

Neighbors

Inside this month

Regional News.....Page 2, 3
 Regional Events.....Page 4, 5
 Lake Life with Jane.....Page 8, 9
 Field Trip.....Pages 10-12
 Floyd's Postcards.....Pages 13-15
 The Last Word.....Page 19

OCTOBER, 2024

NOW IN OUR 21ST YEAR

FREE—Take one

A regional newspaper serving Cass County, Michigan and the surrounding area, and distributed at homes and businesses in Dowagiac, Cassopolis, Edwardsburg, Vandalia, Jones, Marcellus, Decatur, Union, Sister Lakes, and Three Rivers, with mail delivery at homes on Diamond, Eagle, Birch, Corey, Donnell, Indian, Magician, Shavehead, Baldwin, Long, Dewey, Cable, Juno, Christiana, Painter, Paradise, Stone, Buck, Lewis, Big & Little Twin and Bair lakes

[HTTP://WWW.CASSNEIGHBORS.COM](http://www.cassneighbors.com)

Neighbors is published monthly from March through November.

To contact Neighbors

(269) 228-1080

(269) 476-1680

www.cassneighbors.com

sailorphil@philvitale.com

Brazilstein@gmail.com



Post Office: Please deliver as soon as possible!

**Cass Co. Neighbors
 21308 Sail Bay Dr.
 Cassopolis, MI 49031**

PRST STD
 U.S. POSTAGE
 PAID
 Milford, IN
 Permit No. 2

Field Trip:
Downtown Chicago
and the Chicago Art Institute **Pages 10-12**

Regional News

Ghouls Night Out

The village of Cassopolis will host **Ghouls Night Out – October 5 at the Cass County Fairground's** beer garden, Fall family fun (pumpkin carving, haunted barn, etc.). Music: 4-9 pm DJ Butters Pro. Food Trucks: Taqueria Don Chepe (Mexican), Drive Thru Q (BBQ), Cottage Inn (Pizza), SWAT (Sweets & Treats).

Fall Rummage & Bake Sale

The First United Methodist Church, 326 N Lowe St in Dowagiac will host a fall rummage and bake sale on Friday, October 11 & Saturday, October 12 from 9 am to 3 pm both days

On Saturday there will be a bag sale; \$4 each, buy two/get third bag free

The Bake Sale will feature home-made baked goods & candy, gluten free available. The rummage sale will have

furniture, clothing, home decor, kitchenware, fall & Halloween decor & much more.

For more information call Darlene Trussell at 782-8551.

Under the Harvest Moon Festival

Dowagiac's fall festival celebrates Michigan's glorious autumn on October 12 from 10 am - 4 pm..

Hosted by the Dowagiac Chamber of Commerce, this event showcases vendors of handmade and artisan product, Michigan-grown produce, and antiques, and features activities for families.

Fall Festival at Newton House

The Cass County Historical Society is excited to announce its annual Fall Festival on Sunday, October 13 from Noon to 5 pm on the historical grounds at the Newton House, 20689 Marcellus

Highway, Decatur.

Join them for complimentary cider, popcorn, apples, and cookies while enjoying a variety of activities including hayrides, a petting zoo, and yard games.

They will be holding their second annual kids costume contest, and new this year, their first kids pie-eating contest. There will also be guided tours of the Newton House, live music and a silent auction. Local artisans will be showcasing their talents, and Civil War reenactors will be on site with a cannon demonstration.

The group also welcomes Dowagiac native and author Ron Kirkwood, who will be in town for readings and autographs of his new book on Gettysburg's George Spangler Farm.

For more information, visit the Facebook pages for either the Newton House or the Cass County Historical Society.

Dowagiac Farm & Artisan Market

The city of Dowagiac will host a Farm & Artisan Market on Wednesdays and Saturdays until October 5, from 9 am - 2 pm on the grounds of the Dowagiac Area History Museum, 201 E. Division St In September, the market will be held only on Saturdays. The market features produce and fruit grown in Cass and Berrien counties, along with booths of handcrafted merchandise.

Dowagiac Christmas Open House Weekend & Theta Mu Craft Show

The Dowagiac Christmas Open House Weekend will be November 14 - 16 from 10 am - 5 pm. Shopkeepers offer special activities and cheer as they present their finest in holiday merchandise during Christmas Open House Weekend, Ascension Borgess-Lee Hospital and the Chamber are proud to host the Dowagiac



THK

THK LAW, LLP

Estate Planning
Business Counsel
Elder Law
Litigation

Cassopolis | South Bend | Elkhart
269.445.1818

thklaw.com



FLOE DOCKS & LIFTS

PIER PERFECTION

CASSOPOLIS, MI
269.233.2222
pierperfection.com

EASY LEVEL™ SYSTEM ON LIFTS

EASY LEVEL™ SYSTEM ON DOCKS

Regional News

Christmas Celebration. Enjoy the relaxed pace of holiday shopping, the way it used to be.

Additionally, Theta Mu hosts their annual craft show at Dowagiac Middle School Saturday from 9 am to 3 pm.

Sanders to speak October 17

Edwardsburg Native Gary Sanders will speak about his life in Edwardsburg at his Oct. 17 presentation.

Born on Leet Road, Sanders graduated from Edwardsburg High School in 1959. He worked in the tool and die trade until his mid-30s, then started and operated the Trading Post with Scott Quimby of Edwardsburg for 10 years. He was a dealer's representative for several years,

then became a licensed real estate agent. He has been with Cressy and Everett Real Estate for 23 years.

The presentation will begin at 7 pm. There is no admission charge.

Life in America's small towns conjures up baseball games and other team sports, board games, jacks and marbles, apple pie, bubble gum, bobbers, hot dogs, denim, t-shirts, and bicycles.

Edwardsburg 1900-1920, closes on Halloween (Oct.31), and Christmas in Toyland, from Nov. 5 through Dec. 14.

The last two exhibits planned will pull items from the museum inventory for Edwardsburg 1900-1920. That exhibit will showcase the collection of Edwardsburg photos taken by George

Andrus of The Edwardsburg Argus in the first two decades of the 20th Century.

George and Charles Andrus, along with their grandfather, Henry Andrus owned the Argus. The collection of about 350 photographs, was donated in four large binders by Charles Andrus' son, Dean, soon after the museum was founded. They are images of people, buildings, streets, animals, and businesses, mostly in the Village of Edwardsburg. They will be complemented by various documents and items such as sheet music, and utensils, as well as mannequins outfitted in popular clothing styles from those decades.

The last exhibit, Christmas in Toyland, will be a colorful exhibit that

will be all about being a kid again. All Christmas trees will be decorated, with toys everywhere throughout the museum rooms.

The museum will close on Dec. 14, and re-open in mid-May, 2025.

Candlelight Christmas Parade

The Dowagiac Candlelight Christmas Parade will be December 6, from 7-8 pm. In anticipation of the grand procession, South Front Street downtown will be closed to through traffic at 4 pm. The parade steps off at Front and Main streets, heading north on Front Street then circling the downtown.

Why Buy New When You Can Renew (Redo)

Diamond Lake Marina can redo (refurbish) your watercraft (Pontoon, Jetski, Power Boat) over the Winter.



Woven/Weave Flooring

New Upholstery

Stereo/Speakers

Buff/Polish Tubes

LED Lighting

Power and Non-Power Biminis

References upon request

Now Taking Reservations for Indoor/Outdoor Storage and Winterization



1120 Follet Drive

Cassopolis, MI 49031

269-445-2191

diamondlakemarina.com

EXPERIENCE

for today's market

JAN LAZZARA
RE/MAX 100
& BY THE LAKE

574.532.8001
JANLAZARRA.COM

LICENSED IN
INDIANA & MICHIGAN





Regional Calendar

AREA EVENTS

OCT. 5 - Ghouls Night Out, Cass County Fairgrounds, 4-9 pm

OCT. 11, 12 - First United Methodist Church fall rummage and bake sale, 9 am - 3 pm, 782-8551

OCT. 12 - Under the Harvest Moon Festival, Dowagiac

OCT. 12 - Harvest and Wine Festival, New Buffalo

OCT. 13 - Annual Fall Festival of the Cass County Historical Society, Newton House, Decatur, ccmlhstoricalsociety@gmail.com

NOV. 14-16 - Dowagiac Christmas Open House Weekend & Theta Mu Craft Show; open house 10 am - 5 pm, craft show Saturday, 9 am - 3 pm

NOV. 30 - Small Business Saturday, Dowagiac

DEC. 7 - Christmas in Cassopolis

CASS DISTRICT LIBRARY

T'AI CHI WITH ALYSE KNEPPLE, MASON UNION BRANCH, MONDAYS: 11 am. Join Alyse Knepple at the Mason/Union Branch for T'ai Chi. T'ai Chi is a series of gentle physical exercises and stretches. Alyse will offer a free introductory class, followed by four weekly classes which will cost \$40.

CARDIO DRUMMING*, HOWARD BRANCH. MONDAYS: 6 pm. Cardio drumming is a fun and fast-paced way to get your heart rate up, improve your rhythm and burn calories all while having fun! Please bring a bucket, exercise ball, drumsticks and 1 to 2 lb weights. There are four sets of materials available, these are available on a first come first serve basis. Cardio drummers will meet under the pergola in the back of the library at 6:00pm each Monday, weather permitting. If the weather does not cooperate cardio drummers will meet inside the

library. This program is free, but a gratuity of \$5.00 is encouraged for the instructor but not required to participate. Registration is required, please call Howard Branch Manager Rhonda at 269-487-9214 to register.

ASTROLOGY READINGS BY RUTH NODEL*, MAIN BRANCH. OCTOBER 2 at 5 pm. Join us for mini astrology readings done by Ruth Nodel of Healing Heart Services. All you will need is an open mind and your birth date! Registration and payment of \$5.00 is required. Please call Stephanie Knepple at 269-749-1384 to register and for payment options.

THE NEW DEAL PROGRAMS OF THE 1930S PRESENTED BY KATHERINE WILSON*. LOCAL HISTORY BRANCH, OCTOBER 3: 2 pm. In this one-hour presentation, we will examine an abbreviated timeline leading up to President Roosevelt's Great Depression programs to restore American prosperity, discuss 4 of those programs (Civilian Conservation Corps, Federal Emergency Relief Act, Tennessee Valley Authority Act, Farm Security Administration), learn how those programs directly and indirectly affected our ancestors, and explore their resulting records. A four page handout will accompany the presentation and a Q&A session will follow. Registration for this program is required, please call the Local History Branch at 269-357-7823 to register.

WINE CORK PUMPKINS*, EDWARDSBURG BRANCH, OCTOBER 3: 5:30 pm. Get ready to "fall in love" with this adorable pumpkin craft! Make a pumpkin out of wine corks and other simple craft materials to spice up your fall decor this season. Registration is required, please contact the Edwardsburg Branch at 269-487-9215 to register.

YOUNG INVENTORS, HOWARD BRANCH, OCTOBER 5: 10:30 am. Explore and learn about inventors and their remarkable creations on the first Saturday of every month at 10:30am. Get ready to create a fun project inspired by the featured inven-

tor of the month! Young Inventors is ideal for adventurous individuals aged 7-14.

ADULT CRAFT CLUB: WINE CORK PUMPKINS*, MAIN BRANCH, OCTOBER 9: 1 pm. Join us at the Main Branch each month for a new craft project. This month make a pumpkin out of wine corks and other simple craft materials to spice up your fall decor this season. All supplies are provided. Registration is required, contact Stephanie Knepple at 269-749-1384 or visit any branch to register.

