflammation, psoriasis, eczema, acne, arthritis, bursitis, rosacea, diaper rash, and bug bites. The oil is also taken in capsule form as a dietary supplement, as it is high in omegas 3, 6 and 9. Up North Emu sells the oil to a U.S.-based company which is the largest producer of emu oil products in the world, and the Pettits also have their own brand of emu oil that is available at their farmers’ market booth.

Additionally, the hide of the emu’s body is a very soft leather that can be used to make wallets, headbands, and similar leather products, while the leg hide is more reptile-like and is used in other types of leather products. When available, the Pettits sell leather items at the farmers’ markets.

Emu feathers—a unique double-plumed feather with very fine bristles—make excellent feather dusters and, according to Pettit, are used by Audi to finely dust vehicles

before the automotive paint is applied.

Even the emu waste is useful, providing an excellent fertilizer which can be used right away, without any wait for cooling.

A Truly Self-Sufficient Family

The Pettits’ large emu herd is separated into groups by age—the large adult breeding pairs, which can be 60 to 70 inches tall and weigh up to 70 pounds (males) and 80 pounds (females); the five-month-olds; and the eight-month-olds are kept in separate pens.

The Pettits try to raise all their own food. In addition to the red meat that is provided by the emu herd, they keep a flock of chickens for eggs, as well as turkeys for their own consumption, and they have an enormous garden, which provides produce for both their family and the emus.

“They eat grass, clover, kale, cabbage, and squash, so they have a very healthy, non-GMO diet,” Pettit says. “We don’t use pesticides or growth hormones, and we do all our worming with pumpkins and squash, which are natural de-wormers.”

The emus themselves are pretty self-sufficient, as well.

“They are a very hearty bird. They are not affected by a lot of diseases. They handle the cold well and are well-adapted to the Northern Michigan climate,” Pettit says. “They sleep lying on the ground, so they don’t require any special roosting set-up. As far as raising livestock, they are pretty easy to take care of. They are mostly docile, and their beaks are adapted for grazing so are not real strong. They can kick you with their large feet, but they are rarely aggressive.”

Visitors Welcome, But Call Ahead

As I prepare to leave, a car filled with adults and young people pulls into the yard. Patty Pettit is waiting for them.

“We are happy to have people come out to see the emus and our farm,” Pettit says. “But this is a working farm, and we want to be available to show people around and answer questions, so we ask that they call ahead before they visit.”

Those interested in visiting can call Irv or Patty Pettit at 231-651-0197. Area residents are encouraged to meet and talk with Irv, Patty, Eric, and/or Rosie while the local farmers’ markets are still running—Frankfort’s market is Saturday mornings from 9 a.m. to 1 p.m. through the end of October, and Elberta’s market is Thursdays from 9 a.m. to noon through October 12. Learn more about Up North Emu or shop for their products at UpNorthEmu.com.



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The Betsie Current

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CONSTANTLY FLOWING

Mondays

Circle Time for infants and toddlers at the Benzie Shores District Library at 630 Main Street in Frankfort. Infants and toddlers (+ their parents/caregivers) will have fun rhyming and moving with Miss Char, as well as a focus on repetition. Each week, children build their repertoire of rhymes, both old and new. There is an informal playgroup following Circle Time. 10-11am.

Yoga class for seniors led at no charge by Michelle Leines at The Gathering Place Senior Center. 10579 Main Street in the Honor Plaza. 231-525-0600. 10-11am.

A volunteer will be at the Benzie Shores District Library to repair clothing while you wait. No formal wear or upholstery; no drop-offs. 10:30am-12pm.

Cards at The Gathering Place. We have a dedicated group of card sharks who play Pinochle weekly during lunch, but we aren't limited to Pinochle: grab your friends and join us for euchre, cribbage, and rummy, too! 12-1pm.

Tuesdays

Sunrise Rotary Club's weekly meetings are over breakfast at the Cold Creek Inn of Beulah. Come join us! 7:30-9am.

Stretch and tone with Jean at the Oliver Art Center. Email annamallien@gmail.com if interested. 9-10am.

Gentle yoga in the barn at the First Congregational Church of Benzonia. All levels welcome. Donation. 10am.

Technology Tuesday: Benzie Shores District Library in Frankfort offers assistance with technology. Learn how to download ebooks, audiobooks, and magazines to your personal devices. 10am-12pm.

Music by the Melody Makers at The Gathering Place. 10:30am-1:30pm.

Knitting Group at Benzonia Public Library. A "knit-along" project for those who want to work on the same project, or bring your own project if you prefer; we'd love your company! Need help? If you are having troubles with a current project, bring it along and we'll help you get it straightened out. Call Michele at 231-383-5716 with any questions. 1-3pm.

Chair Yoga class for \$5 at The Gathering Place. 3:30-4:30pm.

Yoga with Kari at Pleasant Valley Community Center in Arcadia. Open to all levels; \$13 per session. 231-383-1883. 5:30-7pm.

Yard Yoga with Jenn Ryan at St. Ambrose Cellars. Register via text 231-218-0655. 6-7:30pm.

Steve Fernand plays Ballads a la Bossa at the Cold Creek Inn. 6-9pm.

Wednesdays

Pilates with Anna at the Oliver Art Center. annamallien@gmail.com 9-10am.

Stay Fit with Doris at The Gathering Place. 10-11am.

Fitness Fusion (Yoga + Fitness + Pilates) with Beth at Discover YOU Yoga & Fitness. 770-235-9306. 10-11:15 am. *

Open art studio at the Oliver Art Center. Participants are strongly encouraged to become members and to contribute a donation of \$2 per visit. 10am-4pm.

Bingo at The Gathering Place. Cost is \$1 per card or bring a prize. 12:30-1:30pm.

Yoga with Kari at the Oliver Art Center. Open to all levels; \$13 per session. 231-383-1883. 5:30-7pm.

The Storm Riders Cycling Club is rolling through beautiful Benzie County this summer. Join the rides every Wednesday, or just those that you can make! Explore rotating sections of rides around Frankfort and Elberta. Rides will begin and end at Stormcloud Brewing Company, and riders get a discount on their first beer after the ride. No registration; just show up!

Thursdays

Elberta Farmers' Market at the Elberta Pavilion Park. 8am-12:30pm.

Stretch and tone with Jean at Oliver Art Center. annamallien@gmail.com 9-10am.

Adult coloring at Benzie Shores District Library. All materials provided. 10-11am.

Bible Study at The Gathering Place. 10-11am.

Bunco at The Gathering Place. 1-2pm.

Computers with Carol at the Darcy Library at 7238 Commercial Street in Beulah. Ask Carol computer-related questions. Read to Denny, the new puppy! 1-5pm.

Everyone is welcome to attend Open Clay Studio at the Oliver Art Center, including families! Per 4-visit block (12 hours total, used how you like), \$60 fees cover one adult or one adult and child pair. It can be as fun or focused as a student prefers, and all skill levels should consider taking part. Children must be accompanied by an adult at all times in the studio. Price includes: 25 pounds of clay, glaze, and firings. 3:30-6:30pm.

Yoga with Kari at the Ware Farm of Bear Lake. Open to all levels; \$13 per session. 231-383-1883. 4-5:30pm.

Open Mic Night at The Cabbage Shed in Elberta. 8pm.

Fridays

Pilates with Anna at the Oliver Art Center. annamallien@gmail.com 9-10am.

Bunco at The Gathering Place. 9:30-10:30am.

Wii Bowling at The Gathering Place. 1-2pm.

Saturdays

Body Sculpting on the ball with Deanne at Oliver Art Center. annamallien@gmail.com

9-10 am.

Frankfort Farmers' Market at Open Space Park on Main Street, between 7th & 9th streets, along the beautiful waterfront. 9am-1pm.

