

Turkish Delight Takeout

Mediterranean food on the bay

By Karen Roberts

Current Contributor

“You know what I wish? I wish Benzie had a Mediterranean restaurant.” How often have you had that conversation, ending with a wistful sigh? Good news: wishes do come true. Frankfort Takeout, the brainchild of Serkan Erginkara—Turkish born and fed—opened this winter.

If you go into Frankfort Takeout expecting burgers, hotdogs, and fries, you’re in for a surprise (except for the hotdog part—Erginkara originally put the “Weird Dog,” the Turkish version of the American classic, on his menu to test for summer, and a group of Weird Dog regulars have convinced him to keep it).

What you will find at Frankfort Takeout is a range of subtly flavored kabobs, salads, and soups, some traditional Turkish and others from Erginkara’s creative imagination.



Serkan Erginkara cooks up a pre-ordered lunch. He also takes orders on the fly, over the phone and via Facebook. Photo by Aubrey Ann Parker

Please see Takeout on page 7

Ribs in T-ville

Community served with a side of slaw

By Ian Richardson

Current Contributor

Geno Allen believes that the southeast corner of Benzie County could be as bustling as it was during the early 1900s when Thompsonville was a railroad town, and he is doing his part to bring about a second boom. Perched on the corner of Front St. and Thompson Ave. in downtown Thompsonville, Geno’s Sports Bar and Grill is a hub of activity in a rural town that has struggled to maintain its vitality.

“It’s all about keeping that small-town connection that makes this area so special,” he says.

Allen, a native of Benzie County and graduate of Benzie Central, returned to his hometown of Thompsonville in 2008. He was looking for an opportunity that would allow him to stay in the area after 28 years of working downstate when he stopped into the local bar and struck up a conversation with the owner. After negotiating a deal, Allen moved



On a busy night, restaurant owner Geno Allen does it all—takes orders, washes dishes, and serves food. Photo by Aubrey Ann Parker.

Please see Ribs on page 3

The Wings of Rufus Snoddy

First solo exhibition at the Oliver Art Center opens May 30

By Jenny Robertson Richardson

Current Contributor

The Oliver Art Center’s first solo exhibition, featuring the work of artist Rufus Snoddy, will open May 30, with a reception to be held Friday, June 13, from 5-7 p.m.

“Rufus’ powerful and unforgettable ‘construction paintings’ have been on our radar for years,” says Art Center director Steve Brown on Snoddy’s selection as the inaugural solo artist. “More recently, Snoddy’s exhibition at the Dennon Museum [in Traverse City] gave us a chance to connect with him regarding his broader body of work. Beginning on May 30, we will be presenting various works spanning the past 20 years of his career, including the astonishingly beautiful sculpture installation titled *The Wings of Icarus*.”

Snoddy says that this installation, which first appeared at the Denoos Museum Center in March 2013, was inspired by the mythological story of Icarus.

“I utilized materials from my immediate environment—tree branches from the woods of Northern Michigan, found and fabricated objects, as well as traditional media and materials—to create visual metaphors,” says Snoddy. “Daedalus, the father of Icarus, also used materials in his immediate environment—wax from candles, string, bird feathers and wood—to make two sets of wings for him and his son to escape from the Prison of Minos in the Greek island of Crete. These works are visual personi-

fications of the hypothetical question ‘If you or I were Daedalus and Icarus, and we had to make wings to escape from the Prison of Minos, what would our wings look like?’”



The Oliver Art Center will host Rufus Snoddy’s *Wings of Icarus* exhibit. Photo courtesy the artist.

The Dennon show was meant to hang until June of last year, but museum director Eugene Jenneman says that “when the show was technically scheduled to close, there was little interest [in dismantling it.] It just held the space so wonderfully.” *The Wings of Icarus* only came down recently, Jenneman says, when the staff realized that it would visually conflict with works by the Tibetan monks, who would be doing a sand painting in the space. “[Snoddy’s was] probably one of the longest running solo exhibitions we’ve had in the Museum. Rufus is an outstanding artist, and he provided a fresh visual perspective. It stretched him—let him stretch his wings, if you will—and it worked so well within the space. It was the perfect exhibition to do here.”

Brown is excited to bring Snoddy’s *Wings* to Frankfort. “We will be working particularly hard to ensure that we exploit the unique aspects of space and natural light in our Beck and Borwell Galleries,” Brown says. “His work and output is tremendous, and we are very thrilled

Please see Icarus on page 3

Water Temperature Critical to What’s Biting

The first in a series about recreational outdoor activities

By Dave Rommell

Current Contributor

Thanks to the incredible winter we just endured, the water is a few degrees colder this spring than normal, which means the brown trout should be on the feed until early- to mid-June. The best way to target these fish is to use a lighter line, with an eight- or 10-pound fluorocarbon. Most anglers prefer to long-line body baits or small spoons 75 to 100 feet behind the boat; I prefer to run my baits behind planer boards to make my presentation subtler. Most of the time, I don’t waste my time fishing that “gin clear” water in the spring but prefer the more stained or tinted waters that are created by high winds or rain runoff.

