

THE BIRCH BARKER



Birch Lake Yacht Club

Issue 13

August 30, 1986

It is hard to believe that summer is over. The kids are back in school and the weather is turning cooler. The annual dinner and Birch Lake Yacht Club business meeting was held last Saturday. We had about 100 people enjoy a delicious Italian Dinner catered by Joe's Catering. Ken & Linda Tate did a great job organizing the outstanding evening.

During the business meeting the Commodore's Trophy was presented to Bob & Gert Temple. Annually a person or persons name is added to the trophy who the board feels has contributed significantly to the Yacht Club & Birch Lake. Both Bob & Gert can be counted upon to serve on any committee and help the Yacht Club. They both were instrumental in helping to establish the water quality committee. The committee serves as the liason with the Health Department. I can say that this committee has helped to get a major problem of the lake handled and as a result we will all have a cleaner Birch Lake in the future. CONGRATULATIONS TO BOB & GERT TEMPLE!!

We also elected new officers and three new directors for 1987. Congratulations and welcome to the board.

Commodore - Ken Tate
Vice Commodore - Dan Reynolds
Secretary - Fran Welch
Treasurer - Lynne Scharr

Directors - Term expires 1989:
Harold Cranmer
Bill Holleman
Bob Temple

My last item of business before I turn the leadership of the Yacht Club over to Ken Tate is to say that I enjoyed my term as Commodore. This year I tried to have some activity that might interest everyone on the Lake. With the help of the Officers, Directors, and especially YOU, the members, I believe we had a very successful year. I would like to recap the events and thank the chairpersons for each event.

THANK YOU'S:

Katha Machalleck	- Commodore Party	Ken & Linda Tate	- Annual Dinner
Nancy & Brad Walker	- 1st Pancake Breakfast	Sally & Ken Everett	} Teen Party
Sherri & Bill Holleman	- Square Dance	Judy & Dave Olson	
Kevin & Herman Kruggel	- Golf Outing	Randi Brown	- Children Program
Herman Kruggel	- 4th July Fireworks	Claudia Gabelman	- Arobics Classes
Nadine Brown	} Ladies Luncheon	Frank Horvath	- Boat Storage
Angie Lovejoy		Bill Carpenter	- Ads for Barker
Dan Reynolds	} Triathalon	Sherri Holleman	- Editor of Barker
Bill Carpenter		Harold Cranmer	- Fleet Captain
Jane Nagy	} Michiana MC & Sunfish Regatta	ALL HELPERS & ASSISTANTS & PARTICIPANTS	
Harold & Donna Cranmer			
Randy & Fran Welch			
Don Harman			
Earl Troeger			

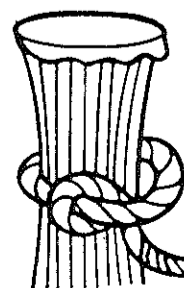
I want to thank my wife and family for their help and support. I believe that with all of your continued support, Ken and the Birch Lake Yacht Club can have an even greater year.