FOXWOOD RAPTOR AND WILDLIFE REHABILITATION CENTER PRESENTS: SUPERSTITIONS, EDWARDSBURG BRANCH, OCTOBER 10: 5:30 pm. Meet the feathered ambassadors of Foxwood Raptor and Wildlife Rehabilitation Center. Get an up close look, learn about habitat, diet and superstitions of these amazing creatures. You will not want to miss this exciting presentation!

WHAT ARE YOU READING NOW? BOOK CLUB, HOWARD BRANCH, OCTOBER 12: 11 am. Are you interested in joining a book club but struggle to find a copy of the book? Do you want to participate but have a hard time keeping up with a rigid reading schedule due to all of life's demands? Well, if so, this is the book club for you! Adults of all ages are welcome to join us for a group discussion about books they've recently finished. Whether you loved it or hated it, come and tell us about it!

TEEN MAKER MONDAY, EDWARDSBURG BRANCH, OCTOBER 14: 2:30 pm. Intended for ages 12-18. Enjoy creative expression through arts and crafts! Whether it be an art project, STEAM activity or mixed media craft, materials will be available for you to express your creativity and explore your artistic pursuits.

SAVAGE READERS BOOK CLUB, SAVAGE BEAN COFFEE CO., OCTOBER 15: 10

am. Enjoy a fresh cup of coffee and book discussion every third Tuesday of the month! Join Savage Readers Book Club hosted by Cass District Library and Savage Bean Co. Contact Stephanie Knepple at 269-749-1384 for more details and the current month title.

VILLAGE BOOK CLUB, EDWARDSBURG BRANCH, OCTOBER 17: 5:30 pm. Village Book Club meets every third Thursday of the month at 5:30pm. Join us for a lively book discussion of Normal Family: On Truth, Love and How I Met My 35 Siblings by Chrysta Bilton. Please contact Molly Harwood at 574-314-6454 for more details.

EVENING PAJAMA STORYTIME, HOWARD BRANCH, OCTOBER 17: 6:30 pm. Bring the whole family for a special evening story time on the third Thursday of every month! Get ready for bed with picture books, songs, cookies and a take and make craft to complete at home. Pajamas are highly encouraged!

HOMESCHOOL HANGOUT, EDWARDSBURG BRANCH, OCTOBER 21: 1 pm. Looking for a fun way to meet other homeschoolers? Then look no further! Join us on the third Monday of each month at 1:00pm at the Edwardsburg Branch for a STEAM related activity. This program is open to youth ages 5-12. All materials will be provided.

CHIPS AND A CHAPTER, HOWARD BRANCH, OCTOBER 22: 4-4:30 pm. Stop by after school to enjoy a snack and listen to the first chapter of an audiobook. If you love the book selection for the month, borrow a copy from the library and finish reading at home! Chips and a Chapter will meet on the 4th Tuesday of each month. This program is intended for ages 8-12.

TEEN FANDOM, EDWARDSBURG BRANCH, OCTOBER 23: 2:30 pm. On the fourth Wednesday of each month meet up with fellow fans of your favorite books, characters, shows, and more!

Cub Cadet



STARTING AT:
\$2,299*

XT1 LT42B LAWN TRACTOR

- 540cc B&S Pro Engine
- 42" Stamped Deck
- Tuff Torq® Transmission



STARTING AT:
\$3,299*

XT2 LX46 LAWN TRACTOR

- 22 HP+ Kohler 7000 HD
- 46" Fabricated Deck
- Tuff Torq® Transmission



STARTING AT:
\$3,599*

ZT1 50 ZERO-TURN RIDER

- 23 HP+ Kawasaki FR691V
- 50" Fabricated Deck
- Hydro-Gear EZT 2200



STARTING AT:
\$6,599*

ZTX4 48 ZERO-TURN RIDERS

- 24 HP+ Kohler KT-Pro 7000
- 48" Fabricated Deck
- Hydro-Gear ZT 3100



STARTING AT:
\$419*

SCP 100 PUSH MOWER

- 140cc Briggs & Stratton
- 21" 3-N-1 Mowing Deck
- 1.9 bu. dust blocking bag



STARTING AT:
\$499*

SC300B SELF-PROPELLED

- 163cc Briggs & Stratton
- 21" 3-N-1 Deck
- Front Wheel Drive



STARTING AT:
\$679*

SC500K SELF-PROPELLED

- 173cc Kohler Engine
- 21" 3-N-1 mowing deck
- High Rear-Wheel Drive



STARTING AT:
\$1,199*

MUSTANG GARDEN TILLER

- 208cc Troy-Bil® Engine
- 18" Tilling Width
- Dual-Direction Tine

Cub Cadet

Cass Outdoor Power Equipment End of year blow-out sale!

1 Restrictions apply. See store for details. *Product Price - Actual retail prices are set by dealer and may vary. Taxes, freight, setup and handling charges may be additional and may vary. Models subject to limited availability. For full warranty details, visit cubcadet.com or see your local dealer. See your local dealer for limited warranty details and information. Certain restrictions apply. Specifications and programs are subject to change without notice. Images may not reflect dealer inventory and/or unit specifications. † As rated by Kohler, all power levels are stated in gross horsepower at 3,600 RPM per SAE J1940 as rated by engine manufacturer. †† As rated by Kawasaki, horsepower tested in accordance with SAE J1995 and rated in accordance with SAE J2723 and certified by SAE International. Δ Commercial products are intended for Professional use.

EXCEPTIONAL FINANCING OFFERS AVAILABLE!



Regional Calendar

Each month we will discuss a different fandom and have a related activity or craft. Intended for ages 12 to 18.

AUTHOR MICHAEL DELAWARE PRESENTING: VICTORIAN SOUTHWEST MICHIGAN TRUE CRIME, MASON UNION BRANCH. OCTOBER 23: 6 pm. Join us for an intriguing and informative presentation by author Michael Delaware on his new book Victorian Southwest Michigan True Crime at the Mason/Union Branch. Mr. Delaware will share a story specifically about true crime in Cass County from his book! Copies of the book will be available for sale and author signing.

FAMILY DIY TIC-TAC-TOE GAME, HOWARD BRANCH, OCTOBER 24: SESSION 1: 5-6 pm, SESSION 2: 6-7 pm. Bring the whole family and unleash your creativity with a rock painting tic-tac-toe make and take game. Participants receive ten rocks and a canvas bag, decorate your rocks and canvas bag and play anywhere you go! Registration is required, please pick a session time and call the Howard Branch at 269-487-9214 to register.

SPOOKTACULAR, MAIN BRANCH, OCTOBER 30: 6-7 pm.

STORYTIMES, Tuesdays 11 am: Howard Branch (Year-Round) Tuesdays 11 am: Edwardsburg Branch (Sept. 3 – Nov 19) Wednesdays 10 am: Mason/Union Branch (Sept. 4 – Nov 20), Thursdays 11:00am: Main Branch (Year-Round)

For a complete list and description of events visit the library's website at <https://www.cassdistrictlibrary.org/events-programs/>

Marcellus Township Wood Memorial Library

October 1, 8, 15, 22, 29: **Six week Yoga** course for \$30 begins October 1 - every Tuesday

from 6-7 pm through November 12 (no class on Election Day - November 5)

October 2, 9, 16, 23, 30: **Preschool Story Hour** at 11 am every Wednesday

October 3: **First Thursday Book Club** - Meet at noon the first Thursday of each month to discuss what you're reading and gain recommendations from others!

October 4, 11, 18, 25: **Legos at the Library** every Friday at 3 pm

October 4: **Learn about the Pokagon Band** history & culture while enjoying a sampling of Kebaonish teas during First Friday 4-7 pm

October 9: **Allen Butchbaker presents the Newton Family History** at 6 pm

October 31: **Haunted Library & Trick or Treat** 5-7 pm

Dowagiac District Library

Make & Share Cookbook Club, October 3, 5:15 - 6:30 pm. The Make & Share Cookbook Club is held on the first Thursday of the month from 5:15-6:30 pm at the Dowagiac District Library. In October, we are making recipes from the cookbook Cravings: Hungry for More by Chrissy Teigen. To reserve your spot, call the library or email (Att: Erin) at dowagiaclibrarystaff@gmail.com

Yoga at the Library, October 5, 9:30 - 10:30 am.. Find balance, harmony, and inner peace with this Yoga practice that unites body, mind, and spirit. The class is lead by certified group fitness instructor Addie Heidenreich. For more information or to register call (269) 782-3826 or email erin@dowagiac-dl.org.

Teen Matinee Monday, October 7, 3-5

pm. Teen Matinee Mondays are for teens 13 through 18 and meet each Monday at 3 pm in the Teen area on the second level of the library.

Preschool Story Time, October 8, 10:30-11:30 am. Preschool Story Time is geared toward children 3-5 years old.

Teen Tuesday: Game Day! October 8, 3-4 pm. On Game Days teens will be able to participate in a board or card game while enjoying a light snack. Winners may receive prizes. Teen Tuesdays are for teens aged 13 through 18.

Horror Prom at Beckwith Theater Co., October 12, 7:30- 10 pm. The Library and Beckwith Theater Co. will present a special screening event celebrating 50 Years of Stephen King's Carrie. Must be 17 years or older to attend. Best dressed prizes awarded. Drinks & Snacks available for purchase. Cocktail Hour starts at 6:30pm; Movie showing starts at 7:30pm. Reservations required, tickets are FREE with coupon code "horrorprom24"

Teen Matinee Monday, October 14, 3-5 pm.

Preschool Story Time, October 15, 10:30-11:30 am.

Teen Tuesday: Arts & Crafts, October 15, 3-4 pm. Sand Art: Teens who are missing the beach now that fall is here can come to the library.

STEAM for Tweens-Halloween Escape Room, October 16, 4-5 pm. Space is limited, so register by October 14 by calling (269) 782-3826 or email (att: Pam) at dowagiaclibrarystaff@gmail.com or fill out the form below

Teen Matinee Monday, October 21, 3-5 pm.

Preschool Story Time, October 22,

10:30-11:30 am.

Teen Tuesday: Spooky Science Experiment October 22, 3-4 pm. Flying Tea Bag Ghosts. Did you know if you catch an empty tea bag on fire it will fly? *Teens will be going outside so dress weather appropriate! In the event of bad weather, we will stay inside and play Scattergories instead.

Story Sketching-The Hobbit (3rd Session), October 26, 10-11:30 am. Saturday, October 12, 10:00am-11:30am

Teen Matinee Monday, October 28, 3- 5:00 pm

Preschool Story Time, October 29, 10:30-11:30 am.

The Classics Book Club-The Selected Writings of Edgar Allen Poe, October 29, 5-6 pm. Revisit those classics from school or discover something new to expand your horizons! We meet the last Tuesday of the month and bring our life experiences to the discussion.

TBR Book Club for Teens, October 30, 3- 4 pm. October Book: Caraval by Stephanie Garber

Adventures in Bookland Book Club for Kids October 30, 4-5 pm October Book: The School is Alive! by Jack Chabert

The Inkwell Explorers Book Club for Tweens, October 31, 4-5 pm. October Book: Waking the Dead and Other Fun Activities by Casey Lyall

For a complete list and description of events visit the library's website at <https://www.dowagiac-dl.org/events>

**WWW.APOLLO MARINE.NET
AUTUMN SPECIAL**

**END OF YEAR BLOWOUT SALE!
ON ALL REMAINING INVENTORY**



**Now taking reservations for
WINTER - INDOOR STORAGE**

MOOMBA

AVALON

STARCRAFT

APOLLOMARINE.net

**We rent
Pontoon Boats!**

**We service all
area lakes!**



**South side
of Gravel Lake
15355 96th Avenue
Lawton, MI 49065**

**269-423-6011
1-888-966-BOAT**

SALES • SERVICE • STORAGE

Business & Finance

Medicare plans and the annual election period

Medicare, Medicare Supplement Policies, Medicare Advantage Plans and Medicare Prescription Drug Plans are sometimes referred to as “Medicare alphabet soup.”