Another great springtime activity is to “crick” fish for smaller trout. The vast amounts of runoff this season have made the smaller creeks and rivers incredibly high and unfishable. Once the water levels recede, the smaller trout should feed once again as they look for an easy meal. One of the most common techniques for these elusive fish is to run a two- to four-pound test monofilament with a number six Aberdeen hook, tipped with a large crawler, and a BB shot.

Most people look at a stream only a few inches deep and think there are no trout lurking there when, in fact, overhanging grass or a small stick making a ripple in the current suggests these spots could hold several trout. When approaching these

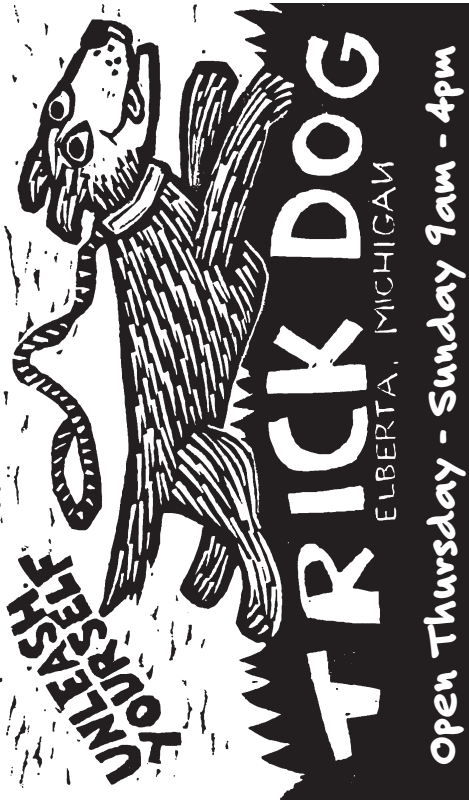
bodies of water, walk softly and stay as low as possible. You are hunting these fish. If they feel a footstep or see a shadow, they will swim 50 yards downstream before your bait even reaches the water.

Once the water temperature begins to warm, another great springtime activity is to sight fish for bass. This time of year, the large mature bass will migrate from deeper feeding areas to shallower spawning areas. These fish are usually found in four to six feet of water and will typically hover over a discolored bed or halo. Even if you don’t



Captain Dave and his daughter Elle catch a brown trout in the Betsie Bay on Easter morning. Photo courtesy of Dave Rommell.

Please see I’d rather be fishing than laying out a newspaper on page 7





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Josh Mills Is Frankfort’s Action Man

Questions & Answers with community faces

From Staff Reports

Frankfort City Superintendent Josh Mills is a ubiquitous force behind much of the action in town. His fingerprints are on initiatives that include the new Downtown Development Authority (DDA) and its efforts to enhance Main Street; and Frankfort’s management of the municipal marina, the lighthouse, and the public beach. Mills became superintendent in 2000 at age 27.

This is part two of the Betsie Current’s summer-long interview series with impactful local characters.

THE BETSIE CURRENT: What excites you most about this coming summer in Frankfort?

JOSH MILLS: Frankfort is an amazing community that seems to outdo itself every year. This positive growth of our social and economic well-being is a testament to our assets: the people of this community. The Frankfort community is poised to facilitate more year-round prosperity. Entrepreneurship is a key to our continued success. The Main Street corridor will continue to be full of business and energy. The storefronts will remain the same as last year, except this will be the first summer in over 40 years without Walenta’s Variety—one of the anchors of our downtown—which will be missed. You will still see Dan Walenta around town, though, as he continues to open and close the City Hall restroom on weekends and after hours.

CURRENT: What’s new with the DDA? How might folks see its progress and impact in the weeks and months to come?

MILLS: The Downtown Development Authority is busy working towards the creation of a Development and Tax Increment Financing (TIF) Plan for the entire corridor, which includes properties adjacent to all of Main Street and the waterfront along Betsie Bay. The Development Plan will establish needs of the corridor and, in essence, serve as a capital improvement plan that will lead to infrastructure improvements, job growth, and investment within the corridor. The DDA members and community will work on numerous opportunities that will enhance economic development within the city. The immediate future will involve a substantial amount of public dialogue. The enhanced communication will serve as the foundation of our success in the future.

CURRENT: Tell us about the Frankfort lighthouse and the city’s web cams.

MILLS: Recently, the City of Frankfort procured the Frankfort North Breakwater Light, located at the end of the north pier. The light structure was placed in this location in 1932, when the present pier was constructed—the bottom 25 feet of the light structure was built in place in 1932, whereas the top 44 feet was originally constructed in 1912 and moved from a wooden pier located adjacent to the existing harbor channel. This property was

ascertained from the federal government in 2012, when it was deemed as excess property through a similar program as the former Coast Guard building that is operated as the Elizabeth Lane Oliver Center of the Arts. The federal government can no longer provide the resources to maintain the historic structure, so the city has taken on the task to avoid any further deterioration and preserve this iconic structure. The city is in the process of raising the necessary funds to preserve and maintain this significant structure of our maritime heritage. Tax-deductible donations can be made to the City of Frankfort. The Frankfort pier is still owned and maintained by the United

Luedtke Engineering Company was awarded the contract to dredge 45,000 cubic yards from the Municipal Marina area, including the broadside docking area to the east of the library and adjacent to the Open Space Park, as well as a 12-foot-deep channel from the internal federal basin to the Frankfort launch ramp. In addition to the dredging activity, the marina restroom facility will have a new steel roof installed by the end of May. Other capital improvement plans for the Municipal Marina will include updating the electrical services at each dock and replacing the pontoons under the floating docks. The WiFi service that was installed last year will also be improved in its



Joshua Mills, superintendent for the City of Frankfort, greets visitors to City Hall with a friendly face. Photo by Aubrey Ann Parker.