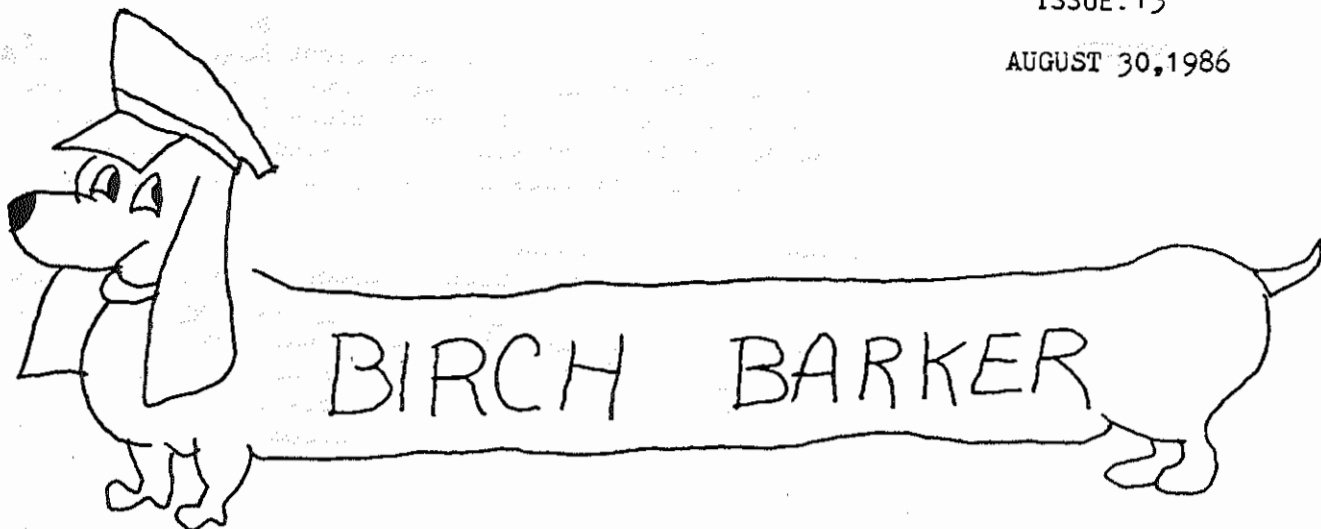
Mike Machalleck,
Commodore

TROPHY PRESENTATION - Monday, September 1, 9:30a.m. (IN) at the Yacht Club. Bring the family.

FIREWORKS DONATIONS - Thank you Zesinger and Helvey.

Chuck & Betty Fortino spent their first night at their new home last weekend. Their youngest daughter, Beth, is starting her freshman year at DePauw.





The Party is over summer is at its bittersweet end, the smell of autumn is in the air and the leaves are beginning to fall . . . such marks the beginning of a new school year! It certainly seems to me that yesterday was June 7th & summer was about to begin, not end. Ahhh how time flies when we're having fun!

First off I have a recipe for you when you are entertaining all those people over the long Labor Day Weekend! This "munchy" is just like Jay's potato chips, "Ya' can't stop eating 'em!"

- 2 bags Oyster crackers
- 3/4 - 1 cup Crisco Oil
- 1 pkg dry Original Ranch Dressing
- 1 tsp dill weed
- 1/2 tsp garlic powder

Spread crackers in a deep oblong pan, mix oil with Ranch Dressing & 1 tsp dill weed & 1/2 tsp garlic powder. Mix well & pour over the crackers. Put in a 250 degree oven for 5-7 min. Let set to cool 1 hour before storing them in airtight container.

FALL DINNER

Once again it was fun to see everyone and enjoy an evening together at the Fall Dinner. Birch Lake seems to be unique because of all the people who enjoy being together to make our summer events enjoyable!

Special Thanks go to all the Directors who sold tickets and Mike and Katha Machalleck for helping us make arrangements. Jeff Howard did an outstanding job manning the bar with the assistance of Steve Sante and Brian Machalleck. Thanks Guys!

Joe's Catering did their usual outstanding job with the italian dinner. Chris and Linda Tate did a super job setting up tables and decorating. Earl Troeger's group cleaned up with the tip boards and provided many winners with refreshing beverages.

Thanks again to all who participated, you are the ones that make these activities rewarding.
Sincerely, Ken Tate

THE SCOOPS

Kim & Linda Price & 2 children and Cindy & Vaughn Nickell & children enjoyed two weeks at Birch Lake while their parents, Eileen & Harry Price, were on a tour of the Canadian Rockies, Calgary, Jasper, Banff, Lake Louise, the Expo, & Butchart Gardens. A good time was had by all. From the Prices ' . .

CONGRATULATIONS are in order for 2 couples on our Lake!

59 happy years will be celebrated on Sept. 3 by I.T. & Helen Bowers, W307. The last 36 years have been celebrated on our beloved Birch Lake. Their grandson, Pedro Kinner will be leaving on his trusty bicycle for Lake Tahoe the day after Labor Day. For some this would be a hardship but he calls it fun! It has been a fast but happy summer for him and he is already looking forward to next summer. His beautiful pictures of Birch Lake have been fantastic!

John & Odessa Murphy, W 350, are celebrating their 47th Wedding Anniversary!! Odessa says that they have nothing special planned for this anniversary. She was informed that she at least deserved a bottle of champagne and a candle!! Odessa is pulling towards the Big 50th now!!

WORD HAS IT that the Birch Lake Fall Dinner was a huge success for all involved. The italian dinner was well received by all, Chairman Ken Tate says there were about 95 or so attending! At the fall dinner meeting Harold Cranmer named Pedro Kinner fleet photographer for the next summer season, as he fulfilled that role so perfectly during the present summer season! Pedro shot over 160 photos of this years' sailboat races and he presented the Yacht Club with a colorful collage of photos he had taken this season. Rumor has it that there might be a photography contest on the Lake. The contest will include winter scenes & also upcoming summer scenes. The photography will be judged by the people at the fall dinner.