The first hurdle many people face with Medicare coverage is simply understanding the various parts and how they fit together to provide the best medical coverage for you.

Original Medicare has two parts: Part A which covers inpatient care and for most people does not have a premium. Part B covers outpatient care and for most people it has a \$174.70 monthly premium for this could be lower or higher depending upon your income. This monthly premium will be deducted from your social security benefits or if you are not receiving social security benefits, you will be billed quarterly by Medicare. The new premium amounts will be released in December of each year for the following year.

Medicare Prescription Drug coverage is provided by insurance companies. These plans are known as Medicare Part D. From the list of the drug formulary approved by Medicare, the insurance companies must offer at least two drugs for each medical condition. Each insurance company will publish their own drug formulary. These formularies will vary as the premiums will vary. In order to decide what drug plan offers the most savings for you and covers your drugs, your insurance agent is able to provide you with a report showing what plan would save you the most money. New in 2025 your yearly out-of-pocket will be capped at \$2,000. Once you reach this limit in 2025 you won't have to pay a copayment or coinsurance for covered Part D Drugs for the rest of the calendar year, this change could be a big savings.

Medicare has deductibles and co-payments that can quickly add up. For example, Part A for your inpatient services pays 80 percent for the approved Medicare procedures and has a \$1,632.00 deductible for each hospital admittance in . Part B for your outpatient services pays 80 percent for the approved Medicare procedures and has an annual deductible of \$240.00 in . Insurance companies offer a Medicare Supplement Plan or Medigap Plan to pay for some or all the deductibles and co-payments not paid by Medicare.

Medicare has approved plans referred to by the letters A through N. The premiums will vary from plan to plan based on the coverage, age, and location. In our area, Plan G seems to be the most popular plan. If you're 65 years or older and apply for one of these plans when you are first eligible for Medicare, the insurance company must accept you and cannot charge an additional premium for pre-existing conditions. Remember if you have Medicare because of a disability and are under 65 years old, some areas of the country will not have a Medicare Supplement Policy to offer you, however you would be eligible for a Medicare Advantage Plan.

Medicare Advantage Plans are known as Medicare Part C. The difference is that rather than adding a Medicare Supplement Policy and a Medicare Part D Policy with Original Medicare, the Medicare Advantage Plan replaces the coverage of a Medicare Supplement Policy and Medicare Part D policy and pays instead of Medicare for your Part A and Part B services and usually your Part D services. You must be enrolled in Part A and Part B of original Medicare to qualify for a Medicare Advantage Plan. The Medicare Advantage Plan must cover all Part A and Part B medical procedures approved by Medicare. These plans with Part D coverage will have their own Drug Formulary and in 2025 the yearly out-of-pocket drugs costs will be capped at \$2,000. Additionally, these plans can cover other services not covered by original Medicare, including services for hearing, dental, and vision as well as fitness club memberships and allowances to purchase over-the-counter products.

Medicare Advantage Plans usually have medical services covered by healthcare networks (like employee group health plans) such as a PPO's or HMO's. In our area, the PPO networks are much larger and give you more choices for you to choose providers than the HMO networks in our area, which are much smaller and more limited. The networks in our area have been very stable, meaning that the providers are staying in the networks for long periods of time. The coverage is good in all 50 states.

What can I do during the Annual Election Period (AEP) that runs from October 15 through

December 07?

1. If you have original Medicare with a Medicare Supplement Policy and Part D, you can change your Part D to another Part D; or you could enroll in a Medicare Advantage with a Part D for an effective date of January 01, 2025.

2. If you have a Medicare Advantage Plan with a Part D, you could enroll in a different Medicare Advantage Plan with a Part D.

3. If you never had a Part D plan, you could enroll in a Part D plan with an effective date of January 01. You may have to pay a penalty, usually about 40 cents per month for each month you were eligible to enroll and did not enroll.

4. If you only had original Medicare, you could enroll in a Medicare Advantage Plan or you could enroll in a Medicare Supplement Policy, however the Medicare Supplement policy would be medically underwritten, and you could be declined based on your health issues. However, the Medicare Advantage plan is a guarantee issue policy, meaning no medical underwriting.

What can I do during the Open Enrollment Period (OEP) starting January 01 to March 31, 2023.

1. If you already have a Medicare Advantage Plan, you can switch to a different Medicare Advantage plan or to Original Medicare.

In summary, Medicare Advantage Plans have smaller premiums than Medicare Supplement Policies, but require co-payments when receiving medical services, whereas the Medicare Supplement policies will cover most if not all your costs for your medical services. The average monthly premium for Medicare Supplement Policies in our area was about \$190 monthly. The premium for the Medicare Advantage Plan in our area varies monthly depending upon the company issuing the policy. The \$0 Medicare Advantage Plans for 2025 are typical Medicare Advantage Plans available with or without Part D coverage and special needs plans. These \$0 premium plans for 2025 cover all Part A and Part B approved Medicare services and most for 2025 include coverage for prescription drugs, routine dental and vision as well as hearing aid benefits. These \$0 premium plans for 2025 have improved substantially for the coming year.

Some of the Medicare Advantage

Plans in 2025 are offering \$0 copay for testing and treatment of COVID-19, Insulin Savings Programs, Travel Coverage across the United States, Wellness programs that reward members for doing healthy activities, improved Care Coordination, additional benefits for in home healthcare structured to keep you in your home and not in a nursing home as well as many improvements in benefits for Special Needs Plans.

A warning to all of you please do not rely exclusively on TV commercials for Medicare information, that is an area where a lot of people make wrong or bad decisions based on limited information they receive. I had some clients in the past year that were truly taken advantage of by someone cold calling them who they never met, and the caller misrepresented a new plan to them, which has turned out to be not be true representation, so most of this group had plans that did cover much with very high copayments. I would suggest you do not talk with someone you do not know. It is, however, a time to do business with people you know and trust so you can receive good information to make a good decision. We are here in the community and look forward to working with you.

Dean R. Johnson
djohnson@acrisure.com
269-228-4408 Direct
Acisure
Cassopolis, Michigan

Pasture-Raised Pork - Great Lakes Fish

JAKE'S COUNTRY MEATS
Your Connection to Your Food!

SIXTH GENERATION FAMILY FARM

55721 Decatur Road, Cassopolis, MI
269.445.3020 | jakescountrymeats.com
Pork You Can Trust and Wild-Caught Great Lakes Fish

CASS COUNTY
Outpatient Therapy Services
CONTINUING COMMUNITY CARE

Patient-Centered, Individualized Care - CLOSE TO HOME!

- Physical Therapy**
- Occupational Therapy**
- Speech Therapy**
- All Age Groups**
- Most Insurance Accepted**

CASS COUNTY
Medical Care Facility

269-445-3801 Casscountyoutpatienttherapy.org

Our Children

Ready for Second Quarter?

by **SANDY FLEMING**

In most districts, the first nine weeks of school are winding down in November. Students have gotten to know the new routines and expectations for their grade level, and have completed the opening assessments and benchmark tests to start measuring progress this year. The first marking period is nearly over, and you should be getting some valuable feedback from the school soon about how well your child is measuring up to expectations.

This is the perfect time to take stock of how the year is shaping up for your students. It's great because there's almost an automatic new beginning in the new marking period, and because there is still 75 percent of the year left to complete. We all know it's much easier to keep on top of scores and performance in the first place than it is to dig oneself out of a deep hole. Here are some ways to make the most of this time of year and improve chances of reaching learning goals.

Preparing for Report Cards

Get in the habit of keeping an eye on your student's online gradebook weekly (or even several times weekly) all marking period long. The week before the end of the marking period is too late! Regular check-ins will not only help you keep tabs on your student's routine performance, you will also be able to have a preview of how the report card will be turning out so there won't be any surprises. And perhaps the most important aspect of keeping a close eye on grades will be that your student(s) will see from your actions that you take this whole schooling enterprise very seriously. It helps you show your child that this is very, very important. It can make a world of difference.

Watching the situation carefully also should give you and your student time to fix any problems that might be brewing. Look for patterns of missing assignments, low test scores, or units with poor grades that might indicate a misunderstood concept. Look for patterns in grades that show up when a child has missed a day or two of school, or performance on the mornings after late sporting events or weekends with a non-custodial parent. There's all sorts of information you can get from the online gradebook if you pay attention to it, and knowing where the trouble spots are can help you address them with your child.

And of course, watching the online gradebook will also give you a chance to nudge reluctant students to get missing work turned in BEFORE the end of the marking period. As a tutor, I constantly see students when they are in assignment

emergencies. There is one week left before the end of the marking period and they need to get 15 pieces of make-up work completed in four days. You can prevent this by keeping a close eye on whether or not they are turning in assignments. It's much more effective to turn in one or two missing assignments than a whole pile of them!

Setting Up Effective Expectations

For most students, expectations are very important. School work, by its nature, is not particularly rewarding on its own. Very few people have the discipline to work on it without outside incentives, and grades alone often are not enough. Nor is the idea that a solid education opens doors later in life. You may find that your child needs some extra pushes to put forth their best efforts.

For this reason, I see nothing wrong with offering outside rewards for the good grades you want to see. This may mean money in some families, but it is often even more effective to dangle the carrot of privileges or fun family experiences or undivided attention time with a parent as the reason to kick into high gear. One way to decide what type of incentive to offer is to see how they respond. If you are continually offering, say, \$5 per A and your student is brushing off the challenge, the reward might not be right. Try offering a celebratory dinner out at their favorite restaurant or a sleep-over with their best friend instead.

What kinds of grades should you expect? That varies widely. Most kids are capable of achieving As, Bs, or the occasional C with effort. You know your child best; and you also know what kind of effort is going into the grades. I get excited when a struggling student works daily and diligently and gets a hard-fought C. I'm disappointed when a student sloughs off assignments, refuses to study, and generally slides through to earn a high B. So my general philosophy has been "If I see you working hard and trying your best, As, Bs, or Cs are fine. If I see you cutting corners, then I expect straight As to show that you already have mastered this material."

In addition to effort, you can take improvement into account. Pulling up grades or test scores or whatever aspect you are watching takes work. Again, rewarding effort may be more effective than acknowledging maintaining with mediocrity.

So the short answer is, make sure your expectations, rewards, and consequences are individualized and designed to support appropriate amounts of effort and improvement as well as simply looking at grades every nine weeks. Make

your expectations clear at the beginning of the marking period, and also make rewards for meeting them clear as well. Be just as specific about consequences of lack of effort or organization, and then stick to that as well. Be consistent throughout the marking period with giving out both rewards and consequences.

Breaking the Habit of Low Grades

Many times, parents reach out to me when their student has had sub-par grades for several periods in a row. The usual story I hear is that parents feel they have tried and tried to help the child improve, but to no avail. "I've grounded her from television" or "I've locked up his phone" for the entire nine weeks because the grades were so bad. Unfortunately, these tools used in this way are often too little and too late.

The best way to break the habit of low grades is to start from scratch on the first day of the new marking period with a pre-planned set of rewards for engaging in positive school behaviors like completing and turning in assignments, studying for tests effectively, and asking for help when needed. There also should be a set of negative outcomes for failing to control these things that are within the student's control. For example, one family set up a system where grades were checked twice weekly. If there were no missing or failed assignments or tests on the gradebook, the child got access to her phone until the next check in. The phone became a reward instead of a consequence. Parents were GIVING her the privilege of use instead of taking it away. It was in her hands if she kept it from one check in to the next, and also in her hands if she got it back by correcting the problems on her grade report.