States Corps of Engineers, although funds associated with maintenance have been minimal the past few years. The city and the Corps collaborated to install life rings in 2001 along the pier to enhance safety. There is a 911 call box at the Caleb Sutter Memorial area at the base of the sidewalk where it meets the pier. “Work bees” may be coordinated in the future to help preserve the pier’s concrete surface.

There are currently a couple of web cams that monitor the condition of the beach. One camera is installed on the elevated water tank on Tank Hill and can zoom in on the activity and conditions at the harbor entrance, the beach, and Betsie Bay. This camera can be accessed via the city’s website, FrankfortMich.com; an additional beach and harbor cam—installed at Harbor Lights Resort—can be viewed via HarborLightsResort.net. Additional web cams and wave-monitoring buoys may be placed at the beach in the future.

CURRENT: What’s new at the marina this summer? How’s beach preparation coming?

MILLS: The Frankfort Municipal Marina will have deeper slips by the start of the 2014 boating season that will exceed 10 feet in depth via a \$1.1 million grant from the state.

second season. Preparation for the annual beach grading is underway: the snow fencing is anticipated to be removed by Memorial Day, with complete beach grading to begin immediately after the snow fence removal.

CURRENT: What’s the coolest thing you’ve heard a tourist say while visiting Frankfort? How about the strangest thing they’ve said?

MILLS: I have heard many positive comments from visitors, which is a testament to the overall community. Most visitors are amazed at how pristine and plentiful our park property is. People who venture around Frankfort fall in love and typically plan a return trip. The strangest comment I have heard is, “What day are the Fourth of July Fireworks?” Another strange comment I heard one day at the beach was, “This ocean doesn’t have salt.” Indeed, we are unsalted.

Visit our website BetsieCurrent.com for the complete interview with Josh Mills, including his thoughts on Frankfort beach becoming a destination for surfing and stand-up paddle boarding.



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Ribs

Continued from page 1

from the patron side of the bar to the owner’s side. In the five years since Allen bought the bar, he has built a solid reputation for offering customers good service and great food at amazing prices, while creating a cornerstone business to anchor the local community.

Geno’s reputation is growing around Northern Michigan for the BBQ ribs, which Allen serves up as a signature dish every Thursday night. The ribs are a family tradition—Allen’s mother, Lucille, used to make them when he was growing up. Geno’s uses a St. Louis-style cut, which Allen buys locally through Copemish Family Market to ensure quality and freshness. The succulent meat is bathed in sweet tangy BBQ sauce. With a unique cooking style and sauce, Allen thinks he has nearly replicated the original, a winning recipe for a special that can sell out quickly. [Editor’s Note: *The Betsie Current* editorial team witnessed this last week, when Geno’s sold out of ribs by 6:30 p.m. Fortunately we’d put our orders in at 5:30 p.m.]

Ribs are only served on Thursday nights, but sports fans can delight throughout the week. A fan of all things sports, one of the first changes Allen made was to increase the number of televisions.

“When I bought the place, there were only two TVs, so after NASCAR and NFL, anyone else was out of luck,” he says. “We added five more TVs, so everyone’s favorite could be watched.”

Allen is a ‘home team’ fan, proudly supporting Detroit teams. One day every summer, he provides an opportunity in which lucky fans can come to the restaurant to meet with and get autographs from a former Lions player. In addition, Geno’s will fill a bus with fellow sports fans on July 19 and head down to Detroit on an annual trip to catch a Tigers baseball game. And on August 16, Geno’s will present an inaugural golf outing at Crystal Mountain that will give participants the opportunity to play in a scramble that features former Detroit Lions players. Proceeds from the outing will benefit the Gridiron Greats, a charity that provides funds for former NFL players who have trouble paying for medical expenses incurred during their playing days.

Though he has created a great place for patrons to come grab a drink and watch their favorite teams after a round of golf or snowmobiling the Betsie Valley Trail, Allen thinks of his place as a family-style restaurant



Full rack of ribs, side of cole slaw, baked beans, and a beer. Photo by Aubrey Ann Parker.

where people can bring their children and not have to worry about inappropriate language or rowdy behavior. When the restaurant gets really packed, the pool table can even be converted into a dining table via a custom-made wood top. No matter the season, Geno’s tries to provide an occasion for people to come to T-ville.

On Wednesday nights starting after Memorial Day, the restaurant will have live music on the deck. Geno’s is home to pool and euchre leagues in the winter; a beanbag league and the popular bike night and classic car show in the summer. The restaurant also features a shuffleboard table—a rarity in bars nowadays.