Farmers' Market and Flea Market at the Interlochen Eagles #3503 at 20724 Honor Highway/US-131, three miles west of Interlochen. Consisting of Michigan-grown fruits and veggies, flea marketers, cottage food vendors, artisans, arts & craft vendors, and independent reps. 12-4pm.

Steve Fernand plays Ballads a la Bossa at the Cold Creek Inn. 6-9pm.

*Yoga classes at Discover YOU Yoga and Fitness in Frankfort every day of the week, except Saturday. For a complete schedule and more information on classes and rates, visit discoveryogami.com.

ON DECK

Thursday, October 5

Volunteer Trail Building Day—Arcadia Dunes. Come help to connect the Dry Hill Trail to the Village of Arcadia! We are looking for plenty of helpers on this project, which will last into October. Meet at the intersection of St. Pierre Road and the seasonal Taylor Road. Tools will be provided, but bring comfortable shoes, gloves, and plenty to drink. Contact Steve Lagerquist or Jon Troop at 231-929-7911 with questions. 10am-12pm.

Friday, October 6

9th Annual Fajita Fundraiser dinner to benefit people with challenged abilities. Presented by Benzie Sunrise Rotary. First Congregational Church of Benzonia. 5:30-7:30pm.

Saturday, October 7

Join GTRLC staff for the annual volunteer seed collection day at the Arcadia Dunes: C.S. Mott Nature Preserve grassland habitat project. They will be collecting native warm season grasses, mainly Little Bluestem and Indian Grass. While there, learn about this important upland bird habitat and ongoing large-scale restoration project. Wear comfortable boots and long pants, and in case of rain the event will be rescheduled. To RSVP please call 231-929-7911 or visit: www.gtrlc.org. 1-3pm.

Saturday, October 7

FallFest in Beulah & Benzonia. Cookie Bake Sale. Complimentary Food & Wine Samplings. Fall Soup contest. Children's Art Activity. Pat Harrison "Lord of Gourd" Carvings. Sidewalk Art contest. Climbing Wall. Pumpkin Decorating. Bounce House. Classic Vehicle & Motorcycle "Park & Shine" Show. Benzonia Public Library children's stories & activities. Explore the Benzie Area Historical Museum. Historical Walking Tour of Benzonia with guide. Horse Drawn wagon rides. Hula Hoop Contest. Face Painting and more! <http://www.visitbenzie.com/fallfest-67/> 10am-4pm.

Monday-Saturday, October 9-14

Celebrate all that is great about Craft Beer in Michigan and do it in the cool, scenic, foodie town of Frankfort. Those who appreciate Craft Beer and delicious food know that the best things come from small-batch attention and creativity from people who care about the total experience. Celebrate beer. Celebrate life. Celebrate Frankfort. Now in its fourth year, Frankfort Beer Week is a weeklong series of events, including Beer Dinners, Beer-pairing menus, a Homebrew contest, Beer-Infused

Creations, Concerts and Cookouts, Special Beer Releases, and Tap Takeovers. There are a wide variety of experiences to sample. Join the party at Stormcloud Brewing Company, Dinghy's Restaurant & Bar, Coho, Cru Cellars, The Hotel Frankfort, Petals & Perks, Crescent Bakery, FrankZ, Port City Smokehouse, The Mayfair Tavern, Oliver Art Center and more. See the schedule and menus online: <http://www.frankfortbeerweek.com/>



Tuesday, October 10

Join author and Benzonia native R.C. Robotham as he discusses his 2nd book, *From the Ashes: The 1891 Muskegon Fire*. Ron is a storyteller who invites the reader in, with the caution that no matter how believable it seems, what he writes is historical fiction. He skillfully blends historical detail about the construction of Muskegon Lumber Era homes with a good mystery. A hospitality and book-signing period will conclude the program with books available for purchase. Mills Community House (upper level), Benzonia. 1-2pm.

Thursday, October 12

Volunteer Trail Building Day—Arcadia Dunes. Come help to connect the Dry Hill Trail to the Village of Arcadia! 10am-12pm.

Thursday, October 12

Social Media 101. Join Benzonia Public Library for a special class with Jean Hardy, social media researcher from the University of Michigan and former researcher at Facebook. Jean will introduce the class to popular social media platforms and lead an open and interactive discussion on common problems and concerns related to social media use. This class is geared towards adults and teenagers who are current social media users with any skill level. Mills Community House. 7-8:30pm.

Sunday, October 15

Party to Celebrate the 2017 Season of *The Betsie Current*. We want to say a great big THANK YOU to all of our advertisers, our writers, our delivery guy Joe Cissell, our bookkeeper Randi Lyn Stoltz, and all of you out there in reader-land who read our pages and support us! We'll be providing the food, via Still Grinning Kitchen's catering (i.e. our good friend Suz McLaughlin), and Iron Fish Distillery has graciously offerly \$1 off cocktails for all party-goers! Please let us know if you are coming, so that we know how much food to get! RSVP by emailing editor@betsiecurrent.com or text 231-649-3988. 1-4pm.

Sunday, October 15

Tri-Up North Triathlon. This triathlon is a Bike, Paddle, Run event with two course offerings and a relay team option, it truly has something for everyone. The 10 mile Classic course is a fun, flat course consisting of a 1 mile paddle, 6 mile bike and a 3 mile run. The majority of this course is around Betsie Bay and on the Betsie Valley Trail. This course is perfect for young people and adults looking to give themselves or their team a manageable challenge. The 22 mile Challenger course is a different animal. This course travels further afield, up and over some of the hills surrounding Betsie Bay and Crystal Lake. Consisting of a 2 mile paddle, a 14 mile bike and a 6 mile run this course is set up for more advanced competitors or teams. The event kicks off and finishes in Mineral Springs park. Same day registrations are welcomed and everyone is invited to the finish party, the Frankfort-Elberta Chamber of Commerce's Taste of Benzie Event. Information and registration for the event can be found at www.Tri-UpNorth.com. Frankfort.

Thursday, October 19

Volunteer Trail Building Day—Arcadia Dunes. Come help to connect the Dry Hill Trail to the Village of Arcadia! 10am-12pm.

Thursday-Sunday, October 19-22

Frankfort Film Festival! A smashingly good time. See page 7 for full schedule. Don't miss it!

Fri & Sat, October 19 & 22

Peak2Peak Mountain Bike Classic!

Peaktoberfest includes first-class mountain bike racing, live music, family fun, great German food and award-winning brews surrounded by the autumn colors of northern Michigan. Friday, October 20: Peak2Peak Pre-Race Pasta Buffet, Chairlift Rides, 4-6pm: Unlimited chairlift rides for just \$7 per person. Enjoy the panoramic views of three counties while you soak in the fall colors. Saturday, October 21, 12th Annual Founders Peak2Peak Mountain Bike Classic. 9:30am-12:30pm, base of Crystal Clipper chairlift. The 12th Annual Founders Peak2Peak Mountain Bike Classic is held in and around the beautiful, gently rolling terrain surrounding Crystal Mountain. The race starts and finishes near the base of the front-side slopes. Riders journey through hardwood and pine forests along rambling two-tracks and flowing single-track on a course that is fast and challenging, but not so difficult that racers new to the sport won't have a great time. Chairlift Rides. 11am-6pm: Unlimited chairlift rides for just \$7 per person. Enjoy the panoramic views of three counties while



you soak in the fall colors. Peaktober Food and Beer. Live Musical Entertainment. 11am-1:30pm - Enjoy live music from Drew Hale! Tour De Tykes Races - Registration at the Mountain Adventure Zone starting at 1pm. NEW! Tour de Traxs - This race is for young, enthusiastic riders ready for a challenge! Racers will start and finish at the Peak2Peak gate at 3:30pm. This single lap, 6-mile course will challenge young Mountain Bikers to push their limits. Finisher medals for all racers and place medals to the top three overall. Just \$20 per racer - stay tuned for additional details! Crystal Mountain Resort. endomanpromotions.com