SAILING TIDBITS - Report from my Cub Reporter - Dave Troeger won ^{The} 1st race of last weeks Sunfish races but in the 2nd race on the turn at the first bouy Dave tried a "strategy move" and did a 360 degree turn around the bouy. During his spin 2 fellow sailors passed him on the turn & he glided in to finish a close 3rd! A possible reason for his finishing 3rd was due to the confusion of the winds, everyone was going the wrong direction at the start of the race so a false start was called!

THE COVE HAS new residents now as Cisco & Roberta Minix bought Frank Chicks' cottage (C-296) and have moved in lock, stock, & barrell! Cisco & Roberta are from Granger, Indiana, and Cisco owns his own business of Crane Industrial Service Company which has Crane rentals & steel errections. The Minix's have three children; Jerry Minix from Granger ; Terry Minix from Granger; and Linda Bergan from Osceola, Indiana. The Minix's plan to use the cottage as a summer retreat but Roberta says that the children can come up anytime if they want to do some work! Welcome them to Birch Lake!

TOM AND JACKIE Minglin, Westside, and their children, Aaron & Halley, returned last week from a trip to Washington, New Jersery and Seaside Heights to visit Jackie's parents, sisters & her brother. The weather was gorgeous and they all had a fantastic time visiting family & friends. They spent a day at Atlantic City and had a fun time "losing" all their money. Tom went clamming on the bay one day & got a bushel full of clams so they all had a clam bake!

AUGUST is when you finally realize what you saved for a rainy day-- your vacation.

ATTRACTIONS:

Aug 29-Sept 1	Old Fashioned Labor Day Celebration - Buchanan, downtown
Aug 29-Sept 1	Oktoberfest: Michigan City
Aug 29-Sept 1	Marshall County Blueberry Festival: Plymouth, Centennial Pk
Aug 30-31	Kee-Boon-Me-Kaa Festival (Potowatami Pow-wow) South Bend, St.Patricks County Pk
Aug 31	All Crafts Fair: South Haven Mi Stanley Johnston Park
Aug 31	Venetian Night Parade: South Haven,Mi : Black River

For my last Barker of the 1986 Summer Season (and my career--a surprise editor will be writing the Barkers for the LAKE next season) I would like to leave you with one last grilling recipe from Harold & Donna Cranmer.

Barbequed Pork Loin Roast 6-8 servings

1 boneless pork loin rst 3-4 lbs
salt & pepper
1/4 cup sugar
1/3 cup catsup
3 Tbl. vinegar
1 Tbl. prepared mustard
1 Tbl vegetable oil

Season roast with salt & pepper. Cover loosley with foil. Grill over med-hot coals for 1 hour. While roast is cooking combine remaining ingredients and bring to a boil; reduce heat & simmer 5 min. After 1 hour baste roast with barbecue sauce. Continue every 15 min. until roast is done: about 1 to 1 1/2 hours. - on a meat thermometer 170F.

THIS BLIP was found in the last issue of the 1950 summer season, Sept 3rd issue:

"If anyone sees a head & arms with a fishing pole floating about a block out from Rensenhouse, its only Clem Haines standing on a sand bar in a bathing suit, canvas shoes & hat, casting. Hey, maybe that is the way-- he caught 2 bass!"

Advertisers of that year included Tubby 's General Store, Lazy Lodge, Breece Store, Old Gold Cigarettes, Vandalia Heating & Plumbing Co.

ALSO " Mr. and Mrs. Stanley McDuff and son, John Davis have purchased the schwartz cottage on Woodland Cove."

AUGUST 17 (1986!) saw the third annual Dufour-Norris reunion at Duffy and Sue Dufour's cottage #E120 . The crowd of some 20 relatives included Dave, Michele, Demarée and Paige Dufour; Jenne Dufour; Allen and Rosemary Norris; Ernest and Mary Lois Norris; Jeff, Kathy and Amy Allen; and Phil and Mary Sue McAlister. A great time, with sailing, swimming and "brats" on the grill, was had by all.

EVEN IF NO ONE ELSE saw it I want you all to know what a great job Valerie Scofield, grand daughter of John & Leveta, W 305, on our skiboard last weekend! We took Valerie out on Sunday afternoon to try the skiboard out and soon tiring of just sitting on the board she wiggled and squirmed around until she was able to stand up and jump the waves!! Three cheers & lots of applause for a fine job done Valerie -- now what feat can you possibly top that with for next summer??!!

Marriage is one long conversation.

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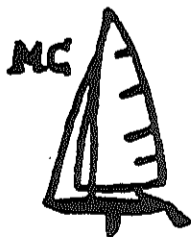
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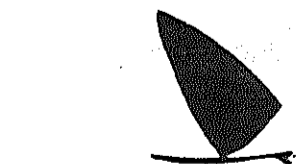
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