In other words, you're likely to find that giving rewards for desired behaviors will be much more effective than being punitive when the student fails to meet expectations. Help them to earn what they want instead of living in fear of losing it. Set kids up for success by enforcing study habits. Make a daily time to complete homework, but use that time for extra practice or additional study if there are no current homework assignments. This way, kids know that they will be working for an hour (or whatever time is appropriate for their age group - think about 10 minutes per grade level) each day no matter what. Presto! It suddenly becomes better to remember to bring assignments home if you're going to have to work that time anyway either way.

Ask kids to give you a rundown of what the teachers wanted them to learn that day in each subject area. This can be orally or in writing, but if they keep a brief written account for each class, it will

turn into a study tool for the next test. And if they can't tell you what they worked on that day, then you create something appropriate for them to do to get extra practice - write a paragraph about the current topic of study or make a list of vocabulary words and meanings, or something similar.

Teach them and guide them as they learn study and review skills to prepare for tests and exams. Stress the idea that preparing for tests is so much more than cramming the night before. Each day or at least several times per week, they should be rereading, organizing notes, playing memory games, or doing something to get the required information into their heads. The goal to learning is so much bigger than getting the next good grade or learning information long enough to pass the test and then forgetting it.

What If All This Doesn't Help?

If you have tried these suggestions and your child still is having grade troubles, it's time to reach out to the teachers, the school, or a tutor to get to the bottom of why this is not working well for the student. I recall a fifth grader whose mother was dismayed that her son failed a science test. She reported doing all the right things: reviewing the material regularly, quizzing him to make sure he understood, supporting him in doing assignments and reminding him to turn them in. He had a big, fat, red F scrawled on his test paper anyway. I asked the boy to read a question that he had missed. He read "What is volume?" and had answered "How loud or soft something is". The trouble was that the test question actually said, "What is a vacuum?" Turns out his mother had been doing all the studying and practicing orally, and was unaware that his reading level was 3 years below his grade placement level. The boy knew the information, but could not read the test, and no one had noticed, not school or parents.

So if these suggestions do not seem effective after you have given them a few tries, please reach out for professional help, and don't rest until you get it. Sometimes low grades are a symptom of an underlying academic problem. Students with learning disabilities, ADHD, ASD, Executive Function problems, or other challenges seem "smart" but still have trouble succeeding. Getting to the root cause of the problem and receiving appropriate intervention can make all the difference in the world to them.

Sandy Fleming is a writer and private tutor living in Edwardsburg. Check out her websites for practical tips on helping students succeed at school: <https://learningnook.com> and <https://sandyflemingonline.com>.

Making the climate comfortable since 1987

BLT Mechanical

James Baker -Owner

269-476-4114

HVAC AC HEATING

GEOTHERMAL



Neighbors

Fred Stein

228-1080

Brazilstein@gmail.com

TECHNICOS

QUALITY REPAIR SERVICE

Appliance Repair

269-783-5352

Call or Text

Will Biek, Owner
Master Technician

www.technicosrepair.com
will@technicosrepair.com

SAUGATUCK DECORATOR OUTLET

AFFORDABLE ART FOR HOME OR BUSINESS

HUGE NEW SELECTION

NOW 50% OFF EVERYTHING

317 Butler Street, Saugatuck (near the park)

Open 7 days a week

Off-Season hours vary



Inspire-Create-Enjoy

Landscape Design
Landscape Install
Lawn & Bed Maintenance
Sprinkler Systems
Outdoor Power Equipment
Garden Center & Farm Market

Call or Text
269-815-5415

www.VillwocksOutdoorLiving.com



NEW LEAF

CUSTOM SHORELINE & LANDSCAPE SERVICE

269-462-0966

SERVING SOUTHWEST MICHIGAN

www.newleaflandscapesmichigan.com

NewLeafLandscapesSod&Sprinklers



Lake Life with Jane

My happy place



Welcome to fall Neighbors! We have officially kissed summer goodbye but not lake life. Everything has taken on a whole new realm of beautiful, and I'm loving it. I have to have four seasons, it's my personal thing, I'll never live anywhere without all of them. I get antsy on tropical type vacations after only a few days. So fall is underway and I'm embracing it this month and sharing some goodies with you that I hope will occupy you as we transition into winter and the holidays. After next month, November, Neighbors goes into hibernation until March, so I'll be wrapping up the year next time and I'm not sure what route I'll go. Holiday shopping guides, decorating and entertaining ideas and tips? Baking, food or dessert recipes? As always email me your thoughts, I really do read each and every email, you guys are so funny and keep me entertained. I actually don't know how you put up with me.

So we have a lot to get to this month, let's get started, shall we?



My Porch, October 2024

Are mums for everyone? I'm always on the fence. This is my front porch this year-one of them anyway. And everyone has at minimum, one this time of year-mums that is. My being the one to always break the rules, I kept what I had that was still alive, added some old rusted, whimsical Halloween decor around a French style urn, and a simple lineup of mini pumpkins on the window ledge. Sort of eye-catching in that you either love it or hate it, eh? But let's face it, there's not much else blooming and we need some pops of color on our porches, patios and decks before we give way to the cold, gray days looming before us. Nothing beats the spectacular variety this showy plant has. It's a fall staple here in the Midwest, transitioning us from summer to fall by surrounding us with lush color and greenery before the first frost. But ... I've been on the fence about having fall mums for the past few years. If you're not intending to plant them, it's going to live about four weeks and they're pricey. They don't do well until the cool weather really sets in and that's about mid October for us, and then first frost comes about a day later. It's hard to not drive off the road when you see all those vibrant colors dotting the tables and waving from the nurseries and garden centers as early as August. The

same holds true for pansies, (or violas), which I absolutely adore. I'm an old fashioned flower girl and I love these spilling out of big pots, or tucked away here and there in little pots. In the fall after the first frost hits, I put my pots of pansies in my unheated garage for the winter. In April there will be little green shoots poking up and I'll get another bloom-time for spring. Magical. But pansies are wretched looking if we get a heatwave in the fall. They wilt and look sad and your first inclination is to put them out of their misery. I'm usually running around looking for a shady spot, a breezy area, anything to give the poor things some relief. Anyway, far be it for your dear Advice Lady to give you all the negatives on fall plants. My intention is to help you get the most bang for your buck! But one last pushy thing. I mentioned last month that planting marigolds would be a good choice for your summer annuals as they bloom right through fall and the colors are well suited for this time of year. Snapdragons also do well in cool weather and the deeper shades are stunning against the red, yellow and rust foliage of the changing seasons. Think about that next year. So my tips for caring for mums:

1) **Copious amounts of water.** Nothing makes my head spin more than seeing a neighbor with their hose showering their potted mums for a minute or so every few days. Wrong and wrong. The soil needs to be constantly damp. In dry weather you might even have to water twice a day. Get used to it. Forget the spray nozzle, or even a good downpour of rain. The flowers are packed so densely that you need to poke your hose down into the pot to soak the soil and roots. Make sure you see the water drain out the bottom and then you're good to go.

2) **Deadheading.** Pinch off the dead blooms and you will be rewarded with new ones. I use my hand clippers for a good clean cut.

3) **Add longevity** to your plants by repotting them when you bring them home. By doing this you can loosen up the root ball a bit. Then give it a pot just slightly larger to stretch out in. An outdoor potting mix that has added fertilizer is great but if you don't choose to repot your mums, they aren't going to need any fertilizer.

Moving on to recipes this month, I thought we'd dive straight in to some dishes that bring us back into the kitchen, let us play with some new ingredients perhaps, and fill our homes with the sweet perfume of food jazzed up with wine, herbs, and spices, slowly simmering away on the stove. Both main dishes are suitable for a simple dinner, made late afternoon on a gray and chilly day, and classic enough to serve at a small gathering or dinner party, dressed up or casual. Whatever happened to dinner parties? Whatever happened to that term? Or supper clubs? Or Fred Astaire and Ginger Rogers? Okay, we know what happened to them. I guess I was born in the wrong era. I used to invite my in-laws over for dinner along with a widowed neighbor, an elderly gentleman originally from Poland who kept the conversation lively with stories going back to WWII and being held captive by the Germans (and escaping twice!), as well as a few other stray people I'd invite in. I'd piece together a menu with apps, soup, salad, and so on, and everyone loved the lost tradition. Maybe it was the generation of my guests. Henry, my Polish friend, always wore a suit and tie and brought me flowers. He's somewhere with Fred and Ginger now, bless him. I personally love to chop vegetables, it's just a sort of relaxing type of pleasure for me, mopping the floors does it for me, too. No joking, my kids say I go into a trance when I'm mopping, which I do a lot because it just sort of mesmerizes me (of course you have to have the O' Cedar Spin Mop because no one likes all that bending and wringing out stuff).

So as a word of warning, there is chopping involved in the beef recipe and you can do this earlier in the day if you want or you may have one of those little plastic veggie chopper thingies that my daughter, a non-chopper type of person, has. You simply stick chunks of vegetables in it, close the lid, and the blade cuts it to the desired cut. And secondly as far as these recipes go, please do not be afraid to cook with wine. Those of you who do are probably rolling your eyes like, "Oh, Jane, who do you think you are telling us that?" But it surprises me that many still shy away from it with the belief that their food will taste like wine or that they will get drunk by eating it or smelling it, or the cat will die if it sits on the counter (as all cats do and all dogs sleep on top of you in your bed) and gets a drop of it on a whisker...stopppp! Use the wine! Add an extra splash. I rarely measure it although I'm pretty much past measuring anything except for recipes for publishing and baking of course. Do you know I really hate baking? Honestly. And furthermore on the wine, the alcohol cooks off as it comes to a boil, caramelizing and then you add more liquid to continue making your broth, sauce, gravy, or what have you. Always remember to use a good wine if you can afford it. Never use anything labeled "Cooking Wine" found in the oil and vinegar aisle of your grocery store. It's vile and has no place in the world.



Creamy Chicken in White Wine Sauce

1 1/2 lb thin cut chicken breast fillets
1/3 c flour
1 t garlic powder
1 t onion powder
1/2 t paprika
1 pinch cayenne pepper
3 oz prosciutto
3 t butter
2 c sliced cremini mushrooms
2 shallots, chopped
2 t shallots, chopped
2 t dried thyme or 2 T fresh
1 t dried sage
1 c white wine
1 c chicken broth
1/2 c Gruyere cheese

Season the chicken with salt and pepper. In a shallow bowl, mix the flour, garlic powder, onion powder, paprika, and cayenne pepper. Dredge the chicken through the flour tossing to coat.

In a large skillet (this is the 5 qt. Le Creuset braiser) over medium-high heat cook the prosciutto until crispy all over, about 5 minutes. Remove and set aside. Add 1 tablespoon of butter to the same skillet and add the chicken. Let it sear on each side until golden, about 3-5 minutes. Add another tablespoon of butter to the skillet and let it brown, being careful not to let it burn. If at any time the skillet looks dry or smoking, or if the chicken is browning too quickly, add a few drops of olive oil and or lower the heat, you don't want dry chicken. Remove the chicken from the skillet.

Add the mushrooms and cook until softened, about 5 minutes. Add 2 tablespoons

of butter, the shallots, thyme, sage, and a pinch of salt and pepper and continue cooking until the mushrooms have caramelized. Whisk in the wine and then the broth and let simmer for 5 minutes and then stir in the cream. Return the chicken to the skillet, sprinkle over the Gruyere, and cook for another 7-10 minutes. Remove from heat and top with the crispy prosciutto and some fresh thyme. Serve with some crusty bread and a tossed salad!

Serves 6

*If the sauce is too thin, start by combining 1 tablespoon of flour with 1/2 tablespoon of butter (work it together on your cutting board with a knife until incorporated). Bring the sauce to a soft boil and add the slurry with a wooden spoon to incorporate it well. This should do the trick.