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FESTIVAL
SCHEDULE

THURSDAY, OCTOBER 19

- NOON **LAND OF MINE** NR | 110m | Drama/Hist/War | English Subs
- 2:15P **ELLE** R | 130m | Crime/Thriller | English Subs
- 4:45P **ALIVE AND KICKING** NR | 88m | Doc/Hist/Music
- 7:30P **THE HERO** R | 93m | Com/Drama *INTERLOCHEN SHORT*

FRIDAY, OCTOBER 20

- NOON **A BAD IDEA GONE WRONG** NR | 85m | Com
- 2:00P **I AM NOT YOUR NEGRO** PG13 | 93m | Doc
- 4:00P **GROWING UP SMITH** PG13 | 102m | Com/Drama/Fam
- 7:30P **PATTI CAKE\$** R | 108m | Drama *FRANKFORT48*
- 10:00P **FREE FIRE** R | 91m | Action/Com/Crime

SATURDAY, OCTOBER 21

- 11:00A **THE EAGLE HUNTRESS** G | 87m | Doc/Adv. | Eng. Subs
- 12:45P **JULIETA** R | 99m | Drama/Rom | English Subs
- 2:45P **JEREMIAH TOWER:
THE LAST MAGNIFICENT** R | 117m | Com/Drama/Rom
- 4:45P **AMERICAN PROPHET** NR | 35m | Historical Drama
AA NR | 14m | Short/Comedy
- 8:00P **MAUDIE** PG13 | 115m | Rom/Drama *FRANKFORT48*

SUNDAY, OCTOBER 22

- NOON **SAMI BLOOD** NR | 110m | Drama | English Subs
- 2:00P **THE NILE HILTON INCIDENT**
NR | 110m | Crime/Drama/Thriller | English Subs
- 4:00P **ABACUS:
SMALL ENOUGH TO JAIL** NR | 88m | Doc
- 7:30P **THEIR FINEST** R | 117m | Com/Drama/Rom *FRANKFORT48*

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LAND OF MINE

THURSDAY | OCT 19 | NOON
 NR | 110m | Drama/History/War | Danish w/ Eng. Subs
 As world war two comes to an end, a group of German POWs, boys rather than men, are captured by the Danish army and forced to engage in a deadly task - to defuse and clear land mines from the Danish coastline. With little or no training, the boys soon discover that the war is far from over. Inspired by real events, LAND OF MINE exposes the untold story of one tragic moment in post-war history.
 DIRECTOR | MARTIN ZANDVLIET.
 *ACADEMY AWARDS 2017
 Nominated - Best Foreign Language Film of the Year
 *PORTLAND INTERNATIONAL FILM FESTIVAL 2017
 2nd Place - Audience Award, Best Narrative Feature



ELLE

THURSDAY | OCT 19 | 2:15P
 R | 130m | Crime/Thriller | French w/ English Subs
 Michèle seems indestructible. Head of a successful video game company, she brings the same ruthless attitude to her love life as to business. Being attacked in her home by an unknown assailant changes Michèle's life forever. When she resolutely tracks the man down, they are both drawn into a curious and thrilling game-a game that may, at any moment, spiral out of control. DIRECTOR | PAUL VERHOEVEN.
 *ACADEMY AWARDS 2017
 Nominated - Best Performance by an Actress in a Leading Role
 *CANNES FILM FESTIVAL 2016
 Nominated - Palme d'Or - Paul Verhoeven



ALIVE AND KICKING

THURSDAY | OCT 19 | 4:45P
 NR | 88m | Doc/History/Music
 An inside look into the culture of swing dancing and the characters who make it special. Exploring the culture surrounding Swing dance from the emergence of the Lindy Hop to the modern day international phenomenon and the growth of Swing dance from its purely American roots as an art form, to countries all over the world. ALIVE AND KICKING looks at the lives of the Swing dancers themselves to find their personal stories and why this dance fills them with joy. DIRECTOR | SUSAN GLATZER.
 *PORTLAND INTERNATIONAL FILM FESTIVAL 2017
 2nd Place - Best First Feature
 *SXSW FILM FESTIVAL 2016
 Nominated - Grand Jury Award, Documentary Feature



THE HERO

THURSDAY | OCT 19 | 7:30P
 R | 93m | Comedy/Drama
 Lee Hayden is a Western icon with a golden voice, but his best performances are decades behind him. He spends his days reliving old glories and smoking too much weed, until a surprise cancer diagnosis brings his priorities into sharp focus. He soon strikes up an exciting, contentious relationship with stand-up comic, Charlotte, and attempts to reconnect with his estranged daughter, Lucy, all while searching for one final role to cement his legacy. THE HERO is a beautiful and poignant celebration of life and the legacies we all leave behind. DIRECTOR | BRETT HALEY.
 *CLEVELAND INTERNATIONAL FILM FESTIVAL 2017
 Nominated - Best American Independent Feature Film, Brett Haley
 *SUNDANCE FILM FESTIVAL 2017
 Nominated - Grand Jury Prize, Dramatic



A BAD IDEA GONE WRONG
FRIDAY | OCT 20 | NOON
 NR | 85m | Comedy
 A comedy about two would-be thieves who accidentally arm the alarm system and have to break out of the house they just broke into. When they discover an unexpected housesitter, they suddenly have to deal with a hostage situation, double crosses, sexual tensions, and discoveries that make their difficult escape even more dubious. DIRECTOR | JASON HEADLEY.
 *SXSW FILM FESTIVAL 2017
 Won - Special Jury Award, Narrative Feature
 *DALLAS INTERNATIONAL FILM FESTIVAL 2017
 Nominated - Grand Jury Prize, Texas Competition



I AM NOT YOUR NEGRO

FRIDAY | OCT 20 | 2:00P
 PG13 | 93m | Documentary
 A radical, up-to-the-minute examination of race in America, using Baldwin's original words and flood of rich archival material. I AM NOT YOUR NEGRO is a journey into black history that connects the past of the Civil Rights movement to the present of #BlackLivesMatter. It is a film that questions black representation in Hollywood and beyond. And, ultimately, by confronting the deeper connections between the lives and assassination of Medgar Evers, Malcolm X and Martin Luther King Jr., Baldwin and Peck have produced a work that challenges the very definition of what America stands for. DIRECTOR | RAOUK PECK.
 *ACADEMY AWARD 2017
 Nominated - Best Documentary Feature
 *TRAVERSE CITY FILM FESTIVAL 2017
 Won - Founders Grand Prize



GROWING UP SMITH

FRIDAY | OCT 20 | 4:00P
 PG13 | 102m | Comedy/Drama/Family
 When an Indian family moves to America in 1979 with the hope of living the American Dream, their 10-year-old son, Smith, falls head-over-heels for the girl next door. With an American Dream of his own, Smith strives to become a "good ol' boy," propelling him and his family further away from their traditional ideals than ever before. A heartfelt coming-of-age comedy about an irrepressibly likeable 10-year-old boy from India who may possibly lose it all—including the love of his life—when his obsession for living the American Dream unexpectedly takes a wrong turn. DIRECTOR | FRANK LOTITO.
 *GARDEN STATE FILM FESTIVAL 2016
 Won - Jury Award, Best Family Feature
 *CLEVELAND INTERNATIONAL FILM FESTIVAL 2016
 Nominated - Best American Independent Feature Film