“It’s the same one that I used to play on when I was a kid,” Allen says.

It is easy to see that with his lightning white smile and contagious laugh, the owner of Geno’s immediately puts people at ease. He seems to have a personal connection with everyone who walks in the door, and the community supports him as much as he does them.

“Every year we raise money for the Betsie Valley Elementary that provides Christmas gifts and meals for those in need,” says Allen. “It’s something extra we can do for the local kids to make Christmas a little more special.”

A knowledgeable staff makes sure those looking to belly up to the bar will be well tended to, with full liquor offerings and the tap handles featuring PBR and beers from Michigan’s Mt. Pleasant Brewing Co. and Founders Brewing Co. From the kitchen, Geno’s offers a solid list of traditional pub offerings, ranging from the half-pound T-ville Burger to handmade pizza to hearty home-style offerings like meatloaf and a broasted chicken dinner. On the healthier side, diners can get a wrap or salad. And be sure to try one of the soups, all of which are made from scratch.

The menu also offers little unique surprises such as hot popped pork rinds, which are like deep fried pillows of goodness. Nearly everything is priced below \$10, including a full list of appetizers, many a mere \$3. From coney dogs to tacos, Geno’s boasts a rotating schedule of daily specials that make a great deal on food even better. Though a staple in Northern Michigan, Geno’s take on Friday fish fry is unique in that, along with traditional cod and perch, the restaurant also offers bluegill when available.

Geno’s Sports Bar and Grill is open seven days a week, Sunday through Thursday from noon to 11 p.m., and Friday and Saturday from 11 a.m. to 2 a.m.

Icarus

Continued from page 1

and honored to host him this year. He is also a superlatively kind and charming person, and we look forward to celebrating the opening reception with him on Friday, June 13. What’s more, Rufus’ free artist talk from 6-7 p.m. on Friday, June 27, will give people a chance to hear about Rufus’ work in his own words.”

In addition to *Wings*, the Oliver Art Center will feature work spanning several decades of Snoddy’s career. His art is playful and adventurous, bold in color and texture, and even his paintings are sculptural. In his wall-hung work *Time Fragments*, (acrylic on canvas, paper, wood, metal, and plastic; view it online at SnoddyArt.com), there are textures reminiscent of skin and fish scale; a body shape that echoes both guitar and reef creature; and a mastery of line, color, pattern, and contrast. In his *Disappearing Man*, *Contemplating Devilled Eggs* (acrylic on canvas and mixed media) even the border, or frame, is alive with colorful shapes twisting and climbing and braiding into one another. Snoddy’s ethos is one of harmonious play and experimentation, balance and proportion, meant to engage a viewer’s mind, and to inspire wonder and emotion, surprise and discovery.

“I have so many ideas,” Snoddy says. “I take inspiration from everywhere. I’m influenced by nature, and by my travels, and by other cultures, especially indigenous cultures. It’s very hard, I feel like I don’t have enough time to do all these things justice.”

Snoddy received his BA in Design in 1973, and a Fine Arts Master’s degree in 1976, both from California State University, Los Angeles. His curriculum vitae—a continuous cross-country and international exhibition record reaching back to the early 1980s—stands as evidence of Snoddy’s unwavering commitment to a less-trodden career path.

He credits his success, and his confidence to stick with an artistic life, to his parents, Rufus and Catherine Snoddy—“a poor but proud couple who spent their lives working menial jobs to support their large family.” The 10th of 12 children, Snoddy was very close to his father, who was forced to leave school after the death of his own father.

“Education was very important to him, pushing yourself. And being one of the last kids, I just wanted to make him proud,” says Snoddy, who showed an interest in drawing at age 4. “My mother was so proud of it. That just made me want to do it more and more.”

Despite his early artistic inclinations and family support, Snoddy almost didn’t become an artist. After one of his pieces was rejected from an eighth grade show, he gave up art to focus on athletics. Not until college, just a few credits shy of a degree in physical education, did he realize that he wasn’t going to be satisfied with a career as a gym teacher or a coach. He sat thinking on a park bench for over an hour, then got up and walked into the art department building and began his college career over again. And, he says, “I never looked back.”

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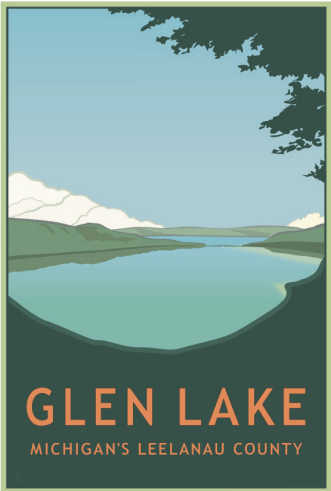
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CALENDAR OF EVENTS

CONSTANTLY FLOWING

Mondays

Grow Benzie Farmers' Market, 5885 Frankfort Highway (M-115), Benzonia. 3pm-7pm.

