

July 12, 1986



Summer is upon us for sure! Last weekend can only be described as pure etcasy! Three beautiful days filled with sun, sun, sun !!!

Was everyone thoroughly impressed with our 4th of July fireworks display?? Not only did the fire dept. do a terrific job of displaying Birch Lakes' fireworks but residents were treated to a glorious display of fireworks from Shavehead lake and from various residents around our lake! Beautiful!

APPLAUSE PLEASE! Nancy & Brad stand up & take a bow! They planned and put on a fantastic pancake & sausage breakfast for everyone last Sunday! We had about 175 people at our "Annual" Birch Lake Breakfast and will try and double that number for next year! (Doesn't that just thrill you Brad!! More pancake flipping)

"Smokey The Bear" and his spouse, Doris, greeted people at the door. Smokey (Marty Sante) and Doris showed signs of caffeine overdose as they sat at the greeters table taking your money! (that kept Marty awake!)

Smokey was Johnny-on-the-spot as Chief Cook B.Walker filled the Yacht Restaurant with smoke as he tested out his grill.

Nancy was so well prepared we helpers were amazed at her efficiency!

Awhile into the breakfast Chief Pancake Maker was getting fancy with the flipping procedure of the "cakes" as he flung them high in the air. . . to sometimes land on the griddle again! . . speaking of Flipping. .Offering to help flip pancakes I was politely turned down, with this comment from Brad, "I won't sacrifice quality for my customers!".

Josh & Caleb Walker were the guinea pigs for "Cook Walker". They were offered the first cakes off the griddle as Brad fiddled with griddle temps .. but loyal to the core, Josh declared all pancakes delicious!

"Off the griddle & into the fire" should have been Brad & Nancy's motto on Sunday! After they slaved over a hot pancake griddle for 3½ hrs. they rushed home to start their grill to entertain for Walkers Farm & Garden Company picnic.. at their house!

Dorothy Parnell sent John & their 2 grandsons, Shane & Brian, out for breakfast last Sunday so John packed 'em in & headed for the Yacht Restaurant where he knew he could probably fill those growing boys up on Pancakes & Sausage! Smart man that John!

We welcomed all help at the pancake breakfast, but when word got out that Barry Schaar shouldn't be trusted in a kitchen someone (probably Lynn) slapped a pair of tongs in his hand & he served sausages for the rest of the morning!

If it weren't for the great job done by Nadine Brown, Lynn Schaar, Judy Olson, and Katha Machalleck, Nancy Walker might have had to have several more workers 'cause these ladies did the work of 10 people! Three cheers for the unsung heros!

Now if it didn't feel that you ate your \$3.00 worth of breakfast, rest assured that "Hollow leg" B.Ross was there to take up the slack! (hollow leg, hollow arm, hollow..)

While at the Yacht Club trying to perform our various duties of Hostess-with-the-mostess; Chief Cook & bottle washer, O,J. maker & batter-filler; money-taker, etc. we all noticed some very vital items needed in the Yacht Club inventory. If any residents could scrounge up any extras of these items to donate to our needy Yacht Club it would certainly be appreciated! Such things like POT HOLDERS; spatulas; PITCHERS; tongs; SERVING SPOONS, FORKS, KNIVES; ladles; twist-hand can opener; SERVING BOWLS; serving pots; MEASURING CUPS & SPOONS; & dish cloths & sponges. THANK YOU!!

\*\*\* A BIG THANK YOU ~~from~~ the Walkers for you help and participation to make this event a big enjoyable SUCCESS!!

DID YOU KNOW ... According to the National Academy of Sciences, the milk of the water buffalo is richer than that of dairy cows, yields more butter per gallon & produces the finest mozzarella & ricotta cheeses.

TACT is knowing how far to go before you go too far.

**\*\* I have it on reliable sources that Herm & Bev Kruggel celebrated their 37th Wedding Anniversary on June 25th!**

Now that is certainly an accomplishment, to stay happily married for 37 years but look forward 23 years to this one Herm & Bev!