Spiced Beef in Red Wine

This is one of my favorite recipes to make when I have a long rainy afternoon ahead of me with little else to do but read a good book, watch a Murder, She Wrote rerun (My mother, also a mystery writer, was a dead ring er for Angela Lansbury, aka Jessica Fletcher), or get roped into scratching Poppy's tummy for a few never ending hours. She's persistent like that.

Please note that this concoction needs to simmer for 2 hours in addition to the preparation so allow time for that. It's well worth it.

2 slices bacon, roughly chopped
3 large onions, roughly chopped
2 large leeks, white and light-green parts only, roughly chopped
1/3 cup fresh parsley, roughly chopped
3 large carrots, sliced 1/4 inch
1/3 c flour
1 t each salt and fresh ground pepper
2 1/2 lb chuck steak cut into 2 inch cubes
2 T canola oil, or more if needed*
Pinch of ground cloves
1 1/2 c red wine**
2 c beef broth or stock
2 T Worcestershire sauce
3 star anise***
1 T brown sugar

Working in batches in your food processor, process bacon, onion, leeks, carrots and parsley until finely chopped but careful not to puree. Transfer mixture to a large bowl and set aside. Season the flour, and in a large freezer or zip lock bag, toss with beef cubes in batches if necessary until well coated.

In a Dutch oven (as you can see, my Le Creuset pieces are my work horses and well over thirty years old) over medium heat, add 2 tablespoons of the canola oil. When hot, add the beef in batches, turning until well seared on all sides. Transfer to a platter and set aside.

To the same pot over medium heat, add the bacon and veggie mixture, a pinch of ground cloves (don't overdo it, cloves can be bitter) and stir well. If the mixture appears dry, add a bit of canola oil. Sauté until softened, about 10 minutes. Up the heat for 1 minute and slowly add the wine at once, stirring and scraping at all of the bits of the mixture until well blended, then stir in the beef stock. Bring to a boil.

Reduce heat to low, add the Worcestershire sauce, carrots, star anise and brown sugar, cover and let simmer until beef is tender, about two hours. Stir in the parsley, reserving some for garnish.

Serves 6

I suggest serving with a side of mashed potatoes and good crusty bread.

*A rule of thumb for thickening a sauce or gravy is 2 to 1, for example, 2 tablespoons of flour to 1 tablespoon of fat

**A good red wine for this dish is a Pinot Noir which

brings out the rich, rustic flavor of the slow cooked beef. It's also recommended to serve the same wine with the meal.

***Star anise can be found in the spice aisle of most grocery stores, especially as we approach the holidays as it's used quite a bit in baking. You can also check the Asian, Latin and Indian products or bulk items. Lastly, Target and Walmart carry it and it's well worth the trouble.



Apple Brie Flatbread with Apples and Walnuts

I've had this recipe for a very long time and just made it recently. I have it filed under "Healthy Snacks" because it actually is considering the healthy fat in the olive oil, protein in the brie and walnuts, and flavor coming from whole natural sources. I also love making homemade pizzas from flatbread, naan, tortillas and the like, and could dedicate a whole column to that alone. I think these would be really nice savory pizzas for supper with the addition of some browned chicken apple sausage slices and slivers of red onion. Hmmmm... it's fun to experiment.

- 2 naan breads
- 2 t olive oil
- 4-6 oz brie cheese
- 2 apples, cored and sliced
- 1/3 c walnuts, chopped
- 1 t fresh thyme leaves
- Honey to drizzle

Preheat the oven to 400 degrees. Brush the breads with the olive oil and place them on a baking sheet lined with parchment paper. Top with the cheese, sliced apples, and walnuts. Bake until the bread is toasted and cheese is melted, about 12-14 minutes.

Garnish with fresh thyme and a drizzle of honey.

Serves 2 individually or 8 small appetizers

Classic Bread Pudding with Vanilla Sauce



If you mention vanilla, I'm all over it. Vanilla ice cream, vanilla pudding, vanilla sweet cream in my coffee...and this bread pudding recipe always hits the spot in the

way only comfort food can. I never had bread pudding until I was an adult. Actually, I first came upon it when I stopped by the home of a great friend, Leslie, who lives near me on the lake. Her mother was visiting and they were just finishing up a meal and she had served bread pudding for dessert. It looked so gooey, warm, and delicious, yet not overly fussy, very much like Leslie, which is one of the things I adore so much about her, and that was the beginning of my making it quite often ever since. A great blogger friend down in Birmingham gave me this recipe and it truly is a classic Southern version of bread pudding. Her recipe actually reads: 3 tablespoons vanilla or bourbon. I omitted that because I was positive it would have most of you dear readers turning the page, not that we are bourbon snobs, or that we don't enjoy cooking with it (as Julia Child said, "I enjoy cooking with wine, sometimes I even put it into the food") Far be it for me to snub it as well when my main dishes are also based around wine. And look no further than the signature cocktail and you can see that I've been on a real roll this month (key: Shaboozey: A Bar Song (Topsy) "...someone pour me a double shot of whiskey. They know me and Jack Daniels got a history) But I digress. Now that we're finished dancing in our chairs, you will note that I've suggested that you can add some bourbon to the vanilla in the sauce. Hell, pour it all over the pudding if you want. Ellen would love it.

- 12 T butter, melted, divided
- 3/4 c brown sugar
- 12-16 oz loaf of day old brioche bread cut into 1 in cubes
- 2 c heavy cream
- 2 c milk
- 5 eggs
- 3/4 c sugar
- 3 T vanilla
- 1 c raisins
- Vanilla Sauce**
- 4 T Butter
- 1 c powdered sugar
- 1/2 heavy cream
- *2 T vanilla

Preheat oven to 350 degrees. Add 4 tablespoons of melted butter to a 9 x 13 baking dish. Sprinkle with brown sugar, spreading over evenly.

Cut the bread into 1 inch cubes and add to a large bowl. Pour the milk and cream over the bread and let it soak in for five minutes. Whisk together the eggs, sugar, remaining melted butter and vanilla in a separate bowl. Pour the egg mixture over the bread mixture and add the raisins. Stir to combine. Don't worry, it will be soupy!

Pour the mixture into the prepared baking dish, cover with foil and bake for 55-60 minutes. Remove the foil and bake for an additional 15 minutes or until it's golden brown and the center is set. Ladle the vanilla sauce over the pudding while it's still warm and let cool before serving.

Vanilla Sauce
Melt butter in a medium bowl in microwave oven. Whisk in powdered sugar until well combined. Add cream and vanilla, whisking until smooth and creamy.

Serves 12
*You can sub bourbon for the vanilla or divide the measurements between the two.

**Jane's Signature Cocktail
Maple Bourbon Fall Cocktail**

So I bet you were expecting something very warm and fruity, a drink you could sip like a hot toddy in front of a cozy fire on a chilly evening with your kitty curled up on your lap. Maybe something with pumpkin spice, which you will find in just about everything this time of year. No no Nanette, I'm serving up something nice and strong that'll put some hair on your chest but give you that deep down warm feeling in your tummy. And it's true, you can have one in a couple highball glass whilst cozied up before the fire reading an Agatha Christie, or better yet, as your signature drink before your dinner party at which you'll be serving my Spiced Beef in Red Wine. And remember...just one per guest or show them to the door. By the way, this is a stock photo although I had this at my real bookclub, which is actually not your run of the mill sort and I'll share that next



month if you remind me.

- 2 oz. bourbon
- 1 oz maple syrup
- 1 oz fresh lemon juice
- 1/2 apple cider
- Ice

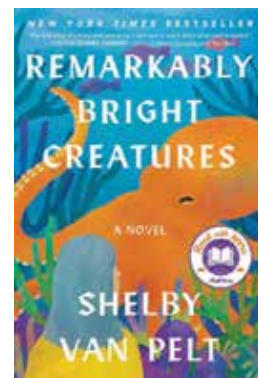
For Garnish~
Lemon twist
Cinnamon stick
Star anise

Fill a cocktail shaker with ice. Add Bourbon, maple syrup, fresh lemon juice, and apple cider, and shake well until the mixture is chilled. Strain into a rocks glass filled with ice and add garnishes. Be happy you searched out the star anise when making the beef dish in this column.

Recommendations for Bourbon: Bulleit, Woodford Reserve, Evan Williams

Jane's Imaginary Bookclub

This month I selected a book that came out back in 2022 and I absolutely loved it. So did a lot of others and it became an instant New York Times Bestseller, very impressive for a debut novel. When I had the opportunity to attend a book reading/signing and meet the author, Shelby Van Pelt recently, I dusted it off and actually reread it. The story is centered around a lonely widow in her seventies who works in a small aquarium on the night shift doing light cleaning, trying to cope with the loss



of her husband to cancer, and the long ago, mysterious, disappearance of her eighteen year old son. She befriends the only octopus at the aquarium, named Marcellus, held "against his will" in captivity and they become unlikely "friends." Yes, it takes a bit of a stretch of the reader's imagination for say, a millisecond or so, but the feeling of isolation within these two old souls, their unlikely friendship, and the ultimate sacrifice of the "Remarkably Bright" octopus, helping Tova find secrets from the past to set her free. I hope my description hasn't given anything away. Shelby Van Pelt is a warm, funny, and engaging person. We all mingled and snacked on little tidbits and had wine, then we took our seats and Shelby spoke about how she came about the idea for the story, how to tell it in a way that engaged the reader without doubting the ability of an octopus who can communicate on this level, which made all of us curious because it is so naturally believable from the very first page, that this creature will be more than just a creature. I was able to chat one on one with Shelby later, of course I don't remember a word of it. Remarkably Bright Creatures recently celebrated 52 weeks on the New York Times Best Seller List and is being made into a Netflix movie with Olivia Newman and Sally Field. I hope you have read or do read this warm and soul touching tale that will make you want to dance with optimism and the renewed belief in family and the community around us.



In closing I'd like to thank everyone for their sweet words after I wrote about losing my little furry friend, Layla. Twenty long years of lake life for this little girl, she loved her time there. A framed picture of her dozing in front of one of our large sunny windows her last summer here will be hung next to the picture of our two other dogs; Shadow, taken thirty-two years ago chasing a deer through the fields along Brownsville Rd., and Milo, who we lost in 2019, walking down our dock. The more we love our four-legged companions, the harder it hurts. I know so many of you have been there. But we can be grateful they had, as we do, the good fortune to have had a wonderful lifetime on a lake.

See you in November!



Jane Boudreau is a writer, newspaper columnist and blogger who spends time between homes on Diamond Lake, Chicago and North Carolina. You can reach her at blindy9@yahoo.com

DIAMOND LAKE ORCHARD

Apples, Cider & Honey

- Apples picked daily
- Orchard opens Aug. 24th.
- Open every day 10 to 6.
- Self-serve
- Cider pressed daily
- Honey from hives onsite
- Sorry no u-pick

South of Diamond Lake at
62216 Eaglepoint Rd.

Call
269-470-4548
for more information

or visit our website at
diamondlakeorchard.com

WINERY

- Wine tasting starts August 24.
- Open Saturday and Sunday from 1 to 5 pm until the end of Apple Season!

Field Trip



What I found on my way someplace else

Ok, my wife and I and a couple friends recently went on an adventure to sail the Dalmatian Islands off the coast of Croatia (outstanding trip!), but on the way my friend Neil invited us to stay at his condo on the lakeshore in downtown Chicago. While we were there waiting to get on a plane we went out into the city to see what we could find ... and lo and behold (ok, it's trite but I've loved that expression since the days of "Dick and Jane" in grade school) ... lo and behold we found the Chicago Art Institute, which was featuring an exhibition of the works of Georgia O'Keeffe. The exhibition is gone now, but the Art Institute is still there and if you've never been there, trust me, it's a world class joint.