PATTI CAKE\$

FRIDAY | OCT 20 | 7:30P
 R | 108m | Drama
 Aspiring rapper Patricia Dombrowski, a.k.a. Killa P, a.k.a. PATTI CAKE\$ is fighting an unlikely quest for glory in her downtrodden hometown in Jersey where her life is falling apart. Patti tries to break into the hip hop scene with original and affecting music. Cheered on by her grandmother and only friends, Jheri and Basterd, Patti also shoulders her mother's heartaches and misfortunes. DIRECTOR | GEREYMY JASPER.
 *CANNES FILM FESTIVAL 2017
 Nominated - Golden Camera, Geremy Jasper
 *SUNDANCE FILM FESTIVAL 2017
 Nominated - Grand Jury Prize, Geremy Jasper



FREE FIRE

FRIDAY | OCT 20 | 10:00P **FREE MOVIE**
 R | 91m | Action/Comedy/Crime
 Everyone's got a gun, and absolutely no one is in control. Set in a colorful yet gritty 1970s Boston, Justine, a mysterious American businesswoman, and her wise-cracking associate Ord, arranging a black-market weapons deal in a deserted warehouse between IRA arms buyer Chris, and shifty South African gun runner Vernon. What starts as a polite if uneasy exchange soon goes south when tensions escalate and shots are fired, quickly leading to a full-on Battle Royale where it's every man (and woman) for themselves. Free Fire is a full-throttle action extravaganza with a savage sense of humor. DIRECTOR | BEN WHEATLEY.
 *IT'S GOOD, TRUST US!



THE EAGLE HUNTRESS

SATURDAY | OCT 21 | 11:00A
 G | 87m | Doc/Adventure | Kazakh w/ English Subs
 This spellbinding documentary follows Aisholpan, a 13-year-old nomadic Mongolian girl who is fighting to become the first female eagle hunter in twelve generations of her Kazakh family. Through breathtaking aerial cinematography and intimate vérité footage, the film captures her personal journey while also addressing universal themes like female empowerment, the natural world, coming of age and the onset of modernity. DIRECTOR | OTTO BELL.
 *BAFTA AWARDS 2017
 Nominated - Best Documentary
 *PALM SPRINGS INTERNATIONAL FILM FESTIVAL 2017
 Won - Directors to Watch, Otto Bell



JULIETA

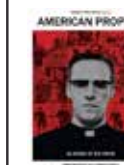
SATURDAY | OCT 21 | 12:45P
 R | 99m | Drama/Romance | Spanish w/ English Subs
 Julieta lives in Madrid with her daughter Antia. They both suffer in silence over the loss of Antia's father and Julieta's husband. But at times grief doesn't bring people closer; it drives them apart. When Antia turns 18 she abandons her mother, without explanation. Julieta looks for her in every possible way, but all she discovers is how little she knows of her daughter. JULIETA is about the mother's struggle to survive uncertainty. It is also about fate, about guilt complexes and about that unfathomable mystery that leads us to abandon the people we love, erasing them from our lives as if they had never meant anything, as if they had never existed. DIRECTOR | PEDRO ALMODÓVAR.
 *BAFTA AWARDS 2017
 Nominated - Best Film Not in English
 *CANNES FILM FESTIVAL 2016
 Nominated - Palme d'Or, Pedro Almodóvar



JEREMIAH TOWER: THE LAST MAGNIFICENT

SATURDAY | OCT 21 | 2:45P
 R | 117m | Comedy/Drama/Romance
 A biopic of a complicated man and an exploration of the gathering forces that converged to shape a new American cuisine and create the cult of "celebrity chef." A consummate hedonist, Jeremiah Tower's career spans the riotous sexual revolution of the 70s to the high rolling "greed-is-good" spirit of the 80s. Key interviews with celebrities & celebrity chefs cement Tower's influence on today's food culture and reveal how he transformed the restaurant industry and in the process changed the way we eat. DIRECTOR | LYDIA TENAGLIA.
 *AGAIN, TRUST US, IT'S REALLY GOOD!

FILMMAKER SERIES DIRECTORS ON-SITE



AMERICAN PROPHET

SATURDAY | OCT 21 | 4:45P
 NR | 35m | Historical Drama
 Set in 1968, one year after the riots that devastated Detroit, American Prophet tells the story of Thomas Gumbleton, a young man suddenly appointed to a position of great authority whose leadership must guide a community in a time of great upheaval and change. As the United States' newest--and youngest--Roman Catholic bishop, Thomas is faced with a city filled with uncertainty and a community divided by anger. DIRECTOR | JASMINE RIVERA.
 *CINETOPIA FILM FESTIVAL 2017
 Official Selection
 *FREEP FILM FESTIVAL 2017
 Official Selection



AA

SATURDAY | OCT 21 | 4:45P
 NR | 14m | Short/Comedy
 An AA meeting goes awry when the members turn out not to be who they say they are. DIRECTOR | CHARLES IRVING BEALE.
 *MALIBU FILM FESTIVAL 2016
 Won - Jury Award, Best Comedy Short



MAUDIE

SATURDAY | OCT 21 | 8:00P
 PG13 | 115m | Romance/Drama
 Based on a true story, is an unlikely romance in which the reclusive Everett Lewis hires a fragile yet determined woman named Maudie to be his housekeeper. Maudie, bright-eyed but hunched with crippled hands, yearns to be independent, to live away from her protective family and she also yearns, passionately, to create art. Unexpectedly, Everett finds himself falling in love. MAUDIE charts Everett's efforts to protect himself from being hurt, Maudie's deep and abiding love for this difficult man, and her surprising rise to fame as a folk painter. DIRECTOR | AISLING WALSH.
 *TORONTO INTERNATIONAL FILM FESTIVAL 2016
 Nominated - Best Canadian Feature Film
 *EDINBURGH INTERNATIONAL FILM FESTIVAL 2017
 Nominated - Best International Feature Film



SAMI BLOOD

SUNDAY | OCT 22 | NOON
 NR | 110m | Drama | Swedish w/ English Subs
 A 14-year-old girl belonging to the Sami people, a Scandinavian ethnic minority, is subjected to racism and eugenic scrutiny in the 1930s when she is removed from her family and sent to a state-run school that aims to reeducate her into Swedish culture. She must soon choose between new academic opportunities or staying true to her cultural identity, all while weathering the storms of adolescence. DIRECTOR | AMANDA KERNELL.
 *SEATTLE INTERNATIONAL FILM FESTIVAL 2017
 Won - Grand Jury Prize, Best Feature Film
 *NEWPORT BEACH FILM FESTIVAL 2017
 Won - Audience Award, Foreign Feature



THE NILE HILTON INCIDENT

SUNDAY | OCT 22 | 2:00P
 NR | 106m | Crime/Drama/Thriller | English Subs
 A political thriller based on a true story. Weeks before the 2011 Egyptian revolution, Noredin, a police officer in Cairo's corrupt system, investigates the murder of a famous club singer at the Nile Hilton Hotel. What initially seems to be a crime of passion turns into something that concerns the very power elite of Egypt. Upon realizing this, Noredin decides to break the rules in order to obtain justice, colliding not only with the system but also with himself. DIRECTOR | TARIK SALEH.
 *SUNDANCE FILM FESTIVAL 2017
 Won - Grand Jury Prize, World Cinema - Dramatic
 *ART FILM FESTIVAL 2017
 Nominated - Best Film



ABACUS: SMALL ENOUGH TO JAIL

SUNDAY | OCT 22 | 4:00P
 NR | 88m | Documentary
 The incredible saga of the Chinese immigrant Sung family, owners of Abacus Federal Savings of Chinatown, New York. Accused of mortgage fraud by Manhattan District Attorney Cyrus R. Vance, Jr., Abacus becomes the only U.S. bank to face criminal charges in the wake of the 2008 financial crisis. The indictment and subsequent trial forces the Sung family to defend themselves - and their bank's legacy - over the course of a five-year legal battle. DIRECTOR | STEVE JAMES.
 *SARASOTA FILM FESTIVAL 2017
 Won - Audience Award, Best Documentary
 *PORTLAND INTERNATIONAL FILM FESTIVAL 2017
 3rd Place - Audience Award, Best Documentary