**\*\* Leslie & Margaret Jensen** celebrated their 60th Wedding Anniversary on April 4th. They spent some time at Maxinkuckee Lake, Culver, Indiana, where Margaret's sister & husband, Mr. & Mrs. Barnette, had a party to celebrate their 60th!

Their daughter, Kay & husband Bob Greenig, stayed with the Jensen's for the week - probably to keep celebrating the anniversary & B.L.'s beautiful weather!!

**ARE YOU HAVING A LOAD** of company for the day and at witts end as to what meat to serve? Tired of steaks, hamburgers, hotdogs, & chicken? Try this recipe idea for Nancy Walker's Bratwurst! Lay as many bratwurst as needed in a deep roaster & smoother them with cleaned-halved green peppers and sliced onions, cover & cook in a 275-300 degree oven for about 3-4 hours. You can just set the roaster out & serve as is or can quickly grill to brown. Absolutely excellent & simply out of this world!

**FACT:** Strawberries, blackberries, raspberries, apples, peaches, plums, cherries & many other plants are all members of the rose family.

**\*\*SHERMAN & SHIRLEY EICHORST** of S064, had their sons Doug & his wife and Kurt & wife here for the 4th of July weekend. Doug, from Abilene, Tx, and Kurt from Vienna, Va., were here for their John Adams High School Class Reunions. Before Doug & his wife could make it to S.B. for the reunion they were involved in a car accident on Saturday at Birch Lk. road & Sears St. Doug was injured & is recuperating in Memorial Hospital.

**BILL HAYDEN**, W 300, can frequently be seen practicing his golf swing in the back yard. He says he's "ironing out the wrinkles" - of his golf swing or the grass, one can only make a guess!

**DID ANYONE EVER WONDER** if that adorable Pink Panther that is frequently seen on Nagy's upper deck is really Ernie dressed up to fool Jane as she hunts for him to do some work?!!

**SHOUTS FOR ASSISTENCE** did not go unheeded after Friday nights Fireworks display as it was our ever-faithful deputy Sheriff to the rescue. Our ex-fleet captain, Marty Sante, and Commodore Mike Machalleck and their spouses were cast adrift on the lake with engine troubles and had to be towed (tail between their legs!) back to the Sante Cottage!!

**STARTING WED. JULY 16** from 3:30-4:30 pm (In) there will be a 3rd-6th grade program run by Randi Brown at the Yacht Club. The program will combine all areas of music - rhythm & singing, along with arts & crafts. The program will continue to Aug 20, when on this date there will be a display of all done for the parents to see. Call Randi, before July 16, to register so she can prepare the program. 476-8890. Or call Sherry, 476-2800 to register.

**CORRECTION** - The report by Tony Groves of Progressive Engineers who is doing our Lake Study will be given during the Birch Lake Improvement Assoc. Annual Meeting at the Yacht Club, Sat. 7-19-86. Time is 9:00 am Ind., 10:00 Mi., all are encouraged to come!

**SPENDING TODAY** (Sat) at the Zesinger cottage are some of Bud's golfing buddies and their wives. Included are Sonny & Dolores Tepe, Hank & Rita Adams, John & Ruth Hunter, and John & Rosie Gordon.

**THE NEXT TEEN PARTY** will be held on Sat., July 19th, at the Yacht Club. It will start off around the bonfire at 8:00 pm (In) All lake residents age 13 to 20 are invited. Price of admission is a snack to share and .50¢ per person.

A treasure will be hidden at Birch Lake and the team that can find and solve the clues will win the prize.

Come to the Treasure Hunt and make friends with other Birch Lake teens. Those who know the lake will luck out!

Thanks go to Bill & Sherry for donating and delivering the wood for our fires. Also thanks to Bev Kruggel and Steve Cranmer for letting us borrow hot dog forks.

By, Ken & Sally Everett

**FOR SALE:** 16 Ft. Hobie Cat. Includes trailer, cover, & trapeze, & other extras! For information call 476-2102 or come see it at the John Ball's 14768 Birch Lakeshore Dr.