Tuesdays

Benzie Shores District Library offers assistance with technology. 10am-12pm. Learn how to download ebooks, audiobooks, and magazines to your personal devices. Improvisational partner dancing at the Mills Community House in Benzonia. 6pm-10pm. One-hour class (for a fee) taught by James and Maia of Zipper Dance, followed by 3 hours of open dance (free/donations welcome).

Thursdays

Elberta Farmers' Market at the Elberta Pavillion Park. 8am-12pm. Open Mic Night at the Cabbage Shed in Elberta. 8pm. 231-352-9843

Saturdays


Frankfort Farmers' Market at Open Space Park on Main Street, between 7th & 9th streets, in Frankfort along the beautiful Waterfront. 9am-1pm. Join a ranger for a different walk or talk or hike every Saturday—there's always something happening at 1pm. To find out what's happening, visit <http://goo.gl/aLUdAG> or call 231-326-5134 for details.

May 15 - June 15

National Tourette Syndrome Awareness Month. Help raise positive awareness about TS and address common misconceptions. The Tourette Syndrome Association (TSA) aims to increase understanding, tolerance, and acceptance for all individuals and families living with Tourette Syndrome. <http://goo.gl/rUAjxa>

ON THE DOCK

Friday, May 23

"Off the Page" - Bringing Writers to Benzie County. Darcy Library of Beulah and the Benzonia Library present Steve Luxenberg speaking on his book, Annie's Ghost: A Journey into a Family Secret. Part memoir, part detective story, part history, Annie's Ghosts tells the story of Luxenberg's aunt who was committed to Detroit's Eloise Hospital in 1940 when she was 21 and erased from Luxenberg family tree thereafter. In giving  Annie a voice, Luxenberg tells the story of

untold thousands of mental-health patients of the era. No cost to attend. Darcy Library is located at 7238 Commerce Street in Beulah. For more info, contact Heather Doran at hdoran@darcylibraryofbeulah.org or phone 231-882-4037. 7pm.

Friday, May 23

Benzie Conservation District's third annual Waters of Benzie: Educational Tour Series This first tour of the third season will explore Otter Creek, located in the Sleeping Bear Dunes National Lakeshore. 9am-noon. Suggested donation of \$5 to \$10. Contact the Benzie Conservation District at 231-882-4391 or mike@benziecd.org to RSVP or for more information.

Saturday, May 24

Lakeside Shakespeare Theater's *The Feast of Illyria*. All lovers of music, Shakespeare, theatre, love, and laughter are invited. This exclusive event will feature performances by local Michigan musicians, including Blake Elliott and Bogar & Elizabeth Guzman, as well as a sneak peak at LST's upcoming summer productions of 12th Night and Richard III. While you enjoy the performances, you can nibble on scrumptious fare by Jim Barnes and Crystal Lake Catering Co. and sip tasty adult beverages, courtesy of Stormcloud Brewing Company and St. Ambrose Cellars. Starts at 6:30pm at the Oliver Art Center in Frankfort.

Saturday, May 24

Karisa Wilson concert at Stormcloud Brewing Company. 8pm.

Monday, May 26

Memorial Day. This is a U.S. federal holiday wherein the men and women who died while serving in the United States Armed Forces are remembered.

Wednesday, May 28

Plant It Wild Benzie presents Natural Enemies in Action. Witness a gruesome battle of the insects! Dr. Erwin "Duke" Elsner, entomologist and agricultural educator at the Michigan State University Extension, will talk about the warring behaviors of predatory and parasitic arthropods. He'll explain the gory details with attention to battles between the species that are found in our area. 7pm. Details at <http://plantitwild.com/>

Friday, May 30

Seth Bernard, Josh, Max and Stovetop at the Shed! 9pm.

Saturday, May 31

Grow Benzie Incubator Kitchen Spring Class A tour of WeeBee Jammin in Bear Lake with owner Simone Scarpace. 10am. For more info, visit www.growbenzie.org or call 231-882-9510.

Saturday, May 31

True Falsettos concert at Stormcloud. 8pm

All June

Frankfort Community Federal Credit Union will be collecting donations each month for Benzie Area Christian Neighbors (BACN). A collection box is located in the credit union lobby.

JUST AROUND THE BEND

Sunday, June 1

Frankfort Elberta Area School graduation ceremonies. 2pm - 4pm

Friday, June 6

12th Annual Frankfort Rotary Club Community Revue. All proceeds benefit the Frankfort Rotary Willoughby Foundation which provides scholarships to local area students, as well as grants to local organizations and activities. 50/50 Raffle and Refreshments. Doors open at 6pm at the Benzie Central High School Auditorium. The pre-show performance by "Fish & the Chips" at 6:30pm. Curtains open at 7pm. For more info, contact Lindy Evans at 231-882-4154.

Saturday, June 7

Beginning Birding with Carl Freeman. Freeman will lead this trip to help birders develop their identification skills. There should be enough warblers around to challenge everyone, beginner or not. 8am. Adams Road parking lot on River Road. 231-352-4739

Saturday & Sunday, June 7 & 8

Michigan Summer Free Fishing Weekend Everyone—residents and non-residents—can fish Michigan waters without a license, though all other fishing regulations still apply. Organized activities are being scheduled in communities across the state. For more info, contact Elyse Walter at 517-284-5839 or Ed Golder at 517-284-5815.