So rather than bore you this month with my photos from Croatia (that'll probably be next month), I thought you might be interested in some of the pics I shot in Chicago ... and it's a lot easier to get to Chicago than Croatia if you're interested in a short get-away.

The Art Institute is located at 111 S Michigan Ave, Chicago. It is open from 11 am - 5 pm every day except Tuesday. Tickets vary in prices based on a variety of factors, but generally start at about \$14 per person. For full information, visit the Art Institute's website at <https://www.artic.edu/> Trust me, Chicago's always worth a visit!



LIFT WITH YOUR FINGER, NOT YOUR BACK

Exclusive PowerFold® option lifts decks with the flip of a switch.

- Effortlessly raises FrontMount™ DuraMax® decks
- Access to underside of deck for easy maintenance
- Shortens length to simplify storage and trailering

Visit your dealer today for a demonstration!

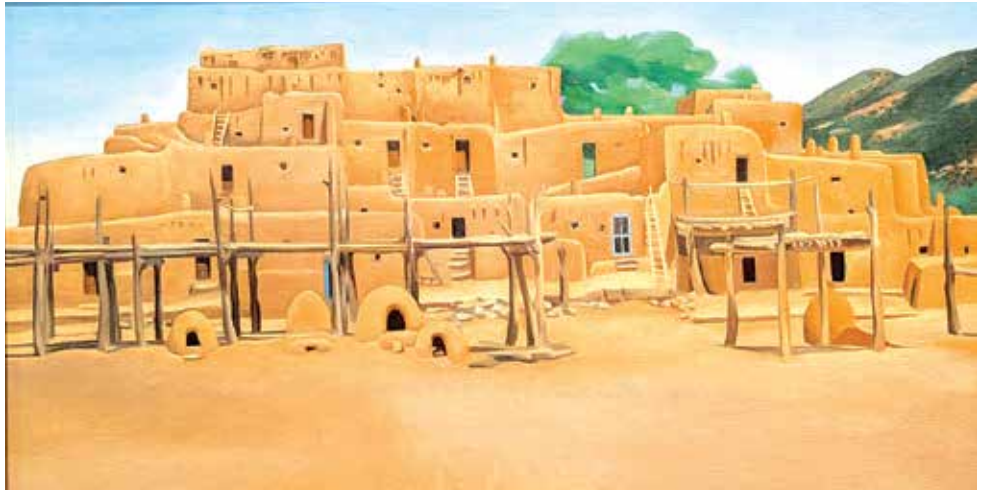
Cass Outdoor Power Equipment
62101 M 62
Cassopolis, Mi. 49031
269-445-2231

EQUIPPED WITH
PowerFold
ELECTRIC DECK LIFT



Committed to the Cut.®

Field Trip



Your Summer Fun Center

THE ULTIMATE PACKAGE FOR LIFE ON THE SHORELINE

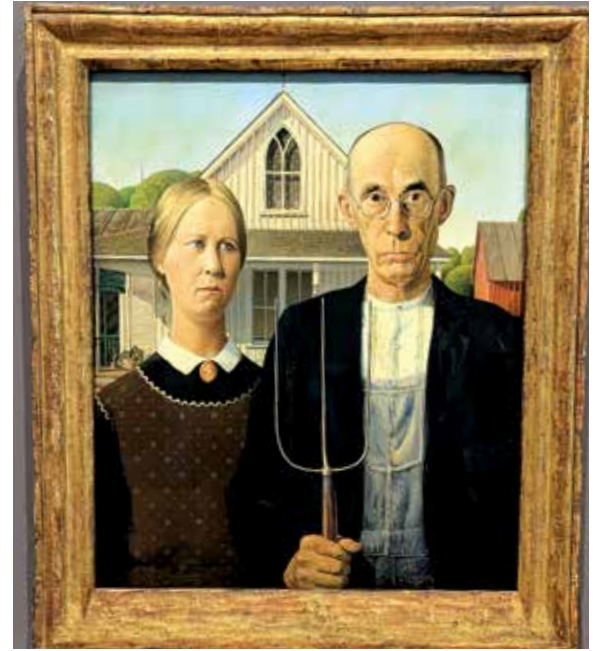
Enjoy life on the waterfront to the fullest with ShoreStation's complete line of remarkable dock, boat lifts, and canopy equipment. Transform the shoreline into your sanctuary of fun and relaxation with ShoreStation's Classic Dock, boasting seemingly limitless dock styles, layouts, and accessories. ShoreStation's reliably fast freestanding and permanent boat lifts make launching and lifting simple, while also protecting your investment. Three hundred sixty degrees of watercraft protection comes in the form of ShoreStation's REVOLUTION™ Series Canopy and ShoreScreen™ Power Curtain. Elevate life on the water, experience the ShoreStation difference.

Visit Pier Perfection Inc. Today!
PierPerfection.com



ShoreStation PIER PERFECTION INC. • 1105 E. State St. • Cassopolis, MI • 269.233.2222 • PierPerfection.com

Field Trip



View from inside (under) the "Bean" looking up ...



**we insure your car.
because some people
never learned to park.
simple human sense.**

Union Insurance Agency
 Licensed in Michigan and Indiana
 15479 US 12 Union, MI 49130
 269-641-5995
 ashley@unionins.net

Auto-Owners
INSURANCE
 LIFE • HOME • CAR • BUSINESS

It's Almost Time...

As the sun sets on summer and you soak up the beautiful weather this fall, it's time to make plans for taking care of your boat during the winter months! Let us help you!

Starboard Choice

M A R I N E

Boat Winterization & Winter Work

Winterization • Shrink Wrap • Storage

Our available repair services include, but are not limited to:

- Electrical Repair
- Complete Tune-Up
- New Repowers
- Pickup/Delivery
- Spring Detailing
- Transom / Out Drive Repair
- Electronics Installation
- Complete Engine Repair
- Restorations
- Prop Repair

Don't see it listed? Please ask us!



68502 Dailey Road
Edwardsburg, MI 49112

269 414-4351

ORDER YOUR
2025 BOAT!

Historic Postcards

Historic postcards depict rich scenes of area's past

In this issue of Neighbors, Jerdon Real Estate of Dowagiac, owned by Floyd Jerdon and his son Tom, has provided antique postcards of a few of the many lakes in our area.

Floyd and his wife Donna started collecting post cards more than 20 years ago, and since Jerdon Real Estate specializes in marketing lake property, it was a natural fit that Floyd's interest be directed to the lake cards. The collection now numbers many thousands.

Jerdon has recently used many of his postcards featuring the Sister Lakes area in a book written by RL Rasmussen. The book, which retails for \$30, is in its second printing by the publisher, Arcadia Publishing.

Among other places, the book may be purchased at the Jerdon Real Estate office on M-62 West, and at Whistlestop Gifts, which is operated by the Dowagiac Chamber of Commerce.

For more information or to get a copy of Jerdon's book, visit the website: www.arcadiapublishing.com

In this edition of Neighbors we have selected postcards showing images of various places around Cass County. In future issues, we will couple additional cards from one or more of the area's lakes with views of nearby communities, lakes and countryside.



JERDON
REAL ESTATE, INC.

MYSTATEMLS

Floyd Jerdon & Tom Jerdon
(269) 782-4000 www.jerdon.net

ELK PARK LLC.
Feed Store

60559 Calvin Center Rd.
Vandalia, MI 49095

Now selling live bait

John Baker
Ph: (269) 476-1775
Cell (574) 333-6877

Hours of Operation
M-F 8AM to 6PM
Sat 8AM to 2 PM
Sun Closed

Harding's
Friendly Markets

Cassopolis, Michigan

Carter's Electric Motors

Service and Sales
Specializing in sprinkler pumps

Ph: 476-2220
Cell: 506-6108

63474 Union Rd.
Vandalia, MI

SUN & SHADE AWNING

Retractable Awnings for Decks & Patios
Sales • Service • Installation

269-244-5307
www.sunandshadeawning.com
12291 Bidelman Road • Three Rivers, MI

JL LANDSCAPING
For All Your Landscape Installation Needs

Jim Leach
59818 Decatur Road
Cassopolis, MI 49031
phone/fax: 269.445.2111
email: jl_landscape@yahoo.com
jllandscaping.com

BOBCAT WORK
RETAINING WALLS
- STONE & BLOCK
BRICK & FLAGSTONE PATIOS
SOD & SEEDING
CONCRETE LANDSCAPE EDGING
FIREWOOD
INSURED

Neighbors

Fred Stein
228-1080
Brazilstein@gmail.com

GRIMES TREE SERVICE (269) 716-0241 (269) 783-6493

Specializing in storm damage cleanup and removal of dangerous trees in difficult locations

Mile High Quality at Sea Level Prices
53 Years of experience
"A+ References"

Eagle Lake Marine
YOUR PLACE IN THE SUN

CHARMAYNE NASCO-DALY

68777 Avenue A
Edwardsburg, MI 49112
Phone: (269) 699-5103
Toll Free: 1-888-EAGLE-LA (1-888-324-5352)
www.eaglelakemarine.com

Historic Postcards



NORTH STAR

Landscape Design & Installation

Guiding the Way to Beautiful Autumn Landscapes!

"Autumn is a second Spring when every leaf is a flower."
~ Albert Camus

Call to Schedule Your Free Consultation!

866-445-9100

www.northstarlandscape.net

We Know Insurance. You Know Us. Let's Talk.

Patti Badner
Account Executive

Knowing is...a Strong Foundation

Ask us about:

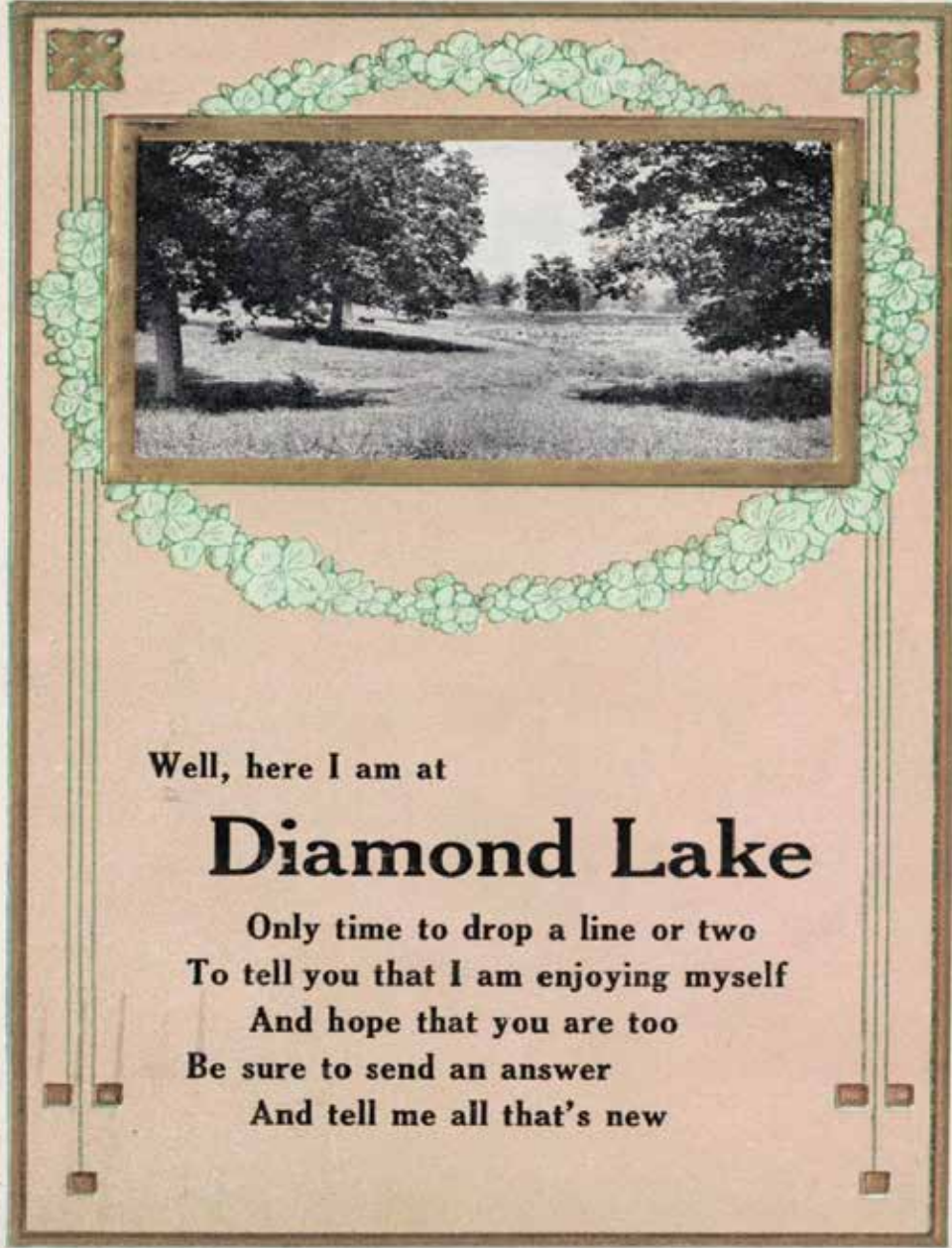
- Personal & Business Insurance
- Health Insurance
- Auto Insurance
- Life Insurance
- Bonds