**LOST:** 14' Aluminum row boat. Please call David Kring - 2512.

RECIPE IDEA

If you haven't already tried this recipe out on company or relatives TRY IT NOW!! This pie is so delicious and so sinfully rich that your friends will rave over the dessert!

Nestle' Toll House Pie

2 eggs	1 cup butter, melted, cooled to room temp
$\frac{1}{2}$ cup all-purpose flour	1 pkg. (6 oz) Nestle Semi-Sweet Choc. Morsels - 1 cup
$\frac{1}{2}$ cup sugar	1 cup chopped walnuts
$\frac{1}{2}$ cup firmly packed brown sugar	1 9" pie shell, <u>unbaked</u>

Ice cream & fresh strawberries to top with.

In large bowl, beat eggs until foamy; add flour and sugars; beat until well blended. Blend in melted butter; stir in morsels and walnuts. Pour into pie shell; bake in preheated 325 deg. oven for 1 hour. Serve warm with ice cream, garnished with sliced, fresh strawberries. (also good with coolwhip dallop!)

SWIMMERS' ITCH ?? Take a spray bottle and fill it with Avon's Skin-so-soft and spray it on everyone before they enter the water. This will repel whatever it is that bites your body - maybe its the smell of the Avon product.

POISON IVY: Tom Blodget, from Bendix Woods, teaches kids to spot poison ivy this way; if the vine or stem is hairy like my face, its generally poison ivy, leave it alone! Leaflets three, let it be.

You can get poison ivy by touching the oils directly off of a poison ivy plant but also when brushing against it with clothing then touching the oil stains. Also coming in contact with a poison ivy-exposed pet passes it on. You can get it by touching anything that passes through it, such as a frisbee.

Some cases of poison ivy can be rid of minutes after the oil gets on a person. Once your're exposed, wash with soap and water. If you do it within five minutes, there's a chance you'll knock it off. Any over-the-counter medicine with Benadryl will help ease the itch.

After a couple days, you get blistering then you get intense itching, the more active you remain and your mind is on other things, you don't really notice the itching.

The characteristics of poison ivy are varied, but it almost always has three edges and hair. Color or variations (green or red) and shiny and smooth qualities are often included.

A reaction to poison ivy might not occur the first time a person is exposed. On the second exposure, a person may be less fortunate. Once you are exposed to it the chances are better that you will get it.

LADIES LUNCHEON

The annual Ladies Luncheon will be on Friday, Aug. 15 at 12 noon, (Ind.) 1 pm (MI) at the Seasons Restaurant in Three Rivers, Mi. (from B.L. it is 14 miles!) There will be a choice of 3 entrees and for everything; your beverage, food, & tip included (with a cash bar) the cost will be \$8.00 per person . Your chairwomen, Angie Lovejoy, 476-2777, and Nadine Brown, 476-2125 will have more info coming later, but ask you to call as soon as possible to put in your reservation!!

1986 BIRCH LAKE GOLF OUTING

Details for the 1986 Birch Lake Golf Outing have been completed. On Friday, Aug 1 at 12 noon (Ind) 2 shotgun blasts will start 68 golfers on an afternoon of fun, food, & friendly competition. The price for this outing has been set at \$22.00 per person. This price includes your green fees, all drinks, dinner, door prizes, & official 1986 Birch Lake Golf Classic Golf Cap. Those golfers who wish to rent golf carts can do so for \$22.00 per cart. Because we have to bring most of the carts in from Kalamazoo & pay for them whether they are used or not & due to the limit of 68 golfers, we ask that reservations be accompanied by payment in order to hold your spot. Therefore those of you who have previously called in reservations are asked to send in your remittance now that the price has been established. The field is filling up quickly- so Birch Lakers intending to play should get your reservation taken care of right away. Those of you wishing to donate doorprizes should contact Kevin at 476-2169 on weekends, or at (219) 289-4011 at the office.