Saturday, June 7

Frankfort Lupus Walk—In memory of Josephine VanHam. Walk from Frankfort to Elberta and back on the Betsie Valley Trail. Registration from 9-10am at Mineral Springs Park in Frankfort. Walk begins at 10am.

Thursday, June 12

"Out of the Box" Table Design at the Oliver Art Center. Wine and a three-course lunch is \$25 pre-order or \$30 at the door. Space is limited. 231-352-4151. 11:30am.

The Betsie Current

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Editors: Jacob Wheeler, Jordan Bates
Contributors: Kelly Ottinger, Aubrey Ann Parker, Jenny Robertson

The Betsie Current is a free tabloid, published 12 times this year and distributed throughout Benzie County. Advertising inquiries, comments, suggestions, critiques, articles, photos, poems, and letters are welcome. © 2014, The Betsie Current, all rights reserved.

The Kids Are Alright

A student-run high school newspaper is born in Frankfort

By Pearce Pomerleau
Current Contributor

The newest high school paper in Northern Michigan started out a little more than a year ago, as a fun, half-joking suggestion. My mother, Janet, told me that it would be a great idea to start a student newspaper at Frankfort High School, where I was a sophomore at the time. I am now about to finish my junior year, and that suggestion has grown into a substantial Internet news source called Frankfort High School News, with a large social media presence, an advanced website (FrankfortHSNews.org), and more than 10 dedicated student staff members.

As I thought more about her suggestion, the idea grew on me. This was a unique opportunity. An opportunity to write about what interests me, to inform my friends about important issues, and to connect students to each other through information. Editing an online high school newspaper

see when games get canceled or rescheduled, which is very helpful. These Twitter messages are also very positive when a team loses, which is really nice.”

Frankfort High School News helps hundreds of people to get the information they want, and it informs them about the great things that are happening in our school, in our community, and in our world. The most entertaining and successful way we have done this so far is through our “Month in Review” video segments. Set up like a news broadcast, the videos are hosted by juniors Bennett Schmitt and Madison Farmer, who discuss upcoming events and recap news of the previous month. Uploaded to YouTube, these videos are available to the public, along with our other content.

Our newspaper is free—no subscriptions or fees required. We are funded entirely by the generosity of the Panther Parents and fundraisers such as the Community Spelling Bee, which was held at Stormcloud Brewing Company in April (also a community kick-off for *The Betsie Current*). If you like what



Newspaper staff from left to right: Corrinne Gamache, Madison Farmer, Evan Hammon, Casey McKinley, Pearce Pomerleau, Julie Lowe, Olivia Buzzell, Bennett Schmitt. Not shown: Anne Gwaltney, Erin Waters, Justin Mitchell. Photo courtesy of FHS News.

also looks great on a college application, which is on the minds of all students.

Early this school year, I met with Ms. Anne Gwaltney, my AP Literature teacher and an important member of our small school. She was excited to join the effort as the newspaper’s faculty advisor. She deserves much of the credit for our success. A student staff was soon recruited, and our website launched in early January 2014. Thanks are also owed to the Panther Parents, a local organization that generously funded our website.

Frankfort High School quickly adopted our newspaper’s role in spreading information, especially on social media. I asked one of our sophomores, Anna Hunt, what she thinks about the newspaper and our use of social media. “I believe that our school newspaper Twitter accounts are very helpful,” she replied. “With our school paper’s Twitter pages, I am able to see the scores and game updates of other sports. You can also

we offer, please support us at a future fundraiser. We will keep our readers informed about upcoming events.

Please visit online at FrankfortHSNews.org, at Facebook.com/FrankfortHSNews, or on Twitter at @NewsFrankfortHS. I hope that you enjoy it. If you know of a story that you’d like us to cover, please leave us a comment on the website, contact us through social media, or email newsfrankforths@gmail.com. Your contribution will help our newspaper grow, and provide our students with a central source of information and a forum for discussing important issues, inside the halls of Frankfort High School and in the broader community.

Pearce Pomerleau is editor of Frankfort High School News. At the Community Spelling Bee in April, \$800 total was raised, and the money was split evenly between Frankfort and Benzie Central high schools for arts, cultural, and journalism programming.

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Look Out for Ticks, A Spreading Menace

Benzie County is home to ticks carrying Lyme disease

By Carol Navarro
Current Contributor

Morel mushrooms, leeks, and spring wildflowers draw us outside after a long winter. But hikers need to be mindful of another, more unwelcome spring arrival—ticks.

A rise in tick-borne diseases is the reality as these insects are actively spreading to new areas in Northern Michigan. The Elberta Dunes is one example of a perfect habitat for humans to encounter ticks: it's wooded, grassy, and sandy with a population of small mammals and deer.

“Benzie County is listed on Michigan’s Lyme disease risk map as endemic, because Lyme disease-infected ticks have been collected in the county,” says Erik Foster, medical entomologist at Michigan Department of Community Health. “These ticks were collected near the shore of Lake Michigan in upland deciduous forest areas. There was one Lyme disease case reported that had exposure in Benzie County in 2013.”