Auto-Owners INSURANCE
LIFE • HOME • CAR • BUSINESS

Kemner Iott Benz

269-445-2425 | 800-228-7855 | kemneriottbenz.com

Historic Postcards



INFINITY
HOME SERVICES LLC
Jim Merkle

269-259-1127 jim@infinitymichiana.com

Home Watch, Property Checks Home Management	Maintenance, Repairs Small Projects
--	--

infinitymichiana.com

O'Donnell's Docks LLC
Southwest Michigan's Premier Dock & Lift Headquarters

NEVER UNDERSOLD!

We overbought and need to clear the lot.
25 percent off all in-stock anodized aluminum dock sections. Retail price was \$891/section; 25 percent off the sale price now \$668. We have over 50 used boat lifts in stock!

We also clean lift covers and repair most major lift brands

Get Fit, Stay Fit

The Cass County COA has outstanding fitness centers at both locations. Each center offers a variety of cardiovascular fitness machines and weight training equipment as well as In-Person and Zoom Fitness Classes. Trained instructors provide assistance, advice and class instruction to help you meet your fitness goals.

- Balance, Stretch & Stability
- Cardio Challenge
- H.I.L.I.T.
- S.E.A.T.
- Tai Chi
- Yoga

Cass County COA
Enhancing Life

Low Center
60525 Decatur Rd.
Cassopolis, MI 49031

(269) 445-8110
www.CassCOA.org
facebook.com/CassCOA

Front Street Crossing
227 S. Front Street
Dowagiac, MI 49047

Serving you for over 30 years!

Sales and service of all major docks, boatlifts and water front accessories.

For an online quote, go to www.odonnellsdocks.com

12097 M-60 • Jones, MI
269-244-1446
info@odonnellsdocks.com

Authorized Dealer For:

SHOREMASTER lift tech Marine
HEWITT LSP
4EVER ALUMINUM PRODUCTS, INC.
POLYDOCK PRODUCTS
CRAFTLANDER

Nature Notes

Barred owl, red tailed hawk, tree frog

Provided by

Jonathan Wuepper

Manager of the :Local History Branch
Cass District Library
jwuepper@cass.lib.mi.us

Deborah Gitersonke of Bridgman found and photographed a barred owl on July 18 and again on July 20 north of Weko Beach.

The area along the Lake Michigan shoreline around Bridgman is very attractive to barred owls, for they prefer large tracts of unbroken forests, present in this region. This area includes Warren Dunes State Park, Weko Beach and several wooded subdivisions.

Barred owls range throughout most of the eastern US and central to southern Canada where there is suitable habitat. The species is non-migratory and is a permanent resident throughout its range.

In Michigan, egg laying occurs from early March through May. Nests are most often located in hollow trees but occasionally the barred nests in old red-tailed hawk or squirrel nests. I personally have never witnessed the latter occurring locally.

Young fledge the nests by late June or July and may remain with their parents up to six months after hatching, although the young of the year typically venture out on their own after four to five months.

The species is more common in Southwest Michigan than in the more urban southeastern part of the state. The barred owl was the most common owl species in Michigan and other areas of the east before the European-Americans deforested most of the region. The rebound of the barred owl population is in part due to the maturing of second growth forests and legalized protection.

Barred owls are the only gray-colored owl with black eyes. They are slightly smaller than the great horned owl, which is also found throughout Michigan.

Brad Anderson photographed a juvenile red-tailed hawk on August 31 outside his Bridgman home. The red-tailed hawk in Anderson's photo hatched during 2024 as told by its multiple tail bands rather than the reddish colored tail of the adult. The distinctive red tail for which this hawk gets its name, is acquired at the beginning of its second year of life.

Like the barred owl, the red-tailed hawk is found throughout Michigan during the breeding season. But during the winter it is absent from the Upper Peninsula and is less common over the



Above left: Barred owl north of Weko Beach, Bridgman on July 20, by Deborah Gitersonke.



Top right: Juvenile red-tailed hawk on August 31 in Bridgman. Brad Anderson.



Bottom right: Gray tree frog on August 24, Bridgman, Hannah Anderson.

northern Lower Peninsula. The red-tailed hawk is a year-round resident over the southern half of Michigan's Lower Peninsula.

Red-tailed hawks prefer open and semi-open areas where they hunt small mammals, birds, reptiles and amphibians.

Brad Anderson's wife, Hannah Anderson, found a gray treefrog on August 31 as it was climbing on the backyard deck railing.

About a month ago I ran a photo of a gray tree frog that I found in Edwardsburg. Both gray tree frogs were shown as they exhibited green skin. Gray tree frogs have the ability to change the color of their skin based on activity, environment and humidity. Their skin may appear gray, buff, or green.

Please report your wildlife sightings to Jonathan Wuepper at wuepperj@gmail.com.

MH
McGann Hay
FUNERALS | CREMATIONS | GATHERINGS
SINCE 1842

Granger Chapel
• Large Rooms • Children's Room
• Spacious Cafe/Lounge

574-232-1411
www.mcgannhay.com

"The perfect location between Michigan and Indiana"

Imperial Furniture
D O W A G I A C

JOIN US IN OCTOBER TO SUPPORT CASS COUNTY CANCER SERVICES!

Thank you for your support of this local organization!
*See store for details.

Stop in to Imperial Furniture:
Donate \$50.00, Receive \$100 Coupon
Donate \$25.00, Receive \$50 Coupon

MONDAY-FRIDAY 9-5, SATURDAY 9-3
57530 M-51 SOUTH, DOWAGIAC MI (800)884-5020
WWW.IMPERIALFURNITUREDOWAGIAC.COM

Local History

A brief history of the two Hotel Goodwins

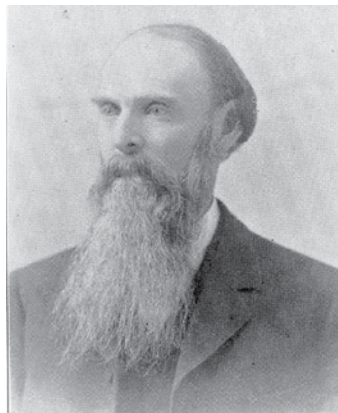
by Jonathan Wuepper
Manager Local History Branch
Cass District Library
145 North Broadway St.
Cassopolis, MI 49031
jwuepper@cass.lib.mi.us
269-357-7823

As time progresses our knowledge of history increases. Since the Cassopolis Historical Walking Tour brochure was published, containing information on historic buildings in Cassopolis, additional information has surfaced on the Hotel Goodwin, including a "lost photo" taken sometime between 1955-1961, nearing the time the building was razed in October 1961.

Fairfield Goodwin was born in New York in 1835 and came to Michigan at an early age, settling near Detroit. He attended school at Ann Arbor for five years. At the breaking out of the Civil War he entered the army, enlisting as a private, but serving the last two years as a captain. He practiced medicine in Oakland County for seven years, then took his graduation degree from the medical department of the University of Michigan. He moved to Cassopolis in 1874 and practiced medicine.

In 1887 he constructed the original Hotel Goodwin, which still stands today at 130 South Broadway Street, Cassopolis. This is located in the middle of the west block of buildings on the west side of Broadway Street.

Over the period of 1895-1897 a new Hotel Goodwin was constructed on the northwest corner of Broadway and State Streets, on a portion of the former town square. This building was a local landmark during its existence and at different periods housed the Cassopolis Post Office and Cassopolis Reading Room, a forerun-



Top left Hotel Goodwin and Cassopolis Fire Station, Cassopolis, Michigan, circa 1955-1960. The Hotel Goodwin was razed during September-October 1961 and it is believed this photo was taken shortly before that event. Credit: Cass District Library.

Top center: Fairfield Goodwin, M.D. from the Headlight magazine, 1895 Cassopolis issue. Dr. Goodwin was the original owner of the Hotel Goodwin. The Headlight, "a periodical devoted to the interests of railroads and railroad centers." Credit: Cass District Library

Top right: Hotel Goodwin being razed, October 1961. Credit Cass District Library.

Left: Site of the Hotel Goodwin, September 18, . Credit: Jonathan T. Wuepper.

ner to the LaGrange Township Free Public Library.

According to the Headlight magazine, 1895 Cassopolis issue, Dr. Goodwin was "now erecting a large hotel, ninety-two feet front, three stories in height, to be supplied with all modern improvements." The Cassopolis Vigilant, May 28, 1896 edition it was reported that the

foundation of the new Hotel Goodwin was being prepared. Apparently the new building was occupied by January 1897, as the Vigilant, January 28, 1897 edition reported the boilers of the new Hotel Goodwin had run dry during a cold snap much to the annoyance of guests and employees.

The hotel changed hands several

times over the next 60 years. By 1961 the Lowitz family of Purchase, New York owned the building and decided to tear it down after it was condemned by the Cassopolis Fire Marshall. The site of the former second Hotel Goodwin is currently owned by the Village of Cassopolis, serving as a municipal parking lot.

WINTERIZE NOW!

BEAT THE FREEZE AND SCHEDULE TO GET YOUR BOAT AND PWC'S IN FOR WINTERIZATION, SERVICE, SHRINK WRAP & STORAGE



FIRST TIME CUSTOMERS WILL RECEIVE \$100 OFF PONTOON SHRINK WRAP OR \$50 OFF PWC SHRINK WRAP

CALL OR TEXT US @ 269.663.8424

OR STOP IN 70440 M-62

EDWARDSBURG, MI 49112 TO GET SCHEDULED TODAY

THANK YOU FOR ANOTHER AWESOME SUMMER!