Kevin Kruggel, Golf Outing Chairman.

COMMODORE'S CORNER

The 4th of July weekend was spectacular. The fireworks display drew a large crowd on the lake. The weather cooperated and we had a loud and colorful display. We want to thank the Dennis Kring family for use of their land and Herman Kruggel for putting the program together. We also would like to thank all those who donated money for the fireworks. Lynn Schaar is still accepting donations.

The wind was great for the regatta. All the races were completed for the Sunfish and MC's. Congratulations to Dave Troeger winner of the Sunfish and Earl Troeger winner of the MC's.

We finished off the weekend with a very successful and well attended 1st Annual Pancake Breakfast. We want to thank Nancy and Brad Walker and their committee members for a great job. Those of you that missed it this time plan to attend next year!

Don't forget to make your reservations for the Golf Outing, Triathlon, and Ladies Luncheon.

We are looking forward to another great weekend at Birch Lake.

RACING NEWS

WOW! What a great 4th of July for racing both Sunfish and MC's.

Our Sunfish regatta was one of the best ever with some additional sailors. Good winds and good participation added up to some real fine competition.

We also had a first with the MC's. All six participated in Saturdays second race and what a sight it was.

This coming week we will also have an MC race at 2:30p.m. Sunday following the Sunfish.

\*\* RACE RESULTS FOR 7-5-86 \*\*

SAILOR	FINISH RACE #					TOTAL RACES SAILED	POINTS EARNED TODAY	SEASON AVERAGE TO DATE	JULY R	
	1	2	3	4	5					
D. TROEGER	1	4	1	1	3	3	10	7507	1540	1
T. HOWARD	2	1	2	3	1	6	10	7440	1450	2
M. SANTE	10	8	6	6	8	7	8	5702	1176	8
M. MACHALLECK	3	3	5	7	6	4	8	6540	1353	5
R. HARMAN	8	DNS	DNS	DNS	DNS	DNS	5	-	1208	-
J. O'BRIEN	17	DNS	12	DNS	11	13	6	2555	927	14
P. COMO	21	14	14	13	13	14	7	3805	796	11
C. COOK	16	DNS	DNS	DNS	DNS	DNS	4	-	986	-
D. HARMAN	7	5	8	8	5	10	10	5781	1233	7
H. CRANMER	6	7	10	5	7	1	10	6219	1267	6
T. ATHANAS	12	13	4	10	DNS	12	8	3995	1051	12
R. WELCH	18	DNS	DNS	DNS	DNS	DNS	2	-	914	-
B. CARPENTER	5	9	9	2	2	2	7	6661	1325	4
B. BINT	4	2	3	4	4	7	8	6909	1345	3
J. OLSON	13	DNS	DNS	DNS	DNS	DNS	3	-	1036	-
D. OLSON	11	DNS	DNS	DNS	DNS	DNS	3	-	1056	-
B. CRANMER	19	10	13	12	12	11	7	4377	886	10
M. ROSS	20	11	DNS	DNS	DNS	DNS	3	910	812	16
K. TROYER	23	DNS	DNS	DNS	DNS	DNS	-	-	-	-
G. ESHELMAN	14	12	11	9	9	5	5	5135	1027	9
K. SANTE	9	6	7	DNS	DNS	DNS	2	2401	1201	15
C. LaPIERRE	15	DNS	DNS	11	10	8	3	2980	993	13
M. REYNOLDS	22	DNS	DNS	DNS	DNS	15	1	686	686	17
E. TROEGER	1	1	2	1			3	4751	1583	1
D. HARMAN	3	2	4	2			3	4441	1480	3
R. WELCH	2	3	1	4			3	4443	1481	2
B. LOVEJOY	6	4	6	DNS			2	2617	1357	6
B. HARLAN	4	5	3	3			3	4214	1405	4
S. ABERNATHY	5	DNS	5	5			2	2612	1306	5