THEIR FINEST

SUNDAY | OCT 22 | 7:30P
 R | 117m | Comedy/Drama/Romance
 In 1940 London, the British ministry turns to propaganda films to boost morale. Realizing their films could use "a woman's touch," the ministry hires Catrin Cole for the female dialogue. Catrin quickly gets noticed by lead scriptwriter Buckley, and they set out to make an epic feature film. As bombs drop around them, Catrin, Buckley and their colorful cast and crew work furiously to make a film to warm the hearts of the nation. DIRECTOR | LONE SCHERFIG.
 *INTERNATIONAL ONLINE CINEMA AWARDS 2017
 Nominated - Halfway Award, Best Supporting Actor
 *GÖTEBORG FILM FESTIVAL 2017
 Won - Best Feature Film



INTERLOCHEN MOTION PICTURE ARTS

THURSDAY | OCT 19 | 7:30P
 The Motion Picture Arts program provides students with a progressive interdisciplinary education through writing, critical studies, and hands-on curriculum. Students in the program benefit from challenging college-preparatory academics and a comprehensive experience in cinema. The Frankfort Film Festival is pleased to screen ONE STREET on Thursday evening.



FRANKFORT 48

FRIDAY | OCT 20 | 7:30P
SATURDAY | OCT 21 | 8:00P
SUNDAY | OCT 22 | 7:30P
 Aspiring filmmakers were invited to create a 3-5 minute film celebrating the beauty of Northern Michigan. Participants had 48 hours to conceive their ideas, scout locations, film, edit, & present their masterpiece. Each team was given three specific things that the film must have - the use of a bike as a prop, a scene with a lighthouse and the phrase "there is no place like home." They got the assignment on Thursday at 9:00 a.m. and had 48 hours to complete the film. The inaugural event took place June 22-24, 2017, and we are excited to screen the top three winners.
Friday | 7:30p | 2nd - FIRST TIME Director Jess Jacklin
Saturday | 8:00p | WINNER - WHEN IT RAINS Director Violet Baldwin
Sunday | 7:30p | 3rd - THE LIGHT KEEPER'S DREAM Director Liv Buzzell
 All filmmakers will be in attendance and we are sure the audience will enjoy these short films.
 FOR MORE INFORMATION VISIT:
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Berries

Continued from page 1

legacies, according to the *Traverse City Record Eagle*, like the Evanses (1878) and the Smeltzers (1872), who are also still going strong.

Despite national trends of declining numbers of farming and manufacturing jobs over the past century, these local farming families have endured, largely because they were, and continue to be, willing to change with the times. (See *The Betsie Current's* 2014 article on the innovations of Evans Brothers Orchards here: bit.ly/1kgG4XW)

For Don Nugent, that meant putting in a commercial drier without much of a market for dried products at the time. Thus, Graceland was on the forefront of commercially dried fruit, and in the 1980s, the company became a pioneer in the process of drying cherries and cranberries, which involves infusing the raw produce with sugar or sweetened juice and then drawing off most of the moisture with moderate heat.

According to *MLive*, Nugent “toyed with the process for a decade, while he continued growing cherries on his Northern Michigan orchard.”

Originally, Nugent thought that it would be like making a raisin, but cherries were not quite so simple, thanks in large part to the hard pit, which must be removed. Additionally, the lower sugar content of cherries—compared to grapes that became raisins—proved difficult and is the reason that they must first be infused in a sweetened liquid.

Graceland's patented process can be adjusted to match various fruits or to meet requirements like “organic,” “halal,” or “kosher.” The company also developed the capability to customize its products into specific shapes and flavors, as required by its customers.

The gamble seems to have paid off. As the company grew, Graceland differentiated itself by offering a full line of dried fruits, including apples, blueberries, cherries, cranberries, and mango.

These developments have not escaped the notice of those who monitor trends in grocery store products. Recently, a healthy food blogger, Phil Lempert—better known as **The Super Market Guru**, with more than 11,000 followers on Facebook and close to 17,000 on Twitter, as of the printing of this article—reviewed Graceland's Organic Cherries and gave them a 91-percent rating, along with this praise:

“Think of these like super delicious raisins—but so much better. Not too sweet, even though they add organic cane sugar—these are simply delicious. One-quarter cup is 120 calories, no fat, no sodium, but 22 grams of sugars. Eat them out of the bag—or sprinkle them on a salad. I actually also tried them in a recipe for Dover sole, instead of white wine, and they were fabulous.”

These dried products have ended up in commercial products, such as trail mix and muffins at international name-brand coffee shops. Today, much of the 50 million pounds of annual production (dried weight) is sent overseas, to companies in 58 countries, with the biggest recent growth occurring in China.

“Much of our growth is in other countries, with China being especially fast growing,” Bradley says. “Their evolving economy, large population, and desire for Western-style products makes it a very promising market for us.”

But over the past few years, Graceland execs have also decided to focus efforts on expanding their retail markets domestically, providing dried fruit directly to domestic consumers.

U of M Provides a Spark

The spur to enter the retail markets came in 2013, when a team of graduate students from the University of Michigan's Ross School of Business did a project to evaluate the strategy of marketing a consumer product under the Graceland Fruit brand name. The company was persuaded to pursue the strategy and has since hired Jordan Fekete, a 2017 graduate of the program, to be its marketing manager. (Editor's Note: She was not involved in the 2013 project.) Fekete is a Benzonia native who served as an intern with Graceland for the past four years, during her undergraduate student years.

“It was a long internship, I know,” Fekete says. “But the great thing is: I got to return here for a career with a really successful company. I am thrilled to be working and living in Frankfort.”

The company's marketing in the retail sector currently includes product demonstrations in grocery stores, such as at an upcoming Meijer harvest event; an active presence on social media and in cooperation with food bloggers; and inclusion in the weekly and monthly fliers at grocery store chains.

In addition to the Frankfort headquarters building, where the company has its corporate offices and cold storage, plus packing and shipping facilities, Graceland also has a 300,000-square-foot production facility on the corner of Forrester and Grace roads, from which the company gets its name.

Whereas in 2015, Graceland processed between 27 and 30 million pounds of dried fruit, annual production is now closer to 50 million pounds, thanks in large part to growing sales in China. This growth and sustainability provides potential opportunity for workers at all skill levels to join the Graceland team.

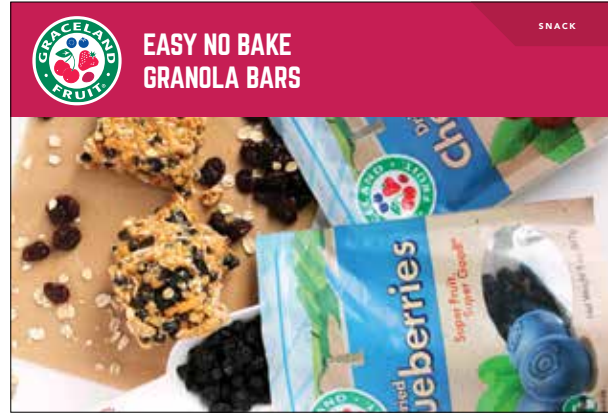
“We are always looking for good, quality employees at all skill levels, with manufacturing experience or experience in other areas,” Bradley says. “The most important thing is a good work record and the ability to work within our culture and make a contribution.”

When asked about the Graceland corporate culture, Bradley says: “We have a family atmosphere here. Everyone lives and breathes what we do. We have a very strong connection with our growers, and they are part of our board of directors. We don't see a lot of suits and ties around here.”

Community Connections

Graceland culture also includes a strong commitment to both the local and regional communities.