INDEX OF ADVERTISERS

Boats, Marinas, Piers, Sports

- Apollo Marine..... 5.....423-6011
<http://www.apollomarine.net>
 - Diamond Lake Marina..... 3..... 445-2191
<http://www.diamondlakemarina.com>
 - Eagle Lake Marine 13..... 699-5103
<http://www.eaglelakemarine.com>
 - Krupps Powersports..... 17..... 663-8424
<http://www.kruppspowersports.com>
 - O'Donnell's Docks 15..... 244-1446
<http://www.odonnellsdocks.com>
 - Pier Perfection 2, 11..... 233-2222
<http://www.pierperfection.com>
 - Pro Dock 18..... 447-4796
<http://www.prodock.com>
 - Starboard Choice 12..... 414-4351
<http://www.STBCM.com>
- ### Construction, Home Improvement & Repair
- Bill's Roof Repair 18..... 591-57800
<http://www.billsroofrepair.com>
 - BLT Mechanical 7..... 476-4114
 - Carter Motors..... 13..... 476-2220
 - Cass Outdoor 4, 10 445-2231
 - Hearth & Home 18..... 800-769-3031
<http://www.hearthandhome-sb.com>

- Imperial Furniture 16.....800-884-5020
<http://www.imperialfurnitureofwagiac.com>
 - Infinity Home Services 15.....259-1127
<http://www.infinitymichiana.com>
 - Saugatuck Gallery..... 7..... n/a
 - Sun and Shade Awnings 13..... 244-5307
<http://www.sunandshadeawnings.com>
 - Technicos Appliance Repair 7..... 9783-5352
<http://www.technicosrepair.com>
- ### Food, Restaurants, Markets
- Diamond Lake Orchard 9..... 445-2191
<http://www.diamondlakeorchard.com>
 - Hardings..... 13..... 445-2607
 - Jake's Country Meats 6..... 445-3020
<http://www.jakescountrymeats.com>
- ### Lawn/Landscaping
- Grimes Tree Service 13..... 783-6493
 - JL Landscaping 13..... 445-2111
<http://www.jlandscapingsite.com>
 - New Leaf Landscaping 7..... 462-0966
<http://www.newleaflandscapesmichigan.com>
 - Northstar Landscaping..... 14..... 445-9100
<http://www.northstarlandscape.net>
 - Villwocks 7..... 815-5415
<http://www.villwocksoutdoorliving.com>

Medical/Health

- Cass COA..... 15..... 445-8110
<http://www.casscoa.org>
- Cass Medical Care Facility 6..... 445-3801
<http://www.ccmcf.org>

Real Estate

- Jan Lazzara Team..... 3.....574-532-8001
<http://www.janlazzara.com>
- Jerdon Real Estate 13..... 782-4000
<http://www.jerdon.net>
- Lake Life Realty Group..... 20..... 445-8877
<http://www.thelakelife.com>
- Michigan Lakes Team..... 19..... 663-7700
<http://www.michiganlakesteam.com>

Misc.

- Elk Park Feed Store..... 13..... 476-1775
- Kemner Iott Benz Insurance..... 14..... 445-2425
<http://www.kemneriott.com>
- McGann Hay Funeral Home 16..... 574-232-1411
<http://www.mcgannhay.com>
- THK Law..... 2..... 445-1818
<http://www.thklaw.com>
- Union Insurance 12..... 641-5995
<http://www.unionsins.net>

BILLS ROOF REPAIR
"A man & his business committed to Christ"
Lifetime Warranty on ALL Labor Performed

Dawn Jones
O: 269-591-5700
TF: 866-217-7663
E-Mail: wrg1grant2@gmail.com

18599 Mason Street, Cassopolis Michigan 49031
www.BillsRoofRepair.com



HEARTH & HOME
DESIGN CENTER, INC.

Drew Herendeen
Hearth & Home Design Center, Inc.
51129 IN-933
South Bend, IN 46637
drew@hearthandhome-sb.com
hearthandhome-sb.com
Office: 574-272-3030



Where great ideas begin & great products are found!

Neighbors

Fred Stein
228-1080
Brazilstein@gmail.com



PRO DOCK
DOCK, LIFT, AND BARGE SERVICES
INC.

269.447.4796
prodockinc.com



BULMANN DOCK & LIFT

Lift your lakefront expectations.
www.bulmanndock.com



I shall gather lilies while yet they bloom



ime has been an obsession for me since I first read HG Wells' classic book, and later saw the movie "The Time Machine." I didn't really buy into all that Sci-Fi cannibal stuff about the Eloi and the Morlocks, but the idea of traveling through time fascinated me then, and it still

does. Apparently though, when you get right down to the practicalities of the matter, even considering Wells' machine and Einstein's time-related shirttail relative (E-MC²), no matter how appealing it might be to be able to move through time, so far no one (that we know of) has been very successful at it.

I remember a college philosophy course where I learned about Xeno's Paradox. According to this fun but little-known theory, for an arrow (or any moving object) to get to a target, it must first reach the halfway point on its course ... and in order to do that it must first reach half of the distance to halfway ... and because there are an infinite number of halfway points between the bow and the target, Xeno said that the arrow can never reach the target in a finite time.

Guess I've got plenty of time to pay my Visa bill ... but apparently it's not so simple when reality seeps into the equation.

You'd think that someone would come up with a solution to time travel. Maybe something as simple as Doug Adams' instructions in the Hitchhiker's Guide to the Galaxy where he describes how a person can teach them self to fly (simply throw yourself at the ground and miss; as long as you continue to miss, you're flying).

Seems reasonable, doesn't it?

Anyway, I got to thinking about time last week when my wife and I joined a couple of friends on a sailing adventure nearly 5,000 miles from home. Despite good seats, food and friendly flight attendants who did their best to make it smooth, the airplane trip, as you might imagine, was long and brutal. I found myself wishing that Mr. Scott could beam me up or out or over or through; anywhere just get me the hell out of that God awful, cramped airplane seat.

I tried reading my book for a while but the pain in my lower extremities wouldn't let me sit still. I tried the

in-flight movies but the cheap ear plugs they gave me were vented so the roar of the engines drown out the actors' voices. I tried a glass of wine and the airplane food but the Emeril in me said a resounding "NO!"

So I put everything away and sat there aching and tired and feeling sorry for myself. I sat and thought about how much easier things were when I was younger, how I used to think of flying off on a big old jet airplane as an exciting part of the adventure ... instead of as a pain in the ... well, you know.

When we landed at our final destination, my body felt like instead of flying for all those miles, I'd run, walked, crawled and slithered on my belly like a reptile. My legs, arms, shoulders and back were tired and sore, and I felt like the proverbial whipped puppy.

If that had been the end of my miseries I would have been fine, but noooooo, it was just the beginning. No sooner did we get to the sailboat that would be our home for the next eight days, but the rain started falling ... and falling and falling and falling.

Not to be discouraged we donned foul weather gear, packed our gear aboard and fell into a deep sleep for the night. Two days later, after a short, shake-down sail between the raindrops on the first day, the rain stopped and the sky cleared, so we readied the boat and kicked out of the marina ... and despite a significant case of jet lag from the miles and the six-hour time differential, we set our sails and kicked off from shore for an adventure.

The wind was up so we opted for a double reef, shortening the sail to accommodate and soften the blow. Before lunch we were on our ears in nearly 30 knots, blasting along, hanging on to anything we could reach and trying to acclimate our leg muscles to the rolling of the boat. By the time we furled the sails for the day we were all pretty beat up, our legs, arms, shoulders and backs were tired and sore ... wet puppy redux.

Through the rest of the week I had plenty of time to reflect on the ravages of time, and the toll it exacts on an over the hill sailor. As much as I hate to admit it, after a week at sea, in all honesty I am recognizing that I'm anything but a puppy anymore.

Grizzled old sea dog, maybe. Hardly a pup.

Back in the day (oh my God I sound like my grandfather), back in what seems like a lifetime ago when I seriously started ocean sailing (was 1979 really 45 years

ago?) a week on a boat was a like a walk in the park. Sure, I was just a kid then, and I had muscles that stretched and got stronger instead of cramping and aching for days, and bones that adapted to the load instead of cracking and popping like the audio of a 1960s era cereal commercial.

Back in the day, before anchor windlasses and electric winches, all of the real work was done by us strong-back-weak-minded deckhands; the raising of the anchors, hauling the halyards, hauling out the dinghy and trimming the sheets. Back in the day the cap'n would shout out the order, and we'd spit into our palms, grab a line and heave ho, me hearty.

And when the sails were furled, the anchor was down and the day was done, our younger selves would gather at some dangerous looking wharf-side bar for a pint or a rum (or six) and tell sea stories about far away places with strange sounding names.

And seldom a groan was heard.

But that was back in the day.

Nowadays we aged, whipped puppies groan, moan and ache, our joints creak and pop, and our drink of choice is more likely a high-fiber nutrient drink chasing a handful of pain-killing Ibuprofen.

Where has all that time gone, and why did it decide to start picking on me?

Where's that time machine when you need one?

But now, a couple weeks post-sail, though most of the bruises have faded and the abrasions have scabbed over and healed and the swelling in my arthritic hands has subsided sufficiently to get my rings back onto my gnarly fingers, I'm still limping when I walk and several muscle groups are still squealing like wharf rats.. But the trip was good enough that the young-kid voice inside my head, the one that talks like a bad movie pirate with all the "arrrrs" and "matey" stuff, is already starting to prod me to make plans to reserve another sailboat for the next adventure.

Maybe a little closer to home so the flight to get there doesn't beat us up so much and the time difference reduces the jet lag.

I may not bounce back the way I used to, but I'm not willing to give up and stay on shore. I intend to go sail again. Old age be damned ... while I can, I shall gather lilies while yet they bloom.



Call (269) 663-7700

Michelle Scott



Broker/ Owner

(574) 286-9050

Mj.scott@comcast.net
Also Licensed in Indiana

Angi Jurkovic



(574) 904-1213
Ajurkovic44@gmail.com

Sally Leonard



(574) 292-2179
SallyL04@Comcast.net

Dylan Scott



(574) 315-4283
Dyjscott@gmail.com

Kelly Smit
Managing Broker
(Sister Lakes)



(269) 462-0783
Kellymichiganlakes@gmail.com

Darren Petterson
Managing Broker
(Sister Lakes)



(773) 454-0528
PettersonProperties@gmail.com

Haley Richter



(269) 462-5758
Haleymichiganlakes@gmail.com

Dawn Russo



(269) 462-2290
Sellingthedream711@gmail.com

Memories Made On The Lake Will Last A Lifetime

Agents that specialize in waterfront properties on 120+ lakes here in Southwest, MI

Superior Digitalized Marketing to Chicago for our Sellers and Invaluable Information for our Buyers

FREE Waterfront Property Market Analysis and see how our Chicago Marketing Plan benefits YOU



www.MichiganLakesTeam.com



Exclusively serving **SELLERS AND BUYERS** *of Michigan lake property.*

Sell *with Paul*

As Southwest Michigan's number one lake property Realtor since 2012, **Paul DeLano** employs a proven digital marketing system that targets Chicago and local buyers. He has expertise in evaluating the best offer for your home in today's unique market, while generating the highest return on your investment.



Paul DeLano
BROKER / OWNER
269.445.8877
paul@thelakelife.com

Buy *with Peggy AND Matt*

With extensive knowledge of Southwest Michigan's lakes and lake communities, and having the network and the know-how to position your offer above the competition, **Peggy Gonyon** and **Matt DeLano** specialize in one area of realty: they only serve lake home buyers.



Peggy Gonyon
LAKEFRONT BUYER AGENT
269.445.8876
peggy@thelakelife.com



Matt DeLano
LAKEFRONT BUYER AGENT
269.445.8872
matt@thelakelife.com


LAKE LIFE
REALTY
thelakelife.com
69150 SUNSET BLVD UNION, MI 49130

Information provided by the Southwest Michigan Association of Realtors, with respect to sales of inland lake properties in Cass, Berrien, St Joseph Counties, MI, from 1.1.12 to 6.30.24.
When an agent represents the buyer and seller, 200% credit is granted. Results are for individual Realtors and exclude Realtors that group results through a team.