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.....	8 oz.	9.40
To compliment your steak, fresh mushrooms sliced and sauteed in butter .....		
.....		2.95
Broiled Pork Chop .....		9.75
One pound marinated and braised, then butterflied and broiled with a special sauce.		
Barbecued Spare Ribs .....	rack	11.95
.....	1/2 rack	8.50
Lamb Chops <i>ala grecque</i> .....		13.95
Rack of Lamb .....		17.95

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Prime Rib of Beef .....	12 oz. King	13.50
.....	Au Jus 8 oz. Queen	10.50
Chicken Cordon Bleu .....		8.25

*From the Burner*

Veal Scallopini .....	12.50
Sauteed with mushrooms, onions, garlic, oregano, white wine and lemon. Choice of Fettucini Alfredo or Potato.	
Veal Piccata .....	10.50
With mushrooms and apple brandy sauce.	
Veal Marsala .....	10.50
With mushrooms and Marsala wine sauce.	
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# BIRCH LAKE TRIATHLON 86

Is it that time again, already? It sure is, the 3rd Annual Birch Lake Triathlon is only a month away. Remember the distances: 1/4 mile swim, 7 1/2 mile bike, and a 3 mile run. Remember the time: 8:30 A.M. Saturday Aug. 9. The training for some has already begun, so now its time for the rest to start. Don't let the sight of bikers in helmets, or runners gliding down the road inhibit you. This is for the well trained and the barely trained. Remember if you lack the skills in swimming, or don't own a bike, or possible can't shuffle your feet down the road you can always get three people together for a relay. The race this year is open only to Birch Lake residents and their families. If there are any questions please contact Dan Reynolds, Jane Nagy, or Bill Carpenter. Helpers are again needed to make this race successful. Added to this years post festivities will be a dance at the Yacht Club Sat. nite, more information about it will be announced latter.

The swim will start at Welch's cottage and go to Carpenter's. The area will be inside the rafts so water depth will not be a problem. Boats will be in the area for assistance if needed. Bikes will be along the road behind Carpenter's. The ride will go to the public beach, then up the hill following Birch Rd. to Shavehead Rd. Down Shavehead to Robbins Lake Rd. which will be the turn around point. The ride will end at the top of the hill on Birch Rd. Safety is the main concern on bikes. There will be no sprinting or passing until we leave the lake. The transistion area to running will be at the top of the hill. The run will go along the east shore, turn around at Kiloqua Rd., around the turnaround on the south shore, then finish at the Yacht Club.

Entry fee: Individual - \$10.00  
 Relay - \$27.00  
 This includes shirt and admission to the dance.

Categories: Individual - One person performs all three events.  
 Relay team - Male, female, mixed, and family. Each member performs a seperate leg.

Awards: All individuals and relays will recieve a shirt along with post race refreshments. Awards again this year will be numerous with many special awards highlighting the ceramony. Awards will be given at the conclusion of the race at the Yacht Club

Return entries to:  
 Dan Reynolds S046      Jane Nagy E113      Bill Carpenter S012  
 14910 Birch Lakeshore    63614 Birch Rd.      15170 Birch Lakeshore  
 phone 476-8877

=====  
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NAME \_\_\_\_\_ AGE \_\_\_\_\_ SEX \_\_\_\_\_

NAME \_\_\_\_\_ AGE \_\_\_\_\_ SEX \_\_\_\_\_

NAME \_\_\_\_\_ AGE \_\_\_\_\_ SEX \_\_\_\_\_

MAILING ADDRESS \_\_\_\_\_

PHONE \_\_\_\_\_

} FOR RELAY TEAMS

WAIVER MUST BE SIGNED: In consideration of my acceptance of my entry, I, for my heirs, release and forever discharge the organizers of The Birch Lake Triathlon of all claims, actions, damages, costs or expenses which I may have against them arising out of my participation. I recognize the difficulties of this event and attest that I am physically fit to compete.

\_\_\_\_\_  
 SIGNATURE (parent or guardian if under 18)      DATE