“We're very involved with the school system,” Fekete says. “We support the Benzie Central Track Team, and we also partnered with Benzie Bus to help art students at both Benzie Central and Frankfort high schools to decorate the Benzie Buses with their unique school designs. We also helped fund scholarships for the students involved in those projects.”



Easy No Bake Granola Bars

(perfect for school lunchboxes)

Ingredients

2 cups old fashioned rolled oats
2 cups crushed pretzels
1/2 cup dried cherries
1/2 cup dried blueberries
1/2 cup mini dark chocolate chips
1 cup unsweetened peanut butter
1/2 cup brown rice syrup
1 teaspoon vanilla extract

Directions

Combine the oats, pretzels, dried fruit and chocolate chips and mix.

Add the peanut butter, brown rice syrup and vanilla extract; mix until fully combined.

Pour the granola mix into a lined baking dish and press down into one even layer.

Pop in the freezer for 30-45 minutes.

Remove and cut into bars, wrap each individual bar and return to the freezer.

Salmon with Blueberry Balsamic Sauce

Prep: 45 minutes Serves: 2-3

Ingredients

1 lb. fresh wild salmon, skin on
1 tbsp. butter, melted
1 tsp. bourbon brown sugar
¼ cup aged balsamic vinegar
2 tsp. Graceland Dried Blueberries
1 tbsp. maple syrup
1 tbsp. Butter

Directions

Rinse the salmon and pat dry with a paper towel. Place the salmon in a rimmed baking sheet spaced with oil. Drizzle the 1 tablespoon of melted butter and sprinkle on 1 teaspoon of bourbon brown sugar.

Preheat oven on Hi Broil

Broil the salmon for about 7 minutes for medium. Test for doneness by pressing the salmon with a fork—it should barely give away and be cooked almost all the way through.

In the meantime, add the balsamic vinegar to a small saucepan and cook over medium heat until it is reduced by a third. Add the dried blueberries and maple syrup. Cook for another minute and then stir in the tablespoon of butter.

Beyond Benzie County, the company is also a major sponsor of the National Cherry Festival in Traverse City, with a presence throughout the week and participation in both parades. Visitors to the Cherry Festival may also catch an appearance of “Super Cherry,” the company's mascot.

“Although our products can be a little more expensive than those of our competitors, they really do taste a lot better,” Bradley says. “Which makes sense—we've been perfecting our process for decades.”

For those wishing to try Graceland's new retail offerings at home, we include a couple of their favorite recipes. More recipes and current job openings can be found at GracelandFruit.com.

Rescuing Food, Helping Neighbors

Soon-to-expire foods put to good use

By Nicole L. Bates

Current Contributor

The crisp fall air carries the scent of apples, and pumpkins decorate porches. It is harvest season and—for those involved in Food Rescue of Northwest Michigan, a mobile food-rescue program of Goodwill Northern Michigan—it means the opportunity to hungry even more food to hungry families.

Truck drivers and volunteers begin their day at 6:30 a.m. every Monday and Thursday, and they spend about five hours picking up and distributing perishable items to food pantries across six counties: Antrim, Benzie, Grand Traverse, Kalkaska, Leelanau, and Wexford.

The whole idea behind Food Rescue is to keep the soon-to-expire or excess produce and bakery items—which have been donated by local grocery stores, bakeries, and farms—from ending up in dumpsters and landfills and, instead, having this food end up on the plates of people who need it. (When the food is not fresh enough to go to hungry families, it is dropped off to individuals who use the food to create compost, like one customer in Maple City.)

Food Rescue of Northwest Michigan is unique in that it is the only food-rescue program in the United States that has a partnership with Goodwill Industries. This allows the food-rescue program to use part of a warehouse and an office that are supported and subsidized by Goodwill.

The Northern Michigan food-rescue program has been “rescuing” food since October 2008. Over the past nine years, the regional program has rescued nearly 8 million pounds of food items from 112 local grocers, bakers, and farmers; the program has distributed these items to 48 local food pantries and community meals programs. Just this year, from January to September of 2017, area pantries have served 147,227 clients. In addition, community meals have served 459, 897 individuals, but many organizations need additional help to do so—which is where Food Rescue comes in.

“Our food-rescue program not only feeds hungry people but can help support the organizations that distribute the food, as well,” says Val Stone, administrative assistant for Food Rescue. “The program allows [the organizations] to spend their money on proteins and other important items for their clients.”

In short, the program is a win-win-win: business donors save money through reduced disposal costs and tax benefits; food pantries and other partnering organizations reduce their costs through donated items; and hungry people are getting good, local, nutritious foods that they might not otherwise have access to.

Benzie Branch

Over the last few years, Food Rescue has

been able to expand its reach, thanks to a grant which allowed for the purchase of additional trucks. One of these trucks now resides in Benzonia at Benzie Area Christian Neighbors (BACN), one of the organizations that Val Stone was talking about.

This is the second year that BACN has had its own truck and the fifth year that BACN has participated in the Food Rescue program. The



Volunteers glean apples from an orchard, apples that will end up in the hands of the hungry. Photo courtesy of Food Rescue of Northwest Michigan.

Benzie truck makes it route two days a week through Benzie, Leelanau, and western Grand Traverse counties, picking up food from the source and then dropping it off where it is needed.

“Having Food Rescue has impacted our neighbors greatly,” says Michelle Northrup, director of operations at BACN. “Previously, we provided potatoes, carrots, and bananas, but that was about all we could get in the way of produce [because of costs]. Now, with Food Rescue, there is a greater variety, as well as options for our diabetic and gluten-free neighbors. It helps keep everyone healthier.”

On Mondays, a truck from Traverse City picks up items from Oleson’s West, Big Apple Bagel, Gordon’s, Aaron Noble, Panera, Meijer, Lucky’s, Save-a-Lot, Target, Walmart, and Sam’s Club. The Traverse City truck transfers items to the Benzie truck at a mid-way point, and the Benzie truck then delivers to locations in Leelanau and Benzie along the way.

On Thursdays, food is picked up from Ric’s, Tom’s in Interlochen, Bud’s, Oleson’s West, Panera, Lucky’s, and Family Fare. The Benzie truck then delivers to Redeemer in Interlochen, Fresh Winds Pantry (along US-31, between Interlochen and Honor), Benzie Food Partners in Honor, and BACN in Benzonia.

“Timing is critical. Some of the pantries are only open a few times per month, so fresh food has to get there while it’s still fresh and then into the hands of our neighbors,” Northrup says.

Healthy Harvest

A subset of the Food Rescue program is called Healthy Harvest, and it consists of a team of volunteers, led by local Rotarians, who visit local farms and “glean” from the fields, gathering fresh fruits and vegetables that are leftover after the farmer’s harvest—foods that would otherwise go to waste on the fields.

The Food Rescue program transports the donation from the farm to wherever it needs to go. This collaboration between local farmers,

Food Rescue, and Rotary improves access to healthy foods for the people who live with food insecurity in our region.

Both Stone and Northrup agree that their biggest need is for volunteers to ride in the trucks—those early risers who can lift boxes and want to lend a hand can spend a day on one of the Food Rescue trucks, picking up and distributing rescued food. Another way to help is to attend one of the Empty Bowl fundraisers, going on this fall in Benzie and Grand Traverse counties.

To volunteer either to ride along in one of the trucks or to glean fields, interested individuals can fill out an application online at GoodwillNMI.org/FoodRescue/ and send it via e-mail, or call the main office at 231-995-7723.

Benzie Food Partners is sponsoring the 20th annual Empty Bowl fundraiser in October at The Gathering Place in Honor. Call 231-525-0601 for more information. On Sunday, November 5, another annual Empty Bowls event will be held at the Hagerty Center in Traverse City from 11 a.m. to 2 p.m. Visit GoodwillNMI.org/2017/01/emptybowls/ to purchase tickets. The cost is \$20 per person or \$75 for a family of 4 (children under the age of six are free).