Of the more than 20 Michigan tick species, three are common to Benzie County. It is the blacklegged tick (*Ixodes scapularis*)—one of the smaller ticks—that is the known carrier of Lyme disease, as well as other diseases. It proliferates in the spring and summer and hangs around into the fall during Indian summers.

Most ticks prefer wildlife, but the blacklegged tick is one of several species that will also sink its ferocious mouthparts into people and domestic animals. While it spends several days feasting on the blood

of its generous and unaware host, the tick may also be transmitting the bacteria that causes Lyme disease. Research suggests that a blacklegged tick must latch onto its host for at least 24 hours before the disease-producing organism can be transmitted.

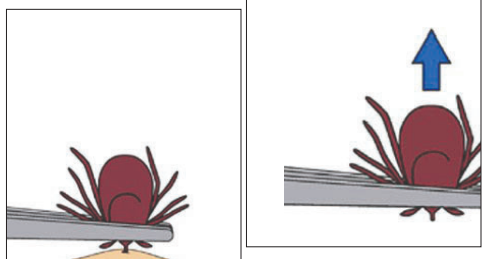
“The practice of checking for ticks cannot be stressed enough,” says Michelle Klein of the Leelanau-Benzie Health Department. “Proper removal in the right time frame

take it—preferably alive—to the local health department.

You may also get submission kits and instructions on how to send it to the Michigan Department of Health at the department’s website, or for more information, contact the Leelanau-Benzie Health Department at 231-882-4409.



Blacklegged ticks carry Lyme disease. Photo courtesy of Graham Hickling.



How to remove a tick. Graphics courtesy of the Centers for Disease Control.

Ticks and Your Health: preventing tick-borne illness in Michigan is available online at this link <http://1.usa.gov/1gGHSXK>, or hard copies of the brochure can be obtained from the Benzie Conservation District at 280 Benzie Blvd. in downtown Beulah.

Prevention Is The Best Cure

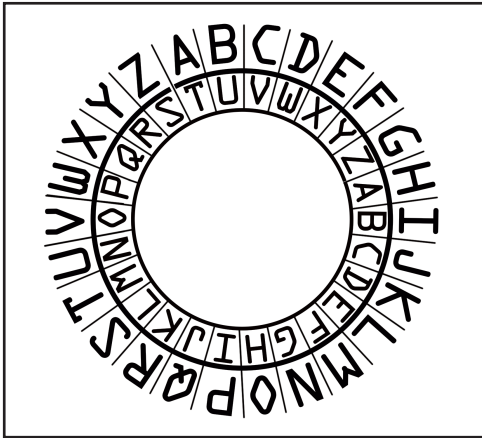
- **Know where you are mostly like to encounter a tick population:** Grassy shorelines, wooded areas, and fields near wooded areas, especially where there are deer.
- **Prevent tick bites:** Wear light-colored long pants and shirts, closed-toe shoes with pants tucked into socks or boots. Effective insect repellents such as DEET, Picaridin, or oil of Lemon Eucalyptus can be effective for repelling ticks when applied to clothing. Check label recommendations before applying to skin.
- **Perform a complete body scan after being outdoors:** Most commonly, ticks like to penetrate and attach to the skin in the hairline, ears, waistline, armpit, and groin.
- **Remove ticks immediately:** Using tweezers or a tick-removal tool, grab close to the skin and slowly but firmly pull straight out without twisting. It is important to remove the tick’s blunt mouth parts which are firmly imbedded in the skin. Thoroughly cleanse the area with soap and water and apply antiseptic.
- **Report flu-like symptoms occurring within three to 30 days after exposure to your healthcare provider:** Chills, fever, and aching muscles and joints, especially when accompanied with the classic bull’s-eye rash. Be aware that not everyone who contracts Lyme disease gets the bull’s-eye rash. In this acute phase, antibiotics can cure the disease without long-term effects.

Joyce Y. Vickers, CISR
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Takeout

Continued from page 1

Erginkara “cooks from the heart,” not for the paycheck. He wants every dish to be perfect. He begins early on restaurant days, grinding his own meat, chopping vegetables, mixing dressings, and preparing kabobs on huge skewers that were shipped from Turkey because he can’t get them in this country. He uses only fresh ingredients. Getting ready for the day’s meals, he is in constant motion. In what seems like no time at all he has chopped a mountain of parsley—his favorite green—stopping to stir a huge pot of lentil soup that is simmering on the stove. The soup is on the lunch menu, but if you are lucky, there may still be some left at dinner.

Erginkara came to cooking young, when he was 12 years old. His family’s business was construction, mainly drilling water wells, which meant that he was on the road much of the time, living out of a camper wherever there was a job. Someone had to cook so Erginkara stepped up. This started the trajectory of his parallel life track that kept him connected to food in one form or another, as well as drilling wells all over the world. In fact, his construction company is a U.S. Department of Defense contractor, drilling wells in Iraq and Afghanistan, including some for the U.S. Embassy in Basrah, Iraq, just last summer. But Erginkara’s real passions are cooking and food.