Additionally, a food drive for BACN will be held October 11-14 at five area grocery stores: Family Fare of Frankfort, Shop N Save and Save-a-Lot in Benzonia, Honor Family Market, and Copemish Family Market.

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Wolverine Colors

By Eliza Prager and Dan Flanagan exclusively for The Bestie Current

Across

- It's in the pudding
- Asian skillet
- Home of NFL Hall of Fame
- Rome's country, to Romans
- ___ Glen Lake
- Grimace's friend in McDonaldland
- If you seek a beautiful peninsula...
- Inhibit
- Claymation icon
- Tunes in
- Jacob's twin in Genesis
- Business suffix
- Cream-filled cookie
- Wonder Woman, say
- Apple tablets
- Sherlock's finds
- Wolverine's colors
- Like some items in museums
- Danny ___, the main caddy in "Caddy Shack"
- Past
- Show up
- "Fuzzy Wuzzy ___ a bear"
- Optimists never say it
- Boasts
- Freddie ___, who scored a goal in the MLS at age 14
- Site of first major Civil War battle
- Coalesce
- Nation founded in 1776, in chants
- Live ___ (Taco Bell slogan)
- Way to get to school
- Add whipped cream, perhaps
- Epoch
- Neighbor on "The Simpsons"
- Cry for help
- Michigan town famous for its blue stone
- Danny ___, character played by Sinatra and Clooney
- "A Star ___" (Barbara Streisand movie)
- Teacher on "The Simpsons"
- Focus of several Martin Scorsese films
- Once again
- ___ Kovalchuk, famed NHL deserter
- Where you might see elephants
- Tradition
- Place for higher ed.
- Overhang
- Letters that can follow "white" or "Easter"

Down

- AAA baseball org.
- Banister
- "I'm ___ you!" (You're not fooling me!)
- Bus driver on "The Simpsons"
- Friendly and informal in tone
- Desire
- Procter & Gamble brand
- 2.2 pounds, for short
- Like straight whiskey
- Alanis Morissette hit

Crossword solution: dandecrosswords.com/colors

Thank you to all these businesses who participated in BACN's Warm for a Night program: Alpine Motor Lodge (Onekama) Bayport Lodging (Frankfort), Chimney Corners (Frankfort), Crystal Mountain (Thompsonville), Harbor Lights Resort (Frankfort), Harbor Place Resort (Frankfort), The Hotel Frankfort and The Inn at Watervale (Arcadia). Thank you for helping us keep Neighbors warm this coming winter!



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Bluffs

Continued from page 1

goes back generations.

“Our location on Lake Michigan is a big part of the camper experience,” says Chip May, executive director of Camp Arcadia. “Our guests enjoy watching the sunset, kayaking, paddle-boarding, and swimming. To be located on 1,200 feet of Lake Michigan shoreline is a major component of who we are.”

Unfortunately, the Lake Michigan experience—at the town of Arcadia, as well as at the camp—is currently threatened by rising water levels and erosion, due to recent storm events. But the good news is: a spirited community is rallying to save the beaches and buildings at the 95-year-old camp.

History

Located directly on Lake Michigan, Camp Arcadia is nearing its centennial anniversary. Established in 1922 and inspired by Epworth Heights, a Ludington-based Methodist Episcopal camp, Camp Arcadia came into being through a generous gift of land from the Henry Starke family, the town of Arcadia's lumber baron and a dedicated Lutheran, according to the camp's website.

The camp has changed focus several times, however, the mission has been maintained. The goal is to provide a setting to foster the renewal of the whole person—spirit, mind, and body—amid the beauty of God's creation and in fellowship with other Christians.

Originally a “young persons training camp,” Camp Arcadia quickly broadened its scope to include people of all ages. From 1923 until his death in the fall of 1963, William “Chief” Weiherman ran the camp, along with his wife Hildegard, known fondly as “Mom.” Amazingly, the camp continued to offer programming through the Depression and World War II, when many other similar programs fell by the wayside. From its opening through 1968, the camp was run by the Walter League, the Lutheran Church-Missouri Synod's national youth organization, until the League sold all 110 acres to a group of campers, who formed the LCA that has run the camp since 1969.

The Assembly, The Inn, and Wigwam are the three original buildings, all constructed by local builder Leo Tondou and his sons. In addition, there are more than 50 privately owned cottages and homes, called the Arcadia Cottage Colony Association, located to the north of Camp Arcadia; they are mostly owned by LCA members.

Today's Reality

Every year, from the end of May through October, campers of all ages come to experience what has been called “a cruise beside the lake,” because of the vast number of activities that are offered each day, from Bible-study programming to mountain biking. However, the lake has always been one of the biggest attractions—that is, until recently, when storm damage has made beach access very limited and often unsafe.

Additionally, The Inn, the camp's main building, is dangerously close to receding foredunes.

“At the start of the summer, we had about 50 feet of dry land between Lake Michigan and the front steps of The Inn,” reads an August 23 update on the camp website. “Today, we have only 35 feet of dry land remaining in front of The Inn. We lost these 15 feet in three sepa-

rate wave events in the last three weeks. Both of the slides and the merry-go-around were recently removed, because the erosion made them unsafe. In addition, we lost a few trees on our shoreline, and the decks on the west side of The Assembly are being undercut... While the lake level is only six inches above last year's level, our existing seawalls and jetties are in worse shape, allowing more erosion.”

Joe Frederick, co-director of facilities at Camp Arcadia, has been actively involved in managing these changes and planning for future remediation—something that has become more urgent during 2017.

“The shoreline has eroded nearly 15 feet over the summer, as the water levels have risen,” Frederick says. “We have had to remove our playground equipment and rope off our beach, due to the high water and erosion.”

Neighborhood Problem

Camp Arcadia is not alone in its need to address beach issues. Just north, located between Lower Herring Lake and Lake Michigan, Watervale Inn—which celebrated its 100-year anniversary this summer—is also experiencing high-water-level problems.

Most of the Watervale shoreline property is along Lower Herring Lake, with some frontage on Lake Michigan, as well. For years, the icon-



The playground equipment, seen above, has since been removed, due to high water levels and beach erosion. Photo courtesy of Camp Arcadia.

ic pilings from the old pier were a staple for the Lake Michigan beach property, but they disappeared last year for the first time, says Jennie Schmitt, Watervale's general manager. But, she notes, it is the connection between the two lakes that actually brings about the most problems for Watervale.

“Where it impacts us the most is on the Herring Lake side, because when [the big lake] levels rise and the outlet closes, the lake levels rise [in the smaller lake],” Schmitt explains. “It is more of a problem for our neighbors on the north end of the lake, for their docks and shoreline, but it does impact us, too—there have been times when I've thought our docks is just going to float away. So we spend a lot of time with shovels; we're constantly digging out the outlet.”

As for Lake Michigan, Schmitt says that it ebbs and flows.

“I've seen it really high and really low,” she says. “From what I've seen at Camp Arcadia—boy, their beach looks like it has really been impacted. Ours is when you first get down to it, but if you walk south toward Old Baldy, there is more beach and it's not so bad.”

Tad Peacock, a Benzie County resident and longtime Watervale guest, says that he has seen a big change over the years.

“I started visiting this area when I was four years old,” Peacock says. “For more than 50 years, I have witnessed the beach erode, both on Herring Lake and Lake Michigan. Of course, over this same period of time, more and more people have built along the shoreline, as well, causing more people to take notice of the changing beach.”

For many, the attraction of building close to the shoreline has resulted in extra protections needing to be taken over the years, like have been done at Camp Arcadia.

“Throughout Camp Arcadia's 95 years, we have put up wooden groins and steel and concrete seawalls. We have also planted beach grass to hold more sand on our shoreline,” May says, adding that, because of its location, Camp Arcadia has an additional stress. “We know that, even if lake levels went down to historic-low water levels, our beaches would not return to their previous size. This is because the channel into Lake Arcadia has been extended into Lake Michigan over the years. Sand which would normally be traveling north is now being blocked—effectively starving our beach from normal deposition.”

Hope at the End of the Tunnel

Unlike neighboring landowners dealing with beach erosion, however, Camp Arcadia has a spirited community that is rallying to save its beaches and buildings—an effort that will, hopefully, create a healthier shoreline and preserve a historic landmark.

Frederick says that, while camp has been preparing for a beach-remediation project for several years, the changes seen this summer have caused the process to be expedited. As such, other work on camp infrastructure, like the kitchen and laundry areas and a new patio, are being postponed until the beach is secure, according to the camp's website.

“If the water levels continue to be high as storm activity increases in the fall and winter, there is a chance the lake could undermine our sidewalks, trees [that grow near our] buildings, and the rest of the playground,” Frederick says. “The footings of The Inn, which is closest to the shoreline, would most likely stay intact, but that certainly isn't a gamble we are willing to take.”

Work could begin as early as this fall to remediate the shoreline erosion that is occurring at Camp Arcadia, depending on the permitting process. Engineers from SmithGroup JJR—a Detroit-based architectural, engineering, and planning firm—are developing a protection system that includes a rock revetment to block buildings, steel sheet-pile with a boardwalk, and pocket beaches, so that campers can once again enjoy the many offerings of Lake Michigan. These beaches will be protected from wave action and should remain unaffected by changing water levels, which has been the greatest impact in recent years, because, as the lake erodes the beach, the lake becomes deeper near the shore, which increases the size of the waves and causes even more erosion.

Powerful Reminder of the Power of Nature

The view over Lake Michigan always remains the same. Time of day and weather can impact the color and clarity of the horizon, but for the most part, it is unwavering.

However, the vast expanse of fresh water is a massive ecosystem, constantly in flux below the surface. These fluctuations, such as water levels, will continue, and it is key to adapt alongside our Great Lake—with the right plan, it is possible to create a sustainable change.

Camp Arcadia's beach crisis is a good reminder to stay engaged with ecosystem changes and to focus on remediation of some of these degraded areas. Because of this engagement, future generations of Camp Arcadia visitors will also be able to experience everything that the Lake Michigan beach has to offer.

For more information on this issue and future plans, please contact Chip May, Camp Arcadia's executive director - chip@camp-arcadia.com.

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Tin Can Tourists

Original “tiny homes” on tour in Empire

By Susan Koenig

Current Contributor

The call of the wild; the great outdoors; “see the U.S.A in your Chevrolet”—after the advent of the automobile allowed us to tow a “tiny home” through the mountain passes and into the woods, trailer camping has become one of America’s greatest pastimes of the past century.

To that end, I attended an event in September in Empire at which the “Tin Can Tourists” met to showcase 40 vintage trailers and coaches, ranging in age/origin from the 1930s to the 1980s. Their owners have lovingly and fastidiously restored these original “tiny homes” to their former glory, such as it was, since many of the trailers had been homemade. (Often, group members rescue and repair old decrepit units, which they then sell or keep around for special uses or occasions.)

According to the group’s brochure: “The Tin Can Tourists is an organization committed to the celebration of vintage trailers and motor coaches through annual gatherings... and information exchange... of owners and friends!”

The Empire rally was held on M-72, about three miles outside of the village, nestled in the woods behind the impressive Indigo Bluffs Resort. I was encouraged to attend by Kathleen Hibbard and Dale Schneider, Benzonia locals who have discovered the joys of camping in style, but who have also gradually increased their appetite for more space and luxury in their motor home, just as boat owners often do.

In 2009, the couple—who had been tent camping since high school—decided that they needed more comfort and convenience, and so they took the leap and bought a teardrop trailer, a “tent on wheels,” says Hibbard, that measured four feet by eight feet.

During their search process, they came across the Tin Can Tourists at a gathering in Vicksburg, Michigan, and thought: “We’ll just stop in and see what it’s all about.” Camper owners came rushing over to greet and welcome them, offering doughnuts and coffee.

“We just wrote a check and joined up,” Hibbard says, adding that the couple now attends Tin Can Tourist rallies whenever and wherever possible. “Being in the club offered the great advantage [over visiting dealerships] of seeing hundreds of trailers—all makes, models, and years—thus helping us decide what to choose for ourselves.”

Since their goal upon retirement includes many months of traveling the United States and Canada, Hibbard and Schneider have recently graduated from the teardrop model to a luxurious one that is 25 feet long.

Great Variety

The smallest trailer on display in Empire was only five feet long, just enough space for a double bed, with coolers and other equipment tucked into a cubby in the back. That was fine for a while, the owners told me, until they acquired two border collies who now sleep happily, side by side, in that space. Time to move upwards and outwards!

The oldest vehicle at this particular gathering was a 1935 “Boles,” with the door located in the front of the trailer (usually doors are on the side).

Speaking of doors, one of the trailers had a “boyfriend door” on the backside, and it



Colorful vintage trailers on display in Empire. All photos by Susan Koenig.

locks from the outside, but not from the interior—convenient for a quick emergency exit.

Another trailer had been designed using a Hormel ham (a popular item in those days) container for a model.

All styles exhibit the creativity of their owners in one way, shape, or form.

Group History

According to Loretta Chase, an historian/novelist: “Automobiles were barely on the road before people started driving them hundreds of miles to get warm,” despite breakdowns, swamps, poor roads (or no roads at all). Cheap, convenient, and all the children can fit, so why not hit the road and go on vacation?

The “Tourists” were organized in 1919 at Desoto Park, on the shores of McKay Bay in Tampa, Florida. The original organization’s stated objective was “to unite fraternally all auto campers,” which was clearly a successful achievement.

One of the campers whom I met reflected that in the early part of the 20th century, after World War I, there were itinerant/homeless wanderers who carried their food over their shoulders in tin

cans. The Tourist group wanted their image to be separate from that of the more nefarious migrant population, and so they became identified by the soldered tin can on their radiator caps. These vehicles were mostly homemade, and the original Airstream could be found among them.

The organization grew rapidly throughout the ‘20s and ‘30s. Members could induct fellow campers, and there was even an initiation process that taught the new participant a secret handshake, sign, and password, just like an established fraternity or guild.

Then in 1998, members Forrest and Jeri Bone renewed the club as an “all-make-and-model vintage trailer and motor coach club.” Since that time, the group has grown to 2,000-plus members, who have gatherings in Michigan and Florida, and regional rallies at various locations around the country. This new version is open to all, minus the secret rituals! There is no age stipulation (neither on humans, pets, nor the trailers), with the exception of the juried rallies—at those events, newer units are not eligible for competition.

One of the campers, who travels with his wife and their two small dogs, observed that a lot of people put the cart before the horse, meaning that they buy a trailer, thinking that their horse (car or truck) can pull it, only to learn, alas, that the horse is just not up to the task. Nevertheless, these are not those monster motor homes that slow you down or impede your view of the road—think of them as fat little ponies, as opposed to Pecherons.

Another camper commented wryly on the joys of renovating a vintage trailer, notably: “You don’t ask if it leaks, but how much, and for how long?”

A Traverse City couple have completely renovated their 1955 model with a Mickey Mouse theme, since that was the year that Mickey met the public. Their restoration was long and painstaking, but the colorful effect—using water-based marine paint (good old Sherwin-Williams)—in 1950s refrigerator colors is stunning.

All campers graciously welcomed us, the enchanted browsers, into their ingenious and adorable tiny homes, enthusiastically answering questions and offering advice to future participants.

Thinking of hitting the road while carrying your home with you? Do some research and check TinCanTourists.com.

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