Though he describes himself as self-taught, there is more to it than that—as with many great chefs, Erginkara’s mother loves to cook. He grew up with home-cooked, traditional Turkish food that was always made with fresh ingredients. Bread is a staple in Turkish cuisine, and Erginkara’s mother made it fresh for breakfast and again for dinner. She still lives in Turkey and speaks with her son every day. Food is what they talk about. Not only do they compare notes on recipes, but she helps him to scout out the best sources for the Turkish spices that he uses to make his food so authentic.

While still in Turkey, Erginkara gained even more food-related experience by running a restaurant and bar. But what really helped him to make the transition from cook to chef was working for three years as a sous-chef to the executive chef at the San Antonio Country Club in Texas. By the time he left there, Erginkara had learned much about the world of food and had formed a solid base from which to keep growing as a professional chef.

Moving to Frankfort was a family decision.

His wife, Jeri, a retired U.S. Air Force Lieutenant Colonel (next time you pick up a prescription at Corner Drug of Frankfort, you may want to salute or at least stand up straighter) vacationed in Frankfort, because her mother was born and raised here. Jeri moved here first with their daughter, Helen, while Erginkara travelled with the construction projects. He moved here permanently a year ago and became the lead line cook at Crystal Mountain’s Thistle Pub & Grille, where he creates featured dishes. The popularity of his food, plus his desire to work for himself, inspired Erginkara to open Frankfort Takeout. First, he used his family and neighbors as focus group test-tasters to decide on his menu and to perfect the recipes that he wanted to use. How lucky for his family and neighbors—the food is amazing.

When asked which dish is his favorite, Erginkara describes them as one would his own children: he loves all equally (which is how it should be when love of good food is such a critical ingredient in every dish). Erginkara is assisted by Desiree on some days and Jess on others—helpers who arrive just before the lunch crowd. Erginkara works with each like surgeon and nurse, but instead of calling for “scalpel and sutures,” it’s “cabbage and orzo.”

Most of the dishes take 20 minutes to prepare. An order arrives, and a mental timer starts ticking in Erginkara’s head. He doesn’t look at a clock, he just knows. Kabobs are molded from freshly seasoned meat and put in the oven. Other ingredients, chopped, grated, or otherwise prepared that morning, are pulled from the fridge. Vegetables or chicken go into the frying pan and are seared in sometimes foot-high flames, tossed with what looks like “it’s all in the wrist” precision. Quick check on what’s in the oven. Just-dressed salad goes into the take-out container. Twenty minutes are nearly over; out comes whatever is in the oven, straight into the container, and out to the customer.

Erginkara’s ability to produce many freshly prepared meals in such a short time rests on him starting prep work early that morning and a systematic lay-out of tools, oils, lemon juice, seasonings, and containers. Does he take a break on restaurant days? Yep. He often ducks out for a half-hour of fishing—one of the many joys of being a chef in Frankfort.

Operating out of the American Legion Hall in Frankfort, the spring hours for lunch are Tuesday through Thursday from 11 a.m. until 2:30 p.m., and for dinner from 4 to 9 p.m. on Tuesdays and Thursdays. Erginkara plans to expand his hours this summer. The staff at Crystal Mountain are supportive of his plans and accommodate his schedule. Drop by, call or text ahead (231-930-8009) for absolutely delicious food.



Turkish fare on Main Street in Frankfort. Photo by Aubrey Ann Parker.

I’d Rather Be

Continued from page 1

immediately see the fish, it’s worth casting to these spots. The fish often blend in well enough that you won’t see him as he darts in to remove the foreign object from his bed. Most of your bites this time of year will come out of aggression—these fish know every pebble and piece of sand in their nest, so when something appears that they don’t recognize, they move it away from the area. Therefore, the best tactic for these neat freaks is to put bait, such as a lead head jig or a plain crawler, directly in the center of their bed.

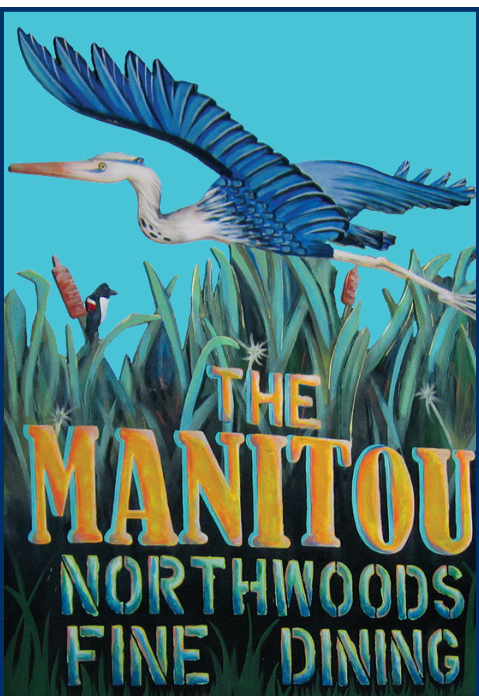
I hope these tips help your fishing this spring and make your days on the water more enjoyable. Good luck!

Dave Rommell is captain of Tiny Bubbles Charters and co-owner of Big Bob’s Up North Outfitters in Frankfort.

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